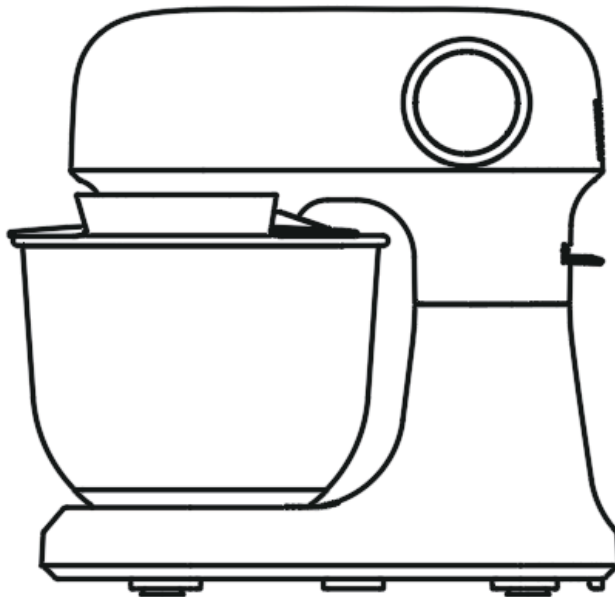




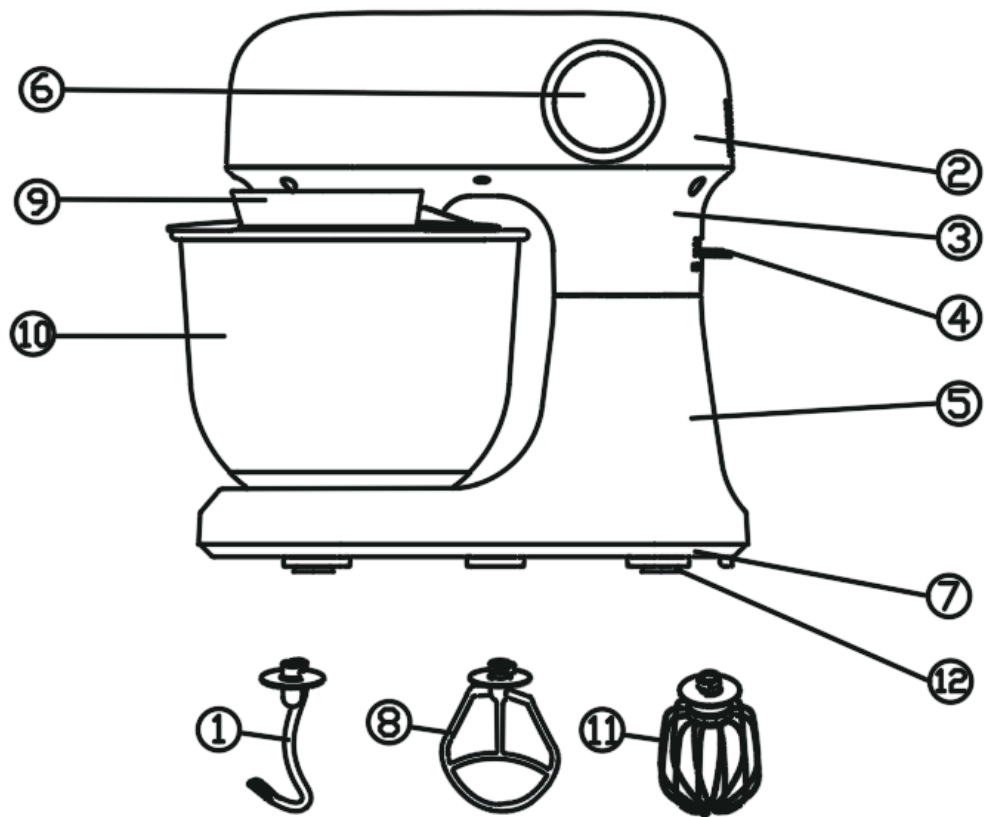
Operating Instructions

MEDSMB03NR Food Mixer



Before use, please watch this
video carefully

**Before operating this unit, please read these instructions completely
(If the product pictures are inconsistent, the actual product shall prevail)**



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	Control panel	12	Suction feet



1	Dough-kneading icon	6	Mixing icon
2	Weight display / time display	7	Egg whisking icon
3	Add setting icons/plus	8	Reduce setting icons/subtract
4	Gear position display/gear area	9	Electronic scale setting icon
5	Gear setting icon/time	10	On/Off icon/Switch/on-off button/key

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.
- 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 handling 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
- Children shall not play with the appliance.
- Warning! Improper use of the product may result in injury!

Short-time operation

The appliance has been designed for short-term operation only. IE, it should not be operated continuously for more than 4 minutes. Switch off the appliance afterwards and allow the motor to cool down before switching it on again.

Cleaning

1. Before cleaning, please ensure 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 any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. 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.
7. 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:	220-240V AC, 50-60Hz
Power consumption:	1500W
Protection class:	II
Mixing bowl max. capacity:	5.0L

This device complies with the requirements of European Commission Regulation (EU) 2023/826 on standby energy consumption.

