

LAKELAND

INSTRUCTION BOOKLET

2-IN-1 STAND MIXER



MODEL: 61782

LAKELAND 2-IN-1 HAND AND STAND MIXER

Thank you for choosing the Lakeland 2-in-1 Stand Mixer.

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

This 2-in-1 Stand Mixer is perfect for combining, folding, mixing, whipping and kneading ingredients for your favourite cakes, bakes, biscuits and breads.

This appliance can be used as a stand mixer or if you prefer to use it as a hand mixer you can easily detach the mixer from the stand. When in stand mixer mode, the bowl automatically rotates making lighter work of mixing ingredients. Just add the ingredients into the bowl and the machine does the hard work for you.

Versatile attachments for a varied range of baking tasks: Beaters for higher speeds when mixing cake mixtures, whipping creams and egg whites. Dough hooks to use on lower speeds for thicker mixtures such as bread and tough dough mixtures. A splash guard to keep ingredients in the bowl.

A powerful 400W motor with 5 speeds and a pulse function for a range of baking tasks.

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.

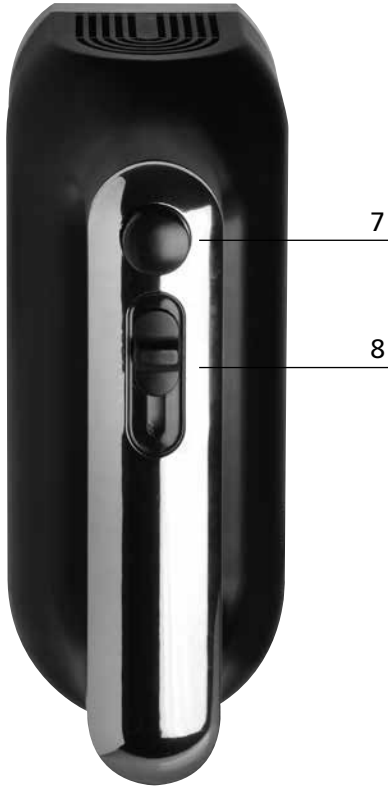
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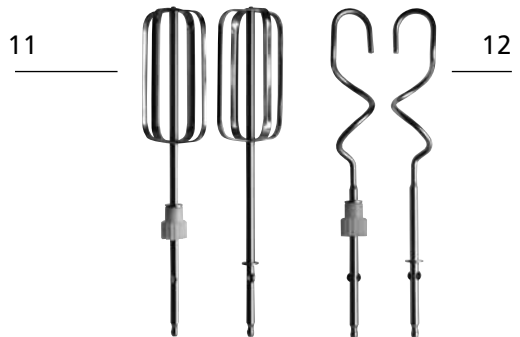
PRODUCT FEATURES

1. Hand mixer
2. Mixer release button
3. Mixer cradle
4. Cradle release lever
5. Stand
6. Suction feet





- 7. Eject button
- 8. Speed switch




Accessories

- 9. Mixing bowl
- 10. Splash guard
- 11. Beaters
- 12. Dough hooks

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. If the lead is damaged it must be replaced with a special lead. 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 lid 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 13amp 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.
- Avoid contact with moving parts. To avoid the risk of injury and damage to the appliance. Do not put your hands or utensils inside the mixing bowl while using the appliance.
- Do not operate the appliance when the bowl is 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.
- Always switch off and unplug the appliance before you attach or remove the beaters or dough hooks.
- Replace the beaters or dough hooks and bowl if they show any signs of damage.
- Never leave the appliance unattended while switched on.
- Be sure the beaters or dough hooks are securely in place before using the appliance.
- Do not use the appliance to mix heavy ingredients as the motor may overheat.
- Do not operate the appliance continuously for more than 4 minutes. Allow the motor to rest between each use for 20 minutes.

ASSEMBLING YOUR 2-IN-1 STAND MIXER FOR THE FIRST TIME

- Unpack the 2-in-1 Stand Mixer, remove all the packaging materials.
- Before first use, wipe the mixer and stand with a clean damp cloth.
- Wash all of the accessories, including the bowl, 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 an electrical outlet, or turn on the 2-in-1 Stand Mixer before you have fully assembled it.

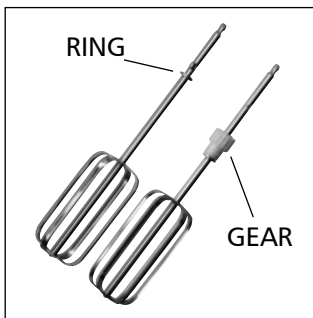
BEATERS AND DOUGH HOOKS

- Make sure the beaters or dough hooks are securely in place before using the appliance.

ATTACHING THE BEATERS AND DOUGH HOOKS



- Push the beaters into the holes until you hear them 'click' into place.



- The beater or dough hook with the gear on needs to be in the right-hand hole.
- The beater or dough hook with the ring on needs to be in the wider hole on the left.

PREPARING THE STAND



- Press the release lever downwards on the stand, raise the cradle.



- Place the mixing bowl onto the base of the stand, gently twisting it until it locks into the base of the stand.



- Press the release lever and lower the cradle of the stand down until it clicks into position.



