

## WARRANTY

This GLEN Hand Mixer is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of two year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

## SPECIFICATIONS

Supply Voltage : 220V-240V~50Hz

Power : 250 W

PRODUCT NAME HAND MIXER SA 4046

DATE OF PURCHASE \_\_\_\_\_

SERIAL NO. \_\_\_\_\_

Manufactured & Marketed by :

**GLEN APPLIANCES PVT. LTD.**

Plot No. 919, Sector-68, IMT,  
Faridabad, India-121004.

**Head Office/In case of customer  
complaints : Contact Manager -  
Customer Support**

I-34, DLF Industrial Area, Phase-1,  
Faridabad, India-121003.

**Helpline** : 9266655555

**Email** : info@glenindia.com

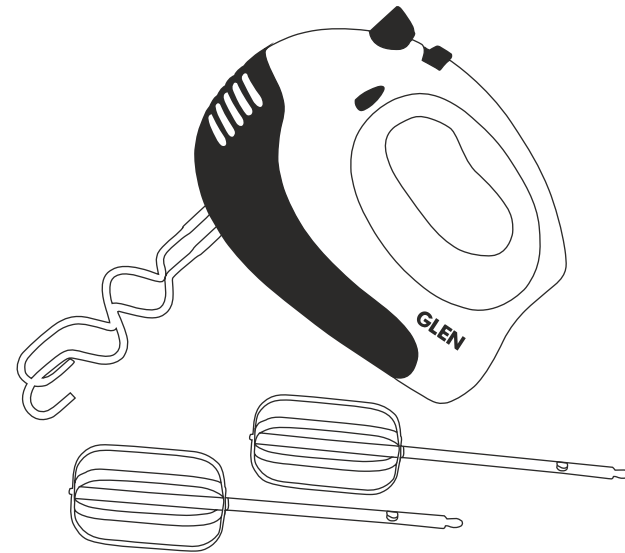
**Website** : www.glenindia.com

DEALER'S STAMP & SIGNATURE

**HAND MIXER**  
SA 4046

# GLEN

Live Better !



## MADE IN INDIA

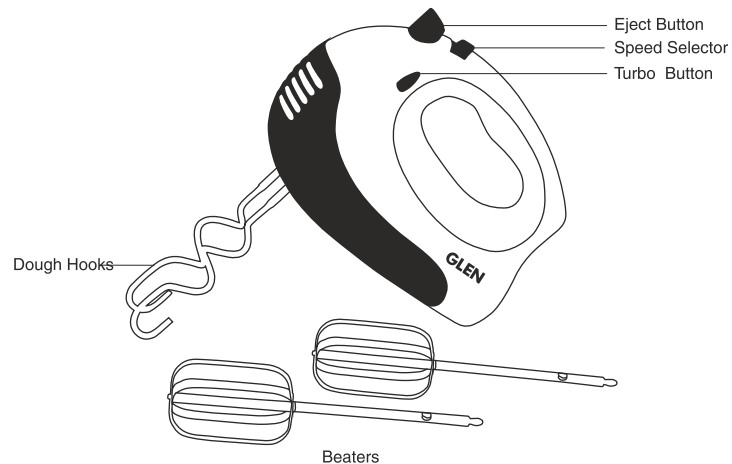
USER'S GUIDE

**SAFETY**  
IS : 302-2-30



CM/L-9512447121

## IDENTIFY YOUR HAND MIXER GL 4046



## USING YOUR HAND MIXER

**Beaters:** Used for easy mix dough, egg white, whip cream, cream, mayonnaise and puree. Also suitable for mixing/stirring sauces and pudding powders.

**Dough Hooks:** Used for preparation of heavy yeast dough or short pastries. Also potato dough to dumpling and potato pancake preparation mixes knead. When kneading yeast dough, first use a low speed and then use high speed to achieve best results.

- Clean the dough hooks and beaters.  
Assemble the beaters or dough hooks into the mixer.
- For dough hooks, the one with washer can only be inserted into the big socket and the other one can only be inserted into small socket. Beaters can be inserted in either socket, as they are identical.
- Position the bowl with the ingredients on a dry, stable level work surface.

Ensure that the unit is at the 0 setting, and then plug in the power source.

There are 5 setting. Push the speed selector to your desired setting and the appliance will start working.

The speed will be highest once the TURBO button is pressed.

- The maximum operation time per cycle is 5 minutes. Minimum 20 minutes rest time must be maintained between two consecutive cycles.  
When mixing is completed, push the speed selector to 0 position, unplug the cord from power outlet. If necessary you can scrap the excess food particles from the beaters or dough hook using rubber or wooden spatula.
- Hold the beaters or dough hooks with one hand and press the EJECT button firmly down with the other hand, remove the beaters.

- The eject button will function only when the speed selector is on 0 setting, never face beaters towards any person, it may result in injury.

## CLEANING AND MAINTENANCE

Always turn the power off, remove the plug and allow the toaster to cool before cleaning.

- Wipe over the outside surface of the unit with a dampened cloth and polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Wash the beaters and dough hooks in warm soapy water and wipe dry. The beaters and dough hooks can also be washed in the dishwasher.
- The mixer cannot be immersed in water or other liquid.

## SAFETY PRECAUTIONS

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 appliances by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Always allow adequate air space above and on all sides for air circulation. Do not allow the appliance to touch curtains, wall

## COOKERY TIPS

Refrigerated ingredients, such as butter and eggs, should be brought at room temperature before mixing begins.

- To eliminate the possibility of shells in your recipe, break eggs into separate container first, then add to the mixture.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe.
- Temperature of ingredients and their texture variation, vary the required mixing time and results.
- Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Never eject beaters when the appliance is in operation.
- Avoid contact with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.