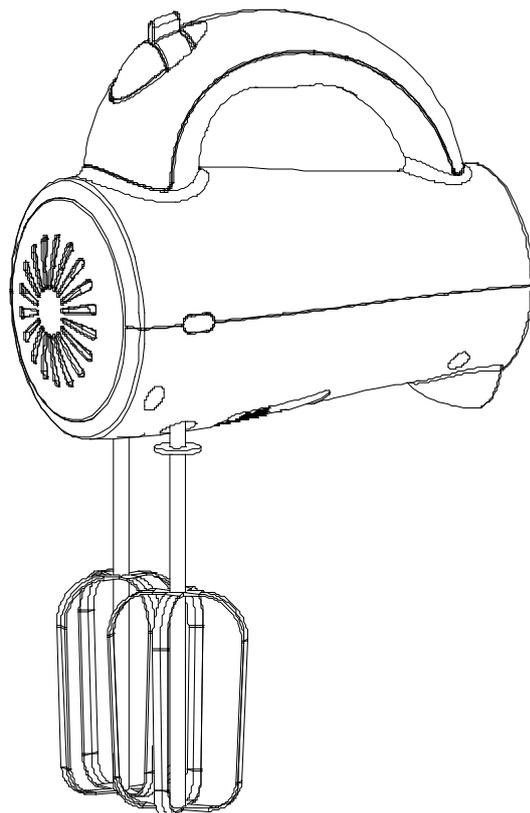


Tiffany

200W HAND MIXER

USER MANUAL

Model Number: HM862B



READ AND SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

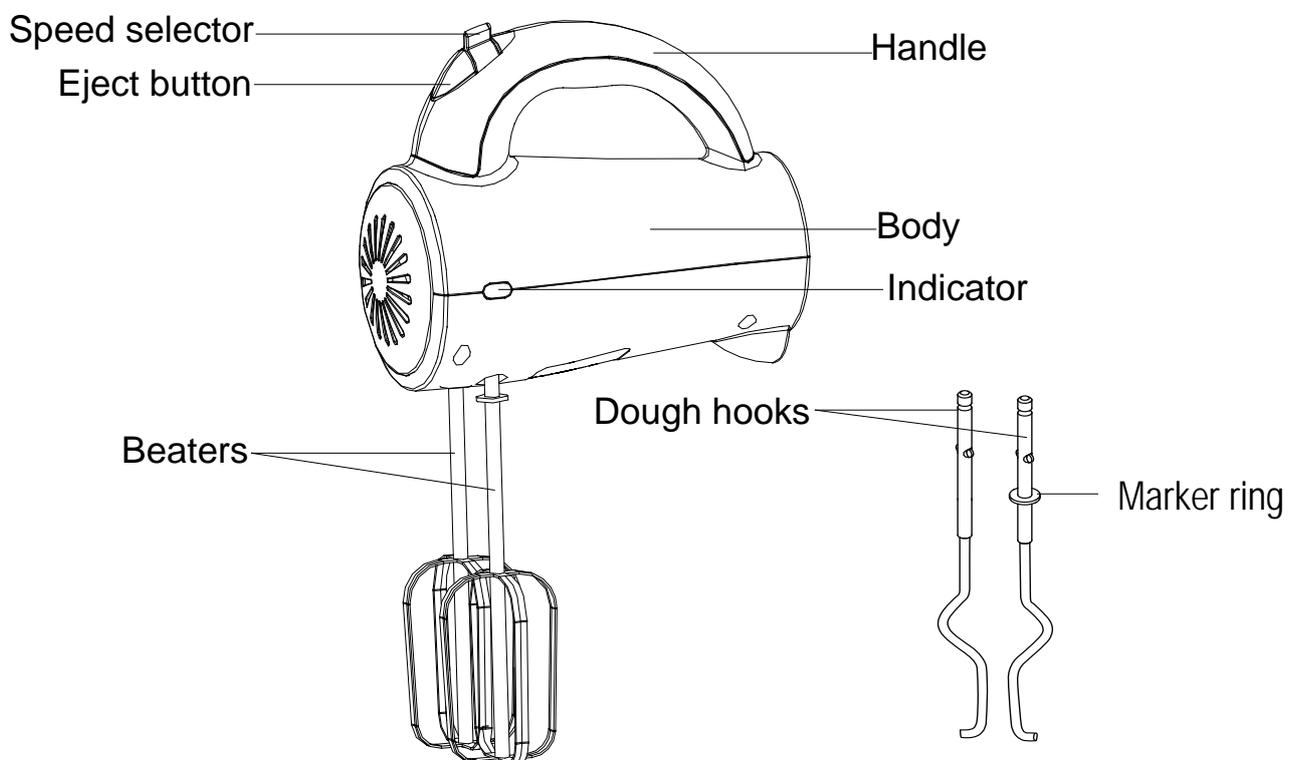
WARNING! - to reduce the risk of fire, electrical shock or injury to persons or property:

1. Read all instructions before, and follow whilst using this appliance.
2. For general hygiene purposes, all components should be thoroughly cleaned before first use.
3. Before use, check that the voltage of your power outlet corresponds to the one on the rating plate.
4. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner.
5. Do not allow the cord to overhang countertops.
6. To protect against electric shock, do not immerse the power cord, plug or body of the mixer into water or any other liquid.
7. There are no user serviceable parts. If the supply cord is damaged, it must be replaced by the manufacturer or its authorized service agent, or a similarly qualified person in order to avoid a hazard.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. Do not place the appliance on or near hot surfaces.
10. Never eject the beaters or dough hooks when the appliance is in operation.
11. Before connecting to the power outlet and switching on, make sure that the beaters/dough hooks have been correctly installed.
12. Do not leave the appliance unattended whilst it is operating.
13. Unplug from the power outlet when not in use, and before cleaning.
14. Only use original attachments supplied with this appliance. The use of attachments other than those supplied with the appliance, may result in personal injury and/or damage to the hand mixer.
15. To disconnect, set the controls to "0", turn off the wall power outlet, then grasp the plug and remove it from the power outlet. Never pull by the cord.

16. Remove beaters/dough hooks from the mixer before cleaning.
17. After switching off the mixer, always wait until the motor has come to a complete stop before handling the attachments.
18. To reduce the risk of injury to persons, and/or damage to the mixer, keep hands, clothing, spatulas and other utensils away from the beaters during operation.
19. 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.
20. Do not use this appliance for other than its intended purpose.
21. This appliance is not a toy. Young children should be supervised to ensure that they do not play with the appliance.
22. Switch off the appliance and disconnect from the power outlet before changing accessories or touching parts that move when in use.
23. Indoor use only.

PARTS AND FEATURES

Carefully remove all contents from the box. Some parts may be packaged separately, check to ensure all items have been removed from the packaging before disposal.



USING YOUR NEW APPLIANCE

Remove any packaging, disassemble any detachable parts and clean the dough hooks and beaters. Before assembling the mixer, ensure that the power cord is unplugged from the power outlet and the speed selector is on the “0” position.

Unplug the appliance from the power outlet before attaching or removing the beaters or dough hooks.

BEATERS: The two beaters are identical and can be inserted into either opening as desired.

1. Insert a beater into the socket
2. Guide the beater until it clicks into place.
3. Repeat the above procedure for the second beater

DOUGH HOOKS: One of the dough hooks is equipped with a marker ring.

1. Insert the dough hook with the marker ring into the larger opening.
2. Guide the dough hook until it clicks into place. NOTE: It will not lock into place if it is inserted into the smaller opening.
3. Insert the dough hook that does not have the marker ring into the smaller opening.

OPERATION:

1. Select a mixing bowl large enough to accommodate the beaters/dough hooks and your ingredients. Add ingredients to the mixing bowl.
2. Fully unwind the power cord and ensure the unit is in the “0” position, and then plug into a power outlet. The indicator will be illuminated when connected.
3. Turn the speed selector to your desired setting, there are 5 settings.
4. The maximum operation time should not exceed 3 minutes. The minimum rest time is 20 minutes and must be maintained between two continuous cycles. When mixing food, we suggest to first use a low speed, and then build up to a higher speed to prevent the food from splashing.
5. When the mixing is complete, turn the speed selector to the “0” position, then unplug the cord from the power outlet.
6. If necessary you can scrape the excess food from the beaters or dough hooks with a rubber or wooden spatula.
7. Hold the beaters/dough hooks with one hand, and press the eject button firmly with your other hand, and then remove the beaters/dough hooks

Note: Remove the beaters/dough hooks only once the appliance is switched OFF.

CLEANING

1. Unplug the appliance from the power outlet and wait for it to completely cool down before cleaning.
2. Wipe over the outside surface of the hand mixer with a damp cloth, and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord with a damp cloth.
4. Wash the beaters and dough hooks in warm soapy water and wipe dry. The beaters and dough hooks are dishwasher safe.

CAUTION: The hand mixer cannot be immersed in water or any other liquid.

COOKING TIPS

1. Refrigerated ingredients, like butter and eggs, should be kept at room temperature before mixing begins.
2. To eliminate the possibility of shell or off eggs being added to your recipe, break the 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 in dry ingredients only until just combined. Always use the low speed.
4. Seasonal temperature changes, and the temperature of ingredients and their texture variation, all play a part in the required mixing time and the results achieved.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

CUSTOMER SERVICE

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