

## Parmedu BK043

# Parmedu BK043 Electric Kitchen Stand Mixer User Manual

Model: BK043

## 1. INTRODUCTION

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Thank you for choosing the Parmedu BK043 Electric Kitchen Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

## 2. SAFETY INSTRUCTIONS

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To ensure safe operation, please observe the following precautions:

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by children.
- 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.
- Use only attachments recommended or sold by the manufacturer.
- Avoid placing the mixer near hot surfaces or open flames.
- Ensure the mixer is placed on a stable, flat, and dry surface during operation.

## 3. PRODUCT OVERVIEW

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The Parmedu BK043 Electric Kitchen Stand Mixer is designed for versatile food preparation. It includes the main mixer unit, a 4.75-quart stainless steel mixing bowl, and three essential attachments: a dough hook, a flat beater, and an egg whisk. A transparent splash guard is also included to minimize mess during mixing.



Figure 1: Parmedu BK043 Electric Kitchen Stand Mixer with its main components and attachments.



Figure 2: Labeled components of the Parmedu BK043 Stand Mixer for easy identification.

## 4. SETUP

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Follow these steps to set up your mixer:

1. **Place the Mixer:** Position the mixer on a clean, dry, and stable countertop. Ensure the four anti-slip suction feet are securely attached to the surface.
2. **Lift the Head:** Press the tilt-lock button located on the side of the mixer and gently lift the motor head until it locks into the upright position.
3. **Attach the Bowl:** Place the 4.75-quart stainless steel mixing bowl onto the base. Turn the bowl clockwise until it locks securely into place.
4. **Select and Attach Accessory:** Choose the appropriate attachment (dough hook, flat beater, or whisk) for your recipe. Insert the attachment into the accessory shaft and twist it to secure.
5. **Add Splash Guard (Optional):** If desired, attach the transparent splash guard to the motor head. This helps prevent ingredients from splashing out during mixing.
6. **Lower the Head:** Press the tilt-lock button again and gently lower the motor head until it clicks into the locked position.

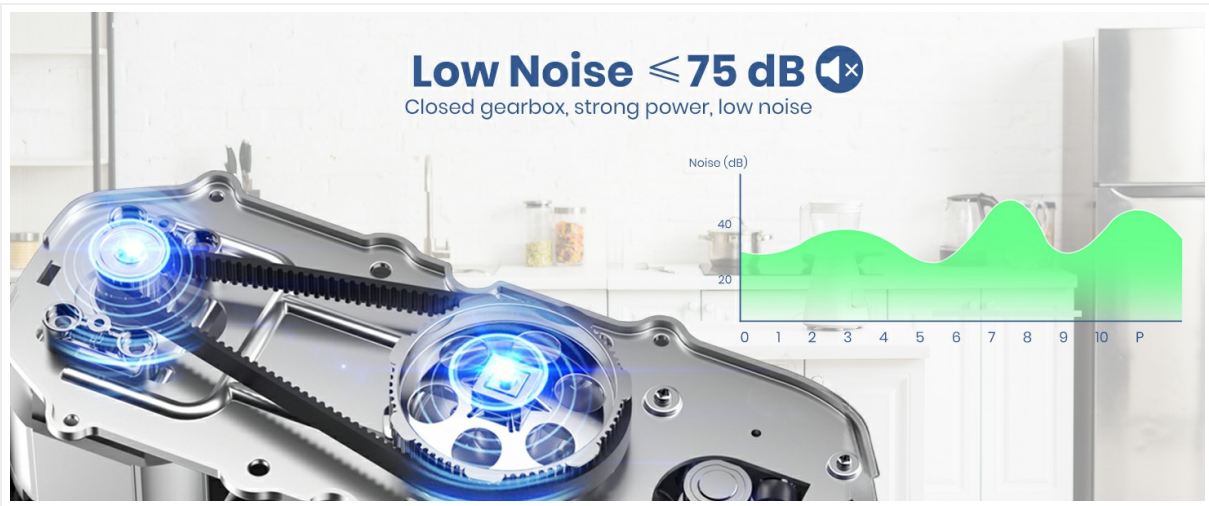


Figure 3: Engaging the tilt-lock mechanism to raise the mixer head.



