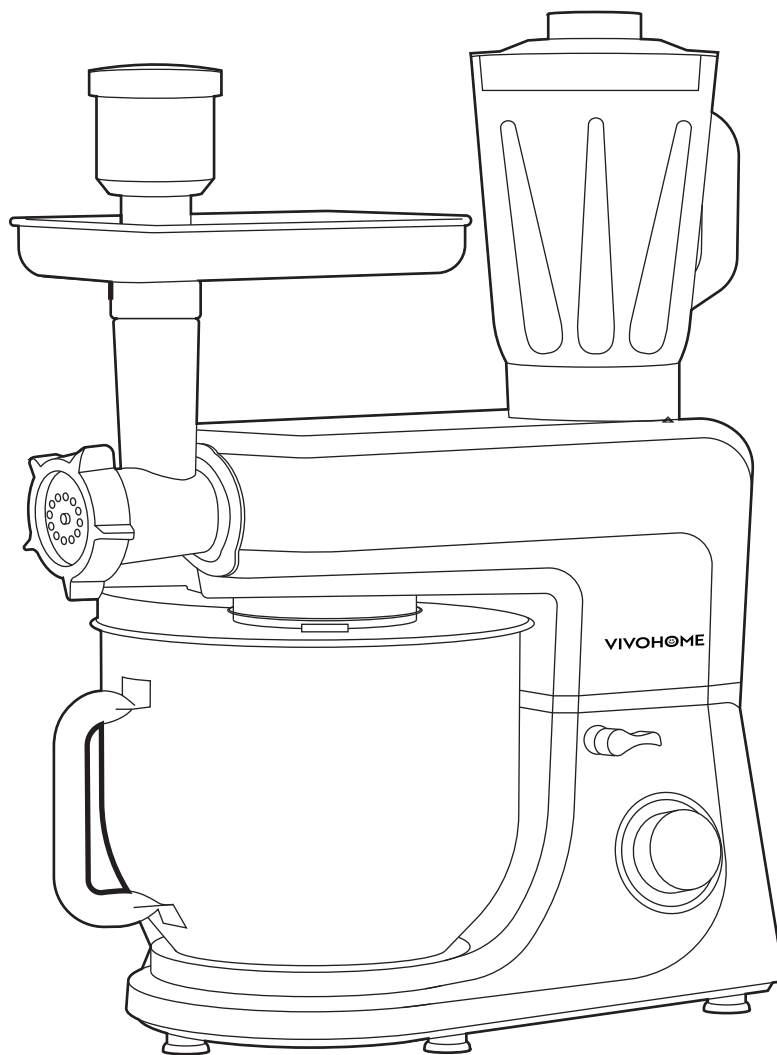


6-IN-1 Stand Mixer

Instruction Manual



THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND SAVE IT FOR FUTURE REFERENCE.

TECHNICAL DATA

Model: SM-1507BM

Rated Voltage: 120V~

Frequency: 60Hz

Power Consumption: 660W

IMPORTANT SAFEGUARDS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to others, please also pass on the operating instructions.

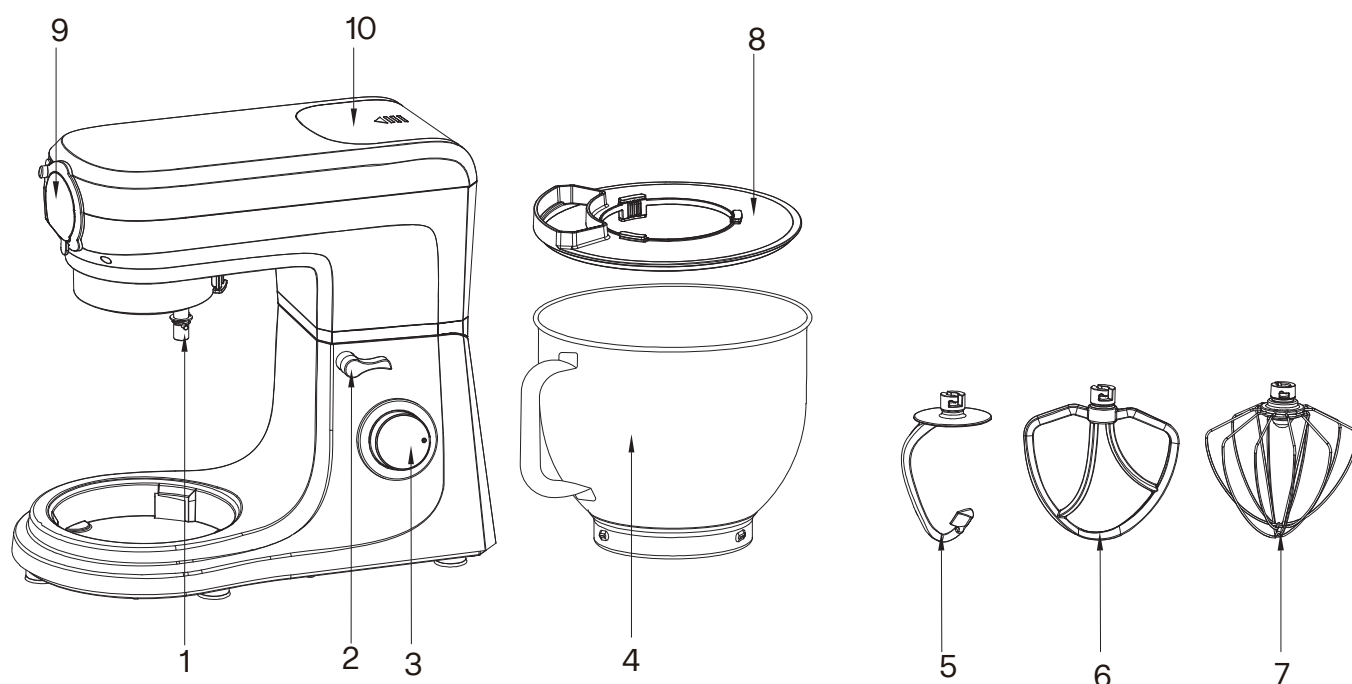
- Read all instructions.
- To protect against risk of electrical shock do not put base in water or other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the cord hang over the edge of the table or counter.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from the beater during operation to reduce the risk of injury to persons, or damage to the mixer.
- Remove the beater from the mixer before washing.
- Household use only.

