

**OWNERS & OPERATOR
INSTRUCTION MANUAL**

Serial # _____

**FOR CHEFMATE MIXERS BY GLOBE
MODELS GCM20, GCM20H, GCM20HF, GCM30,
GCM40 AND GCM60**

For service contact:

(place service sticker here)

Globe Food Equipment
1-937-299-5493

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

- NOTICIA IMPORTANTE -

Este Manual contiene importantes instrucciones de seguridad que deben ser seguidas el pie de la letra cuando utilice esta maquina.

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ATTENTION OWNERS AND OPERATORS

Globe's equipment is designed to provide safe and productive mixing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, strictly following all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow in order to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



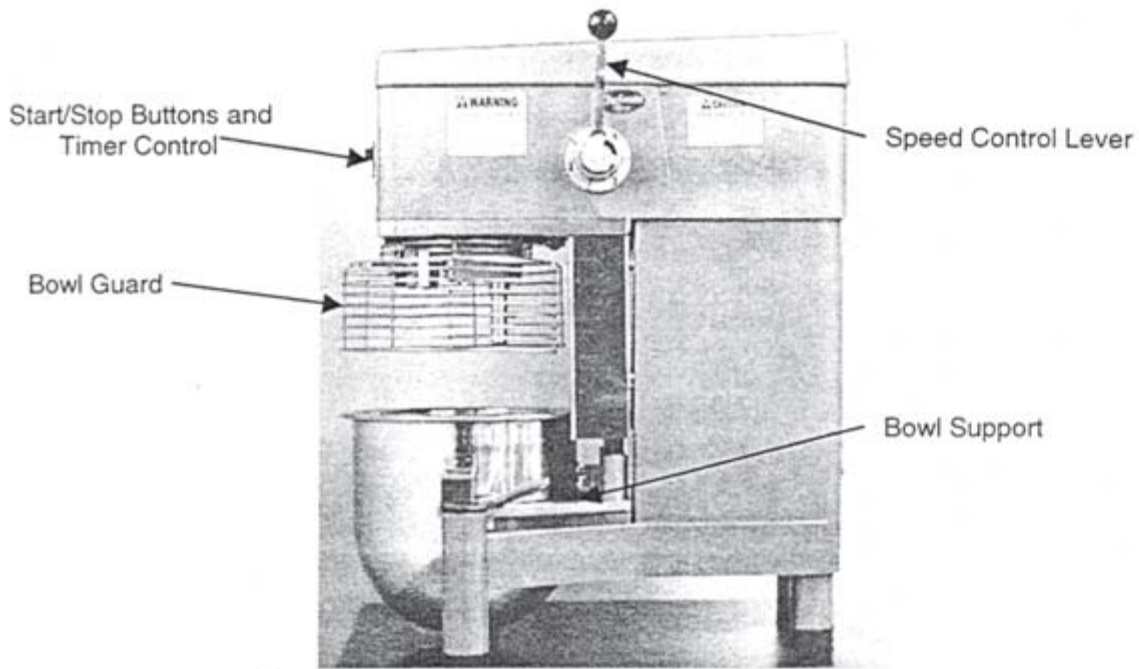
Warnings related to possible damage to the equipment are indicated by:



If any warning label or manual becomes misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

