

anko

**Food Mixer
FP9071F-SA
User Manual**



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Make sure that the outlet voltage corresponds to the stated on the rating label of the mixer.
3. If the supply cord is damaged, it must be replaced by a qualified electrical person in order to avoid a hazard or the product must be disposed.
4. **IMPORTANT! Do not leave mixer unattended while it is operating.**
5. Do not let cord hang over edge of table or counter or hot surface.
6. To protect against risk of electrical shock, do not put mixer or power cord in water or other liquid. 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 during operation to reduce the risk of injury to persons, and/or damage to the mixer.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. 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.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Switch OFF the appliance and disconnect from main supply before changing accessories or approaching parts that move in use. Make sure the mixer has stopped completely.
12. Do not place the appliance on or near a hot gas or on a heated oven.
13. Never pull out beater/dough hook/whisk when the appliance is in operation.
14. **IMPOTANT! Unplug from mains power outlet while not in use, before putting on or taking off parts, and before cleaning.**
15. Do not operate the appliance for other than its intended use.
16. Do not use outdoors.
17. Do not wash any parts / accessories in a dishwasher.
18. CAUTION: To avoid a hazard due to inadvertent resetting of the thermal cut-out circuit, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched ON and OFF by the utility.

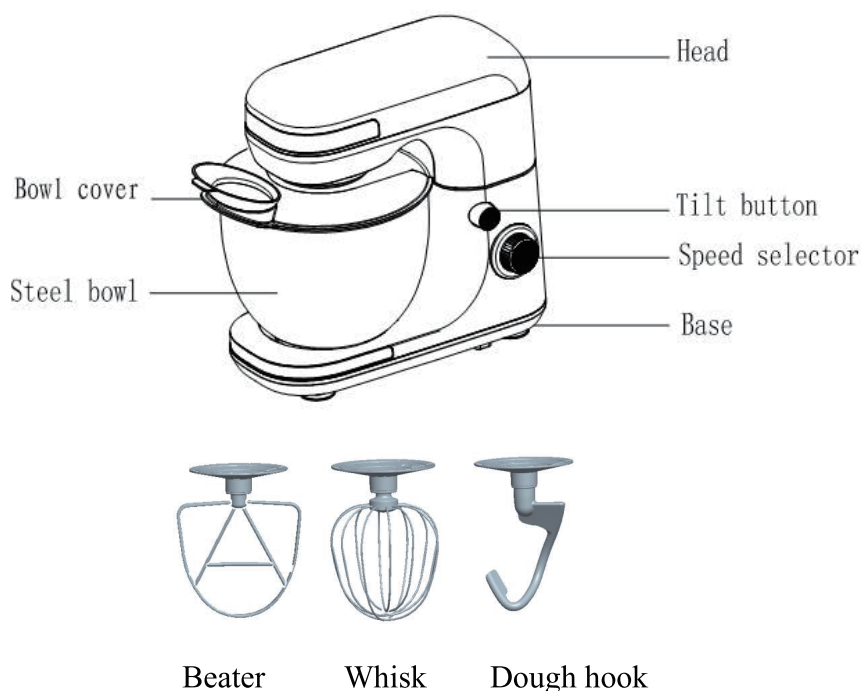
19. Always start mixing using the lowest speed. When the ingredients are mixed into a smooth paste, increase the speed gradually to the recommended speed setting. Refer to the *Speed Setting* table in this manual.

20. For cleaning, please refer to CLEANING AND MAINTENANCE section.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

KNOW YOUR MIXER

Product may be subject to change without prior notice



BEFORE USING MIXER

Before assembling the mixer, be sure the power cord is unplugged from mains power outlet and the speed selector is in the 0 position.

1. Press the tilt button, and the head of mixer will automatically release and lock into the tilt position.
2. Select the desired attachments, depending on the mixing task to be performed: beater for mixing and beating eggs, dough hook for kneading, and whisk for beating and frothing egg whites.

