My Weigh KD 8000
User Manual

KD-8000 MANUAL

PRECAUTIONS BEFORE USING THE SCALE

The scale should always be used in a stable environment without excessive air currents, corrosives, vibration, and extremes in temperature and humidity. These factors can affect the accuracy and performance of the scale.

SCALE OPERATION NOTES

- Do not overload (exceed the capacity) of the scale including the weight of any trays or bowls combined with objects you may be weighing. Overload or dropping/shocking the scale will damage the sensor and void your warranty.
- Allow sufficient warm-up time. Turn the scale on and wait several seconds to give the internal components a chance to stabilize before weighing.
- The cleaner the environment, the better. Dust, dirt, moisture, vibration, air currents and proximity to other electronic equipment can all cause an adverse effect on the reliability and accuracy of your scale.
- Handle with care. Gently apply all items to be weighed onto the tray. Although this scale is designed to be quite durable, avoid rough treatment as this may permanently damage the internal sensor and void your warranty.
- Avoid lengthy exposure to extreme heat or cold, your scale works best when operated and stored at normal room temperature.
- Place the item to be weighed on the platform, after the stable weight is displayed remove the item immediately. This will prolong the longevity and accuracy of this weighing instrument.

TURN ON THE SCALE

Press [⏻] to turn on the scale. The scale will go through a quick warm-up procedure and self test, It will show "0" on the display and be ready for use.

DISPLAY WINDOW

HOLD : Current weight reading is held.

: Current reading is stable.

→0← : Scale is in ZERO mode.

: Scale is in TARE mode.

: Battery is at low voltage or under heavy load.

▶ : Scale is in percentage mode.

KEY PAD FUNCTIONS

- **MODE : MODE (mode) selection**

  Press and release this key once to change weight mode. You can select g (grams), kg (kilograms), lb (pounds), oz (ounces) or lb/oz(pounds/ounces).

- **⏻ : Power Switch**

  Press this key to turn the scale on. Once the scale is on, press and release the same key to turn the scale off.

- **HOLD : Hold**

  Press this key to hold current weight reading, press again to cancel.

- **TARE : Zero or Tare**

  Press this key to reset the scale, to zero the scale, or to tare-off the weight of a container. When the scale is in TARE mode (for larger weights that are tared-off) The tare indicator →T will appear and the display will show "0".

