

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 MALACANANG)
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, BACOR, 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 NO.: KW-4510

Voltage: 230V a.c. 60Hz Power: 600 WATTS



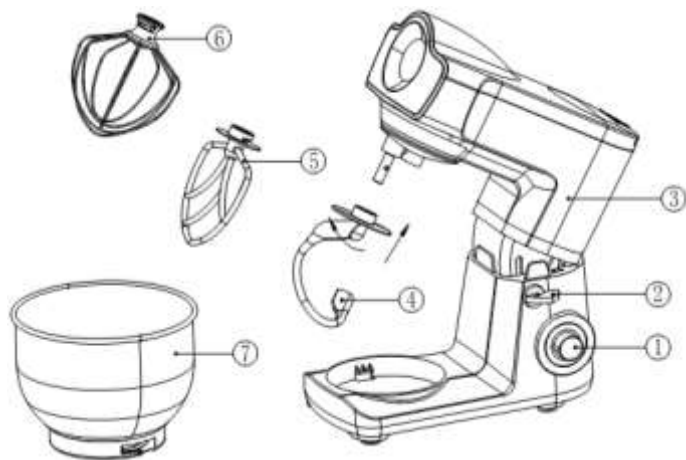
INSTRUCTION MANUAL

CONGRATULATIONS

You are now a proud new owner of a KYOWA Stand Mixer model no. KW-4510.

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



- | | |
|-------------------------|----------------|
| 1. Speed Control Switch | 5. Flat Beater |
| 2. Head Lock Knob | 6. Wire Whisk |
| 3. Head | 7. Mixing Bowl |
| 4. Dough Hook | |

IMPORTANT SAFEGUARDS

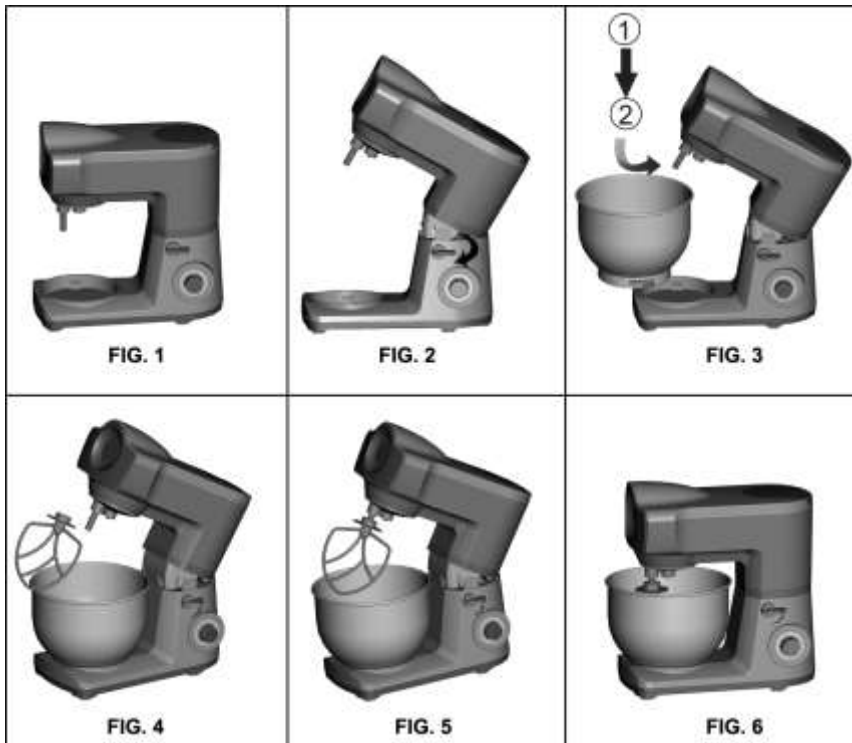
When using your Stand Mixer, basic safety precautions should always be followed:

- 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 dough hook, flat beater, or the whisk with your hand, spatula or any other object during operation.
- Do not use whisk for mixing hard ingredients.
- 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 level 6 or pulse 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.
- Keep out of reach from children or from persons with mental or physical disabilities.
- This KYOWA Stand Mixer is intended for normal domestic/household use only. This model is not suitable for commercial use.



