



## COUNTERTOP MIXER WITH PROGRAMMABLE CONTROLS

#348EMIX8 - 8 Quart  
#348EMIX12G - 12 Quart

## INDEX

Overview .....	3
Safety Precautions .....	3
Specifications .....	4
Installation .....	5
Location	
Electrical Connections	
Installation Diagram	
Controls.....	6
Speed Indicator Bar	
Digital Displays	
Buttons	
Operation .....	7
Power On and Power Off	
Start and Stop the Mixer	
How to Record and Set the Program	
Clear the Saved Programs	
Countdown Timer and Reminder	
Power Off Memory	
Mixer Speeds	
How to Install a Bowl	
Installing a Bowl Guard	
How to Install an Attachment	
Using Your Estella Attachments	
Maintenance .....	12
Accessories.....	13
Mixing Capacity .....	14
Cleaning & Maintenance .....	14
Troubleshooting.....	15

**Note:** Save these instructions for future reference.




---

CONFORMS TO UL-763  
CONFORMS TO CAN/CSA C22.2 no. 195

## OVERVIEW

- Professionally designed metal body and countertop style.
- Shafts are mounted in ball bearing and 100% steel gears drive.
- Electronic 5-speed control allows for non-stop shifting speed.
- Slow start feature allows the addition of raw ingredients without splashing.
- Planetary mixing action and digital timer ensures perfect results.
- Simple hand lift is ideal for changing bowl and attachments.
- 6 programmable options allow for consistency on your most popular batches.
- Comes with stainless steel flat beater, wire whip, and dough hook (included).
- Meat grinder and pasta accessory kit available (sold separately).

## SAFETY PRECAUTIONS

When using this machine, always make sure the following conditions or operations are in effect.

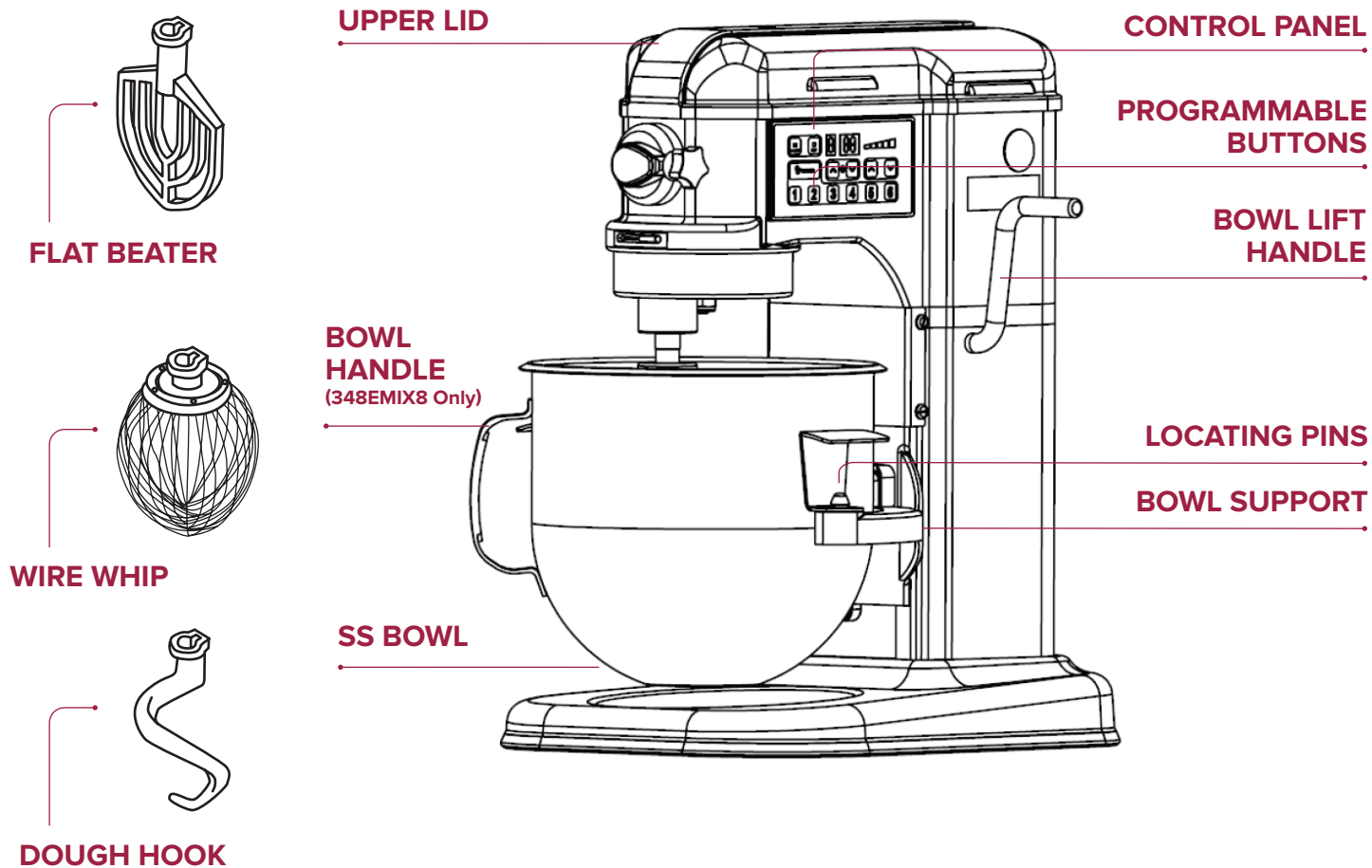
**Failure to do so may cause accidents.**

