

Russell Taylors

USER MANUAL STAND MIXER

www.russelltaylors.co.uk



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 what is 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 hang over the edge of table or counter or hot surface.
6. For protecting against the risk of electrical shock, do not put the mixer or power cord in water or other liquids. This may cause personal injury or damage to the product.
7. Avoid contact with moving parts. You're your hands, clothing, as well as spatulas and other utensils away from the 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 or by children or infirm people.
9. The mixer cannot be used for mixing hard and dry

substance, otherwise the blade could be blunted.

10. 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 the use of the appliance by a person who is responsible for their safety.
11. Children should be supervised to ensure that they do not play with the appliance.
12. Be sure to turn the speed selector to the 0 position after each use.
13. Make sure the motor stops before disassembling and the cord plug is removed from the outlet.
14. Do not place an appliance on or near a hot gas stove or on a heated oven.
15. Never pull out the mixing beater, dough hook or egg whisk while the appliance is in operation.
16. Unplug from the outlet while not in use, before putting on or taking off parts, as well as before cleaning.
17. Do not operate the appliance for other than its intended use.
18. Do not use the appliance outdoor.
19. Save these instructions.
20. The 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. Switch off the appliance and disconnect it from the power supply before changing accessories or touching parts that move in use.

HOUSEHOLD USE ONLY

KNOW YOUR MULTIFUNCTION STAND MIXER

Product maybe subjected to change without prior notice

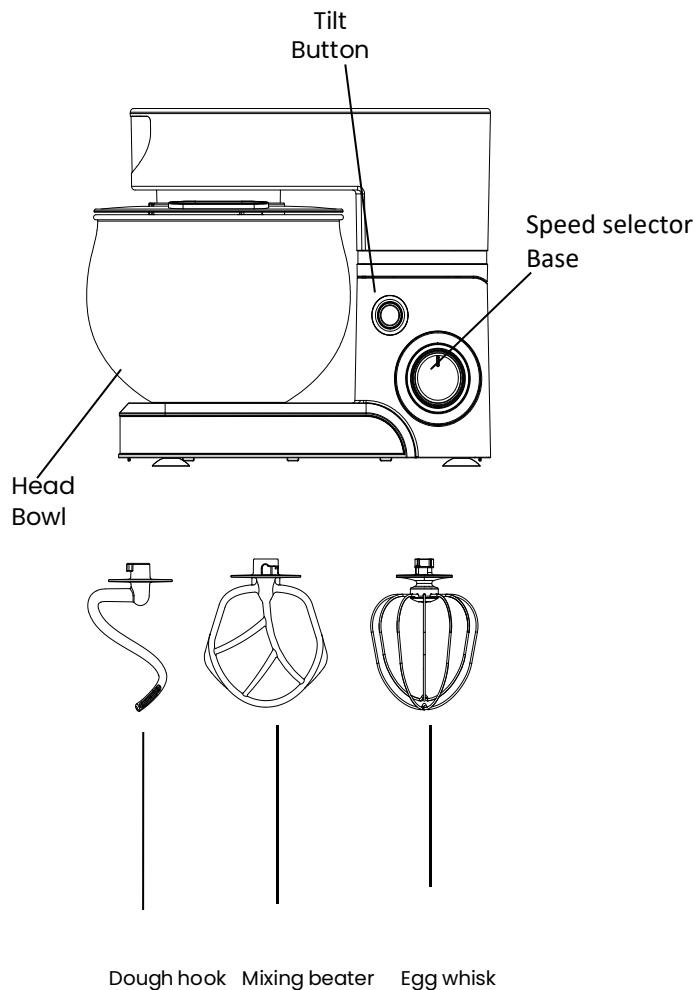


Fig.3

BEFORE USING MULTIFUNCTION STAND MIXER

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

1. Pressing 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 mixings to be performed: mixing beater for mixing and beating eggs and butter and dough hook for kneading the


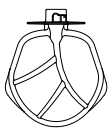
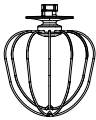
dough, the egg whisk for beating and frothing the egg white / milk/liquid food.

3. Insert the mixing beater/ dough hook/egg whisk directly, until it locks into position.
4. Ensure the mixing beater or dough hook or egg whisk is fully inserted into the socket, otherwise your mixing result may be affected.
5. Place the mixing bowl in position. First place the bowl on the base, then turn the bowl clockwise until it locks into the right position.
6. To lower the head and place the 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 and make sure the bowl cover in place.

USING YOUR MULTIFUNCTION STAND MIXER FOR MIXING

1. Ensure that the speed selector is on the OFF position, then stick the plug into 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 use shall not exceed 5 minutes and minimum 10 minutes rest time must be maintained between 2 consecutive cycles.

4. USAGE OF SPEEDS

ACCESSORY	fig.	Allowable speed selection	TIME	Max. Volume
dough hook		1~3	1speed for 30s, then 2speed for 30s ,last 3speed for 2~4 min	Maximum weight of flour : 1000g, And Maximum ratio of flour and water: 1g flour : 0.6ml water (1000g flour and 600 ml water) (35-45°C)
flat beater		1~4	1-2speed for 1 min, then 3~4 for 3~4 min	
whisk		5~6	5-7 min	At least egg white of 3 eggs No more than 15 eggs.

- When mixing is completed, turn the speed selector to the OFF position and unplug the cord from power outlet.
- Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

7. If necessary, you can scrape the excess food particles from the mixing beaters or dough hooks with a plastic spatula.
8. Pull out the mixing beater/ dough hook/egg whisk with a little force.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait for it completely cool down before cleaning.
2. Caution: the multifunction stand mixer cannot be immersed in water or other liquid.
3. Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
4. Wipe any excess food particles from the power cord.
5. 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 used at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated eggs in your recipe, break the eggs into a separate container first, then add 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 combined. Always use the low speed.

4. 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.