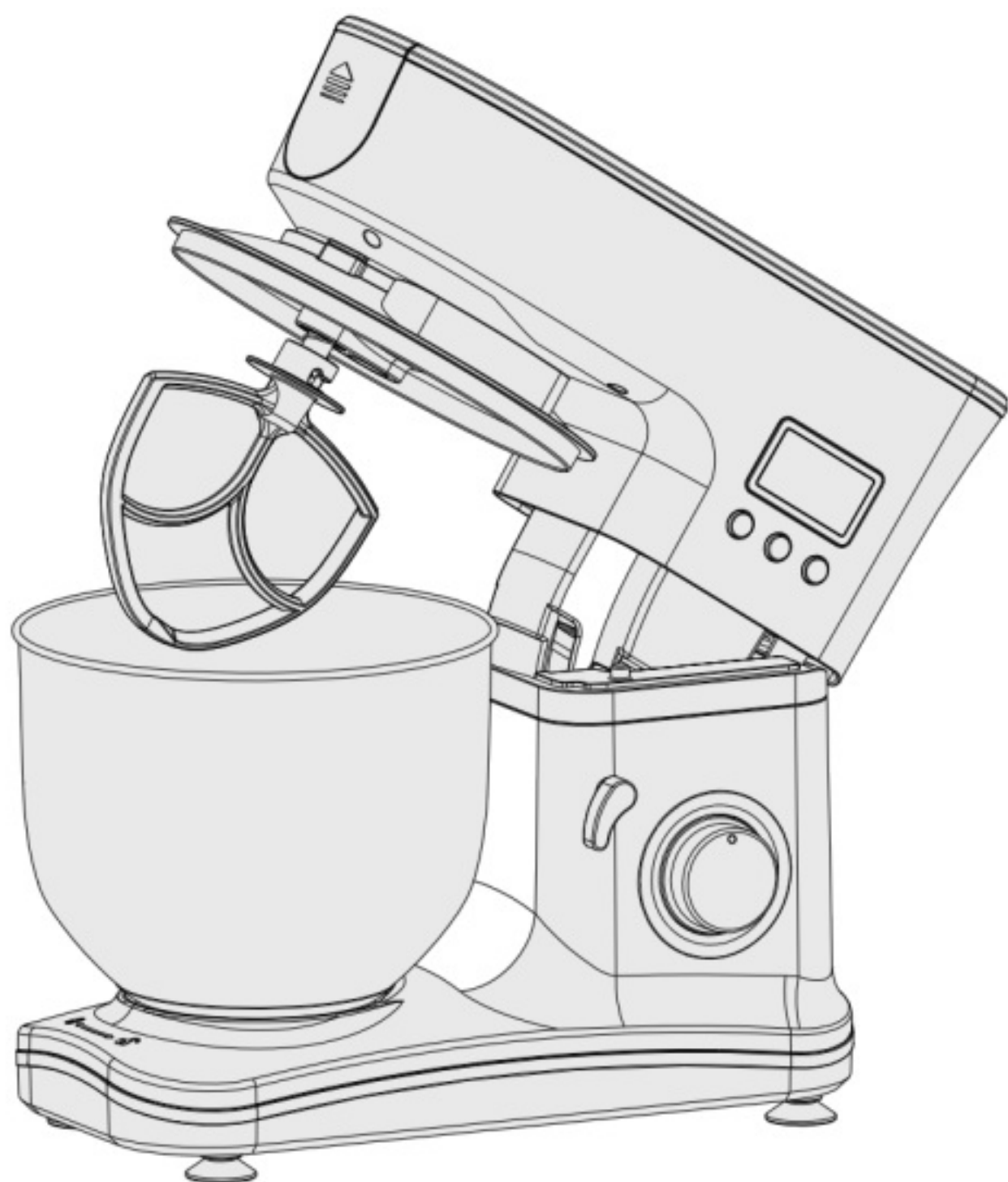




# HAUSWIRT HM740 Chef Gourmet Multi-Function Mixer Machine Instructions

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HAUSWIRT HM740 Chef Gourmet Multi-Function Mixer Machine



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## Know your Hauswirt Kitchen Machine

Congratulations on buying a Hauswirt. With such a wide range of attachments available, it is more than just a mixer. It is a state-of-the-art Kitchen Machine, We hope you will enjoy it.

