# Instruction manual




2026-11-14

## Universal mixer planetary 3 speed 8 l
## 230 V / 1N
## RM 800

www.rmgastro.com

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## 1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

## 2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

| Net Width [mm] | Net Depth [mm] | Net Height [mm] | Net Weight [kg] | Power electric [kW] |
|---|---|---|---|---|
| 300 | 580 | 580 | 25.00 | 0.200 |

| Loading | Gross depth [mm] | Gross Height [mm] | Gross Volume [m3] | Net Volume [m3] |
|---|---|---|---|---|
| 230 V / 1N - 50 Hz | 430 | 700 | 0.099 | 0.070 |

| Gross Weight [kg] | Weight capacity of the device container [kg] | Gross Width [mm] |
|---|---|---|
| 30.00 | 8.00 | 330 |

## 3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

## 4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

| Degree of flammability | Building materials |
|---|---|
| A - non-flammable | granite, sandstone, concrete, brick, ceramic tiles, plaster |
| B - Not easily flammable | Acumin, Heraclitus, Lihnos, Itaver |
| C1 - highly flammable | wood, hardwood, plywood, hard paper, umakart |
| C2 - moderately flammable | chipboards, solodur, cork boards, rubber, flooring |
| C3 - Highly flammable | wood fiber boards, polystyrene, polyurethane, PVC |

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

## 5. INSTALLATION

**Important:** The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

## 6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

**We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.**

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

| Models | Volume of kettle (l) | Voltage (V/Hz) | Circuit breaker value (A/D-motor) | Power consumption maximum (W) | Tool speed (rpm) 1 2 3 | Dimensions (cm) | Weight (kg) |
|---|---|---|---|---|---|---|---|
| RM-500 | 5 | 230 / 50 | 1 x 16 | 750 | 60 / 260 | 38 x 31 x 45,5 | 16 |
| RM-800 | 8 | 230 / 50 | 1 x 16 | 200 | 132 / 284 / 590 | 40 x 30 x 58 h | 25 |
| RM-100 | 10 | 230 / 50 | 1 x 16 | 250 | 106 / 196 / 358 | 45 x 41 x 73.5 h | 65 |
| RM-200 | 20 | 230 / 50 | 1 x 16 | 370 | 106 / 196 / 358 | 45 x 47 x 80 h | 80 |
| RM-22 | 20 | 400 / 3N / 50 | 3 x 16 | 550 | 102 / 183 / 352 | 56 x 57 x 91 h | 110 |
| RM-30 | 30 | 400 / 3N / 50 | 3 x 16 | 750 | 99 / 176 / 320 | 67 x 57 x 116 h | 180 |
| RM-40 | 40 | 400 / 3N / 50 | 3 x 16 | 1200 | 99 / 176 / 320 | 73 x 64 x 130 h | 250 |
| RM-50 | 50 | 400 / 3N / 50 | 3 x 16 | 1500 | 99 / 176 / 320 | 73 x 64 x 130 h | 270 |
| RM-60 | 60 | 400 / 3N / 50 | 3 x 16 | 2250 | 99 / 176 / 320 | 73 x 64 x 130 h | 270 |
| RM-100H | 10 | 230 / 50 | 1 x 16 | 250 | 106 / 196 / 358 | 45 x 41 x 73.5 h | 65 |
| RM-200H | 20 | 230 / 50 | 1 x 16 | 370 | 106 / 196 / 358 | 45 x 47 x 80 h | 80 |
| RM-22H | 20 | 400 / 3N / 50 | 3 x 16 | 550 | 102 / 183 / 352 | 56 x 57 x 91 h | 110 |
| RM-30H | 30 | 400 / 3N / 50 | 3 x 16 | 750 | 99 / 176 / 320 | 67 x 57 x 116 h | 180 |
| RM-40H | 40 | 400 / 3N / 50 | 3 x 16 | 1200 | 99 / 176 / 320 | 73 x 64 x 130 h | 250 |
| RM-50H | 50 | 400 / 3N / 50 | 3 x 16 | 1500 | 99 / 176 / 320 | 73 x 64 x 130 h | 270 |
| RM-60H | 60 | 400 / 3N / 50 | 3 x 16 | 2250 | 99 / 176 / 320 | 73 x 64 x 130 h | 270 |
| RM-60B | 80 | 400 / 3N / 50 | 3 x 16 | 2237 | - | 125 x 90 x 180 in | 470 |
| RM-80A | 80 | 400 / 3N / 50 | 3 x 16 | 2237 | - | 125 x 90 x 180 in | 470 |

Connecting the power cable to the mains

Installation of the electrical supply - this supply must be separately protected. This is by an appropriate circuit breaker of the rated current depending on the power input of the installed appliance. Check the wattage of the appliance on the rating plate on the side of the appliance.

