

# anko

**Hand Mixer  
HM1413-SA  
User Manual**



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

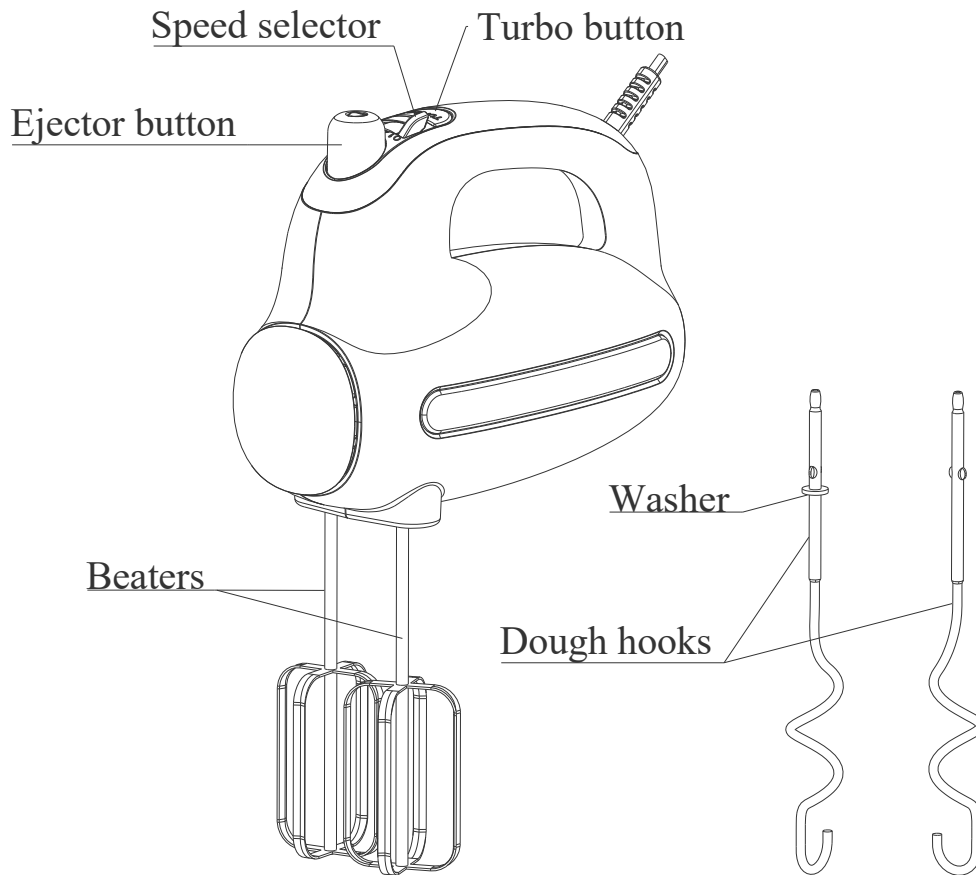
## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before using it, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or it has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. **WARNNG:** Do not immerse the power plug, power cord or any part of the mixer into water or other liquid as this would give rise to electric shock.
6. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person to avoid a hazard.
7. Close supervision is necessary when your appliance is being used near children or infirm person.
8. Do not place an appliance on or near a hot gas or close to a heated oven.
9. Never eject beaters or dough hooks when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
13. Remove beaters from mixer before washing.
14. Always check that the speed selector switch is OFF before plugging cord into wall outlet. To disconnect, turn the speed selector switch to OFF (“0” position), then remove plug from mains power outlet socket.
15. Avoid contacting with moving parts.
16. Keep hands, fingers, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to people, and/or damage to the mixer.
17. 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 instructions concerning use of the appliances by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.
19. Keep the appliance and its cord out of reach of children less than 8 years.

20. Switch off the appliance before changing accessories or approaching parts which move in use.
21. Do not use it outdoors.
22. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farmhouses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
23. For the operating times, please refer to the section “USING YOUR MIXER”.
24. For details on how to clean the surfaces in contact with food, please refer to section "CLEANING AND MAINTENANCE".
25. Save these instructions for future reference.

# KNOW YOUR MIXER



## BEFORE USING THE MIXER

Remove the packaging material and disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, make sure the power cord is unplugged from the power outlet and the **speed selector** is at the “0” position.

## USING YOUR MIXER

1. Assemble proper beaters or dough hooks into mixer.

**NOTE:** Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks cannot be inserted in reverse.

2. Ensure that the unit is at the “0” position, then plug in the power source.
3. Set the **speed selector** to your desired speed. There are 5 speed settings to be selected. When kneading yeast dough, suggest setting the **speed selector** to a lower speed and then gradually increasing the speed to achieve the best results. The mixer will run at the highest speed when the **turbo button** is pressed.

