the Bakery Boss™

Instruction Book - BEM825

Breville®

BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Do not use the appliance on a sink drain board.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the appliance is completely assembled before operating. Follow the instructions provided in this book.
- Ensure the speed control dial is in the OFF position and the appliance is switched off at the power outlet and the power cord is unplugged before attaching the beater, whisk or dough hook.
- Do not use attachments other than those provided with the appliance.

- The maximum dough this machine can mix is 1000g flour plus 635g water for 7 minutes (maximum) at speed 1. If your recipe is more than this, machine must be rested after 3 minutes of use to avoid overloading the motor.
- Do not operate the appliance continuously on heavy loads for more than 3 minutes.
- Handle the appliance and attachments with care. Never place your fingers inside the mixing bowl or near the beaters, whisk or dough hook during operation.
- Keep hands, hair, clothing, as well as, spatulas and other utensils away from moving beaters, whisk or dough hook during operation.
- Should an object such as a spoon or spatula fall into the bowl while mixing, immediately ensure the speed control dial is in the OFF position, turn the appliance off, unplug at the power outlet and remove the object.
- Do not place hands in the mixing bowl unless the appliance is disconnected from the power outlet. Ensure the speed control dial is in the OFF position, the appliance is switched off and unplugged from the power outlet before removing the beater, whisk or dough hook.
- Ensure the motor and beater, whisk or dough hook have completely stopped before disassembling.
- Always remove the beater, whisk or dough hook from the appliance before cleaning.
- Care should be taken when removing the food from the mixer bowl by ensuring the motor and the beater, whisk, or dough hook have completely stopped before disassembling. Ensure the speed control dial is in the OFF position, the appliance is switched off at the power outlet and unplugged before unlocking the mixer motor head and moving into the upright position. The beater, whisk or dough hook should be released from the mixer motor head before removing the processed food from the mixer bowl and the beater, whisk or dough hook.
- Ensure the mixer motor head is locked into the horizontal (closed) position when not in use and before storing.

- Always ensure the speed control dial is in the OFF position, the power is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, before assembling or disassembling, when it is left unattended and before cleaning or storing.
- Do not move the appliance whilst in operation.
- Do not leave the appliance unattended when in use.
- Do not place any part of the appliance in the dishwasher other than the bowl, splash guard, beater, dough hook and whisk.
- Do not place any part of the appliance in the microwave oven.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Authorised Breville Service Centres can be found on our website **www.Breville.com.au** Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 139 798** or email **AskUs@breville.com.au**

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats.
- Do not use outdoors. Misuse may cause injury.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Cleaning and user maintenance shall not be made by children without supervision.

- Keep the appliance and its cord out of reach of children. Appliances can be used by 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 if they understand the hazards involved.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- WARNING: Ensure the speed dial control is in the OFF position the appliance is switched off at the power outlet and unplugged from the power outlet before attaching the beater, whisk or dough hook.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Components

A. Tilt-release button
Button releases the motor to tilt and lock upright. Press again to release and lock down for storage.

B. Motor head
Powerful motor for thorough mixing results.

C. Load sensing technology
Mixer automatically senses the load and adjusts the power to maintain the selected speed (not shown).

D. Mixing task indicator band

E. 12 speed control dial
Adjust speed while mixing, or pause to temporarily stop mixing and pause the timer.

F. LCD timer
Counts up when mixing starts, or use the arrow buttons to set timer to count down.

G. Internal cord storage
Push cord in to desired length.

H. Breville Assist™ handles
Handles on base and on motor head for easy handling and maneuvering.

I. Handy bowl illumination
Helps you keep an eye on the mix.

J. Two-piece pouring shield
Minimises spattering when mixing and adding ingredients.

K. Glass mixing bowl
4.7L glass mixing bowl, compatible with the scraper beater for best results.

L. The second bowl
3.8L stainless steel mixing bowl.
Fits all the same beaters and accessories.

M. Sealing lid (not shown)
Compatible with both glass and stainless steel bowl.

N. Spatula (not shown)

Flat beater for normal to heavy mixtures:

- Heavy cake batters and biscuit doughs
- Pastry
- Mashed potatoes

Wire whisk for incorporating air into mixtures:

