



1200W ELITE ALL-IN-ONE STAND MIXER

KAELSTMXSVA

SAFETY & WARNINGS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions, including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).
- Check the appliance and the cable for damage regularly. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own; always contact Kogan.com. To avoid exposure to danger, always have a faulty cable be replaced only by Kogan.com.
- Use only original spare parts recommended and supplied by Kogan.com.
- Pay careful attention to the following “Special Safety Instructions”.
- To ensure the safety of children, keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach. Do not allow small children to play with the foil as there is a danger of suffocation.
- This appliance must not be used by children. Keep the appliance and its cord out of reach of children.
- 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.

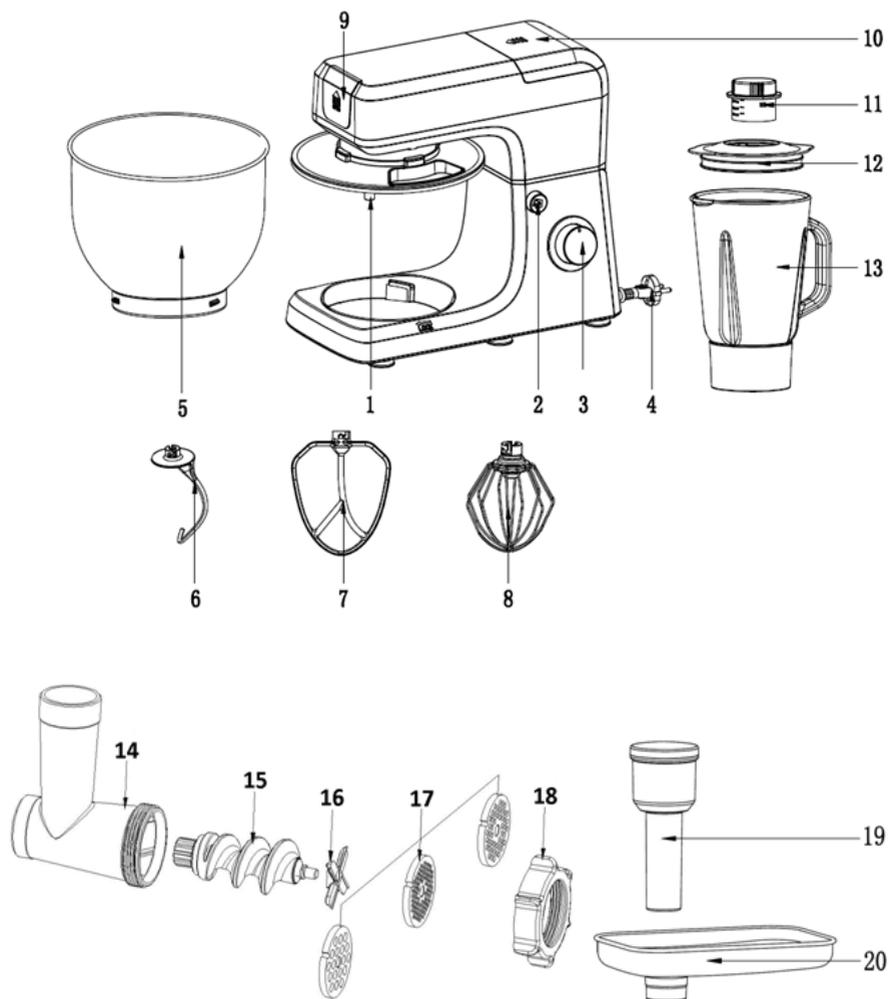
Special safety instructions for this machine

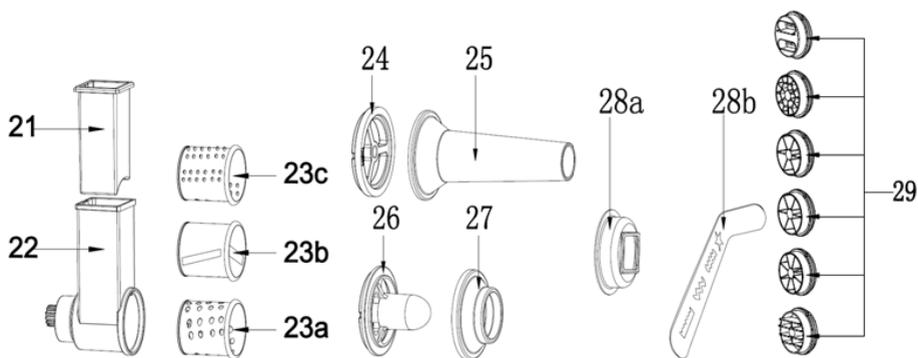
- Always disconnect the appliance from the power supply if it is left unattended, and before assembling, disassembling, or cleaning.
- Switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move in use.
- Do not use the appliance for any purpose other than those intended.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat, and stable working surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.
- Care must always be taken when handling the sharp cutting blades, emptying the bowl and during cleaning. Ensure the Cleaning & Care section is read in full before cleaning the product or its accessories.