### Safety

1. Read these instructions carefully and retain for future reference.
2. Turn the speed control to 'O' OFF position and unplug before fitting or removing tools/attachments, after use and before cleaning.
3. Keep your fingers away from moving parts and fitted attachments.
4. Never leave the Kitchen Machine unattended when it is operating.
5. Never let the power unit, cord or plug get wet.
6. Never exceed the quantities stated in the maximum capacity chart.
7. When using an attachment, read and follow the safety instructions that are supplied with it.
8. Take care when lifting this appliance as it is heavy. Ensure the head is correctly latched in the down position and that the bowl, tools, outlet covers and cord are secure before lifting.
9. Take care when removing bowl tools after extended use as they may get hot.
10. Do not move or raise the mixer head with an attachment fitted as the Kitchen Machine could become unstable.
11. Never operate the Kitchen Machine with the head in the raised position.
12. Do not operate your appliance near the edge of a work surface.
13. Misuse of your appliance can result in injury.
14. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
15. Switch on the safety power of 220v-50hz.

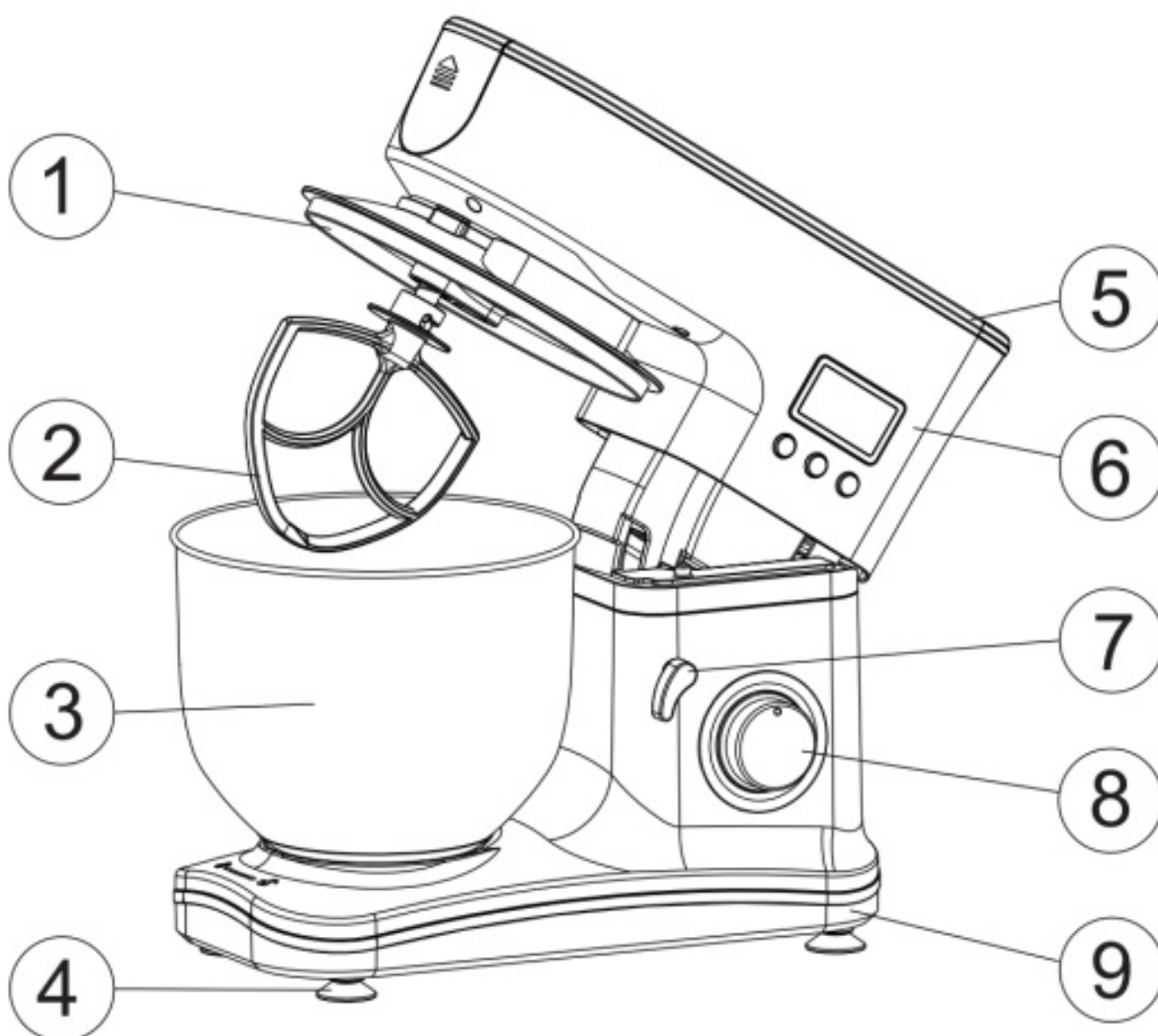
