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COOKING WITH CONVENIENCE

# Stand Mixer



## Instruction Manual

Model: MFM495

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:**

## For Your Safety

***Read all instructions carefully, even if you are familiar with the appliance.***

- To protect against the risk of electric shock DO NOT IMMERSE the mixer base, power plug or cord into water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never leave an appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not touch any moving parts.
- Keep hands and utensils away from moving parts while processing food to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the appliance is not running.
- Do not operate the appliance when empty.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the the power cord and never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not use outdoors.
- Store unit indoors in a dry location.

- Do not let the power cord hang over the edge of table or counter, or touch hot surfaces. Do not operate or place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- Dangerous high voltages are present inside this enclosure. To avoid electric shock, DO NOT open the cabinet. Refer servicing to qualified personnel only.
- Only connect it to a standard domestic power outlet.
- Be sure to turn the Speed Selector to the OFF position after each use. Make sure the motor stops completely and the mixer is unplugged before disassembling.
- Never pull out beater/dough hook/whisk when the appliance is connected to a mains outlet.
- Unplug the unit from outlet while not in use, before putting on or taking off parts and before cleaning.
- Remove beaters and other attachments from the mixer before washing.
- Check that Speed Selector is set to OFF before plugging cord into wall outlet. To disconnect, turn the Speed Selector to OFF, then grasp the plug and remove it from the outlet, never pull the cord to remove the plug.

**CAUTION: Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from mixing tools during operation to reduce risk of injury to persons, and/or damage to mixer.**

**WARNING: Injury Hazard: Unplug the mixer and ensure it is stopped completely before touching mixing tools. Failure to do so can result in broken bones, cuts or bruises. Do not scrape bowl while mixer is operating.**

## Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer,

its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## Save These Instructions

# Features Of Your Stand Mixer

- 1. Mixer Head
- 2. Splash Guard
- 3. Mixing Bowl
- 4. Tilt-head locking lever

- 5. Variable Speed Control
- 6. Mixer Base
- 7. Flat Beater
- 8. Balloon Whisk
- 9. Dough Hook



## Attachment guide

### Flat Beater

Use for a variety of mixtures, including cakes, frostings, biscuits, mashed potatoes, meatloaf, quick breads, muffins, pastries, and cookies.

### Ballon Whisk

Use the balloon whisk to incorporate air into mixtures, such as egg whites, boiled frostings, marmalade, non cooked cake mixtures and mayonnaise.

### Dough Hook

Use the dough hook for mixing and kneading bread and other types of yeast dough.

# Getting To Know Your Stand Mixer

Congratulations on the purchase of your new Stand Mixer.

For the first time, it is extremely important that you read and follow the instructions in this Use and Care booklet, even if you feel that you are familiar with this type of appliance.

In particular, please pay close attention to the section entitled IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## Before First Use

Carefully unpack the appliance and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the exterior of the mixer base with a slightly damp cloth and dry it thoroughly. Wash the Flat Beater, Dough Hook, Balloon Whisk and Mixing Bowl in warm, soapy water then rinse and dry thoroughly.

**CAUTION: Do not immerse the mixer base, cord or plug in water. Wash bowls, splash guard, flat beater, balloon whisk and dough hook in hot, soapy water. Dry it thoroughly.**

**IMPORTANT: Do not use harsh or abrasive cleansers on any part of the appliance.**

## How to use Your Mixer

1. Before assembling the mixer, make sure the Speed Selector is turned to OFF and the mixer is unplugged from the power outlet. Place the unit onto a firm, dry, level flat surface.
2. Tilt the Mixer Head up by turning the Tilt-Head locking lever anticlockwise. Lift the head until it locks into the "up" position. (See fig. 1).



Fig. 1

3. Position the Mixing Bowl into base and turn it anticlockwise to lock into place. (See fig. 2).

**NOTE: Do not overfill the Max. level that marked on the bowl.**



Fig. 2

4. Select the desired attachments, which are depending on the mixing task to be performed: beater for mixing and beating egg, dough hook for kneading, and the whisk for beating and frothing egg white. Attach the beater, whisk or dough hook by positioning the attachment on to the driving shaft then push it upward on the shaft as far as it will go. Turn it clockwise to hook the attachment onto the shaft. (See fig. 3 & 4).