- Eggs
- Egg whites
- Cream
- Sponge, chiffon or angel food cakes
- Meringues and pavlova
- Sauces and dressings

Dough hook for mixing and kneading yeast doughs:

- Breads
- Rolls
- Pizza
- Focaccia
- Yeast-raised cakes and sweet buns

Scraper beater for creaming butter & sugar, mixing sticky ingredients or folding whipped egg whites into mixtures:

- Frosting and icing
- Cheesecakes
- Flavoured butters
- Muffin batters
- Creaming butter and sugar, mascarpone cheese, cream cheese, sour cream
- Light cake batters and biscuit doughs

Scrapes the Bowl. So you don't have to.

Under-mixed batters produce poorly baked results, including collapsing, unevenness of crumb, holes, low rising, streaking and coarse textures.

The flexible edge of the Scraper Beater continuously folds and scrapes the sides & bottom of the bowl, including the dimple at the bottom, for exceptionally thorough mixing. It virtually eliminates the need for hand scraping with a spatula, cutting mixing time by up to 60%*.

*Tested creaming butter and sugar against BEM820 flat beater.

USING THE SCRAPER BEATER

The Scraper Beater can be used for a variety of mixing tasks.

Due to the efficient mixing action of the Scraper Beater, the mixing time of many recipes will be reduced. Refer to the chart below for approximate mixing times. These are a guide only. Longer mixing times may be required for larger or double quantities.

Mixture	Mixing Task	Approx. Mixing Time
Butter & Sugar	Creaming	3—4 minutes (or until mixture is light and creamy)
Cake, biscuit & muffin batters	Incorporating wet and dry ingredients	30—40 seconds (or until all ingredients are combined)
Thin/light batters (ie. Pancakes)	Incorporating wet and dry ingredients	40—50 seconds (or until batter is smooth)
Icing	Incorporating wet and dry ingredients	40—50 seconds (or until all icing is smooth)
Frosting	Creaming butter	1—2 minutes (or until butter is smooth and creamy)
	Combining icing sugar, butter & liquid ingredients	50—60 seconds (or until mixture is light and fluffy)

NOTE

Do not use the Scraper Beater for mixing heavy batters, doughs, whisking egg whites or whipping potatoes.

When using the scraper beater always make sure butter, and cream cheese, has been softened at room temperature, and chopped into cubes.

TIPS

- When adding flour to the mixing bowl, always use the pouring shield and ensure the mixer is on the FOLD setting. This will prevent flour from escaping the mixing bowl.
- The Scraper Beater can also be used as a spatula when removing mixtures from the mixing bowl.

Assembly

Before first use

Before using your mixer for the first time, remove any packaging material and promotional labels. Ensure the speed control dial is in the OFF position, the mixer is switched off at the power outlet and the power cord is unplugged.

Wash bowl and mixing tools in warm soapy water with a soft cloth. Rinse and dry thoroughly.

The bowl and the attachments may be washed in the dishwasher.

When first using your appliance, you may notice an odour coming from the motor. This is normal and will dissipate with use.

Attaching the bowl

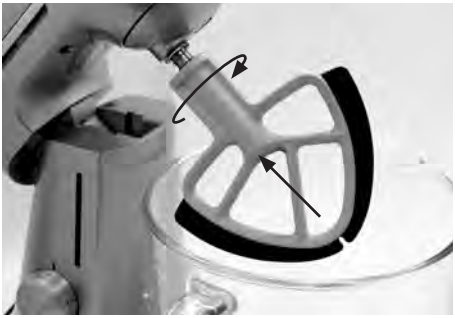
1. Place the mixer on a level, dry bench top. The mixer motor head should be in the horizontal (closed) position when moving.
2. When lowering or lifting the mixer, always support the motor head with your other hand to prevent it from free-falling.
3. To remove or insert the mixing bowl, the mixer motor head must be raised and locked into the open position. Raise the mixer motor head by pressing the RELEASE button.

