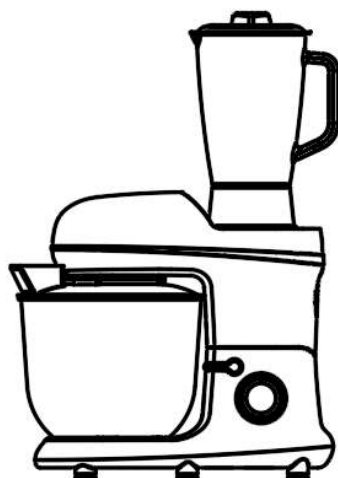




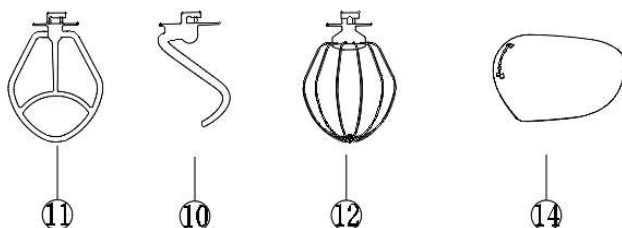
Operating Instructions

Food Mixer

MEDSM-B02



Before operating this unit, please read these instructions completely
(If the product pictures are inconsistent, the actual product shall prevail)



Features

1	Top cover	8	Bottom cover
2	Mixing bowl	9	Suction feet
3	Base unit	10	Dough hook
4	Decorative strip	11	Mixing blade
5	Upper housing	12	Egg whisk
6	Unlock button	13	Blender jar
7	Switch	14	Caudal cover



1 Measuring cup
2 Lid

3 Glass Jar
4 Jar base

5 Sealing ring
6 Blade base

Important safety advice

- Do not use the device when the head is lifted up.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.

- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Switch (7) in the “0” setting).
- Do not use outdoors. Only suitable for using indoors.
- This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.
- Please note that when passing the device on to a third party, the operating instructions must be included.

- No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
- Unplug the appliance when not in use or before cleaning.
- For detailed information on how to clean food contact surfaces, refer to the paragraph "CLEANING THE APPLIANCE".
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Appliances can be used by 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 if they understand the hazards involved.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.

- Children shall not play with the appliance.
- Warning! Improper use of the product may result in injury!

Technical information

Voltage/frequency/rated power: 220-240V ~ 50-60Hz 1500W

Capacity: 6.0 liters

Protection class: II

Before first use

- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable and connect the device to the mains supply.



Commissioning



1. Mix the food ingredients thoroughly in accordance with the detail in the recipe; then lift up the upper housing (5) using the unlock button (6). Fig.2 Fig.3

Fig.2

Fig.3

Fig.4

2. Place the mixing plate, and turn the clockwise direction until

3. Fix the dough hook (12) or the mixing blade

connector and rotate the blade connector anticlockwise until it engages firmly.



bowl (2) on the device mixing bowl unit in it is fixed. Fig.4

Fig.5 Fig.6



Fig.6

Fig.5

Fig.7



4. Turn the lifting handle on the machine and press the upper housing cover (5) downwards with one hand. Fig.6 Fig.7

5. Insert the power plug in the power socket and switch (7) in the "P" setting for short usage or set the operating switch to the desired position 1-9 for longer usage.

6. Turn the operating switch (7) in the "0" setting.

7. Lift up the upper housing cover (5) by turning the unlock button (6) clockwise.

8. You can now remove the mixing bowl (2) from the device plate.

How to use

1. First mix up the food as what the manufacturer indicates, then turn the unlock button (6) in clockwise direction to open the housing cover.

2. Assemble the mixing bowl (2) filled with foods in the device plate then twist it on in clockwise direction.
3. Insert the dough hook (10) or the eggs whisk (12) or the mixing blade (11) in the blade connector then twist the blade connector in anticlockwise direction.
4. Press the upper housing cover (5) down by turning the unlock button (6) in clockwise direction.
5. After the stand mixer is adjusted, you can directly enter the working state according to the instructions.
6. After the stand mixer stops working, turn the switch back to the "0" position.

Application

To mix or knead dough:

1. Suggestion flour and water at a ratio of 5 : 3, and the maximum quantity of flour is 0.8kg.
2. From speed 1 for mix 30 second, and speed 2 for mix 30 second, afterwards speed 3 for about 3 minutes.
3. When filling the agitator kettle, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is not exceeded 1.28 kg.
5. The dough hook or mixing blade should be used.
6. Please do not use it in low speed for a long time

Whipping egg whites or cream:

1. Switch on speed 4 to speed 9, whip the egg whites without stopping for about 4 minutes, according to the size of the eggs, until stiff.
2. For whipping cream, whip 250ml fresh cream at speed 4 to 9 for about 5 minutes.

