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Model: PKM 2100W | Brand: Royalty Line

INTRODUCTION

Thank you for choosing the Royalty Line PKM 2100W 3-in-1 Kitchen Machine. This versatile appliance is designed to simplify your cooking and baking tasks with its powerful motor and multiple functions. Please read this manual carefully before first use to ensure safe and optimal operation, and keep it for future reference.

This machine combines the functions of a stand mixer, a blender, and a meat grinder, offering convenience and efficiency in one compact unit.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before using the appliance.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving parts during operation to prevent injury and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer service for examination, repair, or adjustment.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always ensure the appliance is properly assembled and secured before operation.
- Do not use the appliance for anything other than its intended use.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Royalty Line PKM 2100W Kitchen Machine.

Main Unit and Attachments

- **Motor Unit:** The main body housing the 2100W motor and control dial.
- **Mixing Bowl:** 7.5-liter stainless steel bowl for mixing ingredients.
- **Splash Guard:** Prevents splashing during mixing.
- **Whisk Attachment:** For whipping cream, egg whites, and light batters.
- **Beater Attachment:** For mixing cakes, cookies, and general batters.
- **Dough Hook Attachment:** For kneading heavy doughs like bread or pizza dough.
- **Blender Jug:** 1.5-liter glass jug for blending liquids, smoothies, and sauces.
- **Meat Grinder Attachment:** For grinding various types of meat.
- **Speed Control Dial:** Adjusts the mixing speed (6 settings).
- **Release Lever:** For tilting the motor head to attach/detach accessories and the bowl.
- **Suction Feet:** For stability during operation.



Image: The Royalty Line PKM 2100W 3-in-1 Kitchen Machine in red, showcasing the main unit with the mixing bowl, meat grinder attachment on the front, and blender jug on top.



Image: The Royalty Line PKM 2100W 3-in-1 Kitchen Machine in silver, featuring the main unit with the mixing bowl, meat grinder attachment, and blender jug.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash all detachable parts (mixing bowl, attachments, blender jug, meat grinder components) in warm soapy water, rinse thoroughly, and dry completely. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the kitchen machine on a clean, dry, flat, and stable surface. Ensure the suction feet are firmly attached to the countertop for stability.
4. **Power Connection:** Ensure the speed control dial is set to "0" (off) before plugging the appliance into a grounded 240V power outlet.

OPERATING INSTRUCTIONS

Using the Stand Mixer

1. Ensure the appliance is unplugged and the speed dial is at "0".
2. Press the release lever to tilt the motor head upwards.
3. Place the mixing bowl onto the base and turn it clockwise until it locks securely.
4. Select the appropriate attachment (whisk, beater, or dough hook) for your recipe. Insert the attachment into the shaft and turn it slightly until it locks.
5. Add your ingredients to the mixing bowl.
6. Lower the motor head by pressing the release lever until it clicks into place.
7. Attach the splash guard if desired.

8. Plug in the appliance. Turn the speed control dial to the desired setting (1-6). Start with a low speed and gradually increase as needed.
9. After mixing, turn the speed dial to "0" and unplug the appliance.
10. Press the release lever to tilt the motor head, remove the attachment, and then remove the mixing bowl.

Recommended Speeds:

- **Speed 1-2 (Dough Hook):** For kneading heavy doughs (bread, pizza).
- **Speed 3-4 (Beater):** For mixing medium batters (cakes, cookies, mashed potatoes).
- **Speed 5-6 (Whisk):** For whipping light mixtures (egg whites, cream, light batters).

Using the Blender

1. Ensure the appliance is unplugged and the speed dial is at "0".
2. Remove the cover from the blender drive on top of the motor unit.
3. Ensure the blender jug is assembled correctly with the blade unit and lid.
4. Add ingredients to the blender jug. Do not exceed the MAX fill line.
5. Place the blender jug onto the blender drive and turn it clockwise until it locks.
6. Plug in the appliance. Turn the speed control dial to the desired setting (typically higher speeds for blending).
7. After blending, turn the speed dial to "0" and unplug the appliance.
8. Remove the blender jug by turning it counter-clockwise and lifting.

