

# anko

**Bench Mixer**  
**KM3000CD-SA**  
**User Manual**



**PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE**



## **IMPORTANT SAFEGUARDS**

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. 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.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Never eject beaters or dough hooks when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
13. Remove beaters from mixer before washing.
14. Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
15. Avoid contacting with moving parts.
16. 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 mixer.
17. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
18. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliances by a person responsible for their safety.

19. Children should be supervised to ensure that they do not play with the appliance.
20. Switch off the appliance before changing accessories or approaching parts which move in use.
21. 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.
22. For operating time and speed setting, please refer to Recipe.
23. For cleaning, please refer to CLEANING AND MAINTENANCE section.

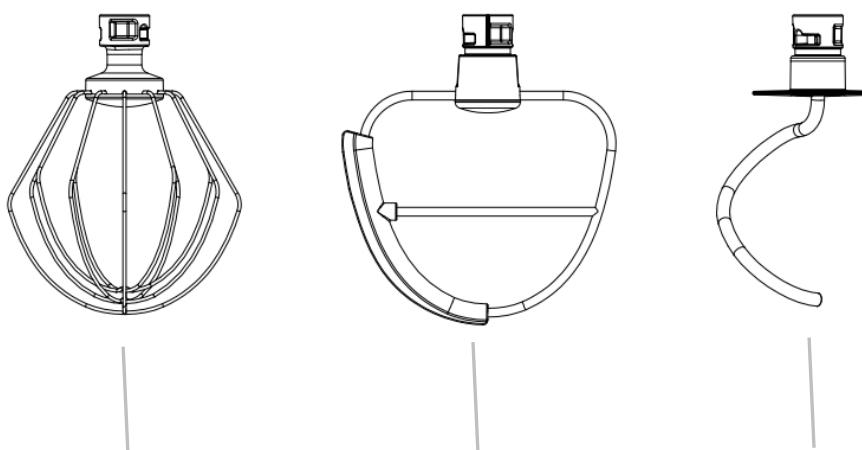
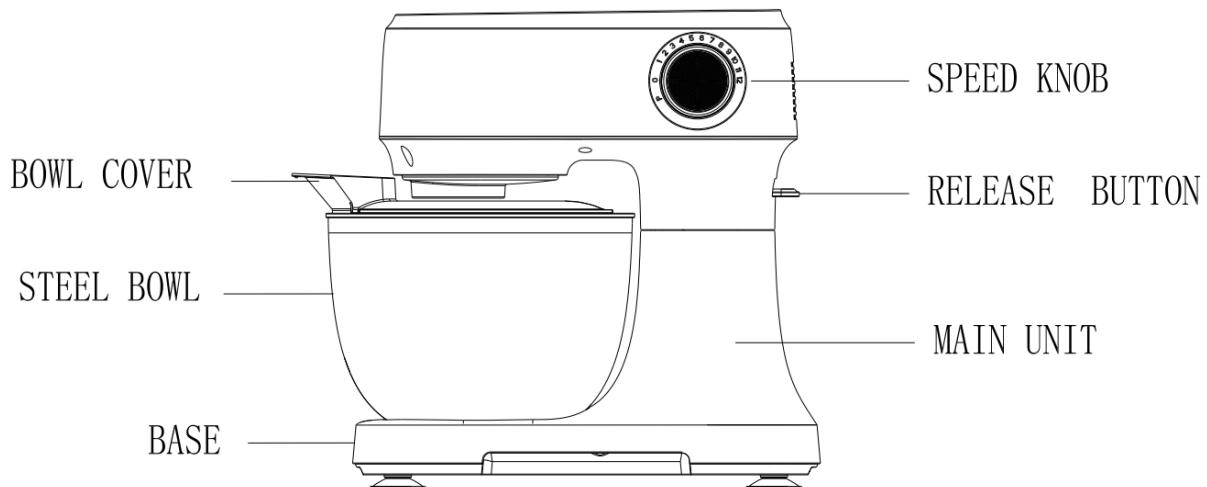
**Note: The appliance incorporated with a non-self resetting thermal motor protection circuit to protect the motor from overheating. If the motor shuts OFF while in use, unplug the unit from main power outlet. Remove the blending jar from motor unit and free the blade of any obstructions. Allow the unit to cool down for at least 30 minutes. After then, plug the unit back into mains power for normal operation.**

**CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.**

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# KNOW YOUR MIXER

Product may be subject to change without prior notice



Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the 0 position.

