



FIRSTAUSTRIA®

FA-5259

INSTRUCTION MANUAL
PROFESSIONAL STAND MIXER

BEDIENUNGSANLEITUNG
PROFESSIONELLE
KÜCHENMASCHINE

ПРАВИЛА ЕКСПЛУАТАЦИИ
ПРОФЕСИОНАЛЬНЫЙ
НАСТОЛЬНЫЙ МИКСЕР

INSTRUKCJA OBSŁUGI
PROFESJONALNY MIKSER
STOJĄCY

UPUTSTVO ZA UPOTREBU
PROFESIONALNI MIKSER SA
POSTOLJEM

LIETOŠANAS INSTRUKCIJA
PROFESIONĀLS MIKSERIS AR
STATĪVU

NAUDOJIMO INSTRUKCIJA
PROFESIONALUS PASTATOMAS
MAIŠYTUVAS

MANUAL DE INSTRUCTIUNI
MIXER FIX PROFESIONAL

ПРАВИЛА ЗА ЕКСПЛОАТАЦИЯ
ПРОФЕСИОНАЛЕН СТОЯЩ
МИКСЕР

ІНСТРУКЦІЯ З ЕКСПЛУАТАЦІЇ
ПРОФЕСІОНАЛЬНИЙ
НАСТІЛЬНИЙ ЗМІШУВАЧ

MANUAL DE INSTRUCCIONES
BATIDORA DE PIE
PROFESIONAL

MODE D'EMPLOI
ROBOT MIXEUR
PROFESSIONNEL

دليل التعليمات
خلاط إحترافي ذو قاعدة

Baking



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an ORIGINAL Product of



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ПОКУПКУ ОРИГИНАЛЬНОГО
ИЗДЕЛИЯ КОМПАНИИ



ТОЛЬКО ПОДЛИННИКИ С ЭТИМ

INSTRUCTION MANUAL

TECHNICAL SPEC:

Voltage: 220-240V, 50Hz

Power: 1200W

STRUCTURE: (fig. A)

- (1) Blender cover
- (2) Power unit
- (3) Switch Connector
- (4) Release knob
- (5) Stainless steel bowl
- (6) H-beater
- (7) Whisk
- (8) Dough hook
- (9) Splash guard

IMPORTANT SAFEGUARDS

- Read all instructions carefully before using your appliance and retain for future reference.
- Do not leave parts of packaging (plastic bags, foam polystyrene, nails, etc.) within reach of children or incapable persons as they are potential sources of danger.
- Switch off and unplug the appliance when not in use, before changing accessories or cleaning.
- Don't leave the appliance on if it is unattended.
- Keep your hand away from moving parts, always feed food use food pusher.
- Don't use a damage appliance, it must be replaced by manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never use unauthorized attachment, it may cause fire, electrical shock or injury.
- Don't let the power unit, cord or plug get wet.
- Household use only and do not use outdoor
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet cover and cord are secure before lifting.
- 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 instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

- Do not use the blender and other accessories at the same time
- Noise level: Lc < 85dB

HOW TO USE

THE MIXER

H-beater: For making cakes, biscuits, pastry, icing, fillings, eclairs and mashed potato.

Whisk: For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, souffles.

Don't use the whisk for heavy mixtures (e.g. creaming fat and sugar) you could damage it.

Dough hook: For yeast mixtures.

1. Turn the release knob clockwise and raise the mixer head till it locks.
2. Insert a tool, push up till it stops then turn.
3. Fit the bowl onto the base, press down and turn anti-clockwise.
4. Turn the release knob clockwise and lower the mixer head till it locks.
5. Switch on by turning the switch to the desired setting. Switch to pulse for short bursts.
6. Turn and remove a tool. (fig. B)

IMPORTANT:

1. Switch off and scrape the bowl with the spatula frequently.
2. Eggs at room temperature are best for whisking.
3. Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
4. Use cold ingredients for pastry unless your recipe says otherwise.

POINT FOR BREAD MAKING:

1. Never exceed the maximum capacities, otherwise you will overload the appliance.
2. If you hear the appliance laboring, switch off, remove half the dough and do each half separately.
3. The ingredients mix best if you put the liquid in first.

CLEANING






1. Unplug and switch off, allow the appliance to cool down before cleaning.
2. Don't immerse the motor unit in water and make sure no water enters the appliance.
3. Wipe the motor unit with a damp cloth.
4. Don't use wire brush, steel wool or any strong solvents to clean the appliance, they would damage the appearance.
5. Take the appliance apart and clean all the accessories separately. The meat grinder body and other parts can be cleaned in

soapy water or in the dishwasher. Make sure the parts are not be fixed firmly in the dishwasher as this may change their shape.


6. Let all parts dry thoroughly before using again.
7. Place accessories into the protective sleeve after washing and drying thoroughly

INGREDIENTS LIST:

THE MIXER

Material	Max quantities	Remark	Tool
Stiff yeast dough	1600g	Flour and water at a ratio of 5:3, Pre-treatment of dough: From speed 1 for 180second; Operation period: Speed 2 for 10second	
8 Soft yeast dough	2000g	Flour and water at a ratio of 1.1:1 Pre-treatment of dough: From speed 1 for 90 second; Operation period: Speed 2 for 10 second	
egg	16 eggs	Switch on speed 8 to speed 10, whip the egg whites without stopping for 3-4min	
Whipped cream	300ml fresh cream	From speed 1 to 4 for about 5minutes	
Shakes, cocktails or other liquids	1L	Beating eggs into creamed mixtures From speed 1 for about 4minutes	

Remarks: After processing one batch, let the appliance cool down to room temperature before you continue processing.

 This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.