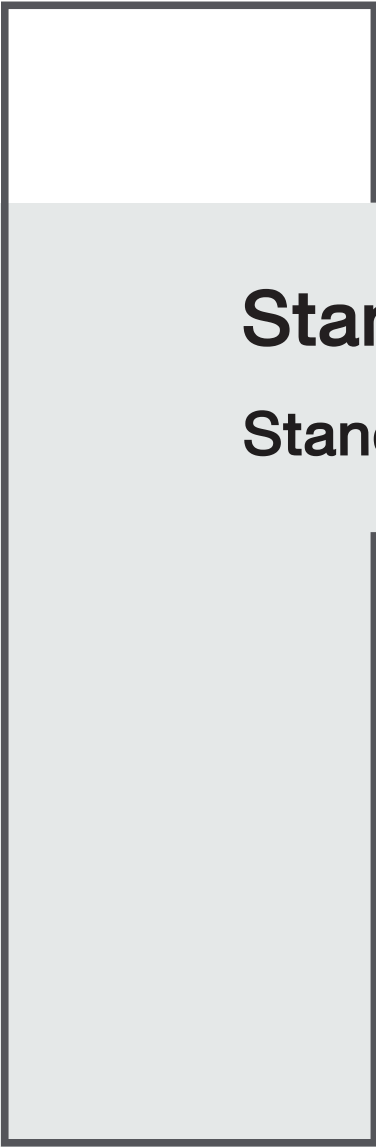


A decorative frame consisting of a vertical line on the left and a horizontal line at the top, forming an open rectangle.

Stand mixer 7 L

Standcool 207

USER AND INSTRUCTION
MANUAL

To ensure optimal performance and avoid potential hazards, it is important to read the instruction carefully and maintain this product according to the guidelines outlined in the manual. Keep this manual with you at all times during use.

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1. Instructions

Please read this User Manual carefully and strictly follow the instructions. Please keep this book for future reference.

1.1 Pre-Instructions

	Safety Alert Symbol
	General Instruction
	Tips

We have provided many important messages. Always read and obey all safety messages.

1.2 Precautions

- This stand mixer is intended for household use and similar applications such as ;
 - Staff Kitchen areas in shops, offices and other working environments
 - By guests in hotels and other types of residential accommodation.
- Do not use the stand mixer for purpose other than those for which it was designed.
- Do not use the stand mixer outdoors
- The stand mixer is intended exclusively to mix, whip, whisk and knead solid and liquid ingredient to make various preparations. With the addition of optional accessories, it is able to roll out and cut pasta into different shapes. [Extra Purchase]
- The stand mixer is not designed to operate with external timers or with remote-control systems.
- Children must be supervised to ensure that they do not use the stand mixer as a toy and keep the stand mixer and its power cord out of the reach of children.

1.3 Product Safety Information

- To protect against the danger of electric system. Do not connect and operate with external timer, the inverter and avoid other modifications.
- Always switch off and unplug the stand mixer from the power socket if it is to be left unattended and before assembly, disassembly for maintenance and cleaning. Must wait until the stand mixer's temperature cools down before cleaning.
- Do not insert , remove or replace the standard accessories with the safety lock disengaged [motor head lowered] and during the stand mixer is in operating. Must switch off and unplug before replacing new accessories.
- Ensure that the accessory is correctly locked into the motor head's shaft before pushing up the head release lever. Ensure the motor head is locked in a facing up position before replacing a new mixing accessory.
- Do not touch moving parts while the stand mixer is in operation. Keep hands, hair, clothing, spatulas, and any other objects away from the mixer's standard accessories to avoid personal injury or damage to the machine.
- Make sure that the bowl is correctly positioned and locked onto its base before starting to use the stand mixer with its standard accessories.

