
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



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.

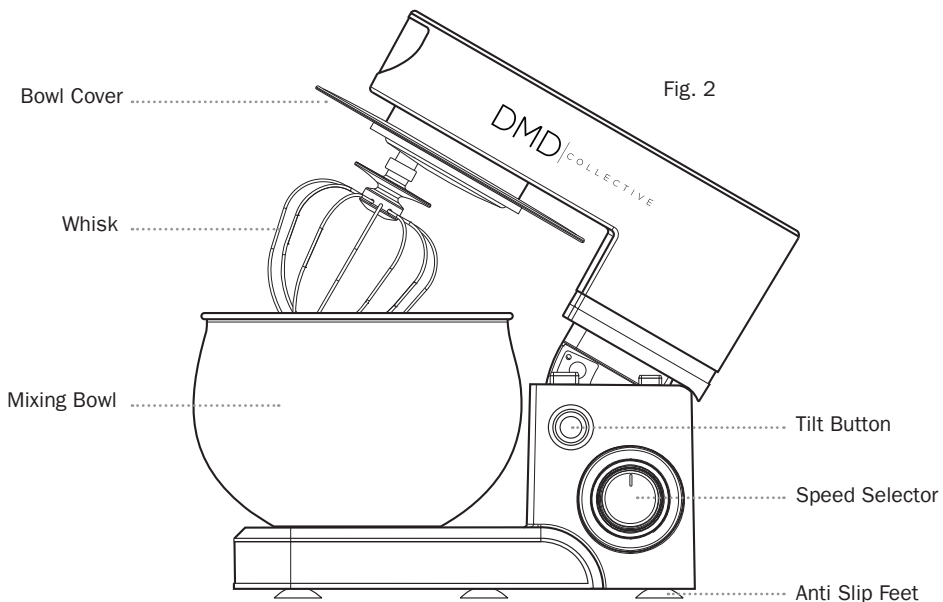
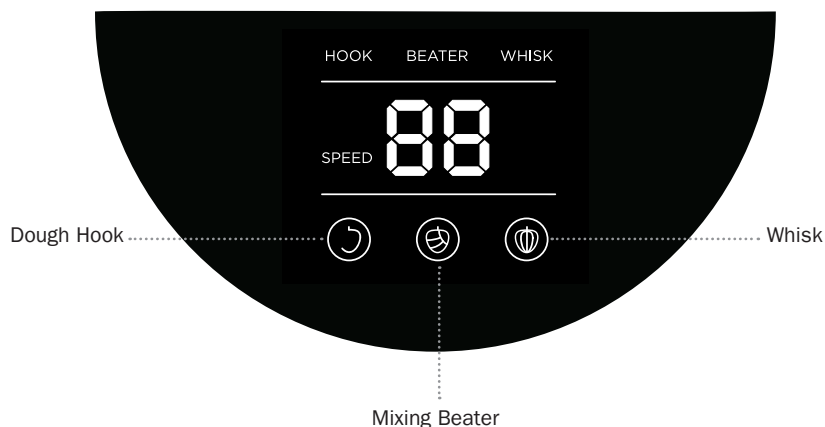


Fig. 2

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.

Dough Hook Recipes

Classic White Bread Dough

Ingredients:

- 500g strong white bread flour
- 300ml warm water (35-45°C)
- 2 teaspoons dried active yeast
- 2 teaspoons salt
- 1 tablespoon sugar
- 2 tablespoons olive oil

Method:

1. In a small jug, mix the warm water, sugar, and yeast. Leave for 5 minutes until frothy.
2. Fit the dough hook to your mixer.
3. Add the flour and salt to the mixing bowl.
4. Set the mixer to speed 1 and slowly pour in the yeast mixture and olive oil.
5. Mix on speed 1 for 30 seconds, then increase to speed 2.
6. Knead for 3-5 minutes until the dough is smooth and elastic.
7. Remove the dough, shape into a ball, place in a lightly oiled bowl, cover, and leave to rise for 1 hour.
8. Knock back, shape as required, and bake at 200°C for 25-30 minutes.

Speed: 1-2 | **Time:** 3-5 minutes

Pizza Dough (Makes 2 large pizzas)

Ingredients:

- 400g strong white bread flour
- 240ml warm water (35-45°C)
- 1½ teaspoons dried active yeast
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons olive oil

Method:

1. Mix the warm water, sugar, and yeast in a jug and leave for 5 minutes.
2. Attach the dough hook.
3. Add the flour and salt to the bowl.
4. Start the mixer on speed 1 and gradually add the yeast mixture and oil.
5. Mix on speed 1 for 30 seconds, then on speed 2 for 4 minutes.
6. The dough should feel soft and slightly sticky.
7. Remove the dough, divide into 2 balls, cover, and rest for 30 minutes.
8. Roll out and top with your favourite ingredients.

