

# Important safety

Please read carefully

Please retain instructions 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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 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.
- Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



**CAUTION:** Do not touch any moving parts on this appliance during use, as this could cause injury. Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

### 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

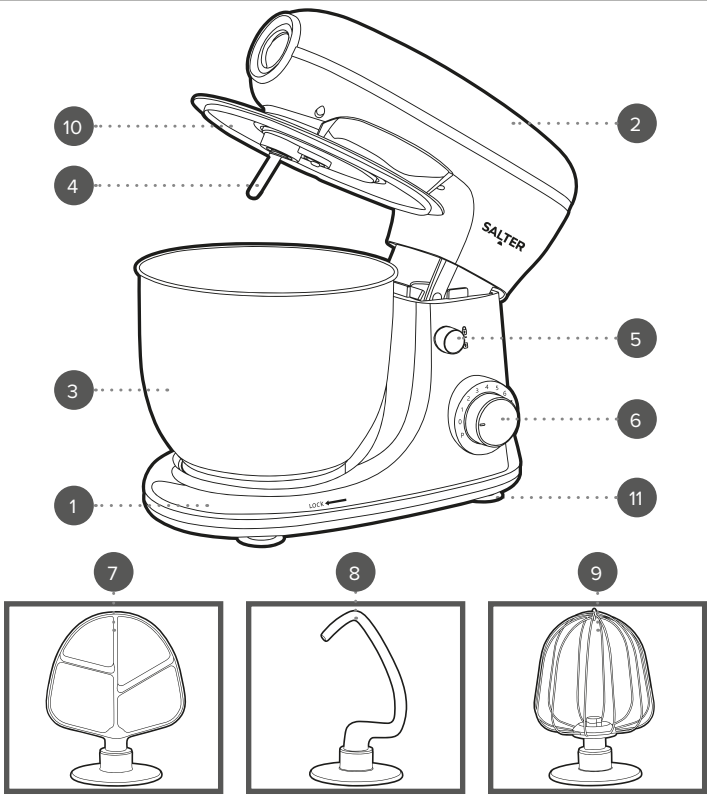
Problem	Solution
The stand mixer is not working.	Check that the stand mixer is plugged in and switched on at the mains power supply. Switch off and unplug the stand mixer and check whether all parts have been correctly assembled.
It is not clear which speed setting to use.	Follow the instructions in the section entitled ' <b>Speed setting guide</b> '.
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 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 using caster sugar.
There are lumps in the batter or dough.	Sift ingredients such as flour before mixing.

### Specifications

Product code: EK6655  
Operates from 220–240 V ~ 50–60 Hz  
Output: 1300 W  
Power consumption (off mode): 0.215 W

# User manual

Stand mixer



- 1. Stand mixer main unit
- 2. Stand mixer head
- 3. Mixing bowl (5 L)
- 4. Attachment shaft
- 5. Tilt release button
- 6. Speed control dial
- 7. Beating blade
- 8. Dough hook
- 9. Whisk
- 10. Splash guard
- 11. Non-slip suction feet

Manufactured by:  
Ultimate Products UK Ltd.,  
Victoria Street, Manchester OL9 0DD. **UK.**  
Ultimate Products Europe Ltd.,  
19 Baggot Street Lower, Dublin D02 X658. **ROI.**  
**MADE IN CHINA.**

Please retain instructions for future reference.


### Dos and don'ts

**DO:**  
Switch off the stand mixer and disconnect it from the mains power supply before changing or fitting attachments.

**DON'T:**  
Use attachments if they are loose, damaged or broken.

### Care and maintenance


- STEP 1:** Switch off and unplug the stand mixer from the mains power supply before performing any cleaning or user maintenance.
  - STEP 2:** Wipe the stand mixer main unit with a soft, damp cloth and allow to dry thoroughly.
  - STEP 3:** Wash all of the attachments and the mixing bowl in warm, soapy water, then rinse and dry thoroughly.
- Do not use harsh or abrasive detergents or scourers to clean the stand mixer, as this could cause damage.

