

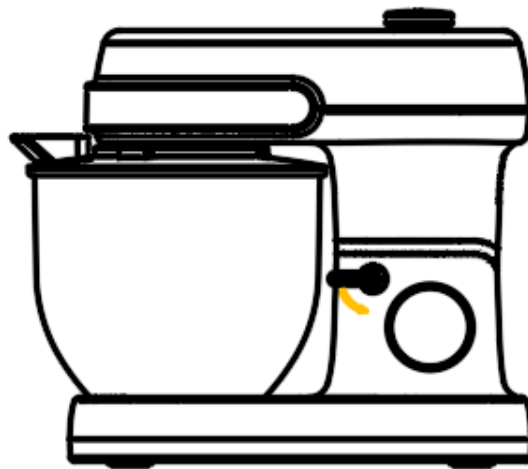
Operating Instructions



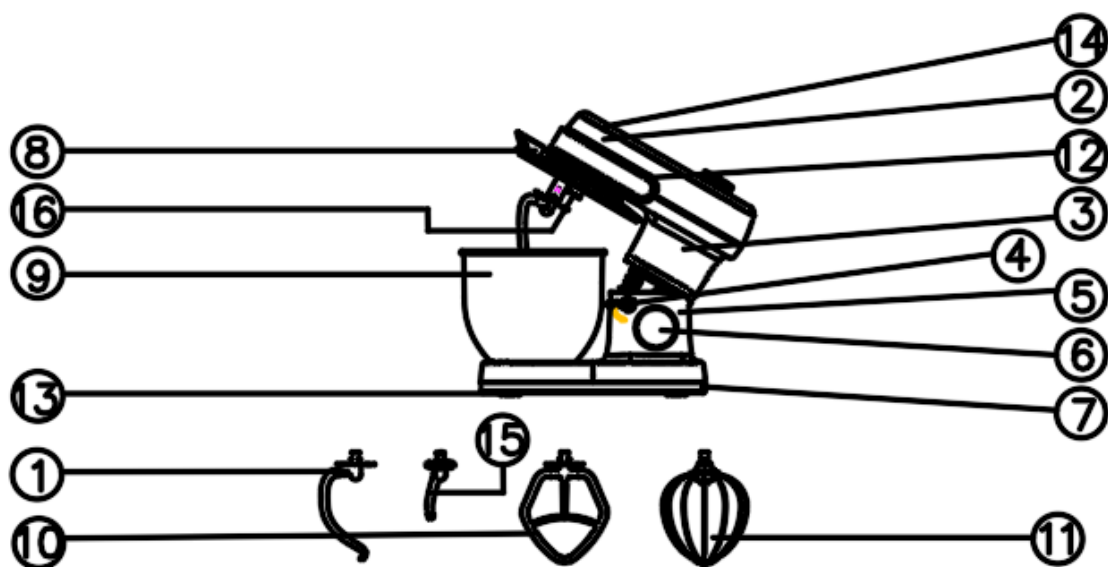
HomeElectric

Stand Mixer

Model: TC-880



**Before operating this unit, please read these instructions completely
(If the product pictures are inconsistent, the actual product shall prevail)**



Features

1	Dough hook 1	9	Mixing bowl
2	top cover	10	Beater
3	Upper housing	11	Balloon whisk
4	Unlock button	12	Decorative line
5	Base unit	13	Suction feet+Pressure sensor
6	Decorative panel	14	Display screen
7	Bottom plate	15	Dough hook 2
8	Splash guard	16	Planetary wheel set

Important safety advice

- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- The device should only be used for its intended purpose.
- Before use ,place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.

- This device should not be set up in close proximity to a naked flame.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the device block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Switch (6) in the “0” setting).
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Unplug the appliance when not in use or before cleaning.
- Do not use outdoors. Only suitable for using indoors.
- Do not use the device when the head is lifted up.
- During use, do not touch moving parts with your fingers.
- Never operate empty and without supervision.
- Repairs should only be carried out in a qualified workshop.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.

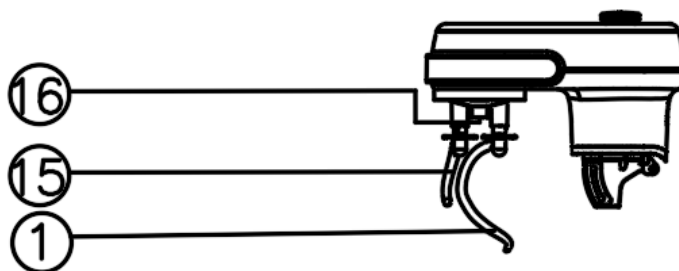
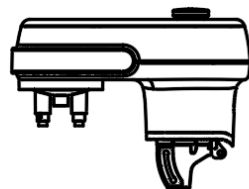
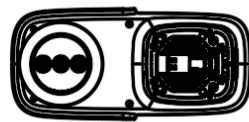
- Careful supervision is required when the device is used by or in the vicinity of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety .
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
- 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. Permanently Installed – Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not let cord hang over edge of table or counter.
- 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.
- This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops ,offices and other working environments;
 - farm houses ;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If the manufacturer wants to limit the use of the appliance to less than the above , this has to be clearly stated in the instructions.



