

Service Manual

Hand Mixer
Stand Mixer

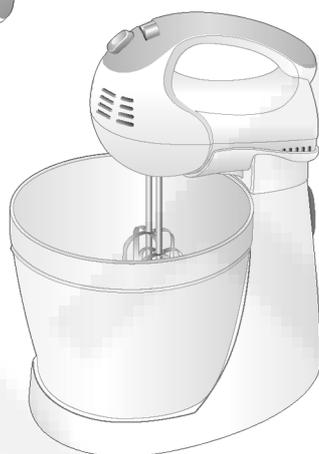
Model No. **MK-GH1WTN**

Model No. **MK-GB1WTN**

PGF



MK-GH1



MK-GB1

WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

IMPORTANT SAFETY NOTICE

There are special components used in this equipment which are important for safety. These parts are marked by  in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.

TABLE OF CONTENTS

	PAGE
1 SPECIFICATION	2
2 LOCATION	3
3 TROUBLESHOOTING	4
4 OPERATING INSTRUCTIONS	5
5 MAINTENANCE	7
6 FACTORY SETTING	8
7 WIRING DIAGRAM	11
8 SCHEMATIC DIAGRAM	12
9 REPLACEMENT PARTS	13

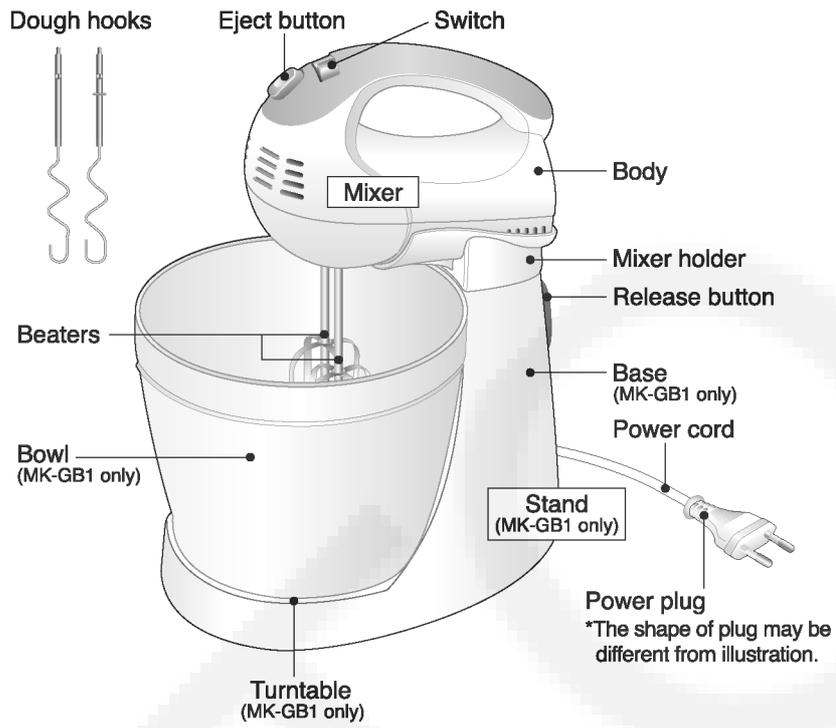
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1 SPECIFICATION

Model		MK-GH1	MK-GB1
Power supply		220V / 240V - 50/60Hz	
Power consumption		200W	
Operation rating		5 min. (Continuous use)	
Switch		5,4,3,2,1,0 (Lever type rotation cycle change switch)	
Rotational cycle (No load)	1	Approx. 800 cycle/min.	
	2	Approx. 870 cycle/min.	
	3	Approx. 950 cycle/min.	
	4	Approx. 1030 cycle/min.	
	5	Approx. 1130 cycle/min.	
Thermal fuse		Melting temperature 127 degrees C 3A	
Power coad		0.75 mm ² vinyl coad / Length 1.7 m	
Demention (Width x Depth x Height)		Approx. 88 × 184 × 134 mm	Approx. 201 × 278 × 331 mm
Demention (Width x Depth x Height)		1.2 kg	2.1 kg
Accessories	Beaters 2 pcs	○	○
	Dough hooks 2 pcs	○	○
	Bowl & Stand	—	○

2 LOCATION



3 TROUBLESHOOTING

Before starting to troubleshoot, check the performance of the device as follows:

3.1. Quick Performance Test

Reference

To check only the operation of the motor, you can listen to the sound of the motor rotating, even without using beaters, a power meter, or an ammeter.

