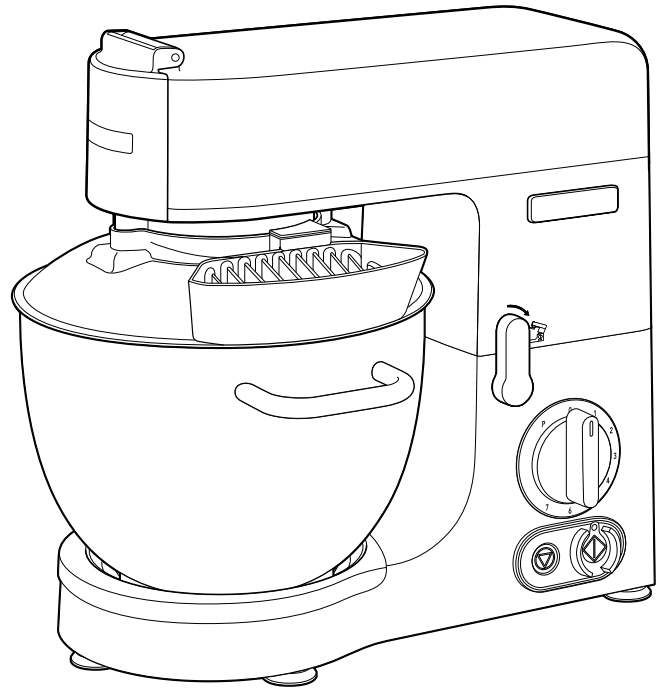


**Hamilton Beach**  
— C O M M E R C I A L —

**GB** PLANETARY STAND MIXER  
Operation Manual – Original (2)



Model CPM800 Series

FOR COMMERCIAL  
USE ONLY

840302600  
05/18

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**IMPORTANT:** This operation manual should be reviewed with all equipment operators as part of your operator training program.

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING** – When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read the operation manual before using mixer. Keep the manual handy.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Plug into an earthed outlet.
4. Do not remove earth pin.
5. Do not use an adapter.
6. Do not use an extension cord.
7. Turn the appliance OFF (●); then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull it from the outlet. Never pull from the power cord.
8. Do not store any kitchen utensils in the bowl since the mixer would be damaged if inadvertently turned on.
9. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to mixer.
10. To protect against risk of electric shock do not put stand mixer, cord, or plug in water or other liquid.
11. Do not touch moving parts.
12. Inspect the bowl and attachments daily. Check the attachments for wear, nicks, or damage. Replace the bowl and attachments if worn or damaged.
13. Do not defeat the mixer head lock mechanism.
14. Do not use outdoors.
15. Do not use the appliance for anything other than its intended purpose.
16. Do not place in or near water or liquids.
17. The use of attachments other than those recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.
18. To reduce risk of personal injury and to prevent damage to mixer, bowl, and attachments, DO NOT insert utensils into mixer bowl while operating mixer.
19. To prevent damage to mixer, bowl, or attachments, DO NOT move or shake mixer while in operation. If mixing action stops during operation, turn mixer OFF (●), raise the head, and use a thin rubber spatula to push mixture towards center of bowl.
20. Never exceed the maximum capacities indicated in the operating instructions.
21. Do not submerge in liquids or wash the mixer base in a dishwasher.
22. Do not spray the base with a high-pressure spray gun.
23. Do not carry the unit by the power cord.
24. Disconnect power before cleaning.
25. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.

26. Remove attachments from mixer before washing.
27. Do not operate mixer without bowl guard in position. Do not attempt to bypass the interlock bowl guard magnet sensor.
28. **UK ONLY:** If fitted with a non-rewirable U.K. plug, a 13-amp B.S. 1362 ASTA approved fuse must be used. If you need a replacement fuse carrier, it must be replaced with one that has the same colour code and markings. Fuse covers and carriers can be obtained from approved service agents.
29. **CAUTION!** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
30. **WARNING!** Flashing light indicates ready to operate. Avoid any contact with mixing attachments that may start unexpectedly.

## SAVE THESE INSTRUCTIONS

This equipment is intended for professional use and should be used by trained and qualified personnel only.

### ⚠️ WARNING



**Electric Shock Hazard**  
Disconnect the cord from the socket before cleaning or servicing the machine. Failure to follow these instructions can result in death or electric shock.



**Electric Shock Hazard**  
Plug into an earthed socket.  
Do not remove the earthing connections and plug.  
Do not use an adapter.  
Do not use an extension cord.  
Failure to follow these instructions can result in death, fire, or electric shock.

