

## STAND MIXER

### Instruction manual



**TRO-1055**



**TRO-1058**



**TRO-1056**



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide.

If you pass the device on to a third party, these Operating Instructions must also be handed over.

Please keep them for future references.

## IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
- Keep present instructions for future references.
- Check that your mains voltage corresponds to that stated on the appliance.
- Only use the appliance for domestic purposes and household or similar applications such as:
  - staff kitchen areas, in shops, offices and other working environments;
  - By clients in hotels, motels and other residential type environments;
  - Environment type like : • Farm Houses • Bed and Breakfast.
- Only use the appliance in the way indicated in these instructions.
- Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- Never use this apparatus near water projections.
- Never use this apparatus with the wet hands.
- If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- Inform potential users of these instructions.
- Never leave the appliance unsupervised when in use.
- The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- This appliance shall not be used by children.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or

instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

- This device is not a toy, do not leave children or people with disabilities to play with.
- Cleaning and maintenance must not be made by children.
- Keep the appliance and its cord out of reach of children.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution ! Do not allow small children to play with the foil :  
**THERE IS A DANGER OF SUFFOCATION !**
- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- Never use any other connector than the one provided.
- Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- Never wind the cord around the appliance and do not bend it
- Ensure that the power cord does not come into contact with hot parts of this unit.
- Make sure the appliance has cooled down before cleaning and storing it.

- The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- Before cleaning, always unplug the appliance from the power supply and let it cool down.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- Always remove the plug from the wall socket when the appliance is not in use.
- When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This device, designed for home use, complies with standards relating to this type of product.
- The appliance must be used and rested on a table or flat & stable surface.
- The item must not be left unattended when it is connected to main supply.
- The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- This appliance is only intended for household use.

(\*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

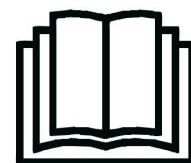
## **SPECIAL WARNING FOR FOOD PROCESSOR**

Caution !

- Always disconnect from power supply if it is left unattended and before assembling, disassembling or during cleaning.
- Switch off the appliance and disconnect from supply before changing accessories approaching parts that move in use.
- Potential injuries can occur with misuse.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
- Regarding the instructions for the use of accessories, operation times and speed settings, refer to the below paragraphs.

## **GENERAL INFORMATION**

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



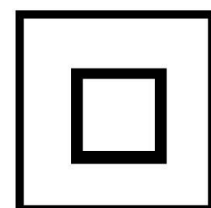
The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information : <http://www.quefairedemesdechets.fr>

## TO KNOW IT'S UNIT

1. Head-lift' Button  
Releases the mixer head into the open position for easy removal and addition of ingredients, attachments and mixing bowl.
2. Speed control knob
3. Motor house.
4. Foot pad
5. Motor spindle
6. Bowl cover
7. Whisk
8. Flat beater
9. Kneading hook
10. 5L Mixing bowl
11. Spatula
12. Top cap

## **BEFORE FIRST USE**

Before first use, remove the unit and all accessories carefully and paying attention to the sharp accessories.

Clean with soap and water, bowls and all accessories. Rinse and dry thoroughly. Clean the outside and inside of the machine cabinet with a damp cloth and wipe dry.

## **IMPLEMENTATION**

- Unroll the power cord completely.
- Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never modify the appliance in anyway.

### **Attaching the mixing bowl**

1. Make sure the power cord is unplugged and the shift selector is set to '0'.
  2. Press the unlock button, lift the arm until the top of the unit is in the open position.
  3. Insert the bowl on the base and turn to the right (clockwise) until it locks into place.
  4. To unblock the bowl, Press the unlock button, Lift the arm until the top of the unit is in the open position.
1. Turn the bowl to the left (counter clockwise) to release it from the base.



## **Attaching flat beater, whisk or dough hook**

The device in open position:

1. To use the mixing hook, place the splashguard on the attachment as shown in the image and mount it on the spindle.
2. For the other 2 accessories, simply mount them on the axle (under the arm of the device).
3. Press the lock button and lower the beater head until it locks into the closed position.
4. Turn the attachment to snap it onto the spindle.
5. Press the attachment upward against the swivel arm and turn it counter clockwise (To the left) at the same time, until the attachment snaps into place.

NOTES: The accessory must not be loose and it must not be possible to remove it.

The kneading hook is used for heavy dough, minced meat or other kneading work.

The flat beater is used to mix lighter types of pasta.

Whisk is used to whip cream, egg whites, etc.

## **Removing flat beater, whisk or dough hook**

1. Make sure the power cord is unplugged and the shift selector is set to '0'.
2. Press the unlock button, lift the arm until the top of the unit is in the open position.
3. Push the attachment upwards and turn clockwise (to the right) until the attachment is released from the shaft.
4. Remove attachment from attachment shaft.

