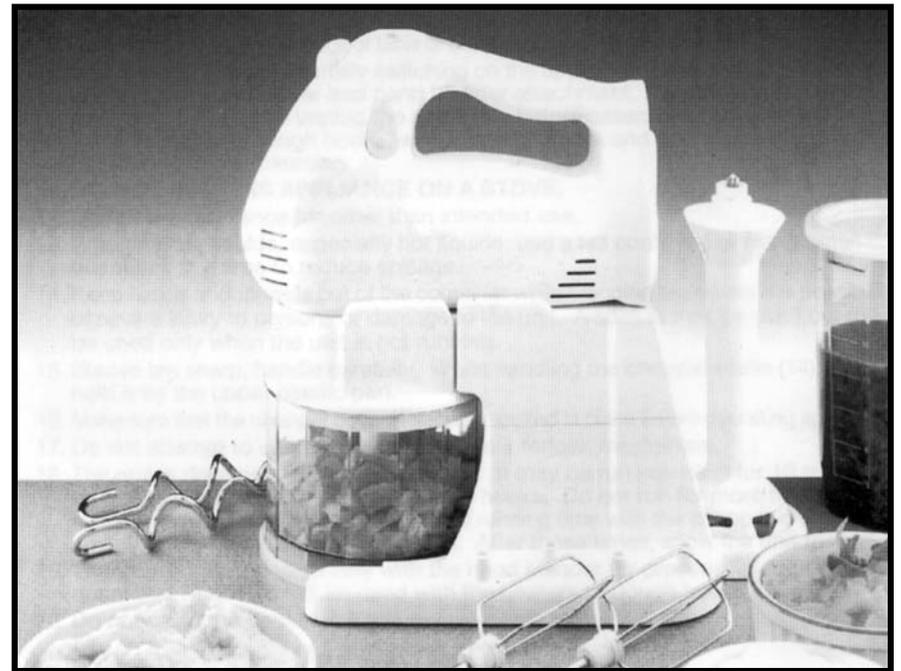


Bravetti

Use and Care Instructions

**Multi-Use Mixer
(4-in-1)**

Model EP559



EURO-PRO Operating LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using the appliance.
2. To protect against risk of electrical shock, do not put cord, plug or unit (body of mixer) in water or other liquid.
3. Do not allow use by or near children.
4. Unplug appliance from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts at all times. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent personal injury and/or damage to the mixer.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or electric or mechanical adjustment.
7. The use of attachments not recommended or sold by **EURO-PRO Operating LLC** may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. To avoid injury by accidentally switching on the appliance when inserting the dough hooks, beaters, chopper and hand blender attachment, always set the switch to position "OFF-0" and unplug the appliance before assembling or disassembling. Remove beaters, dough hooks, whisk, hand blender and chopper attachments from mixer before cleaning.
11. **DO NOT USE THIS APPLIANCE ON A STOVE.**
12. Do not use appliance for other than intended use.
13. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
14. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A spatula may be used but must be used only when the unit is not running.
15. Blades are sharp, handle carefully. When handling the chopper blade (14), always hold it by the upper plastic part.
16. Make sure that the chopper cover is securely locked in place before operating appliance.
17. Do not attempt to alter the chopper cover interlock mechanism.
18. The unit is designed for intermittent use. It maybe run non-stop for 10 minutes on settings 1-5 with beaters and dough hooks. Do not run for more than 30 seconds on the turbo setting. Maximum running time with the chopper is 5 minutes and, with the hand blender, 2 minutes. After these times, allow the unit to cool.
19. The beaker may be used only with the hand blender for processing smaller quantities. It should not be used with the beaters or dough hooks.
20. Do not place the beaker in a microwave oven.

