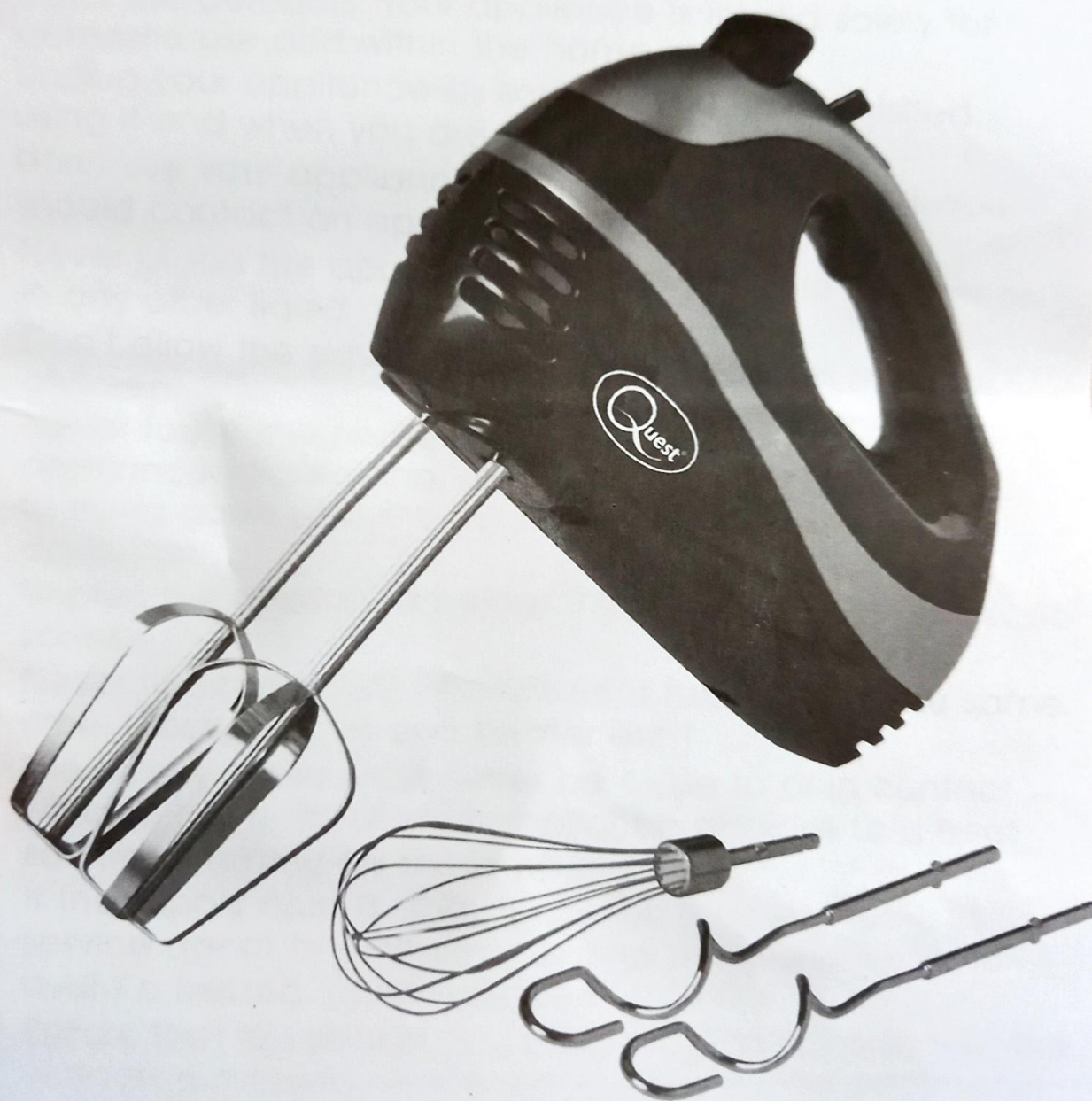




Hand Mixer

Instruction Manual



Item No. 35810 / 35820 / 35890

IMPORTANT SAFEGUARDS

BEFORE USING YOUR APPLIANCE FOR THE FIRST TIME, CLEAN THE VARIOUS ACCESSORIES OF YOUR APPLIANCE CAREFULLY.

