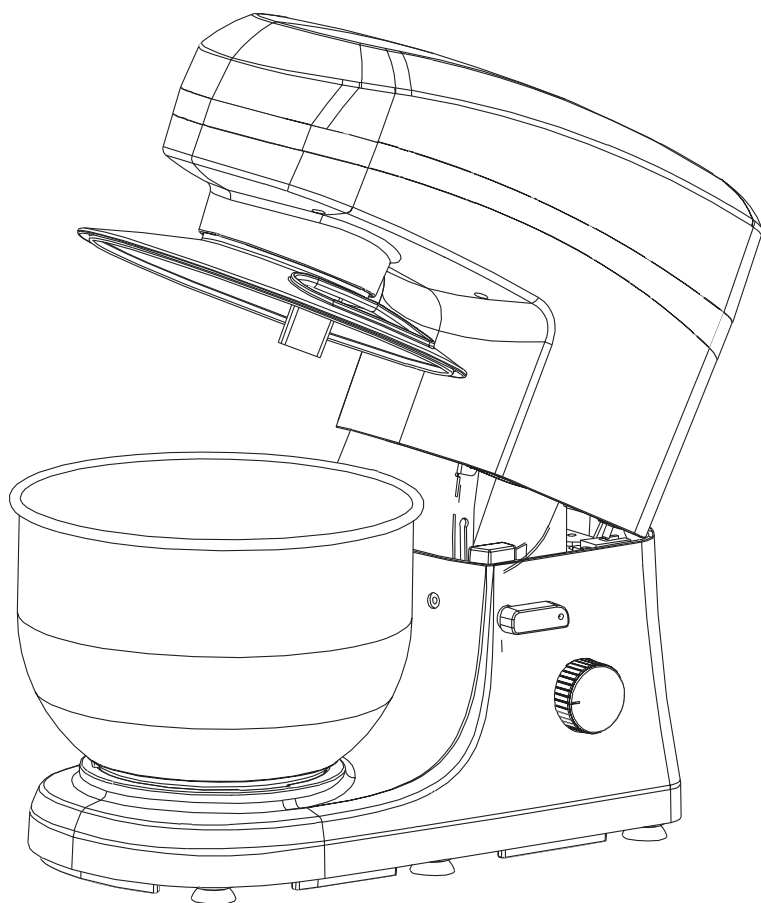


CUCINA
by *Giani*

IM-GCSM-983160513



Stand Mixer

Instruction Manual

Model Reference: GCSM-983

Thank you for Purchasing this Product

You may already be familiar with using a similar product, but do please take the time to read these instructions – they have been written to ensure you get the very best from your purchase

Safety is Important

To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product.

Keep these instructions in a safe place for future reference.

Technical Information

Voltage/Frequency: AC 220-240V 800Watt

Mixing Bowl Capacity: Maximum 5 Litres

Maximum operation time: 4 minutes

WARNING!

The maximum running time for this product is 4 mins. Do not exceed this time or it may cause the motor to overheat. Allow the product to cool down between uses.



INSTRUCTIONS FOR USE

GCSM-983

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Product Safety

Please read these instructions before operating the appliance.

- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- The device should only be used for its intended purpose.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or any other heat source.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or any other liquid.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or counter.
- Switch off the appliance before changing accessories.
- Make sure that the voltage shown on the rating plate corresponds with that of your mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (220-240V). The motor must always be switched off before the stand mixer is connected with the mains supply. (Switch (3) in the "0" setting).
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Unplug the appliance when not in use or before cleaning.
- Do not use outdoors. Only suitable for indoor use.
- Do not use the device when the head is lifted up.
- During use, do not touch moving part with your fingers.
- Never operate empty and without supervision.
- Repairs should only be carried out in a qualified workshop.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given full supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions/safety notes.

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Electrical Safety

Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

A 13 amp BS1362 ASTA approved fuse must be fitted.

There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel. The mains lead of this product is not replaceable by the user. If the mains lead is damaged, the entire appliance should be returned to the Customer Service Department.

Do not allow this product to be exposed to rain or moisture during use or storage. Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-rewireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. Follow the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause an electrical hazard.

