

GOLDAIR

Operating Instructions

1000W Stand Mixer



Item No: FMX350G, FMX350R, GMX350, GMX350G

General care and safety guide

Thank you for choosing this GOLDAIR Stand 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 and keep them safely for future reference.

NEVER

✗ Never use this appliance outdoors.

✗ Never use this appliance for any purpose other than its intended use. This appliance is intended for household use only or in 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 Stand Mixer by a person responsible for their safety.

✗ Close supervision is necessary when the appliance is near children.

✗ 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 immerse the Stand Mixer's power base, the cord set or plug in water or any other liquid to protect against electrical hazards.

✗ Never place the Stand Mixer in a dishwasher.

✗ 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 Stand 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.

✗ Never exceed the maximum capacity of the Stand Mixer.

✗ Do not operate continuously on heavy loads for more than 2 minutes.

✗ Never continue to operate the Stand Mixer if an object such as a spoon or spatula or other item falls into the bowl. IMMEDIATELY turn speed dial to OFF, turn the Stand Mixer off, unplug at power and remove the object.

✗ Never restrain the mixing bowl while it is moving.

Due to the risk of injury, the use of third party accessories is not recommended by the manufacturer. Use only the bowl, beater, whisk and dough hook provided with the Stand Mixer. Using third party accessories may cause malfunction, fire, electric shock or injury.

TECHNICAL SPECIFICATION

Item No:	FMX350G, FMX350R, GMX350, GMX350G
Power Supply:	220-240VAC, 50Hz.
Power:	1000W

General care and safety guide, continued

ALWAYS

- ✓ Always ensure hands are dry before handling the plug or the Stand Mixer.
- ✓ Always operate the Stand Mixer in the middle of a secure, dry, level surface. Do not operate the Stand Mixer near the edge of a bench or table. Vibration during operation may cause the Stand Mixer to move.
- ✓ Always allow adequate air space above and on all sides for air circulation. Do not allow the Stand Mixer to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.
- ✓ Always be sure to set to 'off' and unplug from the socket when not in use and before cleaning.
- ✓ Always allow the Stand 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 Stand 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.
- ✓ Ensure the Stand Mixer is completely assembled before operation. Follow the instructions provided in this manual.
- ✓ Avoid contact with moving parts and fitted attachments during operation. In order to reduce the risk of injury to persons and/or damage to the mixer, always keep hands, hair, clothing, as well as spatulas and other utensils, away from beaters during operation.
- ✓ Ensure the motor and beater, whisk or dough hook have come to a complete stop before disassembling or attempting to raise Stand Mixer head and before ejecting the accessories or removing the bowl.
- ✓ Remove attachments from the Stand Mixer before cleaning.
- ✓ Remove and safely dispose of the protective cover on the power plug. This may present a choking hazard for children.
- ✓ Always ensure hair, fingers and clothing are kept well away from moving beaters or dough hooks.
- ✓ Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

WARNING:

To prevent the risk of electric shock this appliance is equipped with a plug for a grounded electrical outlet that only fits in a matching wall outlet. If the plug does not fit, contact a qualified electrician for assistance. Never attempt to change the plug yourself.

To reduce the risk of electric shock or fire do not attempt to disassemble the power base.

There are no components included that could be useful separately. Repairs only by approved professionals.

