



KITCHEN *Living*

4 quart stand mixer USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT



USA

1-888-367-7373



customer-service@wk-usa.com

MODEL: HM925, 11/14, 1843-14

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Congratulations!

You have made an excellent choice with the purchase of the quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.



General Information and Safety Instructions

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When using electrical appliances, basic safety precautions should always be followed.

Please read and save all instructions before using the 4 Qt. Stand Mixer.

1. To protect against electrical shock, do not immerse power cord, plug or stand mixer in water or any other liquid.
2. Never leave the stand mixer connected to the power outlet when not in use.
3. Do not use the stand mixer for other than intended use. Do not use outdoors. For household use only.
4. Close supervision is necessary when any appliance is being used by or near children. This stand mixer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the stand mixer by a person responsible for their safety.
5. Never leave the stand mixer unattended while it is operating.
6. Unplug this unit from the electrical outlet when not in use, before cleaning, before putting on or taking off the attachments before attaching the hand held unit to the base, or before detaching the hand held unit from the base.
7. Do not operate the stand mixer with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the stand mixer to the warranty center for examination, repair, or electrical or mechanical adjustment. See warranty page. Do not attempt to repair the stand mixer yourself.
8. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
9. The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or risk of injury.
10. Do not place stand mixer on or near hot gas or electric burner, or in a heated oven.
11. Turn the control knob to "OFF" before plugging the power supply cord into the wall outlet. To disconnect turn the stand mixer to OFF before removing the plug from the wall outlet. Never leave the stand mixer connected to the power outlet when not in use.
12. Keep hands, 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 stand mixer.
13. Avoid contact with moving parts.
14. Remove beaters from stand mixer before washing.

WARNING!

Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!



CAUTION:

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG

NOTE:

- This stand mixer has a polarized plug (one blade is wider than the other).
- As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way.
- If the plug does not fit fully in the outlet, reverse the plug.
- If the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.



SAFETY WARNING

Although your stand mixer is easy to operate, for your safety, the warnings below must be followed:

1. Do not place the stand mixer near a heat source.
2. Never leave the stand mixer unattended while connected to the electrical outlet.
3. Use the stand mixer on a stable work surface away from water.
4. Do not unplug from the wall socket by pulling on the supply cord.
5. The stand mixer must be unplugged:
 - A. After each use.
 - B. If it appears to be faulty.
 - C. Before cleaning or maintenance.
 - D. Before attaching beaters or removing beaters.
 - E. Before and after attaching the hand held unit to the base.

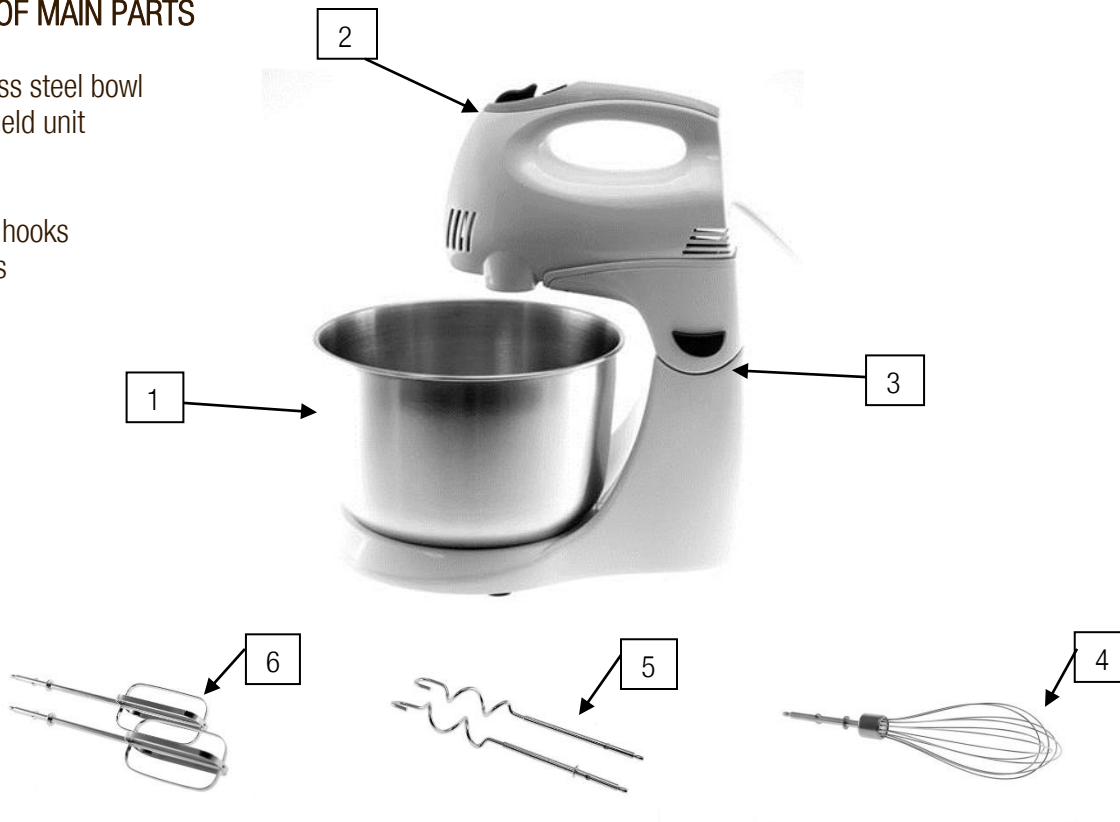
THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS!