- Keep hands & clothing away from bowl and attachments when in operation.
- Keep rigid objects away from bowl and attachments when in operation.
- To protect against risk of electrical shock, do not immerse mixer in water or other liquid.
- Use the machine only with the electrical service specifications listed on its nameplate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove the safety mechanisms included with the machine.
- Do not leave the machine in operation unattended.
- Observe maintenance and safety inspection schedules.
- Mixer will not run if the bowl lift is not raised and engaged.
- The mixer will run without the bowl if the bowl handle is engaged in the 'up' position - this makes using the HUB easier. Make sure to be aware of the moving planetary head while no bowl is attached.
- It is recommended to not use this machine for more than 2 hours at a time and then allow at least a 1 hour break.
- It is recommended to not use this machine for more than 6 hours per day.
- If the mixer is overloaded, it will not operate and may show an error code. Overload protection will automatically reset once the motor cools. It is recommended to allow the mixer to cool for around 1 hour.

# SPECIFICATIONS

ITEM NO.	MOTOR	ELECTRICAL	SWITCH & TIMER	PLUG TYPE	SPEED/RPMS	DIMENSIONS	NET WEIGHT
348EMIX8	4/5 hp, 600 watt	110-120V single phase	All-in-one digital control panel	NEMA 5-15P	100-500	18" x 13.5" x 20.5"	44 lb.
348EMIX12G	7/8 hp, 650 watt				150-468	20.2" x 16.6" x 24.1"	75 lb.

TRANSMISSION	SAFETY GUARD (OPTIONAL ON 348EMIX8, INCLUDED ON 348EMIX12G)	ATTACHMENTS
Transmission gears are made of heat-treated alloy steel and are coated with a special lubricant to assure a long life.	Clear guard that easily rotates to open and reveal a micro switch which immediately shuts off power.	1 Stainless Steel Bowl
		1 Dough Hook
		1 Flat Beater
		1 Wire Whip



