

# SALTER



## Stand Mixer

Stylish compact stand mixer, with beater, whisk and dough hook

 OVER 250 YEARS OF GREAT BRITISH  
DESIGN & INNOVATION



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Stylish compact stand mixer, with beater, whisk and dough hook

*"My Salter stand mixer does all the hard work for me!"*

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Please read all of the instructions carefully and retain for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not use broken or loose cutting or rotating blades.



Do not leave the appliance unattended whilst connected to the mains power supply.  
Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.  
Do not use the appliance for anything other than its intended use.  
Do not use any accessories other than those supplied.  
Do not use this appliance outdoors.  
Do not store the appliance in direct sunlight or in high humidity conditions.  
Do not move the appliance whilst it is in use.  
Always unplug the appliance after use and before any cleaning or user maintenance.  
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.  
Use of an extension cord with the appliance is not recommended.  
This appliance should not be operated by means of an external timer or separate remote control system.  
This appliance is intended for domestic use only. It should not be used for commercial purposes.

## Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

## In the Box

Stand mixer

Stainless steel mixing bowl

Whisk

Beater blade

Dough hook

Integrated splash cover

Instruction manual

## Features

4.5 litre stainless steel mixing bowl

600 W power

Blue LED power indicator

6 speed settings and pulse

## Description of Parts



- |  |                            |
|--|----------------------------|
| 1. Attachment shaft                      | 6. Beater blade            |
| 2. Head lift lever                       | 7. Whisk                   |
| 3. Power/speed dial                      | 8. Integrated splash cover |
| 4. 4.5 litre stainless steel mixing bowl | 9. Upper body              |
| 5. Dough hook                            | 10. Lower body             |

## Introduction

Stylish and compact, the Stand Mixer comes complete with a beater, whisk and dough hook to help to take the hard work out of baking. With 600 W power and 6 speed settings, delicious mixtures can be made even faster.

## Instructions for Use

### Before First Use

Before using the stand mixer for the first time, wash the stainless steel mixing bowl and all of the accessories in warm, soapy water, then rinse and dry thoroughly. Wipe the stand mixer with a soft, damp cloth and allow to dry thoroughly. Do not immerse the stand mixer in water or any other liquid.

**Note:** When using the stand mixer for the first time, a slight odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the stand mixer.

## Assembling the Stand Mixer

Ensure that the stand mixer is switched off and unplugged from the mains power supply.

Check that the speed control dial is set to the 'Off' position.

Place the stand mixer main unit onto a flat, stable surface, at a height that is comfortable for the user.





## Attaching the Mixing Bowl

Push down the head lift lever and carefully raise the stand mixer upper body until it locks into the open position.

Fit the stainless steel mixing bowl onto the stand mixer lower body by aligning the locking tabs on the bowl with the corresponding slots and then turning it in a clockwise direction to lock it into position.

To remove the stainless steel mixing bowl, turn it in an anticlockwise direction and then lift it off the stand mixer lower body.

## Attaching the Integrated Splash Cover

With the stand mixer upper body locked in the open position, attach the integrated splash cover by aligning the  symbol on the upper body with the  symbol on the integrated splash cover. Turn the integrated splash cover in a clockwise direction until the  symbol aligns with the  symbol and it is locked into position.

## Installing the Mixing Tools

With the stand mixer body still locked in the open position, select the required mixing tool for use and secure it to the upper body. Push it onto the attachment shaft and turn it in a clockwise direction to lock it into position.

To release the mixing tool, push it in an upwards direction towards the integrated splash cover, turn it in an anticlockwise direction and then remove it.

## Using the Stand Mixer

Assemble the stand mixer with the stainless steel mixing bowl and required mixing tool as instructed in the section entitled 'Assembling the Stand Mixer'.

Place the ingredients to be mixed into the stainless steel mixing bowl.

Push down the head lift lever and carefully lower the stand mixer upper body into the closed position.

Plug in and switch on the stand mixer at the mains power supply.

To begin mixing, turn the power/speed dial in a clockwise direction, until the desired speed setting is selected; the power/speed dial will illuminate blue.

It is recommended to always begin mixing on a low speed setting before gradually increasing to a high speed setting; this should prevent the ingredients from splattering.

If necessary, stop the stand mixer by turning the speed control dial to the '0' position and then scrape any mixture from the sides of the stainless steel mixing bowl with a spatula. Recommence mixing by turning the power/speed dial in a clockwise direction, until the desired speed setting is selected.

Turn off the stand mixer by turning the power/speed dial to the '0' position.

**Note:** Ensure that any mixing tools are securely fitted before use; do not attempt to remove them until the blades have completely stopped moving.

**Note:** Do not overfill the stainless steel mixing bowl.

**Note:** It is recommended that no more than 1.2 kg is mixed at a time.

**Warning:** Maximum operation time is 6 minutes. Allow to cool for 10 minutes before using the stand mixer again.

**Warning:** Do not operate the stand mixer when the stainless steel mixing bowl is empty.

Using the 'Pulse' Setting

The 'Pulse' setting is ideal for mixing in short bursts. To do so, turn the power/speed dial in anticlockwise direction until 'Pulse' is selected.