1. Instructions

- Do not exceed the bowl's maximum capacity which recommended in (Table 3.4)
- Only use original standard and optional accessories provided by the authorized distributor. The use of non-original components and accessories could lead to personal injury or damage to the machine.
- Do not use accessories other than those supplied together with in the packaging and optional accessories of provided by the authorized distributor.
- Do not place objects on top of the stand mixer.
- Do not use cleaning product containing corrosive detergents and abrasive to clean bowl, standard accessories and optional accessories.
- Children must be supervised at all times to make sure they do not play with stand mixer alone.
- This stand mixer can be used by the children aged from 8 years and above and persons with reduced physical or mental capabilities or without sufficient experience and knowledge if they have been given supervision or instruction concerning use if the stand mixer in a safe way and the hazards involved.
- Do not operate the stand mixer with a damaged power cord. If the supplied cord is damaged, please contact the authorized Customer Service to repair or replace it.
- Do not immerse the stand mixer, the power cord or the plug in water or any other liquid.
- Do not attempt to fix or repair the stand mixer by yourself or by unauthorized technicians.
- Ensure to move the stand mixer by carrying its body and the motor head together at the same time. Do not catch on bowl's handles alone to move the stand mixer. Do not move the stand mixer while the motor head has been attaching an accessory.
- Do not operate the stand mixer near the edge of work table or slippery surface. Do not place near lit hob burners, electric rings, an oven or near the other heat sources.
- Please put your hair up during the operation. Please beware of the long hair approaching the mixing bowl while the motor head's shaft is driving.
- Do not pull on the cord to unplug it from the power socket and ensure the cord does not come into contact with sharp edges.

- ⚠ Beware short circuit hazards: Failure to follow instructions can result in death.
- ⚠ Must switch off the circuit breaker control instantly when the electric leakage is found.
- ⚠ This stand mixer must plug into a grounded 3 prong outlet only.
- ⚠ Before plug in, make sure the voltage and frequency of power supply correspond to those indicate on Identification Plate which attached on the stand mixer.
- ⚠ To prevent any Electrical Shock Hazards. Do not use an extension cord.

1. Instructions

1.4 Company Liability

The Company declines the warranty and any liability for personal injury or damage property caused by:

- Use of the stand mixer other than intended use
- Not having read the user instructions manual and failure to follow.
- Fixed or repaired by unauthorized technicians.
- Use of non-original spare parts
- Failure to comply with safety instructions and speed control guide.

1.5 Identification Plate

The Identification Plate bears the technical data, serial number, and brand name of the stand mixer.

Do not remove the identification plate.

1.6 Environment Friendly Disposal

You can help to protect the environment. Electrical appliances must not be disposed of together with household waste. Ensure to dispose of non-working appliances to appropriate the waste recycle center to make sure those disposal appliances do not harm the children.



Plastic packaging may cause danger of suffocation.

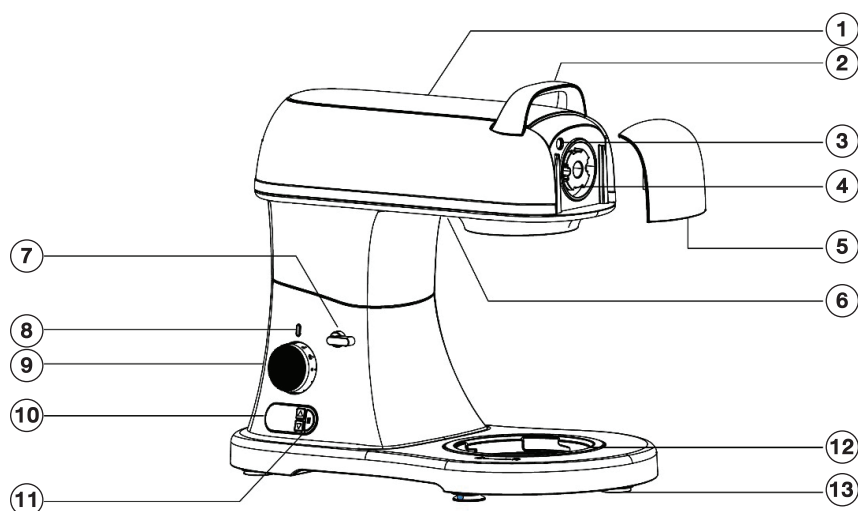
- Do not place packaging or other components carelessly.
- Do not allow the children to play with those plastic packaging which may cause danger of suffocation.