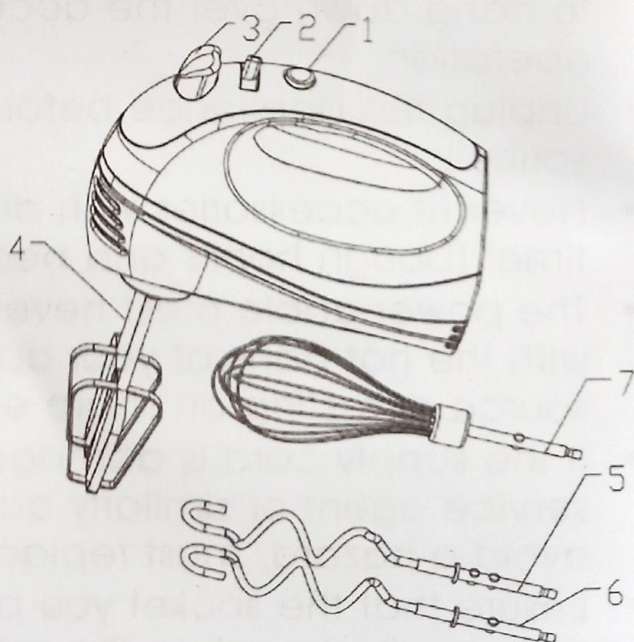
WHEN USING ELECTRICAL APPLIANCES, BASIC PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, WHICH INCLUDE THE FOLLOWING:

- Read the instructions for use carefully before using your appliance for the first time & retain for future reference.
- Don't use outdoors. Your appliance is intended solely for domestic use and within the home.
- Unplug your appliance as soon as you have finished using it and when you are cleaning it.
- Don't use your appliance if it has been damaged. You should contact an approved service centre
- Never place the appliance, the power cable in water or in any other liquid.
- Don't allow the power cable to hang down in reach of children.
- Never touch the beaters and dough hooks when the appliance is operating, don't allow long hair, scarves etc. to hang down over the accessories when they are in operation.
- Unplug the appliance before (fitting and cleaning accessories.)
- Never fit accessories with different functions at the same time. (Dough hooks and beater etc.)
- The power cable must never be close to or in contact with the hot parts of your appliance or close to a heat source or resting on sharp edges.
- If the supply cord is damaged, the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard, must replace it.
- Ensure that the socket you plug into corresponds with the voltage displayed on the rating label on the appliance.

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Children shall not play with the appliance.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instructions concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- 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 understand the hazards involved.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

CONTROLS AND FEATURES

1. Turbo button
2. Speed control switch
3. Ejection button
4. Beaters
5. Dough hook with two ears
6. Dough hook with one ears
7. Whisk



HOW TO USE THE APPLIANCE

TIPS (ALWAYS CLEAN ALL ATTACHMENTS BEFORE FIRST USE)

SUGGESTIONS FOR EACH ATTACHMENT:

DOUGH HOOKS – For kneading all types of bread dough and heavier pastires.

BEATERS – Ideal for combining any mixture that has a normal to heavy consistency such biscuits, cakes, icing and salad dressings.

BALLOON WHISK – Ideal for whisking cream, pancake batter, egg whites.

SPEED – Always start with the slowest speed then increase speed setting as necessary.

BEATERS/DOUGH HOOKS/BALLOON WHISK

1. Insert the beaters or dough hooks and twist until they are locked into place. Or insert the balloon whisk into either socket and twist until locked in place.
2. Plug the Mixer into your mains outlet.
3. Add your ingredients into a suitable mixing bowl.
4. *Place the beaters, hooks or whisk into the mixture and start the appliance by turning the control dial to the right.*
5. Turn the control switch to the right in settings "1" ~ "5".
6. Use the Turbo button when more power is needed – this should only be pressed for a few seconds at a time.
7. When you have finished using it, reset the control switch to position "0".
8. Unplug the appliance.
9. Eject the beaters or dough hooks by pushing the eject handle.

MIXING GUIDE

SPEED	DESCRIPTION
1-2	For mixing dry ingredients with liquids, folding whipped egg whites and cream into mixtures, stirring gravies and sauces and mashing vegetables.
3-4	For mixing cake mixes, puddings or batters. For using the dough hooks when mixing dough or heavier cake mixes. For creaming together shortening and sugar.
5	For whipping cream, evaporated or powdered milk, egg whites or whole eggs. For mixing minced meat or kneading heavy dough.
TURBO	Same speed "5"

CAUTION:

1. After 5 minutes continuous use, allow a few minutes rest before next use.
2. Do not operate more than 5 minutes at any one time.

HOW TO CLEAN

1. Unplug the appliance.
2. Clean the body of the appliance using only a damp cloth.
3. Clean the attachments under running water (CAUTION: the attachments can be very sharp!) or in the dishwasher. Rinse and dry.
4. On completion of using your appliance it is strongly recommended that you clean the accessories immediately. This will remove any clinging food from the accessories.

PLUG:

1. This appliance has been fitted with a 3 amp fused plug which should not be replaced or removed.
2. The plug is fitted with a 3 amp fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating
3. If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
4. If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.