

# LIVING&CO

**L+C 250W 5SPD WITH CONTAINER**



**INSTRUCTION MANUAL**

**MODEL: LHM250W**

**Read these instructions carefully before using your kettle, and keep it carefully.**

If you follow the instructions, your kettle will provide you with many years of good service.

**SAVE THESE INSTRUCTIONS CAREFULLY**

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized Service Center for examination, repair or electrical or mechanical adjustment.
4. Do not leave mixer unattended while it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
8. Remove beaters from mixer before washing.
9. Do not place on or near a hot gas or electric burner or in a heated oven
10. Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
11. Avoid contacting with moving parts.
12. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
13. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
14. Do not use mixer for other than intended use.
15. This appliance is not intended for used 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 appliances by a person responsible for their safety.

16. Children should be supervised to ensure that they do not play with the appliance.

17. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.

18. Do not use outdoors.

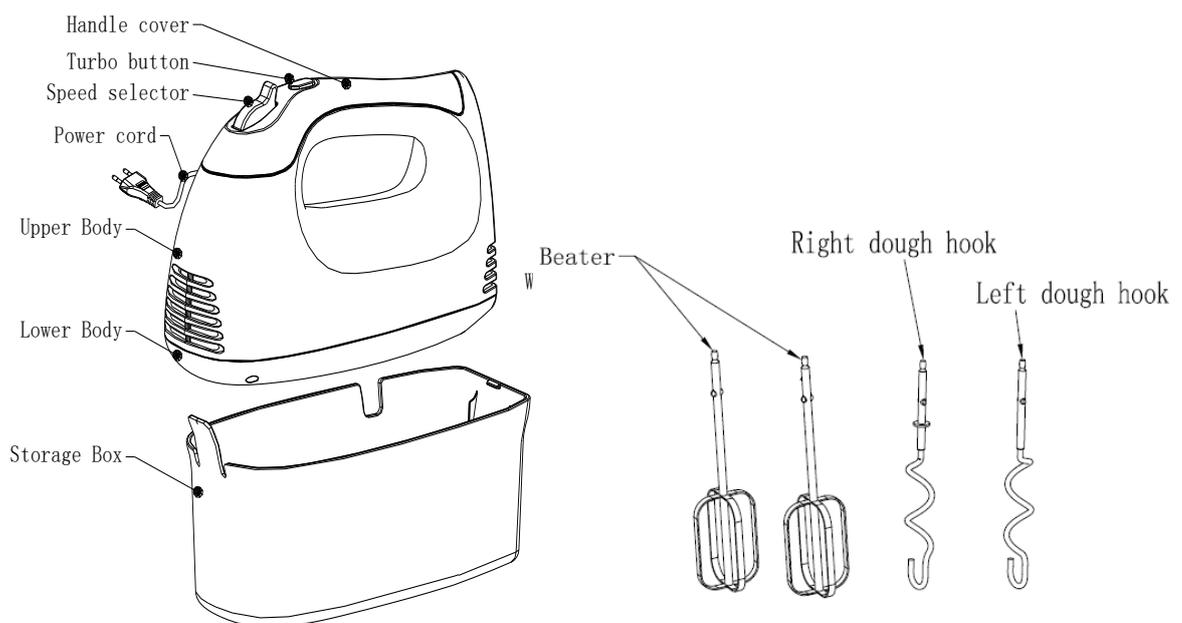
## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY

#### SPECIAL NOTES ON CORD PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug can fit into a polarized socket only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

#### KNOW YOUR MIXER



## USING YOUR MIXER

1. For the first use, remove the accessories from the storage box, then clean the beaters and whisk. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the OFF position.

2. Assemble proper attachments into mixer.

Beaters are for mixing egg white or mixing other liquid. Dough hooks are for kneading the dough.

Note: for dough hooks, the one with washer can only be inserted into the big socket and the other one can only be inserted into small socket. The two dough hooks cannot be inserted in reverse. Beaters can be inserted in either socket, as they are identical.

3. Ensure that the unit is at the OFF setting, plug in the power source.

4. Turn the speed selector to your desired setting, there is 5 setting. The appliance will start working and the speed will increase 10% if the turbo button depressed at any time.

Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.

Note: the max operation time per time is 5 minutes. Minimum 20 minutes rest time must be maintained between two consecutive cycles.

6. When mixing is completed, turn the speed selector to OFF position, unplug the cord from power outlet.

7. If necessary you can scrape the excess food particles from the beaters by rubber or wooden spatula.

8. Hold the beaters/whisk with one hand and press the Eject button firmly down with the other hand, remove the beaters/whisk.

**Caution:** The eject button can be pressed down only when the speed selector is on the OFF setting, and make sure the power cord is unplugged from the power outlet before removing the accessories. When ejecting the accessories, it must be noted never face the accessories to person, it may result in hurt.

9. When do not use the mixer, you can store the motor unit on the storage box, and put the beaters/whisk into the storage box. Then store the mixer on the storage box by placing it on the storage box directly and press down with force, the mixer will clip with the box.

## CLEANING AND MAINTENANCE

1. Unplug the appliance and wait it completely cool down before cleaning.

2. Wipe over the outside surface of the unit with a dampened cloth and polish with a soft dry cloth.

3. Wipe any excess food particles from the power cord.
4. Wash the beaters, dough hooks and whisk in warm soapy water and wipe dry. The accessories may be washed in the dishwasher.

**Caution:** the mixer cannot be immersed in water or other liquid.

**Warning:** Any other serving should be performed by an authorized service representative.

## **COOKERY TIPS**

1. Refrigerated ingredients, such as butter and eggs, they should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
5. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.