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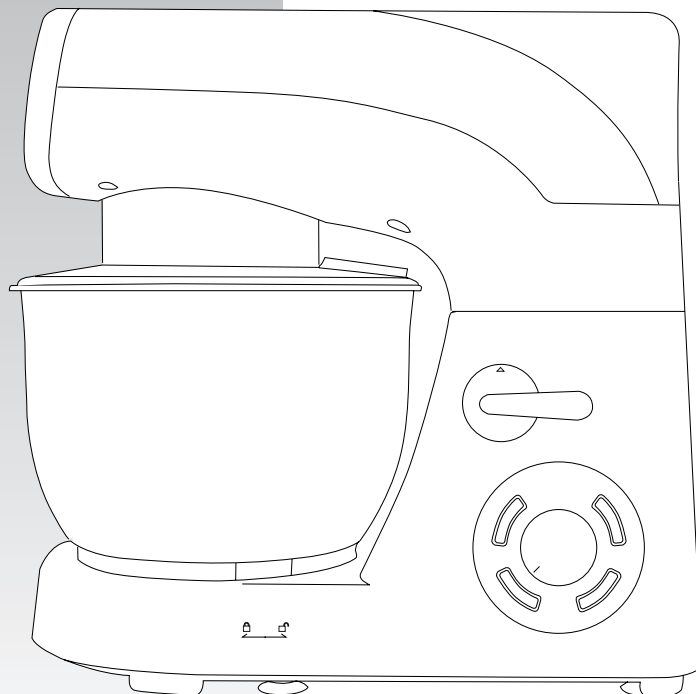
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# Миксеры планетарные Mixing Chef

