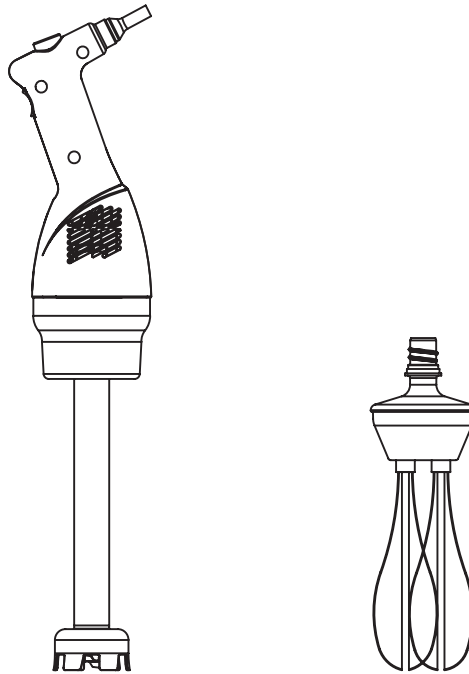


# Instruction manual



Read And Save These Instruction Manual

# SUMMARY

## WARRANTY

## IMPORTANT WARNING

## YOU HAVE JUST PURCHASED A MINI POWER MIXER

## SWITCHING ON THE APPLIANCE

- Advice on electrical connections

## OPERATING THE APPLIANCE

- Starting and stopping the power mixer
- Variable-speed operation

## WORKING POSITION

## ASSEMBLING / DISMANTLING

## USES & EXAMPLES

## HYGIENE

## CLEANING

- Motor unit
- Foot and bell
- Blade
- Whisk

## MAINTENANCE

- Blade
- Whisk
- Foot seal

## TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

## SAFETY

## PROBLEMS

## STANDARDS

## TECHNICAL DATA

- Exploded views
- Electrical and wiring diagrams

# WARRANTY

Your new **Handheld Mixer** is warranted to the original buyer for a period of one year from the date of sale if you bought it from **Handheld Mixer**

If you bought your **Handheld Mixer** product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The **Handheld Mixer** limited warranty is against defects in material and/or workmanship.

## THE FOLLOWING ARE NOT COVERED BY THE HANDHELD MIXER WARRANTY

**1** - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

**2** - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal excessive period of use.

**3** - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

**4** - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

**5** - Transportation of the appliance to or from an approved service agency.

**6** - Labour charges to install or test new attachments or accessories (i.e. bowls, discs, blades, attachments) which have been arbitrarily replaced.

**7** - The cost of changing direction-of-rotation of electric motors (Installer is responsible).

**8** - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither **Handheld Mixer** nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The **Handheld Mixer** warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by **Handheld Mixer France**.

# IMPORTANT WARNING



**WARNING** : In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly, Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.

## UNPACKING

- **WARNING** - some of the tools are very sharp e.g. blades, etc..

## INSTALLATION

- We recommend that you install your appliance on its wall frame.

## CONNECTION

- Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- Never plug your appliance into the mains supply before placing it inside the preparation bowl.

## HANDLING

- Always take care when handling the blades, as they are extremely sharp.

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 5 ) and make sure that all the attachments are correctly positioned.

## USE

- Never try to override the safety systems
- Never insert an object into the preparation.
- Never switch the appliance on unless it has been placed in the preparation bowl.
- Before dismantling the foot, bell or whisk always check that the power mixer is unplugged.
- We recommend that you tilt the appliance at a slight angle to prevent the bell from touching the bottom of the container.

## CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.
- For plastic parts, do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- **Handheld Mixer** can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

## WARNING



**Procedure to follow if the stick blender is accidentally immersed during use.**

- 1) Do not touch either the power mixer, the bowl or the work surface.
- 2) Unplug the mixer's power cord from the wall socket.
- 3) Remove the power mixer from the preparation.
- 4) Tilt the power mixer to drain off as much liquid as possible.
- 5) Do not switch the power mixer back on, as there is still a risk of electrocution.
- 6) Send the power mixer to the approved after-sales service to have the electrical components cleaned and dried.
- 7) For every 1 minute of use, one minute of rest for the motor must be observed.

## MAINTENANCE

- Before opening the motor housing it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance service if something appears to be wrong.