# INSTALLATION

**BEFORE INSTALLING YOUR MIXER, CHECK TO BE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.**

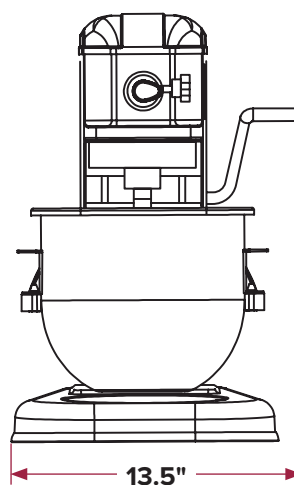
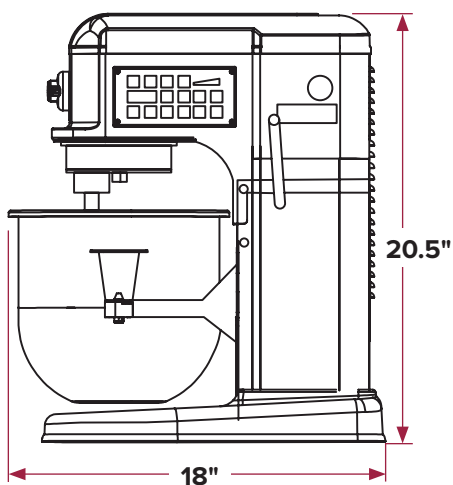
## LOCATION

Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

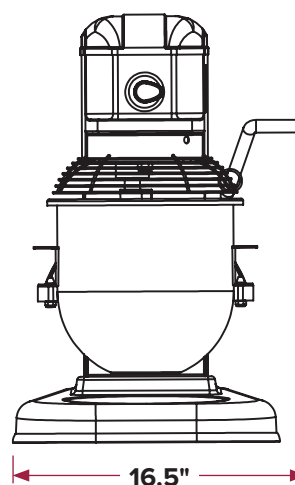
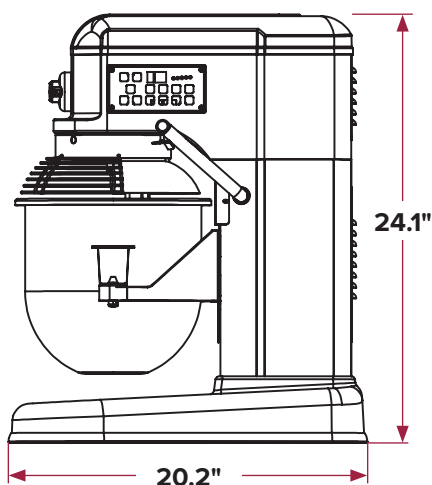
## ELECTRICAL CONNECTIONS

**WARNING:** The provided electrical cord on this machine is a three-prong grounding cord. It is imperative that the machine is plugged into a properly grounded outlet.

**8 QUART**  
(348EMIX8)



**12 QUART**  
(348EMIX12G)



# CONTROLS

**NOTE:** New mixer bowls and agitators (beaters, whip, and dough hook) should be thoroughly washed with hot water and a mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water **BEFORE** being used. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.

**SPEED INDICATOR BAR:** The speed indicator bar displays which speed (1-5) the mixer is currently set to. If the mixer senses that there is an uneven load in the mixer bowl, a notification will flash on the display.

**DIGITAL DISPLAY:** The digital displays are divided into two sections. The left single-digit display is the program display area, which is used to display the current set program number. The right two-digit display is the time display, which is used to show the time in minutes, or in seconds if the timer is less than 1 minute. If the time is shown in minutes, a dot on the timer display will flash to signify that it is still counting. If a program is not selected and the timer is not set, it will count up from 0 and the program display will show 0. If the timer is above 99, the program display will show "-", indicating a countdown.

If a program is selected, the program display area will display the current program number (1-6) and the time display area will display the remaining time that corresponds to the specific program. The timer will always count down based on the program that is selected.

