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Onyx Cookware SMX-DC6L-BLK-AI Stand Mixer User Manual

Contents

Onyx Cookware SMX-DC6L-BLK-AI Stand Mixer

Product Information

Specifications

- Output end front cover
- Display
- Heating element
- Output shaft
- Speed knob (Start-stop button)
- Head release lever

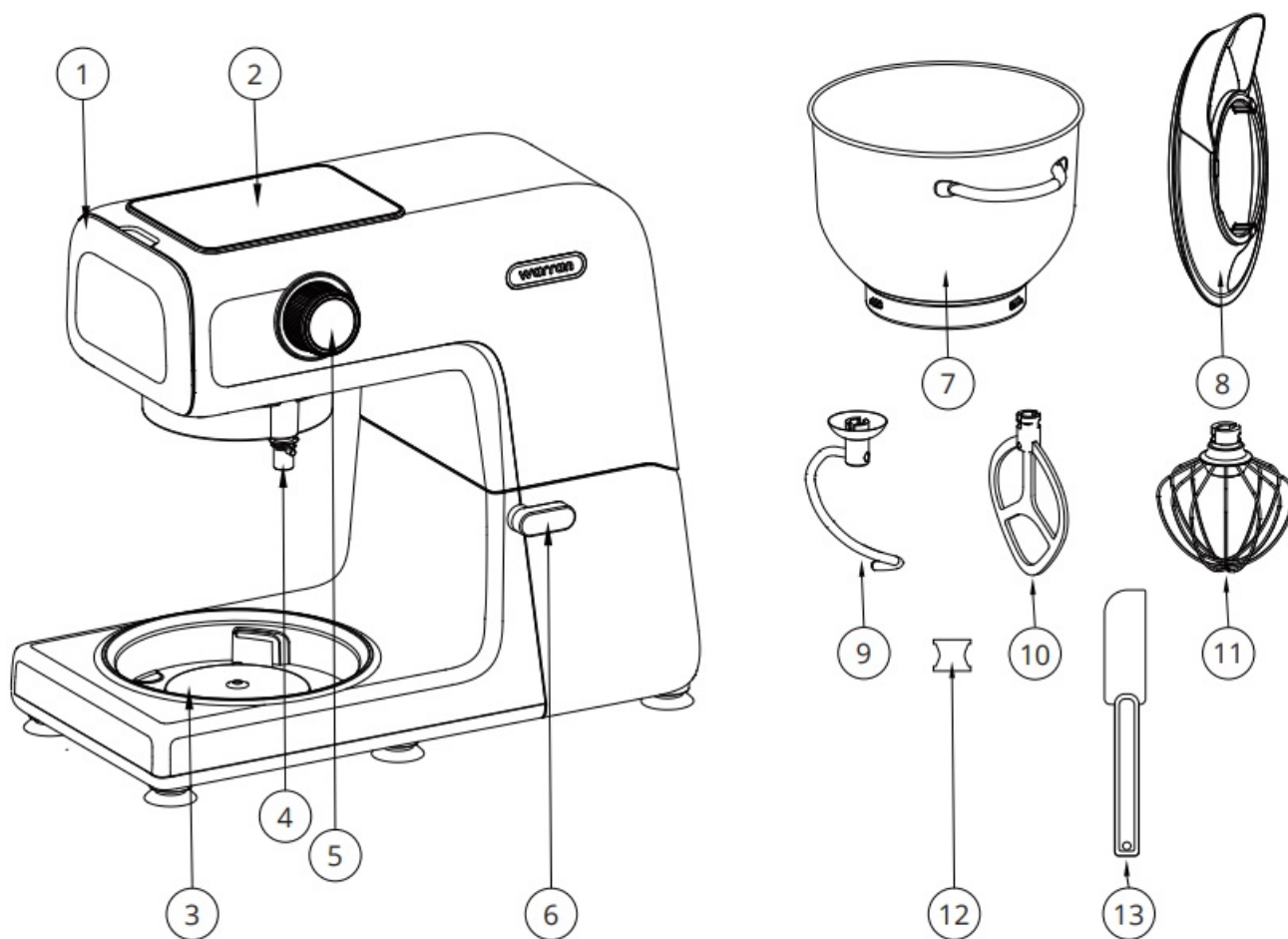## Product Usage Instructions

Basic Operations

1. Remove all packaging and inspect for damage.
2. Clean the stand mixer with a damp cloth.

How It Works

1. Place the stand mixer on a heat-resistant, stable, and level surface.
2. Clean all accessories with water and dry them thoroughly before use.
3. Weigh the food materials to be processed and place them in the bowl (do not overload).
