

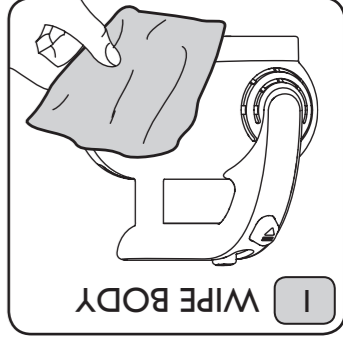
Dualit[®]
Since 1945



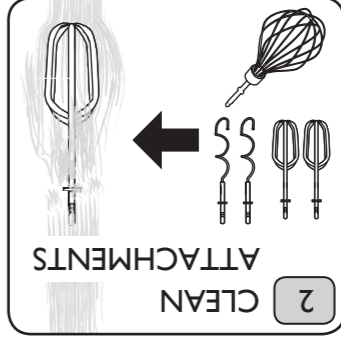
<p>DON'T FORGET TO REGISTER YOUR HAND MIXER</p> <p>Register my appliance ✓</p>	<p>WWW.DUALIT.COM/REGISTER</p>
	<p>OR BY POST</p>

Hand Mixer Instruction manual

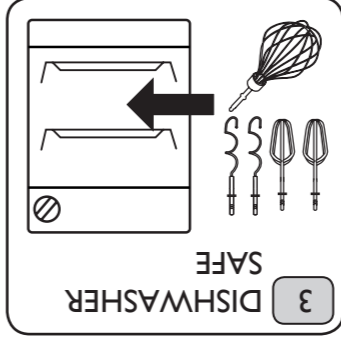
CLEANING & CARE



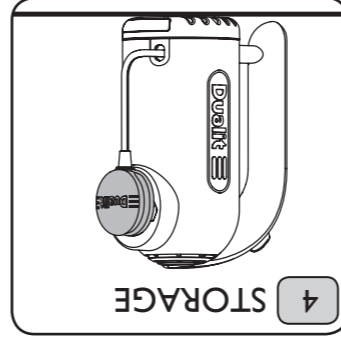
Turn the speed control to '0' and unplugging electric cord from electrical outlet before cleaning. Wipe the mixer body clean with a dry cloth.



Wash the beaters, dough hooks and whisk in hot soapy water after each use. Rinse thoroughly and dry.



The beaters, dough hooks and balloon whisk are all dishwasher safe. Use a wash cycle below 40°C. Remove prior to drying cycle. **The main body is not dishwasher safe.**



Detach the beaters from the mixer and store them carefully. The plug inserted into the plug storage and stood on the swivel base.

READ ALL INSTRUCTIONS

BEFORE USING THE HAND MIXER KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

- **THIS IS AN ATTENDED APPLIANCE**
- Do not leave appliance unattended during use, unplug after each use (risk of fire if an unattended appliance is left operating).
- This appliance must not be used by children, and persons with very extensive and complex disabilities. Persons with reduced physical, sensory or mental capabilities and knowledge shall not use this appliance, unless they are supervised and have been given instruction concerning the 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.
- Keep the appliance and its cord out of reach of children.
- This appliance is intended for light indoor domestic use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the Guarantee becomes invalid and Dualit refuses any liability for damage caused.
- Before plugging in, check that the voltage on the rating label is the same as the mains supply.
- Use this product with rated voltage A.C. outlet only.
- We recommend that the appliance is plugged into a socket that has no other appliance connected to it. Failure to do this may cause an overload, trip a circuit breaker or blow a fuse. Preferably the socket outlet should be protected by a Residual Current device (RCD).
- NOTE: any plug cut from the power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket-outlet is hazardous.
- Never use the plug without the fuse cover fitted. Ensure replacement fuse is the same current value as the original. Replacement fuses are available and should be ASTA approved to BS1362.
- This product is fitted with a resettable thermal cut-out and surge protection. If the motor stops, the unit is not broken. Stop, unplug allow to cool and then restart.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- A short retractable power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Do not operate any appliance with a damaged lead or plug, or after the appliance malfunctions or has been damaged or dropped in any manner. If the power cord is damaged it must, for safety reasons, be replaced by Dualit or an authorised Dualit repairer.
- To disconnect, turn any control to off, then remove plug from wall outlet. Switch off the appliance and unplug from the wall socket when not in use, or before changing accessories or cleaning.
- To be protected against electrical hazards, do not immerse the mains lead, plug or main body in water or any other liquid. Do not allow liquid into the join where the main body and attachments meet.

