

Café 6 **Countertop Mixer**

***6 KG - Combination Spiral and Stand Mixer
Specifications, Set Up and Operation Manual***



Thomsen Mixers LLC

www.thomsenmixers.com - Troy, Michigan USA 48083

INTRODUCTION

Congratulations and Thank You for purchasing a Thomsen 6KG Combination Spiral and Stand mixer. Designed and assembled in America, this mixer is built for years of service in the home or light commercial use. Every effort has been made to assure that quality and durability are a priority. Each machine is hand assembled, inspected, and tested to ensure a smooth startup and operation.

It is our mission to provide the best equipment possible along with professional after sales service. If at any time you have a need for parts or services or just want to make a comment, please feel free to contact us.

Thomsen Mixers Contact: sales.service@thomsenmixers.com

Commercial Quality Mixers

Created for Dedicated Home Chefs and Professionals Alike.

SPECIFICATIONS

Spiral Tool - Dough Capacity: 1.5 to 13.2 lbs. (0.8 to 6 kg)

Bowl Liquid Capacity: Maximum: 8.8 Qt. / Working: 6.5 Qt.

Bowl Dimensions- 9-7/8" x 6-3/4" Tall Inside

Bowl Weight: 5.2 lbs. / Material: 304.18.8 Stainless Steel

Removable Bowl: Yes - Standard

Total Machine Size:

489mm/19-1/4 Deep

287mm / 11-1/4" Wide

422mm / 16-5/8" Tall

Head Up 627mm / 24-3/4" Tall

TEFC Commercial Motor – 120 and 220VAC - 370W – 50/60 Hz

UL / CE Certified Electrical Components – Voltage Specific

Dimensions: Head Up (W x D x H) 11.2" x 19.3" x 24.7"

Speed Control: Variable

Control Timer – 0-30 Minutes

Tool and Bowl Speed: Tool: 0-300 RPM, Bowl: 0-28 RPM

Tool and Bowl in Tandem for High Hydration Mixing

Optional Tools: Batter Paddle, Twist Style Tool Lock & Power Hub

Power Hub Uses Kitchen Aid Style Attachments

Weight: 76 lbs./ 81 lbs. Crated

Limited 3 Years Home - 2 Year Light Commercial Warranty

Refer to warranty coverage in owner's manual

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3 YEAR IN-HOME / 2 YEAR LIGHT COMMERCIAL LIMITED WARRANTY

This warranty applies to products purchased and operated in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be free from defects in material and workmanship for a period of three (3) years for in home use and 2 years for light commercial use, from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product, or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value. This warranty does not cover finishes, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household/light commercial use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz). We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law.

LIFETIME SAFETY SYSTEM WARRANTY

In the event of failure or damage to any safety sign, device or safety system component, Thomsen Mixers will supply, at no cost, the parts required to repair the mixer to factory new safety condition. This lifetime safety warranty does not include labor or shipping. It is the responsibility of the purchaser to retain the services of a qualified appliance repair professional to install, replace or repair the failed safety system components.

OPTIONAL LIMITED EXTENDED WARRANTY

At the time purchases and for 90 days after the original date of sale, the purchaser can optionally select to purchase a limited extended warranty for the price stated on the website at the time of purchase. This optional purchase will extend the materials and workmanship warranty, WITH THE EXCEPTION OF MOTOR DRIVE CONTROLS. for one (1) additional year of in home/residential and light commercial use, from the original date of purchase.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

ALWAYS READ ALL INSTRUCTIONS PRIOR TO OPERATING THE MACHINE

- 1. Turn off and unplug the mixer before fitting attachments or after use and before cleaning.*
- 2. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Thomsen Mixers does not recommend the use of this appliance by children under 16.*
- 3. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or attachments, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.*
- 4. The use of attachments and replacement parts, not recommended or sold by Thomsen Mixers, may cause fire, electric shock or injury.*
- 5. Do not use the stand mixer if it is damaged or if the power cord or electrical controls are damaged. Have them checked and serviced before resuming use.*
- 6. Do not use any component or attachment of the mixer for anything other than its intended use.*
- 7. Do not use outdoors, in wet conditions or any other unsafe location.*
- 8. To protect against the risk of electric shock, do not put the mixer in water or other liquids.*
- 9. Do not let cord or the machine hang over edge of table or counter.*
- 10. Never leave your mixer unattended while running.*
- 11. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.*
- 12. Never defeat or alter any safety system component, guard or electrical component.*

