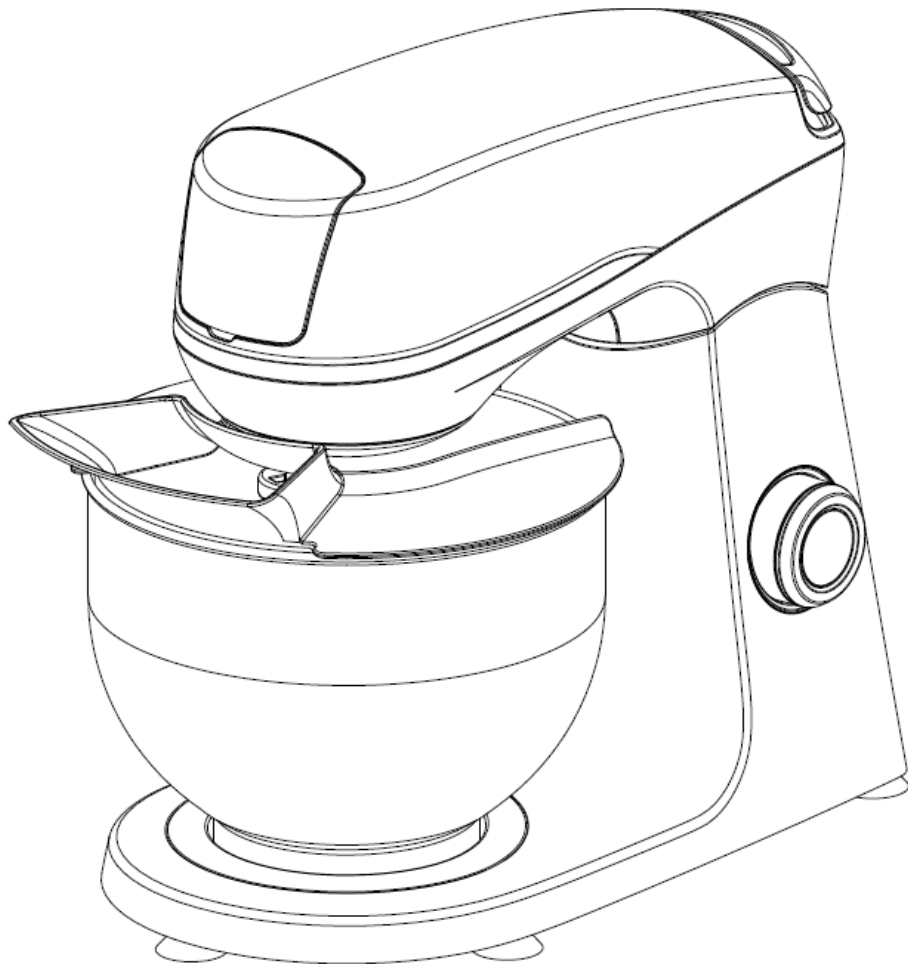


anko

**Stand Mixer
SM267K
User Manual**



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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

IMPORTANT! To prevent overheating, never run the mixer continuously for longer than 10 minutes. Allow the mixer to cool down for few minutes before using it again.

1. Read all instructions carefully.
2. To protect against risk of electric shock, do not put mixer, cord, or plug in water or other liquid.
3. 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 have been given supervision or instructions concerning use of the appliances by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
6. Always disconnect the appliance from mains power if it is left unattended and before assembling, disassembling or cleaning.
7. Do not use accessories other than those supplied with the appliance.
8. Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn off, grasp plug, and pull from wall. Never yank on the power cord.
9. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beater, whisk or dough hooks during operation to prevent injury and / or damage to the mixer.
10. Remove beaters from mixer before washing.
11. Keep hands and other utensils out of container while blending food to reduce the risk of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
12. **If the supply cord is damaged, DO NOT use.** For electrical safety, any repairs to the product should only be carried out by a qualified electrical person only or the product must be disposed.
13. The use of attachments not supplied with the product may cause risk of fire, electric shock, or injury to persons.
14. Do not use outdoors.
15. Do not let the power cord hang over edge of table or counter or touch hot surfaces, including the stove.

