



PROBAKER NXT

KITCHEN MACHINE KM4B-T70, KM4GY-T70

EN · Instruction manual



CONTENTS

6	IMPORTANT SAFETY INSTRUCTIONS
7	SPECIAL SAFETY INSTRUCTIONS FOR THIS UNIT
10	PRODUCT OVERVIEW
11	BEFORE FIRST USE
11	BASIC OPERATIONS
13	SPEED ADJUSTMENT
14	SPIRAL HOOK
16	FLEXI-BEATER
18	DUAL WHISK
20	TIMER FUNCTION
21	CLEANING INSTRUCTIONS
22	TROUBLESHOOTING GUIDE
26	GUARANTEE
27	TECHNICAL SPECIFICATIONS
27	SUPPORT AND SPARE PARTS
27	RECYCLABILITY

EN

IMPORTANT SAFETY INSTRUCTIONS

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- 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.
- Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move in use.
- If the power supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent in order to avoid a hazard.
- Never leave the appliance unattended when it is connected to the mains.
- Never immerse the appliance in water.

- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- This product is intended for indoor, non-industrial, non-commercial, household use only.
- This appliance must be placed on a flat, even surface before use.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- This appliance incorporates an earth connection for functional purposes only.
- Instructions manual is also available at our website **www.wilfa.com**.

SPECIAL SAFETY INSTRUCTIONS FOR THIS UNIT

- Never put hands between the rotating bowl and main unit to avoid injury.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the rotating bowl, beater, whisk, or dough hook during operation to prevent injury and /or damage to the mixer.
- Do not exceed the maximum capacities specified for each tool.

EN

CONGRATULATIONS ON YOUR NEW WILFA PROBAKER KITCHEN MACHINE

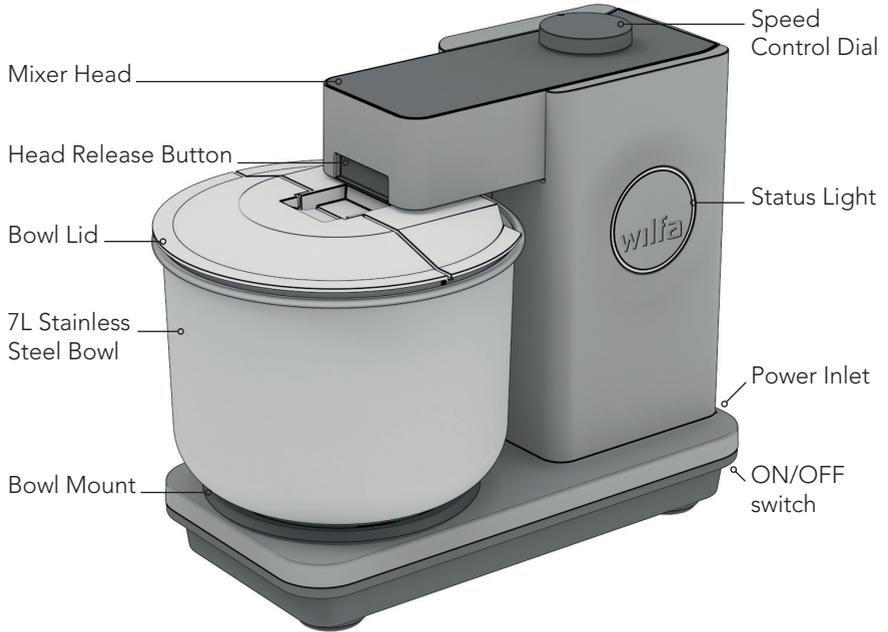
This kitchen machine is designed and developed in Norway by our experienced and enthusiastic team in cooperation with The Norwegian Bakery and Pastry Team – to give you the best possible kitchen machine.



BKL
The Norwegian
Bakery and Pastry Team

EN

PRODUCT OVERVIEW



Dual Whisk



Flexi-Beater



Spiral Hook



Power Cable



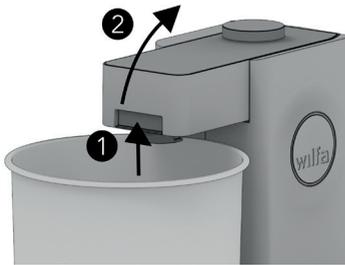
Dough Scraper

BEFORE FIRST USE

- Clean all food-contact parts before first use. Please refer to “Cleaning Instructions” for details.

