

iBELL[®] 

HAND MIXER IBL HM 580L



USER MANUAL

INSTRUCTION MANUAL

Read this booklet 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 correspond 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 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.
18. Children should be supervised to ensure that they do not play with the appliance.
19. Switch off the appliance before changing accessories or approaching parts which move in use.
20. Do not use outdoors.
21. Save these instructions.

HOUSEHOLD USE ONLY

KNOW YOUR MIXER

1. Speed selector/Ejector button / Turbo function
2. Unit
3. Handle
4. Beaters
5. Dough hooks



- Eject button with safety device: blocked while the appliance is functioning ;

BLENDER INSTRUCTIONS

Maximum operation duration per time may not exceed 1 minute and 10 minute rest time must be maintained after 2 consecutive cycles.

USING YOUR MIXER

1. For the first use, cleaning the dough hooks whisk and beaters. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the 0 position.
2. 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 big socket and the other one can only be inserted into small socket. The two dough hooks cannot be inserted in reverse. The whisk can be inserted in either socket.
3. Ensure that the unit is at the 0 setting, then plug in the power source.
4. There are 5 setting. Turn the speed selector to your desired setting and the appliance will start working. And the speed will achieve the highest setting if the Turbo Button is depressed at any time.
Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.
5. The max operation time per time shall not exceed 5 minutes. When kneading yeast dough, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.
6. When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.
7. If necessary you can scrape the excess food particles from the beaters or dough hooks by rubber or wooden spatula.

USING YOUR MIXER

8. Hold the beaters/dough hooks/whisk with one hand and press the Ejector button firmly down with the other hand, remove the beater/dough hooks/whisk.

Caution: The ejector button can be pressed down only the speed selector is on the 0 setting, and when you press down the ejector button, be careful press the front position of ejector button to prevent from activating the speed selector.

CLEANING AND MAINTENANCE

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

Caution: the mixer cannot be immersed in water or other liquid.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, them 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 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 lower speed. Gradually increase to the recommended speed as stated in the recipe.

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.

