

Hand Mixer

/ GVAHM825



Instruction Manual

12
MONTH

MANUFACTURER'S
WARRANTY

GVA

THE 'V' STANDS
FOR VALUE.

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Important Safety Instructions

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to.

Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- Before first use, make sure the voltage indicated on the appliance corresponds to your local outlet voltage. If it does not match, contact the after sales support line and do not use the mixer.
- To protect against electric shock, do not immerse the cord, plug or the mixer itself in water or other liquid.
- Ensure your hands are dry before handling the plug or switching on the appliance.
- Never wash the motor housing in water. If the mixer is accidentally immersed, immediately unplug the power plug, dry the appliance and have it checked by qualified service personnel.
- Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the manufacturer, its authorised service centres or similar qualified personnel to avoid any hazards.
- Do not let the cord hang over the edge of a table or benchtop or touch hot surfaces.
- Do not operate an appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. In case of damage, call our after sales support line for information on examination, repair or adjustment.
- Unplug the mixer from the outlet when the appliance is not in use, before adding or removing any parts, or before cleaning.
- Do not pull on the cord when unplugging the appliance, always pull the plug to disconnect.

Important Safety Instructions (Cont.)

Usage conditions and restrictions

- This appliance is intended for household use only. It is not suitable for commercial use. Do not use it for purposes other than mixing.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
- 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 have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they do not play with the mixer. Close supervision is necessary when any appliance is used by or near children.
- Do not operate the appliance outdoors. Do not place it near a hot gas or electric burner, or in a heated oven.
- Do not insert any objects (cutlery, utensils) while the appliance is in operation.
- Do not use the mixing tools to mix hard ingredients such as frozen butter or frozen dough.
- Before connecting the power cord to a power outlet, ensure the switch is in the “0” position (“OFF”) .
- Avoid contact with moving parts. Keep hands, hair, clothing and utensils away from mixing tools during operation to reduce the risk of injury to persons or damage to the mixer.
- **WARNING:** Do not continuously operate the Hand Mixer for more than 5 minutes under heavy loads. Rest the unit for at least 30 minutes between two consecutive cycles.
- Handle the beaters and the dough hooks with care and never remove them until the appliance has completely stopped.
- Switch off the appliance and unplug the cord before changing accessories or handling parts which move when it is in use.
- Do not leave the appliance unattended while in use. Disconnect it from the power supply when you are finished with it, when you have to leave the room and before cleaning.
- To disconnect the mixer, turn the control off, then remove the plug from the wall outlet.
- Always remove the mixing tools from the mixer unit before washing.

Parts of your Hand Mixer



1. Turbo button
2. Speed control / Ejector button
3. Handle
4. Power unit
5. Beaters
6. Dough Hooks

Getting Started

Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new Hand Mixer is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Inspect the cord and plug for damage. Do not use the appliance if the appliance or its cord have been damaged or are not working properly.
- Wash the beaters and dough hooks in warm, soapy water to remove any dust or other remnants from the manufacturing process. Rinse with clean water and dry thoroughly.

Assembling the mixing tools

- Before assembling the mixing tools, ensure that the power cord is unplugged from the power outlet and the speed selector is on the “0” position.
- Choose the attachments appropriate for the task to be performed: beaters are for whipping egg whites or cream and for mixing liquids, batters or lighter cake and biscuit doughs; dough hooks are for kneading heavier doughs.
- Insert the mixing tools into the mixer unit.
- **NOTE:** You can insert the beaters in either socket, as the beaters are identical. The dough hooks, however, only fit into their dedicated sockets: the one with the washer fits into the bigger socket and the other one into the small socket. **The dough hooks cannot be inserted the other way round.**

Instructions

Using the Hand Mixer

- Assemble the mixing tools as described on the opposite page.
- Plug the cord into an appropriate power outlet.
- Hold the mixer over the bowl and insert the tools into your ingredients. Turn the speed selector to your desired setting and the appliance will start working. There are five speed settings plus a turbo button which, when pressed, increases the speed by one third. (See page 8 for more on the speed settings.)
- When kneading yeast dough, we recommend starting with a slow speed and then increasing the speed progressively to achieve the best results.
- **CAUTION:** Do not stick knives, metal spoons, forks or any other utensils into the bowl when the mixer is operating.
- When mixing is completed, turn the speed selector to the “0” (“OFF”) position and unplug the cord from the power outlet.
- If necessary, scrape any excess food particles from the beaters or dough hooks with a rubber or wooden spatula.
- Hold the beaters/dough hooks with one hand and press the eject button firmly down with the other hand to release the mixing tools.
- **CAUTION:** Remove the accessories only when the mixer is turned off and unplugged from the power outlet.

WARNING!

Do not continuously operate the Hand Mixer for more than 5 minutes under heavy loads.

Rest the unit for at least 30 minutes between two consecutive cycles.