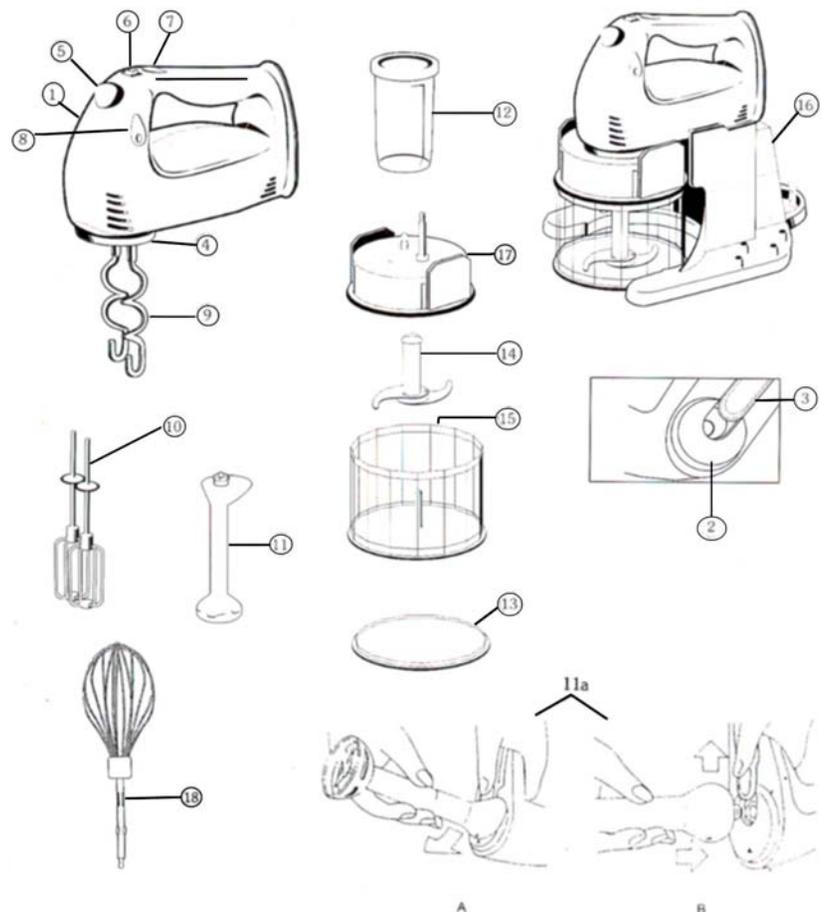
IMPORTANT NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug . If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

Main Components

1. Hand mixer
2. Hand blender arm connection
3. Hand blender arm connection cover
4. Beaters/dough hooks connections
6. Speed selector
7. TURBO button
8. Hand blender button
9. Dough hooks
10. Beaters
11. Hand blender
- 11a. Guide for maximum immersion of hand blender
12. Beaker and cover
13. Anti-skid base/lid
14. Chopper blade
15. Chopper bowl
16. Stand/mount
17. Chopper bowl cover with gear
18. Whisk (optional)



Congratulations! As the owner of a new **Bravetti** "Multi-Use Mixer", you are about to use a very versatile and powerful kitchen mixing, chopping, and blending tool. **Bravetti** products are engineered to meet the highest quality standards and are designed to offer the ultimate in ease of operation and convenience.

INSTRUCTIONS FOR USE

Before using your **Bravetti** mixer for the first time, wash the beaters, dough hooks, whisk and bowls in warm, sudsy water. Rinse and dry thoroughly.

Warning: To avoid injury when inserting or removing beaters, dough hooks, whisk, hand blender or chopper, always set the speed selector (6) on "OFF" and unplug the appliance.

Warning: The unit is designed for intermittent use. The maximum operating time on settings 1-5 is 10 minutes non-stop with beaters, dough hooks, or whisk. Do not run for more than 30 seconds on the "Turbo" setting. Maximum running time with the chopper is 5 minutes and with the hand blender 2 minutes.

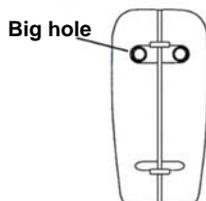
Beaters, Dough Hooks, Whisk (9,10,18)

Select the attachment according to the type of mix required. Make sure that the mixer is unplugged from power source and speed selector is set on "OFF" before inserting or removing beaters, dough hooks or whisk.

Beaters(10): Use for liquid mixes such as creams, egg-whites, confectionery doughs, etc. Insert beaters (10) one at a time, by placing stem end of beaters into opening on bottom of hand mixer (4). Press beater in gently and rotate slightly until beater clicks into place. Gently tug on beaters to ensure they are secured properly.

Dough hooks (9): Use for light doughs. Insert dough hooks (9) in the same way as beaters above. Always use both dough hooks. Never try to work with one beater and one dough hook at the same time. Do not use dough hooks at low speeds as this may cause motor to overheat. When using dough hooks for heavy or thick dough, use only high speed (5) from the beginning to prevent the motor from overheating (blocking).

