



Replacement

Commercial Countertop Mixer with Digital Controls

Models: 177MIX8GY, 177MIX8WH, 177MIX8BK

02/2022

Please read and keep these instructions. Indoor use only.

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Overview

- 8 Qt. mixer has 600 Watts of power to allow mixing stiffer dough and larger batches
- Heavy duty 4/5 HP commercial motor
- Professionally designed metal body and counter-top style
- Shafts are mounted in ball bearing and 100% steel gears drive
- Electronic 5-speed control allows for non-stop shifting speed
- Slow start feature allows the addition of raw ingredients without splashing
- Planetary mixing action and digital timer ensures perfect results
- Simple hand lift is ideal for changing bowl and attachments
- Automatically powers off when overloaded to protect the motor and electrical elements
- Clear safety guard (sold separately) available as an added precaution
- Comes with stainless steel flat beater, wire whip and dough hook (included)
- Meat grinder and pasta accessory kit available (sold separately)

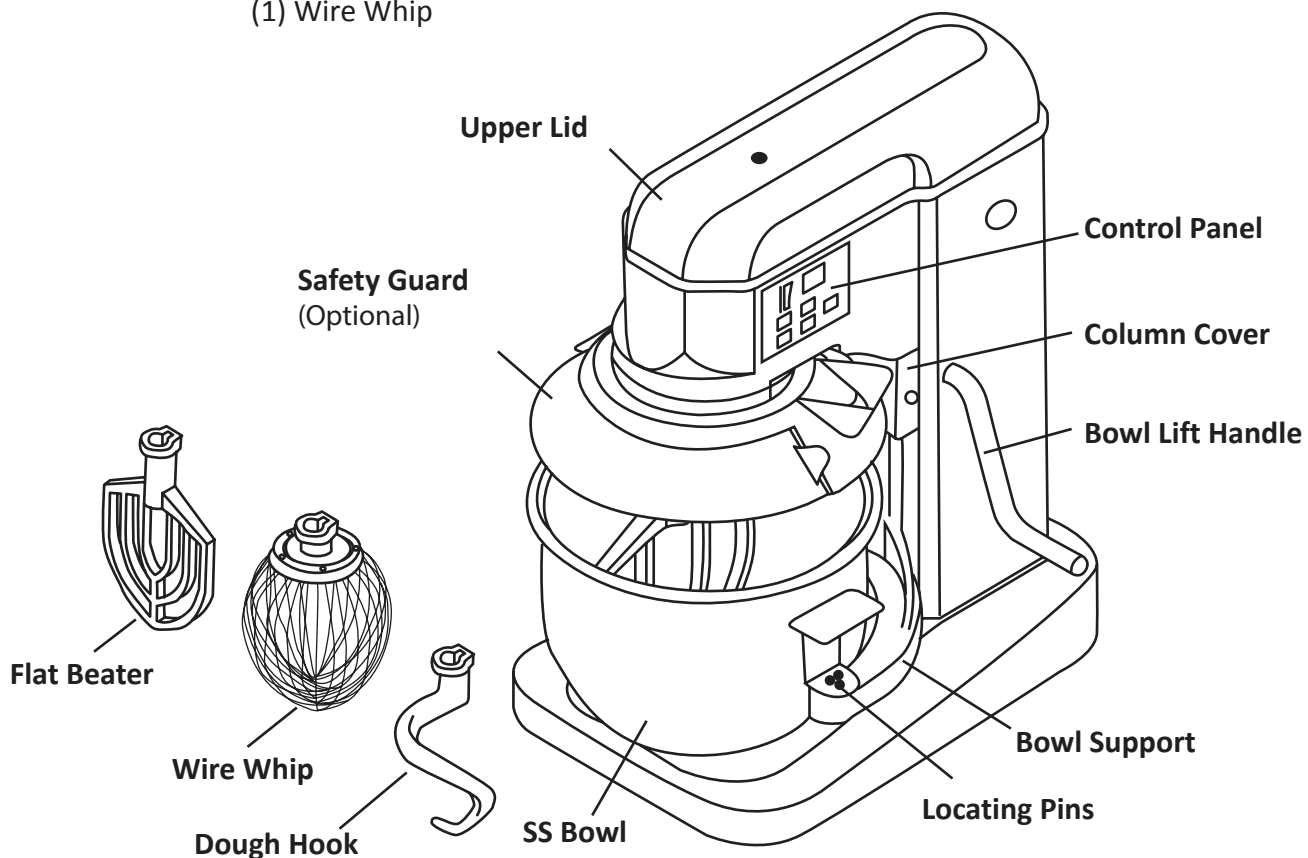
Safety Precautions

When using this machine, always make sure the following conditions or operations are in effect. **Failure to do so may cause accidents.**