Note: For best results, cut large ingredients into smaller pieces before blending. Do not blend hot liquids without proper ventilation, and never fill the jug completely with hot liquids.

Using the Meat Grinder

1. Ensure the appliance is unplugged and the speed dial is at "0".
2. Remove the cover from the front drive port of the motor unit.
3. Assemble the meat grinder attachment: insert the feeding screw, then the cutting blade (sharp side facing outwards), followed by the desired grinding plate, and secure with the locking ring.
4. Attach the assembled meat grinder to the front drive port and turn it clockwise until it locks securely.
5. Place a bowl or plate under the grinder outlet to collect the ground meat.
6. Cut meat into small pieces that fit into the feeding tube.
7. Plug in the appliance. Turn the speed control dial to a medium setting (e.g., 3-4).
8. Feed the meat into the tube using the food pusher. Never use your fingers or other utensils to push meat.
9. After grinding, turn the speed dial to "0" and unplug the appliance.
10. Disassemble the meat grinder by turning it counter-clockwise and lifting.

Caution: The cutting blade is sharp. Handle with care. Do not grind bones, nuts, or other hard foods as this can damage the grinder.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your kitchen machine.

1. **Always unplug the appliance before cleaning.**
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Never immerse the motor unit in water or any other liquid.
3. **Mixing Bowl, Attachments, Blender Jug, Meat Grinder Components:** These parts are dishwasher safe. Alternatively, wash them in warm soapy water, rinse thoroughly, and dry immediately. For stubborn food residue, soak in warm soapy water before cleaning.
4. **Blades:** Handle blender and meat grinder blades with extreme care as they are very sharp.
5. **Storage:** Store the cleaned and dried appliance and its accessories in a dry, safe place, away from direct sunlight and out of reach of children.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; Speed dial not at "0"; Motor head not locked down; Attachment not properly installed.	Ensure plug is securely in outlet; Set speed dial to "0" then turn on; Lower and lock motor head; Reinstall attachment correctly.
Motor stops during operation.	Overload protection activated; Overheating.	Turn off and unplug. Reduce load (e.g., remove some dough). Let cool for 30 minutes before restarting.
Attachments not reaching ingredients at bottom of bowl.	Bowl not correctly seated.	Ensure the bowl is correctly seated and locked into place.
Loud noise or vibration.	Improper assembly; Unstable surface; Overload.	Check all parts are securely assembled; Ensure appliance is on a flat, stable surface; Reduce load.
Blender leaks.	Blade unit not tightened; Lid not sealed; Overfilled.	Ensure blade unit is securely tightened to jug; Ensure lid is properly sealed; Do not exceed MAX fill line.
Meat grinder jams.	Too much meat at once; Meat not cut small enough; Hard objects (bones, gristle).	Turn off and unplug. Disassemble and clear obstruction. Cut meat into smaller pieces. Ensure no bones or hard objects are present.

If the problem persists after trying these solutions, please contact Royalty Line customer support.

SPECIFICATIONS

Brand:	Royalty Line
Model:	PKM 2100W
Manufacturer Reference:	4250588728933
Power:	2100 Watts (Max)
Voltage:	240 Volt
Mixing Bowl Capacity:	7.5 Liters (Stainless Steel)
Blender Jug Capacity:	1.5 Liters (Glass)
Number of Speeds:	6
Materials:	Aluminum, Glass, Stainless steel
Product Dimensions:	60 x 40 x 40 cm
Weight:	13 kg
Dishwasher Safe Parts:	Yes (Mixing bowl, attachments, blender jug, meat grinder components)
Automatic Shut-off:	No

WARRANTY AND SUPPORT

Royalty Line products are manufactured with quality and durability in mind. For warranty information, please refer to the warranty card included with your purchase or visit the official Royalty Line website. Keep your proof of purchase for any warranty claims.

For technical support, spare parts, or service inquiries, please contact your local dealer or the Royalty Line customer service department. Contact details can typically be found on the product packaging or the official brand website.

Online Resources:

- Official Royalty Line Website: www.royaltyline.com (Note: This is a placeholder URL, please refer to actual product documentation for correct website.)