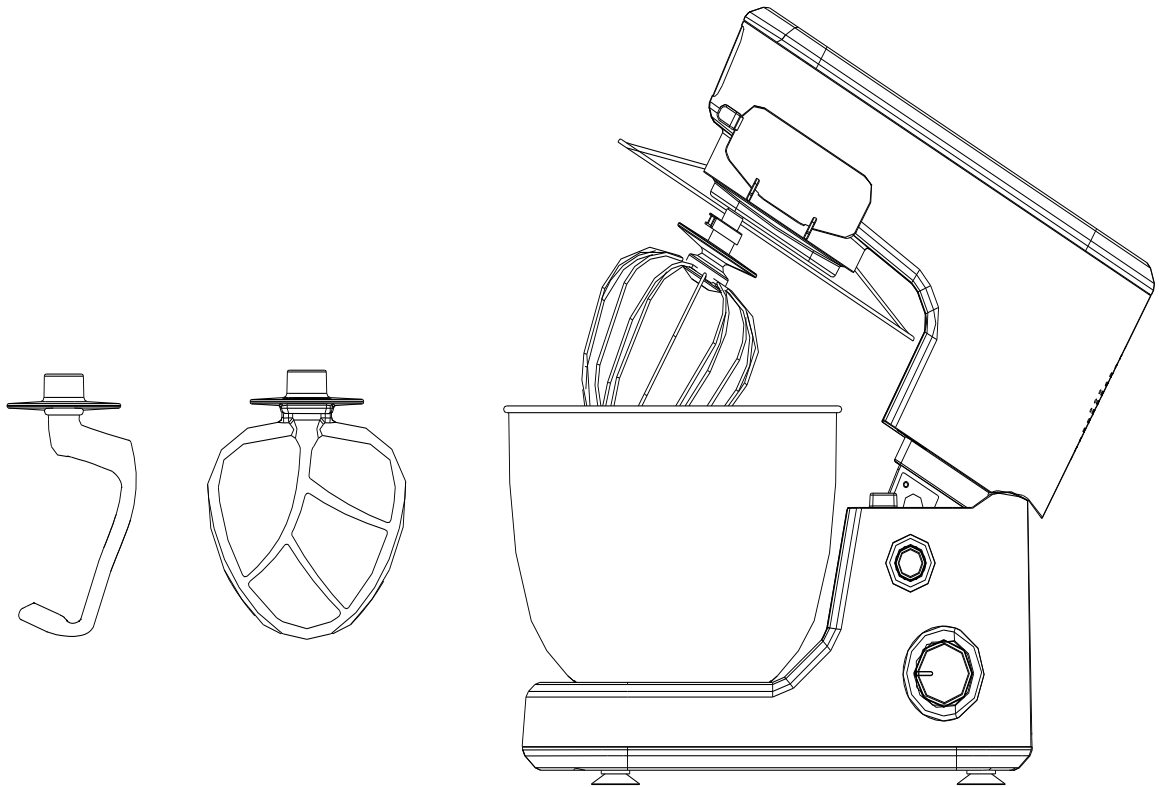


INSTRUCTION MANUAL

MULTIFUNCTION STAND MIXER



Read this booklet thoroughly before using and saving it for future reference

----**IMPORTANT SAFEGUARDS:**

Before using the electric appliance, basic precautions should be always followed as following:

1. Read all instructions.
2. Make sure that your outlet voltage responds to the stated on the rating label of the mixer.
3. Do not operate the mixer with a damaged cord or plug, after the appliance malfunctions, 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 working.
5. Do not let the cord to hang over the edge of table or counter or hot the surface.
6. For protecting against the risk of electrical shock, do not put the mixer or power cord 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 operating to reduce the risk of injury to people, and/or damage to the mixer.
8. Closing supervision is necessary when your appliance is being used near by children or infirm people.
9. Blades are sharp, so please handle them carefully.
10. The mixer for mixing can not be used for mixing hard and dry substance, otherwise the blade could be blunted.
11. This appliance is not intended for being used by people (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 appliances by a person who is responsible for his safety.
12. Children should be supervised to ensure that they do not play with the appliance.
13. Be sure to turn the speed selector to 0 position after each use. Make sure the motor stops before disassembling. And the power supply the cord plug is removed from outlet.
14. Do not place an appliance on or near a hot gas or on a heated

oven.