## **To turn the mixer on**

Check that the speed selector is in position '0'.

1. Plug the unit into a wall outlet.
2. Turn the selector dial to the desired speed.
3. Once the speed is set, the mixer starts working.

Note: It is recommended to always start at the lowest speed, then increase the speed as you go.

Place the lid on the bowl to prevent splashing.






## To turn stand mixer off

1. Turn the selector dial to position '0'- the robot stops.
2. Disconnect the robot.

## Speeds & mixing accessories

The guide below offers suggestions for speed settings. Start at speed MIN and then increase speed in accordance with the recipe.

Accessories	Picture	Speed setting	Time	Capacity
Kneading Hook		1-2	30sec at speed 1 and 3-5min at speed 3	1000 g flour and 600 ml water
Flat beater		2-4	5-7min	
Whisk		5-6	5-7min	At least egg white of 3 eggs

## USE

Put all liquid ingredients in the bowl and then add the dry ingredients.

Always stay near the machine during use.

Always add ingredients as close to the sides of the bowl as possible and not directly into the rotating accessories.

If the lid is not mounted during whipping, start at low speed until the ingredients are well mixed. This will reduce the risk of the contents splashing from the bowl. Always add ingredients as close to the sides of the bowl as possible and not directly into the rotating tool.

When preparing cake mixtures, use speed level 2 for low speed, speed level 4 for medium speed, and speed level 6 for high speed. To obtain the best results, mixtures should be processed for the amount of time stated on the package.

Mixtures containing large amounts of liquid must be processed at low speed to avoid splashing. Increase speed when the mixture has thickened.

For mixing thin types of dough choose the medium speed. Switch off the machine regularly to clean the sides by using a rubber spatula.

Short crust pastry is one of the thickest types of dough, but you can make the mixing easier by:

- Adding butter or margarine of room temperature
- Adding the ingredients one at a time and mixing the ingredients well before adding a new ingredient
- Adding one cup of flour at a time

If there are difficulties in mixing the dough, increase the speed.

If by mistake something gets stuck in the tool, or the motor stops, switch off the machine and remove the plug from the power socket. Solve the problem or reduce the amount in the bowl. Let the motor cool off for 5 minutes before the machine is switched on again.

Use the whisk for whipping egg whites, cream, and similar. The whisk is not suited for thick mixtures such as dough and mashed potatoes.

The machine can whip a minimum of 2 large egg whites / 1 cup of cream. Whipping is more efficient when the whisk is completely submerged in the liquid. A hand mixer is recommended for smaller amounts.

### **Egg whites**

Put the egg whites into the completely clean bowl. Attach the bowl to the bowl bracket and whip the egg whites. Avoid splashing by gradually increasing the speed to the wanted speed level. See guide below.

<b>Amount</b>	<b>Speed</b>	<b>Time</b>
2-4 egg whites	6 - MAX	2min
8 egg whites	6	2min

Egg whites are whipped quickly. Keep an eye on the egg whites to avoid whipping them for too long.

### **Whipped cream**

Pour cold cream into the cooled bowl. Put the bowl into the bowl bracket and whip. Avoid splashing by gradually increasing the speed to the wanted rate.

<b>Amount</b>	<b>Speed</b>	<b>Time</b>
1 cup	5-6	1min
½ litre	6-MAX	1min

Cream is whipped fast. Keep an eye during whipping.

## APPLICATION EXAMPLES

### Beating of egg-white



8 egg-white in the BOWL with the WHISK at speed 6.

### Beating of cream



600g cream with the FLAT BEATER in the BOWL at speed 4.

### Kneading of dough



700g flour  
200g chopped almonds  
15g salt  
28g butter  
28g sugar  
App.500g water (Temperature 40+/-5°C.)

## CLEANING AND MAINTENANCE

Before cleaning, always: switch off the appliance, disconnect the apparatus and let it cool.

Clean the outside of the apparatus with a sponge or slightly wet linen.

The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

Never plunge the apparatus in water or all other liquid !

Do not use abrasive cleaners, gritting, or metal brush or another cutting object.

## STORAGE

-Ensure the unit is completely cool and dry.

-Do not wrap the cord around the appliance, as this will cause damage.

-Keep the appliance in a cool, dry place and out of reach from children.

## GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are :

- The invoice and
- The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

## SPECIFICATIONS

Power supply	220-240V~ 50/60Hz
Power	1000W
Norm	Class II
Bowl Capacity	5 L (1Kg of flour 600ml of water)

Made in PRC

*The characteristics can change without preliminary preventing*

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

**Imported by Sotech International  
" LE PERIPOLE " N°A107  
33, Avenue du Marechal de Lattre de Tassigny  
94120 Fontenay-sous-Bois - France**