

EMERIO KM-123117

EMERIO KM-123117 Kitchen Machine User Manual

Model: KM-123117

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and keep them for future reference. Incorrect use may lead to injury and damage to the appliance.

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance shall 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.
- Do not immerse the motor unit in water or any other liquid.
- 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.
- Avoid contact with moving parts.
- 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 place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the appliance is properly assembled before use.
- Always start with the lowest speed setting and gradually increase as needed.

PRODUCT OVERVIEW AND COMPONENTS

The EMERIO KM-123117 Kitchen Machine is designed for various food preparation tasks, including mixing, kneading, and whipping. It comes with several key components and attachments.



Figure 1: The EMERIO KM-123117 Kitchen Machine, showcasing the main unit, stainless steel mixing bowl, and the three primary attachments.

Main Components:

- **Motor Unit:** The main body of the machine housing the motor and controls.
- **Mixing Bowl:** A 5-liter capacity stainless steel bowl for ingredients.
- **Splash Guard:** A transparent cover to prevent splashing during operation.
- **Release Button:** Used to lift the motor head for attaching/detaching the bowl and accessories.
- **Speed Control Dial:** Adjusts the mixing speed from 0 (off) to 6.
- **Pulse Function:** Provides short bursts of maximum power.
- **Locking Mechanism:** Secures the mixing bowl to the base.

Attachments:



Figure 2: The three standard attachments included with the kitchen machine: dough hook, whisk, and flat beater.

- **Dough Hook:** Ideal for kneading heavy doughs like bread or pizza dough.
- **Whisk:** Perfect for whipping cream, egg whites, and light batters.
- **Flat Beater:** Suitable for mixing cakes, cookies, frostings, and mashed potatoes.

Controls:



Figure 3: Detailed view of the speed control dial (0-6) and the 'Push' button for lifting the head, along with the 'Pulse' function.

- **Speed Dial:** Rotate to select desired speed. '0' is off.
- **Pulse Button:** Press and hold for short bursts of maximum power. Release to stop.
- **Head Release Button:** Press the 'Push' button to unlock and lift the motor head.

SETUP

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, splash guard, and all attachments (dough hook, whisk, flat beater) in warm soapy water, rinse thoroughly, and dry completely. The main motor unit should only be wiped with a damp cloth.
3. **Placement:** Place the kitchen machine on a stable, flat, and dry surface. Ensure there is adequate space around the appliance for ventilation and operation.
4. **Attach Mixing Bowl:**



Figure 4: The locking mechanism for securing the mixing bowl to the base of the kitchen machine.

- Place the mixing bowl onto the base of the machine.
 - Rotate the bowl clockwise until it locks securely into place. You should hear a click.
5. **Lift Motor Head:** Press the 'Push' button on the side of the motor unit to release and lift the motor head. It will lock into the raised position.
6. **Attach Accessory:**
- Select the appropriate attachment (dough hook, whisk, or flat beater) for your recipe.
 - Align the top of the attachment with the shaft in the motor head.
 - Push the attachment upwards and rotate it slightly until it clicks into place.
7. **Lower Motor Head:** Press the 'Push' button again and gently lower the motor head until it locks into the operating position.
8. **Connect Power:** Plug the power cord into a suitable electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your kitchen machine.

1. **Add Ingredients:** With the motor head lowered and the desired attachment in place, add your ingredients to the mixing bowl.
2. **Attach Splash Guard (Optional):** If desired, place the splash guard over the mixing bowl before starting.
3. **Select Speed:** Turn the speed control dial to the desired setting (1-6).
 - **Speed 1-2:** For kneading heavy doughs (use dough hook).
 - **Speed 3-4:** For mixing batters, cakes, and frostings (use flat beater).
 - **Speed 5-6:** For whipping cream, egg whites, and light mixtures (use whisk).
4. **Pulse Function:** For short bursts of maximum power, turn the dial to 'P' (Pulse) and hold. The machine will operate at maximum speed as long as the dial is held in this position. Release to stop.
5. **Monitor Mixing:** Observe the mixing process. If necessary, stop the machine (turn dial to '0'), lift the motor head, scrape down the sides of the bowl with a spatula, and then resume mixing.
6. **Finish Operation:** Once mixing is complete, turn the speed control dial to '0' (off).
7. **Remove Ingredients:** Unplug the machine. Press the 'Push' button to lift the motor head. Remove the attachment by pushing it upwards and rotating it slightly. Unlock and remove the mixing bowl.



Figure 5: The kitchen machine ready for use, demonstrating its compact design and functionality.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your kitchen machine.

- **Always Unplug:** Before cleaning, always ensure the appliance is unplugged from the power outlet.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not immerse the motor unit in water or any other liquid. Do not use abrasive cleaners or scouring pads.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, whisk, and flat beater are dishwasher

safe. Alternatively, they can be washed by hand in warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.

- **Splash Guard:** Wash the splash guard by hand in warm soapy water. It is not recommended for dishwasher cleaning to prevent warping.
- **Storage:** Store the kitchen machine in a clean, dry place when not in use. Ensure all parts are dry before storing.



Figure 6: The BPA Free logo, indicating that the food contact materials are free from Bisphenol A.

TROUBLESHOOTING

If you encounter issues with your kitchen machine, refer to the following common problems and solutions.

| Problem | Possible Cause | Solution |
|-----------------------------------|---|--|
| Machine does not start. | Not plugged in; power switch off; motor head not locked down. | Ensure the power cord is securely plugged into a working outlet. Turn the speed dial to a setting other than '0'. Ensure the motor head is fully lowered and locked into place. |
| Attachment not rotating properly. | Attachment not correctly installed. | Lift the motor head and re-attach the accessory, ensuring it clicks securely into place. |
| Machine stops during operation. | Overload protection activated. | Turn the speed dial to '0' and unplug the machine. Reduce the amount of ingredients or the consistency of the mixture. Let the machine cool down for at least 15-20 minutes before restarting. |
| Loud noise during operation. | Bowl or attachment not properly secured. | Ensure the mixing bowl is locked into the base and the attachment is securely fastened to the motor head. |

If the problem persists after attempting these solutions, please contact customer support.

SPECIFICATIONS

| Feature | Detail |
|--------------------|------------------------|
| Model Name | KM-123117 |
| Brand | EMERIO |
| Power | 1000 W |
| Capacity | 5 Liters (Mixing Bowl) |
| Blade Material | Stainless Steel |
| Container Material | Stainless Steel |

| Feature | Detail |
|-----------------------|----------------------------|
| Controls Type | Push Button, Rotary Dial |
| Special Feature | Removable Bowl |
| Product Dimensions | 15.16 x 12.6 x 9.45 inches |
| Item Weight | 5.28 pounds |
| Dishwasher Safe Parts | Yes (Bowl, Attachments) |

WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details.

For technical support, spare parts, or warranty claims, please contact EMERIO customer service. Contact information can typically be found on the manufacturer's official website or on the product packaging.

Manufacturer: EMERIO

Website: www.emerio.eu (Example, actual URL may vary. Please check product documentation.)