

LAKELAND

INSTRUCTION BOOKLET

7L STAND MIXER



Model: 32925

LAKELAND 7 LITRE STAND MIXER

Thank you for choosing the Lakeland 7 Litre Stand Mixer.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The 7 Litre Stand Mixer is perfect for mixing, whipping and kneading ingredients for your favourite cakes, bakes, biscuits and breads. The 7 Litre Stand Mixer has a built-in fermenting function.

It has three versatile attachments; a dough hook, for kneading to use on lower speeds for combining dry ingredients with liquid, and thicker mixtures like bread dough and muffins; a beater, for mixing to use on medium speeds to mix cakes, icing and dips; and a whisk, for whisking to use with higher speeds for whipping cream, meringues and eggs. The planetary mixing action works at 6 speeds to ensure even blending and the powerful 1800W motor. The stand mixer has a built in timer and a stainless steel 7 litre bowl has a splatter guard to minimise mess.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

CONTENTS

Product features	3
LED Control panel.....	4
To use the LED control panel	5
Safety cautions	6-7
Assembling your 7 Litre Stand Mixer and using for the first time	8-9
Instructions for use	10
A guide to speed settings	11
Fermenting.....	12
Hints and tips	13
Frequently asked questions	13
Care and cleaning	14
Technical information.....	15
Electrical connections	15
Recycling your electricals	15

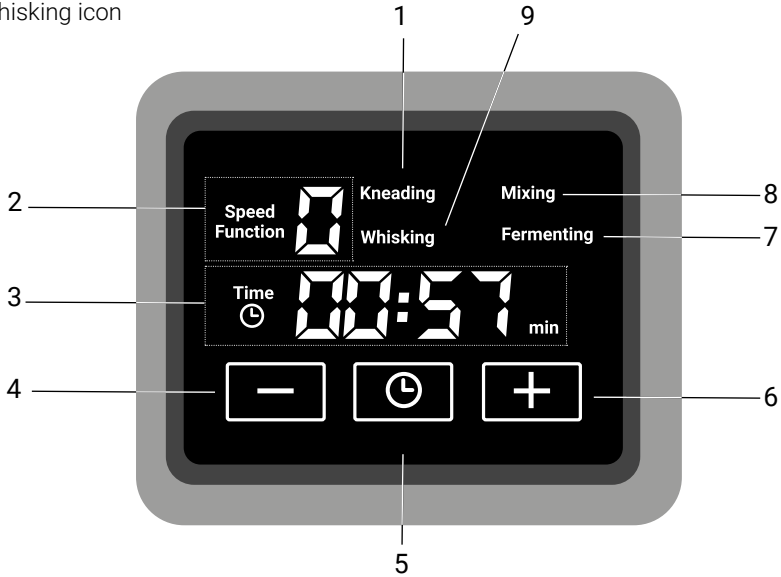
PRODUCT FEATURES

1. Arm
2. Attachment lock
3. Cord and plug
4. LED control panel
5. Tilt lever
6. Speed control dial
7. Base unit
8. Bowl lock
9. Splatter guard feed hole
10. Splatter guard
11. Mixing bowl
12. Beater
13. Whisk
14. Dough hook



LED CONTROL PANEL

1. Kneading icon
2. Speed function icons
3. Time function icons
4. Decrease button
5. Time button
6. Increase button
7. Fermenting icon
8. Mixing icon
9. Whisking icon



TO USE THE LED CONTROL PANEL

When the stand mixer is plugged in and switched on at the wall socket the LED control panel and speed control dial will illuminate, the appliance will beep 5 times and will enter standby mode.

CHANGING THE SPEED SETTINGS

- When the LED control panel is illuminated, the speed function will show '00'. To change the speed setting between 1 and 6, twist the speed control dial clockwise through the various settings.
- On the LED control panel, settings 1 and 2 are for Kneading, settings 3 and 4 are for Mixing and settings 5 and 6 are for Whisking, the corresponding words will appear the LED control panel.
- Once you have chosen your desired speed the stand mixer will start and can work independently without the timer in operation.
- When in operation the LED control panel will show the speed function and show the name of it.
- The timer will count up in minutes and seconds 'mm:ss'.

