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› [HAOXUAN](#) /

› [HAOXUAN Semi-Automatic Stainless Steel Whisk User Manual \(Model: 121-997-258\)](#)

HAOXUAN 121-997-258

HAOXUAN Semi-Automatic Stainless Steel Whisk User Manual

Brand: HAOXUAN | Model: 121-997-258

1. INTRODUCTION

Thank you for choosing the HAOXUAN Semi-Automatic Stainless Steel Whisk. This innovative kitchen tool is designed to simplify your mixing, whisking, frothing, and beating tasks with minimal effort and without the need for electricity. Crafted from high-quality stainless steel, it offers durability and efficient performance for both home cooks and professional chefs. This manual provides essential information for safe operation, maintenance, and optimal use of your whisk.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the whisk to prevent injury or damage to the product.

- Always keep hands and fingers clear of the whisk mechanism during operation to avoid injury.
- Do not use sharp or abrasive objects to clean the whisk, as this may scratch or damage the stainless steel surface.
- This product is not recommended for dishwasher use. Hand washing is advised to maintain its quality and longevity.
- Store the whisk in a clean, dry place when not in use to prevent corrosion and maintain hygiene.
- Keep out of reach of children.

3. PRODUCT OVERVIEW

3.1 Components

- **Handle:** Ergonomically designed for comfortable grip and semi-automatic operation.
- **Shaft:** Connects the handle to the whisk head.
- **Whisk Head:** Features multiple loops for efficient mixing and aeration.

3.2 Key Features

- **Premium Quality Material:** Constructed from durable 430-grade stainless steel, ensuring longevity and

resistance to rust.

- **Semi-Automatic Design:** Effortlessly mixes, whisks, and froths by simply pressing down and releasing the handle, saving energy and time.
- **Versatile Use:** Ideal for beating eggs, mixing batters, frothing milk for coffee, preparing milkshakes, whipped cream, salad dressings, sauces, and meringues.
- **Easy to Clean:** Designed for simple hand washing.



Image 3.1: The HAOXUAN Semi-Automatic Stainless Steel Whisk, showcasing its design and components.

4. SETUP

1. **Unpack:** Carefully remove the whisk from its packaging.
2. **Initial Cleaning:** Before first use, wash the whisk thoroughly with warm soapy water, rinse well, and dry completely.
3. **Inspection:** Inspect the whisk for any signs of damage. Do not use if damaged.

5. OPERATING INSTRUCTIONS

The semi-automatic design makes whisking simple and efficient.

1. **Prepare Ingredients:** Place your ingredients (e.g., eggs, cream, batter) into a suitable mixing bowl. Ensure the bowl is deep enough to prevent splashing.
2. **Position the Whisk:** Hold the whisk by its handle and place the whisk head into the ingredients at the bottom of the bowl.
3. **Activate Whisking:** Gently press down on the handle. The whisk head will rotate. Release the handle, and it will spring back up, rotating in the opposite direction.
4. **Continue Mixing:** Repeat the pressing and releasing motion until your ingredients are thoroughly mixed, whisked, or frothed to your desired consistency. Move the whisk around the bowl to ensure even mixing.



Image 5.1: Preparing to whisk eggs in a bowl.

REGARDLESS OF ANY CORNER PLACED IN THE HOME CAN BE ARBITRARY AND NO TRACE OF THE MATCH, IT IS FEAST FOR THE EYES



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Image 5.2: The whisk efficiently mixing liquid ingredients.

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AND NO TRACE OF THE MATCH, IT IS FEAST FOR THE EYES



Image 5.3: Achieving perfect whipped cream consistency with the whisk.

