

2000030/2000031

2000032



Please read all instructions carefully before use and retain for future reference.



Materials approved for food use.



ATTENTION This appliance has a thermal cut out switch. The thermal cut out will activate and shut down the appliance should the appliance overheat. Unplug from the mains and or battery and allow to cool for **30 minutes** before re-use.



Bowl - Not suitable for microwave use.



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Please read all instructions carefully before use and retain for future reference.



CAUTION Do not immerse in water.

INTENDED USE Only operate the appliance for its intended purpose and within the parameters specified in this manual.

This appliance is for domestic use only. Do not use outdoors or on wet surfaces.

This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

GENERAL SAFETY Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the appliance.

If the appliance is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services. Do not use the appliance if any parts appear to be faulty, missing or damaged.

Ensure all parts are securely attached as instructed by this instruction manual before use.

CABLES AND PLUGS Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device RCD (UK/EU) Ground Fault Indicator (US).

Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorised service agent in order to avoid a hazard. The use of an extension cable is not recommended.

Do not handle the plug or appliance with wet hands.

Keep the cable away from heated surfaces.

Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.

Do not pull the cable around sharp edges or corners.

Do not leave unattended when plugged in. Unplug from outlet when not in use.

Turn off all controls before unplugging.

Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable.

Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories.

Ensure the cable is stored safely to prevent hazards.

RISK OF PERSONAL INJURY Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides.

Do not insert any objects into openings or cover the appliance.

Do not use the appliance near any combustible surfaces.

Only use suitable cookware where applicable.

Do not use outdoors or near heat sources.

Take care not to touch any surfaces that may get hot when in use.

Take care not to touch any surfaces that may remain hot for a period of time after use.

Do not insert hands into the bowl when the appliance is in operation.

Never operate the appliance when empty.

Do not overload/overfill the appliance.

When using for the first time your appliance may give off a 'new' smell or vapour. This will dissipate after a few uses.

Do not lift or move the appliance whilst in use.

Do not operate continuously for periods longer than those marked on the product or indicated in the instructions.

Ensure the appliance is switched off and unplugged

before changing accessories or cleaning.

Use only as described in this manual and with DOMU

Brands recommended attachments only.

CLEANING & MAINTENANCE Never soak or immerse electrical or heating components and or a component that has a plug attached.

Hand washing recommended; soak in warm soapy water and wipe down using a soft sponge. To remove stubborn stains, use a non abrasive cleaning brush.

Do not use abrasive, harsh cleaning solutions or metal scouring pads.

Never wash any electrical or heating components and or a component that has a plug attached in a dishwasher.

