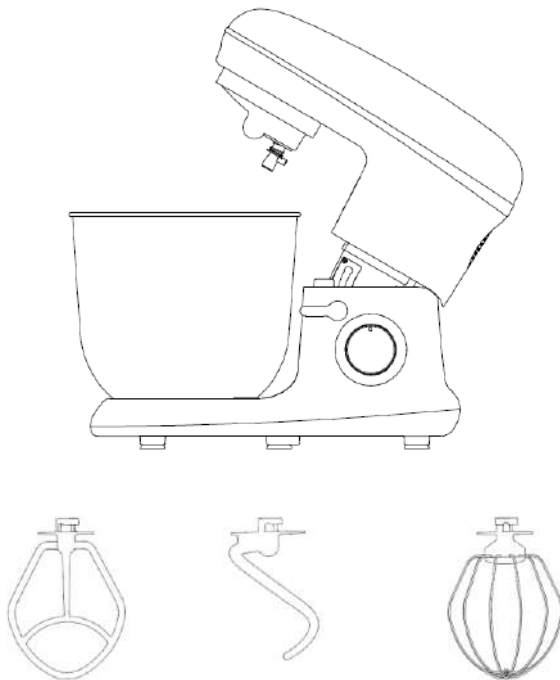


homesmart[®]

Stand Mixer

Operating and Safety Instructions



MODEL NO.: SM-B02

Before operating this unit, please read these instructions completely.
(If the product pictures are inconsistent, the actual product shall prevail)

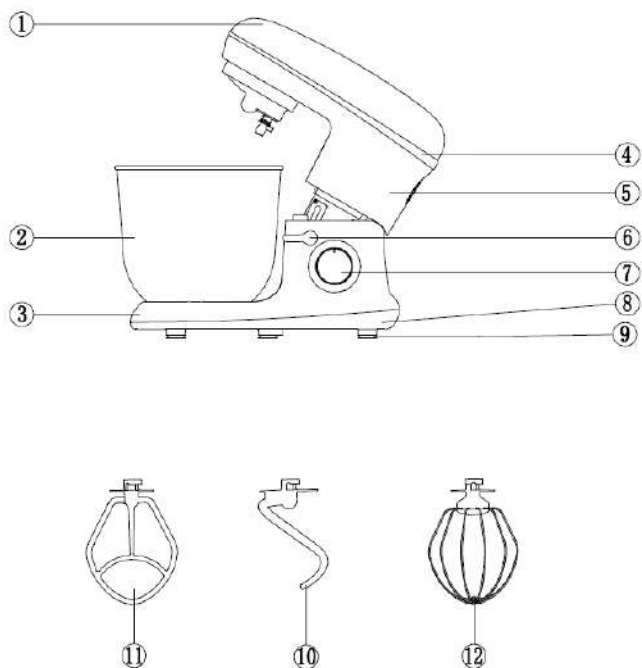


Fig.1

Features

- ① Top cover
- ② Mixing bowl
- ③ Base unit
- ④ Decorative frame
- ⑤ Upper housing
- ⑥ Unlock button
- ⑦ Switch beater
- ⑧ Bottom cover
- ⑨ Suction feet
- ⑩ Dough hook
- ⑪ beater

⑫ Balloon whisk

Important safety advice

- Do not use the device when the head is lifted.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the main lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the main lead to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating plate corresponds with that of the main supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected to the main supply. (Switch (7) in the "0" setting).
- Do not use outdoors. Only suitable for use indoors.
- This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.

- During use, do not touch moving parts with your fingers.
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions/safety notes.
- Unplug the appliance when not in use or before cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer its service agent or a similarly qualified person in order to avoid a hazard.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- Appliances 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 the use of the appliance in a safe way and if they understand the hazards involved.
- This appliance is intended to be used 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.

Cleaning

1. Before cleaning, please ensure that the Switch knob is at the “0” position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough hook, egg whisk and mixer blade are **not** dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
7. The mixing bowl is dishwasher-safe. The bowl can also be cleaned with

warm water and washing-up liquid. Do not use any abrasive detergents.

Technical information

Voltage/frequency: 220-240V / 50-60Hz 1500W

Mixing bowl capacity: Max: 6 litres

Protection class: II

Before first use

- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable and connect the device to the main supply.

Commissioning

1. Mix the food ingredients thoroughly in accordance with the detail in the recipe; then open the upper housing (5) using the small knob (6). Fig.2、Fig.3

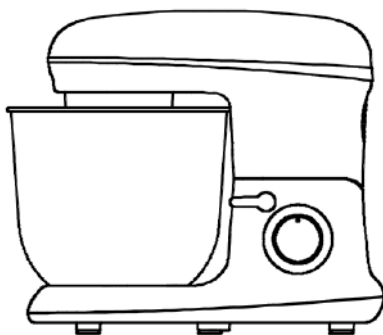


Fig.2



Fig.3



Fig.4

2. Place the mixing bowl (2) on the device plate and turn the mixing bowl unit in a clockwise direction until it is fixed. Fig.4

3. Fix the dough blade (10) the eggs whisk (12) or the mixer blade (11) on the blade connector and rotate the blade connector anticlockwise until it engages firmly. Fig.5



Fig.5



Fig.6

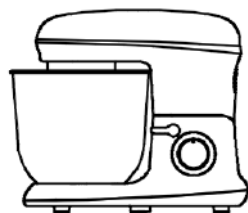


Fig.7

4. Turn the lifting handle in the direction of the arrow (on the machine) and press the housing cover (5) downwards with one hand. Fig.6 Fig.7

5. Insert the power plug in the power socket and switch (7) in the "P" setting for short usage or set the operating switch to the desired position 1-6 for longer usage.
6. Turn the operating switch (7) in the "0" setting.
7. Lift up the upper housing cover (5) by turning the small knob (6) clockwise.
8. You can now remove the mixing bowl (2) from the device plate.

