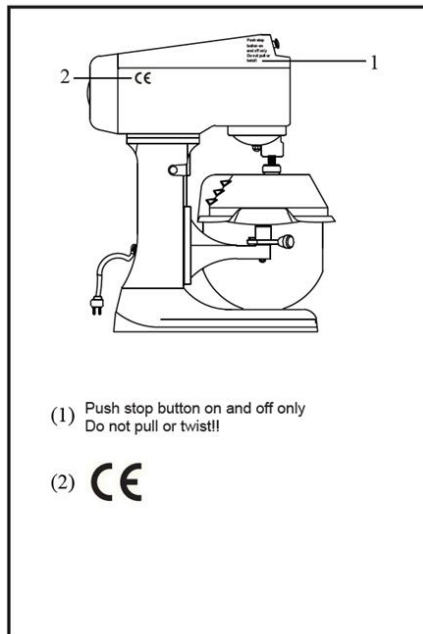
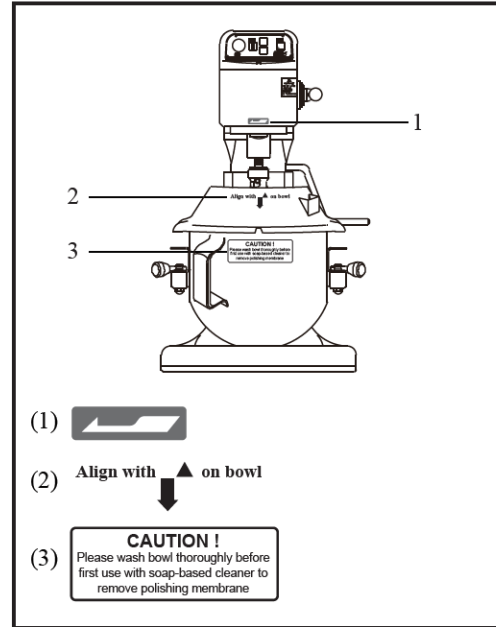
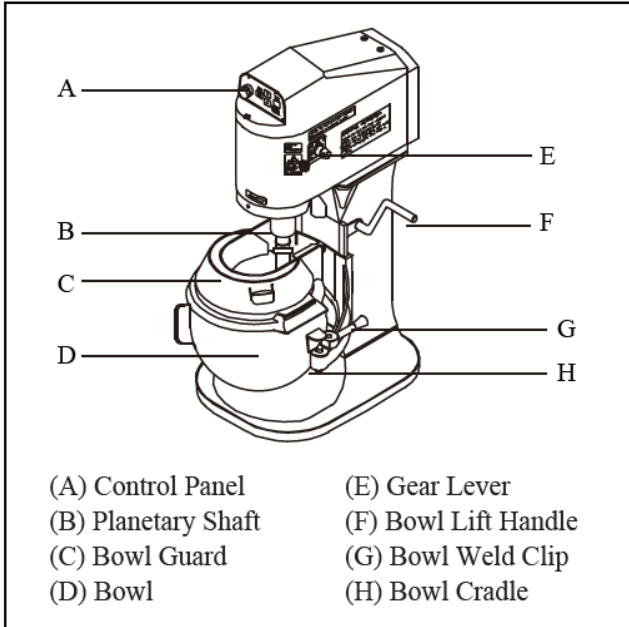


8L Planetary Mixer

User Instructions



	Beater: Firm mixes such as light pastry, cakes biscuits, icings fillings and mashed vegetables.
	Spiral Dough Hook: Heavy mixes such as dough, pie pastry and sausage meat.
	Whisk: Light mixes such as whipped cream, mayonnaise, egg whites, pancakes and soufflés.
	Pastry knife

(1) **WARNING**
 Moving parts can crush and cut. Follow lockout procedure before servicing.

(2) **STOP MIXER BEFORE CHANGING SPEED**
 ○ DO NOT IMMERSE IN WATER
 ○ UNPLUG BEFORE CLEANING AND BEFORE ASSEMBLING OR REMOVING PARTS

(3) **OPERATING INSTRUCTION:**
 1. Lower the bowl and insert ingredient
 2. Raise bowl to operating position
 3. Select the first speed, press start button
 4. Do not change gears whilst mixer is turning

(4) **WARNING**
 Hazardous voltage will cause severe injury or death. Turn off and lock out power at electrical panel before opening panel or servicing.