

**COMMERCIAL
 PLANETARY MIXERS**

Installation and Operating Instruction Manual



EMP-10



EMP-20



EMP-30



For California Customers
WARNING: Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

Model	Voltage	Frequency	Power	Amperage	Plug Type	Overall Dimensions Width x Depth x Height	Weight
EMP-10	110V	50/60Hz	750W 1HP	7A	NEMA 5-15P	15-1/8" x 18" x 24-1/8" (383 x 456 x 612mm)	99.2 lbs 45 kgs
EMP-20	110V	50/60Hz	1100W 1.5HP	10A	NEMA 5-15P	19-7/8" x 21-11/16" x 29-3/4" (505 x 550 x 735mm)	233.7 lbs 106 kgs
EMP-30	110V	50/60Hz	1500W 2HP	14A	NEMA 5-15P	23-13/16" x 24-1/2" x 44-13/16" (605 x 620 x 1138mm)	392.4 lbs 178 kgs

BEFORE OPERATING ANY EQUIPMENT, READ AND FAMILIARIZE YOURSELF WITH THESE USE AND SAFETY INSTRUCTIONS

*Congratulations on your purchase of this SPECTRUM commercial equipment. When used as intended, and with proper care and maintenance, you are sure to experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. **It is important to keep these instructions in a safe place for future reference.***

Electric Planetary Mixer

Important For Future Reference

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.



CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.

ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.



WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT ON PAGE 11.

AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.



Introduction

Congratulations on the purchase of your SPECTRUM™ Commercial Equipment. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from the product for many years.

SPECTRUM will not accept liability for the following if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

Immediately Inspect for Shipping Damage

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to keep all contents and packaging material.

Electric Planetary Mixer

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Package Contents

All units come with an Operating Instruction Manual and the following:

- SPECTRUM™ Commercial Planetary Mixer
- Mixing Bowl • Flat Beater
- Spiral Dough Hook • Whisk (Wire Whip)

SPECTRUM prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as a result of freight, please contact your SPECTRUM dealer immediately.

Unpacking the Equipment

DISPOSE OF ALL PACKAGING MATERIALS IN AN ENVIRONMENTALLY RESPONSIBLE MANNER.

1. Remove all packing materials and tape, as well as any protective plastic and cardboard, from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

Installation and start-up must be performed by a qualified installer who has thoroughly read, understands and follows these instructions.

Please keep this manual in a safe place for future use!

NOTE

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Installation

These instructions should be followed at all times. Failure to follow these instructions could result in injury to yourself and others.

TO REDUCE RISK OF INJURY OR DAMAGE TO THE UNIT:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your representative or the manufacturer first.

WARNING ⚠ AVERTISSEMENT		
	<p>Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.</p>	<p>Risque d'incendie La surchauffe des vapeurs d'huile ou de l'huile peut s'enflammer et provoquer un incendie. Surveillez la température, la qualité et le niveau d'huile. Utilisez et entretenez le système d'élimination des vapeurs d'huile.</p>
	<p>The equipment must be installed by qualified personnel only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacturer's guidelines. Only qualified and trained personnel are to use this equipment.</p>	<p>Faire chauffer l'huile avec précaution. Si l'huile fume, réduire le feu. Ne pas laisser l'appareil sans surveillance. Si le feu se produit, éteindre l'appareil, couvrir jusqu'à refroidissement. Ne pas mettre l'eau dans l'huile chaude ou enflammée. Ne faites pas fonctionner avec de l'huile sous la barre d'huile. L'huile sale a un point d'éclair plus bas. Remplacer l'huile sur une base régulière. Maintenir le niveau d'huile correct. Utiliser un système d'évacuation de la vapeur d'huile (capot) pour réduire l'accumulation de graisse et d'huile sur les surfaces de paroi ou de plafond.</p>

2. Remove the SPECTRUM™ Commercial Planetary Mixer from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.
3. Place the Planetary Mixer on a firm level surface. Install rubber feet or bolt mixer to counter or stand. Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. SPECTRUM recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit. Common sense should be used when choosing position and operation of this product.




CAUTION

Do not position or operate near combustible materials/flammable objects.

Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles ou d'objets inflammables.



ATTENTION

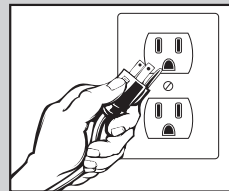
WARNING ⚠ AVERTISSEMENT		
	<p>Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>	<p>Risque de choc électrique Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.</p>
	<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.</p>	<p>Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé ou a été modifié.</p>

4. The installation of the unit must conform to the NATIONAL ELECTRIC CODE, ALL LOCAL ELECTRIC CODES AND ORDINANCES, AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally, we recommend a 4" spacing surrounding the unit in order to provide adequate ventilation.
5. Proper connections and power supply are essential for efficient performance. Supply the appropriate power and connect to source; the Planetary Mixer is now ready to turn on and operate. **(For power supply please see technical specification on page 1).**
Fournir l'alimentation secteur appropriée et brancher l'appareil à la source d'alimentation ; votre Grille-pain à Convoyeur est maintenant prête à être allumée et à fonctionner. (Pour l'alimentation, veuillez voir la fiche technique, page 1).
6. The units are wired to be used with a 110V, NEMA 5-15R receptacle on a dedicated circuit.