**BUTTONS:** The buttons on the control panel are as follows:

**Start/Pause** – Begins or pauses the mixer's motor

**Stop** – Stops the mixer's motor

**Timer Up Arrow** – Increases the amount of time on the timer

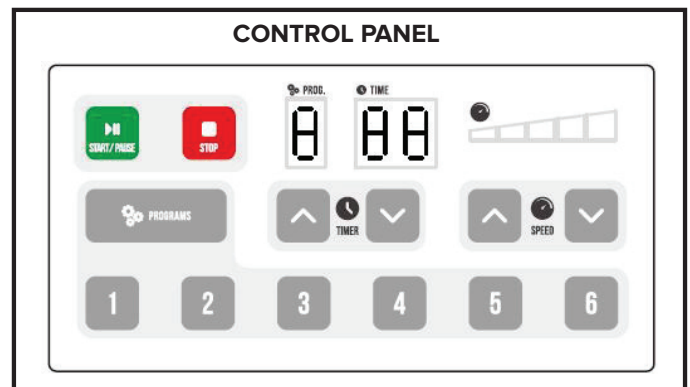
**Timer Down Arrow** – Decreases the amount of time on the timer

**Speed Up Arrow** – Increases the speed of the motor

**Speed Down Arrow** – Decreases the speed of the motor

**Programs** – Used to create or select from preset programs

**Program Selection Numbers (1-6)** – Chooses the program that corresponds to the respective program number



# OPERATION

## POWER ON AND POWER OFF

After powered on, all of the indicators and the digital display will flash on, and the buzzer will sound for 1 second. If the device was normally shut down before being powered off last time, it will enter a standby state after 1 second. The digital displays will all display 0, and the indicator will display speed level 1. If the motor was running when last powered off, the state before the unit was powered off will be restored after 1 second, but the motor will change from a running state to a paused state. In case of a shutdown, please stop the motor first and then unplug the power.

## START AND STOP THE MIXER

Before starting the mixer, make sure the bowl is attached and the lift is engaged in the “up” position, then press the **Start/Pause** button to start the motor. Whether the motor is started or not, you can adjust the speed by pressing the up and down speed button arrows. You can also adjust the timer by pressing the up or down timer arrows on the display.

If the timer is adjusted after the mixer is started, the adjustment time will not be remembered and will only be effective for this operation. If the timer is not set to 0, the countdown will start again immediately.

After the mixer is started, press the **Start/Pause** button in order to temporarily pause the running of the motor. When the motor is paused, the timer will also stop until the **Start/Pause** button is pressed again, at which time it will start again.

To return to the standby state, press the **Stop** button when the mixer is running or suspended.

## HOW TO RECORD AND SET THE PROGRAM

Press the **Start/Pause** button to start the machine. Once this is pressed, the machine will begin recording your actions.

1. Use the **Up** and **Down** arrows to select your speed preference.
2. If you'd like your speed to change mid-mix, adjust speed at your desired time (for example: changing from speed 1 to speed 2 at 30 seconds, just press the up arrow to the second speed indicator at the 30 second mark). There is no need to pause or stop the mixer to change speed.
3. If you want the mixer to pause to add ingredients, press the **Start/Pause** button, and lower the bowl lever (Error E2 will show in the display, but can be disregarded as that error just means the bowl is down). This will tell the program to pause itself at the desired time. (For example, if you want the mixer to pause at 60 seconds, press the **Start/Pause** button, lower the bowl, add ingredients, raise the bowl, and press the **Start/Pause** Button to begin again. This will be a saved function in your program.)
4. When you are finished with the recording, press the **Stop** button.
5. To save the program, hold the **Programs** button and the program number button (1-6) simultaneously (approximately 3 seconds). For example, if you want to save it as program number 3, press the **Programs** button and the 3 at the same time.



6. The display will show the program number and time duration once it is saved.
7. To choose a saved program, press the corresponding program number and then press the **Start/Pause** button to begin the program.

*\*Any current program can be reprogrammed by saving over the program number at any time without needing to clear it.*

## CLEAR THE SAVED PROGRAMS

In order to clear out the saved programs in the mixer, simultaneously hold down the **Program** and the **Stop** keys for 5 seconds. The digital display will flash, "--", and then return to the normal display after 3 seconds. This is a signifier that all saved programs have been cleared from the unit.

