

2-IN-1 STAND & HAND MIXERBATIDORA DE PEDESTAL Y MANO 2 EN 1



USER MANUAL / MANUAL DE INSTRUCCIONES

E. PREPARATION GUIDELINE CHART

Dough Hooks	Capacity	Duration
Yeast dough	Max.750g units flour +540g units water	3 minutes
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Beaters	Capacity	Duration
Thin sauces,creams and soups	Approx.750g	3 minutes
Mayonnaise	Max.3egg yolks	3minutes
Mash potatoes	Max.750g units	5minutes
Whipping cream	Max.750g units	3minutes
Whisking egg whites	Max.5 egg whites	5 minutes

• To prevent the motor from overheating, do not use the mixer continuously for more than

F. CLEAN AND CARE

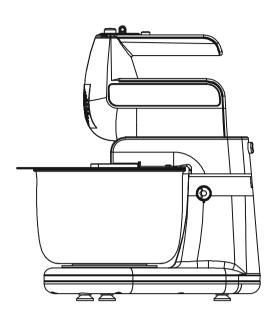
- Always unplug the unit from the power supply before cleaning.
- Wash beaters with warm soapy water and then dry.
- Clean the body with a damp cloth and never wash or spill mixer with water.
- Caution: The hand mixer should not be immersed in water or other solutions for cleaning, Any other servicing should be performed by an authorized service representative.

Made in China

HAND MIXER

Instruction Manual

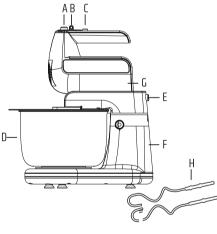
Model:CX-6666



Rated input:120V~60Hz Rated power:250W

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B. PARTS IDENTIFICATION



A.Eject Botton **B.Speed Switcher** C.Turbo Switcher

D.Removable Stainless steel bowl

E.Mixer Release Botton

F.Base

G.Body

H.Dough Hook

Note: Insert collar end into the correct position as marked on Reverse insertion will cause food to roll up and damage the machine

single ear & double ear

C. USING YOUR MIXER

- Push the beaters into slots, slightly turning until locking into proper position.
- Immerse the beaters into products mixture.
- Plug the mixer into the wall socket.
- Slide the speed control switch to the desired speed.
- When the desired consistency is reached, slide the speed control switch to "0"position. Wait until the beaters stops and unplug mixer.
- Press beater eject button and remove the beaters.
- To avoid splashing, place the beaters or dough hooks inside the batter before operating the appliance.
- Speed "0" is the "OFF" position.
- NOTE: Set the speed depending on type of food. Always start to work at low speed, and then gradually increase it. As the mixture during processing becomes thicker, increase power by switching to a higher speed.
- CAUTION: When inserting the dough hooks, remember that the end with collar should be inserted to the right hand slot, and the one with the small washer into the left-hand slot. This is to avoid the risk of the ingredients spilling over the rim.

D.MIXING GUIDE

SPEED	DESCRIPTION	
0	Off function	
1	This is a good starting speed for mixing dry foods.	
2	Best speed to start mixing liquid ingredients, salad dressings.	
3	For mixing cakes, cookies and breads.	
4	For creaming butter and sugar, beating uncooked candy, desserts, etc.	
5	For beating eggs, cooking icings, whipping potatoes. Whipping cream. Etc.	

PLEASE READ AND SAVE THESE IMPORTANT INSTRUCTIONS

A. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. including the following:

- 1.Read all instructions and save it for future reference.
- 2.Make sure that your outlet voltage corresponds to the state on the rating label of the mixer.
- 3.Do not leave mixer unattended while it is operating.
- 4. Children are prohibited to using it without guardianship.
- 5.Disconnect the power supply when no one is using it and before disassembling, cleaning.
- 6. 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 users or damage to the mixer.
- 7.To protect against risk of electrical shock, do not put mixer, power cord and plug in water or other liquid. This may cause personal injury or damage to the product.
- 8.Do not use mixer for other than intended use.
- 9. Do not let cord hang over the edge of table or counter or touch hot surfaces, including the stove. 10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and know ledge, unless they have been given supervision or instruction concerning the use of the appliances by a person responsible for their safety. 11.Do not use outdoors.
- 12.If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 13.Before replacing accessories or touching moving parts, turn off the power switch and disconnect the power supply.
- 14. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 15. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet Never pull
- 16.Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- 17. The use of attachment not recommended or sold by the manufacturer may cause fire, electric
- 18. Remove beaters from mixer before washing.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS