ROYALTY LINE RL-PKM1600

ROYALTY LINE RL-PKM1600 Stand Mixer User Manual

Model: RL-PKM1600

1. Introduction

This manual provides essential information for the safe and efficient operation of your ROYALTY LINE RL-PKM1600 Stand Mixer. Please read these instructions carefully before first use and keep them for future reference. This appliance is designed for household use only.

Important Safety Instructions

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has malfunctioned or been dropped.
- Supervise children closely when the appliance is in use.
- Do not use attachments not recommended or sold by the manufacturer.
- Place the appliance on a stable, flat, and dry surface.
- Overheating protection is integrated; if the motor stops, unplug and allow it to cool down before restarting.
- Ensure the tilt-head is securely locked down before operation.

2. Product Components

Familiarize yourself with the parts of your stand mixer before use.

Motor Unit: Contains the powerful 1600W motor and speed control.

Tilt-Head: Allows easy access to the mixing bowl and attachments.

6-Liter Stainless Steel Mixing Bowl: Large capacity bowl for various preparations.

Splash Guard with Pouring Spout: Prevents splattering and allows easy addition of ingredients.

Speed Control Knob: Adjusts between 6 speeds and Pulse function.

Non-Slip Base: Ensures stability during operation.

Included Accessories

Dough Hook: Designed for kneading heavy mixtures like bread dough, pizza dough, and pasta.

Flat Beater: Ideal for medium-heavy mixtures such as cake batter, cookie dough, and frostings.

Balloon Whisk: Used for light mixtures like whipping cream, egg whites, and light batters.

Scraper: For scraping down the sides of the bowl during mixing or for general use.



Image 2.1: Overview of the ROYALTY LINE RL-PKM1600 Stand Mixer and its included accessories. The image displays the main unit, the stainless steel mixing bowl, the transparent splash guard, the flat beater, the dough hook, the balloon whisk, and a scraper.

3. Setup and First Use

Before First Use

1. Unpack all parts and remove any packaging materials.
2. Clean the mixing bowl, splash guard, and all accessories (dough hook, flat beater, whisk, scraper) with warm soapy water. Rinse thoroughly and dry completely. The motor unit should only be wiped with a damp cloth.
3. Ensure the appliance is placed on a clean, dry, and stable surface.

Assembly

1. Ensure the mixer is unplugged and the speed control is set to '0' (OFF).
2. Press the tilt-head release button and lift the motor unit until it locks into place.
3. Place the stainless steel mixing bowl onto the base, turning it clockwise until it locks securely.
4. Select the desired attachment (dough hook, flat beater, or whisk). Insert the attachment into the shaft and turn it counter-clockwise until it clicks into place.
5. Lower the tilt-head by pressing the release button and gently pushing the head down until it locks.
6. Attach the splash guard by aligning it with the bowl and turning it until it fits snugly.

4. Operating Instructions

General Operation

1. Ensure the mixer is correctly assembled with the desired attachment and mixing bowl.
2. Add your ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Turn the speed control knob to the desired speed setting (1-6). Start at a lower speed and gradually increase to prevent splashing.
5. For short bursts of high power, turn the knob to the 'P' (Pulse) setting and release.
6. During operation, the planetary mixing action ensures thorough and even mixing.
7. To stop the mixer, turn the speed control knob back to '0' (OFF).
8. Unplug the appliance from the power outlet after use.