1.7 Product Technical Information

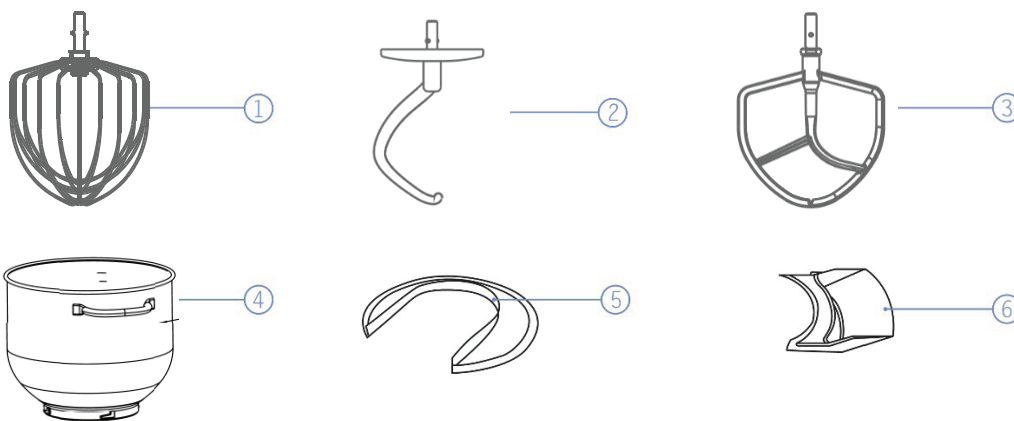
Product	: Stand Mixer MEX Model Standcool207
Material	: Die Casting housing and ABS
Voltage / Frequency	: 220-240 V~/ 50-60 Hz
Power	: 1500 Watts
LED	: 0.2 Watts
Bowl Capacity	: 7 Liters
Net Weight	: 12.80 Kgs
Gross Weight	: 15.60 Kgs

2. Appliance Description

2.1 Appliance Description Stand Mixer MEX StandCool 207 Stand mixer



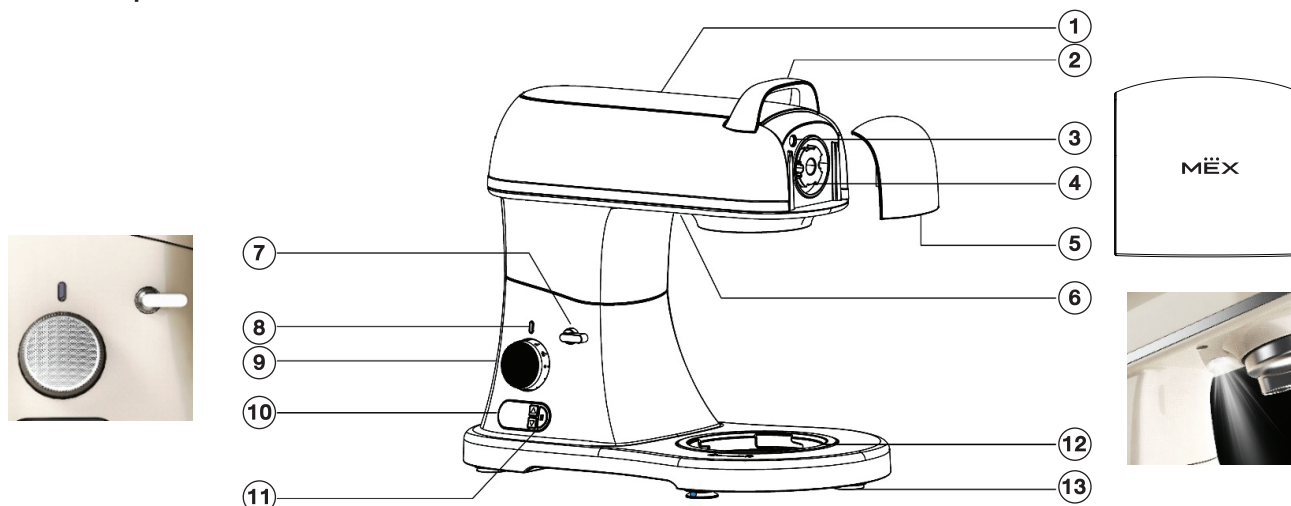
No.	Part Name	No.	Part Name
1	Motor head	8	Speed light indicator
2	Top Handle	9	Speed control knob
3	Eject button for front attachment.	10	Digital timing display
4	Front attachment hub	11	Timer set up On/Off/Pause
5	Front hub cover	12	Bowl base
6	LED light	13	Non-slip rubber feet
7	Tilt Head release knob Up-down		