TO SET THE TIMER FUNCTION


- To activate the timer function, press the time button, the default working time is 10 minutes. The LED control panel will change from showing '00:00' which is not flashing to '10:00' which will be flashing.
- 10 minutes is the default time for the mixing functions and 60 minutes is the default time for the fermenting setting.
- The time can be reset by pressing the '+' and '-' buttons.
- Press either the increase button '+' to change the timer in minutes and seconds 'mm:ss' between 0 seconds and 99 minutes and 59 seconds. You can decrease by pressing the decrease button '-'.
- The time will increase in either 1 minute or 5 second intervals, press and hold the increase or decrease buttons to move through the time more quickly.
- Next, set the speed by rotating the speed control dial, the LED control panel shows speed and function synchronously, and the appliance will start working.
- The time on the screen will start to countdown.
- When the timer has counted down to 00:00 the appliance will stop working and there will be an audible quick beep, 10 times. Turn the dial to the '0' position.

If no buttons are pressed within 3 minutes the LED control panel will go off and the stand mixer will go back into standby mode. The speed control dial can be rotated to take the appliance out of standby mode.

SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or base in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.

- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not use the appliance with wet hands.
- Do not put your hands or utensils inside the mixing bowl while the stand mixer is on, to avoid the risk of injury and damage to the appliance. Avoid contact with rotating parts.
- To add food to the bowl, twist the speed control dial to '0' off position first. If you are using the splatter guard add food through the feed hole, pulse the mixer if the attachment is blocking the feed hole.
- Replace the attachments if they show any signs of damage.
- Never leave the appliance unattended while switched on.
- Do not operate the appliance when empty.
- Do not use the appliance near an oven, hot surface or other source of heat. Use it at least 10cm away from walls and other surfaces to allow sufficient airflow.
- Make sure the attachments are securely locked into place before switching on the appliance.
- Heavy mixtures: Do not operate the stand mixer continuously for more than 6 minutes. Allow the motor to rest for 10 minutes between each use.

ASSEMBLING YOUR 7 LITRE STAND MIXER AND USING FOR THE FIRST TIME

- Unpack the stand mixer, remove all the packaging materials.



- With one hand on top of the arm twist the 'TILT' lever, and gently raise it.



- Hold the splatter guard with both hands and gently push it down off the end of the arm. It may be stiff the first few times you do this.

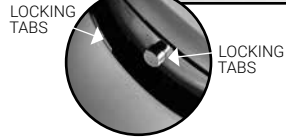


- Hold the bowl with both hands and twist anticlockwise to remove it from the base unit.
- Before first use, wipe the base unit with a clean damp cloth.
- Wash the attachments, bowl and splatter guard in warm soapy water rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- **Warning:** Do not insert the plug into a socket and turn on the stand mixer before you have fully assembled it.
- Place the base unit on a flat surface near a socket at least 10cm away from walls and other surfaces to allow sufficient airflow.

When adding or removing the bowl, splatter guard or attachments the arm must always be raised. Press the 'TILT' lever to raise the arm.

Attaching the bowl

- Place the bowl onto the bowl lock slotting the tabs around the bottom, into the notches inside the bowl lock. Hold the bowl with both hands and twist clockwise following the 'Lock' arrow, until it is securely in place.



