



Electrolux EKM5540 Food Processor Assistant User Manual

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Electrolux EKM5540 Food Processor Assistant



Thank you for choosing an Electrolux product. For best results, always use genuine Electrolux accessories and parts. They are designed specifically for this product. This product is designed with environmental requirements in mind. All plastic parts are labeled for recycling.

COMPONENTS

- **A.** Base with motor (with variable slope)
- **B.** Speed selector
- **C.** Engine base
- **D.** Top tilt lock lever
- **E.** Workplace lighting
- **F.** Nozzle Assembly
- **G.** Shaft for nozzles
- **H.** Stainless steel bowl
- **I.** Bowl mounting platform
- **J.** Non-slip feet
- **K.** Power cord
- **L.** Wire whisk
- **M.** Coated flat beater
- **N.** SoftEdgeBeater™*
- **O.** Coated dough hook
- **P.** Mincer*
- **Q.** Shredder/shredder*
- **R.** PerfectRiseLid™*
- **S.** Pulse*



Only for selected models

PREPARATION FOR WORK

1. Before using the appliance for the first time: Unplug the appliance's mains cable from the socket. Corolla beater, minced meat accessory, and slicing/shredding attachment* can only be washed by hand in warm water with detergent added. Bowl, flat beater, stirrer hook for dough, SoftEdgeBeater™, and PerfectRiseLid™ are dishwasher safe. Wipe the base with the engine with a damp cloth.
Attention! Never immerse the motor base in water! Wipe everything thoroughly instrument details.
2. Place the device on a level surface. Top Tilt Change: Set with one hand tilt lock lever of the upper part to the "Unlocked" position, and with the other hand tilt upper part. Once in the raised position, it will lock into place. Attention! Hold your hands and fingers away from moving parts.
3. Set the speed selector to the "OFF" position. Place the stainless steel bowl on the pad bowl fasteners. Rotate the bowl clockwise to secure it. Attention! Permitted beater, dough hook, or SoftEdgeBeater™* only with a bowl in place and lowered engine head.
4. Fit the nozzle onto the nozzle shaft: Align the slot on the top of the nozzle with the pin on the shaft for nozzles. Push the nozzle upward and turn it counterclockwise to fix the pin. To remove the attachment, turn it clockwise and pull.
5. Tilt the top down: With one hand, set the top tilt lock lever part to the "Unlocked" position, and use your other hand to lower the top part. Insert the mains plug cord into an outlet.

6. Move the speed selector from the “OFF” position to the required speed mark (1-10). At the end of mixing, turn the speed selector to the “OFF” position and unplug the appliance from the socket.
7. Illumination of the workplace and the indicator of inclusion: If the plug of the device is inserted into the socket and the speed, the blue LED around the speed selector lights up. Also lights up the workplace that illuminates the workspace. 3 minutes after installing the selector speed to the “OFF” position, the illumination of the workplace automatically goes out.
8. Note. If the speed selector is turned on before connecting the instrument to the mains, the speed selector LED and the work area illumination will flash to notify you that the selector is speed enabled. Turn the speed selector to the “OFF” position and the flashing will stop. Then continue as usual.

OTHER FUNCTIONS

9. Using the SoftEdge Beater:

The SoftEdgeBeater™ is ideal for creams and toppings. The silicone corners gently clean the sides of the bowl, ensuring all ingredients are get into the mixture and in the process of mixing are evenly distributed.

10. **Note:** The SoftEdgeBeater™* is not intended for beating thick mixtures such as dough, use a special dough hook for this. For hard ingredients such as dried fruit, peel or bones, use a flat beater.

11. Using PerfectRiseLid:

PerfectRiseLid™ insulates and helps create a moist environment for the dough to rise to the required level. Covering the bowl with the PerfectRiseLid™ lid prevents the dough from drying out and forming a dried layer on the surface of the dough, which prevents the dough from rising and impairs the result when baking.