The instrument terminal block can be found at the bottom of the rear panel. The connected ground wire must be longer than the other wires. Connect the appliance directly to the mains, it is essential to insert a switch with a minimum of 3 mm distance between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch.

In any case, the supply cable must be positioned so that at no point does it reach a temperature 50 degrees above ambient. Before the appliance is connected to the mains it is necessary to make sure that:

- the supply circuit breaker and the internal wiring can withstand the load of the appliance (see matrix label)
- the distribution system is equipped with an effective grounding according to the standards (CSN) and conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

We disclaim any liability in the event that these standards are not adhered to and in the event of a breach of the above principles.

Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be earthed using the screw with the earthing mark.

Instructions for use

Use only the tools intended for each workflow. Select tools according to the table

Hook: heavy doughs (bread, dumplings, pizza, etc.)

Mixer: light doughs (fine pastries, biscuits), cake toppings and vegetable salads)

whisking whisks: whipped cream, mayonnaise, egg whites and pancakes

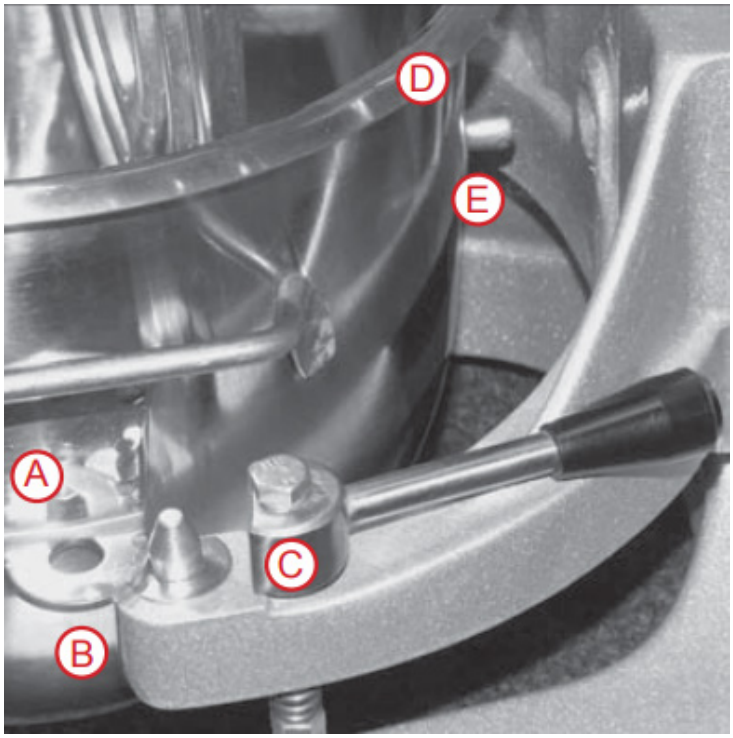
Changing the working tool

When changing the tool, lower the boiler to the down position. Raise the tool, turn counterclockwise and lower it down and off the shaft. Slide the new tool onto the shaft according to the position of the bayonet lock and turn clockwise to the stop and lower into the working position. Return the boiler to the working position.

Removing and fitting the boiler (Fig. 1)

If it is necessary to remove the boiler, move the boiler from the working position to the lower limit position. Remove the working tool. Release the locking levers (C) on the arms, remove the kettle from the guide pins (B) and slide it forward. To seat the cutter back in, first slide the rear centring pin (D) on the cutter into the hole (E) on the machine casing and then seat the side handles (A) onto the guide pins. Fix the working tool and place the kettle back in the working position.

