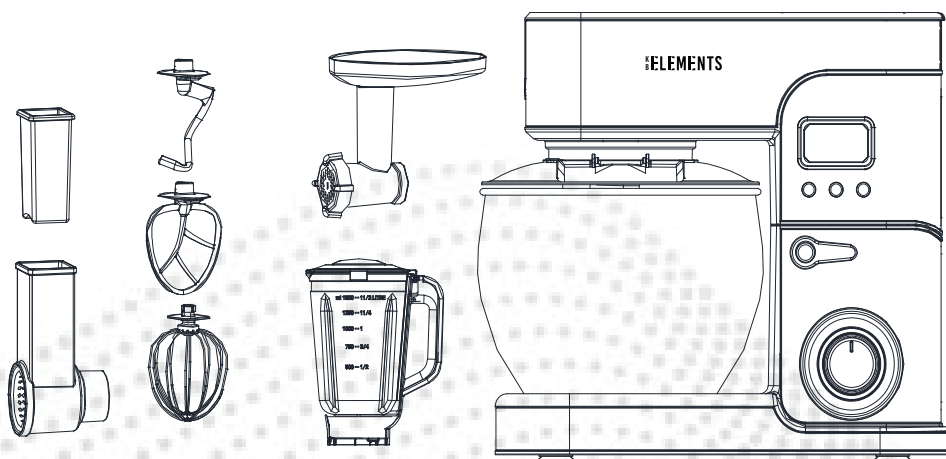


KB ELEMENTS



4 IN 1 KITCHEN STAINLESS STEEL MIXER

ELK85LP

USER MANUAL

Please read this manual carefully and retain for future references.

IMPORTANT SAFETY INSTRUCTIONS

NEVER put the appliance and cable in water or any other liquid to avoid electric shock. Unplug the appliance from the outlet when not in use, when an accessory is being changed, and before cleaning.

DO NOT touch moving blades or discs.

DO NOT USE if the cord or any other part of the appliance has been damaged in order to reduce the risk of electric shock. If you face any faults, please contact nearest KB ELEMENTS point of sales.

The usage of accessories or attachments that are NOT recommended by KB ELEMENTS may cause fire, electric shock or injury.

The appliance is for domestic indoor use only. Commercial use is not permitted and DO NOT USE outdoors.

Blades are sharp so ensure safe handling.

Do not put weights on the cord, and keep it away from hanging over edges or touching hot surfaces to avoid damage.

Never put food by hand; always use food pusher.

Do not try to open the lid interlock mechanism.

Turn OFF the machine before replacing accessories.

Use the mixer and assemble the accessories as mentioned in the user manual only.

Keep the appliance and its cord out of reach of children.

NOTE: Our kitchen machine has been designed not only for top performance but also for long-term durability.

To maintain the original aesthetics of your kitchen machine, we recommend occasionally washing the parts by hand. This allows you to have more control over the cleaning process and ensures that the colors and materials stay in their optimal condition for a longer period.

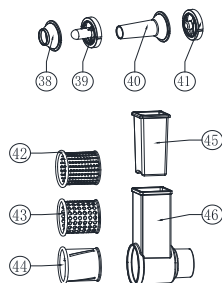
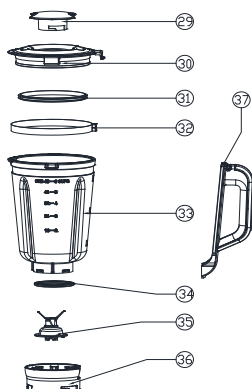
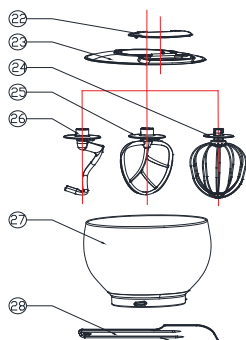
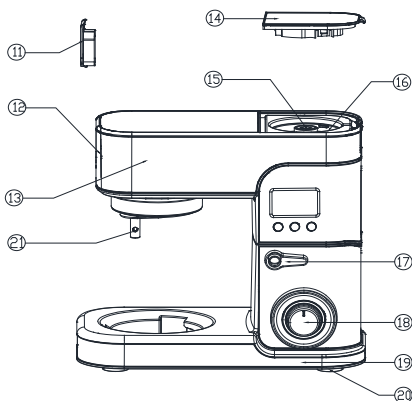
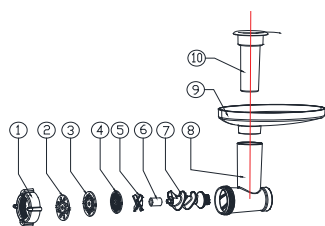
We want to ensure that you can fully enjoy every feature and function of our kitchen machine, and therefore, we encourage you to follow the care instructions in the user manual to guarantee the longevity of your investment.

