

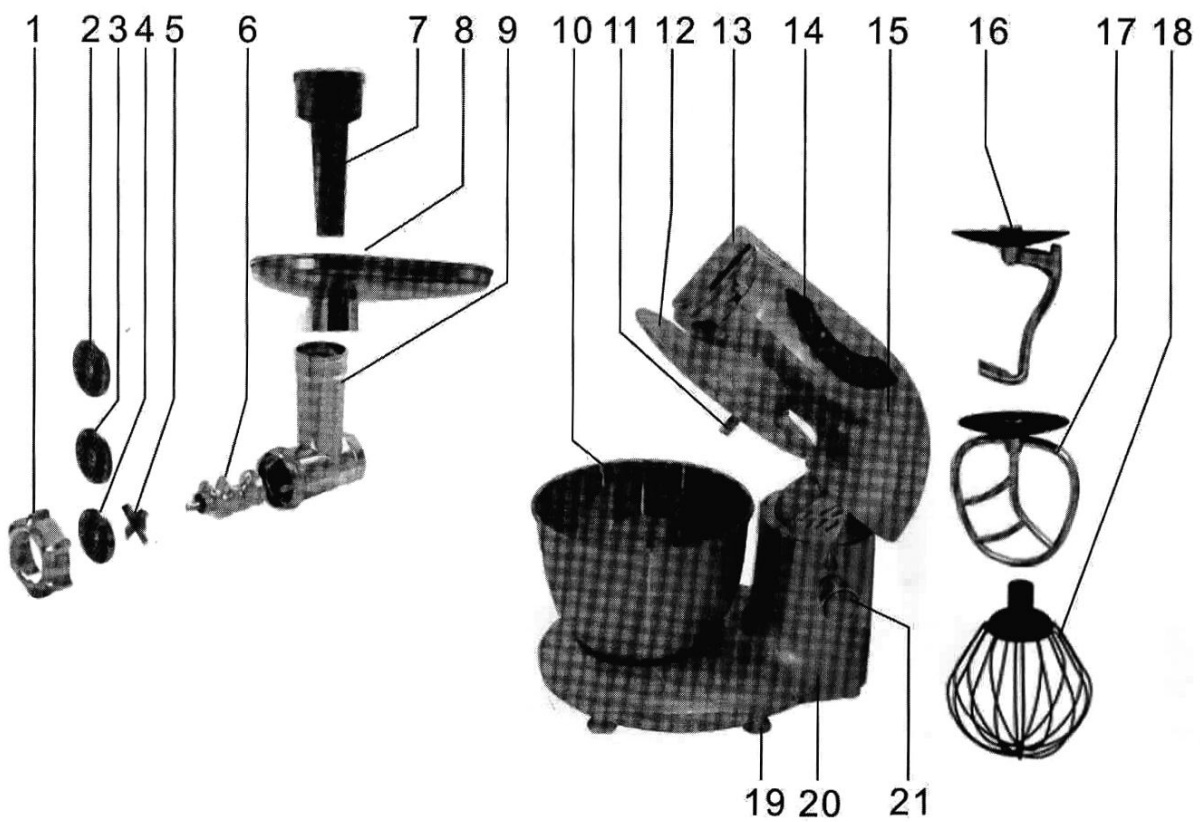
HESSTAR

Stand Mixer



HMX-51G

INSTRUCTION MANUAL



1	Cutting screw bar	12	Bowl cover
2	Cutting disc	13	Front protection cover
3	Cutting disc	14	Control panel
4	Cutting disc	15	Arm
5	Blades	16	Dough hook
6	Worm shaft	17	Flat beater
7	Food pusher	18	Wire whip
8	Loading tray	19	Rubber feet
9	Cutting meat canister	20	Body
10	Stainless steel bowl	21	Knob
11	Rotating axis		

Model HMX-51G
Voltage AC 220-240V
Frequency 50/60Hz
Power 1000W

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

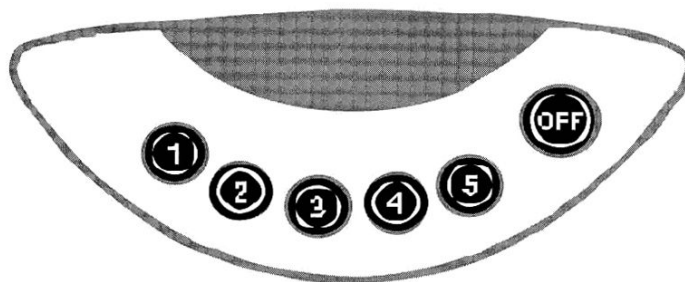
Switch

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
Meat Grinder		Speed 5 For meat	152 pm	6min
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 15 minutes.