Because the machine is working ,the assembly of the double hook has special requirements,and the planetary wheel cover group 16 can not be opened at will without training or professional technical guidance, and the planetary wheel cover assembly can not be assembled at will.

Kneading hook 1,Kneading hook 15 can be installed or taken down at the same time for cleaning in accordance with the normal use requirements.

When kneading this product ,two Kneading hook 1,Kneading hook 15 must be used at the same time .In order to ensure the use effect ,it is recommended not to use one kneading hook alone for operation.



Cleaning

1. Before cleaning, please ensure that the small knob (6) is at the “0” position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.

3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough hook, egg whisk and mixer beater are **not** dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
7. The mixing bowl is dishwasher safe. The bowl can also be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.
8. Any other servicing should be performed by an authorized service representative.

Technical information

Nominal voltage:	220-240VAC 50-60Hz
Power consumption:	2200W
Fermentation power	20W
Max. capacity [Mixing bowl]:	10.0 l
Protect degree	I

Before first use

- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable from the cable tidy on the base of the device and connect the device to the mains supply.

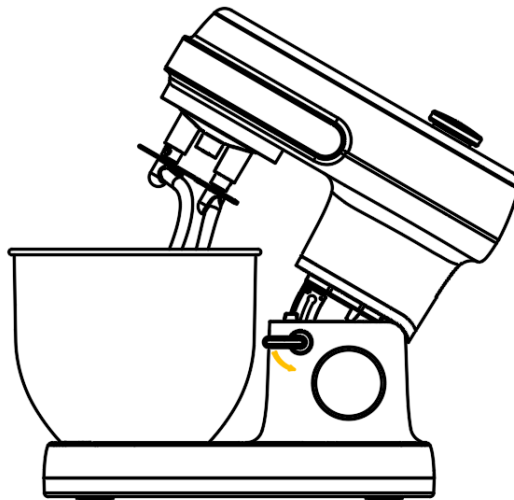
Operation

Assembling the appliance

1. Press the unlock lever and swing up the drive arm.



2. To fit the mixing bowl, insert it in the base unit.
3. Lock the mixing bowl by rotating it slightly clockwise until it engages.

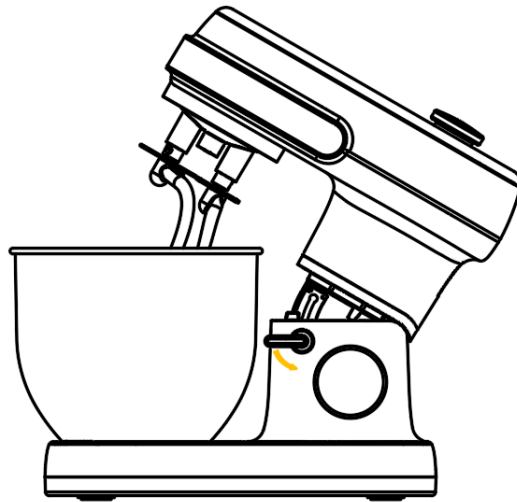


Caution!

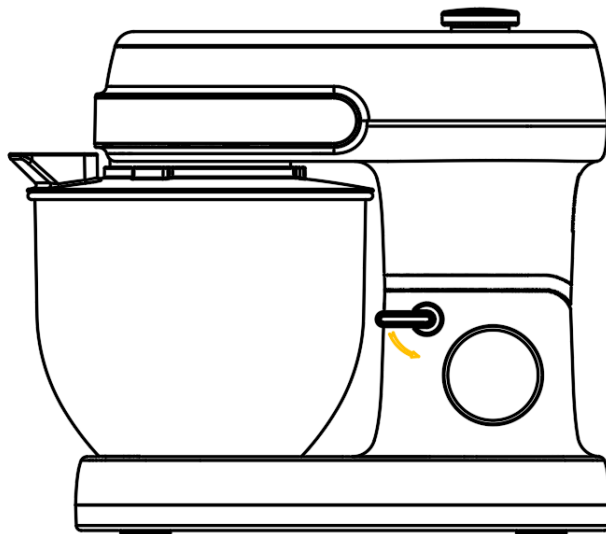
Never use the mixing bowl without the splash guard in position. Otherwise food might be ejected.