TECHNICAL SPECIFICATIONS

Voltage: 220V-240V ~ 50/60Hz.

Power: 2500 Watts

Total Capacity 8.5L: MIXER 7L + BLENDER 1.5L

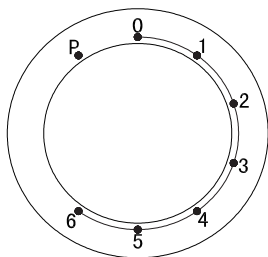


- 1: Ring nut
- 3: Medium mincing disk
- 5: Cutter
- 7: Scroll
- 9: Meat tray
- 11: Protective cover
- 13: Swivel arm
- 15: Upper croupier
- 17: Release button
- 19: Motor house
- 21: Motor spindle
- 23: Bowl cover
- 25: Flat beater
- 27: Mixing bowl
- 29: Middle cap
- 31: Sealing ring A
- 33: Glass
- 35: Cutting blade
- 37: Plastic handle
- 43: Coarse grater
- 45: Tamper

- 2: Fine mincing disk
- 4: Coarse mincing disk
- 6: Silicon coupling
- 8: Meat grinder body
- 10: Tamper
- 12: Accessory socket
- 14: Blender protective cover
- 16: Safe micro-switch
- 18: Speed control knob
- 20: Foot pad
- 22: Lid
- 24: Whisk
- 26: Kneading hook
- 28: Spatula
- 30: Blender lid
- 32: Retainer ring
- 34: Sealing ring B
- 36: Cup base
- 38-39-41: Kibbe-set
- 40: Sausage canister
- 42: Fine grater
- 44: Slicing grater
- 46: Vegetable cutter

SAVE THESE INSTRUCTIONS

CONTROL PANEL SPEED SETTING



0: Stop

Setting 1-6: Operating speed

Setting 1: Minimum speed-slow

Setting 6: High speed-fast

Setting P: Maximum speed





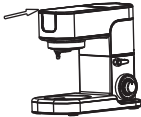
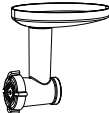
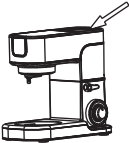

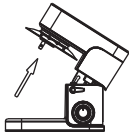
SPEED SETTING

ACCESSORIES	PICTURE	SPEED SETTING	TIME	CAPACITY
KNEADING HOOK		1,2	30s at speed1 & 5min at speed2	1500 g flour & 900 ml water
FLAT BEATER		2-4	7mns	
WHISK		6	7mns	
MEAT GRINDER		5-6	7mns	
BLENDER		5-6,P	7mns	1.5L max
VEGETABLE CUTTER		5-6	5mns	

OPERATING POSITIONS

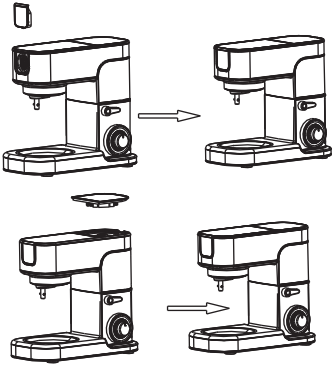
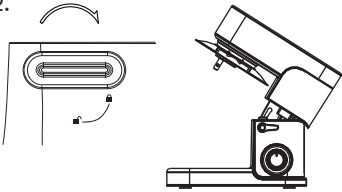
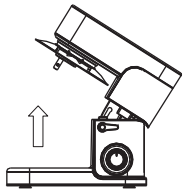
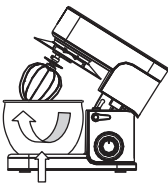
WARNING!

