

Imetec 7485

Imetec Crea&Crema Electric Hand Mixer User Manual

Model: 7485

INTRODUCTION

Thank you for choosing the Imetec Crea&Crema Electric Hand Mixer. This manual provides essential information for the safe and efficient use of your appliance. Please read it carefully before first use and keep it for future reference.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Unplug the mixer from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- 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.
- Use only attachments recommended or sold by the manufacturer.

PRODUCT OVERVIEW

The Imetec Crea&Crema hand mixer is designed for various kitchen tasks, from whipping cream to kneading dough. It features a powerful 500W motor and a comfortable ergonomic design.

Components:

- Motor Unit (Main body)
- Speed Selector (5 speeds)
- Turbo Button
- Eject Button
- Beaters (2 extra-long stainless steel)
- Dough Hooks (2 stainless steel)



500
W

POTENZA
500 W

Prepara dolci,
creme e impasti morbidi

Image: The Imetec Crea&Crema electric hand mixer, showing the main unit, two extra-long beaters, and two dough hooks. The mixer is white and green.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Clean Attachments:** Before first use, wash the beaters and dough hooks in warm soapy water, then rinse and dry thoroughly. The motor unit can be wiped with a damp cloth.
3. **Insert Attachments:**
 - Select the appropriate attachments (beaters for whipping, hooks for kneading).

- 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 securely fastened.
 - For beaters, ensure the one with the collar is inserted into the larger opening. For dough hooks, they are interchangeable.
4. **Position:** Place the mixer on a stable, flat surface or hold it comfortably in your hand.

OPERATING INSTRUCTIONS

General Use:

1. **Prepare Ingredients:** Place your ingredients in a suitable mixing bowl.
2. **Connect Power:** Plug the mixer into a suitable electrical outlet.
3. **Select Speed:** Use the speed selector to choose one of the 5 available speeds. Start with a lower speed to prevent splashing, then gradually increase as needed.
4. **Mix:** Immerse the beaters or hooks into the ingredients before switching on. Move the mixer slowly through the mixture.
5. **Turbo Function:** For an extra burst of power, press and hold the "Turbo" button. Release to return to the selected speed.
6. **Finish Mixing:** Once mixing is complete, switch the speed selector to "0" (off) and unplug the mixer from the outlet.
7. **Eject Attachments:** Press the eject button to release the beaters or dough hooks.

Using Beaters:

The two extra-long 16 cm stainless steel beaters are ideal for preparing soft and frothy mixtures such as:

- Whipping cream
- Beating egg whites
- Mixing cake batters
- Preparing sauces and dressings



FRUSTE EXTRA LUNGHE per creme e panna montata

LUNGHEZZA
16 CM

Image: The Imetec Crea&Crema electric hand mixer actively whipping cream in a bowl, demonstrating its use for light mixtures. A tiramisu is visible in the background.

Using Dough Hooks:

The two stainless steel dough hooks (4 mm diameter) are designed for working heavier doughs, up to 850g, such as:

- Bread dough
- Pizza dough
- Pasta dough



Image: A bowl containing well-kneaded dough, ready for baking, illustrating the result of using the dough hooks.

Speed Control:

The mixer offers 5 speed settings and a turbo function for precise control over your mixing tasks.



5 VELOCITA' + FUNZIONE TURBO per miscelare tutti gli alimenti

Image: A close-up view of the top of the Imetec Crea&Crema hand mixer, showing the speed selector dial (0-5) and the turbo button, highlighting the control interface.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Imetec Crea&Crema hand mixer.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Remove Attachments:** Press the eject button to remove the beaters or dough hooks.
3. **Clean Attachments:** The stainless steel beaters and dough hooks are dishwasher-safe. Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately.
4. **Clean Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
5. **Storage:** Store the mixer and its attachments in a dry place. The mixer has a practical vertical resting position for convenient storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed selector not at "0" before starting.	Ensure the mixer is securely plugged in. Test the outlet with another appliance. Set the speed selector to "0" before turning on, then select desired speed.
Attachments are difficult to insert/eject.	Incorrect alignment; eject button not fully pressed.	Ensure attachments are correctly aligned with the openings. Press the eject button firmly to release.
Motor seems strained or slows down.	Mixture is too thick or dense; too much ingredient.	Reduce the amount of ingredients. If mixing heavy dough, ensure it does not exceed 850g. Use a higher speed or the turbo function if appropriate.
Unusual noise or smell.	Internal malfunction.	Immediately unplug the mixer. Do not use the appliance. Contact customer support for assistance.

SPECIFICATIONS

- **Brand:** Imetec
- **Model:** 7485 (Crea&Crema)
- **Power:** 500 Watts
- **Motor Speed:** Up to 1200 rpm
- **Number of Speeds:** 5 + Turbo function
- **Attachments:** 2 extra-long 16 cm stainless steel beaters, 2 stainless steel 4 mm dough hooks
- **Max Dough Capacity:** 850 g
- **Dimensions:** 15 x 22 x 22 cm (approximate)
- **Weight:** 1 kg
- **Control Type:** Button
- **Automatic Shut-off:** No
- **Material (Attachments):** Stainless Steel

WARRANTY AND SUPPORT

Imetec products are covered by a standard manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your product or visit the official Imetec website.

For technical support, spare parts, or service inquiries, please contact Imetec customer service. Contact information can typically be found on the Imetec website or in the product packaging.

Online Resources: www.imetec.com