No.	Part Name	No.	Part Name
1	Wire Whisk	4	Stainless steel bowl
2	Dough hook	5	Splash Guard
3	Flat beater	6	Pouring shield

2. Appliance Description

2.2 Description of Accessories



1. Motor Head

The top component of stand mixer, fixing DC motor inside with attachment hub.

2. Top Handle

To assist lift up / put down the motor head, and for convenient moving.

3. Eject button for front attachment.

Press and hold the eject button to release the front attachment then rotate it counterclockwise to take our front attachment.

4. Front attachment hub

When remove front hub cover to reveal front attachment hub. The optional accessories like pasta maker, meat grinder or sausage maker will be connected in this hub.

5. Front hub cover

Front hub cover can be taken out by sliding up ↑ on the cover.

6. LED light

LED lights up when powered on. If the stand mixer is left unattended for 2 minutes, LED light will automatically shut down. LED will light up again as soon as the stand mixer starts operating.

7. Tilt Head release knob Up-down

Tilt-Head release knob is located at the left of the stand mixer. Turn the knob up to unlock the motor head up and down, allows access to install or uninstall the bowl or change each type of accessory. To put the motor head down, turn the knob up again together while holding the top handle above the motor head and then put it down.

8. Speed light indicator

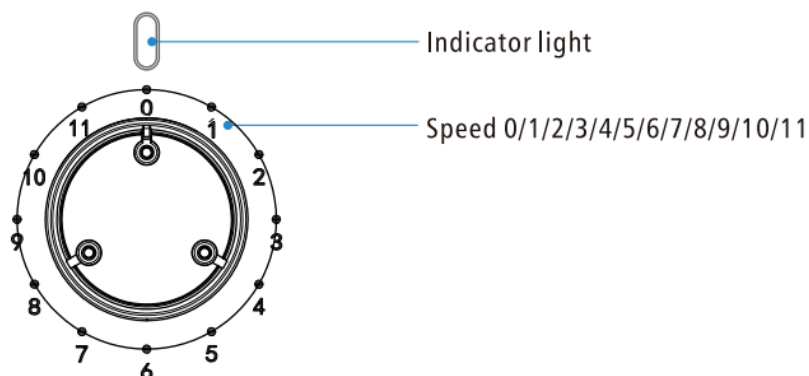
A light indicates when the stand mixer is ready for use and indicates the position of the speed knob. The light will be stand by when it's plugged in and shuts off when unplugged.

2. Appliance Description

9. Speed Control Knob

This knob controls On/Off and selects speed by rotating the knob clockwise to increase from 0- levels. "0" is Off. When rotating knob to "1" the stand mixer will start running with high maximum speed at 11. Conversely, if rotate the knob counterclockwise, the speed will slow down

Selecting Speed number for mixture level



10. Digital Timing Display

Maximum 60 minutes to record the time and set the countdown time. Start the operation when plug in and rotate the knob.

10.1 Record Time : When the stand mixer is plugged in, and then rotate the speed knob, the display timer starts to record the time and automatically stops running after 60 minutes. To restart operating, rotate the speed knob to speed "0" and repeat the process.

