

MIXER INSTRUCTION MANUA



READ AND SAVE THIS INSTRUCTION FOR FUTURE USE

ASSEMBLY INSTRUCTION

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate Hand/stand mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
4. Do not leave mixer unattended while it is operating.
5. Do not let cord hang over edge of table or counter or hot surface.
6. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
7. Avoid contacting with moving parts. 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.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. Do not place an appliance on or near a hot gas or on a heated oven.
10. Never eject beaters when the appliance is in operation.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The appliance cannot be used for chopping ice or blending hard and dry substance, otherwise the blade could be blunted.
13. Do not operate the appliance for other than its intended use.
14. Do not use outdoors.
15. Save these instructions.

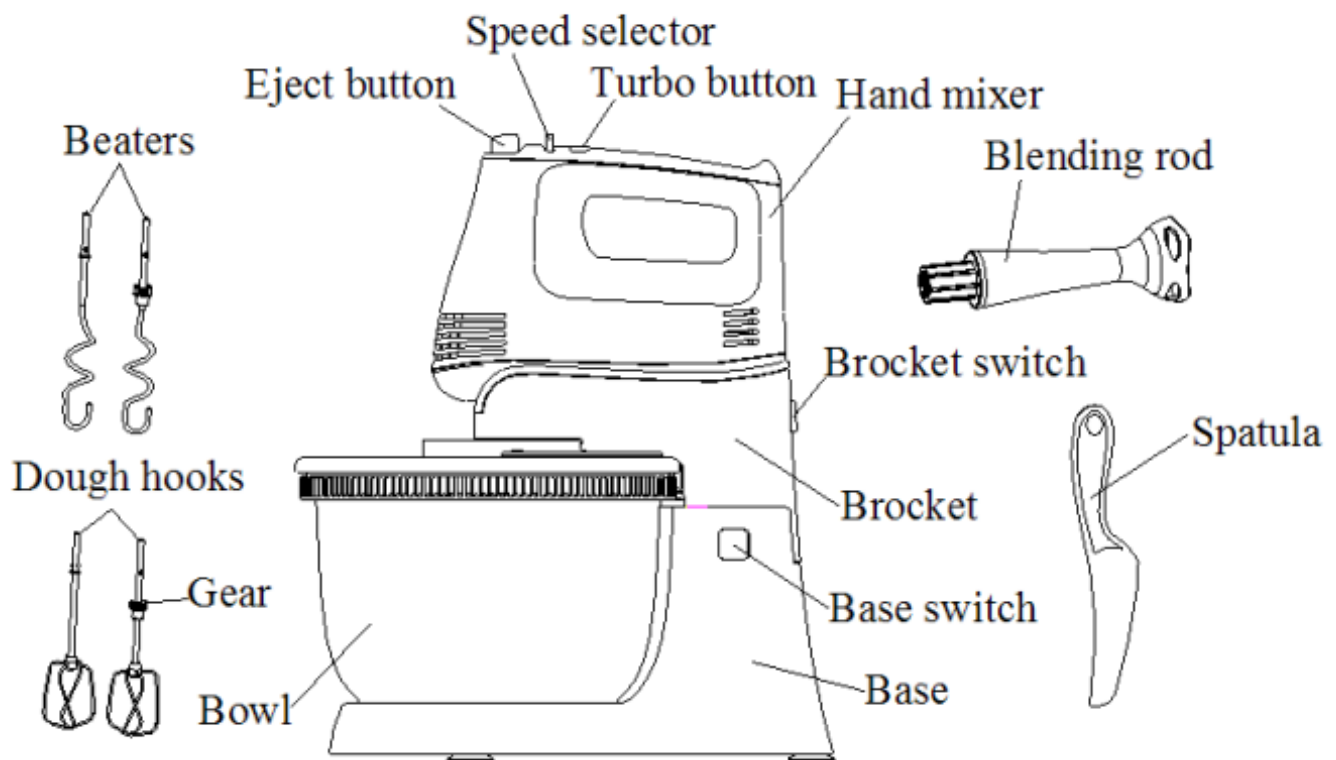
HOUSEHOLD USE ONLY

KNOW YOUR MIXER

Rated Voltage: 220-240VAC 50/60Hz

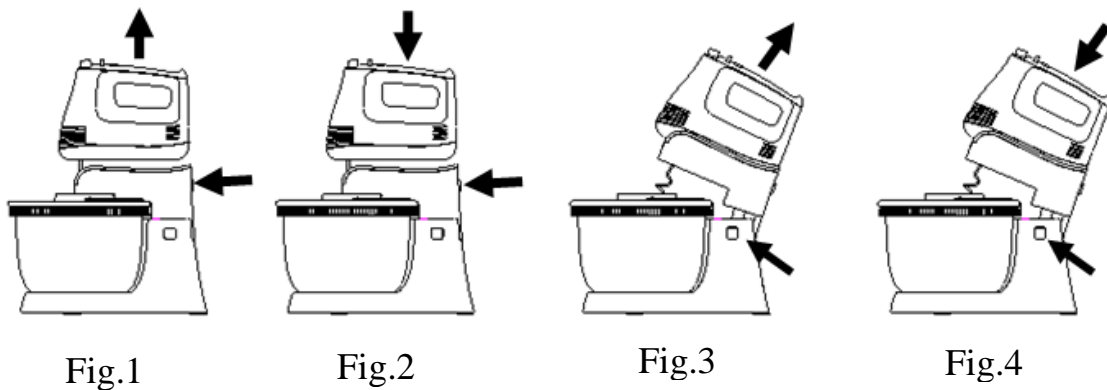
Rated Power: 300W

Accessories: Beaters, Dough hooks, Blending rod, Spatula.



USING YOUR HAND/STAND MIXER

For the first use, cleaning the beaters, dough hooks and bowl. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the “0” position.



1. Align the hole below the back of the hand mixer with the tuber on top of base, then press down vertically with a little force. Make sure it is assembled correctly (Fig.1). For detaching the hand mixer, push the hand mixer in the arrow indicated direction (Fig.2). Hold the head of mixer to tilt position and pressing the base switch (Fig.3).

2. Choose the proper attachments based on the task to be performed and assemble it in position. Beaters are for mixing egg white or mixing other liquid. Dough hooks are for kneading the dough.

Note: Beaters and dough hooks, the one with gear can only be inserted into the socket with graphics and the other one can only be inserted into the other socket. The two beaters and two dough hooks cannot be inserted in reverse.

3. Place the food that need blend into bowl, then place the bowl on position.

4. Lower down the head of mixer and pressing the base switch (Fig.4).

5. Ensure that the unit is at the 0 setting, then connect to power supply.

6. Dial the speed selector to your desired setting and the appliance will start working. There are 5 settings and the speed will achieve the highest if the turbo button is depressed at any time.

Warning: Do not place knife, metal spoon, fork and so on into bowl when operating.

7. The max operation time per time shall not exceed 10 minutes, then have a rest

for a appropriate time until your hand / stand mixer cooling between two consecutive cycles. When kneading yeast dough, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.

Note: During operation you may turn bowl with hand to achieve the best results.

8. When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.

9. If necessary you can scrape the excess food particles from the beaters or dough hooks by a spatula.