4. Lift the motor head up until it tilts back and locks into the open position.

5. Insert the bowl into the bowl locking recess and turn clockwise until the bowl locks securely into place.

Attaching mixing and whisking tools

1. Raise the motor head by pressing the RELEASE button.
2. Align the groove in the top of the mixing attachment with the locking pin on the spindle extending down from the mixer motor head.
3. Push the attachment upwards and turn clockwise until it locks securely onto the locking pin on the spindle. Push up and turn anti-clockwise to remove.



4. Lower the motor head by pressing the RELEASE button and gently lowering until it locks into the closed position.
5. The splatter guard can now be assembled if required. Slide the main ring into position on top of bowl, then assemble the pour spout.

WARNING

Avoid contact with beater/dough hook/ whisk during operation. Keep hands, hair, clothing, spatulas and other utensils out of the way to prevent personal injury or damage to the mixer.

Functions

OPERATING THE MIXER

Planetary mixing action

Planetary mixing action is similar to the mixing action used by commercial mixers in bakeries and patisseries for 360 degree beater-to-bowl coverage. This is achieved by the counter-clockwise motion of the mixer head combined with the clockwise sweep of the beater. The result is thoroughly mixed ingredients without the need for a rotating bowl.

1. Ensure the power cord is unplugged and the speed control dial is in the OFF position.
2. Assemble the bowl and mixing / whisking tool, as noted in the previous section.
3. Press the TILT release button and lower the mixer head until it locks into the closed position.
4. Attach the pouring shield, if desired.
5. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
6. The LED's on the speed indicator will illuminate one-by-one all the way to the top, then turn off one-by-one. The LCD screen will display 0:00.
7. Always begin mixing by selecting a low speed setting on the speed control dial. Starting on a low speed will prevent ingredients splattering. Increase the speed as suited to the mixing task. The speed setting can be adjusted during operation. If necessary, stop the mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.

8. If the mixer has not been used for 5 minutes it will automatically change from STANDBY mode to a power saving OFF mode and the illuminated LED will switch off. To exit OFF mode and begin mixing, turn the dial to the selected speed or press one of the count up/down timer buttons.
9. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.
10. When ingredients are in the mixing bowl, the scraper beater may make a slight noise as it scrapes the sides and bottom of the bowl. This is normal and should not cause concern.
11. Under heavier loads or extended mixing time, the motor head may become warm. This is normal and should not cause concern.

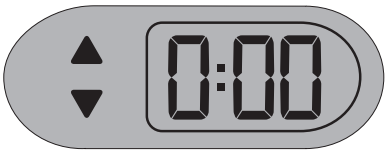
Count-up timer

The count-up timer is for gauging mixing time, making it easier to repeat the results.

Set the count-up timer using the arrow buttons beside the LCD. The timer will automatically begin counting up as soon as the dial is turned to one of the speed settings.

When the dial is turned to PAUSE, the current mixing time will flash on the display. When the dial is turned to OFF, the LCD will reset back to 0:00.

The maximum count up time is 1 hour. When the timer goes beyond 9:59, it counts in whole minutes. Turn the speed control dial back to OFF to reset.



Count-down timer

The count-down timer is for any recipe that specifies the length of time ingredients should be mixed.

To set the count-down timer, press the up or down arrows until the desired mixing time is displayed on the LCD screen.
Press and hold to scroll more quickly.

Rotate the dial to select the desired speed, and begin mixing. When the timer has finished counting down, it will beep.
The motor will automatically turn off and the timer will flash OFF.

The control dial must to be rotated to the OFF position to reset the timer and to continue mixing.

Turn the speed control dial back to OFF to reset.

Pause mode

At any stage during mixing (either count-up or count-down mode), rotate the speed control dial to PAUSE. This will turn the mixer off and hold the current time on the LCD.

Add additional ingredients as needed, and turn the dial back to a speed setting to continue as before.

Turn the dial to OFF to reset the timer.