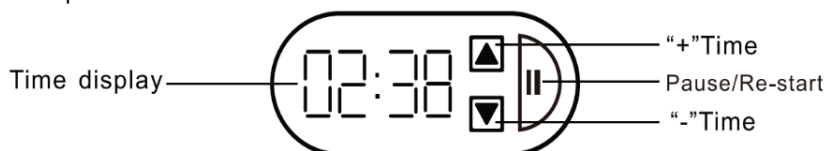
10.2 Set countdown time : When the stand mixer is plugged in, set the preferred count down time and rotate knob as selected speed, then the countdown timer starts running. It automatically stops running when the timer shows "00:00".

11. Timer set up buttons.: Pause/Re-start

Press  each 1 time. Running time is increased 30 seconds. if press and hold  without releasing. Running time is increased every 1 minute.

Press  each 1 time. Running time is decreased 30 seconds. if press and hold  without releasing. Running time is decreased every 1 minute.

Press  to pause the operation temporarily and press it again the stand mixer continuously resumes to work as preset time.



12. Bowl Base

Install the stainless-steel bowl on the base and turn clockwise to lock up with the base. Turn counter clockwise to uninstall the bowl.

13. Non-slip rubber feet

The base rubber feet will suck the countertop to make it more stable during the operation.

2. Appliance Description

2.3 List of Standard Accessories



Wire Whisk

Stainless-Steel Whisk for beating, mixing, whisking, whipping ingredients such as egg white, butter white cream. Also ideal for preparing Sponge Cake, Meringue and Soufflé.



Dough hook

Stainless-Steel Dough Hook for slowly combining, mixing, and kneading leavened dough type mixtures including bread, pasta, pizza, etc.



Flat beater

Stainless-Steel Beater for combing, mixing, and starting all mixing procedures. For preparing cake batters and pastries, biscuits, icing and for other, thicker batters and mixes.



Splash guard with Pouring shield

For protecting against splattering and to facilitate the addition of ingredients when in use.



Stainless steel bowl 7L.

Stainless-Steel Bowl for mixing all ingredients from small to large capacity, equipped with double handles for user conveniently catching the bowl.



- Do not use the whisk for heavy mixtures such as clotted cream and sugar cubes, these could damage it.



- The height of all accessories has been well adjusted and does not require further adjustment by a user. The user can remove the shield plate of dough hook to apply to wire whisk.



Due to the edge of shield plate placing over the dough hook made of stainless steel which may be sharpen. The user must be more careful when inserting /removing and washing the dough hook. Especially the children aged from 8 years and above and persons with reduced physical or mental capabilities or without sufficient experience and knowledge, must be closely supervised from experts.

3. Using the Stand Mixer

3.1 Before first use

- Unpack the stand mixer carefully and remove all packaging materials.
- Remove any labels and stickers [except The Identification Plate] from the standard accessories or optional accessories.
- Remove the bowl, splash guard and standard accessories from packaging and wash by hand using a neutral detergent with soft sponge and wipe it dry [See no.4 Cleaning and Maintenance]
- Clean the body and motor head of the stand mixer with a damp cloth



For safety, always move the speed selector to “0” position before lifting the motor head to install/uninstall the bowl or change an accessory.

