Bonsenkitchen

Stand Mixer Instruction Manual

Model: KM8001



Read this booklet thoroughly before using and save it for future reference www.bonsenkitchen.com

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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

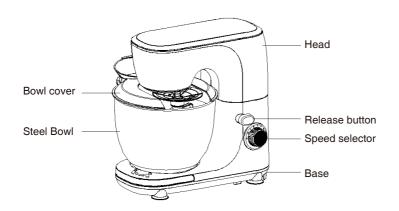
- Read all instructions.
- Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
- Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
- Do not let cord hang over edge of table or counter or hot surface.
- Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never eject beaters or dough hooks when the appliance is in operation.
- Do not leave mixer unattended while it is operating.
- Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
- Remove beaters from mixer before washing.
- Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- Avoid contacting with moving parts.
- Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning..
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

- Switch off the appliance before changing accessories or approaching parts which move in use.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses:
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- Save these instructions.

HOUSEHOLD USE ONLY

KNOW YOUR MIXER

Product may be subject to change without prior notice





TECHNICAL DETAILS

120V~ 60Hz 350W

BEFORE USING MIXER

Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the 0 position.

- Depressing the tilt button, the head of mixer will automatically release and lock into tile position.
- Select the desired attachments, which are depending on the mixing task to be performed: beater for mixing and beating egg, and dough hook for kneading, the whisk for beating and frothing egg white.
- Inserting the Beater/ dough hook/whisk directly, until it locks into position.

Note: Ensure the beater or dough hook or whisk is fully inserted into the socket, otherwise your mixing results may be affected.

- Place bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it lock into position (see fig.1).
- To lower the head and place beater / dough hook/whisk into the bowl by holding the head with the one hand and ease the head down. A click sound will be heard when the head has reached the correct position.
- And make sure the bowl cover in place (see fig.2).





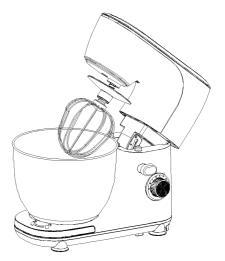


Fig.2

USING YOUR MIXER FOR MIXING

- Ensure that the speed selector is at the 0 position, then plug in the power source.
- Turn the speed selector to your desired setting.

Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.

The max operation time per time shall not exceed 6 minutes and minimum 20 minutes
rest time must be maintained between two consecutive cycles. When kneading yeast
dough, suggest the speed selector first use a low speed and then use high speed to
achieve the best results.

Note: during kneading, some flour may be adhered on the inside of the bowl, you shall remove the bowl cover, and scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.

 When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.

Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the beater or whisk or dough hook rest on the two sides of the head of mixer, otherwise, when lifting the head of mixer, the beater or whisk or dough hook will intervene the mixing bowl; if the beater or whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer rotate for a few seconds, then turn off the speed selector to stop the beater or whisk or dough hook on the two sides of the head of mixer.

- If necessary you can scrape the excess food particles from the beaters or dough hooks by plastic spatula.
- Pull out the beater/dough hook/whisk with a little force. It is recommended to resisting
 against the washer on the beater/dough hook/whisk to easily pull out the beater/dough
 hook/whisk.

Caution: The speed selector must be at 0 position and the power outlet must be unplugged before pulling out the beater/dough hook/whisk.

CLEANING AND MAINTENANCE

• Unplug the appliance and wait it completely cool down before cleaning.

Caution: the mixer cannot be immersed in water or other liquid.

- Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Immerse the bowl, beater, spatula, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. There also can be placed in the dishwasher.

COOKERY TIPS

- Refrigerated ingredients, such as butter and eggs, then should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
- Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.

IMPORTANT SAFEGUARD

Always start mixing at lowest speed. When ingredients into a smooth paste, increase to the recommended speed gradually in the recipe sheet.

NEVER PLACE BEATER AND DOUGH HOOK IN DISHWASHER.

RECIPE

Test items	Material Recommended	Weight	Instructions	
Beater	Flour	150g		
	Suger	150g	Set a file for 30s, then set it to the	
	Butter	150g	highest level of work for 3 minutes	
	Eggs	3pcs		
	Baking Soda	3g		
Dough hook	Flour	1000g	Set a file for 30s, then set it to the	
	Water	500g	3 level of work for 4 minutes	
Whisk	Eggs	4pcs	Set the highest level of work for 2 minutes	

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

Register your product at www.bonsenkitchen.com to get more perks!



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