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Electrolux E6KM1-4BPT

Electrolux Kitchen Assist Machine

MODEL: E6KM1-4BPT

User Instruction Manual

1. Introduction

Thank you for choosing the Electrolux Kitchen Assist Machine E6KM1-4BPT. This multifunction kitchen machine is designed to simplify your cooking and baking tasks, offering powerful performance and versatile functionality. Please read this manual carefully before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.

2. Important Safety Information

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 before use.
- Do not immerse the motor unit in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from attachments during operation to prevent injury and/or damage to the appliance.
- 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 cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- This appliance is intended for household use only.

3. Product Overview

The Electrolux Kitchen Assist Machine E6KM1-4BPT is a robust and versatile appliance designed for various kitchen tasks. It features a powerful motor and planetary mixing action for efficient and thorough blending.



Image of the Electrolux Kitchen Assist Machine E6KM1-4BPT, a black planetary mixer with a stainless steel bowl.



The Electrolux Kitchen Assist Machine on a kitchen counter, showcasing its sleek design and the included 4L stainless steel bowl next to the main unit.



Ampie ciotole da 6 L e 4 L

Usa la ciotola da 6 L per preparare fino al 30% in più di impasto. Oppure utilizza entrambe le ciotole per ricette diverse

*In confronto alla Planetaria Electrolux (ESKM1-4BPT/HA-348E) in base a test interni (2022)

A collection of the Electrolux Kitchen Assist Machine's accessories, including the 6L and 4L stainless steel bowls, dough hook, whisk, and SoftEdgeBeater.

Components:

- **Main Unit:** Houses the motor, speed control, and attachment hub.
- **6L Stainless Steel Bowl:** Large capacity for bigger batches.
- **4L Stainless Steel Bowl:** Smaller capacity for everyday tasks or simultaneous preparation.
- **Dough Hook:** For kneading heavy doughs like bread and pizza.
- **Whisk:** For whipping cream, egg whites, and light batters.
- **SoftEdgeBeater:** For mixing medium to heavy batters, with an integrated silicone spatula for scraping the bowl.
- **PerfectRiseLid:** A specialized lid for optimal dough rising.
- **Integrated LED Light:** Illuminates the bowl for clear visibility during mixing.

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Cleaning Before First Use:** Wash the stainless steel bowls and all attachments (dough hook, whisk, SoftEdgeBeater, PerfectRiseLid) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the Kitchen Assist Machine on a clean, dry, flat, and stable surface. Ensure there is adequate space around the unit for ventilation and operation.
4. **Connecting to Power:** Ensure the speed control is set to '0' (off) before plugging the appliance into a grounded electrical outlet. The appliance operates on 220V.

5. Operating Instructions

This section details the steps for operating your Electrolux Kitchen Assist Machine.

5.1 Attaching the Bowl and Accessories

1. Lift the motor head by pressing the head-release button.
2. Place the desired stainless steel bowl (6L or 4L) onto the base, twisting it clockwise until it locks securely into place.
3. Select the appropriate attachment for your task (dough hook, whisk, or SoftEdgeBeater). Insert the attachment into the shaft

and twist to secure it.

4. Lower the motor head until it clicks into place.

5.2 Mixing and Kneading

1. Add your ingredients to the bowl.
2. Turn the speed control knob to the desired setting. The machine offers 7 adjustable speeds. Start with a lower speed and gradually increase as needed.
3. The integrated LED light will illuminate the bowl, providing clear visibility of the mixing process.



Close-up image showing the dough hook attachment actively kneading dough inside the stainless steel bowl of the Electrolux Kitchen Assist Machine, demonstrating its planetary mixing action.



A view inside the mixing bowl of the Electrolux Kitchen Assist Machine, highlighting the integrated LED light that illuminates the contents for better visibility during operation.

4. Allow the machine to operate until the desired consistency is achieved. The planetary mixing action ensures optimal ingredient combination and uniform texture.
5. Once finished, turn the speed control knob back to '0' and unplug the appliance.

5.3 Using the PerfectRiseLid

The PerfectRiseLid is designed to create an ideal environment for dough rising.

1. After kneading, remove the dough hook and shape your dough into a ball in the bowl.
2. Place the PerfectRiseLid securely on top of the bowl.
3. The lid helps maintain the necessary humidity and air circulation for perfect dough proofing, preventing the surface from drying out.



The PerfectRiseLid placed on top of the mixing bowl, designed to create an optimal environment for dough rising by maintaining ideal humidity.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kitchen Assist Machine.

- Always unplug the appliance before cleaning.
- **Bowls and Attachments:** The stainless steel bowls, dough hook, whisk, SoftEdgeBeater, and PerfectRiseLid are dishwasher safe for easy cleaning. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the appliance and its accessories in a clean, dry place when not in use.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; speed control not at '0'.	Ensure the appliance is properly plugged in. Check the power outlet with another device. Turn the speed control to '0' before turning on.
Attachments not mixing properly.	Attachment not securely fastened; wrong attachment for task; too much/too little ingredients.	Ensure the attachment is twisted securely onto the shaft. Use the correct attachment for the consistency of ingredients. Adjust ingredient quantity according to recipe guidelines.

Problem	Possible Cause	Solution
Unusual noise during operation.	Bowl or attachment not properly secured; overloading the motor.	Check that the bowl is locked and the attachment is secured. Reduce the load if the motor sounds strained.
Dough not rising with PerfectRiseLid.	Lid not sealed properly; environmental factors (temperature).	Ensure the PerfectRiseLid is firmly placed on the bowl. Ensure the room temperature is suitable for dough rising.

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

8. Specifications

Technical specifications for the Electrolux Kitchen Assist Machine E6KM1-4BPT.

Feature	Detail
Brand	Electrolux
Model Number	E6KM1-4BPT
Color	Black Pearl
Package Dimensions	47 x 43 x 35 cm
Capacity	6 Litres (main bowl)
Power	50 Watts
Voltage	220V
Material	Stainless Steel
Number of Speeds	7
Special Feature	Adjustable speed control, Integrated LED light
Item Weight	14 Kilograms
Country of Origin	China

9. Warranty and Support

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Electrolux website. Keep your purchase receipt as proof of purchase for any warranty claims.

Online Support: www.electrolux.com

