

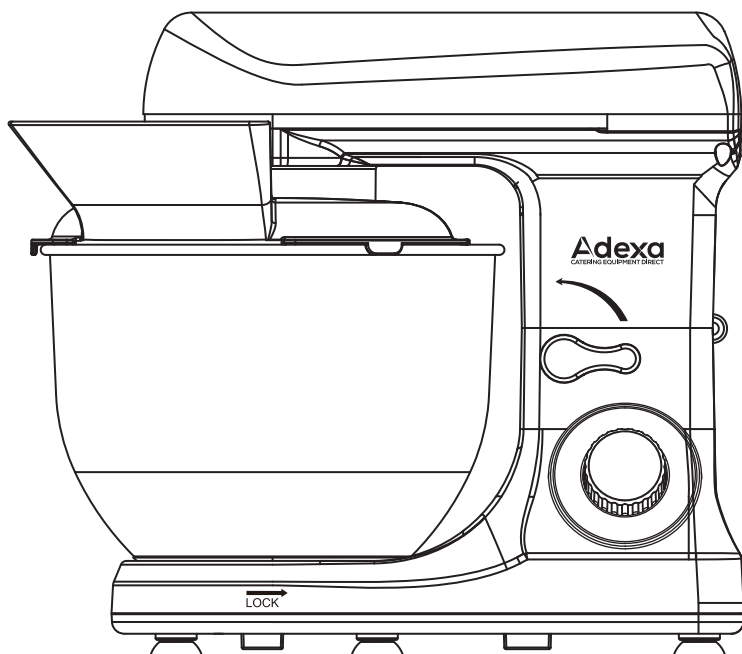
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CATERING EQUIPMENT DIRECT

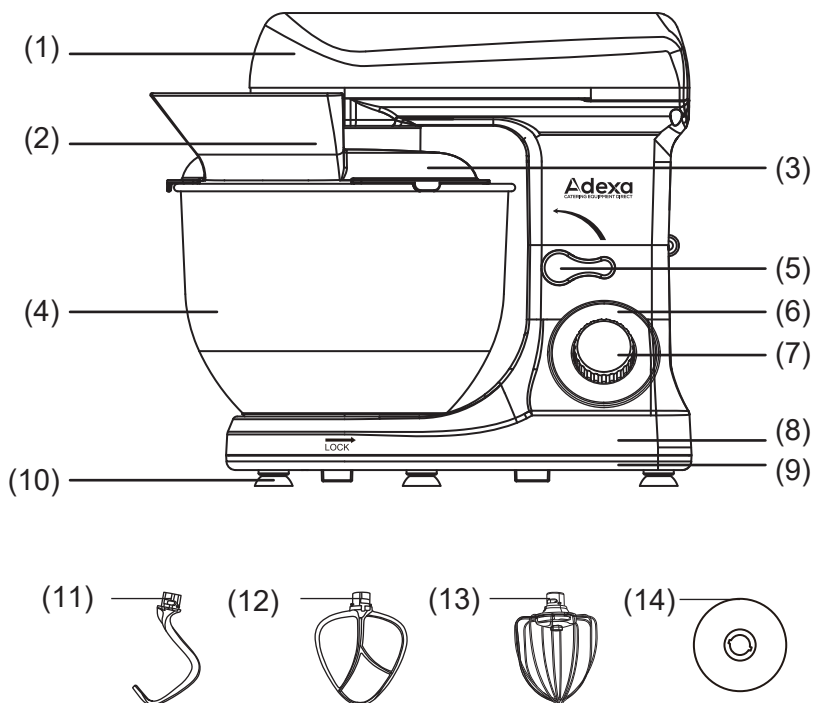
Operating Instructions

Stand Mixer

MK-37C



Before operating this unit, please read the instructions completely



(Fig1)

Configuration

(1) Upper enclosure	(6) Speed plate	(11) Dough blade
(2) Blade connector	(7) Speed knob	(12) Mixer blade
(3) Bowl Cover	(8) under enclosure	(13) Egg whisk
(4) Mixer Bowl	(9) Bottom Cover	(14) Dusty Cover
(5) Rise knob	(10) Foot pad	

(Fig2)

Important safety advice

- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switching off before the stand mixer is connected with the mains supply. (Switch (7) in the "0" setting).
- Do not use outdoors. Only suitable for use indoors.
- This device should not be set up in close proximity to a naked flame, easily flammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.
- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.
- Careful supervision is required when the device is used by or in the vicinity of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.

- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
- Unplug the appliance when not in use or before cleaning.
- 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.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Technical information

Voltage/frequency: 220-240V~50/60Hz 1000W

Agitator kettle capacity: 5 liters

Before first use

- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable from the base and connect the device to the mains supply.

How to use

1. First mix up the food as what the manufacturer indicates, then rise knob (5) in anti-clockwise direction to open the housing head.
2. Assemble the agitator bowl (4) filled with ingredients, then twist it on in clockwise direction.
3. Insert the dough blade (11) or the eggs whisk (13) or the mixing blade (12) in the blade connector then twist it on in clockwise direction.
4. Press the housing head (1) down by turning the rise knob (5) in clockwise direction.

Application

To mix or knead dough:

1. Suggestion flour and water at a ratio of 5 : 3.
2. First speed 1 to mix 10 seconds, then speed 2 to mix 10 seconds, afterwards speed 3 for about 3-5 minutes.
3. When filling the agitator bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of flour is 1500g.
5. The dough blade or mixing beater should be used.

Whipping egg whites or cream:

1. Switch on speed 4 to speed 6, whip the egg whites without stopping for about 5 minutes, according to the size of the eggs, until stiff.
2. Maximum quantity is 24 eggs.
3. For whipped cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes.
4. When filling the agitator bowl with fresh milk, cream or other ingredients, please ensure that the maximum quality is not exceeded.
5. The egg whisk should be used.

Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 5 minutes.
2. Do not exceed the maximum quantity for the agitator bowl.
3. The mixing beater should be used.

Cleaning

1. Before cleaning, please ensure that the Switch knob is at the "0" position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover (12) do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.

6. The plastic guard and dust cover are not dishwasher safe, pls hand wash only! The accessories can be cleaned in warm water and washing-up liquid.
7. The dough hook, mixing beater, agitator kettle (mixing bowl) and egg whisk are dishwasher safe. The bowl can be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.

Install Instructions

Assembly of dough hook , mixing beater or egg whisk

- Before attaching the dough hooks,mixing beater and egg whisk, make sure the both safety covers of mixer and grinder are placed on and the power cord is disconnected.
- Lift the rise knob up so as to move the swiveling arm upwards.
- Attach the dusty cover (Fig. 1, No.14).
- Insert the dough hooks,mixing beater and egg whisk on the driving shaft and lock clockwise to the limit stop.



Standard Accessories

- | | |
|----------------------|-------|
| ● Main body | 1 set |
| ● Mixing bowl | 1 pc |
| ● Mixing blade | 1 set |
| ● Dough hook | 1 set |
| ● Egg whisk | 1 set |
| ● Instruction manual | 1 pc |