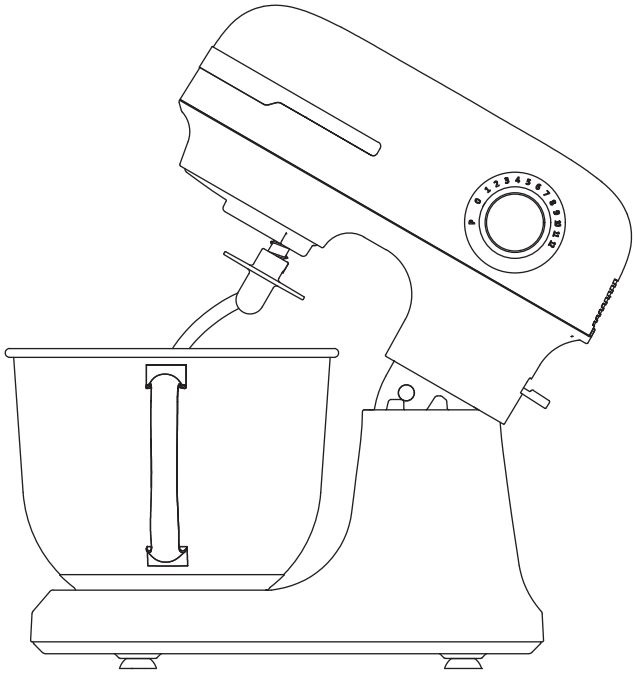
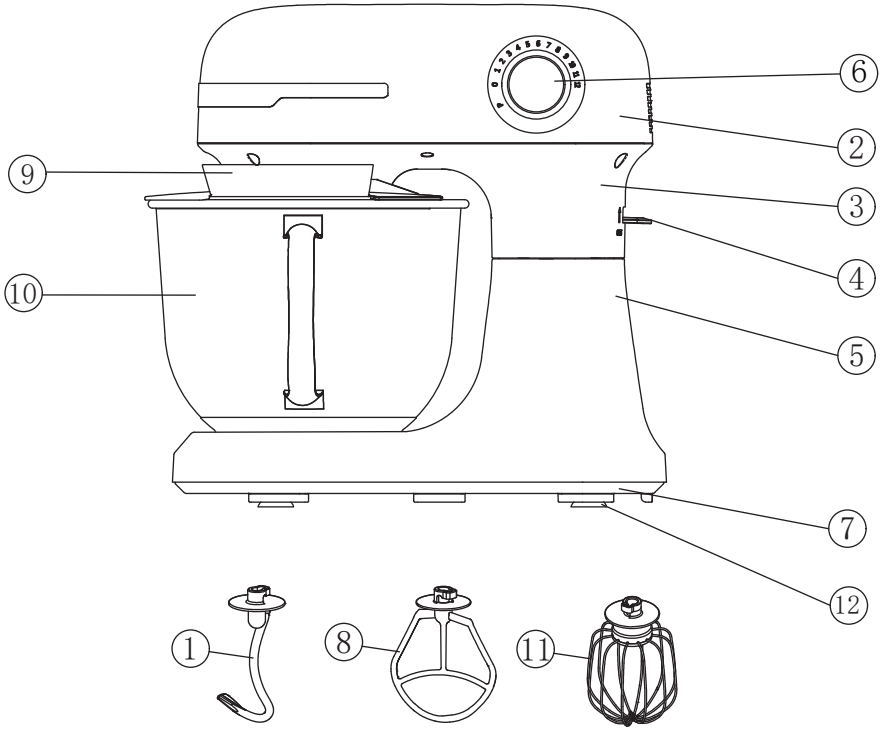


**PlumChef Electrical Appliance Co., Limited.**
**Model: SM-B03C**
**AC 120V 60Hz ; 350W MAX**




## Features

| | | | |
|---|---|---|---|
| 1 | Dough hook | 7 | Bottom cover |
| 2 | Top cover | 8 | Mixing blade |
| 3 | Upper housing | 9 | Bowl cover |
| 4 | Unlock lever | 10 | Mixing bowl |
| 5 | Lower body | 11 | Egg whisk |
| 6 | Speed switch | 12 | Suction feet |

## Important safety advice

- Do not use the device when the head is lifted up.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Speed switch (6) in the “0” setting).
- Do not use outdoors. Only suitable for using indoors.
- This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating type. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the appliance yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions/ safety notes.
- Unplug the appliance when not in use or before cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Appliances 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.
- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.