### ⚠️ WARNING



**Cutting and Crushing Hazard**  
Do not place fingers in the hinge area. Disconnect the cord from the socket before inserting/replacing attachments and servicing the machine. Failure to follow these instructions can result in broken bones, cuts, or other injuries.



**Pinching Hazard**  
Do not place fingers in the hinge area.

#### Noise Level

The equivalent continuous sound level when equipment is operating at maximum speed with no load is less than 75 dB(A).



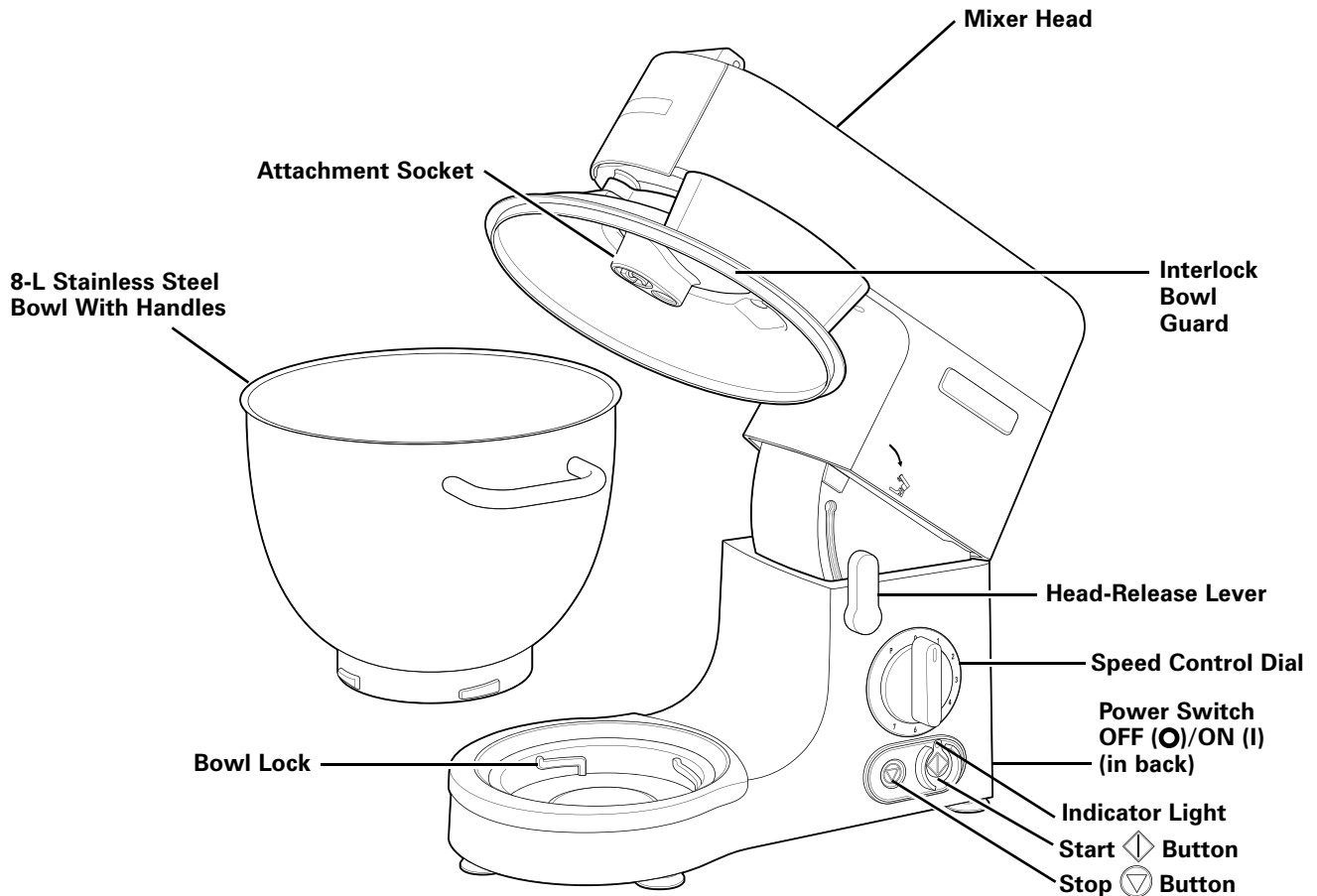
The complete CE declaration of conformity documentation for this appliance is available in the Technical Support section of our website [www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com).