Electrical Safety

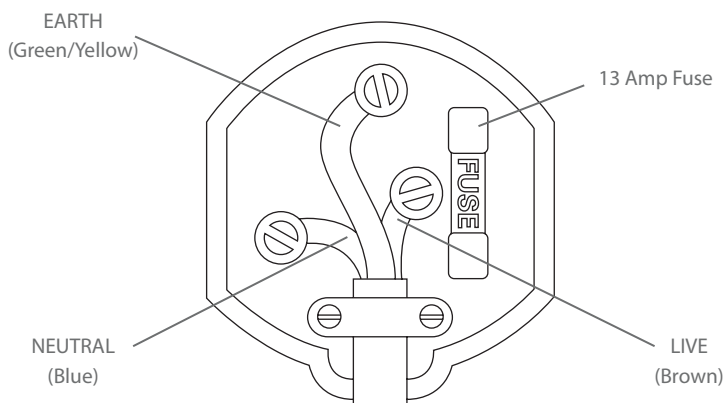
The wires in the power cable of this product are coloured in accordance with the following code:

Blue = Neutral Brown = Live Green/Yellow = Earth

If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

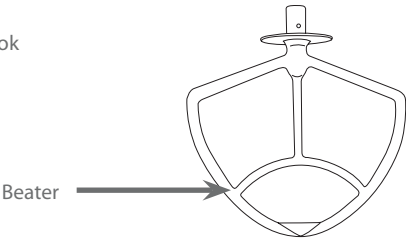
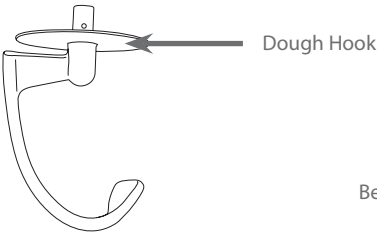
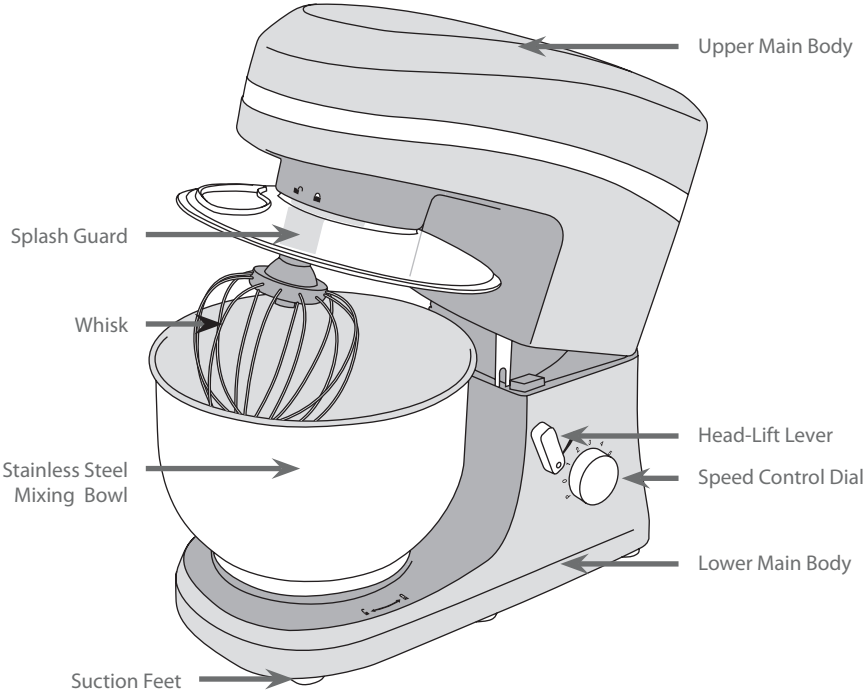
- The wire which is coloured Blue must be connected to the terminal which is marked N or coloured Black.
- The wire which is coloured Brown must be connected to the terminal which is marked L or coloured Red.
- The wire which is coloured Green/Yellow must be connected to the terminal which is marked with the earth symbol (\perp) or coloured Green, or Green/Yellow

**Plug should be BS1362/ASTA approved.
Fit a 13 Amp fuse.**



Ensure that the outer sheath of the cable is firmly held by the clamp.

Features



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in this booklet.

