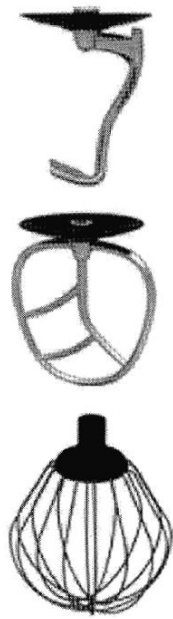


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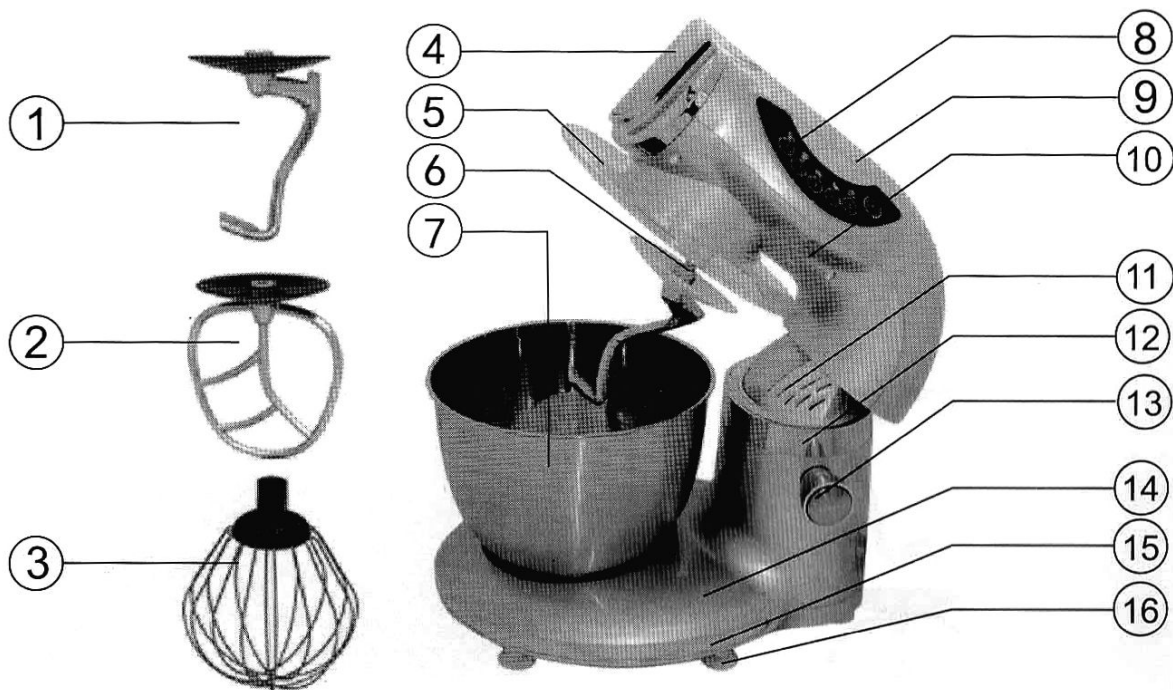
INSTRUCTION MANUAL



HMX-50

Stand Mixer

Read all instructions before use this product.



1	Dough hook	9	Topmain housing
2	Flat Beater	10	Main housingbase
3	Wire Whip	11	Arm bracket
4	Front cover	12	Decorating ring
5	Bowl cover	13	Knob
6	Rotating axis	14	Body
7	Bowl	15	Decorating strip
8	Control panel	16	Rubber feet

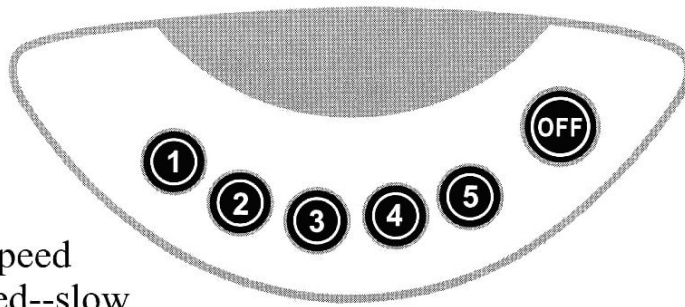
Important safety precaution:

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

- Read all instructions.
- To protect against risk of electrical shock do not put the appliance unit cord or plug in water or other liquid.
- Close supervision is necessary when an appliance is used by or near children.
- Unplug the appliance when not in use, changing accessory and before cleaning
- Avoid contacting moving parts.
- If the supply cord is damaged, it must be replaced by manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord to hang over edge of table or counter.
- Keep hands and utensils away from moving blades or discs while processing food to reduce risk of severe injury to person or damage to the food mixer.
- Blades are sharp, handle carefully
- To reduce the risk of injury never place cutting blades or discs on base
- Never feed food by hand, always use food pusher.
- Turn off the machine before replace attachment.
- Use the product and assembly the accessory as mentioned on user manual only
- Switch off the appliance before changing accessories or approaching parts which move in use.
- 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Save these instructions

Switch



OFF-----Stop

Setting1-5----- Operating speed



Setting1-----Minimum speed--slow

Setting5-----Maximum speed--fast

The appliance will switch to OFF mode automatic according to below table

Speed Setting	Default Timer
1	90 secs
2	6 mins 30 secs
3	9 mins
4	9 mins
5	9 mins

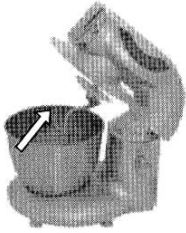


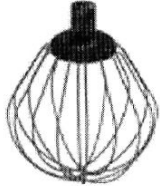
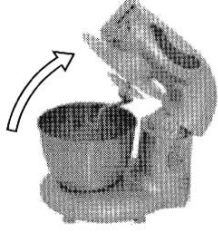
Recommend Speed setting

Accessories	Picture	Button	Speed	Time
Dough Hook		1-2	113--175rpm	one and a half minutes at button 1 automatically jump to speed 2 6 minutes is enough.
Flat Beater		3-4	221--494rpm	5min
Wire Whip		5	494rpm	6min

Operating positions

Warning!

Do not operate the machine continuously more than 10minutes.
After one time use, the machine should be cooled down for 30minutes.
 Operate the appliance only when the accessory/tool is attached according to this table and is in the operating position.

Position				
1				
3		Set up Dough Hook, Flat Beater, Wire Whip according to your desire		

Risk of injury from the rotating tools!

While the appliance is operating, keep fingers clear of the mixing bowl.
 Do not change tools until the appliance is at a standstill and have been unplugged. When switch off, the drive continues running briefly.

Cleaning and servicing

Never immerse the base unit in water or hold under running water.

Do not use abrasive to clean

Wipe unit with a damp cloth, if required, use a litter washing up liquid.

Then wipe unit dry.

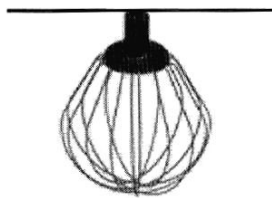
Do not wedge plastic parts in the dishwasher as they could be warped.

Wash attachments in hot, soapy water or top rack of dishwasher.

Rinse and dry thoroughly

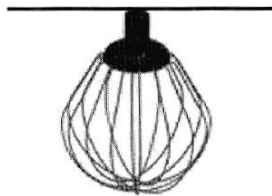
After washing and drying, immediately place attachment into the protective sleeve for storage.

Application examples :



Beating of egg-white

8 egg-white in the BOWL with the Wire whip at speed 4.



Beating of cream

600g cream with the Wire whip in the BOWL at speed 4

Kneading of dough

1000g flour

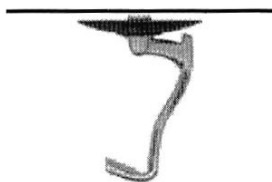
200g chopped almonds

15g salt

28g butter

28g sugar

app.500g water(Temperature 40+/-2°C)



Stand mixer

AC 220-240V 50Hz 1000W