Tips

TIPS FOR BETTER BREAD MAKING

- Check the ingredients and read the recipe before starting to bake.
- Measure ingredients accurately. Weighing is more accurate than measuring by volume. To accurately measure water please note that 1ml water = 1g.
- Use ingredients at room temperature.
- Don't use flour that contains a protein level of less than 11%.
- Don't use tableware cups, jugs or spoons for measuring.
- Don't use hot water or liquids as this can kill the yeast. Water and liquids should be added at a warm or tepid temperature.
- Don't use self-raising flour to make yeasted bread unless recipe states otherwise.
- In high altitude areas above 900m, lower air pressure causes the dough to rise faster. Try reducing yeast by ¼ teaspoon.
- If the weather is hot and humid, reduce the yeast by ¼ teaspoon to avoid over rising of the dough.
- Flour properties can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. If the dough is too sticky, add extra flour 1 tablespoon at a time if the dough is too dry add extra water 1 teaspoon at a time. A few minutes is needed for these extra ingredients to be absorbed. Dough with the correct amount of flour and water should form into a smooth, round ball that is damp to the touch but not sticky.

Sponging yeast

- Instant active dried yeast is used in the recipes in this book however fresh or compressed yeast can be substituted, if required, for specific flavour or religious dietary requirements.
- Fresh or compressed yeast needs to be 'sponged' (fermentation started) before adding to the other ingredients.
- To substitute, use three times the amount of fresh or compressed yeast for the amount of dry yeast in a recipe.
- To sponge the yeast: Place the quantity of fresh compressed yeast in the quantity of (warmed) water from the recipe together with 1 teaspoon sugar and 1 teaspoon flour into a clean glass bowl, stir to dissolve and cover with plastic wrap. Allow to stand in a warm area (30°C) for about 30 minutes or until the mixture starts to bubble and froth. This mixture should be used without delay.

Warm area for rising

- Yeast, either when sponging or in the dough, requires warmth to rise.
- To create a 'warm area' for dough to rise, place baking tray over a bowl of fairly warm water, place prepared dough item on baking tray, cover loosely with lightly greased thicker-style plastic wrap or a tea towel. Ensure kitchen is warm and free of draughts. Allow the dough to rise until doubled in size.

VITAL INGREDIENTS FOR BREAD MAKING

Flour is the most important ingredient used for bread making. It provides food for the yeast and gives structure to the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands that interlock to trap the gases produced by yeast. This process increases as the dough continues kneading and provides the structure required to produce the weight and shape of the baked bread.

White wheat flour sold as baker's, bread or plain flour may be used. Plain flour is most readily available, however, best results are obtained with flour at least 11% protein content. For this reason, the recipes in this book requiring bread flour have been made using flour with 11% protein content.

This is normally indicated on the packaging. Do not sift the flour or use self-raising flour for bread making unless indicated in the recipe.

When using a low-protein, plain, stone ground or wholemeal flour the quality of the bread can be improved by adding gluten flour.

There are several brands of bread or bakers flour available nationally at larger supermarkets. It is a high protein, white bread flour, with 11% protein.

Wholemeal wheat flour contains the bran, germ and flour of the wheat grain. Although breads baked with this type of flour will be higher in fibre, the loaf may be heavier in texture. Lighter textured bread can be achieved by replacing 160g of wholemeal flour with white bread flour.

Rye flour popular for bread making, is low in protein so it is essential to combine rye flour with bread flour to make the bread rise successfully. Rye flour is traditionally used to make the heavy, dense Pumpernickel and Black Breads.

Gluten flour is made by extracting the gluten portion from the wheat grain. Adding gluten flour can improve the structure and quality of bread when using low-protein, plain, stone ground and wholemeal flour.

Bread mixes contain flour, sugar, milk, salt, oil and other ingredients such as bread improver. Usually only the addition of water and yeast is required.

Bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) and other enzymes (amylases) extracted from wheat flours. Adding a bread improver will help strengthen the dough resulting in a loaf that is higher in volume, softer in texture, more stable and has improved shelf life qualities. A simple bread improver can be a crushed unflavoured vitamin C tablet added to the dry ingredients.

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested granular 'Splenda' brand low calorie sweetener as a sugar substitute.

Powdered milk and milk products enhance the flavour and increase the nutritional value of bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator).

Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a denser loaf. Fresh milk should not be substituted unless stated in the recipe.

