

GOLDAIR

Operating Instructions

Hand Mixer 350W



Models: FHM260B, FHM260W

General care and safety guide

Thank you for choosing this **GOLDAIR Hand Mixer**. This **GOLDAIR** appliance has been designed and manufactured to high standards of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully.

ALWAYS

- ✓ Always ensure hands are dry before handling the plug or the Hand Mixer.
- ✓ Always operate the Hand Mixer in the middle of a secure, dry, level surface.
- ✓ Always allow the Hand Mixer to cool before cleaning and storing and before removing and/or cleaning its components.
- ✓ Carry out regular checks of the supply cord to ensure no damage is evident.
- ✓ Return the Hand Mixer after a malfunction, or if it has been damaged in any manner, to an authorised electrical service technician for examination, repair or adjustment as special purpose tools are required.
- ✓ Children should be supervised to ensure that they do not play with the appliance.
- ✓ Before washing beaters or dough hooks, remove them from the Hand Mixer.
- ✓ Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
- ✓ Avoid contact with the moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and dough hooks during operation to reduce the risk of injury to person and/or damage to the hand mixer.
- ✓ Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

NEVER

- ✗ Never use this appliance outdoors.
- ✗ Never leave the appliance unattended when in use.
- ✗ Never allow the power cord to overhang the edge of a table or bench top or to touch any hot surface.
- ✗ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven. Do not place in a hot oven.
- ✗ Never fit accessories with different functions at the same time (dough hooks and beaters).

✗ Never use this appliance for any purpose other than its intended use. This appliance is intended for use in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments

✗ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the Hand Mixer by a person responsible for their safety.

✗ Never immerse the Hand Mixer's power housing, the cord set or plug in water or any other liquid to protect against electrical hazards.

✗ Never use harsh, abrasive or caustic cleaners to clean this appliance.

✗ Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner. Have the appliance checked and repaired by a qualified electrician if repair is necessary. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

✗ The Hand Mixer is not intended to be operated by means of an external timer or separate remote-control system. The use of an extension cord is not recommended.

✗ Never use metal scouring pads for cleaning. Small metal pieces can come loose and cause short-circuiting of electrical components, which can cause electric shock or damage the appliance.

✗ Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer.

✗ Never place the Hand Mixer in a dishwasher.

Components



1. Speed control knob
2. Eject button
3. Housing
4. Beaters
5. Dough hooks



Cleaning

To avoid risk of electric shock, before cleaning, you **MUST ALWAYS** switch off and unplug the cord from the electrical outlet.

Wash beaters in hot soapy water. Rinse well and dry.

Wipe mixer body with a damp cloth.

Before first use

Carefully unpack the Hand Mixer and remove all packaging material.

Clean the various Hand Mixer accessories in warm soapy water. Rinse and dry thoroughly before use.

TECHNICAL SPECIFICATION

Model No: FHM260B, FHM260W
Power Supply: 220 - 240VAC 50Hz
Wattage: 350W

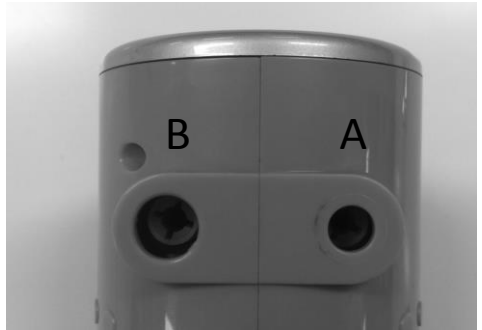
IMPORTANT: READ ME FIRST!

How to insert beaters and dough hooks

The beaters and dough hooks must be inserted in the correct order and into the correct space.

The beater/dough hook without the locking ring (type 1 as seen in photograph below) must be inserted first. It must be inserted into the smaller of the two holes (A in the pictures below).

The beater/dough hook with the locking ring (type 2 as seen in photograph below) must be inserted second. It must be inserted into the larger of the two holes (B in the pictures below).



Operating your Hand Mixer

1. Be sure speed control is in the "0" position and the appliance is unplugged from an electrical outlet.
2. Insert beaters/dough hooks one at a time, by placing stem end of beaters/dough hooks into the opening on the bottom of the mixer. Turn beater slightly and push in until it clicks into the position.
3. Plug into appropriate power outlet.
4. Place the ingredients into a bowl suitable for mixing purposes, grip the mixer handle, and position the beaters in the centre of the food to be mixed.
5. Turn mixer on and adjust speed setting using the control on the top of the appliance. Ingredients can be slowly added during mixing.
6. To utilise Turbo function, speed control needs to be held to the left.
7. When you have finished using the Hand Mixer, set the speed control switch to "0". Wait till beaters or dough hooks stop spinning and remove the mixer from the bowl.
8. Unplug the appliance from power outlet.
9. While pressing the release button, pull out the beaters dough hooks.

CAUTION:

Do not operate the mixer continuously for too long. The motor may overheat. Do not allow the mixer to operate more than 5 minutes at a time.

We recommend 5 minutes on, 5 minutes off.

NEVER immerse the motor housing in water.

Be sure the control knob is turned to position "0" and cord is removed from electrical outlet before removing the attachments from housing.

NOTE:

The action of the beaters and dough hooks can scratch or mark the surface of the bowl you are using. Please choose an appropriate bowl in which to mix ingredients.

After you have switched off the appliance, always allow the attachments to stop rotating before you attempt to touch them.

Speed guide



- Position "0" is Off.
- Positions 1-5 are for different speeds.
- Position 1 is the lowest speed and 5 is the highest speed.
- Position "T" is Turbo.

1. Good starting speed to mix dry ingredients together.
2. Combining ingredients together that require a brisk action, just enough to blend.
3. Best speed to start liquid ingredients, salad dressings etc.
4. Preparing cake mixes, cookies, quick breads or muffins.
5. Preparing a frosting/icing from a recipe or package. whipping cream, whipping potatoes to a light and fluffy texture, whipping egg whites, use to cream butter and sugar.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

Goldair – New Zealand

Monday – Friday 8am-5pm

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Goldair – Australia

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GOLDAIR

Two year warranty

Thank you for purchasing this Goldair product. Your product is warranted against faults and manufacture when used in normal domestic use for a period of **two years**. In non-domestic use Goldair limits the voluntary warranty to **three months**.

Goldair undertake to repair or replace this product at no charge if found to be defective due to a manufacturing fault during the warranty period.

This warranty excludes damage caused by misuse, neglect, shipping accident, incorrect installation, or work carried out by anyone other than a qualified electrical service technician.

PLEASE KEEP YOUR RECEIPT AS THIS WILL HELP VERIFY YOUR WARRANTY.

The benefits given to you by this warranty are in addition to other rights and remedies available to you under law in relation to the goods or services to which this warranty relates.

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In New Zealand this warranty is additional to the conditions and guarantees of the Consumers Guarantee Act (1993).

Goldair – New Zealand

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IMPORTANT: Please complete and retain this warranty card



Name Purchased from

Address Date of purchase

..... Name of product

Suburb Model no

Attach a copy of the purchase receipt to this warranty card