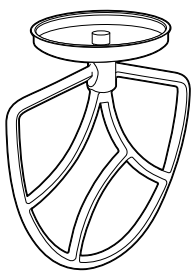
#### Recycling the Product at the End of Its Service Life

The wheeled bin symbol marked on this stand mixer signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact on the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

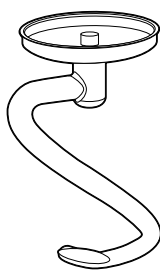
# Parts and Features



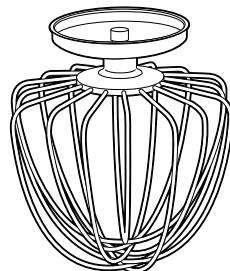
## ATTACHMENTS



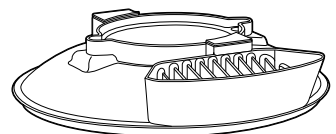
Beater



Dough Hook



Wire Whisk



Interlock Bowl Guard

## Technical Services

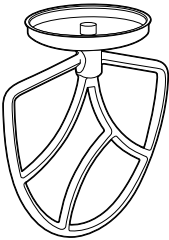
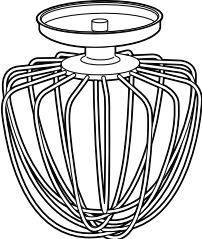
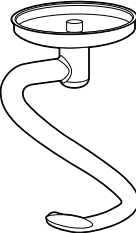
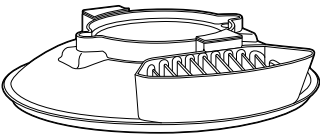
For assistance or replacement parts, call or email  
Technical Services:

866-285-1087 (USA, Canada) or +1-910-693-4277,  
commercial.support@hamiltonbeach.com

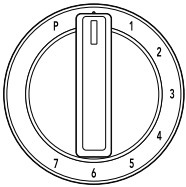
APAC Region: +86-400-930-2722,  
hbcapac.support@hamiltonbeach.com