Salt is an important ingredient in bread making. In the dough, salt increases water absorption, improves kneading, strengthens the gluten development and controls fermentation of the yeast which results in improved loaf shape, crumb structure, crust colour, flavour and keeping qualities. As salt inhibits the rising of bread be accurate when measuring.

Fat adds flavour and retains the moisture. Vegetable oils such as safflower, sunflower, canola, etc. can be used. Butter or margarine can be substituted for oil in recipes but may give a yellow coloured crumb.

Yeast is used as the raising agent for the breads and requires liquid, sugar and warmth to grow and rise. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast always check the use by date, as stale yeast will prevent the bread from rising. 'Tandaco' brand yeast (available nationally in most supermarkets) was used in the development of all yeasted recipes contained in this book. Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Yeast may also be more active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

Rapid rise yeast is a mixture of yeast and bread improver. Brands will vary in strength. If wishing to substitute for yeast in a recipe, omit the bread improver. Rapid rise yeasts should not be used with bread mix as bread improver is already included.

Water from the tap is used in all bread recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

Eggs can be used in some bread recipes and provide liquid, aid rising and increase the nutritional value of the bread. They add flavour and softness to the crumb and are usually used in sweeter types of bread.

Other ingredients such as fruit, nuts, chocolate chips, etc., required to remain whole in the baked bread, should be suspended in the dough. These ingredients should be gradually added during the kneading and before the dough rises for the first time.

For more information about bread mixes please contact the relevant number listed below. Or refer to contact details on the packaging of the bread.

TIPS FOR BETTER CAKE & PASTRY MAKING

- Check the ingredients and read the recipe before starting to bake.
- Measure ingredients accurately. Weighing is more accurate than measuring by volume.
- Variations may occur in raw ingredients use so adjust other ingredients and baking times if required.
- Preheat oven before starting recipe preparation, this will ensure the correct temperature is achieved before baking starts.
- Temperature and cooking times may vary with some ovens so adjust accordingly. If using a fan forced oven reduce the temperatures in the recipes by 10–20°C.
- When mixing, start the mixer at a lower speed then gradually increase to the recommended speed in the recipe especially when adding dry ingredients.
- When using smaller quantities turn off the mixer from time to time and scrape the bowl with a spatula.
- Ensure beaters and mixing bowl are clean, dry and free of fats when whipping egg whites as these will impede aeration.
- Lightly grease trays and cake pans with melted butter, oil or an oil spray and line with non-stick baking paper; this will make removing your baked goods easier.
- Butter should be softened at room temperature to make creaming butter and sugar easier.
- Keep surfaces and ingredients chilled when making, handling or rolling out pastry. Butter for pastry making should be kept refrigerated.
- Avoid stretching pastry when rolling out as it will shrink when baking. Use light, even strokes in one direction and avoid pressing down hard on the rolling pin. Where possible, rest pastry in the refrigerator before baking.
- Eggs and egg whites should be at room temperature to give better volume when whipping. Adding room temperature eggs to cake mixes will also prevent curdling of the butter mixture.
- Separate eggs individually into another container before adding to other ingredients to avoid potential spoilage.
- Separate egg whites carefully to avoid inclusion of egg yolks. Egg yolks contain fat and will prevent successful whipping of egg whites.

- Rinse beaten egg residue from beater and mixing bowl or other utensils with cold water immediately after use. Using hot water will set the egg and make cleaning difficult.
- Test if cakes are cooked 3–4 minutes before end of recommended cooking time by inserting a metal or wooden skewer into the centre of the cake. The skewer should come out clean or with small dry crumbs on it.
- For crisper results when baking biscuits, remove the baking trays from the oven and placed directly onto wire racks. Move the biscuits slightly away from their baked position on the trays and cool completely before removing.

VITAL INGREDIENTS FOR CAKE & PASTRY MAKING

Flour such as plain, self raising and wholemeal, used for cake and pastry making should be lower in protein (gluten) than flour used for bread making.

Plain flour has a lower protein (gluten) content than bread flour, and gives baked products, such as cakes, muffins, pastries, scones and pancakes, a softer texture.

Self-raising flour is a blend of plain flour and raising agents such as baking powder. Self raising flour can be used in recipes to replace plain flour and baking powder. To make 1 cup self-raising flour sift together 1 cup plain flour and 2 teaspoons baking powder.

