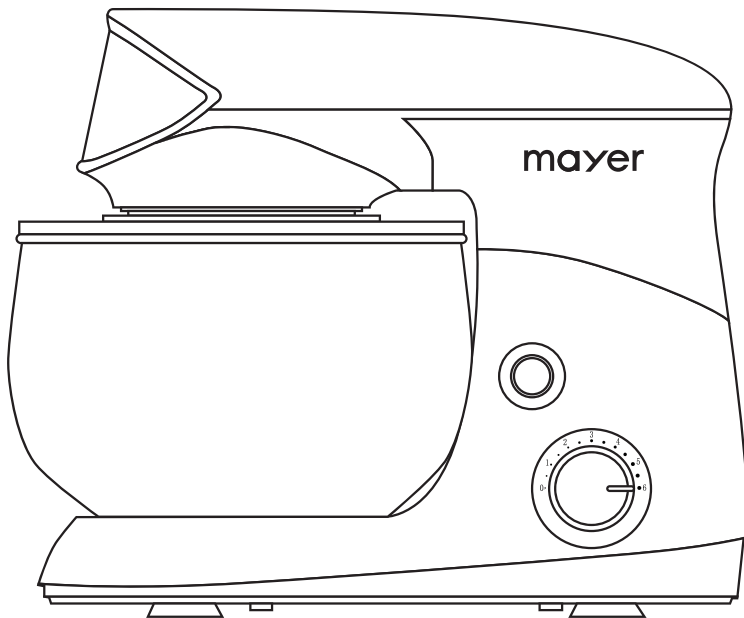


Mini Stand Mixer

MMSM216



Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

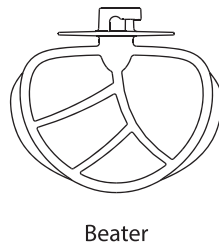
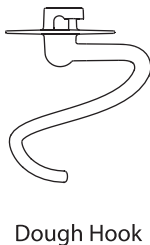
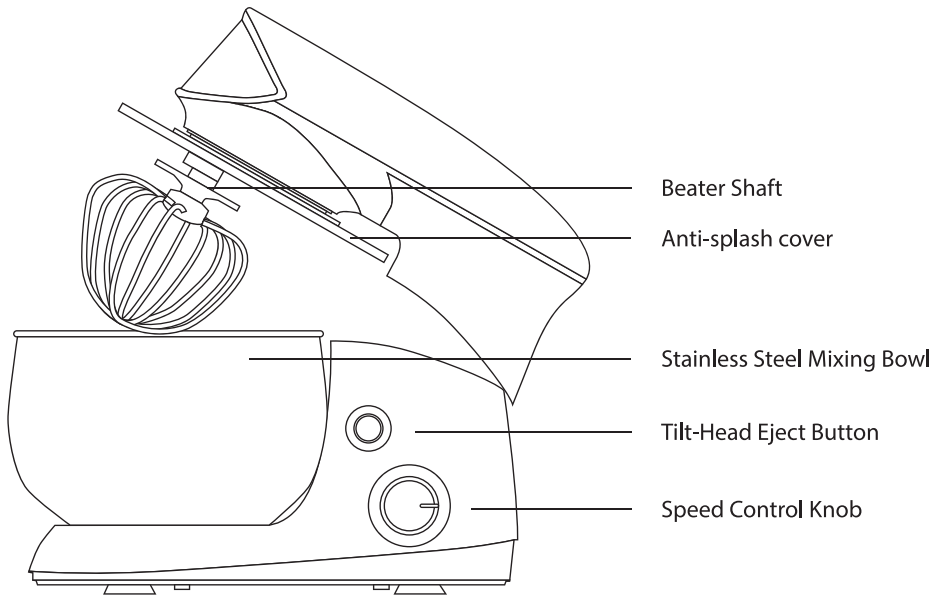
- Before using the appliance, basic precautions should always be followed as per stated in the instructions manual. Please read all instructions.
- Make sure that your outlet voltage corresponds to the stated on the rating label of the mixer.
- Do not operate the appliance with a damaged cord or plug. After the appliance malfunctions, or if it is dropped or damaged in any manner, please return the appliance to the Service Centre for examinations, repairs, electrical or any mechanical adjustment.
- Do not leave the appliance unattended while it is operating.
- Do not let the cord to hang over the edge of table or counter or hot surface.
- For protecting against the risk of electrical shock, do not put the mixer or power cord in water or any other liquid. This may cause personal injuries or damages to the product.
- Avoid coming in contact with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to people, and/or damage to the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm people.
- The appliance cannot be used for mixing hard and dry substances, otherwise the blade could be blunted.
- This appliance is not intended for being used by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliances by a person who is responsible for his safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure that the speed control knob is turned to '0' position after each use. Make sure the motor stops before disassembling. And the power supply the cord plug is removed from outlet.
- Do not place the appliance on or near any hot gas or on a heated oven.
- Never pull out the accessories when the appliance is in operation.
- Unplug from main socket when the appliance is not in use, before putting on or taking off parts, and before cleaning.
- Do not operate the appliance other than its own intended use.
- Do not use the appliance outdoor.
- This appliance shall not be used by children. Keep the appliance and its chord out of reach of children.
- 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.

