

# GIVENEU

## Stainless Steel Stand Mixer

Give you a new life experience



Before using please read the instruction manual and keep it for future use

[www.giveneuhq.com](http://www.giveneuhq.com)

# IMPORTANT SAFEGUARDS

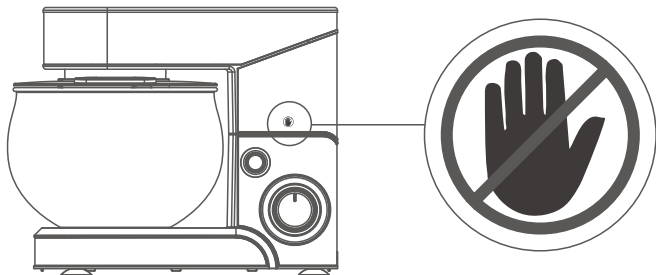
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Before using the electric appliance, basic precautions should be always followed as following:

- Read all instructions.
- Make sure that your outlet voltage responds to the stated on the rating label of the mixer.
- Do not operate the stand mixer with a damaged cord or plug. Do not use the stand mixer if the appliance malfunctions, drops or damaged in any manner.
- Do not leave mixer unattended while it is working.
- Do not let the cord to hang over the edge of table or counter or hot the surface.
- 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.
- 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.
- Closing supervision is necessary when your appliance is being used near by children or infirm people.
- The mixer for mixing can not be used for mixing hard and dry substance ,otherwise the blade could be blunted.

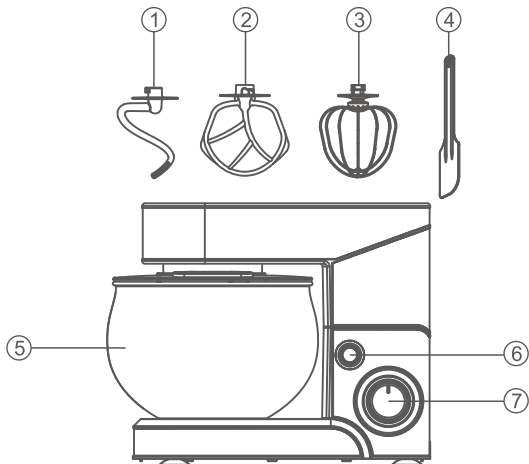
- This appliance is not intended for being used by people (including children) with reduced physical , sensory or mental capabilities ,or lack of experience and knowledge , unless they have been supervised by a person who is responsible for his safety.
- Be sure to turn the speed selector to “0” after use. Make sure the motor stops before disassembling. And the power cord plug is removed from the outlet.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never pull out mixing beater/dough hook/egg whisk when the appliance is in operation.
- Do not operate the stand mixer with a damaged cord or plug.
- Do not use the stand mixer if the appliance malfunctions, drops or damaged in any manner.
- Do not leave the stand mixer unattended while it is working.
- Children should be supervised to ensure that they do not play with the appliance.
- **Unplug from outlet** before assemble or disassemble or clean the machine.
- Do not operate the appliance for each than its intended use.
- Do not use the appliance outdoor.
- Save these instructions.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been supervised or instructed concerning use of the appliance in a safe way and if they understand the hazards related.
- Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling disassembling or cleaning.
- Switch the appliance and disconnect it from power supply before changing accessories or approaching part that move in use.
- Carefully Pinch.



# DESCRIPTION

Product maybe subjected to change without prior notice.



- ① Dough hook
- ② Mixing beater Fig.3
- ③ Egg whisk
- ④ Scraper
- ⑤ Head Bow
- ⑥ Tilt Button
- ⑦ Speed selector Base

## Specifications:

<b>Rated Power</b>	1000W	<b>Rated Voltage</b>	120V
<b>Rated Frequency</b>	50/60Hz	<b>Material</b>	Stainless Steel
<b>Size</b>	13.7*8.98*10.94 inches	<b>Weight</b>	10.14 LB

# CONTROL AND FEATURES

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## ■ BEFORE USING 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.

- Depressing the tilt button, the head of the mixer will automatically release and lock into the tilt position.
- Select the desired attachments according to the needs : 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.
- Inserting the mixing beater/ dough hook/egg whisk directly ,until it lock into the right 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.**

- 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).
- To lower the head and place mixing beater/ doughhook/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 (see Fig.2).

