



INSTRUCTION MANUAL
HAND MIXER 300



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INSTRUCTION MANUAL

MODEL NO.: BBK1071

IMPORTANT SAFEGUARDS

1. Please read through the following safety precautions carefully before switching on the Hand Mixer.
2. Keep this instruction manual in a safe place for future reference. Also keep the sales receipt and, if possible, the gift box with the inner packaging.
3. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury.
4. Before plugging the Hand Mixer into the mains electrical supply, check that the voltage and power supply comply with the specifications indicated on the rating plate of the appliance.
5. The Hand Mixer 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.
6. Always place the Hand Mixer on a stable, flat, heat-resistant surface. Also ensure that the surface can take the weight of the unit during use.
7. The Hand Mixer is intended for **DOMESTIC USE ONLY** and should not be used for commercial purposes. The Hand Mixer should only be used for its intended purpose.
8. Do not touch hot surfaces. Use the handle.
9. Always keep the Hand Mixer out of reach of children. Close adult supervision is necessary when Hand Mixer is used by or near children.
10. Do not leave the unit unattended when not in use.
11. The use of attachments, not specifically recommended by the manufacturer, must not be used as they may cause personal injury or damage to the appliance.
12. Do not operate the Hand Mixer if the plug or power cord has been damaged, is not working properly, has been dropped or has been exposed to water or other liquid.
13. Check the Hand Mixer power cord carefully regularly for damage. If the power cord is damaged in any way, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid an electrical hazard.
14. Do not allow the power cord to hang over sharp table edges or come into contact with hot surfaces.
15. Make sure that the Hand Mixer is switched off and remove the plug from the mains electrical supply when it is not in use, before it is cleaned and while it is being repaired. Ensure that the appliance is cool before cleaning.
16. To prevent the risk of electrical shock, do not immerse power cord, plug, or any non-removable parts of this Hand Mixer in water or any other liquid.
17. The Hand Mixer base must not be submerged in water, as any contact with the electrical parts would create the risk of malfunction and electric shock. Do not use the appliance with wet hands.
18. Do not use the Hand Mixer outdoors.
19. Always switch the power OFF before removing the plug from the wall socket.
20. To unplug the appliance, grasp the plug firmly and remove it from the mains electrical supply.
DO NOT PULL ON THE CORD.
21. Never use the Hand Mixer if it is damaged in any way.
22. All repairs should be done by a qualified electrician. Improper repairs may place the user at risk.
23. When handing this product over to a third party, ensure that this instruction manual is supplied with the appliance.

TECHNICAL DATA

Power: 220-240V ~ 50Hz

Power: 300W

10 speed settings

Eject function

Turbo pulse function

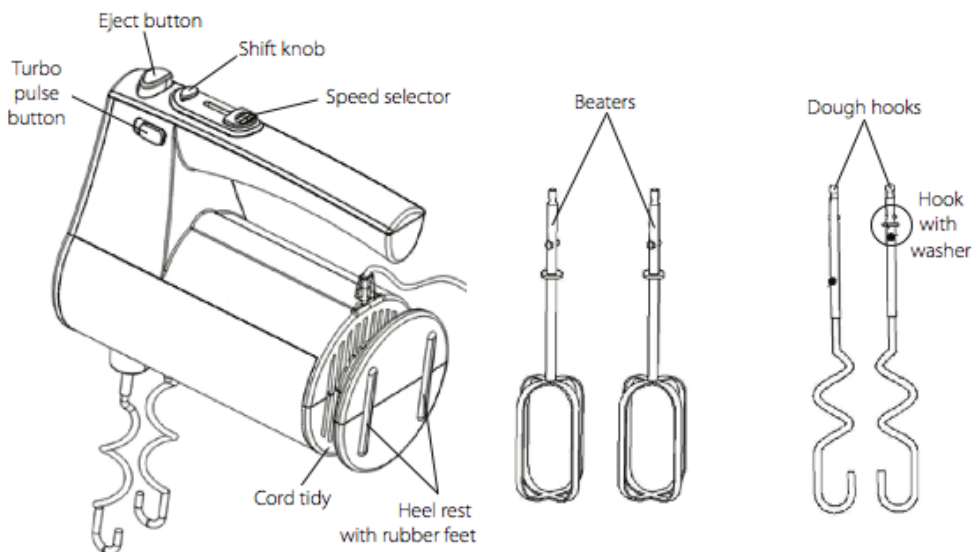
5 YEAR GUARANTEE

KNOW YOUR HAND MIXER

This Hand Mixer is designed to mix cookie dough and cake batters, whip cream, egg white, desserts and mash potatoes. There are 10 speed options and a Turbo Pulse Button.

