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Vivid Green VGKMG-D

Vivid Green VGKMG-D Kitchen Machine User Manual

Model: VGKMG-D (VG000618)

1. INTRODUCTION

Thank you for choosing the Vivid Green VGKMG-D Kitchen Machine. This appliance is designed to assist you with a variety of kitchen tasks, from kneading dough to whipping cream, with its powerful 2000W motor and versatile attachments. To ensure safe and optimal performance, please read this manual thoroughly before first use and keep it for future reference.

This manual provides essential information on the proper setup, operation, maintenance, and troubleshooting of your kitchen machine.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to prevent injury and 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 the appliance outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Children should be supervised to ensure that they do not play with the appliance.

- Always ensure the head is locked down before operating the machine.
- Do not overload the machine. Refer to the recipe guidelines for maximum capacities.

3. PRODUCT OVERVIEW

The Vivid Green VGKMG-D Kitchen Machine is designed for efficiency and ease of use. Familiarize yourself with its components:

- **Main Unit:** Houses the motor, controls, and tilt-head mechanism.
- **Stainless Steel Mixing Bowl (6.2L):** Large capacity bowl for various preparations.
- **Splash Guard:** Prevents ingredients from splashing out during operation.
- **Dough Hook:** Ideal for kneading heavy doughs like bread and pizza.
- **Whisk:** Perfect for whipping eggs, cream, and light batters.
- **Beater (Mixing Hook):** Suitable for mixing cakes, cookies, and general batters.
- **Control Panel:** Features a display, touchscreen, and rotary system for speed and timer adjustments.
- **Anti-slip Suction Cups:** Located on the base for stability during operation.



Figure 3.1: Vivid Green VGKMG-D Kitchen Machine with included accessories (dough hook, whisk, beater, stainless steel bowl, splash guard).



Figure 3.2: Detailed view of the individual components: beater, whisk, dough hook, spatula, splash guard, and stainless steel bowl.

4. SETUP

Follow these steps to set up your kitchen machine for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Clean:** Before first use, wash the mixing bowl, splash guard, dough hook, whisk, and beater in warm soapy water, then rinse and dry thoroughly. The main unit can be wiped with a damp cloth.
3. **Placement:** Place the main unit on a clean, dry, flat, and stable surface. Ensure the anti-slip suction cups on the base are securely attached to the countertop for stability.
4. **Attach Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the machine and turn it clockwise until it locks securely into place.
5. **Attach Accessory:**
 - Press the tilt-head release button (usually located on the side or back of the head) and lift the motor head until it locks in the tilted position.
 - Select the desired attachment (dough hook, whisk, or beater) for your recipe.
 - Insert the attachment into the accessory shaft, pushing upwards and then rotating slightly until it clicks into place.
 - Lower the motor head by pressing the tilt-head release button again and gently pushing the head down until it locks.
6. **Attach Splash Guard:** If desired, slide the splash guard onto the motor head, ensuring the opening aligns with the attachment.

Gemakkelijk verwisselen

Kantel—bare kop



Vaatwasser bestendig

3 Opzetstukken



Figure 4.1: The anti-slip suction cups on the base ensure stability during operation.

Krachtige pulse functie

6-speed power



2 - 4 mengen



5 - 6 kloppen



1 - 3 kneden

Figure 4.2: The tilt-head design allows for easy attachment changes and bowl access.

5. OPERATING INSTRUCTIONS

Your Vivid Green Kitchen Machine features a powerful 2000W motor and planetary mixing action for thorough results. It offers 6 speed settings and a pulse function.