12. **Pulse:** in case of selecting the “1/P” mode, it is possible to temporarily stop the operation by pressing the “IMPULSION” button on the speed selector. Pressing again will turn on the device for 1.5 seconds. If you press and hold the button, the device will turn on and work until the button is released.
13. Nozzle assembly: The appliance is equipped with a built-in universal nozzle assembly. Read carefully instructions for the correct and safe use of the attachments included with each attachment, and follow these instructions.
14. Axis setting for nozzles: The device is factory set so that the flat nozzle does not touch the bottom of the bowl. If the flat attachment is touching the bottom of the bowl, or if it is too far from one side bowl, it is possible to properly adjust it. See Section 14 for detailed instructions.
15. Move the speed selector to the “OFF” position and unplug the appliance from the socket. Fold out the top part back. Turn the screw using a flathead screwdriver. To raise the bait axle, turn the screw counterclockwise, and to lower it, turn the screw clockwise.

USING THE GRINDER

16. Insert the mincer auger (B) into the mincer body (A). Slide the knife (C) onto the square shaft at the end grinder screw. Place a large or medium mesh knife on top of the knife (D). Tighten the ring (E) by hand until the meat grinder is securely fixed.

Note. Do not over-tighten the ring.

17. Open the lid of the mixer attachment assembly on the stand. Insert the nozzle drive shaft into the nozzle assembly. stand mixer. Rotate the accessory slightly if necessary. Tighten knot handle nozzles, achieving a strong fixation. Attention! Before installing accessories, turn off the appliance and unplug it from the socket.
18. Cut the raw meat into small pieces and place it in the food tray. Turn on the instrument and set the speed selector to 6-8. Feed the meat into the feed chute using the pusher. Attention! Do not insert fingers or tools into the feed chute. Note. The meat must not contain bones, tendons or skin.

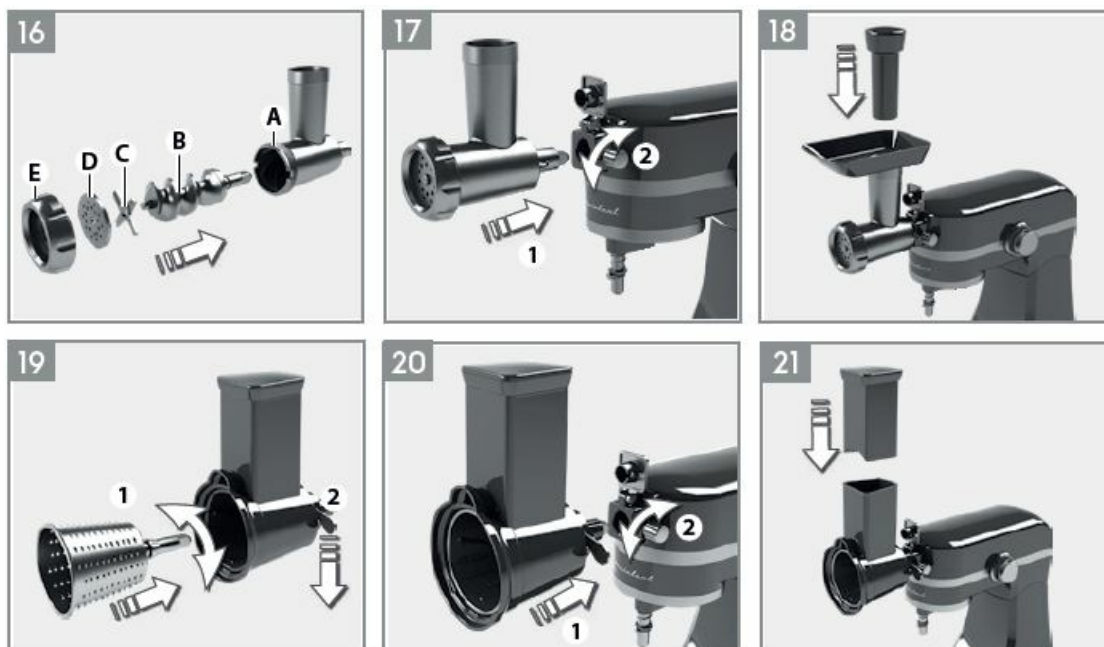
USING THE SHREDDER/SHREDDER

19. Using a shredder/chipper: Select a knife for chopping or chopping (medium or large). Insert the shaft (square section) of the selected blade into the shredder/shredder body so that the shaft enters the square socket. Lock the knife by pulling the locking knob down.

Attention! The knives and inserts are very sharp!

