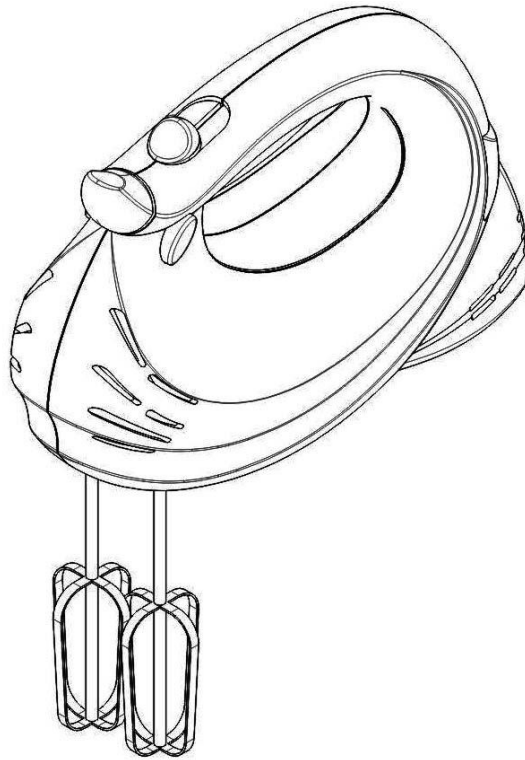


# **SANYO**

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## **HAND MIXER**

**INSTRUCTION MANUAL**



## **SHM-X110**

**Read this booklet thoroughly before using and save it for future reference**

## **IMPORTANT SAFEGUARDS**

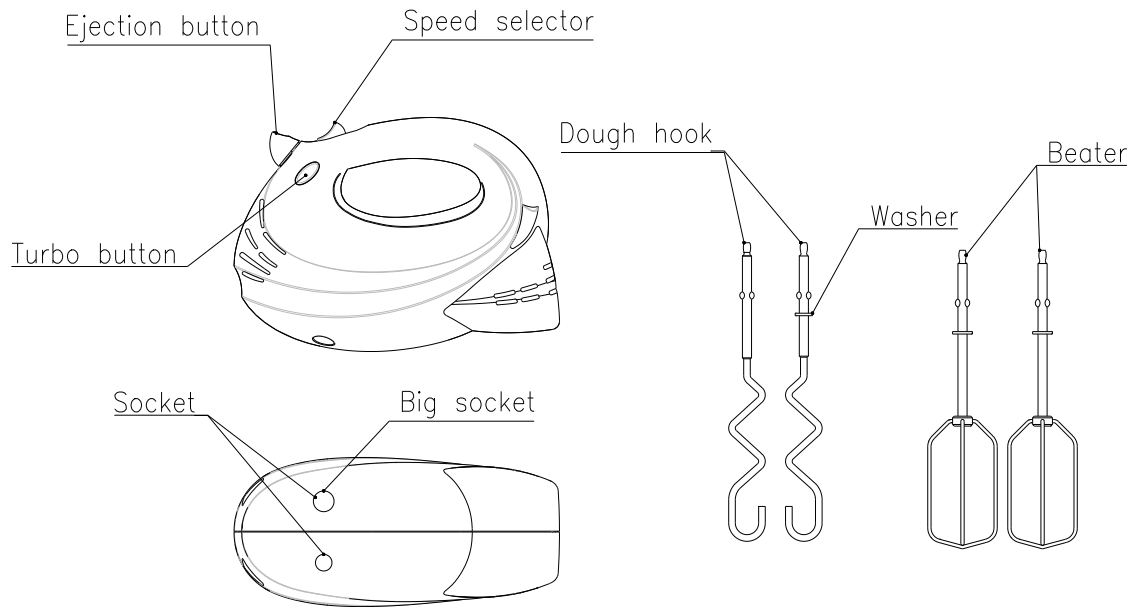
**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all instructions and save it for future reference.
2. Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate Hand/stand mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return appliance to the nearest authorized Service Center for examination, repair, electrical or mechanical adjustment.
4. Do not leave mixer unattended while it is operating.
5. The appliance can not be operated by children or infirmed persons.
6. Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.

7. Avoid contacting with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons or damage to the mixer.
8. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
9. Do not use mixer for other than intended use.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. Do not use outdoors.
12. Young children should be supervised to ensure that they do not play with the appliance.

**FOR HOUSEHOLD USE ONLY**

# KNOW YOUR MIXER



# USING YOUR MIXER

1. For the first use, cleaning the dough hooks and beaters.
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 can not be inserted in reverse.

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 is 5 setting. the appliance will start working and the speed will increase 15% if the Turbo Button depressed at any time(the left is the same as the right, but can not depress at the same 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 and minimum 10 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, suggest the speed selector first use a low speed and then use high speed to achieve best results.

6.When mixing is completed, turn the speed selector to 0 setting , 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.

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

**Note:** Remove the beaters/dough hooks only 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 dampened 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 dry. The beaters and dough hooks may be washed in the dishwasher.

**Caution:** the mixer can not immersed in water or other liquid.

# COOKERY TIPS

1. Refrigerated ingredients, ie. 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 add 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.