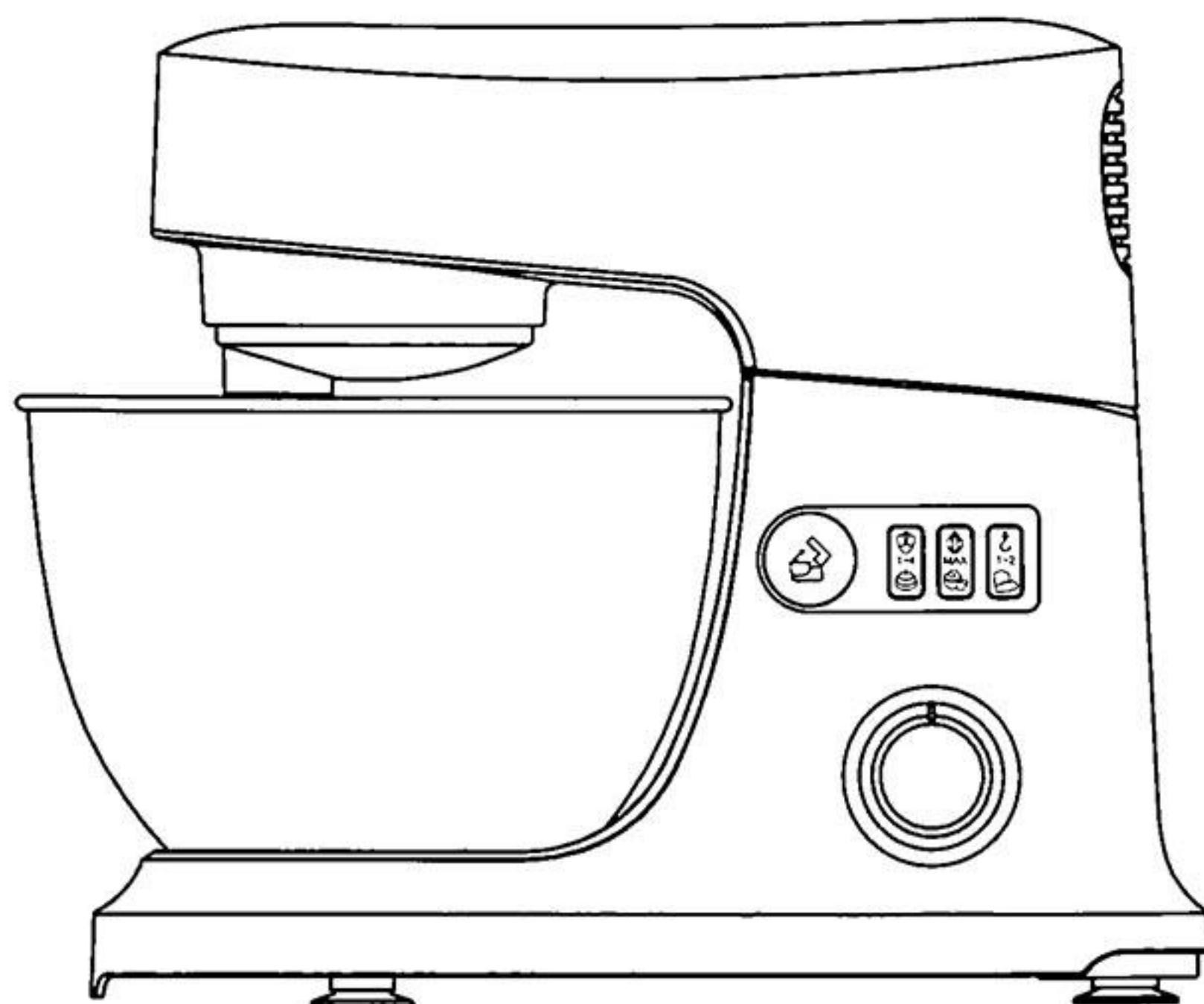


# KITCHEN MACHINE



## USER MANUAL MJ-KM6001W CONTENT

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**IMPORTANT NOTE:** Please read the manual carefully before operating your product. Retain it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Do not immerse the motor unit in water nor rinse it under the tap.
2. 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.
3. 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.
4. If the power cord is damaged, you must have it replaced by a service center authorized , or similarly qualified persons to avoid a hazard.
5. 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.