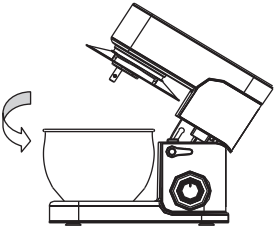
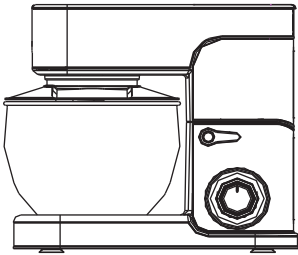
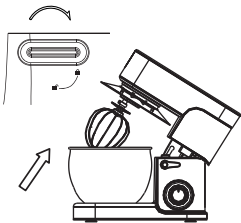
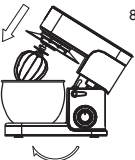
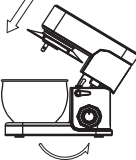
Operate the mixer only when the accessory/tool is attached according to this table and is in the operating position.

ITEM	POSITION	ACCESSORIES
1		  
2		
3		
4		Set up Kneading Hook, Mixing Hook and Whisk according to your desire.

ATTENTION:

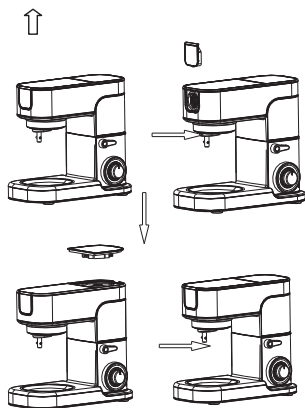
Risk of injury from the rotating tools!
Always keep your fingers far enough from the mixing bowl, blender and grinder while the appliance is operating.
Do not change tools until the appliance is unplugged and standstill.
Be careful, the appliance motor keeps running even after switching off, please wait until the motor stops completely before changing any tools, accessories or cleaning it.

<p>1.</p> 	<p>1.Place the appliance on a flat surface making sure it is stable and standing firmly.</p> <p>2.Ensure that the protective cover (11) is fitted to the accessory socket (12)</p> <p>3.Place the blender protective cover (14) into the upper coupler of swivel arm (15). (See illustration)</p>
<p>2.</p> 	<p>Turn the arm release button (17) clockwise at the same time lift the swivel arm (13) with hand so that it locks into place with a click, The swivel arm tilts up.</p>
<p>3.</p> 	<p>Fit the bowl cover (23) onto the swivel arm (13) and turn it slightly clockwise, so that it locks into position securely.</p>
<p>4.</p> 	<p>1.Place the food in the mixing bowl (27).</p> <p>2.Fit the mixing bowl in the recess on the motor house (19).</p> <p>3.Turn the mixing bowl slightly clockwise, so it locks into position.</p>

<p>5.</p> 	<ol style="list-style-type: none"> 1.Put the splashguard to swivel arm, as shown in the picture and ensure that it is fixed well. 2.Fit the required accessory (25 with 24, 23 or 26) onto the motor spindle (21) on the underside of the swivel arm (13). 3.A. The kneading hook (26) is used for heavy dough, minced meat or other demanding kneading jobs. B. The flat beater (25) is used to mix lighter types of dough. C. The whisk (24) is used for whisking cream. 4. Turn the accessory, so the pins on the spindle are aligned with the depressions on the accessory top edge. Press the accessory against the swivel arm and turn it anti-clockwise at the same time until the pins engage and the accessory locks into position securely. The accessory must not be loose nor should you be able to pull it free.
<p>6.</p> 	<ol style="list-style-type: none"> 1.Lower the swivel arm so that it locks into place with a click. The lid (23) must fit tightly with the mixing bowl (27), otherwise it is fitted incorrectly. The mixer is now ready for use. 2.Plug the power cord into main power outlet and switch it ON. Turn Speed control knob to speed 1 (or any speed setting) Indicator light on the control panel will now be illuminated. 3.Select the speed you want. Speed button 1 is the slowest and speed button 6 is the fastest. Recommended speeds, time and capacity are shown in the speed setting table above. 4.If you need to scrape inside the mixing bowl, wait until the accessory mixer stops completely. Use the spatula, never use your fingers.
<p>7.</p> 	<ol style="list-style-type: none"> 1.Switch off the mixer by pressing the OFF button after you finish mixing and unplug it before you change any of the accessories. 2.Turn the swivel arm release button (17) clockwise, at the same time lift the swivel arm with hand so that it locks into place with a click. The swivel arm (13) will tilt up.
<p>8.</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="134 1329 303 1489"> <p>8.1</p>  </div> <div data-bbox="303 1329 461 1489"> <p>8.2</p>  </div> </div>	<ol style="list-style-type: none"> 1.Detach the accessory by turning it clockwise. 2.Remove mixing bowl with prepared food anti- clockwise.