LIST OF MAIN PARTS

1. Stainless steel bowl
2. Hand held unit
3. Base
4. Whisk
5. Dough hooks
6. Beaters



CONTENTS OF PACKAGING

- Stand mixer base
- Stand mixer hand held unit
- 2 beaters
- 1 whisk
- 2 dough hooks
- Plastic knife
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 or email us at customer-service@wk-usa.com for replacement. Our business hours are Monday through Friday 10:00am to 5:00pm EST.

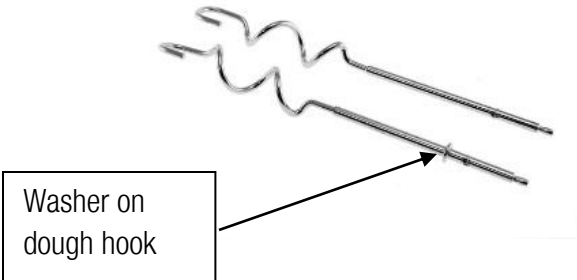
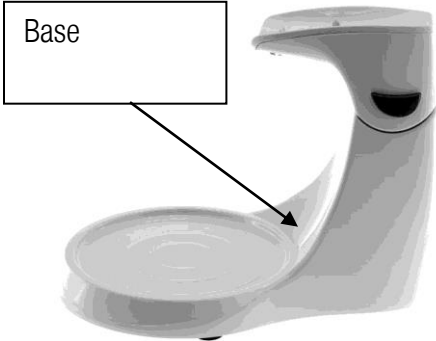
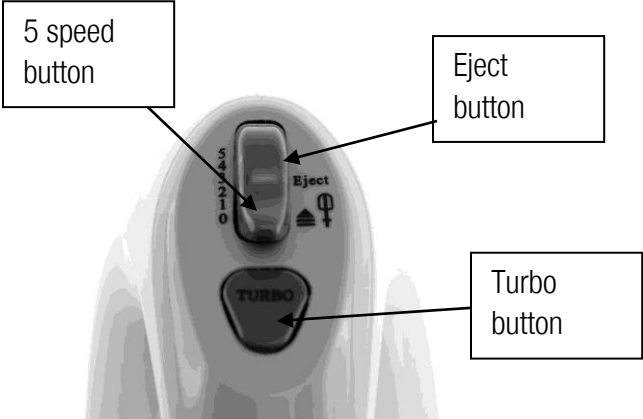
BEFORE THE FIRST USE

1. Unpack the Stand Mixer from the box.
2. Remove any unwanted packaging materials such as cardboard, plastics or styrofoam.
3. Wipe clean all the parts with a soft damp cloth or sponge and warm water. Rinse and dry thoroughly. **DO NOT IMMERSE THE STAND MIXER BASE OR HAND HELD UNIT IN WATER OR ANY OTHER LIQUID.**