Hold the power/speed dial at the 'Pulse' setting for approximately 2–3 seconds at a time and then release it.

The speed control dial will automatically return to the '0' position when it is release.

Speed Setting Guide

Speed Setting	Purpose	Mixing Tool	Type of Mixture
1–3	Kneading	Dough hook	Heavy mixtures that require a low speed setting – e.g. pizza, pasta, bread dough and scone dough.
3–4	Light mixing	Beater blade	Medium mixtures that require a medium speed setting – e.g. cake, biscuits, butter, sugar, eggs and icing.
5–6	Aerating and whisking	Whisk	Light mixtures that require a high speed setting – e.g. egg whites and cream.
Pulse	Short bursts of power	Whisk	Mixtures that require short bursts of power.

## Mixing Tools

The beater blade is perfect for making cakes, biscuits, pastry, icing, fillings and mashed potato.

The whisk is designed for whisking egg, cream, batters, low fat sponges, meringues, cheesecakes, mousses and soufflés. Do not use the whisk for heavy mixtures such as creaming fat and sugar, as this could damage it.

The dough hook should be used for yeast mixtures.

### Beater Blade

When creaming fat and sugar, start at the minimum speed setting and gradually increase to speed 4.

When beating eggs into a creamed mixture, use speeds 3–4.

For folding flour, fruit etc., use speed 4.

For all-in-one cakes, start mixing on the minimum speed setting and gradually increase to speed 4.

When rubbing fat into flour, start at the minimum speed setting and increase to speeds 3–4.

### Whisk

When using the whisk, gradually increase the speed level to setting 5–6.

### Dough Hook

When using the dough hook, gradually increase the speed level to setting 1–3.

## Care and Maintenance

Always ensure that the stand mixer is unplugged from the mains power supply before performing any cleaning or user maintenance.

Wash the stainless steel mixing bowl and all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Wipe the stand mixer with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the stand mixer in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the stand mixer or its accessories, as this could damage the surface.

### Storage

Before storing, ensure that the stand mixer is cool, clean and dry.

Store in a cool, dry place.

## Troubleshooting

Problem	Possible Solution
The stand mixer is not working.	Ensure that the stand mixer is plugged in and switched on at the mains power supply.
Unsure of which speed setting to use.	Use the section entitled 'Speed Setting Guide' to help to select the correct speed setting for the recipe.
Egg whites are not whipping.	Ensure that the stainless steel mixing bowl and whisk are completely clean and dry before use; even a small amount of fat can affect the whipping performance.
Bread dough will not combine.	Some brands of flour absorb more liquid than others, so additional liquid may need to be added to the mixture. Do not use a high speed setting to knead bread dough.
The mixture is too firm and is sticking to the sides of the stainless steel bowl.	Add more liquid or use a spatula to scrape any mixture from the sides of the stainless steel mixing bowl.
The mixture curdles after adding egg.	Add eggs one at a time and beat well. Ensure that the eggs are at room temperature.
Sugar is still visible after creaming the mixture.	Continue to cream the mixture until the sugar has completely dissolved or try caster sugar.
There are lumps in the batter or dough.	Sift ingredients such as flour and sugar before mixing.

## Specification

Product Code: EK2070

Input: 220–240 V~ 50 Hz

Output: 600 W

Capacity: 4.5 litres

Maximum operating time: 6 minutes



# SALTER

## Barbecue Cheesy Garlic Bread

### Ingredients

1 long baguette  
140 g taleggio cheese, rind removed  
125 g mozzarella balls  
100 g butter, softened  
3 garlic cloves, finely chopped  
Handful parsley leaves, chopped  
1 tsp fresh marjoram leaves, chopped (optional)  
Large pinch of paprika  
Salt and pepper, to taste



### Method

Light the barbecue.

Chop the mozzarella and taleggio into small chunks and add to the stainless steel mixing bowl with the butter, garlic, herbs and a pinch of salt and pepper. Use the whisk tool to mix the ingredients.

Using a bread knife, cut diagonal slices along the baguette about  $\frac{3}{4}$  of the way into the bread, ensuring that it does not cut all of the way through. If the bread is too large for the barbecue, cut it in half and make two smaller pieces.

Spread the garlic butter generously in-between each cut, allowing some to seep onto the top. This will caramelize and add to the taste. Sprinkle with paprika.

Wrap the bread up like a cracker in a double thickness of foil. These can be prepared up to a day in advance.

Put the foil cracker straight onto the barbecue and cook for approximately 2 minutes, then turn it over and cook for a further 2 minutes.

Have a look; if the cheese is melting and the bread is crispy, remove it from the barbecue. Pull the slices apart and eat while hot and sticky.

# White Bread

## Ingredients

500 g strong white flour, plus extra for dusting  
300 ml water  
7 g sachet fast-action yeast  
3 tbsp olive oil  
2 tsp salt



## Method

Heat the oven to 220 °C/Fan 200 °C/Gas Mark 7.

