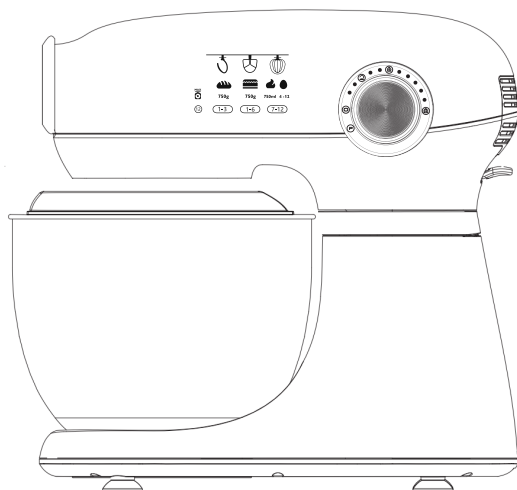


INSTRUCTION MANUAL

Stand Mixer



MODEL NO.: KM5015-UL

ITEM NO.: CF3715-BLACK/ CF3715-RED

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

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. 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.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Never eject beater, whisk or dough hook when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Always unplug the appliance while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
13. Remove beater, whisk or dough hook from mixer before washing.
14. Avoid contacting with moving parts.
15. Keep hands, clothing and utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
16. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
17. Switch off the appliance before changing accessories or approaching moving parts in use.
18. 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.
19. Save these instructions.

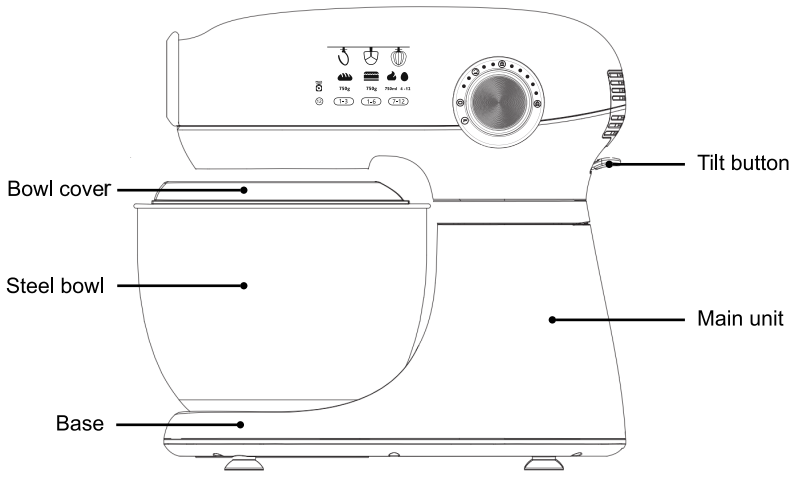
SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

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.

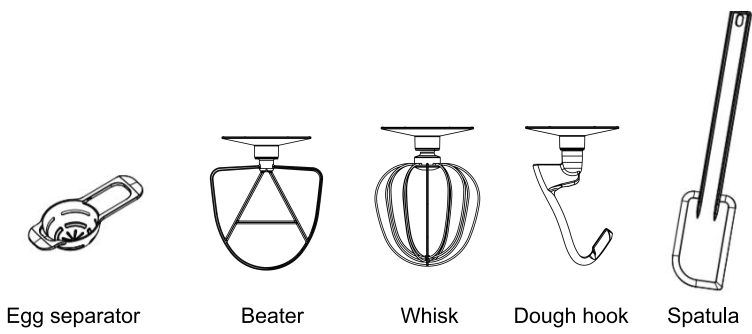
KNOWING YOUR MIXER

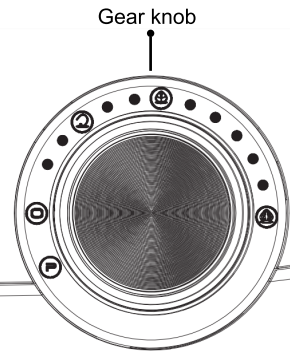
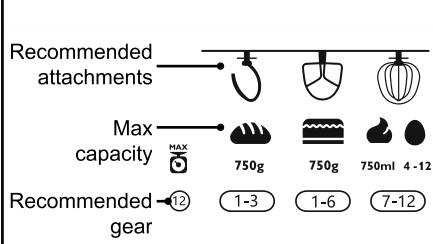
Component



NOTE: Product may be subject to change without prior notice.