Proper Grounding · Mise à la terre correcte

This machine is provided with a three-pronged grounding plug. The outlet to which this plug is connected must be properly grounded. If the receptacle is not the proper grounding type, contact an electrician. **DO NOT**, under any circumstances, cut or remove the third ground prong from the power cord or use any adapter plug.

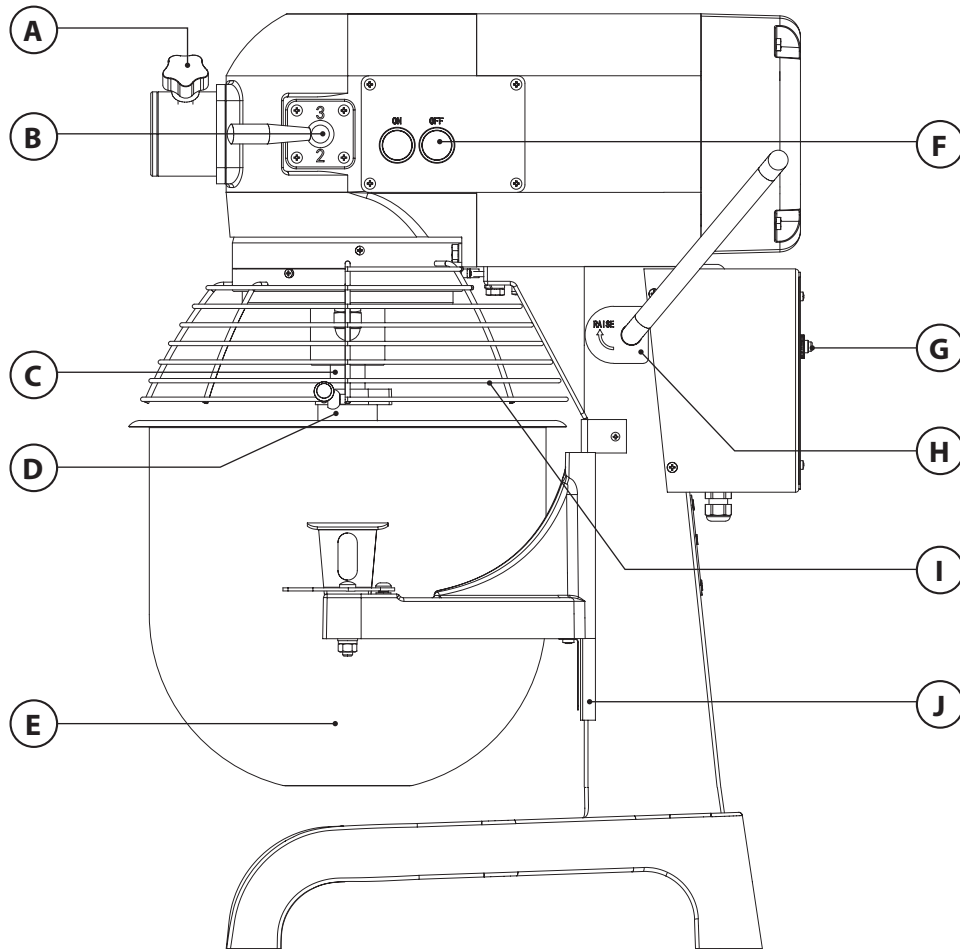
Cette machine est équipée d'une fiche à trois broches. La prise sur laquelle cette fiche est branchée doit être correctement mise à la terre. Si la prise n'est pas le type de mise à la terre, contactez avec un électricien. NE PAS, en aucun cas couper ou enlever la troisième broche de terre à partir du cordon d'alimentation ou utiliser un adaptateur.



**USE A GROUNDED OUTLET
DO NOT ADD AN ADAPTOR
TO THE PLUG**

**UTILISER UNE PRISE AVEC MISE
À LA TERRE NE PAS AJOUTER UN
ADAPTEUR SUR LA FICHE**

Mixer Parts



- A. Attachment Retaining Screw
- B. Speed Control
- C. Planetary Shaft
- D. Mixing Agitator Attachment
- E. Bowl
- F. On/Off Switches
- G. Reset Switch
- H. Bowl Lift Lever
- I. Bowl Safety Guard
- J. Bowl Slides

Operation

INSTALLATION OF MIXER AGITATOR ATTACHMENT:

1. Place the stirring shaft in Mixer and rotate in clockwise direction.

STARTING & CHANGING SPEED:

1. Pull the gear speed control handle to position 1 before starting, push the ON power switch.
2. Changing Speed: To change speed, push the OFF power switch first, and then pull the speed control handle to the new position (2 or 3).

⚠ WARNING

Never change speeds while mixer is running. Failure to do so will damage the gears or other parts and WILL void the warranty.

