

STAND MIXER

USER MANUAL

MKM30130BPK/MKM30130BPW/MKM30130BPG MKM30130BPR/MKM30130BPB/MKM30130BPY

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

A CAUTION

- READ ALL INSTRUCTIONS
- To protect against risk of electrical shock do not submerge the machine in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to reduce the risk of injury to persons, or damage to the mixer.

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Household Use Only. Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Unplug before assembling or removing parts
- Remove beaters from mixer before washing
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- The normal working altitude range of the product is 0 meters to 2000 meters;
- Warning about the risk of placing the product too close to the stove. Remind to regularly clean and remove oil stains when placing the product on the table.
- Tips: The optimal distance between the product and other products should be at least 30cm.

SAVE THESE INSTRUCTIONS

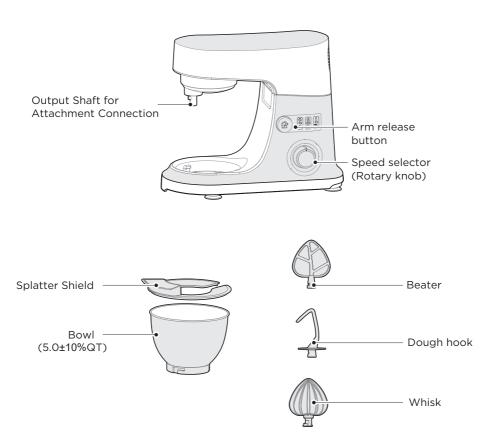
SPECIFICATIONS

Product Model	MKM30130BPK/MKM30130BPW/MKM30130BPG MKM30130BPR/MKM30130BPB/MKM30130BPY
Rated Voltage	120V~
Rated frequency	60Hz
Rated power	300W

PRODUCT OVERVIEW

Stand Mixer Parts Diagram

Stand Mixer

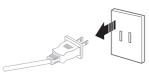


OPERATION INSTRUCTIONS

Kitchen Machine

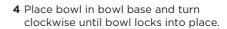
1 Always make sure mixer is unplugged and setting control is set to OFF(0).







3 Tilt mixer head up.





5 Insert attachment onto output shaft and press upward as far as possible. Turn the attachment counterclockwise, hooking attachment over pin on shaft.

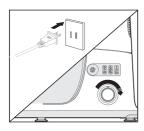


6 Slide the bowl lid.





7 Plug mixer into wall outlet. Select desired speed.



9 Slide out the bowl lid.



11 Remove attachment by pressing attachment upward as far as possible. Turn the attachment clockwise and pull to remove.



8 When finished, rotate speed control to Off(O). Unplug from outlet.



10 Press up on mixer release button. Tilt mixer head up.



12 Remove attachment by turnning the attachment counterclockwise and pull to remove.



Before First Use

• Before you use the kitchen machine and accessories for the first time, thoroughly clean the parts that come into contact with food. You should only plug in and switch on the appliance after you correctly assemble the accessories.

Auto Stop

• Your kitchen machine will be automatically turned off after 15 minutes of continuous operation. This can avoid potential safety problems due to prolonged usage.

Mixing Bowl Attachments

NOTE:

- Always verify speed selector is set to zero and unplug the unit before attaching or removing.
- Use of more the 500 grams (17.64 ounces) of flour in the machine may cause damage.
- Follow the recommended quantities, processing time and speed as indicated in user manual. Do not exceed the suggested processing speed to avoid damage to the machine.
- Before you start, make sure that you pick the desired attachment from the following and assemble according to user manual.
- To avoid splashing, always increase speed gradually.
- You need to adjust the amount of liquid to form the dough according to the humidity and temperature condition.

and temperature condition.			
Name	Purpose		
Dough Hook	 For use when preparing recipes of a thicker consistency such as yeast dough that contains gluten for bread and pizza. Suggested processing speed: 2. Note: If you want to re-knead the dough with your Stand Mixer, press the dough down to the bottom of the bowl to avoid the dough wrapping on the tool. Make sure that you re-knead the dough within the recommended speed. 		
Beater	 For use when preparing recipes of a thinner consistency such as cake batter, mashed potatoes, cutting cold butter and dough for pies, pastries, pasta, and gluten-free bread. Suggested processing speed:1-4. 		
Whisk	 For use when preparing recipes that require aeration such as whipping egg whites or heavy cream, meringue, mousse and souffle. Suggested processing speed:6. Note: Before whisking egg whites or cream, make sure that the bowl and the whisk are dry and free from grease. 		

Recipes

Recipes: Bread dough (Hook)

Ingredient:

- 500g flour
 50g olive oil
 1 teaspoon salt
 7g yeast
 260mL warm water
- 1. Add all the dry ingredients to the bowl and turn the rotary knob to speed 1.
- 2. Pour in the water and then the oil.
- 3. Switch to speed 2 and continue kneading until one smooth dough ball is formed.
- 4. Grease a bowl with vegetable oil.
- 5. Put the dough ball to this bowl and cover it with cling film.
- 6. Let it rise for 1 hour until it is doubled in size.
- 7. Remove the air from the raised dough.
- 8. Fold it into a log shape and fit it into a loaf pan.
- 9. Cover it and let it rise in the tray for 1 hour.
- 10. Bake at 180°C for 40 minutes.

