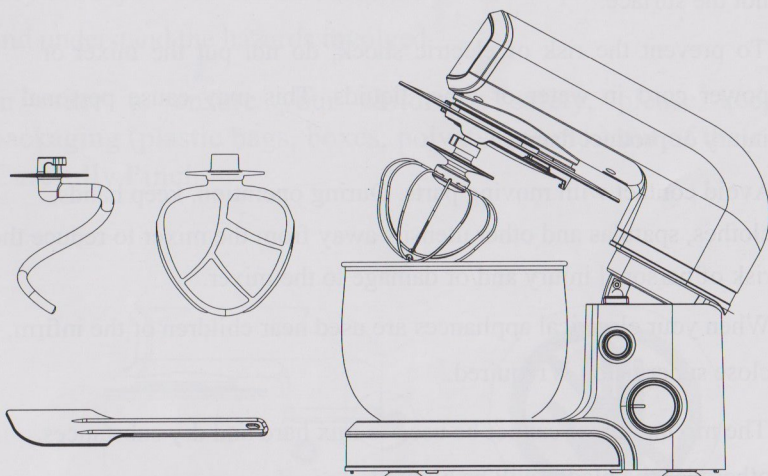




INSTRUCTION MANUAL

KITCHEN IN THE BOX MULTIFUNCTION STAND MIXER



MODEL NUMBER: SC-627

Read this booklet thoroughly before using and saving it for future reference

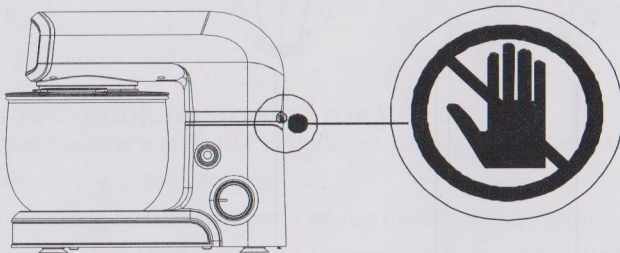
----IMPORTANT SAFEGUARDS:

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

1. Read all instructions.
2. Make sure that the voltage of your outlet meets the regulations on the mixer's rating label.
3. Do not operate the mixer when the power cord or plug is damaged, If the equipment malfunctions, or drop or damage it in any way. Return the equipment to the nearest authorized service center for inspection, repair, or electrical or mechanical adjustments.
4. Do not leave mixer unattended while it is working.
5. Do not let the cord to hang over the edge of table or counter or hot the surface.
6. To prevent the risk of electric shock, do not put the mixer or power cord in water or other liquids. This may cause personal injury or product damage.
7. Avoid contact with moving parts. During operation, keep hands, clothes, spatulas and other utensils away from the mixer to reduce the risk of personal injury and/or damage to the mixer.
8. When your electrical appliances are used near children or the infirm, close supervision is required.
9. The mixing mixer cannot be used to mix hard and dry substances, otherwise the blades will be blunted.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Be sure to turn the speed selector to the 0 position after each use. Make sure that the motor is stopped before disassemble, and

take out the power cord plug from the socket.

12. Do not place the appliance on or near a hot gas or on a heated oven.
13. Never pull out mixing beater/dough hook/egg whisk when the appliance is in operation.
14. Unplug the plug from the socket when not in use.
15. Do not operate the equipment beyond its intended use.
16. Do not use the appliance outdoor.
17. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
18. Appliances can be used by persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they are supervised or instructed to use the equipment in a safe manner and understand the hazards involved.
19. In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
20. Carefully Pinch