- Be careful when handing the sharp cutting blades, emptying the bowl and during cleaning
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming
- Avoid contacting moving parts.Do not attempt to defeat any safety
- interlock mechanisms.
- 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 let cord hang over edge of table or counter.
- Keep hands, hair, clothing,as well as spatulas and other utensils
- away from utensils away from beaters during operation to reduce the
- risk of injury to persons, or damage to the mixer.
- Remove blades from mixer before washing.
- Children should be supervised to ensure that they do not play with the appliance .
- To unplug ,grasp the plug and pull from the outlet .Never pull from the power cord.
- 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 does not fit fully in the outlet ,reverse the plug .If it still does not fit ,contact a qualified electrician. Do not modify the plug in any way.

## SAVE THESE INSTRUCTIONS

## Short-time operation

**The appliance has been designed for short-term operation only. IE, it should not be operated continuously for more than 5 minutes. Switch off the appliance afterwards and allow the motor to cool down before switching it on again.**

### Cleaning

1. Before cleaning, please ensure that the Switch knob is at the “0” position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use
5. any abrasive detergents or alcohol.
6. To clean the device, never submerge it in water.
7. The dough hook, egg whisk and mixer beater are not dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
8. The mixing bowl is dishwasher safe. The bowl can also be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.

## Technical Data

| | |
|---|---|
| Nominal voltage: | 120VAC, 60Hz |
| Power consumption: | 350W |
| Protection class: | II |
| Capacity: | 5.0L |

## Before using for the first time

Before the appliance is used for the first time, all attachments and accessory parts must be cleaned as described in the section Cleaning and care.

### Commissioning

1.Mix the food ingredients thoroughly in accordance with the detail in the recipe; Then lift up the unlock lever(4) and swing up the drive arm.Fig.2 Fig.3

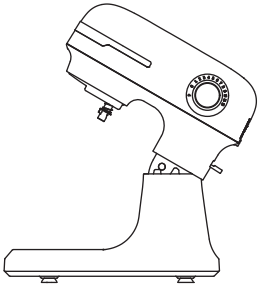


**Fig.2**

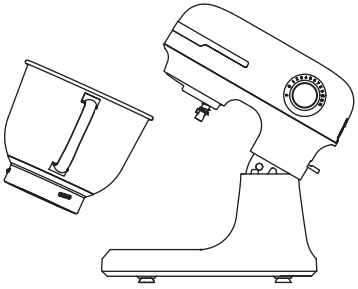


**Fig.3**

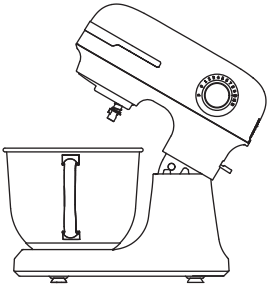


**Fig.4**

2.Place the mixing bowl (10) on the device plate, and turn the mixing bowl unit in clockwise direction until it is fixed. Fig.4

3.Fix the dough hook (1) or the egg whisk (11) or the mixing blade (8) on the blade connector and rotate the blade connector anticlockwise until it engages firmly. Fig.5 Fig.6

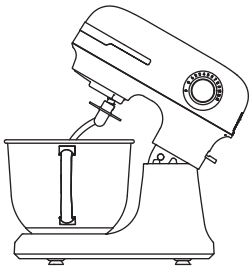


**Fig.5**

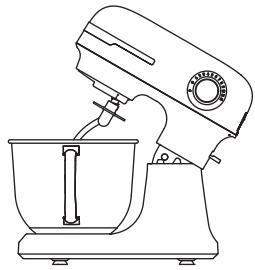


**Fig.6**

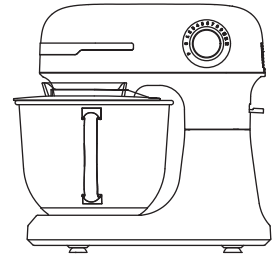


**Fig.7**

4.Then Press down the unlock lever(4) and press the upper housing(3) downwards with one hand. Fig.6 Fig.7

5.Insert the power plug in the power socket and speed switch (6) in the ”P” setting for short usage or set the operating switch to the desired position 1-12 for longer usage.