Gear Speed	Product Type
1 (Low)	Heavy: mixing pizza, bread, donut doughs, etc.
2 (Medium)	Medium: 2nd stage mixing for donut doughs, etc.
3 (High)	Light: whipping cream, egg whites, meringue

3. Shutting down: When the operation is complete, push the OFF power switch first, then pull the gear change hand lever to position 1.
4. Rotate the bowl lift hand lever to the lowest point
5. Rotate bowl guard to the left until fully open

Accessories and Functions

- Whisk (Wire Whip): Used for stirring of liquid material, such as cream and egg. Recommended speed: mid or high speed.
- Flat Beater: Stirring of paste, powder and fragmental material, such as stuffing and cake dough. Recommended speed: start with low speed, end with mid speed.
- Spiral Dough Hook: Stirring of sticky material, such as dough. Recommended speed: low speed.

⚠ WARNING

If the equipment fails to function, please make sure that it is serviced by professional person or please turn to special service point.

Mixer will NOT START unless:

- ***Unit is plugged into power supply***
- ***Bowl is secure in up position***
- ***Bowl safety guard is closed***

NOTES

Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Don't put your hands into the stirring barrel during operation. Power supply should be disconnected before the mixer attachment is going to be installed.

Don't operate the mixer beyond the time limit to prevent reduction of its service life.

ADDING MIXING INGREDIENTS:

⚠ WARNING

Overloading or not following the capacity chart will damage the mixer and void the warranty. Refer to Capacity Chart section.

1. Add the appropriate mixing ingredients into the bowl.
2. Rotate bowl lift lever up until bowl lock into position.
3. Rotate bowl guard to the right until it locks into position.

ROTATION SPEED PARAMETERS:

Model	Speed of Stirring Shaft (r/min)		
	1 (low)	2 (medium)	3 (high)
EMP-10	108	195	355
EMP-20 w/hub	108	195	355
EMP-30 w/hub	91	166	282

Mixer Capacity Chart

The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, water temperature and other conditions may require batch to be reduced.

PLANETARY MIXERS					
Product	Agitator	Speed	EMP-10	EMP-20	EMP-30
Pizza Dough - Thin (40% AR)	Dough Hook	1st only	5 lbs (2.3 kg)	9 lbs (4.0 kg)	16 lbs (7.3 kg)
Pizza Dough - Medium (50% AR)	Dough Hook	1st only	5 lbs (2.3 kg)	10 lbs (4.5 kg)	25 lbs (11.3 kg)
Pizza Dough - Thick (60% AR)	Dough Hook	1st only	10 lbs (4.5 kg)	20 lbs (9.0 kg)	40 lbs (18.1 kg)
Heavy Bread Dough (55% AR)	Dough Hook	1st only	7.5 lbs (3.4 kg)	15 lbs (6.8 kg)	30 lbs (13.6 kg)
Bread & Roll Dough (60% AR)	Dough Hook	1st only	12.5 lbs (5.7 kg)	25 lbs (11.3 kg)	45 lbs (20.4 kg)
Raised Donut Dough (65% AR)	Dough Hook	1st and 2nd	4.5 lbs (2.0 kg)	9 lbs (4.0 kg)	15 lbs (6.8 kg)
Pasta - Basic	Dough Hook	All Speeds	3 lbs (1.3 kg)	5 lbs (2.3 kg)	8 lbs (3.6 kg)
Pie Dough	Flat Beater	All Speeds	10 lbs (4.5 kg)	18 lbs (8.1 kg)	27 lbs (12.3 kg)
Cake	Flat Beater	All Speeds	10 lbs (4.5 kg)	20 lbs (9.0 kg)	30 lbs (13.6 kg)
Mashed Potatoes	Flat Beater	All Speeds	8 lbs (3.6 kg)	16 lbs (7.3 kg)	24 lbs (10.9 kg)
Waffle or Pancake Batter	Flat Beater	All Speeds	5 qts (4.7 lts)	8 qts (7.5 lts)	12 qts (11.4 lts)
Whipped Cream	Wire Whip	All Speeds	2 qts (1.9 lts)	4 qts (3.8 lts)	6 qts (5.7 lts)
Egg Whites	Wire Whip	All Speeds	1 pts (.47 lts)	1 qts (.95 lts)	1.5 qts (1.4 lts)
Meringue (Qty of Water)	Wire Whip	All Speeds	.75 pts (.35 lts)	1.5 pts (.75 lts)	1 qts (.95 lts)

NOTES:

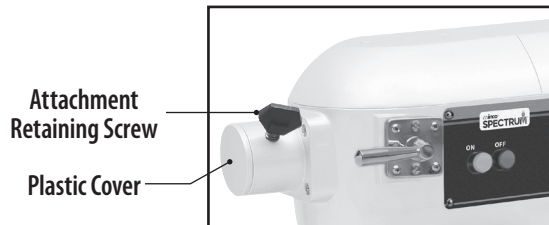
- Mixer capacity depends on the moisture content of the dough. When mixing dough, check the Absorption Ratio percentage (AR%)
Absorption Ratio % (AR%) = Water Weight divided by Flour Weight.
- The capacities listed above are based on flour at room temperature and 70°F (21°C) water temperature.
- If high gluten flour is used, reduce batch by 10%
- If using chilled flour, water below 70°F (21°C) or ice, reduce batch by 10%
- Do not use 2nd speed with mixtures below 50% AR
- Do not use hub attachments while mixing

How To Use Attachment Hub #12 (EMP-20 & EMP-30 Only)

⚠ WARNING

- *Never put your hand into the feed chute when using a mixer attachment.*
- *DO NOT attempt to mix ingredients in bowl while using the hub.*

Mixer must be OFF before installing attachment. Do NOT use hub attachments while mixing.