Speed: 1-2 | **Time:** 4-5 minutes

Wholemeal Bread Dough

Ingredients:

- 300g wholemeal bread flour
- 200g strong white bread flour
- 300ml warm water (35-45°C)
- 2 teaspoons dried active yeast
- 1 tablespoon honey
- 2 teaspoons salt
- 2 tablespoons vegetable oil

Method:

1. Mix the warm water, honey, and yeast and leave for 5 minutes.
2. Attach the dough hook.
3. Add both flours and the salt to the bowl.
4. Start the mixer on speed 1 and slowly add the yeast mixture and oil.
5. Mix on speed 1 for 30 seconds, then speed 2 for 4-5 minutes.
6. The dough should pull away from the sides of the bowl.
7. Remove, shape, place in a greased loaf tin, cover, and leave to prove for 1 hour.
8. Bake at 190°C for 35-40 minutes.

Speed: 1-2 | **Time:** 4-5 minutes

Soft Dinner Rolls (Makes 12 rolls)

Ingredients:

- 450g strong white bread flour
- 270ml warm milk (35-45°C)
- 50g butter, melted
- 1 egg
- 2 teaspoons dried active yeast
- 2 tablespoons sugar
- 1 teaspoon salt

Method:

1. Mix the warm milk, sugar, and yeast and leave for 5 minutes.
2. Fit the dough hook. Add the flour and salt to the bowl.
3. Beat the egg separately and add it to the flour.
4. Start on speed 1 and add the yeast mixture and melted butter.
5. Knead on speed 1 for 30 seconds, then speed 2 for 4 minutes.
6. Remove the dough, divide into 12 equal pieces, and shape into rolls.
7. Place on a baking tray, cover, and leave to prove for 45 minutes.
8. Bake at 180°C for 15-18 minutes until golden.

Speed: 1-2 | **Time:** 4-5 minutes

Whisk Recipes

Classic Meringues (Makes 12)

Ingredients:

- 3 large egg whites (room temperature)
- 175g caster sugar
- Pinch of cream of tartar (optional)
- ½ teaspoon vanilla extract (optional)

Method:

1. Preheat the oven to 100°C and line a baking tray.
2. Make sure the bowl and whisk are completely clean and grease-free.
3. Attach the whisk. Add the egg whites to the bowl.
4. Start on speed 2, slowly increasing to speed 6.
5. Whisk for 3-4 minutes until soft peaks form.
6. Add the sugar one tablespoon at a time on speed 5-6.
7. Whisk for 5-7 minutes until stiff and glossy.
8. The mixture should be thick and hold its shape.
9. Spoon or pipe onto the tray.
10. Bake for 1½-2 hours until crisp and dry.
11. Turn off the oven and leave the meringues inside to cool.

Speed: 2-6 | **Time:** 6-7 minutes

Tip: If you can turn the bowl upside down without the mixture moving, it is ready.

Whipped Cream

Ingredients:

- 300ml double cream (cold)
- 2 tablespoons icing sugar
- ½ teaspoon vanilla extract (optional)

Method:

1. Chill the mixing bowl in the fridge for 10 minutes.
2. Attach the whisk.
3. Pour in the cold cream.
4. Start on speed 5, moving up to speed 6.
5. Whisk for 2-3 minutes until soft peaks form.
6. Add the icing sugar and vanilla.
7. Whisk for another 30 seconds to 1 minute until stiff.
8. Do not over-whisk or it will become grainy.
9. Use immediately or keep in the fridge for up to 2 hours.

Speed: 5-6 | **Time:** 3-4 minutes

Variations:

Chocolate: Add 2 tablespoons cocoa powder with the sugar.

Coffee: Add 1 tablespoon instant coffee dissolved in 1 teaspoon hot water.

Pavlova (Serves 6-8)

Ingredients:

- 4 large egg whites (room temperature)
- 250g caster sugar
- 1 teaspoon white wine vinegar
- 1 teaspoon cornflour
- ½ teaspoon vanilla extract

For the topping:

- 300ml double cream, whipped
- Fresh fruit such as strawberries, raspberries, kiwi, or passion fruit

Method:

1. Preheat the oven to 150°C and draw a 20cm circle on baking parchment.
2. Attach the whisk. Make sure the bowl is clean and dry.
3. Add the egg whites. Whisk on speed 2-6 until soft peaks form (3-4 minutes).
4. Add the sugar one tablespoon at a time on speed 6.
5. Whisk for 6-7 minutes until very stiff and glossy.
6. Add the vinegar, cornflour, and vanilla and whisk for 30 seconds.
7. Spoon onto the marked circle.
8. Create a slight dip in the centre.
9. Place in the oven and reduce the temperature to 120°C.
10. Bake for 1½ hours until crisp on the outside.
11. Turn off the oven and leave to cool inside.
12. Top with whipped cream and fruit before serving.