3. When
or



filling the mixing bowl with fresh milk, cream
other ingredients, please ensure that the
maximum
quantity is not
exceeded.

4. The
be used.

egg



whisk should

Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, from speed 1 to 9 for about 4 minutes.
2. Do not exceed the maximum quantity for the mixing bowl.
3. The mixing blade should be used.

Assembling the Blender jug appliance

1. Take off the caudal cover from the upper housing.

2. Pure a cup of water into the blender jar, set the blender jar onto the machine,

3. Plug-in the cord, and turn the rotary knob to 1-2-3-4-5-6--9 Gear, then try every speed for a few seconds.
4. After the trial, turn the rotary knob to Speed 0 Gear.
5. Turn the Shaft knob and lift the arm, then take apart the mixing blade from the blade connector.
6. Take off the blender jar, and set the Caudal cover to the machine.

Use Blender function

1. Place the food stuff you wish to process into the blender jar.
2. This appliance operates at max. power for the blender function with mixture of 600g carrots + 900g water in the speed setting Max.
3. Put the lid on the blender jar and close securely. Place the measuring cup into the hole in the lid and turn clockwise to lock.

Speed setting	Use
"4-7 "setting	for light usage with liquid
"8-Max" setting	for more solid consistency – for mixing liquids and solid foodstuffs

4. Please do not use it in low speed for a long time.
5. High speeds usage time 2 Minutes
6. After using the blender, always move the switch into the "0" setting and pull out the mains plug, and to remove the glass jar just lift it up.

Standard Accessories

- Main device 1pc
- mixing bowl 1pc
- Dough hook 1pc
- Mixing blade 1pc
- Eggs whisk 1pc
- Splash guard 1pc
- Manual 1pc

1. Switch the appliance on by turning the switch to the right.
2. Start off at a slightly slower speed when mixing and then increase

Regulating speed, switching on and off

Recommendations for speed levels

Speed	Attachment	Description
	All	- Starting position for all mixing operations. - When adding ingredients.
1-3	Dough hook	- Kneading and mixing firm dough or ingredients. <u>Ingredients</u> ■0.8kg plain flour ■0.48 kg lukewarm water <u>Preparation</u> 1. Put the ingredients in the mixing bowl. 2. Fit the splash guard and dough hook. 3. Speed: 1st, knead for 30s on level 1. 2nd, knead for 30s on level 2. 3rd, knead for 3 minutes on level 3.
4-9 / Pulse button	Egg whisk	- Whipping cream - Egg whites - Mayonnaise - Beating butter until fluffy <u>Ingredients</u> ■10 egg whites <u>Preparation</u> 1. Put the egg whites in the mixing bowl. 2. Fit the splash guard and the balloon whisk. 3. Beat the egg whites at level 9 for 4 minutes

		until stiff.
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Warning(Preventing injury)



Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.

Caution! Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

TO avoid injury, please observe the following information.

1. Make sure that the mains cable never becomes a trip hazard ,that no-one can get tangled in it or tread on it.
2. During operation ,avoid contact with the moving parts of the appliance such as the dough hook ,egg whisk or mixing blade .Your hands or hair could be drawn into the appliance, leading to injuries. Only ever switch the appliance on if you have correctly fitted the bowl cover when using the mixing bowl.
3. Always remove the plug from the wall socket when there is no supervision after each cycle of use in case of any malfunction before cleaning, assembling or disassembling the appliance before cleaning any attachment.
4. This appliance has important markings on the plug blade, the attachment plug or entire cordset (if plug is molded onto cord) is not suitable for replacement, if damaged ,the appliance shall be replaced.
- 5. Caution! Any misuse can cause severe personal injury**

Cleaning

1. Before cleaning, please ensure that the Switch knob is at the “0” position and

that the plug has been disconnected from the socket.

2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough beater, egg whisk and mixer beater are **not** dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
7. The mixing bowl is dishwasher safe. The bowl can also be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.

Cleaning the appliance

Cleaning the base unit

1. Clean the base unit with a damp cloth. A little detergent may also be used.
2. Wipe over with clean water.
3. Do not use the base unit again until it is completely dry

Cleaning the splash guard, dough hook, balloon whisk and beater

Caution! The splash guard is not dishwasher-safe.

The dough hook, egg whisk and beater can not be washed in the dishwasher.

1. Put the parts in cold or lukewarm water to soften dough residues.
Note You can also add a little detergent to the water.
2. Remove softened dough residues with a washing-up brush.
3. Rinse off with clean water.
4. Allow parts to dry completely before using them again.

Cleaning the mixing bowl

The mixing bowl is made of stainless steel and can be cleaned in the sink or dishwasher.



The device complies with the European Directives 2014/35/EU and 2014/30/EU.



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

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