



**ELBA**

## **STAND MIXER**

**MODEL: ESMB-E3030(WH)**

### **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

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

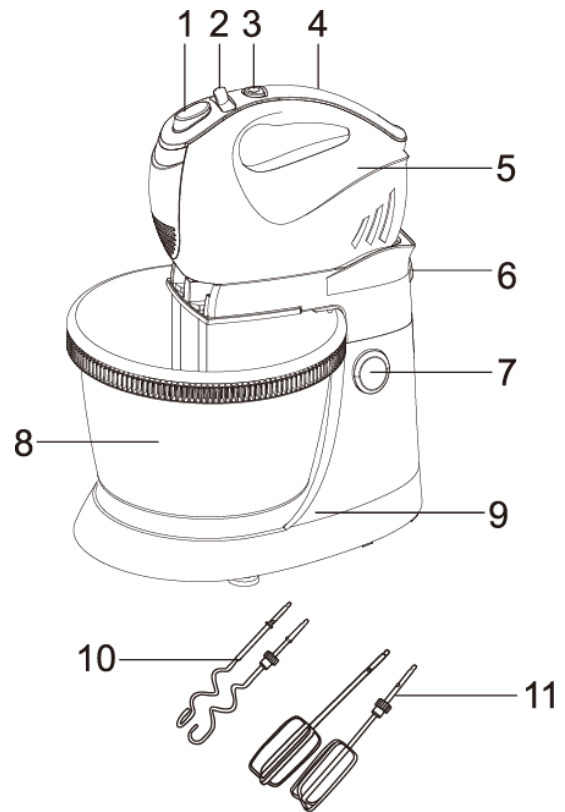
1. Read all instructions before using.
2. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
3. Do not leave the mixer unattended while operating.
4. Do not let the power cord hang over the edge of the table or counter or hot surface.
5. When removing the plug from wall outlet, grasp the plug to pull and not the cable.
6. **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!**
7. 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.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. Never use any accessories or parts from other manufacturers or that ELBA does not specifically recommend.
10. Always make sure that the beaters or dough hooks are fully inserted into position before connecting the plug to the wall outlet.
11. Do not place the appliance on or near hot gas or on a heated oven.
12. **Never eject beaters or dough hooks while in use.**
13. Bowl must be in proper position before operating the mixer.
14. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
15. Let the appliance to cool off before cleaning or storing.
16. This appliance is for domestic use only.
17. Do not operate the appliance for other than its intended use.
18. Do not use this mixer outdoors.
19. 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. Save these instructions for future reference.

### Important note:

- The maximum operation time shall not exceed 9 minutes. Let the appliance rest for approximate 30 minutes until the mixer has cooled down.
- Always power off the appliance before changing or removing the accessories.

## PRODUCT DESCRIPTION

1. Eject button
2. Speed selector
3. Turbo button
4. Mixer handle
5. Hand mixer
6. Lock/release button
7. Base switch
8. Mixer bowl
9. Mixer base
10. Dough hooks
11. Beaters



### Accessories:

Beaters: For mixing egg or any other liquids.

Dough hooks: For kneading the dough.

## MIXING GUIDE

Speed selector	Descriptions
0 <OFF>	No power at this stage.
1 <FOLD>	This is a good starting speed for bulk and dry foods such as flour, butter and potatoes.
2 <BLEND>	Best speed to start liquid ingredients for mixing salad dressings.
3 <MIX>	For mixing cakes, cookies and quick breads.
4 <CREAM>	For creaming butter and sugar.
5 <WHIP>	For beating eggs, cooked icings, whipping potatoes, whipping cream, etc.
TURBO	Maximum speed

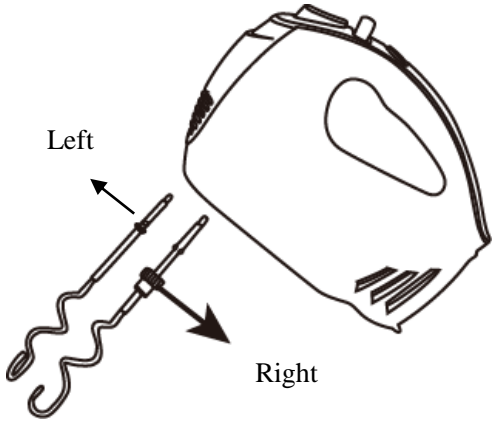
Caution: When mixing flour, start with speed 1 for 30-60 seconds, then change to speed 5 for continuous mixing.

## USING THE APPLIANCE FOR THE FIRST TIME

Please read all instructions carefully before using this appliance.

