



SC-232 27112018



Stand Mixer

Instruction Manual
Model Reference: SC-232

INTRODUCTION

Congratulations on choosing to buy a Cucina product. All products brought to you by Cucina are manufactured to the highest standards of performance and safety.

Before use, please read this manual carefully. It gives important instructions about safety, use and maintenance of your Stand Mixer. We hope you enjoy using your purchase for many years to come.

Remove all packaging material. You may wish to keep the packaging for future use or storage of your Stand Mixer. Alternatively, dispose of the packaging accordingly.



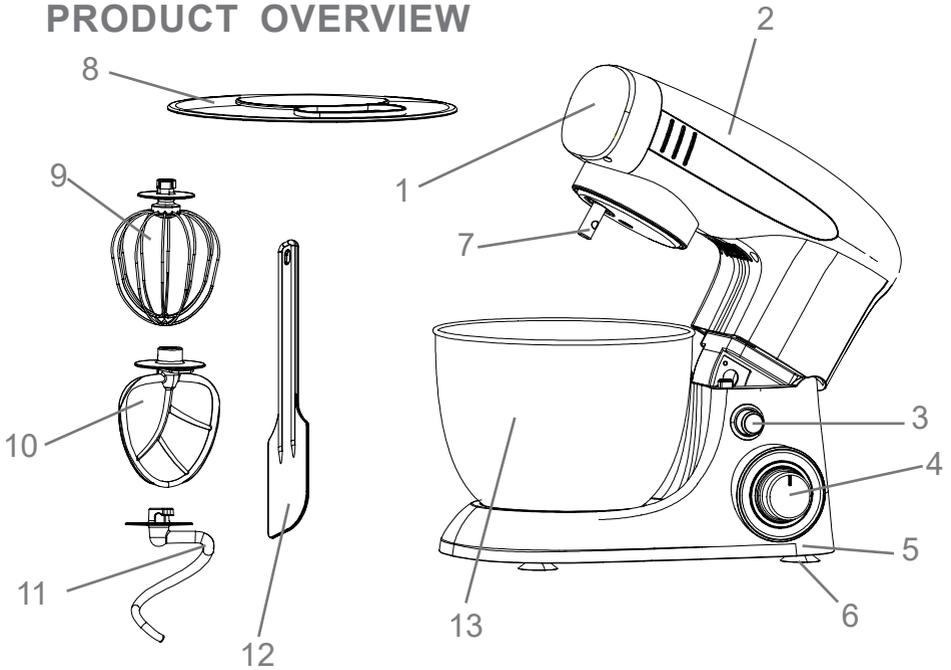
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IMPORTANT SAFETY INFORMATION

- When using the appliance, basic precautions should always be followed including the following:
- To protect against risk of electrical shock do not submerge the appliance or plug in water or other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug the appliance when not in use, changing the accessories and before cleaning.
- Avoid contacting with moving parts.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid injury.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let the power cord hang over the edge of the table or counter.
- Keep hands and utensils away from moving blades or discs while mixing food to reduce risk of severe injury to person or damage to the stand mixer.
- Blades are sharp, handle carefully.
- To reduce the risk of injury, never place cutting blades or discs on base.
- Be certain the bowl is securely locked in place before operating the appliance.
- Always operate stand mixer with the bowl cover in place.
- Turn off the machine before replacing an attachment.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- This appliance is not intended for use by children or other persons without assistance or supervision if their physical, sensory or mental capabilities prevent them from using it safely. Do not play with the appliance.

PRODUCT OVERVIEW



1. Protective cover
2. Swivel arm
3. Release button
4. Speed control knob
5. Motor house
6. Foot pad
7. Motor spindle
8. Bowl cover
9. Whisk
10. Flat beater
11. Kneading hook
12. Spatula
13. Bowl

PRODUCT OVERVIEW

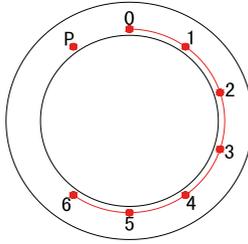
Speed Settings:

0 = Stop

1 = Minimum speed

6 = Maximum speed

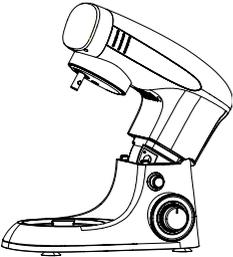
P = Pulse



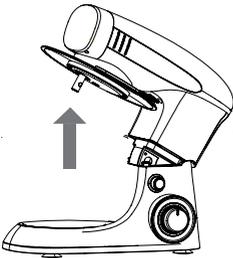
USING YOUR PRODUCT



1. Place the appliance on a flat surface, e.g. a kitchen counter, and make sure it is level.



2. Push the arm release button (3). at the same time lift the swivel arm(2) so that it locks into place with a click, The swivel arm tilts up.