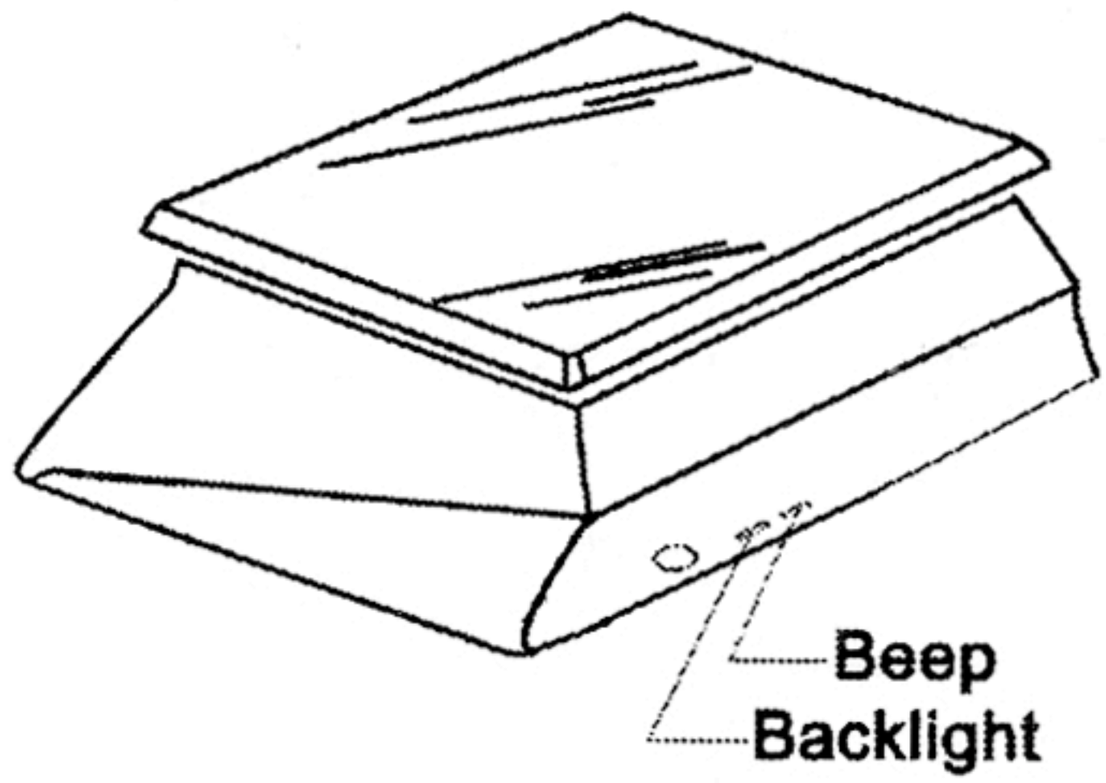
- **%: Percentage Mode**

  Turn the scale on, wait for the display to show "0". Place items to be counted on scale, wait 3 seconds then press the % key to confirm. The display will show "100.0" and "▶". Now the scale is in Percentage Mode. Place total items to be counted on scale.

  Total percentage is now displayed. Press % key to return to normal weigh mode.

BACKLIGHT SWITCH

On the back of the scale, next to the AC socket, is the backlight switch. Slide it to enable or disable the backlight.



BUZZER/BEEP FUNCTION

On the back of scale, the other switch is Beep Switch; slide it to enable or disable the beeper.

AC ADAPTOR

The scale can be operated on AC power with a standard AC adaptor which output is DC 4.5 ~ 6 volt.

NOTE: Please only use the correct AC adaptor for this scale – an incorrect AC adaptor can cause damage to the scale and possible fire or injury. Use of an incorrect AC adaptor will void your warranty.

BATTERY OPERATION/INSTALLATION

Battery Operation:

1) Three "AA" size ALKALINE batteries (1.5V*3) are required.
2) To install batteries:
   a) Open the battery cover
   b) Place batteries into battery compartment aligned correctly.
   c) Replace battery cover.
3) The scale is now ready for battery operation.

WEIGHT RESPONSE SPEED & AUTO TURN-OFF

Press and hold HOLD and ⏻ to turn on the scale, wait 5 seconds. Press MODE to scroll from "nb0" to "nb2" (nb0 is slowest), press TARE for confirmation. The display will show "OFF 0" (disabled) or "OFF 1" (automatic turn off after about 2 minutes) or "OFF 2"(automatic turn off after about 5 minutes), select the "auto turn-off time" by press MODE , confirm it by pressing TARE . The scale will return to the normal weighing mode.

CALIBRATION (Advanced users only)

IMPORTANT: This scale was professionally factory calibrated before shipment. It does NOT need to be recalibrated before use and will not usually require calibration during its lifetime. However some advanced users who seek optimum accuracy may wish to calibrate the scale periodically to maintain perfect accuracy. Incorrect calibration

can occur if you do not follow the steps exactly. You will need a 5kg weight to calibrate this scale.

1) Turn the scale OFF and place it on a FLAT, very stable surface .
2) Press and hold MODE and ⏻ to turn on the scale, wait for the display to show "CALE".
3) Place a 5kg weight on the tray, wait 3 seconds then press TARE . Calibration is complete.

NOTE : If after calibration your scale does not read accurately, this indicates calibration error and the calibration process should be repeated more slowly.

Please calibrate on a very stable flat surface!

INACCURACY/ERROR

The primary reasons for inaccuracy or malfunction are low batteries, incorrect calibration, overload or operating on an unstable/non-level surface. Please keep this in mind and maintain and operate your scale properly. The scale is a precise instrument and must be handled with the utmost care and caution.

FEATURE

- **Power-Up Segment Test**

When first turning the scale on, all segments of the display will appear from "99999" to "00000".

- **Overload**

When an applied load exceeds the maximum capacity. It will display "- - - - -" , Remove the excessive load immediately! **Remember: You can permanently damage the scale by overloading it!**

- **Negative Value**

Any tared value or a value left in memory will be displayed as a negative number once all weight is removed from the tray. Press TARE to re-zero the scale.