How to use

1. First mix up the food as the manufacturer indicates, then turn the small knob (6) in a clockwise direction to open the housing cover.
2. Assemble the mixing bowl (2) filled with foods in the device plate then twist it in the clockwise direction.
3. Insert the dough blade (10) the eggs whisk (12) or the mixer blade (11) in the blade connector then twist the blade connector in the anticlockwise direction.
4. Press the housing cover (5) down by turning the small knob (6) in the clockwise direction.
5. After the stand mixer is adjusted, you can directly enter the working state according to the instructions.
6. After the stand mixer is adjusted, set the time scale according to the requirements of the manual: each time you press "+", the time increases by 10S; each time you press "-", the time decreases by 10S. The stand mixer enters the working state after setting to the required time. The displayed time enters the countdown state, until the time is zero, the machine stops working.
7. After the stand mixer stops working, turn the switch back to the "O" position.

Application

Mixing or kneading dough:

1. Suggestion flour and water at a ratio of 5:3, and the maximum quantity of flour is 1.0kg.
2. From speed 1 for mix 30 seconds, and speed 2 for mix 30 seconds, then speed 3 for about 3 minutes.
3. When using the mixing bowl, please ensure that do not put ingredients over the maximum capacity.
4. Maximum capacity of mixture is 1.6 kg.

5. The dough hook or mixing blade should be used.

Whisking egg whites or cream:

1. Switch on speed 4 to speed 6 and whip the egg whites without stopping for about 4 minutes, according to the size of the eggs, until stiff.
2. For whipping cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
4. The egg whisk should be used.

Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 4 minutes.
2. Do not exceed the maximum quantity for the mixing bowl.
3. The mixer beater should be used.

Standard Accessories

- Main device 1pc
- mixing bowl 1pc
- Dough hook 1pc
- Mixing blade 1pc
- Eggs whisk 1pc
- Manual 1pc

1. Switch the appliance on by turning the speed controller to the right.
2. Start off at a slightly slower speed when mixing and then increase

Regulating speed, switching on and off

Recommendations for speed levels

Speed	Attachment	Description
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1-3	All	<ul style="list-style-type: none"> - Starting position for all mixing operations. - When adding ingredients.
	Dough hook	<ul style="list-style-type: none"> - Kneading and mixing firm dough or ingredients. <p><u>Ingredients</u></p> <ul style="list-style-type: none"> ■ 1.0 kg plain flour ■ 0.6 kg lukewarm water <p><u>Preparation</u></p> <ol style="list-style-type: none"> 1. Put the ingredients in the mixing bowl. 2. Fit the splash guard and dough hook. 3. Speed: 1st, knead for 30s on level 1. 2nd, knead for 30s on level 2. 3rd, knead for 3 minutes on level 3.
4-6 / Pulse button	Balloon whisk	<ul style="list-style-type: none"> - Whipping cream - Egg whites - Mayonnaise - Beating butter until fluffy <p><u>Ingredients</u></p> <ul style="list-style-type: none"> ■ 12 egg whites <p><u>Preparation</u></p> <ol style="list-style-type: none"> 1. Put the egg whites in the mixing bowl. 2. Fit the splash guard and the balloon whisk. 3. Beat the egg whites at level 6 for 4 minutes until stiff.
6	beater	Use a beater to Stir the mixture comprising 1000g maltose for 10 seconds at 6 level

Cleaning the appliance



Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the main socket before

cleaning.

- Never immerse the base unit in water.

Caution! Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

Cleaning the base unit

1. Clean the base unit with a damp cloth. A little detergent may also be used.
2. Wipe over with clean water.
3. Do not use the base unit again until it is completely dry

Cleaning the splash guard, dough hook, balloon whisk and beater

Caution! The splash guard is not dishwasher-safe.

The dough hook, balloon whisk and beater can also NOT be washed in the dishwasher.

1. Put the parts in cold or lukewarm water to soften dough residues.
Note You can also add a little detergent to the water.
2. Remove softened dough residues with a washing-up brush.
3. Rinse off with clean water.
4. Allow parts to dry completely before using them again.

Cleaning the mixing bowl

The mixing bowl is made of stainless steel and can be cleaned in the sink or dishwasher.



The device complies with the European Directives 2014/35/EU and 2014/30/EU.



At the end of its service life, this product may not be disposed of in the normal household waste but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their label. You make an important contribution to protecting our environment by reusing, recycling or utilizing old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.