## COUNTDOWN TIMER AND REMINDER

When the countdown is less than 15 seconds, the alarm will sound to notify the user every 2 seconds until the timer reaches 0. The motor will stop running automatically and the digital display will flash to show "00". Once the timer reaches zero, the alarm will sound once every 10 seconds for 1 minute.

## POWER OFF MEMORY

If the motor loses power during operation, the controller will restore the program and the remaining running time before losing power next time when the motor is powered on, but the motor will change to the suspended state.

## MIXER SPEEDS

Speed 1: Slow Mixing/Beating – For slow beating, mashing, and kneading yeast dough.

Speed 2: Medium Mixing – For mixing cookie and cake batters.

Speed 3: Medium Beating – For beating, creaming, and medium-fast whipping.

Speed 4: Fast Beating – For whipping heavy cream, egg whites, and boiled frostings.

Speed 5: Fast Whipping – For whipping small amounts of heavy cream and egg whites.

## HOW TO INSTALL A BOWL

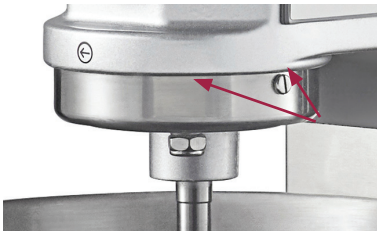
The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the locating pin on the front of the bowl support fits in the holes on the sides of the bowl.



## INSTALLING A BOWL GUARD

### Item #348EMIX8:

1. Turn the mixer off and unplug from outlet.
2. Remove the mixing arm and the bowl from the mixer.
3. Use a flat head screwdriver to remove the two screws on the oil ring. Remove the oil ring from the machine.



4. Assemble the bowl guard by stacking the front and rear guards together so that the guard with holes is on top of the guard without holes.
5. Place the stainless steel ring inside the bowl guard and use four small screws to secure the front guard, rear guard, and stainless steel ring.

**NOTE:** The bowl guard is already pre-assembled as a kit when shipped, so it can be directly installed on the machine.

6. Place the bowl guard kit in the original location where the oil ring was placed, ensuring that the inner ring of the bowl guard completely covers the mixing arm.



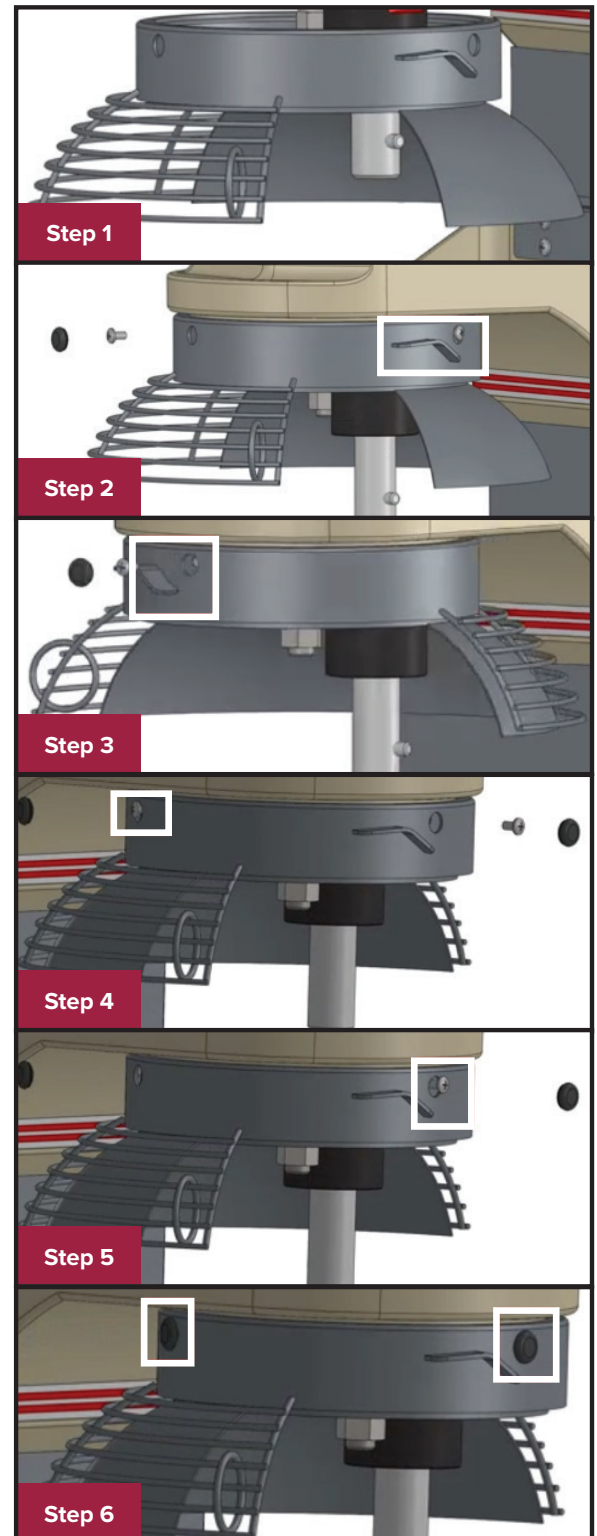
7. Align the screw holes on the bowl guard with the screw holes on the machine's mixing arm and install three basket screws to secure it in place.
8. Ensure that the bowl guard is securely installed by lightly shaking the machine to confirm that the bowl guard does not move or come off.
9. Once the installation is complete, place the mixing arm and the bowl back on the base of the mixer and ensure they are properly locked in place.