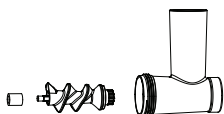
MEAT GRINDER

1.

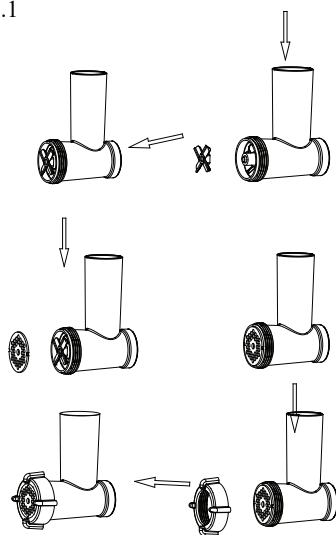


1. Place the appliance on a flat surface making sure it is stable and standing firmly.
2. Ensure that the protective cover (11) is fitted to the Accessory socket (12)
3. Place the blender protective cover (14) into the swivel arm (13). (See illustration)

2.

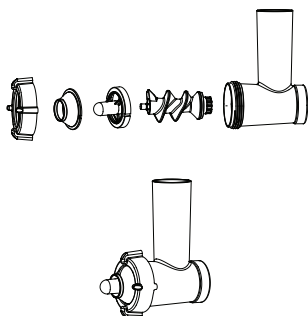


2.1



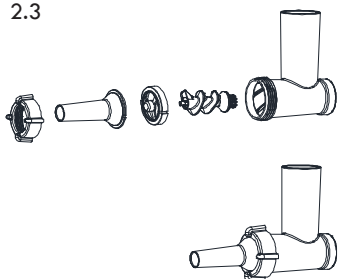
1. Fit the scroll (7) into the meat grinder body (8).
2. Fit the silicon coupling (6) onto the scroll connection (see illustration).
3. Fit the cutter (S) onto the scroll connection (see illustration). The sharp edges of the cutter should point towards the mincing disk.
4. Fit one of the three mincing disks (2,3,4) on top of the cutter (see illustration). Turn the mincing disk so that two indentations are aligned with the pins on the meat grinder body. Select the mincing disk for the required consistency. You can choose fine, medium, or coarse.
5. Fit the ring nut (1) over the mincing disk on the meat grinder body (see illustration). Turn clockwise to lock. The ring nut must hold the mincing disk securely in place; do not over tighten.

2.2



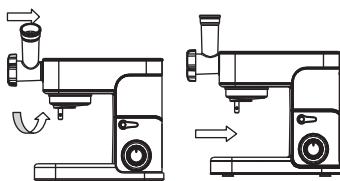
1. Fit the scroll(7) in the meat grinder body(8) with the thin metal connection outwards, and press firmly into place.
2. Fit the meat spreader(39) and the meatball canister(38) onto the scroll connection (see illustration). Turn it, so the two indentations are aligned with the pins on the meat grinder body.
3. Fit the ring nut (1) over the meatball canister on the meat grinder body (see illustration). Turn clockwise to lock. The ring nut must hold the meatball canister securely in place. But do not over tighten.