### Notion

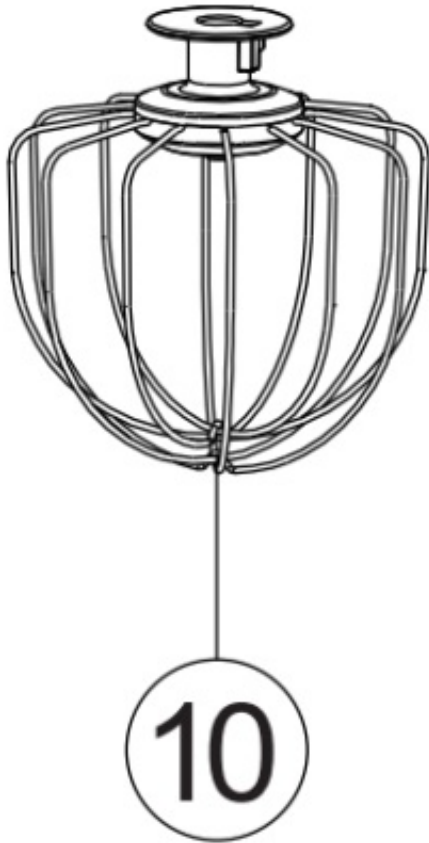
1. Only use the appliance for its intended domestic use. Hauswirt will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
2. Starting the product without setting working time, the product will stop working automatically after working for 10 minutes.
3. The 10-minute limit of single operation time is to ensure that the ration within the specified range will not be excessively kneaded, stirred or whipped to prevent the waste of ingredients.

### Before using for the first time

- Make sure your electricity supply is the same as the one shown on the under side of your machine.
- Wash the parts: see 'care and cleaning' section.

### OVERVIEW





- ① Splashguard
- ② K-beater
- ③ Mixing Bowl
- ④ Suction pad
- ⑤ High-speed outlet
- ⑥ Liquid crystal display(LCD)
- ⑦ Head release lever
- ⑧ Speed and pulse control
- ⑨ Power unit
- ⑩ Mixing Whisk
- Dough hook

## The bowl tools and some of their uses

### K-beater

For making cakes, cookies, pastries, frosting, fillings, puffs and mashed potatoes.

### Dough Hook

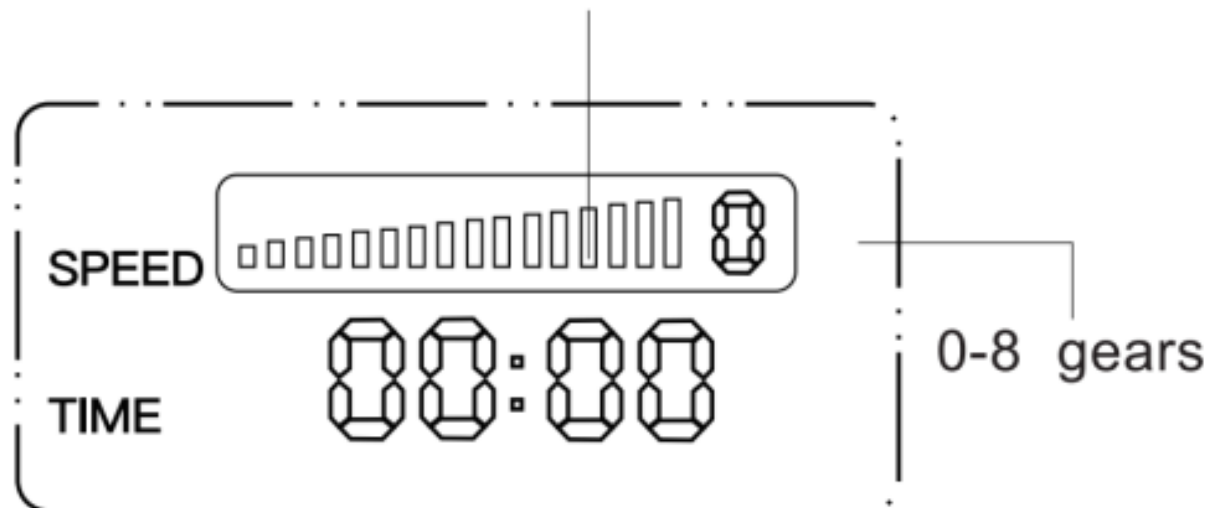
For yeast mixtures only.

### Mixing Whisk

For eggs, cream, batters, fat free sponge, meringue, cheesecake, mousse, soufflé. Do not use the whisk for heavy mixtures (e.g. creaming fat and sugar) – you could damage it.