Procedure

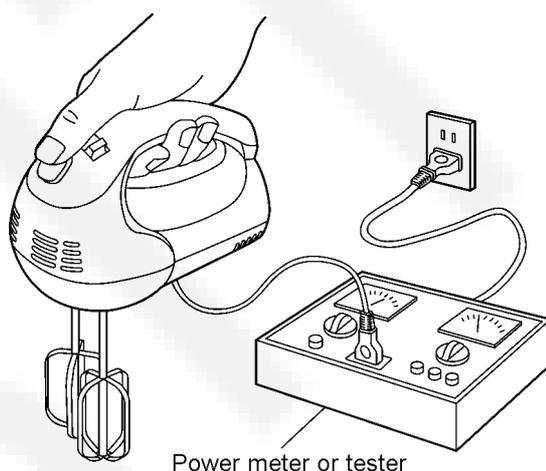
1. Connect the unit to a power meter, the ammeter of a tester, or other such device.
2. Attach the beaters to the unit.
3. Set the switch in numerical order to 1, 2, 3, 4, and 5.

Check points

- Check to see if the motor rotates.
- Check to see that the beaters do not come into contact.
- Check to see that the rotation speed of the motor increases in synchronicity with the speed indicated for the switch position.
- The power consumption for each switch position is shown below.

Switch Position	1	2	3	4	5
Power Consumption (Current value)	70W approx. (0.30A approx.)	75W approx. (0.33A approx.)	85W approx. (0.37A approx.)	95W approx. (0.41A approx.)	110W approx. (0.48A approx.)

- The above values are common to 220V and 240V.
- Compared with the above values, the actual current will tend to be lower at 220V, and higher at 240V.



The shape of the power cord plug differs according to the country (and region).

4 OPERATING INSTRUCTIONS

4.1. How to Use the Stand Mixer (MK-GB1 only)

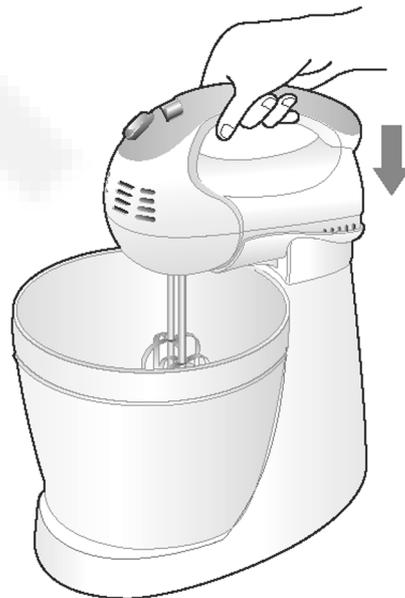
Preparation

● Prepare ingredients and bowl

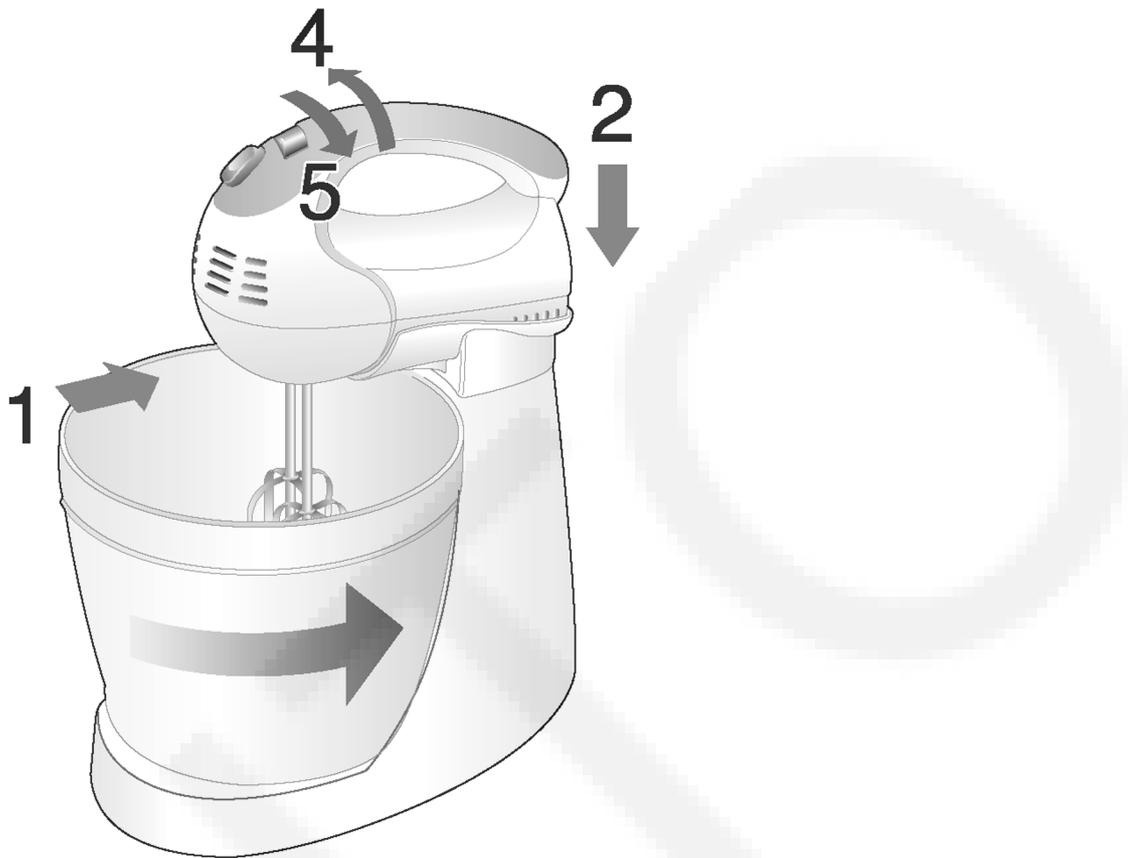
- Use the bowl provided.
- When mixing small quantity of ingredients, use the mixer for better performance.
- Do not exceed the quantity of ingredients higher than beater wings.

