

anko

**Hand Mixer
HM9105-SA
User Manual**



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

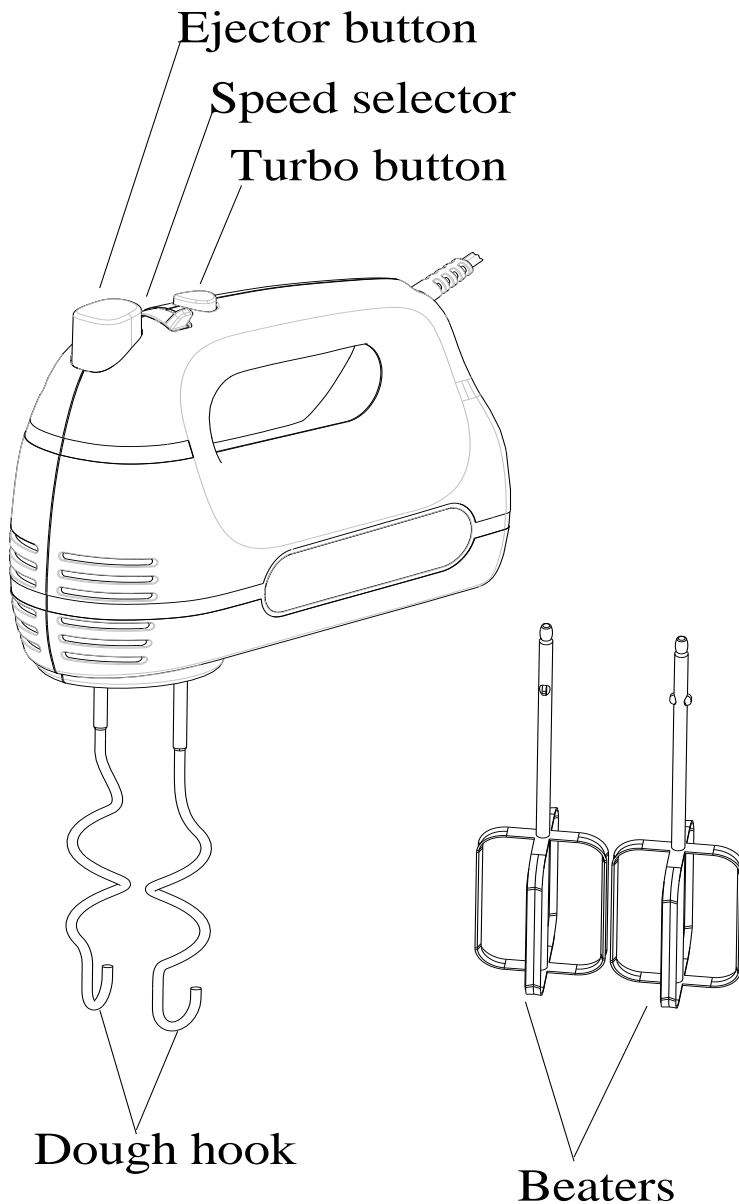
IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before use, 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 has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. If the supply cord is damaged, it must be replaced by a qualified electrical person in order to avoid a hazard.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on 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 , then remove plug from mains power outlet socket.
15. To prevent injury, avoid coming contact with moving parts.
16. Keep hands, fingers, 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.
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. 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.
22. For the operating times, please refer to the section “USING YOUR MIXER”.
23. For the cleaning and maintenance, please refer to the section “CLEANING AND MAINTENANCE”.
24. Save these instructions for future reference.

KNOW YOUR MIXER



BEFORE USING MIXER

Remove any packages, 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 set to “0” position.

USING YOUR MIXER

1. Assemble the beaters or dough hooks into the hand mixer.

NOTE: Beaters can be inserted in either socket, as the beaters are identical. For dough

hooks, the one with the washer can only be inserted into the bigger socket and the other one can only be inserted into smaller socket. The two dough hooks cannot be inserted in reverse.

2. Ensure that the speed selector switch is set to “0” setting, then connect the power cord plug into a mains power outlet socket.
3. Set the **Speed selector** to your desired speed. There are 6 speed settings to be selected. When kneading yeast dough, it is recommended to select the **Speed selector** at a lower speed and then at a higher speed to achieve the best results. The mixer will run at the highest speed when pressing the **Turbo button**.

