



Manufacturer of high end pastry equipment

## User Manual





The picture is only for reference

Thank you for choosing our food mixer. This User's Manual provides the information necessary for customers to effectively use the food mixer. Please read the instructions carefully before you use the machine. Do keep this manual for further reference.

#### I. Main technical Parameters



Type	Rated power Kw	Bowl cubage L	Weight Kg	Mixer shaft rotation speed r/min	Egg PCS	Liquid cream L	Dough g	Dimensions HxWxD mm
See nameplate	350	7	16	100-938	12	1.3	800	Please refer to the picture above
See nameplate	350	5	14	100-938	12	1	800	Please refer to the picture above

## V. Warnings and Precautions

### Operating Environment

1. This machine should be installed and operated with a minimum distance of 10cm between the surroundings. Ensure no obstacles are around during operation.
2. Because the machine needs to disperse heat during working, place the machine and the power supply in a ventilated and shady place.
3. Never place the machine near heat sources as well as inflammable and explosive materials.
4. Do not use the machine in damp, and dirty places or places with magnetic fields. Otherwise, it may result in a malfunction of the circuit.
5. The ground should always be flat and level.

### Electrics and Chargers

1. Power socket must be equipped with reliable grounding line. Otherwise, it may lead to electrolyte leakage, overheating, fire, or explosion.
2. Grounding shall not be connected to gas, water, lightning rod and telephone ground wire. Leakage detection should be done after the electrical installation.
3. Do not put your hand into the bowl when the machine is operating. Unplug the charger from the electrical plug and the machine when not in use.
4. If the power cable is damaged, stop using the cable at once. Contact the dealer or any staff specialist for the replacement.

### Cleaning and Maintenance

1. Do not use the machine continuously, or its service life may be reduced.
2. Before you clean or maintain the machine, power off the machine and disconnect it from charger.
3. It is important to clean the machine on a regular basis. Please use a soft, damp cloth to wipe the machine. Do not use any chemical detergent, powder, or other chemical agents to clean the machine.
4. If there is a case of constant stuck during mixing, reduce the batch size to prevent any further overload.

## VI. Troubleshooting

Problem	Possible Causes	Action Required
The shaft does not work when the mixer is turned on	Power socket not connected properly	Check power connections
	Fusing of protective tube	Replace protective tub
	Maximum mixing capacity exceeded	Please check if the thermal overload protector has been tripped
Motor temperature is abnormally high, and speed decreases	Incorrect or low voltage	check the voltage
	Over loaded	Reduce batch size of ingredients
	Incorrect mixing attachment	Follow the instructions to switch agitator
Agitator strikes the bowl	Defective or dented bowl/agitator	Remove dents or replace bowl/agitator

## VII. Packing List

	Name	Quantity	Remarks
Body	Mixer	1PCS	
Accessories	Wire whip	1PCS	Standard Configuration
	Flat Beater	1PCS	Optional Parts
	Hook	1PCS	Optional Parts
	Operation Instruction	1PCS	
	power supply cord	1PCS	
If any piece is missing or broken, please contact dealer. Keep the packing material properly in case it will be used for repairing.			

Special Note: The Company reserves the right to modify the product at any time without prior notice. The figures in this guide are provided for your reference only. Actual product may vary due to product enhancement.

## II. Installation

- 1.The standard voltage rating of the machine is AC220V/50HZ ac (please use wide chip three-head socket which has good grounding).
- 2.Installing the beaker: loosen the locking handle, lift the machine then keep it fixed. Attach the accessories into the mixing shaft, rotate 60° anticlockwise to secure.
- 3.Installing the bowl: place then the bowl into the base, rotate until it is fixed.
- 4.Turning on the mixer: after adding the ingredients, lower the head down and tighten the handle. Turn the speed control knob to the desired gear.
- 5.Power off the machine if not use.

## III. Accessories

- 1.Hook (optional): suitable for mixing sticky materials such as doughs.
- 2.Flat beater (optional): suitable for mixing paste, powder and crushed material, such as filling.
- 3.Wire whip (standard): Suitable for mixing liquid materials such as cream and eggs.

Hook (Optional Parts)			Flat Beater (Optional Parts)		Wire whip (Standard Configuration)		
							
Food	Dry flour	water	Food	cookies/ fillings	Food	cream	egg white
Minimum amount	250g	180g	Minimum amount	350g	Minimum amount	0.3L	2PCS
Maximum amount	800g	480g	Maximum amount	1000g	Maximum amount	1.3L	25PCS
Speed range	1-4		Speed range	1-8	Speed range	1-11	

## IV. Key components

