

# LIVING&CO

## STAND MIXER 350W



**INSTRUCTION MANUAL**

**MODEL:LSM350W**

**AFTER SALES SUPPORT**

  0800 422 274

**Read these instructions carefully before using your stand mixer.**

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

**HOUSEHOLD USE ONLY**

**SAVE THESE INSTRUCTIONS FOR LATER REFERENCE.**

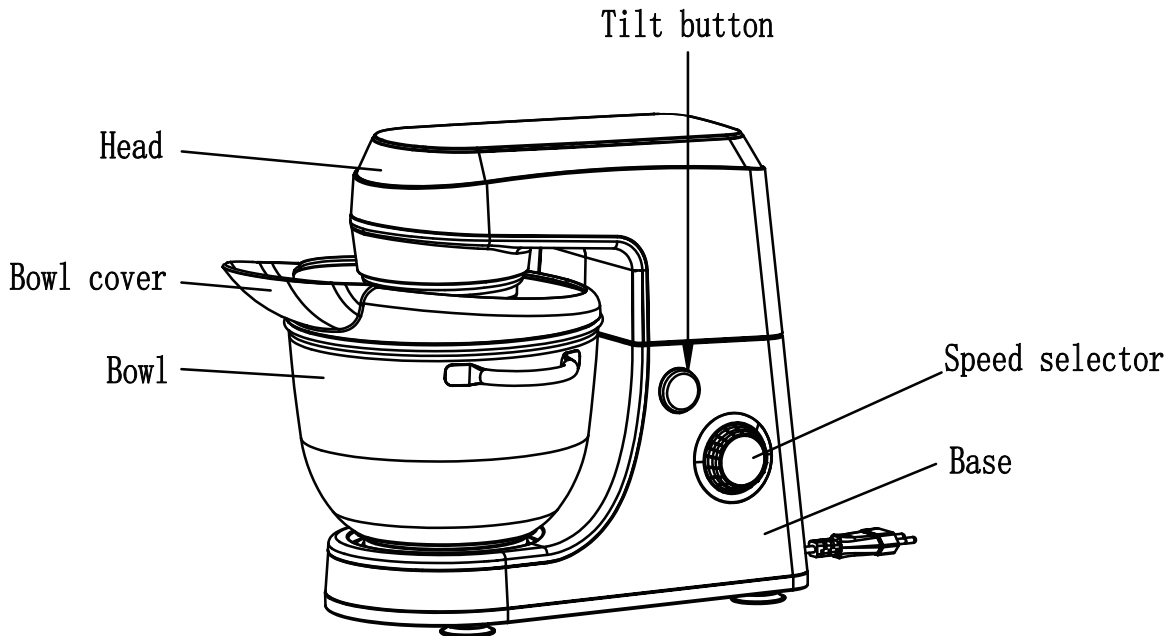
## IMPORTANT SAFEGUARDS

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

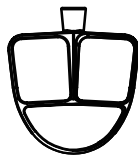
1. Read all instructions.
2. Do not immerse the motor unit in water or rinse it under the tap.
3. Before you contact the appliance to the power, make sure the voltage indicated on the rating label of the appliance corresponds to the rated outlet voltage.
4. Do not operate appliance with a damaged cord 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.
5. Do not leave appliance unattended while it is operating.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Remove beater/dough hook/whisk from machine before washing.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. 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.
12. Avoid contact with moving parts.
13. 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.
14. To protect against risk of electrical shock, do not put machine in water or other liquid. This may cause personal injury or damage to the product.
15. Do not use machine for other than intended use.
16. The 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 unless they are older than 8 and supervised.
17. Keep the appliance and its cord out of reach of children less than 8 years.
18. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
19. Do not use outdoors.

## KNOW YOUR MIXER

Product may be subject to change without prior notice



Dough hook



Beater



Whisk



Spatula

## BEFORE USING MIXER

Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the OFF position.

1. Depressing the tilt button, the head of mixer will automatically release and lock into tilt position.
2. Select the desired attachments, which are depending on the mixing task to be performed: beater for mixing and beating egg, dough hook for kneading, the whisk for beating and frothing egg white.

3. Inserting the Beater/ dough hook/whisk directly, until it locks into position.

**Note:** Ensure the beater or dough hook or whisk is fully inserted into the socket, otherwise your mixing results may be affected.

4. Place bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it lock into position (see fig.1).

5. To lower the head and place beater / dough hook/whisk into the bowl by holding the head with the one hand and ease the head down. A click sound will be heard when the head has reached the correct position.

6. And make sure the bowl cover in place (see fig.2).



**Fig. 1**



**Fig. 2**

## USING YOUR MIXER FOR MIXING

1. Ensure that the speed selector is at the OFF position, then plug in the power source.

2. Turn the speed selector to your desired setting.

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

3. The max operation time per time shall not exceed 5 minutes and minimum 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, suggest the speed selector first use a low speed and then use high speed to achieve the best results.

