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› ProfiCook Kitchen Machine with 12L XXL Bowl | Kneading Machine with 2500W Longlife Pro Motor | Metal Gearbox and LED Display | Food Processor for up to 8.5 kg Dough | PC KM 1254 2500 W User Manual

ProfiCook PC-KM 1254

ProfiCook PC-KM 1254 Kitchen Machine User Manual

Model: PC-KM 1254

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your ProfiCook PC-KM 1254 Kitchen Machine. Please read this manual thoroughly before first use and keep it for future reference.

The ProfiCook PC-KM 1254 is a powerful kitchen machine designed for various food preparation tasks, including kneading, mixing, and whisking. It features a robust 2500W Longlife Pro motor, a durable metal gearbox, and a large 12-liter stainless steel bowl, capable of processing up to 8.5 kg of dough.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions carefully before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- 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.
- This appliance is intended for household use only.
- Supervise children closely when the appliance is in use.
- Always ensure the splash guard is properly installed when operating, especially with liquid ingredients.
- Do not overload the appliance. Refer to the maximum capacities in the specifications section.

PARTS OVERVIEW

Familiarize yourself with the components of your ProfiCook Kitchen Machine.



Figure 1: Overview of the ProfiCook PC-KM 1254 Kitchen Machine, showing the main unit, 12-liter stainless steel bowl, whisk, dough hook, and flat beater. The image highlights the 2500 Watt power and 12 Liter volume capacity.

1. **Main Unit:** Houses the motor, controls, and attachment drive.
2. **12L Stainless Steel Bowl:** Large capacity mixing bowl with handles.
3. **Splash Guard:** Transparent cover to prevent splashing during operation, with a refill opening.
4. **Dough Hook (Special Double Kneading Hook):** Designed for heavy doughs like bread, yeast, or pasta dough.



Figure 2: Detailed view of the included attachments: the stainless steel whisk for whipping, the special double kneading hook for heavy doughs, and the die-cast stirring hook for lighter doughs.

5. **Whisk (Stainless Steel Whisk):** For whipping egg whites, cream, meringue, and other light mixtures.
6. **Flat Beater (Die-cast Stirring Hook):** Suitable for lighter doughs such as shortcrust, crumble, or biscuit dough.
7. **LED Display:** Shows speed and time settings.
8. **Speed Control Dial:** Adjusts the operating speed (13 levels).
9. **Release Lever:** For tilting the multifunctional arm.
10. **Anti-Slip Suction Feet:** Ensures stable operation on the countertop.

SETUP

1. **Unpacking:** Carefully remove all packaging materials. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
3. **Placement:** Place the kitchen machine on a clean, stable, and dry surface. Ensure the anti-slip suction feet are

firmly attached to the countertop for stability.



Figure 3: Key features for setup and operation, including the LED display, 13 speed levels, safety switch, powerful motor, anti-slip suction feet for stability, and soft start for gentle mixing.

4. **Attaching the Bowl:** Place the stainless steel bowl into the base of the machine. Turn it clockwise until it locks securely into place.
5. **Attaching the Accessory:**
 - Press the release lever to tilt the multifunctional arm upwards.
 - Insert the desired attachment (dough hook, whisk, or flat beater) onto the drive shaft. Push it upwards and then turn it slightly counter-clockwise until it clicks into place.
 - Lower the multifunctional arm until it locks into position. Ensure it is fully locked before operation.

Schwenkbarer Multifunktionsarm mit Entriegelungsmechanismus

**Spritzschutz-
deckel** mit
Nachfüll-
öffnung

Profi-Metallgetriebe
(Getriebebox und Zahnräder)



Figure 4: The swivel multifunctional arm with its release mechanism, demonstrating how to access the bowl and attach accessories. Also shown is the splash guard with a convenient refill opening.

6. **Connecting to Power:** Plug the power cord into a suitable electrical outlet (230V).