Fig. 1




A) Guide pin holder

B) Guide pin

C) Kettle locking lever

D) Centering pin

E) Centering pin hole

Tool rotation speed selection

The machines have three operating speeds, which can be selected according to the type of tool used, the quantity and type of kettle filling to be processed. To determine the correct speed:

Hook: speed 1

Mixer: speed 1 and 2

whisking whisks: speed 1, 2 and 3

type RM-500 has a rotary dial with a scale from 1 to 10 (60 - 260 rpm)

Switching the machine on and off

After setting the desired speed, switch on the machine with the START button. Stop the machine by pressing the STOP button. To restart the machine, it is necessary to release the STOP button (in the case of the RM-800 model by pressing it again, in the case of other types by turning it in the direction of the arrows) and press the START button again. For models equipped with a time switch, turn to the right to set the running time in the range of 1 - 15 min and press the start button. The machine will switch off automatically after the set time has elapsed. To control the running time as required, turn the timer counterclockwise and press the START button. To switch off the machine, press the STOP button. Caution! If the timer is in position "0" the machine does not run!

For the RM-500 type, turn the control dial to stage 1 according to the type of food, quantity and consistency add to the desired speed from 1 to 10 (60 - 260 rpm). To turn off, turn the control knob to the OFF position.

The RM-800 is equipped with a thermal overload protection. After the fuse has dropped out, wait about 1 min, remove part of the kettle charge, unlock the fuse (by pushing it in) and switch the machine on again. If the frequency of drop-outs increases, a service organisation must be called!

Setting the boiler in the working position

On the RM 500, 800, 100 and 200 models, the boiler is raised to the working position by means of a handling lever. The lever must be moved to the locking position, otherwise the kettle will drop during operation and the micro switch will trip.

On models RM 22 - 60, the boiler lift is secured by rotating the handling wheel

Additional devices

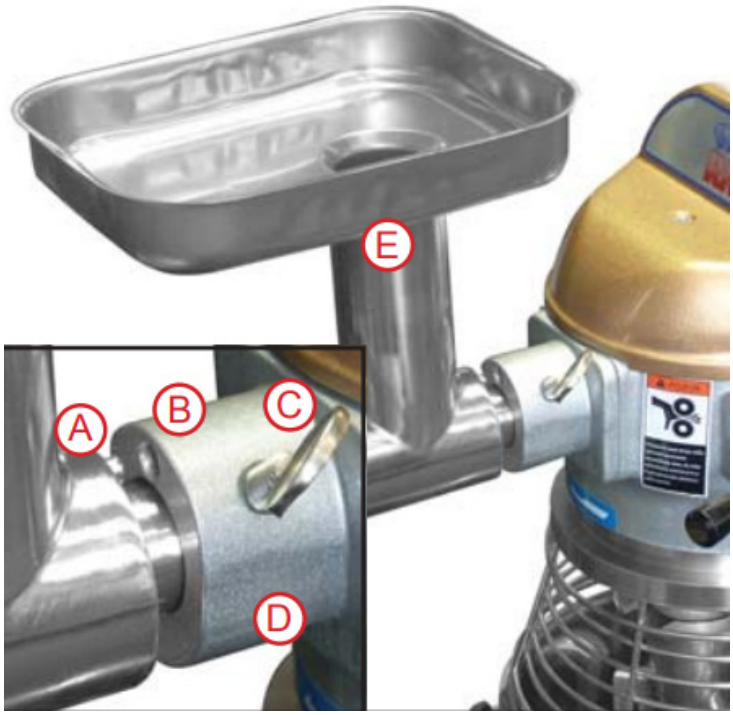
The models of the universal robots with the type designation "H" can be connected to a meat grinder or a vegetable slicer.

Always attach and remove attachments when the machine is stationary! Failure to observe this requirement may result in injury or damage to the machine.