Wholemeal flour contains more parts of the whole wheat grain – flour, bran and wheat germ – and can be used in muffins, breads and pie cases but will have a denser texture.

Cornflour is traditionally made from maize (corn) and is used in some baked products to give a finer texture and can also be used as a starch to thicken sauces and desserts. Wheaten cornflour is recommended when making sponge cakes.

Rice flour is derived from rice and is used to give a finer texture in baked products such as shortbread biscuits.

Baking powder is a mixture of cream of tartar and bicarbonate of soda and is used as a raising agent in baking.

Bicarbonate of soda, also known as baking soda, is an ingredient in baking powder and can be used as an additional raising agent or to darken some baked products.

Butter will give particular flavour and soft texture to baked products. Margarine can replace butter to give a similar result. Oil can be used in some baking to replace butter but will give texture and flavour differences. If using oil, use a light flavoured oil like vegetable, sunflower or grapeseed oil. Using stronger flavoured oils, like nut and olive oils, will affect the flavour of the cake.

Eggs should be at room temperature to give better volume when making cakes and sponges. Standard 60g eggs were used in the recipes.

Milk should be full cream unless specified. Light, low fat or skim milk can be used but will give texture and flavour differences.

Sugar (white crystal sugar) is used to give flavour, texture and colour to baked products.

Caster sugar is often used in baking as it is easier to dissolve when creaming butter and sugar.

Brown sugar is also easy to dissolve and can be used to give a different flavour and texture.

The large crystals of raw sugar are slower to dissolve and can be suitable for baked products such as muffins.

MEASURING & WEIGHING

The accuracy of measurements can affect the critical balance of the recipe. Use accurate and appropriate measuring equipment to ensure the best results.

Do not use tableware, or common cups or spoons when measuring ingredients.

Dry measuring cups & spoons

For dry ingredients, use nested plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons.

It is important to spoon or scoop the dry ingredients loosely into the cup. Do not tap the cup or pack the ingredients into the cup unless otherwise directed (eg. packed brown sugar). The extra amount gained from packing or tapping down ingredients can affect the critical balance of the recipe. Level the top of the cup by sweeping the excess with the back of a knife.

When using measuring spoons for either liquid or dry ingredients such as yeast, sugar, salt, dry milk or honey, measurements should be level, not heaped.

Liquid measuring cups

For liquid ingredients, use transparent plastic or glass liquid measuring cups with the measurements marked clearly on the side. Do not use non-transparent plastic or metal measuring cups unless they have measurement markings on the side.

Measuring cup must be on a flat and horizontal surface. For accuracy, bend to view the liquid level at eye level. An inaccurate measurement can affect the critical balance of the recipe.

Units of measurement

Some units of measurement are different in different countries. Please consider the guide below if using recipes, or equipment, from international sources.

Cups

- 250ml for Australia & New Zealand
- 237ml for USA

Tablespoons

- 20ml for Australia
- 15ml for New Zealand, UK and USA

Teaspoons

- 5ml for all regions.

OVEN TEMP DESCRIPTION	ELECTRIC		GAS		GAS MARK
	°C	°F	°C	°F	
Very slow	120	250	120	250	1
Slow	150	300	150	300	2
Moderately slow	170	325	160	325	3
Moderate	180	350	180	350	4
Moderately hot	200	400	190	375	5
Hot	220	425	200	400	6
Very hot	230	450	230	450	7

Turn temperature down by 15—20°C if using fan forced.

Care & Cleaning

Motor head and mixer base

Do not wash or immerse the mixer motor head or mixer base in water. Do not allow water or other liquids to enter the gear system, as this may result in damage.

Wipe clean with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleaners on the mixing bowl, flat beater, dough hook or whisk, as they may scratch the surface. Use only warm soapy water with a soft cloth.

Also do not soak attachments for extended periods of time, for example several hours or overnight, as this may damage the finish.

Bowl and attachments

Wash the bowl and attachments (beater, scraper beater, whisk and dough hook) with warm soapy water and a soft cloth or a soft bristled brush. Rinse and dry thoroughly. Avoid abrasive scouring pads or cleaners, as they may damage the surfaces.