HOUSEHOULD USE ONLY

----KNOW YOUR MULTIFUNCTION STAND MIXER

Product maybe subjected to change without prior notice

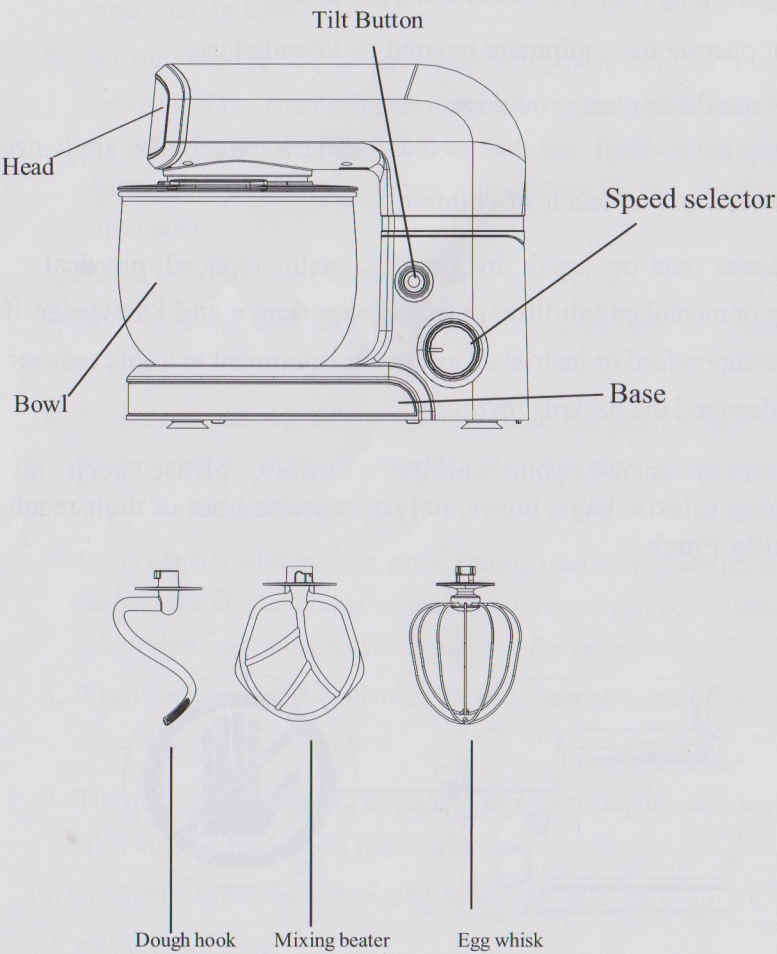


Fig.3



BEFORE USING MULTIFUNCTION STAND MIXER

Before assembling the mixer, make sure the power cord unplugged from the power outlet and the speed selector is on the OFF position.

1. Depressing the tilt button, the head of the mixer will automatically release and lock into the tilt position.
2. Select the desired attachments, which are depending on the ingredients to be performed:
mixing beater for mixing and beating eggs and butter and dough hook for kneading the paste, the egg whisk for beating and frothing the egg white / milk/liquid food.
3. Insert the mixer/dough hook/beater directly until it locks into place. Notice:
Make sure the mixer or dough hook or whisk is fully inserted into the socket, Otherwise, your mixed results may be affected..
4. Place the mixing bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it locks into the right position(see fig.1).
5. Lower the head and put the mixer/dough hook/beater into the bowl.Hold the head with one hand and lower the head. A click will be heard when the head reaches the correct position.
6. And make sure the bowl cover in place (see fig.2).

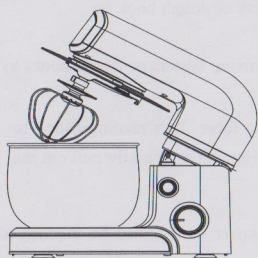


Fig.1

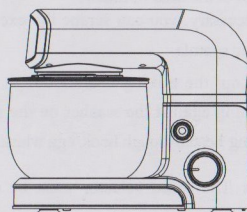


Fig.2

USING YOUR MULTIFUNCTION STAND MIXER FOR MIXING

1. Ensure that the speed selector is at the OFF position, then the plug in the power source.
2. Turn the speed selector to your desired setting.

Warning: Do not insert knives, metal spoons, forks, etc. into the bowl during operation..

3. The maximum operating time should not exceed 7 minutes each time, and a minimum of 10 minutes rest time must be maintained between 2 consecutive cycles.

4. USAGE OF SPEEDS

ACCESSORY	fig.	Allowable speed selection	TIME	Max. Volume
①dough hook		1~3	1 speed for 30s, then 3 speed for 3~5 min	Maximum weight of flour : 500g; 300 ml water) (35-45℃)
②flat beater		1~4	1-2speed for 1 min, then 3~4 for 3~4 min	
③whisk		5~6	5-7 min	At least egg white of 3 eggs

5. After mixing is complete, turn the speed selector to the OFF position and unplug the power cord from the power outlet..

6. Press and hold the tilt button, the mixer head will lift and lock to the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the mixing beater or egg whisk or dough hook rest on the 2 sides of the head of mixer, otherwise, when lifting the head of mixer, the mixing beater or egg whisk or dough hook might intervene the mixing bowl; if the mixing beater or egg whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer to rotate for a few seconds, then turn off the speed selector to stop the mixing beater or egg whisk or dough hook on the 2 sides of the head of mixer.

7. If necessary, you can scrape the excess food particles from the mixing beaters or dough hooks by plastic spatula.

8. Pull out the mixing beater/ dough hook/egg whisk with a little force. It is recommended to resisting against the washer on the mixing beater/ dough hook/egg whisk to easily pull out the mixing beater/ dough hook/egg whisk.