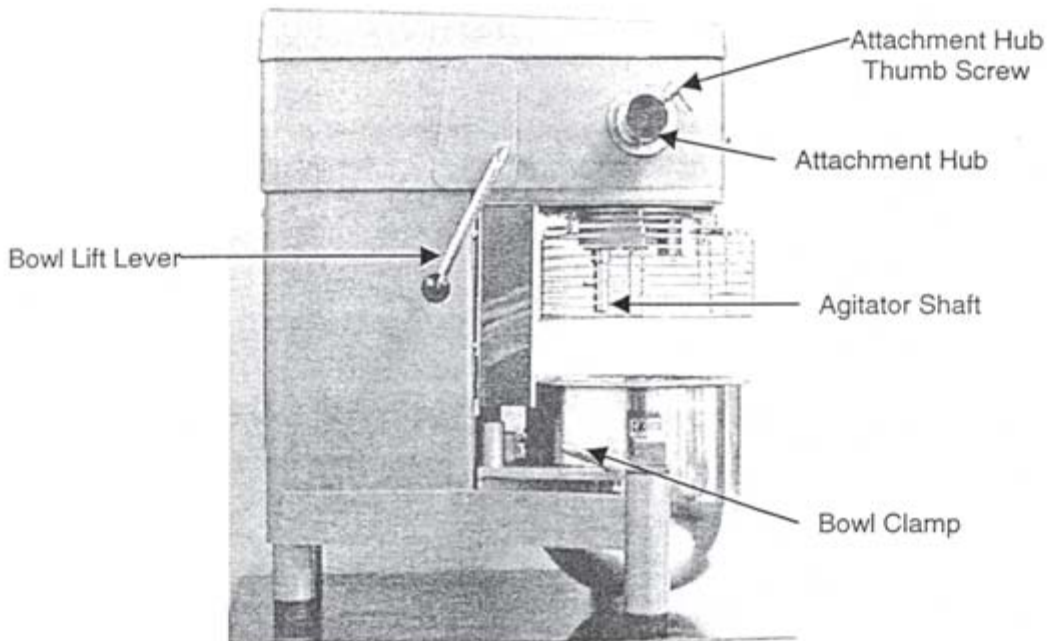
Please remember that this manual or the warnings do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

KEY COMPONENTS OF THE MIXER



RIGHT SIDE VIEW (GCM20H)

NOTE: On models GCM40 and GCM60 the Speed Control Lever and Bowl Lift Lever are located on the same side (right side of mixer).



LEFT SIDE VIEW (GCM20H)

INSTALLATION

UNPACKING

Unpack the mixer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact your source of the equipment. You have no recourse to damage after fifteen (15) days.



TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL MIXER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in work area with adequate light and space.
- **ONLY** operate on a solid, **LEVEL**, non-skid surface.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate without all warnings attached to the mixer.
- **DO NOT** attempt to lift the mixer alone. The unit weighs over 200 lbs. and is top heavy.

INSTALLATION

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 local representative or Globe first.
2. Remove the corrugated box from the skid by removing the bands on the box.
3. Carefully unbolt the mixer from the skid using a 17mm wrench.
4. Select location for the mixer that has a **LEVEL**, solid, non-skid surface and a well-lighted work area away from children and visitors.

ELECTRICAL CONNECTIONS

Cord Connected Units

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG 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.

Three Phase Units

WARNING: HAVE A QUALIFIED ELECTRICIAN CONNECT THE UNITS NOT SUPPLIED WITH A POWER CORD. ALWAYS CHECK THE ROTATION OF THE AGITATOR HUB PRIOR TO MIXING. WITH THREE PHASE UNITS THERE IS A 50% CHANCE OF BEING WIRED INCORRECTLY AND THE UNIT WILL RUN BACKWARDS. THE AGITATOR SHAFT SHOULD RUN IN A CLOCKWISE DIRECTION AS YOU FACE THE FRONT OF THE MIXER. IF THE UNIT IS OPERATED BACKWARDS, DAMAGE WILL OCCUR TO THE MIXER.

5. Read the electrical information found on the data plate located on the back of the unit. The incoming power should match the rating on the data plate.
6. Inspect mixer to ensure all parts have been provided.
7. Complete warranty card and mail to Globe factory.
8. Clean the mixer using the procedures outline in the cleaning section prior to using the mixer.
9. Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this mixer.

OPERATING INSTRUCTIONS



- Read owners manual before operating
- Disconnect or unplug electrical power before:
 - Inserting or removing attachments
 - Cleaning or servicing
 - Removing parts
- Keep hands, hair, and clothing away from moving parts
- To disconnect power on direct wired mixers prior to servicing, make sure you disconnect from the power source (breaker) and use the proper lock-out/tag-out procedures as required by OSHA. This prevents someone from reconnecting the power to the unit while it is being serviced.

MIXING

Attaching Bowl to Mixer

1. The bowl must be attached to the mixer before attaching the agitators.
2. Make sure that the bowl lift lever is in the down position.
3. Place the bowl onto the mixer making sure that the holes on each side of the bowl are securely placed over the pins on the bowl support. (NOTE: For models GCM20, GCM20H and GCM20HF the bowl has a stem that needs to fit into the hole on the mixer as shown in fig. 1.)
4. Secure the bowl by pushing the bowl clamps on either side back so that the clamp rests on the bowl handles as shown in fig. 2.

