



ELBA

STAND MIXER
MODEL: ESMB-M3430(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

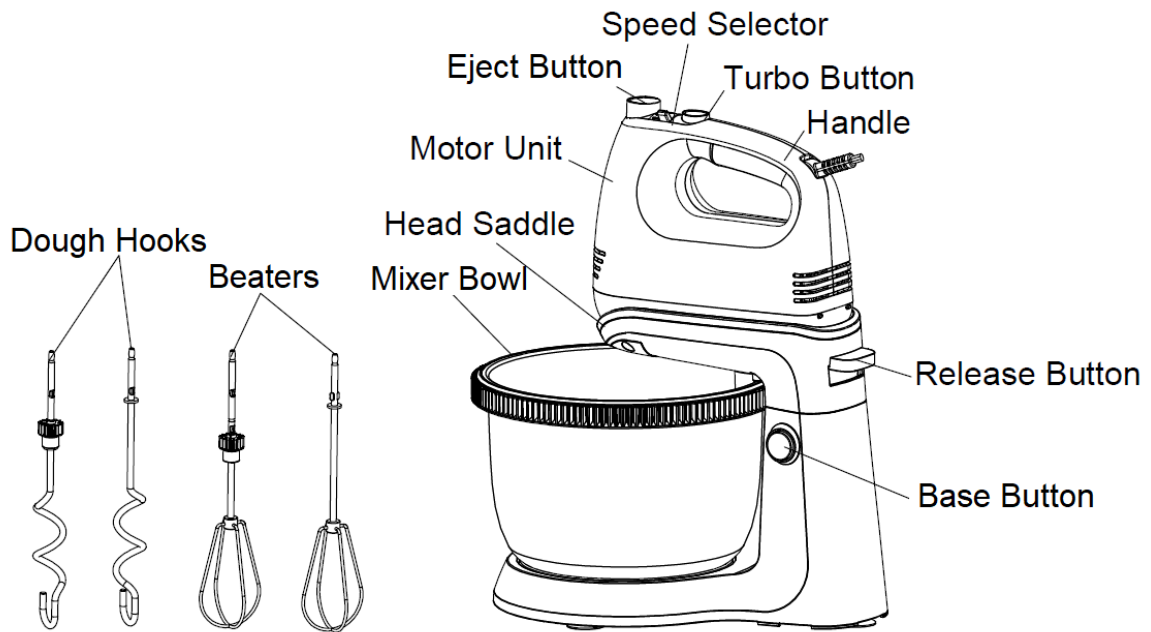
Before using the appliance, basic precautions should always be followed including the following:

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. Always power off the appliance before changing or removing accessories.
16. Let the appliance to cool off before cleaning or storing.
17. This appliance is for domestic use only.
18. Do not operate the appliance for other than its intended use.
19. Do not use this mixer outdoors.
20. 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.
21. Children should be supervised to ensure that they do not play with the appliance.
22. Save these instructions for future reference.

Important note:

- The maximum operation time shall not exceed 10 minutes. Let the appliance completely cool down before performing next working cycle to avoid any damages on motor unit.

PRODUCT DESCRIPTION



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

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

1. 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.

2. Place the appliance on the flat and stable countertop.

3. By install the beaters or dough hooks to 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. The one with gear can only be inserted into the right side of the hole and the one without gear to the left side.

Note: Ensure selected accessories are fully inserted into correct hole, otherwise your mixing result may be affected. Do not use different type accessories at the same times

4. Place the motor unit on the head saddle, making sure the socket at the bottom of bottom unit aligns with the lock hole on the head saddle (Fig 1), press the handle to lock the motor unit in place until a “click” sound can be heard. For detaching the hand mixer on the head saddle, press the release button and lift the hand mixer handle. (Fig 2)