DO NOT USE ANY ABRASIVE MATERIALS TO CLEAN THE SURFACE

DO NOT IMMERSE THE STAND MIXER BASE OR HAND HELD UNIT INTO WATER AT ANY TIME





HOW TO USE THE STAND MIXER AND HAND HELD UNIT

1. When Assembling the Stand Mixer, take the hand held unit and align the 2 front holes with the 2 protrusions on the top of the base. Press down gently until you hear a click that indicates the hand held unit is secure. Try lifting the hand held unit. If it does not move then it is secure. If it moves repeat the steps above. Push the grey button on the side of the base to tilt the head back to receive the attachments.
2. Please note the hand held unit can be used by itself without the base.
3. Please note the beaters will be off center of the bowl.
4. Select the attachments that are appropriate for the food that is going to be mixed.
5. Please note: The dough hooks are for mixing dough only and should not be used for other items such as beating eggs, cake mixes, or cookies.
6. Please note that the beaters can be inserted in either hole but the **dough hooks should only be inserted one way**. The dough hook that has the washer on it (see image on previous page) must go in the larger of the 2 holes. If you put the dough hooks in the wrong way they will not click into place. The Stand Mixer will operate if the dough hooks are inserted incorrectly but you will not get proper kneading action and you could risk ruining a recipe or damaging your mixer.
7. Make sure the speed button is on "0" before you plug the unit into a power outlet.
8. Turn the speed button to the desired speed and the Stand Mixer will begin working.
9. If you press the "Turbo" button it will increase the speed approximately 15%.
10. Do not stick knives, metal spoons, forks or other utensils into the bowl while it is operating.
11. Use a rubber spatula to scrape down the sides of the bowl when needed.
12. Please note the bowl will not turn automatically, however it can be turned easily manually.
13. It is recommended that you do not leave the Stand Mixer on for more than 5 minutes at a time. Turn the Stand Mixer off to scrape the sides before turning it back on.
14. When kneading yeast dough the speed button should be set on 1 or 2.
15. When mixing is complete, turn the speed button to "0" and unplug the unit from the power supply.
16. Press the Tilt Head button to tilt the beaters out of the bowl. Use a rubber scraper to clean off the beaters if necessary.
17. Remove the bowl from the stand.
18. To remove the beaters, make sure the unit is off and the speed button is set on "0". Press down on the speed button to eject the beaters.

WARNINGS

DO NOT press the eject button when the Stand Mixer is running.

ALWAYS keep fingers and utensils out of the Stand Mixer when it is running or plugged in.

ALWAYS make sure that the Stand Mixer is unplugged from the power outlet when not in use.



HELPFUL HINTS

- Refrigerated ingredients such as butter or eggs should be at room temperature before you begin mixing. Be sure to set these ingredients ahead of time.
- Do not over beat. Mix only as recipes recommend.
- When adding dry ingredients always use the low speed.
- To eliminate the possibility of egg shells or bad eggs being added into your mixture, always break eggs into a separate container and add to mixture one at a time.
- Always start mixing at slow speeds and gradually increase to the recommended speed as stated in your recipe.



Other Useful Information

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SERVICE CENTER

If you have any questions in regards to the operation of this Stand Mixer or are in need of a spare part, please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

Business Hours: Mon-Fri 10:00am – 5:00pm EST

Email: customer-service@wk-usa.com

TECHNICAL INFORMATION

- Model Number: HM925
- Rating Voltage: 120V, 60Hz
- Nominal Power: 300 Watt

MAINTENANCE

1. When performing any cleaning or maintenance to this unit, **be sure to unplug from power outlet first.**
2. Wipe the outer surface of the hand held unit and base with a warm damp cloth and dry with a soft cloth.
3. Wash the bowl, beaters, dough hooks, and/or whisk in warm soapy water and wipe dry. These items may also be washed in the dishwasher.

STORING

- Always unplug the Stand Mixer before storing.
- Store the Stand Mixer in a dry location in the original box if possible.
- Do not place any heavy items on top of the Stand Mixer during storage as this may result in possible damage.

ENVIRONMENTAL PROTECTION

If the Stand Mixer should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.



KITCHEN *Living*

4 quart stand mixer

Your details:

Name _____

Address _____

 _____ E mail _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:

If you have a malfunction please contact our
Customer Service department and send this
completed warranty card with the receipt to:

Wachsmuth & Krogmann, Inc.

621 IL Route 83




Suite 202

Bensenville, IL 60106

United States

customer-service@wk-usa.com

AFTER SALES SUPPORT

  1-888-367-7373  customer-service@wk-usa.com

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Phone lines available Monday thru Friday,
10am – 5pm EST

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YEAR WARRANTY