3.2 Using the Stand Mixer

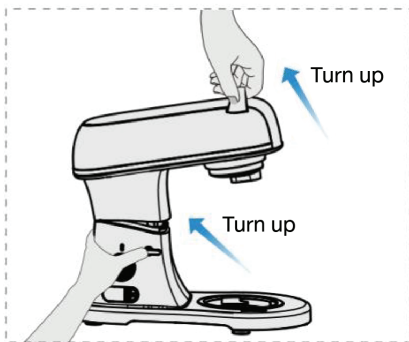


Photo 1

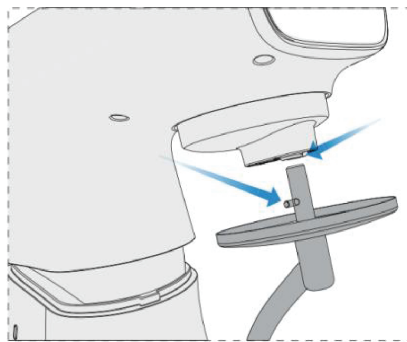


Photo 2

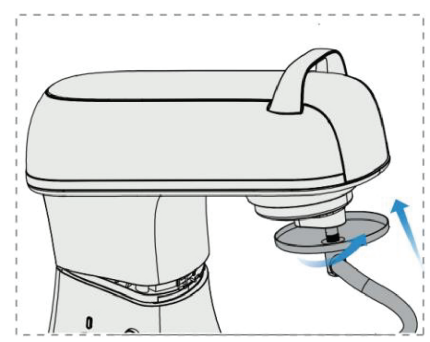


Photo 3

1. Place the stand mixer on a flat, stable, and dry surface. Turn the knob up and use another hand to hold the top handle lifting the motor head following photo no 1.
2. Insert an accessory into the shaft pin following photo no 2.
3. Push it upward and turn it counterclockwise to install an accessory following photo no 3.

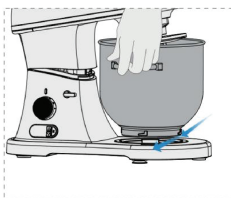


Photo 4



Photo 5



Photo 6

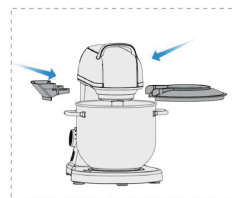


Photo 7

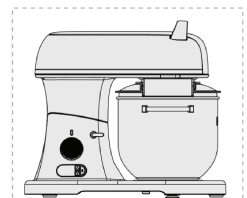


Photo 8

4. Insert the bowl in its base photo no 4.
5. Grasp the bowl by its handles and turn the bowl clockwise to lock into place photo no 5.
6. Turn up the head release knob and hold the handle to press down the motor head photo no 6.
7. Position the splash guard and the pouring shield on the bowl photo no 7.
8. Check all accessories are fitted in place then plug in and start operation photo no 8.

3. Using the Stand Mixer

-  Do not operate the stand mixer with the accessory without having locked the bowl in position.
-  For increase safety. Ensure that the accessory is correctly locked in to place before plug in



The Stand mixer provides the timer set up. If a user press this “” it means temporary stops, then press again, its timer continuously resumes to work as preset time. If a user lifts motor head up before press  stand mixer does not resume preset and it will reset at “0”.

3.3 Mixing Finished : Disassemble the attachments

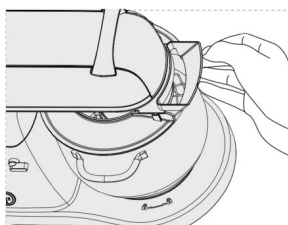


Photo 1

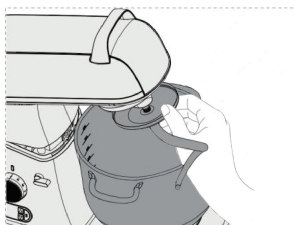


Photo 2

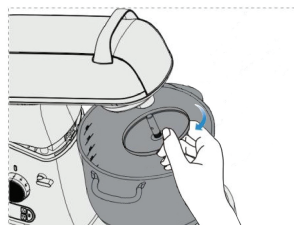


Photo 3

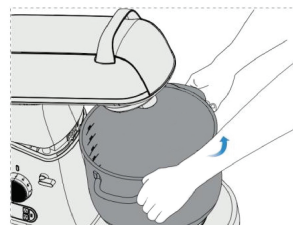


Photo 4

1. After finishing mixture, rotate the speed selector in the “0” [off] position, unplug and remove the splash guard and pouring shield following photo no.1.
2. Turn the head release knob to unlock and raise the motor head up photo no.2.
3. Push an accessory slightly upwards and turn it clockwise to release from the shaft pin and clean it photo no.3.
4. Remove the bowl from its base by turning it counterclockwise to release it photo no.4.

