



ADLER AD 4222 360° Rotating Mixer with Bowl User Manual

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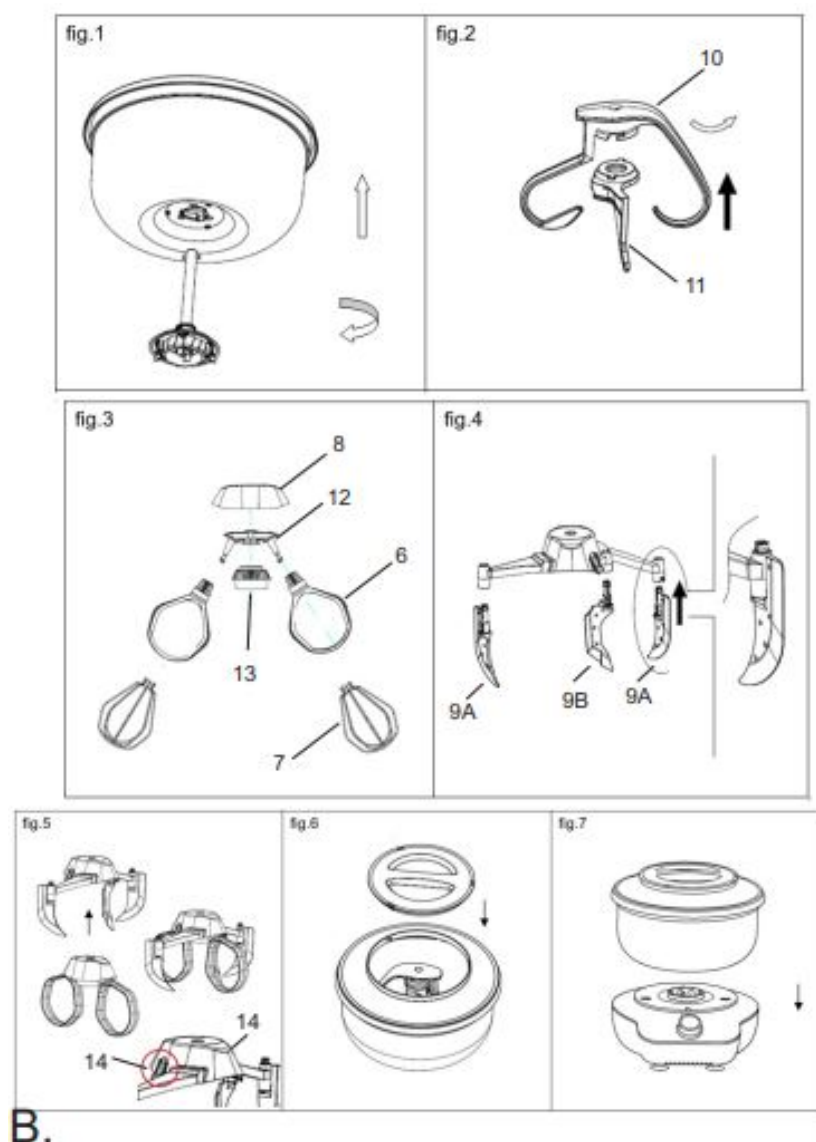


ADLER AD 4222 360° Rotating Mixer with Bowl



Parts





Safety Condition

SAFETY CONDITIONS. IMPORTANT INSTRUCTIONS ON SAFETY OF USE PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

The warranty conditions are different, if the device is used for commercial purpose.

1. Before using the product please read carefully and always comply with the following instructions. The manufacturer is not responsible for any damages due to any misuse.
2. The product is only to be used indoors. Do not use the product for any purpose that is not compatible with its application.
3. The applicable voltage is 220-240V, ~50/60Hz. For safety reasons it is not appropriate to connect multiple devices to one power outlet.
4. Please be cautious when using around children. Do not let the children to play with the product. Do not let children or people who do not know the device to use it without supervision.
5. **WARNING:** This device may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities, or persons without experience or knowledge of the device, only under the supervision of a person responsible for their safety, or if they were instructed on the safe use of the device and are aware of the dangers associated with its operation. Children should not play with the device. Cleaning and maintenance of the device should not be carried out by children, unless they are over 8 years of age and these

activities are carried out under supervision.