6. Children shall not play with the appliance.
7. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
8. Never let the appliance run unattended.
9. Remove the beater, whisk or dough hook from your kitchen machine before washing.
10. Be careful if hot liquid is poured into the bowl, as it can be ejected out of the appliance due to a sudden steaming.
11. This appliance is intended for household use only.
12. There is a potential injury from misuse. Please handle it with care.
13. Do not touch acidic food or soak in acidic solution for stirring accessories.



## IMPORTANT SAFETY INSTRUCTIONS

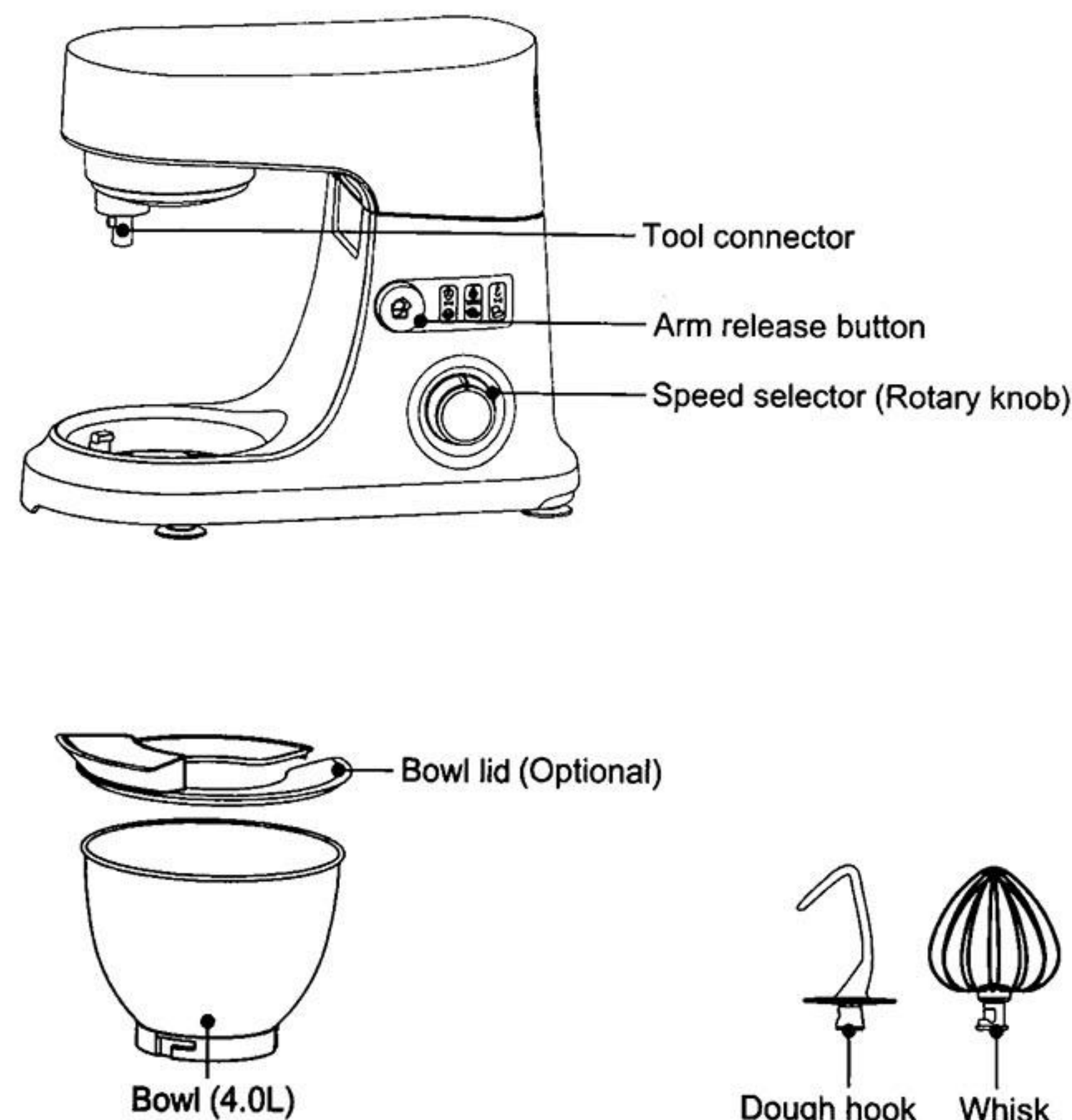
### ⚠ Caution:

1. 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.
2. 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.
3. Always switch off the appliance by turning the knob to off(0) position.
4. 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.
5. 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.
6. 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.
7. 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.
8. Let hot ingredients cool down before processing them. Do not add ingredients 60 C hotter than ambient temperature.
9. Always let the appliance cool down to room temperature after each batch that you process.

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

## PART NAME

### Kitchen machine



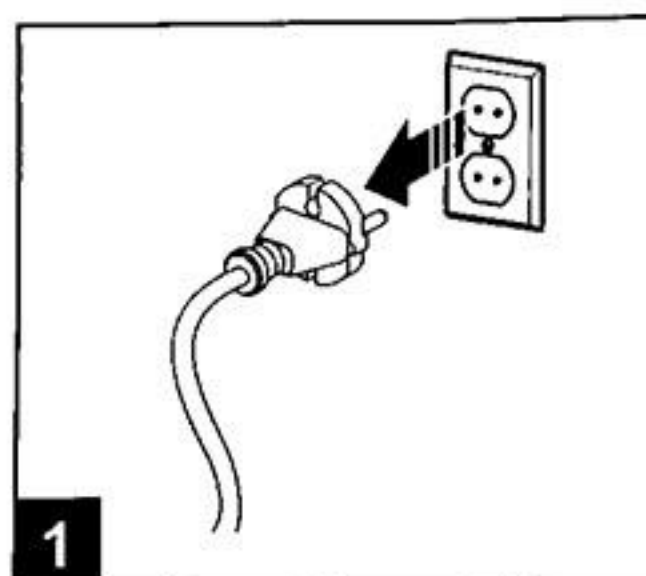
## TECHNICAL DATA OF THE PRODUCT

Product name	Model No.	Rated voltage	Rated frequency	Rated power
KITCHEN MACHINE	MJ-KM6001W	220-240V~	50-60Hz	600W

