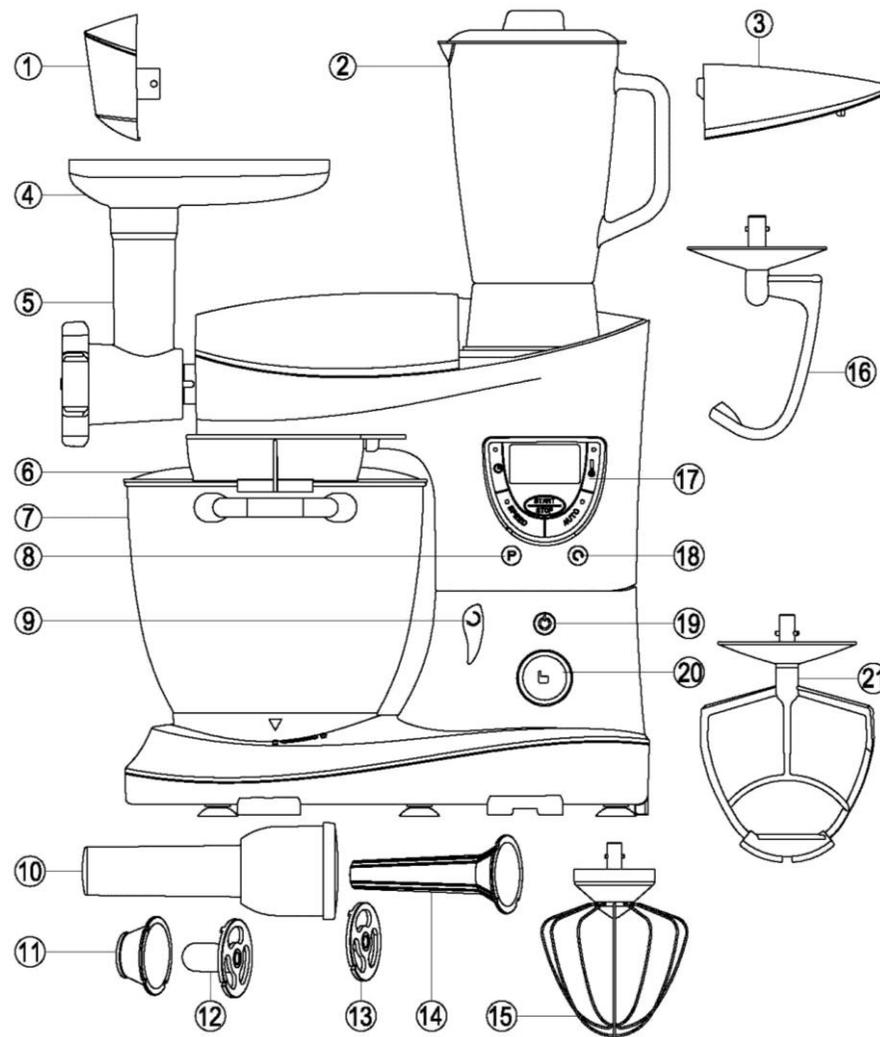
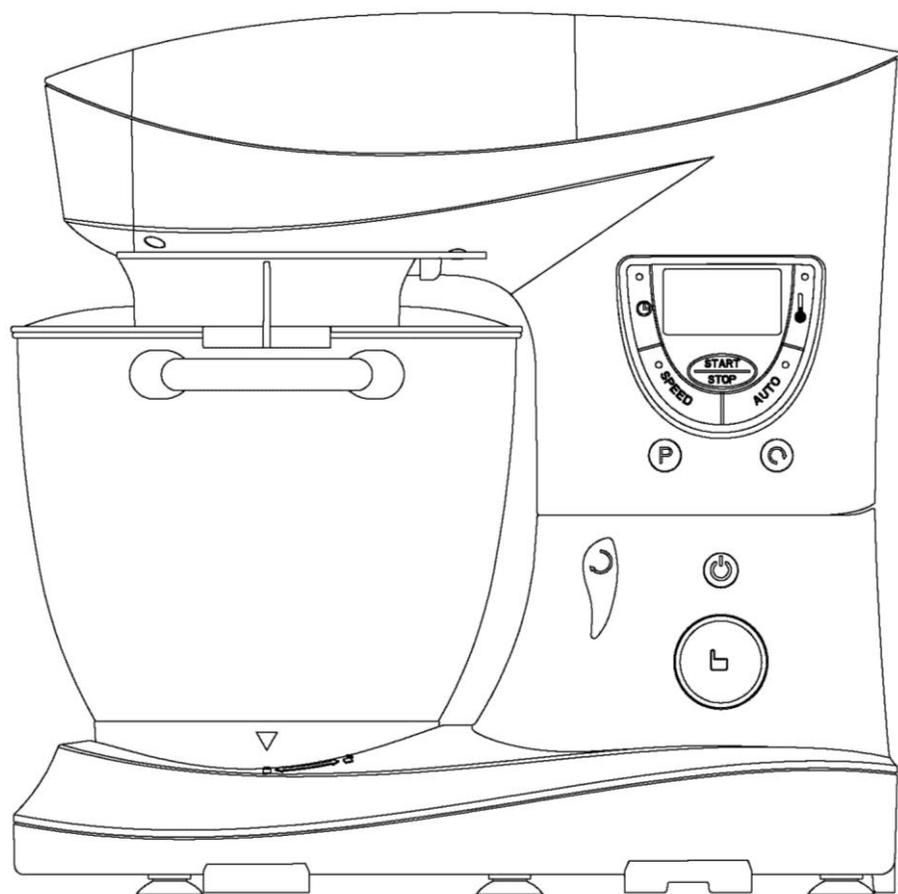