10. Lift the head of mixer, hold the beaters/dough hooks with one hand and press the ejector button firmly down with other hand, remove the beaters/ dough hooks.

Note: Remove the beaters/dough hooks only at the 0 setting.

11. The hand mixer can be used separately without the base in position.

12. Do not operate the appliance for other than its intended use.

13. Save these instructions.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait it completely cool down before cleaning.

Caution: the mixer cannot be immersed in water or other liquid.

2. Wipe over the outside surface of the head and Base with a dampened cloth and polish with a soft dry cloth.

3. Wipe any excess food particles from the power cord.

4. Immerse the mix bowl, beaters and dough hooks in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks may be placed in the dishwasher.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, them should be at room temperature before mixing begins. 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 lower speed. Gradually increase to the recommended speed as stated in the recipe.

USING YOUR BLENDER

Before the first use, clean the blender according to the section of “quick cleaning”. The time running unit without load can’t exceed 15s. Max operation duration under high speed per time cannot exceed 1 minute, and 1 minute rest time must be maintained at two consecutive cycles.

Important: Blades are very sharp, handle with care. Ensure that the hand-held blender is unplugged from the power outlet before assembling or removing attachments.

1. First pull the door upwards and then hold it in the upper most position while turning in clockwise the blending rod until tightened. For detaching blending rod, the ejector button is inactivated, just turning the blending rod in anticlockwise direction and the door would be released automatically.
2. Simply plug the hand-held blender to power outlet.

3. Dial the speed selector to blending setting, Lower the blending rod into food and depress the turbo button of the motor unit.
4. To stop the hand-held blender by releasing the turbo button of the motor unit.

CLEANING AND MAINTENANCE

1. Unplug the appliance and remove the detachable stem.
2. Wash the detachable stem under running water, without the use of abrasive cleaner or detergents. After finishing cleaning the detachable stem, place it upright so that any water which may have got in, can drain out. The stem is dishwashing safe component.

Note: Do not immerse the detachable stem of the blender in water because overtime the lubrication on the bearings may wash away.

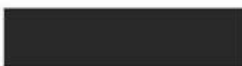
3. Wipe the motor unit with a damp cloth. Never immerse it in water for cleaning as electric shock may occur.
4. Dry thoroughly.

Warning: Blades are very sharp, handle with care.

5. Quick cleaning

Between processing tasks, hold the hand-held blender in the cup half filled with water and turn on for a few seconds.

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.

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