

1. Overview

The INALSA Kratos Plus is a 1200W stand mixer designed for a variety of kitchen tasks including baking, cake mixing, and kneading dough. It features a 5.3-litre stainless steel bowl, a pure copper motor, and metal gears for durability.



2. Features and Specifications

2.1 Key Features

- **1200W Pure Copper Motor:** Provides powerful processing for thorough ingredient incorporation.

- **Metal Gear Construction:** Built for extra durability and long-lasting performance.
- **5.3-Litre Stainless Steel Bowl:** Large capacity bowl with a splash guard to minimize mess.
- **Planetary Mixing Action:** The moving head and rotating bowl work together for consistent mixing and kneading.
- **8 Speed Settings with Pulse Function:** A control knob allows selection of speed for different tasks, from stirring to whipping.
- **Three Included Attachments:** Beater, dough hooks, and whisk. All accessories are dishwasher safe.
- **Safety Features:** Includes overheat protection and a safety lock.

2.2 Technical Specifications

Specification	Detail
Brand	Inalsa
Model Name	Kratos Plus
Motor Power	1200 Watts
Motor Type	100% Pure Copper
Voltage	240V
Bowl Capacity	5.3 Litres
Bowl Material	Stainless Steel
Speed Settings	8 Speeds + Pulse
Control Type	Rotary Knob
Special Features	Adjustable Speed, Overheat Protection, Safety Lock, Splash Guard
Attachments	Beater, Dough Hooks, Whisk
Product Dimensions (DxWxH)	22.5 x 22.5 x 29.8 cm
Item Weight	4.8 kg
Warranty	2 Years from date of purchase

3. Parts Identification



1. **Motor Head:** Houses the motor and drive shaft for attachments.
2. **Speed Control Knob:** Rotate to select between 8 speed settings and the pulse function.
3. **Bowl:** 5.3-litre stainless steel mixing bowl.
4. **Splash Guard:** Fits onto the bowl to contain ingredients.
5. **Bowl Locking Lever:** Secures the bowl in place during operation.
6. **Head Tilt Lever:** Allows you to lift the motor head for easy access to the bowl.
7. **Attachment Hub:** Location where beaters, hooks, or whisk are installed.
8. **Power Cord & Plug:** For connection to a standard 240V outlet.

4. Use Guide

4.1 Initial Setup and Assembly

1. Place the stand mixer on a clean, dry, stable, and level countertop.
2. Ensure the speed control knob is in the '0' (off) position.
3. Lift the motor head using the tilt lever.
4. Place the stainless steel bowl onto the base and rotate it until it locks into place under the locking pins.
5. Select the desired attachment (beater, dough hooks, or whisk).
6. Insert the attachment into the attachment hub on the motor head and turn it clockwise until it clicks and locks securely.
7. Gently lower the motor head back into the operating position.

4.2 Basic Operating Instructions

1. **Adding Ingredients:** It is recommended to add liquid ingredients first, followed by dry ingredients, to prevent clumping. For best results, add ingredients with the mixer off and the head raised.
2. **Selecting Speed:** Refer to the speed guide below. Always start at a low speed (1 or 2) and gradually increase to the required speed.
3. **Starting the Mixer:** Plug the mixer into a 240V power outlet. Turn the speed control knob from '0' to your desired speed setting.

4. **During Operation:** Use the splash guard to add ingredients safely while the mixer is running. Do not overload the bowl. Do not insert utensils into the bowl while the mixer is running.
5. **Stopping the Mixer:** Turn the speed control knob back to '0'. Wait for all moving parts to come to a complete stop before raising the motor head to remove the bowl or attachment.

4.3 Speed Guide

- **Speed 1-2 (Stir):** For combining dry ingredients or gently folding in delicate items.
- **Speed 3-4 (Mix):** General mixing for batters, mashed potatoes, or cookie dough.
- **Speed 5-6 (Beat):** For creaming butter and sugar, or mixing thicker cake batters.
- **Speed 7-8 (Whip):** For whipping cream, egg whites, or making light frostings.
- **Pulse:** Use for short bursts of power to quickly incorporate ingredients without overmixing.

4.4 Using the Attachments

- **Flat Beater:** Use for general mixing, creaming, and making batters.
- **Dough Hooks:** Use for kneading bread, pizza, or roti dough. Use speeds 1 or 2.
- **Wire Whisk:** Use for whipping cream, egg whites, and making light, airy mixtures. Use higher speeds (6-8).



5. Cleaning and Maintenance

WARNING: Always unplug the mixer from the power outlet before cleaning. Never immerse the motor head, base, or power cord in water or any other liquid.

- **Motor Head and Base:** Wipe with a damp cloth and dry thoroughly.
- **Stainless Steel Bowl and Splash Guard:** Wash with warm, soapy water. They are also dishwasher safe (top rack recommended).
- **Attachments (Beater, Hooks, Whisk):** Wash with warm, soapy water. All are dishwasher safe.
- **General Care:** Do not use abrasive cleaners or scouring pads on any part of the mixer. Ensure all parts are completely dry before reassembling or storing.

6. Troubleshooting

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in. Speed knob not turned from '0'. Motor head not locked down.	Check power connection. Ensure knob is on a speed setting. Lower head until it clicks into place.
Motor slows down or stops during use.	Overloaded bowl. Dough is too thick. Motor overheating.	Reduce the quantity in the bowl. Use dough hooks on speed 1 or 2. Turn off and unplug. Allow motor to cool for 15-20 minutes.
Excessive vibration or noise.	Attachment not installed correctly. Bowl not locked. Unit on uneven surface.	Stop mixer, raise head, and re-install attachment securely. Ensure bowl is locked. Place on a stable, level surface.
Ingredients are not mixing evenly.	Incorrect speed. Overfilled bowl.	Start at low speed and gradually increase. Do not exceed the maximum fill line of the bowl.

7. Safety Information

- Read all instructions before using the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless they have been given supervision or instruction.
- Keep the appliance and its cord out of reach of children.
- Do not operate the mixer with a damaged cord or plug, or if it is malfunctioning.
- Do not use attachments not recommended or sold by the manufacturer.
- Avoid contact with moving parts. Keep hands, hair, and clothing away from the bowl and attachments during operation.
- Do not use the appliance for anything other than its intended purpose.
- Always operate the mixer on a dry, stable surface.
- The appliance has overheat protection. If it overheats, it will shut off automatically. Unplug and allow to cool completely before attempting to use again.

8. Warranty and Support

The INALSA Kratos Plus Stand Mixer comes with a **2-year warranty** from the date of purchase, provided by the brand INALSA.

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Warning

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