



# ELBA

## STAND MIXER

**MODEL: ESMB-C4035 (WH)**

### **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.**

## IMPORTANT SAFEGUARDS

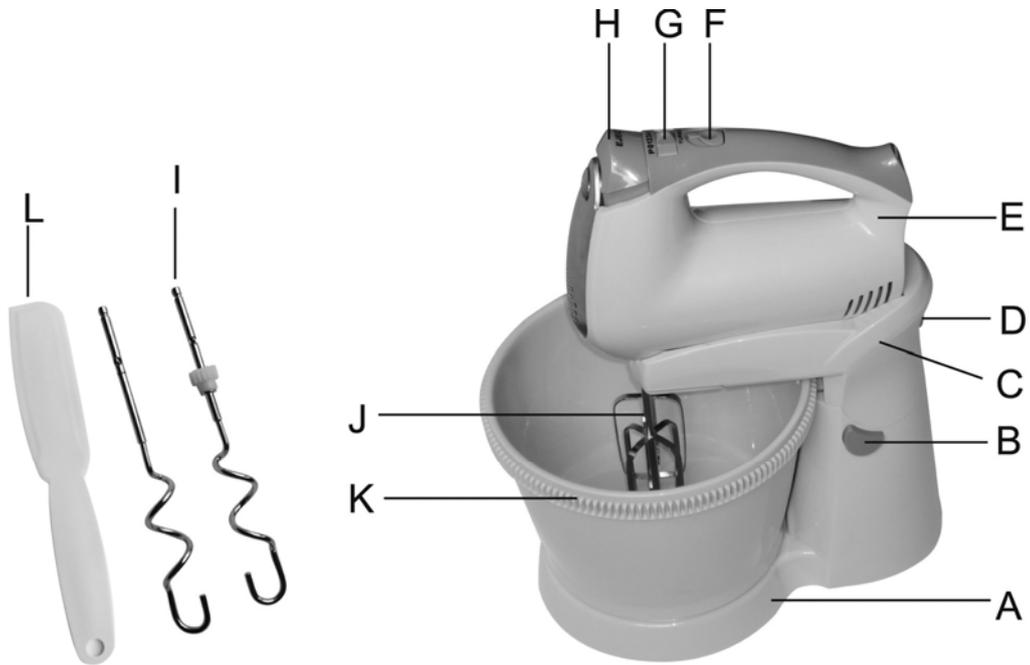
Before using the appliance, basic precautions should always be followed including the following:

1. Read all instructions before using.
2. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
3. Do not leave the mixer unattended while operating.
4. Do not let the power cord hang over the edge of the table or counter or hot surface.
5. When removing the plug from wall outlet, grasp the plug to pull and not the cable.
6. **To protect against risk of electrical shock, do not immerse mixer in water or any other liquids. This may cause personal injury or damage to the product!**
7. Avoid contacting with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters and dough hooks during operation to reduce the risk of injury to persons, and/or damage to the appliance.
8. Close supervision is necessary when your appliance is being used near children or infirm persons.
9. Never use any accessories or parts from other manufacturers or that ELBA does not specifically recommend.
10. Always make sure that the beaters or dough hooks are fully inserted into position before connect the plug to the wall outlet.
11. Do not place the appliance on or near hot gas or on a heated oven.
12. **Never eject beaters or dough hooks while in use.**
13. Bowl must be in proper position before operating the mixer.
14. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
15. Let the appliance to cool off before cleaning or storing.
16. This appliance is for domestic use only.
17. Do not operate the appliance for other than its intended use.
18. Do not use this mixer outdoors.
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. Children should be supervised to ensure that they do not play with the appliance.
21. Save these instructions for future reference.

### Important note:

- The max operation time shall not exceed 9 minutes. Let the appliance rest for approximate 30 minutes until the mixer has cooled down.
- Always power off the appliance before changing or removing the accessories.

## PRODUCT DESCRIPTIONS



<b>A</b>	Base
<b>B</b>	Base switch
<b>C</b>	Upper base
<b>D</b>	Mixer lock
<b>E</b>	Hand mixer
<b>F</b>	Turbo button
<b>G</b>	Speed selector
<b>H</b>	Eject button
<b>I</b>	Dough hooks
<b>J</b>	Beaters
<b>K</b>	Bowl
<b>L</b>	Spatula

### Accessories:

Beaters - For mixing egg or any other liquids.

Dough hooks - For kneading the dough.

Spatula- For removing the food which attached on bowl.

