



SM600 STAND MIXER

INSTRUCTION MANUAL



WWW.VENTRAY.COM

Keep this manual for future reference and pass it on with the equipment to any future users.

Thank you for choosing a Ventray professional kitchen appliance!

Following the instructions in this owner's manual, you are about to see how easy and quick it is to prepare delicious meals.

Please read all safety information, warnings and operational guide before getting started. Always set your stand mixer on a level surface and clean your stand mixer before the first use and after each use.

- 6 Important Safeguards
- 8 Parts and Accessories
- 9 Operating Instructions
- 11 Cleaning and Care
- 12 Specifications
- 12 Product Registration

IMPORTANT



To avoid injury, read and understand the entire owner's manual before using this appliance.

Read the operating instructions carefully before putting the appliance into operation, and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- Read all instructions.
- To protect against risk of electrical shock, do not put base in water or other liquid.
- 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 are closely supervised and instructed regarding the proper use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, and unplug from the outlet when not in use, before assembling, disassembling, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of table or counter.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
- Remove beaters from mixer before washing.
- Household use only.

CHILDREN AND FRAIL INDIVIDUALS

- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

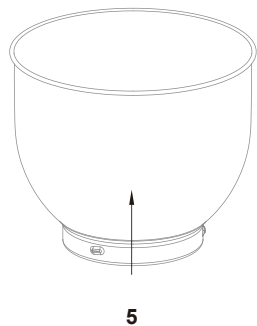
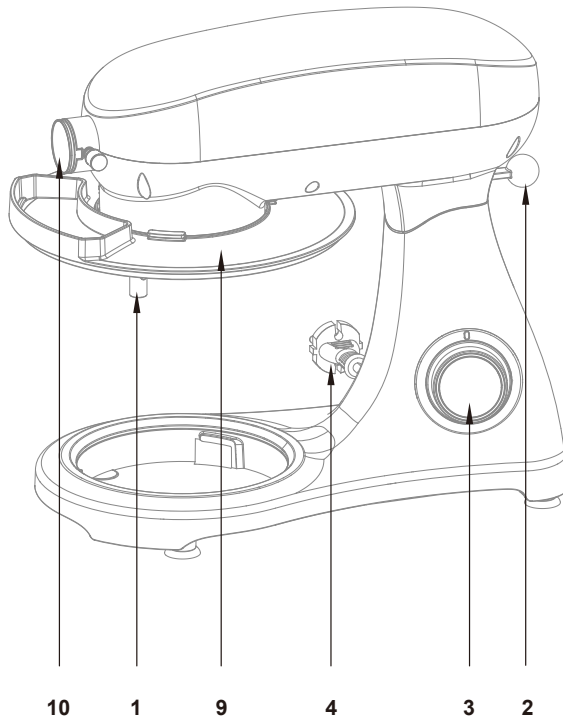
Caution! Do not allow small children to play with the foil as there is a danger of suffocation!

- In order to protect children or frail individuals from the hazards of electrical equipment, please ensure that this device is only used under supervision. This device is not a toy. Do not allow small children to play with it.

SPECIAL SAFETY INSTRUCTIONS FOR THIS MACHINE

- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat, and stable work surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

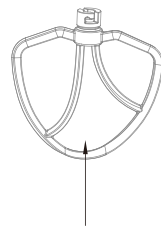
- 1 Output shaft
- 2 Tilt head lever
- 3 Speed knob
- 4 Power cord
- 5 Mixing bowl
- 6 Dough hook
- 7 Beater
- 8 Whisk
- 9 Mixing bowl cover
- 10 Attachment hub



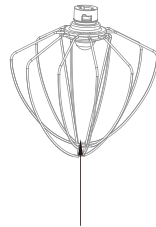
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? USING THE MIXING BOWL

1. In order to unlock and lift the mixer head, lift up the tilt head lever (2). The mixer head will now move upwards (FIG1).
2. Place the mixing bowl cover into its body. (FIG2)
3. Place the mixing bowl into its holding device (Step ①) and turn the bowl clockwise until it locks into place (Step ②). (FIG3)
4. Mount the required attachment (Dough hook, Beater or Whisk) by inserting the top into the output shaft, and turn counterclockwise until it locks into place. (FIG4&FIG5)
5. Now, fill in your ingredients. Do not overfill the bowl - the maximum quantity of ingredients is 1.5kg.
6. Lower the mixer head using the tilt head lever (2). (FIG6)
7. Insert the power plug into a properly installed AC120V 60Hz safety power socket.
8. Adjust the machine using the speed knob to a speed between 1 and 6 (corresponding to the mixture).
9. For pulse operation (kneading at short intervals), turn the knob to the "PULSE" position. The knob has to be held in this position according to the desired interval length. When the knob is released, it returns automatically to the "0" position.
10. After kneading/stirring, turn the speed knob (3) back to the "0" position as soon as the mixture has formed a ball. Then remove the power plug.
11. The mixture can now be released with the help of a spatula and removed from the mixing bowl.
12. The mixing bowl can now be removed.
13. Clean the parts as described under "Cleaning."

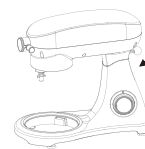


FIG1



FIG2



FIG3

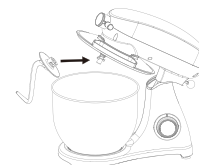


FIG4

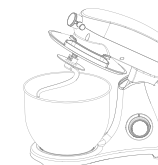


FIG5

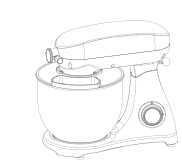

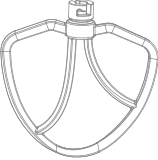
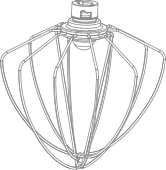


FIG6

Adjusting the levels and using the dough hook for not more than 1.5kg of mixture.

Use	Picture	Levels	Time(Min)	Maximum	operating steps
Dough hook		1-3	3-5	1000g flour and 538g water	Set speed to 1 for 30 seconds Set speed to 2 for 30 seconds Set speed to 3 for 2 - 4 minutes to form a cluster. If continuous operation is over 10 minutes please stop mixing and take a break.
Beater		2-4	3-10	660g flour and 840g water	Set speed to 2 for 20 seconds (sec) Set speed to 4 for 2 minutes and 40 seconds
Whisk		6	3-10	3 egg whites (Minimum)	Set speed to 5 or 6 for 3 - 10 minutes.(min)

- Before cleaning remove the power plug from the socket.
- Never immerse the housing motor in water!
- Do not use any sharp or abrasive detergents.

Motor Housing

- Only a damp rinse cloth should be used to clean the outside of the housing.

Mixing Bowl, Mixing Equipment

CAUTION

- The components are not suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners they may become mis-shaped or discolored.
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.

DISPOSAL



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

SPECIFICATIONS

Product:	Ventray Stand Mixer
Type:	Stand Mixer
Model:	Ventray SM600
Capacity:	6L / 6.35 QT
Rated Voltage:	120V, 60Hz
Power Consumption:	800W
Net Weight:	7.0 kg / 15.43 lbs
Gross Weight:	8.5 kg / 18.74 lbs
Product Dimension:	420 x 268 x 349 mm / 12.6 x 8.04 x 10.47 inches
Packaging Dimension:	426 x 280 x 378 mm / 12.78 x 8.4 x 11.34 inches

PRODUCT REGISTRATION

WARRANTY REGISTRATION

Please visit

<http://www.ventray.com/warranty>

to register your product for manufacturer warranty coverage.