20. Install the shredder/chipper into the attachment assembly. Place a container under the accessory. Cut food into small pieces. Turn on the device and set the speed selector to 8.
21. Feed food into the feed chute using the pusher. After the end of use accessories, turn off the appliance and unplug it from the socket. Close the cover of the nozzle assembly and tighten the nozzle assembly handle.





CLEANING AND CARE

- Unplug the machine from the socket. We recommend hand washing in warm soapy water. wire whisk, meat slicer* and shredder/chopper*.
 - Bowl, flat beater, dough hook, SoftEdgeBeater™*, and PerfectRiseLid Can be washed in the dishwasher.
 - Wipe the engine base with a damp cloth. Attention! Do not under any circumstances load the base with the engine into the water! Thoroughly dry all parts of the appliance.
- When cleaning the instrument, do not use abrasive cleaners or sanding pads.



PRECAUTIONARY MEASURES

Please read carefully before using the device for the first time the following instruction.

- The appliance must not be used by children. Keep the appliance and its main cord out of the reach of children.
- Be careful with sharp knives when emptying bowls as well as during washing and cleaning.
- The devices may be operated by persons with reduced mobility, sensory or mental abilities and with insufficient experience or knowledge only under the supervision of a person responsible for their safety or upon receipt of appropriate instructions, enabling them to operate the appliance safely and giving them an understanding of the danger associated with its operation.
- Children must not play with the appliance.
- The device can only be plugged into a mains socket with a voltage and frequency according to the rating plate!
- Do not use the device if the power cord or case is damaged.

- For your safety, a damaged device or power cord must be replaced by the manufacturer, service agent or another qualified specialist.
- Always place the device on a flat, horizontal surface.
- Always unplug the device, leave it unattended, and before disassembly, assembly, and cleaning.
- The device is intended for indoor use only.
- Do not immerse the appliance, or power cord, or plug in water or any other liquid.
- Keep electrical wire away from the corners of a table or counter without allowing contact with hot surfaces, including the stove.
- Never use accessories or parts from other manufacturers, if they are not recommended; this may result in injury.
- Wait for the engine to stop completely before disassembling and cleaning.
- Avoid contact with moving parts. Such contact can lead to injury. Do not use other tools or tools while the appliance is in operation. kitchen appliances.
- Do not leave the operating device unattended.
- The presence of loose objects near the operating device, and also clothes and jewelry/accessories are not allowed.
- Never process boiling liquids (the temperature must not exceed 90°C).
- Do not use this appliance to stir paint. This is dangerous and may lead to an explosion!
- Do not operate the instrument with accessories such as a wire whisk, flat beater, or whisk dough if the bowl is not installed.
- This device is intended for use only in domestic conditions. The manufacturer is not responsible for any damage caused by incorrect operation.

TROUBLESHOOTING

MALFUNCTION	CAUSE	SOLUTION
The motor slows down during work.	Possibly the amount of test exceeded the maximum admissible value	Remove half of the dough and process each portion separately.
	The dough is too wet and sticky the wall of the bowl.	Add flour 1 tablespoon at a time until the engine speeds up. Process the dough until it peel off the sides of the bowl.
The motor is not running.	The device is not connected to the network power supply.	Before turning on, make sure that the device is connected to the network power supply.
The device vibrates/moves during work.	The rubber feet got wet.	Make sure the rubber feet are under the bottom of the base is clean and dry.
	If the load is heavy (eg. thick dough or cheese) is is the norm.	Remove half load and process each portion separately.
During operation, the nozzle scratches the bowl of stainless steel.	Incorrect axis height selected for nozzles.	Adjust the level of the axis for the attachments.
There is flashing workplace lighting and power indicator.	Speed selector left in on position.	Move the speed selector to the "Lock" position.

DISPOSAL

- This symbol on the product indicates that it contains a battery that cannot be disposed of with normal household waste.
- This symbol on the product or on the product packaging indicates that they cannot be classified. like a household waste. To dispose of the product, take it to an official waste collection point or to an Electrolux service center that can safely and professionally removal and disposal of the battery and electrical components. Comply with your country's regulations regarding the separate collection of waste electrical products and batteries.

Electrolux reserves the right to make product changes, information and specifications without prior notice.

RECIPES

QUANTITY OF PRODUCTS AND PROCESSING TIME WHEN WAITING				
Ingredients	Quantity	Unit rev.	Time	Speed
Cream	2,1-6,1	dl	60-80 C	8~10
Egg white	1,2-2,4	dl	At least 100 s	8~10
Cooking method				
Use a wire whisk.				