16. Mixing flammable non-food substances can be harmful.
17. Do not use this appliance for other than its intended use.
18. Do not operate in the presence of explosive and / or flammable fumes.
19. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
20. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be connected to an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
21. To disconnect, turn the control to off, then remove plug from the mains power outlet.

SAVE THESE INSTRUCTIONS

CAUTION: To Ensure No Electrical Shock Hazards:

- Plug into 3 prong power outlet socket only.
- Do not remove ground outlet.
- Do not use a power adapter.
- Do not use an extension Cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

NOTE:

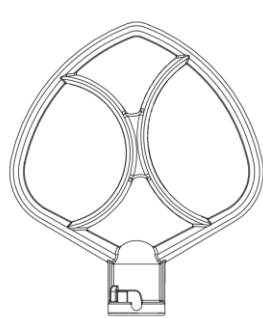
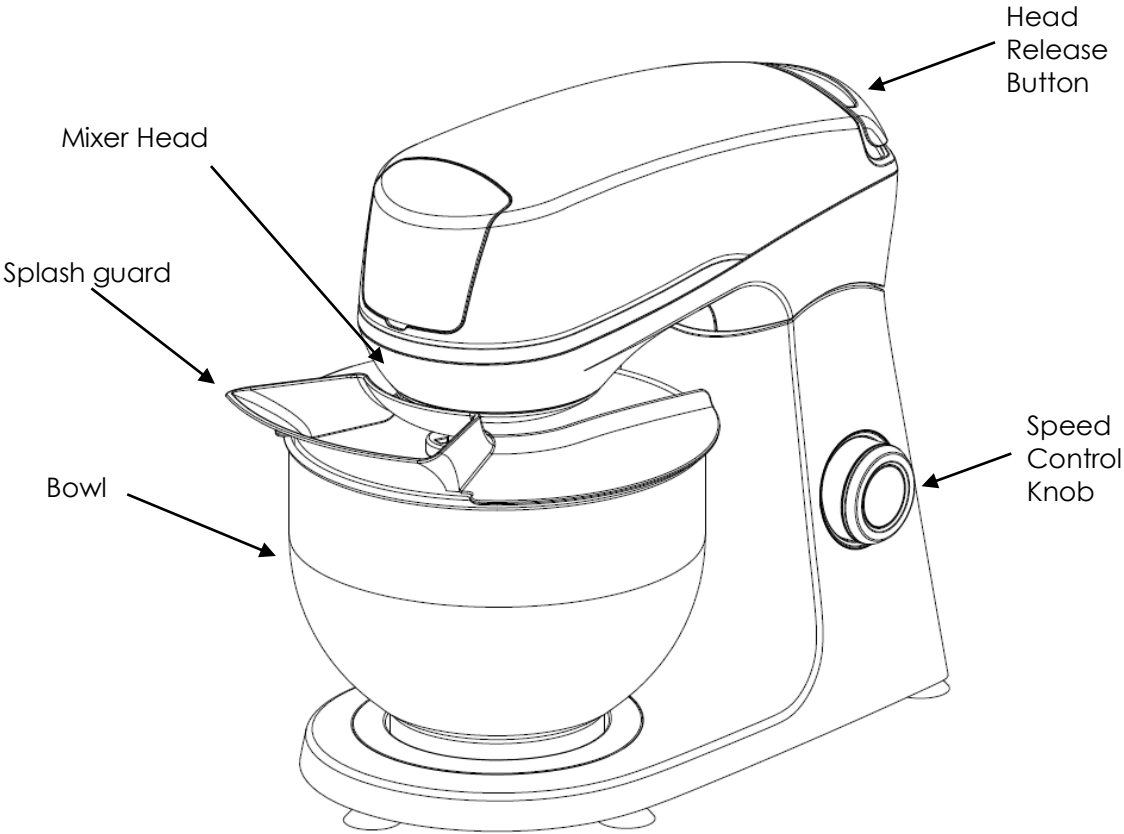
IMPORTANT! To prevent overheating, never run the mixer continuously for longer than 10 minutes. Allow the mixer to cool down for few minutes before using it again.

1. If overheating occurs, the mixer will automatically activate the overheating protection device and switch itself off. To reset, switch the mixer off and unplug it from mains power. Release the mixer head and tilt it back until it is locked into the tilt back position. Let the mixer rest for 30 minutes.