WARNING: To avoid a hazard due to inadvertent resetting of the thermal cut-out switch, 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.

CAUTION: Always ensure that the blender is switched off before removing it from the stand.

OVERVIEW





1	Output shaft	17	Sieve
2	Release switch	18	Lock ring
3	Speed dial	19	Mincemeat presser
4	Power cord	20	Filling tray
5	Mixing bowl	21	Pusher
6	Dough hook	22	Cutter housing
7	Beater	23a	Coarse shredder
8	Whisk	23b	Slicer
9	Front cover	23c	Fine shredder
10	Rear cover	24	Sausage segmentation plate
11	Measuring cup	25	Sausage casing tube
12	Jar lid	26	Moulding machine bracket
13	Glass cup	27	Sausage moulding attachment
14	Helix housing	28a	Cookie tray
15	Helix	28b	Cookie plate bracket
16	Blade	29	Pasta maker accessories

OPERATION

Using the mixing bowl

1. To lift the arm, press the release switch (2) downwards in the direction of the arrow. The arm will now move upwards. (FIG2)
2. Place the pot cover into its body. (FIG3)
3. Place the mixing bowl into its holding device (Step 1) and turn the bowl clockwise until it locks into place (Step 2). (FIG3)
4. Mount the required utensil (dough hook, beater, or whisk) by inserting the top into the output shaft and pressing down until it locks into place. (FIG4 and FIG5)
5. Add ingredients to the bowl as required. Do not overfill the machine - the maximum quantity of ingredients is 2kg.
6. Lower the arm using the release switch (2). (FIG6)
7. Insert the mains plug into a properly-installed 220-240V~50/60Hz safety power socket.
8. When using the mixing bowl, ensure sure the rear cover (10) is in place, as the machine will not operate otherwise.
9. Switch on the machine, setting the speed dial to between 1 and 6 as required.
10. For pulse operation (kneading at short intervals), turn the switch to the "PULSE" position. The switch must be held in this position according to the desired interval length. When the switch is released it returns automatically to the "0" position.
11. After kneading/stirring, turn the speed knob (3) back to the "0" position as soon as the mixture has formed a ball, then remove the mains plug from the wall socket.
12. Press the release switch (2) downwards and the arm will be raised.
13. The mixture can then be released with the help of a spatula and removed from the mixing bowl. The mixing bowl can then be removed.

NOTE:

After use, ensure all accessories are cleaned following the guidelines in the Cleaning & Care page of this user guide. Do not use a dishwasher for any of the removable components.

WARNING: Do not operate the blender, vegetable cutter, meat mincer or sausage attachments for more than 5 minutes. Allow the machine to cool for 15 minutes after a full continuous 5-minute cycle.

WARNING: After 10 minutes of continuous operation of the cookie or pasta maker attachments, allow the machine to cool. Do not operate continuously for more than 30 minutes, or the performance of the unit may be affected.



FIG1



FIG2



FIG3



FIG4



FIG5



FIG6

Utensil	Image	Levels	Time (Min)	Maximum	Operation method
Dough hook		1-3	3	1250g flour and 750ml water	<ul style="list-style-type: none"> Run on "1" for 30s Run on "2" for 30s Run on "3" for 2-4 min to form a cluster
Beater		2-4	3	660g flour and 840ml water	<ul style="list-style-type: none"> Run on "2" for 20s Run on "4" for more than 2min 40s
Whisk		5-6	3	3 egg whites (minimum)	<ul style="list-style-type: none"> Run on "5" or "6" (as appropriate) for 3mins or more.

Note:

With heavy mixtures, do not operate the machine for more than six minutes at a time. Allow the unit to cool down for a further ten minutes afterwards.