1. Loosen and remove attachment hub thumbscrew.
2. Remove plastic cover from attachment hub.
3. Lubricate attachment shaft with a food quality grease or mineral oil.
4. Insert attachment shaft into hub making sure to line up the alignment pin with hub hole.
5. Tighten thumbscrew back into hub and securely tighten it.
6. Select the appropriate speed setting by lifting or lowering speed control lever.

Recommended speed while using attachments:

- Vegetable Slicer: 1 or 2
- Cheese Shredder/Grater: 1 or 2
- Meat Grinder: 1 only

NOTE: MAKE SURE BOWL IS UP AND BOWL GUARD IS CLOSED. MIXER WILL NOT START IF BOWL AND BOWL GUARD ARE NOT IN THE PROPER OPERATING POSITION.

7. Press the ON button to start mixer and hub attachment.
8. Press the OFF button to stop mixer and hub attachment
9. To change the speed while using mixer attachments:
 - a. Press OFF button, then wait for the agitator to come to a complete stop.
 - b. Change speed by adjusting speed control lever to new position.
 - c. Press ON button to restart mixer and hub attachment.

⚠ WARNING

Always STOP mixer BEFORE changing speeds! Failure to do so can damage the gears or other parts and WILL void the warranty!

Cleaning, Care & Maintenance

To maintain the appearance and increase the service life, clean your unit daily. The SPECTRUM™ Commercial Planetary Mixer should be cleaned after each day's operation; however, the unit may require more frequent cleaning, depending on the volume of production.

1. Switch power off and disconnect from the outlet before cleaning.
2. Mix/dilute cleaning detergent and sanitizer solution in separate containers per the manufactures instructions.
3. Hand-wash using mild soap and water; rinse, dry and sanitize:
 - After each use:
 - Agitators
 - Bowl (bowl can also be washed in the dishwasher)
 - Bowl Guard
 - Rear Splash Guard
 - Planetary Shaft (add a light coating of mineral oil to planetary shaft after cleaning)
 - Daily:
 - Bowl Cradle (add a light coating of mineral oil to cradle slides after cleaning)
 - Exterior
 - Hub Interior (clean damp cloth, dry, sanitize)

WARNING

Do not use a water hose or pressure washer to clean mixer

Recommended Maintenance



1. Bowl Slides - Apply a light coating of mineral oil to the bowl slides as needed or when bowl becomes difficult to lift and lower.
2. Planetary Shaft - Apply a light coating of mineral oil to the planetary shaft daily. Do not leave agitator connected to shaft, remove for cleaning after every use.
3. Gear transmission cavity and shaft bearing are greased at factory. Inspect every 6 months and lubricated as needed.

Safety Precautions

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and aware of all precautions.

Accidents and problems can result from a failure to follow fundamental safety precautions.

- A WINCO® Approved Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.
- Before cleaning, switch off power and disconnect power cord from the outlet.
- If the power cord is damaged, it must be replaced by a WINCO® Approved Recommended Qualified Service Technician in order to avoid a hazard.

WARNING  AVERTISSEMENT		
	Electrical Shock Hazard Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.	Risque de choc électrique Conserver l'eau et d'autres liquides de pénétrer à l'intérieur de l'appareil. Liquide à l'intérieur de l'appareil pourrait provoquer un choc électrique.
	Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.	Ne pas pulvériser de l'eau ou des produits de nettoyage. Le liquide pourrait contacter avec les composants électriques et causer un court-circuit ou un choc électrique. Ne pas utiliser l'appareil si le cordon d'alimentation est endommagé ou a été modifié.

Installation and start-up must be performed by a qualified installer who has thoroughly read, understands and follows these instructions.

Troubleshooting

If your SPECTRUM™ Commercial Planetary Mixer does not operate, please check the following before placing a service call:

ISSUE	MIGHT BE CAUSED BY	RECOMMENDED SOLUTION
Mixer will not operate	Bowl guard not in closed position.	Rotate guard to the right until fully closed
	Bowl not raised.	Raise bowl to highest position.
	Power not connected properly.	Check all power connections. Plug into a live socket. (Do not use extension cord)
	Building circuit breaker is off.	Check breaker box.
	Internal overload tripped.	Reset internal overload breaker on rear of unit
	Gear not engaged.	Switch gear fully into position. (Mixer will not operate if the speed control lever is in between positions)
Mixer stops during mixing cycle	Internal overload tripped.	Reset internal overload breaker on rear of unit
	Overloads	Reduce product load and restart
	The speed of mixing is too high or using wrong agitator	Select correct agitator and speed setting
Mixer is noisy	Mixer is not installed on level surface.	Adjust surface or relocate mixer
	The agitator or bowl are deformed	Replace or change agitator or bowl
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace gearbox grease
Oil leaking	Seal ring are worn	Replace seal rings