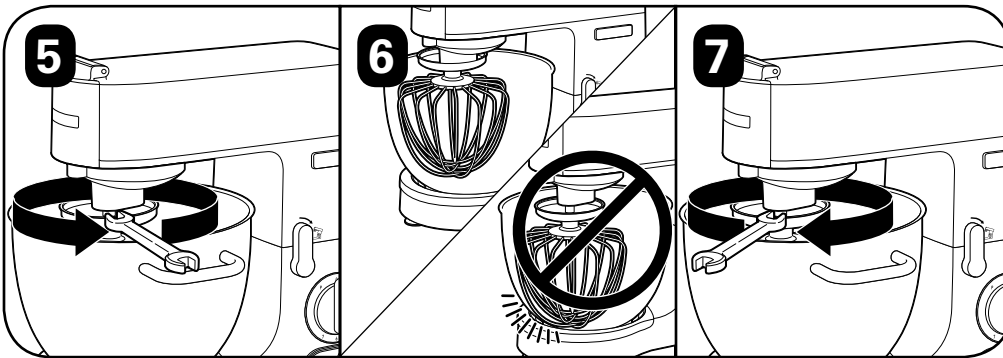
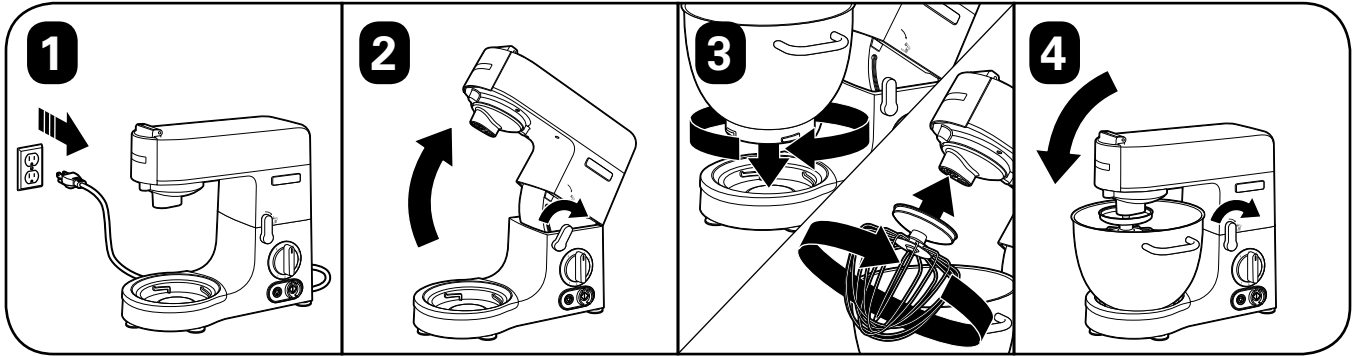
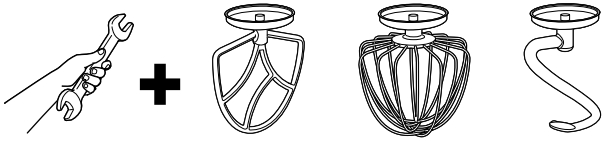
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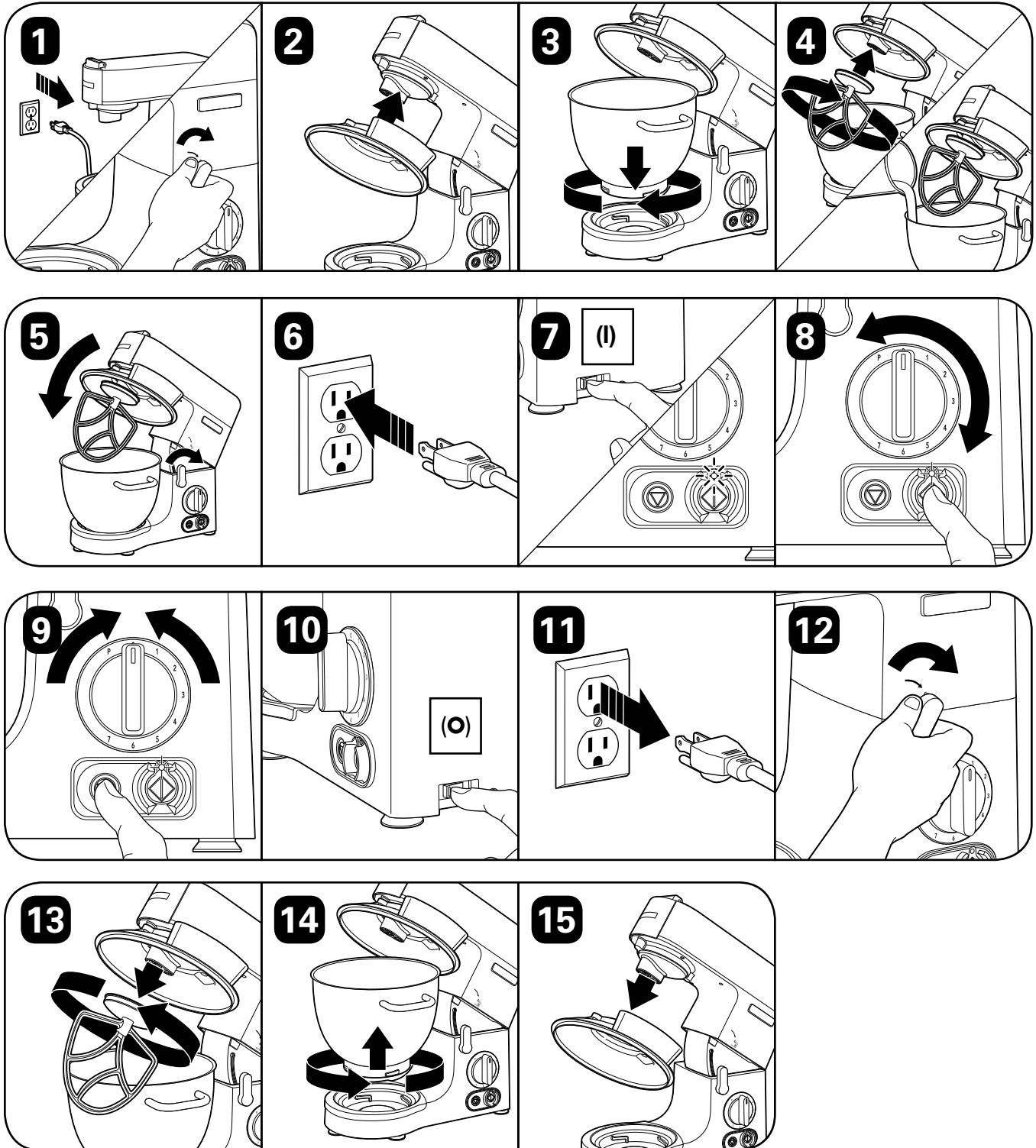
# Attachments

