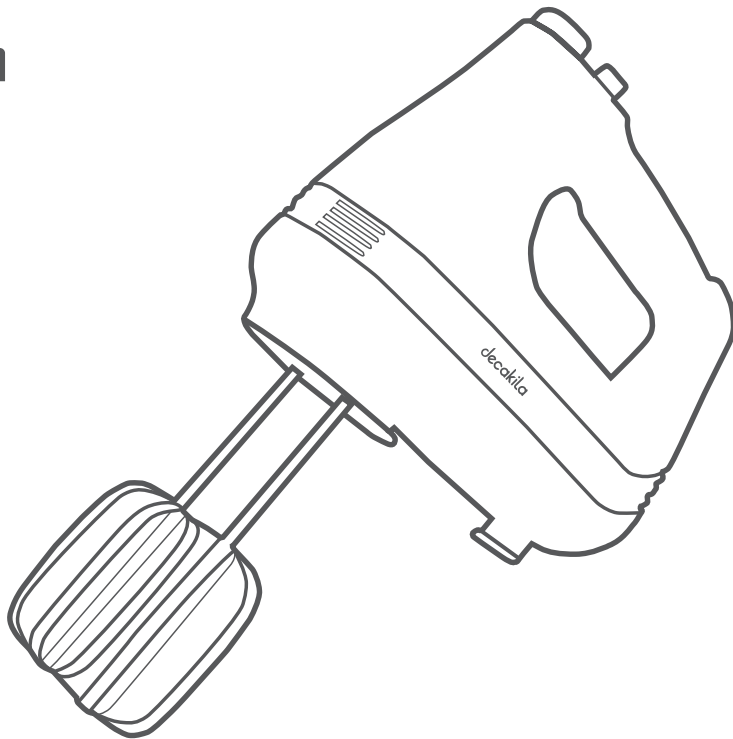


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**KUMX001W  
HAND MIXER**



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## IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
- Do not operate Hand/stand mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
- Do not leave mixer unattended while it is operating.
- Do not let cord hang over edge of table or counter or hot surface.
- To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
- 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.
- 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 when the appliance is in operation.
- Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Switch off the appliance before changing accessories or approaching parts which move in use.

- Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Save these instructions.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: There is potential injury when the product is misused. Please use this product just for the processing of the food, which in this instruction mention.

## HOUSEHOLD USE ONLY

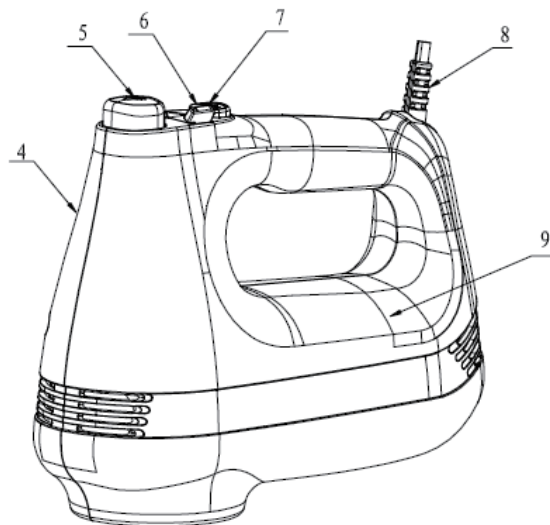
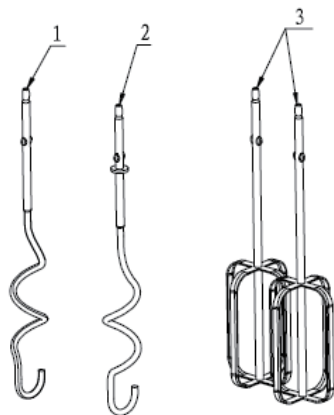
### KNOW YOUR MIXER

Model: KUMX001W

Rated Voltage:120VAC 60Hz

Rated Power: 150W

Accessories: Beaters.



1. Left dough hook
2. Right dough hook
3. beater
4. Right body
5. Ejector button
6. Speed selector
7. Turbo button
8. Power cord
9. Left body

Model: KUMX001W

## USING YOUR HAND/STAND MIXER

For the first use, cleaning the beaters. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the “0” position.

- Choose the proper attachments based on the task to be performed and assemble it in position. Beaters are for mixing egg white or mixing other liquid. setting, then connect to power supply.
- Dial the speed selector to your desired setting and the appliance will start working. There are 6 settings and the speed will achieve the highest if the turbo button is depressed at any time.

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

- The max operation time per time shall not exceed 4 minutes, then have a rest for a appropriate time until your hand / stand mixer cooling between two consecutive cycles. When kneading yeast eggs, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.
- When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.
- Lift the head of mixer, hold the beaters/dough hooks with one hand and press the ejector button firmly down with other hand, remove the beaters.

**Note: Remove the beaters only at the 0 setting.**

## 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.
- The beaters may be placed in the dishwasher.

## COOKERY TIPS

- Refrigerated ingredients, such as butter and eggs, them 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.
- Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

## REFERENCE RECIPE

- Beating eggs

Food: eggs

Operation:put 500g mixtures of eliminable eggs shells into container,choose beater,let the appliance work at highest position for three minute.

- Blending flour

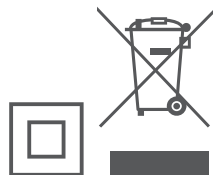
Food: flour, water

Using method: fill 665g flour and 924g water mixture into the container, choose dough hook, installed it at lower speed running for 30 seconds, the running at highest speed for 3 min 30 seconds. The flour can be mixing well.

## 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 centre.





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