## MIXING CHEF



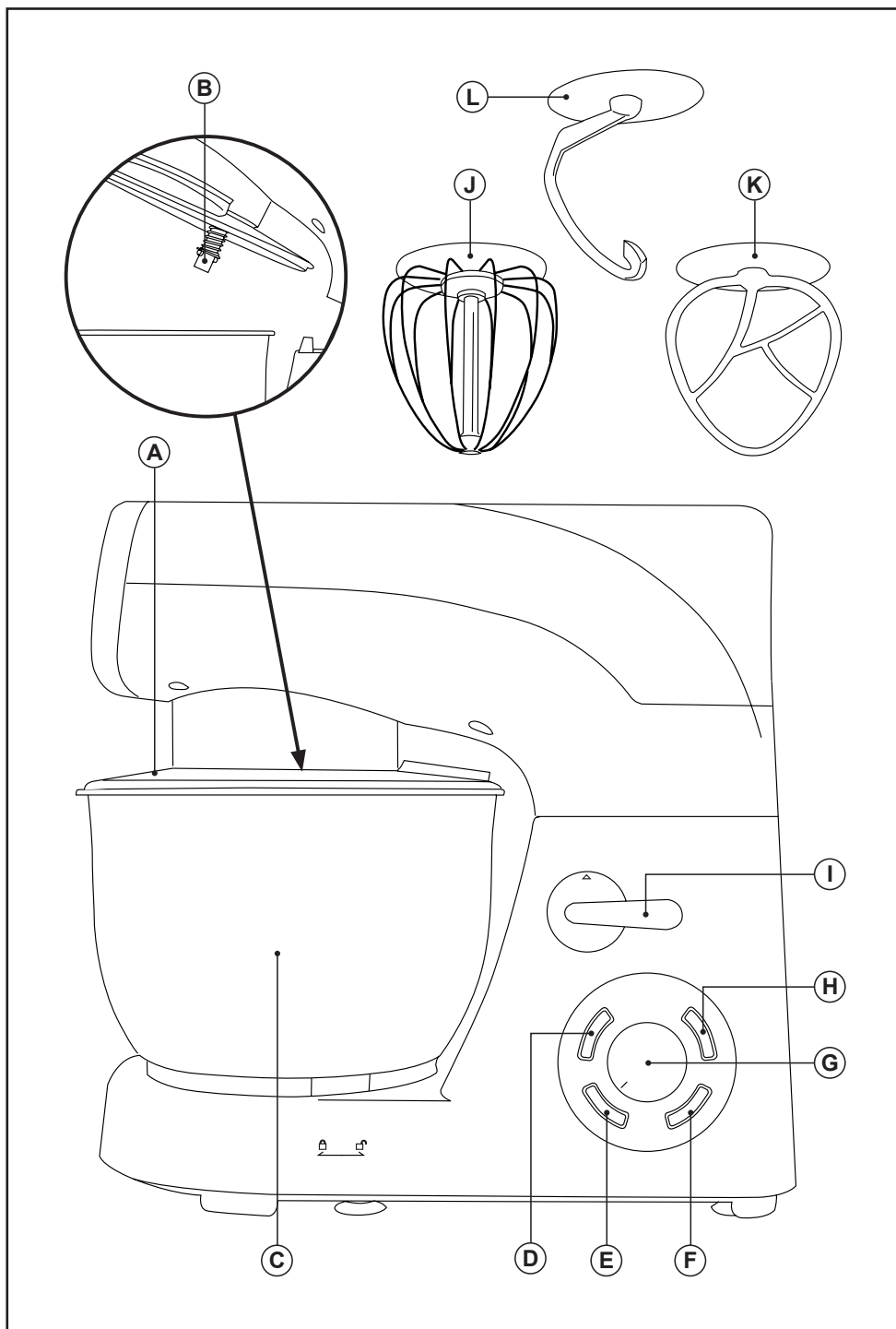


Fig.1

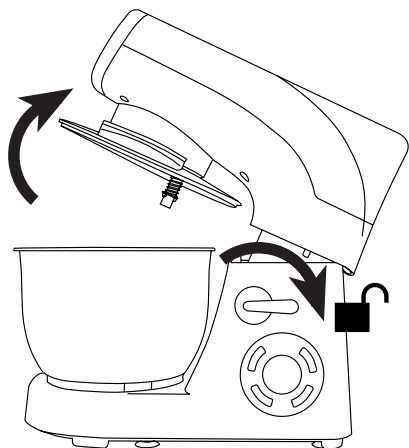


Fig.2

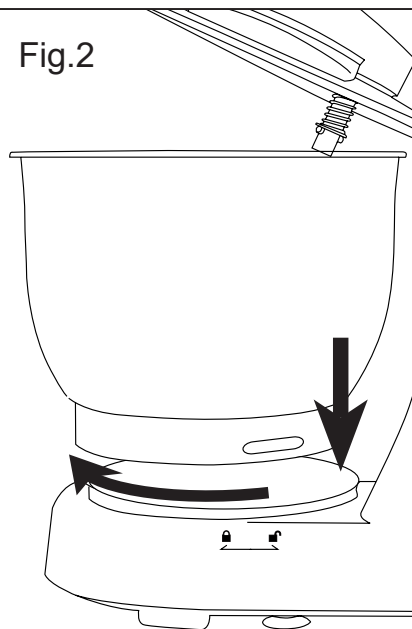


Fig.3

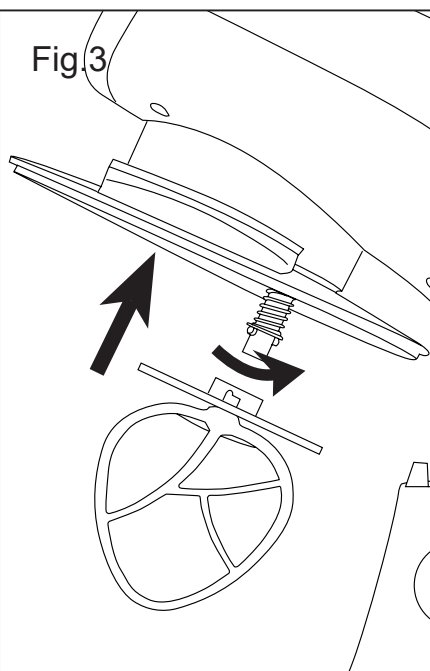
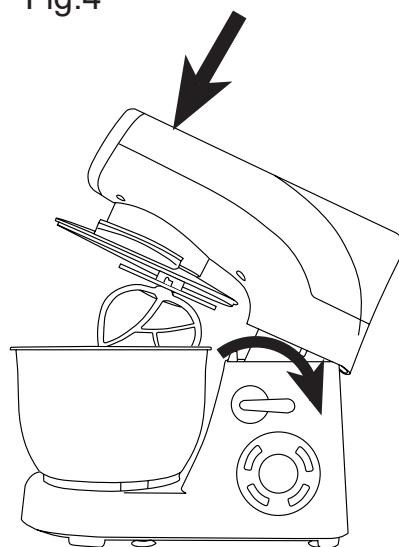