1. Pull up the release button, the head of the mixer will automatically release and lock into tile position.
2. Select the desired attachments, which depend on the mixing task to be performed: beater for mixing and beating egg, dough hook for kneading, and the whisk for beating and frothing egg white.

3. Align the Beater/dough hook/whisk with the socket, push up and twist it anti-clockwise to lock it into position.

**Note:** Ensure the beater or dough hook or whisk is fully locked into the socket, otherwise your mixing results may be affected.

4. Place the bowl in position. First place the bowl on the base, then turn the bowl clockwise until it locks into position (see Fig.1).

5. Lower the head and beater/dough hook/whisk into the bowl by holding the head with the one hand and easing the head down. A click sound will be heard when the head has reached the correct position.

6. Make sure the bowl cover in place (see Fig.2).

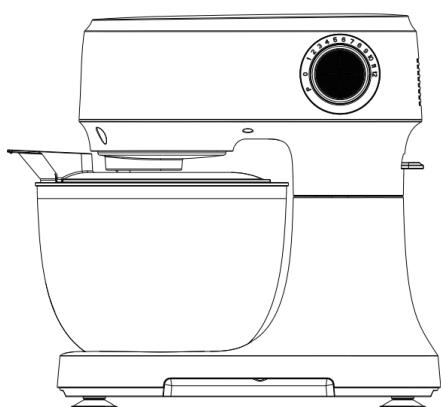


Fig.1

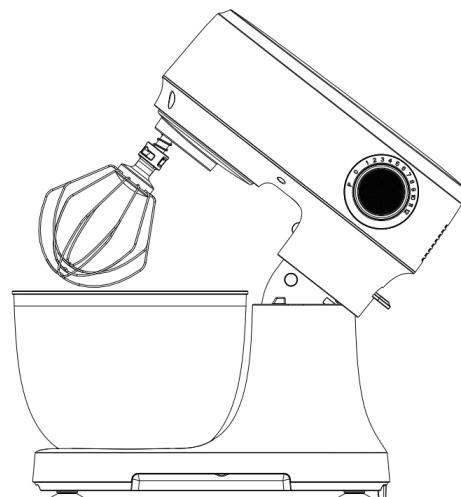
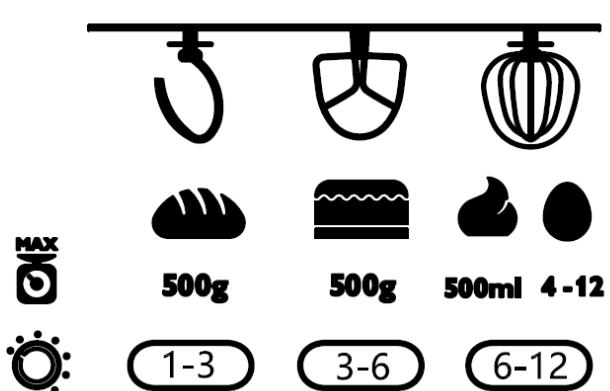


Fig.2

Symbol on body



## 1. Bread dough

The max flour is 500g, suggested speed setting is level 1-3.

## 2. Biscuit dough

The max flour is 500g, suggested speed setting is level 3-6.

## 3. Whipped cream or egg white

The max whipped cream is 500ml, the max QTY of egg white is from 4 to 12pcs, suggested speed setting is level 6-12.

## **USING YOUR MIXER FOR MIXING**

1. Ensure that the speed selector is at the 0 position, then plug into the power source.
2. Turn the speed selector to your desired setting, The low-speed 1-3 gear is used for the dough hook, the medium speed 3-6 gear is used for the beater and the highest speed gear is used for the whisk.

