

# 300W STAND MIXER



**RATED  
POWER**  
300W

**VOLTAGE**  
220-240V

**FREQUENCY**  
50/60 Hz

**CAPACITY**  
4.3L

**Thank you for purchasing this NETTA product.**

Please read the user manual carefully before operating this appliance.

We will update our instruction manuals if necessary.

For the most up-to-date user manual, please visit our official website:  
[www.nettdirect.com](http://www.nettdirect.com).

You can download a copy of up to date user manuals at any time in electronic format. We do not supply you with a paper-based user manual after each revision.

## Require a larger version of this Instruction Manual?

Please download electronically from our website and use PDF reader on your device to enlarge the text if needed.

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

## SAFETY & WARNINGS

### INTENDED USE

NETTA Design is for domestic and indoor use only. This product is not intended for use by people who have lack of experience and knowledge or have reduced ability, or sensory and metal capabilities. Keep supervised when groups of people use this item.

### REGULAR CHECKUPS

- Check cables every time before plugging into a socket, make sure power cables are not burst or snapped and that the power-plug has no damage.
- Check all the knobs are functioning correctly.

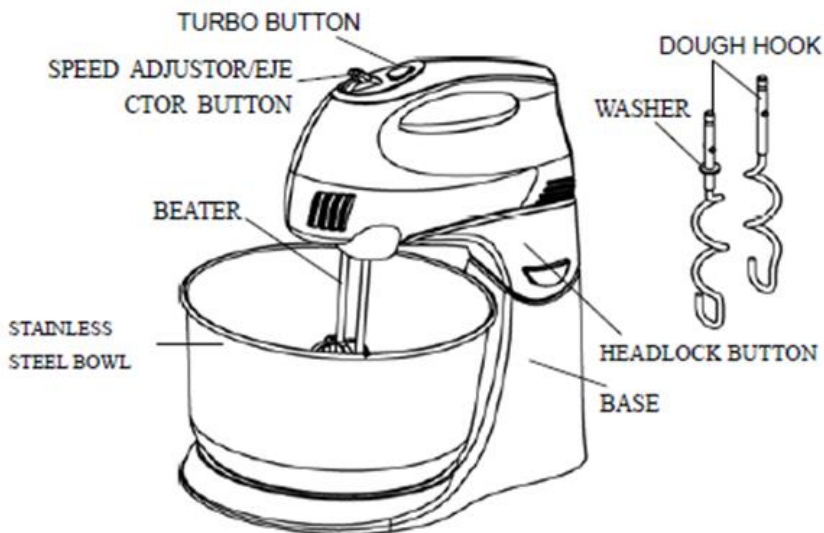
## GENERAL CAUTIONS

- Always follow this instruction manual and go through all the safety checks.
- This is not toy - do not let children play with it.
- **DO NOT** modify this product in any way.
- Before using an electric powered appliance, check the rating label and voltage information on this manual, or the rating label on back of the machine.
- This product wattage is **300W**, ensure this device is connected to a power socket. **DO NOT** plug this unit into a socket extension or cable extension.
- Always connect the device to a socket with Residual Current Device (RCD) fitted with your home circuits.
- If you are unsure, please seek a certified election for advice.
- Never over-load the food bowl.
- Product should be positioned in a stable position with the handles positioned to avoid spillage of liquids.
- Product must be placed on an even, cable free surface with good ventilation before use.
- The appliance must not be immersed in liquid.

## RISK OF PERSONAL INJURY

- Read all instructions before using this mixer.
- This appliance cannot be operated by children.
- Unplug from the outlet when not in use and before putting on or taking off parts and before cleaning.
- Avoid contact with moving parts. Keep hands and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to people and/or the hand/stand mixer.
- Do not operate hand/stand 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 service centre for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- The accessories can only be removed when the speed selector is at zero position.
- Do not let the power cord hang over the edge of a table/counter or touch hot surfaces.
- Do not use outdoors or for commercial purposes.
- To protect against the risk of electrical shock, do not put hand/stand mixer in water or other liquid. This may cause personal injury and/or damage the product.
- Do not place hand/stand mixer on or near a hot burner or in a heated oven.
- Do not use hand/stand mixer for other than the intended use.
- Do not leave hand/stand mixer unattended while it is operating.
- Remove beaters from mixer before washing.
- Save these instructions.
- This product is for household use only.

