Bonsenkitchen

Hand Mixer
Operation Instructions

Model: HB8008

www.bonsenkitchen.com

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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

- Read all instructions.
- Before using check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid an electric shock.
- Do not let cord hang over edge of table or counter or hot surface.
- Avoid contacting moving parts.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- The appliance cannot be used for chopping ice or blending hard and dry substance, otherwise the blade could be blunted.
- Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
- Do not let cord contact hot surface, including the stove.
- 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- The use of accessory not recommended by the manufacturer may cause injuries to persons.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never eject beaters/dough hooks when the appliance is in operation.
- Turn the appliance OFF, then unplug from the outlet when not in use, before

assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Permanently Installed – Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.

- Ensure fingers are kept well away from moving beaters and dough hooks.
- Remove beaters from mixer before washing.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- Do not operate the appliance for other than its intended use.
- Do not use outdoors.

HOUSEHOLD USE ONLY

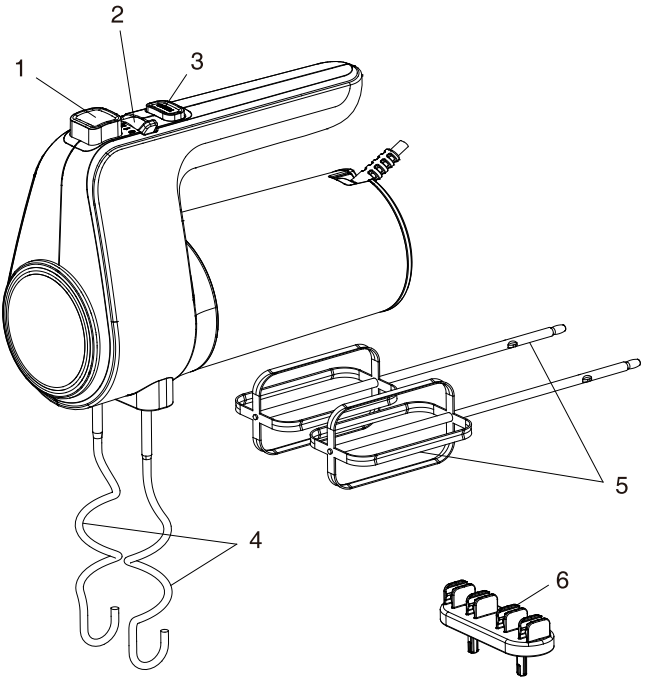
SAVE THESE INSTRUCTIONS

SPECIAL NOTES ON CORD PLUG

This appliance has a polarized plug (one blade is wider than the other).To reduce the risk of electric shock, the plug can fit into a polarized socket only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

KNOW YOUR HAND MIXER

1. Ejector Button
2. Speed Selecor
3. Turbo Button
4. Dough Hook
5. Beaters
6. Fixing bracket



TECHNICAL DETAILS

120V~ 60Hz 250W

USING YOUR HAND MIXER

- Assemble proper beaters or dough hooks into mixer.

  NOTE: Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks can not be inserted in reverse.

- Ensure that the unit is at the “0” setting, then plug in the power source.

- Set the speed selector to your desired speed. There are 6 speed settings to be selected. When kneading yeast dough, suggesting to select the speed selector by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing turbo button.

  WARNING: Do not stick knife, metal spoons, fork and so on into bowl while operating.

  NOTE: Please don’t let the unit contact acid food.

- The max operation time per time shall be less than 5 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles.

  NOTE: During operation you may rotate the bowl with hand to achieve the best results.

- When mixing is complete, turn the speed selector to “0” setting, and unplug the cord from power outlet.

- If necessary, scraping the excess food particles from the beaters or dough hooks by rubber or wooden spatula.

- Hold the beaters or dough hooks with one hand and press the Eject button firmly down with the other hand to remove the beater or dough hooks.

  NOTE:

  1. Remove the beaters or dough hooks only the speed selector at the “0” setting.

  2. During operation, you can put the mixer vertically, but make sure the speed selector is at the “0” setting.

CLEANING AND MAINTENANCE

- Unplug the appliance and wait it completely cool down before clean.
- Wipe over the outside surface of the head with a damp cloth and polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Wash the beaters and dough hooks in warm soapy water and wipe them with a dry cloth. The beaters and dough hooks may be washed in the dishwasher.

  CAUTION: The mixer can not be immersed into water or other liquid.

  Warning: Any other serving should be performed by an authorized service representative.

- After finish cleaning, store the beaters and dough hooks on the fixing bracket by following the operation as below:

  1. Fix the beaters and dough hooks on the fixing bracket (see Fig.1).

  2. Insert the fixing bracket into the two sockets of mixer (see Fig.2).

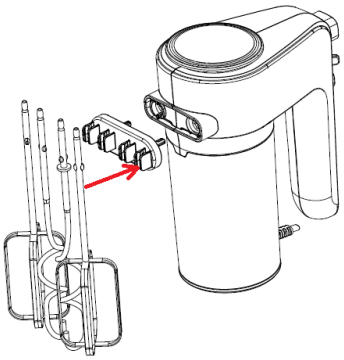


Fig.1

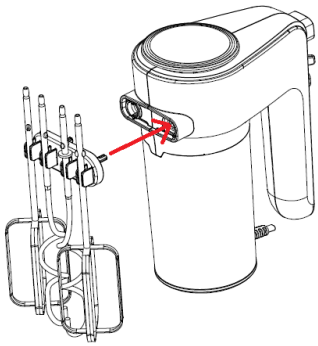


Fig.2

COOKERY TIPS

- Refrigerated ingredients, i.e., butter and eggs should be at room temperature before mixing beginning. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then adding to the mixture.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
- Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

WARRANTY CLAIM PROCEDURE

To ensure quick processing of your case, please observe the following instructions: Please have the till receipt and the item number (S/N: 12345) available as proof of purchase. You will find the item number as a sticker on the rear or bottom of the appliance. If malfunctions or other defects occur, please contact our customer service listed either by telephone or by email.

If you request any further assistance, please contact us:

Customer service: **support@bonsenkitchen.com**

1-888-965-8032

ENVIRONMENT FRIENDLY DISPOL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

Register your product at **www.bonsenkitchen.com**
to get more perks!

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