Special safety instructions for this machine

- 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 cannot be 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	6	Beater
2	Head Knob	7	Whisk
3	Speed Button	8	Bowl Cover
4	Bowl	9	Front Cover
5	Dough Hook	10	Rear Cover

USING THE MIXING BOWL

1. Before use, wash the accessories with clean water, and dry them.
2. Place the machine on a flat, clean and dry table, press the head of the machine, and turn the head knob [2], the upper body will lift up automatically. [Fig1&2]
3. Install the bowl cover [8] into the stirring end of the machine. [Fig2]
4. Weigh the food and water to be processed into the bowl [4], then assemble the bowl [4] on the machine, rotate clockwise until the buckle is screwed in and locked. [Fig3]
5. Do not exceed the amount of dough - the total weight can hold up to 1.5kg;

6. Install the required accessories (5), (6) or (7) (only one of the three can be used at a time) onto the head mixing output shaft (1), push the accessories to the top, and then turn a quarter turn counterclockwise to the locking position. (Fig4&5)
7. Press the head of the machine, the machine will automatically lock the head knob (2), which is in the horizontal position; (Fig6)
8. Plug in the plug and turn on the power switch.
9. Adjust speed button (3) to the required speed - start mixing;
10. When the dough meets the requirements, turn the speed button (3) back to gear 0 to finish.
11. Press the head of the machine by hand, rotate the head knob (2) clockwise, lift the upper body, rotate the mixing bowl counterclockwise, remove the mixing bowl and take out the dough.
12. Switch off the appliance and disconnect from supply before changing accessories or approaching rotating parts in use.

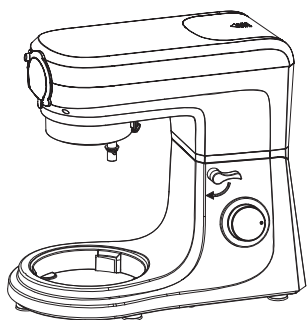


Fig1

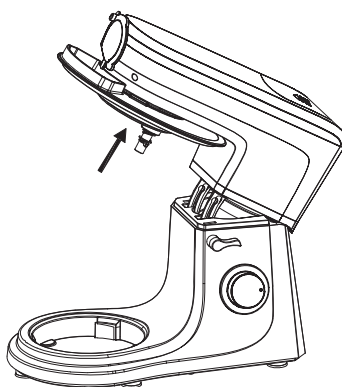


Fig2

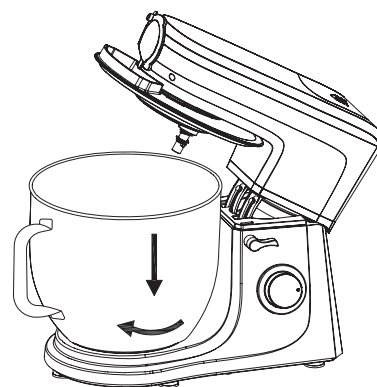


Fig3

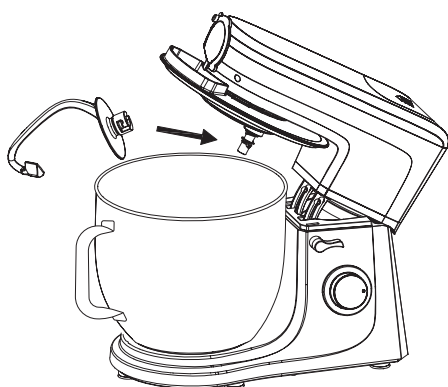


Fig4

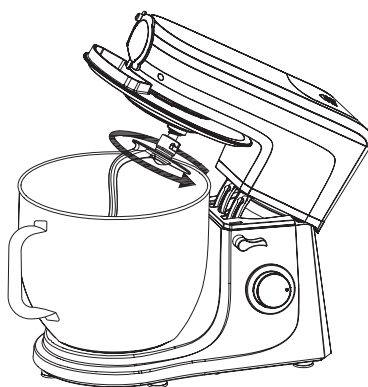


Fig5

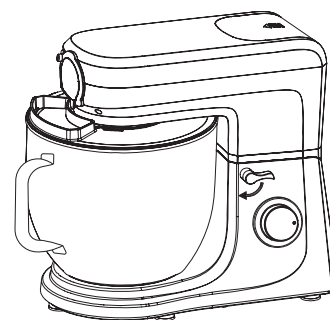
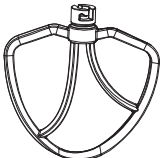
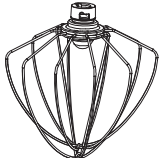


Fig6

Suggestion

Adjust the levels and use the hook for not more than 1.5kg of mixture

Use	Picture	Levels	Time (Mins)	Maximum	Operation Method
Dough Hook		1-3	3-5	1000g flour +538g water	1-speed runs for 30s, the 2-speed runs for 30s, and then the 3-speed runs for 2 min to 4 min to form a cluster.
Beater		2-4	3-10	660g flour+ 840g water	2-speed runs for 20s, the 4-speed runs for more than 160s.
Whisk		5-6	3-10	3 egg whites (min)	5-speed or 6-speed runs more than 180s.

NOTE:

Short operation time: With heavy mixtures, do not operate the machine for more than six minutes, and then allow it to cool down for a further ten minutes.