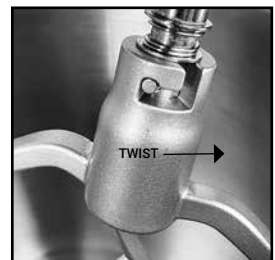
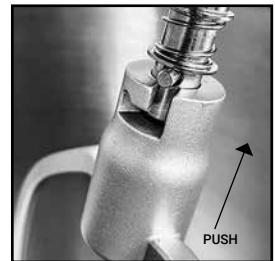
Attaching the splatter guard

- You can use the splatter guard when mixing flour and liquid, to prevent splattering and flour dusting. For other jobs you may not need the splatter guard.
- Holding the splatter guard with both hands, gently place it over the attachment lock and lift up over the end of the arm to secure in place. There are three rubber grips which hold it in place.



Adding the attachments

- Select your attachment. Place this over the end of the attachment lock, locating the two notches into the slits on either side.
- Push the attachment up as far as it will go, then twist the attachment anticlockwise to lock it into position.
- Make sure the attachment is securely locked into place.
- Press the 'TILT' lever and move the arm into the downward position with your other hand. The splatter guard should fit over the bowl.
- The 7 Litre Stand Mixer is now ready to use.



To remove the attachments

- Push the attachment upwards into the attachment lock as far as it will go, then twist clockwise to release.

INSTRUCTIONS FOR USE

The 7 Litre Stand Mixer is fully interlocked for safety, it won't switch on unless the arm is tilted downwards.




- Check the speed control dial is in the '0' off position
- Plug in and switch on the stand mixer at the socket.
- Place the stand mixer on a dry, level surface.
- The light around the speed control dial will blink.
- Press the 'TILT' lever to raise the arm into the upwards position. Add your ingredients into the mixing bowl.
- Do not operate the appliance when empty. The maximum working capacity is 2 litres (2kg), or 1.5 litres (1.5kg) for heavier ingredients such as flour and water, or dough.
- Press the 'TILT' lever to lower the arm into the downwards position.
- When you switch on the stand mixer for the first time there may be a slight burning smell, this is normal for a new appliance and will stop after a few uses.
- To start mixing, twist the speed dial clockwise. Move slowly through the speeds to the speed you require, the light around the speed dial will be solid when the appliance is mixing.
- **DO NOT** put your hands or utensils inside the mixing bowl while the stand mixer is on. If adding food to the bowl. While the stand mixer is on, twist the speed control dial to the '0' off position first. If you are using the splatter guard, add food through the feed hole, pulse the mixer if the attachment is blocking the feed hole.
- If you need to scrape down food from the sides of the bowl, switch off the appliance and use a spatula.
- Always switch off and unplug the appliance before you attach or remove any of the attachments.
- Heavy mixtures: Do not operate the stand mixer continuously for more than 6 minutes. Allow the motor to rest for 10 minutes between each use. Most mixing tasks will take around 3 minutes.
- To stop the stand mixer, twist the speed control dial to the '0' off position first. The stand mixer will continue to rotate for a few seconds after being switched off. Wait until it has fully stopped before pressing the 'TILT' lever to raise the arm and remove the bowl.

A GUIDE TO SPEED SETTINGS

The stand mixer has 6 speed settings for mixing, whipping and kneading ingredients for your favourite cakes, bakes, biscuits and breads, plus a fermenting setting.

Begin mixing your ingredients on the '1' setting, twist the speed dial clockwise to increase the speed settings one at a time to the speed you require.

Here is a guide to the attachments and the speeds we recommend.

Attachment	Speed	Time (min)	Use	Tips
Dough hook 	1-3	3-5	Use on lower speeds for combining dry ingredients with liquid, and thicker heavier mixtures like biscuits, scones, bread dough, pizza bases, pastry and muffins. Maximum ingredients 1000g flour and 530g water. For best results use speed 1 for 30s, then speed 2 for 20s, then speed 3 for 2-3 minutes until a dough ball forms.	Turn the speed dial to '0' as soon as the mixture has formed a ball. Press the 'TILT' lever to raise the arm into the upwards position. The mixture can now be removed using a spatula. Always use cold ingredients for short crust pastry.
Beater 	2-4	3-10	Use on medium speeds to mix cakes, batter, dips, icing and to cream butter or margarine with sugar. Use for medium to heavy mixtures Maximum ingredients 660g flour and 840g water. For best results use speed 2 for 20s, then speed 4 for more than 2 minutes 40 seconds.	Butter and margarine should be at room temperature.
Whisk 	6	3-10	Use to whisk egg whites, meringues and cream. Use for light mixtures. Minimum ingredients 3 egg whites. For best results use speed 5 or 6 for 3 minutes.	For best results, whisk eggs at room temperature.