- Remove all packing material and check carefully. Make sure that the appliance is in good condition. It must have no cracks on the unit and no damage to the power cord or plug. Do not discard any packaging until all accessories are confirmed available in the packaging.
- Please make sure that the voltage indicated on the appliance corresponds with the household voltage.
- Remove any adhesive labels or stickers before using.

## OPERATING THE APPLIANCE

<p>Install the beaters or dough hooks</p>  <p>Left</p> <p>Right</p> <p>Figure 1</p>	<p><b>Note:</b> Prior to initial use, wash all parts that come into contact with food. Switch off and unplug the appliance before changing accessories. Select the desired accessories, depending on the mixing task to be performed: beaters for whisking, mixing and beating, or dough hooks for kneading.</p> <ul style="list-style-type: none"><li>● Hold the handle of the hand mixer with one hand and place the beaters or dough hooks with the other. Install the beaters or dough hooks to the hole at the bottom of the hand mixer</li><li>● The one with gear can only be inserted into the right side of the hole and the one without gear to the left side.</li></ul> <p><b>Note:</b> The two beaters and two dough hooks cannot be inserted in reverse directions.</p>
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Install the hand mixer to the upper base

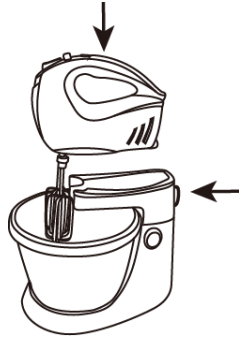


Figure 2

- Align the hole at the bottom of the hand mixer with the clips on top of the upper base, and then press the lock button to assemble the hand mixer to the upper base until it “clicks”.
- Make sure the mixer is placed on a flat and stable surface.

Detach the hand mixer from the upper base

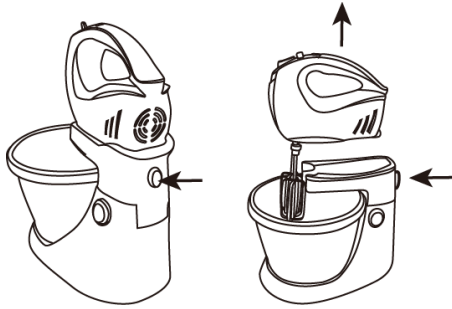


Figure 3

- To detach the hand mixer from the upper base, press the lock button and lift the hand mixer’s handle as per figure 3.

Place the mixer bowl onto the mixer base



Figure 4

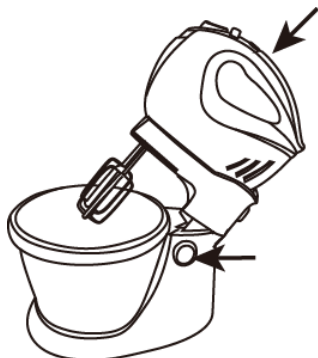


Figure 5

- Press the base switch and lift up the upper base. Place the food into the mixer bowl and return the bowl back to the base (Figure 4)
- After that, press the base switch again to level down the mixer until it locks into position. (Figure 5)
- Connect the plug to the wall outlet and power on.
- Switch on the appliance beginning from the lowest speed “1” to prevent ingredients from splashing out of the bowl.
- Then dial the speed selector according to your desired setting and the mixer will start working. There are 5 speed settings and the speed will achieve the highest if the turbo button is pressed at any time.
- The bowl will rotate by itself when operating if the gear is fitted properly.

**Warning:** The max operation time shall not exceed 9 minutes. Let the appliance rest for approximate 30 minutes until the mixer has cooled down.

4. Never eject beaters or dough hooks when the appliance is in operation.
5. After using, reset the speed selector to position “0” and unplug the appliance.
6. To dismantle the beaters or dough hooks from the mixer, press the eject button and remove.

**WARNING:** Remove the beaters/dough hooks only at “0” setting.

7. Always unplug from the power supply when you have done mixing and before cleaning.
8. The hand mixer can be used separately without the mixer base in position.

## CLEANING AND MAINTENANCE

1. Unplug the appliance from the power supply and wait until it completely cools down before cleaning.
2. Clean the exterior of the appliance using a damp cloth and then wipe it with a soft dry cloth.
3. Do not immerse the mixer on any other liquids.
4. Clean the beaters or dough hooks in warm soapy water. Rinse and wipe dry. Please note that beaters and hooks are suitable for dishwasher.
5. We recommend cleaning the accessories immediately to remove any food residues from the accessories after using. This will make cleaning easier and prevents bacterial growth.
6. Never use abrasive cleaners to clean the appliance, beaters or dough hooks.
7. If the supply cord is damaged, it must be replaced by the authorized service center or qualified technician in order to avoid hazard.

## 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 stated in the recipe.

## 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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