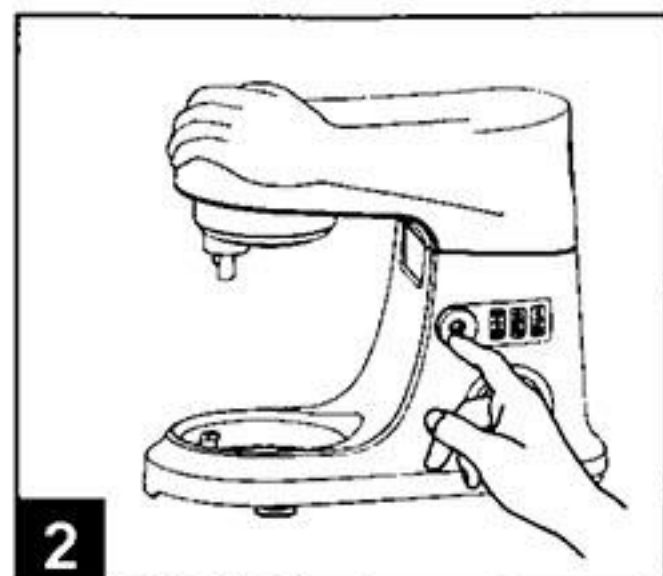


## INSTRUCTIONS FOR USE

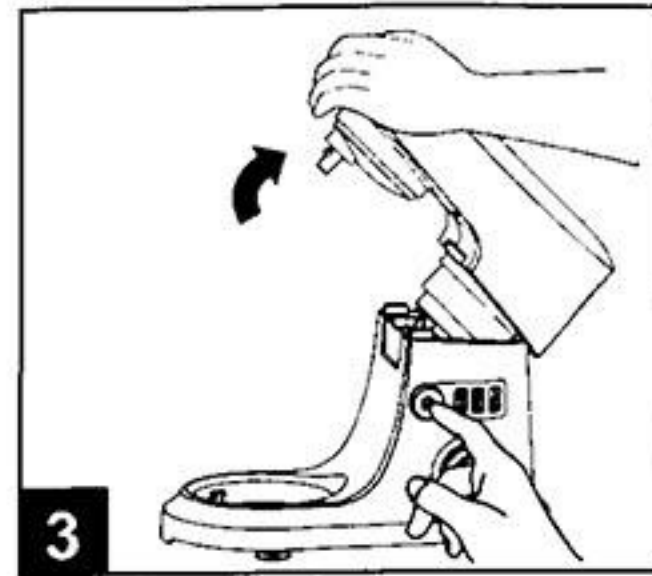
### Kitchen machine



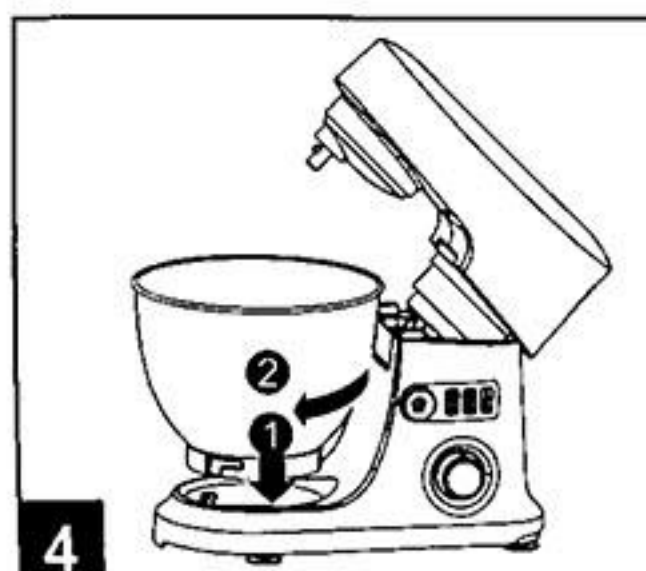
**1** Always make sure mixer is unplugged and setting control is set to OFF(0).



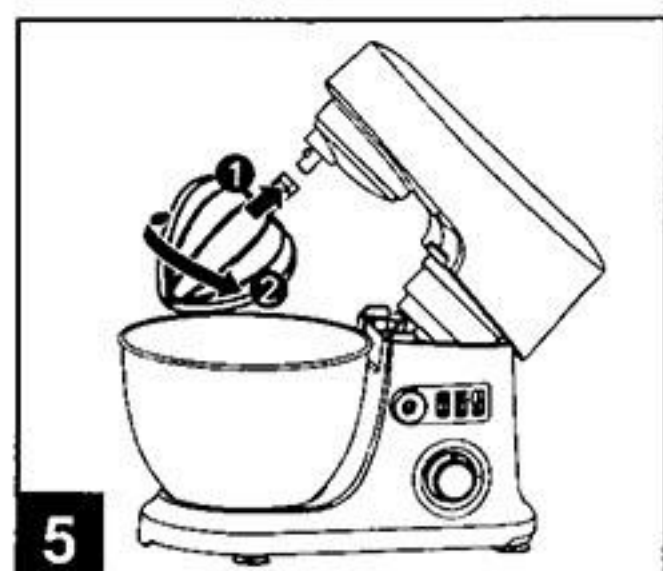
**2** Press up on mixer release button.