Selecting the right mixing speed

Speed settings

Speed		Usage
LOW	Speed 1	<ul style="list-style-type: none"> • Mixing dry ingredients (such as flour, sugar, ground nuts, cocoa powder). • Mixing liquids and more liquid batters. • Stirring small solid ingredients (such as nuts, chocolate chips, raisins, chopped fruit pieces) into cake and biscuit dough.
	Speed 2	<ul style="list-style-type: none"> • Mixing thin batters (such as for muffins, waffles, pancakes) or some biscuit doughs. • Mixing ingredients for sauces, puddings or creamy desserts.
MEDIUM	Speed 3	<ul style="list-style-type: none"> • Creaming butter and sugar. • Beating eggs into batters, cake and biscuit dough. • Preparing cake mixes specifying medium speed. • Mixing cake batters and frostings.
	Speed 4	<ul style="list-style-type: none"> • Beating whole eggs or frozen desserts. • Mixing light batters.
HIGH	Speed 5	<ul style="list-style-type: none"> • Whipping cream. • Beating egg whites. • Creaming mashed potatoes or other mashed vegetables.

Care & Cleaning Instructions

Care and cleaning instructions

- Before cleaning and maintenance, make sure the Hand Mixer is switched off and unplugged from the power supply.
- Clean the exterior of the unit only with a slightly damp (NOT wet), soapy cloth. After wiping down the unit, dry any wet spots with a dry cloth.
- **WARNING:** Never immerse the motor housing in water or other liquid for cleaning.
- Do not use thinner, benzene, metal brushes, steel wool or harsh chemical cleaners as these may scratch or discolour the motor housing.
- If necessary, wipe any excess food particles from the power cord.
- Wash the mixing tools in warm, soapy water and dry them thoroughly. The mixing tools may be washed in a dishwasher.
- The appliance is not designed to be dismantled. Do not attempt to force the unit open. It contains no user-serviceable parts inside.

Responsible Disposal

Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Cooking Tips

Basic Scones

(makes 12-18)

Ingredients

1 egg
4 tablespoons oil
2 cups milk
4 cups self-raising flour
1 teaspoon salt
1 tablespoon sugar
Jam and whipped cream, to serve

Method

- Preheat a conventional oven to 220°C.
- Place the egg, oil and milk in a small bowl and beat until combined.
- Sift the flour, sugar and salt into a large bowl.
- Add the egg mixture to the flour mixture and knead (with the dough hooks) on medium speed until just combined. Do not overwork the dough, it should be sticky and not too dry.
- Turn the dough out onto a lightly floured surface and pat it into a flat shape of about 2cm thickness.
- Cover the dough with a tea towel and let it rest for 10 minutes before cutting it into scone shapes (or use a lightly floured scone cutter).
- Place the scones close together on a lightly greased baking tray so they rise upwards (not out). Brush the tops with a little milk, if desired.
- Bake the scones in the hottest part of the oven for 10 to 15 minutes until lightly browned.
- Remove the scones from the baking tray and serve with jam and whipped cream. Alternatively, cover them with a tea towel to keep them soft or cool them on a wire rack for a crusty top.

Cooking Tips (Cont.)

Banana Loaf

Ingredients

- 125g butter, melted
- ½ cup sugar
- 2 eggs
- 2 ripe bananas, peeled and mashed
- 1 teaspoon vanilla essence
- 1 teaspoon grated lemon rind
- 1½ cups self-raising flour
- ½ cup milk

Method

- Preheat a conventional oven to 180°C.
- In a large mixing bowl, cream butter and sugar (with the beaters) on medium speed until creamy and fluffy.
- Add the eggs, one at a time, then add the mashed banana, vanilla essence and lemon rind and beat until combined.
- Gradually add the flour and milk.
- Beat on medium speed for about 5 minutes.
- Pour the dough into a lightly greased 23cm loaf pan.
- Bake the loaf in a moderate oven for 25 - 30 minutes or until golden brown.
- Remove the pan from the oven and let the loaf cool in the pan for 5 minutes before removing it from the pan.
- Place onto a wire rack to cool.

Cooking Tips (Cont.)

Apple and Cinnamon Tea cake

Ingredients

180g butter
½ cup brown sugar
2 teaspoons grated lemon rind
4 eggs
1¼ cups self-raising flour
1 teaspoon cinnamon
½ cup milk
2 apples, peeled, cored and sliced
2 tablespoons cinnamon
2 tablespoons sugar

Method

- Preheat a conventional oven to 180°C.
- Place butter and sugar in a mixing bowl and cream (with the beater attachments) on speed 4 until light and fluffy.
- Add the lemon rind and mix until combined.
- Gradually add the eggs, one at a time, beating well after each addition.
- Mix 1 teaspoon of cinnamon into the flour and fold these dry ingredients through the mixture, alternating with the milk.
- Lightly grease a 20cm iv tin.
- Mix together 2 tablespoons of cinnamon with 2 tablespoons of sugar.
- Arrange half the apple slices on the base of the cake tin and sprinkle with half the sugar-cinnamon mix.
- Pour over half the prepared cake mixture, then arrange the remaining apple slices on top of the cake mixture and sprinkle with sugar/cinnamon.
- Spread the remaining cake mixture on top and bake for 60 minutes in a moderate oven until firm and golden.

Notes

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