

TROUBLESHOOTING

Problem	Cause of Issue	Solution
Indicator light doesn't light up and the appliance does not work.	Power plug is not plugged in.	Reconnect the power plug.
Indicator light flickers and the appliance does not work.	Back cover of the appliance is not installed properly.	Reinstall the back cover of the appliance.
	The switch is does not point to 0 speed when the power plug is plugged in.	Turn the switch to 0 speed and then back to the speed you require.
Stainless steel bowl is loose.	Stainless steel bowl is loose when installed	Switch off the appliance and reinstall the stainless steel bowl.
The appliance stops working after long periods of working.	Overheating of the appliance stops the appliance from working.	Switch off the appliance and let it cool down for about 20mins before restarting the appliance.

Remark: If above solutions not working, please ask helps from professional maintainers.



Dispose

Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

Warranty & Customer Service

SCAN FOR



e-Warranty

e-Warranty Registration at <https://www.mayer.sg>

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542-8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

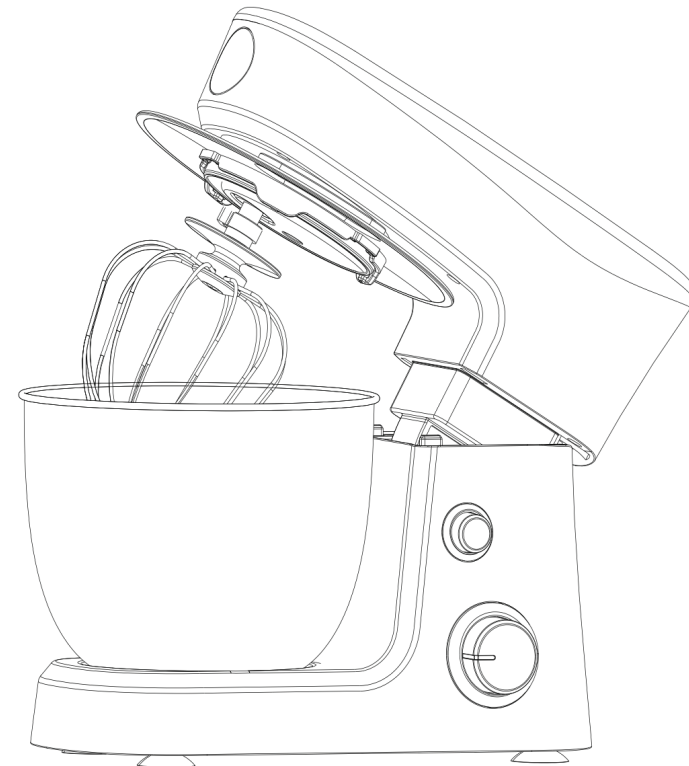
Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.

The heart of your home

mayer

Stand Mixer MMSM35



Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

Safety Instructions

- Before using this product, please read the operating instructions carefully, keep the instructions, warranty cards and receipts, and try to keep the package intact. If you send this product to someone else, please attach the manual.
- This product is designed for personal and household use and is not intended for commercial use. Do not use this product outdoors. Please avoid the product near the heat source, direct sunlight, placed in a humid environment (do not put it in any liquid), and any sharp edge. To operate this product, be sure to keep your hands dry. When the product is wet, please unplug the power supply immediately to avoid leakage accident.
- When cleaning accessories or putting away the product, be sure to turn off the power and pull the plug out of the socket;
- Ensure the product is manned at work, when unattended, please be sure to turn off the power supply or disconnect the plug from the socket.
- Regularly check the fuselage and wiring are in good condition, do not use when the fuselage or wiring is damaged.
- Please do not repair the machine by yourself. If you want to repair, please contact the designated maintenance personnel or professionals. In order to avoid accidents, please contact the manufacturers, customer service or qualified professionals.
- The original fittings are recommended.

Please pay attention to the following special safety instructions.

- Children and people with disabilities
- In order to ensure your child's safety, please put all the packaging (plastic bags, boxes, etc.) out of the reach of children.
- Attention! Please do not let children play with wrapping bags, because it have a risk of suffocation!

Special Safety Instructions

- In order to avoid children or people with disabilities by electrical appliances may cause damage, please make sure that the product is used in situations where someone is taking care of it. The product is not a toy, don't let children play.
- This product can only be used under supervision.
- Please do not touch any safety switch
- When the machine is in operation, do not put anything in a rotating hooks to avoid an accident
- Please put the machine in smooth and flat, and strong operation table
- Before assembling the necessary spare parts, please do not put the machine power plug into the socket

COOKERY TIPS

- Refrigerated ingredients, such as butter and eggs, then should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
- Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
- Always start mixing at lower speed, Gradually increase to the recommended speed as stated in the recipe.

