

KITCHEN MACHINE

## **USER MANUAL**

MJ-KM6001W

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

## LANGUAGES

EN	English
HU	Hungary
SK	Slovak
RO	Romania
CZ	Czech
PL	Polish
IT	Italy

#### THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

EN

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## SAFETY INSTRUCTIONS

#### **Intended Use**

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

#### **Explanation of Symbols**



#### Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



#### Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



#### Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



#### Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



#### **Attention**

The signal word indicates important information (e.g. damage to property), but not danger.



#### Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

# SAVE THESE INSTRUCTION. THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.

READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING KITCHEN MACHINE.

#### **△** Caution

To avoid the risk of serious injury when using your kitchen machine, basic safety precautions should be followed, including the following.

- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- This appliance 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.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Remove the beater, whisk or dough hook from your kitchen machine before washing.
- This appliance is intended for household use only.
- Always switch off and unplug the appliance if it is left unattended, and before assembling, disassembling, cleaning and changing accessories, or approaching parts that move in use.

- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Always switch off the appliance by turning the knob to off(0) position.
- Always wait until the moving parts stop running after switching off, and then unplug the appliance before lifting the arm of the stand, or opening, disassembling or removing the parts of any of the accessories from the stand.
- Do not exceed total 1000g ingredient the accessories (bowl). Follow the quantities, processing time and speed when using the kitchen machine tools, as indicated in the user manual.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions and table for cleaning given in the user manual.
- Never use any accessories or parts from other manufactures that does not specifically recommend.
   If you use such accessories or parts, your guarantee becomes invalid.
- Let hot ingredients cool down before processing them. Do not add ingredients 60°C hotter than ambient temperature.
- Always let the appliance cool down to room temperature after each batch that you process.

#### Warning

• Do not immerse the motor unit in water nor rinse it under the tap.

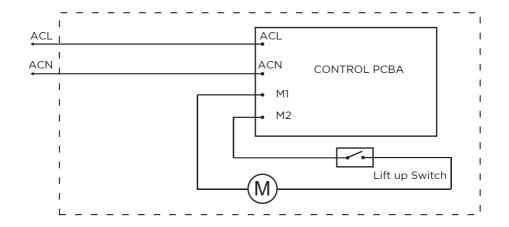
- Do not use the appliance if the power cord, the plug, protecting cover, rotating sieve or any other parts are damaged or has visible cracks.
- If the power cord is damaged, you must have it replaced by a service center authorized, or similarly qualified persons to avoid a hazard.
- Never let the appliance run unattended.
  - Be careful if hot liquid is poured into the bowl, as it can be ejected out of the appliance due to a sudden steaming.
  - There is a potential injury from misuse. Please handle it with care.
  - Do not touch acidic food or soak in acidic solution for stirring accessories.

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## **SPECIFICATIONS**

Product Model	MJ-KM6001W
Rated Voltage	220-240V~
Rated frequency	50-60Hz
Rated power	600W

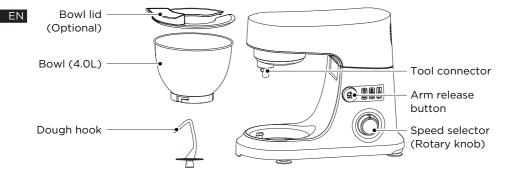
#### **Circuit Principle Diagram**



## PRODUCT OVERVIEW

#### **Part Name**

#### Kitchen machine







## **OPERATION INSTRUCTIONS**

#### Kitchen Machine

1 Always make sure mixer is unplugged and setting control is set to OFF(0).



3 Tilt mixer head up.



5 Insert attachment onto output shaft and press upward as far as possible. Turn the attachment counterclockwise, hooking attachment over pin on shaft.



2 Press up on mixer release button.



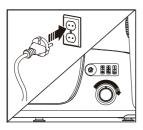
**4** Place bowl in bowl base and turn clockwise until bowl locks into place.



6 Slide the bowl lid.



**7** Plug mixer into wall outlet. Select desired speed.



9 Slide out the bowl lid.



11 Remove attachment by pressing attachment upward as far as possible. Turn the attachment clockwise and pull to remove.



**8** When finished, rotate speed control to Off(O). Unplug from outlet.



**10** Press up on mixer release button. Tilt mixer head up.



12 Remove attachment by turnning the attachment counterclockwise and pull to remove.



#### **Before First Use**

Before you use the kitchen machine and accessories for the first time, thoroughly clean
the parts that come into contact with food. You can only plug in and switch on the
appliance after you correctly assemble the accessories.

#### **Auto Stop**

• Your kitchen machine will be automatically turned off after 15 minutes of continuous operation. This can avoid potential safety problems due to prolonged usage.

#### **Mixing Bowl Tools**

#### NOTE:

- Before switching on your kitchen machine, make sure the knob is at 0 position and then attach the whisk, beater or dough hook.
- Up to 500g of flour plus other ingredients can be processed in the bowl.
- Follow the recommended quantities, processing time and speed as indicated in user manual. Do not exceed the suggested processing speed to avoid damage to the machine.
- Before you start, make sure that you pick the desired attachment from following and assemble according to user manual.

Name	Purpose
Hook	<ul> <li>For making green onion Chinese pancake</li> <li>Suggested processing speed: 2</li> <li>1134g water, 1575g flour, some green onion and little salt, 10 min.</li> </ul>
Beater	<ul> <li>For making cake, cookies, pie, pastry, mashed potato, pasta dough, gluten free bread, and cold butter.</li> <li>Suggested processing speed:1-4.</li> </ul>
Whisk	<ul> <li>For making egg white, cream, meringues, mousses, and soufflés.</li> <li>Suggested processing speed:6.</li> </ul>

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#### Tip

- To avoid splashing, always increase speed gradually.
- Whisk: before whisking egg whites or cream, make sure that the bowl and the whisk are dry and free from grease.
- Kneading: use the dough hook to knead yeast dough for bread and pizzas.
- You need to adjust the amount of liquid to form the dough according to the humidity and temperature condition.
- If you want to re-knead the dough with your kitchen machine, press the dough down to the bottom of the bowl to avoid the dough wrapping on the tool. Make sure that you re-knead the dough within the recommended speed.