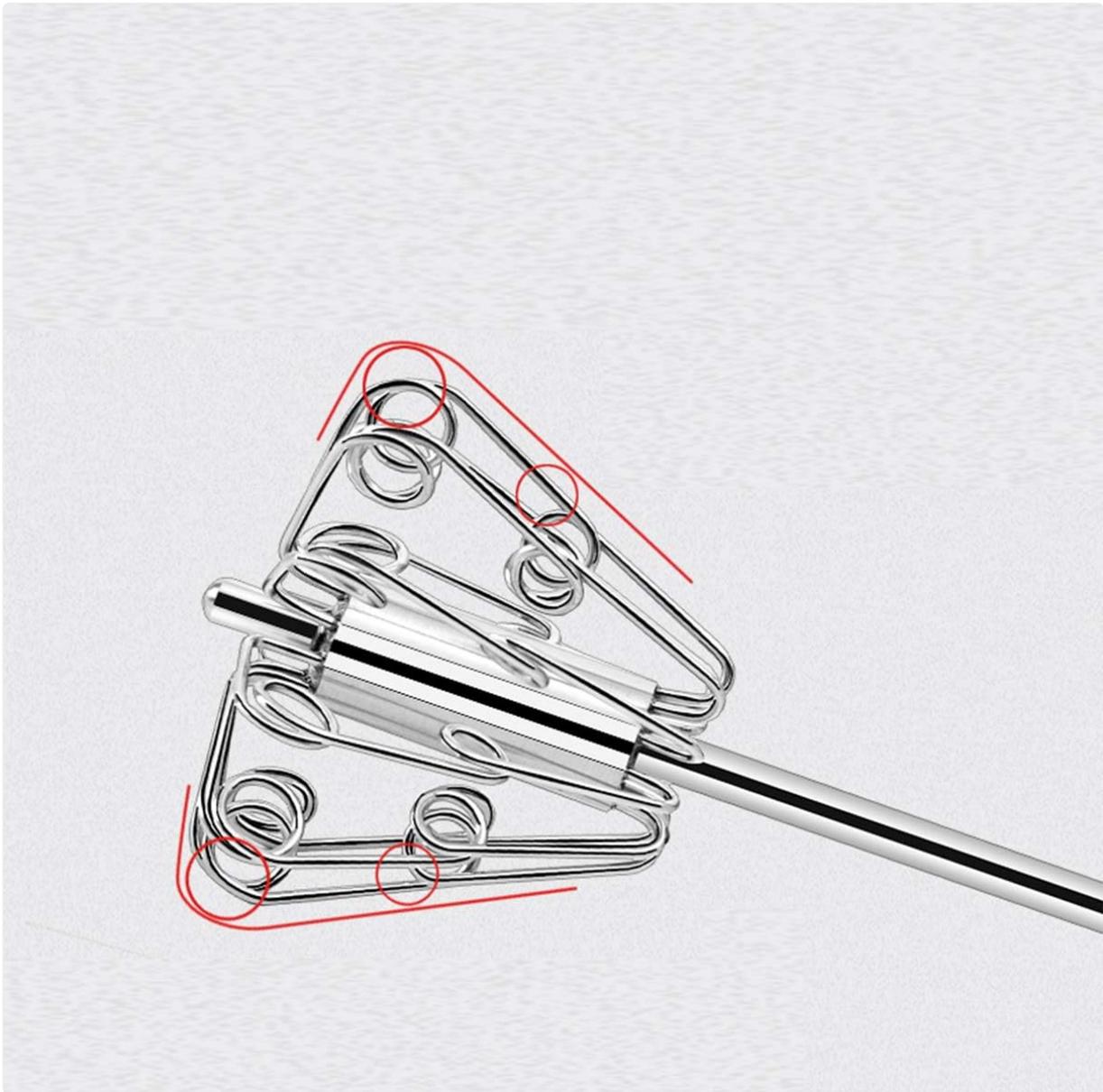


Image 5.4: Detailed view of the whisk head's rotating mechanism.

6. MAINTENANCE AND CLEANING

Proper care will extend the life of your HAOXUAN whisk.

- **Hand Wash Only:** After each use, wash the whisk immediately with warm water and a mild dish soap.
- **Rinse Thoroughly:** Ensure all soap residue is rinsed off.
- **Dry Completely:** Dry the whisk thoroughly with a soft cloth to prevent water spots and rust. Do not air dry, as this can lead to mineral deposits.
- **Storage:** Store in a dry place, away from excessive moisture.

7. TROUBLESHOOTING

If you encounter any issues with your whisk, please refer to the following common solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Whisk not rotating smoothly.	Food residue build-up in the mechanism.	Thoroughly clean the whisk, paying attention to the rotating parts. Ensure it is completely dry.
Ingredients not mixing effectively.	Insufficient whisking time or incorrect technique.	Increase whisking duration. Ensure the whisk head is fully submerged and move it around the bowl for even mixing.
Whisk appears dull or stained.	Hard water spots or improper drying.	Clean with a stainless steel cleaner or a mixture of vinegar and water, then rinse and dry immediately with a soft cloth.

8. SPECIFICATIONS

Feature	Detail
Brand	HAOXUAN
Model Number	121-997-258
Material	Stainless Steel (430 grade)
Dimensions (Approx.)	32 cm (Length) x 6 cm (Width of whisk head)
ASIN	B08CGYX98C
First Available Date	July 7, 2020