## INSTALLING A BOWL GUARD

### Item #348EMIX12G:


1. **Align the Screw Holes:** Align the screw holes of the inner and outer nets so that they overlap vertically.
2. **Place the Nets on the Gear Disk:** Place the overlapped safety net onto the gear disk, aligning the outer net screw hole (near the safety net bracket) with the screw hole on the right side of the gear disk. Secure with a screw.
3. **Slide the Outer Net to the Left:** Slide the outer net to the left, aligning the outer net screw hole (near the safety net bracket) with the screw hole in the middle (front side) of the gear disk.
4. **Secure the Left Side of the Gear Disk:** Tighten the screw in the screw hole on the left side of the gear disk.
5. **Secure the Middle Front Screw Hole:** Tighten the screw in the screw hole in the middle (front side) of the gear disk.
6. **Check the Smooth Movement:** After the safety net is fixed, rotate the outer net to check if it moves smoothly. Finally, install the waterproof plug.



## HOW TO INSTALL AN ATTACHMENT

To install an attachment, the bowl must be installed and fully lowered. Place the attachment in the bowl, push it up on the attachment shaft, and turn it clockwise to seat the shaft pin to the slot of the attachment shank. **Disconnect the power connection before installing the accessories.**

## USING YOUR ESTELLA ATTACHMENTS

	<b>Flat Beater</b>	<b>Use to make normal to heavy mixtures:</b> Cakes, biscuits, creamed frostings, quick breads, candies, meat loaf, cookies, mashed potatoes, pie pastry
	<b>Wire Whip</b>	<b>Use to make mixtures that need to have air incorporated:</b> Eggs, sponge cakes, egg whites, angel food cakes, heavy cream, mayonnaise, boiled frostings, some candies
	<b>Dough Hook</b>	<b>Use to mix and knead yeast doughs:</b> Breads, coffee cakes, rolls, buns

### Attaching an Agitator:

1. Fully install the bowl and lower using the bowl lift handle.
2. Place the attachment in the bowl and push it up onto the attachment shaft.
3. Rotate it clockwise to seat the shaft pin in the slot of the attachment shaft.
4. To remove, rotate counterclockwise to unseat the shaft pin and remove from attachment shaft.

### Using the #5 Attachment Hub:

1. Turn the mixer off and unplug from outlet.
2. Remove any agitators from inside the bowl.
3. Remove the retention screw and the attachment hub guard from the front of the unit.
4. Slide the desired attachment into place in the hub and reinstall retention screw to secure.
5. To remove, unscrew the retention screw and slide attachment out.
6. Re-install the guard and retention screw. Always keep guard in place when not in use.

