#### **KYOWA SERVICE CENTER (MAIN)**

RM. 1203, STATE CENTER BLDG, #333 JUAN LUNA ST, BINONDO MANILA TEL: 242-1731 - 35

#### **METRO MANILA**

TRONIX QUEZON CITY (MAIN) #777 N.S. AMORANTO ST, COR. STO. DOMINGO AVE, Q.C.
TEL: 743-9094 / 749-8477 MOBILE: 0922-8534797/0917-5231489 CONTACT PERSON: MS. JENIELYN MANZANO

TRONIX MANILA #1793 CONCEPCION AGUILA ST, NEAR J.P. LAUREL ST, SAN MIGUEL, MANILA (NEAR MALACAÑANG)

TEL: 743-4088 MOBILE: 0922-7909555 CONTACT PERSON: MS. ANALEN FIADACAN

TRONIX STA. CRUZ #910 LUZON ST. (BET. MASANGKAY & BENAVIDEZ ST.) STA. CRUZ, MANILA TEL: 542-8345 / 310-3553 MOBILE: 0922-2389971 CONTACT PERSON: MS. SHEILA PIRANTE

TRONIX SAN JUAN #135 N.DOMINGO ST, CORNER PINAGLABANAN, BRGY. BALONG BATO, SAN JUAN CITY
TEL: 949-3608 / 984-6395 MOBILE: 0922-9218653 CONTACT PERSON: MS. MICHELLE CASAÑA

TRONIX ALABANG TOWN CENTER LA-7 SERVICE TOWN, ALABANG TOWN CENTER, MUNTINLUPA CITY TEL: 807-3546 / 624-6880 MOBILE: 0922-7584917 / 0917-5899059 CONTACT PERSON: MR. FRANCIS ACOSTA

TRONIX PARAÑAQUE #103 CMSR BLDG, PHASE 1, 88 PRESIDENT AVENUE, BF HOME, PARAÑAQUE TEL: 622-4540 / 861-0092 / 828-2915 MOBILE: 0917-5978342 / 0932-4060806 CONTACT PERSON: MS. ELIZABETH PALIMA

TRONIX MAKATI #103 MJM BLDG, 650 JP RIZAL ST, BRGY. VALENZUELA MAKATI CITY TEL: 710-1980 / 949-3684 MOBILE: 0932-1999085

TRONIX MARIKINA #572 J.P. RIZAL AVE, CONCEPCION 1, MARIKINA (IN FRONT OF KSERVICO)
TEL: 696-6411 MOBILE: 0942-0940088

TRONIX PASIG LOWER GROUND SERVICE LANE, SM CENTER, PASIG TEL: 703-5599 / 234-9020 MOBILE: 0932-1999372 CONTACT PERSON: MS. NORA CRESENCIO

TRONIX SHAW - MANDALUYONG #412 SHAW BLVD, COR. TORRES & CALDERON ST, MANDALUYONG CITY TEL: 542-8360 / 725-7290 MOBILE: 0923-1646350 CONTACT PERSON: MS. SHERLY DELA CRUZ

TRONIX COMMONWEALTH LAGMANLAG COMMONWEALTH AVE, HOLY SPIRIT, DILIMAN, Q.C. (BESIDE SHELL)

TEL: 623-7266 MOBILE: 0933-6584465 / 09175810546 CONTACT PERSON: MR. MANNY SAGAYAP

#### CAVITE

TRONIX CAVITE KM 16, AGUINALDO HI-WAY, NIOG 1-A, PANAPAAN 1, BACOOR, CAVITE TEL: (046) 519-0755 / (046) 475-6362 MOBILE: 0932-1991811 CONTACT PERSON: MS. MEANN DIONISIO

#### CEBU

MARKWELL ENTERPRISES #85 SIKATUNA ST, CEBU CITY
TEL: (032) 253-0752 MOBILE: 0917-6256934 CONTACT PERSON: MR. BOY SOUICO

BIO PLUS ELEC. REPAIR CENTER C. PADILLA ST, SAN ROQUE, MAMBALING, CEBU CITY TEL: (032) 262-1339 MOBILE: 0922-4744991 CONTACT PERSON: MS. ZYSELDA MABUTE

#### DAVAO

KOOL EXPRESS DOOR 5, LUA BLDG, QUIRINO AVE, DAVAO CITY
TEL: (082) 227-6369 MOBILE: 0908-420-6303 CONTACT PERSON: MS. DORIS ASIRIT

#### ILOILO

NACES APPLIANCE CORPORATION NACES BLDG, #10 DELGADO ST, ILOILO TEL: (033) 337-7696 MOBILE: (033) 508-2205 CONTACT PERSON: MS. LORELIE LIM