Blender function

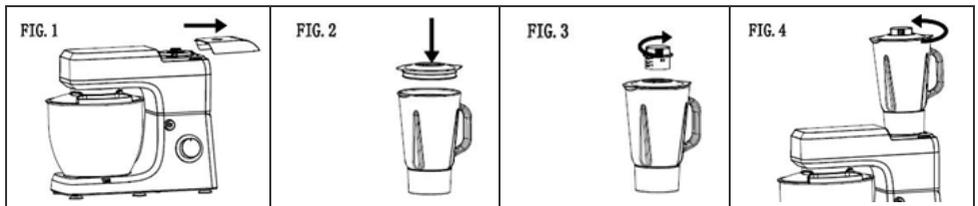
The blender can be used for pureeing very finely and for blending. It can be used to make dishes such as soups, sauces, milkshakes, baby food, vegetables, batters, purees, etc. If necessary, cut solid ingredients into smaller pieces before placing them in the blender.

Important:

- Do not insert the plug into the power socket until you have attached the blender jar and the jar lid correctly.
- After use, unplug the appliance before you remove the blender jar from the housing.
- Do not fill the blender jar with ingredients that are hotter than 80°C.
- To prevent spilling, do not put more than 1.5 litres of liquid in the blender jar.
- Never remove the jar lid while the blender is running.
- Always cover the blender lid before mounting the blender jar onto the machine or dismounting the blender jar from the machine.
- Do not operate the blender attachment more than 3 minutes. Allow the machine to cool for 15 minutes after a full continuous 3-minute cycle.

Using the blender:

1. Remove the rear cover. (FIG.1)
2. Place the foodstuff you wish to process into the glass cup.
3. Press the jar lid into place affix it firmly. (FIG.2)
4. Place the blender measuring cup into the jar lid and turn clockwise to lock. (FIG.3)
5. Place the blender jar onto the mounting plate and turn it anticlockwise until it locks into place. (FIG.4)
6. Set the speed control to position 6.



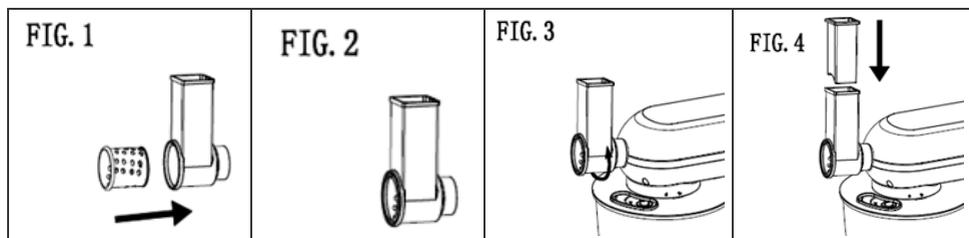
- You can add ingredients while the appliance is running by removing the measuring cup from the jar lid.
- It may be necessary to switch off the appliance from time to time to remove pieces of food slicking to the inside of the blender jar.
 - Switch off the appliance and unplug it.
 - Remove the jar lid.
 - Use a soft spatula to remove the pieces of food adhered to the inside of the blender jar. Keep the spatula at a safe distance from the blades.
 - Turn the blender jar clockwise to remove.

Tips:

Remove any kernels and hard peels from fruit, cut into pieces and place in the cup. Add the corresponding amount of water. The maximum quantity is 600g of food and 900ml of water. Do not exceed the maximum capacity of the juice cup.

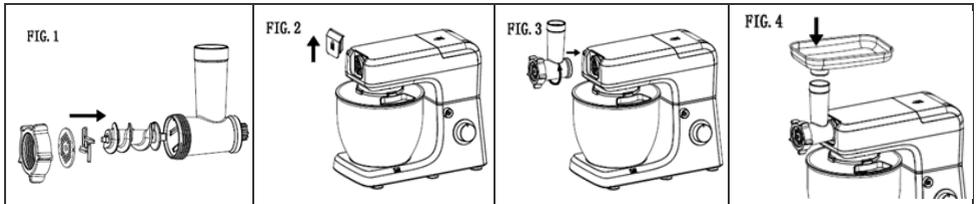
Vegetable cutter function:

1. Remove the front cover (9) from the machine.
2. Insert the selected cutter [coarse shredder (23a), slicer (23b) or fine shredder (23c)] into the cutter housing (22). (FIG.1 and 2)
3. Press the fixed button then attach the cutter housing into the machine and turn anticlockwise to lock. (FIG.3)
4. Place a vessel under the exit.
5. Put the plug in the socket then set the speed control to position 3-5. Cut the vegetable into pieces suitably sized for the cutter housing. Choose the appropriate cutter as required. Put the vegetable pieces into the cutter housing and press lightly with the pusher (21). Do not use your fingers to push vegetables (FIG.4)
6. After use, switch off the appliance and unplug it.