15. Never pull out mixing beater/dough hook/egg whisk when the appliance is in operation.

16. Unplug from outlet while being not in use, before putting on or taking off parts, and before cleaning.

17. Do not operate the appliance for each than its intended use.

18. Do not use the appliance outdoor.

19. Save these instructions.

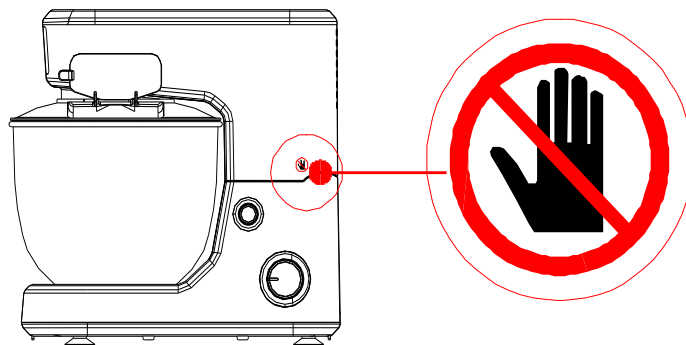
20. This appliance shall not be used by children Keep the appliance and its cord out of reach of children.

21. Appliances can be used by persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

22. Children shall not play with the appliance.

23. Always disconnect the appliance from the supply if it is left unattended and before assembling disassembling or cleaning.

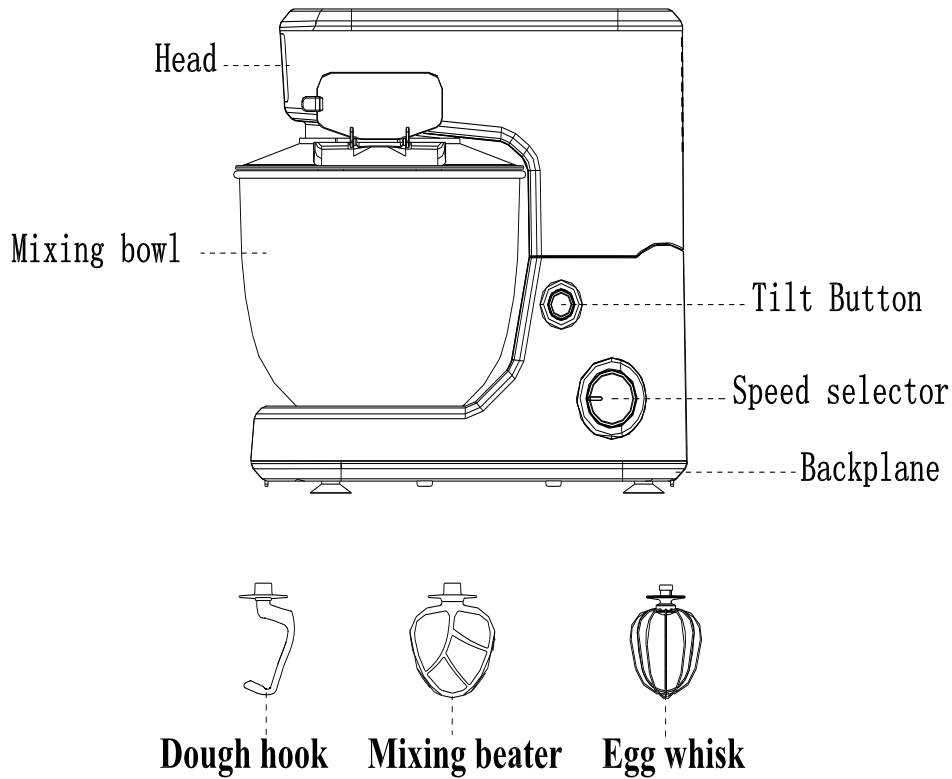
24. Carefully Pinch



HOUSEHOLD USE ONLY

---KNOW YOUR MULTIFUNCTION STAND MIXER

Product maybe subjected to change without prior notice



BEFORE USING MULTIFUNCTION STAND MIXER

Before assembling the mixer, be sure the power cord unplugged from the power outlet and the speed selector is on the **OFF** position.

1. Depressing the tilt button, the head of the mixer will automatically release and lock into the tilt position.
2. Select the desired attachments, which are depending on the mixing task to be performed: mixing beater for mixing and beating eggs and butter and dough hook for kneading the paste, the egg whisk for beating and frothing the egg white / milk/liquid food.
3. Inserting the mixing beater/ dough hook/egg whisk directly, until it lock into position.
Note: Ensure the mixing beater or dough hook or egg whisk is fully inserted into the socket, otherwise your mixing result may be affected.
4. Place the mixing bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it locks into the right position(see fig.1).
5. To lower the head and place mixing beater/ dough hook/egg whisk into the bowl by holding the head with one hand and easing the head down. A click sound will be heard when the head has reached the correct position.
6. And make sure the bowl cover in place (see fig.2).