## YOU HAVE JUST PURCHASED A MINI POWER MIXER

The new **Handheld Mixer** are the latest additions to **Handheld Mixer** range of power mixer. They have been specially designed for processing smaller quantities. They are **fitted** with a foot, blades and an emulsifying disc which can be entirely dismantled, and the tubes long respectively.

Models	Speed variation	Mixer attachment	Whisk attachment
<b>HM-177W</b>	●	177mm	240 mm
<b>HM-265W</b>	●	240mm	240 mm
<b>HM-305W</b>	●	305mm	240 mm

These power mixer are tools which are totally adapted to the needs of professionals. They will enable you to make soups, vegetables purées and cereal preparations without any effort.

The **whisk function** is ideal for making pancake batter, mayonnaise, beaten egg whites, chocolate mousse, butter sauces, whipped cream or smooth fromage frais.

The whisk is composed with a metallic gear box even more resistant when processing pan cakes or mashed potatoes.

The **variable-speed function** will enable you to adjust the speed to suit each preparation and to start the processing at a lower speed in order to reduce splashing.

Each power mixer is supplied with a **wall support** for easy storage.

The simple design of these appliances allows the assembly and dismantling of the moving parts in no time at all, to ease maintenance and cleaning.

These instructions contain important information that will enable you to extract the greatest return on your investment.

**We therefore strongly advise you to read these instructions carefully before using the appliance.**

## SWITCHING ON THE APPLIANCE

### ● ADVICE ON ELECTRICAL CONNECTIONS

This class II appliance (double insulation) requires a **single-phase alternating current but does not need an earthed socket. The universal-type motor is fitted with an interference suppressor.**

**The power supply must be protected by a differential circuit breaker and 10 A fuse.**

**Check that you have a standard 10/16 A single-phase socket.**

**Make sure that the voltage of your power supply matches that shown on the identification plate of your appliance.**

**Handheld Mixer** supplies these models with different types of motors:

230 V / 50 Hz for power supplies of:

220 V to 240 V.

120 V / 60 Hz

220 V / 60 Hz

The power mixer is supplied with a single-phase plug connected to a power cord.

## OPERATING THE APPLIANCE

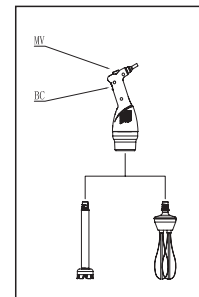
### ● STARING AND STOPPING

1. Plug your appliance into the mains, making sure you do not press the button (BC).

2. Insert the foot into the preparation.

3. Press the control button (BC), and the power mixer will start up.

4. To stop the power mixer, release the control button (BC).



### ● VARIABLE-SPEED OPERATION

Follow steps 1 to 4 above, then:

5. Change the speed of the motor by turning the variable speed button (MV) towards the maximum or minimum as required.

#### **Whisk function**

speed between 400 and 1700 rpm.

For making mashed potatoes, you need to process at low speed for a good quality result.

#### **Mixer function**

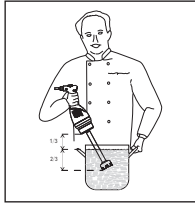
speed between 3000 and 13000 rpm.

It is advisable to start at a low speed when using the whisk

**With the self-regulating speed system**, once you have selected a speed, it will remain constant, even if the consistency of your mixture changes.

## WORKING POSITION

For a more ergonomic approach, we recommend that you hold the handle of the appliance in one hand and the container in the other. It is a good idea to lean forward slightly, making sure that the bell does not touch the bottom of the container.



Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid. For optimum efficiency, two thirds of the foot should be immersed in the preparation.

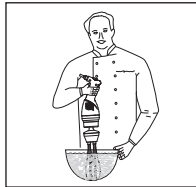
### • WHISK FUNCTION

You can also hold the appliance by the handle with one hand, leaving the other hand free to hold the bowl, if necessary.



While you process the preparation, we recommend that you move the whisks around in the bowl, in order to ensure that the mixture is completely homogeneous.

We strongly advise you to keep the whisks from



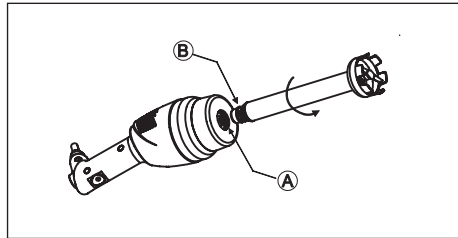
touching the sides of the bowl. For maximum efficiency, at least one-fifth of the whisk length should be immersed. We also strongly advise you to start the processing at a low speed.