**Note:** during kneading, some flour may be adhered on the inside of the bowl, you shall remove the bowl cover, and scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.

4. When mixing is completed, turn the speed selector to OFF position, unplug the cord from power outlet.
5. Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.  
**Caution:** Before pressing down the tilt button (namely before lifting the head of mixer), make sure the beater or whisk or dough hook rest on the two sides of the head of mixer, otherwise, when lifting the head of mixer, the beater or whisk or dough hook will intervene the mixing bowl; if the beater or whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer rotate for a few seconds, then turn off the speed selector to stop the beater or whisk or dough hook on the two sides of the head of mixer.
6. If necessary you can scrape the excess food particles from the beaters or dough hooks by plastic spatula.
7. Pull out the beater/dough hook/whisk with a little force. It is recommended to resist against the washer on the beater/dough hook/whisk to easily pull out the beater/dough hook/whisk.

**Caution:** The speed selector must be in the OFF position and the power outlet must be unplugged before pulling out the beater/dough hook/whisk.

## CLEANING AND MAINTENANCE

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

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

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

3. Immerse the bowl, beater, spatula, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.

**Caution :** DO NOT CLEAN THE DOUGH HOOK OR BEATER IN A DISHWASHER  
Warm hand wash only!

These accessories are constructed from cast alloy and should be hand washed in warm soapy water and rinsed after use. Should the accessories be washed in a dishwasher there is a possibility that the metal will react with the washing chemicals causing oxidation to the surfaces which may present as a blackened coating.

To remove oxidation use soapy warm water with moderate brushing / wiping with paper towels. For heavy oxidation the accessories can be brought to the boil in a pot of water with 3 tablespoons of vinegar, then allowed to simmer for 15 minutes, cool and rinse.

## MIXING / COOKING TIPS

1. Refrigerated ingredients, such as butter and eggs, 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.

## RECIPES

	Ingredients	Procedure
Basic Two Egg Yellow Cake (dough hook)	2 cups sifted cake flour	1) Sift together into a big bowl, sifted flour, sugar, baking powder and salt. Add shortening; pour in the milk and vanilla 2) Knead 0.5min, on the lowest setting until blended 3) Then on the medium setting for 2 min. 4) Stop, scrape sides and bottom of bowl 5) Add eggs, knead 1-1/2min longer on the highest setting
	1-1/4 cups granulated sugar	
	2-1/2 teasp. Double-acting baking powder	
	3/4 teaspoon. Salt	
	1/2 cup soft shortening	
	3/4 cup milk	
	1-1/4 teaspoon. Vanilla	
	2 eggs, unbeaten	
Oatmeal bread (dough hook)	2 cups sifted all-purpose flour	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) cream on the highest setting for 2 min, stop, scrape bowl
	1 teaspoon. Soda	
	1 teaspoon. Salt	
	1-1/2 teaspoon. Cinnamon	

	2 cups quick-cooking oatmeal 1 cup shortening or margarine 1/2 cup granulated sugar 3/4 cup brown sugar 2 eggs, unbeaten 1-1/2 teaspoons .vanilla 1/3 cup milk 1 cup chocolate chips 3/4 cup chopped nuts	4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl, 6) Knead in chocolate chips and nuts on the highest setting for 1 min
Oatmeal Drop Cookies <small>(small bowl, dough hook)</small>	2 cups sifted all-purpose flour 1 teaspoon. Soda 1 teaspoon. Salt 1-1/2 teaspoon. Cinnamon 2 cups quick-cooking oatmeal 1 cup shortening or margarine 1/2 cup granulated sugar 3/4 cup brown sugar 2 eggs, unbeaten 1-1/2 teaspoon. vanilla 1/3 cup milk 1 cup chocolate chips 3/4 cup chopped nuts 1 teaspoon. Soda 1 teaspoon. Salt 1-1/2 teaspoon. Cinnamon	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) Cream on the highest setting for 2 min, stop, scrape bowl 4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl, 6)Knead in chocolate chips and nuts on the highest setting for 1 min
Whipped Potatoes <small>(beater)</small>	2 lbs peeled potatoes 1/2 cup hot milk 2 tbsp. margarine 1 teaspoon. Salt	1) Pare potatoes and cook until tender, but not mushy in boiling salt water 2) When mealy, mash in sauce pan or turn into a large potatoes, then beat on the medium setting about 1min 3) Stop, scrape bowl or sauce pan. 4) Combine hot milk, butter and salt. Pour over potatoes, whip on the highest setting for 1min
Make egg white (whisk)	4 eggs	1) Put the egg white into a bowl 2)Whisk at the highest setting for 4 min









# LIVING&CO

## Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by 1 year warranty when accompanied by proof of purchase.