3. Insert the Beater/ Dough hook/Whisk by pushing it against the head of the mixer and rotate in an anti-clockwise direction until it locks into position.

Note: Ensure the beater/dough hook/whisk is fully inserted into the socket, otherwise your mixing results may be affected.

4. Place the bowl on the base, and then turn the bowl clockwise until it locks into position (see fig.1).
5. Lower the head into the bowl by pressing on the tilt button with one hand and holding and pushing down on the head with the other hand. A click sound will be heard when the head has reached and locked in correct position.
6. Make sure the bowl cover is in place (see fig.2).



Fig.1



Fig.2

USING YOUR MIXER FOR MIXING

1. Ensure that the speed selector is at the 0 position, and then connect the supply cord plug into a mains power outlet.
2. Turn the speed selector to your desired speed setting.

Warning: Do not stick knives, metal spoons, fork and so on into the bowl when operating.

Warning: The maximum continuous operation time is 7 minutes. Allow it to rest for at least 20 minutes before using it again. Failure to follow the above instructions will cause electric motor burnout.

When kneading yeast dough, a low speed is suggested for first use and then use a higher speed to achieve the best results.

Note: During kneading, some flour may be adhered on the inside of the bowl. Remove the bowl cover, and scrape the flour on the inside wall of the bowl using a spatula in order to

obtain well kneading results.

3. When mixing is completed, turn the speed selector to 0 position and unplug the cord from mains power outlet.
4. Press on the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the beater/dough hook/whisk is resting on the two sides of the head of mixer. Otherwise, when lifting the head of mixer, the beater/dough hook/whisk will intervene with the mixing bowl. If the beater/dough hook/whisk is resting at the front of the head of mixer, turn on the speed selector again. Let the mixer rotate for a few seconds, then turn off the speed selector to stop the beater or whisk or dough hook on the two sides of the head of mixer.

5. If necessary, you can scrape off the excess food particles from the beaters or dough hooks with a plastic spatula.
6. Pull out the beater/dough hook/whisk by pressing it against the head of the mixer and rotating in a clockwise direction.

Caution: The speed selector switch must be in the 0 position and the power cord plug must be unplugged from mains power outlet before attempting to pull out the beater/dough hook/whisk from the mixer.

Speed settings

Level	Use	Suitable for ...
ON - 2	Dough hook, Beater	- Kneading and mixing of firm dough or firmer ingredients
2 - 3	Dough hook	- Kneading yeast dough - Kneading thick cake mixture
2 - 4	Beater	- Mixing thick cake mixture - Mixing butter and flour - Mixing yeast dough
4 - 6	Beater	- Cake mix - Whisking butter with sugar - Biscuit dough
6 - 7	Whisk	- Whipped cream - Egg white - Mayonnaise - Whisking butter until fluffy

CLEANING AND MAINTENANCE

1. Unplug the appliance from mains power and wait for it to completely cool down before cleaning.

Caution: for electrical safety, the mixer must not be immersed in water or other liquid.

2. Wipe the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Immerse the bowl, beater, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.
5. Do not wash any parts / accessories in a dishwasher.

COOKING TIPS

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your mixture, break eggs into a separate container first, before adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures to the recommended requirements in your recipe. Mix dry ingredients until they just combined. Always use low speeds.
4. Keep in mind that climatic conditions, seasonal temperature changes, temperature of ingredients and their texture variation from area to area, all play a part in the required mixing time and the results achieved.

TECHNICAL SPECIFICATION

Voltage: 220-240Va.c. 50-60Hz

Power: 500W

RECIPE

	Ingredients	Procedure
Bread Dough	500g Flour, 14g Butter, 15g Sugar, 7g Salt, 11g Yeast, 286g Water	1) Knead 30 seconds, on the lowest setting. 2) Then on the 3 speed setting for 2.5 min. 3) Stop, scrape sides and bottom of bowl.

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