**Instruction Manual**  
**Multi-functional Kitchen Machine**  
**Model: SM-1088 / SM-1088M / SM-1088G / SM-1088B**



**Multi-functional Kitchen Machine (Name of parts)**

- |                              |                      |                                |
|------------------------------|----------------------|--------------------------------|
| 1. Removeable cover 1        | 9. Unlock lever      | 17. Control panel              |
| 2. Blender Jug               | 10. Food Pusher      | 18. Pulse button (Low speed)   |
| 3. Removeable cover 2        | 11. Cone             | 19. On/Off button              |
| 4. Hopper plate              | 12. Former           | 20. Adjusting/selecting switch |
| 5. Mincing Tube              | 13. Separator        | 21. Mixing Beater              |
| 6. Splash guard              | 14. Sausage Fittings |                                |
| 7. Mixing Bowl               | 15. Balloon whisk    |                                |
| 8. Pulse button (High speed) | 16. Dough Hook       |                                |

**Company: Dongguan Grand Plan Mold Industry Co., Ltd.**  
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**Dongguan, Guangdong, PEOPLE'S REPUBLIC of China**

**Please read these user instructions carefully before use. They are a constituent parts of the appliance and must be kept to hand at all times**

## Important Safety Information

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- The operating instructions are a constituent part of this product. They contain important information about safety, use and disposal. Familiarize yourself with all the operating and safety instructions before using the product. Use the product only as described and for the stated spheres of application.  
If you pass the product on to a third party, always pass on all the documentation as well.
- Read this instruction carefully and use the product under the directions of instruction. There is a potential injury from the misuse.
- Appliance is not intended for use at altitudes exceeding 2000m.
- Under no circumstances should water or other liquids get into the base unit.  
For this reason:
  - Never use it outdoors
  - Never immerse the base unit in water
  - Never place containers filled with liquid, such as drinking glasses, vases etc. on the appliance
  - Never use in very humid environments
  - Never use in immediate vicinity of a kitchen sink, bath, shower or a swimming pool, as water may splash into the appliance.If liquid should enter the appliance, unplug the mains plug immediately and have the appliance repaired by a qualified technician.
- Ensure that the mains cable is not knicked, twisted or crushed.
- Ensure that the mains cable is not damaged on sharp edges.
- Keep the mains cord away from hot surfaces (such as stove eyes).
- Always pull the mains cord out by the plug. Never pull it by the cord itself.
- Insert the mains plug into a wall socket that complies with the technical data.
- The appliance must only be set up on a firm, level, dry and non-flammable surface.
- Check that the power socket is easily accessible so that you can pull out the mains plug quickly if necessary.
- If there should be any malfunctions, the appliance may only be repaired by our Service Centre.

