




## INSTRUCTION MANUAL

MODEL: HM436BK-SA

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**AFTER SALES SUPPORT**

 **(NZ)** 0800 422 274

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# IMPORTANT SAFETY INSTRUCTIONS

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

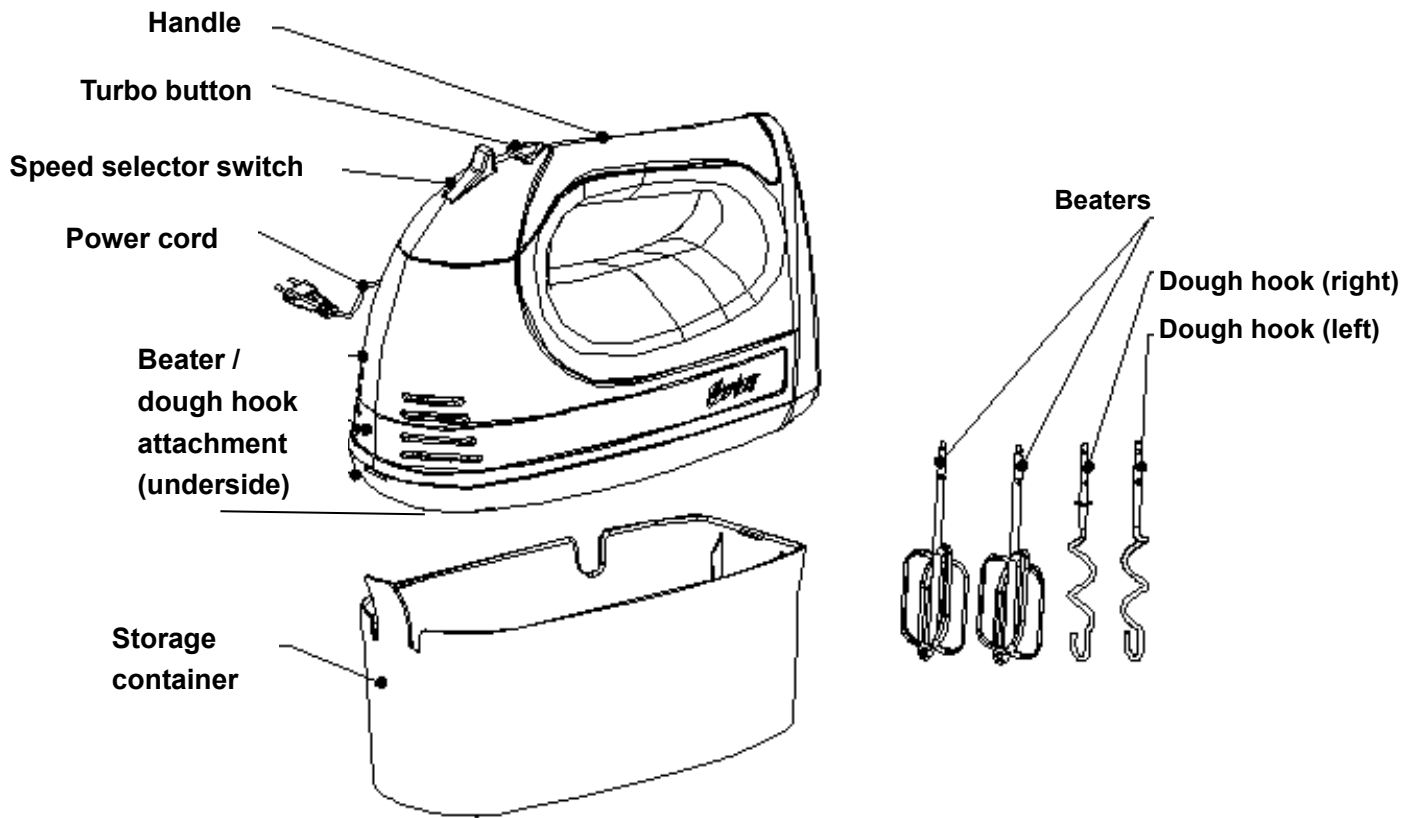
1. Read all instructions.
2. Do not overload the mixer, the maximum continuous run time is 4 minutes on highest speed or 5 minutes on other speeds, at which point the mixer must be allowed to rest / cool for at least 30 minutes before operation is continued.
3. Do not operate the mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to an authorised 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.

## IMPORTANT SAFETY INSTRUCTIONS

13. To protect against risk of electrical shock, do not put the 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**

# PRODUCT OVERVIEW



## HOW TO USE

### USING YOUR MIXER

1. For the first use, remove the accessories from the storage box, then clean the beaters and dough hooks. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the OFF (0) position.
2. Select the desired attachment, depending on the mixing task to be performed. For example, the beater attachment for mixing and beating eggs, the Dough hooks for kneading.

**Note:** for dough hooks, the one with the integrated washer can only be inserted into the larger socket (right hand side) and the other one can only be inserted into smaller socket (left hand side). The two dough hooks cannot be inserted in reverse. Beaters can be inserted in either socket, as they are identical.

# HOW TO USE

## USING YOUR MIXER (Continued)

3. Ensure that the unit is still in the OFF (0) setting, plug the supply cord into a suitable socket outlet.
4. Adjust the speed selector switch to your desired setting, there are 5 settings to choose from. The appliance will start working and the speed will increase 10% if the turbo button is pressed at any time.

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

**Note:** the maximum operation time under highest speed is 4 minutes and 5 minutes under other speeds. Allow a minimum of 20 minutes rest / cooling time between two consecutive cycles.

5. When mixing is completed, turn the speed selector to OFF (0) position, unplug the cord from power outlet.

**Note:** If necessary, you can scrape the excess food particles from the beaters by rubber or wooden spatula.

6. Hold the beaters/dough hooks with one hand, press the speed selector switch inwards (when in the 0 position), to eject /remove the beaters/dough hooks.

**Caution:** The eject function can only be actioned when the speed selector is in the OFF setting, make sure the power cord is unplugged from the power outlet before removing the accessories.

7. When the mixer is not in use, you can store the accessories in the storage box, the mixer can then fit directly onto the top. Place the mixer on the storage box and press down with force, the mixer will clip onto the box to lock in position.

## CLEANING

1. Unplug the appliance and wait for it to completely cool down before cleaning.
2. Wipe over the outside surface of the unit with a dampened cloth and use a soft cloth to dry.
3. Wipe any excess food residue from the power cord.
4. Wash the beaters and dough hooks in warm soapy water and wipe dry.

**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. Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after mixture has thickened.
2. 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 a separate container first, then add 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.



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## 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 2 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This product is covered by a 2 year warranty when  
Accompanied by proof of purchase.

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