- Children shall not play with the appliance.
- Always disconnect the appliance from the power supply if it is left unattended and before assembling disassembling or cleaning.
- Switch off the appliance and disconnect from power supply before changing accessories or approaching part that move in use.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMSM216	220-240V~ 50/60Hz	700W	3.5L

INTRODUCTION OF PARTS



CONTROLS AND OPERATIONS

Assembling the stand mixer:

Before assembling the mixer, be sure the power cord unplugged from the power outlet and the speed selector is at the OFF position at Speed '0'.

1. Press the tilt-head eject button with one hand, and lift the tilt-head of the mixer upwards as it automatically releases and locks into the upwards tilted position.
2. Select the desired attachments, depending on the recipe or mixing to be performed: beater for mixing & beating eggs and butter, dough hook for kneading the paste, and balloon whisk for beating and frothing the egg white / milk / liquid food.
3. Insert the beater / dough hook / balloon whisk into the beater shaft directly, until it is locked into position

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

4. Ensure that the mixing bowl is properly placed in position. First place the bowl into the base on the main body, then turn the bowl in clockwise until it locks into the right position (see fig.1).
5. To lower the tilt-head and place the beater / dough hook / balloon whisk into the mixing bowl, press the tilt-head eject button with one hand and hold the tilted head with another hand and push the head downwards. Release the tilt-head eject button, and a click sound will be heard when the head has reached the correct position.

Note: Ensure that the anti-splash cover in place (see fig.2).

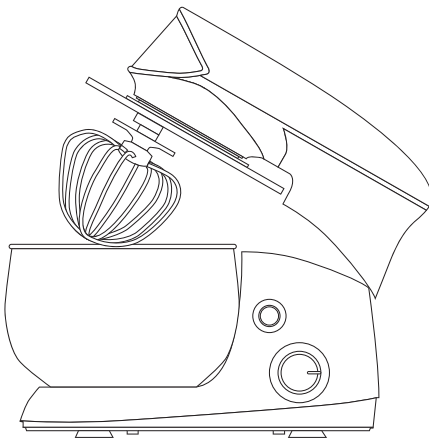


Fig. 1

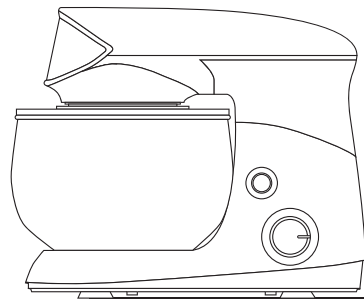
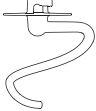

