KYS Pro Baker

The professional home baking machine

USER MANUAL

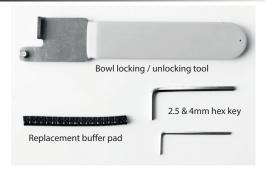


Pro Baker Easy 10 C €

Product overview



Accessories



Accessories included:

One bowl locking / unlocking tool. Use this if you do not have enough strength in hands to lock/unlock the bowl properly.

One replacement buffer pad. Replace the allready mounted bufferpad if needed.

One 2.5mm and one 4mm hex key for adjustment of bowl locking plate. Only do adjustments by following instructions closely.

Locking & unlocking the bowl



The mixing bowl sits onto the locking plate by inserting all three metal knobs into holes cut out in the plate. Turn the plate to lock or unlock the mixing bowl - the directions are shown by arrows on the plate. If the locking/unlocking is hard to do by hand, use the supplied tool to help ease the locking/unlocking.

Open/close the mixer head





The tilt head has locking handles on each side of the mixer, twist the handles upwards to unlock the head and use the top handle to lift it up. If the handle is hard to twist then apply a little downward pressure on the top while twisting the handle.

To lock the head down apply downward pressure on the head until it's completely closed, twist both the locking handles down to lock it.

Operation



Prepare the ingrediens in the bowl and lock the bowl in place, close and lock the head firmly. Then close the safety grid and turn on the mixer by twisting the stop button clockwise.

After a few seconds the display on the controller knob turn on. Twist it clockwise to start mixing, the speed starts on level 1 and you can increase it up to level 9, to reduce the speed twist the knob anticlockwise. The temperature of the dough is measured continuosly and is shown in the middle of the display.



To use the timer function gently press the middle of the display, and the minute/seconds will blink in the display, turn the knob to select the time required, and press the display again to exit time setting. The mixer will beep and stop when the time has expired.

If you lift the safety grid under operation to add ingridients the mixer will stop, and a red HUD symbol shows on the display. After closing the safety grid the machine gives a beep and the HUD symbol dissapears. To start mixing again you turn the knob back to the desired speed.

To immediatly stop or turn off the mixer press the STOP button. Always unplug the power cord after use or when cleaning the machine.

Ice bag (optional accessory)





The KYS ice bag is used to cool down the dough during long and high speed mixing jobs. Place it in the fridge or freezer for a few hours before use.

It is easiest to attach the ice bag when the bowl is not mounted on the mixer.

Unroll the ice bag and wrap it around the bowl, fasten it tightly with the velcro bands.

Make sure it is placed evenly on the bowl and not touch the top or base of the machine.

Operation guide

First time use:

- 1. Check the included parts and information, read the instruction manual carefully and save it for future reference.
- 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 can be directly removed and cleaned, and the 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 table for use. If the countertop 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, 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 pressing the "STOP" button and unplug power cord before cleaning.
- 2. Remove the bowl from the mixer before washing. Use a wet cloth to clean the hook and pillar. 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.

Specifications

Pro Baker Easy	HS-10D
Bowl Capacity	10 L
Flour Capacity Min/Max	600 / 4000 gram.
Dough Capacity	6.4 kg (60% hyd.)
Mixing Speed	56 - 400 rpm
Bowl Speed	4.7 - 34 rpm
Motor power	750 W
Voltage	220V / 50 HZ
Machine Weight	40 kg
Dimensions	55*31*45cm



Bowl locking adjustments

If the bowl locking/unlocking becomes to hard or to loose after some time, or if you hear a metalic clunking sound during operation, the included hex keys can be used to adjust the plate.

Please refer to advanced adjustments instructions and videos on our website https://customer.kysnorway.com Alternatively 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.



For more information, tips & tricks, recipes, service and consumables scan QR-code or visit kysnorway.com

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Customer support https://customer.kysnorway.com