



Model GSM130



Model #: _____

Serial #: _____



Intertek



Intertek

**Instruction Manual for Globe
Spiral Floor Mixers
Models GSM130 & GSM175**

For Service on Your Mixer, call Globe Technical Support at 1-866-260-0522.

- IMPORTANT SAFETY NOTICE -

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

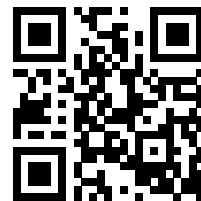
Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM



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Attention Owners and Operators

Globe equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. 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, and to strictly follow all of the instructions contained in this manual and the requirements of local, state and/or federal law.

Owners should not permit anyone to touch this equipment unless they are 18 years of age or older, are adequately trained and supervised, and have read and understand 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 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:



or



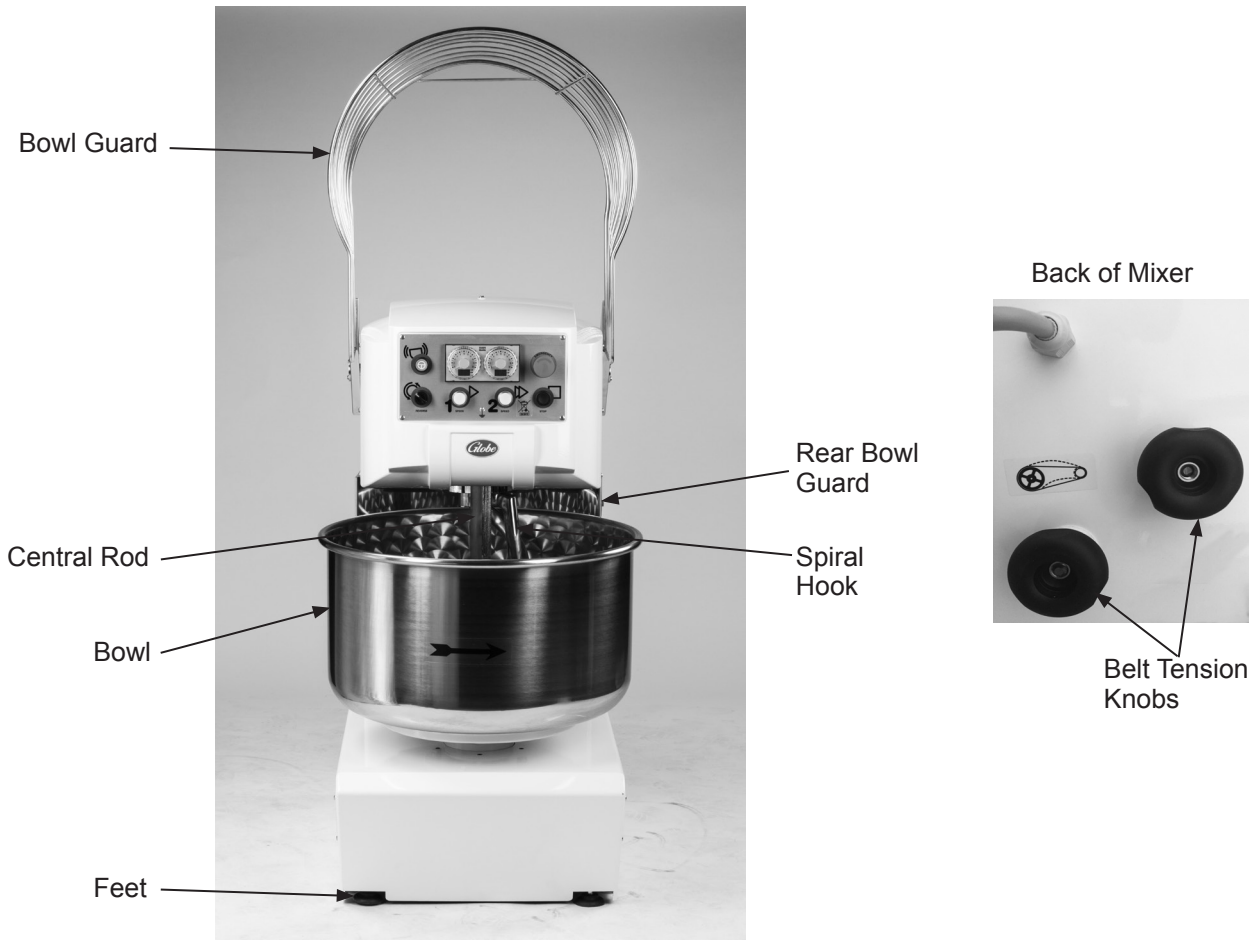
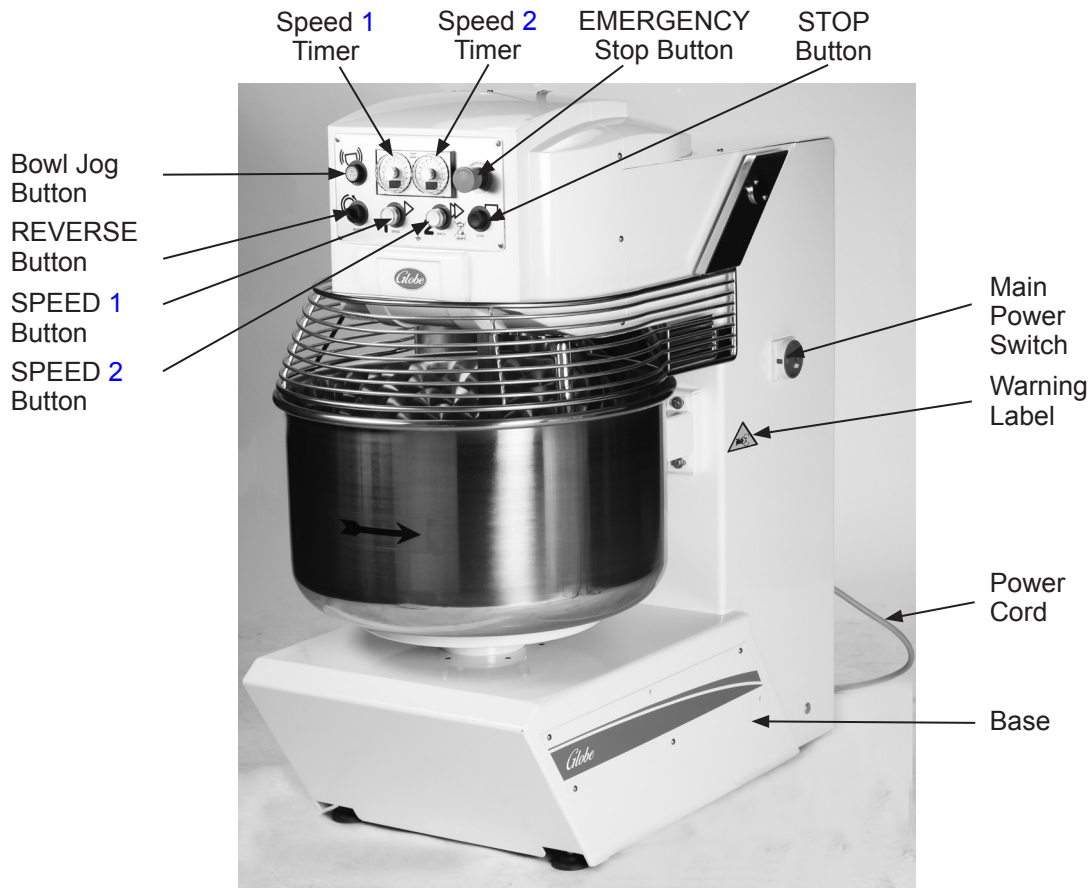
Warnings related to possible damage to the equipment are indicated by:



Globe has put several warning labels in English on its mixers. French labels are also available and can replace the English labels at the owner's discretion. If the warning labels and/or manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or contact Globe directly to request these items at no charge.