4. Fit the splash guard onto the drive arm from below.
5. Press on the splash guard until it engages.
6. Select the appropriate attachment:
Dough hook: For heavy dough, e.g. bread dough
Balloon whisk: For whipping cream, beating egg whites, etc.
Beater: For medium to light dough/batter, e.g. batter for (pan)cakes.
7. Fit the attachment into the appropriate opening in the drive arm from below

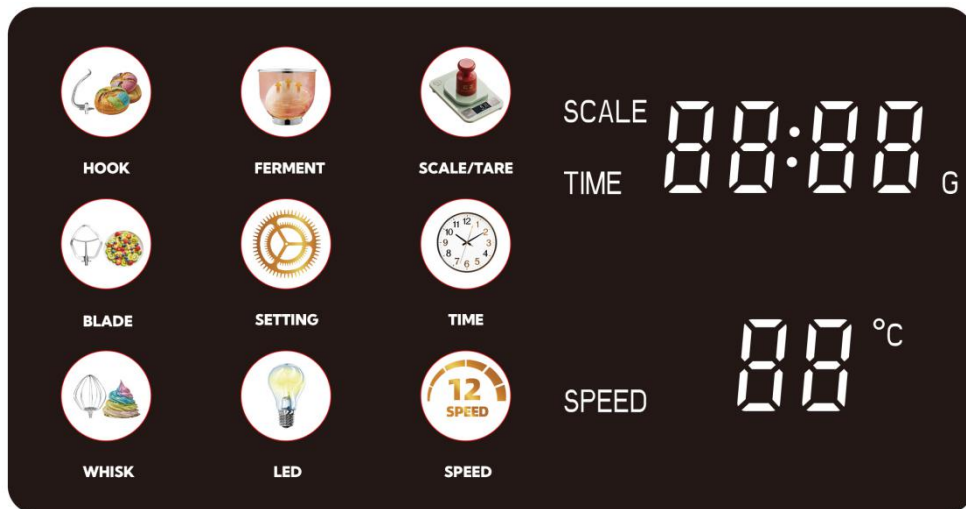
When doing so, make sure that the little lugs on the shaft of the attachment are inserted into the crosswise slot of the opening.



8. Press the attachment lightly in and turn anti-clockwise until it engages.
9. Press the unlock lever and swing the drive arm down into the working position.



The appliance is now ready to use
Operation:



1. Power on/off

1.1 The machine is connected to the power supply, the screen lights up, all icons stay on, and the machine enters standby operable mode.

1.2 In standby mode, the manual icon flashes after 1 second, and other icons dim to 30%.

1.3 In standby mode, long press the "Start/Pause" button for 5 seconds to shut down the machine.

1.4 In the shutdown state, press the "Start/Pause" button to turn on the device.

2. Preparation Settings

2.1 Time setting: Press the time display icon, keep it on, then turn the knob clockwise to increase the time; Turn the knob counterclockwise to decrease the time. For each rotation, add or subtract 1 minute of time. Adjustable range is 0-15 minutes (fermentation mode is 0-90 minutes).

2.2 Gear setting: Press the speed control display icon, keep it on, then turn the knob clockwise to increase the gear; Rotate the knob counterclockwise to decrease the gear. The adjustable range is 0-12 gears, with each rotation increasing or decreasing the gear by 1 gear.

2.3 Temperature setting: Rotate the knob clockwise to increase the temperature; Rotate the knob counterclockwise to decrease the temperature. The adjustable range is 25-45 °C, with a temperature increase or decrease of 1 °C for each rotation.

2.4 Long press the "Start/Pause" button for 3 seconds to reset the status and enter standby mode.

2.5 Lift the machine head during work, and the machine will stop working; Put down the machine head, press the "Start/Pause" button, and the machine will continue to run in the state before disconnection.

3.Menu mode

3.1 Kneading mode

Click on the kneading mode icon, the kneading mode icon will light up to 100% and flash; Press the "Start/Pause" button to start the machine. During operation, press the "Start/Pause" button to pause the machine and the kneading icon will flash. Press the "Start/Pause" button again to continue the unfinished program, and the kneading mode icon will remain on while running.

The program countdown works, running for 30 seconds in gear 1, 30 seconds in gear 2, and 4 minutes in gear 3.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The adjusted time is divided into three levels, and the default working time cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.2 Mixing mode

Click on the stirring icon, the stirring icon will light up to 100% and flash. Click on the "Start/Pause" button, and the machine will start working. Click on the "Start/Pause" button during operation, and the machine will pause, causing the stirring icon to flash. Click on the "Start/Pause" button again, and the machine will continue to run the unfinished program. The stirring icon will light up during operation.

The program countdown works, running in 7th gear for 30 seconds, 8th gear for 30 seconds, and 9th gear for 3 minutes.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The adjusted time is adjusted to 9 levels, and the default working time cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.3 Beat eggs mode

Click the egg beater icon, the egg beater icon will light up to 100% and flash. Click the "Start/Pause" button, and the machine will start working. Click the "Start/Pause" button during work, and the machine will pause, and the egg beater

icon will flash. Click the "Start/Pause" button again, and the machine will continue to run unfinished programs. The egg beater icon will remain on while running.