NOTE: The clamps may need to be adjusted so they can fit over the handle. Release the bolt on the bottom of the clamp until the clamp fits over the handle. Tighten the bolt to secure the clamp but be sure that the clamp is easy to move back and forth for future use.

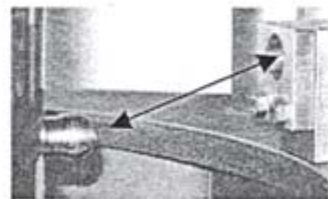


Fig. 1



Fig. 2

OPERATING INSTRUCTIONS

Attaching Agitator to Mixer (Models GCM20, GCM20H, GCM20HF & GCM30 Only)

1. Rotate the bowl guard so that it rests in the open position as shown in fig. 3 and lower the bowl to its resting position.
2. Select the appropriate agitator and insert it onto the agitator shaft.
3. Move the agitator so that the notch on the agitator fits over the pin on the agitator shaft as shown in fig. 4. NOTE: It is easier to install the agitator prior to adding the ingredients into the bowl.

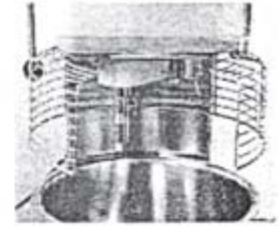


Fig. 3

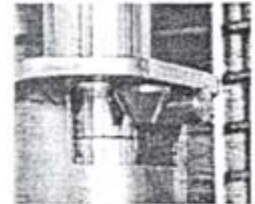


Fig. 4

Attaching Agitator to Mixer (Models GCM40 and GCM60 Only)

1. Rotate the bowl guard so that it rests in the open position as shown in fig. 5 and lower the bowl to its resting position.
2. Lift up on the agitator shaft clamp and turn it to the right so it rests in an open position.
3. Select the appropriate agitator and insert it into the agitator shaft.
4. Turn the agitator to the left so it rests on the rim of the agitator shaft as shown in fig. 6.
5. Turn the agitator shaft clamp to the left until it locks into a closed position. NOTE: It is easier to install the agitator prior to adding the ingredients into the bowl.

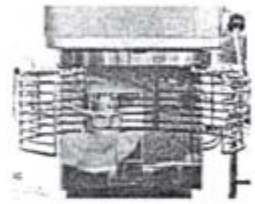


Fig. 5

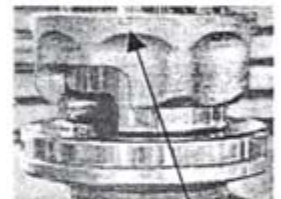


Fig. 6
Agitator Shaft Clamp

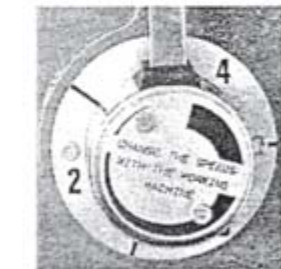


Fig. 7

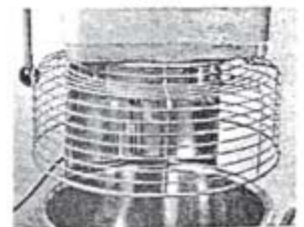


Fig. 8

ATTENTION

FOLLOW THE CAPACITY CHART LOCATED ON PAGE 10 IN THIS OWNERS MANUAL. OVERLOADING OR NOT FOLLOWING THIS CHART WILL DAMAGE MIXER AND VOID WARRANTY.

IMPORTANT: Make sure that the speed control lever is on the lowest speed setting (1) prior to adding ingredients (see fig. 7).

Mixing Ingredients

1. Insert the appropriate mixing ingredients into the bowl.
2. Rotate the bowl guard so that it locks into the closed position as shown in fig. 8. NOTE: The mixer will not operate if the bowl guard is not in the closed position.
3. Lift completely up on the bowl lift lever until it locks into position. NOTE: The mixer will not operate unless the bowl is in the up position.

ATTENTION

NEVER MOVE THE SPEED CONTROL LEVER UNLESS THE MIXER IS OPERATING. OTHERWISE THE MIXER WILL BE DAMAGED.

4. Set the timer for the appropriate time (this is optional).
5. Press the start button.

OPERATING INSTRUCTIONS

ATTENTION

Use only the lowest speed (1) for mixing dough products. Mixing dough at higher speeds will damage the mixer.