### Liquid Crystal Display (LCD)

Display is blue when the machine is working, no operation 5min, the machine enter sleep mode.

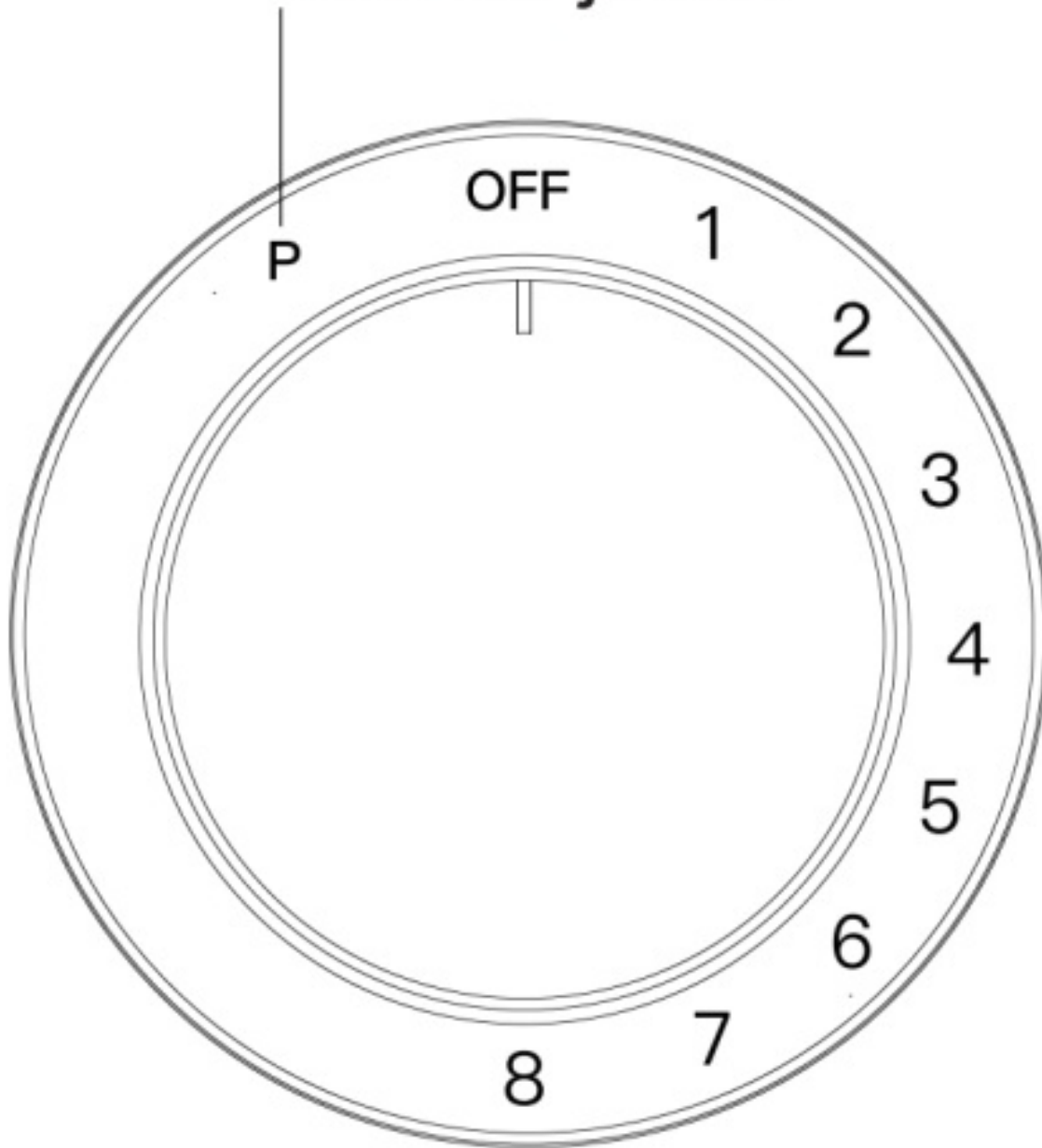


Time count-down  
button



Time count-up  
button

# Plus function only use for juicer



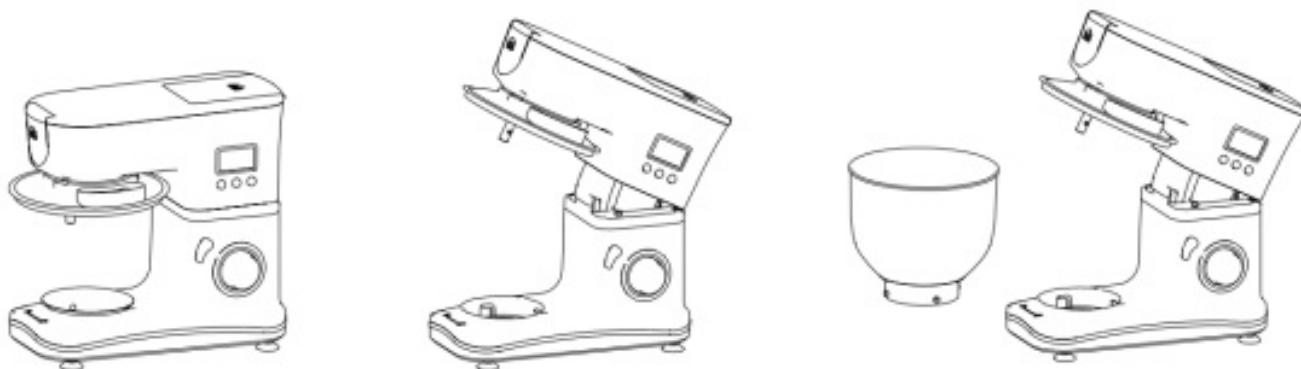
## Timing function setting instruction

1. Select the required accessories, install and fix.
2. Plug it in, the LCD will be bright, the product enters standby mode, the time display "00:00" and the speed display "O"
3. Press the button "+"/" – "to set the processing time (adjustable range: 0 seconds to 10 minutes), and then press" OK "to finish the step ;
4. Rotate the knob to 1-8, and the product starts to work at the preset time;
5. After reaching the set time, the time will display "00:00" and the buzzer will prompt three warning tones.

## USING THE APPLIANCE

## Using the kitchen machine

1. Open the upper head using the release button (7).
2. Place the mixing bowl (3) on the device plate and turn the mixing bowl unit in an anti-clockwise direction until it is fixed.



3. Fix the dough hook (11) or the eggs whisk (10) or the mixer blade (2) onto the blade connector and rotate the blade connector clockwise until it engages firmly.



4. Turn the release button (7) and at the same time press the upper head downwards.
5. Insert the power plug into the power socket.
6. Turn the power switch (8) to the OFF position when finished.
7. Lift the upper head up by turning the release button (7) clockwise. Remove the mixing bowl (3) from the device plate.

## Using the attachment



Attachment	Ingredient	Maximum	Dateline	Gears
Dough hook (Yeast dough)	Flour	800g	5min	1-2
	Salt	89		