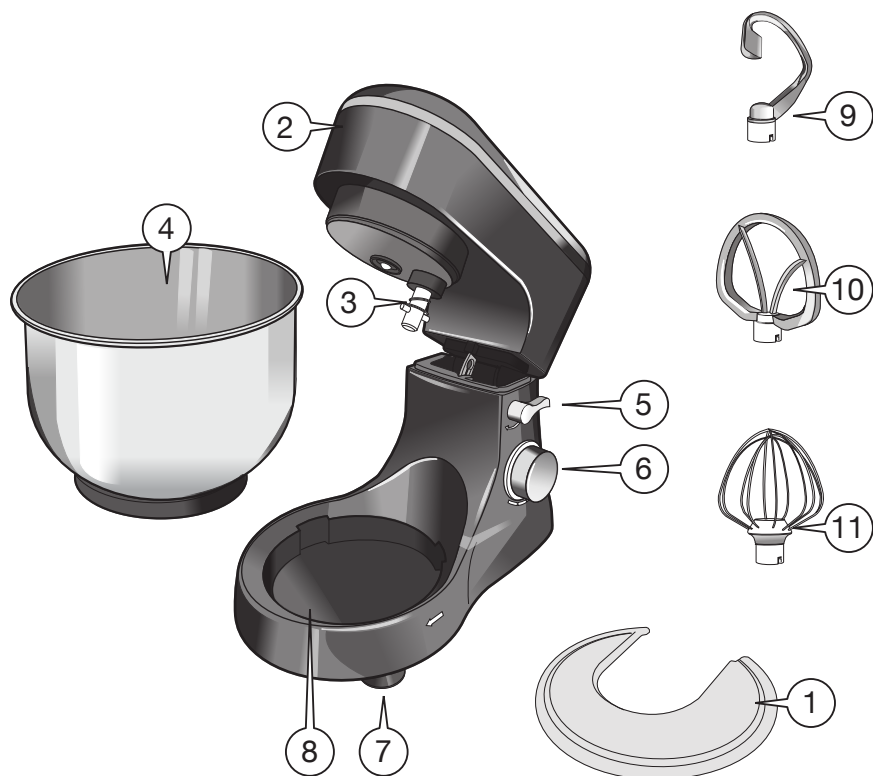
TECHNICAL SPECIFICATION

Rated Voltage 220-240V

Rated Power 1000W

Rated Frequency 50/60Hz

COMPONENTS



COMPONENT LIST

- | | |
|---------------------------------|------------------------|
| 1. SPLASH GUARD. | 7. NON-SLIP FEET. |
| 2. MIXER HEAD. | 8. BOWL LOCKING PLATE. |
| 3. ACCESSORY ATTACHMENT SHAFT. | 9. DOUGH HOOK. |
| 4. STAINLESS STEEL MIXING BOWL. | 10. FLAT BEATER. |
| 5. TILT RELEASE LEVER. | 11. BALLOON WHISK. |
| 6. SPEED CONTROL DIAL. | |

NOTE: ACCESSORY ATTACHMENT DESIGNS MAY VARY.

BEFORE FIRST USE

Remove all packaging and labels.

Inspect the product for any damage and check that all parts are included.

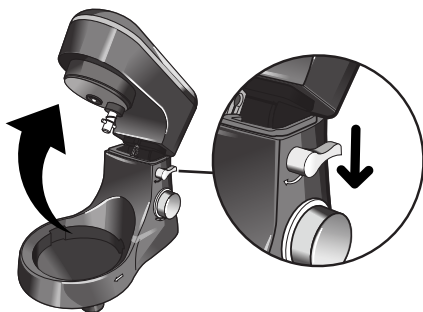
Wipe down the appliance using a clean damp cloth.



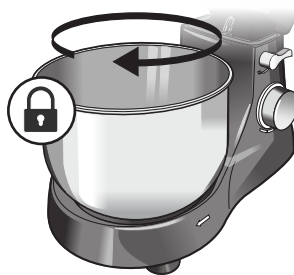
WARNING! Do not immerse the Stand Mixer in water or any other liquid.

Wash the removable components in warm soapy water and dry thoroughly before assembling.

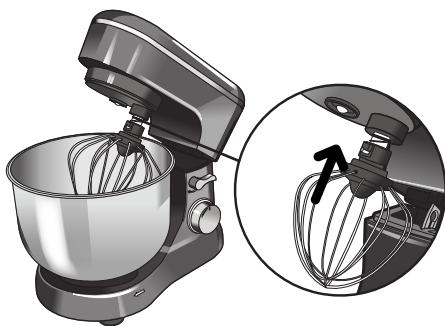
ASSEMBLY



Push the **TILT RELEASE LEVER** down to release the **MIXER HEAD** out of its locked position. Ease the **MIXER HEAD** back and release the **TILT RELEASE LEVER**. The **MIXER HEAD** will stay upright.



Place the **STAINLESS STEEL MIXING BOWL** onto the **BOWL LOCKING PLATE** and align the ridges with the openings around the edge. Turn clockwise to lock into place.



Fix your chosen accessory to the **ACCESSORY ATTACHMENT SHAFT**. Align the hole with the peg and simply push upwards then twist **anti-clockwise** to secure.



Place the **SPLASH GUARD** onto the top of the **STAINLESS STEEL MIXING BOWL**. Once all attachments are secure, push the **TILT RELEASE LEVER** to the **RIGHT** to lower the **MIXER HEAD**.