- Keep hand & clothing away from bowl and attachments when in operation.
- Keep rigid objects away from bowl and attachments when in operation.
- To protect against risk of electrical shock, do not immerse mixer in water or other liquid.
- Use the machine only with the electrical service specifications listed on its nameplate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove the safety mechanisms included with the machine.
- Do not leave the machine in operation unattended.
- Observe maintenance and safety inspection schedules.
- Maximum bread dough capacity 3.3 lbs. on basis of 60 percent water.
- Mixer will run without a safety guard - as extra precaution a clear safety is available (sold separately).
- Mixer will not run if the bowl lift is not raised and engaged.
- The mixer will run without the bowl if the bowl handle is engaged in the 'up' position - this makes using the HUB easier. Make sure to be aware of the moving planetary head while no bowl is attached.

Specifications

- MOTOR:** 4/5 HP, 600 Watt
- ELECTRICAL:** 110-120V single phase
- SWITCH & TIMER:** All-in-one digital control panel
- CORD AND PLUG:** 5-15P
- TRANSMISSION:** Transmission gears are made of heat-treated alloy steel and are coated with a special lubricant to assure a long life.
- SPEED:** The mixer has five speeds: 100RPM-500RPM
- SAFETY GUARD:** Clear guard that easily rotates to open and reveal a micro switch which immediately shuts off power
(Optional Accessory)
- DIMENSION:** 18" x 13.5" x 20.5"
- NET WEIGHT:** 44 lbs.
- ACCESSORIES:**
- (1) Stainless Steel Bowl
 - (1) Dough Hook
 - (1) Flat Beater
 - (1) Wire Whip



Installation

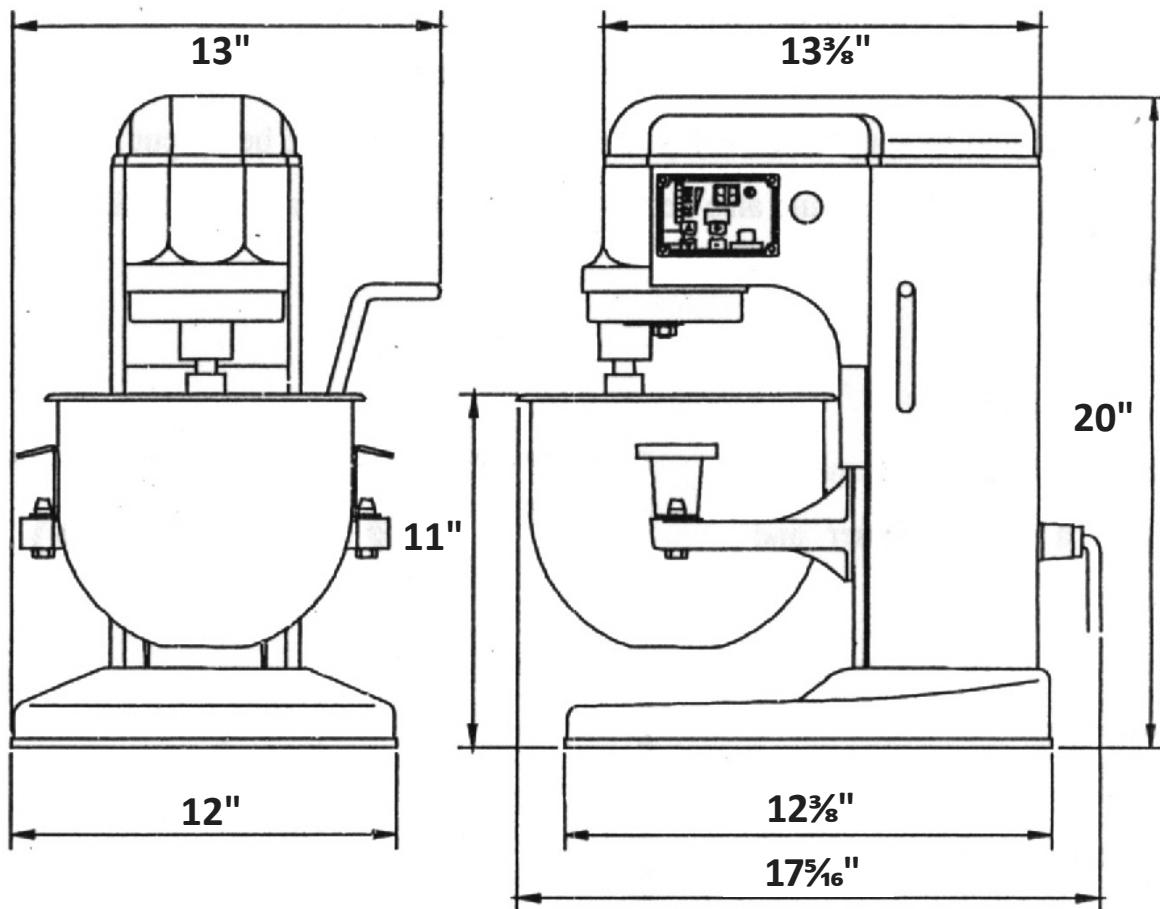
BEFORE INSTALLING YOUR MIXER, CHECK TO BE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.