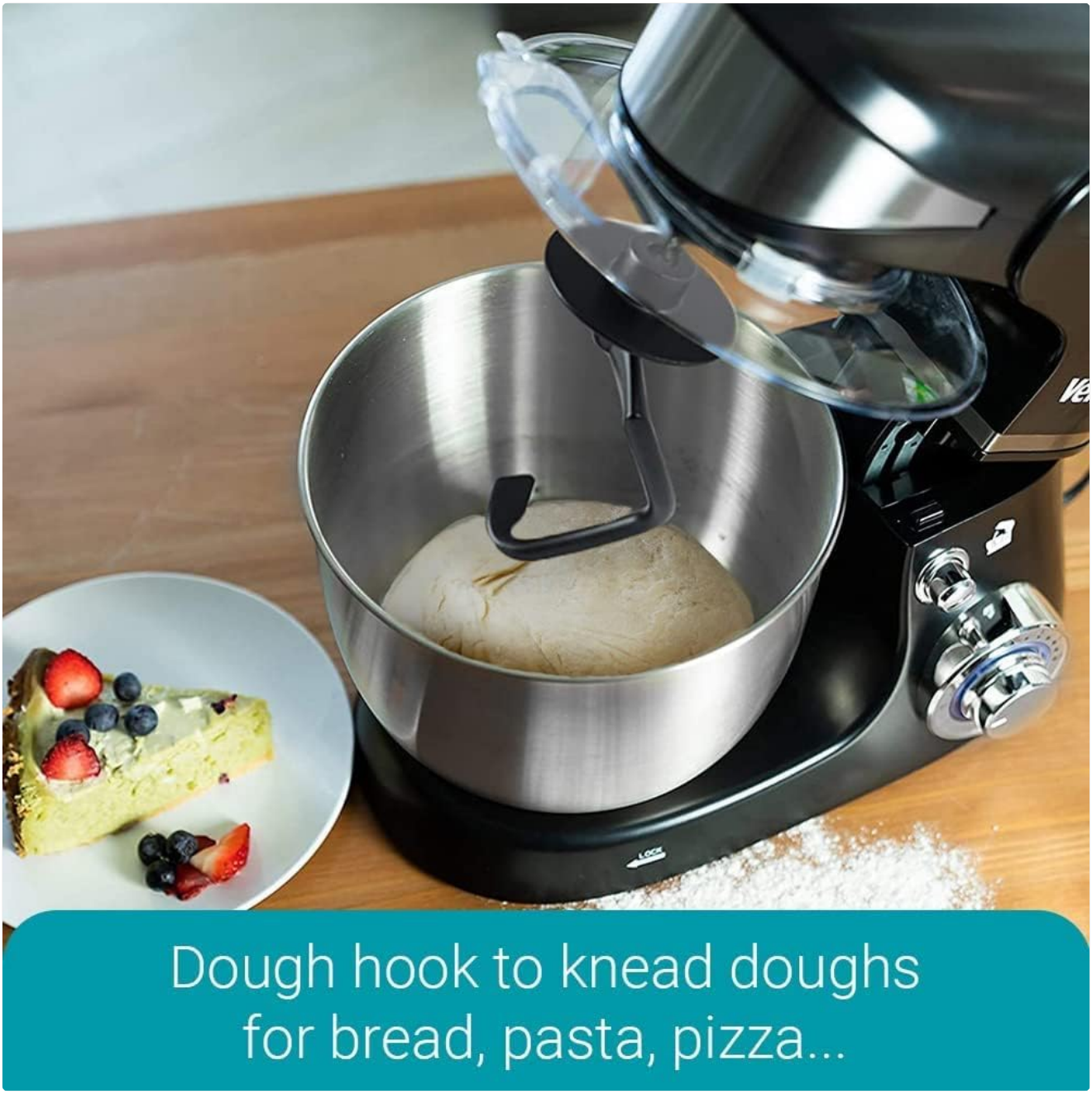


Image 4.1: The stand mixer in operation, demonstrating the dough hook attachment kneading dough in the stainless steel bowl. This attachment is suitable for heavy mixtures like bread or pizza dough.

Recommended Speed Settings

Speed Setting	Attachment	Application
1-2 (Low)	Dough Hook / Flat Beater	Kneading heavy doughs (bread, pizza), mixing thick batters.
3-4 (Medium)	Flat Beater	Mixing cake batters, cookie dough, mashing potatoes.
5-6 (High)	Balloon Whisk	Whipping cream, egg whites, light batters, meringues.
P (Pulse)	All attachments	Short bursts for delicate ingredients, quick mixing.

5. Maintenance and Cleaning

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

Cleaning

1. Always unplug the appliance before cleaning.
2. Remove the mixing bowl and attachment.
3. Wash the stainless steel mixing bowl, splash guard, dough hook, flat beater, and whisk in warm soapy water. Rinse thoroughly and dry immediately. **These parts are not recommended for dishwasher cleaning to preserve their finish and lifespan.**
4. Wipe the motor unit and exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scourers.
5. Never immerse the motor unit in water or any other liquid.
6. Ensure all parts are completely dry before storing or reassembling.

Storage

Store the stand mixer in a dry, clean place, away from direct sunlight and out of reach of children.

6. Troubleshooting

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

- **Mixer does not start:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check that the speed control knob is not set to '0' (OFF).
  - Verify that the tilt-head is fully lowered and locked into place.
  - If the motor unit feels warm, the overheating protection may have activated. Unplug the mixer and allow it to cool down for at least 30 minutes before attempting to use it again.
- **Attachments are difficult to install or remove:**
  - Ensure the tilt-head is in the raised and locked position.
  - Make sure the attachment is aligned correctly with the shaft.
- **Ingredients are not mixing evenly:**
  - Ensure the correct attachment is being used for the type of mixture.
  - The planetary mixing action should ensure even mixing; if not, check for proper attachment installation.
  - Use the scraper to occasionally push ingredients from the sides of the bowl towards the center.
- **Mixer is unstable or vibrates excessively:**
  - Ensure the mixer is placed on a flat, stable, and dry surface.
  - Check that the non-slip base is clean and making full contact with the countertop.
  - Reduce the batch size if you are exceeding the recommended capacity.

If the problem persists after following these steps, please contact customer support.

7. Specifications

Feature	Detail
Brand	ROYALTY LINE

Feature	Detail
Model	RL-PKM1600
Power	1600 W
Voltage	220-240 V, 50/60 Hz
Speed Settings	6 speeds + Pulse function
Bowl Capacity	6 Liters
Bowl Material	Stainless Steel
Housing Material	Robust Plastic
Mixing Action	Planetary Mixing
Included Accessories	Dough Hook, Flat Beater, Balloon Whisk, Scraper
Dimensions (L x W x H)	36 cm x 23.8 cm x 32.1 cm
Weight	5.3 kg
Safety Features	Safety Locking System, Overheating Protection
Cord Length	1 meter
Certification	CE-certified



Image 7.1: Dimensional overview of the stand mixer. The image shows the length as 360 mm, width as 238 mm, and height as 321 mm.

8. Warranty and Support

For warranty information, please refer to the warranty card included with your product or contact your retailer. If you require technical support or have questions regarding the operation or maintenance of your ROYALTY LINE RL-PKM1600 Stand Mixer, please contact ROYALTY LINE customer service or your authorized dealer.

Please have your model number (RL-PKM1600) and purchase date available when contacting support.

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