

## **IMPORTANT SAFEGUARDS**

Before using the electrical appliance, the following basic precautions should always be followed including the following:

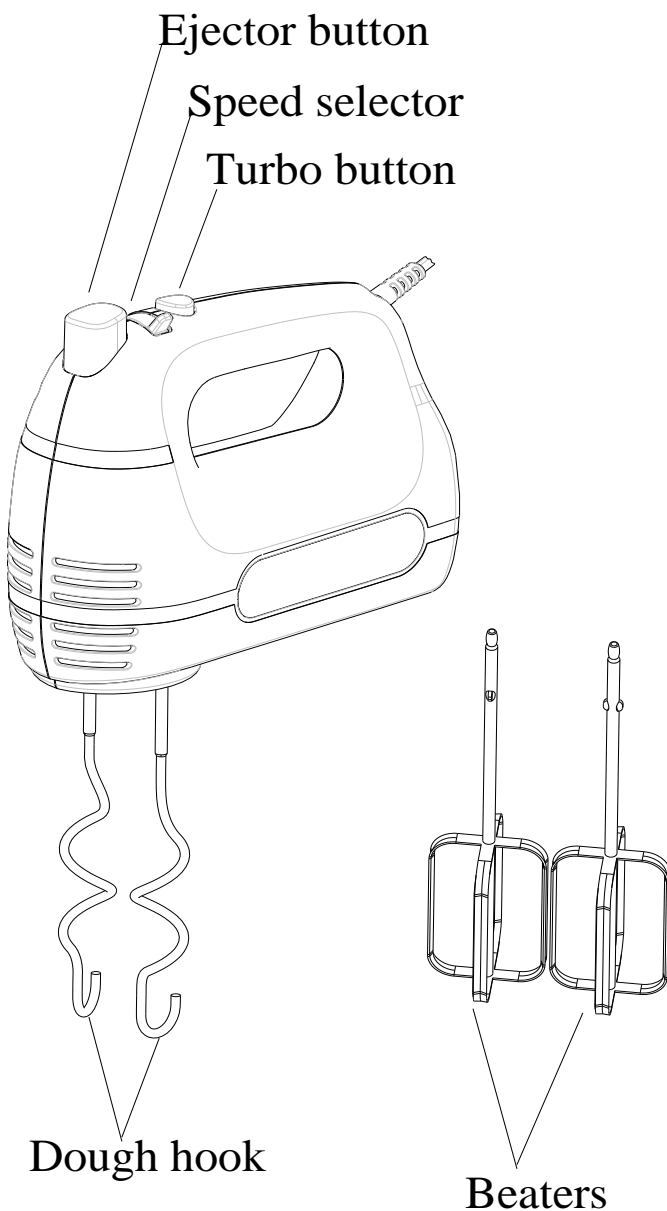
1. Read all instructions.
2. Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. 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.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Never eject beaters or dough hooks when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
13. Remove beaters from mixer before washing.
14. Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF , then remove plug from wall outlet.
15. Avoid contacting with moving parts.
16. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, 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.

Children should be supervised to ensure that they do not play with the appliance.

18. Keep the appliance and its cord out of reach of children less than 8 years.

19. Switch off the appliance before changing accessories or approaching parts which move in use.
20. 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.
21. Save these instructions.
22. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

## **KNOW YOUR MIXER**



## BEFORE USING MIXER

Remove any packages, disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, make sure the power cord is unplugged from the power outlet and the **speed selector** is at the “0” position.

## USING YOUR MIXER

1. Assemble proper beaters or dough hooks into mixer.

**NOTE:** Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks can not be inserted in reverse.

2. Ensure that the unit is at the “0” setting, then plug in the power source.
3. Set the **speed selector** to your desired speed. There are 6 speed settings to be selected. When kneading yeast dough, suggesting to select the **speed selector** by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing **turbo button**.

**WARNING:** Do not stick knife, metal spoons, fork and so on into bowl while operating.

**NOTE:** Please don't let the unit contact acid food.

4. The max operation time per time shall be less than 5 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles.

**NOTE:** During operation you may rotate the bowl with hand to achieve the best results.

5. When mixing is complete, turn the **speed selector** to “0” setting, and unplug the cord from power outlet.
6. If necessary, scraping the excess food particles from the beaters or dough hooks by rubber or wooden spatula.
7. Hold the beaters or dough hooks with one hand and press the **Ejector button** firmly down with the other hand to remove the beater or dough hooks.

**NOTE:**

- 1). Remove the beaters or dough hooks only the **speed selector** at the “0” setting.
- 2). During operation, you can put the mixer vertically, but make sure the **speed selector** is at the “0” setting.

### **Recipe (for beater): Sponge Cake**

Ingredients:

Egg: 4

Water: 30ml

Salt:3g

White sugar: 125g

Flour: 150g

Operation:

Add the eggs, water, salt and white sugar, then run the appliance under the maximum setting for 3 minutes, after it, add the flour and then blend under the lowest setting for 20 seconds.

### **Recipe (for dough hook): Steamed bun**

Ingredients:

High gluten flour: 924g

Water: 665g

Operation:

Add the high gluten flour and water, run the appliance under the lowest setting for 30 seconds, then blend under the maximum setting for 3 minutes and 30 seconds.

## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and wait it completely cool down before clean.
2. Wipe over the outside surface of the head with a damp cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the beaters and dough hooks in warm soapy water and wipe them with a dry cloth. The beaters and dough hooks may be washed in the dishwasher.

**CAUTION:** The mixer can not be immersed into water or other liquid.

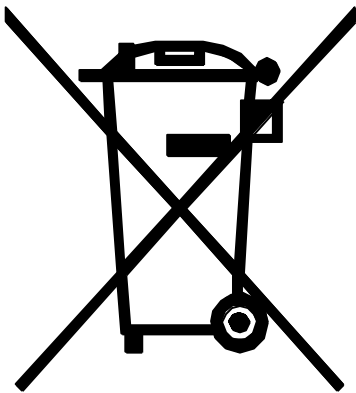
**Warning:** Any other serving should be performed by an authorized service representative.

## **COOKERY TIPS**

1. Refrigerated ingredients, i.e., butter and eggs should be at room temperature before mixing beginning. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs

- into separate container first, then adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
  4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
  5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

## **ENVIRONMENT FRIENDLY DISPOSAL**



You can help protect the environment!  
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