ACCESSORIES



DOUGH HOOK:
Used for kneading dough and other tough mixtures.



FLAT BEATER:
Used for creaming butter and sugar or for mixing cake mixes.

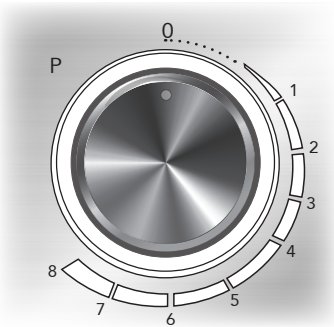


BALLOON WHISK:
Used for whisking cream, egg whites and light batters.

SPEED CONTROL

PULSE FUNCTION:
Allows you to keep an eye on the texture of your food to ensure that you don't over-process it. The **SPEED CONTROL DIAL** must be held at the **PULSE** position to operate.

OFF:
Turning the **SPEED CONTROL DIAL** to the '0' position will stop the Stand Mixer completely during operation.



SETTING 1 TO 8:
Speed settings range from mixing at maximum turbo speed of **8** to the slowest setting of **1** for gentle ingredient mixing.

IMPORTANT:
When using the 'PULSE' function, only operate for 30 seconds each time. Continuous operation may result in the appliance overheating and shutting down.

RECIPE EXAMPLES	SPEED	ATTACHMENT
Heavy sponge mixtures/pizza dough	1 - 5	Dough Hook
Medium sponge mixtures/crepes	1 - 6	Beater
Light mixtures e.g cream/egg whites	6 - 8	Whisk
Meringues	PULSE	Whisk

CAUTION: DO NOT OPERATE THE STAND MIXER FOR MORE THAN 5 MINUTES.

OPERATION

Assemble the appliance as instructed on the previous page.

Ensure the **SPEED CONTROL DIAL** is at the '0' position before connecting the Stand Mixer to a suitable mains socket. The LED light around the **SPEED CONTROL DIAL** will illuminate and 'flash' blue.

Add the ingredients into the **MIXING BOWL**. Do not exceed the 4.5L maximum capacity as indicated. To prevent possible spillages, we recommend you keep ingredients below 3.L.

Push the **TILT RELEASE LEAVER** to lower the **MIXER HEAD**.

Choose the appropriate setting for your ingredients using the guide in the '**Speed Control**' section above.

NOTE: For most recipes, it is better to begin mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

NOTE: When mixing larger quantities, you may need to increase the speed due to the amount of mixing required and the larger load on the appliance.

Add ingredients during operation through the port in the **SPLASH GUARD**.

IMPORTANT: Should the Stand Mixer overheat, a thermal cut out switch will activate and shut down the appliance. Unplug and allow to cool for **30 minutes** before using again.

TROUBLESHOOTING

STAND MIXER WILL NOT START	<p>Check the appliance is correctly connected to the mains.</p> <p>Thermal cut-out may have activated. Allow the Stand Mixer to cool before switching back on.</p> <p>Refer to the 'ASSEMBLY' section for correct assembly.</p>
THE MOTOR SOUNDS LABOURED	<p>The mixture may be too thick. Add a small amount of liquid to loosen the mixture.</p> <p>Too much mixture has been made in the Mixing Bowl. Do not exceed maximum capacity (4.5L)</p>
ATTACHMENTS ARE COMING LOOSE	<p>Refer to the 'ASSEMBLY' section for correct assembly instructions.</p>
STAND MIXER IS VIBRATING EXCESSIVELY	<p>Turn the SPEED CONTROL DIAL to a slower speed setting.</p> <p>Stop the appliance, lift the MIXER HEAD and remove the mixture from the accessory. Add some liquid to the mixture before resuming.</p>
MIXING BOWL HAS COME LOOSE DURING OPERATION	<p>Refer to the 'ASSEMBLY' section for correct assembly instructions.</p> <p>Ensure the bowl is locked into position prior to use.</p>

BASIC MERINGUES

INGREDIENTS

Egg whites (x4)
Caster sugar (100g)
Icing sugar (100g) } Combined

METHOD

Add the egg whites to the **MIXING BOWL** and process using the **BALLOON WHISK** at **speed 6** until fairly stiff. Add half the sugar and whisk again until the mixture is smooth and stiff peaks have formed. Remove the **MIXING BOWL** and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with the remaining sugar, then place on the lowest shelf of a cool oven (120°C/250°F/gas mark ½) for **1½ hours**. Cool on a wire rack. Top with soft fruits, chocolate, and sweetened cream.

BASIC SPONGE MIXTURE

INGREDIENTS

Eggs (x4)
Caster Sugar (125g)
Soft butter or margarine (200g)
Salt (a pinch)
Wheat flour (400g)
Baking powder (1 packet)
Milk (approx. 30ml)

METHOD

Add the ingredients to the **MIXING BOWL** and stir with the **FLAT BEATER** for **30 seconds** on **speed 1**, then for approximately **3 minutes** on **speed 2**. Grease a tin or cover with baking paper. Fill with the mixture and bake in a pre-heated oven at 180°C/360°F/gas mark 4 for **50-60 minutes**. Before removing the cake from the oven, test to see if it is done by taking a skewer and piercing the centre of the cake - if no mixture sticks to it, the cake is cooked. Turn the cake onto a cake grid and allow to cool. Depending on taste, this recipe can be altered e.g. add 100g raisins, nuts or grated chocolate.


COFFEE & BRANDY ICE CREAM

INGREDIENTS

Eggs (x3)
Caster sugar (75g)
Single cream (300ml)
Double cream (300ml)
Instant coffee powder (2 tbsps)
Brandy (2½ tbsps)

METHOD

Add the sugar and eggs to the **MIXING BOWL** and process with the **BALLOON WHISK** at **speed 6** until smooth in texture. In a saucepan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Pour into a heatproof bowl and place over a simmering pan of water. Cook gently and stir well until thick enough to coat the back of a spoon. Strain into a bowl and leave to cool. Add the double cream to the **MIXING BOWL** and whip at **speed 6** until soft peaks form, then fold into the cold egg and sugar mixture and add the brandy. Pour into a container, cover, and freeze for **2½-3 hours** until partially frozen. Remove, stir well, then freeze again until the desired texture is achieved.

 **WARNING!** Alcohol should be kept away from children and animals. Enjoy responsibly.

CAUTION: DO NOT OPERATE THE STAND MIXER FOR MORE THAN 5 MINUTES.

SOFT POPPY SEED ROLLS

INGREDIENTS

- Strong white bread flour (570g)
- Active dried yeast (1 sachet/about 2½ tsp)
- Milk (300ml, warmed slightly)
- Eggs (x2, room temperature)
- Sunflower oil (1 tbsp)
- Sugar (1½ tsp)
- Salt (2 tsp)
- Poppy seeds (75g)

METHOD

Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl and leave for **5 minutes**. Add the flour and poppy seeds to the **MIXING BOWL** and mix using the **DOUGH HOOK** at **speed 1**, gradually adding the liquid, then increase to **speed 2** and mix for **5 minutes**. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then place on a greaseproof baking sheet. Leave in a warm place until doubled in size. Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas mark 7 for **20-25 minutes** until golden brown with a hollow-sounding base.

ITALIAN HERB BREAD

INGREDIENTS

- Strong white bread flour (570g)
- Active dried yeast (1 sachet/about 2½ tsp)
- Water (290ml)
- Olive oil (2 tbsp)
- Sugar (2 tsp)
- Salt (2 tsp)
- Mixed dried herbs (4 tbsp)

METHOD

Mix the water, oil, sugar, salt and yeast in a jug or bowl and leave for **5 minutes**. Add the flour and dried herbs to the **MIXING BOWL** and mix using the **DOUGH HOOK** at **speed 1**, gradually adding the liquid, then increase to **speed 2** and mix for **5 minutes**. Put the dough into a bowl, cover and leave in a warm place for **20-30 minutes** until doubled in size. Place onto a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm until doubled in size again. Bake in a preheated oven at 200°C/400°F/gas mark 6 for **25 minutes** or until golden brown with a hollow-sounding base.