2.3

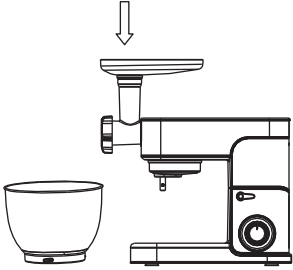
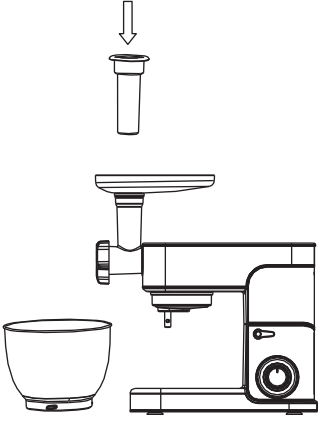
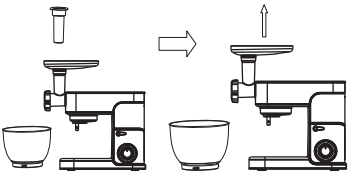


1. Fit the scroll(7) in the meat grinder body(8) with the thin metal connection outwards, and press firmly into place.
2. Fit the dough spreader(41) and the sausage canister (40) onto the scroll connection (see illustration). Turn it so the two indentations are aligned with the pins on the meat grinder body.
3. Fit the ring nut (1) over the round meat holder on the meat grinder body (see illustration). Turn clockwise to lock. The ring nut must hold the sausage canister securely in place. But do not over tighten.

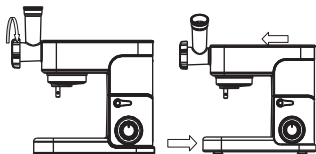
3.



- Tilt the meat grinder assembly 45° to the right, align it with the accessory socket (12), then turn it counterclockwise until it is perpendicular to the horizontal plane.

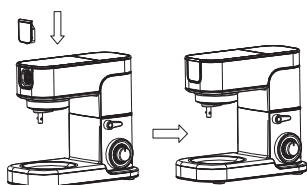
<p>4.</p> 	<ol style="list-style-type: none"> 1. Fit the meat tray (9) onto the meat grinder body (8) so that the wide part is positioned over the motor house of the grinder. 2. Place the mixing bowl (27) or similar under the meat grinder body opening. 3. The grinder is now ready for use.
<p>5.</p> 	<ol style="list-style-type: none"> 1. Plug the power cord into the main power outlet and switch it ON. 2. Turn Speed control knob to speed 1 (or any speed setting). Indicator light on the control panel will now be illuminated. 3. Cut your meat into small pieces (2-3cm) to fit into the feeding tube. 4. Put the pieces onto the tray (9). 5. Select the desired speed using the four-speed buttons. Recommended speeds are shown in the speed setting table above. 6. The meat pieces will go down the feeding tube. Push down carefully with the tamper (10). Do not press too hard, otherwise you may damage the grinder.
<p>6.</p> 	<ol style="list-style-type: none"> 1. Switch off the grinder by pressing the OFF button after you finish the grinding process and unplug it before you change any of the accessories. 2. Remove the pusher and meat tray.

7.



To detach the meat grinder, turn the body so the arrow is aligned with the circle and then remove.

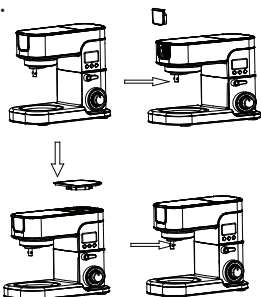
8.



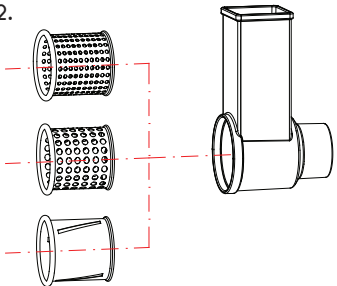
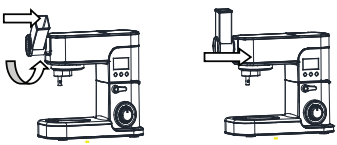
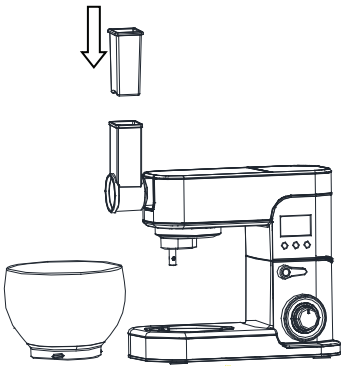
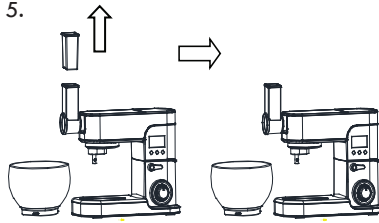
Fit the protective cover over the accessory socket again.