PREPARING THE CAFÉ 6 MIXER FOR OPERATION

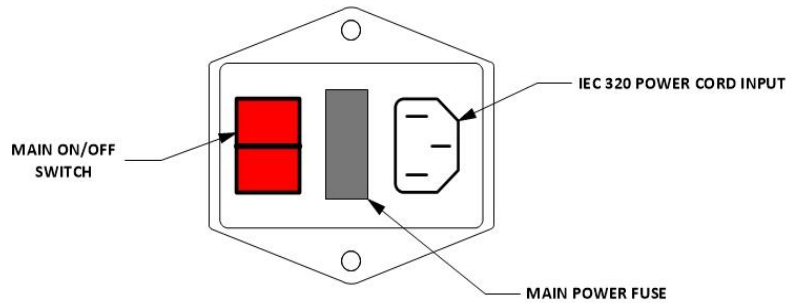
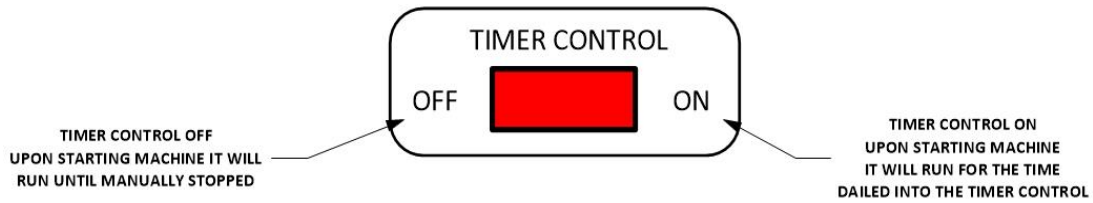
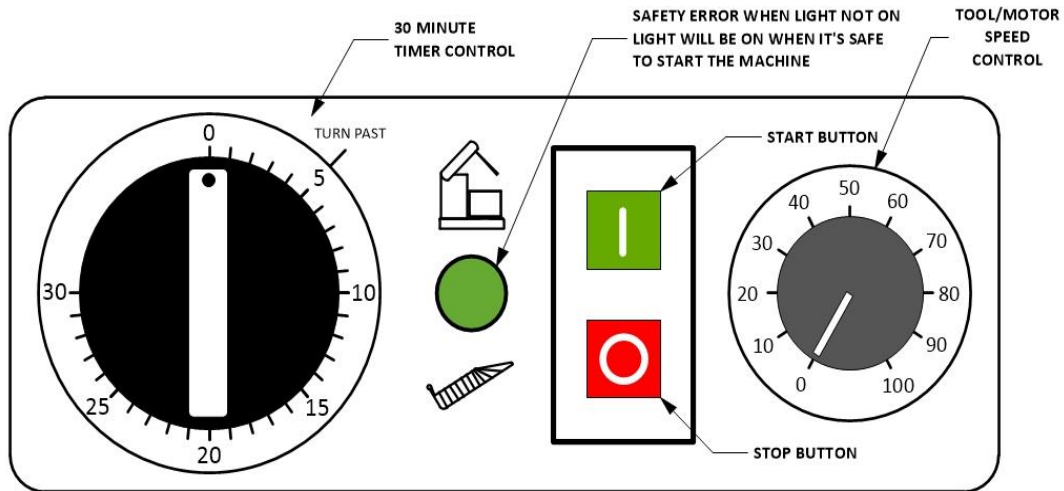
Contents of Crate:

- 1) *Mixing Machine with Removable Bowl.*
- 2) *C2G Power Cord*
- 3) *Specification, Setup and Operation Manual*
- 4) *Standard Dough Hook and Optional Tools - if ordered*

How to Unpack:

- 1) *Requires 2 people to unpack and place the mixer*
- 2) *Do not open the top of the shipping container.*
- 3) *Place the mixer, still in the shipping container, near its final operating location.*
- 4) *Remove the screws along the bottom of the box and the wood clamp strips.*
- 5) *Lift the box off the wooden shipping platform.*
- 6) *Remove the bowl from the mixer – see operation section of manual for instructions*
- 7) *Ensure the tilt head is in the locked down position.*
- 8) *Using your forearm, place it under the tilt head and as far back as possible toward the body of the machine.*
- 9) *Use your other hand to steady the back of the mixer.*
- 10) *Lift the mixer (76lbs./38.6kg) and have someone pull the shipping platform from under the mixer.*
- 11) *Gently set the mixer down on the counter and summons additional help to place in desired location.*