## KNOW YOUR PRODUCT



### USING YOUR HAND/STAND MIXER:

1. Place the food that needs blending into the bowl and then place the bowl on the stand.
2. Assemble proper beaters or dough hooks into hand/stand mixer. Note: Beaters can be inserted in either socket as the beaters are identical. For dough hooks, the one with the washer can only be inserted into the big socket and the other one can only be inserted into the small socket. The two dough hooks cannot be inserted in reverse. If they do, the mixer can still operate, however, you will not get proper kneading action and could risk ruining a recipe or damaging your mixer.
3. Align the two front holes below the hand mixer with the two snaps on top of the stand, then press down the end of the hand mixer vertically

and gently. A click indicates that the mixer has been assembled correctly.  
Note: You can operate without the stand.

4. Ensure that the unit is at the 0 setting before plugging into the power source.
5. Turn the speed selector to your desired setting, the appliance will start working and the speed will increase 15% if the turbo button is pushed at any time.
6. The maximum operation time per use should not exceed 5 minutes and a minimum of 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, we suggest setting the speed selector is in position 1 or 2 for several minutes and then set in the top speed to achieve the best results.
7. When mixing is completed, turn the speed selector to 0 position and unplug the cord from the power outlet.
8. Press down the 'lock head' button with one hand, you can pull up the end of the hand mixer a little then push forward with another hand and you can take it off.
9. If necessary, you can scrape the excess food particles from the beaters or dough hooks with a rubber or wooden spatula.
10. Place fingers loosely around the spindles and press the 'eject' button down firmly, remove the beaters/dough hooks and place in the sink for an easy clean-up.

**Caution: The speed selector must be at 0 position before pressing down 'eject' button to remove accessories. Never press the 'eject;' button when the appliance is operating.**

## **CLEANING AND MAINTENANCE:**

1. Unplug the appliance and wait for it to completely cool down.
2. Wipe over the outside surface of the head and base with a damp cloth and polish with a soft, dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the mix bowl, beaters and dough hooks in warm soapy water and wipe dry. The beaters and dough hooks may be washed in the dishwasher.
5. The bowl can be used in the dishwasher.

## **COOKERY TIPS:**

- Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients until just combined. Always use the low speed.
- To eliminate the possibility of shells or gone-off eggs in your recipe, break eggs into a separate container first, then add to the mixture.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
- Climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation all play a part in the required mixing time and the results achieved.

## **REFERENCE RECIPE:**

### **Beating Eggs:**

Put 500g of eggs into the bowl, choose your beater and let the appliance work at the highest position for three minutes.

### **Blending Flour:**

Put flour and water into the bowl at a ratio of 100:72. Use the dough hooks at a lower speed for 30 seconds and then run at its highest speed for 4/5 minutes.

## DISPOSAL OF PRODUCT

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

### **DISPOSAL:**



Please remember to dispose of this product responsibly. This item cannot be disposed of with general waste. Please contact your local council authority for more information on how to dispose this product. If this product is disposed of with general waste, it will end up in a landfill and will leak hazardous substances into the groundwater – effecting our

food chain.

## YOUR WARRANTY

If you purchased with NETTADIRECT, or our authorised resellers you will automatically enrol your warranty for 1 (ONE) year. You do not need to register again for your warranty. All warranties will be carried out to our terms and conditions including warranty conditions you will find out from our website at [www.nettadirect.com](http://www.nettadirect.com).

**Please NOTE:** Consumable parts will not be covered by warranty. If a consumable part needs replacing, you need purchase separately from our website.

Please quote with your original proof of purchase (invoice) and name or delivery address, postcode, so we can locate you when you contact us for warranty.





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## PRODUCT DEPENDENCY CODE (PDC)

Your PDC is below:

**PDC: HM5401-GS**

**SKU: 103702**

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