## ASSEMBLING/ DISMANTLING

### • BLADE FUNCTION

#### Attaching the tube to the motor unit.

- Check that the appliance is not plugged in.
- Insert the threaded section (A) right into the housing (B) of the motor unit.
- Turn the tube in the direction of the arrow (see figure) until it is locked into place moderately tightly.

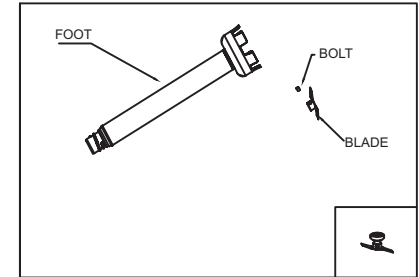


#### Removing the tube from the motor unit

- Check that the appliance is unplugged
- Turn the tube in the opposite direction to when you assembled it until it is completely unscrewed.

#### Removing the blade

- To remove the blade safely, hold them with an oven glove or a thick cloth.
- Using the hexagonal wrenches, unscrew the bolt.
- As soon as the bolt has been unscrewed, the blade can be removed for cleaning.



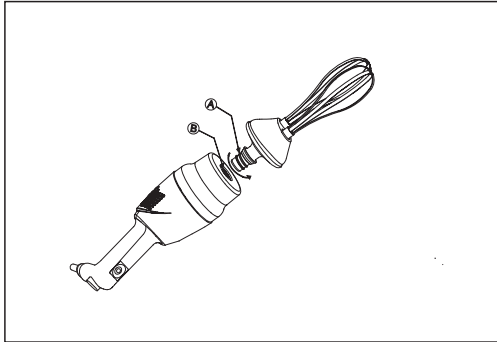
**Note:** The product has a special support fixed on the wall, as shown below.



## • WHISK FUNCTION

### Attaching the gear box to the motor unit.

- Check that the machine is not plugged in.
- Align the flat side (A) of the conical part of the gear box with the catch (B) on the inside of the aluminium casing.
- Turn the gear box in the direction of the arrow (see figure) until it is locked into place moderately tightly.



### Removing the casing

- Check that the machine is not plugged in.
- Turn the gear box in the opposite direction to that used when attaching it.

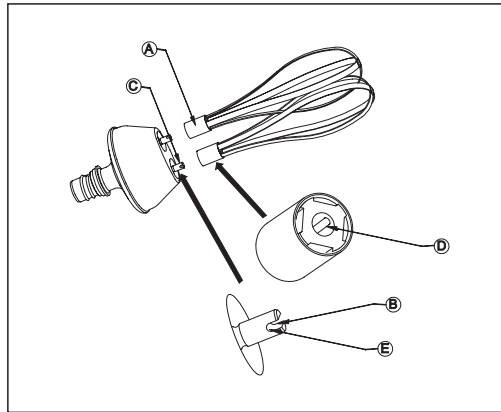
### Fitting the whisks into the gear box

- Grasp the holder in one hand.
- With the other hand, take the first whisk and insert the shaft (A) into the bore (B) of the gear box drive shaft. Make sure the drive lugs (C) are properly aligned with the notches (D).

- As you push the whisk into the gear box drive shaft (C), rotate it slightly in order to slot the drive lugs into the notches (E) of the drive shaft (C), thereby locking the whisk into place inside the shaft.

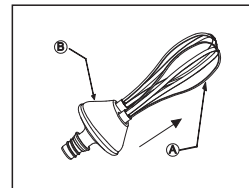
- To check that the whisk is properly fixed inside the shaft (C), gently tug the metal wires.

- Repeat this procedure with the second whisk. If you cannot push it in properly, remove it, rotate it 90° and start again.



### Removing the whisks from the gear box

Pull the ejector (A) in direction to the arrow, gripping the ejector in one hand and the holder (B) in the other.



**The foot, the blades, and the whisks can be entirely dismantled, (Handheld Mixer exclusive patented system), thereby ensuring easy cleaning, perfect hygiene and simple maintenance.**

## USES & EXAMPLES

The mixer function carries out all types of mixing in small quantities in a minimum of time, and we thus recommend you to supervise carefully all food preparations in order to obtain the best results.

