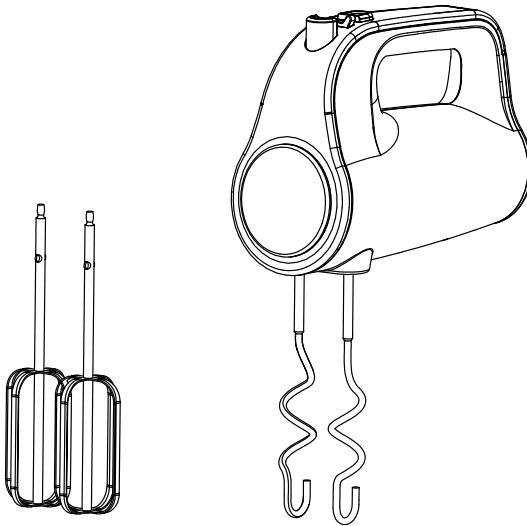




A wish for wellness...

Titan Hand Mixer

INSTRUCTION MANUAL



MODEL: 0805

Read this manual thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Never eject beaters or dough hooks when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
13. Remove beaters from mixer before washing.
14. Always check that the control is OFF before plugging

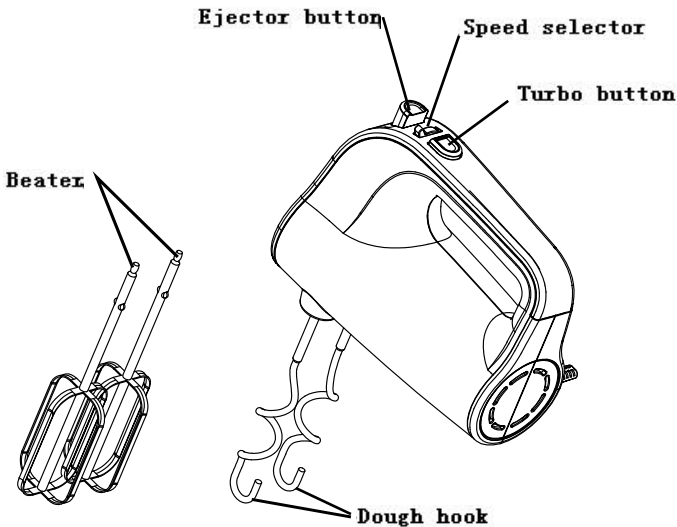
cord into wall outlet. To disconnect, turn the control to OFF , then remove plug from wall outlet.

15. Avoid contacting with moving parts.
16. 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.
17. This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
18. Keep the appliance and its cord out of reach of children less than 8 years.
19. Switch off the appliance before changing accessories or approaching parts which move in use.
20. Do not use outdoors.
21. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
22. Children shall not play with the appliance.
23. Children should be supervised to ensure that they do not play with the appliance.

24. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
25. 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.
26. Save these instructions.

HOUSEHOLD USE ONLY

KNOW YOUR MIXER



BEFORE USING MIXER

Remove any packages, disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, make sure the power cord is unplugged from the power outlet and the **speed selector** is at the “0” position.

USING YOUR MIXER

1. Assemble proper beaters or dough hooks into mixer.

NOTE: Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks can not be inserted in reverse.

2. Ensure that the unit is at the “0” setting, then plug in the power source.

3. Set the **speed selector** to your desired speed. There are 5 speed settings to be selected. When kneading yeast dough, suggesting to select the **speed selector** by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing **turbo button**.

WARNING: Do not stick knife, metal spoons, fork and so on into bowl while operating.

4. The max operation time per time shall not exceed 4 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles.

NOTE: During operation you may rotate the bowl with hand to achieve the best results.

5. When mixing is complete, turn the **speed selector** to “0”

setting, and unplug the cord from power outlet.

6. If necessary, scraping the excess food particles from the beaters or dough hooks by rubber or wooden spatula.
7. Hold the beaters or dough hooks with one hand and press the **Ejector button** firmly down with the other hand to remove the beater or dough hooks.

NOTE:

- 1). Remove the beaters or dough hooks only the **speed selector** at the “0” setting.
- 2). During operation, you can put the mixer vertically, but make sure the **speed selector** is at the “0” setting.

CLEANING AND MAINTENANCE

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

CAUTION: The mixer can not be immersed into water or other liquid.

Warning: Any other serving should be performed by an authorized service representative.

COOKERY TIPS

1. Refrigerated ingredients, i.e., butter and eggs should be at room temperature before mixing beginning. 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 container

first, then adding 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 the low speed.
4. 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.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

Reference recipe

1. Beating eggs

Food: eggs

Operation: put 500g mixtures of eliminable eggs shells into container, choose beater, let the appliance work at highest position for three minutes.

2. cake recipe

Food: fresh egg+ flour+ milk+ peanut oil+ sugar

Operation method: add 300g flour, 550g peanut oil, 120g milk, 105g sugar and 6 fresh

eggs into the container, choose the beater and mix it at high speed for 2 mins, then you can make it clump.

3. blending flour

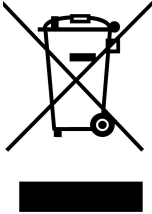
Food: flour, water

Using method: fill 924g flour and 665g water mixture into the container, choose dough hook, installed it at lower speed running for 30 seconds, then running at highest speed for 3 min 30 seconds. The flour can be mixing well.

Remark: the food mixture volume should no more than the

dough hooks auger length, the effective length of dough hooks is 80% of spiral part, the effective length of beater is 80% of the metal sheet length.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.