3. Fit the bowl cover (8) onto the swivel arm (2), so that it locks into position securely.



4. Place the food in the mixing bowl (13).
5. Fit the mixing bowl in the recess on the motor house (5).
6. Turn the mixing bowl slightly clockwise, so it locks into position.



7. Fit the required accessory (11 with 10, 9) onto the motor spindle (7) on the underside of the swivel arm (2).

8.

- A. The kneading hook (11) is used for heavy dough, minced meat or other demanding

kneading jobs.

B. The flat beater (10) is used to mix lighter types of dough.

C. The whisk (9) is used for whisking cream, egg whites, etc.

9. Turn the accessory, so the pins on the spindle are aligned with the depressions on the accessory top edge. Press the accessory against the swivel arm and turn it anti-clockwise at the same time until the pins engage and the accessory locks into position securely. The accessory must not be loose nor should you be able to pull it free.



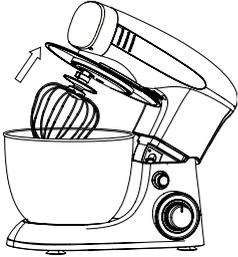
10. Lower the swivel arm so that it locks into place. The bowl cover (8) must fit tightly with the mixing bowl (13), otherwise it is fitted incorrectly. The appliance is now ready for use.

11. Plug the power cord into main power socket and switches it ON. Turn Speed control knob to speed1 (or any speed setting) indicator light on the control panel will now be illuminated.

12. Select the speed you want using. Speed button 1 is the slowest and speed button 6 is the fastest speed.

Recommended speeds, time and capacity are shown in the table below.

13. If you need to scrape inside the mixing bowl, wait until the accessory has stopped completely. Use the spatula, never your fingers.



14. Switch off the appliance by pressing the OFF button when you have finished mixing. Switch off the appliance at the switch and unplug it before you change the accessories, or before you take the appliance apart or when not in use.

15. Press the swivel arm release button (3), at the same time lift the swivel arm with one hand so that it locks into place with a click.

16. Remove the accessory by turning it clockwise.

RECOMMENDED SETTINGS

Below are the settings that we recommend, however this is up personal preference.

Accessories	Picture	Speed	Time	Capacity
Kneading Hook		1,2	30 sec at speed 1 and the 3-5 mins at speed 2	700g Flour and 420ml water
Flat Beater		2-4	5-7 minutes	
Whisk		5-6	5-7 minutes	Between 3 and 15 eggs

CLEANING

When cleaning the appliance, you should pay attention to the following points:

- Remove plug from the mains socket, and allow the appliance to cool down before cleaning it.
- Do not immerse the motor section of the appliance in water and make sure no water enters the appliance.
- Clean the motor section by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
- Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
- Take the appliance apart and clean all of the accessories separately. All of the accessories separately can be cleaned in warm water.

IMPORTANT! Allow to dry fully after cleaning before using again. Do not use the appliance if damp.

- We recommend you lubricate the meat screens with vegetable oil after cleaning, and store them in grease-proof paper to minimise the risk of rust and discolouration.
- After washing and drying, immediately place attachment into the protective sleeve for storage.

SPECIFICATION

Bowl Capacity	4L
Bowl Material	Stainless Steel
Speeds	6 + Pulse function
Accessory Material (Dough Hook & Flat Beater)	Aluminium Alloy
Accessory Material (Whisk)	Stainless Steel
Power	800W
Motor	7630 Motor
Voltage	220-240V 50Hz

AFTER SALES SUPPORT

If you need help using your product, please contact Giani Ltd:-

- Telephone: 0161 480 6204.
- Email: info@gianiuk.co.uk.
- Website: www.gianiuk.co.uk.
(Replacement instruction manuals are available to download from the website).

PRODUCT GUARANTEE (UK ONLY)

If your product ceases to function within 1 year from the date of purchase, the retailer will replace it free of charge, provided:

- You have not misused, neglected or damaged it. There is a fault with your products hardware and not the Tablets software.
- It has not been modified (except by Giani Ltd).
- It was not purchased second hand.
- It has not been used commercially.
- You can supply proof of purchase, indicating the price you paid and where and when the product was purchased.

This guarantee does not affect your statutory rights.

DISPOSAL INFORMATION

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

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 product 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 products separately, the product is marked with a crossed-out wheeled dustbin.



Giani Ltd
Stockport, SK2 6RH