BASIC OPERATIONS

Note: Always ensure that speed is set to 0 before opening the head or attaching / releasing tools



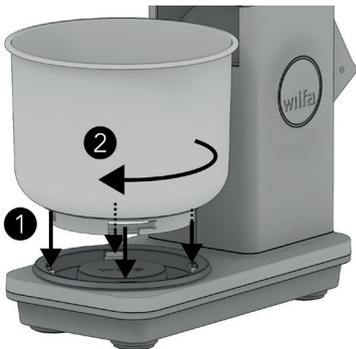
OPEN MIXER HEAD

1. Push and hold the head release button.
2. Tilt the mixer head back until it locks in extended position.



CLOSE MIXER HEAD

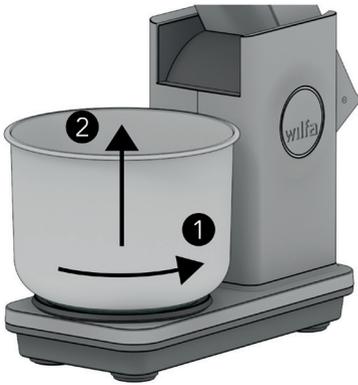
1. Push and hold the head release button.
2. Push the mixer head downwards until the head locks in closed position.



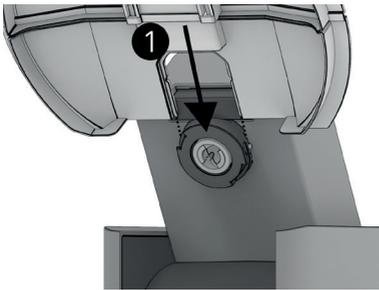
ATTACH BOWL

1. Carefully place the bowl onto the bowl base while ensuring the bowl base mounting cut-outs align to the bowl base locking mechanism.
2. Rotate the bowl clockwise. It is securely locked when it cannot be rotated further.

EN

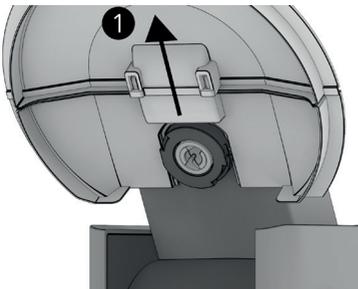
**DETACH BOWL**

1. Rotate the bowl anticlockwise until it cannot be rotated further.
2. Remove the bowl from the bowl base.

**ATTACH BOWL LID**

1. Push the lid into the slot closest to the mixer head.
2. The lid is correctly placed when it locks in place.

Note: The mixer head must be in open position before attaching the lid. Failing to do so might cause damage to the lid.

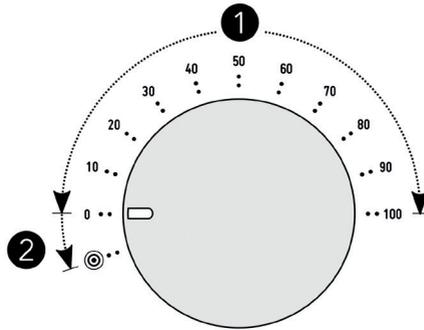
**DETACH BOWL LID**

1. Remove the bowl lid by pulling the bowl lid outwards.

Note: The mixer head must be in open position before detaching the lid. Failing to do so might cause damage to the lid.

SPEED ADJUSTMENT

Note: Refer to the specific tool sections for speed recommendations.



① SPEED MODE

The speed can be set from 5% to 100% with increments of 5%. The speed indication line indicates the current speed setting.

HOW TO USE:

1. Always start with the speed indicator set to 0.
2. Ensure that the device is plugged in and that the switch next to the power inlet on the machine is turned to the ON position.
3. Start slow and rotate the speed knob clockwise gradually until desired speed.

② PULSE MODE

The pulse mode allows for quickly setting short bursts of maximum speed.

HOW TO USE:

1. Always start with the speed indicator set to 0.
2. Ensure that the device is plugged in and that the switch next to the power inlet on the machine is set to ON position.
3. Twist the speed button anticlockwise and hold it in position to activate pulse mode.
4. Release the button to stop the machine.