Please remember that neither manual nor the warning labels 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



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 15 days of delivery. Immediately contact your source of the equipment.

You have no recourse for damage after 15 days.



TO AVOID SERIOUS PERSONAL INJURY:

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

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have questions or do not understand everything 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. Remove all packaging and bands that secure the spiral mixer to the inner skid.
4. Select a location for the mixer keeping these points in mind:
 - Floor must be level.
 - Sufficient space for the bowl guard to be raised above the mixer.
 - Easy access for maintenance and service.
 - Clearance for operating controls.
 - Sufficient space for adding ingredients during mixing periods.
5. Secure the two front legs to the floor. Remove the two fixed covers located on the sides of the base.
6. Use the hex wrench socket (16 mm), supplied with the mixer, to loosen the lock nut until the thread of each leg is disclosed and the two faces show up.
7. Turn the leg shafts with the hex wrench socket (16 mm) until there is no more stress on the front wheels.
NOTE: The front wheels must be able to rotate freely.
8. Use the hex wrench socket (16 mm) to tighten the two lock nuts so that the feet stand flat on the floor.
9. Read the electrical information found on the data plate located at the rear of the machine. The incoming power must match the rating on the data plate.

CONNECTING TO ELECTRICAL POWER



Cord Connected Units: This machine needs to be hard-wired, have a licensed electrician connect the unit to the power supply. Never use an extension cord. Low power supply could damage the mixer and/or cause a fire.

Installation

IMPORTANT

Three Phase Units:

Before use, confirm proper rotation of all 3 phase mixers. There is a 50% chance your 3 phase mixer is properly rotating if you are using it on 3 phase power.

1. Make sure the bowl is empty.
 2. Turn the main power switch clockwise to the ON position.
 3. Set the speed 2 timer for 30 seconds.
 4. Press the SPEED 2 button.
 5. Make sure the spiral hook and bowl are going in the direction of the arrow on the bowl as you stand in front of the mixer (counterclockwise). If the spiral and/or the bowl is traveling in the wrong direction, have a licensed electrician switch the electrical connection and retest.
10. Complete and register the warranty information online at:
www.globefoodequip.com/support/warranty-registration-form.
11. Mixer must be thoroughly cleaned before use. Refer to Cleaning Instructions section of this manual.

Operating Instructions

⚠ WARNING

TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate mixer before reading the instruction manual first.
- **ALWAYS** turn the main power switch OFF before cleaning, servicing, or adjusting parts or attachments.
- **ALWAYS** keep hands, hair and clothing away from moving parts.

⚠ CAUTION

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

⚠ CAUTION

Spiral hook must always rotate in a counterclockwise direction around the bowl. If the spiral hook moves clockwise, contact a licensed electrician immediately to remedy incorrect wiring.

IMPORTANT: When mixing ingredients always make sure to start the mixer on SPEED 1.

1. Raise bowl guard completely until it is in the stored position.
2. Add the appropriate mixing ingredients into the bowl. Add the water first in order to keep dough from sticking to bowl and to reduce the risk of airborne flour dust.

⚠ WARNING

Slowly add the bag of flour or use a scoop to put the flour into the bowl. Adding flour slowly reduces the risk of airborne flour dust and injury to operator.

3. Lower the bowl guard until it is in the closed position.
NOTE: Spiral hook will not start if bowl guard is open.
4. Turn the main power switch clockwise to the ON position. See Figure 8-1.



Figure 8-1.

Operating Instructions

- Set the time on the speed 1 and speed 2 timers. See Figure 9-1.

NOTE: Time on the speed 1 and speed 2 timers can be set from 30 seconds up to 20 minutes.

- Press the SPEED 1 button to pre-mix the ingredients at low speed. See Figure 9-2.