#### TARLAC

TARLAC MAC ENTERPRISES INC. BLK. 9, MCARTHUR HIGHWAY, SAN NICOLAS, TARLAC TEL: (045) 982-3178 MOBILE: 0922-8597136



# STAND MIXER

### **MODEL # KW-4503**

Voltage: 230Va.c. 60Hz Power: 200 WATTS



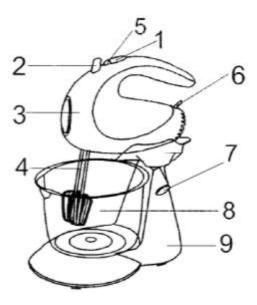
**INSTRUCTION MANUAL** 

## **CONGRATULATIONS**

You are now a proud new owner of a KYOWA Stand Mixer model no. KW-4503.

Before using for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. Should you pass on this Stand Mixer to a third party, please hand over this instruction manual as well.

### **PARTS DESCRIPTION**



- Speed Controller
- Eject Button
- 3. Body
- Beater
- 5. Turbo Function
- Cord
- 7. Stand Release Button
- Stainless Steel Bowl
- 9. Stand

### **IMPORTANT SAFEGUARDS**

When using your Stand Mixer, basic safety precautions should always be followed:

- Always operate your KYOWA Stand Mixer from a power source of the same voltage and frequency rating as indicated on the rating label.
- Do not operate or place any part of your Stand Mixer on or near any hot surface such as a gas or electric burner, hotplate or heated oven.
- Do not operate the Stand Mixer if any part of it has been damaged. Return the appliance to the nearest authorized dealer or service facility for repair.
- Make sure that the switch of the Stand Mixer is turned to OFF before plugging and unplugging cord from the outlet.
- Do not use or replace accessories of the Stand Mixer other than the ones originally provided.
- Never leave the Stand Mixer unattended when in use.
- Never touch the beaters with your hand, spatula or any other object during operation.
- Do not use beaters for mixing hard ingredients.



- Avoid touching hot surfaces of the mixer during use. Use the handle only.
- Do not operate Stand Mixer for 5 minutes at stretch when using 1-5 mixer controls. Do not exceed 1 minute operating time while mixing at Turbo speed. Turn OFF and allow unit to rest for a minute before turning ON again.
- Switch OFF and unplug the Stand Mixer from outlet when not in use or before cleaning.
- Hold plug when unplugging from socket. Do not unplug by pulling the supply cord.





- To reduce the risk of electric shock, do not immerse or expose the Stand Mixer to rain, moisture or any liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This KYOWA Stand Mixer is intended for normal domestic/household use only. This model is not suitable for commercial use.

### **HOW TO USE**

- Fit the Beater into the Beater Holes of the mixer.
- Plug in Stand Mixer to the power outlet.
- Lower Beaters into the ingredients.
- Turn ON and select speed of mixing by adjusting the Speed Control switch.
- While mixing, you may press Turbo button to accelerate speed.
- Wait until the Beaters have stopped spinning.
- Switch OFF and unplug mixer before placing and replacing Beaters.
- Eject Beaters by pressing the Eject button.

### **MIXING GUIDE**

SPEED	DESCRIPTION
<b>1</b> (Fold)	starting speed for bulk and dry ingredients such as flour, butter, and potatoes
2 (Blend)	used for mixing liquid ingredients such as salad dressings
<b>3</b> (Mix)	for mixing cakes, cookies and quick breads
4 (Cream)	for creaming butter and sugar, beating uncooked candies, desserts and etc.
<b>5</b> (Whip)	for beating eggs, cooked icings, whipping cream, potatoes and etc.

### **CLEAN AND CARE**

- Remove Beaters from the mixer.
- Never allow mixer motor to get penetrated by water.



- Wash Beaters with warm and soapy water.
- Wipe motor housing of the Hand mixer using a soft and damp cloth.
- Wipe dry all parts using a soft and dry cloth.





- Do not use harsh cleaning agents or abrasive objects (e.g. scrubbing pads or metal brushes) for cleaning.
- Put back parts and accessories of the mixer to their proper places before operating again.
- Store mixer in a cool and dry place.

### **SERVICE**

- Do not operate your KYOWA Stand Mixer if the unit malfunctions or appears damaged in any manner. Bring the complete product to the place of purchase or to any authorized KYOWA dealers for inspection, repair or replacement.
- Do not disassemble your KYOWA Stand Mixer by yourself. No user serviceable parts inside. Refer all needed repair to an authorized KYOWA service facility ONLY.