- Repairs should only be carried out in a qualified workshop.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- The appliance may only be used for its intended purpose according to these operating instructions.
- Never operate the device empty.
- During operation, avoid contact with the moving parts of the appliance such as the blades of the blender jug **2**, the dough hook **16**, balloon whisk **15** or beater **21**. Your hands or hair could be drawn into the appliance, leading to injuries. Only ever switch the appliance on if you have correctly fitted the splash guard **6** when using the mixing bowl **7** or the lid when using the blender jug **2**.
- If you are not going to use the appliance for a while, remove the plug from wall socket. Only then is the appliance completely free of current.
- Always remove the power supply plug from the mains socket before starting to clean the appliance.
- 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.
- Use caution when handling the sharp cutting blades, when emptying the jar and when cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Only use one function at a time!
- If the mixing bowl **7** is overfilled, boiling water may be ejected.
- The Mixing bowl **7** is only to be used with stand provided.  
Caution – Ensure that the mixing bowl **7** is switched off before removing it from its stand.
- Note – Avoid spillage on the connector.
- There is potential injury from misuse.
- Be careful, the surface of mixing bowl **7** is subject to residual heat after use, don't touch
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- The care shall be taken when handling the sharp cutting blades, emptying

the bowl and during cleaning.

- Caution: Ensure that the blender Jug is switched off before removing it from the stand.
- Always operate the device with a closed lid. Always wait for the blades to come to a standstill before removing the lid.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- The heating function cannot be used separately.



**WARNING: AFTER DETACHING THE ACCESSORY, DO NOT TOUCH THE MOVING SHAFT.**



- The temperature of accessible surfaces may be high when the appliance is operating.
- 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.
- Never operate the appliance continuously for more than 5 minutes at rated power.
- The appliance should be cool down to the room temperature after each process.
- Be careful is hot liquid is poured into the mixing bowl 7 or blender Jug 2 as it can be ejected out of the appliance due to a sudden steaming.

## Technical Data

Power supply: 220-240V, 50/60Hz

Power consumption:

1200W [Motor + Heater]

1000W [Motor]

875W [Heater]

### Maximum capacity:

Mixing bowl (motor) — 7.0 liters

Mixing bowl (Cooking, motor + heater) — 3.0 liters

Blender Jug — 1.5 liters

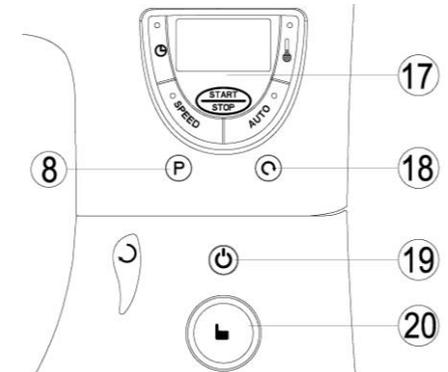
Balloon whisk — 16

## Operation

- (8) Pulse button (High speed)
- (17) Control panel
- (18) Pulse button (Low speed)
- (19) On/Off button
- (20) Adjusting/selecting switch

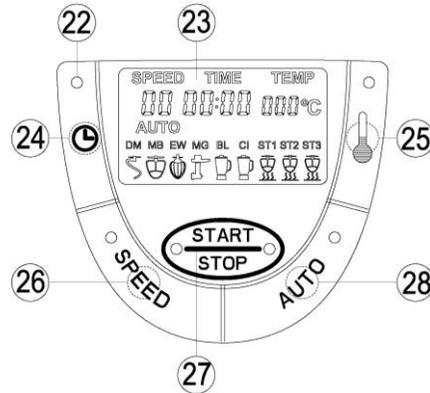
### Note:

1. The knob is steplessly adjustable. By turning it clockwise a higher temperature/speed/time is set, by turning it anticlockwise a lower temperature/speed/time will be set.
2. Push the Fingerprints after setting for confirmation.