Attachment





BEFORE USING MIXER

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

1. Push the tilt button up, the head of mixer will automatically release and lock into tilt position.
2. Select the desired attachment, which are depending on the mixing task to be performed:
 - beater for mixing and beating egg.
 - whisk for beating and frothing egg white.
 - Dough hook for kneading.

3. Align the attachment with the bracket of the head, insert and push it upward against the spring, then anticlockwise rotate it until it locks into position.

NOTE: Ensure the attachment is fully inserted into the socket, otherwise your mixing results may be affected.

4. Place the bowl on the base, then clockwise turn the bowl in until it locks into position.

5. Push the tilt button up to ease the head down and place the attachment into the bowl. A click sound will be heard when the head has reached the correct position.

6. And make sure the bowl cover in place.



USING YOUR MIXER

1. Ensure that the speed knob is at the O position, then plug in the power source.
2. Turn the speed knob to your desired setting:
 - The P gear needs to be manually held and the motor will run at the highest speed. This gear is ideal when the effect of the mixed ingredients is not good enough.
 - The low speed gear (1-3) is used for the dough hook.
 - The medium speed gear (1-6) is used for the beater.
 - Highest speed gear (7-12) is used for the whisk.

WARNING: Do not stick spatula, egg separator and so on into bowl when operating.

3. The max operation time shall not exceed 6 minutes and minimum rest time of 20 minutes must be maintained between two consecutive cycles.

NOTE: During kneading, some flour may be adhered on the inside of the bowl, you shall remove the bowl cover and scrape the flour with spatula.

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

4. When mixing is completed, turn the speed knob to O position, unplug the cord from power outlet.

5. Push the tilt button upward, the head will automatically lift and lock at the tilt position.

CAUTION: Before pressing the tilt button, make sure the attachment rest on the two sides of the head of mixer, not front of the head of mixer, otherwise, the attachment will intervene the mixing bowl when lifting the head.

6. If necessary you can scrape the excess food particles from the attachment with spatula.

7. Pull out the attachment by clockwise rotating it until it unlocks.

CAUTION: The speed knob must be at O position and the power outlet must be unplugged before pulling out the attachment.

CLEANING AND MAINTENANCE

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

CAUTION: The mixer cannot be immersed in water or other liquid.

2. Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.

3. Wipe any excess food particles from the power cord.

4. Immerse the bowl, spatula, egg separator, beater, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. They can also be placed in the dishwasher.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.

2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.

3. Do not over-beat. Be careful that you only mix/blend mixture that is recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.

4. 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.

BASIC RECIPE

Test Items	Material Recommended	Weight	Instructions
Beater	Flour	150g	Set to the gear 1 for 30s, then set it to the gear 6 for 3 minutes
	Sugar	150g	
	Butter	150g	
	Eggs	3pcs	
	Baking Soda	3g	
Dough hook	Flour	500g	Set to the gear 1 for 30s, then set it to the gear 3 for 4 minutes
	water	300g	
Whisk	Eggs	4pcs	Set to the highest gear for no more than 6 minutes

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!

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

Thank you for purchasing this product! If you have any question about the product, such as missing parts, damaged products, product assembling, and operation, please contact us via customer service number: **661-435-8826**.

IMPORTANT

Please call our customer service department for any consulting:

661-435-8826

(8:30am - 5:30pm P.S.T.)

DATED PROOF OF PURCHASE IS REQUIRED FOR WARRANTY SERVICE.

AVIS

Veuillez appeler le service à la clientèle pour toutes questions au:

661-435-8826

(8:30am - 5:30pm P.S.T.)

PREUVE D'ACHAT ORIGINALE REQUISE POUR SERVICE DE GARANTIE.

IMPORTANTE

Sólo hay que llamar nuestro departamento de servicio al cliente en caso de tener preguntas o inquietudes:

661-435-8826

(8:30am - 5:30pm P.S.T.)

SE REQUIERE PRUEBA DE COMPRA CON FECHA PARA SERVICIO BAJO GARANTÍA.

ROWAN ELECTRIC APPLIANCE LLC

Phone: 661-435-8826

