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› Philips HR3705/10 300W Hand Mixer Instruction Manual

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Model: HR3705/10

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Philips HR3705/10 Hand Mixer. Please read these instructions carefully before first use and retain them for future reference.

The Philips HR3705/10 Hand Mixer is designed for various kitchen tasks, including mixing batters, whipping creams, and kneading dough. It features a 300W motor, 5-speed control settings plus a turbo function, and comes with durable stainless steel accessories.



Image: The Philips HR3705/10 Hand Mixer in black, shown with its stainless steel beaters attached.

2. IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Always ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the motor unit in water or any other liquid. Clean only with a damp cloth.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from the beaters/dough hooks during operation to prevent injury and damage to the appliance.
- Unplug the appliance from the power outlet before assembling, disassembling, cleaning, or when not in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance if the cord, plug, or other parts are damaged. Contact customer support

for repair.

- Avoid using attachments not recommended or sold by the manufacturer, as this may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.

3. WHAT'S IN THE BOX

Your Philips HR3705/10 Hand Mixer package includes the following components:

- Hand mixer motor unit
- Stainless steel strip beaters (2 pieces)
- Stainless steel dough hooks (2 pieces)



Image: The Philips HR3705/10 Hand Mixer motor unit shown alongside its stainless steel strip beaters and dough hooks.

4. SETUP AND ASSEMBLY

Before using your hand mixer for the first time, ensure all packaging materials are removed and the accessories are clean.

4.1 Attaching Beaters or Dough Hooks

1. Ensure the hand mixer is unplugged from the power outlet.
2. Select either the strip beaters for mixing and whipping or the dough hooks for kneading.
3. Insert the stems of the beaters or dough hooks into the openings on the underside of the mixer until they click into place. Ensure they are fully inserted. The beaters/hooks are designed to fit only one way.
4. To remove, press the large eject button located on the top of the mixer while holding the attachments.

Large Eject Button

Large Button



Effortlessly release the beaters or dough hooks with just one touch

Image: The Philips HR3705/10 Hand Mixer showing the large eject button for easy accessory removal.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. After attaching the desired accessories, plug the hand mixer into a suitable power outlet (220-240V).
2. Place the beaters/dough hooks into the ingredients in your mixing bowl.
3. Turn the speed selector to the desired setting (1-5). Start with a lower speed to prevent splashing, then gradually increase as needed.
4. Move the mixer slowly through the ingredients to ensure even mixing.
5. For short bursts of maximum power, press and hold the Turbo button. Release to return to the selected speed.
6. Once mixing is complete, turn the speed selector to '0' and unplug the appliance.
7. Press the eject button to release the beaters/dough hooks for cleaning.

5 Speeds + Turbo



5 speed options ensure the perfect setting for any task

Image: The Philips HR3705/10 Hand Mixer with its speed control dial, indicating 5 speed options and a turbo function for precise mixing.

5.2 Recommended Usage Times and Speeds

Task	Accessory	Recommended Speed	Duration
Whipping cream	Beaters	3-5 (Turbo for stiff peaks)	2-5 minutes
Mixing cake batter	Beaters	2-4	3-7 minutes
Kneading dough	Dough Hooks	1-3	5-10 minutes
Mixing eggs	Beaters	1-3	1-2 minutes

Note: These are general guidelines. Adjust speed and duration based on ingredient quantity and desired consistency.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your hand mixer.

6.1 Cleaning the Motor Unit

- Always unplug the appliance before cleaning.
- Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or scourers.
- Never immerse the motor unit in water or any other liquid.

6.2 Cleaning Accessories (Beaters and Dough Hooks)

- Remove the beaters and dough hooks from the motor unit by pressing the eject button.
- Wash the stainless steel beaters and dough hooks in warm, soapy water. Rinse thoroughly and dry immediately.
- **Note: The accessories are not dishwasher safe.**



Image: A hand mixer and its accessories on a kitchen counter, illustrating the ease of cleaning after use.

6.3 Storage

Store the hand mixer and its accessories in a dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

If you encounter any issues with your Philips HR3705/10 Hand Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in correctly. Power outlet is not working. Appliance is damaged.	Ensure the plug is securely inserted into a working power outlet. Test the outlet with another appliance. If damaged, do not use; contact customer support.
Beaters/Dough hooks are difficult to insert or remove.	Not aligned correctly. Eject button not fully pressed.	Ensure the beaters/hooks are aligned with the openings. Press the eject button firmly to release.

Problem	Possible Cause	Solution
Motor sounds strained or slows down.	Too much load (e.g., thick dough). Incorrect speed setting.	Reduce the quantity of ingredients or add liquid if appropriate. Increase the speed setting or use the Turbo function for short periods. Avoid continuous heavy-duty use.
Unusual smell or smoke.	Overheating. Internal fault.	Immediately unplug the mixer. Allow it to cool down. If the issue persists or smoke is visible, discontinue use and contact customer support.

If the problem persists after trying these solutions, please contact Philips customer support.

8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	PHILIPS
Model Name	HR3705/10
Colour	Black
Wattage	300 Watts
Voltage	220-240 Volts
Number of Speeds	5 + Turbo Function
Material	Stainless Steel (accessories)
Product Dimensions (D x W x H)	21D x 10.5W x 19.4H Centimeters
Item Weight	1.8 Kilograms
Cord Length	1.2 meters (approx.)
Dishwasher Safe	No (accessories)
Country of Origin	China

9. WARRANTY INFORMATION

The Philips HR3705/10 Hand Mixer comes with a **2-year manufacturer warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. Please retain your purchase receipt as proof of purchase for warranty claims. The warranty does not cover damage resulting from misuse, neglect, unauthorized repairs, or normal wear and tear. For detailed warranty terms and conditions, please refer to the warranty card included with your product or visit the official Philips website.

10. CUSTOMER SUPPORT

For any questions, assistance, or to report a problem with your Philips HR3705/10 Hand Mixer, please contact Philips customer support.

Manufacturer Contact Information:

PHILIPS, Versuni Home Solutions, China B.V

Importer Contact Information (India):

Versuni India Home Solutions Ltd. (3rd Floor, Tower A, DLF IT Park, 08 Block AF Major Arterial Road, New Town (Rajarhat) Kolkata WB 700156 IN)

You may also visit the official Philips website for FAQs and additional support resources.