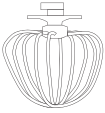


Fig. 2

Operating the stand mixer:

1. Ensure that the speed control knob is at the OFF position, Speed 0, then the plug in the power plug.
2. Turn the speed control knob on the appliance to a speed between 1 and 6 (corresponding to the mixture).
Warning: Do not stick any sharp or metal objects or utensils such as knife, metal spoons, fork, etc. into the mixing bowl when it is operating when it is operating.
3. The maximum operating time per cycle shall not exceed 5 minutes and a minimum of 10 minutes rest time must be maintained between 2 consecutive cycles.
4. After kneading/stirring turn the knob back to the "0" position as soon as the mixture has formed according to your recipe. Then remove the mains plug.
5. Press the tilt-head eject button, and lift the tilt-head upwards, to remove the bowl accessories / mixing bowl.
6. The mixture / batter can now be removed or pour out with the help of a spatula and removed from the mixing bowl.
7. Turn and rotate the mixing bowl in an anti-clockwise direction to remove it from the main body.
8. Clean the parts as described under the "Cleaning and Maintenance" section.

Accessories Usage and Speed Control Guide

Accessories Usage Guide			
Accessory	Recommended Speed Selection	Duration	Recommended Volume
Dough Hook 	1 - 3	Speed 1 for 30 secs	• Maximum weight of flour: 600g • Maximum ratio of flour & water proportion: 10g flour:6ml water (between 35 – 45°C)
		Speed 2 for 30 secs	
		Speed 3 for 2 - 4 mins	
Beater 	1 - 4	Speed 1-2 for 1 min	
		Speed 3-4 for 3 - 4 mins	
Balloon Whisk 	5 - 6	5 - 7 mins	At least 3 egg whites

Speed Control Guide		
Speed	Uses	Type of Mixtures
1-3	Stirring/ Slow Mixing	For slow stirring/mixing, mashing e.g. yeast doughs, heavy batters and candies, potatoes/vegetables, cut shortening into flour, thin or splashy batters.
1-4	Mixing/Beating	For mixing, medium beating (creaming) or whipping e.g. cookie batter, combine sugar & shortening, meringues.
4-6	Beating/Whisking	For mixing, medium-fast beating (creaming) or whipping e.g. cake batters, cream, egg whites and boiled frostings.

Note:

- Short operation time: With heavy mixtures, do not operate the machine for more than 5 minutes, and then allow it to cool down for at least 10 minutes before using again.
- Use the anti-splash cover to protect against liquid mixtures.

Baking Tips

- Refrigerated ingredients, such as butter and eggs, should be cooled to room temperature before mixing. Take these ingredients out ahead of time.
- To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container or bowl first, before adding into the mixing bowl.
- Do not over-beat. Be careful that you only mix the batter or mixture until the recommended duration or texture based on your recipe. Fold into dry ingredients only until just combined. Always use the lowest speed.
- 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.
- Always start mixing from the lowest speed, gradually increase to the recommended speed as stated in your recipe.

CLEANING AND MAINTENANCE

Cleaning

- Before cleaning remove the main plug from the socket.
- Let the appliance cool down before cleaning.
- Do not immerse the appliance in water.
- Do not use any sharp or abrasive sponge or cloth to clean.
- Wipe any excess food particles that are found on the power chord or on the main body itself.

Main Body Motor Housing

- Only a damp rinsing cloth should be used to clean the main body motor housing. Do not use any detergent or immerse it in the water.

Mixing Bowl, Anti-Splash Cover and Accessories

- CAUTION: These items are not suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners they might become misshapen or discolored.
- These items that have come into contact with food can be cleaned in soapy water.
- Use a soft and non-abrasive sponge and gently wash with detergent and some warm water.

WARNING:

- Allow the parts to dry thoroughly before reassembling the appliance.

Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at <https://www.mayer.sg>

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542-8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.