## CATERING AND RESTAURANT WORK

- Soups, creamed soups
- Vegetable purees : carrots, spinach, celery, turnips, French beans, potatoes etc.
- Mousses vegetable fish
- Fruit compotes
- Sauces : green, rouille, remoulade, cream emulsions, tomato or parsley
- Bisques : langoustines and shellfish
- Pancake batter
- Chocolate mousse, butter cream, Whipped cream
- Cheese soufflé

## HYGIENE

The equipment must be clean at all stages of production.

It is vital to clean the power mixer thoroughly between each job using a detergent or disinfectant.

**• N.B. NEVER USE PURE BLEACH**

- Dilute the detergent/ disinfectant following the manufacture's instructions on the label.
- Scrub well if necessary.
- Leave the disinfectant/ detergent to take effect if necessary.
- Rinse thoroughly.
- Dry properly using a clean cloth.

## CLEANING



### WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

**After using the power mixer in a hot preparation, cool the bottom of the foot in cold water before dismantling the bell from the foot.**

After completion of preparation, clean immediately to prevent food from sticking to surfaces.

### • MOTOR UNIT

**Never put the motor unit and its handle in water, clean them with a damp cloth or a sponge.**

### • FOOT AND BELL

It is possible to proceed in two ways:

#### • Simple cleaning procedure

- Place the foot and bell into a suitable container with water and switch on for a few seconds to clean the bell and the foot.
- After unplugging the appliance - essential -, making sure that no water finds its way into the foot.

- Detach the bell from the foot to avoid a build-up of condensation.

#### • Complete cleaning procedure

- Unplug the power mixer.
- Rinse the bell under the tap.
- Remove the bell from the foot, then remove the blades. Be careful to avoid damaging the surface of the blade shaft and the watertight seals. Do not use too strong a detergent when cleaning the parts.
- Ensure that all the different parts are thoroughly dried before reassembly.

#### • BLADE AND EMULSIFYING DISC

In order to clean the appliance thoroughly, the blades and the disc must be removed from the bell beforehand.

After they have been cleaned, **make sure you always dry the disc or blades properly** to avoid oxidation.

#### • WHISK

The whisk can be cleaned either by hand or in a dishwasher.

**Never immerse the gear box in water.**

Never put in the dishwasher the gear box.

Clean it with a slightly damp cloth or sponge.



## IMPORTANT

**Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.**

## MAINTENANCE

### • BLADE

The performance of the cut **essentially** depends on the state of your blades and their wear. The blades are subject to wear and as such need to be replaced from time to time to ensure the consistent quality of the end product.

You are also advised to change, at the same time, the washer and the watertight seals.

### • WHISK

The success of your preparation will depend essentially on the state of the metal wires and their amount of wear and tear. They should therefore be replaced from time to time in order to ensure optimum quality of the finished product.

### • FOOT SEAL

In order to maintain a perfect watertight seal between the foot and the bell it is necessary to check the wear of the seal regularly and replace it if necessary.





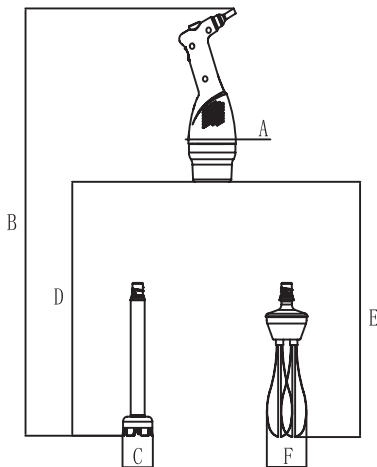
## WARNING

### From time to time, check:

- The state of the button's watertight membrane. Even the tiniest cracks will allow liquid to seep in.
- The state of the blender housing. This should not show any signs of cracking of any abnormal openings which could allow access to the live components.

## TECHNICAL SPECIFICATIONS

### •WEIGHT AND DIMENSIONS (in mm)



model	Dimensions (mm)						Weight (Kg)	
	A	B	C	D	E	F	netto	brutto
HM-177W	101.8	486.8	65.3	177	240	85	2	2.6
HM-265W	101.8	551	65.3	241.2	240	85	2.1	2.7
HM-305W	101.8	614.8	65.3	305	240	85	2.2	2.9

### • WORKING HEIGHT

We recommend that you ensure that the container is placed on a stable and solid work surface.

### • NOISE LEVEL

The equivalent continuous sound level when the foot is not immersed in anything is less than 70 dB (A).