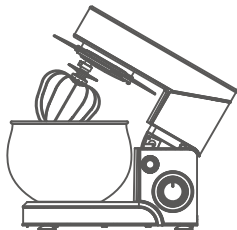


Fig.1

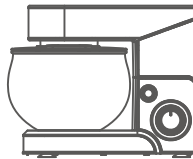


Fig.2

## CARE AND CLEANING

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Do not immerse mixer, cord, or plug in water or any other liquid.

- Turn speed control dial to OFF ( 0 ). Unplug.
- Bowl, splatter shield, nonstick dough hook, whisk, and flat beater are dishwasher-safe on the top rack. **DO NOT** use the “SANI” setting when washing in the dishwasher. “SANI” cycle temperatures could damage your product.
- Wipe outside of stand mixer with a damp cloth or sponge and dry.

## DISPOSAL

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Do not dispose of the device in normal domestic waste.

- Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.
- Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

## TROUBLESHOOTING

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### Food is not mixed.

- Place liquid ingredients in bowl before adding dry ingredients.
- Stop mixer and scrape sides of bowl.
- Increase speed.

## **Food splatters during mixing.**

- Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened. See page 5 for how to use splatter shield.
- Splatter shield is not in place. Slide splatter shield over bowl until it rests on bowl.

## **Mixer “walks” on counter during mixing.**

- Reduce speed.
- Reduce quantity of ingredients in bowl.
- Make sure counter top is clean. This allows the suction cups to grip counter top and reduce mixer movement.



# TROUBLESHOOTING

NO.	Troubles	Solution
1	The machine doesn't work	<ul style="list-style-type: none"><li>• Check if the plug is in good contact with the socket.</li><li>• Check if the rise button springs back in place.</li><li>• Check if the machine works continuously more than 6 minutes, and wait until the motor cools down.</li></ul>
2	Noise in the mixing bowl when working (the accessory scraped the bowl)	<ul style="list-style-type: none"><li>• Check if the mixing bowl is properly installed.</li><li>• Check if the accessory installed properly on machine.</li></ul>
3	The pot cover doesn't fit the mixing bowl properly	<ul style="list-style-type: none"><li>• Check if the pot cover placed on the machine properly.</li><li>• Check if the mixing bowl installed properly on machine and locked correctly.</li></ul>
4	The machine doesn't work on certain speed	<ul style="list-style-type: none"><li>• Check if the mark on speed knob corresponds to the speed silkscreen on housing.</li><li>• Rotate speed knob to 0, and re-check if the machine works.</li></ul>
5	Movements when the machine working	<ul style="list-style-type: none"><li>• Check if the anti-slip feet fall off.</li><li>• Check if the machine is placed on a smooth and flat tabletop.</li></ul>
6	The rise button didn't spring back in place after installing the mixing bowl and pot cover	<ul style="list-style-type: none"><li>• Check if the pot cover placed on the machine properly.</li><li>• Check if the mixing bowl is properly installed.</li></ul>

# RECIPES

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## ■ Chocolate Velvet Layer Cake

### •Ingredients:

1. 2 cups (473 ml) cake flour
2. 1/2 cup (118 ml) unsweetened baking cocoa 2 teaspoons (10 ml)
3. baking soda
4. 1/4 teaspoon (1.3 ml) salt
5. 10 tablespoons (148 ml) butter, room temperature 2 cups (473 ml) packed light brown sugar
6. 2 eggs
7. 1 teaspoon (5 ml) vanilla
8. 3/4 cup (177 ml) sour cream
9. 3/4 cup (177 ml) cold brewed coffee

### •Directions:

Preheat oven to 350°F (177°C). In a small bowl, stir together flour, cocoa, baking soda and salt. Set aside. Using flat beater attachment, cream butter and sugar on setting 8. Add eggs, one at a time, beating well after each addition. Add vanilla. Reduce speed to setting 2. Add half of flour mixture, then all of sour cream. Add remaining flour mixture; then slowly pour in coffee. Mix on setting 2 for about 30 seconds. Turn off mixer and scrape sides and bottom of bowl. Turn mixer on to setting 8 and mix until thoroughly blended. Divide batter between 2 greased and wax paper-lined 9-inch (23-cm) round cake pans. Bake 30 to 35 minutes or until tests done. Cool in pan for 5 minutes; then remove from pans and cool on racks. Frost with Bittersweet Chocolate Frosting.