Assembling

- 1 Make sure the hand mixer is disconnected from outlet and switch is off.**
- 2 Set the beaters on the hand mixer.**
 - Do not use the dough hooks on the stand mixer.
(The ingredients may not mix well.)
- 3 Place the hand mixer on the stand.**
 - Press down the rear end of the mixer until you hear the click sound.



How to use



1 Set the bowl on the turntable.

2 Set the hand mixer on the stand.

3 Make sure the switch is off, then plug in.

4 Turn on the switch to start.

- Adjust the speed by the usage.
- While mixing the ingredients, turn the bowl clockwise manually.
- Please do not run the stand mixer continuously for 5 minutes or more.
- Do not pull up beaters or dough hooks when they are still turning.
(The ingredients may splash.)

5 Turn off the switch, then unplug.

6 Press the release button on back side of the stand and pull up the hand mixer, then remove the bowl.

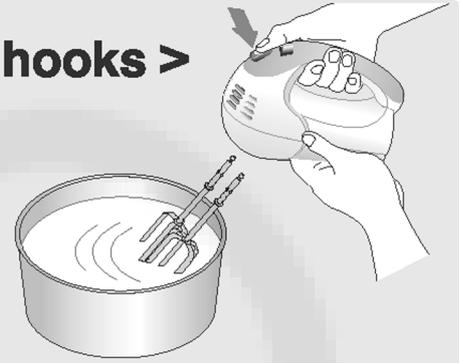
- Please hold the stand when pressing the release button.

5 MAINTENANCE

Cleaning

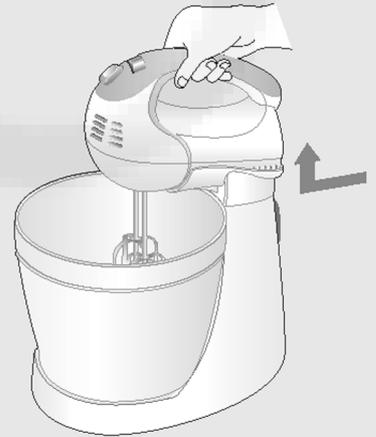
< Disassemble the beaters or dough hooks >

- Press the eject button to disassemble the beaters or dough hooks.
- *Ensure not to drop the beaters or dough hooks on the floor etc. (It may cause deformations.)



< Disassemble the mixer from stand >

- Hold down the release button on the side of the base and slide the hand mixer following the arrow as shown.



< Cleaning for each part >

● Body/ Stand/ Turntable

Wipe with well-wrung cloth.

- *Do not wash them under the running water or immerse them in the water. (It may cause malfunction.)

● Beaters/ Dough hooks/ Bowl

Wash with diluted dish soap (neutral) and a soft sponge.

● Do not use a dishwasher.

(It may cause plastic deformations.)

