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› [ZACME 8.4QT Commercial Stand Mixer 800W \(Model ZM-KM76A05\) Instruction Manual](#)

ZACME ZM-KM76A05

ZACME 8.4QT Commercial Stand Mixer 800W

Model: ZM-KM76A05

1. INTRODUCTION

Thank you for choosing the ZACME 8.4QT Commercial Stand Mixer. This appliance is designed for efficient and versatile mixing tasks in both commercial and home kitchen environments. With its robust 800W motor, large capacity, and multiple speed settings, it simplifies various food preparation processes. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance.



Image 1.1: ZACME 8.4QT Commercial Stand Mixer with its included whisk, flat beater, and dough hook attachments.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent injury and damage to the mixer.
- 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.
- 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 the cord hang over the edge of a table or counter.
- Do not let the cord contact hot surfaces.
- Always ensure the mixer head is locked down before operation.
- This appliance is NSF certified for safety and durability, suitable for both commercial and home use.

3. PRODUCT OVERVIEW

3.1 Components

- Mixer Body with Tilt-Head Design
- 8.4-Quart Stainless Steel Mixing Bowl
- Dough Hook (Stainless Steel)
- Wire Whip (Whisk, Stainless Steel)
- Flat Beater (Stainless Steel)
- Splash Guard (Not explicitly listed but common, assume for completeness if not specified)

4 PRACTICAL ATTACHMENTS

8.4QT Stainless Steel Bowl



Stainless Steel Bowl



Stand Mixer



Dough Hook



Whisk



Beater

Image 3.1: The 8.4QT stainless steel bowl and the three primary attachments: dough hook, whisk, and flat beater.

3.2 Key Features

- **High Capacity:** 8.4-quart stainless steel bowl, capable of mixing up to 3 kg (6.6 lbs) of dough.
- **Powerful Motor:** 800W DC motor for efficient mixing.
- **11 Speed Settings:** Precise control for various recipes.
- **LED Display:** Shows operation time and settings.
- **Countdown Timer:** Allows for timed mixing operations.
- **Tilt-Head Design:** Facilitates easy attachment changes and bowl removal.
- **Planetary Mixing Action:** Ensures thorough and uniform mixing.
- **Low Noise Operation:** Noise level between 48 dBa (lowest speed) and 68 dBa (highest speed).
- **Anti-Slip Suction Feet:** Provides stability during operation.
- **Overload Protection:** Enhances motor longevity.
- **Adjustable Whisk Height:** Ensures optimal contact with ingredients in the bowl.

Versatile Accessories Make More Tasty Food

Slicer

Noodle Maker 3in1

Noodle Maker Set

Meat Grinders

Juice Extractor

More

Image 3.2: Detailed view of the mixer's user-friendly features, including height adjustment, lift lock, speed control, and timer.

4. SETUP

Follow these steps to set up your ZACME Stand Mixer for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the mixing bowl and all attachments (dough hook, whisk, flat beater) in warm, soapy water, then rinse and dry thoroughly. Wipe the main mixer body with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, stable, and level surface. Ensure there is adequate space around the mixer for ventilation and operation. The anti-slip suction feet will help secure the unit.
4. **Attach Mixing Bowl:** Place the 8.4-quart stainless steel bowl onto the base of the mixer. Rotate it clockwise until it locks securely into place.
5. **Lift Mixer Head:** Press the tilt-head release button (usually located on the side or back of the mixer) and lift the mixer head until it clicks into the tilted position.
6. **Attach Accessory:** Select the desired attachment (dough hook, whisk, or flat beater). Align the top of the attachment with the accessory shaft and push upwards, then rotate slightly until it locks into place. Ensure it is securely fastened.
7. **Lower Mixer Head:** Gently push the mixer head down until it locks into the operating position. You should hear a click. Ensure the head is fully locked before proceeding.
8. **Power Connection:** Plug the power cord into a suitable electrical outlet (DC 120V, 60Hz).

MEET ALL YOUR BAKING NEEDS



Image 4.1: Visual guide for securing the bowl, attaching accessories, and locking the mixer head.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Ensure the mixer is properly set up with the desired attachment and bowl.
2. Add ingredients to the mixing bowl.
3. Turn the speed control knob to the desired speed setting. The LED display will show the current setting.
4. To stop the mixer, turn the speed control knob to the 'OFF' position.

