

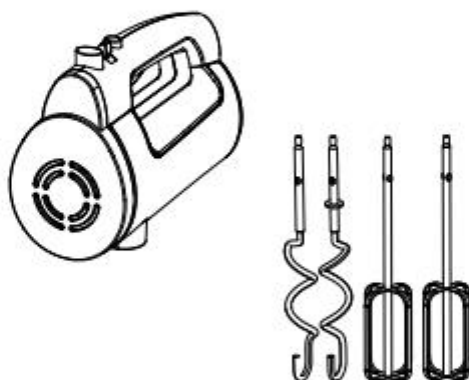
AICOK

MIXER
INSTRUCTION MANUAL

HM833

MIXER

INSTRUCTION MANUAL



Model: HM833

Read this booklet thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

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

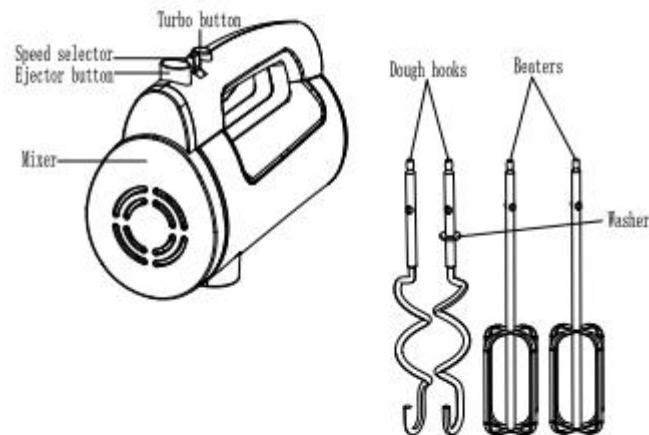
1. Read all instructions.
2. Before use check that the voltage of your wall outlet correspond to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a electric shock.
5. Do not let cord hang over edge of table or counter or hot surface.
6. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. Do not place an appliance on or near a hot gas or on a heated oven.
10. Never eject beaters when the appliance is in operation.
11. Avoid contacting with moving parts. Keep hands, 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.
12. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
13. Do not operate the appliance for other than its intended use.
14. 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 appliances by a person responsible for their safety.

15. Children should be supervised to ensure that they do not play with the appliance.
16. Do not use outdoors.
17. Save these instructions.

HOUSEHOLD USE ONLY

KNOW YOUR MIXER



USING YOUR MIXER

1. For the first use, cleaning the dough hooks and beaters. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the OFF position.
2. Assemble proper beaters or dough hooks into mixer.

Note: for the beaters and dough hooks, the one with washer can only be inserted into the big socket and the other one can only be inserted into small socket. The two dough hooks and two beaters cannot be inserted in reverse.

3. Ensure that the unit is at the 0 setting, then plug in the power source.
4. There are 6 setting. Turn the speed selector to your desired setting and the appliance will start working. And the speed will increase 20% if the Turbo Button depressed at any time.

Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.

5. The max operation time per time shall not exceed 5 minutes. When kneading yeast dough, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.
6. When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.
7. If necessary you can scrape the excess food particles from the beaters or dough hooks by rubber or wooden spatula.
8. Hold the beaters/dough hooks with one hand and press the Ejector button firmly down with the other hand, remove the beater/dough hooks.

Note: Remove the beaters/dough hooks by pressing eject button only at the 0 setting.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait it completely cool down before cleaning.
2. Wipe over the outside surface of the head with a dampened 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 dry. The beaters and dough hooks may be washed in the dishwasher.

Caution: the mixer can not be immersed in water or other liquid.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, them 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 adding 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 lower speed. Gradually increase to the recommended speed as stated in the recipe.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.





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