CLEANING AND MAINTENANCE

The portion for mixing of food mixer

- Unplug the appliance and wait for it completely cool down before cleaning.
- Caution: the multifunction stand mixer can not be immersed in water or other liquid.
- Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Immerse the mixing bowl, mixing beater, spatula, dough hook and egg whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.

BEFORE USING MULTIFUNCTION STAND MIXER

Before assembling the mixer, be sure the power cord unplugged from the power outlet and the speed selector is on the OFF position.

- Depressing the tilt button, the head of the mixer will automatically release and lock into the tilt position.
- Select the desired attachments, which are depending on the mixing task to be performed: mixing beater for mixing and beating eggs and butter and dough hook for kneading the paste, the egg whisk for beating and frothing the egg white / milk/liquid food.
- Inserting the mixing beater/ dough hook/egg whisk directly, until it lock into position. Note:
- Ensure the mixing beater or dough hook or egg whisk is fully inserted into the socket, otherwise your mixing result may be affected.
- Place the mixing bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it locks into the right position (see fig.1).
- To lower the head and place mixing beater/ dough hook/egg whisk into the bowl by holding the head with one hand and easing the head down. A click sound will be heard when the head has reached the correct position.
- And make sure the bowl cover is in place (see fig.2).

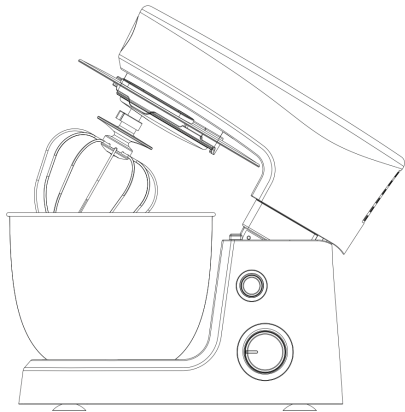


Fig.1

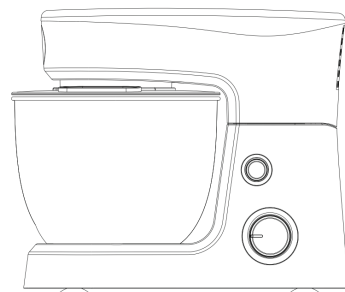


Fig.2

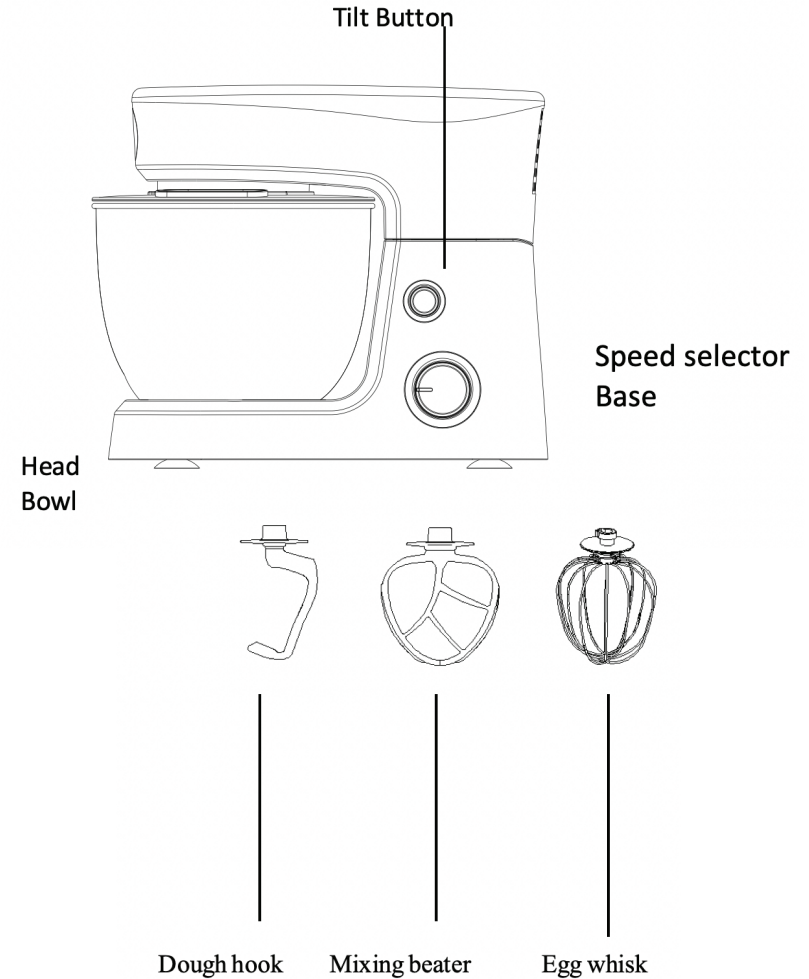
USING YOUR MULTIFUNCTION STAND MIXER FOR MIXING

1. Ensure that the speed selector is at the OFF position, then the plug in the power source.
2. Turn the speed selector to your desired setting.
Warning: Do not stick knife, metal spoons, fork and so on into the bowl when it is operating.
3. The max operation time per time shall not exceed 5 minutes and minimum 10 minutes rest time must be maintained between 2 consecutive cycles.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMSM35	220-240V~ 50/60Hz	700W	3.5L

INTRODUCTION OF PARTS



Accessories: stainless steel bowl 1pc, transparent bowl cover 1pc, dough hook 1pc, mixing beater 1pc, egg whisker 1pc

CONTROLS AND OPERATIONS

How to use:




- Place the stainless steel bowl into its holding device and turn the dish in the direction of LOCK until it locks into place.
- To lift the arm, press the tilt-head eject button (4), and lift the arm upwards
- Mount the required accessory by inserting the top into the beater shaft and locking the cotter pin in the shaft by turning to the right.
- Now fill in your ingredients. Do not overfill the appliance - the maximum quantity of ingredients is 2 kg.
- Lower the arm using the tilt-head eject button (4).
- Insert the mains plug into a properly installed 230 V/50 Hz safety power socket.
- Turn the speed control knob on the appliance to a speed between 1 and 6 (corresponding to the mixture).
