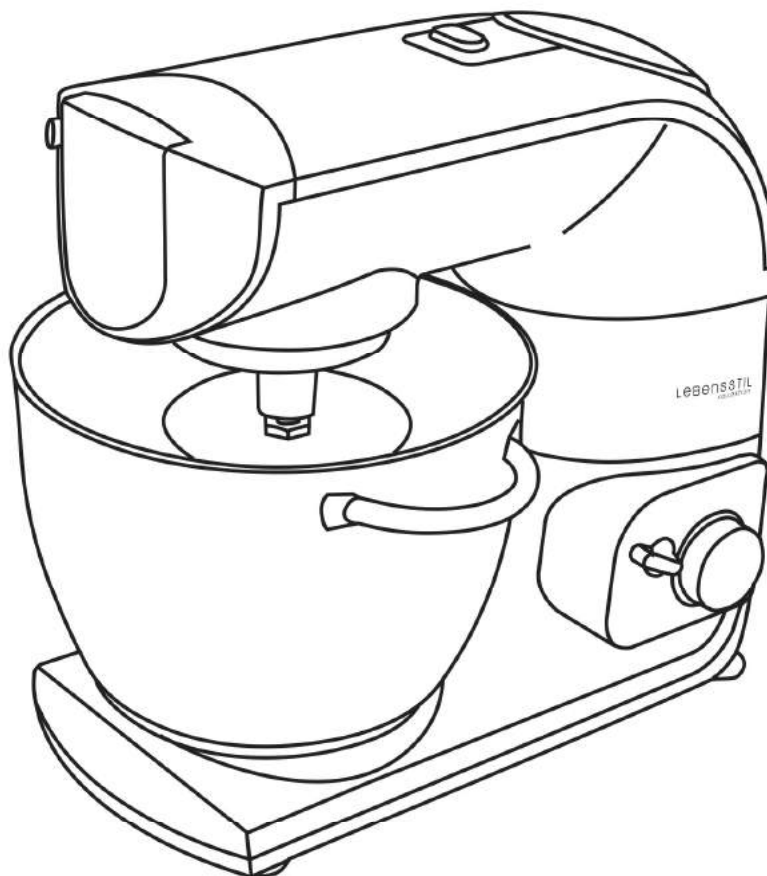


LEBENSSTIL  
KOLLEKTION

# Multi Functional Kitchen Machine LKSM-5501C

## INSTRUCTION MANUAL



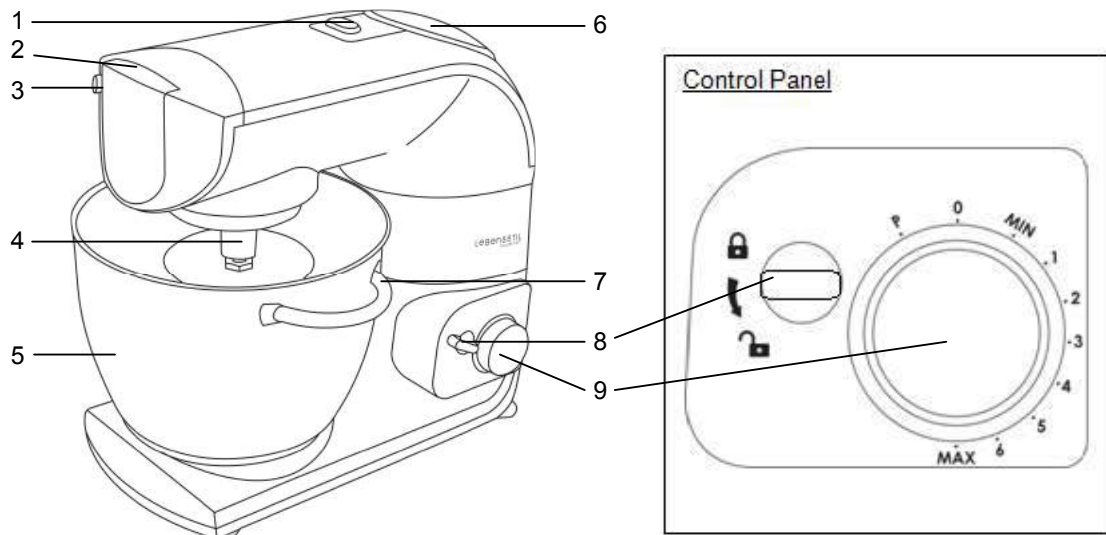
Before operating this appliance, please read these instructions completely.