IMPORTANT. THE DOUGH HOOK WITH THE WASHER MUST BE FITTED IN THE OPENING ON THE LEFT (BIG HOLE), OTHERWISE, THE DOUGH MAY OVERFLOW.



Whisk (18): (optional) The whisk is used to beat air into mixtures such as egg whites, yolks or cream. To insert whisk: There is only one whisk provided. Hold whisk at stem end and insert into one of the holes until it clicks into place. DO NOT PUSH WHISK IN FROM THE WIRE END AS WIRES MAY BE DAMAGED. Plug cord into electrical outlet (120V 60 Hz).

B. To operate hand mixer

To avoid spattering, always put beaters or dough hooks or whisk into the ingredients to be mixed before starting the mixer.

Make sure that the hand blender connection cover (3) is properly closed, otherwise, for safety reasons the unit will not operate.

Select the required speed using your thumb to push the speed selector (6) to the required position:

1-2 low speed

3-4 medium speed

5 high speed

Low speeds are suggested for starting and blending dry and liquid ingredients, folding in egg whites, or to break up potatoes for mashing.

Medium speeds are suggested for beating eggs whites, yolks or whole eggs, and whipping cream or mashing potatoes.

Higher speeds are suggested for beating eggs whites, yolks or whole eggs, and whipping cream or mashing potatoes.

We recommend that you start at low speed and gradually increase the speed as required. For difficult or thick mixtures, use high speed (5) from the outset to prevent the motor from overloading.

CAUTION: When using dough hooks for heavy or thick dough, use only high speed (5) from the beginning to prevent the motor from overheating (blocking). Always make sure that the beaters are free to rotate properly in the container.

Turbo setting (burst of power): Depress the turbo button (7) to obtain maximum mixing speed anytime you need an extra burst of power for a few seconds (maximum thirty seconds). Release the button and the unit returns to the previously selected speed.

Move the speed selector (6) to 'OFF' when you want to stop mixing.

Warning: To avoid personal injury and damage to beaters, do not attempt to scrape bowl while mixer is operating, turn mixer OFF. Should scraper or other object drop into bowl, turn motor OFF before removing.

To remove beaters, dough hooks, or whisk (9 or 10 or 18), set speed selector on 'OFF', unplug unit from power source, and press the eject button (5) to remove the beaters, dough hooks, or whisk (9, 10, 18) from the hand mixer (1). This button only works if the speed selector is set on 'OFF'.

The Chopper

Make sure that the unit is unplugged from power source and speed selector is on "OFF" before inserting or removing the chopper attachment.

Warning: Use extreme caution- blades are sharp. Always hold the chopper blade (14) by the upper plastic part.

Remove the plastic blade cover from the chopper blade insert (14).

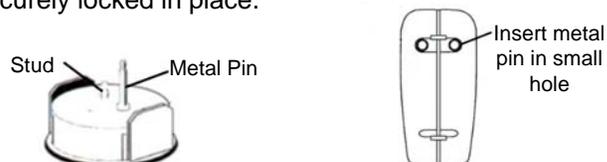
Put the blade insert on the center pin of the chopper bowl (15).

Place the chopper bowl (15) on the anti-skid base (13).

Place the food to be chopped in the bowl.

Position the cover (17) on the chopper bowl, fitting the grooves on the cover and bowl so that the bowl is securely covered.

Insert the pin (metal) and the stud on the cover of the chopper bowl into the corresponding openings on the bottom of the hand mixer until the cover is securely locked in place.



Warning. Before Use: Connect mixer to gearbox and press together.

While pressing together, turn power on and off so that the spindle becomes fully inserted into the mixer.

Caution: Always hold the hand mixer with your hand while processing. Do not leave the appliance unsupervised.

Warning: This appliance is designed for intermittent use. Maximum running time with chopper is 5 minutes. After 5 minutes, allow the unit to cool.

Use the Turbo button (7) for brief and fast processing. Use the speed selector button (6) for fine grating.

Do not use to chop ice or very hard foods such as coffee beans or nutmeg.

Use for hard cheese, carrots, onions, tomatoes, parsley, etc.

Caution: To mince meat, cut the meat into 1" cubes and do not mince more than 200 grams (7 ounces) at once. Make sure the meat is fully defrosted and all bones and gristle are removed first.