After fitting the attachment, proceed as follows: (Fig. 2)

- remove the plastic cover from the drive outlet
- loosen the wing nut (C)
- grease the shaft with edible grease and slide it into the flange (D)
- the centering pin (A) must fit into the hole (B) in the flange
- secure the extension by tightening the nut (C)

Fig. 2




A) Centering pin
B) Flange with centering hole
C) Locking screw
D) Connection outlet flange
E) Meat grinder attachment

Speeds used for attachments

Meat grinder: speed 1 and 2 (RM-500 scale 1 to 10, speed 70 to 308 rpm)
Vegetable slicer: speed 1, 2 and 3 (RM-500 scale 1 to 10, speed 70 to 308 rpm)

Capacity options

| Product | RM - 500 | RM - 800 | RM - 100 | RM - 200 | RM - 22 | RM - 30 | RM - 40 | RM - 50 | RM - 60 |
|---|---|---|---|---|---|---|---|---|---|
| Mashed potatoes | 1,3 kg | 2,1 kg | 3,5 kg | 6,8 kg | 7 kg | 10.4 kg | 13,6 kg | 16 kg | 18,2 kg |
| Biscuit dough | 0,9 kg | 1,4 kg | 3,25 kg | | 9,5 kg | | | | |
| whipped creams | 1,4 l | 2,3 l | 2,5 l | 4,2 l | 5 l | 5,7 l | 8,6 l | 10,5 l | 11,41 l |
| Mayonnaise | 1,4 l | 2,3 l | 2,5 l | | 11 l | | | | |
| Bread dough | 1,2 kg | 1,8 kg | 4 kg | 6,8 kg | 7 kg | 13,6 kg | 15,9 kg | 22,7 kg | 31,8 kg |
| Pizza dough heavy | 0,6 kg | 1,2 kg | 2,5 kg | 4 kg | 5 kg | 6,4 kg | 13,6 kg | 16 kg | 18,2 kg |
| Pizza dough medium | 0,75 kg | 1,5 kg | 3,5 kg | 4,5 kg | 7 kg | 9,1 kg | 15,9 kg | 22,7 kg | 31,8 kg |
| Pizza dough light | 1 kg | | | 9,1 kg | | 18,2 kg | 22,7 kg | 27,3 kg | 31,8 kg |
| Waffles and hot dough | 1,5 kg | | | | | 11,6 l | 15,2 l | 19 l | 22,8 l |
| Cakes | | | | 9,5 kg | 7,5 kg | 13,6 kg | 18,2 kg | 21,4 kg | 25 kg |

## Determining the type of tool for each job

| Product | RM - 500 | RM - 800 | RM - 100 | RM - 200 | RM - 22 | RM - 30 | RM - 40 | RM - 50 | RM - 60 |
|---|---|---|---|---|---|---|---|---|---|
| | 1 - 10 | 1 2 3 | 1 2 3 | 1 2 3 | 1 2 3 | 1 2 3 | 1 2 3 | 1 2 3 | 1 2 3 |
| Mashed potatoes | 1 - 7 | ● | ● | ● | ● | ● | ● | ● | ● |
| Biscuit dough | 1 - 5 | ● ● | ● ● | | ● | | | | |
| whipped creams | 1 - 10 | ● | ● | ● | ● | ● | ● | ● | ● |
| Mayonnaise | 1 - 10 | ● | ● | | ● | | | | |
| Bread dough | 1 - 5 | ● | ● | ● | | ● | ● | ● | ● |
| Pizza dough heavy | 1 - 5 | ● | ● | ● | ● | ● | ● | ● | ● |
| Pizza dough medium | 1 - 5 | ● | ● | ● | ● | ● | ● | ● | ● |
| Pizza dough light | 1 - 5 | | | ● | | ● | ● | ● | ● |
| Waffles and hot dough | 1 - 5 | | | | | ● | ● | ● | ● |
| Cakes | 1 - 5 | ● | ● | ● ● | ● | ● ● | ● ● | ● ● | ● ● |
| Bun dough | 1 - 5 | | | ● | | ● | ● | ● | ● |
| whipped snow | 1 - 10 | ● | ● | ● | ● | ● | ● | ● | ● |
| Pasta | 1 - 7 | ● | | ● | | ● | ● | ● | ● |