Beater attachments: The 2 Beater attachments are used for beating eggs and egg whites; mixing cake batters, desserts and light flour mixtures and whipping cream and mashed potatoes: Recommended speed settings: 1 to 5. Use the *Turbo Pulse Button* as needed.

Dough hook attachments: The 2 Dough hook attachments are used for mixing cookie dough and other thick dough mixtures. Recommended speed settings: 5 to 10. Use the *Turbo Pulse Button* as needed.



HOW TO USE YOUR HAND MIXER

1. Unwind the power cord from the heel rest of the Hand Mixer.
2. Place the mixture into a bowl.
3. Insert the 2 Beaters or 2 Dough hooks into the Hand Mixer.
4. **Note:** Dough hooks are only used for mixing dough and Beaters are only used for beating eggs or similar food. Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, however, the one with the washer can only be inserted into the bigger socket and the other one (without a washer) can only be inserted into small socket. The two dough hooks cannot be inserted in reverse. If they are accidentally inserted in reverse, the Hand Mixer will still operate, but you will not achieve a proper kneading action and you could risk ruining your recipe or damaging your Hand Mixer.
5. Ensure that the unit is in the 0 speed selector position.
6. Insert the 2 Beaters or 2 Dough hooks one at a time, placing the stem end of the Beaters (or Dough hooks) into the appropriate openings at the bottom of the Hand Mixer. Turn Beaters (or dough hooks) slightly and push in until they click into position.
7. Plug the unit into the appropriate electrical power supply.
8. Slide the Shift Knob to Left position to select the speed range 1-5 OR to the Right position to select the speed range 6-10. Then slide the Speed Knob to the desired speed position and the appliance will start operating. Adjust your speed gradually and use the Turbo Pulse button at any time during operation to achieve MAXIMUM speed.
9. **Warning:** Do not place knives, metal spoons, forks or spatulas into the bowl when operating.
10. The max operation time shall not exceed 5 minutes. Allow at least 10 minutes 'rest time' between 2 consecutive cycles. When kneading yeast dough, it is recommended that the speed selector is in the 6 or 7 position to achieve best results.
11. When mixing is completed, slide the Speed Selector Knob to 0 position and then unplug the unit from the power outlet.
12. Place fingers loosely around the spindles and press the Eject button firmly down to remove the beaters/dough hooks from the unit for washing.
13. DO NOT press the EJECT button while the Hand Mixer is operating.

CLEANING AND MAINTENANCE

1. Unplug the appliance from the power supply and wait until it is completely cool down before cleaning.
2. Switch the Hand Mixer off and gently tap the beaters or dough hooks on the side of the bowl to remove excess mixture.
3. Press the EJECT button to release the beaters or dough hooks.
4. Wash the beaters and/or dough hooks in warm soapy water and then wipe dry. The beaters and dough hooks may be washed in a dishwasher.
5. Wipe the outside surface of the Hand Mixer with a warm damp cloth and dry with a soft dry cloth.
6. Wipe any excess food particles from the power cord then wrap the power cord around the cord tidy.
7. Store the Hand Mixer on its heel rest in a dry location and store the beaters and dough hooks in a drawer.

BAKING TIPS

1. Refrigerated ingredients, ie. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. Do not over-beat. Ensure that you mix/blend mixtures as recommended in your recipe. Fold in dry ingredients only until just combined. Always use a low speed for the 'folding in' process.
3. To eliminate the possibility of getting egg shells in your mixture or batter, break eggs into a separate container first, then add to the mixture.
4. Always start mixing at slow speeds and then increase the speed gradually if necessary. Use the Turbo Pulse Button at intervals during the mixing process, if necessary, to achieve Maximum speed
5. Seasonal temperature changes, temperature of ingredients and their textures vary from area to area. All of these variables play a part in the required mixing time and the results achieved.

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse / recycling centre. Alternatively, contact your local council for information on your local re-use centre. Please make this product environmentally safe for recycling.



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