



MIXERKNEADER

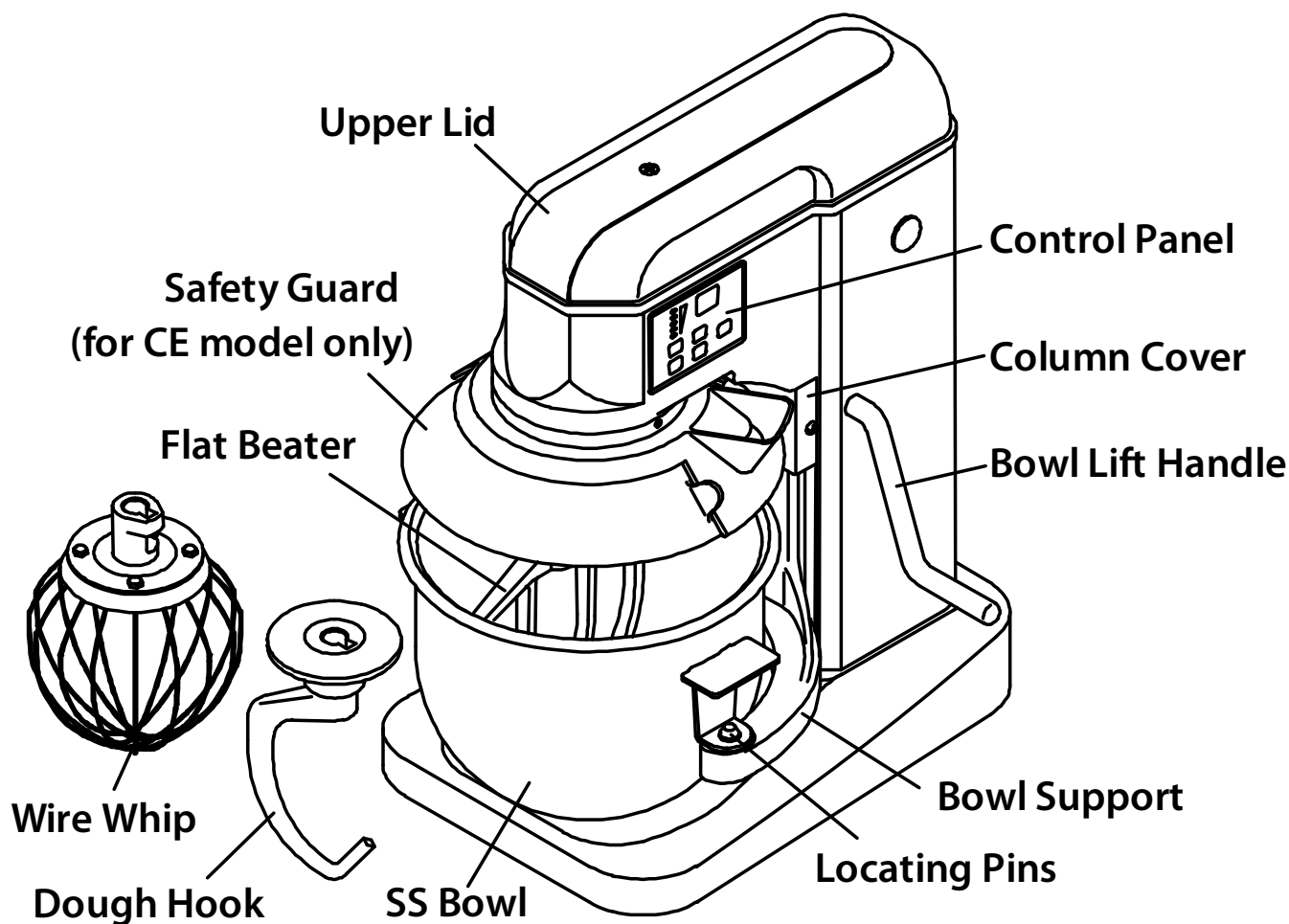
Modelnr.: *537.001



10L MIXER **Operation Manual**

1. OVERVIEW

- Our 10 liter mixer has a high 650 Watts power to allow mixing bread dough, cake, cream and meringue etc.
- All metal body and counter-top style is designed professionally.
- Its shafts are mounted in ball bearing and 100% steel gears drive.
- Electronic 5-speed control helps you to enjoy non-stop shifting speed.
- Planetary mixing action and digital timer ensures perfect results.
- Simple hand lift is good for changing bowl and attachments.
- When overloading, power off automatically to protect motor and electrical.
- Safety guard is for CE model. Smoothly rotate open with a micro switch to shut off power immediately to protect operator.



1-1 SAFETY PRECAUTIONS

When using this machine, always make sure the following conditions or operations are in effect. Failure to this will may be the cause of accidents.

- Keep hand & clothing away from bowl and attachments when in operation.
- Keep rigid objects away from bowl and attachments when in operation.
- To protect against risk of electrical shock, do not immerse mixer in water or other liquid.
- Use the machine only with the electrical service specified on its nameplate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove the safety mechanisms included with the machine.
- Do not leave the machine in operation unattended.
- Observe maintenance and safety inspection schedules.
- Maximum flour capacity 800 gram and water percentage must higher than 60%.

1-2 SPECIFICATIONS

Motor:	650 Watts powerful, ball bearing, ventilated within mixer enclosure.
Electrical:	<input type="checkbox"/> 100-120V, single phase <input type="checkbox"/> 208-240V, single phase
Switch & Timer:	All in one digital control panel
Cord and Plug:	6 feet flexible cord and plug (for 110 V model only), respectively consist of 3 wires which one wire is connected for grounding, other wires are connected to power supply
Transmission:	The gears are constantly meshed in a special lubricant assuring long life; transmission gears are of heat-treated alloy steel, High accurate construction. All bearings are ball bearings
Speeds:	The mixer has five positive speeds as 100 RPM – 500 RPM
Safety Guard:	Safety guard is CE MODEL. Smoothly rotate open with a micro switch to shut off power immediately to protect operator.
Dimension: LxWxH	340 x 485 x 545 mm
Net Weight:	20 Kg
Standard Attachment:	Stainless steel bowl: 1 pc Mixing hook: 1 pc Flat beater: 1 pc Whipping ball: 1 pc

2. INSTALLATION

BEFORE INSTALL YOUR MIXER, CHECK TO BE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR :MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.

2-1 LOCATION

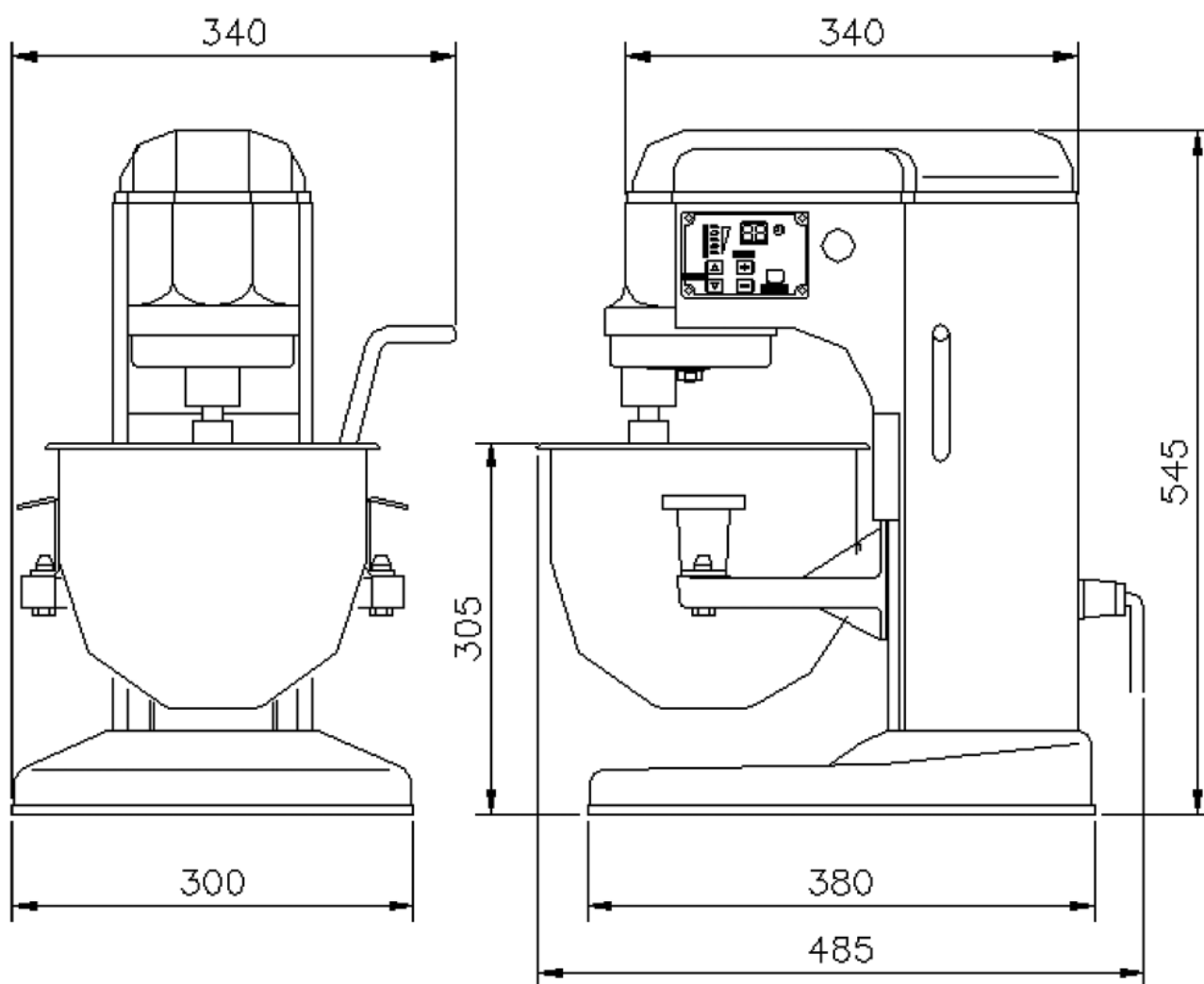
Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