General safety

- This appliance should only be operated in a dry, well ventilated area.
- Do not use in bathroom or outdoors.
- Do not let cord hang over edge of table or counter.
- Keep fingers, clothing, utensils and hair away from moving parts.
- Keep hands and utensils out of container while mixing to reduce the risk of severe injury to persons or damage to the hand mixer. A scraper may be used but must only be used when the Hand Mixer is unplugged.
- Do not disconnect accessories from the main body before the motor has stopped.



QUICK AND EASY LOAF
MAKES A 500G LOAF

250g strong white flour
12.5g butter
3/4 tsp salt
3/4 tsp fast action dried yeast
1 tsp sugar
150ml warm water

Preheat your oven to 220°C/Gas Mark 7

Using both dough hooks, mix together on speed 1 the flour, salt, butter and sugar.

Slowly add the water until the flour forms a craggy ball. Mix for no longer than 2 minutes. Use your hands to knead the dough into a ball then place back in the bowl to rise for approximately 20-30 minutes.

Using your hands, knock the air out of the dough. Place the dough in a greased 500g bread tin. Allow to rise in a warm place for 1-2 hours.

Bake for 25-30 minutes or until golden brown.

TRADITIONAL VICTORIA SPONGE CAKE
SERVES 8

175g soft butter or margarine
175g caster sugar
4 large eggs
1 tsp vanilla essence
1 tsp strawberry jam
icing sugar to dust

Preheat your oven to 180°C/Gas Mark 5

Place the butter or margarine, sugar, baking powder and flour in a large bowl. Using the flat beaters, mix together on speed 2.

Break in the eggs and mix for a further 10-15 seconds.

Pour into two 18cm cake tins. The tins should be well buttered and bases lined with silicone mat or baking parchment. Spread evenly and bake for 15-20 minutes. Leave to cool. Apply the jam to the top of one cake and sandwich together with the other. Dust liberally with icing sugar and slice into generous helpings.

IMPORTANT SAFETY PRECAUTIONS

- Do not attempt to defeat the interlock mechanisms.
- When mixing heavy loads, operate for a maximum of 20 seconds, and allow to cool to room temperature before using again. No recipe contained within the manual is considered a heavy load.
- Be certain the attachments are firmly inserted and correctly assembled before operating appliance.
- The use of accessory attachments not recommended by Dualit may result in fire, electric shock or injury to persons.
- Do not use a scouring pad or abrasive cleaner on the main body.
- CAUTION: to prevent damage to the appliance, do not use alkaline cleaning agents. When cleaning, use a soft cloth and a mild detergent.
- Do not immerse main body or plug in water.
- Never carry or pull the appliance by the cord.

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.

INSTRUCTIONS ON ENVIRONMENT PROTECTION



Do not dispose this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, or the instruction or use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are making an important contribution to protect our environment. Please enquire at the community administration for the authorised disposal location.

IMPORTANT: BEFORE FIRST USE

- Read this instruction manual before you start using the Hand Mixer. It gives you important safety information and will ensure you get the most out of your Dualit Hand Mixer.
- Keep this manual and your proof of purchase in a safe place.
- Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied, remove all packaging and tags from the Hand Mixer and recycle the packaging appropriately. Do not remove tags from the cord. You may wish to keep the box to store your appliance.
- When you turn the Hand Mixer on for the first time, a "new" smell may be given off, this will dissipate after a few uses. Clean all parts in contact with food before using for the first time.