### • ELECTRICAL DATA

Motor	Mixer Speed (rpm)	Whisk Speed (rpm)	Intensity (Amp.)	Power (watts)
230V/50Hz	3000-16000	400-2000	1.2	280
120V/60Hz	3000-16000	400-2000	2.3	280
220V/60Hz	3000-16000	400-2000	1.3	280

## SAFETY



## WARNING

The blades are extremely sharp.  
Handle with care.

Handheld Mixer power mixer are equipped with a safety system comprising of a:

- safety control button,
- safeties on motor: thermal and overload protection.

### • Safety control button

This safety mechanism prevents any unintentional starting of the power mixer. In fact, it is necessary to press down two buttons to start the power mixer. In order to start the machine, read the paragraph entitled OPERATING THE APPLIANCE (page 4 ).

### • Thermal protection

the machine to over use, the thermal safety mechanism automatically stop the motor. In this case, wait for the power mixer to cool down completely before restarting, see paragraph entitled OPERATING THE APPLIANCE (page 4 ).



## REMEMBER

- Never try to override the locking and safety mechanisms.
- Never insert an object into the preparation.
- Never switch the appliance on unless it has been placed in the preparation bowl.
- Before dismantling the foot or bell, always check that the power mixer is unplugged.
- We recommend that you tilt the power mixer at a slight angle to prevent the bell from touching the bottom of the container.

## PROBLEMS

At first, try identify precisely what has caused the power mixer to stop.

● **If it is due to powercut if the appliance has been unplugged.**

- Release the control button (BC).
- Check the power supply.
- Restart the power mixer following the paragraph entitled **OPERATING THE APPLIANCE (page 4 )**.

● **If you cannot locate the cause of the problem**

- Release the control button (BC).
- Unplug the power mixer.
- Check:
  - the plug,
  - that the blades are free to rotate in the bell,
  - the state of the power cord,
  - that the drive shaft is free to rotate, To do this, remove the bell and test the rotation of the end of the drive shaft manually.

**If a malfunction occurs which is not on our list of possible faults, consult your retailer or return the appliance to the after-sales service.**

## STANDARDS

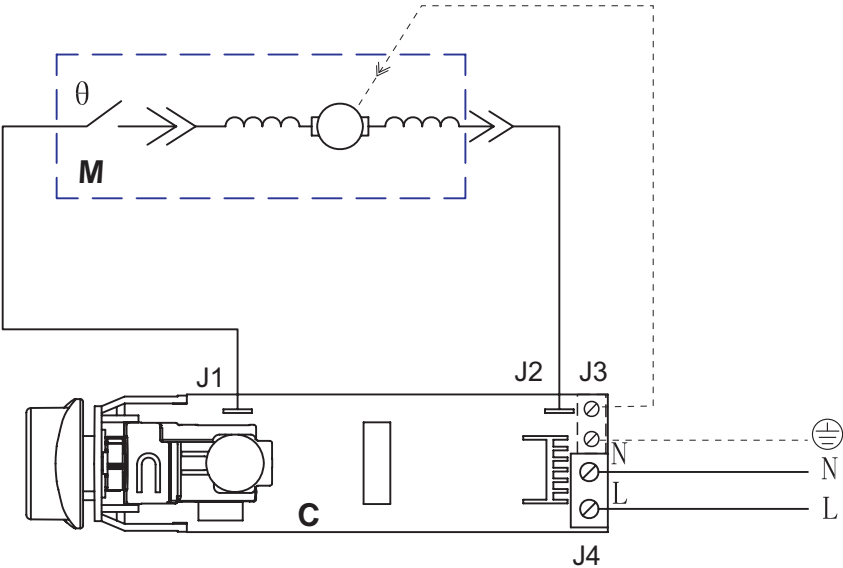
MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
  - Modified "machinery" directive 98/37/EEC, 2006/42/EEC,
  - " Low voltage" directive 73/23/EEC, 2006/95/EEC,
  - "EMC" directive 89/336/EEC,2004/108/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
- The following European harmonized standards and standards setting out health and safety rules:
  - We certify that the Mini MP comply with the essential requirements of the standard EN 292 - 1 and 2: machine safety-general design principles,
  - EN 60204 -1 (2006)
  - For hand-held blenders and whisk : EN 12853. (Procedure to follow if the stick lender is accidentally immersed during use).

# ELECTRIC DIAGRAM

----- Only on 120V version

A	Aluminium housing
C	Control unit
M	Motor
SW1	On/off switch
T	Triac
θ	Thermal protector



ALIMENTATION  
SUPPLY  
STROMVERSORGUNG