4. Rotate the bowl to lock it into place.
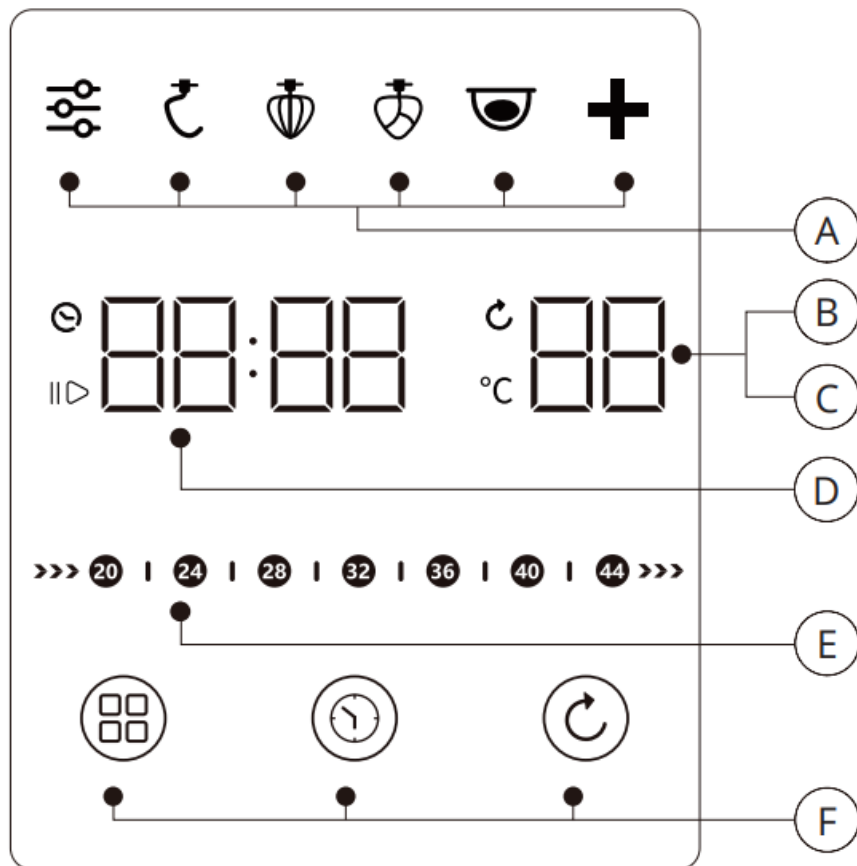5. Install the desired accessory to the stirring output shaft.

6. Lock the accessory in place by rotating it counterclockwise.

7. Press the head release lever while lowering the machine head until it clicks into place.

PRODUCT STRUCTURE DIAGRAM

1. Output end front cover
2. Display
3. Heating element
4. Output shaft
5. Speed knob (Start-stop button)
6. Head release lever
7. Stirring bowl
8. Bowl cover
9. Kneading hook
10. Flat beater
11. Whisk
12. Silicone sleeve
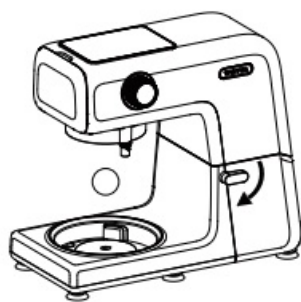13. Scraper

DISPLAY DIAGRAM

- **A** Function area
- **B** Fermentation temperature
- **C** Speed level
- **D** Time
- **E** Temperature progress bar
- **F** Touch selection buttons

