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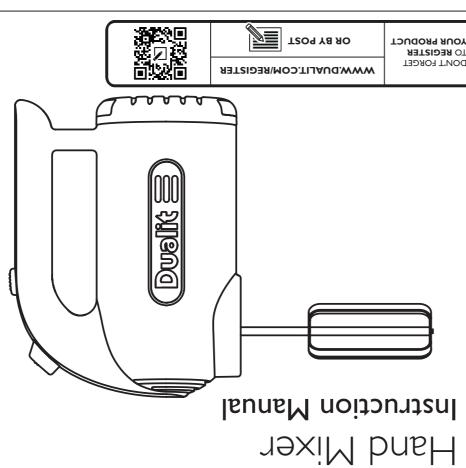
to store your appliance. the cord. You may wish to keep the box appropriately. Do not remove tags from body and recycle the packaging all packaging and tags from the appliance working order. Once satisfied remove satisfied everything is present and in the packaging materials until you are • Unpack the box with care, keeping all

- be in contact with food before use. • Clean all parts of the appliance that will off; this will dissipate after a few uses.
- first time, a "new" smell may be given . When you turn the appliance on for the purchase in a safe place.
 - Keep this manual and your proof of Dualit product.
- ensure you get the most out of your important safety information and will start using the appliance. It gives you · Read this instruction manual before you

FIRST USE **BELOKE** :TNATRO9MI

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CLEANING & CARE

Any other servicing should be performed by an authorized service representative.



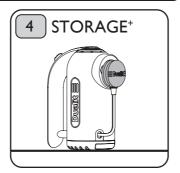
Turn the Speed Control to '0' and unplug Power Cord from electrical outlet before cleaning. Wipe the Main Body clean with a dry cloth.



Wash the Flat Beaters, Dough Hooks and Balloon Whisk in hot, soapy water after each use. Rinse thoroughly and dry.



The Flat 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.



Remove the attachments from the mixer and store them carefully. The Hand Mixer should be stored with the cord retracted into the Main Body, the plug inserted into the plug storage+ and stood on the swivel base.

TRADITIONAL VICTORIA SPONGE CAKE SERVES 8

- 175g soft butter or margarine
 - 175g self-raising flour
- 175g caster sugar

- I tsp vanilla essence
- 4 large eggs
- 4 tbsp strawberry jam
- I tsp baking powder 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.

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
- I tsp sugar
- 150ml warm water

Preheat your oven to 220°C/Gas Mark 7.

Using both dough hooks, mix together on speed I the flour, salt, yeast, butter

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.



IMPORTANT SAFETY PRECAUTIONS



When using electrical appliances, basic safety precautions should always be followed

READ ALL INSTRUCTIONS

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

- 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 or plugged in.
- This appliance shall not be used by children. Keep the appliance and its cord 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. Risk of fire, electric shock, scalding or injury to persons.
- 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, this may cause injury to persons, the Guarantee becomes invalid and Dualit refuses any liability for damage caused.

Electrical Safety

- Before connecting to the mains supply: Check that the voltage marked on the appliance corresponds with the supply voltage. Risk of electric shock and fire.
- Never touch the Power Cord with wet hands. Risk of electric shock.
- Do not operate any appliance with a damaged lead or plug, or after the appliance malfunctions or has been dropped, damaged or cracked in any manner. Return appliance to the nearest authorised service facility for examination, repair, or adjustment. Risk of fire, electric shock or injury.
- Keep the appliance and its Power Cord out of reach of children. Risk of fire, electric shock and injury to persons.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. Risk of fire, electric shock, scalding or injury to persons.
- In order to avoid a hazard, if the Power Cord is damaged it must, for safety reasons, be replaced by Dualit or a qualified electrician. Contact Dualit Customer Service at info@dualit.com. Risk of electric shock and fire.
- I o be protected against electrical hazards, fire and injury to persons, do not immerse the power cord, plug or appliance in water or any other liquid. Risk of electric shock.
- Do not allow Power Cord to touch hot surfaces, including the stove, or to hang over edge of a table or counter top. **Risk of fire or electric shock.**
- To disconnect, turn any control off, then remove plug from wall outlet.
- 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.
- CAUTION: 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. Risk of fire or electric shock.
- A short, retractable Power Cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Risk of injury and electric shock.
- 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. Risk of electric shock
- $\bullet~$ U_{se} this product with rated voltage A.C. outlet only. Risk of electric shock and
- ullet 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. Risk of electric shock and fire.

General Safety

- Do not use in bathroom or outdoors. **Risk of electric shock**.
- Do not store or use in an appliance garage or under cupboards. **Risk of fire.**

- This appliance should only be operated in a dry, well ventilated area. Risk of electric shock, fire and damage.
- Keep hands, hair, clothing as well as spatulas and utensils away from attachments while mixing. Risk of damage and injury to persons.
- Remove Beaters from mixer before washing. Risk of electric shock.
- Remove attachments from appliance before cleaning. Risk of electric shock and injury to persons.
- Avoid contact with moving parts. Never reach into a bowl with your fingers or an object (e.g. a spatula) while the appliance is running. Risk of injury.
- Be certain the attachments are firmly inserted and correctly assembled before operating the appliance. Risk of damage and injury to persons.
- The use of accessory attachments not recommended by Dualit may result in fire, electric shock or injury to persons.
- ullet Do not use scouring pads or abrasive cleaner on the appliance body. **Risk of**
- CAUTION: To prevent damage to the appliance, do not use alkaline cleaning agents. When cleaning, use a soft cloth and a mild detergent. Risk of damage.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Risk of electric shock and injury to persons.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Risk of electric shock.
- Switch off appliance, unplug and allow to cool before approaching or changing any attachment. Risk of electric shock and injury to persons.
- When mixing heavy loads, operate for a maximum of one minute and allow to cool to room temperature before using again. No recipe contained within the manual is considered a heavy load. Risk of damage.
- Never carry or pull the appliance by the cord. **Risk of damage.**
- For operating times and speed settings of accessories, please refer to "SPEED
- For cleaning, please refer to section "CLEANING & CARE".
- Do not place on or near a hot gas or electric burner or in a heated oven. Risk of
- Do not use appliance for other than intended use. **Risk of fire, electric shock,** damage and injury to persons.