Figure 4: The anti-slip suction feet ensure stability during operation.

## 5. OPERATING INSTRUCTIONS

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Once assembled, you can begin mixing your ingredients:

1. **Add Ingredients:** Place your ingredients into the mixing bowl. If using the splash guard, you can add ingredients through its opening.
2. **Plug In:** Connect the power cord to a suitable electrical outlet.
3. **Select Speed:** Turn the speed control knob to your desired setting (1-8). The mixer also features a 'P' (Pulse) setting for short bursts of power.
4. **Monitor Mixing:** Observe the mixing process. Adjust speed as needed.
5. **Stop Mixer:** When finished, turn the speed control knob to '0' and unplug the appliance.
6. **Remove Ingredients:** Lift the motor head, remove the attachment, and then unlock and remove the mixing bowl to access your prepared ingredients.

### Speed Guide



Figure 5: Speed settings and recommended uses for each attachment.

- **Dough Hook (Speeds 1-5):** Ideal for heavy mixtures like bread dough or short pastry.
- **Flat Beater (Speeds 2-6):** Suitable for medium-heavy mixtures such as crepes or sponge cake batter.
- **Whisk (Speeds 6-8):** Best for light mixtures like cream, egg whites, or blanchmange.
- **Pulse (P):** Use for quick bursts of power or rapid incorporation of ingredients.

## Operational Demonstrations

Video 1: Official product video demonstrating the features and operation of the Parmedu 380W 8-Speed Compact Tilt-Head Household Food Mixer, including attachment changes and speed settings.

Video 2: Video showcasing the Electric Stand Mixer with a 5.3 Quart Stainless Steel Bowl, demonstrating its assembly and mixing capabilities for various ingredients.

Video 3: Demonstration of the Upgraded Household Stand Mixer by Peicual-US, highlighting its features and performance for different kitchen tasks.

## 6. MAINTENANCE & CLEANING

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Proper cleaning and maintenance will extend the life of your mixer:

- **Unplug Before Cleaning:** Always ensure the mixer is unplugged from the power outlet before cleaning.
- **Clean Attachments and Bowl:** The stainless steel mixing bowl, dough hook, flat beater, and whisk are dishwasher safe for easy cleaning. Alternatively, wash them with warm, soapy water and rinse thoroughly.
- **Clean Main Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the mixer.



Figure 6: Cleaning instructions for mixer attachments.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; motor head not fully lowered/locked.	Ensure power cord is securely plugged in. Test outlet with another appliance. Ensure motor head is fully lowered and locked.
Attachments not mixing properly.	Attachment not correctly installed; too much/too little mixture.	Re-install attachment, ensuring it clicks into place. Adjust ingredient quantities according to recipe.
Excessive noise or vibration.	Mixer overloaded; unstable surface; attachment loose.	Reduce load. Ensure mixer is on a flat, stable surface. Check if attachment is securely fastened.
Motor smells during first use.	Normal for new motors.	This is typically normal for new appliances and should dissipate after a few uses. Ensure proper ventilation.

## 8. SPECIFICATIONS

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- **Brand:** Parmedu
- **Model Name:** BK043
- **Power:** 380W
- **Speed Settings:** 8 speeds + Pulse function
- **Bowl Capacity:** 4.75 Quarts (4.5 Liters)
- **Bowl Material:** 304 Stainless Steel
- **Product Dimensions:** 11.8"D x 6.9"W x 10.4"H
- **Item Weight:** 8.4 pounds
- **Noise Level:** ≤75dB
- **Special Feature:** Anti-Skid suction feet, Tilt-Head design

## 9. WARRANTY & SUPPORT

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Parmedu offers a **12-MONTH warranty policy** for this product. Our team is committed to ensuring customers' worry-free purchases. If you have any questions, concerns, or require technical assistance, please feel free to contact us anytime. Your satisfaction is our top priority.

For support, please refer to the contact information provided on your product packaging or the official Parmedu website.