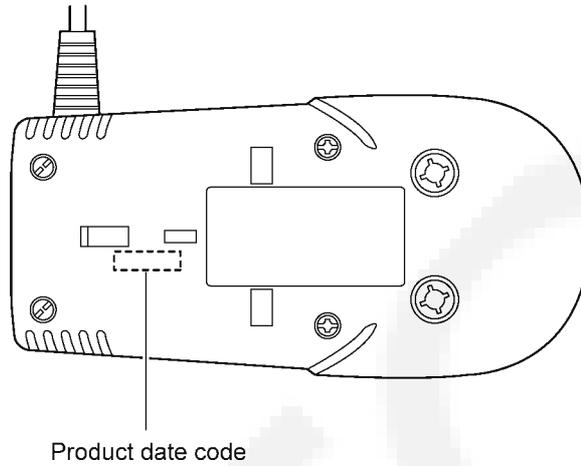
● Do not use the benzine, thinner, cleanser, metal scrubber or nylon side of sponge.

(It may damage plastic parts.)

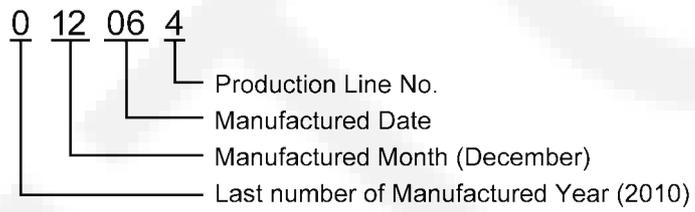
6 FACTORY SETTING

6.1. PLACE OF PRODUCT DATE CODE

The product date code is impressed upon the bottom face of the unit.

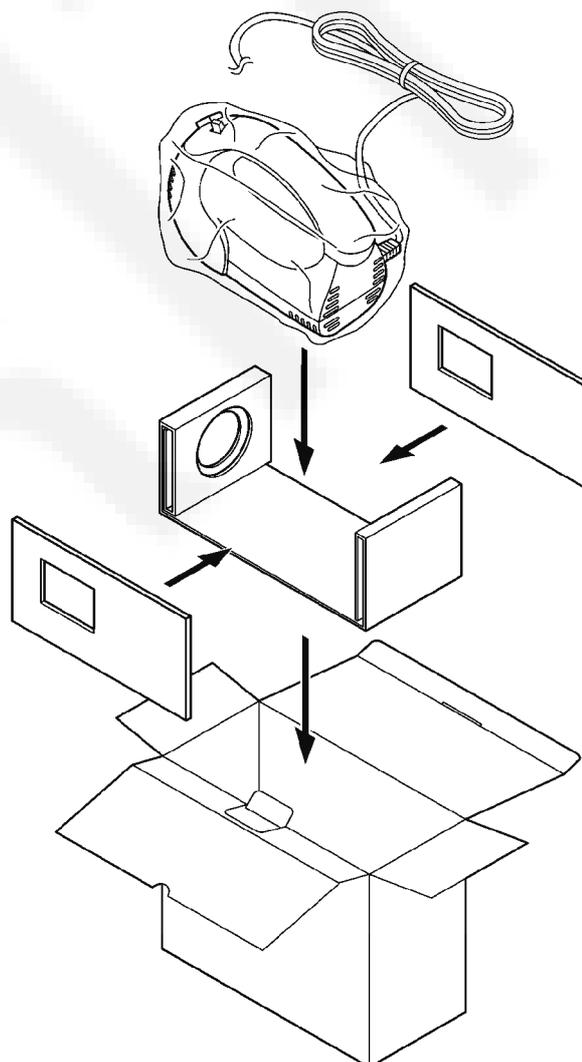
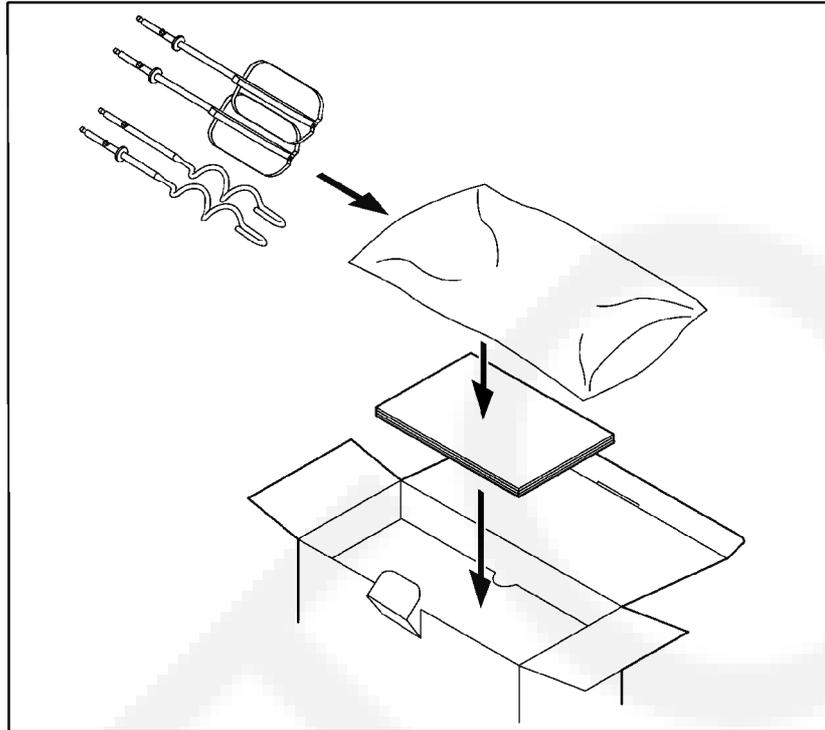


