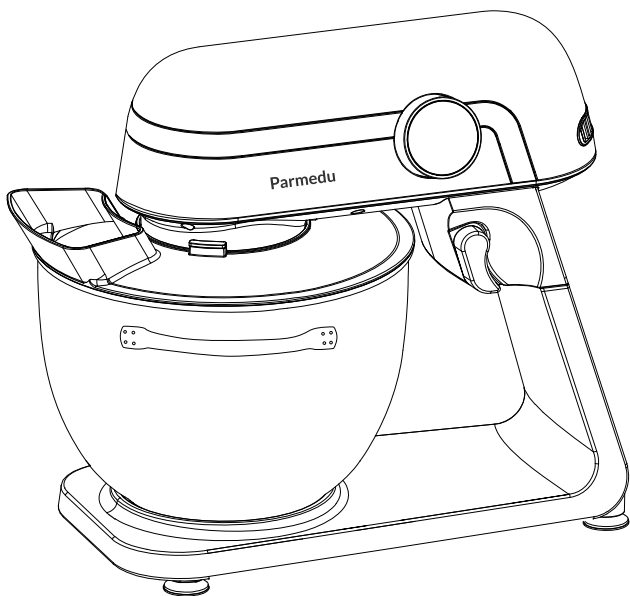


Stand Mixer Instruction Manual



Model: BK021

Rated voltage: 120V

Power consumption: 600W

Frequency: 60Hz

Keep this manual for future reference and pass it along with the equipment to any future users.

General Safety Instructions

Read all the operating instructions carefully before putting the appliance into operation and keep the manual and the internal package if possible.

- To protect against risk of electrical shock do not put base in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
- Household use only.
- For after-sales questions or inquiries, please contact the seller at customer@parmedu.com.

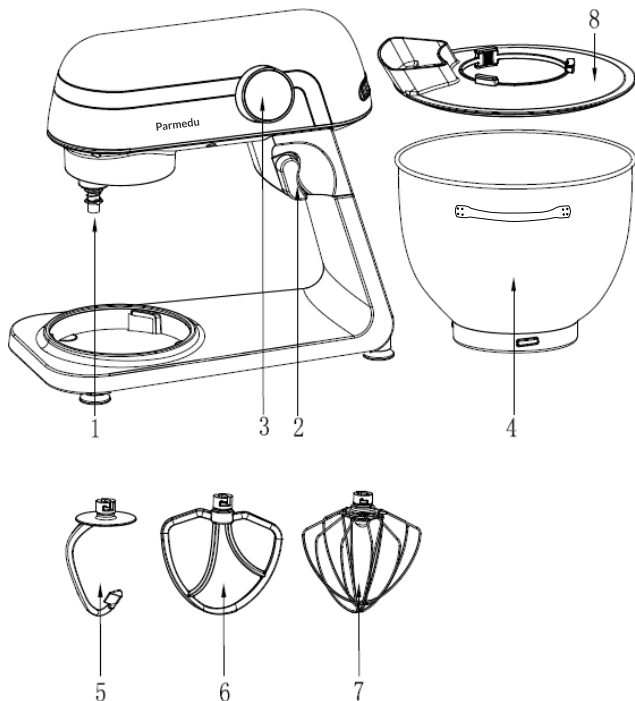
Special Safety Instructions

- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.

- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug is not fully plugged into the socket, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Overview of the Components

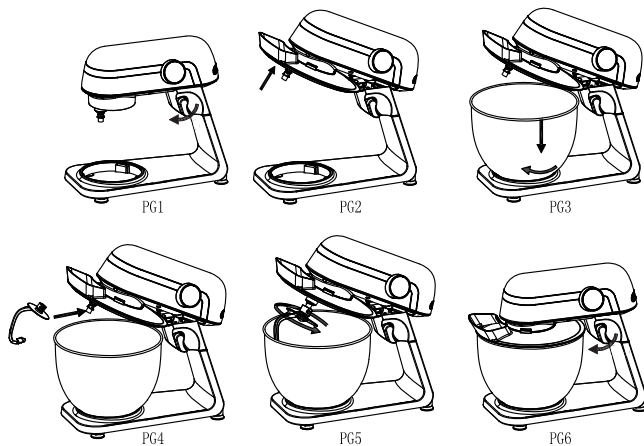


Main Components and Standard Accessories:

- | | |
|-----------------|---------------|
| 1. Output shaft | 5. Dough hook |
| 2. Lock handle | 6. Beater |
| 3. Touch screen | 7. Egg whisk |
| 4. Mixing bowl | 8. Pot cover |




How to Use the Machine

1. Before use, wash the accessories by clean water, rinse and dry.
2. Press the head of the machine, then rotate (press) the rise button clockwise, the upper body will lift up automatically. (PG1&2)
3. Weigh the food and water to be processed into the mixing bowl, then assemble the mixing bowl on the machine, rotate clockwise until the buckle is screwed in and locked. (PG3)
4. Do not add excess dough - up to a total weight of 1.5kg.
5. Install the required accessories (only one of the three can be used at a time) onto the head mixing output shaft, push the accessories to the top, and then turn a quarter turn counterclockwise to the locking position. (PG4&5)
6. Press the head of the machine, the machine will automatically lock the head button, which is in the horizontal position. (PG6)
7. Place the machine on a flat, clean and dry table, then plug in and turn on the power switch.
8. Rotate the speed knob to the required speed - start mixing.
9. After the dough meets the requirements, turn the speed knob back to make the appliance stop.
10. Press the head of the machine by hand, rotate the lifting knob clockwise, lift the upper body, rotate the mixing bowl counterclockwise, remove the mixing bowl and take out the dough.



