DON'T FORGET TO REGISTER YOUR HAND MIXER



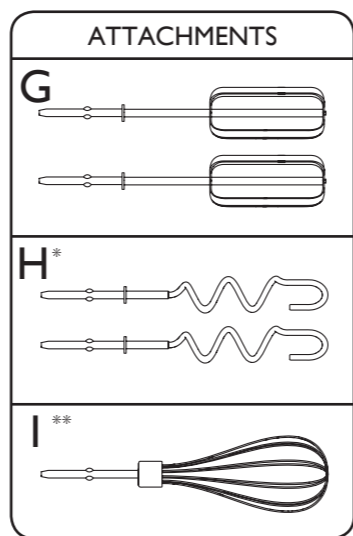
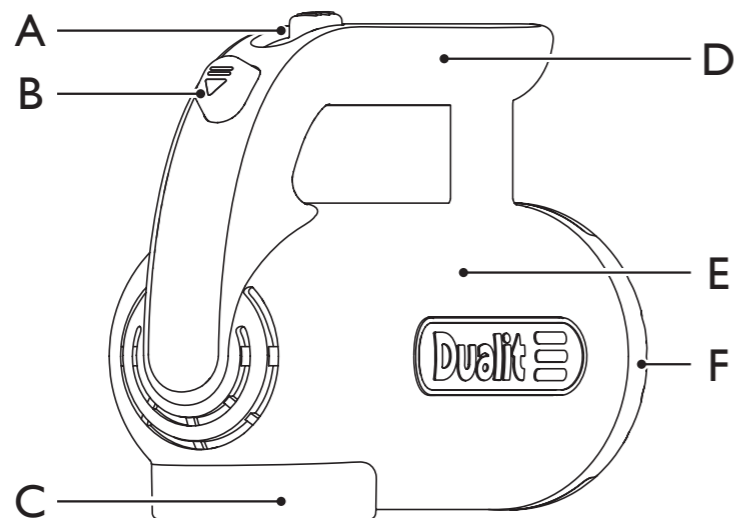
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Power Rating Process – not for home use or consumption. We used this process to determine the power rating of the device. Attempting this laboratory test will result in permanent damage to your Hand Mixer. Combine by hand and slowly stir the following ingredients. Then, using the Hand Mixer beater attachment, combine the ingredients on setting 4 for no more than 20 seconds* Ingredients: 600g strong white flour, 12.5g butter, 100ml warm water, 300g of honey, 2tsp of fast action dried yeast, 1tsp sugar, 1tsp salt, 100g maltose.*Warning: This process is not for home use. Do not exceed more than 20 seconds mixing time or perform the test more than once. Either can result in permanent failure of the Hand Mixer.

KNOW YOUR HAND MIXER

- A. SPEED CONTROL
- B. EJECT BUTTON
- C. PLUG STORAGE
- D. EASY GRIP HANDLE
- E. MAIN BODY
- F. SWIVEL BASE
- G. FLAT BEATERS
- H. DOUGH HOOKS
- I. BALLOON WHISK



NOTE: Never use single Flat Beaters or Dough Hooks, always use in pairs.

* For use with speed '1' only. Max run time 1 minute

** Light whisking loads only

All illustrations are for representation only, your model may vary from illustrations shown.

SPEED SETTINGS

Refer to the following mixing guide for your speed selections. Failure to do so may result in damage to your product and may invalidate your warranty.