WARNING: Always consider whether the content in the bowl risks splashing or the mixture is too heavy for the machine at full speed. If in doubt, use the speed mode.

SPIRAL HOOK

RECOMMENDED FOR:

- Yeasted doughs
- Shortcrust pastry
- Pasta dough

MAXIMUM CAPACITIES

	Maximum Flour	Liquid Content (liquid %*)	Recommended Time	Recommended Speed
Regular dough	3 kg	2.0 L (67%)	5 - 8 min	50 - 100%
Semi-dry dough	1.5 kg	0.9 L (60%)	5 - 8 min	30 - 70%
Dry dough	0.8 kg	0.44 L (55%)	5 - 8 min	20 - 50%
Pasta dough	0.5 kg	0.3 kg eggs	1 - 4 min	10 - 30%

*Liquid%: Liquid to flour ratio. Calculated by using "Bakers Percentage".

The maximum capacities and recommended times are based on kneading dough with regular all-purpose flour and cold water until gluten is fully developed.

AUTOMATIC OVERLOAD PROTECTION SYSTEM

The unit is equipped with an automatic overload protection system that monitors the motor loading continuously. In case of overload due to too heavy kneading the machine will automatically stop and the speed indicator will start blinking to indicate overload. Reset the machine by setting speed to 0%. Repeated triggering of the overload protection might cause rapid wear on the unit and the following measures should be considered if the motor overload protection is triggered:

1. Add more liquid. This will make the dough easier to knead.
2. Split dough into two pieces and knead half the dough at a time.
3. Run machine at a lower speed setting.

Note: Probaker is also equipped with a thermal motor protection. Repeated triggering of the automatic overload protection system or use in elevated room temperatures might trigger the thermal protection. Let the machine cool down for 30 minutes if the machine will not start.

CLEANING

Clean the spiral hook with warm soapy water or by dishwasher.

USE**ATTACH SPIRAL HOOK**

1. Insert the tool shaft into the tool mount.
2. Twist clockwise to lock the tool. The tool is properly mounted when its "snaps" into position.

**DETACH SPIRAL HOOK**

1. Twist anticlockwise until the tool moves outwards.
2. Remove the tool from the tool mount.

Always start slowly when mixing in ingredients or while adding new ingredients. Gradually increase speed as content gets mixed.

BAKERS TIP

1. Start with cold ingredients. The kneading process generates heat during kneading. The temperature of the dough will typically increase by 1 - 2°C per minute. In general, it is recommended to stop kneading when dough temperature reaches 26°C. Higher temperatures might affect the dough and causes the gluten network to degrade.
2. Knead enough to develop a strong gluten network. Kneading with recommended speed and time as described in "Maximum capacities" usually yields good results.
3. Challenge yourself: High water content in the dough combined with proper kneading usually makes for long-lasting and airy results.

FLEXI-BEATER

RECOMMENDED FOR:

- Butter cream
- Cake mixtures
- Jam
- Mashed potatoes

MAXIMUM CAPACITIES

Maximum content	3L
Maximum speed	100%
Maximum time	15 min

WARNING:

- Always use butter at room temperature and properly boiled potatoes while using the flexi-beater.
- Do not use the flexi-beater for dough and shortcrust pastry. The spiral hook is the recommended tool for such doughs.

CLEANING

The flexi-beater should always be disassembled before cleaning.

- To disassemble: Remove the silicone scraper by detaching the silicone scrapers flap.
- The flexi-beaters main body and the silicone scraper part are both dishwasher safe.

USE



MOUNT THE SILICONE SCRAPER

1. Mount the silicone scraper into the slot in the base of the flexi-beaters main body.
2. Hook in the flaps at each end of the silicone scraper.
3. Ensure that the silicone scraper is mounted securely to the flexi-beater main body.



ATTACH FLEXI-BEATER

1. Insert the tool shaft into the tool mount.
2. Twist clockwise to lock the tool. The tool is properly mounted when it "snaps" into position.



