

# **SALTER<sup>®</sup>**

SINCE 1760

1200 W

## Stand Mixer

Whip up meringues, beat  
smooth cake batters  
and knead light doughs

LARGE  
**5 LITRE**  
MIXING BOWL  
CAPACITY



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 the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

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

Keep the appliance away from other heat emitting appliances.

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

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

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 pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped or if there are visible signs of damage.

Do not use the appliance for anything other than its intended use.

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

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Do not move the appliance whilst it is in use.

Do not use broken or loose attachments.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

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, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

## Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the stand mixer from the mains power supply and allow it to fully cool.

**STEP 1:** Wipe the stand mixer with a soft, damp cloth and allow to dry thoroughly.

**STEP 2:** Wash the bowl and all of the accessories in warm, soapy water, then rinse and dry thoroughly.

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

Do not use harsh or abrasive detergents or scourers to clean the stand mixer, as this could cause damage.

**Note:** The stand mixer is not safe for dishwasher use.

Always clean the stand mixer immediately after each use.

## Description of Parts



- |                          |                        |
|--------------------------|------------------------|
| 1. Stand Mixer main unit | 8. Beating blade       |
| 2. Stand mixer head      | 9. Dough hook          |
| 3. Stand                 | 10. Whisk              |
| 4. Bowl                  | 11. Large splash guard |
| 5. Attachment shaft      | 12. Mini splash guard  |
| 6. Tilt release button   | 13. Non-slip feet      |
| 7. Speed control dial    |                        |

## Instructions for Use

### Before First Use

Before using the stand mixer for the first time, wash the 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 main unit 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. Allow for sufficient ventilation around the stand mixer.

## Assembling the Stand Mixer

**STEP 1:** Before connecting the stand mixer to the mains power supply, place it onto a flat, stable surface, at a height that is comfortable for the user.

**STEP 2:** Position one hand on top of the stand mixer and use the other hand to press the tilt release button. Gently lift the stand mixer head unit until it locks in the open position.

**STEP 3:** Place the bowl onto the stand and rotate it in a clockwise direction until the tabs align with the corresponding recesses and it locks into position.

To remove the bowl, rotate it in an anticlockwise direction and then lift it away from the stand. Fit the splash guard onto the stand mixer head and turn it clockwise so that it locks into position.

**STEP 4:** Select the required mixing tool:

**Beating blade** – perfect for making cakes, biscuits, pastry, icing, filling and mashed potato.

**Whisk** – designed for whisking egg, cream, batter, low-fat sponges, meringues, cheesecakes, mousses and soufflés.

**Dough hook** – ideal for yeast mixtures such as bread, pizza bases and doughnuts.

If using the beating blade or dough hook, attach the mini splash guard to the top of the tool before attaching to the stand mixer main unit.

Lock the tool into place by pushing it onto the attachment shaft, so the pins on the shaft align with the depressions on the tool. Push the accessory upwards and twist anticlockwise to secure.

Release the mixing tool by lifting the stand mixer head and twisting the tool clockwise and pulling gently away.

**Note:** Do not use force when removing the mixing attachments.

## Using the Stand Mixer

**STEP 1:** Once the stand mixer is assembled, place it onto a flat, stable surface. Fit the required tool following the instructions in the section entitled, 'Assembling the Stand Mixer'.

**STEP 2:** Place the ingredients to be mixed into the bowl.

**STEP 3:** Position one hand on top of the stand mixer and, using the other, press the tilt release button. Carefully push down the stand mixer head so that it is in the closed position, with the tool inside the bowl. Release the tilt release button.

**STEP 4:** Plug in and switch on the stand mixer at the mains power supply.

**STEP 5:** To begin mixing, rotate the speed control dial in a clockwise direction, until the desired speed setting is selected.

**STEP 6:** If necessary, stop the stand mixer by rotating the speed control dial to '0' and then scrape any mixture from the sides of the bowl with a wooden or silicone spatula. Resume mixing by rotating the speed control dial to the desired speed setting.

**STEP 7:** Once mixing is complete, turn off the stand mixer by rotating the speed control dial to '0'.

**STEP 8:** Switch off and unplug the stand mixer from the mains power supply.

**STEP 9:** Press the tilt release button to raise the stand mixer head until it locks into the open position.

**STEP 10:** Release the tool by twisting it in a clockwise direction and pulling it away.

**STEP 11:** Remove the bowl by rotating it in an anticlockwise direction and lift away from the stand.

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

Do not overfill the bowl.

It is recommended that no more than 1kg (700g flour + 300g water) is mixed at a time.




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

**Warning:** Max. operation time is 10 minutes. Allow to cool for 40 minutes before using the stand mixer again.

Never operate the stand mixer whilst the stand mixer head is raised.

Do not operate the stand mixer when the bowl is empty.

## Speed Setting Guide

Attachment	Speed Setting	Purpose	Mixing Tool	Type of Mixture
	LOW	Kneading	Dough hook	Heavy mixtures that require a low speed setting – e.g. pizza, pasta, bread dough and scone dough.
	LOW-MED	Light mixing	Beating blade	Medium mixtures that require a medium speed setting – e.g. cake, biscuits, butter, sugar, eggs and icing.
	MED-HIGH	Aerating and whisking	Whisk	Light mixtures that require a low speed setting – e.g. egg whites and cream.

## Storage

Check that the stand mixer is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the stand mixer; wrap it loosely to avoid causing damage.



## Troubleshooting

Problem	Solution
The stand mixer is not working.	Check that the stand mixer is plugged in and switched on at the mains power supply.  Switch off and unplug the stand mixer before checking whether all parts are correctly assembled.
It is not clear which speed setting to use.	Follow the instructions in the section entitled 'Speed Setting Guide' to help to select the correct speed setting for the recipe.
Egg whites are not whipping.	Make sure that the bowl and whisk are completely clean and dry before use; even the smallest amount of fat can affect the whipping performance.
Bread dough will not combine.	Additional liquid may need to be added to the mixture. Do not use a high speed setting to knead bread dough.
The mixture curdles after adding egg.	Add eggs one at a time and beat well.  Check 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.

## Specifications

Product code: EK4245

Operates from 220–240 V ~ 50–60 Hz

Output: 1200 W

## 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**.

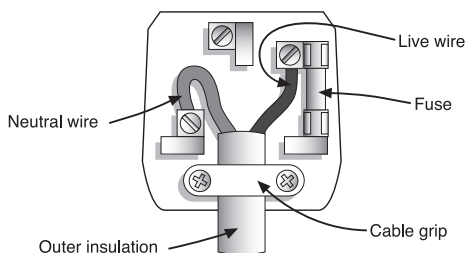
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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 an 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 UK Ltd.,  
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at [www.saltercookshop.com](http://www.saltercookshop.com)

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**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

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

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.



\*To be eligible for the extended guarantee, go to **www.saltercookshop.com** and register your product within 30 days of purchase.



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Manufactured by:

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