Fig. 3



Fig. 4

- If mixing liquid ingredients, place the splashguard over the opening of the bowl after connecting a mixing attachment and lowering the mixer head (See fig. 5).



Fig. 5

- Select a recipe and prepare the ingredients as directed. Add the ingredients into the bowl.
- To lower the head and place the beater/dough hook/whisk into the bowl, hold and press the mixer head with one hand while turning the Tilt-head locking lever with another hand, and then release the Tilt-head locking lever and guide the mixer head back down until it locks into place. A click sound will be heard when the head has reached the correct position. Do not let the mixing head fall down freely. Always guide as instructed above.
- Plug the power cord into a standard domestic power outlet. Turn the Speed Selector on to start mixing at lower speed and gradually increase to the desired speed.

**WARNING: Do not insert utensils into the bowl when the appliance is operating.**

- The maximum operation time per use shall not exceed 5 minutes and a minimum of 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, start the speed selector at a low speed and then increase to a higher speed to achieve the best results.

**NOTE: While operating, put one hand on top of the unit to stabilise the unit and avoid the units wobble.**

**NOTE: During kneading, some ingredients may be adhered to the inside of the bowl. To access them, stop the operation, remove the splash guard, disconnect the appliance from the mains outlet and scrape the ingredients from the inside wall of bowl using the spatula provided. Do not scrape bowl while mixer is operating.**

- When mixing is complete, turn the Speed Selector to OFF position, unplug the cord from power outlet. Remove splash guard (if used).
- Turn the Tilt-head locking lever anticlockwise and lift the head to the up position.

**Caution: Before turning the tilt-head locking lever, the splash guard shall be removed to avoid the beater, whisk or dough hook contacting it when the mixing head is lifted.**

- If necessary, you can scrape the excess ingredients from the beaters or dough hooks by plastic spatula.
- To remove the beater, dough hook or whisk, apply upward pressure to the attachment and turn anticlockwise about a 1/4 turn (or until it will not turn any longer) and pull straight down. Remove bowl by turning clockwise and lift straight up.

**Note : When Kneading dough, To avoid flour spilling, advise to operate it at speed 1 for 30 seconds first, then adjust the speed to level 3. Do not knead dough over speed 4.**

# Helpful Hints

- Never scrape down sides of bowl while mixer is in operation. If scraping is necessary, first turn the mixer OFF.
- When mixing liquid ingredients, always starts off at the lowest speed to avoid splattering.
- Prior to mixing any ingredients, the mixer bowl and wire whisk must be very clean and dry.
- When making mousse, don't overbeat your egg whites or your cream. If the egg whites are beaten too dry, they'll fall apart; if the cream is overbeaten, it won't blend evenly through the mousse.
- When making whipped creams, first chill the bowl and the whisk.
- Do not over-knead dough. Over-kneading will prevent the dough from rising.
- If adding dry ingredients through the splash guard, first measure ingredients onto a piece of parchment paper, then form a cone with the paper to add ingredients through opening.
- Refrigerated ingredients, such as butter and eggs, then should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then add to the mixture.
- Do not over-beat. Be careful that you only mix/blend mixtures as recommended in your recipe.

# Care and Cleaning

1. Make sure speed selector dial is turned to the OFF position and mixer is unplugged.
2. Raise the mixer head to the "up" locked position.
3. Remove the bowl, splash guard and attachments.
4. The Bowl, flat beater, dough hook, whisk, and splash guard should be washed in hot, soapy water. Then rinse under running water and wipe dry. Dry all parts thoroughly before storing. Do not place any parts or accessories in the dishwasher.
5. Wipe over the outside surface of the head and base with a slightly dampened cloth and polish with a soft dry cloth. Wipe off the beater shaft frequently. Remove any residue that may accumulate.

**CAUTION: The mixer base, power plug or cord cannot be immersed in water or other liquid.**

**Always be sure to unplug mixer before cleaning.**

# Specifications of Product

Supply Voltage.....220-240V~ 50Hz  
Power Consumption.....350W

**NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.**

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GSM Retail Group has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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