SAVE THESE INSTRUCTIONS

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

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



INSTRUCTIONS ON ENVIRONMENT PROTECTION

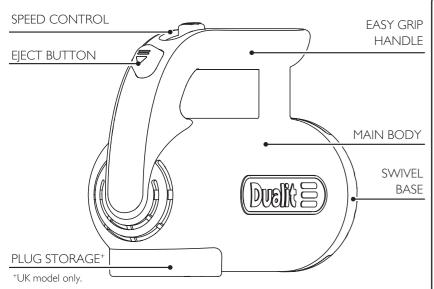
Do not dispose of this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. 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 about the community administration for the authorised disposal location.

Maximum Load Recipe

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 60 seconds.* Ingredients: 460g strong white flour, 530g of honey *Warning: Do not exceed more than 60 seconds mixing time or perform more than once.

KNOW YOUR HAND MIXER



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

- * For use with speed 'I' only. Max run time I minute
- ** Light whisking loads only

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

ATTACHMENTS DOUGH BALLOON FLAT HOOKS* WHISK** **BEATERS** The Flat Beaters and Dough Hooks are marked to indicate which holes they should be inserted into. Always ensure they are in the correct holes and firmly pushed into place, with a click. Caution - failure to *Click* fit the attachments in the correct hole will cause permanent damage to your Hand Mixer.

SPEED SETTINGS

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

SETTING	FUNCTION	ATTACHMENTS		DESCRIPTION	
		FLAT BEATERS	DOUGH HOOKS	BALLOON WHISK	
0	OFF	-	-	-	Standby and storage - Please note the attachments will only eject if set to the 'OFF' position.
I	MIX & COMBINE	√	**	×	To combine liquids or mix dough for a maximum of I 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		I	l	2	

^{*}Beaters should only be used on setting 3 or 4 when making a flour and honey mixture. Do not mix for longer than 1 minute.

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/Fondant icing	Flat Beaters	800g
Whipping cream	Balloon Whisk	500ml

^{*}Max speed 'I'. Only mix for a maximum of I minute

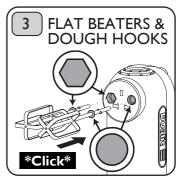
GETTING STARTED



Register your appliance at **www.dualit.com**. This will only take 60 seconds. You will need the product model and serial numbers that are on the rating label on the base of the product.



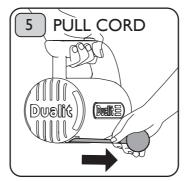
Before handling the Flat Beaters, Dough Hooks or Balloon Whisk, ensure the Mixer is unplugged from the electrical outlet and the Speed Control switch is set to the '0' position.



The Flat Beaters and Dough Hooks are marked to indicate which holes they should be inserted into. Always ensure they are in the correct holes and firmly pushed into place, with a click. Caution - failure to fit the attachments in the correct hole will cause permanent damage to your Hand Mixer.

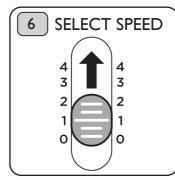


The Balloon Whisk can fit into either hole. Grasp the handle of the Mixer with one hand and the Balloon Whisk stem with the other hand. Insert the Balloon Whisk with a slight twist and push action until it clicks into place.



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.

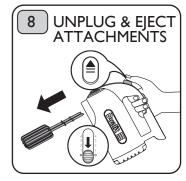


Plug the Cord into a standard electrical outlet. Select the speed setting that matches your mixing task. We recommend speed settings of I-3 for general use. **When using Dough Hooks,**

When using Dough Hooks, do not operate beyond speed 'I' for longer than I minute.



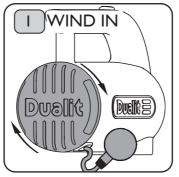
Do not strike attachments on the rim of bowls, especially glass bowls. To remove any excess ingredients off the attachments, use a rubber or plastic spatula to scrape off.



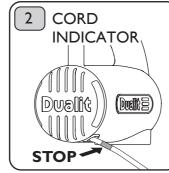
After you have finished mixing, turn the Speed Control to '0' and unplug. Raise the Mixer and press down on the Eject Button to eject the attachments.

Note: The Speed Control must be set to '0' to release to Beaters.

RETRACTABLE CORD

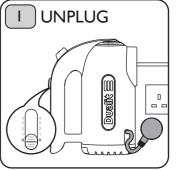


After each use, for easy and tidy storage, wind the Power Cord into the Main Body of the Mixer by turning the Swivel Base clockwise in the direction shown by the arrow on the Main Body.



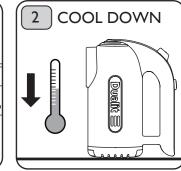
To prevent Cord damage always pull Power Cord out gently. If the Cord jams, rotate the Swivel Base counter clockwise half a turn, then pull out the Cord. Do not pull Cord past the red indicator on the Power Cord.

SAFETY CUT OUT



To protect your Hand Mixer, it is fitted with an overheat cut-out, which will automatically stop the Hand Mixer 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. **Risk of damage.**

^{**}Do not mix for longer than I minute. Once combined further kneading should be done by hand.