BLENDER USES AND TIPS

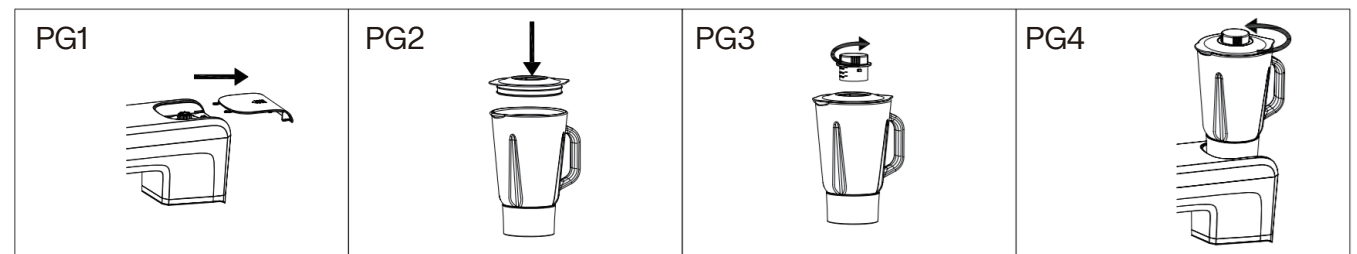
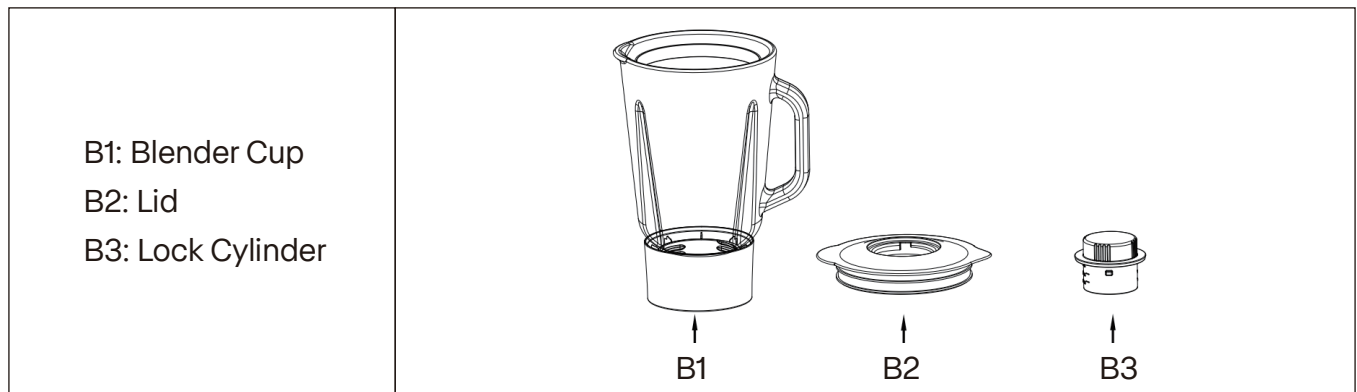
Blender can mix food. Use this kitchen appliance to make soups, sauces, milkshakes, baby food, vegetables, beverages, desserts, puree, etc. Solid foods should be cut into small pieces in advance.

Cautions

- 1) Before using the blender, do not plug it in. Please make sure the blender has been correctly installed and the lid is securely on the cup before operating.
- 2) Unplug when it's done, and remove the blender cups from the device.
- 3) Please don't add food above 80°C to the cup.
- 4) The optimum liquid is no more than 1.5L.
- 5) Secure the lid on the cup.
- 6) Don't remove the blend cup or lid during the operation.
- 7) Run the blender for no more than 3 minutes.

How to assembly the blender cup:

- 1) Remove the small lid or rotate the ring buckle (follow by PG1).
- 2) Put lid B2 on the blender cup B1 (follow by PG2).
- 3) Put B3 in B2, and screw it on clockwise (follow by PG3).
- 4) When all are done, counterclockwise and screw the jar on the base (follow by PG4).



Attention:

Add ingredients by removing the lock cylinder during operation. Please pay close attention during the operation. Once it's done, unplug it. And wash the jar after use.

Disassembly procedures after use:

- 1) Anti-clockwise to 0 level, and unplug.
- 2) Unscrew the jar and place it on table.
- 3) Take B2 out by hand.
- 4) Hold the glass handle with one hand, hold the glass body with the other hand, and slowly tilt to pour out the liquid.

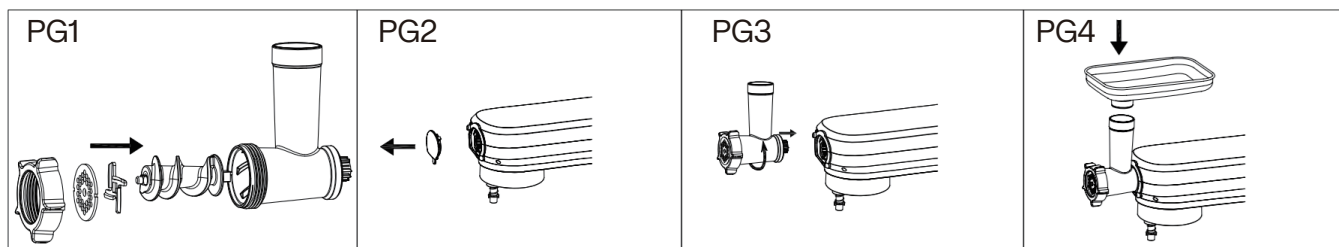
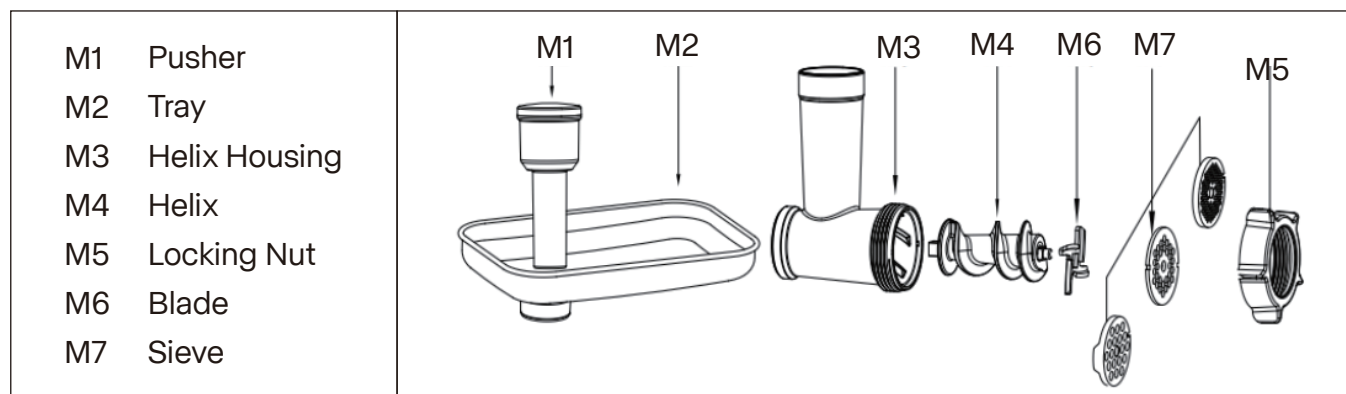
Tips:

Remove the seed core and hard skin of the fruit, cut it into a mixture, put it in the cup, and then put water. The optimal amount of food is 600 grams and the water is 900 grams. Do not exceed the maximum scale of the cup. Put the lid on and screw the jar on blender. Plug in and set the speed at level 4-6. Stop it after operating for 3mins, in order to keep the good performance to the machine, the total operation time shall not exceed 15min.

MEAT MINCER FUNCTION

How to assemble and use meat mincer:

- 1) Install the blade M6 on the head of the helix M4, put on the required sieve M7 (with coarse holes, medium holes or fine holes). Pay attention to aligning the groove on the locking nut M5 and the helix housing M3, and tighten the locking nut M5 on the helix housing M3. (PG1)
- 2) Disassemble the front cover. (PG2)
- 3) Press the eject button at the front of the machine, hold the helix housing M3, connect it to the transmission part of the front cover, and rotate it counterclockwise to the locking position. (PG3)
- 4) Align the discharge port of tray M2 with the feed port of meat grinder M3 and install it in place. (PG4)
- 5) Place a container at the outlet of the meat grinder. Clean the pork and cut it into strips. The width should not exceed the feed inlet of the tray M2.
- 6) Insert the power cord plug into the socket, then set the speed knob to the desired gear, put the meat on the tray M2 and put it into its feeding port. Please use the pusher M1 to slowly press the meat into the feeding port of the meat grinder. Do not put your fingers into the meat grinder M3.
- 7) After using, switch to setting 0 and pull off the plug.



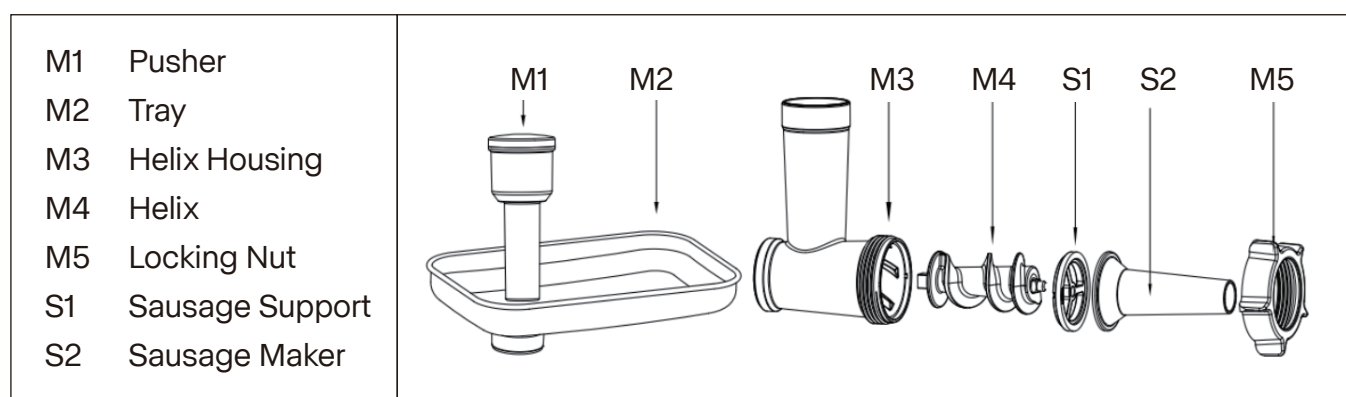
Recipes suggestions:

Take the bone out of the meat and cut it into 2.5cm pieces. Insert the plug into the socket, then set the speed knob to 3-6, put the meat into the container, and it can work continuously for 3kg at one time. Please stop working after working continuously for 5 minutes, not for 15 minutes, so as not to affect the performance of the machine.

SAUSAGE FUNCTION

How to assemble and use sausage maker:

- 1) Install the sausage support S1 on the helix M4 and put the sausage maker S2 on it. Tighten the locking nut M5 on the helix housing M3. It shall be installed at the front end of the machine according to the method of assembling the meat grinder.
- 2) Prepare minced meat stuffing and add relevant condiments. Mix evenly by hand and marinate for a period of time.
- 3) Prepare the casing. Before use, put the casing into water and tie a knot at the end. Insert casing in the front of the sausage maker S2.
- 4) Insert the power cord plug into the socket, then set the speed knob to the desired gear. Put the minced meat into the helix housing M3, Then gently pull the casing. When filling the required length, tighten and tie it with a rope, and then again.
- 5) The sausage needs to be hung up and dried for a period of time. It does not need to be completely dried.