6. After you are finished using the product always remember to gently remove the plug from the power outlet holding the outlet with your hand. Never pull the power cable!!!
7. Never leave the product connected to the power source without supervision. Even when use is interrupted for a short time, turn it off from the network, unplug the power.
8. Never put the power cable, the plug or the whole device into the water . Never expose the product to the atmospheric conditions such as direct sun light or rain, etc.. Never use the product in humid conditions.
9. Periodically check the power cable condition. If the power cable is damaged the product should be turned to a professional service location to be replaced in order to avoid hazardous situations.
10. Never use the product with a damaged power cable or if it was dropped or damaged in any other way or if it does not work properly. Do not try to repair the defected product yourself because it can lead to electric shock. Always turn the damaged device to a professional service location in order to repair it. All the repairs can be done only by authorized service professionals. The repair that was done incorrectly can cause hazardous situations for the user.
11. Never put the product on or close to the hot or warm surfaces or the kitchen appliances like the electric oven or gas burner.
12. Never use the product close to combustibles.
13. Do not let cord hang over edge of counter.
14. For additional protection, it is advisable to install a residual current device (RCD) with a rated residual current in the electrical circuit.
15. Do not immerse the motor unit in water.
16. Before cleaning and removing accessories set speed control to OFF position and unplug the power cable.
17. Before operating the device check if all parts and accessories are properly mounted.
18. During mixing of hot products exercise extreme caution to avoid burning.
19. The device has been designed to prepare small amounts of food products. The device is not intended for industrial food processing.
20. Maximum time of continuous operation is 10 minutes. After you operate device for 30 minutes switch it off and allow to cool.

Before first use

1. Do not leave the device unattended during operation.
2. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, dough hook and/or other moving parts during operation to reduce the risk of injury to persons and/or damage to the appliance or its accessories.
3. Only use accessories included in set to avoid the fire, electric shock or other injury.
4. Always operate the device with lid in place.
5. Never connect this device to a timer switch in order to avoid a hazardous situation.
6. Wait until moving parts stop rotating before you remove the lid of the bowl.
7. Thoroughly clean all parts that come into contact with food before you use the device for the first time.
8. Always disconnect the device from the supply if it is left unattended and before assembling, disassembling or cleaning.
9. Switch off the device and disconnect from supply before changing accessories or approaching parts that move in use.

10. Before using any of the accessories for the first time it is recommended they be washed, rinsed well and dried.
All detachable parts except motor unit (1) are dishwasher safe, can be washed in warm soapy water also.

DESCRIPTION OF THE DEVICE

Fig A

1. Motor unit
2. Detachable drive shaft
3. Stainless steel bowl
4. Anti-splash ring lid
5. Top lid
6. Plastic whisks
7. Stainless steel whisk
8. The head for plastic whisks and stainless steel whisk
9. Scraper arm
- 9A. Outer silicone scrapers
- 9B. Inner silicone scraper
10. Dough hook
11. Black plastic element inside the dough hook
12. Black plastic part with 2 metal pins
13. Toothed wheel
14. Latches of scraper arm
15. Knob
16. Drive coupling

Montage – Picture B at page 3

MISUSE MAY CAUSE POTENTIAL INJURY.

Read below instruction.

1. Assemble below parts according to figures:
 1. the dough hook (10) – look at figure 2. It is need to install the black plastic element (11) in the aluminum dough hook (10) by turning it clockwise. the stainless steel whisks (7) or plastic whisks montage inside the head (8) – look at figure 3. Press the black plastic part with 2 metal pins (12) inside the head (8) to hear “click”. Inside assembled head (8) put the toothed wheel (13) between two metal pins. Next drive on both metal pins two plastic whisks (6) or two stainless steel whisk (7). Make sure that the teeth of toothed wheel (13) are located between the teeth on the stainless steel whisks (7) or the teeth on the plastic whisks (6). In order to disassemble the head (8) pull back the head housing (8) on longer sides.
 2. the scraper – look at figure 4. It is need to drive silicone scraper’s ends into scraper arm (9) by pressing. Take your attention to place in correct position two outer silicone scrapers (9A) and one inner silicone scraper (9B). Please do not wrong assemble.
 3. the head (8) montage into the scraper arm (9) – look at figure 5. On the scraper arm (9) there are two protrude latches (14) that should click after you put inside the head (8). To remove the head (8) pull back both latches (14).
The scrapers (9A, 9b) scrape the dough from the walls of the bowl (3) into its interior, allowing the exact replacement of all ingredients to the same degree.