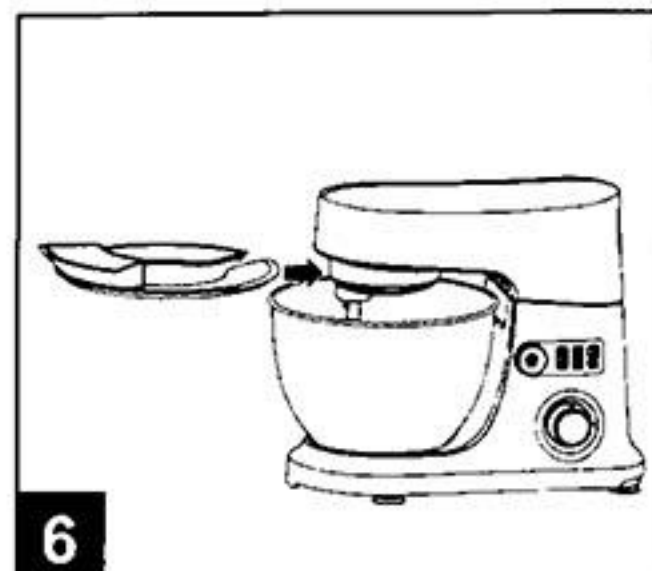
**3** Tilt mixer head up.



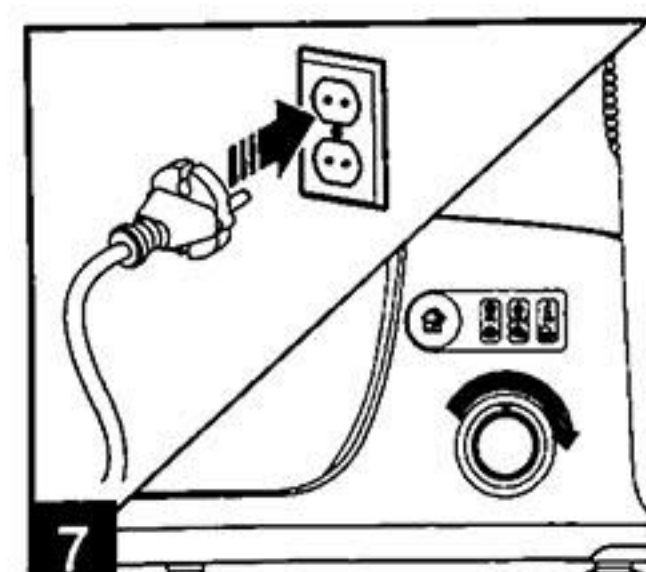
**4** Place bowl in bowl base and turn clockwise until bowl locks into place.



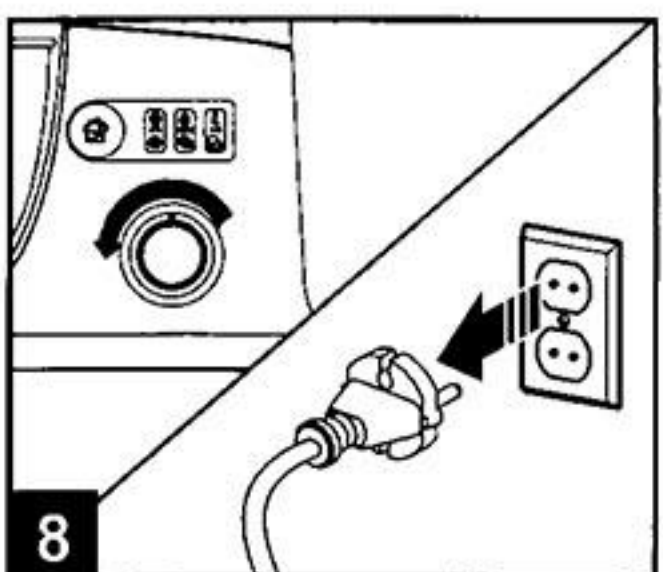
**5** Insert attachment onto output shaft and press upward as far as possible. Turn the attachment counterclockwise, hooking attachment over pin on shaft.