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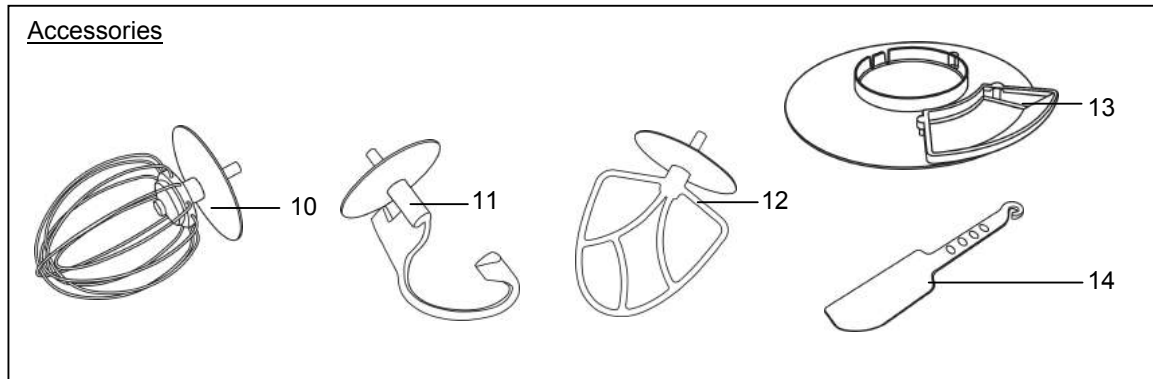
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**Thank you for choosing LEBENSSTIL KOLLEKTION Multi Functional Kitchen Machine.**

## Parts Introduction



## Accessories



- |   |                                  |
|---|----------------------------------|
| 1. Release Button for Cover (6)   | 7. Mixing Bowl Handle            |
| 2. Cover of Grinder Attachment Hub<br>(Applicable for optional accessories) | 8. Tilt Back & Locking Head Knob |
| 3. Attachment Eject Button  | 9. Speed Control Knob            |
| 4. Off-Center Mixing Head & Beaters   | 10. Wire Whip                    |
| 5. Mixing Bowl  | 11. Dough Hook                   |
| 6. Cover of Blender Attachment Hub<br>(Applicable for optional accessories) | 12. Beater                       |
|   | 13. Mixing Bowl Cover            |
|   | 14. Plastic Spatula              |

## Technical Specifications

Voltage	220-240V~
Wattage	1200W
Frequency	50Hz

## Before Using

- Please read these instructions carefully before use and keep them for future reference.
- Check your local main voltage whether it is the same as stated on the rating label.
- Before using for the first time, remove any protective films or stickers from the product.
- Ensure the power knob is at the off position.

## How to Use Kitchen Machine

- Before assembling make sure the power cord is unplugged from the power outlet and the speed control knob is in the “0” position.
- Press the “TILT” knob and swing the mixer head up.
- Place the mixing bowl on the base so that it is sitting evenly. To fully lock the mixing bowl onto the base, turn the bowl in a clockwise direction until the bowl clicks into position. To remove the mixing bowl, turn the bowl from its locked position anti-clockwise until the bowl dislodged from the base and can be lifted away.  
**Note:** Fitting or removing the mixing bowl must ensure the mixer head is locked into the tilt back position and all the attachments are been ejected.
- Place the mixing bowl cover by rotating it clockwise to lock into position after placing the mixing bowl.
- Insert the mixer attachments (wire whip or dough hook or beater) by fitting it into the off-center and ensure the mixer attachments lock into position.
- For optional accessories (blender, grinder, etc.), open the attachment hub cover and insert the respective accessories into the hub until it lock into position.
- Put the ingredients into the mixing bowl and slightly press the mixer head to lower the head until a “click” sound is heard to secure it into position.
- Plug the power cord into main power outlet and switches it ON.
- Use the speed control knob to turn the mixer ON and control the mixing speeds. Turn the mixer to “0” to an OFF position. Clearly marked instructions for correct mixing speed for each type of mixture are shown in the “SPEED CONTROL GUIDE”.
- **Tip:** When kneading yeast dough, use speed 1 to achieve best results.
- The mixer will stop operation once you have tilt up the mixer head during operation. Lower the mixer head down to continue operate.
- The mixer will also stop operation once the blender hub cover is open and no blender is inserted into the hub as it has a safety switch inside.
- **Note:** The lid on the anti-splash guard is opened by lifting up the lid gently.
- **Note:** The mixing bowl cover is opened by lifting up as Illustration (a).