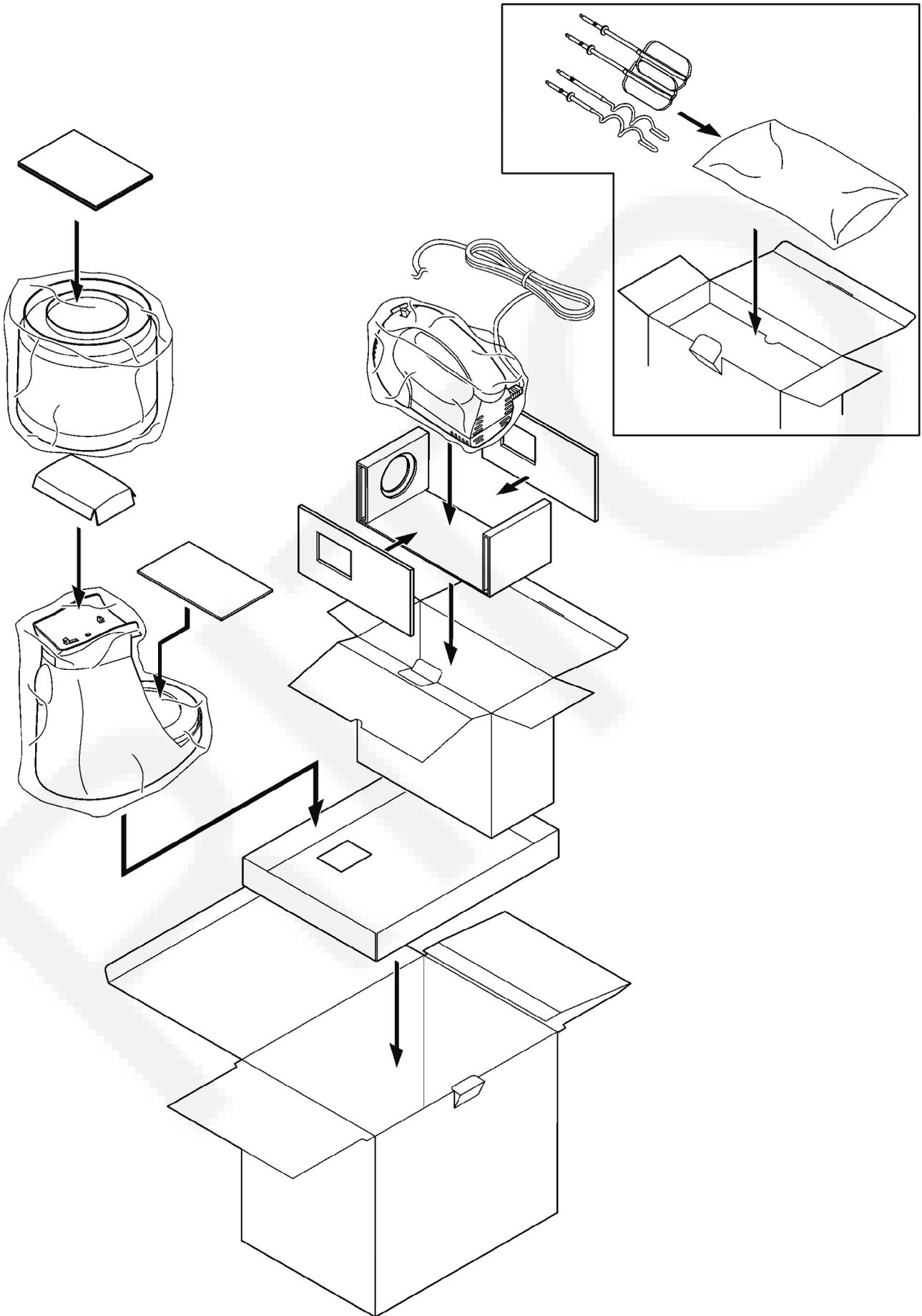
ex.