**Warning:** Do not stick knives, metal spoons, fork and so on into bowl when operating.

**Note:** When mixing dough with dough hook, remove bowl lid after dough forming.

3. The max operation time per cycle shall not exceed 5 minutes and minimum 10 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, it is suggested to first use a low speed and then use a higher speed to achieve the best results.

**Note:** During kneading, some flour may be adhered on the inside of the bowl, you can remove the bowl cover and scrape the flour on the inside wall of the bowl using a spatula to obtain well kneading results.

4. When mixing is completed, turn the speed selector to 0 position. Unplug the cord from power outlet.
5. Pull up the release button, the head of the mixer will automatically lift and lock into the tilt position.

**Caution:** Before pulling up the release button (namely before lifting the head of mixer), make sure the beater or whisk or dough hook rest on the two sides of the head of mixer, otherwise, when lifting the head of mixer, the beater or whisk or dough hook will intervene the mixing bowl; if the beater or whisk or dough hook is resting on the front of the head of mixer, turn on the speed selector again, let the mixer rotate for a few seconds,

then turn off the speed selector to stop the beater or whisk or dough hook on the two sides of the head of mixer.

6. If necessary, you can scrape the excess food particles from the beaters or dough hooks using a plastic spatula.

7. Push the beater/dough hook/whisk upwards with a little force and twist clockwise to unlock it from the socket. It is recommended to push against the washer on the beater/dough hook/whisk to easily twist and release the beater/dough hook/whisk.

**Caution:** The speed selector must be at 0 position and the power outlet must be unplugged before pulling out the beater/dough hook/whisk.

## Speed setting

Level	Use	Suitable for...
1-3	Dough hook	<ul style="list-style-type: none"><li>-Kneading and mixing of firm dough or firmer ingredients</li><li>-Kneading yeast dough</li><li>-Kneading thick cake mixture</li></ul>
3-6	Beater	<ul style="list-style-type: none"><li>-Mixing thick cake mixture</li><li>-Mixing butter and flour</li><li>-Mixing yeast dough</li><li>-Cake mix</li><li>-Whisking butter with sugar</li><li>-Biscuit dough</li></ul>
6-12	Whisk	<ul style="list-style-type: none"><li>-Whipped cream</li><li>-Egg white</li><li>-Mayonnaise</li><li>-Whisking butter until fluffy</li></ul>

## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and wait for it completely cool down before cleaning.
- Caution:** The mixer cannot be immersed in water or other liquid.
2. Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Immerse the bowl, beater, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. They can also be placed in the dishwasher.

## **COOKERY TIPS**

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, before adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.

## **IMPORTANT!**

**Always start mixing at the lowest speed. When ingredients are mixed into a smooth paste, increase to the recommended speed gradually according to the recipe.**

**NEVER PLACE BEATER AND DOUGH HOOK IN DISHWASHER.**

## **TECHNICAL SPECIFICATION**

Voltage: 220-240V~ 50-60Hz

Power: 400W

## RECIPE

Test items	Material Recommended	Weight	Instructions
Beater	Flour	150g	30 sec in level 3, 4 minutes in the level 6
	Sugar	150g	
	Butter	150g	
	Eggs	3pcs	
	Baking Soda	3g	
Dough hook	Flour	400g	Work in level 1 for 30 sec, shift to level 3 for 4 minutes
	water	240g	
Whisk	Eggs	4pcs	Maximum operation at level 12 for 3 minutes

	Ingredients	Procedure
Bread Dough	400g Flour, 10g Butter, 15g Sugar, 5g Salt, 8g Yeast, 235g Water	1) Knead 30 seconds, on the lowest setting. 2) Then on the speed level 3 for 4 min. 3) Stop, scrape sides and bottom of bowl.

Test items	Material Recommended	Weight	Instructions
Beater	Maltose	400g	Set it to the level 12 of work for 22 sec
	Salt	10g	

Note: Maltose tends to solidify and thicken in winter compared to summer. In order to quickly mix together, it must be heated in an oven for melting.

## **12 Month Warranty**

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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