- For pulse operation (kneading at short intervals), turn the knob to the "P" position for the pulsing function. The knob has to be held in this position according to the desired interval length. When the knob is released it returns automatically to the "0" position.
- After kneading/stirring turn the knob (7) back to the "0" position as soon as the mixture has formed a ball. Then remove the mains plug.
- Press the tilt-head eject button (4), and lift the arm upwards, to remove the bowl/accessory
- The mixture can now be released with the help of a spatula and removed from the stainless steel bowl.
- The stainless steel bowl can now be removed by turning to the left.
- Clean the parts as described under "Cleaning".

Speed Control Guide		
Speed	Uses	Type of Mixtures
1-3	Stirring/Slow Mixing	For slow stirring/mixing, mashing e.g. yeast doughs, heavy batters and candies, potatoes/vegetables, cut shortening into flour, thin or splashy batters.
1-4	Mixing/Beating	For mixing, medium beating (creaming) or whipping e.g. cookie batter, combine sugar & shortening, meringues.
4-6	Beating/Whisking	For mixing, medium-fast beating (creaming) or whipping e.g. cake batters, cream, egg whites and boiled frostings.
"P" for Pulse	Whisk	Interval (e.g. for mixing under sponge, egg white)

Note:

- Short operation time: With heavy mixtures, do not operate the machine for more than 10 minutes, and then allow it to cool down for a further ten minutes.
- Use the anti-splash cover to protect against liquid mixtures.

USAGE OF SPEEDS

ACCESSORY	fig.	Allowable speed selection	TIME	Max. Volume
①、dough hook		1~3	1 st speed for 30s, then 2 nd speed for 30s ,last 3 rd speed for 2~4 mins	Maximum weight of flour:600g, And Maximum ratio of flour and water: 1g flour : 0.6ml (35-45°C)
②、flat beater		1~4	1 st -2 nd speed for 1 mins, then 3~4 for 3rd~4th mins	
③、whisk		5~6	5-7 mins	At least egg white of 3 eggs

- When mixing is completed, turn the speed selector to OFF position,unplug the cord from power outlet.
- Hold down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the mixing beater or egg whisk or dough hook rest on the 2 sides of the head of mixer , otherwise, when lifting the head of mixer, the mixing beater or egg whisk or dough hook will intervene the mixing bowl; if the mixing beater or egg whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer to rotate for a few seconds, then turn off the speed selector to stop the mixing beater or egg whisk or dough hook on the 2 sides of the head of mixer.

- If necessary, you can scrape the excess food particles from the mixing beaters or dough hooks by plastic spatula.
- Pull out the mixing beater/ dough hook/egg whisk with a little force. It is recommended to resisting against the washer on the mixing beater/ dough hook/egg whisk to easily pull out the mixing beater/ dough hook/egg whisk.

Caution: The speed selector must be at OFF position and the power outlet must be unplugged before pulling out the mixing beater/ dough hook/egg whisk.

After working,please interval of 40 to 45 minutes before the next work.