SAFETY FOR VEGETABLE CUTTER

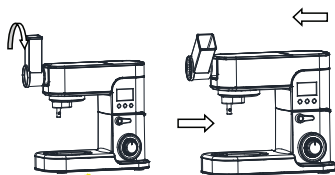
1.



1. Place the appliance on a flat surface, e.g. a kitchen counter, and make sure it is standing firmly.
2. Ensure that the protective cover (11) is fitted to the Accessory socket (12)
3. Place the blender protective cover (14) into the swivel arm (13). (see illustration)

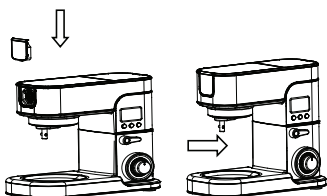
<p>2.</p> 	<p>1. Select the required wire fine grater (42), coarse grater (43) and slicing grater (44) and put them into the vegetable cutter (46)</p>
<p>3.</p> 	<p>Tilt the vegetable cutter (46) 45° to the right, align it with accessory socket (12), then turn it counterclockwise until it is perpendicular to the horizontal plane.</p>
<p>4.</p> 	<p>1. Plug the power cord into main power outlet and switches it ON. 2. Treat the ingredients in advance, so that the ingredients can be put into the vegetable cutter (45) 3. Select the speed you want using the speed buttons. Recommended speeds are shown in the table above. 4. Place the ingredients along the vegetable cutter pipe, Push down carefully with the tamper (45). Do not press too hard, otherwise you may damage the appliance.</p>
<p>5.</p> 	<p>1. Switch off the appliance by turn knob to O when the food handling is complete ,Switch off the appliance at the switch and unplug it before you change the accessories, or before you take the appliance apart or when not in use. 2. Remove pusher.</p>

6.



To detach the vegetable cutter, turn the 45° angle clockwise and then remove.

7.



Fit the protective cover over the accessory socket again.

ATTENTION:

Risk of injury from the rotating tools!

Always keep your fingers far enough from the mixing bowl, blender and grinder while the appliance is operating.

Do not change tools until the appliance is unplugged and standstill.

Be careful, the appliance motor keeps running even after switching off, please wait until the motor stops completely before changing any tools, accessories or cleaning it.

NOTE:

1. Always remove bone, gristle, tendons, and rind before grinding the meat.

2. Frozen food must be thoroughly defrosted before grinding.

3. The meat grinder must only be used to grind meat. Avoid grinding pasty foods containing breadcrumbs, as this could damage the grinder.

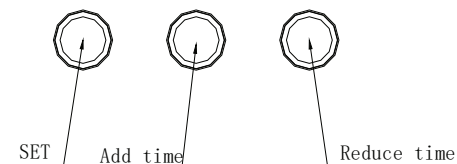
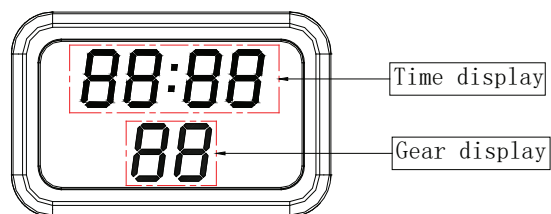
4. Never run the meat grinder continuously for more than 7 minutes. Running the meat grinder continuously for too long without a break may reduce the life span of the appliance.

5. It is always recommended to use the appliance for not more than 7 minutes continuously, if your process needs more time turn it OFF, take a break and wait at least 30 minutes before using it again.