Service and Repair

THIS EQUIPMENT MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

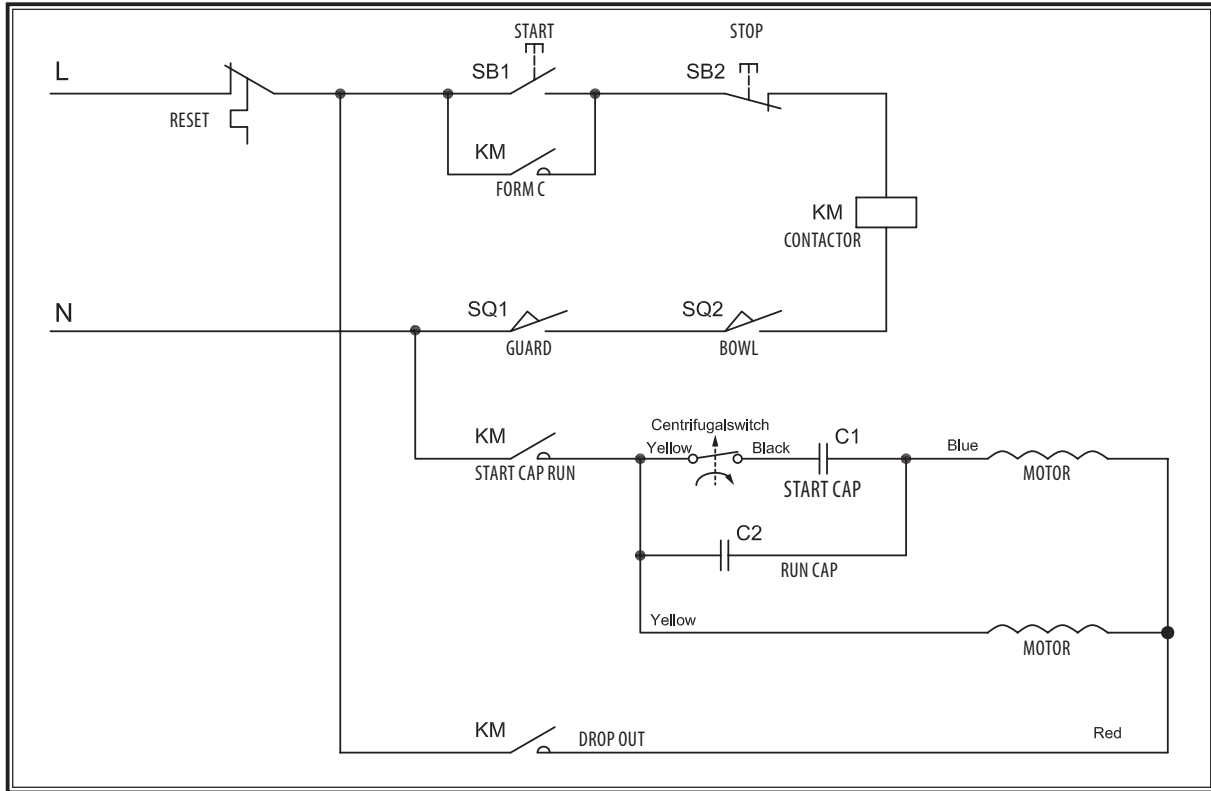
NOTE

Parts protected by the manufacturer or its agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems DO NOT send unit to WINCO® without first contacting our customer service department.

See "Limited Warranty" section on page 18 for details.

