

Rohnson[®]

Instructions Manual

Hand Mixer R-5518



Read carefully and keep the instruction for future reference

SAFETY PRECAUTION

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 appliance is being used near children or infirm persons.
8. Do not place the 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. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or 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 shall not be used by children. Keep the appliance and its cord out of reach of children.
18. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given instructions concerning use of the appliance in a safe way or are under supervision

and if they understand the hazards involved. Children shall not play with the appliance. Children should be supervised to ensure that they do not play with the appliance.

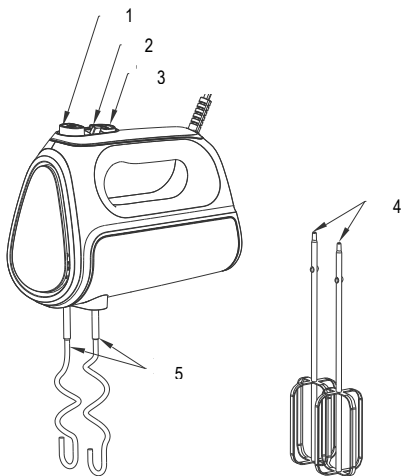
19. Switch off the appliance before changing accessories or approaching parts which move in use.

20. 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.

21. Save these instructions.

GET TO KNOW YOUR APPLIANCE



1. Ejection button
2. Speed selector
3. Turbo button
4. Beaters
5. Dough hooks

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 be less than 4 min15s. 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.

Recipes

Cake (for beaters):

Ingredients:

Egg: 3

Butter (with 80% fat): 150gr

White sugar: 150gr

Wheat flour: 150gr

Yeast powder: 3gr (varies according to recipe)

Operation:

1. Separate egg white and yolk;
2. Put egg white into bowl, choose beaters and run the appliance under setting 5 for 2.5mins;
3. Cut the butter into 20mm cubes;
4. Put sugar, butter and yolk into bowl, choose beaters and run the appliance under setting 5 for 1.5mins;
5. Mix the wheat flour and yeast powder, then put into bowl;
6. Bake dough by toaster oven.

Bread (for dough hook):

Ingredients:

Wheat flour: 350gr

Salt: 5gr

White sugar: 10gr

Butter (with 80% fat): 10gr

Water: 200gr

Yeast powder: 3gr (varies according to recipe)

Operation:

1. Mix the wheat flour and salt, sugar, then put into bowl;
2. Put yeast powder, butter and water into bowl;
3. Choose dough hook, run the appliance under setting 1 for 10s-15s, then run the appliance under setting 3 for 20s-30s, then run the appliance under setting 5 for 2.5-3.5mins;
4. Warm dough by temperature chamber for 45mins at 35°C ;
5. Bake dough by toaster oven .

NOTE: Never knead dough containing more than 350gr of flour with this appliance !

Larger quantities of flour can result in overloading the appliance !

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 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 slow speeds. Gradually increase to the recommended speed as stated in the recipe.

TECHNICAL SPECIFICATION

Rated Power	220-240V~
Rated frequency	50-60Hz
Rated Wattage	800W

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids

possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled



dustbin