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› [Bourgini Classic Kitchen Chef 1250W Stand Mixer User Manual](#)

BOURGINI Classic Kitchen Chef

Bourgini Classic Kitchen Chef 1250W Stand Mixer User Manual

Model: Classic Kitchen Chef

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Bourgini Classic Kitchen Chef 1250W Stand Mixer. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Ensure the appliance is placed on a stable, flat, and dry surface.
- Never leave the appliance unattended while it is operating.
- The stainless steel bowl and certain accessories are dishwasher safe. Refer to the cleaning section for details.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Bourgini Classic Kitchen Chef Stand Mixer.



Image 1: Front View of the Bourgini Classic Kitchen Chef Stand Mixer. This image displays the complete stand mixer in a glossy red finish, featuring the motor head, stainless steel mixing bowl, and the control dial on the side.

Main Components:

- **Motor Unit:** The main body housing the 1250W motor and control panel.
- **Mixing Bowl:** A 4.5-liter stainless steel bowl for ingredients.
- **Tilt-Head Release Lever:** Located on the side, allows the motor head to tilt back for easy access to the bowl and attachments.
- **Speed Control Dial:** Illuminated dial with 6 speed settings and a pulse function.
- **Attachment Hub:** Where the various mixing attachments are connected.

Included Accessories:



Image 2: Bourgini Classic Kitchen Chef Stand Mixer Attachments. This image displays the three primary attachments: the whisk, the dough hook, and the flat beater (mixing hook).

- **Dough Hook:** Designed for kneading heavy doughs like bread or pizza dough.
- **Flat Beater (Mixing Hook):** Ideal for mixing batters, cakes, cookies, and frostings.
- **Whisk:** Used for whipping eggs, cream, and light batters.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Cleaning:** Before first use, wash the mixing bowl and all attachments (dough hook, flat beater, whisk) in warm soapy water, then rinse and dry thoroughly. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the stand mixer on a clean, dry, and stable countertop. Ensure there is adequate space around the appliance for ventilation and operation.
4. **Attaching the Bowl:**
 - Ensure the mixer is unplugged.
 - Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base.

- Twist the bowl clockwise until it locks securely into place.

5. Attaching an Accessory:

- Ensure the mixer is unplugged and the motor head is tilted back.
- Select the desired attachment (dough hook, flat beater, or whisk).
- Insert the shaft of the attachment into the attachment hub, twisting slightly until it clicks into place.
- Lower the motor head until it locks into position.

OPERATING INSTRUCTIONS

The Bourgini Classic Kitchen Chef Stand Mixer features a powerful 1250W motor and 6 speed settings with a pulse function for versatile mixing tasks.



Image 3: Speed Control Dial. This close-up shows the illuminated speed control dial with settings from 0 to 6 and a 'P' for pulse function.

1. **Add Ingredients:** With the motor head tilted back and the desired attachment installed, add your ingredients to the mixing bowl.
2. **Lower Head:** Lower the motor head until it locks securely into place.
3. **Plug In:** Plug the power cord into a suitable electrical outlet (230 Volts).

4. **Select Speed:** Turn the speed control dial to the desired setting (1-6).
 - **Speed 1-2:** For slow mixing, mashing, and starting to combine ingredients.
 - **Speed 3-4:** For medium mixing, beating, and creaming.
 - **Speed 5-6:** For fast whipping, aerating, and beating.
 - **Pulse (P):** For short bursts of maximum power. Turn the dial to 'P' and hold, then release to stop.
5. **Monitor Mixing:** Observe the mixing process. The planetary mixing action ensures all ingredients are thoroughly combined.
6. **Stop Operation:** Turn the speed control dial to '0' to stop the mixer. Unplug the appliance from the power outlet.
7. **Remove Bowl and Attachment:** Tilt the motor head back, remove the attachment by twisting and pulling down, then unlock and remove the mixing bowl.

Recommended Attachment Usage:

- **Dough Hook:** Use for kneading yeast doughs (bread, pizza, pasta). Start at a low speed and gradually increase as the dough forms.
- **Flat Beater:** Ideal for cakes, cookies, pastries, frostings, and mashed potatoes.
- **Whisk:** Perfect for whipping egg whites, cream, meringues, and light batters. Ensure the bowl and whisk are clean and dry for best results.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer. Always unplug the appliance before cleaning.

1. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
2. **Mixing Bowl:** The 4.5-liter stainless steel mixing bowl is dishwasher safe. Alternatively, wash by hand with warm soapy water and dry thoroughly.
3. **Attachments (Dough Hook, Flat Beater, Whisk):** These accessories are dishwasher safe. For hand washing, use warm soapy water, rinse, and dry completely before storage.
4. **Storage:** Store the mixer and its accessories in a clean, dry place. Ensure the power cord is neatly wrapped.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power switch off; motor head not locked.	Ensure the appliance is securely plugged into a working outlet. Turn the speed dial from '0'. Ensure the motor head is fully lowered and locked.
Attachment not mixing properly.	Attachment not correctly installed; wrong attachment for task.	Ensure the attachment is fully inserted and locked into the hub. Verify you are using the correct attachment for the type of mixture.
Motor sounds strained or overheats.	Overloaded with ingredients; continuous operation for too long.	Reduce the amount of ingredients. Turn off the mixer and allow it to cool down for at least 30 minutes before resuming use.
Excessive vibration or noise.	Mixer not on a stable surface; bowl or attachment not secured.	Place the mixer on a flat, stable, and level surface. Ensure the mixing bowl and attachment are securely locked in place.



