



LINKchef

INSTRUCTION MANUAL

STAND MIXER

SM30310A-US



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■ INTRODUCTION

This appliance works well with 800W powerful motor, low noise design, knob control, easy to operate. There are three kinds of professional mixing mode with twelve-speed settings, show excellent performance. A variety of accessories can be selected to meet all your demand for the kitchen.

Characteristic

1. 800W powerful motor, low noise to work and excellent performance.
2. Twelve-speed settings.
3. Three kinds of professional mixing mode, with a multi-speeds option for excellent performance.
4. The front end is equipped with accessories interface, which is convenient to assemble various accessories.
5. Pop up automatic design, detachable mixing container for easy operation.
6. Planetary mixing operation track, no dead corner, more in place.
7. 7.5QT large capacity stainless steel mixing container for more ingredients and food.

■ NOTES

Please read carefully and keep the instruction well to check before using this appliance.

Environment

1. Prohibit the use of the product outdoors or in places where it may be rained on, resulting in the risk of electric shock from leakage.
2. Prohibit the use in wet or water-prone places, insulation decreases resulting in product leakage and the risk of electric shock.
3. Prohibit the use of the power cord when the plug is broken or the whole machine is broken when it is dropped, the use of the broken state will lead to Burn, electric shock and even cause fire.
4. Non-technical personnel are prohibited to disassemble or repair the product. Abnormal action may lead to injury, incomplete repair, even the risk of electric shock and fire. If the repair is not complete, it may cause electric shock and fire.
5. Please put the product on a sturdy, level surface for use. Uneven placement or tilting may cause personal injury.
6. Do not place or use the product near the heat source, it will lead to damage and failure of the product.
7. Please do not let the power cord hanging from the edge of the table, the power cord entangled objects or the body will make the product fall and cause injury.

Important

1. The mixer is 120v, 60Hz and please check whether the power supply can fit it.
2. Please clean all accessories before first usage.
3. Do not touch power cord, plugs and other electrical parts with wet hands which may lead electric shock.

4. When problem occurs, press the display screen immediately to stop the machine, unplug the power supply and contact the customer service center or dealer.
5. Do not use mixer for other than intended use.
6. The use of attachments not recommended or sold by this mixer dealer may cause fire, electrical shock or injury.
7. During mixing, please don't use the scraper or other tools to concentrate the material in the mixing container, it may cause involvement or injury.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
9. Close supervision is necessary when mixer is used by or near children or incapacitated persons.
10. Please be sure to press the display screen, make sure the product is turned off, and unplug the power before installing ,removing or cleaning parts, otherwise it may cause injury.
11. Do not touch the motor part after prolonged using.
- 12. Do not use the mixer to continue to work for over 24 mins. To stop and cool it down by 15min, before start it again.**
13. This machine comes with overheat protection. When the machine overheats, it will automatically stop running. It will not run again until it cools down.
14. To be careful when mixing hot food or liquid.



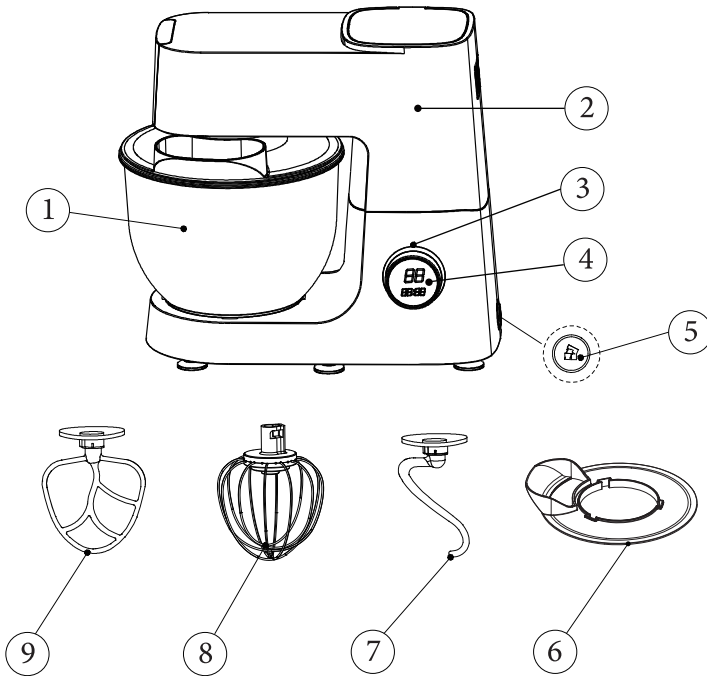
Notes:

1. This Unit Is For Household Use Only.
2. Do not dump the appliance when it is not in use.
3. Do not leave mixer unattended while it is operating.
4. To check product periodically. Please do not continue to use it if there is any damage.
5. Do not try to repair this product by yourself. You should contact customer service center or send it to special maintenance site for inspection and maintenance.
6. Please keep this appliance, accessories, all packaging (including outer packing, color box packaging, PE bags, etc.) away from children.
7. Do not put any unnecessary objects into the container when the machine is running.
8. Do not plug into the power supply without the required accessories installed.
9. The machine should be put on a flat and stable platform.
10. Do not use the equipment without any food.

DESCRIPTION FOR COMPONENT

(A) Standard Accessory

- | | |
|-------------------------|--------------------|
| 1. Stainless steel bowl | 2. Body |
| 3. Switch | 4. Display screen |
| 5. Tilt-head Button | 6. Transparent Lid |
| 7. Dough hook | 8. Whisk |
| 9. Beater | |



■ DESCRIPTION FOR USING

1. Keep the appliance in a safe, stable, clean and dry place.
2. One hand holds the head of the machine, and the other hand presses the tilt-head button, the appliance will automatically lift the head, and we can make the appliance head to the maximum position by hand and install the bowl cover.
3. Installing the dough hook/flat beater/whisk to the specified position according to the above installing method.
4. Place the stainless steel bowl in the specified position and lock it clockwise.
5. Do not exceed the bowl's maximum capacity not to overload the appliance.
6. Ready and press down the appliance head to lock.
7. Switch on the 120v 60Hz safety power supply.
8. Use the speed knob of the mixer to choose the speed you need
9. When the mixture reaches the desired range of agitation, turn the speed knob to the "00" and unplug the power plug.
10. Turn the stainless steel bowl counterclockwise and remove it from the machine.
11. Take out the mixture from a bowl.

PS.:

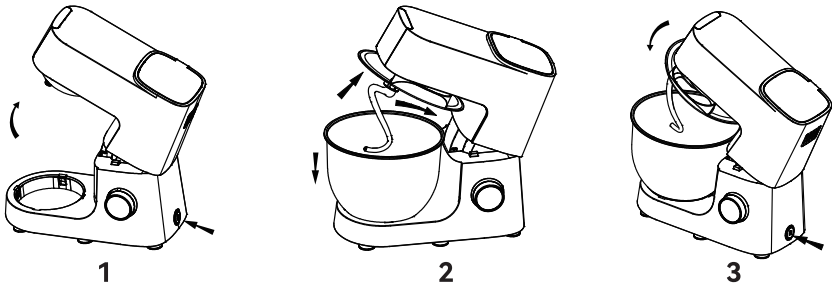
Before using this product, please clean the accessories with detergent, rinse it.

1. Description for Standard Accessories

The standard parts of this machine are composed of a dough hook, whisk, beater, transparent lid and stainless steel bowl. Installation and dis-assembly of mixing head (Refer to figure A)

1. Press the tilt-head button, the machine head automatically pops up. The mixer is without electricity at this time.
2. Put the nail on the bottom of the stainless steel bowl against the notch under the product. Attach the transparent lid to the head and turn it clockwise again until it cannot be turned. Push the dough hook upward and turn counterclockwise until it cannot move.
3. Press the tilt-head button, and then press the head back to the original position.

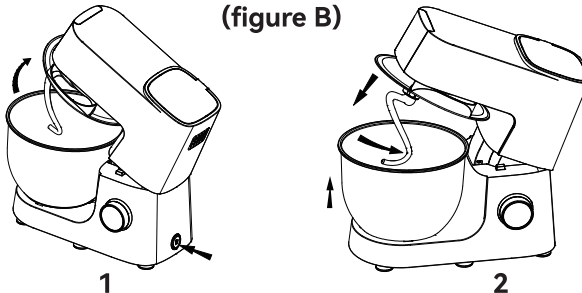
(figure A)