Fig.4



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# English

## Kneader Mixing Chef

### Dear customer,

Many thanks for choosing to purchase a TAURUS brand product.

Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

### Description

- A Antisplash lid
- B Blade connector
- C Bowl
- D Dough program
- E Start/stop button
- F Pulse speed
- G Variable speed selector
- H Beater programme
- I Safety lever
- J Beater
- K Mixer
- L Dough hook

## Safety advice and warnings

- Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions may result in an accident. Failure to follow and observe these instructions may result in an accident.
- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.
- This appliance must not be used by children.
- Keep the appliance and its cable out of reach of children.
- This appliance can be used by people unused to its handling, disabled people if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- Always disconnect the appliance from the mains if left unattended and before assembly, dismantling or cleaning.
- If the mains connection is damaged, it must be replaced. Take the appliance to an authorised Technical Assistance Service. In order to prevent any danger, do not attempt to dismantle or repair it yourself.

- Ensure that the voltage indicated on the nameplate matches the mains voltage before plugging in the appliance.
- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar.
- The appliance must be used and placed on a flat, stable surface.
- Keep children and bystanders away when using this appliance.
- Do not use the appliance if the cable or plug is damaged.
- If any of the appliance casings breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not force the electrical wire. Never use the electric wire to lift up, carry or unplug the appliance.
- Do not wrap the cable around the appliance.
- Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- Do not use or store the appliance outdoors.
- Do not touch the plug with wet hands.
- Take the necessary measures to avoid starting the appliance involuntarily.
- Do not touch any of the appliance's moving parts while it is operating.

### **Use and care:**

- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance if the on/off switch does not work.
- Do not turn the appliance over while it is in use or connected to the mains.
- Do not move the appliance while in use.
- Disconnect the appliance from the mains when not in use, before cleaning, making any adjustment, battery charge or accessory change.
- This appliance is for household use only, not professional or industrial use.
- This appliance should be stored out of reach of children and/or the disabled.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or locked and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.
- Never leave the appliance connected and unattended if is not in use. This saves energy and prolongs the life of the appliance.
- Do not use the appliance for more than 3 continuous programmes. Leave it standing to cool for 3 to 5 minutes before reuse.

### **Service:**

- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

### **Instructions for use**

#### **Before use:**

- Remove the appliance's protective film.
- Ensure that the selected tension on the voltage selector coincides with the tension of the mains.
- Before using this product for the first time, it is advisable to test it without food.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.

#### **Use:**

- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Press down security lever (I) to lift machine arm (Fig.1)
- Fix antispash lid (B) on machine's arm, turn anticlockwise and check it is well fixed.
- Fix bowl (C) on to the base and, lock it as arrowhead denotes. (Fig.2)
- Fix beater (J), mixer (K) or dough hook (L) as desired in locking switch and turn anticlockwise until it stays well fixed (Fig.3)

- Press down security lever (I) while pushing down machine's arm until security lever (I) returns to initial position. (Fig.4)
- Turn the appliance on, by using the selection knob (G).
- Turn the appliance on, by using one of the speed selection buttons (D), (H), ( F).
- To avoid a fierce start up, it is advisable to start off from the lowest speed position and, once the appliance has been switched on, progressively increase the speed to the desired position.

#### **Speed selector (G):**

- User can use speed selector manually according to desired function as described in accessories part.

