

#### **Hand Mixer**

User Manual



HMM 81504 BX

EN - DE - FR - ES - IT - PL - SL - CS - SR - SQ - MK - RO - RU - AR



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### Please read this guide first!

Dear Customer,

Thank you for choosing a BEKO product. We would like you to achieve the optimal efficiency from this high quality product which has been manufactured with state of the art technology. Please make sure you read and understand this guide and supplementary documentation fully before use and keep it as a reference. Include this guide with the unit if you hand it over to someone else. Observe all warnings and information herein and follow the instructions.

### Symbols and their meanings

These symbols are used throughout this guide:



Important information and recommendations regarding the use of the appliance.



**WARNING:** Warnings on personal injury or property damage.



Suitable for contact with food.



Do not immerse the appliance, the power cord or the plug in water or in any other liquids.



Electric shock protection rating



# 1 Important safety and environmental instructions

This section contains safety instructions to prevent hazards that can result in injury or property damage.

Any warranty is void if these instructions are not followed.

### 1.1 General safety

- · This appliance complies with international safety standards.
- For the appliance to be used by persons with limited physical, emotional, or mental capacity or lacking knowledge and experience, such person must be supervised and have understood the instructions about the safe usage of the appliance and potential risks. Children should not tamper with the device. Cleaning and user maintenance operations should not be carried out by children.
- This appliance cannot be used by children.
- Store the appliance and its power cord out of the reach of children.
- Do not use the appliance if the power cord or the appliance is damaged.
  Contact authorized service.
- Unplug the appliance when it is left unattended, during attaching/ removing accessories, and cleaning.
- Use only original parts or parts recommended by the manufacturer.
- Do not disassemble the appliance.
- Your mains power supply shall be in align with the specified information on the type tag.
- Do not use the appliance with an extension cord.
- Do not unplug the appliance by pulling on the cord.
- Unplug the appliance before cleaning, disassembly, accessory fitting and wait until it is completely stopped.
- Do not touch the plug of the appliance while your hands are damp or wet.
- Do not use the appliance for hot foods.
- To avoid damage on the appliance, remove bones and seeds from foods.
- The appliance is not suitable for dry and hard foods.

# 1 Important safety and environmental instructions

- To prevent overheating, do not use the beater function continuously for more than 5 minutes. Between each 5 minutes of use, leave the appliance to cooling for 20 minutes.
- Follow each instruction to prevent injuries caused by misuse.
- After cleaning, dry the appliance and every part before plugging in and attaching the parts.
- Do not immerse the appliance, the power cord or the plug in water or in any other liquids.
- Do not use the appliance or its parts on or near hot surfaces or put them on such surfaces.
- If you keep the packaging materials, keep them out of the reach of children.
- Always use the appliance on a stable, flat, clean and dry surface.
- This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices and other working environments,
- farm houses, by clients in hotels, motels and other residential type environments,
- bed and breakfast type environments
- Do not squeeze or bend the power cord and do not rub in on sharp edges in order to prevent any damage. Keep the cord away from hot surfaces and open flames.
- Before using the appliance for the first time, clean all parts carefully which come into contact with food. Please see full details in the "Cleaning" section.
- Do not touch any moving parts of the appliance. Do not attach or remove the parts until the device comes to a complete stop.

## 1

## Important safety and environmental instructions

## 1.2 Compliance with the WEEE Regulations and Waste Disposal

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to offical collection point for recycling of electrical and electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was puchased. Each household performs

important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

### 1.3 Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

### 1.4 Packaging information



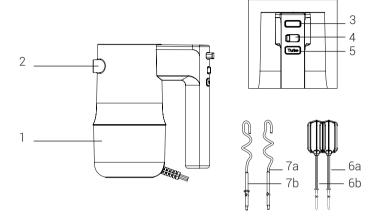
The product's packaging is made of recyclable materials, in accordance with the National Legislation. Do not dispose the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.

### 1.5 What to do for energy saving

Follow the times recommended in the manual during use. Unplug the cord of appliance after use.

### 2 Your blender

#### 2.1 Overview



- 1. Motor unit
- 2. Accessory inlets
- 3. Accessory release button
- 4. Speed setting button
- 5. TURBO button
- 6. Beaters (6a/6b)
- 7. Dough hooks (7a/7b)

#### 2.2 Technical Data

Voltage: 220-240 V~, 50-60 Hz

Power: 500 W

The rights to make technical and design changes are reserved.

The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

### 2 Operation

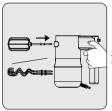
#### 2.1 Intended use

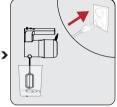
The appliance is intended for home use only, it is not suitable for professional use.

### 2.2 First operation

Clean the parts of the appliance before the first use.

#### 2.3 Beater / Mixer







Insert beaters (6) or kneading hooks (7) into the inlets for beater (5) or kneading hook until they settle.