-  Recommend fitting the splash guard and pouring shield for add the ingredients into the bowl

3. Using the Stand Mixer

3.4 Speed Control Guide

Accessory	Speed Guide	Instructions	Maximum Mixture Capacity
Dough Hook 	Level 1 – 3  Never exceed the maximum speed 3, to prevent serious vibration during the operation	Level 1-3 COMBINING AND KNEADING all-purpose dough or slow mixing bread dough, pizza dough or pasta dough.	Max.2,500 grams. total batters Max Flour 1,500 grams. Max Liquids 1,000 grams. Speed must not exceed 3!
	Level 1 – 6  Never exceed the maximum speed 6, to prevent serious vibration during the operation	Level 1-6 COMBINING AND KNEADING for soft dough only	Max. 500 grams total batters
Flat Beater 	Level 1 – 7  Never exceed the maximum speed 7, to prevent serious vibration during the operation	COMBINING dry ingredients and liquid ingredients. Mix mashed potato or salad. MIXING ingredients containing butter, cream cheese, preparing ingredients for cookies, pie pastry and butter cake	Max.1,500 grams total batters
Wire Whisk 	Level 1 – 11	WHIPING AND WHISKING egg whites and sugar for making whipping cream, Spong Cake, Meringue, Soufflé.	Min Egg whites 2 nos. Max Egg whites 14 nos. *Average eggs size no.2 [60–64g] Max. Egg whites 20 nos. [no other ingredients]



The table should be taken as a guideline only. The recommended maximum capacity is referenced from the mixture bowl of MEX Standcool207 size 7L only.

3.5 Recommendation for kneading

- To knead or mix heavy dough batters like pasta, bread and pizza must not exceed speed 3 to prevent overload motor.
- For bread flour, never exceed the maximum capacity 1,500 grams.
- Make sure that liquids in dough are sufficient (Total Dough Batter 1,500g. liquids never exceed 1000 grams.)
- If the stand mixer is struggling, switch it off, divide the dough into two pieces and knead them separately.
- Adding more liquids makes all ingredients a better mixture.

3. Using the Stand Mixer



General advice

- Never exceed the maximum speed and capacity indicated in the table 3.4 in order to prevent damage to the stand mixer (OVERLOAD).
- Recommend pausing the operation at intervals to scrape some batter off dough hook and bowl.
- The amount of liquids added to the dough varies considerably in the quantities of required recipe. User must observe while adding liquid not to exceed the dosage in the operation.
- Start the mixture at a low speed, then gradually increase the speed up to the recommended speed or until achieve the required consistency.
- When adding ingredients, always pour them onto the edge of the bowl and not directly onto moving shaft.
- Reduce the speed when you add dry or liquid ingredients to stop them splattering. Increase the speed again when they have been mixed.
- Use the splash guard and pouring shield on the bowl for liquid mixtures or when adding dry ingredients to avoid getting objects in the vicinity of the stand mixer dirty being hit by splattered liquids or powder.
- Clean the bowl and the motor head of the mixer, then wipe dry perfectly before attaching them to the stand mixer.



Tips for recipes using egg whites.

- For the best result, use eggs at room temperature.
- Before whisking the egg whites, ensure that the accessory and bowl are not damp or greasy and they have no trace of yolk on them.
- Always use soften cream or cream at room temperature for whisking.



Recommended maximum capacity for MEX StandCool207 size 7L

- | | |
|-----------------------|--|
| • Egg white | : Amount of eggs 2-14 nos (Size no.2) |
| • Cream | : Amount not exceed 1500 g. |
| • Butter | : Amount not exceed 1500 g. (Room temperature) |
| • Dry Flour / Batters | : Amount not exceed 1500 g / 2500 g. |

3. Using the Stand Mixer

REMINDER !!

Please follow the instructions about dough kneading. Do not exceed speed 3 for every recipe of dough batter otherwise it will result in an overload of stand mixer system. This is a misuse.

 REMINDER	DO NOT exceed Speed 3 for dough kneading	
	Maximum Capacity	
 The proportion of liquids in dough must not less than 55%	Dry Flour 1500 g	Liquids 1000 g

3.6 Functions

Safety lock system

The stand mixer automatically shuts off when the motor head is raised.