Add the flour, salt and yeast to the stainless steel mixing bowl and use the whisk tool to mix.

Make a well in the centre of the mixture, then add the oil and water and mix thoroughly. If the dough seems hard, add 1–2 tbsp of water, mix well and then use the dough hook tool to knead.

Once the dough is smooth, place it in a lightly oiled bowl. Leave to rise for approximately 1 hour, until it has doubled in size or place it in the fridge overnight. Line a baking tray with baking parchment.

Knock back the dough, then gently mould it into a ball. Place the dough on the baking parchment to prove for a further hour, until it has doubled in size.

Dust the loaf with flour and cut slits approximately 6 cm long into the top of the loaf with a sharp knife. Bake for approximately 25–30 minutes, until golden brown and the loaf sounds hollow when tapped underneath.

Cool on a wire rack.

# SALTER

## Bread Pudding

### Ingredients

300 g white or wholemeal bread  
300 g mixed dried fruit  
90 g light muscovado sugar  
50 g mixed peel  
400 ml milk  
75 g butter, melted  
1 tbsp demerara sugar  
½ tbsp mixed spice  
Zest of ½ lemon (optional)



### Method

Heat the oven to 180 °C/Fan 160 °C/Gas Mark 4.

Tear the bread into the stainless steel mixing bowl and add the fruit, peel and spice. Pour in the milk, then mix together well using the whisk tool to completely break up the bread.

Add the eggs, muscovado sugar and lemon zest. Mix well, then set aside for approximately 15 minutes to soak.

Butter and line the base of a 20 cm non-stick square cake tin with greaseproof paper. Ensure that the cake tin is a solid one and not a spring form tin.

Mix the melted butter into the pudding mixture in the stainless steel mixing bowl using the whisk tool, tip it into the tin and then sprinkle with the Demerara sugar.

Bake for approximately 1 hour until firm and golden, covering with foil if the pudding starts to brown excessively. Turn out of the tin and remove the greaseproof paper.

Cut into squares and serve warm.

# Chocolate Brownie Cake

## Ingredients

100 g plain flour  
100 g butter  
175 g caster sugar  
125 g chocolate, plain or milk  
75 g brown or muscovado sugar  
2 eggs  
2 tbsp cocoa powder  
1 tbsp golden syrup  
1 tsp vanilla essence  
½ tsp baking powder

## Method

Heat the oven to 180 °C/Fan 160 °C/Gas Mark 4.

Place the butter, caster sugar, brown sugar, chocolate and golden syrup into a pan and melt gently on a low heat, until it is smooth.

Remove the pan from the heat.

Break the eggs into the stainless steel mixing bowl and use the whisk tool to mix until light and frothy.

Add the chocolate mixture, vanilla essence, flour, baking powder and cocoa powder to the stainless steel mixing bowl and mix thoroughly using the whisk tool. Put the mixture into a greased and lined 20 cm cake tin and place on the middle shelf of the oven.

Bake for approximately 25–30 minutes before cutting into wedges and serving.

Serve with cream or ice cream and fresh fruit.



## Lemon Drizzle Cake

### Ingredients

225 g self-raising flour  
225 g unsalted butter, softened  
225 g caster sugar  
85 g caster sugar  
4 eggs  
Finely grated zest of 1 lemon  
Juice of 1 ½ lemon



### Method

Heat the oven to 180 °C/Fan 160 °C/Gas Mark 4.

Beat together the butter and sugar in the stainless steel mixing bowl using the beater blade tool, until pale and creamy.

Add the eggs one at a time, slowly mixing through using the whisk tool.

Sift in the flour, then add the lemon zest and mix until well combined.

Line a loaf tin (8 x 21 cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.

Bake for approximately 45–50 minutes until a thin skewer inserted in the centre of the cake comes out clean.

While the cake is cooling in its tin, mix together the lemon juice and sugar to make the drizzle.

Prick the warm cake all over with a skewer or fork, and then pour over the drizzle.

The juice will sink in and the sugar will form a sweet, crisp topping.

Leave the cake in the tin until completely cool, then remove and serve.

The drizzle cake will keep in an airtight container for 3–4 days or can be frozen for up to 1 month.

## Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

### Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:  
The wires in the mains lead are coloured in accordance with the following code:

**Blue Neutral (N)**

**Brown Live (L)**

**FOR UK USE ONLY** - Plug fitting details  
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ( $\perp$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

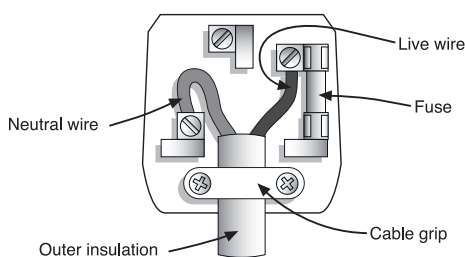
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing,  
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

**Telephone:** 0161 934 2240\*

\*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

**Email:** [customercare@upgs.com](mailto:customercare@upgs.com)

**Fax:** 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

## Guarantee

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this products excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



MADE IN CHINA.





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**SALTER**

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