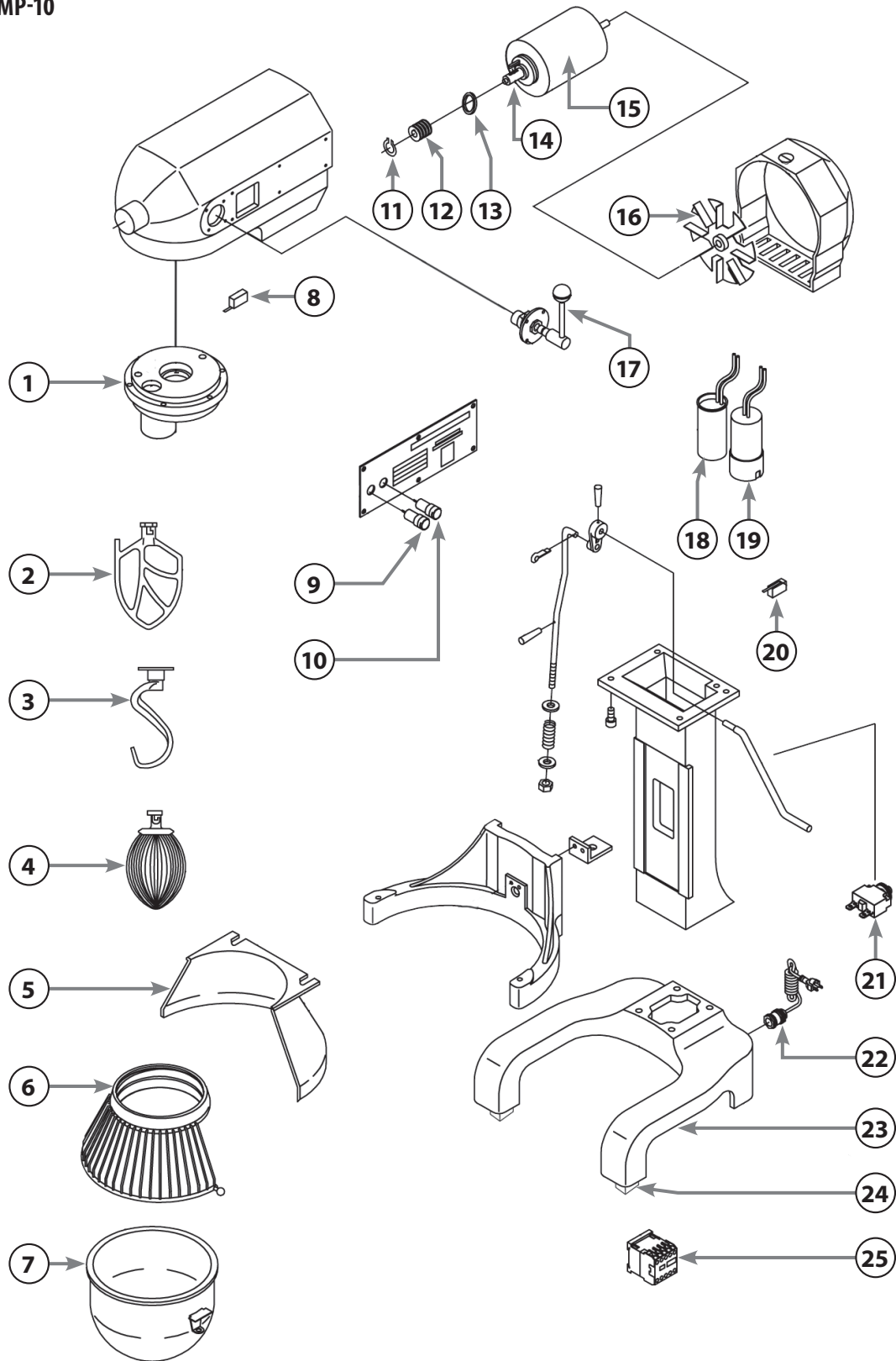
Electrical Circuit Diagram



These circuit diagrams have been provided to assist qualified electricians; Only SPECTRUM™ service agents, or qualified electricians should carry out repairs, if repair is required.
Do not remove any components or service panels on this product.