6.Turn the speed switch (6) in the “0” setting.

7.Lift up the upper housing cover (3) by the lifting handle.

8.You can now remove the mixing bowl (10) from the device plate.

## Application

**To mix or knead dough:**

1. Suggestion flour and water at a ratio of 5:3, and the maximum quantity of flour is 0.6 kg.
2. From speed 1 for mix 20 second, and speed 2 for mix 20 second, speed 3 for mix 20 second afterwards speed 4 for about 3 minutes.

3. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is not exceeded 0.96 kg.
5. The dough hook or mixing blade should be used.
6. Please do not use it in low speed for a long time
7. It is recommended that you take a 6 minute break after completing one cycle and then repeat the next cycle .

**Whipping egg whites or cream:**

1. Switch on speed 12, whip the egg whites without stopping for about 4 minutes, according to the size of the eggs, until stiff.
2. For whipping cream, whip 250ml fresh cream at speed 12 for about 4 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
4. The egg whisk should be used.

**Mixing shakes, cocktails or other liquids:**

1. Mix the ingredients according to the available recipe, from speed 5 to 11 for about 4 minutes.
2. Do not exceed the maximum quantity for the mixing bowl.
3. The mixer beater should be used.

## Planetary action

The attachments (whisk, kneading hooks etc.) are fitted off-centre,causing them to rotate round their own axis as well as round the main drive axis.This action ensures thorough mixing of the ingredients from the side of the bowl towards the centre.

## Appropriate speed settings

- Always start with a low speed setting, especially when processing liquid or creamy ingredients, or any mixture containing flour.
- Settings 1 to 4 are suitable for slow blending, mixing, stirring in of ingredients and processing liquid ingredients as well as making dough.
- Settings 5 to 11 is suitable for making cake or pastry dough.
- Settings12 are suitable for beating with the whisk.

## Whisk

The egg whisk is suitable for light blending of liquid mixtures such as sauces, egg-white and cream.The egg whisk can be used with the settings 12.

## Mixer blade

For medium mixtures  This blade is useful for medium mixtures such as thick batter-mix,mashed potatoes, Butter and Tomato puree using the speed settings **5-11**.It is not suitable for stirring foods with heavy loads such as dough.

## Dough hook

For heavy dough 
This hook is suitable for processing heavy dough using the speed settings 1-4. Please do not use it in low speed for a long time.

## Recommendations for speed levels

| Gear range | Attachment | Description |
|---|---|---|
| | All | - Starting position for all mixing operations.<br>- When adding ingredients. |
| 1-4 | Dough hook | Kneading and mixing firm dough or ingredients.<br>**Ingredients**<br>▪0.6 kg plain flour<br>▪0.36 kg lukewarm water<br>**Preparation**<br>1. Put the ingredients in the mixing bowl.<br>2. Fit the splash guard and dough hook.<br>3. Speed: 1st, knead for 20s on level 1.<br>2nd, knead for 20s on level 2.<br>3rd, knead for 20S on level 3.<br>4th, knead for 3 minutes on level 4. |
| 5-12 Pulse button | Egg whisk | - Whipping cream<br>- Egg whites<br>- Mayonnaise<br>- Beating butter until fluffy<br>**Ingredients**<br>▪6 egg whites<br>**Preparation**<br>1. Put the egg whites in the mixing bowl.<br>2. Fit the splash guard and the balloon whisk.<br>3. Beat the egg whites at level 12 for 4 minutes until stiff. |
| 5-11 | **Mixing blade** | This blde is useful for medium mixtures such as thick batter-mix , mashed potatoes, Butter and Tomato puree using the speed settings **5-11**. |

## Commissioning (Operation):

- Before fitting, changing, removing or cleaning any attachments, ensure that the appliance has been switched off and disconnected from the mains.

