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› Hakka Commercial Stand Mixer M10A-4-10quart Instruction Manual

HAKKA FOOD PROCESSING M10A

Hakka Commercial Stand Mixer M10A-4-10quart Instruction Manual

Model: M10A-4-10quart

1. INTRODUCTION

Thank you for choosing the Hakka Commercial Stand Mixer M10A-4-10quart. This planetary mixer is designed for commercial use in bakeries, restaurants, canteens, pizzerias, and other food preparation environments requiring efficient mixing. It features a robust 500W motor, a 10-quart stainless steel bowl, and three adjustable speeds to handle various mixing tasks. Please read this manual thoroughly before operation to ensure safe and effective use.

2. SAFETY INSTRUCTIONS

- Always ensure the mixer is placed on a stable, level surface before operation.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- The mixer is equipped with a security shield. The automatic shutdown function will stop the mixer immediately if the shield is opened or not closed tightly. Always ensure the shield is properly closed before starting the mixer.
- Never attempt to change speeds or attachments while the mixer is running. Always turn off and unplug the mixer before making any adjustments or cleaning.
- Do not immerse the motor base in water or other liquids.
- Unplug the mixer from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. PACKAGE CONTENTS

Upon unpacking, please verify that all items are present and in good condition:

- Hakka Commercial Stand Mixer Unit
- 10-Quart Stainless Steel Mixing Bowl
- Dough Hook (Stainless Steel)
- Flat Beater (Stainless Steel)
- Wire Whip (Stainless Steel)
- Security Shield

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the mixer on a dry, stable, and level countertop or work surface. Ensure there is adequate space around the mixer for operation and ventilation.
3. **Cleaning:** Before first use, wash the mixing bowl, dough hook, flat beater, and wire whip in warm, soapy water. Rinse thoroughly and dry completely. The stainless steel attachments are dishwasher safe.
4. **Attaching the Bowl:** Position the 10-quart stainless steel bowl onto the bowl supports. Secure it by rotating the bowl clockwise until it locks into place.
5. **Attaching Accessories:** Select the desired attachment (dough hook, flat beater, or wire whip). Align the attachment shaft with the mixer's attachment hub and push upwards, then rotate slightly until it locks into place.
6. **Lowering/Raising the Bowl:** Use the bowl-lift handle on the side of the mixer to raise the bowl into the mixing position. Ensure it clicks securely into place. To lower, pull the handle down.
7. **Security Shield:** Ensure the security shield is properly positioned and closed over the bowl before operation.

5. OPERATING INSTRUCTIONS

Speed Control

The mixer features 3 adjustable speeds: 125 RPM (Low), 225 RPM (Mid), and 404 RPM (High). Use the speed selector switch to choose the appropriate speed for your task. Always start at a lower speed and gradually increase as needed.

Large Capacity Meet Your Demands

Stainless Steel Detachable Design Easy to Clean



Image: The mixer's speed control dial with indicators for low, mid, and high speeds, alongside visual examples of dough mixing, fillings mixing, and cream whipping.

Using Attachments



Image: Visual guide to the mixer's multi-functions, including the meat grinder attachment, dough hook, flat beater, and wire whip, with corresponding food applications.

- **Dough Hook:** Ideal for mixing and kneading heavy doughs such as pizza, bread, and toaster pastries. Use at low speeds (125 RPM).
- **Flat Beater:** Suitable for medium-heavy mixtures like mashed potatoes, salads, batters, and icing. Use at mid speeds (225 RPM).
- **Wire Whip:** Designed for aerating light mixtures such as whipped cream, egg whites, and light cakes. Use at high speeds (404 RPM).
- **Meat Grinder Head:** The 4-function planetary mixer is compatible with a meat grinder head (sold separately) for preparing hamburger, meatball, and meatloaf.

Starting and Stopping

1. Add ingredients to the mixing bowl.
2. Ensure the security shield is closed and the bowl is raised and locked.
3. Select the desired speed.
4. Press the green 'START' button to begin mixing.
5. To stop, press the red 'STOP' button.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your mixer.

- **Daily Cleaning:** After each use, unplug the mixer. Remove the bowl and attachments. Wash the stainless steel bowl and attachments with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots. The stainless steel components are rust and corrosion-proof and dishwasher safe.
- **Wipe Down Unit:** Wipe the exterior of the mixer unit with a damp cloth. Do not use abrasive cleaners or scourers, as they may damage the finish. Ensure no water enters the motor housing.
- **Inspection:** Periodically inspect the power cord for any signs of damage. Check that all moving parts are clean and free from debris.

7. TROUBLESHOOTING

If you encounter any issues with your Hakka Commercial Stand Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start	Power cord not plugged in; Security shield not closed; Power switch off.	Ensure power cord is securely plugged in; Close the security shield properly; Turn the power switch to 'ON'.
Attachments not mixing properly	Attachment not correctly installed; Incorrect attachment for the task.	Re-install attachment, ensuring it locks into place; Refer to operating instructions for correct attachment usage.
Mixer stops during operation	Security shield opened; Overload protection activated.	Close the security shield; Reduce the load in the bowl and restart. Allow motor to cool if it was overloaded.
Unusual noise or vibration	Loose parts; Mixer not on a level surface.	Check all parts are securely fastened; Ensure mixer is on a stable, level surface. If problem persists, contact customer support.

8. SPECIFICATIONS

- **Model Name:** M10A
- **Brand:** HAKKA FOOD PROCESSING
- **Capacity:** 10 Quarts (6.5 Liters)
- **Product Dimensions:** 26"D x 40"W x 45"H (66cm D x 101.6cm W x 114.3cm H)
- **Item Weight:** 199 pounds (90.26 kg)
- **Material:** Stainless Steel (Bowl and Attachments)

- **Color:** Silver
- **Voltage:** 110-220 Volts
- **Adjustable Speeds:** 125 RPM, 225 RPM, 404 RPM
- **Dishwasher Safe:** Yes (Attachments)
- **Certifications:** ETL Approved



Image: Diagram showing the dimensions of the Hakka Commercial Stand Mixer.



Image: The 10-quart stainless steel mixing bowl with its diameter and height measurements.

9. WARRANTY AND SUPPORT

Hakka food mixers series have been approved by ETL. If there is any question about the product, please do not hesitate to contact us. We are committed to offering you a satisfied solution at the first time.

For customer support, please visit the [HAKKA FOOD PROCESSING Store on Amazon](#) or refer to the contact information provided with your purchase.

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