BASIC OPERATIONS

Before first use

- Remove all the packaging. Make sure there is no damage on the stand mixer.
- Clean the stand mixer with a damp cloth.
- Place on a heat-resistant, stable, and level surface.
- Clean all the accessories with water and dry them thoroughly.
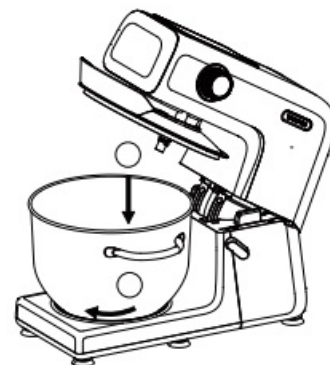- Check that all the parts are properly installed.
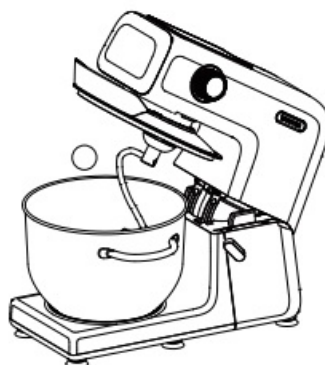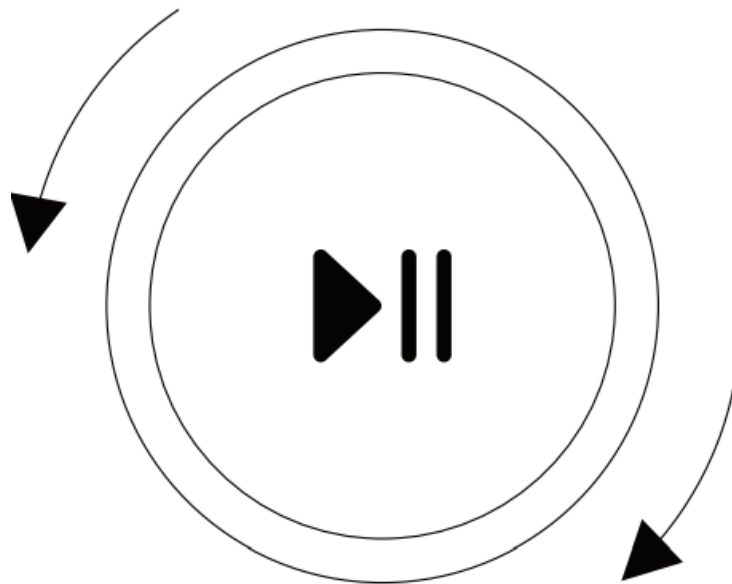
How it works:

PG1

PG2

PG3

PG4

PG5

PG6

1. Turn the head release lever clockwise to raise the machine head, as shown in **PG1.**
2. Align the concave position on the bowl cover with the convex position on the stirring end, and install it into the stirring end of the machine as shown in **PG2**.
3. Weigh the food materials to be processed and put them into the bowl, and then assemble the bowl into the machine. The bowl should not be overloaded; the maximum allowed flour weight is 1kg. **(PG3)**
4. Rotate the bowl clockwise until the buckle is screwed in and locked as shown in PG3.
5. Install an accessory to the stirring output shaft of the machine head. When the kneading hook is selected, it is recommended to install the rubber sleeve **(PG4)** on the joint of the head of the function rod.
6. Push the chosen accessory up and rotate it counterclockwise to the locked position, as shown in **PG5.**
7. Press the head release lever while pressing the machine head down until a click is heard, indicating that the machine has been locked. At this time, the machine head rebounds to the horizontal position, as shown in **PG6.**
8. Connect the plug, turn on the power switch, and select the function in the top display as required.
9. Turn the speed knob to the required position, adjust the working time as required, and press the start-stop button to start stirring.
10. After the food meets the requirements, press the start-stop button on the middle panel of speed knob to pause the process.
    - After confi rming that the food in the bowl is stirred to the ideal state, press and hold the start-stop button to end the standby state of the machine.
11. After the end of the stirring, turn the head release lever clockwise, lift the machine head up, unscrew the stirring bowl counterclockwise from the machine, and take out the food.

- **Start/pause**
- After setting, press the button to start the machine, or press it again to pause the machine's operation.
- **Power-on/off**
- Press and hold the button for 3 seconds. If the machine is in standby mode, it will power on.
- **Time/speed**
- Rotate the outer ring to adjust the time or speed. Turn it clockwise to increase or counterclockwise to decrease.
- **Time setting**
- In the range of 0–10 minutes, the time can be adjusted in 30-second increments; in the range of 10–90 minutes, it can be adjusted in 1-minute increments.
- After setting the time, press the start/stop button located in the center of the speed knob to start the machine.
- **Speed setting**
- Turn the knob clockwise to increase the speed or counterclockwise to decrease it. The available speed levels depend on the selected function mode.
- For more details, refer to the "Menu Program" section. After setting the speed, press the start/stop button in the center of the speed knob to start the machine.
- **Fermentation temperature**
- In fermentation mode, touch the "speed" knob to adjust the fermentation temperature. Turn the knob clockwise to increase the temperature or counterclockwise to decrease it.
- After setting the fermenta-tion temperature, press the start/stop button in the center of the speed knob to start the machine.
- The maximum allowable flour weight is 1 kg, and the liquid-to-flour ratio must not be less than 0.55.