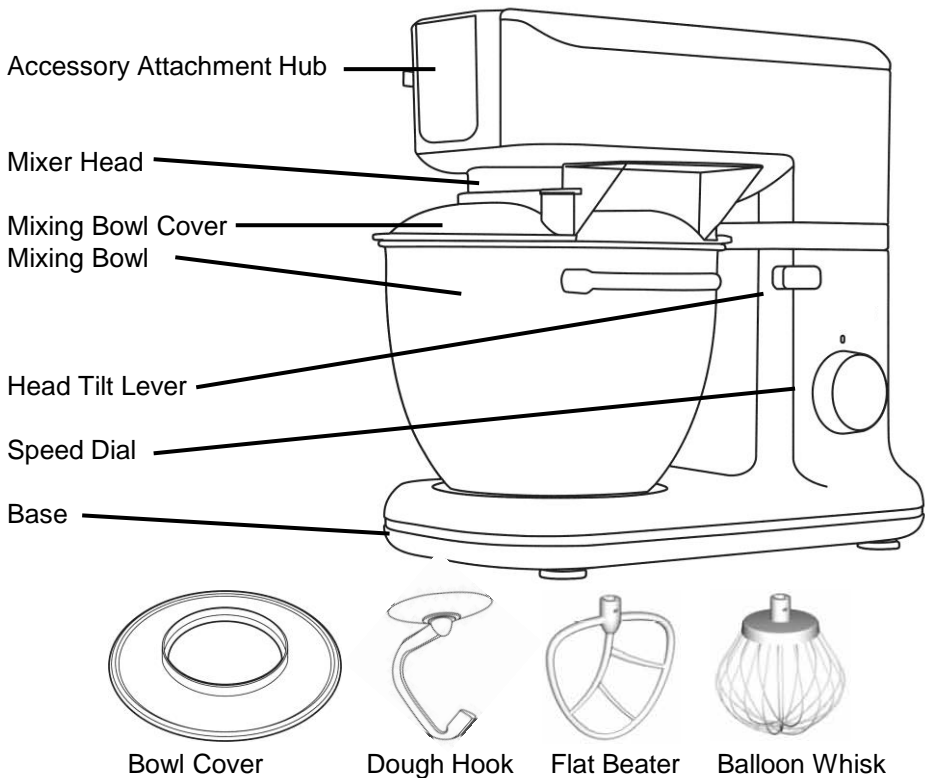
Before first use

Carefully unpack the mixer and remove all packaging material.

Wash all accessories including the bowl but not the mixer itself in warm soapy water. Rinse and dry thoroughly before use.

Wipe mixer unit with soft, clean cloth. Be sure to read this user manual thoroughly.

Components



Accessory Attachment Hub

In some markets there is a demand for attachments such as meat grinders, sausage makers, slicers, graters and juicers that utilise the accessory attachment hub. In New Zealand there is very little demand for these accessories.

This Stand Mixer has been supplied with the most used accessories; bowl cover with pouring chute, flat beater, dough hook and balloon whisk. These accessories do not utilise the accessory attachment hub.

DO NOT ATTEMPT TO USE ACCESSORIES FROM OTHER SUPPLIERS, MANUFACTURERS OR UNITS IN THIS STAND MIXER. Using third party accessories may cause malfunction, fire, electric shock or injury.



Assembly instructions

Before beginning assembly of product, make sure all parts are present by comparing parts with components list. Before assembling make sure the power cord is unplugged from the power outlet and the speed control knob is in the "0" position.

Press the Head Tilt Lever and swing the mixer head up.

Place the Mixing Bowl on the base so that it is sitting evenly. To fully lock the Mixing Bowl onto the base, turn the bowl in a clockwise direction until the bowl clicks into position. To remove the Mixing Bowl, turn the bowl from its locked position anti-clockwise until the bowl dislodges from the base and can be lifted away.

Note: When fitting or removing the Mixing Bowl you must ensure the mixer head is locked into the tilt back position and all the attachments have been ejected.

Place the Mixing Bowl Cover in place by rotating it clockwise to lock into position. Place the cover **AFTER** placing the Mixing Bowl on the mixer's base.

Insert the mixer attachments (Balloon Whisk or Dough Hook or Flat Beater) by fitting it into the off-center attachment point and ensure the attachments lock into position.

Operating your Stand Mixer

Assemble Stand Mixer as per instructions in this manual.

Put the ingredients into the Mixing Bowl and slightly press the Mixer Head to lower the head until a "click" sound indicates the Mixer Head is securely in position.

Plug the power cord into main power outlet and switch it ON. Use the Speed Dial to turn the mixer "ON" and to control the mixing speeds, from "MIN" through 1 to 6 and "MAX". Turn the mixer to "OFF" position to turn off. Refer to the "SPEED CONTROL GUIDE" for information about what speed to use.

The mixer will stop if you tilt up the Mixer Head during operation. Lower the Mixer Head down to continue operation. **NOTE:** you will need to reset the machine (turn to "OFF" then back to required speed again) if you wish to continue operation after tilting the Mixer head up. This is a safety feature.

Unplug mixer before touching beaters or dough hooks.