## Control panel

- (22) LED indicator
- (23) Display
- (24) Timer
- (25) Heating function
- (26) Speed setting
- (27) START / STOP
- (28) Auto Mode Control



## Auto Mode

- DM: Knead dough mode
- MB: Mixing mode
- EW: Whipping egg whites mode
- MG: Mincing meat mode
- BL: Blender mode
- CL: Crushed ice mode
- ST1: Cooking 1 mode
- ST2: Cooking 2 mode
- ST3: Cooking 3 mode



## Button instruction

- (8).  Pulse button (high speed)  
Press the pulse button, the appliance will take place at speed 10 as long as the pulse button is held down.
- (18).  Pulse button (low speed)  
Press the pulse button, the appliance will take place at speed 1 as long as the pulse button is held down.
- (19).  On/Off button  
Press the On/Off button to switch the display on or off.

- (20).  Adjusting/selecting switch  
The knob is steplessly adjustable. By turning it clockwise a higher temperature/speed/time is set, by turning it anticlockwise a lower temperature/speed/time will be set.

- (23). Display  
White letter on a blue lights background. Display the technical parameters and working state of the appliance.

- (24).  Timer  
If press this button in standby condition, the LED will flicker, now the appliance gets into timer mode.  
Time shows in "00:00". The 1<sup>st</sup> "00" means the hour, and 2<sup>nd</sup> "00" means the minute. The maximum setting time is 1 hours.

- (25).  Temperature Control  
If press this button in standby condition, the LED will flicker, now the appliance gets into heating setting mode.  
Adjust the Einstellen Schalter/ Auswahlschalter each time, the temperature shows on LCD will increase/decrease by 5°C  
Temperature range: 20°C-140°C.

- (26). **SPEED** Speed setting  
If press this button in standby condition, the LED will flicker, now the appliance gets into speed setting mode.

- (27).  START / STOP  
If you press this button in the setting mode, then the appliance will start.  
In working mode, press this button, then the appliance remember the setting information, turning to pause.

- (28). **AUTO** Auto Mode Control  
If press this button in standby condition, the LED will flicker, now the appliance gets into Auto Mode.

When the mixing bowl's temperature exceeds 60°C with rotation speed over level 3, the appliance will automatically change the speed to level 3 in order to avoid scalding by the splashed food.

## ST mode

### 1. ST1 mode:

Speed: 1

The appliance will be stop working after 10 minutes when the when the mixing bowl's temperature exceeds 60°C

### 3. ST2 mode:

Speed; 1

Operating time: 5 s On / 5 s Off

The appliance will be stop working after 10 minutes when the when the mixing bowl's temperature exceeds 100°C

### 4. ST3 mode:

Speed; 1

Operating time: 10 s On / 30 s Off

The appliance will be stop working after 3 minutes when the when the mixing bowl's temperature exceeds 100°C

## Trouble-Shooing

The appliance has self-diagnostic function, namely when the fault happens, the fault information will be shown. if the fault still cannot be solved by unplugging the plug and connecting it again, Please contact our customer service department, And tell us the Fault code displayed on the screen.

### Shows fault code and eliminating methods:

Fault code	Code meaning	Methods to solve them
<b>E:01</b>	Removeable cover 2 wasn't installed	Make sure the removeable cover 2 is installed.
<b>E:02</b>	The multifunction head wasn't installed correctly.	Make sure the multifunction head is installed correctly.
<b>E:03</b>	The mixing bowl wasn't installed.	Make sure the mixing bowl is installed correctly.
<b>E:04</b>	Mixing bowl overheating	Waiting until the mixing bowl temperature falls down to room temperature.

<b>E:05</b>	Temperature sensor is open	Install the mixing bowl and make sure the mixing bowl and the machine is installed in place. Unplug the machine and then reconnect it to the power supply
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## Assembling the appliance

1. Press the unlock lever **9** and swing up the drive arm.

2. To fit the mixing bowl **7**, insert it in the base unit.

### Caution!

Never use the mixing bowl **7** without the splash guard **6** in position. Otherwise food might be ejected.