Programs

	Default time	Default speed/ temperature	Adjustable range (Time)	Adjustable range (Speed/temperature)
	00:00	00	0-30	1-11
	10:00	03	0-20	1-4
	03:00	10	0-10	7-11
	06:00	03	0-10	1-9
	60:00	28 °C	0-90	25-45 °C
	03:00	05	0-10	3-9

Display state

Power-on state

- When the machine is powered on, the buzzer will sound once for a long duration, the display will light up for 1 second, and the machine will enter standby mode.
- The "Custom" icon will blink, while the "Function," "Time," "Speed," "Temperature," and temperature progress bar icons will remain lit.
- The time and temperature will display as 00:00 and 00, respectively. Rotate the speed knob to adjust the speed as needed, and press the start/stop button to start the machine.
- In standby mode, pressing and holding the start/stop button for 3 seconds will shut down the machine, turning off all indicator lights. If the power plug is connected but the machine is off, pressing the start/stop button will activate the display panel.
- If the machine is in standby and no operation is performed for 10 minutes, the display brightness will reduce to 30%. You can press any button to resume operation. If no operation is performed within 30 minutes, the machine will automatically shut down.
- Press the start/stop button to awaken the machine, which will return to standby mode.

Custom mode

- The "Custom" icon and the time/speed indications remain lit (the current speed setting is displayed for the speed indication).
- Pressing the start/stop button starts the machine, triggers the timer, activates temperature measurement, and updates the temperature progress bar. You can adjust the speed as needed during operation using the speed knob.
- Custom mode allows setting a desired time. Once the time is set, the countdown will begin automati-cally after the machine starts. If the timing starts from 00:00, the time will accumulate forward.

Kneading mode

- The "Kneading" icon and time/speed indications remain lit (with the default speed setting displayed). Pressing the start/stop button starts the machine, activates the timer, and triggers temperature measurement, updating the temperature progress bar.
- Speed adjustments are allowed within the range of Speeds 1–4 using the speed knob.
- The default speed is 3, and the default duration is 10 minutes. Specifically, the machine starts at low speed for 5 seconds, runs at Speed 1 for 30 seconds, then Speed 2 for 30 seconds, and finally, Speed 3 for 9 minutes, before stopping when the countdown ends. If this mode is selected, but the start/stop button is not pressed, the temperature progress bar will blink. After the machine starts, the progress bar lights up and advances to the appropriate temperature zone.
- In kneading mode, the maximum allowable flour weight is 1 kg, with a recommended liquid-to-flour ratio of 0.55 or above.

Fermentation mode

- The default duration is 60 minutes, and the default fermentation temperature is 28°C. When the fermentation mode is activated, the machine heats up until the countdown ends. While setting fermentation parameters, the temperature progress bar blinks.
- Once fermentation starts, the progress bar lights up and advances cyclically from left to right until the set fermentation temperature is reached and maintained.
- The progress bar indicates normal fermentation progress but does not provide tempera-ture measurement.

Pause

- Press the start/stop button while the machine is in operation, and it will stop. The corresponding function's text indicator will flash, the "Pause" label will remain lit, the timer will pause and flash, and the speed indicator will stay on.
- If the machine is paused during any function involving temperature measurement, the last measured temperature will be displayed on the temperature progress bar. The corresponding temperature zone will flash for about 30 seconds.
- If the machine remains paused after 30 seconds, the buzzer will beep for 1 second, and the temperature progress bar will fully light up.