#### **"FLOUR" Program (D):**

- Use mixer accessory (K) to mix food.
  - Use dough hook (L) to knead bread, pizza dough and cake.
  - It is advised to use a ratio of flour and water of 5:3; maximum quantity of flour is 1.500gr
  - Press "FLOUR" (D) button to start, machines Works during 5 minutes and is not required to use speed selector.(G)
  - Program starts at a low speed to avoid splash and it will increase until dough is done.
  - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
  - The ingredients mix best if you put the liquid in first..
  - When you fill in the bowl (C) through lid's hole, sure not to exceed the capacity of the appliance.
- NOTE: Speed selector (G) and mix or knead according users taste. Machine will be working during 5 minutes.

#### **"EGG" (H) programme:**

- Use the whisk accessory (J) only.
- To mix egg whites use the whisk accessory (J) pressing the "EGG" button (H). The machine will run a 6-minute programme. Depending on the quantity and size of the eggs, the programme will need to be run a second time in order for the whites to stiffen.
- Maximum quantity of eggs: 12.

#### **Once you have finished using the appliance:**

- Stop the appliance, selecting position 0 on the selector control.
- Press security lever (I) and lift machine's arm.
- Take out bowl(C) from base turning anticlockwise.
- Unplug the appliance from the mains.
- Put the cable back in the cable housing.
- The cable housing means you can remove and

have available the required length of cable for working with the appliance, preventing accident risk situations.

- Clean the appliance.

#### **Cable compartment**

- This appliance has a cable compartment situated on its posterior.

#### **Accessories:**

##### **Whisk accessory (J):**

- This accessory is used to whip cream, beat eggs, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés.
- Do not use this accessory for heavy mixtures. (eg. Creaming fat and sugar) could damage appliance.
- Using speed selector (G) gradually increase to maximum speed.
- Note: maximum quantity of eggs 12

##### **Mixer accessory (K):**

- This accessory is used to mix food, make cakes, biscuits, pastry, fillings and mashed potato.
- Creaming fat and sugar: start on min, gradually increase to maximum..
- Beating eggs into creamed mixtures: from 4 to maximum.
- Folding flour, fruit: From minimum to 1 speed.
- All ingredients for a cake: start from minimum speed and gradually increase to maximum.
- Rubbing fat into flour: from minimum to 2nd speed.

##### **Dough hook accessory (L):**

- This accessory is used for knead bread, pizza dough and cakes.
- Using speed selector (G), from minimum speed, increase gradually to speed 1.
- Note: Maximum quantity of flour is 1.500gr.

#### **Maximum quantities:**

Shortcrust pastry: Flour weight: 680gr.  
Stiff yeast dough: Flour weight: 1,36kg. Total weight: 2 kg  
Soft yeast dough: Flour weight: 1,3kg. Total weight: 2kg  
Fruit cake mix: Total weight: 2kg

#### **Cleaning**

- Disconnect the appliance from the mains and allow it to cool before undertaking any cleaning task.
- Clean the equipment with a damp cloth with a

few drops of washing-up liquid and then dry.

- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.
- Never submerge the appliance in water or any other liquid or place it under running water.
- During the cleaning process, take special care with the blades, as they are very sharp.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- The following pieces may be washed in a dishwasher (using a soft cleaning program):
- Bowl (C)

#### **Anomalies and repair**

- Take the appliance to an authorised technical support service if problems arise. Do not try to dismantle or repair without assistance, as this may be dangerous.

For EU product versions and/or in the case that it is requested in your country:

#### **Ecology and recyclability of the product**

- The materials of which the packaging of this appliance consists are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public containers for each type of material.
- The product does not contain concentrations of substances that could be considered harmful to the environment.



This symbol means that in case you wish to dispose of the product once its working life has ended, take it to an authorised waste agent for the selective collection of waste electrical and electronic equipment (WEEE)

This appliance complies with Directive 2014/35/EU on Low Voltage, Directive 2014/30/EU on Electromagnetic Compatibility, Directive 2011/65/EU on the restrictions of the use of certain hazardous substances in electrical and electronic equipment and Directive 2009/125/EC on the ecodesign requirements for energy-related products.



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