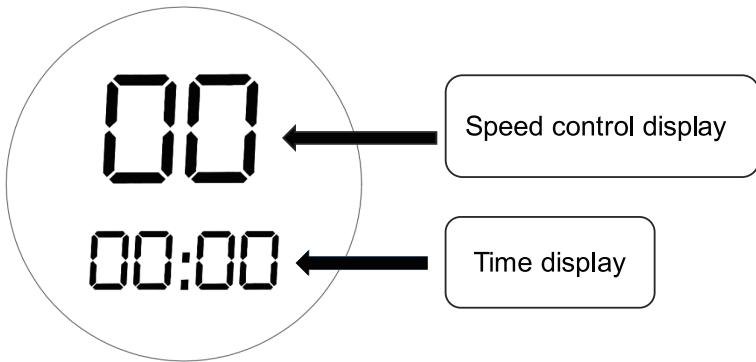
To remove attachments (Refer to figure B)

1. Pree the tilt-head button and the head pops up automatically.
2. Turn the dough hook clockwise to remove and then take out the transparent lid and stainless steel bowl.

(figure B)



Switch knob display function



1. When the power is turned on, the speed control display will be "00" and the time display will be "PUSH", prompting you to press down (pressing the display means pressing the switch knob). The speed control and time display lights flash at this time.
2. Press the display, and the product starts to run with the default 1 speed. At the same time, the time display begins to count. Rotate the speed knob, then you can choose the speed. During the running of the mixer, even if you change the speed, the time will continue to count unless the display is pressed again or the speed is back to "00". The mixer stops working and the time stops counting at this time.
3. Turn the speed knob to select the speed you need, press the switch knob (i.e., the display), and the product will start working with this speed.
4. The speed knob can be rotated 360 degrees, there are "01", "02", "03", "04" ... "12", 12 speeds to be chosen, which "12" is the maximum speed, "01" is the minimum speed.
5. **The maximum running time of the product is 30 minutes, and the product will stop automatically after 30 minutes.**

Dough Hook

Dough Hook is used for mixing bread, pasta, Chinese pasta and other dense foods.

1. Choose the Dough Hook, install the Dough Hook and the stainless steel bowl according to the steps described before, and add the dry yeast and liquid material after adding the flour which needs stirring.
2. When fully installed, turn the switch knob to the 1-speed and observe that when the flour has been rolled, rotate the switch knob to the 2 speed until the dough has a good elasticity or the gluten you need.

Beater

Mixer mixing medium-density food such as cake, pie, cookie dough, butter, jujube paste cake and so on which is produced using low gluten flour.

1. Choose the beater, and install the beater and the stainless steel bowl according to the steps described before. Add the ingredients that need stirring.
2. After fully installed, plug in the power cord and turn on the switch knob. Before mixing the ingredients, adjust the switch knob to 1 speed, and gradually increase to the desired speed as the mixing process.

Whisk

Used for mixing materials such as production of protein cream, salad sauce, cream puffs, Sponge Cake, etc.

1. Please wipe the stainless steel bowl and egg whisk to make sure there is no water or oil.
2. According to the steps described before, rotary whisk and install it in and stainless steel bowl, and put in the necessary mixing of the protein (There must not be a little yolk in the protein).
3. After complete installation, plug in the power supply, and open the speed knob to 10-12 speeds, so that the egg white whipped to the desired degree of curing.

Foaming state at different stages	
First step	The bubbles are very big and uneven
Begin step	The bubbles become fine and turn white
Wet foaming	Raise the whisk and then the bubbles can stand up and its front end is downward
Slightly curing	Raise the whisk and its front end is very sharp and soft.
Dry foaming	Raise the whisk, which have sharp angle with uniform color and luster.
Curing and dry steps	Raise the whisk, which have sharp angle with uniform color and luster.

Production of cream

1. Chill the stainless steel bowl in the refrigerator for about 20 minutes.
2. Select the whisk, install the whisk and refrigerate the stainless steel bowl according to the steps described earlier, and put in the whipping cream and sugar that you need to mix.

3. After installing completely, plug in the power supply, turn on the speed knob and start mixing at 4 speeds until the desired degree of curing.

Bubbles state at different stages	
Primary stage	Mix well and begin to thicken.
Patterns appear	Lift the whisk and the sharp corner will stand up and can be mixed with other ingredients for proper curing.
Cured state	Creamy foam with sharp corner fully raised to the desired level of curing for cake cream, ice cream, puff filling, etc.



Notes:

1. Cream curing only changes in just a few seconds.
2. In order not to pass excessively, please keep observing from the stage of appearance.

Transparent Lid

1. Before installing the dough hook/beater/whisk, you can install the transparent lid, which can prevent the ingredient from splashing the body of the machine.
2. The inlet should be installed facing outwards, otherwise the head of the body of the machine can't fit together.