Dishwasher

The bowl and attachments (beater, scraper beater, whisk and dough hook) can also be washed in the dishwasher on a standard wash cycle. Place scraper beater on the top shelf only.

Storage

Store your mixer on the kitchen bench, or upright in an accessible cupboard.

Always ensure the speed control dial is in the OFF position, the mixer is off at the wall, and the power cord is unplugged.

Store the mixing bowl locked into the bowl recess.

Place the attachments inside the mixing bowl and lower the mixer head into the horizontal (closed) position.

Do not take off the motor head for any purpose.

Troubleshooting

Motor head safety cut-off

The mixer is equipped with a motor head safety cut-off. If the mixer head is lifted up at any time while the mixer motor is switched on, the safety cut-off will automatically switch the motor off and set the mixer into standby mode.

To restart the motor within 5 minutes, lower the mixer head into the hotizontal (closed) position, and turn the dial away then back to the required speed setting. This will resume mixing and the timer will resume counting.

To restart the motor after 5 minutes or more, lower the mixer head and turn the dial to OFF then back to the required speed. The timer will start from 0.

To turn the mixer off (instead of restarting), turn the dial to OFF, and unplug from the wall.

Electronic protection cut-off (current overload)

The mixer is equipped with an electric protection cut-off and will automatically stop operating if the motor is stalled or overloaded. This is normally due to excessive quantity in the mixing bowl.

Should the mixer go into this mode, the LED indicator band will flash and the error message “E1” will flash on the LCD screen and the buzzer will beep 3 times.

If this error occurs, turn the speed control dial to the OFF position, switch the appliance off at the power outlet and unplug the cord. Remove some of the ingredients in the mixing bowl and then restart the mixer.

Thermo protection cut-off (temperature overload)

The mixer is equipped with a self-resetting safety device which safeguards against overheating the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and the motor will switch itself off. If this error occurs, turn the speed control dial to the ‘OFF’ position, switch the appliance off at the power outlet and unplug the cord. Wait at least 15 minutes before restarting the mixer.

Should the mixer go into this mode, the LED indicator band will flash and the error message “E2” will flash on the LCD screen and the buzzer will “beep” 3 times.

If this error occurs, turn the speed control dial to the ‘OFF’ position, switch the appliance off at the power outlet and unplug the cord. Wait at least 15 minutes before restarting the mixer.

PROBLEM	EASY SOLUTION
Machine will not work when switched ON	• Always ensure the speed control dial is in the OFF position before start. • The temperature overload protection (thermo cut-off) device has not been activated automatically, allow more time for the motor to cool down.
Cannot set the time on the count-down timer	• Always ensure the speed control dial is in the OFF position before trying to set the count-down time.
Mixer suddenly switches off during mixing	• The mixer has been stressed by overloading or stalling. The mixer will automatically activate the overload protection button and the unit will switch itself off. If this happens, switch the mixer off at the outlet and unplug it for at least 15 minutes. The overload protection device will reset, and the mixer will be ready to use again when it powers back into standby mode.
"E1" error message is flashing on the count-up/down timer display	• The mixer will automatically stop operating if the motor is stalled. If this occurs, the 'E1' error message will flash on the count-up/down timer display. This is an electronic safety feature. This is normally a result of too much ingredients being processed at one time. Try removing some of the ingredients from the bowl. To continue mixing, turn the speed control dial to the off position and unplug the mixer from the power outlet. Then plug the mixer into the power outlet and use as normal.
"E2" error message is flashing on the count-up/down timer display	• This may indicate that the motor has been stressed by overheating with excessive load. The mixer is fitted with a self-resetting safety device which safeguards against overheating on the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and the motor will switch itself off. When the overheating protection is activated, unplug the mixer from the power outlet for at least 15 minutes to allow the unit to cool. Turn the speed control dial to the OFF position then plug the mixer into the power outlet and use as normal.
Noise is heard when scraper beater is mixing	• When ingredients are in the mixing bowl, the scraper beater may make a slight noise as it scrapes the sides and bottom of the bowl. This is normal and should not cause concern. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.

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