OPERATING INSTRUCTIONS

1. **Adding Ingredients:** Place your ingredients into the stainless steel bowl. Ensure the splash guard is in place.
2. **Selecting Speed:** Use the speed control dial to select the desired speed level (1-13). The LED display will show the current speed.
 - **Speeds 1-3:** For heavy mixtures, e.g., kneading dough.
 - **Speeds 4-7:** For medium mixtures, e.g., mixing cake batter.
 - **Speeds 8-13:** For light mixtures, e.g., whipping cream or egg whites.
3. **Starting Operation:** Turn the speed control dial to the desired setting. The machine will start with a soft start function to prevent splashing.
4. **Monitoring:** Monitor the mixing process through the transparent splash guard. You can add ingredients through the refill opening during operation.

5. **Stopping Operation:** Turn the speed control dial back to the "0" position to stop the machine.

6. **Removing Bowl and Attachment:**

- Unplug the appliance from the power outlet.
- Press the release lever to tilt the multifunctional arm upwards.
- Remove the attachment by pushing it upwards and turning it clockwise.
- Unlock the bowl by turning it counter-clockwise and lift it out.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your kitchen machine.

1. **Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid. Do not use abrasive cleaners or harsh chemicals.
3. **Stainless Steel Bowl:** The 12L stainless steel bowl is dishwasher safe. Alternatively, wash it with warm soapy water and rinse thoroughly.



Figure 5: The 12L stainless steel bowl with two handles, designed for easy handling and cleaning. The image also illustrates the 35-degree tilt of the head for convenient access to the bowl and attachments.

4. **Attachments (Dough Hook, Whisk, Flat Beater):** Wash these accessories with warm soapy water and rinse thoroughly. They are generally not dishwasher safe unless specified otherwise in the product documentation. Dry immediately after washing.
5. **Splash Guard:** Wash with warm soapy water and rinse thoroughly.
6. **Storage:** Ensure all parts are completely dry before storing the appliance. Store the kitchen machine in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your ProfiCook Kitchen Machine, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in. Power outlet malfunction. Multifunctional arm not locked down. Overload protection activated.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance. Ensure the multifunctional arm is fully lowered and locked into position. Unplug, reduce load, wait 30 minutes, then try again.
Motor sounds strained or stops during operation.	Overloaded with ingredients. Dough too stiff for selected speed/attachment.	Reduce the amount of ingredients. Refer to maximum capacities. Adjust speed or add liquid if dough is too stiff. Use the appropriate attachment for the dough type.
Attachments are not mixing properly.	Attachment not properly installed. Incorrect attachment for the task.	Ensure the attachment is securely clicked into place on the drive shaft. Verify you are using the correct attachment for the consistency of your mixture (e.g., dough hook for heavy dough, whisk for light liquids).
Machine vibrates excessively.	Unstable placement. Uneven load in the bowl.	Ensure the machine is on a flat, stable surface and suction feet are engaged. Distribute ingredients evenly in the bowl.

If the problem persists after attempting these solutions, please contact ProfiCook customer support. Do not attempt to repair the appliance yourself.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	ProfiCook
Model Number	PC-KM 1254
Power	2500 Watts (Longlife Pro Motor)
Voltage	230V
Capacity (Bowl)	12 Liters (for up to 8.5 kg dough)
Number of Speeds	13
Material	Metal (Die-cast aluminum housing, metal gearbox)
Dimensions (L x W x H)	16.7 x 43.7 x 42 cm (approx. 26P x 40W x 45H cm from other spec)
Weight	11.61 Kilograms
Special Features	LED Display, Soft Start, Anti-Slip Suction Feet, Professional Metal Gear, Swivel Multifunctional Arm, Splash Guard with Refill Opening



Longlife-Profi-Motor

Extra Leistungsstark



42
cm

2500
Watt

XXXL
12 Liter

Figure 6: Dimensions of the ProfiCook Kitchen Machine, showing approximate measurements of 42 cm height, 44 cm length, and 17 cm width. The image also reiterates the 2500 Watt power and 12 Liter XXL capacity.



Figure 7: Detailed views of the machine's construction, including the robust die-cast aluminum housing, the clear LED display, the powerful 2500 Watt motor, and the durable metal gearbox.

WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official ProfiCook website.

If you require technical support, spare parts, or service, please contact ProfiCook customer service. Contact details can typically be found on the manufacturer's website or in the product packaging.

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question