6. To adjust the speed of the mixer, slightly pull the speed control lever to the right (see fig. 9) and then pull the lever counter-clockwise to the appropriate speed. Once the lever is at the desired speed setting move the lever left so it locks into position.
7. When the ingredients have been thoroughly mixed, make sure the speed control is put back into the lowest speed setting (1).
8. Press the stop button to stop the mixer. NOTE: If the timer was used then the mixer will automatically stop when the time has expired.
9. Lower the bowl by pushing the bowl lift lever back and down to its resting position.
10. Rotate the bowl guard so that it is in the open position.
11. Remove the agitator from the agitator shaft.
12. Pull each bowl clamp forward to unlock the bowl from the supports.
13. Lift up slightly on the bowl so it clears the pins on the supports.

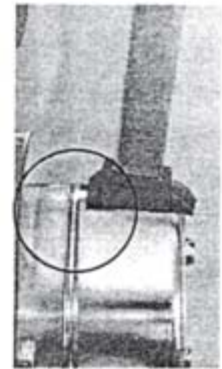
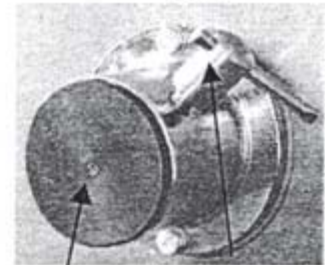


Fig. 9



Thumb Screw
Plastic Cover

Fig. 10

WARNING

MOST BATCHES ARE HEAVY. ALWAYS USE TWO PEOPLE TO REMOVE AND TRANSPORT LOADED BOWL AFTER MIXING IS COMPLETE.

INSTALLING MIXER ATTACHMENTS

WARNING

NEVER PUT YOUR HAND INTO THE FEED CHUTE WHEN USING ANY MIXER ATTACHMENT.

1. Make sure that the mixer is set on the lowest speed (1).
2. Loosen the thumb screw and remove the black plastic cover from the attachment hub (see fig. 10).
3. Insert the attachment shaft into the hub making sure to line up the alignment pin with the hub hole as shown in fig. 11.
4. Tighten the thumb screw back into the hub and securely tighten it.

NOTE: Make sure that there is not an agitator attached to the mixer.

ATTENTION

The mixer will not start unless the bowl guard is securely closed, the bowl is securely attached to the mixer and is in the up position.

5. Press the start button.

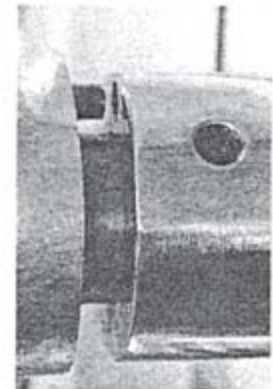


Fig. 11

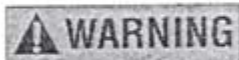
OPERATING INSTRUCTIONS

6. Use only the first speed for grinding and only the first or second speed for slicing, grating and shredding. **IMPORTANT: Only adjust the speed while the mixer is operating.**
7. When finished make sure that the speed control lever is set back at the lowest speed (1).
8. Press the stop button to stop the mixer.

CLEANING INSTRUCTIONS



- Dilute detergent per supplier's instruction
- DO NOT hose down or pressure wash any part of the mixer
- NEVER use a scrubber pad, steel wool, or abrasive material to clean the mixer
- NEVER use bleach (hypo sodium chlorite) or bleach based cleaner.
- Clean the bowl, agitators and mixer with a mild detergent and warm water solution.
- ALWAYS remove the agitator after each batch. If not, the agitator can become stuck on the shaft and difficult to remove.



ALWAYS UNPLUG THE MIXER BEFORE CLEANING.

MAINTENANCE

There are several grease fittings that need to be lubricated periodically (every 6 months) using a standard grease gun.

1. Make sure that the mixer is unplugged and power is disconnected.
2. Remove the top cover of the mixer.
3. Pump several pumps of grease into the 2 holes located towards the front of the mixer as shown in fig. 12.
4. On models GCM40 and GCM60 there is an additional grease fitting on top of the belt pulley as shown in fig. 13.
5. Reinstall the top cover and plug the mixer in.