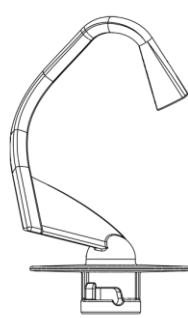
Note: Refer to the heading THERMAL PROTECTION on page 8 for more details.

2. Don't use the whisk for heavy mixtures – this can damage the electric motor.
3. After cleaning, re-fit the bowl. This keeps the mechanism underneath covered.

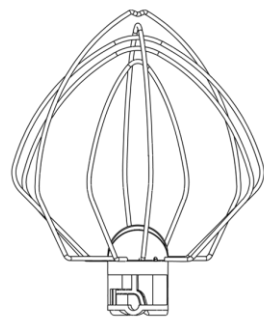
KNOW YOUR UNIT



Beater



Dough Hook

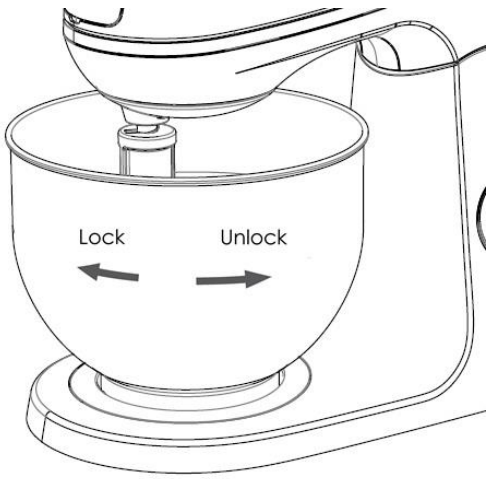


Balloon Whisk

BEFORE FIRST USE




- Remove all packaging materials from the product
- Clean the mixer base with a damp cloth and dry thoroughly. Wash the Flat beater, Dough hook, Balloon whisk and the 4.6L Mixing Bowl in warm, soapy water and dry thoroughly.

Using your mixer

How to Attach Bowl <ol style="list-style-type: none">1. Turn speed control switch to OFF.2. Disconnect the mixer from mains power.3. Tilt motor/mixer head back4. Place the bowl on the clamping plate as shown on Fig 1.5. Turn the bowl clockwise to lock into base, refer to Fig 1.	Fig 1. 
How to Remove Bowl <ol style="list-style-type: none">1. Turn speed control to OFF position.2. Disconnect the mixer from mains power.3. Tilt motor/mixer head back.4. Turn the bowl counterclockwise to unlock from the base.	
How to Attach beater, Dough Hook or Balloon Whisk <ol style="list-style-type: none">1. Turn speed control to OFF position.2. Disconnect the mixer from mains power.3. Tilt motor/mixer head back.4. Slip beater onto beater shaft and press upward as far as possible.5. Turn beater counterclockwise, hooking beater over pin on shaft.6. Connect mixer to mains power.	How to Remove beater, Dough Hook or Balloon Whisk <ol style="list-style-type: none">1. Turn speed control switch to OFF position.2. Disconnect the mixer from mains power.3. Tilt motor/mixer head back.4. Press beater upward as far as possible and turn clockwise.5. Pull beater from beater shaft.
How to Operate Speed Control <p>Speed control knob should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of the bowl.</p>	
How to Lock & Unlock Motor Head <ol style="list-style-type: none">1. Make sure the motor head is completely down.2. Before mixing, test lock by attempting to raise head <p>Press Head Release button down to UNLOCK the motor head, tilt motor head back gently.</p>	

How to Attach Splash Guard	How to Remove Splash Guard
<ol style="list-style-type: none"> 1. Turn the speed control switch to OFF position. 2. Disconnect the mixer from mains power. 3. Unlock and pull up the motor/mixer head. 4. Attach Flat Beater, Dough Hook, or Wire Whip and bowl. 5. Place the splash guard over the opening of the bowl with the opened end of the splash guard away from you. 	<ol style="list-style-type: none"> 1. Turn the speed control switch to OFF position. 2. Disconnect the mixer from mains power. 3. Pull out the splash guard.