	Yeast	16g		
	Sugar	89		
	Water	400g		
	Butter	16g		
K-beater (Egg whites)	Flour	100g	3-5min	1-6
	Custer sugar	100g		
	Butter	100g		
	Egg	two		
Whisk (Wipe cream)	Cream(38% lipid)	800ml	2min	5-8
	Protein	twelve	3min	5-8

## Care & Cleaning

- Always switch off and unplug before cleaning.

### Power Unit And Outlet Covers

1. Wipe with a damp cloth, then dry.
2. Never use abrasives or immerse in water.

### Mixing Bowl & Tool & Splashguard

1. Wash by hand, then dry thoroughly or wash in the dishwasher.
2. Never use a wire brush, steel wool or bleach to clean your stainless steel bowl.  
Use vinegar to remove limescale.
3. Keep away from heat (cooker tops, ovens, microwaves).

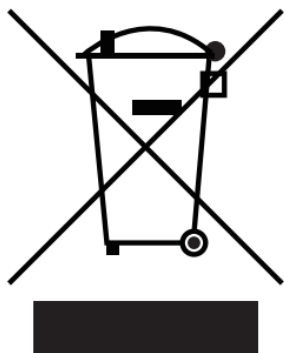
## Troubleshooting guide

Problem	Cause	Solution
The Kitchen MACHINE stops during operation	Overload protection or overheat system activated . Maximum capacity exceeded.	Unplug and check for obstruction or overloading. Turn the speed control to “O” and then restart. If the machine will not operate, remove some of the ingredients to reduce the load and restart. If this still does not resolve the problem, unplug and allow to stand for 15 minutes. Plug in and reselect the speed. If the machine does not restart following the above procedure contact “customer care” for further advice.

#### LCD error code

Error code	Cause	Solution
E03	The cover of high-speed outlet has been removed or the head didn't completely down on the machine .	Installing the cover of high- speed outlet properly or make the head horizontal.

#### ENVIRONMENT FRIENDLY DISPOSAL



#### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

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