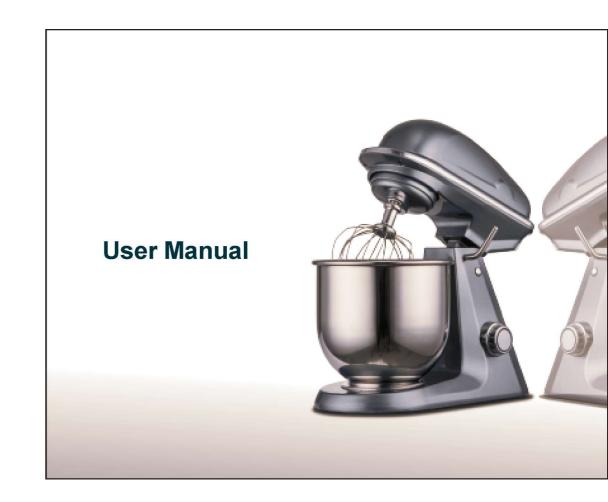


Manufacturer of high end pastry equipment







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





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

The picture is only for reference

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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 | Power socket not connected properly | Check power connections | | |
| when the mixer is turned on | Fusing of protective tube | Replace protective tub | | |
| | Maximum mixing capacity exceeded | | | |
| Motor temperature is | Incorrect or low voltage | check the voltage | | |
| abnormally high, and | Over loaded | Reduce batch size of ingredients | | |
| speed decreases | Incorrect mixing attachment | Follow the instructions to switch agitate | | |
| Agitator strikes the bowl | Defective or dented bowl/agitator | Remove dents or replace bowl/agitator | | |

VII. Packing List

| Name | Quantity | Remarks | | |
|-----------------------|--|---|--|--|
| Mixer | 1PCS | | | |
| Wire whip | 1PCS | Standard Configuration | | |
| Flat Beater | 1PCS | Optional Parts | | |
| Hook | 1PCS | Optional Parts | | |
| Operation Instruction | 1PCS | | | |
| power supply cord | 1PCS | | | |
| | Mixer Wire whip Flat Beater Hook Operation Instruction | Mixer 1PCS Wire whip 1PCS Flat Beater 1PCS Hook 1PCS Operation Instruction 1PCS | | |

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.

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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 looking 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 (C | ptional Par | ts) | Flat Beater(O | ptional Parts) | Wire whip (Standard Configuration) | | | |
|----------------|-------------|-------|----------------|-------------------|------------------------------------|-------|-----------|--|
| 7 | 3 | | 8 | \$ | Ø | | | |
| 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 | 1-1 | 1 | |



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