

# KYS Pro Baker

The professional home baking machine

## USER MANUAL

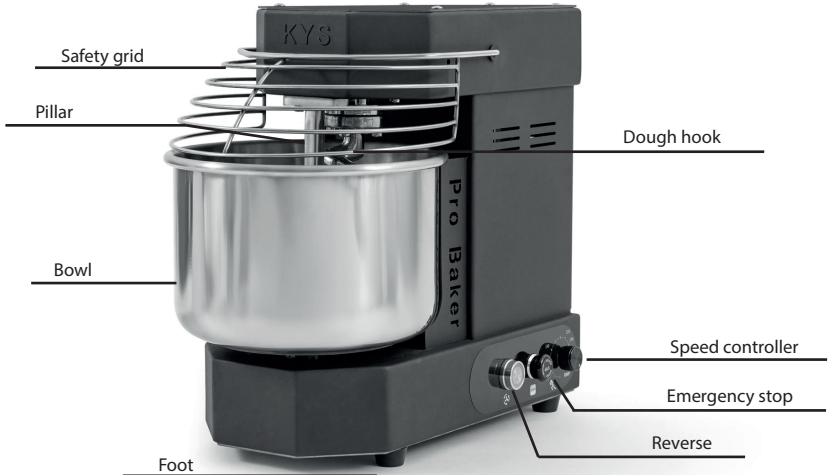


**Pro Baker 7**

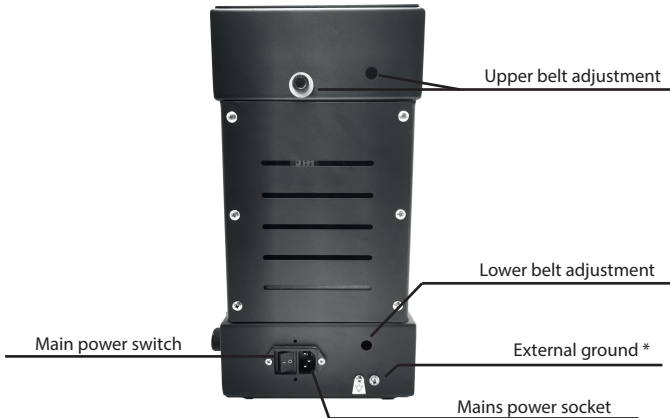


# Product overview

## Side view



## Back view



Notes:

\* For your safety the mixer should be connected to a grounded outlet, if your outlet is not connected to ground then connect the External ground to another ground point in your house.

# Specifications

Pro Baker 7	H7
Bowl Capacity	7.0 L
Flour Capacity Min/Max	200 / 2500 gram.
Dough Capacity	4.0 Kg (60% hyd.)
Stepless Mixing Speed	80 - 280 rpm
Bowl Speed	8 - 25 rpm
Motor power	500 W
Voltage	110V / 60 HZ
Machine Weight	26 Kg
Dimensions	46*26*41cm



# Adjustments

As with all mechanical machines it might need adjustments after some time, or if you hear unusual sounds during operation, the belt drive might need adjustments.

Please refer to adjustments instructions and videos on our website <https://customer.kysnorway.com> Alternatively, you can scan the QR code on the backside of this manual or on the product sticker on your mixer. Read the instructions before doing any adjustments.

# Operation



1. Lift the safety grid and add the ingredients in the bowl, close the safety grid and switch on the main power on the back of the mixer, then turn the speed controller to desired speed. Note: The mixer will only be ready to start when the safety grid is closed, the emergency stop button is not pushed in and the speed controller is at zero.
2. During mixing if you lift the safety grid the mixer will stop, to start mixing again you need to first close the safety grid and then turn the speed controller to zero before selecting desired speed.
3. In the event that you have used the emergency stop button, you need to twist the button clockwise to release it and then turn the speed controller to zero before selecting desired speed to start mixing.
4. After completing mixing, hold in the reverse button for a few seconds, this can help remove the dough more easily. If you reverse too long the dough will be pushed upwards and may stick on the top of the spiral.
5. Always turn off the main switch on the back of the mixer after use or before cleaning.

# Operation notification

## First time use:

1. Check the included parts and information, read the user manual carefully and save it for future reference.
2. Remove all packaging. Accessories in contact with food need to be cleaned with detergent and rinsed with clean water, and then dried with a soft dry cloth before use. The remaining parts that are not needed now, must be kept and stored properly for future use.

## Daily use:

1. Use clean water to clean the parts in contact with food before each use. Rinse and dry.
2. If there are stains on the body of the machine after use, wipe it clean with a damp cloth. Do not use steel scrubber or other hard objects to clean it to avoid scratching the paint surface. The bowl, dough hook and pillar can be wiped directly with a clean wet rag. Always dry after cleaning.

## Placement precautions:

1. Please place this product on a level and solid surface for use. If the counter top is uneven, there is a risk of it tipping over. Do not place it next to heating appliances or open flame stoves. Do not use it outdoors.
2. After plugging the power cord into the socket, please sort out the excess length of the power cord and place it in a location where it will not be exposed to water. Do not let the power cord hang down from the edge of the table.
3. The product should be placed out of reach of children and pets.

# Important safeguards

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

1. Read all instructions.
2. To avoid risk of electrical shock, connect to properly grounded outlets only, and do not put the mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug the mixers power cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid touching moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving parts during operation to reduce the risk of injury to persons and/or damage to the mixer.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessories not recommended or sold by KYS Norway may cause fire, electric shock, or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let the power cord come in contact with hot surfaces, including the stove.
11. This product is designed for household use only.

# Cleaning instructions

1. Turn the mixer off by switching of the main power switch on the back of the machine and unplug power cord before cleaning.
2. Use a soft scrape, hands or other tools to get as much dough residue as possible out of the bowl, then use a wet cloth with a mild detergent to clean the bowl, hook and pillar, after that use a clean wet cloth to rinse the bowl, hook and pillar. Use a dry cloth to remove excess water and dry all parts. If there are stains on the body of the machine after use, wipe it clean with a damp cloth.
3. Do not pour water directly on the machine for cleaning, as it may cause the machine to rust, and may also cause short circuit failure of the machine and the risk of electric shock/leakage.
2. When cleaning and organizing, be sure to stop the machine and unplug the power plug from the socket. Avoid the risk of electric shock or mechanical injury.
3. The parts in direct contact with food, like the dough and bowl, must be cleaned after use. Otherwise, bacteria can easily multiply and endanger health.

# Notes



For more information, tips & tricks, recipes, service and consumables scan QR-code or visit [kysnorway.com](https://kysnorway.com)

## KYS Norway

Customer support  
<https://customer.kysnorway.com>