3. Fit the splash guard **6** onto the drive arm from below.

4. Press on the splash guard **6** until it engages.

5. Select the appropriate attachment:

Dough hook **16**: For heavy dough, e.g. break dough

Balloon whisk **15**: For whipping cream, beating egg whites, etc.

Beater **21**: For medium to light dough/batter, e.g. batter for (pan) cakes.

6. 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.

7. Press the attachment lightly in and turn clockwise until it engages.

8. Press the unlock level **9** and swing the drive arm down into the working position.

The appliance is now ready to use.

### Fitting the blender jug 2:

1. Press the unlock button for removeable cover 2 **3** to the left.

2. Take the removeable cover 2 **3** off.

3. Position the blender jug **2** so that the little nib points to the open padlock symbol.

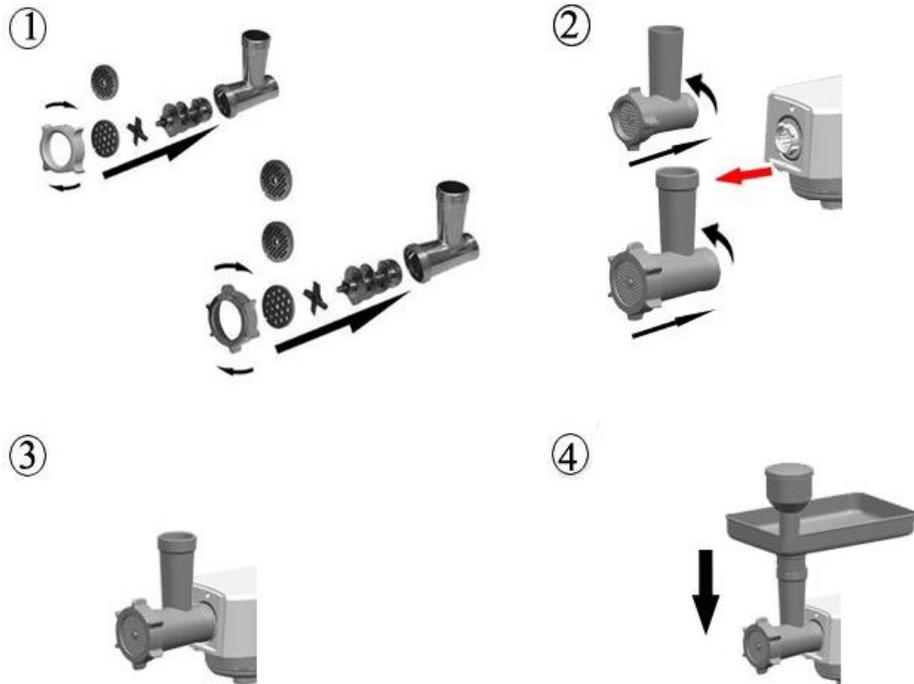
4. Turn the blender jug 2 clockwise until it engages. The nib is now pointing to the closed padlock symbol.

9. Take off the blender jar, and set the Caudal cover to the machine.

### Fitting mincing Tube 5:

1. Hold the body of the cutter housing, and be sure that the largest opening of the feed tube is upward.

2. Insert the worm shaft into the cutter housing.
3. Fit the cutter blade on the shaft with the cutting edge upward.
3. Place the medium grinding disc, fine grinding disc or coarse grinding disc (depending on your need) onto the worm shaft.
4. Install the screw tightly.
5. Put the assembled cutter housing into the outlet of the multifunction head by turning it anti-clockwise in the vertical position (a click should be heard).
6. Place the tray on the upright part of the cutter housing.
7. Now the appliance is ready for mincing.



### **Dismantle appliance**

1. Press the unlock lever **9** and swing up the drive arm.
2. To remove an attachment, press lightly in again and unlock by turning anticlockwise slightly.
3. Remove the attachment.
4. To remove the splash guard **6**, pull it downwards. When doing so, first pull the splash guard **6** down at the back slightly.