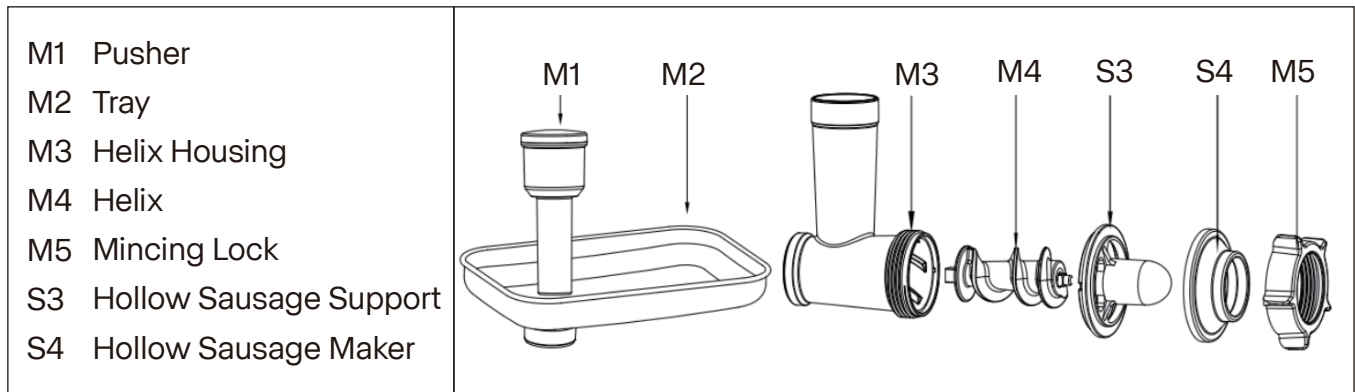
Recipes suggestions:

Ingredients: 1kg pork, 16g salt, 70g sugar, 85g maple syrup, 2g white pepper, 7g garlic powder, 5g five-spice powder, 7g pepper, 15g black pepper, 50g potato starch and 90g yellow rice wine. After marinating the minced meat for an hour, insert the plug into the socket, and then set the speed knob to 3-6. Please stop working after continuous operation for 5 minutes, and do not work continuously for 15 minutes, so as not to affect the performance of the machine.

HOLLOW SAUSAGE FUNCTION

How to assemble and use hollow sausage maker:

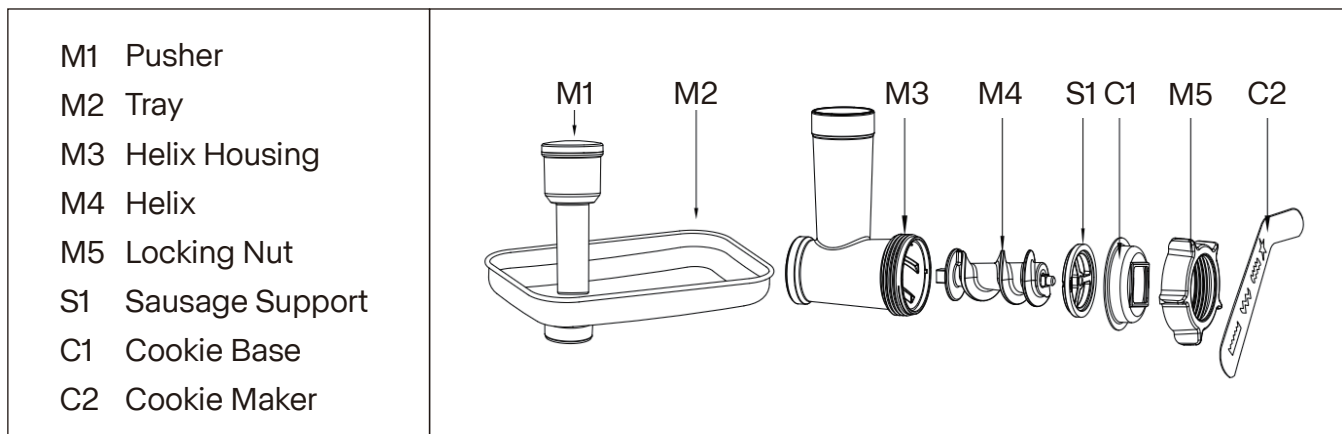
- 1) Install the hollow sausage support S3 on the head of the helix M4 and put on the hollow sausage maker S4. Tighten the locking nut M5 on the helix housing M3.
- 2) Please follow the instructions of sausage maker.



COOKIE MAKER FUNCTION

How to assemble and use cookie maker:

- 1) Put the sausage support S1 into the helix M4, the cookie base C1 into the locking nut M5. Tighten the locking nut M5 on the helix housing M3. Then insert the cookie maker C2 into the front slot of the cookie base C1.
- 2) Move the cookie maker C2 and select the desired shape.
- 3) Insert the power cord plug into the socket, then set the speed knob to the desired gear.
- 4) Cut the dough into strips, put them into helix housing through tray. The biscuits will be squeezed out of the output section.
- 5) When the dough sticks to the inner side of the helix housing, you can push the dough into the helix housing with the pusher M1.



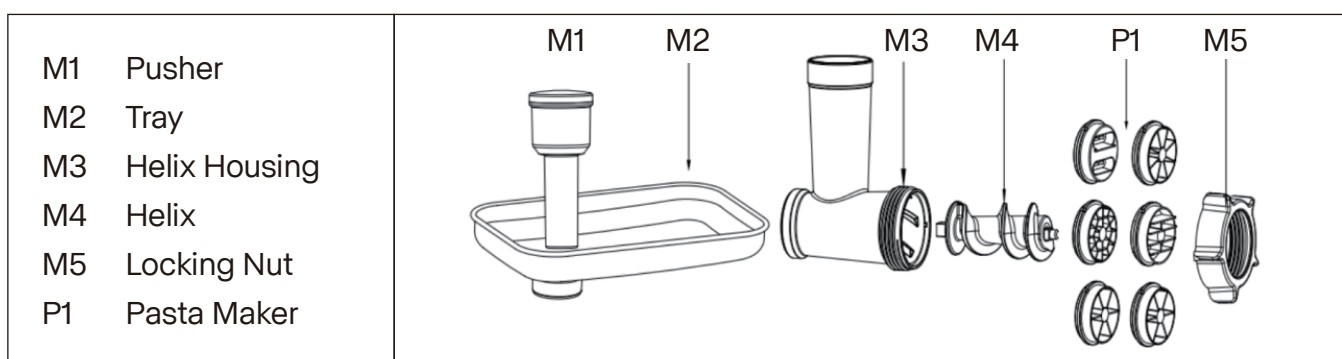
Recipes suggestions:

Cut the dough mixed with 1kg flour and 500g water into strips, then put them into the feed inlet in turn. Insert the plug into the socket, and then set the speed knob to 3-6. Please stop working after continuous operation for 10 minutes and do not work continuously for 30 minutes, so as not to affect the performance of the machine.