Attachment	When to Use	Action	Recommended Speed
	Use for stirring, mixing, and beating medium to heavy mixtures such as cakes, biscuits, pastries, icing, fillings, eclairs, cheesecakes, and mashed potatoes	Creaming fat and sugar	Start on speed 1; gradually increase to 5
		Beating fat, sugar, and eggs	Speed 4–7
		Folding in flour, fruit, etc.	Speed 1–2, do not overmix
	Use for mixtures that need to incorporate air such as eggs, cream, meringues, mousses, and souffles	Beating and whipping mixtures	Gradually increase the speed from 5 to 7
	Use for mixing and kneading bread doughs containing yeast	Mixing and kneading doughs	Start on speed 1; gradually increase to 2
	The stand mixer will not start without the interlock bowl guard in place		

# Speeds

	0	Standby
	1	Stirring
	2	Kneading
	3	Folding
	4	Mixing
	5	Beating
	6	Creaming
	7	Whipping
P	Pulse	

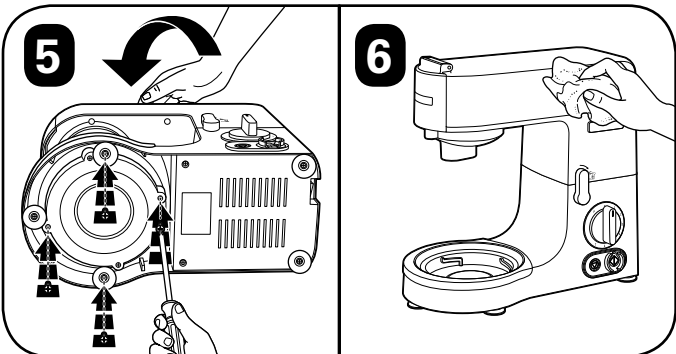
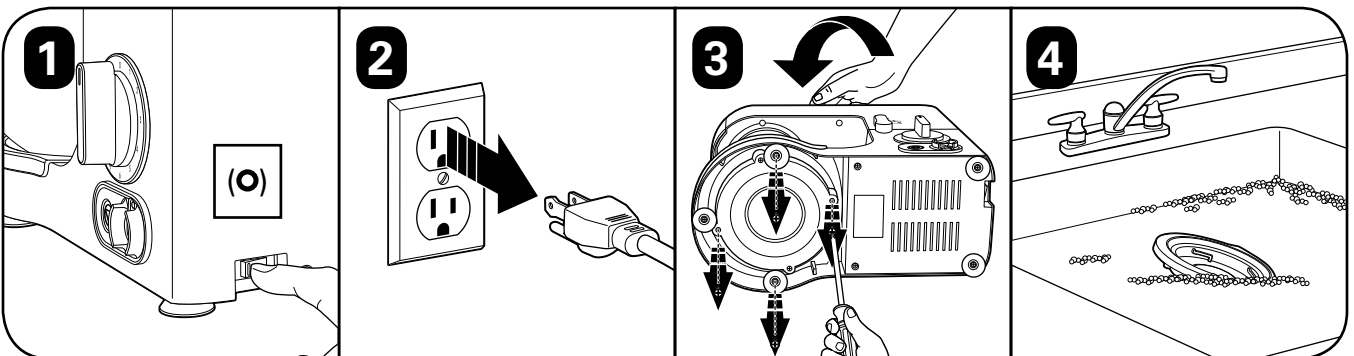
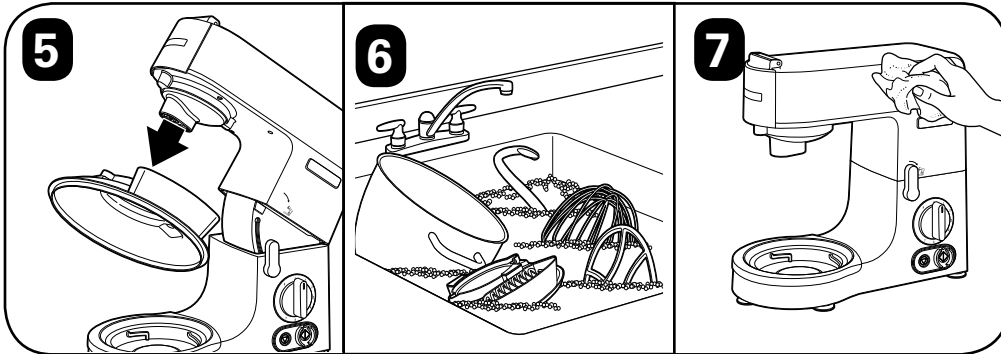
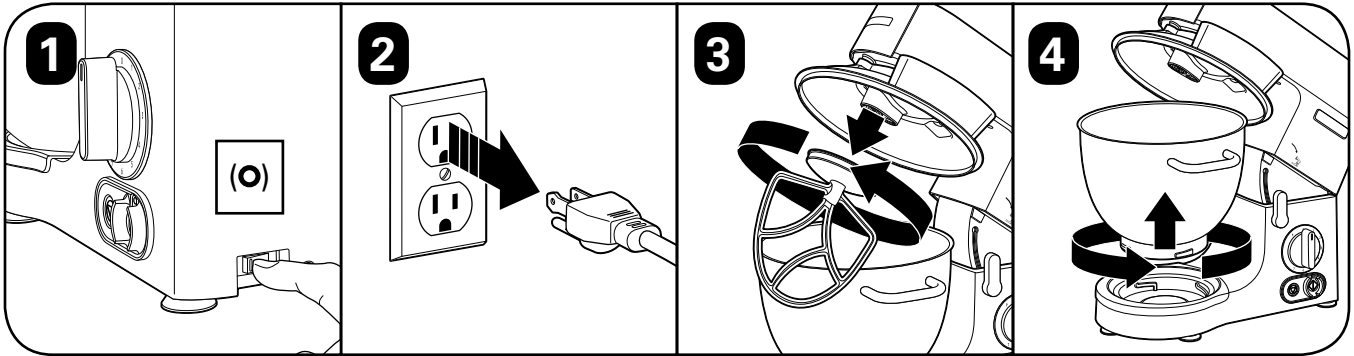