2. If you have already assembled parts from point 1., place the drive shaft (2) inside bowl (3) – look at figure 1. It is need to turn right the drive shaft (2). After operation for easy cleaning the bowl turn left the drive shaft (2) to separate it and bowl (3).

Usage

1. Put the dough hook (10) or stainless steel whisks (7) or plastic whisks (6) into the bowl on top of the drive shaft (2). Make sure that the toothed wheel (13) interlocks with the drive shaft. Look at picture B figure 6.
2. Add the ingredients into the bowl (3) and place the anti-splash ring lid (4) and next the top lid (5). Look at picture B figure 6.
3. Place the motor unit (1) on stable, flat surface.
4. Put the bowl (3) on the motor unit (1). Look at picture B figure 7. Plug in the device.
5. Turn the knob (15). The speed 1 means slow rotation, the speed 6 means maximum speed. Turn the knob (15) to a lower speed at the beginning, then adjust the speed according to the recipe. To turn off the device turn the knob to position "0". Letter "P" means Pulse operation. It allows the motor to operate at maximum rotation speed during the period the knob is kept in Pulse position.
6. The stainless steel whisks (7) with scraper (9) and mixing bowl (3) are intended to be used for very light substances, such as cream, egg whites, sauces and light batters that are rare enough to pour. To mix egg whites use speed: 5-6 for 1,5 minute. There should be used more than 3 eggs. For mixing boiled chicken meat use speed 3-6 for 2 minutes. The weight of meat should be 500-1000g.
7. The dough hook (10) and the bowl (3) are intended to be used to knead yeast dough and to mix cookie dough, shortbread and other heavy dough. The dough hook (10) should be used also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters. To kneading the dough based on the flour apply speed 1-4 for max. 10 minutes.
8. The plastic whisks (6) with scraper (9) and the bowl (3) are intended to be used for:
 1. butter, at speed 3-4, time max 5 minutes; at speed 5, time 3 minutes. Recommended quantity: 200-2000g.
 2. mashed potatoes, at speed 3-5, time around 2 minutes. Recommended quantity: 300-5000g.
 3. tomato sauce, at speed 3-5, time around 5 minutes. Recommended quantity: 300-3000g.Above data referring to mixing time can be different due to discrepancies in eggs size, flour types, percentage of fat in the cream, and because of other reasons applicable at different food markets food. Use your recipe with attention.
REMARK: Please do not use the scrapers (9A, 9B) without food ingredients inside the bowl (3) over 30 seconds. Otherwise, it would damage silicone scrapers.

CLEANING AND MAINTENANCE

1. Unplug the device from the power before cleaning it.
2. Disassemble all accessories in reverse order than described in chapter Montage.
3. Remove the accessories before cleaning them in water with washing-up liquid or before washing in dishwasher.
4. Some foods may discolor the plastic. This is perfectly normal and won't harm the plastic or affect the flavor of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration and clean the surfaces which in

contact with food.

5. It is recommended that the drive shaft (2) removed from the bowl (3) during cleaning. After cleaning, a little vegetable oil placed on the drive shaft (2) will help to lubricate the surface and enlarge the product lifetime.
6. Wipe the motor unit (1) with kitchen towel or soft cloth. Don't immerse the motor unit (1) in water or other liquids. Do not use abrasive materials to clean the device.

TECHNICAL DATA

Power supply: 220-240V ~50/60Hz

Power: 650W


Max Power: 1200W

Max continuous operation time: 10 minutes

Bowl capacity: 5 liters for dry products and 4 liters for liquid food

To protect your environment: please separate carton boxes and plastic bags and dispose them in corresponding waste bins. Used appliance should be delivered to the dedicated collecting points due to hazardous components, which may effect the environment. Do not dispose this appliance in the common waste bin.

Documents / Resources

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