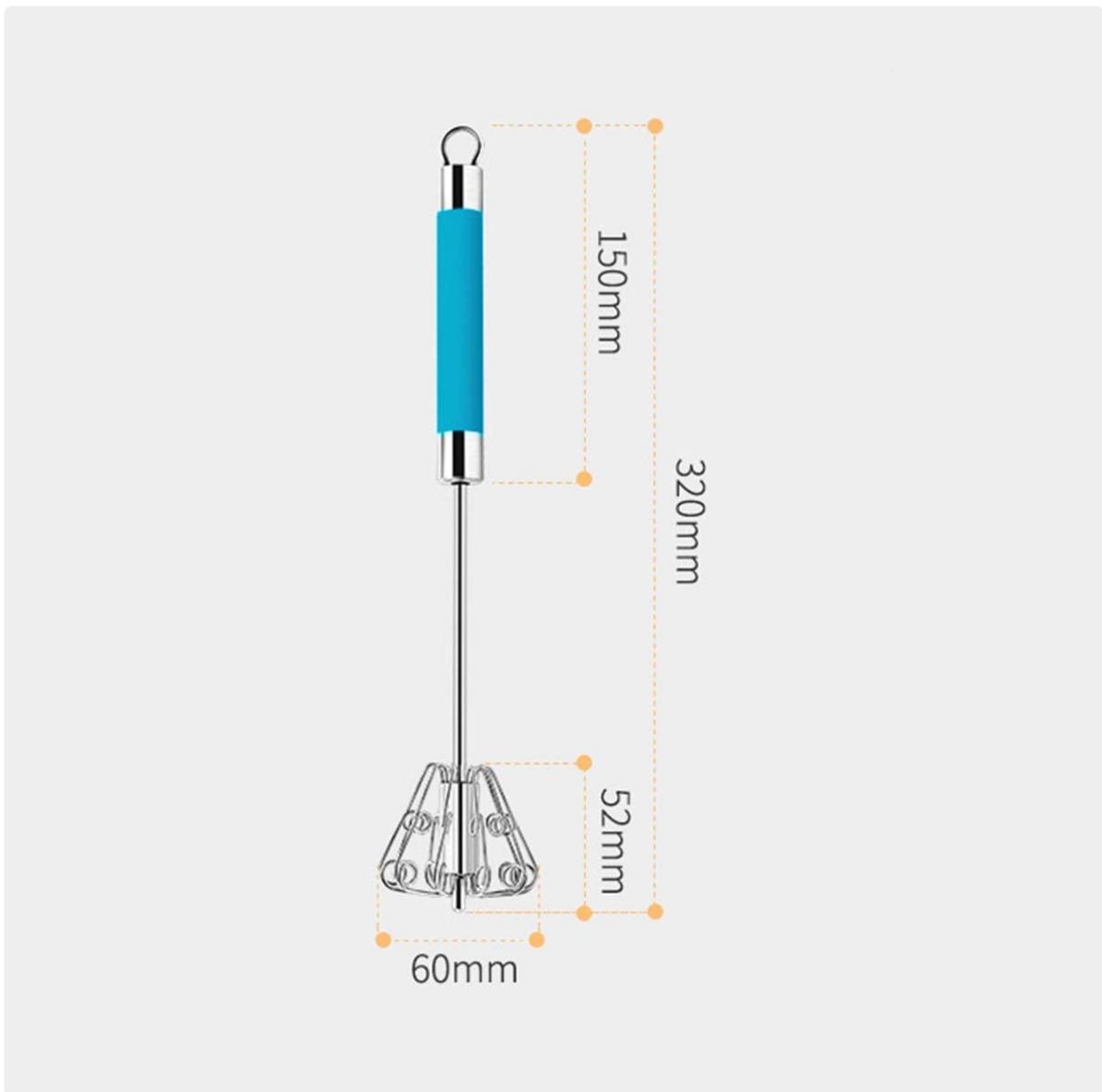


Image 8.1: Approximate dimensions of the HAOXUAN Semi-Automatic Whisk.

9. WARRANTY AND SUPPORT

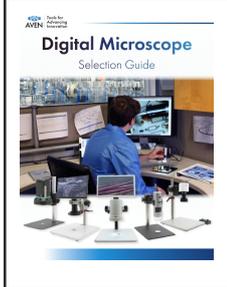
While specific warranty details are not provided, HAOXUAN is committed to customer satisfaction. If you have any questions, concerns, or require assistance with your product, please contact the manufacturer or your point of purchase for support. Please ensure to provide your model number (121-997-258) and ASIN (B08CGYX98C) when seeking assistance.

Related Documents - 121-997-258



[Sport-Thieme Swivel Castor Device: User Manual and Assembly Instructions](#)

Comprehensive user manual and assembly instructions for the Sport-Thieme Swivel Castor Device, detailing its intended use, safety features, assembly steps, and maintenance for safe transport of vaulting boxes.



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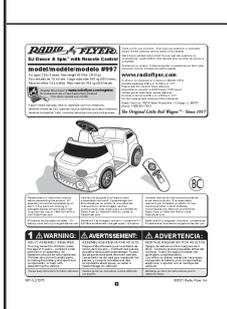
[Ma Ying Long Musk Hemorrhoids Ointment - Uses, Warnings, and Directions](#)

Detailed information on Ma Ying Long Musk Hemorrhoids Ointment, including active ingredients, uses for temporary relief of hemorrhoid symptoms, directions for use, and important warnings. Learn about petrolatum and calamine as active ingredients and how to use the ointment for both external and intrarectal application.



[NLG Tether Shackle, Medium \(101602\) - Technical Datasheet](#)

Datasheet for the NLG Tether Shackle, Medium (Product Code: 101602). This document details its specifications, features, load rating (10 KG / 22 LBS), materials (304 Stainless Steel), safety standards, dimensions, and NLG ID serialisation for tool tethering applications.



[Radio Flyer DJ Dance & Spin™ with Remote Control 997 User Manual](#)

Comprehensive user manual for the Radio Flyer DJ Dance & Spin™ with Remote Control model #997. Includes assembly instructions, operating guide, troubleshooting tips, and safety warnings.