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				
2				
3		Set up Dough Hook, Flat beater, Wire Whip, according to your desire		

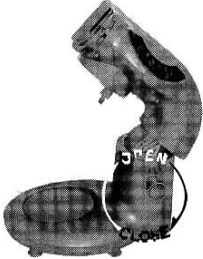


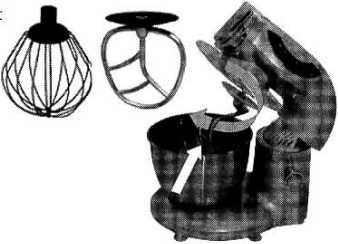
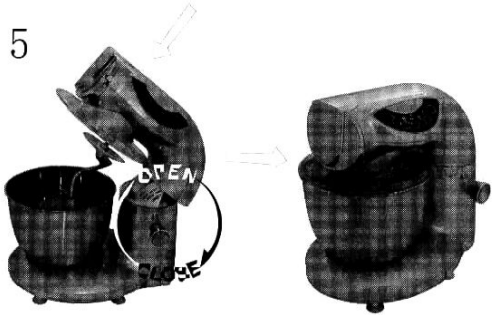
Risk of injury from the rotating tools!

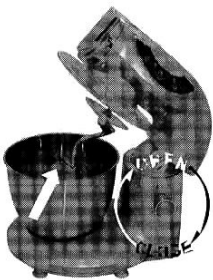



While the appliance is operating, keep fingers clear of the mixing bowl.

Do not change tools until the appliance is at a standstill and have been unplugged. When switch off, the drive continues running briefly.

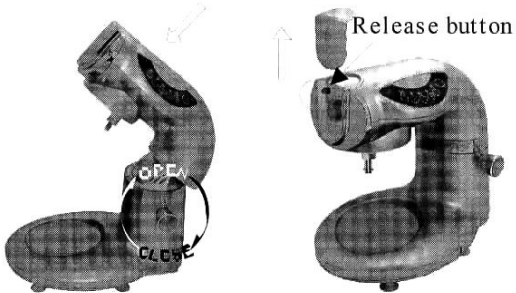
How to use:

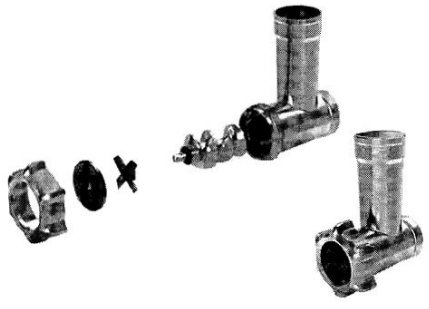
Flat Beater, Wire Whip, Dough Hook

<p>1</p> 	<p>Revolve the knob clockwise; meanwhile set the arm to the position as picture shown.</p>
<p>2</p> 	<p>Assembling the bowl filled with powder into base flange clockwise.</p>
<p>3</p> 	<p>Assembly bowl cover into arm clockwise.</p>
<p>4</p> 	<p>According to your desire, assembly flat beater, wire whip, dough hook into rotating axis then revolve them clockwise (As picture shown).</p>
<p>5</p> 	<p>Turn the knob clockwise and press arm down to the position as picture shown. Power on. Set switch to the appropriate speed.</p>

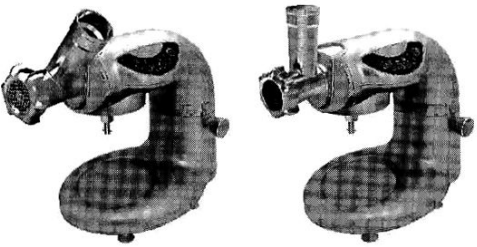
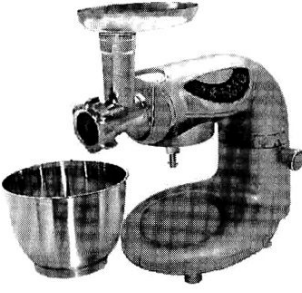
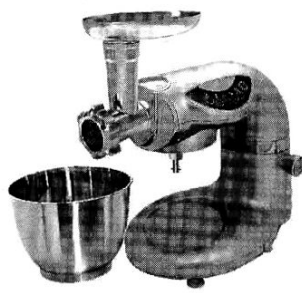
<p>6</p> 	<p>After food is ready, set the control panel to “OFF” then unplug. Turn the knob clockwise and set arm up to position as picture shown.</p>
<p>7</p> 	<p>Remove flat beater,wire whip, dough hook counter-clockwise.</p>
<p>8</p> 	<p>Remove bowl cover.</p>
<p>9</p> 	<p>Remove bowl with prepared food counter-clockwise.</p>

