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## CTC Proficook KM 1096

# CTC Kneading Hook Accessory

USER MANUAL FOR PROFICOOK KM 1096 STAND MIXER

## PRODUCT OVERVIEW

The CTC Kneading Hook Accessory is an original replacement part specifically designed for the **Proficook KM 1096 Stand Mixer**. These special double kneading hooks are engineered for efficiently processing heavy doughs, such as yeast dough, bread dough, and pasta dough, making them ideal for various homemade baking recipes.



*Image:* The CTC kneading hooks securely installed in the Proficook KM 1096 stand mixer, engaged with dough in the mixer's stainless steel bowl, demonstrating their intended use for heavy doughs.

## SETUP AND INSTALLATION

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Follow these steps to properly install the kneading hooks into your Proficook KM 1096 Stand Mixer:

- 1. Ensure Safety:** Before installation, always ensure your Proficook KM 1096 Stand Mixer is unplugged from the power outlet to prevent accidental operation.
- 2. Identify Hooks:** The accessory includes two distinct kneading hooks. Identify the correct slot for each hook in the mixer head. They are typically designed to fit only one way.
- 3. Insert Hooks:** Carefully insert the shaft of each kneading hook into its corresponding opening in the mixer head. Push firmly and rotate slightly until you feel it click or lock into place. Ensure both hooks are securely seated.
- 4. Verify Attachment:** Gently pull down on each hook to confirm it is firmly attached and will not detach during operation.



*Image:* The two individual CTC kneading hooks, a traditional dough hook and a flat beater style, both constructed from durable stainless steel. They are shown detached, highlighting their design for installation.

## OPERATING INSTRUCTIONS

Once the kneading hooks are installed, you can begin preparing your dough. These hooks are optimized for heavy doughs:

- **Dough Preparation:** Place all your ingredients into the mixer bowl according to your recipe.
- **Lower Mixer Head:** Lower the mixer head until the kneading hooks are immersed in the ingredients.
- **Select Speed:** Plug in the mixer and select a low speed setting to start, gradually increasing as the dough comes together. Refer to your Proficook KM 1096 mixer's manual for recommended speed settings for different dough types.
- **Monitor Kneading:** Allow the mixer to knead the dough until it reaches the desired consistency. The double hook design ensures thorough and efficient mixing.
- **Unplug After Use:** Always unplug the mixer from the power outlet before removing the bowl or changing attachments.

## MAINTENANCE AND CARE

Proper care will extend the life of your CTC Kneading Hooks:

- **Hand Wash Only:** **DO NOT wash these kneading hooks in a dishwasher.** The high temperatures and harsh detergents in dishwashers can damage the material and finish of the hooks.
- **Immediate Cleaning:** After each use, remove the hooks from the mixer and wash them immediately with warm, soapy water.
- **Rinse Thoroughly:** Rinse the hooks thoroughly under running water to remove all soap residue.
- **Dry Completely:** Dry the hooks completely with a soft cloth before storing them to prevent water spots or corrosion.
- **Storage:** Store the clean, dry hooks in a safe place where they will not be scratched or damaged.

## TROUBLESHOOTING

If you encounter any issues with your kneading hooks, consider the following common solutions:

Problem	Possible Cause	Solution
Hooks not attaching securely	Incorrect alignment or debris in slot	Ensure hooks are aligned correctly with the mixer's attachment points. Check for any food residue or debris in the slots and clean if necessary.
Dough not mixing evenly	Too much dough or incorrect speed	Reduce the amount of dough if exceeding mixer capacity. Adjust mixer speed according to dough consistency; start low and increase gradually.
Hooks appear discolored or damaged	Washing in dishwasher or abrasive cleaning	Always hand wash the hooks. Avoid using abrasive scrubbers or harsh chemicals. If damage is significant, consider replacement.

## SPECIFICATIONS

Feature	Detail
Brand	CTC
Compatibility	Proficook KM 1096 Stand Mixer
Type	Double Kneading Hooks (Replacement Part)
Material	Stainless Steel
Dishwasher Safe	No (Hand Wash Only)
Intended Use	Heavy doughs (yeast, bread, pasta)

## WARRANTY AND SUPPORT

For information regarding warranty coverage or technical support for your CTC Kneading Hook Accessory, please refer to the documentation provided with your original Proficook KM 1096 Stand Mixer or contact the manufacturer directly. As this is a replacement part, its warranty may be covered under the original mixer's terms or as a separate accessory purchase. For further assistance, you may also visit the official CTC or Proficook websites, or contact their customer service departments.