
Electric Stand Mixer

Information for use



Thank you for purchasing this Electric Stand Mixer from DMD Collective. Our compact stand mixer includes several detachable accessories to make you a whizz in the kitchen.

Please read through ALL the information in this document and keep it for future reference.

Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and plug regularly for any damage. The cord or plug will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.
- Do not use the appliance to mix hard or dry substances - this could dull the blades.
- Always turn the speed selector to "0" after each use. Check that the motor has stopped completely before disassembling.
- Never remove the mixing beater, dough hook, or whisk while the appliance is in operation.

Before First Use

- 1. Before assembling the mixer, ensure the power cord is unplugged from the outlet and the speed selector is set to the “0” position.
- 2. Press the tilt button to automatically release the mixer head, locking it into the tilt position.
- 3. Select the appropriate attachment based on the task: the mixing beater for mixing and beating eggs, butter, and other ingredients; the dough hook for kneading dough; or the whisk for beating and frothing egg whites, milk, or liquids (see Fig. 1).

Fig. 1



Mixing Beater



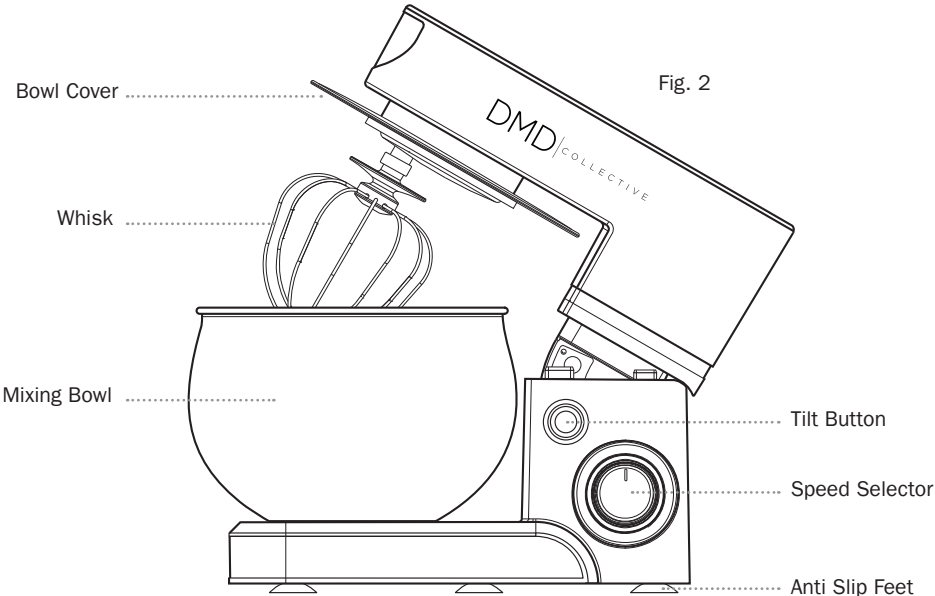
Dough Hook



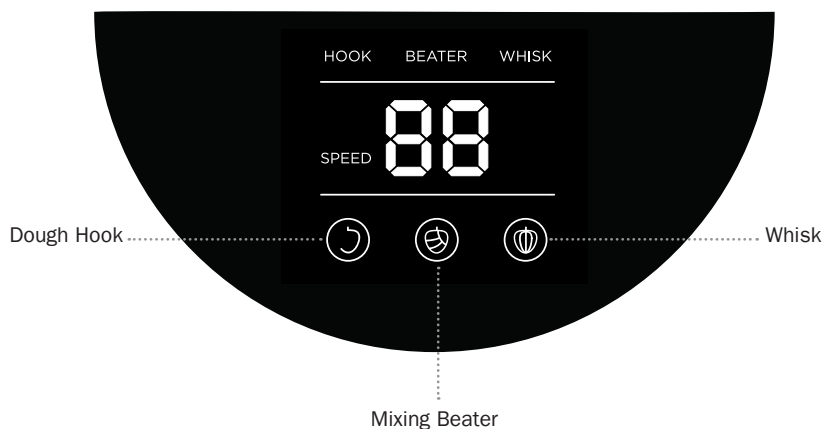
Whisk

- 4. Insert the attachment fully into the socket until it locks into place. Failing to do so may impact mixing results.
- 5. Place the mixing bowl onto the base. Turn the bowl clockwise until it locks into position (see Fig. 2).
- 6. To lower the mixer head, gently press the "Tilt Button" & lower the mixer head until the mixing attachment is in the bowl. A click sound will indicate the head is in the correct position.
- 7. Ensure the bowl cover is securely in place.