DETACH FLEXI-BEATER

1. Twist anticlockwise until the tool moves outwards.
2. Remove the tool from the tool mount.

DUAL WHISK

RECOMMENDED FOR:

- Cream
- Egg whites
- Sponge cake mixture

MAXIMUM CAPACITIES

	Minimum	Maximum	Recommended Time	Recommended Speed
Cream	0.1L	1.5L	2 - 4 min	30 - 50%
Egg whites	2 egg whites	16 egg whites	4 - 8 min	50 - 70%
Pancake mixture	0.5L	3L	1 - 3 min	30 - 50%
Sponge cake mixture	2 eggs	12 eggs	4 - 8 min	50 - 70%

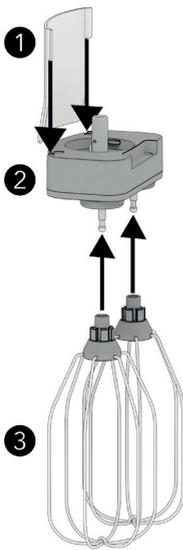
WARNING:

- Be careful not to mix heavy cake mixes with the dual whisk. The flexi-beater is the recommended tool for mixing heavier cake mixtures.
- Always start slowly while using the dual whisk and gradually speed up as content gets mixed. **Never exceed 70% speed.**

CLEANING

Always detach the whisk balloons and splash guard from the whisk gearbox before cleaning. The whisk balloons and splash guard are dishwasher safe. The whisk gearbox should be cleaned with a moist cloth.

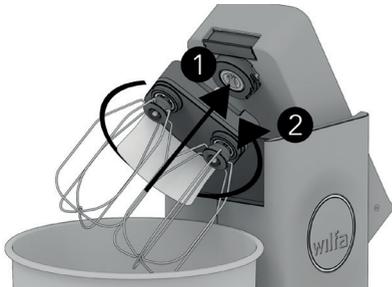
USE



MOUNT THE WHISK

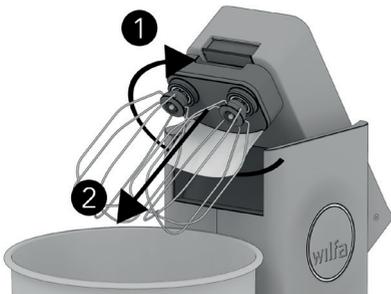
1. Mount the whisk balloons (3) to the whisk gearbox (2) by pushing them into the whisk balloon attachment shafts. The whisks are properly inserted when they snap into place.
2. It is recommended to use the whisk splash guard (1) and bowl lid (ref. "basic operation") to avoid splashing. The splash guard is mounted by sliding it into the slots in the whisk gearbox.

Note: The whisk balloons are designed to automatically adjust their height based on content. This means that with a very small amount of content the whisk might touch the bottom of the bowl.



ATTACH DUAL WHISK

1. Start with the whisk gearbox angled approximately 45 degrees clockwise as in the illustration and insert the tool shaft into the tool holder.
2. Lock the tool in place by twisting it anticlockwise until it locks in place.



DETACH DUAL WHISK

1. Rotate the whisk gearbox clockwise approximately 45 degrees until it cannot be rotated further.
2. Pull the tool away from the mixer head to remove it.

TIMER FUNCTIONS

STOP WATCH:

Probaker Nxt has a built-in stopwatch that can be used to control how long the machine has been running. The timer starts automatically to count from 0 when you start the machine, and pauses when you stop the motor (speed 0).

To set the timer to 0, stop the machine (speed set to 0), and press zero.

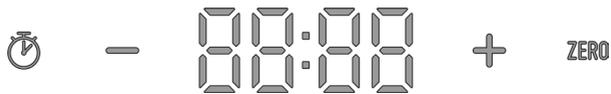
TIMER:

Use the +/- buttons to set the preferred time before starting the machine. The countdown starts automatically when you start your machine by increasing the speed (speed set over 0). You could also start the countdown after setting the timer, by pressing the clock button.

If the stopwatch have been used, you have to reset the timer by pressing zero before starting the timer.

TIP:

Correct kneading time is important for a good result. Read the recipe leaflet for a guidance of kneading time for the different recipes.