- **Caution:** After switching off, always wait until the motor has come to a complete standstill. Do not touch any moving parts.
- Press the release button (PUSH) to release the drive head. Tilt the head upwards until it is heard locking safely into place.
- Fit the main bowl and lock it by turning it clockwise.
- Place the splash-guard ring onto the bowl with the filler opening to the left.

- When fitting the attachments, ensure that the pin on the mounting fits safely into the corresponding recess in the attachment.
- Push the attachment all the way up, then lock it by turning it anti-clockwise (about 90°).
- **Caution:** If an attachment should touch the splash-guard ring when being fitted, lower the tilt-arm again and switch the unit briefly on; this will bring the drive head in a centred position inside the bowl.
- Put the ingredients into the bowl.
- Press the release button. Tilt the head downwards until it is heard locking into place.
- Insert the plug into a wall outlet.
- Slowly turn the rotary control to the required speed setting.
- The filler opening in the splash-guard ring allows you to add further ingredients during the stirring or kneading process.
- Switch the appliance off and remove the plug from the wall outlet after use.

- Press the release button (PUSH) to release the drive head. Tilt the head upwards until it is heard locking safely into place.
- **Caution:** Check the position of the attachments before tilting up the drive head: if they are not in a centred position, briefly switch the unit on again to centre the drive head inside the bowl.

- Push the attachment upwards all the way, then unlock it by turning it clockwise (about 90°) and remove it from its mounting.
- Remove the splash-guard ring.
- Unlock the bowl by turning it anti-clockwise and remove it.

## Cleaning Warning!

To prevent the risk of electric shock, injury or damage:
- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.
- Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

### Cleaning the base unit

1 Clean the base unit with a damp cloth. A little detergent may also be used.
2 Wipe over with clean water.
3 Do not use the base unit again until it is completely dry.

### Cleaning the accessories

1 Put the parts in cold or lukewarm water to soften dough residues.
**Note:** You can also add a little detergent to the water.
2 Remove softened dough residues with a washing-up brush.
3 Rinse off with clean water.
4 Allow parts to dry completely before using them again.

## Packing list **SM-B03:**

- Main body 1 set
- Mixing bowl 1 set
- Mixing blade 1 set
- Dough hook 1 set
- Egg whisk 1 set
- Bowl cover 1 set
- Instruction manual 1 set

## Warning(Preventing Injury)



**Warning!** To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.

**Caution!** Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

| |
|---|
| TO avoid injury, please observe the following information. |
| 1. Make sure that the mains cable never becomes a trip hazard ,that no-one can get Tangled in it or tread on it. |
| 2.During operation ,avoid contact with the moving parts of the appliance sush as The dough hook ,balloon whisk or beater .Your hands or hair could be drawn into The appliance ,leading to injuries.Only ever switch the appliance on if you have Correctly fitted the bowl cover when using the mixing bowl. |
| 3.Always remove the plug from the wall socket |
| When there is no supervision |
| After each cycle of use |
| In case of any malfunction |
| Before cleaning ,assembling or disassembling the appliance |
| Before cleaning any attachment |
| 4.This appliance has important markings on the plug blade.The attachment Plug Or entire cordset ( if plug is molded onto cord) is not suitable for replacement If damaged ,the appliance shall be replaced. |
| 5.Caution! Any misuse can cause severe personal injury |

| | |
|---|---|
| Manufacturer: | PLUM CHEF ELECTRICAL APPLIANCE CO., LIMITED |
| Address: | Room 3, 13/F, New Trend Plaza, 1-17 Sai Lau Kok Road, Tsuen Wan, Hong Kong |

# LIMITED WARRANTY

Plum Chef warrants to the original consumer or purchaser this Product is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Plum Chef at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: E-mail **plumchef@outlook.com**. Please have your Product's model number, date code(on rating label), your name, address, city, state, zip code and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPERSS OR IMPLIED. INCLUDING WITHOUT LIMITATION,A-NY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW. IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S.DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL,CONSEQUENTIAL, INDI RECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE.INCLUD ING WITHOUT LIMITATION. LOST REVE- NUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTH ERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLU-SION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGI-NAN PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

## THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.