Exploded View

MODEL: EMP-10



Parts List

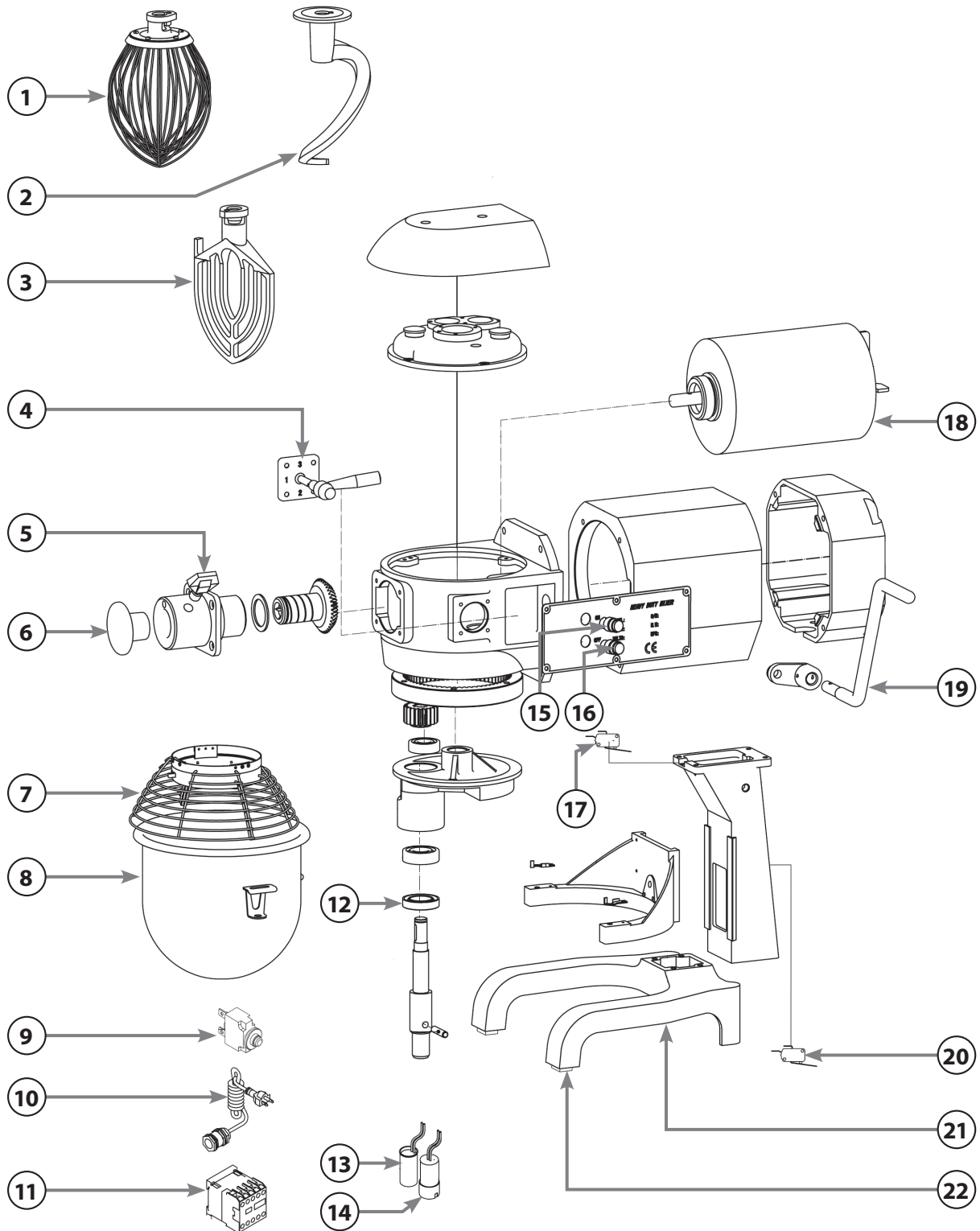
MODEL: EMP-10

No.	Description	Part #
1	Planetary Gear Box	EMP-P1
2	Flat Beater	EMP-P2
3	Spiral Dough Hook	EMP-P3
4	Whisk (Wire Whip)	EMP-P4
5	Back Shield	EMP-P5
6	Safety Guard	EMP-P6
7	Mixing Bowl	EMP-P7
8	Safety Guard Lock Switch	EMP-P8
9	Green Start Push Button	EMP-P9
10	Red Stop Push Button	EMP-P10
11	Snap Ring	EMP-P11
12	Helical Gear	EMP-P12
13	Oil Seal	EMP-P13
14	Way Key	EMP-P14
15	Motor	EMP-P15
16	Fan	EMP-P16
17	Gear Shift Handle	EMP-P17
18	Start Capacitor	EMP-P18
19	Run Capacitor	EMP-P19
20	Bowl Locking Switch	EMP-P20
21	Overload Reset Switch	EMP-P21
22	Power Cord	EMP-P22
23	Mixer Stand	EMP-P23
24	Rubber Feet	EMP-P24
25	Contacto	EMP-P25
Not Shown	Centrifugal Switch	EMP-P26

Please contact factory for special order parts not listed.