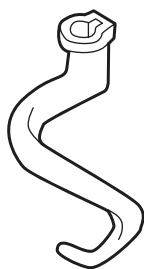
## MAINTENANCE

**NOTE:** ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER THE UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

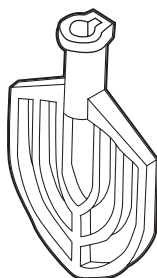
- **Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.**
- The mixer should be thoroughly cleaned after each use.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are filled with special lubricant that will last for several years. When lubricant is needed for replacement, it should be ordered from our authorized service representative.
- If the attachment strikes the bowl, stop the mixer.
- If your mixer should malfunction or fail to operate, check the following:
  - Is the mixer plugged in?
  - Is the fuse in the circuit to the mixer in working order?
  - If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the above items, please contact your original seller.

# ACCESSORIES

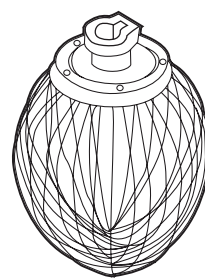
348EMIX8 Item #	348EMIX12G Item #	DESCRIPTION
348EMIX8XBL	348EMIX12XBL	Stainless Steel Bowl
348EMIX8XDH	348EMIX12XDH	Dough Hook
348EMIX8XFB	348EMIX12XFB	Flat Beater
348EMIX8XWW	348EMIX12XWW	Wire Whip
348EMIX8XG	N/A	Clear Bowl Guard
348EMIX8XMG		Meat Grinder
348EMIX8XP		Pasta (3pc kit)
348EMIX8XMGP		Meat Grinder and Pasta (3pc kit)



**Dough Hook**

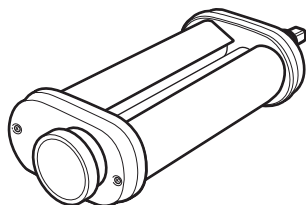


**Flat Beater**

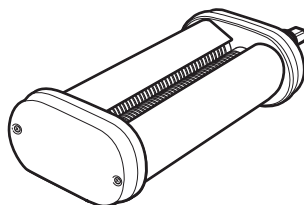


**Wire Whip**

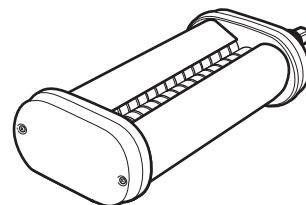
## PASTA CUTTER (3PC KIT)