How to select accessories for use

	Beater – for normal to heavy mixtures: Cakes Creamed/butter frostings Candies Cookies Pie Pastry Biscuits Quick breads Mashed potatoes
	Balloon whisk – for mixtures that need air incorporated: Eggs Egg whites Heavy cream Boiled frostings Sponge cakes Mayonnaise
	Dough hook – for mixing and kneading yeast dough: Bread Rolls Buns Pasta dough

Speed Control Guide

Speed	Use for	Description
1	Stirring	<ul style="list-style-type: none"> ● Start all mixing at speed 1 for stirring ● Combine dry ingredient prior to adding liquid ingredient
2-3	Slow Mixing	<ul style="list-style-type: none"> ● Combine dry ingredient and liquid ingredient. ● Mashing potatoes ● Kneading yeast dough
4-7	Beating	<ul style="list-style-type: none"> ● Mixing Semi-heavy batter e.g. Cookie dough ● Finish cake mix, doughnut and other batters
8-10	Creaming, Beating	<ul style="list-style-type: none"> ● Creaming butter ● Beating egg
11-12	Whipping	<ul style="list-style-type: none"> ● Whipping cream ● Beating egg white and boiled frostings

Recipe :

	Ingredients	Methods
Bread Dough	1) 520g all-purpose flour 2) 320g water 3) 8g yeast 4) 40g butter	<ul style="list-style-type: none"> ● Start all mixing at speed 1 for 1min ● Speed 2 for 2 mins ● Speed 3 for 4mins

CAUTION:

1. For kneading yeast dough, always select Speed 3 or lower. Using other speed higher than speed 3 may damage the mixer
2. Do not scrape the bowl while the Stand Mixer is operating.
3. The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.
4. Turn the Stand Mixer off before scraping.
5. Under heavy load with extended mixing time the Stand Mixer may heat up during use. This is normal.

THERMAL PROTECTION

Your stand mixer motor is equipped with an automatic Thermal Protection feature which will shut your motor off if it gets too hot. Should this occur, turn the speed selector to Off, unplug the unit from mains power and allow it to cool down for 30 minutes before using it again. It is normal for the mixing head to become hot after prolonged use.

CARE AND CLEANING

Before cleaning your Stand Mixer, ensure that the mixer is switched OFF and disconnected from the mains power outlet. Wipe over the outside area of the Stand Mixer including the head and base, with a damp cloth and then polish with a soft dry cloth. Wipe any excess food particles from the power cord.

We recommend washing the mixing bowl, beater, whisk and dough hook in warm soapy water and wipe dry - use a brush if necessary to remove any sticky food particles.

Storage

Keep your Stand Mixer in a convenient position on your kitchen bench ready for use at all times.

Place the beater, whisk and dough hook in the mixing bowl as storage of these attachments in a drawer with other kitchen equipment may cause damage.

Note: Never wind the power cord around the mixer after use as residual heat from the motor may cause damage to the power cord. For added convenience the unused cord length can easily be pushed into the base of the mixer for storage.

Warning: The max. continuous operation time is 10 minutes. Allow it to rest for few minutes before using it again. Failure to follow the above instructions may cause electric motor burnout.

Troubleshooting Guide

Problem	Possible Cause	What to do
Motor will not start.	Motor is over-heated. Mixer head is not locked down properly.	Unplug and allow motor to cool, (the mixer head should be cool to touch). Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.
Motor is over-heated.	Use of a high speed for a long time. Mixture too heavy. Mixing quantity too large.	Unplug and allow motor to cool, (the mixer head should be cool to touch). Try mixing in batches.
Mixer head does not lock down properly.	Thick mixture is preventing the attachment from going all the way down into the bowl.	Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.
Attachment is hitting the bowl.	Attachment is not inserted correctly. Mixing bowl is not locked into the base properly.	Remove the attachment and try inserting again. Refer to the instructions in this booklet if needed. Lock bowl into position. Refer to the instructions in this booklet if needed.
Mixer is moving on the bench top.	Chosen speed is too high for the mixture. Mixture caught up in the attachment. Flour or spills on bench top.	Lower the speed or mix in batches. Scrape down the attachment and continue mixing. Clean and dry bench top as well as the mixer base.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 300W

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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