HOW TO USE

STAND MIXER ASSEMBLAGE INSTRUCTIONS

- Tilt mixer head by rotating down head lock knob until it points to the unlock marking. (FIG 2)
- Rest Mixer Bowl on the Bowl Slot then rotate counter-clockwise until the bowl locks in place. (FIG 3)
- Push Whisk, Dough Hook, or Flat Beater into the Shaft then rotate clockwise it locks in place. (FIG 4)
- Twist head lock knob downward then push down Mixer Head, release head lock switch to lock mixer head in place. (FIG 5)



ACCESSORY USAGE GUIDE

MIXER	FOOD	MAXIMUM	OPERATING TIME	SPEEDS
 WIRE WHISK	CREAM	250 ML	10 MIN	5 - 6
	EGG WHITE	12 PCS	3 MIN	6
 DOUGH HOOK	FLOUR	1350 G	5 MIN	1 - 2
	SALT	15 G		
	YEAST	20 G		
	SUGAR	10 G		
	WATER	936 G		
 FLAT BEATER	LARD	20 G	5 MIN	1 - 4
	FLOUR	100 G		
	CASTOR SUGAR	100 G		
	MARGARINE	100 G		
	EGG	2 PCS		

MIXING GUIDE

SPEED

- 1 (Fold)
- 2 (Blend)
- 3 (Mix)
- 4 (Cream)
- 5 (Whip)
- 6 (Fast Whip)

DESCRIPTION

starting speed for bulk and dry ingredients such as flour, butter, and potatoes

used for mixing liquid ingredients such as salad dressings

for mixing cakes, cookies and quick breads

for creaming butter and sugar, beating uncooked candies, desserts and etc.

for beating or whipping eggs, cooked icings, whipping cream, potatoes and etc.

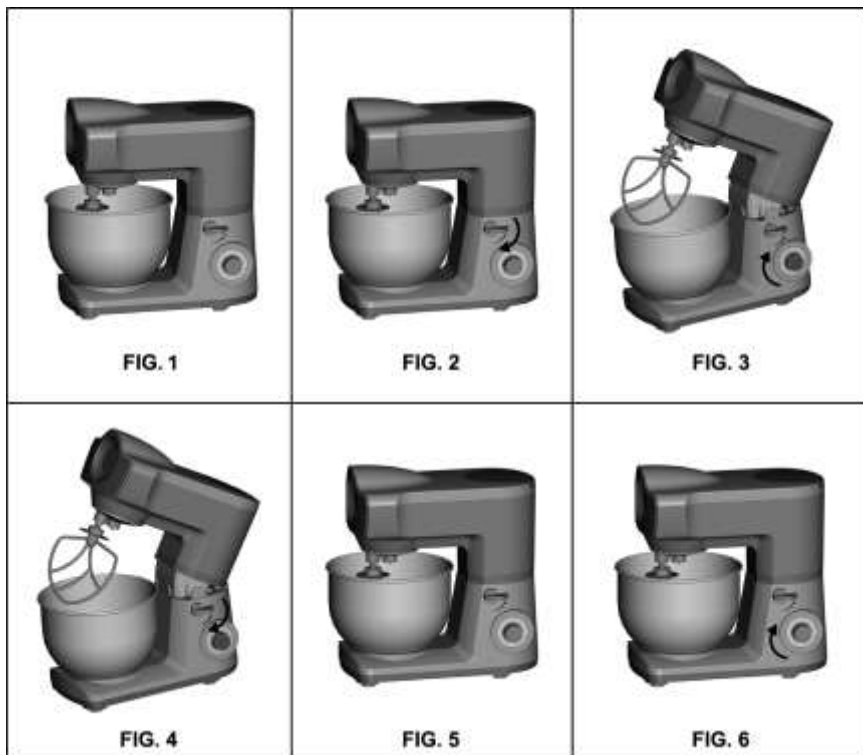
used for beating or whipping eggs, cooked icings and etc. at much higher speed – especially for mixtures at small amounts

PULSE

used for high-speed controlled cycle mixing

HOW TO RESET UNIT

- The unit is equipped with a safety function which allows unit to shut off whenever various errors occur in the electronic system. The unit then can only be activated by doing the following procedure:
- At standby position and speed control knob at 0 marking, plug in stand mixer into the power supply. (FIG. 1)
- Twist down head lock knob to unlock marking to release mixer head. (FIG. 2)
- Rotate speed control knob to number 1 mark, then rotate back to 0 mark. (FIG. 3)
- Twist head lock knob downward then push down mixer head (FIG. 4); release head lock switch to lock mixer head in place. (FIG. 5)
- Rotate again speed control knob to number 1 mark, then rotate back to 0 mark. (FIG. 6)



CLEAN AND CARE

- Remove wire whisk, dough hook, flat beater, and the mixing bowl from the unit.
- Wash mixing bowl, wire whisk, dough hook, and flat beater with warm and soapy water.
- Wipe motor housing of the mixer using a soft and damp cloth.
- Never allow mixer motor to get penetrated by water.
- 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.