#### Recipes

#### Recipes: Bread dough (Hook)

Ingredient:

- 500g flour
- 50g olive oil
- 1 teaspoon salt

- 1 teaspoon sugar
- 7g yeast
- 260ml warm water
- 1. Add all the dry ingredients to the bowl and turn the rotary knob to speed 1.
- 2. Pour in the water and then the oil.
- 3. Switch to speed 2 and continue kneading until one smooth dough ball is formed.
- 4. Grease a bowl with vegetable oil.
- 5. Put the dough ball to this bowl and cover it with cling film.
- 6. Let it rise for 1 hour until it is doubled in size.
- 7. Remove the air from the raised dough.
- 8. Fold it into a log shape and fit it into a loaf pan.
- 9. Cover it and let it rise in the tray for 1 hour.
- 10. Bake at 180°C for 40 minutes.

#### Recipe: Cake Batter (Beater)

Ingredient:

• 3 eggs

- 150g butter
- 150 g castor sugar

- 150 g flour
- 3g baking powder
- 1. Cut the butter into cubes of 2 cm.
- 2. Put the cubes with sugar in the bowl and mix them with speed 1.
- 3. Gradually increase the speed from 1 to 4.
- 4. Add the eggs one by one and keep mixing with speed 4 until you receive consistency.
- 5. Fold in baking powder and flour to the mixture and mix with speed 4 until allthe ingredients are well mixed.
- 6. Put the batter into a 30 cm long aluminum tin.
- 7. Place it in the middle of the oven.
- 8. Bake it for 30-40 minutes at the temperature of 180°C.

#### Pie pastry (Beater)

#### Ingredient:

- 340g cups all-purpose flour, plus extra for rolling
- 227g cold unsalted butter, cut into 2 cm inch cubes
- 1 teaspoon salt 1 teaspoon sugar 6 to 8 tablespoon ice water
- 1. Put all the dry ingredients to the bowl and turn the rotary knob to speed
- 2. Add the cold butter into the dry ingredients and gradually increase the speed from 1 to 3.
- 3. Add 1 tablespoon iced water at a time to the mixture until it forms crumbly dough. If the dough doesn't hold together, add a little more water and mix it for a longer time. Do not add too much water. Otherwise, it will make the crust tough.
- 4. Form the dough into the shape you want and wrap it with plastic wrap.
- 5. Keep it in the refrigerator for at least 1 hour and up to 2 days.
- 6. Rest the dough in the room temperature for a few minutes before rolling and baking.
- 7. Bake it for 25-30 minutes at the temperature of 180°C.

#### Recipes: Meringue (Whisk)

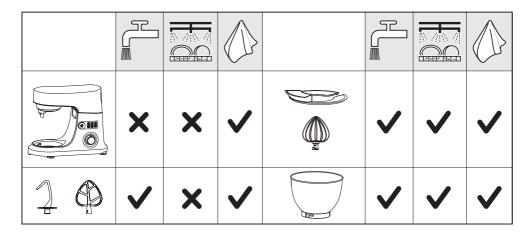
#### Ingredient:

- 4 egg whites
- 1 cup (200 grams) superfine or caster sugar
- 1. Whisk the egg whites with speed 6 until soft peaks are formed.
- 2. Gradually add the sugar while processing with speed 4 until firm peaks are formed.
- 3. Spoon the meringue onto a baking tray which is covered with baking paper.
- 4. Preheat your oven to 105°C and place the tray with the meringue in the center of the oven.
- 5. Bake the meringues for approximately 1-1.5 hours until they are dry and crisp.
- 6. Turn off the oven and dry the meringues in the oven for 1.5 hours.

## CLEANING AND MAINTENANCE

#### **⚠** Caution

- Before you clean the appliance, unplug it.
- Refer to the table for infomation on cleaning the parts with water, dishwashing machine and or moist cloth.
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- 1. Clean the main unit with a moist cloth.
- 2. Clean the other parts in hot water(<60°C) with some washing-up liquid or in a dishwasher (refer to the table).
- 3. Store the appliance and accessories in a dry place after cleaning.



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## TROUBLESHOOTING

#### **Abnormality Handling**

- 1. In case of abnormalities such as abnormal noises, smell, smoke, etc., you should immediately cut off power and stop use.
- 2. If the product cannot work, please check if the power supply is connected, if the switch is put to the ON position and if fittings are installed in place.
- 3. If the product still cannot work after checks mentioned above, please consult the designated repair centre for maintenance.

#### If your appliance does not work, check;

- That it is plugged in correctly.
- That the accessories are correctly locked.
- That the safety cover is present and locked when the high-speed outlet is not used.
- That the multi-function head is locked in a horizontal position.

Your appliance comes with a microprocessor that controls and analyses the operationg power. If the load becomes too high, your appliance will stop automatically. To restart your appliance, turn the rotary button to the "0" position and remove some of your ingredients. Allow your appliance to cool down for a few minutes. You can the select the desired speed to complete your preparation.

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

### DISPOSAL AND RECYCLING

#### Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product: This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



#### **Compliance with RoHS Directive**

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

#### **Package information**

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



## DATA PROTECTION NOTICE

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For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

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