Fig.1

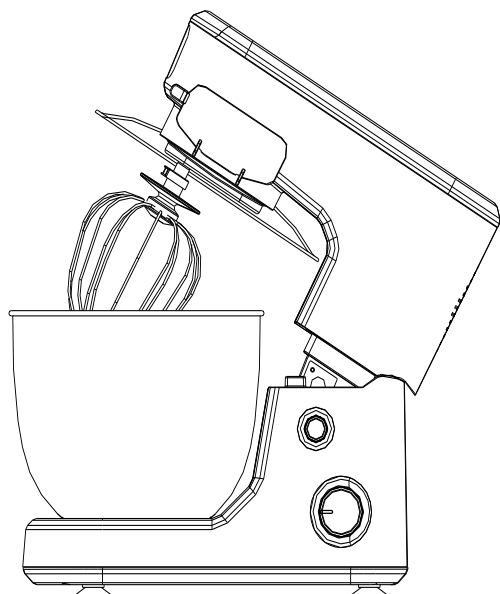
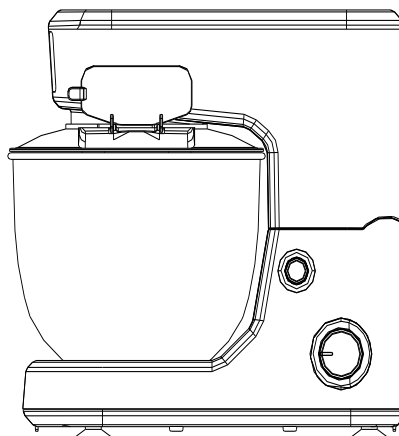


Fig.2



USING YOUR MULTIFUNCTION STAND MIXER FOR MIXING

1. Ensure that the speed selector is at the **OFF** position, then the plug in the power source.
2. Turn the speed selector to your desired setting.

Warning: Do not stick knife ,metal spoons, fork and so on into the bowl when it is operating.

3. The max operation time per time shall not exceed 7 minutes and minimum 40 minutes rest time must be maintained between 2 consecutive cycles.
4. ---When kneading yeast dough, make sure use “**doughhook**”, suggest the speed selector first use Min speed about 30s, f then forward to Mid. speed mixing.
3~5mins to achieve the best results. **Never use “dough hook” kneading at Max. Speed**

Referencing fig.3

Note: during kneading, some flour may be adhered on the inside of the mixing bowl, you shall remove the bowl cover, and scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.

---when mixing food like butter with egg or less flour, Salad, piece of vegetables and fruits etc., make sure use “**Mixing beater**” , **suggest select Max. speed.**

Referencing fig.3

----when mixing liquid food like eggs, milk, water etc., make sure use “**Egg whisker**” , **suggest select Max. speed.** Referencing fig.3

- Maximum mixing eggs: 14pcs
- Minimum mixing eggs: 3pc

5. When mixing is completed, turn the speed selector to **OFF** position, unplug the cord from power outlet.

6. Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the mixing beater or egg whisk or dough hook rest on the 2 sides of the head of mixer, otherwise, when lifting the head of mixer, the mixing beater or egg whisk or dough hook will intervene the mixing bowl; if the mixing beater or egg whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer to rotate for a few seconds, then turn off the speed selector to stop the mixing beater or egg whisk or dough hook on the 2 sides of the head of mixer.

7. If necessary, you can scrape the excess food particles from the mixing beaters or dough hooks by plastic spatula.
8. Pull out the mixing beater/ dough hook/egg whisk with a little force. It is recommended to resisting against the washer on the mixing beater/ dough hook/egg whisk to easily pull out the mixing beater/ dough hook/egg whisk.

Caution: The speed selector must be at **OFF** position and the power outlet must be unplugged before pulling out the mixing beater/ dough hook/egg whisk.

After working a, please interval of 40 to 45 minutes before the next work.

CLEANING AND MAINTENANCE

The portion for mixing of food mixer

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

Caution: the multifunction stand mixer can not 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 mixing bowl, mixing beater, spatula, dough hook and egg whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, then 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.

Features:

- Voltage: 220-240V
- Hertz: 50Hz
- Power: 1000W
- Stainless steel bowl 5.0L
- accessories: stainless steel bowl 1pc, transparent bowl cover 1pc, dough hook 1pc, mixing beater 1pc, egg whisker 1pc

ENVIRONMENT FRIENDLY DISPOSAL



You can help to protect the environment!

**Please remember to respect the local regulations:
hand in the non-working electrical
Equipments to an appropriate waste disposal center**

