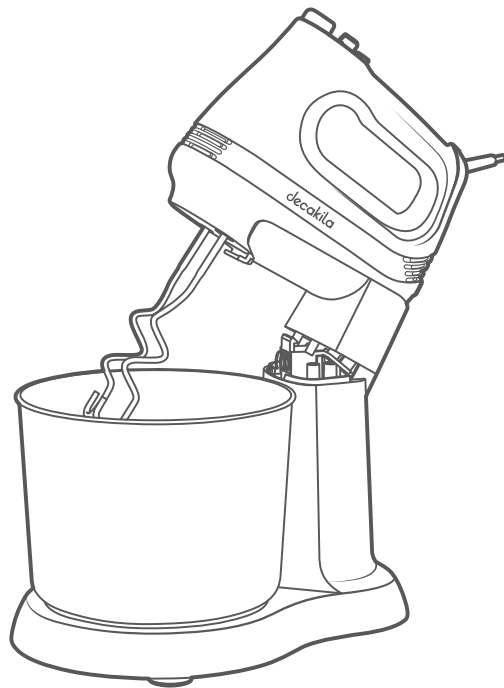


decakila



**KUMX002W
STAND 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.
- The appliance cannot be used for chopping ice or blending hard and dry substance, otherwise the blade could be blunted.
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.
- Save these instructions.

HOUSEHOLD USE ONLY

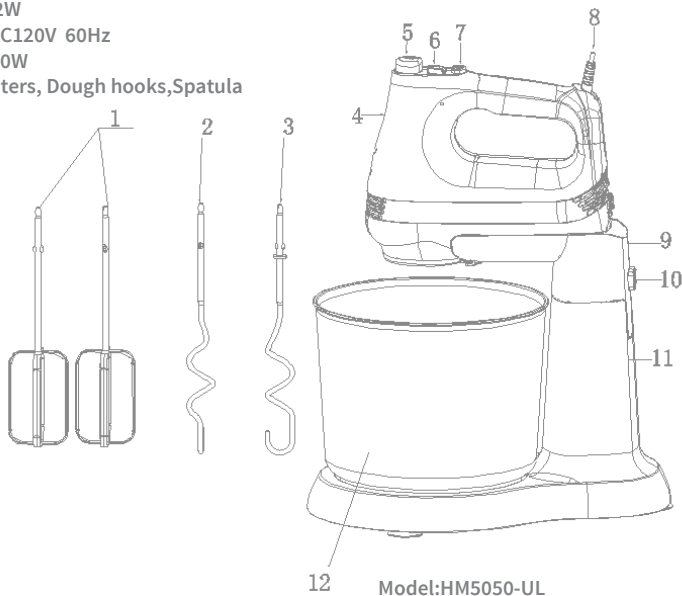
KNOW YOUR MIXER

Model: KUMX002W

Rated Voltage: AC120V 60Hz

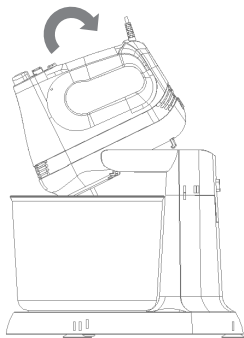
Rated Power: 150W

Accessories: Beaters, Dough hooks, Spatula



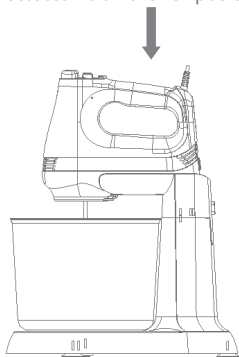
USING YOUR HAND/STAND MIXER

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



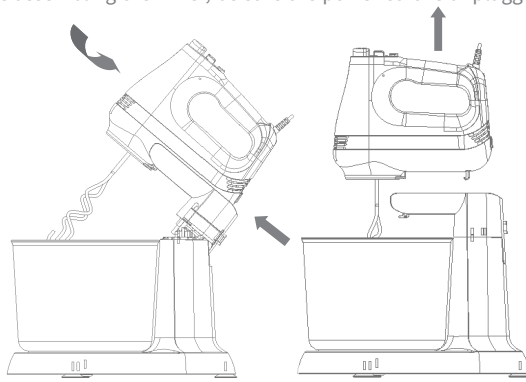
Installation: tilt the body to about 45 degrees, and put the front buckle of the body into the bracket.

Fig. 1



Installation: press the body into the holder.

Fig. 2



Disassembly: press the release button and take out the body upward.

Fig. 3

- Please follow the instruction diagram to install or disassemble.
- 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. Dough hooks are for kneading the dough.

Note: Beaters and dough hooks, the one with gear can only be inserted into the socket with graphics and the other one can only be inserted into the other socket. The two beaters and two dough hooks cannot be inserted in reverse.

- Place the food that need blend into bowl, then place the bowl on position.
- Ensure that the unit is at the 0 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.
- When stirring need turn the bowl by hand ,about10-30tims per minute.

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

- The max operation time per time shall not exceed 10 minutes, then have a rest for a appropriate time until your hand / stand mixer cooling between two consecutive cycles. When kneading yeast dough, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.

Note: During operation you may turn bowl with hand to achieve the best results.

- When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.
- If necessary you can scrape the excess food particles from the beaters or dough hooks by a spatula.
- 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/dough hooks.

Note: Remove the beaters/dough hooks only at the 0 setting.

- The hand mixer can be used separately without the base in position.
- Do not operate the appliance for other than its intended use.
- Save these instructions.

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 mix bowl, beaters and dough hooks in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks 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.

- Beating flour

Food: Flour,water,salt,eggs

Using method: fill the flour 428g and water 227g and two egg and salt 10g mixture into bowl, activating the product with installed beater running at lower speed for 30 seconds, then running at highest speed for .5-10 minutes, the food can be mixing well.

- Beating eggs

Food:eggs

Place egg white into the cup, generally, four eggs white is enough. Max operation duration per time cannot exceed 4 minute.

Remark: the food mixture volume should no more than the dough hook auger height or no more than beaters metal sheet height.

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.





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