



Stand Mixer

Model Number 419401

INSTRUCTION MANUAL

AFTER SALES SUPPORT

  1300 886 649

 info@tempo.org

MODEL: 419401 PRODUCT CODE: 48103 12/2014



Welcome

Congratulations on choosing to buy a Kuchef® product.

All products brought to you by Kuchef® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope you will enjoy using your purchase for many years to come.

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Warranty Details

Stand Mixer

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



General Safety Instructions

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- **Connection:** Only connect the appliance to a readily accessible, properly earthed electrical wall outlet, and make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label.
- **Water:** Do not place the appliance near a sink or basin so that the device, the mains plug and the power cord cannot accidentally come into contact with water. If the appliance, mains plug or cord falls into water, turn off the power immediately. Do not reach into the water!
- **WARNING!** To reduce the risk of electrocution, never operate this product with wet hands. Never submerge the device, the mains plug and/or the power cord in water or other liquid.
- **Power cord:** Do not kink, squash or damage the power cord and protect it from sharp edges and heat. Do not let the cord hang over the edge of a table or benchtop; do not let it touch hot surfaces.
- **Extension cord:** We recommend you do not use the appliance with an extension cord. But if you must use one, make sure it has the same technical specifications as the one of the appliance.
- **Cord handling:** Unwind the power cord completely for use. The cord as well as any extension cord required should be run in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- **Damage:** Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged in any manner. If the power cord is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid a hazard. **In case of damage, contact our after sales support line for advice.**
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

General Safety Instructions (Cont.)

Usage conditions and restrictions

- **Domestic use only:** This appliance is intended for household use only. It is not suitable for commercial use. Do not use it outdoors or in wet or damp environments.
- **Intended purpose:** This appliance is intended for mixing, kneading and beating foods in a domestic environment. Only use it for its intended purpose, and only use it as described in this manual. Any other use is not recommended, may expose you to danger and void the warranty.
- **Usage restriction:** The 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Keep children and pets away when the appliance is in use. Close supervision is necessary when any appliance is used near children.
- **Unattended:** Do not leave the appliance unattended during operation.
- **Accessories:** The use of accessory attachments other than those recommended in this manual may result in fire, electric shock and/or injury.
- **Installation:** Improper installation may result in the risk of fire, electric shock and/or personal injury. We accept no liability for any damage due to improper use or incorrect handling.
- **Work surface:** Place the appliance on a stable, level and dry work surface. Do not place it on a surface that can become hot, such as on a cooktop or near a gas stove.
- **Work environment:** Do not use the appliance in an environment where highly flammable gases are present, or where it is exposed to extreme temperatures, or wet and damp conditions.
- **Before use:** Before connecting the appliance to the power supply, make sure the rotary speed control is in the OFF [0] position and the appliance is fully and correctly assembled. Failing to do so may expose you to danger and cause damage to the appliance.
- **Bowl capacity:** Do not overfill the mixing bowl. This might result in the device overheating or damage to the motor.
- **Disconnect:** After you have finished with the appliance, and before attaching or removing accessories, make sure to switch off the appliance and unplug the power cord from the mains electricity supply. Grip the plug when disconnecting, do not pull the cord.

Product Overview



- 1 Tilting mixer head
- 2 Shaft
- 3 Tilt head release lever
- 4 Rotary speed control
- 5 Mixing bowl
- 6 Mixer base with bowl locking recess

NOTE:

The mixing tools and accessories are pictured and explained on the following pages.

Product Overview (Cont.)



- 7 **Wire whisk** - use for whipping cream, beating eggwhites, for whisking eggs, mayonnaise, sponge cakes or anything that needs air incorporated.
- 8 **Flat beater** - use for mixing normal to lighter cake and biscuit dough, pancake batter or for stirring ingredients.
- 9 **Dough hook** - use on a low speed setting for mixing and kneading heavier (e.g. yeast) cake, bread, pizza and pasta dough, or for mixing raw minced meat.
- 10 **Splash guard with pouring shield** - use to pour ingredients into the bowl during mixing and prevent spillage.
- 11 **Scraper** - use **after the tools have stopped moving** to scrape dough off the mixing tools and sides of the bowl.