Fig. 2



LED Display



When the mixer is powered on, the LED display will light up automatically. You can either operate the machine using the "speed selector" dial, which has 1-6 settings. Rotate to any setting to start the machine. Or use the 3 pre-set functions on the LED display:

- For the dough kneading function, the settings needed are 1-2. Select the "Dough Hook" function key on the LED display to start the machine. The default working time is 7 minutes. Press the "Dough Hook" function key again to stop the machine.
- For the mixing function, the settings needed are 2-4. Select the "Mixing Beater" function key to start the machine. The machine defaults to setting 2 for the first 30 seconds, after which it automatically switches to setting 4. The total default working time is 7 minutes. Press the "Mixing Beater" function key again to stop the machine.
- For beating egg whites, the settings needed are 2-6. Select the "Whisk" function key to start the machine. The speed gradually increases from setting 1 to setting 6. Setting 6 is the default working speed. The total default working time is 7 minutes. Press the "Whisk" function key again to stop the machine.
- When any function key is selected, the corresponding function indicator light will flash, while the other lights will remain on. During operation, only the selected function and setting within the default speed range will be active. All lights remain on when the machine is paused.

Using Your Electric Stand Mixer For Mixing

- 1. Ensure the "speed selector" is in the "0" position before plugging the appliance into the power source.
- 2. Turn the "speed selector" to the desired setting (see the chart below). **WARNING:** Do not put any objects into the bowl while the mixer is in operation. The maximum operation time for each cycle should not exceed 5 minutes. A minimum rest time of 10 minutes must be maintained between consecutive cycles.

Accessory	Speed Selection	Time	Max. Volume
Dough Hook	1-2	Speed setting 1 for 30 seconds, then speed setting 2 for 3 to 5 minutes	Max flour weight: 800g Max flour to water ratio: 1g flour: 0.6ml water (800g flour and 480ml water) (35-45°C)
Mixing Beater	1-4	Speed setting 1-2 for 1 minute, then speed setting 3-4 for 3 to 5 minutes	
Whisk	5-6	5 to 7 minutes	Minimum egg white amount: 3 eggs

- 3. Hold down the tilt button and the mixer head will automatically lift and lock into the tilt position. **IMPORTANT:** Before pressing the tilt button (to lift the mixer head), ensure that the mixing beater, egg whisk, or dough hook is positioned on either side of the mixer head. If it is resting in front, turn the "speed selector" back on, run the mixer for a few seconds, then turn it off to reposition the attachment.
- 4. If necessary, scrape excess food from the attachments.
- 5. **IMPORTANT:** Ensure the "speed selector" is in the "0" position, and the appliance is unplugged from the power outlet before removing attachments.
- 6. Pull & turn the mixing attachment clockwise with a little force to remove.
- 7. After each use, allow a 40–45 minute interval before the next operation.

Cleaning & Maintenance

- 1. Unplug the appliance and allow it to cool completely before cleaning.
CAUTION: The Electric Stand Mixer cannot be submerged in water or any other liquid.
- 2. Using a damp cloth, wipe the outside surfaces of the head and base. Dry with a soft cloth.
- 3. Remove excess food from the power cord.
- 4. Place attachments in warm, soapy water and clean thoroughly.

Cooking Tips


- Refrigerated ingredients, such as butter and eggs, should be brought to room temperature before mixing begins. Set them out ahead of time.
- To avoid eggshells or spoiled eggs in your mixture, break eggs into a separate container first, then add them to the bowl.
- Do not over-beat. Mix or blend ingredients only as instructed in your recipe. Fold dry ingredients in until just combined, and always use the lowest speed.
- Consider variables that might impact mixing results, for example, temperature changes and ingredient texture.
- Always start mixing at a low speed and gradually increase to the recommended speed as specified in the recipe.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	DMD Electric Stand Mixer
Supplier Code:	DMD154
Voltage:	220-240V~50-60Hz
Wattage:	1300W
Capacity:	5 Litre



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