Always allow cooked food to cool before placing in the chopping bowl. The anti-skid base can also be used as a cover for the chopper bowl (15).

Please note: The processing time required depends on the type and quality of food to be processed and on the degree of fineness you require. Meat (200 grams/7 ounces - 1 inch cubes), hard cheese (100 grams/3 1/2 ounces - 1 inch pieces) and carrots (150 grams/5 1/4 ounces - cut in pieces) usually would require approximately 15 seconds. Onions (quartered) require approximately 5-10 seconds. Parsley (stems removed) approximately 15-20 seconds.

Hand Blender Attachment (11)

Make sure that the unit is unplugged from power source and speed selector is on "OFF" before attaching or removing the hand blender attachment.

— Slide the cover (3) of the opening for the hand blender upwards (FIG. A) and insert the hand blender into the opening (2) so that the marking on the hand blender attachment is aligned with the marking on the hand mixer end. Turn the hand blender 90° clockwise (FIG. B) until it locks into place

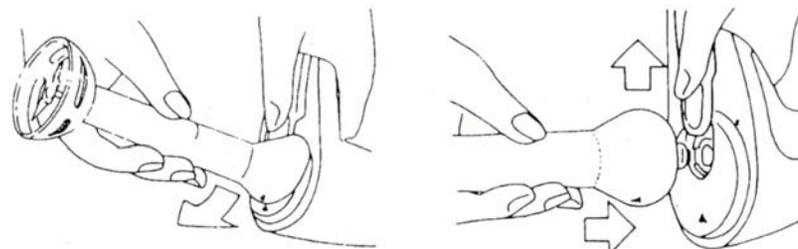


Fig. A

Fig. B

Warning: This appliance is designed for intermittent use. Maximum running time with the hand blender is 2 minutes. After this time, allow the unit to cool.

Plug the cord into an electrical outlet (1 20V / 60Hz).

To avoid splattering, place the hand blender attachment first in the food to be beaten or chopped, and then press the button (8).

Please note: The hand blender operates on one speed only - for safety reasons, speed selector positions 1, 2, 3, 4, 5, will not function with the hand blender.

Do not use the hand blender in boiling or very hot ingredients.

Caution: Do not use the hand blender on the stove. If you want to use it in a saucepan while cooking, you must first remove saucepan from the stove and allow it to cool.

The hand blender attachment may only be immersed to the guideline mark (11 a).

Beaker (12)

Use the beaker with the hand blender or you can use another container.

Do not use the beaker in a microwave oven.

Do not use the beaker with beaters, dough hooks or whisk.

The beaker is intended only for processing small quantities with the hand blender.

To remove the hand blender attachment, first unplug the hand mixer and only then turn the attachment 90° counter-clockwise and pull it off.

Cleaning and Maintenance

- **Always** disconnect mixer from power source before cleaning.
- Make sure that unit is switched 'OFF' and unplugged before cleaning.
- **Never** immerse the hand mixer or cord or plug in water.
- **Beaters and Dough Hooks:** Eject beaters and dough hooks and wash in warm sudsy water as soon after use as possible, before foods set and dry. Rinse and dry after washing. Beaters and dough hooks can be washed in the dishwasher.
- **Hand blender attachment:** Use caution - blade is sharp. Detach hand blender from mixer and wash with warm soapy water. Do not use any sharp pointed objects to clean residues under the blade.
- **Chopper attachment:** Use extreme caution when handling the blade. Always hold it by the plastic part. Do not immerse the cover with gear (17) in water. Rinse the inside of the cover but do not allow water to enter the outside of the cover where the hand mixer is to be attached.
- Clean the stand with warm soapy water.
- The hand mixer unit and cord should be wiped with a damp cloth and then dried thoroughly.
- To store unit, **do not wrap cord around mixer.** Coil cord loosely or use a twist tie to secure it on large loops.
- Chopper blade insert, chopper bowl and anti-skid base/lid can be put in the dishwasher.

THREE (3) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of three (3) years from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found by **EURO-PRO Operating LLC** to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$5.00 to cover the cost of return shipping and handling must be included. *

Non-durable parts including, without limitation, dust bags, filters, bulbs, brushes and electrical parts which normally require replacement are specifically excluded from warranty.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO:

EURO-PRO Operating LLC, 4400 Bois Franc, St. Laurent, QC, H4S 1A7

EP559

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov

Postal code