LOCATION

Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

ELECTRICAL CONNECTIONS

WARNING: THE PROVIDED ELECTRICAL CORD ON THIS MACHINE IS A THREE-PRONG GROUNDING CORD. IT IS IMPERATIVE THAT THE MACHINE IS PLUGGED INTO A PROPERLY GROUNDED OUTLET.



Operation

POWER ON AND POWER OFF

After powered on, all of the indicators and the digital display will flash on, and the buzzer will sound for 1 second. If the device was normally shut down before powered off last time, it will enter a standby state after 1 second. The digital displays will all display 0, and the indicator will display speed level 1. If the motor was running when last powered off, the state before the unit was powered off will be restored after 1 second, but the motor will change from a running state to a paused state. In case of a shutdown, please stop the motor first and then unplug the power.

START AND STOP THE MIXER

Before starting the mixer, make sure the bowl is attached and the lift is engaged in the “up” position, then press the start/stop button to start the motor. Whether the motor is started or not, you can adjust the speed by pressing the up and down speed button arrows. You can also adjust the timer by pressing the up or down timer arrows on the display.

If the timer is adjusted after the mixer is started, the adjustment time will not be remembered and will only be effective for this operation. If the timer is not set to 0, the countdown will start again immediately.

After the mixer is started, press the Start/Pause button in order to temporarily pause the running of the motor. When the motor is paused, the timer will also stop until the Start button is pressed again, at which time it will start again.

To return to the standby state, press the Stop button when the mixer is running or suspended.

COUNTDOWN TIMER AND REMINDER

When the countdown is less than 15 seconds, the alarm will sound to notify the user every 2 seconds until the timer reaches 0. The motor will stop running automatically and the digital display will flash to show “00”. Once the timer reaches zero, the alarm will sound once every 10 seconds for 1 minute.

Controls

NOTE: New mixer bowls and agitators (beaters, whip, and dough hook) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being used. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

ON/OFF: to start or stop operation

SPEED INDICATOR BAR: The speed indicator bar displays which speed (1-5) the mixer is currently set to. If the mixer senses that there is an uneven load in the mixer bowl, a notification will flash on the display.

TIMER: digital set by 1-30 minutes shows the time in minutes, or in seconds if the timer is less than 1 minute. If the time is shown in minutes, a dot on the timer display will flash to signify that it is still counting.

BUTTONS: The buttons on the control panel are as follows:

Start/Pause – Begins or pauses the mixer’s motor

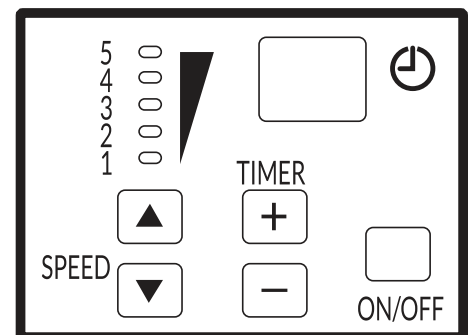
Stop – Stops the mixer’s motor

Timer Up Arrow – Increases the amount of time on the timer

Timer Down Arrow – Decreases the amount of time on the timer

Speed Up Arrow – Increases the speed of the motor

Speed Down Arrow – Decreases the speed of the motor



Mixing Speeds

SPEED 1: Slow Mixing/Beating – For slow beating, mashing and kneading yeast dough.

SPEED 2: Medium Mixing – For mixing cookie and cake batters.

SPEED 3: Medium Beating – For beating , creaming and medium fast whipping.

SPEED 4: Fast Beating – For whipping heavy cream, egg whites and boiled frostings.

SPEED 5: Fast Whipping – For whipping small amounts of heavy cream and egg whites.

How to Install a Bowl

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the locating pin on the front of the bowl support fits in the holes on the sides of the bowl

How To Install Bowl Guard Attachment

To install attachment, stack the two plastic rims on top of each other. Place stainless steel ring on top. Align all the holes and tighten with screws. Place the bowl guard on the mixer and tighten with the three large screws provided.




How to Install an Attachment

To install an attachment, the bowl must be installed and fully lowered. Place the attachment in the bowl, push it up on the attachment shaft, and turn it clockwise to seat the shaft pin to the slot of the attachment shank.