Getting Started

Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new Stand Mixer is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Unwind the cord to its full length and inspect it for damage. Do not use the appliance if any part is damaged. In case of damage, contact our after sales support line for advice on examination, repair or return of the damaged product.
- Read this manual to familiarise yourself with all the parts and operating principles of the Stand Mixer. Pay particular attention to the safety instructions on the previous pages.
- Wash the mixing bowl, splash guard, scraper and the three mixing tools with a soft cloth or sponge in warm water and a little dish detergent to remove any dust from transport or other remnants from the manufacturing process. Rinse with clean water and dry thoroughly.
- Your new Stand Mixer is now ready for use.

CAUTION: 5 minutes on / 15 minutes off!

You can use the mixer for up to 5 minutes without stopping. Then let it cool down for at least 15 minutes. For heavy mixing tasks (such as kneading larger amounts of heavy dough), or for prolonged, continuous operation, keep to the 5-minutes-on / 15-minutes-off rhythm.

CAUTION: Do not touch moving parts!

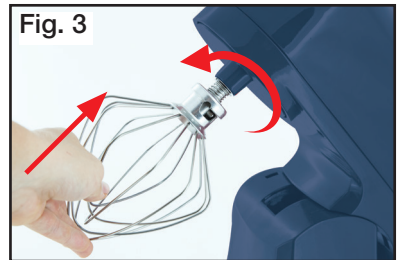
Do not risk injury or damage. While the mixer is running, never reach into the mixing bowl with your hands or any hard object.

CAUTION: Do not leave unattended!

Never leave the appliance unattended during use. Supervise young children when the appliance is in use. Unplug it when you leave the room, even if it is just for a moment.

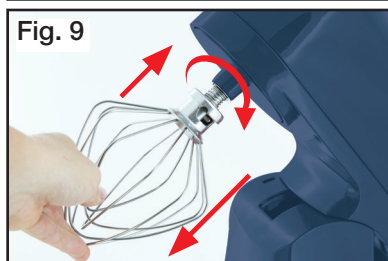
Instructions

1. Place the stand mixer on a level, stable surface. Ensure that the rotary speed control is in the OFF [0] position before plugging the mixer into a properly installed wall socket (Fig. 1).
 2. Slide and hold the tilt head release lever towards the UNLOCK position and tilt the mixer head upwards until it clicks securely into place (Fig. 2).
 3. Attach the required mixing accessory by inserting it onto the shaft on the mixer head, making sure that the lug on the shaft is passed through the slot on the mixing tool. Push the mixing tool up and turn it anticlockwise until the lug is positioned in the recess provided on the mixing attachment (Fig. 3).
 4. Place the mixing bowl into place on the base of the mixer. Turn the bowl clockwise until it is correctly and securely locked in place (Fig. 4). Place the ingredients into the bowl in accordance with your recipe.
 5. Slide and hold the tilt head release lever towards the UNLOCK position, and carefully lower the mixer head into the bowl unit until it clicks into place (Fig. 5).
- NOTE:** The appliance will not switch on until the mixer head is lowered and clicks securely into place.
6. Guide the splash guard onto the rim of the mixing bowl, around the attachment (Fig. 6).



Instructions (Cont.)

7. Turn the rotary speed control clockwise to select a suitable speed level, from 1 to 10 (Fig. 7).
Speeds 1–3 are best for slow stirring, kneading and mashing, at the start of the mixing process. Speeds 4–6 are for faster mixing, creaming and kneading. Speeds 7–10 are for fast mixing, whipping and beating.
Once a speed level has been set, the working light at the underside of the mixer head switches on and illuminates the contents of the bowl.
8. During mixing, add ingredients as required through the pouring shield (Fig. 8).
9. Once mixing is complete, switch the mixer off by moving the rotary speed control dial to the OFF [0] position. The working light will stay on and switch off automatically after approximately 3 minutes.
Slide and hold the tilt head release lever towards the UNLOCK position and slightly tilt the mixer head upwards, remove the splash guard, then continue to tilt upwards until the mixer head locks into place.
10. Gently push the mixing tool upwards and turn it clockwise until the lug on the retainer is located at the recess of the mixing tool; it will slowly release and the mixing tool can now be removed (Fig. 9).
11. Turn the bowl anticlockwise and take it off the base (Fig. 10).
12. After use, unplug the power cord from the wall outlet and wash the parts as described on page 14.



Instructions (Cont.)