6.2. Packing procedure

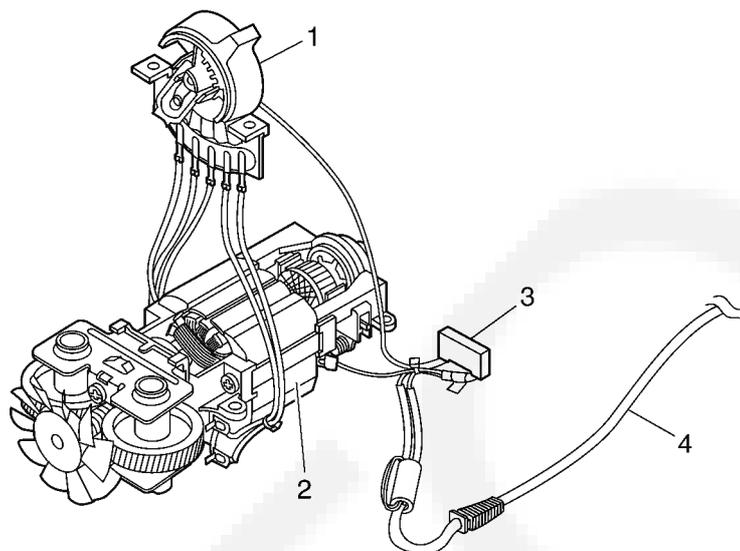
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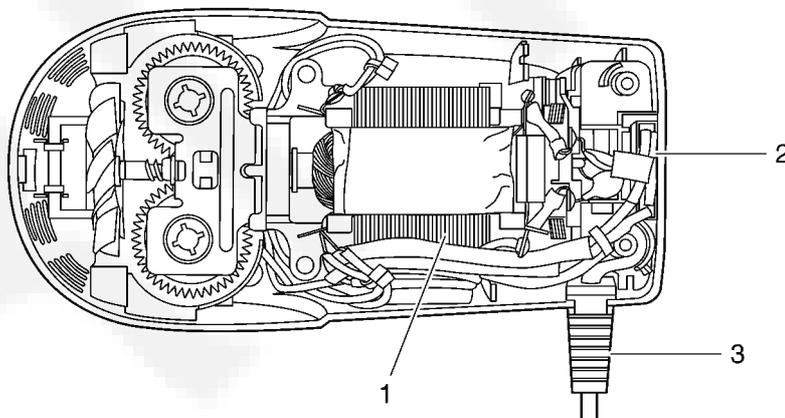
7 WIRING DIAGRAM

7.1. Basic wiring diagram



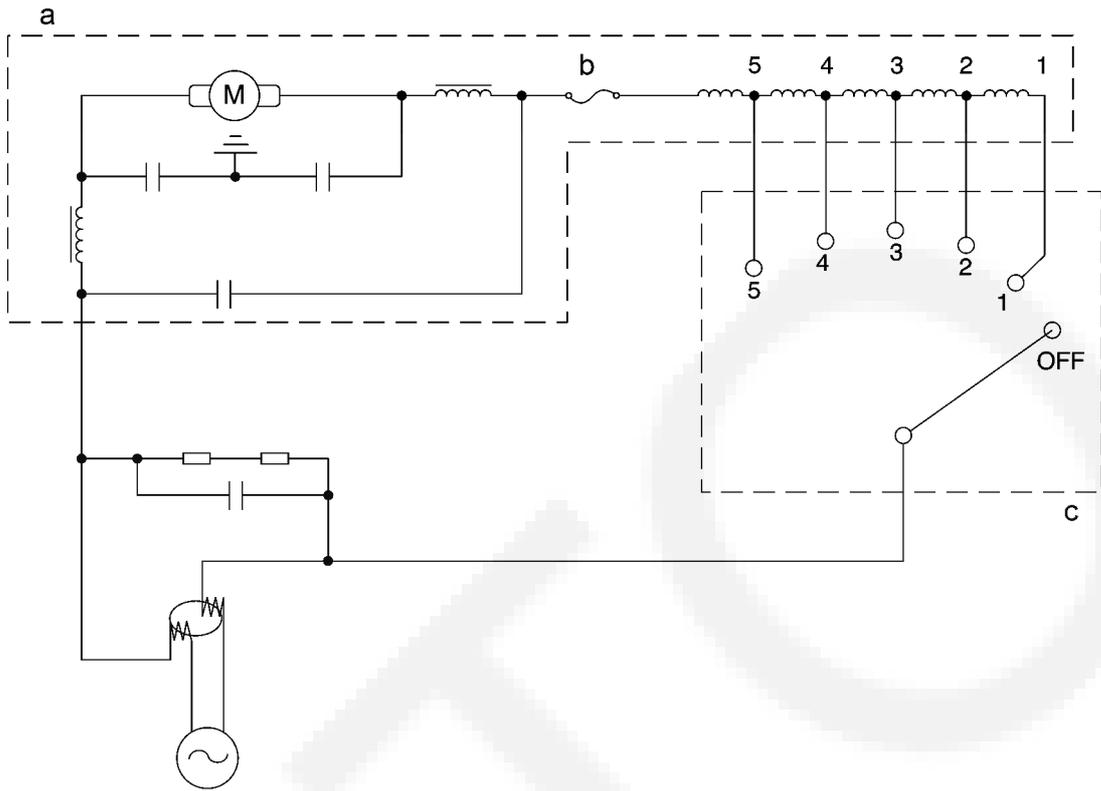
No.	Parts Name
1	Switch
2	Motor
3	Condenser
4	Power cord

