



compact stand mixer

Instruction Manual



Item No. 34440 / 34450 / 34460

IMPORTANT SAFEGUARDS

PLEASE READ THESE INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

1. Read all instructions before using this Food Mixer.
2. Make sure the appliance is thoroughly cleaned before using.
3. To protect against risk of electrical shock do not immerse power cord, plug, motor or base unit in water or other liquid.
4. If the supply cord is damaged, it must be replaced by qualified electrical person in order to avoid a hazard or the product must be disposed of.
5. Make sure the Mixer is set to "0" (OFF) position before and after use.
6. Always disconnect the appliance from the mains if it is left unattended and before assembling, disassembling or cleaning.
7. Operate the appliance only on a flat, stable working surface.
8. Use only attachments that are included in the packaging of the appliance. The use of other attachments may cause fire, electric shock or injury or damage the appliance.
9. All components included with the Mixer are compatible with this product only. Do not use these parts on other similar products.
10. This appliance is intended for household and indoor use only. It should not be used for commercial purposes.
11. Do not let cord hang over edge of table or counter or touch hot surfaces including stoves.
12. Avoid contact with moving parts. To reduce the risk of injury to persons and /or damage to the appliance, do not put your hands, hair, clothing or other objects near or in the Mixer during use.
13. This appliance should only be used to mix soft ingredients such as flour, cream, eggs or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.
14. Check the appliance and the cord for damage regularly. Do not use the appliance if any of the parts are damaged.

15. Do not remove any parts while appliance is in use or plugged in.
16. Keep the mixer, power cord and plug away from flames or hot area (e.g. oven, gas burner or electric burner etc.)
17. Do not fill the ingredients into Mixing Bowl beyond "MAX" level mark.
18. Make sure the appliance is thoroughly cleaned before using.
19. This appliance is not to be used 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. Switch off the appliance and disconnect from mains power supply if it is left unattended and before assembling, disassembling or cleaning.
22. Cleaning and user maintenance shall not be made by children without supervision.
23. This appliance is for food mixer use only. Do not misuse it for other purpose.
24. The maximum operating time is 6 minutes. Allow it to rest for at least 10 minutes before using it again.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

BEFORE FIRST USE

Remove any packaging material before first use. Clean the appliance and all of its accessories as described in the section "Cleaning" prior to assembly and use.

CAUTION: To prevent damage to the appliance, the Beaters (5) and Dough Hooks (11) should NOT be used together.

PARTS



- | | |
|------------------------|---------------------|
| 1. Eject Button | 7. Mixing Bowl |
| 2. Motor Head | 8. Rotating Plate |
| 3. Speed Control | 9. Bowl Shift Lever |
| 4. Beaters/Hooks Shaft | 10. Main Base |
| 5. Beaters | 11. Dough Hooks |
| 6. Tilt Release Button | |

SETTING UP YOUR MIXER



1. Place the Main Base on a flat, clean and stable surface.



2. Position the Mixing Bowl onto the Rotating Plate. Hold the Rotating Plate in place and turn the Mixing Bowl clockwise until it locks into place.



3. Hold down the Tilt Release Button and push the Motor Head upwards. Release button to lock in place.



4. Insert the right and left Beater accordingly into the Beater Shaft. Push the Beater until it clicks into place.

NOTE: Ensure the beater labeled with an "L" is in the Left Socket, and the Beater with an "R" is in Right Socket.



5. Press the Tilt Release Button to push the Motor Head down.

Now your Mixer is ready for use!

USING YOUR MIXER

WARNING: DO NOT PUT HANDS OR UTENSILS INSIDE THE MIXING BOWL WHILE THE APPLIANCE IS ON AND THE BEATERS ARE MOVING. MAKE SURE THE MACHINE IS OFF AND UNPLUGGED BEFORE PROCEEDING.