PASTA MAKER FUNCTION

How to assemble and use pasta maker:

- 1) Install one of the pasta makers P1 on the front head of helix M4, tighten the locking nut M5 on the helix housing M3.
- 2) Insert the power cord plug into the socket. Then set the speed knob to the desired gear.
- 3) Please cut the kneaded dough into strips, and then put them into the feed port in turn. The pasta will be squeezed out of the output.
- 4) When the dough sticks to the inner side of the helix housing, you can push the dough into the helix housing with the pusher M1.



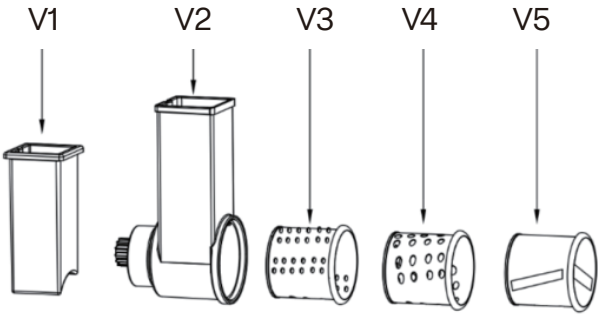
Recipes suggestions:

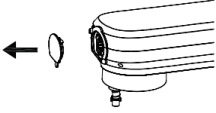
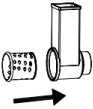
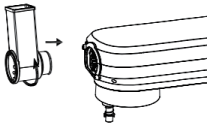
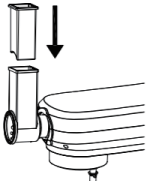
Cut the dough mixed with 1kg flour and 500g egg liquid into strips, then put them into the feed-ing port in turn, insert the plug into the socket, and then set the speed knob to 3-6. Please stop working after continuous operation for 10 minutes and do not work continuously for 30 minutes, so as not to affect the performance of the machine.

VEGETABLE SLICER FUNCTION

How to assemble and use vegetable slicer:

- 1) Remove front cover 9. (PG1)
- 2) Load the selected blade (fine shredder V3, coarse shredder V4, or slicer V5) into the interior of the vegetable cutting housing V2. (PG2)
- 3) Press the eject button at the front of the machine, connect the connection of the vegetable cutting housing V2 to the transmission part of the front cover, rotate counterclockwise and lock it. (PG3)
- 4) Place the container under the outlet of the vegetable cutting housing V2.
- 5) Cut potatoes or other vegetables into pieces, the size is suitable for the import of vegetable cutting housing.
- 6) Insert the power cord plug into the socket, then set the speed knob to the desired gear. Push the vegetable into the inlet of the feeding tube and press gently with the pusher V1. (PG4)
[Reminder: do not press by fingers.]
- 7) After use, adjust the speed knob to 0 and unplug the power plug.

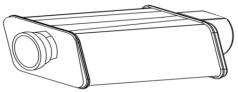
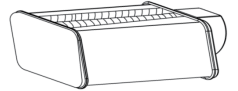
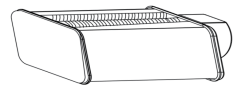
V1 Pusher V2 Vegetable Cutting Housing V3 Fine Shredder V4 Coarse Shredder V5 Slicer	
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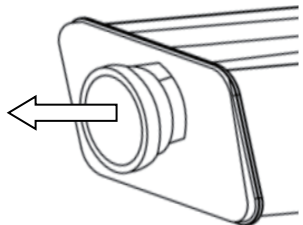
PG1 	PG2 	PG3 	PG4 
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Recipes suggestions:

Cut the solid food into long strips, and pass through the incision. Insert the plug into the socket, set the speed knob to 3-5, and then apply appropriate force to the pusher to press the food. Please stop working after continuous operation for 5min, and do not work continuously for 15min, so as not to affect the performance of the machine.

PASTA MAKER FUNCTION

Attachment	Function	Speed	Noodle Width
	Pasta Roller	2-6	Up to 140mm
	Fettuccine Cutter	2-6	6.5mm
	Spaghetti Cutter	2-6	2mm

Pull the knob out and rotate	Roller Settings	Suggested Uses
	1-2	Kneading and tinning dough
	3-4	Egg noddles
	4-5	Spaghetti, Fettuccine, Lasagna noddles
	6-7	Thin Fettuccine, Tortellini, Linguinei

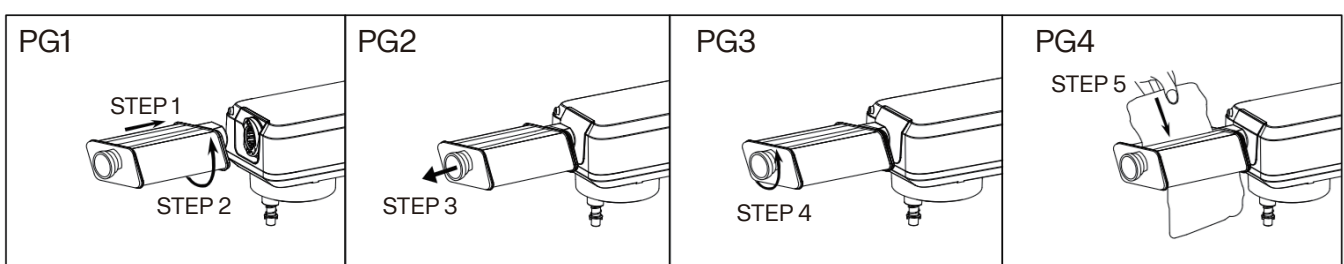
BEFORE FIRST USE

To avoid damage, do not wash or immerse the attachments in water or other liquid. Do not wash them in dishwasher.

Note: These attachments are designed for making pasta dough only. Do not cut or roll anything other than pasta to avoid damaging your pasta maker.

