

ELBA

STAND MIXER

MODEL: ESMB-9925S

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

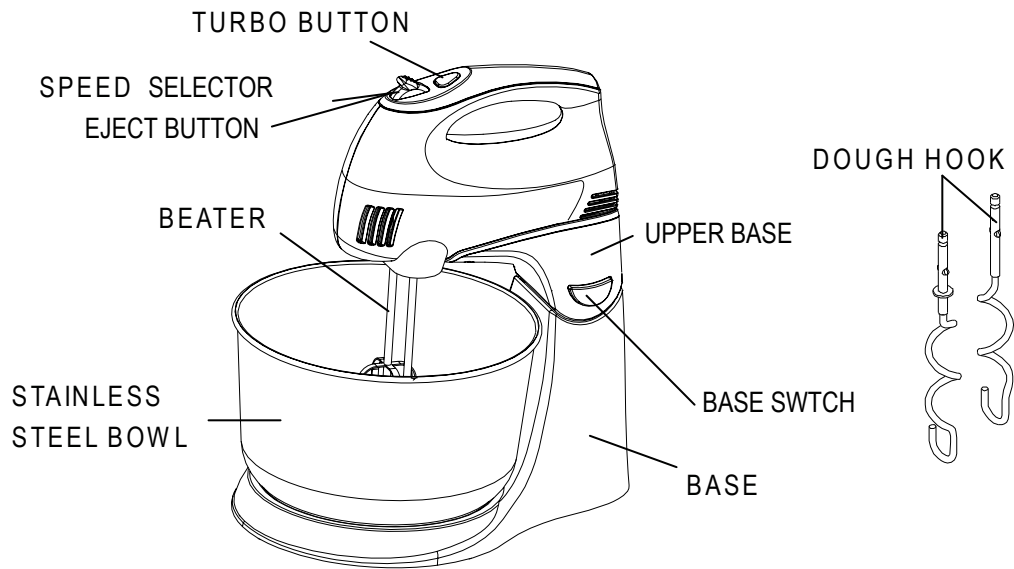
For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
3. Do not leave the mixer unattended while operating.
4. Do not let the power cord hang over edge of table or counter or hot surface.
5. **To protect against risk of electrical shock, do not immerse mixer in water or any other liquids. This may cause personal injury or damage to the product!**
6. Avoid contacting with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters and dough hooks during operation to reduce the risk of injury to persons, and/or damage to the appliance.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place the appliance on or near hot gas or on a heated oven.
9. Never eject beaters or dough hooks while operating the appliance.
10. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
11. Do not operate the appliance for other than its intended use.
12. Do not use this mixer outdoors.
13. This appliance is not intended for 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 appliances by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.
15. Save these instructions for future reference.

PRODUCT DESCRIPTION



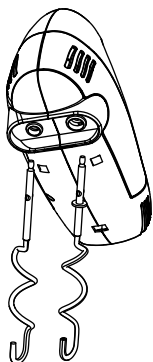
ACCESSORIES

Beaters - For mixing egg or any other liquids.

Dough hooks - For kneading the dough.

OPERATING THE STAND MIXER

Install the accessories such as beaters or dough hooks to the mixer.



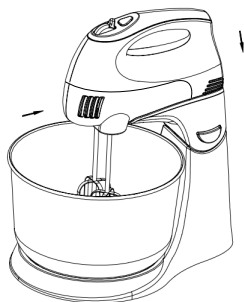
Note: Using the mixer for the first time, please clean the beaters, dough hooks and bowl. Before assembling the mixer, be sure the plug is unplugged from the wall outlet and the speed selector is on the "0" position.

1. Install the beaters or dough hooks to the hole at the bottom of the stand mixer.

2. For the beaters and dough hooks, the one with gear (refer to product illustration) can only be inserted into the right side of the hole and insert the one without gear to left side.

Note: The two beaters and two dough hooks cannot be inserted in reverse directions.

Install the hand mixer to the upper base.



Align the hole at the bottom of the hand mixer with the clips on top of the upper base, and then press the base switch to assemble the hand mixer to the upper base until it "clicks".

Detach the hand mixer from the upper base.



To detach the hand mixer from the upper base, press the base switch and lift the hand mixer's handle as per left figure.

Insert food into the bowl and position the upper base.



1. Press the base switch and tilt the upper base and remove the bowl.

2. Place the food that need to blend into the bowl, and then place the bowl back to the base.

3. After that, press the base switch and hold the upper base back to its position.

4. Adjust the speed selector according to your desired setting and the mixer will start working. There are 5 settings and the speed will achieve the highest if the turbo button is pressed at any time.

Warning: Do not place knife, metal spoon, fork and so on into the bowl during the process of mixing.

5. The max operation time shall not exceed 5 minutes. Let the appliance rest for approximate 10 minutes until the mixer has cooled down.

When kneading yeast dough, it is recommended to set the speed at the lowest (speed 1) first and then adjust to higher speed to achieve the best results.

Note: During the process of mixing, you may turn the bowl with hand to achieve the best results.

Remove the appliance for cleaning.

1. When mixing is completed, turn the speed selector to 0 position and unplug the appliance.

** If necessary you can scrape the excess food particles from the beaters or dough hooks by a spatula.

2. Lift the hand mixer, hold the

	<p>beaters/dough hooks with one hand and press the eject button firmly down with other hand to remove the beaters/dough hooks.</p> <p>Note: Remove the beaters/dough hooks only when the speed is at 0 position.</p> <p>3. The hand mixer can be used separately without the base in position.</p>
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CLEANING AND MAINTENANCE

1. Unplug the appliance and wait until it completely cool down before cleaning.
Caution: the mixer cannot be immersed in water or any other liquids.
2. Clean the product body and the base with a wet cloth and then wipe it with a soft dry cloth.
3. Wipe any excessive food particles at the power cord (if any) with dry cloth.
4. Immerse the bowl, beaters and dough hooks in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks may be placed in the dishwasher.

COOKING TIPS

1. Ingredients such as butter and eggs should always store in refrigerator before mixing begins.
2. To eliminate the possibility of shells or deteriorated eggs in your mixture, break eggs into separate container first, then adding it to the mixture.
3. Always start the process of mixing at lowest speed. Gradually increase to the recommended speed as desired.

ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

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