



**M PROMIX**  
Master Kitchen



## **Stand Mixer Manual -EN TT-017**

[www.zline-world.com](http://www.zline-world.com)

This heavy duty Stand Mixer has the power, capacity, precision and planetary mixing action ensure efficient mixing and beating, not only can knead even the toughest whole grain bread, also has a sufficient wide range usage. Different speed is engineered for whipping custards, cream, meringues and so on. In words, with this heavy duty stand mixer you could incorporate maximum air and prepare the meals, snack, and dessert wonderful and enjoyable.

## **GENERAL SAFETY INSTRUCTIONS**

Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- This appliance is for household use only.
- Never dip machine into any liquid and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- Always disconnect the product from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Avoid children or other people who do not know the operation of this machine to use it, unless they are under proper instruction. 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.
- If the supply cord is damaged, it must be replaced

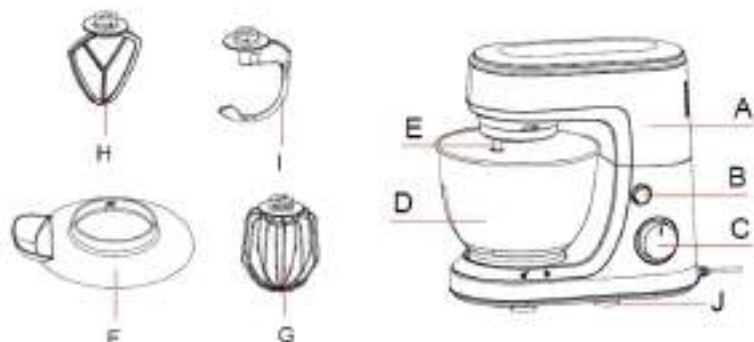
by the manufacture of its service agent or a similar qualified person in order to avoid a hazard.

- Keep your finger away from moving parts and fitted tools. Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Take care when rise up the arm of this appliance in case any strikes.

## **BEFORE CONNECTING TO POWER**

- Before connecting to the power, please check whether the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Using for the first time, rip off all wrapping paper and plastic bags. Clean the fittings.

## KNOW YOUR KITCHEN MACHINE



<b>A.</b>	Base unit	<b>F.</b>	Accessory - Bowl Lid
<b>B.</b>	Locking knob	<b>G.</b>	Accessory - Whisk
<b>C.</b>	Speeds Selector	<b>H.</b>	Accessory - Beater
<b>D.</b>	Mixing bowl	<b>I.</b>	Accessory - Hook
<b>E.</b>	Outlet for accessories	<b>J.</b>	Sucker

## USING THE MACHINE







1. Press **Locking knob (B)** down to lift the arm.
2. Insert **Bowl Lid(F)**, then **whisk (G)** or **Beater (H)** or **Hook (I)** into **outlet(E)**. Sure they are inserted well.
3. Insert **mixing bowl (D)** into the housing and turn the bowl until it locks into place.
4. Fill your ingredients into **mixing bowl (D)**.  
**Must follow the max. weight / time for each accessory.**  
**Cannot over fill ingredients and over time use, or the machine will be destroyed or its performance is not good.**
5. Press **Locking knob (B)** down again and in the same time press down the arm for lock.

6. Plug in then turn **Speeds Selector(C)** to start the machine and set the right speed.

**Follow speeds of each accessory as manual suggested.**

7. After usage, turn the **Speeds Selector(C)** back to the “0” to stop machine. Then remove the plug. Press **Locking knob (B)** again for taking off the accessory.

## CHOOSING THE RIGHT ACCESSORY

Speed	Accessory	Max. Time	Types of processing
Hook Max Speeds 	Hook; 	2-3min	Thick mixture (e.g. bread, pasta)
			Do not put more than 500g of flour with 325g of water.
Beater Max Speeds 	Beater 	3-4min	Medium thick mixture (e.g. with pancakes or cakes)
			Ingredients cannot more than 1/3 bowl.
Whisk Max Speeds 	Whisk 	3-4min	Creams (250ml max) whites in snow (4 eggs max)
Pulse	All	1 min	Short time mixing

## BASE RECIPES TIPS:

### Whipped Cream

- 220ml cold heavy whipping cream

- 40g (2 tbsp) sugar, honey, or maple syrup
- 2.5 g (½ tsp) vanilla or other flavorings

Cool mixer bowl and whisks in the freezer for at least 20 minutes.

Place all Ingredients into the bowl.

Keep whisking until stiff peaks form with max speeds

### **Basic Sponge Cake**

- 4 eggs ( room temperature)
- 225 g caster sugar
- 225 g self-raising flour
- 10 g (2 tsp) baking powder
- 225 g baking spread, margarine or soft butter at room temperature.

Mix eggs, caster sugar, baking powder and baking spread together with slow speed.

Add the flour into the mixture and beat it until the flour is fully incorporated

with slow speed till to Hook Max Speeds.

### **Basic Pizza Dough**

- 200 ml lukewarm water
- 14 g yeast
- 5 g (1 tsp) salt
- 300 g flour
- Splash of extra virgin olive oil

Place all Ingredients into the bowl and knead them at low speed together.

Keep kneading until the flour is fully incorporated with slow speed till to Hook Max Speeds.

## **CLEANING**

1. Before cleaning remove the power cord from the socket.

2. Never immerse the housing with motor in water!
3. Do not use any sharp or abrasive detergents.
4. Only a damp rinsing cloth should be used to clean the outside of the housing.
5. Components that have come into contact with food can be cleaned in soapy water.
6. Allow the parts to dry thoroughly before reassembling the device.



Electrical products should not be disposed of with household waste. Please recycle them at the collection points provided for this purpose. Contact your local authorities or your dealer for recycling advice.