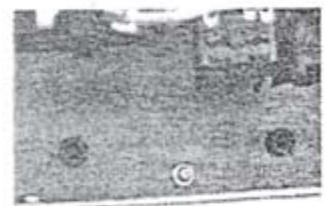


Fig. 12

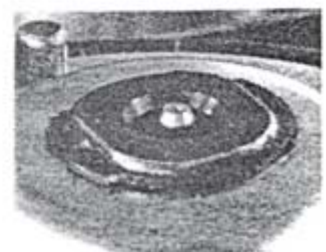


Fig. 13

CAPACITY CHART

TOTAL BATCH SIZE	GCM20's	GCM30	GCM40	GCM60	AGITATOR
KITCHEN					
Egg Whites	1 qt.	1 ½ qts.	1 ¾ qts.	2 qts.	WW
Meringue (Qty. of Water)	1 ½ pts.	1 qt.	1 ½ qt.	1 ½ qt.	WW
Mashed Potatoes	15 lbs.	23 lbs.	30 lbs.	40 lbs.	BB WW
Mayonnaise (Qts. of Oil)	10 qts.	12 qts.	13 qts.	18 qts.	BB WW
Waffle or Pancake Batter	8 qts.	12 qts.	16 qts.	24 qts.	BB
Whipped Cream	4 qts.	6 qts.	9 qts.	12 qts.	BB WW
BAKERY					
Cakes					
Angel Food (8-10 oz) Cake	15 lbs.	22 lbs.	30 lbs.	45 lbs.	WW
Box or Slab Cake	21 lbs.	30 lbs.	40 lbs.	50 lbs.	BB WW
Cup Cakes	22 doz.	33 doz.	45 doz.	70 doz.	BB WW
Layer Cake	20 lbs.	30 lbs.	45 lbs.	50 lbs.	BB WW
Pound Cake	21 lbs.	30 lbs.	40 lbs.	55 lbs.	BB
Short Sponge Cakes	15 lbs.	23 lbs.	25 lbs.	45 lbs.	BB WW
Sponge Cake	12 lbs.	18 lbs.	40 lbs.	36 lbs.	WW
Dough					
Bread and Roll Dough, light to medium 60% AR*	25 lbs.	35 lbs.	45 lbs.	72 lbs.	DH
Heavy Bread Dough, 55% AR*	15 lbs.	25 lbs.	35 lbs.	55 lbs.	DH
Pie Dough	18 lbs.	27 lbs.	35 lbs.	50 lbs.	DH
Pizza Dough, Thin, 40% AR*	9 lbs.	14 lbs.	25 lbs.	37 lbs.	DH
Pizza Dough, Med. 50% AR*	10 lbs.	20 lbs.	32 lbs.	58 lbs.	DH
Pizza Dough, Thick 60% AR*	20 lbs.	35 lbs.	40 lbs.	65 lbs.	DH
Raised Doughnut Dough, 65% AR*	9 lbs.	15 lbs.	25 lbs.	30 lbs.	DH
Miscellaneous					
Egg and Sugar for Sponge Cake	8 lbs.	12 lbs.	18 lbs.	24 lbs.	BB WW
Fondant Icing	12 lbs.	18 lbs.	25 lbs.	36 lbs.	BB
Marshmallow Icing	2 lbs.	3 lbs.	4 ½ lbs.	5 lbs.	WW
Shortening and Sugar Creamed	16 lbs.	24 lbs.	35 lbs.	48 lbs.	BB WW
Sugar Cookies	35 doz.	50 doz.	75 doz.	100 doz.	BB WW

*NOTE: AR = Absorption Ratio. When mixing heavy doughs (Pizza, Bread, Bagels), check your (AR)! Use the following formula:

$$(AR) \text{ Absorption Ratio} = \frac{\text{Weight of Water}}{\text{Weight of Flour}}$$

Water: Gallon = 8.3 lbs. – Quart 2.08 lbs.

DO NOT mix dough with water temperature below 70°F



BB = Batter Beater



DH = Dough Hook

IMPORTANT!
Only mix dough on the lowest speed setting (1). Mixing dough on higher speeds will cause damage to the mixer!



WW = Wire Whip

LIMITED MIXER WARRANTY

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within the United States and subject to normal use, is free from defects in material or workmanship for a period of one year on parts (excludes wear/expendable parts), one year on labor from date of original installation, or 18 months from actual shipment date, whichever occurs first.

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

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE 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 subsequent transferees.

Periodic maintenance of equipment, lost parts, misuse and abuse, adjustments, water damage, lubrication, improper installation, and normal wear are not covered under this warranty.

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

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