

EUREKA®

Stand Mixer

INSTRUCTION MANUAL

ESM



**PLEASE READ THIS MANUAL CAREFULLY
BEFORE USING THE APPLIANCE**

TABLE OF CONTENTS

Important Safeguards	2
Specifications	3
Parts Description	3
Preparing to Use	4
Operating	5
Operating Hints	5
Important Note	6
Recipes	7
Cleaning and Maintenance	8
Trouble Shooting	8

IMPORTANT SAFEGUARDS

Before using your appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

Safety

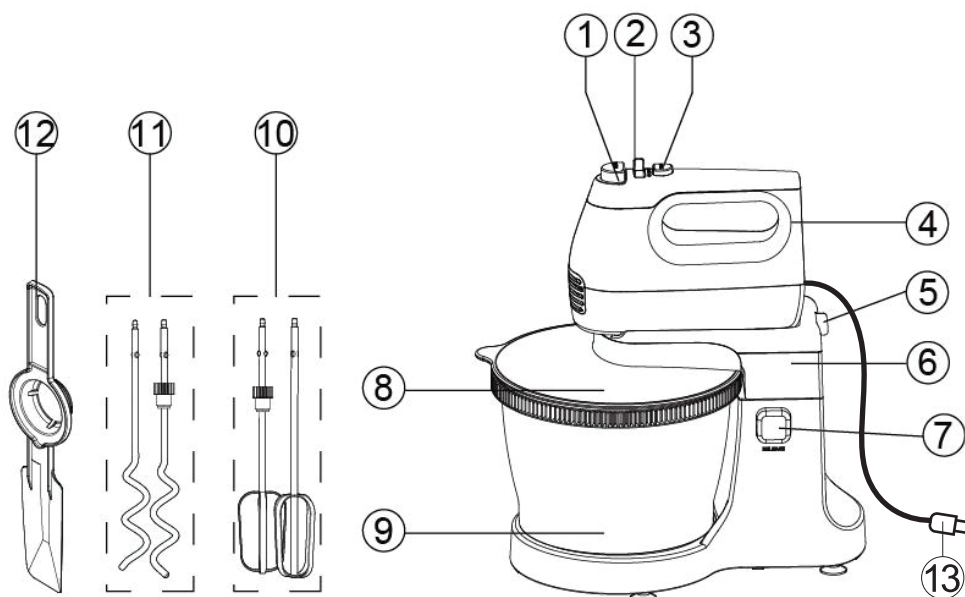
- Ensure the cord is unwound from the cord wrap before use.
- Never put the mixer body in water or let the cord or plug get wet.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Never use a damaged mixer, get it checked or repaired.
- Never use an unauthorized attachment.
- Always unplug the appliance when not in use, before fitting or removing parts or before cleaning.
- This 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 should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use.
- If the power cord is damaged, it must be changed with a new one produced by the manufacturer.

SPECIFICATIONS

ITEM NAME	STAND MIXER
ITEM CODE	ESM
RATED VOLTAGE	230V a.c.
RATED FREQUENCY	60 Hz
RATED POWER	300 W
UNIT DIMENSION	225 x 335 x 360 mm
BOX DIMENSION	386 x 248 x 252 mm
GROSS / NET WEIGHT	2.25 kg / 2.05 kg

PARTS DESCRIPTION

- | | | |
|-----------------|---------------------|--------------------------------|
| 1. Eject Button | 6. Mixer Stand | 11. Chromed Dough Hooks |
| 2. Speed Switch | 7. Release Button | 12. Egg Yolk Separator Spatula |
| 3. Turbo Button | 8. Bowl Cover | 13. Power Cord |
| 4. Mixer Body | 9. 3.5L Mixing Bowl | |
| 5. Lock Button | 10. Chromed Beaters | |



PREPARING TO USE

Preparing your Stand Mixer

1. Insert the beaters into the mixer body. (Fig.1)
2. Make sure the beaters are locked at the correct position. (Fig.2)
3. Press the Release button to raise up the top bracket of the mixer stand.

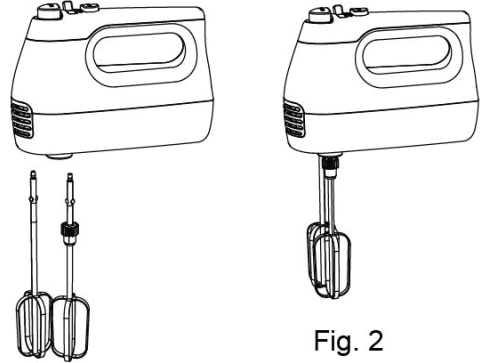


Fig. 1

Fig. 2

4. Place the Mixing bowl attach to the mixer stand, then fit and lock the mixer body onto the stand bracket.
5. Then fit the Bowl cover to lock with the stand bracket.