Exploded View

MODEL: EMP-20



Parts List

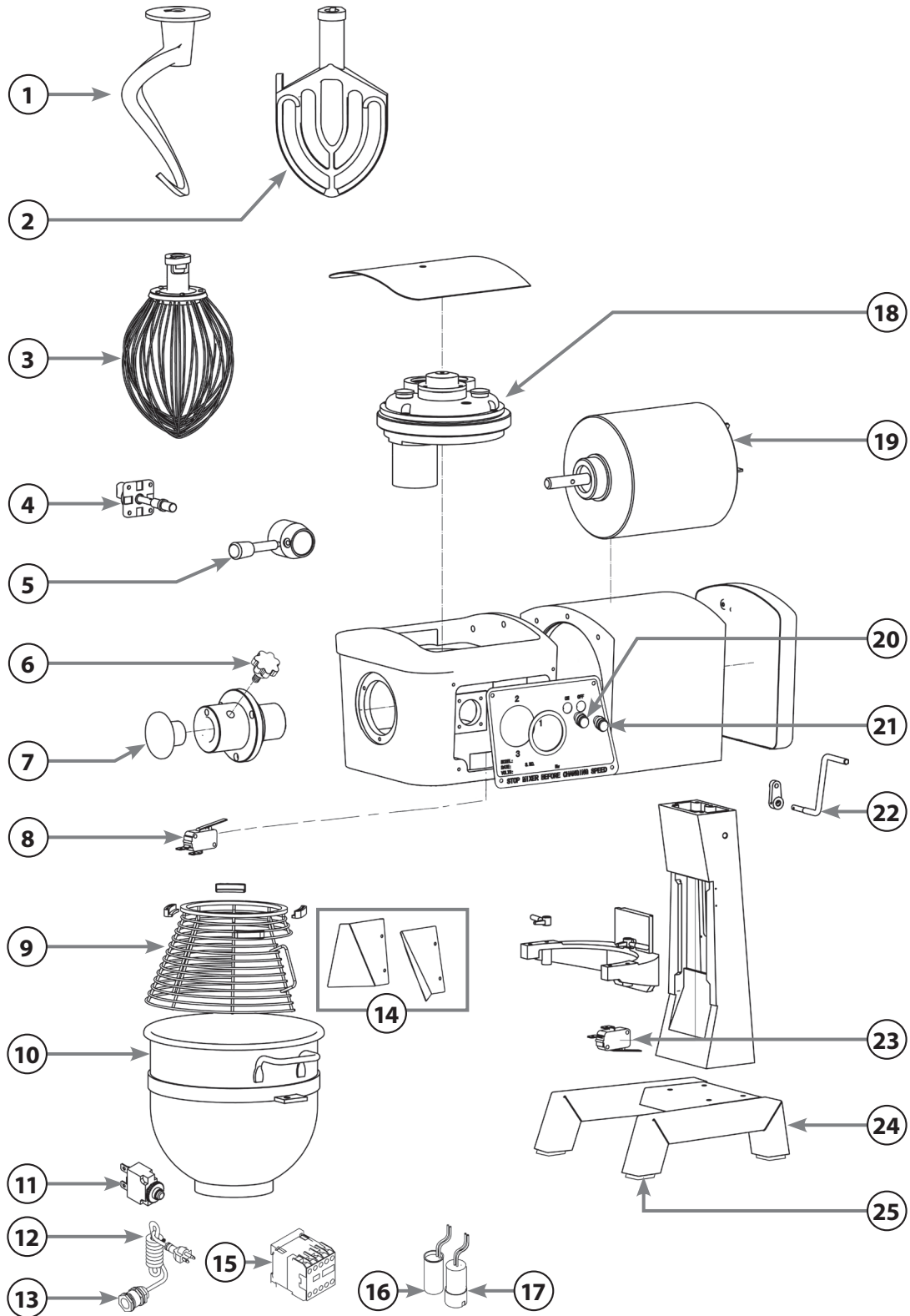
MODEL: EMP-20

No.	Description	Part #
1	Whisk (Wire Whip)	EMP-P27
2	Spiral Dough Hook	EMP-P28
3	Flat Beater	EMP-P29
4	Speed Shifter	EMP-P30
5	Attachment Retaining Screw	EMP-P31
6	Attachment Hub Plug	EMP-P32
7	Safety Guard	EMP-P33
8	Bowl Assembly	EMP-P34
9	Overload Reset Switch	EMP-P35
10	Power Cord	EMP-P36
11	Contactor	EMP-P37
12	Oil Seal	EMP-P38
13	Start Capacitor	EMP-P39
14	Run Capacitor	EMP-P40
15	Red Stop Push Button	EMP-P41
16	Green Start Push Button	EMP-P42
17	Safety Guard Lock Switch	EMP-P43
18	Motor	EMP-P44
19	Handle-shifter	EMP-P45
20	Bowl Locking Switch	EMP-P46
21	Mixer Stand	EMP-P47
22	Rubber Feet	EMP-P48
Not Shown	Centrifugal Switch	EMP-P49

Please contact factory for special order parts not listed.

Exploded View

MODEL: EMP-30



Parts List

MODEL: EMP-30

No.	Description	Part #
1	Spiral Dough Hook	EMP-P50
2	Flat Beater	EMP-P51
3	Whisk (Wire Whip)	EMP-P52
4	Speed Shifter	EMP-P53
5	Speed Handle	EMP-P54
6	Attachment Retaining Screw	EMP-P55
7	Plug Attachment Hub	EMP-P32
8	Safety Guard Lock Switch	EMP-P56
9	Safety Guard	EMP-P57
10	Mixing Bowl	EMP-P58
11	Overload Safety Switch	EMP-P59
12	Power Cord	EMP-P60
13	Power Supply with Waterproof Connectors	EMP-P61
14	Guards	EMP-P62
15	Contactactor	EMP-P63
16	Start Capacitor	EMP-P64
17	Run Capacitor	EMP-P65
18	Planetary Gear Box	EMP-P66
19	Motor	EMP-P67
20	Green Start Push Button	EMP-P68
21	Red Stop Push Button	EMP-P41
22	Handle-Shifter	EMP-P69
23	Bowl Locking Switch	EMP-P70
24	Mixer Stand	EMP-P71
25	Rubber Feet	EMP-P72
Not Shown	Centrifugal Switch	EMP-P73

Please contact factory for special order parts not listed.

Limited Warranty

WINCO® warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.

IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

Limited Warranty (continued)

WARRANTY SERVICE

To initiate warranty service contact: **EquipService@wincous.com** or call: 973-295-3899

DO NOT send unit to WINCO® without first contacting our customer service department.

Please provide or have the following information available:

- Model & Serial Number (located on the silver identification tag, on side or rear of unit)
- Date of Purchase
- Purchase Dealer
- Operator / Installation Contact Information
- Business Name & Business Address
- Contact Name & Contact Telephone Number

REGISTER ONLINE AT:

<http://www.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Natural disasters (ie: earthquakes, tornadoes, hurricanes, etc.), fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Normal product maintenance.
9. Misuse or abuse.
10. Normal wear and tear items such as light bulbs, fuses, and exterior finishes.

Warranty voided if:

1. Product is altered by user
2. Serial number plate is removed
3. Product is installed in a prison or any correctional facility.

Please keep this manual in a safe place for future use!



winco
SPECTRUM™

Models: EMP-10, EMP-20 and EMP-30

www.wincous.com