- Attach the hand mixer to the stand by placing it onto the cradle, ensuring it locks into place.
- Ensure the beater or dough hook with the plastic gear sits into the cradle with the corresponding drive gear.



- To remove the hand mixer press the mixer release button.

ATTACHING THE SPLASH GUARD



- When the Stand Mixer is fully assembled, press the release lever to raise the mixer and cradle up.
- Slide the splash guard into place at the front of the cradle.
- To remove the splash guard repeat this procedure in reverse.



- The 2-in-1 Stand Mixer is now ready to use.

INSTRUCTIONS FOR USE

- Make sure the 2-in-1 Stand Mixer is unplugged and on a level, dry surface.
- When you switch on the appliance for the first time there may be a slight burning smell, this is normal and will stop after a few uses.



- Press the release lever on the stand and raise the cradle.

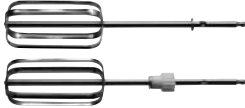
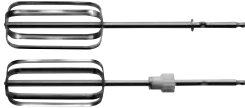

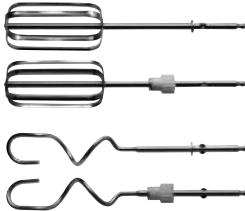
- Place your ingredients into the mixing bowl.
- Press the release lever on the stand and lower the mixer until it clicks into place.
- Always make sure the speed switch is at '0', then plug in and switch on the hand mixer at the socket.
- Slide the speed switch to the first dot.
- Use the speed switch, sliding up or down to select your desired speed. Start off on the first dot and then increase the speed as required.
- If you require a short fast burst of speed, slide the button to 'P' pulse whilst mixing.
- When your mixture is ready, move the speed switch back to '0', the beaters or dough hooks will continue to rotate for a few seconds after being switched off, wait until they have fully stopped before handling.
- Lift the mixer using the release lever on the stand.
- The beaters and dough hooks can only be removed when the speed switch is in the '0' position.
- When using as a hand mixer - 'P' pulse can also be used at the end of mixing to clean your beaters, lift them above your mix (keeping them still in the bowl), slide to the 'P' and back to '0' to remove excess mixture before you finish.
- Switch off and unplug the hand mixer at the socket.
- To remove the beaters and dough hooks, hold them with one hand, press the eject button with the other and pull to release.

WARNING: Always switch off and unplug the appliance before you attach or remove the beaters or dough hooks. Avoid contact with moving parts to avoid risk of injury and damage to the appliance. Do not put your hands or utensils inside the mixing bowl while using the mixer.

A GUIDE TO THE SPEED SETTINGS

The 2-in-1 Stand Mixer has 5 speed settings. Begin mixing your ingredients on a low setting and increase the speed slowly.

Please note: These are recommendations when using the mixing bowl supplied.

Attachments	Recommended Speed	Use
<p>Beaters</p> 	1-2	Use lower speeds for combining dry ingredients with liquid, and rubbing fat into flour for pastry.
<p>Beaters</p> 	3-5	Use medium to higher speeds for mixing cakes, whipping cream, meringues, batters, eggs and creaming butter and sugar.
<p>Dough Hooks</p> 	1-5	<p>To use on thicker mixtures such as bread, biscuit dough and muffin mix.</p> <p>Use lower speeds for thicker mixtures such as tough dough mixtures.</p>
<p>Beaters or Dough Hooks</p> 	Pulse	Use for controlled mixing and a fast burst of speed.

HINTS AND TIPS

- If you wish to mix larger quantities, remove the mixer from the stand and use it as a hand mixer with a larger bowl.
- When mixing, if the appliance starts to slow or labour, increase the speed.
- For best results, add liquids to your mixture first.
- Pulse – when used as a hand mixer it can be used at the end of mixing to clean your attachments. Lift them above your mix, keeping them in the bowl, slide to pulse to remove excess mixture.
- To re-knead bread dough, remove the mixer from the stand and use as a hand mixer.
- To prevent splattering and flour dusting, attach the splash guard. Lower the beaters/hooks fully into the mixture before switching the mixer on. When switching it off, allow the beaters/hooks to stop rotating before you raise the mixer and remove them from your mixture.
- Replace the beaters/hooks if they show any signs of damage.
- **DO NOT** use the mixer with heavy ingredients as 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.
- Always switch off and unplug the appliance before changing the attachments or removing the mixing bowl from the base unit.

FREQUENTLY ASKED QUESTIONS

Question: Why is my 2-in-1 Stand Mixer not working?

Answer: The mixer may not be plugged in or the speed has not been selected. Check the mixer is plugged in and switched on. Move the speed switch up a setting.

Question: Why are the beaters struggling to rotate?

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

Question: Why is my mixture splattering?

Answer: The speed setting is too high. Select a lower speed and attach the splash guard. Fully lower the beaters into the mixture before starting to mix.

CARE AND CLEANING

- Switch off and unplug the 2-in-1 Stand Mixer at the socket before cleaning and when not in use.
- Press the eject button and remove the beaters/hooks from the 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.
- Never immerse the hand mixer or stand in water or any other liquid.
- To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
- Store the 2-in-1 Stand Mixer with the power cable loosely coiled. Never wrap it tightly around the appliance.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The 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 13 AMP FUSE

Use a 13 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

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



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