WARNING

Always start the mixer in speed 1 in order to blend the ingredients. Starting the mixer in speed 1 reduces the risk of airborne flour dust which can cause difficulty breathing.

NOTE: Once the SPEED 1 button is selected, the speed 1 timer display and SPEED 1 button will illuminate. The speed 2 timer will no longer illuminate.

NOTE: In speed 1, it is possible to reverse the direction of the bowl to “mix in” any unblended flour from the bottom of the bowl into the dough. Use the REVERSE dial to change the bowl direction from counterclockwise to clockwise. See Figure 9-3.

REVERSE dial must only be used long enough to blend all of the unblended flour from the bottom of the bowl. Return the bowl back to the counterclockwise direction as soon as possible. Failure to do so can cause mechanical overload on the transmission and overheat the motor windings.

CAUTION

- Once the speed 1 timer time has expired, the mixer will automatically switch to speed 2. Speed 2 will continue until the time on the speed 2 timer has expired.

NOTE: After the speed 1 timer has expired, the speed 2 timer display and SPEED 2 button will illuminate. The speed 1 timer display and SPEED 1 button will no longer illuminate.

NOTE: To add additional ingredients or to pause the time on the speed 1 or speed 2 timers, lift the bowl guard. The mixer will stop. To continue the time on the timer, lower the bowl guard and press the SPEED 1 or SPEED 2 button that was enabled at the time of stopping.

WARNING

Do not add flour through the bowl guard. Damage to bowl guard can occur.

WARNING

Do not add flour through the bowl guard. Lift the bowl guard to stop the mixer and add the appropriate amount of flour. Adding flour through the bowl guard may increase the risk of airborne flour dust which can cause difficulty breathing.

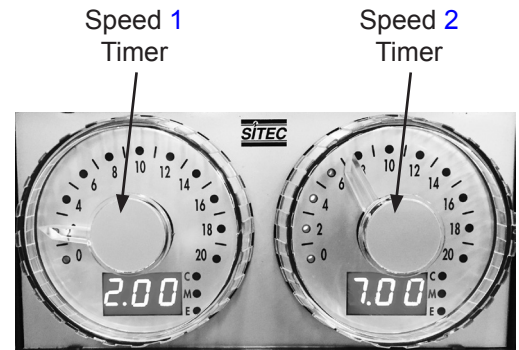


Figure 9-1.

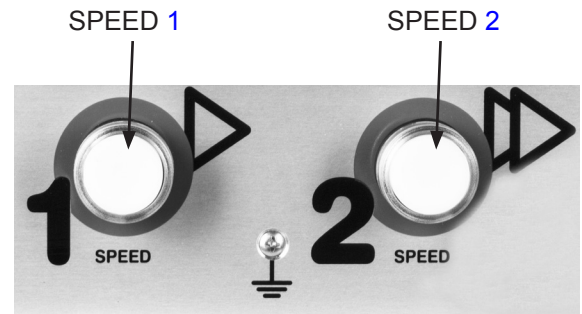


Figure 9-2.

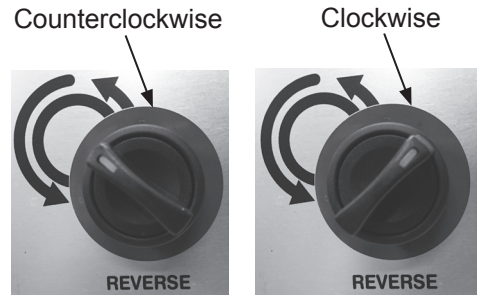


Figure 9-3.

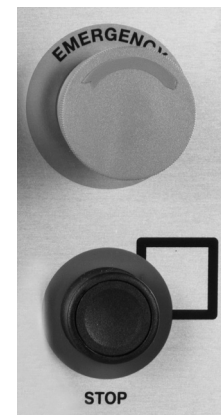


Figure 9-4.