Before First Use

Before using your stand mixer for the first time, remove any packaging material and promotional labels. You may wish to keep the packaging for future use or storage for your stand mixer.

Wash the mixer attachments, stainless steel mixing bowl and splashguard, in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Wipe the stand mixer with a soft damp cloth to remove any manufacturing dust.

Before assembling, ensure the speed control dial is turned to the OFF position.

The suction feet underneath the unit are designed to stick to the work surface to prevent the unit from travelling along the counter. Press these down firmly in place to adhere to the work surface.

Take out the required length of cable from the cable tidy on the base of the device and connect the device to the mains supply.

How to Use the Stand Mixer

11. Add the food ingredients to the bowl in accordance with the recipe, and then open the upper main body using the head-lift lever (2) see Fig 2 and 3.

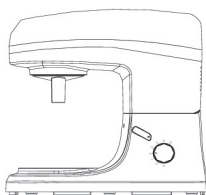


Fig. 2

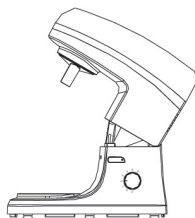


Fig. 3



Fig. 4

2. Place the mixing bowl (6) on the base, and turn the mixing bowl in an anticlockwise direction until it is fixed in position see Fig 4.
3. Attach the splashguard if using (7), see below on how to attach. See Fig 5.

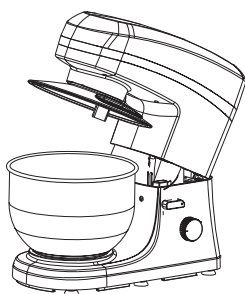


Fig. 5

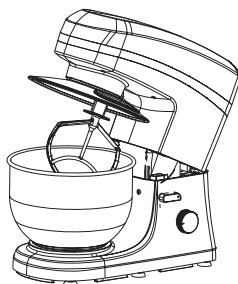


Fig. 6

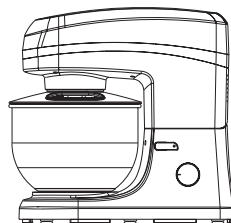
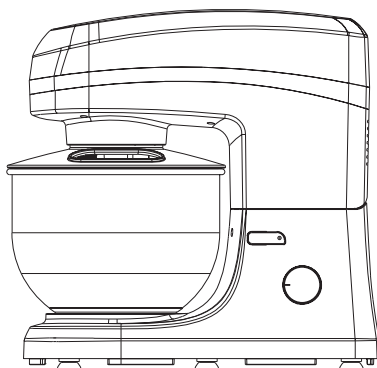
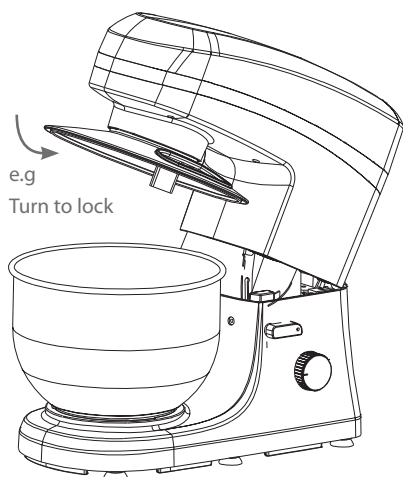


Fig. 7

4. Fix the Beater (8) the whisk (9) or the dough hook (10) onto the blade connector and rotate the blade connector clockwise until it engages firmly see Fig 6.
5. Turn the head-lift lever (2) in the direction of the arrow (on the machine) and press the upper main body (1) downward with one hand see Fig 7 .
6. Insert the power plug in the power socket and turn the speed control dial (3) to the "P" setting for the pulse option or set the speed control dial to the desired position 1-6 for longer usage.
7. When finished, turn the speed control dial to the "0" setting. Lift up the upper main body turning the head lift lever (2) clockwise, and remove the mixing bowl by turning it in a clockwise direction.

To Fit and Use Your Splashguard

1. Raise the mixer head until it locks into position.
 2. Fit the bowl onto the base.
 3. Push the splashguard onto the underside of the mixer head and turn anti-clockwise to lock into position
 4. Insert the required tool.
 5. Lower the mixer head.
 6. Remove the splashguard by raising the mixer head and turn it clockwise to un-lock.
- During mixing, ingredients can be added directly to the bowl via hole in the splashguard.
 - You do not need to remove the splashguard to change tools.