Speed: 2-6 | **Time:** 6-7 minutes

Swiss Buttercream

Ingredients:

- 4 egg whites (room temperature)
- 200g caster sugar
- 250g unsalted butter, softened and cubed
- 1 teaspoon vanilla extract
- Pinch of salt

Method:

1. Place the egg whites and sugar in a heatproof bowl.
2. Set over simmering water without touching the water.
3. Whisk continuously until the sugar dissolves and the mixture reaches 70°C.
4. Transfer to the mixer bowl and attach the whisk.
5. Whisk on speed 6 for 5-7 minutes until thick, glossy, and cool.
6. Reduce to speed 4 and add the butter a little at a time.
7. Continue whisking for 3-4 minutes until smooth.
8. If it looks split, keep whisking and it will come together.
9. Add the vanilla and salt and whisk for 30 seconds.
10. Use immediately or refrigerate.

Speed: 4-6 | **Time:** 8-11 minutes total

Note: This buttercream is smooth and silky and works well for celebration cakes.

Mixing Beater Recipes

Classic Victoria Sponge Cake

Ingredients:

- 225g softened butter (room temperature)
- 225g caster sugar
- 4 large eggs (room temperature)
- 225g self-raising flour
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- Pinch of salt

For the topping:

- 4 tablespoons strawberry jam
- 150ml double cream, whipped
- Icing sugar, for dusting

Method:

1. Preheat the oven to 180°C. Grease and line two 20cm round cake tins.
2. Attach the mixing beater. Add the butter and sugar to the bowl.
3. Mix on speed 2 for 1 minute, then speed 4 for 3-4 minutes until pale and fluffy.
4. Stop the mixer and add the eggs one at a time on speed 2, mixing well each time.
5. Sift in the flour and salt, then add the vanilla and milk.
6. Mix gently on speed 1-2 for 30 seconds until just combined.
7. Divide evenly between the tins and smooth the tops.
8. Bake for 20-25 minutes until golden and springy to the touch.
9. Leave in the tins for 5 minutes, then turn out onto a wire rack.
10. Once cool, spread jam on one cake, add whipped cream, and sandwich together.
11. Dust with icing sugar to finish. Top with whipped cream and fruit before serving.

Speed: 2-4 | **Time:** 4-5 minutes

Lemon Drizzle Cake

Ingredients:

- 200g softened butter (room temperature)
- 200g caster sugar
- 3 large eggs (room temperature)
- 200g self-raising flour
- Zest of 2 lemons
- 3 tablespoons milk

For the drizzle:

- Juice of 2 lemons
- 100g caster sugar

Method:

1. Preheat the oven to 180°C. Grease and line a 900g loaf tin.
2. Attach the mixing beater. Add the butter, sugar, and lemon zest to the bowl.
3. Beat on speed 2 for 1 minute, then speed 4 for 3 minutes until fluffy. Add the eggs one at a time on speed 2, mixing well after each.
4. Add the flour and milk on speed 1-2 and mix for 30 seconds.
5. Pour into the tin and smooth the top.
6. Bake for 45-50 minutes until golden and a skewer comes out clean. While baking, mix the lemon juice and sugar for the drizzle.
7. As soon as the cake comes out of the oven, prick it all over.
8. Pour the drizzle over the hot cake. Leave to cool completely in the tin.

Speed: 1-4 | **Time:** 4-5 minutes total

Buttercream Frosting

Ingredients:

- 250g softened butter (room temperature)
- 500g icing sugar, sifted
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- Food colouring (optional)

Method:

1. Attach the mixing beater.
2. Add the butter to the bowl.
3. Beat on speed 2 for 1 minute until smooth.
4. Gradually add the icing sugar on speed 1-2.
5. Once combined, increase to speed 3-4.
6. Beat for 3-4 minutes until light and fluffy.
7. Add the vanilla and milk and beat on speed 3 for 1 minute.
8. Add food colouring if using and mix briefly.
9. Use straight away or store in an airtight container for up to 1 week.

Speed: 1-4 | **Time:** 5-6 minutes

Variations:

Chocolate: Add 4 tablespoons cocoa powder with the icing sugar.

Lemon: Swap vanilla for lemon zest and use lemon juice instead of milk.

Coffee: Dissolve 2 tablespoons instant coffee in the milk before adding.

Chocolate Chip Cookies (Makes 24)

Ingredients:

- 175g softened butter (room temperature)
- 150g light brown sugar
- 100g caster sugar
- 2 large eggs (room temperature)
- 1 teaspoon vanilla extract
- 300g plain flour
- 1 teaspoon bicarbonate of soda
- ½ teaspoon salt
- 200g chocolate chips

Method:

1. Preheat the oven to 180°C and line two baking trays.
2. Attach the mixing beater. Add the butter and both sugars to the bowl.
3. Mix on speed 2 for 1 minute, then speed 3-4 for 2-3 minutes until creamy. Add the eggs one at a time on speed 2, then add the vanilla.
4. In a separate bowl, mix the flour, bicarbonate of soda, and salt.
5. Add the dry ingredients on speed 1-2 and mix for 30 seconds until just combined.
6. Stop the mixer and fold in the chocolate chips by hand or briefly on speed 1.
7. Spoon tablespoons of dough onto the trays, leaving space between each.
8. Bake for 10-12 minutes until golden at the edges but soft in the centre.
9. Leave on the trays for 5 minutes before transferring to a wire rack.

Speed: 1-4 | **Time:** 4-5 minutes total

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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