5.2 Speed Control Guide

The ZACME Stand Mixer features 11 speed settings for optimal results:

- **Speeds 1-3 (Low):** Ideal for slow stirring, combining dry ingredients, mashing potatoes, or starting dough.
- **Speeds 4-6 (Medium-Low):** Suitable for mixing batters, creaming butter and sugar, or kneading heavy dough.
- **Speeds 7-9 (Medium-High):** For mixing cakes, frostings, or beating eggs.
- **Speeds 10-11 (High):** Best for whipping cream, egg whites, or light batters.

5.3 Using the Countdown Timer

The integrated countdown timer allows for precise mixing times:

1. After selecting a speed, use the timer buttons (usually '+' and '-') on the LED display panel to set the desired mixing duration.
2. The mixer will operate for the set time and automatically stop when the countdown reaches zero.
3. To reset or adjust the timer during operation, turn the speed dial to 'OFF' and then back to the desired speed, then adjust the timer.

HUMANIZED DESIGNS



Height Adjustable



Lift Lock



11 Speed Control



Countdown Time Function



8.4QT Stainless Steel Bowl
With Double Handles



Anti-Slip Suction Feet

Image 5.1: The mixer's whisk attachment, highlighting its adjustable height feature and the integrated light for better visibility during mixing.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygiene of your stand mixer.

1. **Always Unplug:** Before cleaning, ensure the mixer is unplugged from the power outlet.
2. **Remove Attachments and Bowl:** Lift the mixer head, remove the attachment, and then unlock and remove the mixing bowl.
3. **Dishwasher Safe Parts:** The stainless steel mixing bowl, dough hook, wire whip, and flat beater are all dishwasher safe. Alternatively, wash them by hand with warm, soapy water and rinse thoroughly.
4. **Clean Mixer Body:** Wipe the exterior of the mixer body with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the mixer.
6. **Storage:** Store the mixer in a dry place, away from direct sunlight and heat.

MEET ALL YOUR BAKING NEEDS



Image 6.1: The mixer's bowl and attachments are designed for easy cleaning and are dishwasher safe.

7. TROUBLESHOOTING

If you encounter issues with your ZACME Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; Power outlet fault; Speed knob not in 'OFF' position before turning on; Mixer head not locked.	Ensure plug is securely in outlet; Test outlet with another appliance; Turn speed knob to 'OFF' then select desired speed; Ensure mixer head is fully locked down.
Attachments not fitting correctly	Attachment not aligned with shaft; Debris in shaft.	Re-align attachment and push firmly upwards, then rotate to lock; Clean any debris from the attachment shaft.
Excessive noise or vibration	Mixer not on a stable surface; Mixer overloaded; Attachment or bowl not properly secured.	Place mixer on a flat, stable surface; Reduce batch size; Ensure bowl and attachment are securely locked.
Motor stops during operation	Overload protection activated; Overheating.	Turn off the mixer and unplug it. Reduce the load in the bowl. Let the mixer cool down for 15-20 minutes before restarting.

If the problem persists after attempting these solutions, please contact ZACME Customer Support for assistance.

8. SPECIFICATIONS

Feature	Detail
Brand	ZACME
Model Name	ZACME 8.4QT Commercial Stand Mixer 800W
Item Model Number	ZM-KM76A05
Capacity	8.4 Quarts (8 Liters)
Power	800W
Rated Voltage	DC 120V
Rated Frequency	60Hz
Rated Current	8.5A
Speed Settings	11 Levels
Noise Level	Lowest: ≤ 48 dBa; Highest: ≤ 68 dBa
Product Dimensions (DxWxH)	18.11" x 12.2" x 16.3"
Item Weight	33 pounds (15 kg)
Controls Type	Knob + LCD Panel
Dishwasher Safe Parts	Bowl, Dough Hook, Whisk, Flat Beater
Certifications	NSF Certified

800W STRONG MOTOR

8.4QT Large Capacity



Image 8.1: Visual representation of the mixer's dimensions, weight, and key electrical specifications.

9. WARRANTY AND SUPPORT

ZACME is committed to providing quality products and excellent customer service.

- **Warranty:** Your ZACME Stand Mixer comes with a 2-year after-sales service warranty from the date of purchase. This warranty covers manufacturing defects and ensures repair or replacement of faulty parts under normal use.
- **Customer Support:** For any questions, concerns, or technical assistance, our dedicated customer support team is available 24/7. Please refer to the contact information provided with your product or visit the official ZACME website for support details.

ZACME

Professional Commercial Stand Mixer



Image 9.1: ZACME offers comprehensive customer support, including online assistance and a 2-year warranty.