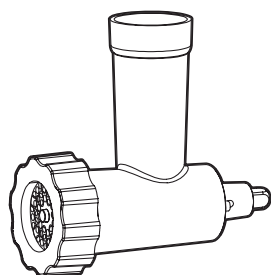
**Pasta Roller**



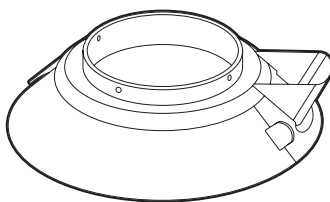
**Spaghetti Cutter**



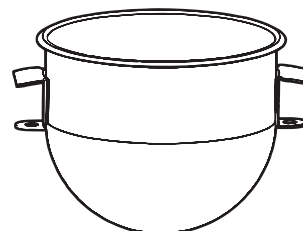
**Fettuccine Cutter**



**Meat Grinder**



**Bowl Guard**



**Stainless Steel Bowl**

## MIXING CAPACITY

INGREDIENT	TOOL	SPEED	348EMIX8	348EMIX12G
Bread and roll dough-60% AR -lbs.	Dough Hook	1st Speed Only	4 lbs	5 lbs
Heavy Bread dough-55% AR-lbs.	Dough Hook	1st Speed Only	2 lbs	3 lbs
Thin Pizza dough-40% AR-lbs.	Dough Hook	1st Speed Only	2 lbs	3 lbs
Med. Pizza dough-50% AR-lbs.	Dough Hook	1st Speed Only	3 lbs	4 lbs
Thick Pizza dough-60% AR-lbs.	Dough Hook	1st Speed Only	4 lbs	5 lbs
Raised donut dough-65% AR-lbs.	Dough Hook	1st Speed Only	2 lbs	2 lbs
Pie Dough-lbs.	Dough Hook	1st Speed Only	4 lbs	4 lbs
Mashed Potatoes-lbs.	Flat Beater	All Speeds	4 lbs	5 lbs
Cake Batter-lbs.	Flat Beater	All Speeds	6 lbs	8 lbs
Waffle or hot cake batter-qts.	Flat Beater	All Speeds	3 qts	4 qts
Pound cake batter-lbs.	Flat Beater	All Speeds	6 lbs	8 lbs
Egg whites-pt.	Wire Whisk	All Speeds	0.75 pt	1 pt
Meringue-pt.	Wire Whisk	All Speeds	0.5 pt	0.75 pt
Whipped cream-qts.	Wire Whisk	All Speeds	1.75 qts	2 qts

When mixing dough check the “AR” (absorption ratio) = Weight of water divided by weight of flour. The above capacities are based on 12% moisture flour with a water temperature of 70° F (21° C). If high gluten flour is used, reduce the batch size of the dough by 10%

1 gallon of water = 8.3 lb

1 quart of water = 2.08 lb

Example: If a recipe calls for 1 lb of water and 2 lbs of flour, divide 1 by 2 = 0.50 x 100 = 50% AR.

### Note:

- \* If high-gluten flour is used, reduce dough batch size by 10%
- \* 2nd speed should never be used on mixtures with less than 50% AR
- \* Do not use attachments on the hub while mixing
- \* Turn the mixer off before switching from one speed to another. Failure to stop the mixer before changing speeds may damage the gearbox and void the warranty.

# CLEANING & MAINTENANCE



## WARNING

DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING

- All new mixer bowls and accessories, including whips, beaters, and dough hooks, should be properly washed before use.
- If the unit has not been used for some time, it is recommended that the procedure above is followed before mixer use.
- It is important that the rear bowl lift guides are greased every three months to prevent corrosion.
- It is highly recommended to follow this cleaning procedure for bowls and accessories prior to whipping egg whites or whole eggs.

## CLEANING

1. Clean the bowl and accessories with hot water and mild soap.
2. Rinse with a mild vinegar or soda solution.
3. Rinse with clean water and allow to dry.
4. Clean the outside of the unit with a clean, damp cloth.



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing happens when unit is turned ON.	Unit unplugged.	Ensure the plug is securely set in the outlet.
	Improper voltage.	Check that the outlet matches the units power requirements.
	Safety guard, bowl, or bowl lift handle are out of position.	Ensure all parts are securely placed in position according to operation instructions before hitting ON switch.
Oil leaking from unit.	Sealing washer is damaged.	Replace the washer.
Motor overheating and running slower than it should.	Insufficient voltage.	Check that the outlet matches the units power requirements.
	Incorrect speed selected.	Select a lower speed, as the product you are mixing may be too dense for higher speeds. (See Mixer Capacity Chart on Page 9.)
Unit is noisy and overheating.	Poor lubrication.	Add or change lubrication.
Mixer accessory is touching bowl during operation.	The mixing accessory or bowl may be deformed.	Repair or replace the deformed piece.
Mixing stops before timer is up.	The motor is close to overheating and the thermal overload switch has been activated.	Allow unit to cool down for 30-60 minutes. Reduce batch size if problem persists.
Error Code E1	Safety guard is not properly closed.	Close the safety net completely.
Error Code E2	The bowl is lowered.	Lift the bowl up into position.
Error Code E9	Motor overloaded, dough is too hard or there is an object stuck in the mixer attachments.	Follow the capacity chart on page 14 & remove ingredients if needed. Do not operate the machine for 1 hour to allow the motor to cool properly.