TECHNICAL SPECIFICATIONS



- **Model Name:** Classic Kitchen Chef
- **Brand:** BOURGINI
- **Power:** 1250 Watts
- **Voltage:** 230 Volts
- **Capacity:** 4.5 Liters (Mixing Bowl)
- **Material:** Stainless Steel (Bowl), other parts as specified
- **Controls:** Button (Rotary Dial)
- **Special Features:** Dishwasher-safe bowl, Adjustable speed control, Double rotation (planetary mixing), Highly durable.
- **Product Dimensions:** Approximately 38 cm (Depth) x 22 cm (Width) x 33 cm (Height)

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the contact information provided with your purchase documentation or visit the official BOURGINI website.

Related Documents - Classic Kitchen Chef

<p>BOURGINI.</p> <p>Bourgini standmixing Model Accessories Bourgini Kitchen Chef Pro 5.5L</p>  <p>22.5196.00.00 Supreme Kitchen Chef Pro 5.5L</p>	<h2>Bourgini Supreme Kitchen Chef Pro 5.5L Stand Mixer Manual and Instructions</h2> <p>Comprehensive user manual and operating instructions for the Bourgini Supreme Kitchen Chef Pro 5.5L stand mixer (Model 22.5196.00.00). Learn about safety features, operation, maintenance, and warranty.</p>															
<p>KENWOOD</p> <p>TYPE: KVC30 (Chef) TYPE: KVL40 (Chef XL)</p> <p>INTRODUCTION SAFETY INSTRUCTIONS OPERATION AND MAINTENANCE TROUBLESHOOTING INDEX</p>  <p>CHEF XL CHEF</p>	<h2>Kenwood KVC30 Chef & KVL40 Chef XL Stand Mixer User Manual</h2> <p>Comprehensive user manual for Kenwood KVC30 Chef and KVL40 Chef XL stand mixers. Includes safety instructions, operating guides, tool usage, care and cleaning, and troubleshooting tips.</p>															
<p>B30BT SERIES FOOD MIXERS</p> <p>Main Features:</p> <ul style="list-style-type: none"> According to the place of installation - Electric motor or gas engine. This is a 3-speed variable speed. All the gears are in the machine, so there is no need to change gears. The motor is protected by a thermal fuse. The motor is protected by a thermal fuse. <p>Technical Specifications:</p> <table border="1"> <thead> <tr> <th>Model</th> <th>Power (kW)</th> <th>Speed (rpm)</th> <th>Weight (kg)</th> <th>Dimensions (mm)</th> </tr> </thead> <tbody> <tr> <td>B30BT-1</td> <td>1.5</td> <td>150</td> <td>15</td> <td>450x450x450</td> </tr> <tr> <td>B30BT-2</td> <td>2.2</td> <td>200</td> <td>20</td> <td>550x550x550</td> </tr> </tbody> </table> <p>Operation and Maintenance:</p> <p>Read the instruction book carefully before using the mixer. The mixer is designed for professional use. It is not recommended to use the mixer for home use. The mixer is designed for professional use. It is not recommended to use the mixer for home use. The mixer is designed for professional use. It is not recommended to use the mixer for home use.</p>	Model	Power (kW)	Speed (rpm)	Weight (kg)	Dimensions (mm)	B30BT-1	1.5	150	15	450x450x450	B30BT-2	2.2	200	20	550x550x550	<h2>B30BT Series Food Mixers: Operation, Maintenance, and Troubleshooting Guide</h2> <p>Detailed guide for LINKRICH B30BT Series Food Mixers, covering main specialties, technical specifications, operation, maintenance, and troubleshooting for commercial use.</p>
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<div data-bbox="127 123 295 347"><p>Food Mixer SM-961</p><p>Food Mixer Operation and Safety Notes</p><p>Read the operating instructions carefully before using the appliance for the first time and preserve the booklet for your reference. Failure to read and understand these instructions may result in injury or death.</p><p>Explanation of terms</p><p>The following warnings are used in these user instructions:</p><p>Warning! High risk: Ignoring this warning could result in a risk to life and limb.</p><p>Caution! Medium risk: Ignoring this warning may result in damage.</p><p>Page 1 of 34</p></div>	<div data-bbox="343 168 1444 291"><p>SM-961 Food Mixer: Operation and Safety Manual</p><p>Comprehensive operation and safety guide for the SM-961 Food Mixer by Guangdong Top Chef, including features, assembly, usage, cleaning, and safety instructions.</p></div>
<div data-bbox="127 414 311 672"><p>KENWOOD</p><p>TYPE KVC30 (Chef) TYPE KVL40 (Chef XL)</p><p>INSTRUCTIONS RECIPE BOOK ACCESSORIES RECIPE BOOK RECIPE BOOK RECIPE BOOK RECIPE BOOK</p><p>CHEF XL</p><p>CHEF</p></div>	<div data-bbox="343 459 1444 627"><p>Kenwood Chef KVC30 & Chef XL KVL40 User Manual and Guide</p><p>Comprehensive user manual for Kenwood Chef KVC30 and Chef XL KVL40 kitchen machines, covering setup, operation, safety, maintenance, and accessories. Learn how to get the most from your Kenwood stand mixer.</p></div>