## MIXING GUIDE

Speed selector	Descriptions
0 <OFF>	No power at this stage.
1 <FOLD>	This is a good starting speed for bulk and dry foods such as flour, butter and potatoes.
2 <BLEND>	Best speed to start liquid ingredients for mixing salad dressings.
3 <MIX>	For mixing cakes, cookies and quick breads.
4 <CREAM>	For creaming butter and sugar.
5 <WHIP>	For beating eggs, cooked icings, whipping potatoes, whipping cream, etc.
TURBO	Maximum speed

## OPERATING THE APPLIANCE

Install the accessories such as beaters or dough hooks to the mixer.

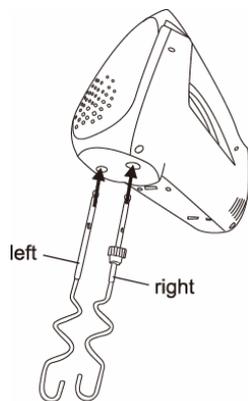


Figure 1

**Note:** To use the mixer for the first time, clean the beaters and dough hooks. Before assembling the mixer, be sure the plug is unplugged from the wall outlet and the speed selector is at the “0” position.

1. Install the beaters or dough hooks to the hole at the bottom of the hand mixer.
2. For the beaters and dough hooks, the one with gear can only be inserted into the right side of the hole and insert the one without gear to left side.

**Note:** The two beaters and two dough hooks cannot be inserted in reverse directions.

Install the hand mixer to the upper base.

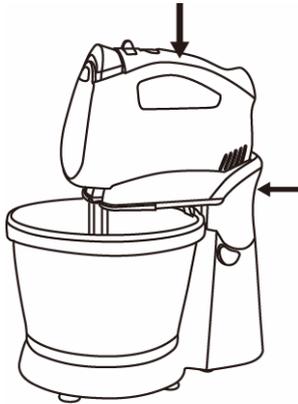


Figure 2

1. Align the hole at the bottom of the hand mixer with the clips on top of the upper base, and then press the mixer lock to assemble the hand mixer to the upper base until it “clicks”.
2. Make sure the mixer is placed at a flat and stable surface.

Detach the hand mixer from the upper base.

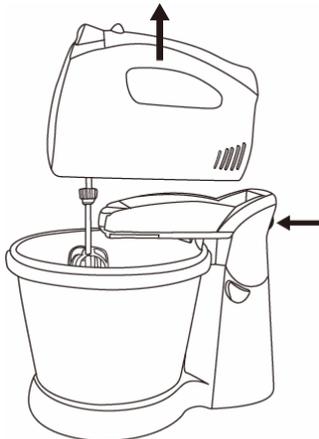


Figure 3

1. To detach the hand mixer from the upper base, press the mixer lock and lift the hand mixer's handle as per figure 3.

Insert food into the bowl and position the upper base.



Figure 4

1. Place the food that need to blend into the bowl, and then place the bowl back to the base.
2. After that, press the base switch and hold the upper base back to its position.
3. Connect the plug to the wall outlet and power on.
4. Dial the speed selector according to your desired setting and the mixer will start working. There are 5 settings and the speed will achieve the highest if the turbo button is pressed at any time.

**Warning:** Do not place knife, metal spoon, fork and so on into the bowl during the process of mixing.

5. The max operation time shall not exceed 9 minutes. Let the appliance rest for approximate 30 minutes until the mixer has cooled down.

When kneading yeast dough, it is recommended to set the speed at the lowest (speed 1) first and then adjust to higher speed to achieve the best results.

Remove the appliance for cleaning.

1. When mixing is completed, turn the speed selector to 0 position and unplug the appliance.

\*\* If necessary you can scrape the excess food particles from the beaters or dough hooks by using spatula provided.

2. Lift the hand mixer, hold the beaters/dough hooks with one hand and press the eject button firmly down with another hand to remove the beaters/dough hooks.

**WARNING: Remove the beaters/dough hooks only when the speed is at 0 setting.**

3. The hand mixer can be used separately without the base in position.

## CLEANING AND MAINTENANCE

1. Unplug the appliance and wait until it completely cools down before cleaning.  
**Caution: the mixer cannot be immersed in water or any other liquids.**
2. Clean the product body and the base with a wet cloth and then wipe it with a soft dry cloth.
3. Wipe any excessive food particles at the power cord (if any) with dry cloth.
4. Immerse the bowl, beaters and dough hooks in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks may be placed in the dishwasher.

## COOKING TIPS

1. Ingredients such as butter and eggs should always store in refrigerator before mixing begins.
2. To eliminate the possibility of shells or deteriorated eggs in your mixture, break eggs into separate container first, then adding it to the mixture.
3. Always start the process of mixing at lowest speed. Gradually increase to the recommended speed as stated in the recipe.

## ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

**ELBA**