Smooth start system

When the stand mixer is started, the speed is gradually increased until the set speed is reached. This prevents damage to the stand mixer and accessories and ensures that ingredients are not ejected from the bowl.

Cool Down system

After the operation is finished, the cooling fan continues running for 2 minutes then it turns off.

Standby system

If the stand mixer is left to be unattended, it will enter Standby mode. Digital display continues running 2 minutes and turns off. If the motor head has been moved up/down, the display will resume working.

4. Cleaning and Maintenance

4.1 Care and Cleaning

- Regularly clean the stand mixer and accessories after each use.
- Before Cleaning, ALWAYS switch off and unplug, then wait until the machine cool down.
- Do not use cleaning products containing chlorine, ammonia, or bleach on steel parts or parts with metallic finishes.
- To clean the motor head, planetary mixer, body, base and power cord, wipe over the outside area with a soft damp cloth or microfiber cloth and wipe any excess food particles from the power cord.
- The standard accessories, mixing bowl and splash guard can be washed by hand and soft sponge using a neutral detergent, or washed by a dishwasher.
- Spattered liquids or batters should be removed immediately using a soft, damp cloth. Do not use abrasive material or sharp metal scrapers to clean on excess food stains. Recommend using wooden or plastic spatulas to assist cleaning then wipe it dry with microfiber cloth.
- Do not store the standard accessories unless wipe them all dry.

4. Cleaning and Maintenance

4.2 Storage

Keep the stand mixer and mixing bowl in a convenient portion in your kitchen storage ready to always use. Keep the standard accessories in original packaging box that contains the complete set to prevent them from being lost and prevent those accessories damaging the stand mixer during storage



Never wind the power cord around the stand mixer after use as the warmth from the motor may cause damage to the power cord.

4.3 Troubleshooting Guides

Problem	Cause	Solution
Stand mixer stops during operation.	1. The dough mixer is too thick and gummy. 2. Motor of PCBA issue	1. Unplug and check whether ingredients are too thick. Remove some or add liquids to loosen the dough mixer. After the motor cools down, plug in and restart. 2. If the problem cannot be fixed, please contact Authorized service center.
Stand mixer cannot start operation.	1. The dough mixer is too thick and gummy. 2. Power is not connected correctly. 3. Motor of PCBA issue	1. Unplug and check whether ingredients are too thick. Remove some or add liquids to loosen the dough mixer. 2. Check the power cord connecting. 3. If the problem cannot be fixed, please contact Authorized service center
Loud noise during the operation	1. An accessory is not well installed. 2. Stand mixer is not placed on flat, stable surface. 3. Internal parts are broken	1. Unplug and recheck installation of accessory. 2. Place the mixer on a flat stable surface. 3. If the problem cannot be fixed, please contact Authorized service center
Stand mixer vibrates	1. The speed has been set too high or the load is excessive. 2. Capacity is overloaded. 3. The non-slip rubber cannot suck on the surface, or it is worn. 4. The bowl has not been correct locked into its base.	1. Set the lower speed following table 3.4 , ensure the bowl is not overfilled. 2. Reduce the amount of ingredients do not exceed max capacity or remove a haft of them to mix separately. 3. Use a flat surface. Have them replaced by Authorized service center. 4. Check the bowl is correctly locked into its base.

4. Cleaning and Maintenance

Error Code	Cause	Solution
E01	Motor Hall issue	Please contact Authorized service center to send back the stand mixer for maintenance.
E03	Motor Fan issue	
E04	Motor rotation lower than 300RPM	

After following all troubleshooting guides, the problem cannot be fixed. The user should unplug the stand mixer and contact authorized service center

- Pen K inter trading Co., Ltd reserves the right not to be responsible for any damages of the stand mixer caused by wrong installation, rusting, misused and unintended use as mentioned in this instruction manual.

WARRANTY CONDITIONS

2 years Warranty

(More info, please see find attached Warranty conditions booklet)

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