Hints and tips for best results

- Refrigerated ingredients such as butter and eggs should be at room temperature before mixing.
- When mixing ingredients in the Stand Mixer, we recommend you start with a slow speed and increase gradually to a higher speed, if required.
- **Do not overfill the bowl, otherwise the mixer motor may overheat.**
- During mixing, more ingredients can be added into the mixing bowl through the pouring shield in the splash guard.
- Always remove the stones from fruit and bones from meat before mixing as these can damage the mixing tools.
- When mixing doughs and drier mixtures, it may be necessary to switch off the appliance occasionally and, **when the tools have stopped moving**, scrape the mixture with the supplied plastic scraper from the walls of the bowl back into the centre of the bowl.

CAUTION: 5 minutes on / 15 minutes off!

You can use the mixer for up to 5 minutes without stopping. Then let it cool down for at least 15 minutes. For heavy mixing tasks (such as kneading larger amounts of heavy dough), or for prolonged, continuous operation, keep to the 5-minutes-on / 15-minutes-off rhythm.

CAUTION: Do not touch moving parts!

Do not risk injury or damage. While the mixer is running, never reach into the mixing bowl with your hands or any hard object.

CAUTION: Do not leave unattended!

Never leave the appliance unattended during use. Supervise young children when the appliance is in use. Unplug it when you leave the room, even if it is just for a moment.

Troubleshooting Guide

If you encounter problems with your Stand Mixer, check in the table below for solutions to common problems. If none of the suggested solutions help you solve the problem, or if you experience any other problems with your Stand Mixer, do not try and manage them by yourself. Contact our after sales support line for advice on repair or replacement.

Problem	Possible cause and solution
The mixer does not work.	Check and ensure that the machine is properly connected to the wall outlet and that power is switched on at the outlet.
	Make sure that the power outlet is not defective, check it with another appliance, or use a different outlet.
	Check and ensure that the rotary speed control is set to the appropriate mixing speed (between position 1 and 10).
Turning the rotary speed control has no effect.	Make sure the mixer head has been lowered properly. The appliance will not work until the mixer head has been lowered and clicks securely into place.
The mixer stops during operation.	Make sure the mixing bowl is not overfilled. If the bowl is too full, the motor may overheat and stop working. In such a case, switch off and unplug the appliance and remove some dough from the bowl. Continue processing half of the dough until ready, then process the remainder separately.

Other Useful Information

Cleaning and maintenance

CAUTION: Before cleaning (and before inserting or removing tools), always make sure the rotary speed control is set to the OFF [0] position and the power cord is unplugged from the power point.

Cleaning the motor unit

- Clean the housing with a moist cloth only. If necessary, add a little mild detergent on the cloth.
- Wipe the appliance dry with a clean cloth.
- **CAUTION: Ensure that no liquid enters the housing. Never immerse the appliance in water or hold it under running water.**

Cleaning the mixer bowl and tools

- All accessories (apart from the motor unit) are dishwasher safe.
- Clean all accessories (apart from the motor unit) in the dishwasher on the upper rack, or by hand using warm water and mild detergent, rinse and dry thoroughly.
- If necessary, soak the mixing tools in warm soapy water to soften stubborn remnants of dough for easy removal.
- Do not use any caustic or abrasive cleaning agents to clean any part of the appliance as these can damage the surface coating.

Storage

Store the appliance in a dry, clean place that is not accessible to children. Keeping the accessories inside the bowl will ensure you always have all accessories together. Storing the complete appliance in the original carton will keep it protected from dust.

Repair

The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. Trying to repair the appliance yourself, undertaking incorrect repairs or making any modifications to the appliance or the power cord will expose you to considerable danger. If your mixer requires repair or service, call our after sales support line for advice.

Other Useful Information (Cont.)

Technical Specifications

600W (Max. 1200W)

Full die cast base

Tilting mixer head

Metal gear system with 67 touch points

Rotary speed control with 10 speed settings

Cord storage

Internal light (illuminating the bowl)

Accessories: Die cast flat beater

Die cast dough hook

Wire whisk

4.7L Stainless steel mixing bowl

Transparent plastic splash guard with pouring shield

Plastic scraper

Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

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Stand Mixer

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086
Telephone: 1300 886 649 (Aust) - Fax: (02) 9975 2688
Tempo Help Desk: 1300 886 649 (Aust)
(Operating Hours: Mon-Fri 08:30am to 06:00pm EST)
Email: info@tempo.org





Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 before returning it to the store for a refund.