SETTING	FUNCTION	ATTACHMENTS			DESCRIPTION
		FLAT BEATERS	DOUGH HOOKS	BALLOON WHISK	
0	OFF	-	-	-	Standby and storage - Please note the beaters will only eject if set to the 'OFF' position.
1	MIX & COMBINE	✓	✓**	✗	To combine liquids or mix dough for a maximum of 1 minute. Further kneading should be done by hand.
2	BEAT	✓	✗	✗	To cream butter and sugar, make biscuit mix, cake mixes and icing.
3	WHIP	✗	✗	✓	To whip light and fluffy mixtures, make whipped cream and beat eggs.
4	WHISK	✗	✗	✓	For an extra bit of power for no longer than 5 second bursts. Only use for loose mixtures. NEVER use to mix dough.
MAX RUN TIME		2.5	1	2	

**Do not mix for longer than 1 minute. Once combined further kneading should be done by hand.

As you add ingredients, the consistency of the mixture may change and you may require a higher or lower speed setting. Do not use your Hand Mixer for longer than 2.5 minutes in any 5 minute period. Ignoring these speeds may invalidate your warranty.

MAX LOADINGS

THIS HAND MIXER IS INTENDED FOR LIGHT USE.

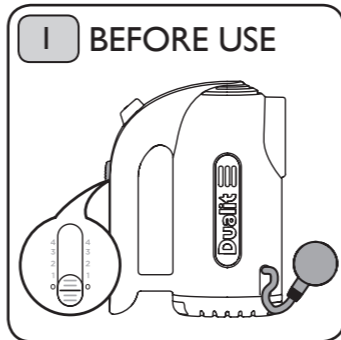
To prolong the life of your hand mixer we recommend that the max quantities in the chart listed are not exceeded. ► Quantities are a guide based on mixing in large bowl.

NB. When using heavy mixtures allow the hand mixer to cool to room temperature before using again.

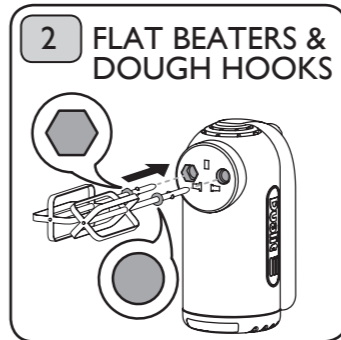
MIX	ATTACHMENT	MAX QUANTITIES
Bread/Pastry	Dough hooks	250g Flour*
Victoria sponge	Flat beaters	4 eggs
Royal icing	Flat beaters	700g
Butter cream / Fondent icing	Flat beaters	800g
Whipping cream	Balloon whisk	500ml

* Max speed '1'. Only mix for a maximum of 1 minute

GETTING STARTED



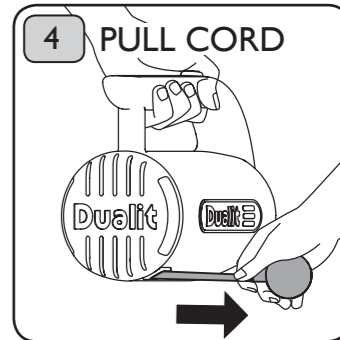
Before handling the beaters, or balloon whisk, ensure the mixer is unplugged from the electrical outlet and the speed control switch is set to the '0' position.



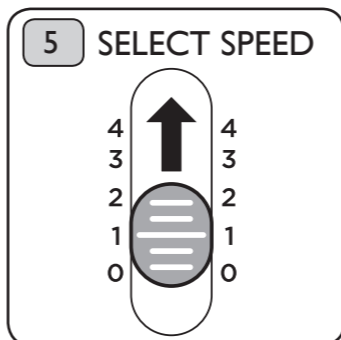
Ensure you insert the correct beater into the correct hole. Match the shape on the underside of the mixer to the shape on the attachment stem. Insert with a slight twist and push action until they click in to place.



The balloon whisk can fit into either hole. Grasp the handle of the mixer with one hand and the whisk stem with the other hand and insert the whisk with a slight twist and push action until they click in to place.



Hold the handle in one hand and pull the the plug until the cord is fully extended. **Do not pull further than the red indicator on the cord.** Ensure the cord is fully extended when in use.