PIZZA DOUGH

INGREDIENTS

- Plain flour (400g)
- Active dried yeast (1 sachet/2½ tsp)
- Warm water (250ml)
- Olive oil (1½ tsp)
- Sugar (½ tsp)
- Salt (1 tsp)

METHOD

Add the flour to the **MIXING BOWL**. Mix the remaining ingredients together in a bowl or jug. Mix using the **DOUGH HOOK** at **speed 1-2** and gradually add in the liquid. As the ingredients combine and the dough ball starts to form, increase to **speed 3-4**. Knead for a couple of minutes on this speed until the dough ball is smooth. Remove from the **MIXING BOWL** and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray. Spread the pizza bases with tomato purée and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas mark 6 for **15-20 minutes** until the toppings are bubbling and golden brown.

CAUTION: DO NOT OPERATE THE STAND MIXER FOR MORE THAN 5 MINUTES.

BAKED RASPBERRY CHEESECAKE

INGREDIENTS	METHOD
Digestive biscuits, crushed (175g) Amaretti biscuits, crushed (50g) Melted butter (75g) Mascarpone cheese (500g) Ricotta cheese (250g) Sour cream (140ml) Eggs (x4) Caster sugar (75g) Cornflour (1 tbsp 15ml) Raspberries (350g) Flaked almonds, toasted (25g) Finely grated rind & juice of 1 orange Icing sugar (decoration)	Preheat the oven to 180°C, 350°F, Gas Mark 4. Grease the base and sides of a 20cm (8in) spring - release cake tin (not supplied). Mix together the biscuits and melted butter until well combined and spoon into the base of the tin pressing down well. Chill for 20 minutes . Meanwhile place the mascarpone cheese, ricotta, soured cream, eggs, sugar and cornflour in the MIXING BOWL . Fit the BALLOON WHISK and whisk on speed 2 for approx. 1 minute , increase the speed to max for 1 minute , until well combined. Add the orange rind and juice and whisk on speed 2 for 20 seconds , until well combined. Fold in 225g of the raspberries. Pour into the prepared tin and bake for about 1 hour 25 minutes , until set. Remove from the heat and allow to cool. Chill overnight. Unmould the cheesecake and scatter over the remaining raspberries and almonds. Sprinkle with icing sugar.

CHOCOLATE & PEAR MUFFINS

INGREDIENTS	METHOD
'00' Flour (500g) Sugar (350g) Milk (300ml) Melted butter (220g) Chocolate chips (150g) Baking powder (4 x tsp) Eggs (x3) Pear (x2) 1 pinch of salt	Peel, core and slice the pears into quarters before slicing again into cubes. Add the flour, baking powder, sugar and a pinch of salt to the MIXING BOWL . Attach the FLAT BEATER and combine the ingredients on speed 2-3 . Add the milk, melted butter and slightly beaten eggs through the opening of the SPLASH GUARD . Mix until all ingredients have combined. Add the chocolate chips and pear cubes into the mixture but reduce the reduce the Stand Mixer to speed 1 . Switch off the appliance and pour the mixture into muffin tins. Bake in the oven at 200°C/392°F for 20-25 minutes . Check they are properly baked by inserting a toothpick or skewer into the centre of the muffins. Once baked, remove from the oven and place on a wire rack to cool.

CAUTION: DO NOT OPERATE THE STAND MIXER FOR MORE THAN 5 MINUTES.



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DISPOSAL INFORMATION Please recycle where facilities exist. Check with your local authority for recycling advice.

CUSTOMER SERVICE If you are having difficulty using this product and require support, please contact support@domu.co.uk

WARRANTY To register your product and find out if you qualify for a free extended warranty please go to www.vonshef.com/warranty.

Please retain a proof of purchase receipt or statement as proof of the purchase date. The warranty only applies if the product is used solely in the manner indicated in the warnings page of this manual, and all other instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty. Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights. No rights are given under this warranty to a person acquiring the appliance second-hand or for commercial or communal use.

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