- When the ingredients have been thoroughly mixed, press the STOP button to stop the mixer. See Figure 9-4.

NOTE: The mixer will automatically stop when the time on the speed 1 or speed 2 timer has expired.

NOTE: If in the middle of the mix cycle, the STOP button or the red EMERGENCY button is pressed, the mixer will stop. The time on the timers will then return to the initial time set.

Operating Instructions

CAUTION

Do not press the red EMERGENCY button unless fully necessary. Pressing the red EMERGENCY button can shorten the life of the mixers safety system. Once pressed, the red EMERGENCY button must be reset to restart the machine.

NOTE: If the EMERGENCY button is pushed, reset the EMERGENCY button by turning the EMERGENCY button clockwise until the EMERGENCY button extends forward.

9. Once the mix cycle is over, lift the bowl guard and remove the dough.

WARNING

When the bowl guard is open and the green bowl jog button is held down, the bowl will continue to spin. Always keep hands, hair and clothing away from the moving bowl.

NOTE: The green bowl jog button can be used once the mix cycle has ended. Push and hold down the green rotate bowl button to rotate the bowl into the best position to remove the dough. The spiral hook will not operate when the bowl guard is raised and the green bowl jog button is pushed. See Figure 10-1.

NOTE: To easily remove the dough from the bowl, break up the dough into small portions.

10. Turn the main power switch counterclockwise to the OFF locked position. See Figure 10-2.

NOTE: When the main switch is turned off and then turned back on, the speed 1 and speed 2 timers will display the initial time set before the mixer was turned off.



Figure 10-1.



Figure 10-2.

Cleaning Instructions

CAUTION

- **BEFORE CLEANING**, always turn the main power switch OFF.
- **DO NOT** hose down or pressure wash mixer.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean mixer.
- **NEVER** use bleach (sodium hypochlorite) or bleach-based cleaner.



The entire mixer, must be thoroughly cleaned and sanitized using the procedures identified by your local health department and the ServSafe Essentials published by the National Restaurant Association Educational Foundation (NRAEF). Visit www.servsafe.com for more details.



It is extremely important to sanitize the mixer and to follow the instructions on the quaternary sanitizer container to make sure proper sanitation is achieved.



ALWAYS TURN OFF MAIN POWER SWITCH AND DISCONNECT ELECTRICAL POWER FROM THE MIXER BEFORE CLEANING.

RECOMMENDED CLEANING

PART	REQUIRED ACTION	FREQUENCY
Bowl	Hand-wash using mild soap and water; rinse, dry and sanitize.	Clean after each use.
Spiral	Hand-wash using mild soap and water; rinse, dry and sanitize.	Clean after each use.
Column	Hand-wash using mild soap and water; rinse, dry and sanitize.	Clean after each use.
Bowl Guard	Hand-wash using mild soap and water; rinse, dry and sanitize.	Clean after each use.
Dough Stopper	Hand-wash using mild soap and water; rinse, dry and sanitize.	Clean after each use.
Stand	Hand-wash using mild soap and water; rinse, dry and sanitize.	Daily
Exterior	Hand-wash using mild soap and water; rinse, dry, and sanitize. DO NOT use a water hose.	Daily

Important Points

Globe mixer will provide years of uninterrupted service if you do the following:

Installation

- Do not use an extension cord to connect electrical power.
- Make sure all 3 Phase units (see data plate) run in the direction of the arrow on front of the machine.

Operation

- Follow the Capacity Chart for mixing dough. Refer to Capacity Chart section.
- If the unit shuts off during mixing (overload protection trips), reduce the batch size.

Maintenance

- Adjust the tension of the bowl belts.

Recommended Maintenance

PART	REQUIRED ACTION	FREQUENCY
Bowl Drive Belts	Use the belt tension knobs to adjust the tension of the bowl belts.	If squeaking, spiral hook or bowl rotation slows.