5. Unlock the mixing bowl **7** by rotating slightly in a clockwise direction.
6. Remove the mixing bowl **7**.
7. Press the unlock lever **9** and swing the drive arm down into the working position.

### **Removing the blender jug 2:**

1. Turn the blender jug **2** anti-clockwise until that the little nib points to the open padlock symbol.
2. Remove the blender jug **2**.
3. Put the removeable cover **2 3** back on.

### **Removing the mincing Tube 5:**

Reverse operation in step “Fitting mincing Tube 5” above.

### **Operation Guide**

#### **knead dough:**

1. The dough hook or mixing blade should be used.
2. Suggestion flour and water at a ratio of 5 : 3.
3. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of flour is 1500g.
5. “DM” mode should be sued.
6. Use No longer than 4 minutes continuously at a time.
7. Let the appliance cool down to room temperature after each process.

#### **Mixing shakes, cocktails or other liquids:**

1. The mixing beater should be used.
2. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 4minutes.
3. Do not exceed the maximum quantity for the mixing bowl.
4. Use No longer than 4 minutes continuously at a time.
5. Let the appliance cool down to room temperature after each process.

#### **Whipping egg whites or cream:**

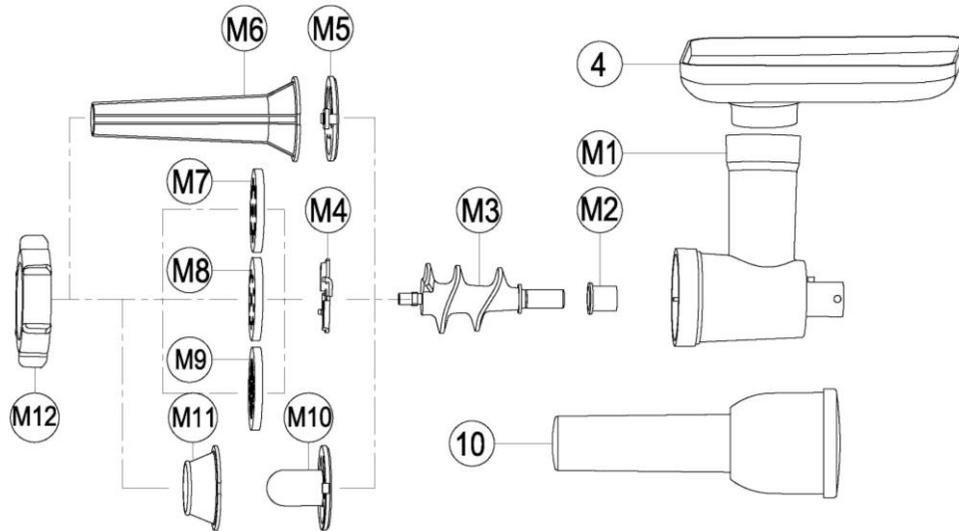
1. The egg whisk should be used.
2. Used “EW” setting mode.
3. Maximum quantity 16 eggs.
4. For whipped cream, whip 250ml fresh cream at “EW” setting mode.
5. When filling the mixing bowl with fresh milk, cream or other ingredients, please

ensure that the maximum quantity is not exceeded.

6. Use No longer than 4 minutes continuously at a time.
7. Let the appliance cool down to room temperature before continue to use.

### Mincing meat:

1. Cut all foods into pieces ( Sinewless, boneless and fatless beef or pork is recommended, approximately size :(20 mm x 20 mm x 60 mm) so that they fit easily into the Hopper plate (4) opening.
2. Used “ MG” setting mode.
3. Feed foods into the hopper plate (4). Use for it only the food pusher (10).
4. After use switch the unit off and unplug it from the power supply.
5. Use No longer than 15 minutes continuously at a time.
6. Let the appliance cool down to room temperature before continue to use.