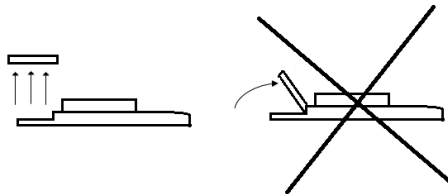


Illustration (a)

### **Warnings:**

- Unplug mixer before touching beaters or dough hooks.
- Do not scrape bowl while mixer is operating.
- The stand mixer may warm up during use. Under heavy loads with extended mixing time, you may not be able to comfortably touch the top of the unit. This is normal.

Speed Control Guide

Task	Food	Maximum Loading	Operation Time	Speed Control	Function
Wire Whip	Cream	250 ml	10 minutes	5	For whipping cream, egg whites and boiled frostings
	Egg White	12 pcs	3 minutes	6	
Dough Hook	Flour	1700 g	10 minutes	5 6	For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters and candies
	Salt	20 g			
	Yeast	10 g			
	Sugar	10 g			
	Water	1100 g			
	Lard	20 g			
Beater	Flour	100 g	5 minutes	1	For mixing semi-heavy batters
	Castor Sugar	100 g		2	
	Margarine	100 g		3	
	Egg	2 pcs		4	
Blender	Carrot	560 g	3 minutes	P	For blending juice
	Water	840 g		6	
Grinder	Beef	2000 g	3 minutes	3	For grinding meat
	Pork	2000 g		4 5 6	

Mixing Guide

Beater for normal to heavy mixtures:

cakes	creamed frostings	candies
cookies	pie pastry	biscuits
quick breads	meat loaf	mashed potatoes

Wire Whip for mixtures that need air incorporated:

eggs	egg whites	heavy cream
boiled frostings	sponge cakes	angel food cakes
mayonnaise	some candies	

Dough Hook for mixing and kneading yeast doughs:

bread	rolls	pizza dough
coffee cakes	buns	

**Notes:**

- For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.
- You will need to change the speed of the mixer depending on what stage of the recipe you are working on. This is communicated in the recipe section.
- When mixing larger quantities you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine.
- When building a recipe that requires the additional of dry ingredients such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining then slowly increase the appropriate speed for the particular mixing task.

## **Cleaning and Maintenance**

- Always unplug the product from the wall socket and shut down completely prior to cleaning.
- Do not use abrasive sponge, scouring pads or stiff brush to clean the appliance.
- Please be cautious when cleaning the product near to the heater housing area.
- Use only damp cloth to wipe the exterior surfaces of the unit. Do not immerse the main body in water.
- Mixing bowl and attachments may be washed in warm soapy water and wipe dry.
- Do not allow the electrical components to be exposed to water.
- For proper storage, always place the hair dryer in a low humidity environment.

## **Important Guidelines**

- Use only original accessories supplied.
- The current voltage which indicates on the plate must correspond to your local voltage.
- The kitchen machine should be used only on condition that the type of power supply corresponds to the marking label. Otherwise, it will not work or even be damaged.
- Never use the kitchen machine inside the bath, under a shower or over a wash basin full of water.
- If the kitchen machine falls into water, pull the power plug out from the power socket immediately.
- Never use the kitchen machine unless it is fully assembled.
- Do not overload outlets or extension cords. It can result in fire or electric shock.
- Do not use the appliance if the power supply cord or plug has been damaged.
- This kitchen machine is intended for indoor and household use only; not for outdoor, commercial and industrial use.
- Do not immerse the cord, plug or appliance in water or other types of liquid and do not pour water onto it to avoid from fire, electrical shock or personal injury.
- To protect against risk of electrical shock, do not force any foreign objects such as pins and wires into any openings.
- Do not pull the cord to remove the plug from wall socket, pull on the plug instead.
- Do not attempt to insert or remove the plug with wet hands.
- Do not place the appliance on or near hot gas/electric burner, or a heated oven.
- Do not let cord hang over the edge of table or counter or touch any hot surfaces.
- In the event not using the appliance for a long period of time, please remove the plug from the power outlet.
- Never let children use electrical equipment without adult supervision.
- Educate children about the danger and safety rules associated with operating electrical equipment.
- This appliance should not be used by the physically challenged, slow response or mentally disabled people (including children) unless guidance is provided during operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Repairs and services should always be carried out by authorized Customer Care/Service Centre.



**This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.**

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