End/completion

- **Countdown Completion:** When the countdown fi nishes, the buzzer will beep three times.
- The timer will display 00:00, the set speed will flash continuously, and the panel will blink until the start/stop button is pressed to return the machine to standby mode.
- **Temperature Mode Completion:** When a function involving temperature measurement (e.g., custom or kneading mode) is active, the machine will stop automatically once complete.
- The temperature progress bar will display the last measured temperature and flash for 1 minute.
- If no action is taken after 1 minute, the buzzer will beep for 1 second, and the progress bar will remain fully lit and flash until the start/stop button is pressed, returning the machine to standby mode.
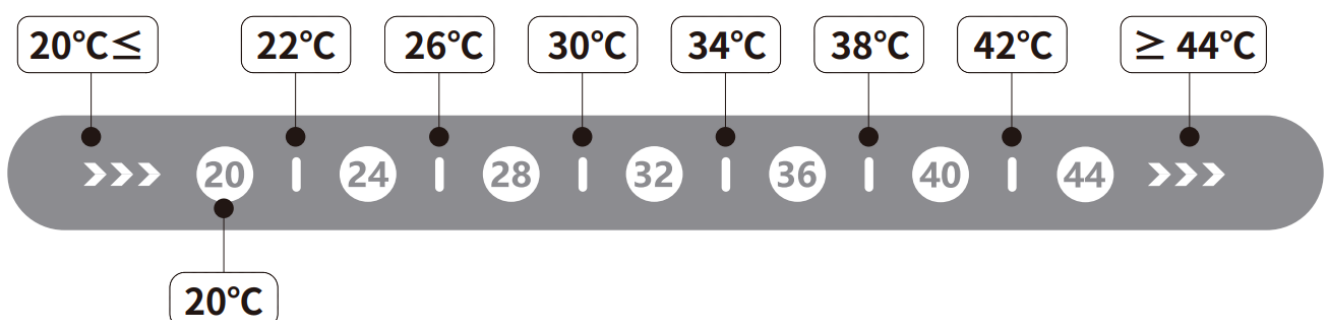
- **Fermentation Mode Completion:** When fermentation mode finishes, the progress bar will display the set fermentation temperature and flash for 1 minute.
- If no further action is taken within 1 minute, the buzzer will beep for 1 second, and the progress bar will fully light up and flash until the start/stop button is pressed, switching the machine back to standby mode.

Function Setting Process

- **Custom Mode – No Time Setting:**
  - Rotate the speed knob to adjust the speed.
  - Press the start/stop button on the speed knob's middle panel.
  - The machine will begin operation. The timer will count up, the set speed will display, and temperature measurement will activate, causing the temperature to rise.
  - Speed adjustments can be made in real time by rotating the speed knob during operation.
- **Custom Mode – With Time Setting**
  - Rotate the speed knob to set the desired speed.
  - Press the "Time" button once to set the working time.
  - Press the start/stop button on the speed knob's middle panel.
  - The machine will start, the timer will count down, the set speed will display, and temperature measurement will activate, causing the temperature to rise.
  - Speed adjustments can be made in real time by rotating the speed knob during operation.
  - Other Functions (Kneading/Beating/Stirring/Fermentation/Expansion)
- **Default Setting:**
  - Press the "Function" button to select the desired function menu.
  - Press the start/stop button on the speed knob's middle panel.
  - The machine will begin operation.
- **Parameter Adjustment:**
  - Press the "Function" button to select the desired function menu.
  - Adjust speed, temperature, or time as needed.
  - Press the start/stop button on the speed knob's middle panel.
  - The machine will start, and the speed can be adjusted as required during operation.

Temperature progress bar

- The machine uses an infrared temperature probe to detect the temperature in the bowl and displays it in real time on the temperature progress bar on the electronic panel.
- During the cooking process, you can monitor the food's temperature on the progress bar and take appropriate tem-perature control measures as required by the recipe, ensuring the food is processed in its optimal state.

| 20°C≤ | 22°C | 26°C | 30°C | 34°C | 38°C | 42°C | ≥ 44°C |

```
⟩⟩⟩  (20)  |  (24)  |  (28)  |  (32)  |  (36)  |  (40)  |  (44)  ⟩⟩⟩
```

20°C

- The temperature detection feature is designed specifically for baking ingredients, such as flour, liquids, etc., and should not be used for other purposes.
- The temperature progress bar provides a general trend of temperature changes. Its readings are for reference only. To achieve higher temperature measurement accuracy, consider using a separate temperature-measuring device.
- The temperature detection program operates simultaneously with the stirring program, and the progress bar reflects the temperature changes of the ingredients in the bowl during operation.
- When stirring is paused or stopped, the progress bar will display the last measured tempe-rature for approximately 30 seconds before returning to the default state.
- In fermentation mode, the temperature progress bar will adjust from the starting temperature to the set fermentation temperature, indicating that the fermentation process is underway.

CARE AND MAINTENANCE

- Before cleaning, unplug the machine and cool it thoroughly.
- Do not immerse this product, power cord or plug in water or other liquids to avoid fire, leakage or personal safety.
- Make sure to unplug first. Clean regularly as follows.