Food Mincer Assembly

- |                  |                        |                         |
|------------------|------------------------|-------------------------|
| 4. Hopper plate  | M5. Sausage Holder     | M10. Meat Ring Holder   |
| M1. Mincing Tube | M6. Sausage Fittings   | M11. Meat Ring Fittings |
| M2. Wear Mat     | M7. Coarse Blade Plate | M12. Mincing Tube cover |
| M3. Worm Axis    | M8. Medium-Blade Plate | 10. Food Pusher         |
| M4. Mince Blade  | M9. Pore Blade Plate   |                         |

### Use Blender function

1. Place the foodstuff you wish to process into the Blender Jug.
2. This appliance operates at max. power for blender function with mixture of 600g carrots + 900g water in speed setting Max.
3. Put the glass cover on the Blender Jug and close securely. Place the measuring cup into the hole in the glass cover and turn clockwise to lock.

Mode setting	Use
“BL” setting	for mixing liquids and solid foodstuffs
“CI” setting	for crushed ice
“ P ” setting	for ice crushing & short, powerful impulse movements
“ ↻ ” setting	for low speed to move

5. Use No longer than 3 minutes continuously at a time for the “BL” setting.
8. Use No longer than 65 seconds continuously at a time for the “CI” setting.
9. Let the appliance cool down to room temperature before continue to use.

### Cooking

1. Always operate the device with a closed lid.
2. Use the “ST” mode or “AUTO” mode. For more settings and operations of the appliance, please refer to “**Operation**”.
3. The food should not exceed the maxi capacity of 3.0L.
4. Pay attention to the capacity mark on the mixing bowl.
5. Open the lid until the food in the mixing bowl stops rotating, especially during speed 3 or even higher speed.
6. When the food in the mixing bowl is high-temperature or boiling, please do not use speed 3 or higher speed.
7. Do not touch the mixing bowl when processing hot food of more than 60°C
8. Pay attention that vapor will outflow through the cover top or sides.

9. Let the appliance cool down to room temperature before continue to use.

## **Cleaning**

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1. Before using for the first time, clean all parts of the accessories with soapy water. Rinse and dry.
2. Before you clean the appliance, switch the appliance off and remove the plug from the socket.
3. After the stainless steel bowl cool down, remove the bowl. Clean the inside and outside of the bowl. Always keep the contact pins at the bottom of the bowl clean and dry. Only Wipe the contact pins with a wet cloth!
4. Unscrew the screw ring and remove all parts of the attachment. Don't clean the metal bowl and blade in the dishwasher!
5. Never use pointed or sharp objects for cleaning as this may damage functional parts or affect the safety of the appliance.
6. The blade is very sharp! Handle it with care!
7. Wash all parts except main body and mixing bowl in hot soapy water. Clean them immediately after use. Rinse them with clear hot water and dry them immediately.
8. We advise you to lubricate the blade with some vegetable oil.
9. Only wipe the main appliance with a damp soft cloth!
10. If the bowl and blade is hard to clean. You may add some hot soapy water in the bowl and run the appliance at speed 1 for few seconds.
11. How to clean the main body and mixing bowl.  
Please pull out the plug from the outlet before cleaning.  
Clean it with soft cloth and moderate detergent. Use the water carefully so as to prevent the inside of the appliance from moisture.

## **Parts difference of a mode and Packing list**

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### **SM-1088:**

- Main body 1 set
- Mixing bowl 1 set
- Mixing beater 1 set
- Dough hook 1 set

- Egg whisk 1 set
- Instruction manual 1 pc

### **SM-1088M:**

- Main body 1 set
- Mixing bowl 1 set
- Mixing beater 1 set
- Dough hook 1 set
- Egg whisk 1 set
- Blender Jar 1 set
- Food mincer 1 set
- Instruction manual 1 pc

### **SM-1088G:**

- Main body 1 set
- Mixing bowl 1 set
- Mixing beater 1 set
- Dough hook 1 set
- Egg whisk 1 set
- Food mincer 1 set
- Instruction manual 1 pc

### **SM-1088B:**

- Main body 1 set
- Mixing bowl 1 set
- Mixing beater 1 set
- Dough hook 1 set
- Egg whisk 1 set
- Blender Jar 1 set
- Instruction manual 1 pc



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.