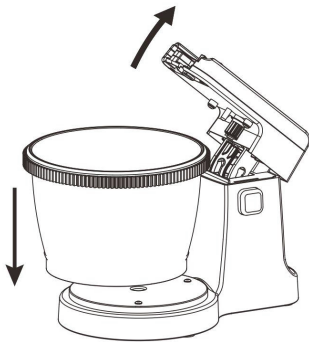


Fig. 3

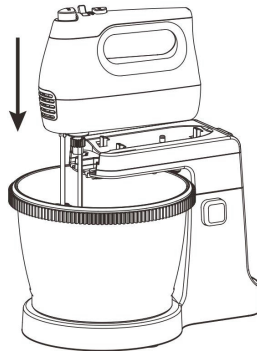


Fig. 4

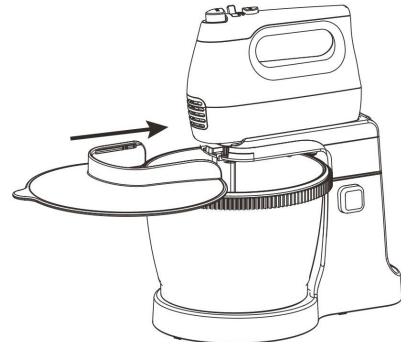


Fig. 5

OPERATING

To use your Stand mixer

1. Take out the bowl cover and put all the ingredients into the mixing bowl, then put on the bowl cover again.
2. Plug in the Stand mixer, slide the speed switch to start mixing. As the mixture thickens gradually select a higher speed to go on.
3. When the mixture has reached the desired stickiness, turn to the Off “0” position. During operation you may use the spatula to scrape the mixture.
4. To remove the tools, turn off and unplug the mixer. Take away the bowl cover and tilt up the mixer body, then hold the mixer body and press the Eject button to detach the tools.



OPERATING HINTS

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- Large quantities and thick mixtures require a longer mixing time.

IMPORTANT NOTE

- Do not operate the mixer continuously for longer than 10 minutes. After 10 minutes, take a break in order to allow the appliance to cool down.

Recommended speeds for beaters and dough hooks

Please note that these are recommendations for using the mixer with a mixing bowl. If using the mixer by hand, the speed you select may depend upon the bowl size , quantities, and the ingredients you are mixing with personal preference.

Food type	Recommended Maximum quantities	Recommended speeds	Approximate times
Beaters			
Egg whites	6 pcs	4 - 5	2 - 4 minutes
Cream	300ml	1 - 5	4 minutes
All-in-one cake mixes	400g	1 - 5	1½ - 2 minutes
Batter	400ml	4 - 5	1 minute
Dough hooks			
Bread	350g	1 - 5	2 - 3 minutes
Batter	400ml	4 - 5	1 minute
Mix muffins	350g	4 - 5	1 minute
Blend butter & sugar		4 - 5	1 minute

RECIPES

*** Coconut puff**

makes about 20

2 egg whites, medium

150g caster sugar

120g desiccated coconut

2 tbsp lemon zest

2 tsp vanilla extract

2 tsp corn flour

- 1 Preheat the oven to 150°C.
- 2 Place the egg whites into the mixing bowl whisk on speed 5, gradually adding the sugar until the mixture thickens (about 3 minutes).
- 3 Reduce to speed 2, add the remaining ingredients and mix until combined.
- 4 Place a teaspoon of the mixture onto a lined baking tray.
- 5 Bake in the oven for 20 minutes, until the outside starts to become golden colour.

*** Chocolate cream mousse**

serves 4

250ml whipping cream

2 tbsp cocoa powder

3 tbsp caster sugar

1. Place all the ingredients into the mixing bowl. Mix on speed 4 until the mousse thickens and the beaters leave a ribbon trail when lifted out.
2. Transfer the mixture into serving glasses and chill in the fridge for at least 12 hours before serving.

* **Banana bread**

makes 1 loaf

2 bananas, very ripe

315g plain flour

220g brown sugar

125ml semi-skimmed milk

60g unsalted butter, melted

2 tsp baking powder

1 tsp vanilla extract

½ tsp bicarbonate of soda

½ tsp salt

½ tsp ground cinnamon

½ tsp ground nutmeg

- 1 Preheat the oven to 160°C.
- 2 Cut the banana into small pieces and place in the mixing bowl. Add the remaining ingredients and then mix on speed 1. As the mixture starts to come together increase the speed. Mix until the ingredients are fully combined.
- 3 Transfer the mixture into a non-stick loaf tin (23cm x 6cm) and put into the oven, bake for 40 to 50 minutes.
- 4 Remove from the oven and leave to rest for 10 minutes.
- 5 Then place it onto a cooling rack before serving.

CLEANING AND MAINTENANCE

- Always unplug before cleaning. Wash the mixer body, the bowl and all accessories by water with a washing-up liquid. This mixer should not be washed in a dishwasher. Never immerse the mixer body in water or other liquids. Wipe the mixer and the accessories with a damp cloth. Do not use scouring powder or other abrasive detergents which may scratch or dull the surface. Wipe all parts thoroughly before storing.

TROUBLE SHOOTING

Problem

- The mixer stops during operation.

Solution

- For any reason if the mixer is interrupted and stops working, turn the speed switch to off “0” position, wait a few seconds and then restart the machine. The mixer should resume operation straight away.

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