## Gears for individual tools

| Tool | Speed |
|---|---|
| Broom | 1-2-3 |
| Mixer | 1-2 |
| Hook | 1-2 |

1) Broom



2) Mixer

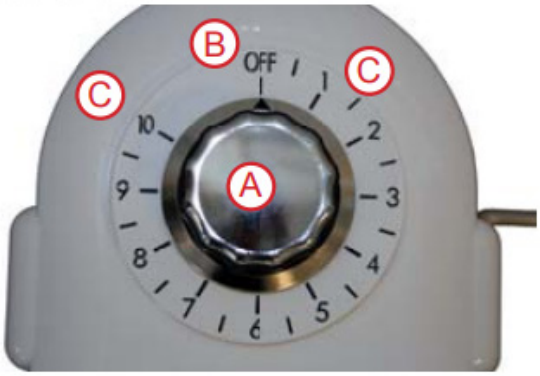


3) Hook



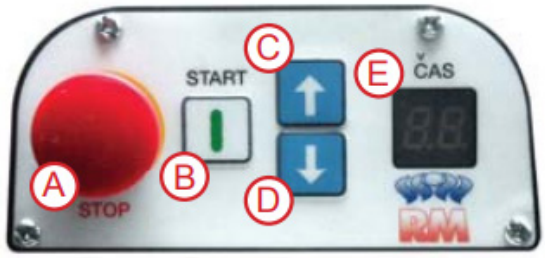
Control panels

## RM-500



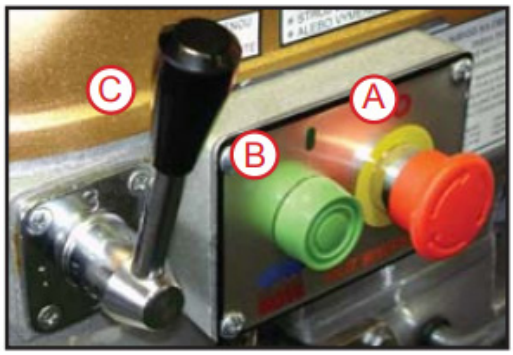

A) Tachometer
B) OFF position
C) RPM: 1-slowest, 10-fastest

## RM-800



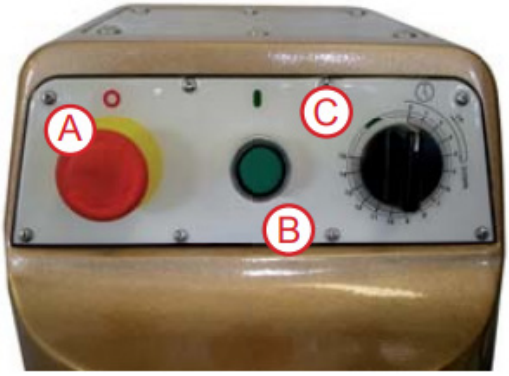

A) STOP button (lock)
B) START button
C) Time button +
D) Time button -
E) Time display

## RM-100,200



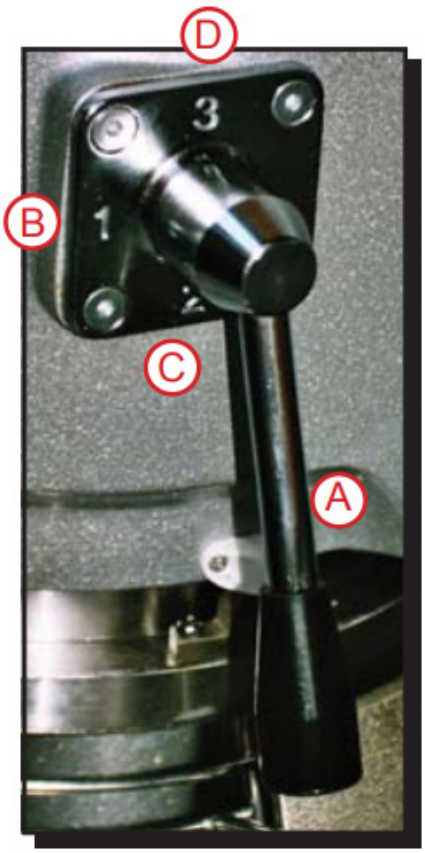

A) STOP button (lock)
B) START button
C) Gear lever

## RM-22,30,40,50,60




A) STOP button (locking)
B) START button
C) Timer

Detail of gear lever




A) Shift control lever
B) Position - speed 1
C) Position - speed 2
D) Position - speed 3

## 7. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**

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