1. Switch Machine:

- Access to power supply, touch  the display lights and flashes, touch  and the display is all on, in standby mode.
- In standby mode, no action for 1 min, the display will dim and enter sleep mode.
- In sleep mode, touch  to wake up the machine, the screen will relight and enter standby mode.

2. Speed Adjustment:




- In standby and working mode, touch  or  to change the speed accordingly. Touch  the speed displays.
- Touch again, the machine stops working.

3. LED Countdown Function Set:

- After completing the speed setting, touch , the time numbers flicker. Touch  or  to change the working time accordingly.
- After the countdown is set, touch  and the machine starts working. When the countdown shows "0", the machine stops working.
- During working, with touch  the machine breaks off. The speed can be changed by touching  or .
- The working time can be changed by touching  and then  or . Touch  again, the machine restarts to work.

Level Adjustment and Usage Advice

*Using the dough hook for not more than 1.5kg of mixture

Accessory Use	Picture	Levels	Time (Min)	Maximum	Operations
Dough hook		1-3	3-5	1000g flour and 538g water	At Speed 1, run for 30s; at Speed 2, run for 30s; and then at Speed 3, run for 2 to 3 min to form a cluster
Beater		2-7	3-10	660g flour and 840g water	At Speed 2, run for 20s; and then at Speed 7 run for more than 2min 40s.
Whisk		8-10	3-10	3 egg whites (Minimum)	At Speed 8 to 10 run 3min above.

Analysis of Common Problems

Phenomenons	Causes	Solutions
The machine suddenly stops working during use.	It may be that the machine runs toolong or the ambient temperature istoo high, resulting in the machine'smotor temperature being too high.The machine starts the overheating protection program, leading to automatic shutdown.	Reset the gear to '0', unplug the power, and wait for the machine to return to room temperature before restarting (typically requires 15-30 minutes, cooling time may vary depending on the room temperature).
Turning the gear knob does not start the machine.	Check if the plug is making good contact with the socket. Check if the power is out. Check if the rise button springs back into place.	Verify that the power plug is plugged into the outlet. Wait for power before operating. Make sure the headstock is securely stuck in place.

Analysis of Common Problems

<p>Excessive noise when the machine is running.</p>	<p>①The machine will work louder in high gear than in low gear. ②The amount of food being stirred is too large, resulting in overloading the machine. ③Voltage is unstable. ④Working time is too long.</p>	<p>① Select the appropriate gear for stirring food according to the recommendations in the manual. ② Reduce the amount of stirring. ③If the voltage is unstable, wait for it to stabilize before using. ④If the working time is too long, stop and cool down for a while before using.</p>
<p>The machine speed drops, or the speed becomes unstable.</p>	<p>① Check if the room temperature is low, which may cause the lubricant in the machine to harden. ②The ingredients being stirred are too hard or too much, resulting in an excessive load on the machine. ③Verify if the voltage suddenly becomes low.</p>	<p>① Remove the mixing bowl and let the machine idle for 5 minutes to soften the lubricant in the machine and restore the speed stability. ②Reduce the mixing volume and let the machine work according to the normal workload. ③When the voltage is stable, use the machine again.</p>
<p>Machine swaying and shaking when working.</p>	<p>①Check if the foot pad on the base is off. ②Whether the machine is placed on a smooth and flat countertop for use.</p>	<p>①Check if the foot pad on the base is off. ②Place on a smooth and flat countertop for use.</p>
<p>The headstock can't spring back to reset after putting on the anti-splash cover and mixing bowl.</p>	<p>Check that the anti-splash cover is in place and the mixing bowl is assembled.</p>	<p>Rotate the anti-splash cover and assemble it in place, and assemble the mixing bowl in place.</p>
<p>Notice darkening of the dough after use.</p>	<p>Black powder falls onto the dough from the mixing head.</p>	<p>Please check that the mixing head and hook are dry and that no water or dust is present on the surface before use.</p>

Cleaning

Body Cleaning	<ol style="list-style-type: none">1. Do not immerse the machine in water. Avoid directly showering water on the machine to prevent water from entering the main body, which could cause short circuits, electric shock, leakage, rust, and other failures.2. Do not use a dripping wet towel to wipe the machine3. Do not use corrosive, strongly acidic, or strongly alkaline cleaning products such as detergent, vinegar, or salt to clean the machine body, as they may damage the machine's surface.4. Do not use sharp or rough tools like wire balls to brush the accessories, as they may easily damage the surface of the accessories.
Accessory Cleaning	<ol style="list-style-type: none">1. Please clean the accessories in time.2. The surface of the accessories has been treated with Teflon and electrophoresis, and can be put into the dishwasher or cleaned with dish soap.3. After cleaning, dry the accessories, mainly to keep the internal parts dry in time.
Special Cleaning	<ol style="list-style-type: none">1. The rotating output shaft may produce a small amount of black residue due to high speed and friction during machine operation. After each use, please clean it promptly and ensure the part is kept dry.2. Pay attention to the sharp blades and other related sharp-edged parts or accessories.
Preservation and Maintenance	<ol style="list-style-type: none">1. You can use olive oil to apply on the blade's surface, knife plate, and mixing pot to prevent oxidation in both dry and wet environments.2. When not in use, you can cover the machine with a protective bag and store it in a dry environment.



Do not dispose of the device in normal domestic waste.

Dispose of the device through a registered waste disposal firm or at your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

MADE IN CHINA



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