Meat mincer function:

1. Place the blade (16) on the end of the helix (15) and then a sieve (17) of your choice. Ensure to correctly align the sieve and the recesses on the helix housing (14). Screw the lock (18) on until it is "hand tight". (FIG.1)
2. Remove the front cover (FIG.2) from the machine.
3. Press the fixed button then place the helix housing into the machine and turn anticlockwise to lock (FIG.3).
4. Place the filling tray (FIG.4) on the filler neck and place a vessel under the exit.
5. Insert the plug into the power socket then set the speed control to position 3. Place the meat pieces onto the filling tray (20) and into the filler neck. If necessary, push the meat with the presser (19). Do not use your fingers to push the meat.
6. After use, switch off the appliance and unplug it.

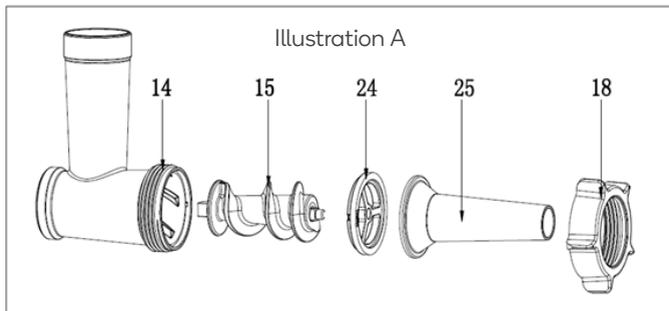


Tips:

Remove the bones from the meat and cut into pieces (roughly 2.5cm cubed). The machine can process up to 3kg of meat in one continuous operation.

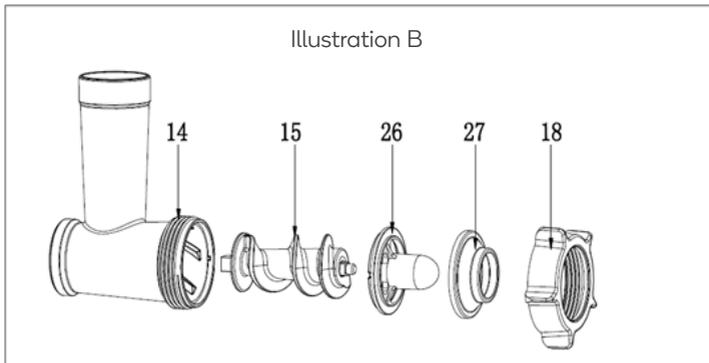
Sausage function:

1. As shown in illustration A below, assemble the components in order (14, 15, 24, 25, 18). When the mincer assembly has been correctly positioned inside the helix housing (14), hand-tightened the lock ring (18) securely.
2. Meat that has been minced using the mincer function can easily be used.
3. Mix the minced meat in a mixing bowl with the desired spices.
4. Use the blender attachment to reduce the mince to a slurry, processing the particles as small as possible.
5. Prepare the sausage casing by salting. Before use, float the casing in water to check for large tears or holes and to ease application to the funnel. Tie knots in the casing to seal these holes accordingly. Set the on the funnel (25) and knot the end or fasten it with string.
6. Feed the meat mixture into the filler neck of the helix housing by applying force to the pressure block, turn on the machine to position 3-6, and gently pull the casing as it fills. At intervals, split the sausages by knotting or tying the casing with a string.
7. Hang the sausage to dry until the skin is dry to the touch. The entire sausage does not need to have dried; only the skin must dry sufficiently.



Hollow sausage function:

1. As shown in illustration B below, assemble the components in order (14, 15, 26, 27, 18). When the mincer assembly has been correctly positioned inside the helix housing (14), hand-tightened the lock ring (18) securely.
2. The method of use is the same as the sausage attachment above.