**WARNING:** Do not stick a knife, metal spoon, fork and other hard objects into the bowl while operating.

**4. The max operation time per time shall not exceed 4 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles. Failing to follow these instructions may cause overheating and failure of the appliance.**

**NOTE:** During operation you may rotate the bowl with your hand to achieve the best results.

5. When mixing is complete, turn the **speed selector** to “0” setting, and unplug the cord from the mains power outlet socket.
6. If necessary, scraping the excess food particles from the beaters or dough hooks with a rubber or wooden spatula.
7. Hold the beaters or dough hooks with one hand and press the **Ejector button** firmly down and with the other hand and remove the beater or dough hooks.

**NOTE:**

- 1). Remove the beaters or dough hooks only when the **speed selector** is at the “0” position.
- 2). During operation, you can place the mixer vertically but make sure the **speed selector** is at the “0” position.

## **COOKERY TIPS**

1. Refrigerated ingredients, i.e., 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 recipe, break eggs into separate container first, then add them to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. 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.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

## Reference recipe

### 1. Beating eggs

Food: eggs

Operation: put 500g mixtures of cracked eggs into container, choose beater, slowly increase the speed to highest position and operate for three minutes.

### 2. Blending flour

Food: flour, water

Using method: fill 924g flour and 665g water mixture into the container, choose dough hook, install it and then operate at lower speed running for 30 seconds, then running at setting Turbo for 3 min 30 seconds. The flour can be mixed well.

**Remark: the food mixture volume should not be more than the dough hooks auger length, the effective length of dough hooks is 80% of spiral part, the effective length of beater is 80% of the metal sheet length.**

### 3. Cookies

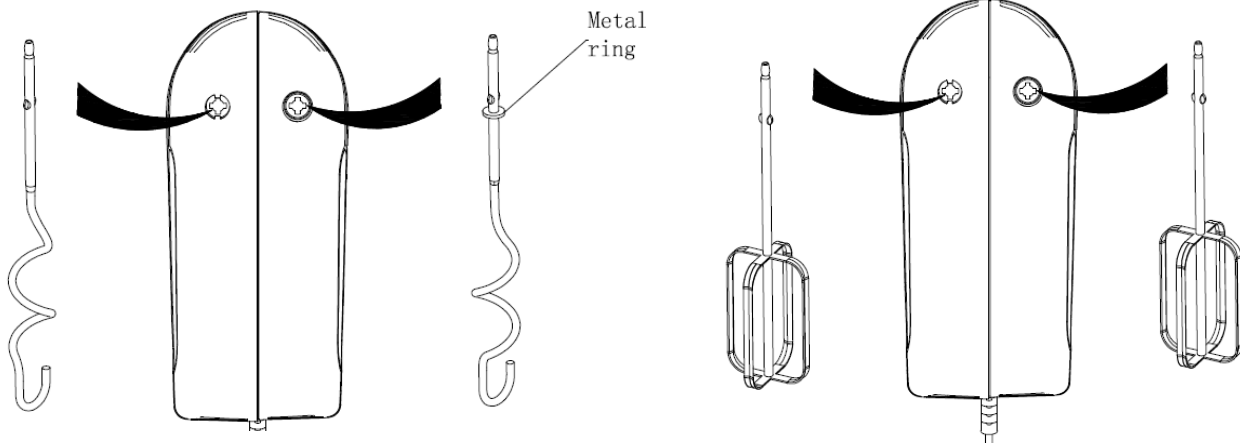
Maltose: 120g

Oats: 100g

Honey: 130g

Operation:

Put the maltose, oats, honey into the container, choose the beaters and run the appliance under setting Turbo for 15s.



#### TO FIT THE DOUGH HOOKS:

1. Slot the dough hook with the metal ring into the right attachment point.
2. Slot the other dough hook into the left attachment point.
3. Push the dough hooks in until they click into place (you may need to rotate the dough hooks slightly to fully insert them).
4. Always ensure the dough hooks are fully inserted before using the mixer.

#### TO FIT THE BEATERS:

1. Slot the beater into the attachment points. The beaters are the same so can slot into either point.
2. Push the beater in until they click into place (you may need to rotate the beater slightly to fully insert them).
3. Always ensure the beaters are fully inserted before using the mixer.

## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and allow it to completely cool down before cleaning.
2. Wipe over the outside surface of the head with a damp cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the beaters and dough hooks in warm soapy water and wipe them with dry cloth. The beaters and dough hooks may be washed in the dishwasher.

**WARNNG:** For electrical safety, do not immerse the power plug, power cord or any part of the mixer into water or other liquid.

**Warning:** For electrical safety, any repairs to the product should be carried out by qualified electrical person only or the product must be disposed of.

## **TECHNICAL SPECIFICATION**

Voltage: 220-240V~ 50-60Hz

Power: 300W

## 12 Month Warranty

Thank you for your purchase.

Your new product is warranted 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. For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business 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 as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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