Capacity Chart

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

Product	GSM130	GSM175
Pizza Dough, Thin (40% AR) *x•	70 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) *x•	115 lbs.	155 lbs.
Bread and Roll Dough (60% AR) *•	130 lbs.	175 lbs.

- * **NOTE: The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your Absorption Ratio Percentage (AR%). %AR = water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 72°F water temperature.**

NOTE: 1 gallon of water weighs 8.33 lbs.

- x Maximum Mixing Time - 10 Minutes
- If high gluten flour is used, reduce the batch size by 10%.

Troubleshooting

Problem	Possible Causes	Action Required
Mixer will not operate.	Main Switch is OFF.	Turn main power switch clockwise to the ON position.
	Bowl guard not in closed position.	Lower bowl guard until fully closed.
	Power not connected properly.	Check all power connections. Plug into a live socket. <i>(Do not use extension cord!)</i> Test socket with another item.
	Building circuit breaker is off.	Check breaker box.
	Safety fuses and no-volt release switches are triggered.	Contact a technician to replace safety fuses and/or magneto-thermal no volt release switches.
Main power switch ON but spiral hook does not start.	EMERGENCY button is pressed down.	Reset EMERGENCY button.
	Bowl guard not in closed position.	Close bowl guard.
	Micro switch on bowl guard is defective.	Contact a technician to replace bowl guard.
Mixer stops during mixing cycle.	Damaged or broken belts.	Contact a technician to replace belt/s.
Mixer is noisy.	Mixer is not installed on level surface.	Adjust surface or relocate mixer. Make sure feet are adjusted properly. <i>Refer to Installation section.</i>
	Overloading bowl.	Reduce batch size. <i>Refer to Capacity Chart section.</i>
	Damaged or worn belts.	Replace belts.
Display not lit.	No power to unit.	Check power.
	Internal fuse blown.	Call for service.
Mixing time is too long.	Three-phase mixer is wired wrong.	Spiral hook must rotate counter-clockwise around bowl. If not, electrician must rewire.
	Batch size too small.	Increase batch size <u>or</u> use smaller bowl adapter kit. <i>(Contact dealer for purchase).</i>
	Incorrect recipe portions <u>or</u> temperatures.	Follow portions and temperatures per recipe instructions.
One or more belts not working.	Damaged or broken belt.	Contact technician to replace belt.
Mixer will not mix heavy loads.	Incorrect or low voltage.	Contact electrician.
	Belt slipping.	Technician to replace belt.
Broken dough spiral hook.	Batch size too large for mixer.	Reduce batch size. <i>Refer to Capacity Chart section.</i> Adjust recipe.
	Ingredients too cold or too large.	Wait for ingredients to reach room temperature before mixing. Reduce chunk size.
Mixture climbs up dough spiral hook.	Three-phase mixer is wired incorrectly.	Contact electrician to rewire.
Discoloration of mixed product.	Bowl has not been thoroughly cleaned.	Clean bowl again. <i>Refer to Cleaning Instructions section.</i>

In the event of a power failure, the unit will shut down, and the timer display will not be illuminated. Once power has been restored, the timer will display the last programmed/set time. Pressing the SPEED 1 or SPEED 2 button will begin the mixing operation.

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 North America and subjected to normal use, is free from defects in material or workmanship for a period of 2 years. Belts and the spiral hook are excluded. Warranty begins on date of factory shipment to end user, or up to 6 months after factory shipment to a dealer or distributor. Payment by GFE for service under this warranty requires that service be authorized in advance. Contact Globe Technical Support to arrange for service.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED 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 to subsequent transferees.

This 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, digitally signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Register online at www.globefoodequip.com/support/warranty-registration-form.

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

1. Acts of God, fire, water damage, vandalism, 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 GFE designated servicer.
6. Lubrication.
7. Expendable wear parts. (This includes the bowl and spiral hook.)
8. Cleaning of equipment.
9. Misuse or abuse.

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.

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