CLEANING INSTRUCTIONS

THE FOLLOWING TOOLS AND ACCESSORIES ARE DISHWASHER SAFE:

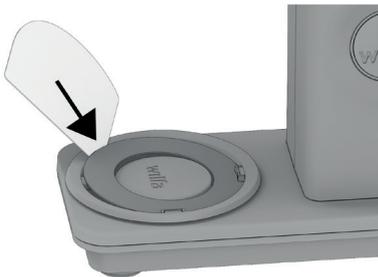
- Spiral hook
- Flexi-beater*
- Whisk balloons
- Whisk splashguard
- 7L stainless steel bowl
- Bowl lid
- Dough scraper

USE A MOIST CLOTH TO CLEAN:

- Probaker main unit
- Whisk gearbox
- The bowl base rubber ring**



* Always separate the silicone scraper from the flexi-beater before cleaning (ref. "Flexi-Beater")



**The bowl base rubber ring for the bowl holder should be carefully lifted with a flat item for thorough cleaning

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Action
	Missing rubber ring in the bowl mounting base	Reattach the rubber ring
Bowl is loose when mounted	Bowl is not properly locked	Turn bowl clockwise until it cannot be moved further
	Grease or water between bowl and mounting base	Clean rubber ring as described in "Cleaning Instructions"
Bowl is hard to lock	Debris between the base and bowl	Clean rubber ring as described in "Cleaning Instructions" and clean the ring and the base of the machine with a moist cloth
Machine stops during kneading	Too heavy loading <i>(Probaker instantaneously measures how heavy the machine is loaded and cuts the power when the loading is too high)</i>	<ol style="list-style-type: none"> 1. Set speed to 0 2. Reduce the doughs resistance by either: <ol style="list-style-type: none"> a. Adding liquid b. Removing part of the dough c. Kneading at lower speed
	Motor overheating <i>(The motor is equipped with a thermal protection system that cuts power if the motor temperature gets too high)</i>	Unplug the device and let the machine cool down for 30 minutes before restarting
Timer display does not show	After a longer break (30 minutes) the machine goes in standby, and only the clock button will show.	To activate the timer, press the clock-button. The timer will automatically start when increasing the speed.

Problem	Possible Cause	Action
Whisk hits bottom of bowl	Not enough content in bowl <i>(The whisk balloons are designed to automatically adjust their height based on content. This means that with a very small amount of content the whisks might touch the bottom of the bowl)</i>	Add more content
Machine will not start	Power switch next to the power inlet is in OFF position (O)	Set power switch to the ON position (I)
	Power cable not properly in place	Ensure the plug is fully connected
	Head is not properly closed	Close the head until it properly locks in place
Speed indicator ring is blinking on power up	Motor is overheated	Probaker cuts power when the motor temperature becomes too high. Unplug the device and let it cool for at least 30 minutes
	Speed not set to 0 when machine starts	Set speed knob to 0
The flexi-beater silicone scraper loosens	Debris or grease in the mounting point	Clean silicone ring and the flexi-beater thoroughly with soapy water or in dishwasher
	The flexi-beater is not the correct tool for heavier doughs like yeasted dough and shortcrust pastry	Refer to "tool section". If in doubt use the spiral hook

EN

Problem	Possible Cause	Action
Error code E1	Safety protection: The machine will stop when a foreign object or part of the human body is drawn in and causes a stall.	Remove the obstruction and restart the machine
Error code E2	Overload protection.	Reduce the load of the ingredients and restart the machine or add more liquid.
Error code E3	Motor overheating.	Unplug the machine and let it cool down for 30 minutes before restarting.
Error code E4	Abnormal power supply.	Ensure the voltage is within the operating range and restart the machine.
Error code E5	Motor or driver board is damaged.	Contact support.



GUARANTEE

Wilfa issues a 5 year guarantee on this product from the day of purchase. We also issue a 10 year guarantee on the motor. The guarantee covers production failure or defects that arise during the guarantee period. Your purchase receipt works as proof towards retailer if claiming your guarantee.

The guarantee is valid only for products that are bought and used in private households. The guarantee is not valid if the product is used commercially. The guarantee is not valid if the product is misused, used by negligence, if not following instructions given by Wilfa, if modified or if unauthorized reparation is done. The guarantee is also not valid for normal wear of the product, misuse, lack of maintenance, use of wrong electrical voltage or:

- Tools or main unit damaged due to exceeding maximum capacities
- Wear marks on main unit, stainless steel bowl and tools

TECHNICAL SPECIFICATIONS

220-240V~ 50/60Hz, 700W

When the appliance is switched to OFF, the appliance will enter off mode in less than 1 minute. The power consumption in off mode is 0W.

If the appliance is idle for 3 minutes, it enters 'standby mode'. The power consumption in standby is 0.7W.

