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## HAND MIXER



Instruction Manual



Dear Customer,

*Congratulations!*

You are now a Proud Owner of an USHA Hand Mixer.

Innovatively designed, using only the highest quality material and components for years of trouble free performance.

Please read these instructions carefully before using.

Best Wishes

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COMPACT  
DESIGN



SPEED  
SETTINGS



FOOD GRADE  
HOOKS

IS : 302-2-14:2009



CML: 4100089788

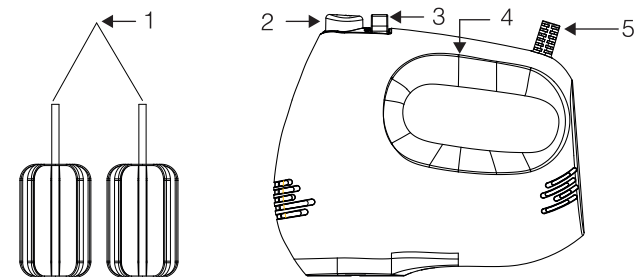
## SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Make sure that your socket voltage corresponds to the stated on the rating label of the mixer.
3. To protect against the risk of electrical shock, do not put the mixer in water or other liquid. This may cause personal injury or damage to the product.
4. Do not operate the mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Take the appliance to the nearest authorized service facility for examination, repair, for electrical or mechanical adjustment.
5. Unplug the Appliance from the socket when not in use, before Assembly/Disassembly, and before cleaning.
6. Do not leave the mixer unattended while it is operating.
7. Close supervision is necessary when an appliance is used by or near children.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury
9. Remove the beaters from the mixer before washing.
10. Do not place on or near a hot gas or electric burner or in a heated oven
11. Always check that the control is OFF before plugging the cord into the socket. To disconnect, turn the control to OFF, then remove the plug from the socket.
12. Avoid contact with moving parts.
13. Keep hands, clothing, as well as spatulas, and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
14. Do not use a mixer for other than intended use.
15. This appliance is not intended for use 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 the use of the appliance by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. Do not use outdoors.
18. This appliance is intended to be used in households and similar applications such as:
  - staff kitchen areas in shops, offices, and other working environments;
  - farmhouses;
  - by clients in hotels, motels, and other residential-type environments;
  - bed and breakfast type environments.
19. Warning: Potential injury from misuse.
20. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling, or cleaning.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instructions concerning the use by a person responsible for their safety.

### HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

## KNOW YOUR PRODUCT



1. SS Beaters
2. Ejector Switch
3. Speed Selector
4. Motor Unit
5. Power Cord

## OPERATING INSTRUCTIONS

1. For the first use, always clean the beaters.
2. Assemble beaters into the mixer. Beaters are used for beating eggs or similar food.

**Note:** Beaters can be inserted in either socket of the body.

3. Ensure that the unit is at the 0 setting, then plug in the power source.
4. Turn the speed selector to your desired setting, there are 5 settings. The appliance will start working.



### **Warning:**

Do not stick knife, metal spoons, fork, and so on into the bowl when operating the hand mixer.

### **Important Note:**

The maximum operation time per time shall not exceed 3 minutes. A minimum of 20 minutes of rest time must be maintained between continuous two cycles.

5. When mixing is completed, turn the speed selector to 0 position, and unplug the cord from the power outlet.
6. If necessary you can scrape the excess food particles from the beaters with a rubber or wooden spatula.
7. Hold the beaters with one hand and press the Ejection button firmly down with the other hand, remove the beater.

### **Note:**

Remove the beaters only at the 0 settings. Never press the ejector button when the appliance is operating.

### **Cookery Tips:**

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate containers first, then add them to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use low speed.

4. Climatic conditions. Seasonal temperature changes, the temperature of ingredients, and their texture variation from area to area all play a part in the required mixing time and the results achieved.
5. Always start mixing at a lower speed. Gradually increase to the recommended speed as stated in the recipe.
6. The mixer with beaters can not be used for beat sour paste and other stiff mixtures

## CLEANING AND MAINTENANCE

1. Unplug the appliance and wait for it to completely cool down before cleaning.
2. Wipe over the outside surface of the head with a dampened cloth and again wipe with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the beaters in warm soapy water and wipe them dry. The beaters may be washed in the dishwasher.



### **Caution:**

Do not immerse the mixer body in water or other liquid.

PRODUCT TECHNICAL SPECIFICATIONS DETAIL	
Model no	Hand Mixer
Voltage / Frequency	230 V AC / 50 Hz
Power	150 W
Accessories/ Parts	Two Nos SS Beaters

**Note:**

In view of the USHA policy of continuous improvement, Specification may change without notice.

## TROUBLESHOOTING

If your hand mixer malfunctions or fails to operate, check if the appliance is plugged in properly or check the wall socket. Try unplugging the appliance and then plugging it back. Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your hand mixer should require repairs, do not try to fix it yourself. Please contact your nearest Authorized Service Centre or call at **USHA Care** toll-free number 1800-1033- 111.

## WARRANTY CARD

This appliance has a warranty for 1 year on product against all manufacturing defects from the date of sale. In the event of any complaint, please contact USHA Care at toll-free no. 1800 1033 111.

**The warranty is valid only when:**

1. The appliance has been installed, used and maintained in accordance with the instruction manual.
2. The warranty card and cash memo duly signed by the Authorized Dealer are presented with the complaint.
3. The appliance has not been opened or tampered with, by any unauthorized person.

**This warranty does not apply for:**

1. Damages due to chipping, peeling, plating and denting.
2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer. Liability for consequential loss or damage is neither accepted nor implied.

S. No: \_\_\_\_\_ DATE:, \_\_\_\_\_

CASH MEMO: \_\_\_\_\_

OWNER'S NAME & ADDRESS: \_\_\_\_\_

\_\_\_\_\_

DEALER'S NAME AND ADDRESS: \_\_\_\_\_

\_\_\_\_\_

Dealer Stamp

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.