Stand mixer

- Wipe the machine's exterior with a soft, damp cloth. Avoid water contact with electrical components. Do not immerse the machine or its components in water.

Accessories

- Detach the accessories (e.g., kneading hook, whisk, fl at beater) and wash them with warm, soapy water. Rinse thoroughly and dry completely before storage.
- These parts are dishwasher-safe

Stirring bowl

- Remove the bowl and wash it with warm, soapy water. Avoid using abrasive cleaners or tools to pre-vent scratches.
- Dry the bowl thoroughly before reassembling.

Prevent build-up dust

- Regularly clean slots, vents, and hard-to-reach areas with a soft brush to prevent residue or dust buildup.

TROUBLESHOOTING

Error	Cause	Processing method
Sudden stop and no response during operation	1. Motor overheating activates overheat protection. 2. Power failure.	Turn the power switch to '0,' unplug, and let cool for 15–30 minutes, then restart. Ensure that the power supply is restored.
No operation when speed knob is rotated	1. The power plug is not securely connected. 2. Machine head not clamped in place.	Check the power plug connection. Ensure the machine head is clamped securely.
Heavy working noise	1. High-speed operation produces more noise. 2. Overloaded with food. 3. Voltage instability.	Select the recommended speed. Reduce food quantity. Stop the machine if the voltage is unstable or allow it to cool.
The machine speed drops or is unstable	1. Hardened machine lubricating oil due to low temperature. 2. Excess food or hard food. 3. Sudden voltage drops.	The machine is idle for 5 minutes to soften the oil. Reduce food quantity. Stop using it until the voltage stabilizes.
Shaking	1. The foot pad on the base is missing. 2. Machine not on a stable, flat surface.	Check the foot pad. Place the machine on a flat, stable surface.
Difficulty assembling the machine head or bowl	Bowl cover or bowl not installed properly.	Rotate the anti-splash cover and assemble it properly.
Difficult removal of bowl after use	Food debris at the bottom of the stirring kettle.	Clean and dry the slots at the bottom of the bowl.
Machine displays 'E1'	Motor protection or motor cable issues.	Press and hold start/stop for 3 seconds to restart. Contact the service center if the issue persists.
Machine displays 'E2'	Abnormal fermentation, NTC short circuit, or open circuit.	Press and hold start/stop for 3 seconds to restart. Contact the service center if the issue persists.

SECURITY WARNING

- ⚠️ Please read the manual before using the Stand mixer.

- ⚠️ Unplug before changing accessories.

- ⚠️ Only use the machine's accessories for their intended purposes

- ⚠️ Keep the plug clean and undamaged.

- ⚠️ Avoid electric shock – don't plug or unplug with wet hands.

- ⚠️ Keep away from flammable materials.

- ⚠️ Do not operate or store the stand mixer in any extreme environment.

- ⚠️ The machine is only for indoor use.

- ⚠️ Place the stand mixer at least 30 cm from the wall or other flammable materials.

- ⚠️ Don't use the stand mixer for anything other than its intended use.

- ⚠️ Keep away from children.

- ⚠️ Keep unnecessary objects away from rotating parts to avoid injury.

- ⚠️ Place the stand mixer on a heat-resistant and even surface.

TECHNICAL SPECIFICATIONS

- **Rated Voltage:** 220-240V~
- **Rated frequency:** 50-60Hz
- **Rated power:** 700W
- **Bowl capacity:** 6 L
- **Net Weight:** 6.8 Kg

- **How to get rid of the product again:** This appliance has been identifi ed per the European directive 2022/96/EG on Waste Electrical and Electronic Equipment – WEEE.

- The directive specifies the framework for an EU-wide valid return and recycling of old appliances. Please discard this product at the recycling site.

- If you have any questions or need help with your stand mixer, please contact **service@onyxcookware.eu**

FAQ

- **Q: Can I wash the accessories in a dishwasher?**
  - **A:** It is recommended to hand-wash all accessories with water and dry them thoroughly before use.
- **Q: What is the maximum flour weight the bowl can handle?**
  - **A:** The maximum allowed flour weight in the bowl is 1kg.

Documents / Resources

Onyx Cookware SMX-DC6L-BLK-AI Stand Mixer [pdf] User Manual
SMX-DC6L-BLK-AI Stand Mixer, SMX-DC6L-BLK-AI, Stand Mixer, Mixer

References

- **User Manual**