**Recommended Sanitizing Solution:** The sanitizing solution should consist of 1 tablespoon (15 ml) of household bleach per 3.7 liters of clean, cool water (60°F/16°C) mixed according to the instructions on the bleach. When using a sanitizing solution other than that recommended, the sanitizing solution concentration should be tested using commercially available test strips, which should indicate a concentration between 100 and 200 parts per million of bleach to water.





# Recipe

## **Classic White Sandwich Bread**

8 cups (1.06 kg) unbleached all-purpose flour  
2 tbsp. plus 1 tsp. (18 g) active dried yeast  
2.5 oz. (67 g) butter (melted)  
2 tbsp. plus 1 tsp. (18 g) salt  
1/4 cup (53 g) granulated sugar  
22 oz. (651 ml) warm water (110°F/43°C)

1. If using dried yeast, pour the warm water into the bowl and add the yeast and sugar. Let it stand for 10 minutes until frothy. For other types of yeast, follow the manufacturer's instructions.
2. Add the flour, salt, and melted butter.
3. Knead at speed 1 for 30 seconds.
4. Continue kneading for 3 minutes and 30 seconds at speed 2 or until the dough is smooth.
5. Place in a greased bowl covered with a clean cloth, and leave in a warm location to rise until it has doubled in size.
6. Punch dough down and divide it in half.
7. Fill 1-lb. (454-g) greased bread pans or shape into rolls. Cover with a clean cloth and leave in a warm location to rise until it has doubled in size.
8. Bake at 450°F (232°C) for 30–35 minutes for loaves or 10–15 minutes for rolls. When ready, the bread should sound hollow when tapped on the bottom.

**Yield:** 4 loaves (16 slices each)

# Troubleshooting Guide

## **Planetary mixer will not turn on.**

- Make sure mixer is plugged in.
- Make sure mixer head is locked in down position.
- Make sure power switch is ON (I).
- Make sure interlock bowl guard is in place. Mixer will not start without interlock bowl guard in place.
- Make sure speed is selected first; then press start button or hold for pulse.
- This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for approximately 15 minutes. Plug machine back in to resume normal operation.
- Press RESET (power switch).

## **Beater, dough hook, or wire whisk hits against bottom of bowl.**

- Make sure bowl is seated properly and engaged in bowl lock.
- Make sure attachment is properly seated and locked in attachment socket.
- Adjust the shaft length on the attachment. See "Adjusting Attachments" on page 6.

## **Motor strains or stops.**

- Reduce ingredients or work with smaller batches.

## **Poor mixing results.**

- Attachment does not reach bottom of bowl. Adjust shaft length on attachment. See "Adjusting Attachments" on page 6.
- Reduce ingredients.
- Adjust mixing time.