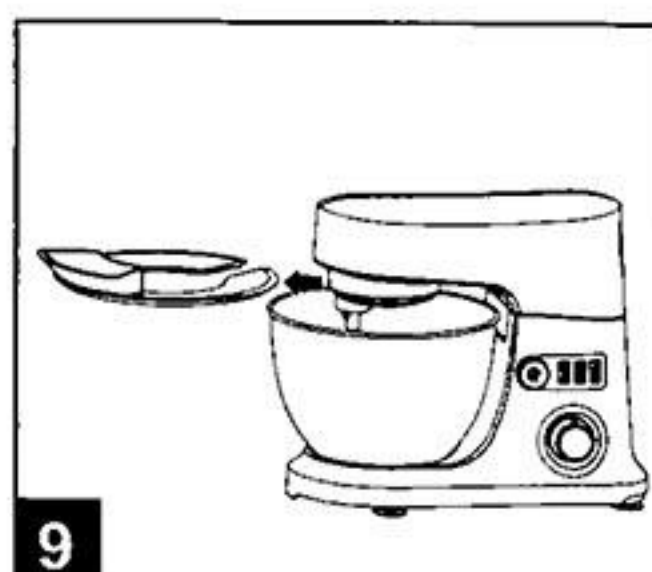
**6** Slide the bowl lid.



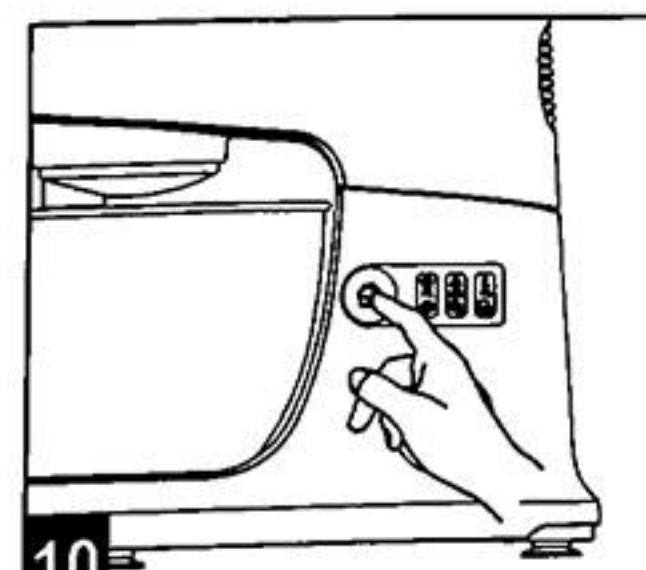
**7** Plug mixer into wall outlet. Select desired speed.



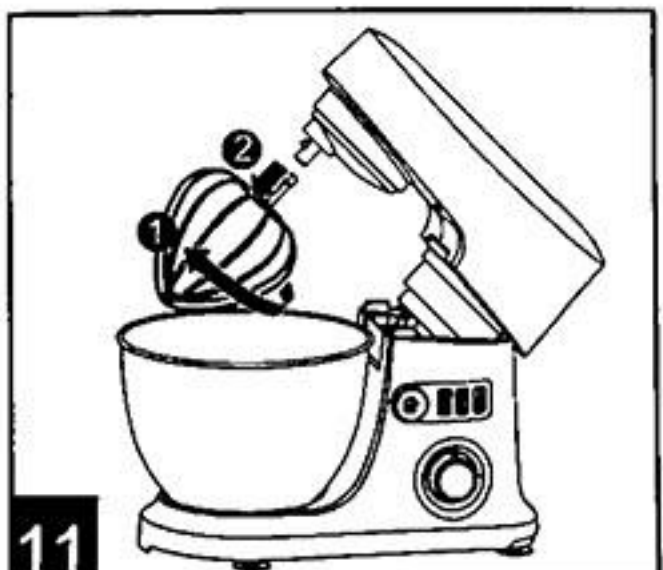
**8** When finished, rotate speed control to Off(0). Unplug from outlet.