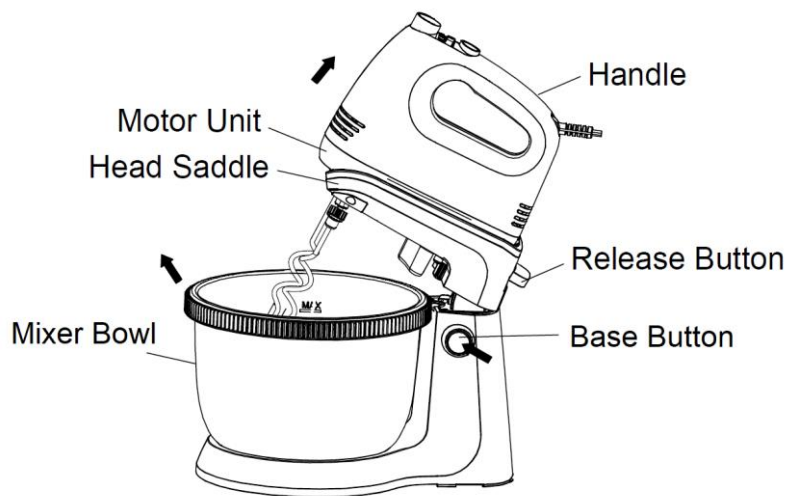
Fig 1.

Fig 2.

5. Put the ingredients into mixer bowl and shall not more than 2.5L. Otherwise, the ingredients will spill over the edge of the bowl during the mixing. Never add more than 1.5kg of ingredient (in total) to the mixing bowl. Else, may damaging the appliance.
6. Ensure the speed selector is at “0” setting and connect the plug to the wall outlet and power on.
7. 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.

Note:

- Do not put knife, metal spoon, fork and others into the bowl while working.
 - During kneading, some flour may adhere on the side of the bowl, at this time please stop the appliance and scrape the flour on the wall of mixing bowl by using plastic spatula to obtain good kneading result.
8. Maximum working time per cycle shall not exceed 10 minutes. Make sure to allow the unit completely cool down to room temperature before performing next working cycle. This is to avoid damages on motor unit.
 9. When mixing is complete, turn the speed selector to “0” position and unplug from power outlet.
 10. Press and hold the base button and lift the motor unit with head saddle until the motor unit is locked into tilt position, then you can also remove the bowl from base.
 11. To remove the motor unit from head saddle, press and hold the release button, then lift it directly.



12. If necessary, scrape the excess food particular from beaters or dough hooks by plastic spatula.

13. To eject the beaters or dough hooks, hold the beaters or dough hooks with one hand and firmly press the eject button down with the other hand to remove them.

Note:

- Before removing the attachments, ensure the speed selector is at “0” setting and the motor unit is removed from the head saddle.
- Never eject beaters or dough hooks when the appliance is in operation.
- Remove the beaters or dough hooks only at “0” setting.

14. Always unplug from the power supply when you have done mixing and before cleaning.

15. The motor unit can be used as a hand mixer.

Note: Never use containers made of glass or other fragile material as there may be risk of damage.

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 into water or on any other liquids.
4. Detach the bowl from the appliance and clean it with water. Then wipe it with dry cloth before storage.
5. Clean the beaters or dough hooks in warm soapy water. Rinse and wipe dry. Please note that beaters and hooks are suitable for dishwasher.
6. 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.
7. Never use abrasive cleaners to clean the appliance, beaters or dough hooks.
8. 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 be in room temperature before mixing begins. Prepare the ingredient ahead of time.
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 your recipe.
4. When mixing liquid, especially hot liquid adds small quantities at a time to reduce spillage.
5. Do not over beat. Be careful that you only mix/blend mixture as recommended in your recipe. Fold into dry ingredient only until just combined. Always use the low speed.
6. Should any object, such as spatula fall into the bowl while the mixer is operating, turn the speed selector to "0" setting immediately. Then remove the object.
7. For easier clean-up, remove beaters and rinse immediately with warm water.
8. If some ingredients are not mixed sufficiently during working, turn off the appliance and try to push the ingredient toward the middle of the bowl by using plastic spatula, then turn it on again to continue working.
9. If some ingredients are hardly to be mixed during working due to few ingredients, remove main unit from head saddle and use it as a hand mixer to continue mixing.

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.



ELBA