Mixing ingredients detailed reference table

Access ories	Food ratio		Operating time	Speed	Remarks
Dough hook	High-gluten flour 1500g	Water is not less than 750ml	After working in 1 speed for 1 minute, work in 2 speed for 7 minutes. If you have not achieved the desired result after 8 minutes of work, you can increase the time. (Don't use a higher speed for mixing).	1-2 speeds	Concentrated foods, such as a variety of dough, the time marked here is flour into a group time, such as bread and other West Dessert, please lengthen the operation time according to the need, when using the maximum amount, it is recommended that the machine work for every 16 minutes with a 15 minutes break. Don't use a higher speed for mixing; the proportion of dry flour in water should be placed according to the standard ratio. If the amount of dry flour is more than 1500g in one time, it may cause damage to the machine.
	Medium and low gluten flour 1500g	Water is not less than 800ml			
Note: The ratio of high-gluten flour to water is 2:1; the ratio of medium- and low-gluten flour to water is 2:1.2					
Beater	Flour	100g	3-5 minutes	1-5 speeds	Medium density foods such as: pancakes and sponge-like mixtures
	Caster sugar	100g			
	Butter	100g			
	Egg	2			
Whisk	Cream (38% fat)	800ml	2 minutes	2-8 speeds	Light-duty foods such as fresh cream, whole eggs, egg whites. Make sure egg white is no water or oil. If the time is too long, it may cause excessive mixing. Watch out when mixing.
	Egg white	4-20	4-6 minutes	10-12 speeds	

Making bread and other pastry:

1. Medium and low gluten flour 300g, sugar 60g, 1 egg, yeast powder 3g, butter 30g, water 120g.
2. Install the dough hook, put the flour first, then put the water and other ingredients (except butter)
3. First open 1 speed kneading 1 minute, until the flour into a dough open 2 speed to knead 5 minutes, and then open 3-4 speed for 10 minutes. The dough out of the film, Finally, put butter in the dough with 3 speed continue to knead 5 minutes. Put in the oven on the bread out.

■ CLEANING AND MAINTENANCE

For the product, the following conditions must be observed when cleaning.

The cleaning for the housing of mixer

1. Please unplug the power cord before cleaning.
2. Do not wash the mixer with water directly, otherwise it may cause electric shock, internal rust and other faults.
3. The housing of mixer can only be wiped with a clean damp cloth.
4. DO NOT IMMERSE THE STAND MIXER IN WATER.
5. Do not use any sharp, rough or corrosive cleaning items to clean the machine.

How to clean your appliance

1. Before you clean the appliance, be sure to turn the speed control knob to "OFF" to stop the machine and remove the power plug,

otherwise there is a danger of electric shock or injury.

2. Only the stainless steel bowl can be cleaned by dishwasher.

Other mixing parts can't put into the dishwasher. If heat sources or corrosive detergents are used, they may be deformed or discolored.

3. The parts that connected with food can be washed with detergent and water.

4. Some parts can be separated to wash and must be installed again when they are completely dried.

5. To protect this product, please add some oil to its surface after it dried out completely.

■ TECHNICAL SPECIFICATIONS AND PARAMETERS

This product has been tested by relevant international requirements, including electromagnetic compatibility, low voltage directives, safety technical regulations.

Product	Model Number	Rated Voltage	Product Power	Product Capacity
Multi-function stand mixer	SM30310A	120v 60Hz	800W	7.5QT

■ QUESTION AND ANSWER

Phenomenon	Reason	Method
The machine suddenly does not work	Whether the machine running time is too long or the ambient operating environment temperature is too high, causing the motor to protect the machine from overheat to power off.	Turn the speed control knob to "OFF", remove the power plug and operate the unit after it has cooled down completely.
The machine suddenly does not work	Whether there is a blackout	Operate after incoming electric
	Whether the head is self-locking	Keep the head in a horizontal position
	Whether the power plug plugged into the socket	Be sure that the plug is plug into socket
machine or motor sound in motion	A loud increase in speed or load during a mechanical operation	May overload or use too long, please adjust the amount of mixing and rest after use
Motor speed down	Whether it is used in low temperatures which will harden the oil in the machine. Whether the large amount of mixing will cause the motor to load too much.	No-load 5 minutes to soft the lubrication which will stabilize the speed. Reduce the amount of agitation and the load and turn the speed to the low position.
Unstable motor speed		
Motor does not work		

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