1. **Add Ingredients:** Place your ingredients into the mixing bowl.
2. **Power On:** Plug the machine into a suitable power outlet. The display will illuminate.
3. **Select Speed:** Use the rotary control or touchscreen to select one of the 6 speed settings. The recommended speeds for each attachment are:
 - **Dough Hook (Speeds 1-3):** For kneading heavy doughs. Start at a low speed and gradually increase.
 - **Beater (Speeds 2-4):** For mixing batters, cakes, and cookie dough.
 - **Whisk (Speeds 5-6):** For whipping eggs, cream, and light mixtures.
4. **Pulse Function:** For short bursts of high power, use the pulse function. This is useful for quickly incorporating ingredients or for a final mix.
5. **Timer Function:** The integrated timer allows you to set a specific mixing duration. Refer to the display and controls for setting the timer. The machine will stop automatically once the timer concludes.
6. **Turbo Function:** Provides maximum power for demanding tasks. Activate as needed.
7. **Planetary Mixing:** The attachment rotates in one direction while the drive head rotates in the opposite direction, ensuring all ingredients are thoroughly incorporated from the sides and bottom of the bowl.
8. **Stop Operation:** Turn the speed control to '0' or press the stop button on the touchscreen. Unplug the machine from the power outlet.



Figure 5.1: Recommended speed ranges for the beater (mixing), whisk (whipping), and dough hook (kneading).



Figure 5.2: The machine is designed for quiet operation, even at higher speeds.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your kitchen machine.

1. **Always Unplug:** Before cleaning, ensure the machine is unplugged from the power outlet and has cooled down.
2. **Remove Attachments and Bowl:** Lift the motor head, remove the attachment, and then unlock and remove the mixing bowl.
3. **Dishwasher Safe Parts:** The stainless steel mixing bowl, dough hook, whisk, and beater are dishwasher safe for convenient cleaning. Alternatively, wash them in warm soapy water and rinse thoroughly.
4. **Splash Guard:** The splash guard can be washed by hand in warm soapy water or placed in the dishwasher.
5. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
6. **Drying:** Ensure all parts are completely dry before reassembling or storing the machine.



Figure 6.1: The tilt-head design facilitates easy removal of accessories and the bowl for cleaning. All three attachments are dishwasher safe.

7. TROUBLESHOOTING

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

- **Machine does not turn on:**
 - Check if the power cord is securely plugged into a working outlet.
 - Ensure the motor head is fully lowered and locked into place. The machine will not operate if the head is not locked.
- **Attachment is not mixing ingredients properly:**
 - Ensure the correct attachment is being used for the type of mixture (e.g., dough hook for dough, whisk for whipping).
 - Check that the attachment is securely fitted onto the shaft.
 - The planetary mixing action should ensure thorough mixing; if not, check for obstructions or excessive ingredient quantities.
- **Machine makes unusual noise or vibrates excessively:**
 - Ensure the mixing bowl is securely locked onto the base.
 - Verify that the attachment is correctly installed.
 - Reduce the amount of ingredients if the bowl is overloaded.
 - Ensure the machine is on a flat, stable surface and the anti-slip suction cups are engaged.
- **Motor stops during operation:**

- The machine may have an overload protection feature. Turn off the machine, unplug it, and let it cool down for 15-20 minutes. Reduce the load before restarting.

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

8. SPECIFICATIONS

Feature	Specification
Brand	Vivid Green
Model	VGKMG-D (VG000618)
Power/Wattage	2000 W
Mixing Bowl Capacity	6.2 Liters
Dimensions (L x W x H)	38.7 x 23.8 x 31.4 cm
Weight	4.8 kg
Material	Plastic, Stainless Steel
Color	Grey
Speed Settings	6 speeds + Pulse function
Control Type	Buttons with Display, Touchscreen, Rotary System
Special Features	Automatic Speed Control, Planetary Action, Stirring Function, Turbo Feature, Pre-programmed Modes, Timer, Anti-slip Base, Splash Guard

9. WARRANTY AND SUPPORT

The Vivid Green VGKMG-D Kitchen Machine is manufactured by Vivid Green. For warranty information, please refer to the terms and conditions provided at the point of purchase or contact your retailer directly.

For technical support, troubleshooting assistance beyond what is covered in this manual, or inquiries regarding parts and service, please contact the retailer from whom you purchased the product. They will be able to provide the most accurate and up-to-date support information.