2-2 ELECTRICAL CONNECTIONS (Cord Connected Mixers)

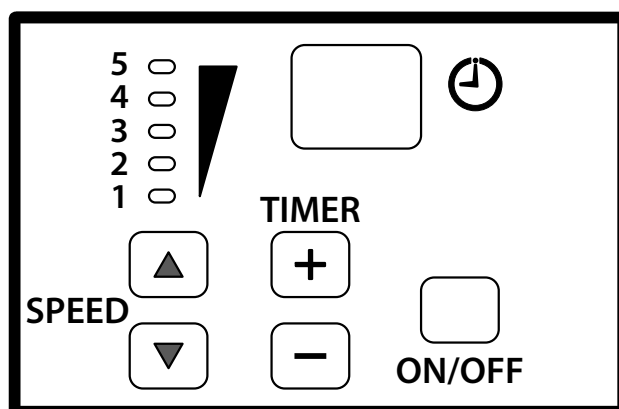
WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG IT IS IMPERATIVE THAI THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

2-3 INSTALLATION DIAGRAM (MM)



3. OPERATION



Note:

New mixers bowls and agitators (beaters, whip, and dough hook) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

3-1 CONTROLS

All models are furnished with a digital Timer and electronic 5-speed

ON/OFF: To start or stop operation

Timer: digital set by 1-30 minutes or non-timer service.

Speed:

Speed 1 - For slow beating, mashing and kneading yeast dough.

Speed 2 - For mixing cookie and cake batters.

Speed 3 - For beating, creaming and medium fast whipping.

Speed 4 - For whipping heavy cream egg whites and boiled frostings.

Speed 5 - For whipping small amounts of heavy cream and egg whites.

3-2 HOW TO INSTALL AN AGITATOR

To install an agitator, the bowl must be installed and fully lowered.

Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

3-4 HOW TO INSTALL A BOWL

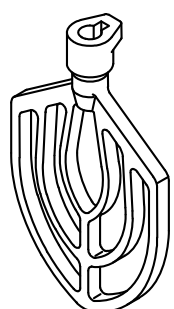
The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the locating pins on the front of the bowl support fit in the holes on the sides of the bowl.

3-5 ATTACHMENT USE GUIDE



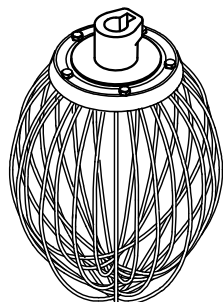
DOUGHARM:

It is frequently used for heavy bread dough, and preferable to be use at 1 speed.



BEATER:

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at 2-3 speed.



WHIP:

It is best for whipping cream and beating eggs and preferable to be used at 4-5 speed.

4. MIXING CAPACITY:

PRODUCT	TOOL	CAPACITY	
Egg Whites	Whip	700 g	
Mashed Potatoes	Beater	1500 g	
Mayonnaise (Qts. Oil)	Beater	3 liter	
Meringue (Qts. Water)	Whip	1 liter	
Waffie/Pan cake Batter	Beater	2 liter	
Whipped Cream	Whip	3 liter	
Sheet Cake Batter	Beater	2000 g	
Layer Cake	Beater	2500 g.	
Pound Cake	Beater	2500 g	
Sugar Cookie	Beater	2500 g	
Sponge Cake	Whip	1000 g	
Dough, Pie	Beater	1500 g	
Bread or Roll Dough (Light/ Medium, 60% water)	Hook 1-2 speed	Water 500 g.	Flour 800 g

5. MAINTENANCE

NOTE:

ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

- **Never use a metal or stiff brush to clean the mixer.**
Never clean the mixer with a water hose or any fluid pressure.
- The mixer should be thoroughly cleaned after using.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are filled special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.
- If the attachment strikes bowl, stop the mixer. The original seller will help you to make adjustment.

If your mixer should malfunction or fail to operate, check the following.

- Is the mixer plugged in?
- Is the fuse in the circuit to the mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the above items, please contact your original seller.