



ENGLISH

MIXER VT-1426

The mixer is intended for mixing liquids, making sauces and desserts (whipped cream, puddings, cocktails, cream, mayonnaise), for kneading dough and mixing soft products.

DESCRIPTION

1. Beaters
2. Dough hooks/beaters installation sockets
3. Body
4. Attachment release button «EJECT»
5. Operation mode switch «1, 2, 3, 4, 5, 6»
6. Maximal rotation speed button «TURBO»
7. Dough hooks

SAFETY MEASURES

Before using the mixer, read this instruction manual carefully and keep it for future reference.

Use the unit for intended purposes only, as specified in this manual. Mishandling of the unit may lead to its breakage and cause harm to the user or damage to his/her property.

- Before switching the mixer on, make sure that voltage of the mains corresponds to unit operating voltage.
- Before using the mixer, examine the power cord closely and make sure that it is not damaged. Do not use the unit if you find any damage.
- Provide that the power cord does not contact with hot surfaces and sharp furniture edges. Avoid damaging the power cord insulation.
- Do not use the unit near heat sources or open flame.
- Use only the attachments supplied.
- Do not use the mixer for mixing hard ingredients, such as hard butter or frozen dough.
- Do not install and use the beater and the dough hook at the same time.

Before installing the attachments, make sure that the power plug is not inserted into the mains socket.

- Before using the mixer, make sure that the attachments are installed properly and fixed.
- Do not remove or install the attachments during the unit operation.
- Remove the attachments from the mixer before cleaning them.
- Before connecting the mixer to the mains, make sure that the operation mode switch is set to the position «0» (off).
- Do not use the unit outdoors.
- **Maximal continuous operation time is no more than 5 minutes.** Make at least a 20 minute break before switching the mixer on again.

RECOMMENDATIONS ON CHOOSING OPTIMAL OPERATION MODES

The mixer has 6 speed modes «1, 2, 3, 4, 5, 6».

- «1» – Optimal start speed for mixing dry and granular products, such as flour.
- «2» – Optimal start speed for mixing liquids and salad dressings.
- «3» – Optimal speed for making cakes and cookie dough.
- «4» – Optimal speed for beating cream, making desserts etc.
- «5» – Optimal speed for beating eggs, cream, making sugar frosting, making potato mash etc.
- «6» – Optimal speed for making cocktails.
- The button «TURBO» (6) is used for switching the maximal speed on.

CLEANING AND CARE

Switch off and unplug the power cord plug from the mains socket.

- Holding the hooks (7) or the beaters (1), press the button (4) «EJECT» and remove the attachments.
- Wash the attachments with warm water and a neutral detergent and then dry them.

Do not immerse the unit body (3) with a soft, slightly damp cloth, and then wipe it dry.

- Do not touch the mixer body, the power cord and the power plug with wet hands.
- Do not block the ventilation openings on the unit body during the unit operation; this may lead to the electric motor overheating.

Never leave the plugged-in mixer unattended.

- Always unplug the unit before cleaning or when you are not using it.
- Never pull the power cord when disconnecting the unit from the mains; take the power plug and carefully remove it from the mains socket.
- Clean the mixer regularly.

• Do not touch the rotating attachments during the mixer operation. Do not allow hair or clothes edges get into the attachments.

- Do not allow children to touch the unit body, the power cord or the power plug during operation of the unit.
- Do not leave children unattended to prevent using the unit as a toy.

This unit is not intended for usage by children.

During operation and breaks between operation cycles, the unit should be placed out of reach of children.

The unit is not intended for usage by physically or mentally disabled persons (including children) or by persons lacking experience or knowledge if they are not under supervision of a person who is responsible for their safety or if they are not instructed by this person on the usage of the unit.

For children safety reasons do not leave polyethylene bags used as a packaging unattended.

Attention! Do not allow children to play with polyethylene bags or packaging film. Danger of suffocation!

- Periodically check the power cord and the plug isolation for damages.

For environment protection do not throw out the unit and the batteries with usual household waste after its service life expiration; apply to the specialized center for further recycling.

The waste generated during the disposal of the unit is subject to mandatory collection and consequent disposal in the prescribed manner.

For further information about recycling of this product apply to a local municipal administration, a disposal service or to the shop where you purchased this product.

TECHNICAL SPECIFICATIONS

Nominal voltage: 220-240 V ~ 50 Hz

Power consumption: 300 W

Maximal power: 500 W

RECYCLING

For environment protection do not throw out the unit and the batteries with usual household waste after its service life expiration; apply to the specialized center for further recycling.

The waste generated during the disposal of the unit is subject to mandatory collection and consequent disposal in the prescribed manner.

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The manufacturer preserves the right to change design, structure and specifications not affecting general principles of the unit operation without a preliminary notification due to which insignificant differences between the manual and product may be observed. If the user reveals such differences, please report them via e-mail info@vitek.ru for receipt of an updated manual.

The unit operating life is 3 years

BEFORE THE FIRST USE

After unit transportation or storage at low temperature, keep it for at least three hours at room temperature.

– Unpack the unit and remove any packaging materials that can prevent the unit operation.

– Check the unit for damages; do not use it in case of damages.

– Make sure that the unit operating voltage corresponds to the voltage of your mains.

– Wash the dough hooks (7) and the beaters (1) with warm water and neutral detergent, rinse them and dry.

– Clean the unit body (3) with a soft, slightly damp cloth, and then wipe it dry.

HOOKS AND BEATERS

Dough hooks (7)

Use them for kneading yeasted dough, mixing minced meat etc.

Note: - insert the dough hooks (7) into the corresponding sockets (2).

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BEATERS (1)

Use the beaters (1) for beating cream and egg white, making biscuit dough, puddings, cocktails, cream, mayonnaise, puree and sauces and for mixing soft products.

USING THE MIXER

- Insert the beaters (1) or the dough hooks (7) into the corresponding attachment installation sockets (2) until clicking. Both attachments should be fixed tightly in the mixer openings.
- Before connecting the unit to the mains, make sure that the operation mode switch (5) is set to the position «0» (off).

– Immerse the attachments into the processing bowl with ingredients, switch the mixer on with the switch (5) and select the desired attachment speed «1, 2, 3, 4, 5, 6».

– After unit operation, set the switch (5) to the position «0» (off), and unplug the unit.

– Holding the hooks (7) or the beaters (1), press the button (4) «EJECT» and remove the attachments.

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– «4» – Optimal speed for beating cream, making desserts etc.

– «5» – Optimal speed for beating eggs, cream, making sugar frosting, making potato mash etc.

– «6» – Optimal speed for making cocktails.

– The button «TURBO» (6) is used for switching the maximal speed on.

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– «4» – Optimal speed for beating cream, making desserts etc.

– «5» – Optimal speed