Plug in the power cord. Put the beaters (6) and the kneading hooks (7) into the batter before turning on the stick blender. Speed setting is between 1 and 4. Increase the speed starting from level 1.



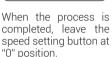
Do not use the beater and dough hooks together.

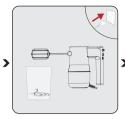


When mixing ingredients, start with a lower speed. Foods may spatter around if you start with high speed.

### 2 Operation







Wait until your appliance is completely stopped. Unplug and remove the beater/mixer accessories from the batter.



You can remove the beater and mixer accessories by pushing the accessory release button (3) when the power button is on "0" position.

### 2.3.1 Beaters



- Always use both beaters.
- Teflon coated containers may be scratched.
- Use it to beat liquid ingredients like cake batter, sauce, soup.

### 2.3.2 Dough Hooks



- Always use both dough hooks.
- Teflon coated containers may be scratched.
- Use it for dough kneading.

### 2 Operation

### 2.4 TURBO button

Push and hold the TURBO button when you need sudden high speed, and unhold when you no longer need.



Do not use the TURBO feature for longer than 1 minute.

### 2.5 Maximum quantities and processing time

Food Type	Weight	Operation time	Speed adjust- ment
Maltose	350 g	15 s	Turbo
Oats	100 g		
Honey	100 g		
Wheat flour	100 g		
Water	20 g		

### 3 Recipes

### **Cake Recipe**

### Ingredients:

- 3 Eggs
- 150 g butter
- 150 g white sugar
- 150 g wheat flour
- 3 g dry yeast

### Preparation:

Separate egg whites and yolks.

Pour the egg whites into a mixing bowl and attach the mixer accessory of your appliance. Beat the egg whites for 1 to 2.5 minutes on speed level 3.

Dice the butter into 20 mm pieces.

Add the butter, sugar, and egg yolks to the bowl and mix for 1 to 2.5 minutes on speed level 3.

In a different bowl mix the wheat flour and dry yeast. Add the dry ingredients to the egg mixture and beat for 1 to 2.5 minutes on speed 3.

### 3 Recipes

Pour the batter into a cake pan and bake in a preheated 200°C oven until it's gold on top. Enjoy!

### **Cookie Recipe**

#### Ingredients:

- 1 egg
- 100 g butter, diced into 20 mm pieces
- 100 g oats
- 100 g honey
- 100 g wheat flour
- · 20 g water
- 175 g chocolate chips

### Preparation:

Beat the egg, honey and butter diced into 20 mm pieces on Turbo speed until creamy.

Add flour and water, mix for 1.5 to 2 minutes.

Finally, add the oats and chocolate chips, stir with a spoon.

Take 30 g (approximately 1 tablespoon) from your dough and shape into balls, and place them on an oven tray.

### 3 Recipes

Bake in a preheated oven at 160 °C for 30 minutes or at 180 °C for 25 minutes. Enjoy!

### **Bread Recipe**

### Ingredients:

- 350 g wheat flour
- 5 g salt
- 10 g white sugar
- 10 g butter
- 200 g water
- 3 g dry yeast

#### **Preparation:**

Mix flour, salt and sugar in a mixing bowl.

Add dry yeast, butter and water to the mixture.

Attach the dough hook and mix the ingredients for 10 to 15 seconds on speed level 1. Then, set the speed to 3 and continue mixing for 20 to 30 seconds.

Set the speed to 4 and continue mixing for 2,5 to 3,5 minutes.

Rest the dough on a 35 °C environment for 45 minutes.

Then, shape the dough to your preference and place on a baking tray. Bake it on a 180 °C preheated oven until it's golden on top. Enjoy!



Please do not knead food that contains more than 350 grams of flour in this appliance. More flour may cause overloading of the appliance.

### 4 Cleaning and maintenance

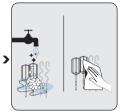
### 4.1 Cleaning



Do not use benzene, solvents, abrasive cleaners, metal objects or hard brushes to clean the appliance.







Turn the appliance off and unplug it. Wait for the appliance to completely cool down.

- Use a soft, damp cloth to clean the engine unit.

You may clean the beaters (6) and dough hooks using some dish washing soap and hot water or in dishwasher. Afterwards, completely dry each part.

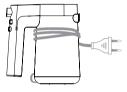


Beaters and dough hooks are dishwasher-safe.

### 4 Cleaning and maintenance

#### 4.2 Storage

- If you do not intend to use the appliance for a long time, store it carefully.
- · Unplug the appliance before putting away.
- Store the appliance in a cool dry place.
- Store the appliance and its cord out of the reach of children.
- Store the power cord should be same as below picture.



### 4.3 Transport and shipping

- During transport and shipping, carry the appliance with its original packaging. The packaging of the appliance will protect the appliance against physical damage.
- Do not put heavy objects on the appliance or its packaging. Otherwise the appliance may be damaged.
- If the appliance is dropped, the appliance may not operate or permanent damage may occur.