

MateStar[®] **PLATINUM**
Quality & Style

Stand Mixer PLM-606

Instruction Manual



This heavy duty Stand Mixer has the power, capacity, precision and planetary mixing action ensure efficient mixing and beating, not only can knead even the toughest whole grain bread, also has a sufficient wide range usage. Different speed is engineered for whipping custards, cream, meringues and so on. In words, with this heavy duty stand mixer you could incorporate maximum air and prepare the meals, snack, and dessert wonderful and enjoyable.

TECHNICAL DATA

Model: PLM-606

Rated voltage: 220-240V, 50/60Hz

Power consumption: 600W

Protection class: II

GENERAL SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- This appliance is for household use only.
- Never dip machine into any liquid and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- Always disconnect the product from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Avoid children or other people who do not know the operation of this machine to use it, unless they are under proper instruction. 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.
- If the supply cord is damaged, it must be replaced by the manufacture of its service agent or a similar qualified person in order to avoid a hazard.
- Keep your finger away from moving parts and fitted tools .Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Take care when rise up the arm of this appliance in case any strikes.

BEFORE CONNECTING TO POWER

- Before connecting to the power, please check whether the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Using for the first time, rip off all wrapping paper and plastic bags. Clean the fittings.

KNOW YOUR KITCHEN MACHINE



①	Outlet for accessories	⑦	The housing
②	Mixing bowl	⑧	Accessory - "K" Stirrer beater
③	Sucker	⑨	Accessory - Whisk
④	Motor Unit	⑩	Accessory - Kneading hook
⑤	Locking knob	(11)	Accessory - Bowl Lid
⑥	Speeds Selector		

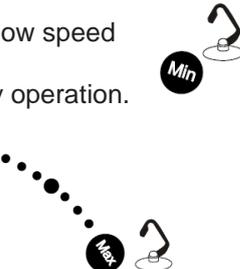
USING THE MIXING BOWL

1. Place ② the mixing bowl into the housing and turn the bowl until it locks into place.
2. In order to lift the arm, press the button ⑤ Locking knob down. The arm will move upwards.

3. Inserting ⑧ or ⑨ or ⑩ accessories into ① outlet. Sure the Accessory is into the end of outlet.
4. Now fill in your ingredients.
5. Press the button ⑤ Locking knob down again and in the same time press down the arm for lock.
6. For Insert the ①① mixing bowl lid and then insert the plug into power socket.
7. Turn ⑥ Speeds Selector to start the machine and set the right speed.
8. After operation, turn the ⑥ Speeds Selector back to the beginning position to stop machine. Then remove the mains plug.
9. Press the button ⑤ Locking knob down. The arm will move upwards.
10. ② The mixing bowl can now be removed.
11. The mixture can now be released with the help of a spatula and removed from the ② the mixing bowl.
12. Clean the parts as described under “Cleaning”

Suggestion Speeds for the ⑧ or ⑨ or ⑩ accessories

Levels	Use	Type of Mixture
Foreside 1/3 of full stepless speed	<p>Kneading hook</p> 	<p>Heavy mixtures (e.g. bread or short pastry)</p> <p>BASE RECIPES TIPS:</p> <p>*** Ingredients: Max 1000g strong white bread flour; 700ml water (flour weight : water weight= 1 : 0.7)</p> <p>*** Operation:</p> <p>** Put the strong white bread flour and then the remaining ingredients to the mixing bowl,</p> <p>** Start the stirrer for 15 seconds at slow speed </p> <p>** Take away bowl lid for a more easy operation.</p> <p>** Approximately 10 minutes on a faster till to max speed </p>
Full stepless speed	<p>Whisk</p> 	<p>Light mixtures (e.g. cream, egg white, blancmange)</p> <p>BASE RECIPES TIPS:</p> <p>*** Ingredients: 6 egg whites</p> <p>*** Operation:</p> <p>** Put the eggs white to the mixing bowl,</p>  

		<p>** Start the Whisk approximately 10 minutes on the fastest speed.</p>
<p>Foreside 1/3 of full stepless speed</p>	<p>Stirrer beater</p> 	<p>Heavy mixtures (e.g. bread or short pastry)</p> <p>*** Ingredients: Max 1400g strong white bread flour; 1000ml water</p> <p>*** Operation:</p> <p>** Put the strong white bread flour and then the remaining ingredients to the mixing bowl,</p> <p>** Start the stirrer for 15 seconds at slow speed</p> <p>** Take away bowl lid for a more easy operation.</p> <p>** Approximately 3 minutes on a faster till to max speed</p> 
<p>Foreside 2/3 of full stepless speed</p>		<p>Medium-heavy mixtures (e.g. crepes or sponge mixture)</p> <p>GENERAL OPERATION:</p> <p>** Start the stirrer for 30 seconds at slow speed</p> <p>** Approximately 3 minutes on a faster till to max speed</p> 

CLEANING

- Before cleaning remove the power cord from the socket.
- Never immerse the housing with motor in water!
- Do not use any sharp or abrasive detergents.
- Only a damp rinsing cloth should be used to clean the outside of the housing.
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.

NOISE

We hereby declared that our product have a working noise level more than 80dB(A) but less than 85dB(A). We suggest wearing ear protection while operating the appliance.

WEEE

This product contains recyclable materials.

Do not dispose this product as unsorted municipal waste. Please contact your local municipality for the nearest collection point.