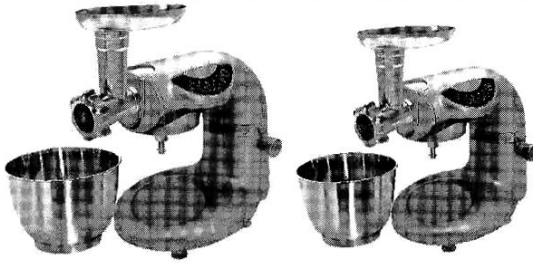
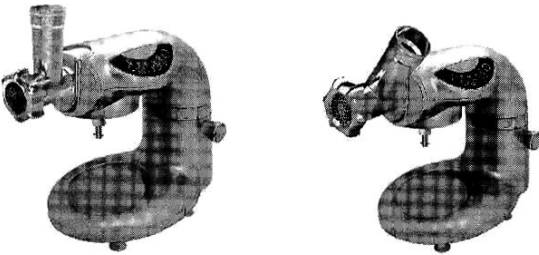
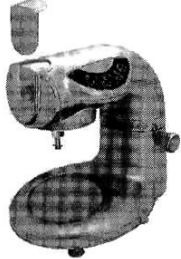
Meat grinder

	<p>Revolve the knob clockwise, and press the arm down untill you hear the “click” Take off the front protection cover upwards.</p>
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	<p>Following their sequence shown as picture, assemble worm shaftblade and cutting disc into cutting meat canister, then assemble cutting screw bar into cutting meat canister clockwise.</p>
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Please remember to disassemble cutting cylinder from the machine, when changing these accessories.

	<p>Align arrow on cutting cylinder to the other one on arm then assemble prepared cutting meat canister into arm counter-clockwise shown as picture. Fasten cutting screw bar after cutting meat canister fixed correctly</p>
	<p>Assemble loading tray into cutting meat canister then place bowl the outlet of cutting meat canister Power on for running</p>
	<p>Turn switch to appropriate speed then put food into feeding inlet with pusher to push down food.</p>

	<p>Turn switch to “OFF” when food is ready then unplug and cut off power.</p> <p>Remove pusher and loading tray.</p>
	<p>Press release button,</p> <p>Remove cutting meat canister From arm clockwise.</p>
	<p>Assemble the front protection cover downwards.</p>

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 little 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.

Capability of bowl

1 0kg flour and 0 5kg water

Application examples:

Beating of egg-white

8 egg-white in the BOWL with the Wire Whip at speed 5.

Kb 6-8 min



Beating of cream

600g cream with the Wire Whip in the BOWL at speed 5

Kb 6-8 min



Kneading of dough

1000g flour

200g chopped almonds

15g salt

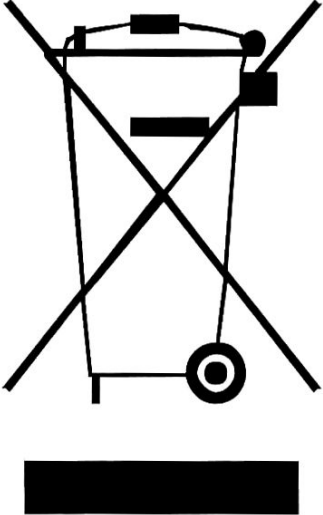
28g butter

28g sugar

app.500g water(Temperature 40+/-2°C).

Kb one and half minutes at speed 1 and six minutes at speed 2



	<p>Correct Disposal of this product</p> <p>This marking indicates that this product should not be disposed with other household wastes throughout the EU</p> <p>To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.</p> <p>To return your used device, please use the return and collection systems or contact the retailer where the product was purchased.</p> <p>They can take this product for environmental safe recycling.</p>