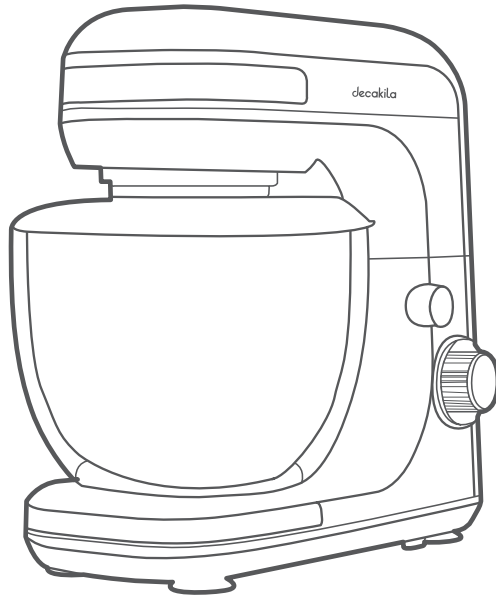


# decakila



**KUMX003B  
STAND MIXER**





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# IMPORTANT SAFEGUARDS

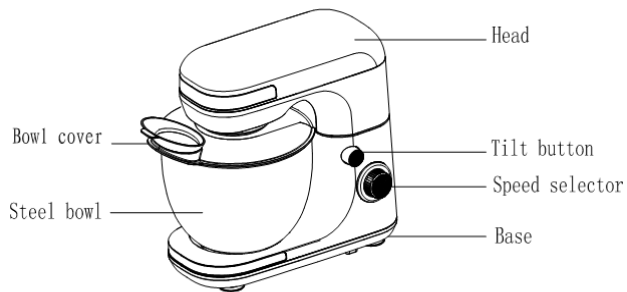
**Before using the electrical appliance, basic precautions should always be followed including the following:**

- Read all instructions.
- To protect against risk of electrical shock, do not put mixer or power cord in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
- 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.
- Do not operate 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Remove beaters from mixer before washing.
- For household use only.
- Maximum rating is based on the blender attachment that draws the greatest load (power or current) and that other recommended attachments may draw significantly less power or current.
- This appliance has polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify in any way.
- Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
- Do not leave mixer unattended while it is operating.

- This may cause personal injury or damage to the product.
- This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. • Do not operate 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.
- Be sure to turn the speed selector to 0 position after each use. Make sure the motor stop completely before disassembling. And the power supply cord plug is removed from outlet.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never pull out beater/dough hook/whisk when the appliance is in operation.
- Do not operate the appliance for other than its intended use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way, If the plug does not fit fully into the outlet, reverse the plug, If it still does not fit, contact a qualified electrician, Do not attempt to modify the plug in any way.
- Save these instructions.

# KNOW YOUR MIXER

Product may be subject to change without prior notice.



Beater



Wisker



Dough hook

## 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 tilt 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.1



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 4 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. These 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
Beater	Flour	150g
	Granulated Sugar	150g
	Light Brown Sugar	170g
	Eggs	3pcs
	Unsalted Butter	150g
	Baking Soda	3g
Beater	Flour	500g
	Water	286g
	Granulated Sugar	14g
	Unsalted Butter	14g
	Slat	7g
	Baking Soda	10g
EggWhites	Egg	4pcs





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