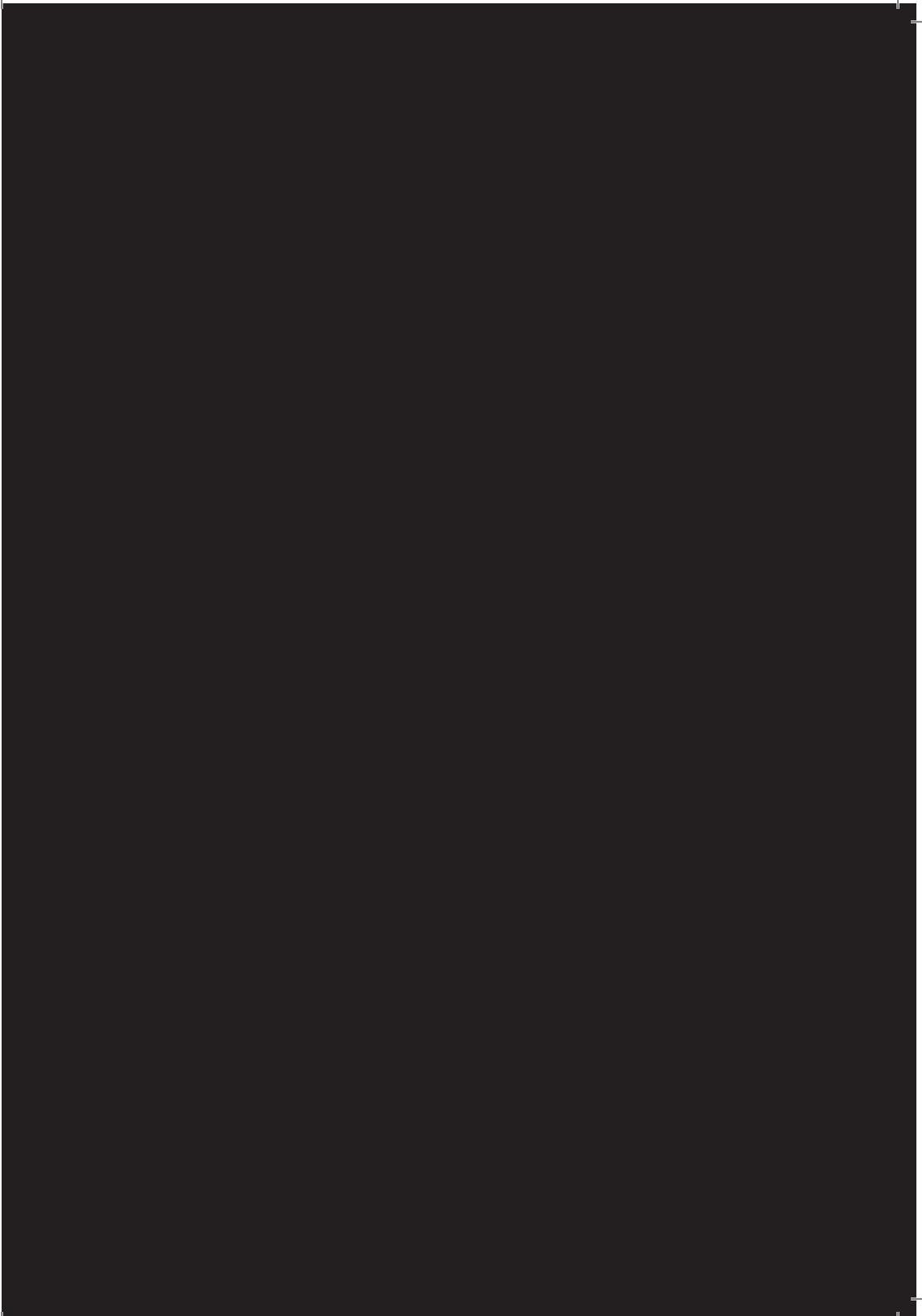
SUPPORT AND SPARE PARTS

For support please visit us at wilfa.com, and see our customer service/support page. Here you will find frequently asked questions, spare parts, tips and tricks and all our contact information.

RECYCLABILITY



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling free of charge.





BEYOND EXPECTATIONS



contact@wilfa.com

KM4B-T70_KM4GY-T70_20_01