The Accessories

The Beater

This is used for making cakes, biscuits, pastry, icing, fillings and mashed potato.

1. Select speed 1 or 2 to start and increase to your desired speed, be careful not to over mix otherwise your cakes, biscuits or pastry may be dense/tough in texture.
2. You can add additional ingredients such as eggs, dried fruit, nuts or chocolate chips via the hole in the splashguard without the need to stop the machine.
3. When filling the mixing bowl, please ensure that the maximum quantities are not exceeded.
4. It may be necessary during mixing to stop the machine and lift the upper main body to scrape down the bowl to ensure all ingredients are incorporated fully.

The Dough Hook

This is used for mixing bread and pizza dough.

1. The recommended flour to water ratio is 5 : 3
2. Select speed 1 and mix for 20 seconds and then increase to speed 2 for a further 20 seconds. Then increase to speed 3 for about 3 minutes until stretchy dough has formed and the bowl is clean.
3. Do not exceed the maximum quantity of mixture of 2kg.
4. Remove the dough from the bowl and allow to double in size in a warm place. Knock back and then re-knead by hand and form into your desired shape.

The Whisk

This is used for mixing meringues and cream but is also great for batters, cheesecakes, mousses and soufflés.

1. For mixing egg whites the minimum recommended egg whites is 3, select speed 4-6 and whip the egg whites without stopping for about 4 minutes, until stiff.
2. For whipping cream the minimum quantity recommended is 100ml select speed 4-6 for about 4 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.

Hints and Tips – Getting the best from your Stand Mixer

- When making cakes use butter or margarine at room temperature this beats with the sugar easier and you will incorporate more air for a better result.
- When making pastry, it is best to use very cold butter and ice cold water.
- Eggs at room temperature are best for whisking, so take them out of the fridge an hour before you need to use them.
- Bread dough works best if you add the water first before other ingredients.
- A clean bowl is essential when whisking egg whites, if there is any grease present they will not increase in volume.
- When making bread if you hear the machine straining, switch it off, remove half the dough and mix each half separately.
- It is best not to use the whisk for creaming butter and sugar together as this may damage the attachment, the beater is recommended for this.
- It may be necessary to scrape down the bowl from time to time to ensure even mixing, switch off the machine and lift the machine head use a spatula to do this.

Cleaning

1. Before cleaning, please ensure that the speed control dial (3) is at the "0" position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the unit, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and splash guard do not use any abrasive detergents or alcohol.
5. To clean the unit, NEVER submerge it in water or any other liquid.
6. The beater, whisk and dough hook are not dishwasher safe. The accessories should only be cleaned in warm soapy water.
7. The mixing bowl is dishwasher safe the bowl can also be cleaned with warm soapy water. Do not use any abrasive detergents as it may scratch the cosmetic finish

Storage

Store your stand mixer in the original box or in a clean dry place.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT

The Waste Electrical and Electronic Equipment Regulations 2006 (the WEEE Regulations) came into effect in the United Kingdom on 1st July 2007. The Regulations have been designed to prevent/reduce the amount of waste electrical and electronic equipment by promoting its reuse, recycling and recovery. The separate collection of WEEE saves energy and resources and avoids hazardous materials from going to landfill.



Electrical and electronic equipment is any product that relies on electricity or batteries to perform its primary function, for example a kettle or a watch.

Products which are covered by the WEEE Regulations have a crossed out wheelie bin symbol on either the product itself or the packaging.

The symbol aims to encourage you to identify and dispose of a WEEE product separately from other household waste when it reaches the end of its life.

From 1st July 2007, Giani UK Ltd is required to offer a free method of disposal of your old electrical and electronic equipment. Giani UK Ltd has contributed towards the development of WEEE collection facilities, known as Designated Collection Facilities (DCF), for consumers to use throughout the UK.

If you have old electrical or electronic product that has reached the end of its life, you can deposit it free of charge for segregation at Civil Amenity Sites which are registered as DCF.

To find your nearest WEEE collection point visit **www.recycle-more.co.uk**

Please have your postcode ready to type in the recycling bank locator.

You can also call the recycle-more helpline on **08450682572**





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