Recipe: Cake Batter (Beater)

Ingredient:

- 3 eggs 150g butter
- 150 g castor sugar
- 1. Cut the butter into cubes of 2 cm.
- 2. Put the cubes with sugar in the bowl and mix them with speed 1.
- 3. Gradually increase the speed from 1 to 4.
- 4. Add the eggs one by one and keep mixing with speed 4 until you receive consistency.
- Fold in baking powder and flour to the mixture and mix with speed 4 until allthe ingredients are well mixed.
- 6. Put the batter into a 30 cm long aluminum tin.
- 7. Place it in the middle of the oven.
- 8. Bake it for 30-40 minutes at the temperature of 180°C.

Pie pastry (Beater)

Ingredient:

- 340g cups all-purpose flour, plus extra for rolling
- 227g cold unsalted butter, cut into 2 cm cubes
- 1. Put all the dry ingredients to the bowl and turn the rotary knob to speed
- 2. Add the cold butter into the dry ingredients and gradually increase the speed from 1 to 3.
- 3. Add 1 tablespoon iced water at a time to the mixture until it forms crumbly dough. If the dough doesn't hold together, add a little more water and mix it for a longer time. Do not add too much water. Otherwise, it will make the crust tough.
- 4. Form the dough into the shape you want and wrap it with plastic wrap.
- 5. Keep it in the refrigerator for at least 1 hour and up to 2 days.
- 6. Rest the dough in the room temperature for a few minutes before rolling and baking.
- 7. Bake it for 25-30 minutes at the temperature of 180°C.

Recipes: Meringue (Whisk)

Ingredient:

- 4 egg whites
- 1 cup (200 grams) superfine or caster sugar
- 1. Whisk the egg whites with speed 6 until soft peaks are formed.
- 2. Gradually add the sugar while processing with speed 4 until firm peaks are formed.
- 3. Spoon the meringue onto a baking tray which is covered with baking paper.
- 4. Preheat your oven to 105°C and place the tray with the meringue in the center of the oven.
- 5. Bake the meringues for approximately 1-1.5 hours until they are dry and crisp.
- 6. Turn off the oven and dry the meringues in the oven for 1.5 hours.

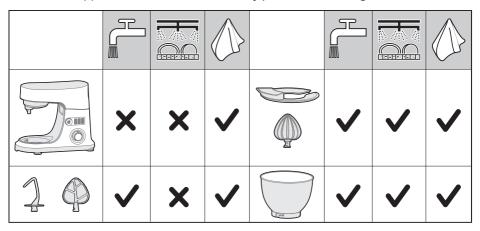
CLEANING AND MAINTENANCE

⚠ Caution

• Before you clean the appliance, unplug it.

NOTE:

- 1. Wipe the mixer housing with a damp cloth only. Do not immerse in water.
- 2. Clean the other parts in hot water <140°F. The dough hook and beater attachments should only be hand-washed. They are not dishwasher-safe. The bowl, cover and whisk may be cleaned in a dishwasher.
- 3. Store the appliance and accessories in a dry place after cleaning.



TROUBLESHOOTING

Abnormality Handling

Problem	Solution
Your machine makes an unusual noise, emits a burning smell or produces smoke.	For your safety, unplug the machine immediately and stop using it. Then, contact our customer service team at 1-866-646-4332 or email to customerserviceusa@midea.com for assistance.
Mixer Won't Turn On?	Here are some quick checks to get your mixer working again: • Check the Power: Make sure the mixer is plugged securely into a working electrical outlet. • Check the GFCI: If your outlet has a GFCI (Ground Fault Circuit Interrupter) button, make sure it hasn't tripped. • Check the Accessory Cover: Ensure the accessory cover (where accessories connect) is securely fastened in place. • Check the Mixer Arm: Verify the mixer arm is fully locked in the down position. If you've tried these steps and your mixer still won't turn on, please contact customer service for further assistance.
Automatic Overload Protection	Your appliance is equipped with an advanced microprocessor that continuously monitors its operating power consumption. This intelligent system automatically shuts down the appliance if the load on the motor exceeds a safe limit. This safety feature protects the appliance's internal components and ensures optimal performance. Restarting after Overload Protection Activation: • Turn Off the Appliance: Rotate the rotary knob to the "0" position. • Reduce Ingredient Load: For smoother operation, consider reducing the amount of ingredients being processed. Alternatively, you may choose to add ingredients in stages. • Allow Cooling Down: A brief cooling period allows the motor to recover. We recommend waiting for a few minutes before restarting. • Resume Operation: Once cooled, select the desired speed setting to continue your recipe.

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered.

as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via MideaDPO@midea.com. To exercise your rights such as right to object your personal date being processed for direct marketing purposes, please contact us via MideaDPO@midea.com. To find further information, please follow the QR Code.

1 YEAR I IMITED WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value. This warranty does not cover wear from normal use, and damages to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales. This warranty is void if products is used for other than single family household use or subjected to any voltage and waveform. We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. Legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you. Please note that failure to complete and submit this form does not diminish your warrantv.

In the event of a warranty period claim, question, comments or if service is required for this product, please contact the Customer Service Center:

customerserviceusa@midea.com 1-866-646-4332