Do not scrape bowl while mixer is operating.

The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, you may not be able to comfortably touch the top of the unit. This is normal. However, when mixing heavy loads, it is strongly recommended that you do not operate the Stand Mixer for more than 2 minutes.

If the motor overheats, the unit will automatically shut off. Turn dial to off and turn off at supply. DO NOT operate unit until it has completely cooled down. DO NOT attempt to remove accessories or otherwise handle mixer while it is in shut down mode unless you have disconnected from power.

Operating your Stand Mixer

RECOMMENDED ATTACHMENT USES

Flat Beater

Normal to heavy mixtures:

Speeds 1 through 4

Cakes, creamed frostings, cookies, pie pastry, biscuits, quick breads, meat loaf, mashed potatoes

Balloon Whisk

For mixtures that need air incorporated:

Speeds 3 and 4

Eggs, egg whites, heavy cream, boiled frostings, sponge cakes , angel food cakes, mayonnaise

Dough Hook

For slower mixing, mashing, kneading yeast doughs and stirring:

Speeds 1 to 2 (1 is best for yeast doughs)

Breads, rolls, pizza dough, coffee cakes, buns

HINTS AND TIPS

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

When mixing larger quantities you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine.

When building a recipe that requires the additional of dry ingredients such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining then slowly increase the appropriate speed for the particular mixing task.

Accessory	Food	Maximum Loading	Operation Time	Speed Control	Function
Wire Whip	Cream	250 ml	10 minutes	5 6	For whipping cream, egg whites and boiled frostings
	Egg White	12 pcs	3 minutes		
Dough hook	Flour	1000 g	5 minutes	1 2	For slow mixing, mashing, faster stiring. Use to mix and knead yeast doughs, heavy batters and candies
	Salt	8 g			
	Yeast	20 g			
	Sugar	10 g			
	Water	500 g			
	Lard	20 g			
Beater	Flour	100 g	5 minutes	1 2 3 4	For mixing semi-heavy batters
	Castor Sugar	100 g			
	Margarine	100 g			
	Egg	2 pcs			

Care and cleaning

CARE

Never continue to operate the Stand Mixer if an object such as a spoon or spatula or other item falls into the bowl.

IMMEDIATELY turn speed dial to OFF, turn the Stand Mixer off, unplug at power and remove the object.

DO NOT continuously operate the Stand Mixer for more than 2 minutes if you have a heavy load in the bowl.

DO NOT overload the Stand Mixer.

CLEANING

Before cleaning, unplug your Stand Mixer and make sure it cools down.

For the power unit: Wipe with a damp cloth and dry. Never use abrasive cleaners. NEVER immerse in water.

Tools: Hand wash only. DO NOT place in dishwasher. Dry thoroughly.

STAINLESS STEEL BOWL

The bowl for your Goldair mixer is made from stainless steel. While it is very durable, stainless steel does require care to maintain its good looks. Please read the notes below:

Before first use: hand wash, rinse and thoroughly dry your stainless steel bowl to remove any manufacturing residue.

After every use: hand wash, rinse and thoroughly dry. Leave standing upright for a period to allow any water trapped in base of bowl to drain out or dry.

Periodically: use a powdered cleaner or polisher for stainless steel. Follow the "grain" of the stainless steel.

Do not use steel wool, a wire brush, bleach or abrasive cleaners. Steel wool can leave particles of steel on the bowl, and these can cause rust marks.

Do not use the stainless steel bowl in microwave, oven or on a direct heat source.

Do not place the stainless steel bowl in the dishwasher.

Metal utensils may scratch the surface of the stainless steel bowl; this is quite normal and occurs with all stainless steel. "Hard" water can cause a discolouration on stainless steel.

If your stainless steel bowl becomes dull looking, you may refresh it by sprinkling it with baking soda while the bowl's surface is wet. Gently rub the bowl, then rinse and thoroughly dry.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

Goldair – New Zealand

Monday – Friday 8am-5pm
Phone +64 (0)9 917 4000
Phone 0800 232 633
info@cdb.co.nz

Goldair – Australia

Monday – Friday 8am-5pm
Phone +61 (0)3 9336 4423
Phone 1300 465 324
info@cdbgoldair.com.au

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