**Makes one 2-layer cake**

# RECIPES

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## ■ Bittersweet Chocolate Frosting

### •Ingredients:

- 1. 1/3 cup (79 ml) butter, room temperature
- 2. 2 1/2 cups (591 ml) confectioners' sugar
- 3. 3/4 cup (177 ml) unsweetened baking cocoa 1/4 cup (59 ml) milk
- 4. 1 to 2 tablespoons (15 to 30 ml) cold brewed coffee
- 5. 1 teaspoon (5 ml) vanilla

### •Directions:

Using flat beater attachment, beat butter on setting 8 until smooth. Add confectioners' sugar and cocoa alternately with milk and continue beating until smooth. Add vanilla and beat until smooth and blended.

## ■ Simple Yeast Rolls

### •Ingredients:

- 1. 1 cup (237 ml) warm water, 100° to 110°F (38° to 43°C)
- 2. 25-ounce (8-g) package active dry yeast 1/4 cup (59 ml) butter, melted and cooled 3 tablespoons (44 ml) sugar
- 3. 1 teaspoon (5 ml) salt
- 4. 1 egg
- 5. 3 to 3 1/2 cups (710 to 828 ml) all-purpose flour

### •Directions:

Pour water into mixing bowl. Add yeast and let dissolve for 5 minutes. Add butter, sugar, salt, and egg. Using dough hook, mix on speed 2 for about 30 seconds. Add 3 cups (710 ml) of the flour and mix on speed 4 for about 2 minutes. Add additional flour, if necessary, to make a soft dough. Cover and let rise in a warm place for about 1 hour.

Preheat oven to 350°F (177°C). Stir down the dough and dump onto lightly floured surface. Divide the dough into 4 equal portions; then divide each portion into 4 golf ball-sized balls. Place the 16 balls in a greased 9- x 13-inch (23- x 33-cm) baking pan. Let rise in a warm place for about 30 minutes. Bake 25 to 30 minutes.

**Makes 16 rolls.**

# RECIPES

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## ■ **Sponge Mixture (Basic Recipe)**

### • **Ingredients:**

- 1.200grams soft butter or margarine
- 2.200grams sugar
- 3.1 packet vanilla sugar or 1 bag Citro-Back
- 4.1 pinch of salt
- 5.4 eggs
- 6.400grams wheat flour
- 7.1 packet baking powder
- 8.approx 1/8 liter milk

### • **Directions:**

Transfer the wheat flour and the remaining ingredients to the mixing bowl, stir with the beater for 3 seconds on level 1, then for approximately 3 minutes on level 2. Grease a tin or cover with baking paper. Fill in the mixture and bake.

Before the cake is removed from the oven, test to see if it is done. With a sharp wooden stick pierce the center of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow it to cool.

### **Traditional Oven**

**Insertion height: 2**

**Heating: electric oven, top, and bottom heat 175-200°C;**

**gas oven: level 2-3**

**Baking time: 50-60 minutes**

**Depending on taste, this recipe can be changed, for example with 100g**

**raisins or 100g nuts or 100g grated chocolate. In fact, the possibilities are endless.**

## 2 YEARS WARRANTY

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**This product is covered by 2-years limited warranty from the date of purchase subject to the below conditions:**

- ① The product is free of defects in materials and workmanship by manufacturer.
- ② This product is being correctly used according to our user manual.

### **Limitations:**

- ① Product misuse, abuse, negligence, accident, repairs, alterations, or lack of maintenance.
- ② Our warranty policy is limited to purchase made from us(GIVENEU). If you purchase from a different retailer, please contact them directly. Unauthorized reselling of GIVENEU products is prohibited.
- ③ Warranty-related shipping costs can only be covered in the country of purchase. If the product is taken outside the country of purchase, any shipping costs will be the buyer's responsibility.

**Friendly reminder: When contacting us for help, be sure to provide the Order ID for a fast solution.**

### **Contact Us:**

We would love to hear from you. Please contact us at **support@giveneuhq.com** for any inquires.

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