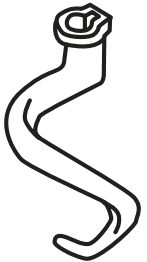
Disconnect the power connection before installing the accessories.

- There are 2, #5 hub grinder plates included. One with 3/16" hole diameter and the other with 5/16"
- The pasta roller attachment can roll dough into thicknesses between 1/64" & 3/32"

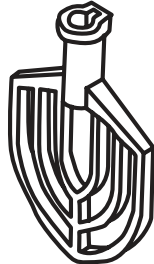
Using Your Avantco Attachments

	<p>Flat Beater 177MIX8XFB</p>	<p>Use to make normal to heavy mixtures: Cakes, biscuits, creamed frostings, quick breads, candies, meat loaf, cookies, mashed potatoes, pie pastry</p>
	<p>Wire Whip 177MIX8XWW</p>	<p>Use to make mixtures that need to have air incorporated: Eggs, sponge cakes, egg whites, angel food cakes, heavy cream, mayonnaise, boiled frostings, some candies</p>
	<p>Dough Hook 177MIX8XDH</p>	<p>Use to mix and knead yeast doughs: Breads, coffee cakes, rolls, buns</p>

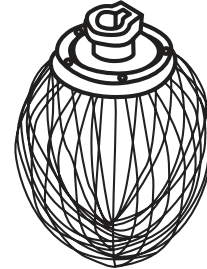
Accessories



DOUGH HOOK
(177MIX8XDH)

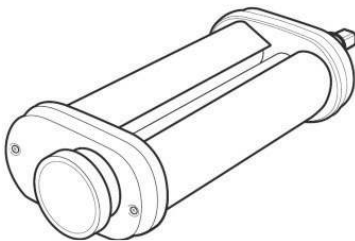


FLAT BEATER
(177MIX8XFB)

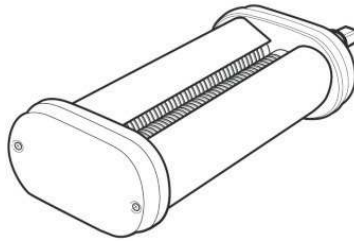


WIRE WHIP
(177MIX8XWW)

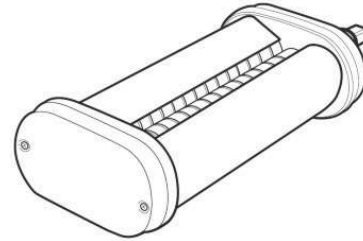
PASTA 3PC KIT (177MIX8XP)



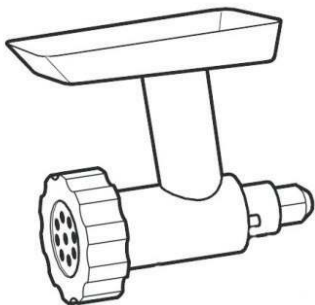
Pasta Roller



Spaghetti Cutter



Fettuccine Cutter



MINCER/GRINDER
(177MIX8XMG)



BOWL GUARD
(177MIX8XG)

Mixing Capacity

INGREDIENT	TOOL	BOWL	
Egg Whites	Whip	1.5 lb	
Mashed Potatoes	Beater	6¼ cups	
Mayonnaise (Qts. Oil)	Beater	12¾ cups	
Meringue (Qts. Water)	Whip	4¾ cups	
Waffle/Pancake Batter	Beater	8½ cups	
Whipped Cream	Whip	12¾ cups	
Sheet Cake Batter	Beater	4.4 lb	
Layer Cake	Beater	5.5 lb	
Pound Cake	Beater	5.5 lb	
Sugar Cookie	Beater	5.5 lb	
Sponge Cake	Whip	2.2 lb	
Dough, pie	Beater	3.3 lb	
Bread or Roll Dough	Hook, 1 speed	Water 1.1 lb	Flour 1.8 lb

Maintenance

NOTE: ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER THE UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

- **Never use a metal or stiff brush to clean the mixer.**
- **Never clean the mixer with a water hose or any fluid pressure.**
- The mixer should be thoroughly cleaned after each use.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are filled with special lubricant that will last for several years. When lubricant is needed for replacement, it should be ordered from our authorized service representative.
- If the attachment strikes the bowl, stop the mixer.
- **If your mixer should malfunction or fail to operate, check the following:**
 - Is the mixer plugged in?
 - Is the fuse in the circuit to the mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
 - If the problem is not due to one of the above items, please contact your original seller.

Troubleshooting

Error Code	Cause	Solution
E2	Level Lifting Error	Lift the bowl up, check the switch by the back of the machine or the circuit board.
E8	Overheating, High Electricity, Overworking	Unplug and wait for about 30 minutes.
E9	Motor/Bowl Overload or Blocked, 800g Powder	Remove ingredients from bowl.