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Mit Ihrer inspirierenden Bewertung wird COSTWAY konsistenter sein, um Ihnen EIN SCHÖNES EINKAUFSERLEBNIS, GUTE PRODUKTE und EFFIZIENTEN SERVICE zu bieten!

Avec votre évaluation inspirante, COSTWAY continuera à fournir une EXPÉRIENCE D'ACHAT PRATIQUE, des PRODUITS DE QUALITÉ et un SERVICE EFFICACE !

Con su calificación inspiradora, COSTWAY será más consistente para ofrecerle EXPERIENCIA DE COMPRA FÁCIL, BUENOS PRODUCTOS y SERVICIO EFICIENTE.

Con la tua valutazione incoraggiante, COSTWAY sarà più coerente per offrirti ESPERIENZA DI ACQUISTO FACILE, BUONI PRODOTTI e SERVIZIO EFFICIENTE!

Dzięki twojej opinii COSTWAY będzie mógł oferować jeszcze WYGODNIEJSZE ZAKUPY, LEPSZE PRODUKTY i SPRAWNIEJSZĄ OBSŁUGĘ KLIENTA.

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**USER'S MANUAL**

**Stand Mixer**

**EP24940US**



## Technical Data

Model: SM-1510N/EP24940US

Rated voltage: 120V~60Hz

Power consumption: 380W

Protection class: II

## General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors (except if it is designed to be used outdoors). Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).
- Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged.
- Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following "Special Safety Instructions".

## Children and Frail Individuals

- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

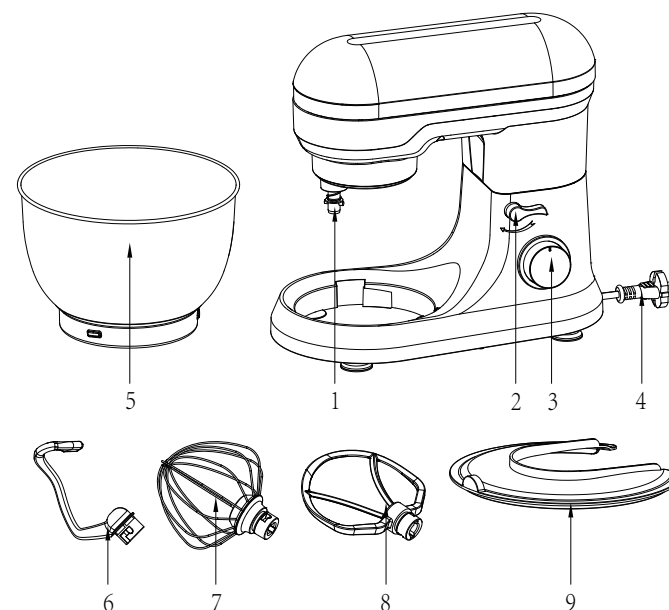
**Caution!** Do not allow small children to play with the foil as there is a **danger of suffocation!**

- In order to protect children or frail individuals from the hazards of electrical equipment, please ensure that this device is only used under supervision. This device is not a toy. Do not allow small children to play with it.

## Special safety Instructions for this Machine

- Only operate this machine under supervision.
- 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.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

## Overview of the Components



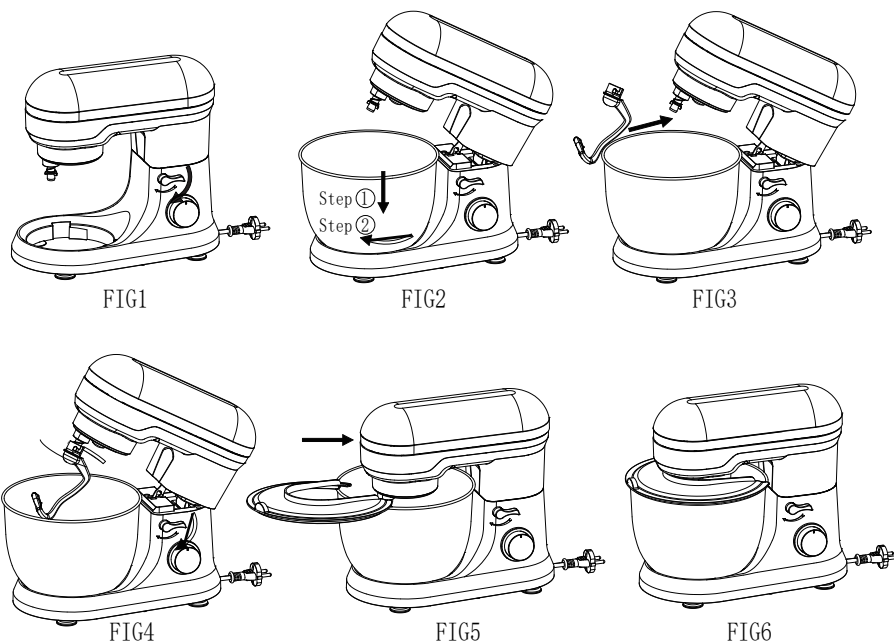
### Main Components and Standard Accessories:

1	Output shaft	6	Dough hook
2	Tilt-up knob	7	Whisk
3	Speed Control Dial	8	Beater
4	Power Cord	9	Bowl cover
5	Mixing bowl		

## Before using Stand Mixer

1. Before assembling the appliance, remove and safely discard any packaging material.
2. Wash the mixing bowl, Beater, Dough Hook and Whisk attachments in warm soapy water with a soft cloth then rinse and dry.

## ing Stand Mixer






1. Set the Speed Control Dial to the "OFF" position.
2. Place one hand on top of the Mixer Head and with other hand downward rotating the Tilt Button as per the arrow showed to lift the Mixer Head up until it stops. Release the "Tilt" button. The Mixer Head will lock into the elevated position.
3. Fit the bowl so that it aligns with the grooves on the Mixer Stand. To lock the mixing bowl, turn it clockwise following "LOCK" on the Mixer Stand. Make sure that the mixing bowl is securely locked in place.
4. Insert the Dough Hook, Beater or Whisk attachment depending on which attachment the recipe requires. Align the chosen attachment so that grooves on attachment align with the Attachment Shaft located under the Mixer Head. With some pressure, push the attachment towards the Mixer Head, lifting the Attachment Shaft spring upwards and twist the attachment in an anti-clockwise direction. Make sure that the attachment is securely locked in place.
5. Add ingredients into the Mixing Bowl supplied as listed in the recipe. Do not overfill the bowl. It is recommended not to mix more than 1.0Kg mixture each time. For kneading dough, the proportion of flour and water is near 2:1 such as 500g dough+270g water.

6. Place one hand on top of the Mixer Head and with other hand downward rotating the Tilt Button as per the arrow showed. Push the Mixer Head down so that it is in the horizontal position and the Dough Hook, Beater or Whisk attachment is inside the Mixing Bowl. Release the "Tilt" button.
7. Lay the Bowl Cover on the Bowl and then push it horizontally to the right to cover the bowl.
8. Plug the power cord into the mains supply. This will make the Speed Control light up.
9. Turn the Speed Control clockwise to select a speed and start mixing. It's recommended that mixing is started at a lower speed to prevent splattering and then increased to suit the recipe. Consult the Mixing Guide for example speeds.
10. Use the Pulse Function when you require a quick burst of power or for quick incorporations. Turn the Speed Control Dial in an anti-clockwise direction and hold it in this position. When the dial is released, it returns to the "OFF" position automatically.
11. When mixing is complete, turn the Speed Control Dial to the "OFF" position, switch the appliance off at the power outlet and remove the power cord from the outlet.
12. Pull the Bowl Cover horizontally to the left to take it out.
13. Remove the Dough Hook, Beater or Whisk -- Lifting up the Mixer Head, then hold onto the assembled attachment. With some pressure, push the attachment towards the Mixer Head, lifting the Attachment Shaft spring upwards and twist the attachment in a clockwise direction. Pull the attachment away from the Attachment Shaft to remove it from the Mixer Head.
14. Clean the parts as described under "Cleaning".

### NOTE:

- Max. operation time: With heavy mixtures, do not operate the machine for more than six minutes, and then allow it to cool down for a further ten minutes.
- When kneading dough, do not use the speed over 5 levels.
- During working, it's getting hot for the Top Cover. It's normal phenomenon. It will not affect the performance of the machine.
- Always begin mixing at a low speed, then increase to a high speed to prevent splattering.

## Mixing Guide

Use	Picture	Levels	Time(Min)	Maximum	Remarks
Dough hook		1-5	<b>3-5</b>	650g flour and 350g water	Heavy mixtures(e.g. bread or short pastry)
Beater		1-6	<b>3-10</b>	400g flour and 400~500g water	Medium-heavy mixtures(e.g.crepes or sponge mixture)
Whisk		7-8	<b>3-10</b>	3 egg whites (Minimum)	Light mixtures (e.g. cream,egg white, blancmange)

## Cleaning

- Before cleaning,make sure the appliance has been unplugged from the power supply.
- Never immerse the appliance into any liquid.
- Hand wash the Dough Hook,Beater,Whisk and mixing bowl in warm soapy water with a soft cloth after each use.Rinse and dry thoroughly.
- Clean the housing of the appliance with a damp cloth only.
- Do not expose them to heat or caustic cleaner.If so,they might become misshapen or discolored.
- Do not use any sharp or abrasive detergents..

## Disposal



**Do not dispose of the device in normal domestic waste.**

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.