CONTROL PANEL LAYOUT FOR 6 KG MIXER



OPERATING AND CLEANING INSTRUCTIONS

TROUBLE SHOOTING

Faults that inhibit the mixer from starting

- 1) *Mixer not plugged in.*
- 2) *Check for voltage at the wall plug.*
- 3) *C2G Cord not plugged into mixer.*
- 4) *Red main power switch not turned on and lit.*
- 5) *Main power fuse blown – located in C2G cord plug receptacle*
- 6) *Tilt head is not locked down. – no green light*
- 7) *Bowl guard open – no green light*
- 8) *Timer does not have any time dialed in.*
- 9) *Some amount time must be set to operate.*
- 10) *Machine speed turned to 0. Move dial to 1 or more on the speed dial.*

Note: If there are any green light faults that stop the mixer from starting, the start button must be pushed again, once the fault is corrected

Neapolitan Pizza Dough - 65% Hydration/50% Biga

Biga Ferment Time: 20 hours @ 60 F

Dough Prep Time: 90 mins. – Makes 4 balls @ 400g - for a 12" Diameter Puffy Crust Style Pizza

Ingredients:

50% Biga: 20-hour ferment - at 60F – slightly vented

Consult Master Biga app for other temperatures/time combinations

3.7g Active Dry Yeast (Caputo)

250gm Cool Water

456gm Nuvola Super or Chef's 00 flour

Activated Yeast Water: .7gm Caputo Active Dry Yeast

60gm Warm Water (80-85F)

Dough - 455g High Gluten, Chef's 00 or Pizza Flour - Min.12% Protein

Use Caputo Nuvola Super flour for Canotto style / large puffy ring crusts.

1 TBL Diastatic Malt. (Not required when cooking above 600F)

1/4C King Arthur Pizza Dough Flavor (Optional)

313gm Chilled Water

27 gm fine Sea Salt

18gm Olive Oil

Process:

Biga:

In a small airtight container, mix the yeast and water. Use a fork to stir making sure the yeast is well mixed. Allow the yeast water to sit a couple minutes and then mix again to ensure the yeast is completely dissolved. Add the flour and mix till smooth as possible. It will still be a clumpy mess. Tightly cover and let it stand at 60F for 20 hours. Consult the "Master Biga" app for other temperatures/time combinations