Suggested sausage/hollow sausage recipe

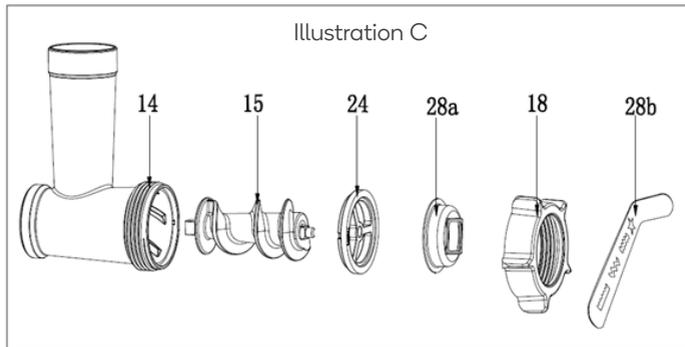
Ingredients:

- Streaky pork 1kg
- Salt 16g
- Sugar 70g
- Maple syrup 85g
- White pepper 2g
- Garlic powder 7g
- Five-spice powder 5g
- Cayenne pepper 7g
- Black pepper 15g
- Potato starch 50g
- Yellow rice wine 90g

Develop for 1 hour, then cut into blocks.

Cookie function:

1. As shown in illustration C below, assemble the components in order (14, 15, 24, 28a, 18). When the attachment has been correctly positioned inside the helix housing (14), tighten the lock nut with a wrench.
2. Ensure to align the notch of the sausage segmentation plate with the fixing pin of the helix housing as shown in figure below.
3. Adjust part 28b to select the desired cookie shape.
4. After properly installing the cookie attachment, cut the kneaded dough into strips, then feed them into the filler neck of helix housing one at a time. Set the machine to position 3-6, apply force to the pressure block above the dough and the cookies will be extruded from the output part.
5. When the dough sticks to the inner wall of the helix housing, you can use the meat mincer presser to push the dough into the helix housing.

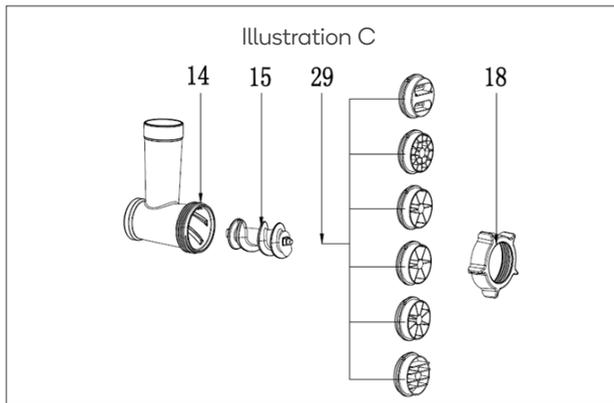


Tips:

The recommended dough formulation is 1kg of flour and 500ml of water.

Pasta maker function:

1. Align the slot of the pasta maker with the helix housing.
2. As shown in illustration D below, assemble the components in order (14, 15, 29, 18). When the mincer assembly has been correctly positioned inside the helix housing (14), hand-tightened the lock ring (18) securely.
3. After correctly installed the accessory of the pasta maker, cut the dough to bars and feed into the helix housing. Set the speed on the machine, and noodles will squeeze out from the output end slowly.
4. When dough adheres onto the inner wall of the spiral housing, push the dough by using the presser.



Tips:

The recommended dough formulation is 1kg of flour and 500ml of water.

CLEANING & CARE

- Before cleaning, remove the mains lead from the wall socket.
- Never immerse the motor housing in water.
- Do not use any corrosive or abrasive detergents.

Motor housing:

- Only a damp rinsing cloth should be used to clean the outside of the housing.

Mixing bowl and mixing equipment:

WARNING:

The components are not suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners, they may become misshapen or discoloured.

- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.
- Apply a small quantity of vegetable oil to the screens after they have dried to season for use.