ASSEMBLING & USAGE

- 1) Take out the front cover 9 of stand mixer, and select the attachment that you need.
- 2) Step 1: Insert the pasta roller into the hub. Step 2: Contrarotate for fitting into the square of hub socket.(PG1)
- 3) Step3: Pull the pasta roller adjustment knob straight out after the attachment is completely secured to the mixer.(PG2)
- 4) Step4: Turn to set according to the noodle width that you need.(PG3)
- 5) Step5: Put the plug into the socket, and set up the speed to 2-6 level. Feed flattened dough into rollers to knead.(PG4)
- 6) Please reduce the speed to 0 and unplug the power cord after finish using.



ATTENTIONS

1. Cut dough into sections that fit in the pasta roller.
2. Pull the pasta roller adjustment knob straight out and turn to setting 1. Release the knob, ensuring the pin on the pasta roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing.
3. Feed flattened dough into rollers to knead. Fold dough in half and roll again. Repeat until the dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to make it dryer and separate.
4. Feed dough through rollers to further flatten the sheet of dough. Charge the roller to setting 3, and repeat the rolling process. Continue to increase roller setting until the desired thickness is reached. Do not fold the dough during this step.
5. To make noodles, exchange the pasta roller for the cutter of your choice. Feed the flattened sheets of dough through the cutter. See the "Function" chart above to determine the correct thickness for each type of pasta.
6. You can sprinkle dry flour on the dough if the noodles are too soft and become cracked.

RECIPES

Linseed Bread Rolls

Ingredients: 30g linseed, 40g water, 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, 20g butter, 15g egg liquid.

Processes:

1. Soak the 30g linseed into 40g water for 12 hours.
2. Put 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, 150g water into the mixing bowl. Use dough hook to knead the ingredients to a dough at levels 1-3, and then add 20g butter and continue to knead the dough until smooth, then add soaked linseed until the dough is well kneaded. Cover with preservative film and allow fermenting to double its size in a warm place.
3. Knead thoroughly once more, remove the dough from the bowl and divided into six rolls. After being rounded, cover the rolls and allow fermenting at 38°C for 1 hour.
4. After the fermentation is finished, brush the surface of the bread with egg liquid, put it on penultimate layer in the preheated oven, set fire up and down at 180°C and bake for 20 minutes, then remove the mold and put it on the grill to cool down.

Toast Bread

Ingredients: 270g high-gluten flour, 30g low-gluten flour, 1 egg, 3g salt, 55g sugar, 4g yeast, 80g light cream, 10g milk powder, 90g water.

Processes:

1. Put all the ingredients into the mixing bowl, use dough hook to knead the ingredients to a dough at levels 1-3.
2. Keep the mixture in a warm place and allow fermenting to double its size.
3. Knead thoroughly once more, remove the dough from the bowl and divided it into 3 portions, cover the dough with preservative film for 15 minutes.
4. Take one portion and roll it into a tongue shape, fold both sides toward the middle, and roll it up from bottom to top. After all three are rolled, cover the rolls with preservative film for 15 minutes.
5. After finishing 3 servings, put them into the mold for the 2nd fermentation, ferment to 80% of the mold height. Set fire up and down at 170°C and bake for 40 minutes, then remove the mold and put it on the grill to cool down.

Homemade Pizza

Ingredients: 170g high-gluten flour, 100g water, 1.5g edible salt, 15g white sugar, 2g yeast, 15g butter, and some stuffings.

Processes:

1. Put 170g high-gluten flour, 100g water, 1.5g edible salt, 15g sugar, and 2g yeast into the mixing bowl. Mix with dough hook at levels 1-3. After kneading into a dough, add butter and continue to knead until it can be pulled out to be a flexible film.
2. Leave the dough fermenting to double its size in a warm place.
3. During the fermentation, the pizza stuffing can be made and reserved for future use.
4. Knead thoroughly once more, take half of the dough to roll it round and relax for 5 minutes, then use a rolling pin to gently roll it to the size of a pizza pan. Put it on the pizza pan, press it around the pizza pan with your hands, finally use a fork to make small holes.
5. Set the upper and lower tube heating mode of the oven, preheat to 200°C. Brush the pie mold base with olive oil first, then scoop the pizza sauce and spread it evenly, and then, sprinkle a little mozzarella cheese and shredded onion, put the 8-inch pizza pan in the second layer of the preheated oven and bake for 8 minutes.
6. When the time is up, take out the pizza pan and spread a layer of bacon. Here you can put your favorite food and prepared stuffing in order.
7. Put it in the preheated oven, set the working time for 15 minutes until the cheese is melted and the crust is golden.

Butter Bread

Ingredients: 375g high-gluten flour, 180g milk, 35g butter, 30g sugar, 11g milk powder, 4g yeast, 3g salt, 1 egg.

Processes:

1. Put all the ingredients into the mixing bowl except the butter, leaving 10g egg liquid for the final brushing.
2. Use dough hook to mix at levels 1-3, after forming dough, add softened butter and continue kneading until it forms a smooth film over the dough.
3. Cover the mixture with preservative film and allow fermenting to double its size in a warm place.
4. Knead thoroughly once more, remove the dough from the bowl and divided it into 10 portions. Take a portion of the dough and roll it into an oval shape, then roll it up from top to bottom.
5. Place the greased paper on the baking tray, then put the rolled bread dough on the tray, allow fermenting to double its size in a warm place.
6. Brush the egg liquid on the bread dough surface, preheat the oven to 160°C, put the bread dough at the middle layer and bake for 20 minutes.

French Bread

Ingredients: 250g high-gluten flour, 50g low-gluten flour, 150g water, 10g sugar, 3g yeast powder, 1g edible salt.

Processes:

1. Put all the ingredients into the mixing bowl, use the dough hook to mix at levels 1-3, and knead the dough into a dough shape.
2. Cover the mixture with preservative film and allow fermenting to double its size in a warm place.
3. Knead thoroughly once more, remove the dough from the bowl and divided it into 4 portions. Take a portion of the dough and roll it into an oval shape, then roll it up from top to bottom.
4. Then cover with preservative film and allow fermenting to double its size.
5. Brush the surface with sesame oil, preheat the oven to 180°C, put the bread dough at the middle layer and bake for 20 minutes.

