

HAKKA FOOD PROCESSING M10A-ETL-10quart

Hakka M10A-ETL-10quart 10 Quart Commercial Stand Mixer User Manual

Model: M10A-ETL-10quart

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions thoroughly before operating the mixer. Retain this manual for future reference.

- **Electrical Safety:** Ensure the mixer is connected to a grounded outlet with the correct voltage. Do not operate with a damaged cord or plug.
- **Personal Safety:** Keep hands, hair, and clothing away from moving parts during operation. Always use the security shield to prevent accidental injuries.
- **Automatic Shutdown:** The mixer is equipped with an automatic shutdown function. It will stop working immediately if the security shield is opened or not closed tightly.
- **Cleaning:** Disconnect the mixer from the power supply before cleaning. Do not immerse the motor base in water.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Intended Use:** This appliance is designed for commercial food mixing applications. Do not use it for purposes other than its intended use.

2. PRODUCT OVERVIEW

The Hakka M10A-ETL-10quart Commercial Stand Mixer is a robust appliance designed for various mixing tasks in commercial kitchens. It features a durable construction and multiple attachments for versatile use.

Components

- **Mixer Body:** Houses the motor and control mechanisms.
- **Stainless Steel Bowl:** 10-quart capacity, detachable for easy cleaning.
- **Dough Hook:** For mixing and kneading heavy doughs.
- **Flat Beater:** For general mixing, such as batters, icings, and mashed potatoes.
- **Wire Whip:** For aerating light mixes like whipped cream and egg whites.
- **Security Shield:** A protective guard that ensures safe operation.
- **Up and Down Handle:** For raising and lowering the mixing bowl.
- **Speed Control Lever:** To select one of three mixing speeds.



Figure 2.1: The Hakka M10A-ETL-10quart 10 Quart Commercial Stand Mixer. This image displays the complete mixer unit with the stainless steel bowl and security shield in place.



Figure 2.2: The Hakka mixer shown with its three primary attachments: the wire whip, dough hook, and flat beater, alongside the main unit.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the mixer on a stable, level, and dry surface capable of supporting its weight. Ensure adequate clearance around the mixer for ventilation and operation.
3. **Initial Cleaning:** Before first use, wash the stainless steel bowl and all attachments (dough hook, flat beater, wire whip) with warm, soapy water. Rinse thoroughly and dry completely.
4. **Attach Bowl:** Lower the mixing head using the Up and Down Handle. Place the stainless steel bowl onto the bowl supports and secure it firmly. Raise the mixing head until it locks into position.
5. **Attach Accessory:** Select the appropriate attachment for your task. Align the attachment shaft with the planetary shaft and push upwards, then rotate to lock it into place.
6. **Security Shield:** Ensure the security shield is properly closed and secured before plugging in the mixer.

4. OPERATING INSTRUCTIONS

This mixer features three adjustable speeds for various mixing requirements.

Speed Settings and Recommended Uses

- **Speed 1 (125 RPM - Low Speed):** Ideal for heavy mixtures such as pizza dough, bread dough, and other dense doughs. Use the **Dough Hook** for these tasks.
- **Speed 2 (225 RPM - Mid Speed):** Suitable for medium-heavy mixtures like mashed potatoes, salads, batters, and icings. Use the **Flat Beater** for these tasks.
- **Speed 3 (404 RPM - High Speed):** Best for aerating light mixtures such as whipped cream and egg whites. Use the **Wire Whip** for these tasks.

ROTATION SPEED CONTROL




Strong Motor High Power & Low Noise



125 RPM
Low Speed



for Dough Mixing

225 RPM
Mid Speed



for Fillings Mixing

404 RPM
High Speed



for Cream Whipping

Figure 4.1: Illustration of the mixer's speed control lever and recommended uses for each speed setting (125 RPM for dough, 225 RPM for fillings, 404 RPM for cream whipping).

General Operation

1. Ensure the mixer is plugged into a suitable power outlet.
2. Add ingredients to the stainless steel bowl.
3. Select the desired speed using the speed control lever.
4. Press the START button to begin mixing.

5. To stop the mixer, press the STOP button.
6. Always turn off the mixer and unplug it before changing attachments, scraping the bowl, or removing the bowl.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Hakka Commercial Stand Mixer.

- **Daily Cleaning:** After each use, unplug the mixer. Remove the bowl and attachments. Wash them with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or corrosion. The stainless steel bowl and attachments are dishwasher safe.
- **Mixer Body:** Wipe the exterior of the mixer body with a damp cloth. Do not use abrasive cleaners or immerse the motor base in water.
- **Inspection:** Periodically inspect the power cord for any signs of damage. Check attachments for wear or bending.
- **Storage:** Store the mixer in a clean, dry place when not in use.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; Power outage; Security shield not closed; Faulty power switch	Check power connection; Verify power supply; Ensure security shield is fully closed; Contact customer support if switch is faulty.
Mixer stops during operation	Security shield opened; Overload; Motor overheating	Close security shield; Reduce load in bowl; Turn off and allow motor to cool before restarting.
Attachments not fitting correctly	Incorrect attachment for model; Attachment not aligned properly	Ensure you are using the correct attachments for the M10A-ETL-10quart model; Re-align and firmly push/rotate to lock.
Unusual noise or vibration	Bowl or attachment not secured; Mixer on uneven surface; Internal mechanical issue	Ensure bowl and attachment are securely locked; Place mixer on a stable, level surface; If problem persists, discontinue use and contact support.

If troubleshooting steps do not resolve the issue, please contact Hakka customer support.

7. SPECIFICATIONS

- **Brand:** HAKKA FOOD PROCESSING
- **Model:** M10A-ETL-10quart
- **Color:** Silver Gray
- **Product Dimensions:** 26"D x 40"W x 45"H
- **Capacity:** 10 Quarts (approximately 6.5 Liters)

- **Speeds:** 3 Adjustable Speeds (125 RPM, 225 RPM, 404 RPM)
- **Controls Type:** Stainless Steel
- **Dishwasher Safe Parts:** Bowl and Attachments
- **Certifications:** ETL Approved

Large Capacity Meet Your Demands

Stainless Steel Detachable Design Easy to Clean



Figure 7.1: Dimensions of the 10-quart stainless steel mixing bowl, showing a diameter of 9.60 inches and a height of 9.96 inches.



Figure 7.2: Overall dimensions of the Hakka Commercial Stand Mixer, indicating a width of 17.72 inches, depth of 20.74 inches, and height of 27.44 inches.

8. WARRANTY AND SUPPORT

Hakka food mixers are ETL approved, ensuring compliance with safety standards.

For any questions or concerns regarding your product, please contact Hakka customer support. They are committed to providing a satisfactory solution.

Optional Protection Plans

Additional protection plans may be available for purchase to extend coverage beyond the standard warranty:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect (monthly plan covering eligible purchases)

Please refer to the terms and conditions of these protection plans for full details on coverage and exclusions.

