

INSTRUCTION MANUAL



SM799 STAND MIXER

Please read this manual thoroughly before operation!

IMPORTANT SAFEGUARDS:

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

1. Read all instructions carefully before you use the appliance.
2. This appliance is designed for domestic use only. No responsibility is accepted for damage resulting from use non-compatible with the instructions.
3. To protect against risk of electrical shock do not put the STAND MIXER in water or other liquid.
4. Do not operate the stand mixer with wet hands.
5. Close supervision is necessary when any appliance is used by or near children. Keep children away from the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Unplug before inserting or removing parts.
8. Avoid contacting moving parts.
9. Keep hands, hair, clothing, as well as spatulas and other utensils away from the beaters during operation to reduce the risk of injury to persons, and/or damaged to the mixer.
10. Remove beaters from the STAND MIXER before washing them.
11. Do not continuously operate the mixer too long. The motor may overheat. For 1~5 Speed, continuously operate time must be less than 5 minutes.
12. Do not use the beaters to mix too hard ingredients.
13. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
14. Do not let cord contact hot surface, including the stove.
15. Do not let cord hang over edge of table or counter.
16. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
17. Do not put it in water.
18. Do not use outdoors.
19. Household use only.
20. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
21. Switch off the appliance before changing accessories or approaching parts which move in use.
22. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, 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.
23. Children should be supervised to ensure that they do not play with the appliance
24. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
25. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
26. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

27. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

SAVE THESE INSTRUCTIONS

SPECIFICATION:

Model No.: SM799

Rating: 220-240V, 50/60Hz, 350W

Work time: 1-5 speed, KB 5 minutes.

GENERAL PARTS DESCRIPTION:

1. Ejector knob
2. Beaters / Hooks
3. Stainless steel bowl
4. Hand shank
5. Outer shell (upside)
6. Speed control
7. Outer shell (down)
8. Stand release button
9. Stand
10. Bottom cover
11. Holes

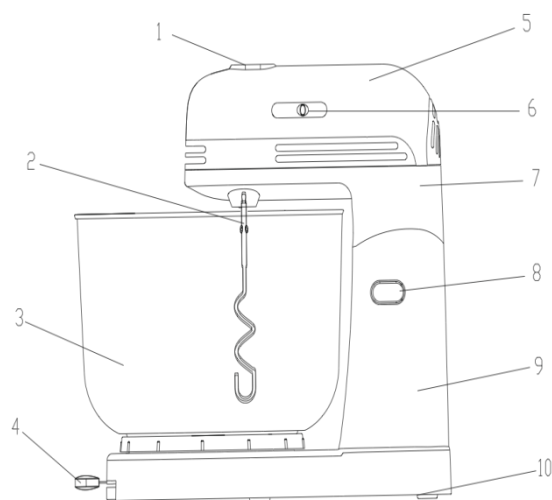


Fig 1

Mixing Guide:

SPEED	DESCRIPTION
1 FOLD	This is a good starting speed for bulk and dry foods such as flour, butter and potatoes.
2 BLEND	Best speed to start liquid ingredients for mixing salad dressings.
3 MIX	For mixing cakes, cookies and quick breads.
4 CREAM	For creaming butter and sugar. Beating uncooked candy, desserts, etc.
5 WHIP	For beating eggs, cooked icings. Whipping potatoes, whipping cream, etc.

Note: Use beaters if beat eggs. Use hooks if mix thick sticky flour.

During mixing dough, add water in bowl first, then add flour. Use your hand to rotate bowl for about 2~3 minutes, after that bowl can be rotating itself.

USING YOUR STAND MIXER:

1. Fit the beaters or hooks to the beater holes (Fig 2).
2pcs beaters are different. 2pcs hooks are different.
They have to be fit in the correct position.

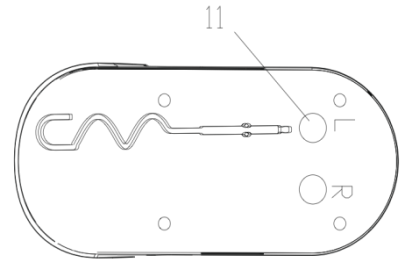


Fig 2

2. Plug in the appliance.
3. Hold the mixer handle. Lower the beaters or hooks into ingredients.
4. Switch on (6) and select the speed desired. The mixer begins to mix the ingredients in the bowl.
5. When you have finished mixing, stop the mixer by pushing the speed button to "0" immediately.
6. Wait until the beaters/hooks have stopped revolving, press the ejector knob (1) to remove the beaters/hook. "Switch off the appliance before changing accessories or approaching which move in use."
7. Unplug the appliance when you have finished mixing. Clean the beaters/hooks with water. Make them dry, store in the box together with the main body.
8. You can press "turbo" button to accelerate the speed during mixing.
9. Hand shank(4), Stainless steel bowl can move around.
10. Stand release button(8), Can shake up and down, convenient take material and to take off the fork.

CLEANING:

1. Wash the bowl, beaters and hooks with water after using.
2. Make them dry with cloth, store in the box.

WARNING:

Any other servicing should be performed by an authorized service Representative.