Recipe	Ingredients	Quantity	Unit ism	Time	Speed
Biscuit	Flour	6,0	dl	200-230 C	average speed (position 5-6)
	Margarine	1,5	dl		
	Sugar	1,7	dl		
	Baking powder	1,0	Art. l.		
	Flour	8,0	dl		
	Egg	4,0	PC		
	Butter	2,0	dl		
	Sugar	1,7	dl		

Chocolate cake	Vanilla sugar	2,0	Art. l.	300-360 C	average speed (position 4-6)
	Sour cream	1,0	dl		
	Nougat mix	100 r	G		
	Baking powder	3,0	CT. fl.		
Cnoco6 npMroroBneHMH					
Butter should be soft, not hard. Mix soft butter with sugar until smooth. creamy mass. Stir in the eggs one at a time. While mixing, add sour cream and vanilla sugar. Finally mix flour with baking powder. Note: Use the SoftEdgeBeater™* for a creamier consistency					
creamy cupcake	Flour	3,0	dl	200-230 C	average speed (position 4-6)
	Margarine	1,5	dl		
	Sugar	1,7	dl		
	fresh egg	3	PC		
	Baking powder	1,0	Art. l.		
Cnoco6 npMroroBneHMH					
Place all ingredients in a bowl and mix until cooked. Note: Use the SoftEdgeBeater™* for a creamier consistency					

chocolate butter cream icing	Semi-sweet chocolate chips	2,3	dl	200-230 C	average speed (position 4-6)
	softened butter	1,15	dl		
	Powdered sugar	4,6	dl		
	Молоко	5	Art. l.		
	vanilla extract	0,5	Art. l.		
	Cooking method				
	Melt the chocolate chips in a water bath; stir it until a homogeneous mass is obtained. Remove from stove; refrigerate for 15 minutes. We recommend using the SoftEdgeBeater™* instead of the flat beater. In a large bowl, beat the butter until creamy. Gradually add powdered sugar and milk. Add melted chocolate and vanilla; mix until a homogeneous mass is formed				

QUANTITY OF PRODUCTS AND PROCESSING TIME FOR DOUGH HOOKS					
Recipe	Ingredients	Quantity	Unit rev.	Time	Speed
	MyKa	6,0	dl	350-380 C	Low speed (Maximum level 2)
	BOAa	2,0	dl		
	CaXap	2,4	dl		
	MaprapLH	1,0	tsp		

Yeast dough* (bread): min. quantities	COflb	1,0	Art. I.		
	CyXLe ApO>>L	2,0	Art. I.		
	Cooking method				
Set up a dough hook to mix the ingredients. Place all ingredients in a bowl and stir until desired consistency. Cover the bowl with the PerfectRiseLid™ and let the mixture rise.					
Yeast dough* (Pizza dough): Max. quantities	Wheat flour	16,0	dl	At least 480 s	Low speed (Maximum level 2)
	Water consumption	4,0	dl		
	Vegetable oil	1,0	dl		
	fresh egg	2,0	PC		
	Salt	3,0	Art. I		
	Sugar	2,0	Art. I		
	Dry yeast	1,0	tsp		
	Cooking method				

1. Mix half the yeast, salt and sugar in a container and set aside;
2. In the bowl, add the remaining yeast with water and oil;
3. The dough must be mixed with a wire whisk at minimum speed until a homogeneous mixture is obtained;
4. Add fresh eggs and the mixture prepared in step 1 (yeast mixed with salt and sugar) into the bowl. Speed whipping should be increased to medium.
5. Gradually add half of the flour. When the dough increases in volume and becomes a different consistency, change the nozzle on a dough hook.
6. Add the rest of the flour and continue beating. At this stage, you need to control the power of the device so that it does not exceed level 2. The dough must be mixed until it completely leaves the walls of the bowl.
7. Cover the bowl with the PerfectRiseLid™ and let the mixture rise.

When making yeast dough, do not exceed speed 2. Doing so may damage the device.

Documents / Resources



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EKM5540 Food Processor Assistant, EKM5540, Food Processor Assistant, Processor Assistant

References

-  [Electrolux](#)