WARNING: Do not stick knives, metal spoons, forks and so on into the bowl while operating.

4. **IMPORTANT! To prevent overheating and damage to the electric motor, DO NOT operate the mixer continuously for more than 5 minutes.**

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

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

NOTE:

- 1). Remove the beaters or dough hooks only the **Speed selector** at the “0” setting and power cord plug is disconnected from mains power outlet socket.
- 2). During operation, you can place the mixer vertically, but make sure the **Speed selector** is at the “0” setting.

Recipe (for beater): Sponge Cake

Ingredients:

Egg: 4

Water: 30ml

Salt: 3g

White sugar: 125g

Flour: 150g

Operation:

Add the eggs, water, salt and white sugar into the bowl, and run the appliance under the maximum setting for 5 minutes. Add the flour and then blend under the lowest setting for 20 seconds.

DO NOT operate the mixer continuously for more than 5 minutes.

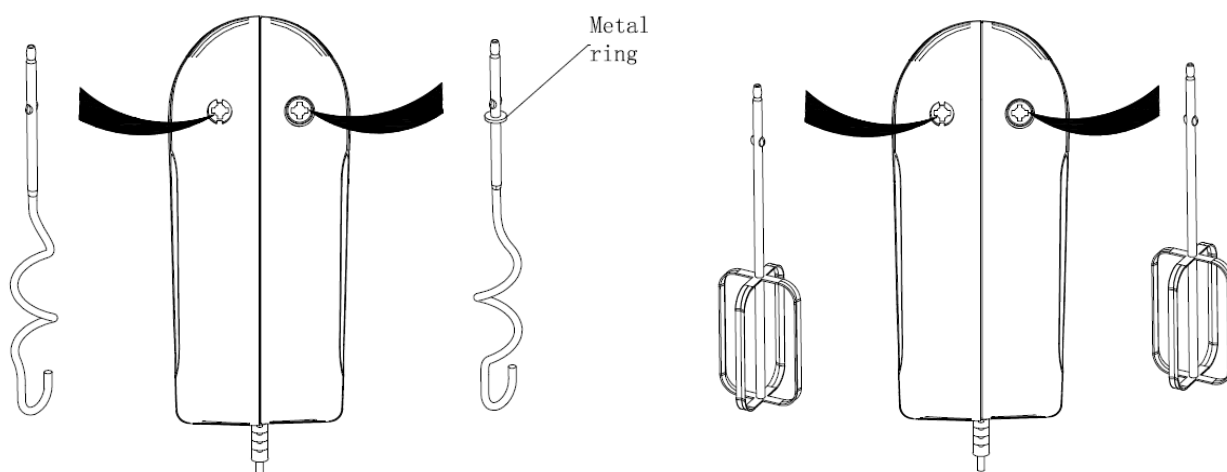
WARNING: The maximum continuous operating time is 5 minutes. Allow it to rest for 20 minutes before using it again. Failing to follow the above instructions may cause electric motor burnout.

MIXING GUIDE:

SPEED	DESCRIPTION
1 WHIP	For cooked icings, whipping cream, etc.,
2-3 CREAM	For creaming butter and sugar. Beating uncooked candy, desserts, etc.
4-5 BLEND	Ingredients: Egg: 4 Water: 30ml Salt: 3g White sugar: 125g Flour: 150g Operation: Add the eggs, water, salt and white sugar into the bowl, and run the appliance under the maximum setting for 5 minutes. Add the flour and then blend under the lowest setting for 20 seconds.
6 Turbo Max	Recommended speed for heavy and dry foods such as flour (Maximum 1185g, proportion: 924g flour per 665g water), butter and potatoes, and for mixing cakes, cookies and quick breads, and for beating eggs.

Note 1: Use the dough hook to mix sticky flour.

Note 2: For thick sticky foods (such as flour), it is recommended that, to avoid splashing of the mixture, the food should be mixed using the lowest speed setting “1” for 30 seconds when starting to mix it first. After that, use the highest speed setting “6” (or lower) until desired consistency is achieved.



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 from mains power and wait for 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 a dry cloth. The beaters and dough hooks may be washed in the dishwasher.

CAUTION: The mixer cannot be immersed 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.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing beginning. 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 adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures as 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.

TECHNICAL SPECIFICATION

Voltage: 220-240Va.c. 50Hz

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