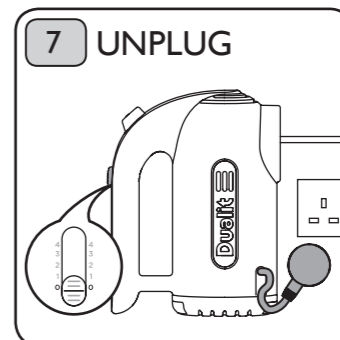


Plug the cord into a standard electrical outlet.

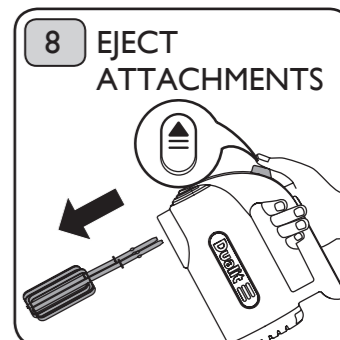
Select the speed setting that matches your mixing task. We recommend speed settings of 1-3 for general use. **When using dough hooks, do not operate beyond speed '1' for longer than 1 minute.**



Do not strike attachments on the rim of bowls, especially glass bowls. To remove any excess ingredients off the attachments, use a rubber or plastic spatula to scrape off.

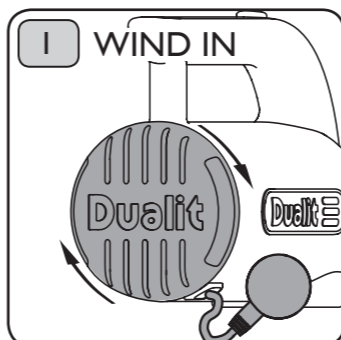


After you have finished mixing, turn the speed control to '0' and unplug.

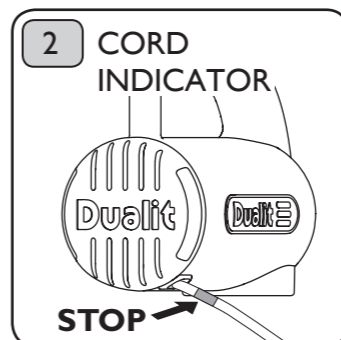


Raise the mixer head and press down on the beater ejector button to eject the beaters. Note: The speed control must be set to '0' to release to beaters.

RETRACTABLE CORD

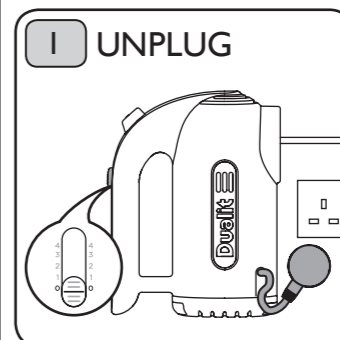


After each use, for easy and tidy storage, wind the power cord into the body of the mixer by turning the swivel base clockwise in the direction shown by the arrow on the mixer body.

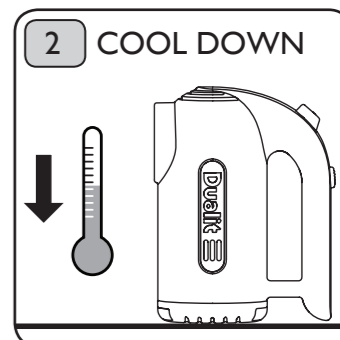


To prevent cord damage always pull power cord out gently. If the cord jams, rotate the swivel base counter clockwise half a turn, then pull out the cord. Do not pull cable past the red indicator on the power cord.

SAFETY CUT OUT



To protect your hand mixer, it is fitted with an overheat cut-out, which will automatically stop the handmixer if overloaded. **If this happens, turn the speed control to '0', unplug and eject attachments.**



Allow the hand mixer to cool to room temperature before using again. Repeat activation of the safety cut out could damage your appliance. Do not exceed max quantities and run times.