1. Make sure the Mixer is cleaned and placed on a flat, dry and stable surface prior to using it.
2. Pour ingredients into the Mixing Bowl. Do not fill the Mixing Bowl beyond "MAX" level mark. If the recipe requires flour, pour water and flour into the Mixing Bowl prior to turning on the Mixer. The ratio of flour and water is 10:7.
3. Make sure the Speed Control is set to the Off or "0" position setting first before plugging the Mixer in the socket outlet.
4. Adjust the Speed Control to the required speed setting. Refer to the Speed Settings Guide when deciding which speed is appropriate for your recipe.

SPEED SETTINGS GUIDE

SPEED	ATTACHMENT	DESCRIPTION
1 (Low)	Beaters	Used when first combining flour and other dry ingredients with liquid mixtures.
2 (Low)	Beaters	Use for butter, sauces, cream or batter.
3 (Medium)	Beaters * Dough Hooks	Great for mixing mashed potatoes, batter, dough or cream cheese. Attach Dough Hooks after the bread dough has been mixed for easy, mess-free kneading.
4 (Medium)	Beaters	Use to prepare cake batters and mix heavy creams, egg whites, or frosting.
5 (High)	Beaters	Use for beating whole eggs, mousse, ice cream or frosting.
6 (High)	Beaters	Best for whipping egg whites, meringues, or frosting.
*Dough Hooks are recommended when mixing flour.		

IMPORTANT! SHORT OPERATION TIME: TO PREVENT THE MIXER FROM OVERHEATING, DO NOT OPERATE THE MACHINE FOR MORE THAN 6 MINUTES AT A TIME. ALLOW THE MIXER TO COOL DOWN FOR 10 MINUTES BEFORE USING IT AGAIN.

CLEANING

Clean your Mixer thoroughly before using. Make sure to turn your Mixer to the setting "0" or (OFF) before unplugging and cleaning. Both the Mixing Bowl, Beaters are dishwasher safe. After each use, the Mixer should be cleaned properly.

WARNING: DO NOT IMMERSE THE POWER PLUG, CORD, MOTOR HEAD OR MAIN BASE IN WATER OR OTHER LIQUIDS.

1. Set the Mixer to speed setting "0" before unplugging and cleaning.
2. Tilt the Motor Head upwards and press the Eject button to remove Beaters.
3. Turn the Mixing Bowl anti-clockwise until it detaches from the Main Base.
4. Wash both Mixing Bowl and Beaters in warm, soapy water.
5. Wipe down the Main Base with a damp dish cloth.

STORAGE

- The Mixer must be stored in dry location and kept away from children. At the same time, make sure that the appliance is disconnected from mains power outlet.

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.

TROUBLE SHOOTING

THE BEATERS ARE NOT TURNING.

Make sure all the parts are assembled correctly. Make sure that the Beater labeled with an “L” is in the Left Socket, and the Beater with an “R” is in Right Socket.

Check to see if there is anything stuck inside the Beater Shaft. This may cause the Beaters to jam or prevent them from being properly attached to the Motor Head.

THERE IS A BURNING ODOR COMING FROM THE MIXER.

Turn off and unplug the Mixer. Allow the motor to cool down before resuming use of the appliance. This may occur when the mixture is extremely thick or the appliance has been running continuously for 6 minutes or more, causing the motor to overheat.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment



This mark on a product and/or accompanying documents indicates that when it is to be disposed of, it must be treated as Waste Electrical & Electronic Equipment (WEEE).

Any WEEE marked waste products must not be mixed with general household waste, but kept separate for the treatment, recovery and recycling of the materials used.

For proper treatment, recovery and recycling, please take all WEEE marked waste to your Local Authority Civic waste site, where it will be accepted free of charge.

If all consumers dispose of Waste Electrical & Electronic Equipment correctly, they will be helping to save valuable resources and preventing any potential negative effects upon human health and the environment, of any hazardous materials that the waste may contain.

Made in P.R.C



Imported by Benross® L24 9WD