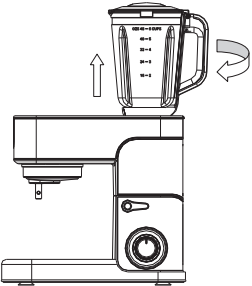
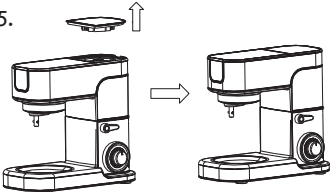
BLENDER

<p>1.</p>	<p>1.Place the appliance on a flat surface making sure it is stable and standing firmly.</p> <p>2.Ensure that the protective cover (11) is fitted to the accessory socket (12).</p> <p>3.Remove the blender protective cover (14) from the swivel arm (see illustration).</p>										
<p>2.</p>	<p>1.Place the food you wish to process into the jar (31).</p> <p>2.Put the blender lid (30) into the jar and ensure it covers well.</p> <p>3.Place the middle cap (29) into the hole in the blender lid.</p>										
<p>3.</p> <table border="1"> <tbody> <tr> <td>4000-5000</td> <td>1000-1500</td> </tr> <tr> <td>60-8</td> <td>1000-1</td> </tr> <tr> <td>50-4</td> <td>700-500</td> </tr> <tr> <td>30-3</td> <td>600-150</td> </tr> <tr> <td>10-2</td> <td></td> </tr> </tbody> </table>	4000-5000	1000-1500	60-8	1000-1	50-4	700-500	30-3	600-150	10-2		<p>1.Place the jar assembly in the motor house, so that the arrow is aligned with the circle. Turn it clockwise until the 2 arrows are aligned together.</p> <p>2.Plug the power cord into the main power outlet and switch it ON. Turn Speed control knob to speed 1 (or any speed setting). Indicator light on the control panel will now be illuminated.</p> <p>3.Select the speed you want using the four speed buttons. Recommended speeds are shown in the speed setting table above.</p>
4000-5000	1000-1500										
60-8	1000-1										
50-4	700-500										
30-3	600-150										
10-2											

LED DISPLAY FUNCTION INTRODUCTION;



SET: Gently press the time setting function key to enter the setting interface of the stirring surface time. **Add/Reduce time:** After entering the interface to set the stirring surface, gently press the add/subtract key to add or subtract to set the stirring surface time.

<p>4.</p> 	<p>1. Switch off the blender by pressing the OFF button after you finish the blending process and unplug it before you change any of the accessories.</p> <p>2. To detach the jar assembly, turn the jar so the arrow is aligned with the circle and then remove.</p>
<p>5.</p> 	<p>Fit the blender protective cover to the swivel arm again.</p>

ATTENTION:

Risk of injury from the rotating tools!

Always keep your fingers far enough from the mixing bowl, blender and grinder while the appliance is operating.

Do not change tools until the appliance is unplugged and standstill.

Be careful, the appliance motor keeps running even after switching off, please wait until the motor stops completely before changing any tools, accessories or cleaning it.

NOTES:

1. To achieve the best results when chopping solid ingredients, place small portions into the jar one by one instead of placing a large quantity all at once.

2. If you are processing solid ingredients, cut them into small pieces (2-3cm) first.

3. When mixing solid ingredients start first with adding a small amount of liquid. Gradually add more and more liquid through the opening in the lid.

4. If your blender makes a grinding noise or blades are not spinning, press 'stop' and use a rubber spatula to incorporate what's stuck around the blades of the blender into the ingredient's mixture. Add more liquid if necessary.

5. Always place your hand on the top of the blender throughout the process.

6. For stirring solid or very thick liquid ingredients we recommend that you use the blender in impulse mode to prevent the blades from becoming stuck.

7. Operate the motor for a maximum of 7 minutes to prevent overheating or consequent damage.

8. The switch does not permanently engage in the 'P' setting. You have to hold the switch in the 'P' setting

CLEANING TIPS:

When cleaning the appliance, you should pay attention to the following points: Unplug the appliance from the outlet when not in use, when an accessory is being changed, and before cleaning.

Do not immerse the motor section of the appliance in water and make sure no water goes inside.

Clean the motor section by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.

Do not use scouring pads, steel, wool or any form of strong solvents or abrasive cleaning detergents to clean the appliance, as they may damage its outside surfaces.

Take the appliance apart and clean all of the accessories separately.

The meat grinder body and other parts can be cleaned in warm soapy water.

Avoid touching the blades or sharp parts during use and cleaning.

NOTICE! All parts should be dry before use.

We recommend you to lubricate the meat screens with vegetable oil after cleaning, and store them in grease-proof paper to minimize the risk of rust and discoloration.

After washing and drying, immediately place attachment into the protective sleeve for storage.



www.kbelements.de