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HOW TO USE THE BAKER'S PERCENTAGE FUNCTION ON THE KD-8000

The Baker's Percentage Function (BPF, as we will refer to it) on the KD-8000 scale is a nifty way for bakers (or anyone wanting to learn) to easily calculate a recipe's ingredients by percentages based off of flour being the primary ingredient at 100% and all other ingredients calculated in proportion to the flour - this will make your other ingredients a percentage of the weight of the flour. The main advantage of this formula that most bakers prefer overall is that the recipe can be resized accordingly to become any size easily - you can make 2 loaves of bread as as easy as 25.

The KD-8000 BPF feature was designed to accomodate even the absolute beginner delving into baking for the first time as well as the more advanced baker. To explain the BPF better before going into how to use this special Baker's Function feature, let's give an example for better understanding:

let's say that you are trying to make a *single loaf* of bread; your ingredients could contain some or all of the following:

INGREDIENT	**PERCENTAGE**	**EQUIVALENT IN MEASUREMENTS**
- flour**	100%	2 cups
- water	65%	1/3 cup
- butter	5%	1 1/3 tbsp
- salt	2%	1 tsp
- yeast	1%	1 2/3 tsp
- milk	.75%	1/2 cup

** When using the BPF feature on this or any scale, flour is always 100% & all other ingredients are calculated in proportion to this.

As you can see the instructions are both easy if you follow the 'Percentage' formula or the 'Equivalent in measurements' formula, but herein lies the issue - if you want to make *5 loaves* of bread instead of one, how would you compute the 'Equivalent in measurements' in a timely manner, let alone something easy to understand? It's possible, but really, the easy method here is the 'Percentage' function - you would just need to multiply the 'Percentage' of each item by the amount of loaves you are wanting to make (in this example, 5): see below:

The same loaf of bread above, but multiplied by 5 (loaves):

INGREDIENT	**PERCENTAGE**	**EQUIVALENT IN MEASUREMENTS**
- flour	500%	10 cups
- water	325%	1 2/3 cup
- butter	25%	6 2/3 tbsp
- salt	10%	5 tsp
- yeast	5%	8 1/3 tsp
- milk	3.75%	2 1/2 cup

Both methods produce the same results, but the difference here being that you are only having to work with ONE method to make things easier in the long run without having to do heavy math and the method is %: of course it's easy to convert 5 loaves from one loaf using this method. The KD-8000 BPF only makes baking preparation easier, doesn't it?

We now have a generally clear understanding of how much better the BPF is over regular measuring. Now here's how you use your KD-8000 BPF feature on your KD-8000:

1 - First and foremost, put the bowl you will use for preparation onto the KD-8000 Stainless-Steel Platform and press the TARE button to ZERO OUT the bowl. (you will also need a separate mixing bowl that will be used to pour ingredients into on the side)

2 - Now add the first ingredient into the bowl - NOTE: this ingredient will always be the FLOUR since all other ingredients thereafter will be calculated in proportion to the flour's 100% that you set.

3 - Once you have established what 100% is for the FLOUR in your current project, you can now press the '%' button on the scale.

4 - Press the '%' a second time. NOTE: pressing the '%' a SECOND time will show the items/ingredient/etc being weighed.

5 - From here, you can now unload the flour into a mixing bowl to empty out the bowl you are using on the KD-8000 scale. NOTE: After removing the flour from the bowl on top of the KD-8000, you will see the '%' on the LCD Display go from 100%' to '0%' - This is what you want - ***DO NOT PRESS ANY OTHER BUTTONS FROM HERE ON OUT! DOING SO WILL RESULT IN YOUR FORMULA BEING RESET.***

6 - Now, once the flour is emptied from the bowl and placed back onto the KD-8000, you will see the '%' on the display at '0%' & you are ready to start loading your next ingredient. As you will notice, once you start adding your next ingredient (let's say sugar, or salt for example), you will see the '%' go up in increments as you keep adding & also go down when you subtract: once you get to your desired '%' of that ingredient, you can unload that ingredient and start on the next one.

7 - Keep at this process (bullets # 5 & 6 above) over and over until you have all your ingredients properly weighed & measured to your liking.

And that's it!

REMEMBER, AFTER BULLET #4 ABOVE, YOU WILL NOT NEED TO PRESS ANY OTHER BUTTON - DOING SO COULD RESULT IN YOUR INITIAL CALCULATIONS BEING RESET.