Power consumption in standby mode	0.62 W
Maximum time required to automatically reach standby mode	5min

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.5Fig.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 ,The appliance is now ready to use

	
Standby model	Ready model

- 5.1 After powering on and displaying the full display for 1 second, only the on/off button breathing light is left, and nothing else is lit up, and it enters standby mode.
- 5.2 In standby mode, press the on/off button, the button light will be fully lit, and the time zone will display "00:00"; The gear area shows "00".
- 5.3 After entering the working mode, press the "plus" and "subtract" keys to adjust the gear by default, the gear area flashes once per second, and can be set by 0-12 cycles, and it keeps flashing when other switching buttons are not clicked; Press the "Time" button to switch to the time zone flashing "00:00", each time you press the "Add" and "Subtract" buttons, add or subtract for 30 seconds, press and hold for 2 seconds to quickly add or subtract time, jump at 1-minute intervals, and the time setting range is "0-15" minutes, which can be set in cycles; After setting the parameters, press the "switch" button, and the motor will start to work; (Set the

timer to start the work, countdown display; Start work without setting time, positive timer display)

- 5.4 In ready mode, press the "plus", "subtract" button, directly can add or subtract gears, add and subtract gears when the gear flashes, no operation flashes 5 times after the display is often displayed, the maximum is increased to 12, the minimum is reduced to 1; Press the "Time" button to set the time; Press the "Switch" button to pause the work, and the "Time Zone" is displayed when paused **PAUSE**, Function icons and motor gears are always displayed.
- 5.5 Press the "switch" button to stop working, the time stops, press the "switch" button to continue the original time work, press and hold the "switch" for 2 seconds to end the work, return to standby; When the machine is working, the timer or countdown is over, and the buzzer has a long tone of 1 second "drop, drop, drop" 3 times, and the machine stops working and is often displayed **END**, Others do not light up.
6. (1) When the automatic work is completed or standby, it will return to the state when the power is on after 5 minutes of no operation; (2) Manual power off: Press and hold for 3 seconds.
7. Buzzer: (1) Touch once, sound once; (2) Two wrong sounds;
8. Automatic function Button :
- 8.1 Press the dough-kneading icon. The kneading icon flashes, tap the on-off key to start the machine, and tap the "on-off" key during work. The machine pauses, the kneading icon flashes, tap the "on-off" button again, the machine continues to run according to the unfinished program, and the kneading icon is always bright during operation. During operation, press and hold the kneading icon for 3s, the program is cleared, and machine stop working and to ready model. Adjustable time during machine operation. Tap the time icon, the time icon flashes, the time can be adjusted at this time, after the time is adjusted, the time icon flashes for 5s, and the program has been running.
- 8.2 Press the mixing icon..The mixing icon flashes, press the "on-off" key machine to start working, press the "on-off" key during the work The machine pauses, the mixing icon flashes, press the "on-off" button again, the machine continues to run according to the unfinished program, and the mixing icon is always bright during operation. Press and hold the mixing icon for 3s during operation, the program is

cleared, and machine stop working and to ready model. Adjustable time during machine operation. Tap the time icon, the time icon flashes, the time can be adjusted at this time, after the time is adjusted, the time icon flashes for 5s, and the program has been running.

8.3 Press the egg whisking icon, The egg whisking icon flashes, press the "on-off" key machine to start working, press the "on-off" key during work The machine pauses, the egg whisking icon flashes, press the "on -off" again, the machine continues to run according to the unfinished program, and the egg whisking icon is always bright during operation. During operation, press and hold the egg whisking icon for 3s, the program is cleared, and machine stop working and to ready model. Adjustable time during machine operation. Tap the time icon, the time icon flashes, the time can be adjusted at this time, after the time is adjusted, the time icon flashes for 5s, and the program has been running.

8.4 Scale function: (the machine is working, can not enter the electronic scale function).

- (1) When ready, press the "scale" button to enter the electronic scale, and flash "00 00g". You can start weighing;
- (2) Tare, under the scale interface, press the "scale" button, 1 second later, start to peel;
- (3) Overweight error, when the weighing exceeds 99 99g, the electronic scale displays overweight information, and the report "- - - g" flashes;
- (4) Exit the scale, scale interface, press the "switch" button, exit the scale, return to the standby state;

4.0 Fault code

E0 : Full screen flicker The microswitch is not closed

E1 : Motor speed not detected

E2: NTC Fault

E3: Scale EEP Fault

E4: The weight sensor is faulty

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, afterwards speed 3 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 3 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.
- Settings 12 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.

Mixing blade



For medium mixtures

This hook is useful for medium mixtures such as thick batter-mix and mashed potatoes, using the speed settings **1-11**.

Dough hook



For heavy dough

This hook is suitable for processing heavy dough using the speed settings 1-3. 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. - When adding ingredients.
1-3	Dough hook	- Kneading and mixing firm dough or ingredients. <u>Ingredients</u> ▪ 0.6 kg plain flour ▪ 0.36 kg lukewarm water <u>Preparation</u> 1. Put the ingredients in the mixing bowl. 2. Fit the splash guard and dough hook. 3. Speed: 1st, knead for 20s on level 1. 2nd, knead for 20s on level 2. 3rd, knead for 3 minutes on level 3.
1-7	Mixing blade	- Mixing blade: for soft cake mixes or light mixing. Sauces & Puddings Custard/Icing / Packet Mixes
1-12 Pulse button	Egg whisk	- Whipping cream - Egg whites - Mayonnaise - Beating butter until fluffy <u>Ingredients</u> ▪ 6 egg whites <u>Preparation</u> 4. Put the egg whites in the mixing bowl. 5. Fit the balloon whisk. 6. Beat the egg whites at level 12 for 4 minutes until stiff.

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 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:

- 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
 - a.When there is no supervision
 - b.After each cycle of use
 - c.In case of any malfunction

d.Before cleaning ,assembling or disassembling the appliance

e.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



The device complies with the European Directives
2014/35/EU and 2014/30/EU.



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their label. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

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