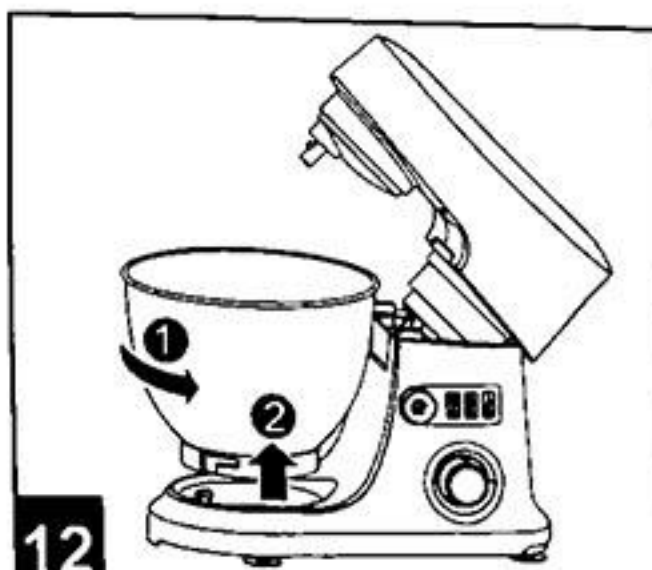
**9** Slide out the bowl lid.



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



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



**12** Remove attachment by turning the attachment counterclockwise and pull to remove.

## INSTRUCTIONS FOR USE

### 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

1. Before switching on your kitchen machine, make sure the knob is at 0 position and then attach the whisk, beater or dough hook.
2. Up to 500g of flour plus other ingredients can be processed in the bowl.
3. 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 style="list-style-type: none"> <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 style="list-style-type: none"> <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 style="list-style-type: none"> <li>• For making egg white, cream, meringues, mousses, and soufflés</li> <li>• Suggested processing speed: 6</li> </ul>



## INSTRUCTIONS FOR USE

### 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
- 150g 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.

## RECIPES

5. Fold in baking powder and flour to the mixture and mix with speed 4 until all the 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 1.
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.



## ABNORMALITY ANALYSIS AND HANDLING

### 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 operating 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 then select the desired speed to complete your preparation.


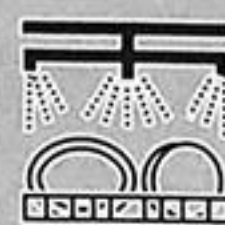





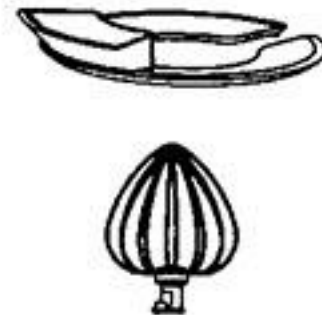
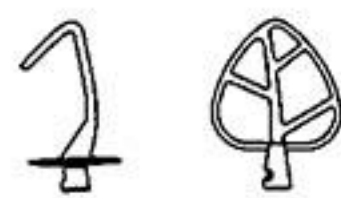