 **NOTE:** The stand mixer should be cleaned after each use. The stand mixer is not safe for dishwasher use.

### Instructions for use

#### Before first use


Before using the stand mixer for the first time, clean it following the instructions in the section entitled 'Care and maintenance'.


 **NOTE:** When using the stand mixer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the stand mixer.

#### Assembling and using the stand mixer

- STEP 1:** Before connecting to the mains power supply, place the stand mixer main unit onto a flat, stable surface, at a height that is comfortable for the user.
- STEP 2:** Place one hand on top of the stand mixer and use the other to press the tilt release button. Gently lift the stand mixer head until it locks in the open position.
- STEP 3:** Carefully attach the splash guard by pulling it over the stand mixer head and twisting in an anticlockwise direction.
- STEP 4:** Measure out the ingredients to be mixed and place them into the mixing bowl. Place the mixing bowl onto the stand mixer main unit and rotate it in a clockwise direction until it locks into position.
- STEP 5:** Select the required mixing tool:  
**Beating blade** – perfect for making cakes, biscuits, pastry, icing, filling and mashed potatoes.  
**Whisk** – designed to whisk eggs, cream, batter, low-fat sponges, meringues, cheesecakes, mousses and soufflés.  
**Dough hook** – ideal for yeast mixtures such as bread, pizza bases


- and doughnuts.
- STEP 6:** Lock the mixing tool into place by pushing it onto the attachment shaft so the pins on the shaft align with the recesses on the mixing tool. Push the mixing tool upwards and twist in an anticlockwise direction until secure.
- STEP 7:** Use one hand to press the tilt release button and the other to push the stand mixer head downwards until it locks in the closed position.
- STEP 8:** Plug in and switch on the stand mixer at the mains power supply.
- STEP 9:** To begin mixing, rotate the speed control dial until the desired speed setting is selected. Turn the dial to 'P' to activate the pulse function, providing a quick burst of speed.
- STEP 10:** If necessary, stop the stand mixer by rotating the speed control dial to '0' and scrape any mixture from the sides of the mixing bowl with a wooden or silicone spatula. Resume mixing by rotating the speed control dial back to the desired speed setting.
- STEP 11:** Once mixing is complete, turn off the stand mixer by rotating the speed control dial to '0'.
- STEP 12:** Switch off and unplug the stand mixer from the mains power supply.
- STEP 13:** Place one hand on top of the stand mixer and use the other to press the tilt release button. Gently lift the stand mixer head until it locks in the open position.
- STEP 14:** To remove the mixing tool, rotate it in a clockwise direction and gently pull away from the attachment shaft.
- STEP 15:** To remove the mixing bowl, rotate it in an anticlockwise direction and carefully lift up and away from the stand mixer main unit.

 **NOTE:** Check that the mixing bowl and mixing tool are securely fitted before use; do not attempt to remove them until the stand mixer has stopped moving. Do not overfill the mixing bowl. 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.

 **WARNING:** Never operate the stand mixer whilst the stand mixer head is raised. Do not operate the stand mixer when the mixing bowl is empty.

### Speed setting guide

Attachment	Speed setting	Mixture	Operation method and timings
Dough hook	1–3	800 g flour and 450 ml water	Speed setting 1–2 for approx. 30 seconds, followed by speed setting 3–4 for approx. 30 seconds. Run time of approx. 3 minutes to form a cluster.
Beating blade	2–8	400 g flour and 100 ml milk, 200 g sugar, 200 g butter and 3 eggs	Speed setting 2 for approx. 20 seconds, followed by speed setting 6–8 for 2 mins with approx. 30 seconds breaks. Total time of approx. 10 minutes to form a mixture.
Whisk	4–6	Min. 3 egg whites	Speed setting 4–6 for max. 3 mins.

 **WARNING:** To avoid overworking the motor and to prolong the life of the stand mixer, always follow the timings displayed in the section entitled 'Speed setting guide' and rest for at least 10 minutes in-between uses.