7.2. Wiring diagram



No.	Parts Name
1	Motor
2	Condenser
3	Power cord

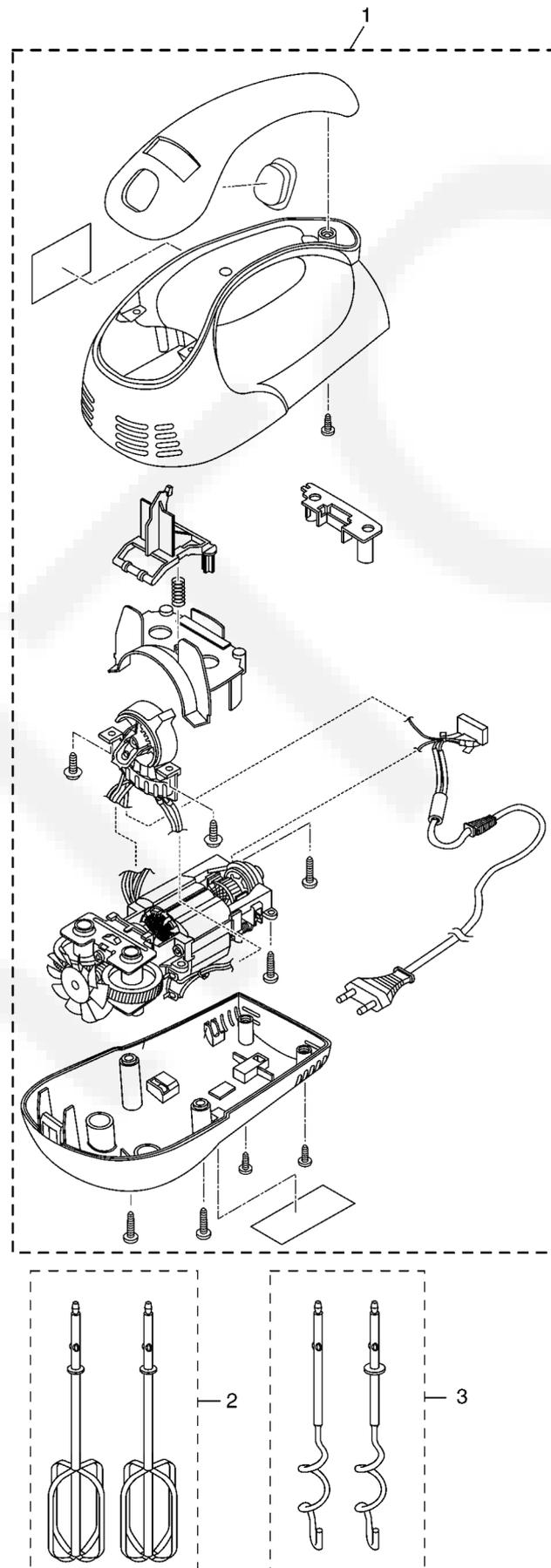
8 SCHEMATIC DIAGRAM



Parts Name	
a	Motor
b	Fuse
c	Switch

9 REPLACEMENT PARTS

9.1. Exploded view (MK-GH1)

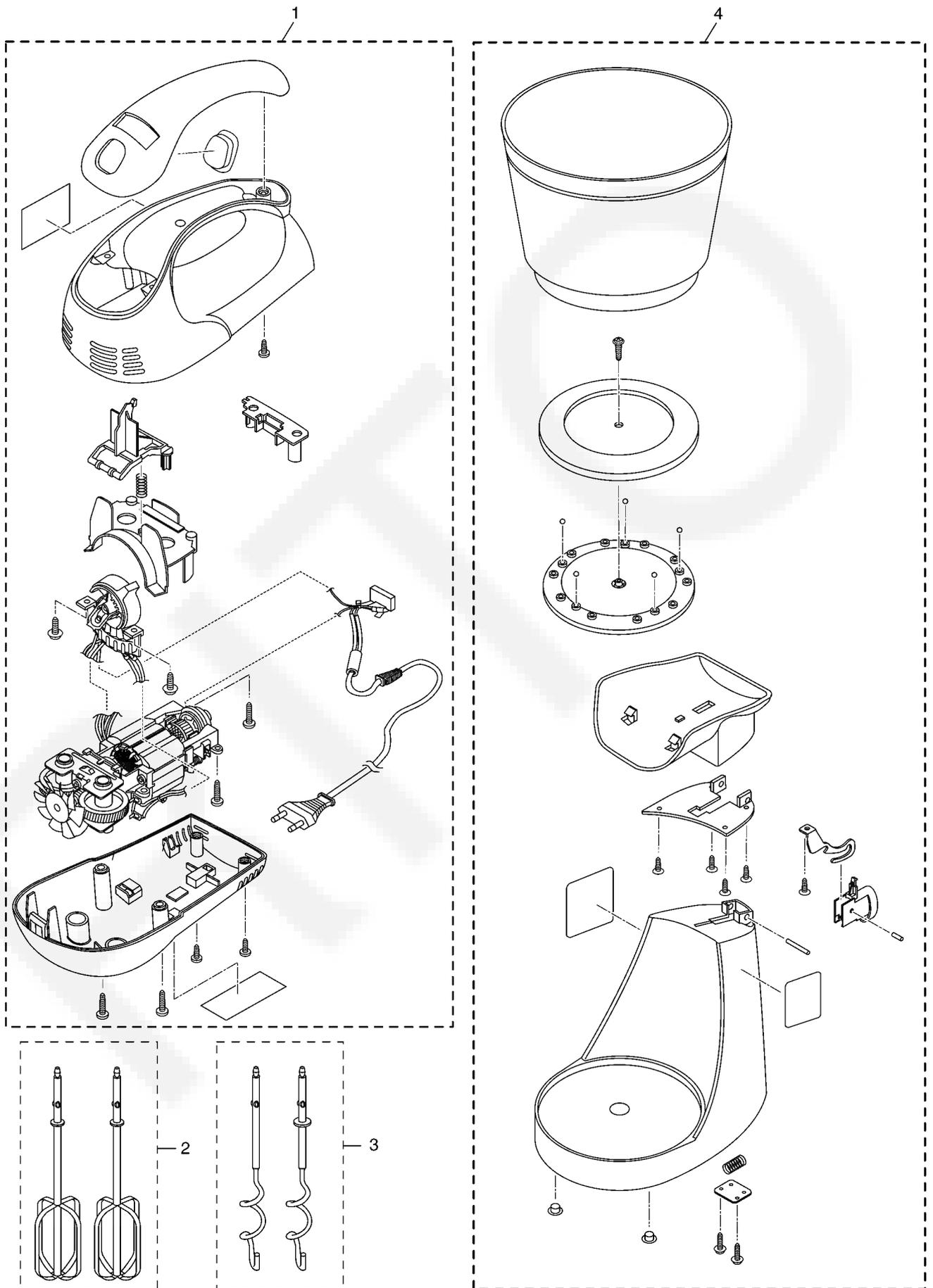


9.2. Replacement Parts List (MK-GH1)

Safety	Ref. No.	Part No.	Part Name & Description	Quantity	Remarks
△	1	AMA00Y13000S	Mixer A'ssy	1	
	2	AME98Y127	Beater	2	
	3	AME95Y127	Dough hook	2	

Safety	Ref. No.	Part No.	Part Name & Description	Quantity	Remarks
△		AMZ50Y127	Operating instructions	1	
		AMZ01Y130	Carton box	1	
		AMZ45Y13000S	Cushion Set	1	

9.3. Exploded view (MK-GB1)



9.4. Replacement Parts List (MK-GB1)

Safety	Ref. No.	Part No.	Part Name & Description	Quantity	Remarks
⚠	1	AMA00Y12700S	Mixer A'ssy	1	
	2	AME98Y127	Beater	2	
	3	AME95Y127	Dough hook	2	
	4	AMB98Y12700S	Stand Set	1	

Safety	Ref. No.	Part No.	Part Name & Description	Quantity	Remarks
⚠		AMZ50Y127	Operating instructions	1	
		AMZ01Y127	Carton box	1	
		AMZ45Y12700S	Cushion Set	1	