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800-112V80



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY & INSTRUCTION MANUAL



Features

- ① upper housing cover ② plastic cover ③ dust cover ④ eggbeater
 ⑤ bowl ⑥ plate ⑦ mixer blade ⑧ dough blade ⑨ lever
 ⑩ switch knob ⑪ funnel

IMPORTANT SAFETY ADVICE

- 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 off before the stand mixer is connected with the mains supply. (Switch off ⑩ in the "0" setting).
- Do not use outdoors. Only suitable for use indoors.
- This device should not be set up in close proximity to a naked flame, easily flammable 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 device 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.
- Do not power off in working time, you have to switch to "0" setting and then restart it again.

Before first use

- 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 bottom of the mixer and connect it to the mains supply.

Commissioning

1. Mix the food ingredients thoroughly in accordance with the detail in the recipe; then open the upper housing cover ① , using the lever ⑨ . Fig.2、 Fig.3



Fig.2



Fig.3

2. Place the mixing bowl ⑤ , on the device plate ⑥ . and tune the mixing bowl in clock direction until it is fixed. Fig.4

3. Fix the knead dough blade ⑧ , or the eggs beater ④ , or the mixer blade ⑦ , on the blade connector ③ , and rotate the particular attachment clockwise until it engages firmly. The knead dough blade ⑧ , or the eggs beater ④ or the mixer blade ⑦ necessary fixed the protective dust cover ③ . Fig.5



Fig.4



Fig.5



Fig.6



Fig.7

4. Using the lifting lever ⑨ to open the housing cover and press the housing cover while using lifting lever ⑨ downwards with one hand. ①
5. Insert the power plug in the power socket and switch "0" setting for short usage or set the operate switch to the desired position "1-5" to start the device
6. Noted: Switch position "1"- "2" is kneading dough function. Switch position "3"- "4" is mixing cheese, cocktail, Salad, etc. function. Switch position "5" is egg white beater function.
7. Turn the operate switch to "0" setting.
8. Lift up the upper housing cover ① by use the lever ⑨ .
9. You can now remove the mixing bowl ⑤ from the device plate ⑥

How to use

1. First mix up the food as what the manufacturer indicates, then use the lever ⑨ to open the housing cover.
2. Assemble the mixing bowl ⑤ with food
3. Insert the knead dough blade ⑧ or the eggs beater ④ or the mixer blade ⑦ in the blade connector then twist it on in clockwise direction.
4. Press the housing cover ① down by use the lever ⑨

Application

To mix or knead dough:

1. Suggestion flour and water at a ratio of 7: 5.
2. Switch setting speed "1" for 30 second, afterwards speed "2" for about 4 minutes or users required time until the flour turns to dough. But not over 15 minutes.
3. When filling the dough blade, please ensure that the maximum quantity is not exceeded. Maximum quantity of flour is 700g and 490g water.
4. The dough blade ⑧ should be used.
5. No longer use than 15 minutes continuously at a time.

Whipping egg whites or cream:

1. Switch speed setting to "5" whip the egg whites without stopping for about 5 minutes, according to the size of the eggs, until stiff.
2. Maximum quantity 10 eggs.
3. For whipped cream, whip 180ml fresh cream at speed "4" to "5" for about 5 minutes, or users required time, but not over 15 minutes.
4. When filling the egg beater for fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
5. The egg beater ④ should be used.
6. No longer use than 15 minutes continuously at a time.

Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe by switch the speed setting of "3" or "4" for about 5 minutes or users required time, but not over 15 minutes.
2. Do not exceed the maximum quantity for the agitator kettle.
3. The mixer blade ⑦ should be used.
4. No longer use than 15 minutes continuously at a time.

Cleaning

1. Before cleaning, please ensure that the Switch knob is switch off ⑩ 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 ③ do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough blade ⑧ , egg beater ④ and mixer blade ⑦ are dishwasher safe. The accessories can also be cleaned in warm water and washing-up liquid.
7. The agitator kettle (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

- Main device 1pc
- mixing bowl 1pc
- Kneading hook 1pc
- Mixing hook 1pc
- Eggs beater 1pc
- Manual 1pc
- Funnel 1pc