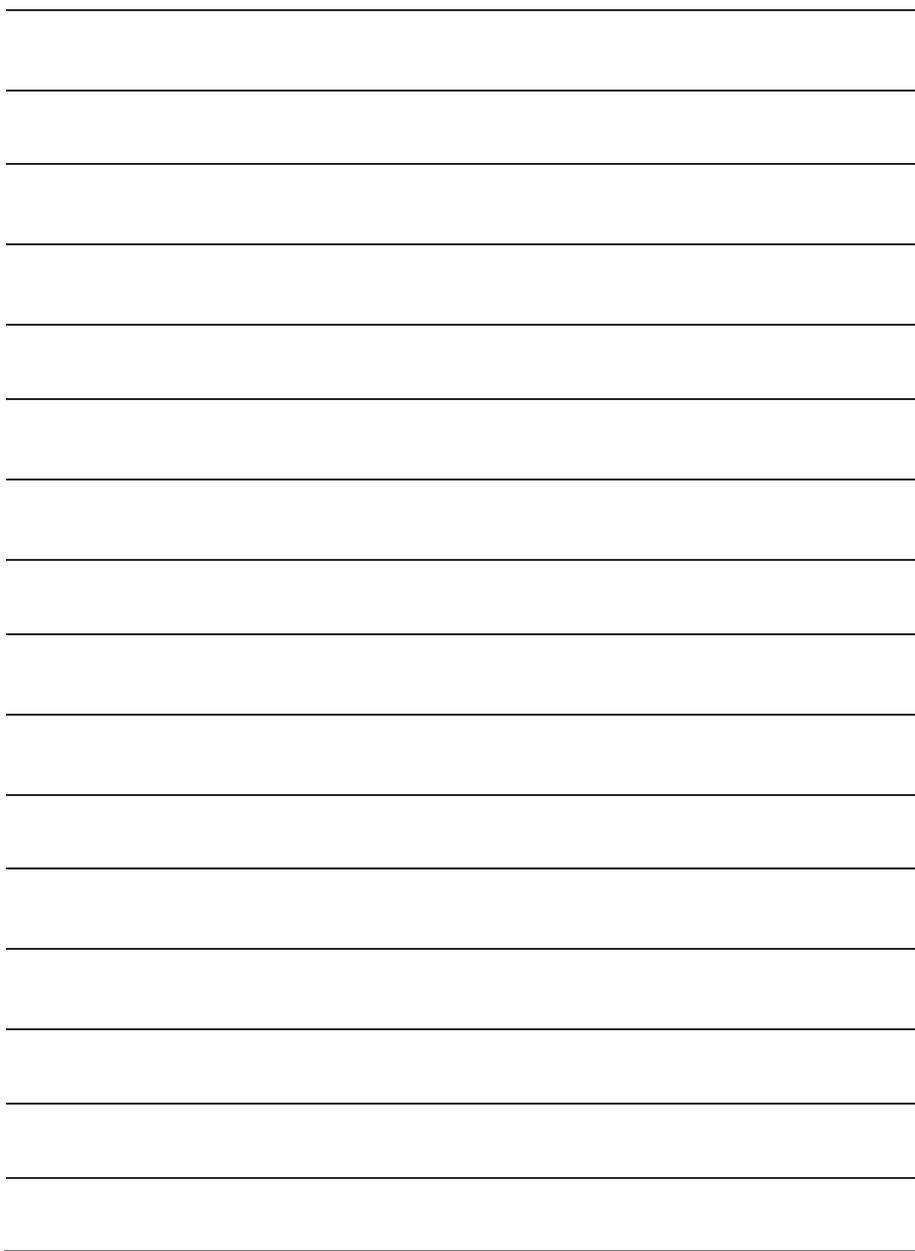
This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

SPECIFICATIONS

Rated voltage	220-240V~, 50/60Hz
Power consumption	1200W
Short operation time	6 min.

TROUBLESHOOTING

Issue	Solution
The machine does not operate	<ul style="list-style-type: none">• Check if the plug is in secure contact with the socket.• Ensure the release switch springs back into place.• Check if the machine has worked continuously for more than 6 minutes and wait until the motor cools down.
Accessory scrapes the bowl during operation	<ul style="list-style-type: none">• Check if the mixing bowl is properly installed.• Check if the accessory installed properly on the machine.
The pot cover does not fit the mixing bowl properly	<ul style="list-style-type: none">• Check if the pot cover is placed on the machine properly.• Check if the mixing bowl is installed properly on the machine and locked correctly.
The machine does not work on a certain speed	<ul style="list-style-type: none">• Check if the mark on speed knob corresponds to the speed silkscreen on the housing.• Rotate speed knob to 0 and re-check if the machine works.
Movement when the machine working	<ul style="list-style-type: none">• Check if the anti-slip feet are still attached.• Check if the machine is placed on a smooth and flat tabletop.
The release switch does not spring back into place after installing the mixing bowl and pot cover	<ul style="list-style-type: none">• Check if the pot cover is placed on the machine properly.• Check if the mixing bowl is properly installed.
Accessories are misshapen or discoloured	<ul style="list-style-type: none">• The components and accessories are not suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners, they could become misshapen or discoloured.• Only clean components and accessories in soapy water.



Need more information?

We hope that this user guide has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

kogan