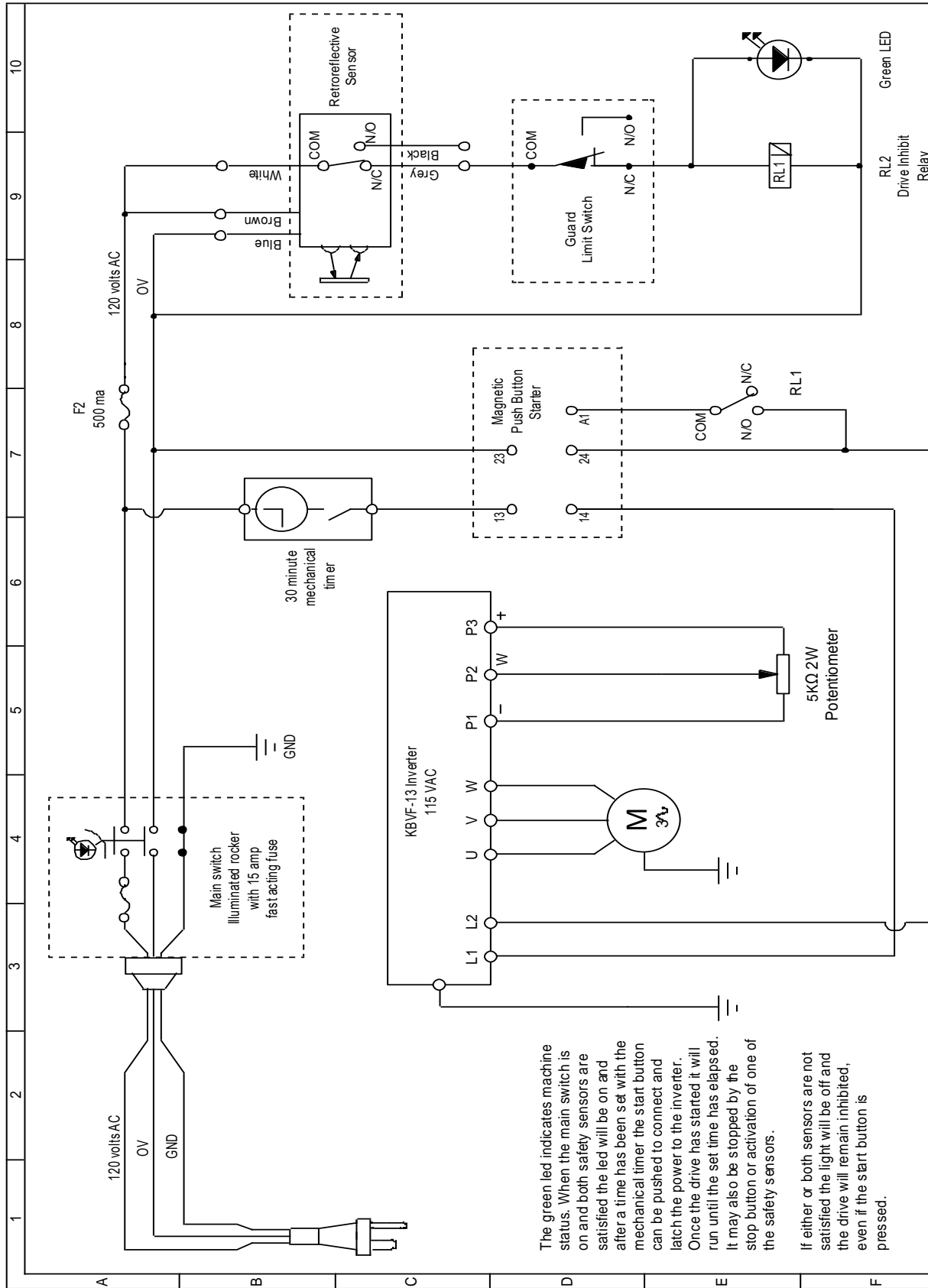
Dough:

In the spiral mixer bowl, add the water and olive oil. Then slowly add ½ of the flour, diastatic malt, pizza dough flavor. Mix 3-5 mins. then add the remaining flour. Mix for 5 more minutes. Cover, allow to stand for 60 mins.

In a small bowl mix the yeast and warm water. Use a fork to stir and make sure the yeast is completely mixed. Allow the yeast and water to sit a couple minutes and then mix again to ensure the yeast is completely dissolved.

Add the biga and the yeast water to the mixer bowl. Turn on mixer @ speed 3, continue mixing for 3 mins. then rest for 5 minutes and mix again for 3 mins. Mix may not pick-up all the flour into the ball. If needed, stop the mixer, and push down the ingredients and then restart the mixer till a dough ball forms. Continue repeating the 3 mins mix and 5 min rest for about 30 mins. Add salt and continue mixing for additional 5 minutes on higher speed, till the dough get a shiny look when the mixer is stopped. Pull a dough window and make sure there are no chunks in the dough. If so, mix until the window is a thin, smooth sheet when stretched.

Move dough to a lightly flour dusted countertop. You may need to add more flour onto the countertop to keep the dough from sticking. Dough will be soft and smooth. Kneading will not be required. Form 1 large ball on counter, place in airtight non-reactive container, lightly oiled. Cover very tightly with layers of plastic wrap or an airtight top. Refrigerate for 24-48 hours. Divide into 400g balls and store in closed containers at room temperature until ready for use. Allow to sit at room temperature for 5-6 hours prior to making the pizza. Dough should double or more in size.



The green led indicates machine status. When the main switch is on and both safety sensors are satisfied the led will be on and after a time has been set with the mechanical timer the start button can be pushed to connect and latch the power to the inverter. Once the drive has started it will run until the set time has elapsed. It may also be stopped by the stop button or activation of one of the safety sensors.

If either or both sensors are not satisfied the light will be off and the drive will remain inhibited, even if the start button is pressed.

ISSUE	DESCRIPTION	APP	DATE

Thomsen Mixers LLC	
Troy Michigan 48083 USA	
TITLE: Cate-6 Spiral Mixer - Inverter version	
USED ON: Prototype	DATE: July 05 2021
DRAWN BY: <i>JW</i>	CAD FILE NAME: Inverter.Version 1.mod
DRAWING NUMBER: C6SM-003	

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