FERMENTING

- When dough requires fermenting, remove the dough hook from the attachment and also make sure the splatter guard is in position to help retain heat in the mixing bowl.
- Fermenting is carried out at a low temperature by adjusting the speed control dial to 'F'. The default time is 60 minutes.
- The speed function on the LED control panel will show 'OF' as the speed function. The word 'Fermenting' will appear.
- The time can be adjusted whilst the speed control dial is in the '0' position. Press the time button in the middle and it will show '10:00' the default time for the speed functions, press the time button again to switch to the default fermenting time of 60 minutes and it will show '60:00'.
- Adjust using the '+' and '-' buttons.
- The maximum time setting is 99 minutes and 59 seconds. After the timing setting is completed, the equipment enters the low-temperature heating and fermentation working state.
- Then turn the dial anticlockwise to activate the Fermenting setting.
- Once fermenting time has finished, the appliance will stop working and there will be an audible quick beep, 10 times. Turn the dial to the '0' position.

HINTS AND TIPS

- For best results, add liquids to your mixture first.
- Use the splatter guard when mixing flour and liquid, to prevent splattering and flour dusting.
- **DO NOT** use the stand mixer with very heavy ingredients or the motor may overheat. If the appliance seems to be struggling to mix, switch off and unplug the appliance at the socket and reduce the amount of ingredients in the bowl.

FREQUENTLY ASKED QUESTIONS

Question: Why is my stand mixer not working?

Answer: The stand mixer may not be plugged in and switched on, or the speed has not been selected. Check the stand mixer is plugged in and switched on, the light around the dial will be blinking. Move the speed switch to speed 1 to check. Check that the attachments and splatter guard are properly fitted, so that the arm is fully tilted down or the stand mixer will not work.

Question: Why is the beater struggling to rotate?

Answer: The mixture is too thick or you have added too many ingredients to the bowl, add more liquid. If your recipe states otherwise, your mixture cannot be mixed with the stand mixer. You may need to soften the ingredients or chop them into smaller pieces before further mixing.

Question: Why is my mixture splattering over the work surface?

Answer: The speed may be set too high, select a lower speed.
Make sure the splatter guard is attached to the bowl.

Question: Why is the mixing bowl making a noise when mixing?

Answer: The mixing bowl may not be located properly, check that it is locked correctly into place. The attachment might not be correct attached.

Question: Why is the stand mixer moving across the worksurface when in use?

Answer: Check that all the anti-slip suction feet are in position and that the appliance is on a dry, level surface.

CARE AND CLEANING

- Unplug the stand mixer before cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Always use plastic or silicone spatulas.
- Never immerse the base unit in water or any other liquid.
- To clean the outer surfaces, wipe the base unit with a clean damp cloth and dry thoroughly before storing.
- Wash the attachments, bowl and splatter guard in warm, soapy water, rinse and dry thoroughly. Dishwasher safe.
- Do not soak the beaters in water for a long period of time.
- Store the 7 Litre Stand Mixer with the power cable loosely coiled. Never wrap it tightly around the appliance.

TECHNICAL INFORMATION

- Power: 1800W.
- Voltage: 220-240V.
- Frequency: 50-60Hz.
- RPM: 40-210RPM. Min. $\pm 20\%$.
- Flex length approx. 100cm. (39¼").
- Product weight: 8kg.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 10 AMP FUSE

Use a 10 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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