Original Cake

Ingredients: 100g cake flour, 5 eggs, 50g edible oil, 80g sugar, a small amount of lemon juice, 55g milk.

Processes:

1. Separate the egg white and egg yolk, add 20g sugar into the egg yolk, mix them with egg beater at level 6 until the sugar is completely melted. Add milk and continue to stir evenly at level 6.
2. Pour edible oil and continue beating until fully emulsified.
3. Pour the cake flour through a sieve, and stir evenly into a fine egg yolk paste.
4. Put a few drops of lemon juice into the egg white, add sugar three times and beat with an egg beater until it is cotton-like.
5. Take 1/3 of the egg white, put them in the egg yolk paste and stir evenly, pour the paste back to the remaining egg white and stir evenly to a fine cake paste.
6. Brush edible oil on the surface of cake mold, then pour the cake paste into the mold.
7. Preheat the oven to 150°C, set upper and lower pipe heating mode and baking time to 50 minutes, then bake it until golden.

Chocolate Cake

Ingredients: 150g egg liquid, 50g pure milk, 40g cocoa powder, 80g white sugar.

Processes:

1. Add 150g egg liquid, beat with egg beater at level 6 until it is cotton-like, then take it out and set aside.
2. Put 80g white sugar, 50g milk, and 40g cocoa powder into a bowl and stir into a fine powder with a stirring paddle at level 6.
3. Pour the prepared fine powder into the beaten egg liquid and mix well.
4. Pour the mixed raw materials into the oil-brushed baking tray mold and put it in the oven for baking at 180°C.
5. After being baked and shaped, take them out from the mold and wait for cooling down before eating.

Chocolate Ice Cream Cake

Ingredients: 140g cream cheese, 140g dark chocolate, 220g milk, 100g powdered sugar, 240g whipped cream, 2g edible salt.

Processes:

1. The outside of the square mold is wrapped with tin foil and a circle of baking paper inside.
2. Add powdered sugar and a pinch of salt to cream cheese and mix it with a stirring paddle.
3. Chop the dark chocolate and heat it to melt, pour the melted chocolate into the cheese, then use a stirring paddle to stir evenly. Take it out and place it on a tray for later use.
4. Put whipped cream in the pot and then stir until it is almost cotton-like.
5. Add the whipped cream 2 times into the chocolate cheese and stir evenly, then pour the milk into it 2 times and mix it well again.
6. Finally, pour it into the mold and put it in the refrigerator for several hours. Take it out and de-mould it.

ANALYSIS OF COMMON PROBLEMS

Phenomenons	Causes	Solutions
The machine suddenly stops working during use.	It may be that the machine runs too long, or the ambient temperature is too high, resulting in the machine's motor temperature being too high; the machine starts the overheating protection program, thus automatically shutdown.	Gear reset to "0", unplug the power, and wait for the machine to return to room temperature. It can restart (generally takes 15-30 minutes; the room temperature will vary cooling time).
When turning the gear knob, the machine does not run.	Check if the plug is in good contact with the socket.	Verify that the power plug is plugged into the outlet.
	Check if the power is out.	Wait for power before operating
	Check if the spring of the head knob back in place.	Make sure the headstock is stuck in place.
Excessive noise when the machine is running	① The machine will work louder in high gear than in low gear. ② The amount of food stirred is too large, resulting in overloading the machine. ③ Voltage is unstable. ④ Working time is too long.	① Choose the right gear to stir food according to the recommendations in the manual. ② Reduce the amount of stirring. ③ If the voltage is unstable, wait for it to stabilize before using it. ④ If the working time is too long, stop and cool down for a while before using.

Phenomenons	Causes	Solutions
The speed drops, or the speed is unstable.	① The room temperature is low, causing the lubricant in the machine to harden. ② The ingredients stirred are too hard and too much, resulting in too much load on the machine. ③ The voltage suddenly becomes low.	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. ② Reduce the mixing volume and let the machine work according to the normal workload. ③ When the voltage is stable, use the machine again.
Machine swaying and shaking when working	① The foot pad on the base is off. ② The machine is not placed on a smooth and flat countertop for use.	① Check if the foot pad on the base is off. ② Place the machine on a smooth and flat countertop for use.
The headstock can't spring back to reset after putting on the anti-splash cover and mixing bowl	The anti-splash cover is not in place, or the mixing bowl is not assembled.	Rotate the anti-splash cover and assemble it in place, and assemble the mixing bowl in place.
Darkening dough	Black powder falls onto the dough at the mixing head.	Please check that the mixing head and hook are dry and that no water or dust is present on the surface before use.

CLEANING

Body Cleaning	1. Do not immerse the machine in the water. Do not use water to shower directly on top of the machine to prevent the host body from entering the water to avoid short circuits, electric shock, leakage, rust, and other failures. 2. Do not use a dripping wet towel to wipe the machine. 3. Do not use detergent/vinegar/salt and other corrosive, strongly acidic, strong alkaline cleaning products to clean the machine body, otherwise accessible to damage the machine's surface. 4. Do not use sharp and rough tools such as wire balls to brush the accessories. Otherwise, it is easy to damage the surface of the accessories.
Accessory Cleaning	1. Do not wash them with corrosive, strongly acidic, or alkaline cleaning products. Please do not put them into the dishwasher for cleaning. (Except for stainless steel parts or surface-treated Teflon parts and electrophoresis parts) 2. Do not soak for a long time in detergent, salt water, vinegar, and other corrosive liquids; after use in time to clean accessories. 3. After cleaning, dry the accessories, mainly to keep the internal parts dry in time.

Special Cleaning	1. The rotating output shaft will produce a bit of black trace due to high speed and friction when the machine is working. After each use, please clean it promptly and keep the part dry. 2. Pay attention to the sharp blade and related parts or accessories with sharp edges.
Preservation and Maintenance	1. You can use olive oil to apply on the blade's surface, knife plate, and mixing bowl to avoid a dry and wet environment to oxidize it. 2. When not in use, you can cover the machine with a packaging bag and place it in a dry environment.

DISPOSAL



Do not dispose of the device in normal domestic waste.

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



NOTE:

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