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

CLEANING AND MAINTENANCE

The portion for mixing of food mixer

1. Unplug the appliance and wait for it completely cool down before cleaning.

Caution: the multifunction stand mixer can not 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 mixing bowl, mixing beater, spatula, dough hook and egg whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.

CAUTION:

- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.
- Please apply a small quantity of vegetable oil likely to the surface after they have dried.
- Any other servicing should be performed by an authorized service representative.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, then 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, then 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.
5. Always start mixing at lower speed, Gradually increase to the recommended speed as stated in the recipe.

RECIPE

	Ingredient	Procedure
Basic Two Egg Yellow (Dough Hook)	2 cups sifted cake flour	1) Sift together into a big bowl,sifted flour,sugar,baking powder ans salt. Add shortening; pour in the milk and vanilla. 2) Knead 0 5min,on the lowest setting until blended. 3) Then on the medium setting for 2 min. 4) Stop,scrape sides and bottom of bowl. 5) Add eggs,knead 1 -1/2 min longer on the highest.
	1-1/4 cups granulated sugar	
	2-1/2 teasp. Double-acting baking powder	
	3/4 teaspoon. Salt	
	1/2 cup shortening	setting
	3/4cup milk	
	1-1/4 teaspoon Vanilla	
	2 eggs,unbeaten	
	1/2cup shortening	setting
	3/4 cup milk	
	1-1/4 teaspoon. Vanilla	
	2 eggs, unbeaten	



Oatmeal bread (dough hook)	2cups sifted all-purpose flour	1) Sift together flour,soda,salt and cinnamon then add oatmeal.set aside 2) Combine butter,sugar,eggs and vanillain mixing bowl 3) Cream on the highest setting for 2 min,stop,scrape bowl 4) Add milk and half of flour mixture,blend in on fold-blend,then knead on the highest setting for 1 min 5) Add remaining flour mixture and repeat mixing.Stop,scrape bowl. 6) Knead in chocolate chips and nuts on the highest setting for 1 min
	1 teaspoon.Soda	
	1 teaspoon.Salt	
	1-1/2 teaspoon.Cinnamon 2	
	2 cups quick cooking oatmeal	
	1 cup shortening or margarine	
	1/2cup granulated sugar	
	3/4cup brown sugar	
	2 eggs,unbeaten	
	1-1/2 teaspoons.vanilla	
	1/3 cup milk	
	1 cup chocolate chips	
	3/4 cup chopped nuts	
Oatmeal Drop Cookies (small bowl , dough hook)	2cups sifted all-purpose flour	1) Sift together flour,soda,salt and cinnamon then add oatmeal.set aside 2) Combine butter,sugar,eggs and vanillain mixing bowl 3) Cream on the highest setting for 2 min,stop,scrape bowl 4) Add milk and half of flour mixture,blend in on fold-blend,then knead on the highest setting for 1 min 5) A dd remaining flour mixture and repeat mixing.Stop,scrape bowl. 6) Knead in chocolate chips and nuts on the highest setting for 1 min
	1 teaspoon.Soda	
	1 teaspoon.Salt	
	1-1/2 teaspoon.Cinnamon	
	2 cups quick cooking oatmeal	
	1 cup shortening or margarine	
	1/2 cup granulated sugar	
	3/4 cup brown sugar	
	2 eggs,unbeaten	
	1-1/2 teaspoons.vanilla	
	1/3 cup milk	
	1 cup chocolate chips	
	3/4 cup chopped nuts	
	1 teaspoon.Soda	
	1 teaspoon.Salt	
	1-1/2 teaspoon.Cinnamon	

Whipped Potatoes (beater)	2 lbs peeled potatoes	1) Pare potatoes and cook until tender, but not mushy in boiling salt water 2) When mealy, mash in sauce pan or turn into a large potatoes, then beat on the medium setting about 1 min 3) Stop, scrape bowl or sauce pan 4) Combine hot milk, butter and salt Pour over potatoes, whip on the highest setting for 1 min
	1/2cup hot milk	
	2 teaspoon. margarine	
	1 teaspoon. Salt	
Make egg white (whisk)	3 eggs	1) Put the egg white into a bowl 2) Whisk at the highest setting

Features:

- Voltage: 120V
- Hertz: 60Hz
- Power: 300W
- Stainless steel bowl 3.0L
- accessories: stainless steel bowl 1pc, transparent bowl cover 1pc, dough hook 1pc, mixing beater 1pc, egg whisk+scraper 1pc

ENVIRONMENT FRIENDLY DISPOSAL



You can help to protect the environment!
Please remember to respect the local regulations:
hand in the non-working electrical
Equipments to an appropriate waste disposal center

Visit kitcheninthebox.com for more information
Customer Service Email: support@kitcheninthebox.com