## CLEANING AND MAINTENANCE

### ⚠ Caution:

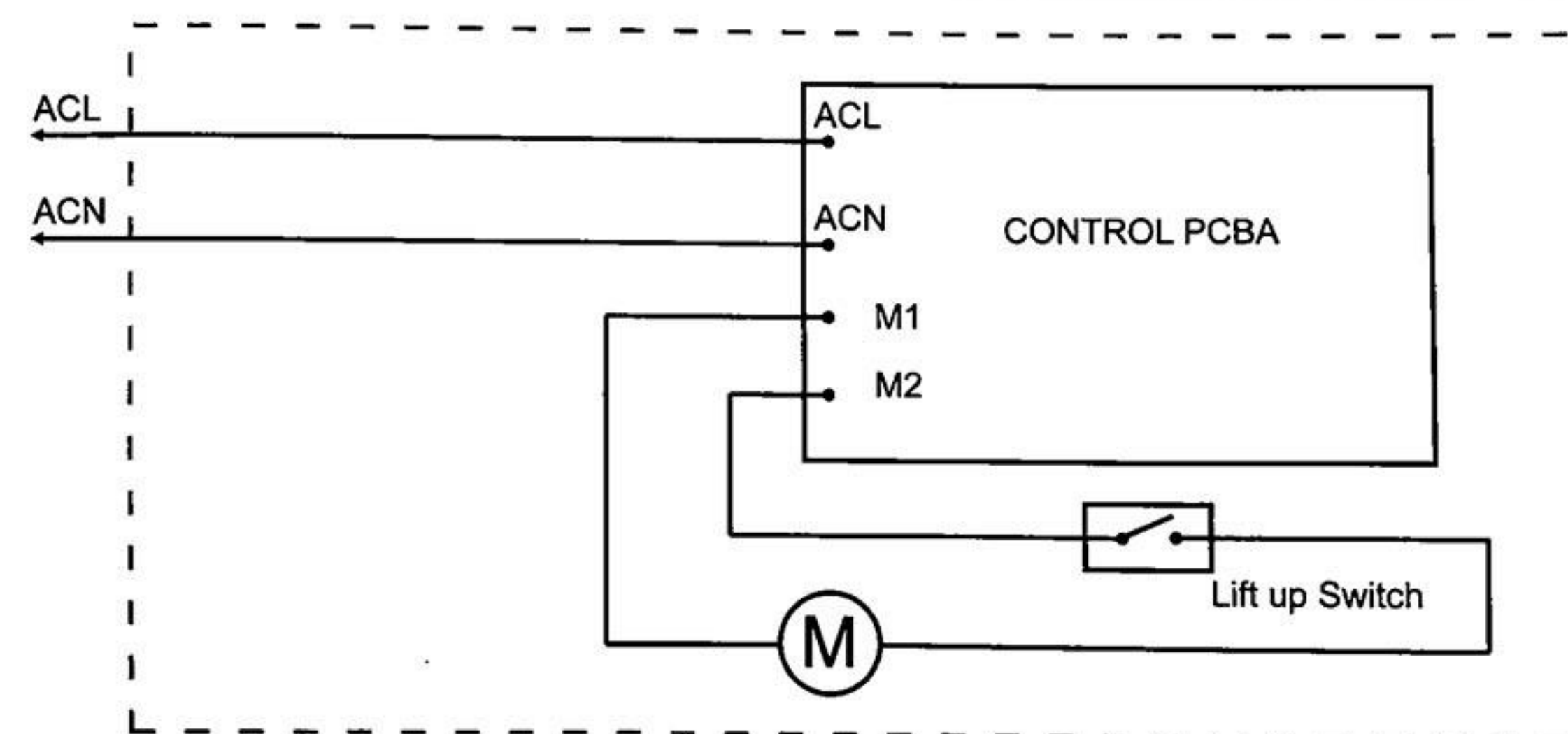
- Before you clean the appliance, unplug it.
- Refer to the table for information on cleaning the parts with water, dishwashing machine and or moist cloth.

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.

## CLEANING AND MAINTENANCE

							
	✗	✗	✓		✓	✓	✓
	✓	✗	✓		✓	✓	✓

## CIRCUIT PRINCIPLE DIAGRAM



## Environmental protection



The appliance must not be disposed of with regular household waste. At the end of its service life, the appliance must be properly delivered to a collection point for the recycling of electrical and electronic equipment. By Collection and recycling of old appliances, you are making an important contribution to the conservation of our natural resources and provide for environmentally sound and healthy disposal.