The program countdown works, running in 12 gears for 4 minutes.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The default working hours cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.4 Manual

Manual mode can run in either forward or countdown mode.

Click the manual icon, the manual icon will light up to 100% and flash, click the time icon, the time icon will light up to 100% and flash. At this time, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. Click the gear icon, the gear icon will light up to 100% and flash. At this time, the gear can be adjusted. After adjusting the gear, the gear icon will flash for 5 seconds and then dim to 30%. Press the "Start/Pause" button to start the countdown of the machine. During operation, press the "Start/Pause" button to pause the machine and the manual icon will flash. Press the "Start/Pause" button again and the machine will continue to run. The manual icon will remain on while running.

The timing work only requires adjusting the gear.

Time and gear can also be adjusted during work, and the machine should remain in operation during adjustment.

3.5 Fermentation

Click on the fermentation icon, the fermentation icon will light up to 100% and flash. Click on the "Start/Pause" button, and the machine will start working. Click on the "Start/Pause" button during operation, and the machine will pause, causing the fermentation icon to flash. Click on the "Start/Pause" button again, and the machine will continue to run unfinished programs. The fermentation icon will remain on while running.

The program countdown works, with a default time of 60 minutes and a default temperature of 38 °C.

Time and temperature can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5

seconds and then dim to 30%. Click on the fermentation icon, the fermentation icon will flash, and the temperature can be adjusted at this time. The time and temperature adjustment machine shall be kept running during operation.

3.6 Electronic scale

The machine base is equipped with 4 pressure sensors, with a load capacity of 20KG and a weighing range of 0-5KG.

The electronic scale can be used with or without the machine lifting its head.

The machine can only be weighed in standby or pause mode, and after weighing is completed, the previous program can continue to run.

Click on the electronic scale icon, the electronic scale icon will light up to 100% and flash. After resetting to zero, the icon will stay on for a long time, and you can weigh at this time.

3.7 LED lighting

Click on the LED icon, the LED icon stays on and the LED light turns on. Click on the LED icon again, the LED light turns off and the LED icon darkens to 30%.

Dismantle appliance

1. Press the unlock lever and swing up the drive arm.
2. To remove an attachment, press lightly in again and unlock by turning clockwise slightly.
3. Remove the attachment.
4. To remove the splash guard, pull it downwards. When doing so, first pull the splash guard down at the back slightly.
5. Unlock the mixing bowl by rotating slightly in a anticlockwise direction.
6. Remove the mixing bowl.
7. Press the unlock lever and swing the drive arm down into the working position.

Regulating speed, switching on and off

1. Switch the appliance on by turning the speed controller to the right.
2. Start off at a slightly slower speed when mixing and then increase

Recommendations for speed levels

Speed	Attachment	Description
1-3	Dough hook	- Kneading and mixing firm dough or ingredients. <u>Ingredients</u>

		<ul style="list-style-type: none"> ▪ 2.5 kg plain flour ▪ 1.5 kg lukewarm water <p><u>Preparation</u></p> <ol style="list-style-type: none"> 1. Put the ingredients in the mixing bowl. 2. Fit the splash guard and dough hook. 3. Speed: 1st, knead for 30s on level 1. 2nd, knead for 30s on level 2. 3rd, knead for 4 minutes on level 3.
4-9 / Pulse button	Balloon whisk	<ul style="list-style-type: none"> - Whipping cream - Egg whites - Mayonnaise - Beating butter until fluffy <p><u>Ingredients</u></p> <ul style="list-style-type: none"> ▪ 20 egg whites <p><u>Preparation</u></p> <ol style="list-style-type: none"> 1. Put the egg whites in the mixing bowl. 2. Fit the splash guard and the balloon whisk. 3. Beat the egg whites at level 9 for 4 minutes until stiff.

Cleaning the appliance



Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.

Caution! Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

Cleaning the base unit

1. Clean the base unit with a damp cloth. A little detergent may also be used.
2. Wipe over with clean water.
3. Do not use the base unit again until it is completely dry

Cleaning the splash guard, dough hook, balloon whisk and beater

Caution! The splash guard is not dishwasher.

The dough hook, balloon whisk and beater can not also be washed in the dishwasher.

1. Put the parts in cold or lukewarm water to soften dough residues.
Note You can also add a little detergent to the water.
2. Remove softened dough residues with a washing-up brush.
3. Rinse off with clean water.
4. Allow parts to dry completely before using them again.

Cleaning the mixing bowl

The mixing bowl is made of stainless steel and can be cleaned in the sink or dishwasher.



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

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