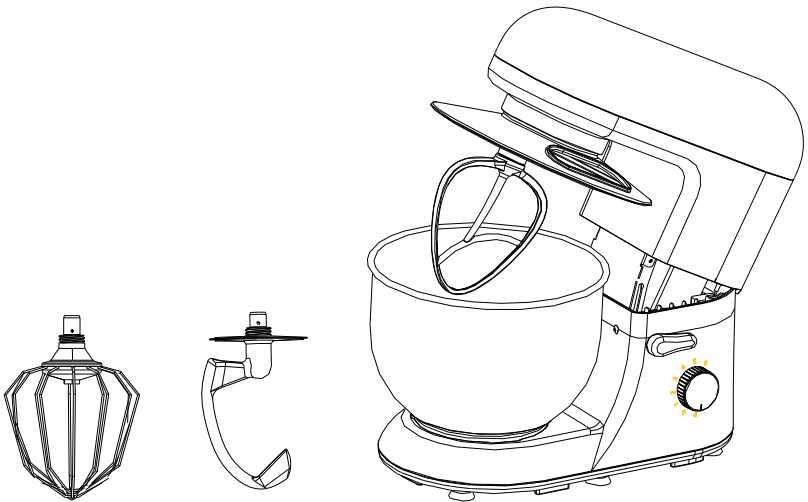


# Operating Instructions

## Stand Mixer



Before operating this unit, please read these instructions completely

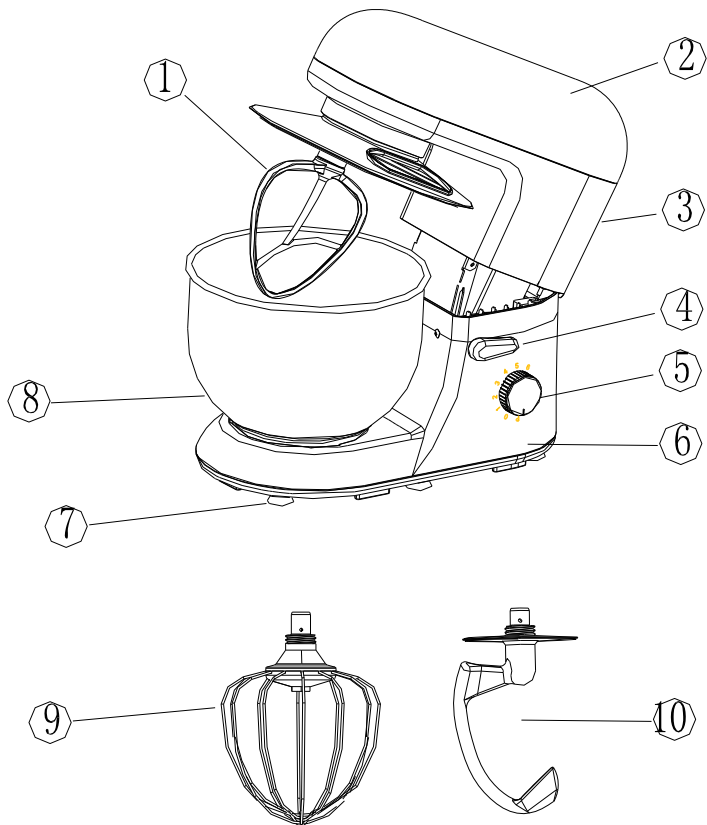


Fig.1

## Features

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- |                       |                       |               |
|-----------------------|-----------------------|---------------|
| ① Mixer blade         | ⑤ Switch              | ⑨ Eggs whisk  |
| ② Large cover         | ⑥ Lower housing cover | ⑩ Dough blade |
| ③ Upper housing cover | ⑦ Foot                |               |
| ④ Small Knob          | ⑧ Mixing bowl         |               |

## **Important safety advice**

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- Do not use the device when the head is lifted up.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Switch (5) in the "0" setting).
- Do not use outdoors. Only suitable for using indoors.
- This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.
- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.
- Careful supervision is required when the device is used by or in the vicinity of children.

- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
- Unplug the appliance when not in use or before cleaning.
- 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.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## **Technical information**

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Voltage/frequency: 110~120V AC 60Hz 650W

Agitator kettle capacity: Max: 5.0 liters

KB: 4 minutes

## **Before first use**

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- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable from the cable tidy on the base of the device and connect the device to the mains supply.

## **Commissioning**

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1. Mix the food ingredients thoroughly in accordance with the detail in the recipe; then open the upper housing cover (3) using the small knob (4).  
Fig.2、 Fig.3

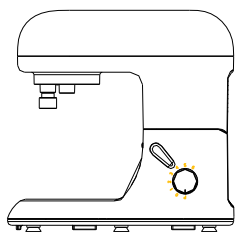


Fig.2

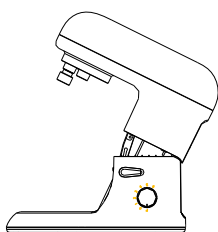


Fig.3



Fig.4

2. Place the mixing bowl (8) on the device plate, and turn the mixing bowl unit in anticlockwise direction until it is fixed. Fig.4

3. Fix the dough blade (10) or the eggs whisk (9) or the mixer blade (1) on the blade connector and rotate the blade connector clockwise until it engages firmly. Fig.5

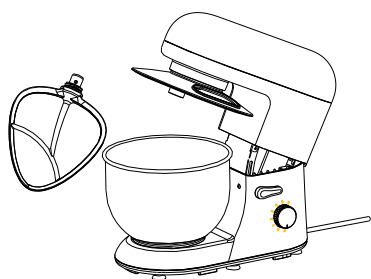


Fig.5

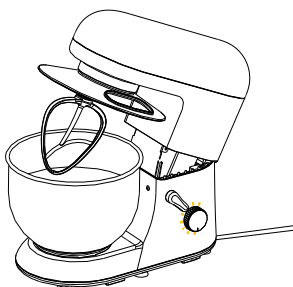


Fig.6

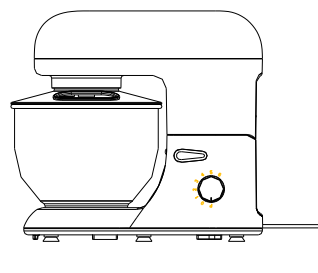


Fig.7

4. Turn the lifting handle in the direction of the arrow (on the machine) and press the housing cover (3) downwards with one hand. Fig.6 Fig.7

5. Insert the power plug in the power socket and switch (5) in the "P" setting for short usage or set the operating switch to the desired position 1-6 for longer usage.

6. Turn the operating switch (5) in the "0" setting.

7. Lift up the upper housing cover (3) by turning the small knob (4) clockwise.
8. You can now remove the mixing bowl (8) from the device plate.

## **How to use**

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1. First mix up the food as what the manufacturer indicates, then turn the small knob (4) in clockwise direction to open the housing cover.
2. Assemble the mixing bowl (8) filled with foods in the device plate then twist it on in anticlockwise direction.
3. Insert the dough blade (10) or the eggs whisk (9) or the mixer blade (1) in the blade connector then twist the blade connector in clockwise direction.
4. Press the housing cover (3) down by turning the small knob (4) in clockwise direction.

## **Application**

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### **To mix or knead dough:**

1. Suggestion flour and water at a ratio of 5 : 3, and the maximum quantity of flour is 1.5kg.
2. From speed 1 for mix 20 second, and speed 2 for mix 20 second, afterwards speed 3 for about 3 minutes.
3. When filling the agitator kettle, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is 2kg.
5. The dough beater or mixer beater should be used.

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

1. Switch on speed 4 to speed 6, whip the egg whites without stopping for about 4 minutes, according to the size of the eggs, until stiff.
2. For whipping cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
4. The egg whisk should be used.

## Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 4 minutes.
2. Do not exceed the maximum quantity for the mixing bowl.
3. The mixer beater should be used.

## Cleaning

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1. Before cleaning, please ensure that the Switch knob is at the “0” position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough beater, egg whisk and mixer beater are **not** dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
7. The mixing bowl is dishwasher safe. The bowl can also be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.

## Standard Accessories

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- Main device 1pc
- mixing bowl 1pc
- Dough blade 1pc
- Mixer blade 1pc
- Eggs whisk 1pc
- Splash guard 1pc
- Manual 1pc