

EUREKA®

Professional Stand Mixer

INSTRUCTION MANUAL

ESM PRO



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

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IMPORTANT SAFEGUARDS

Before using your appliance

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

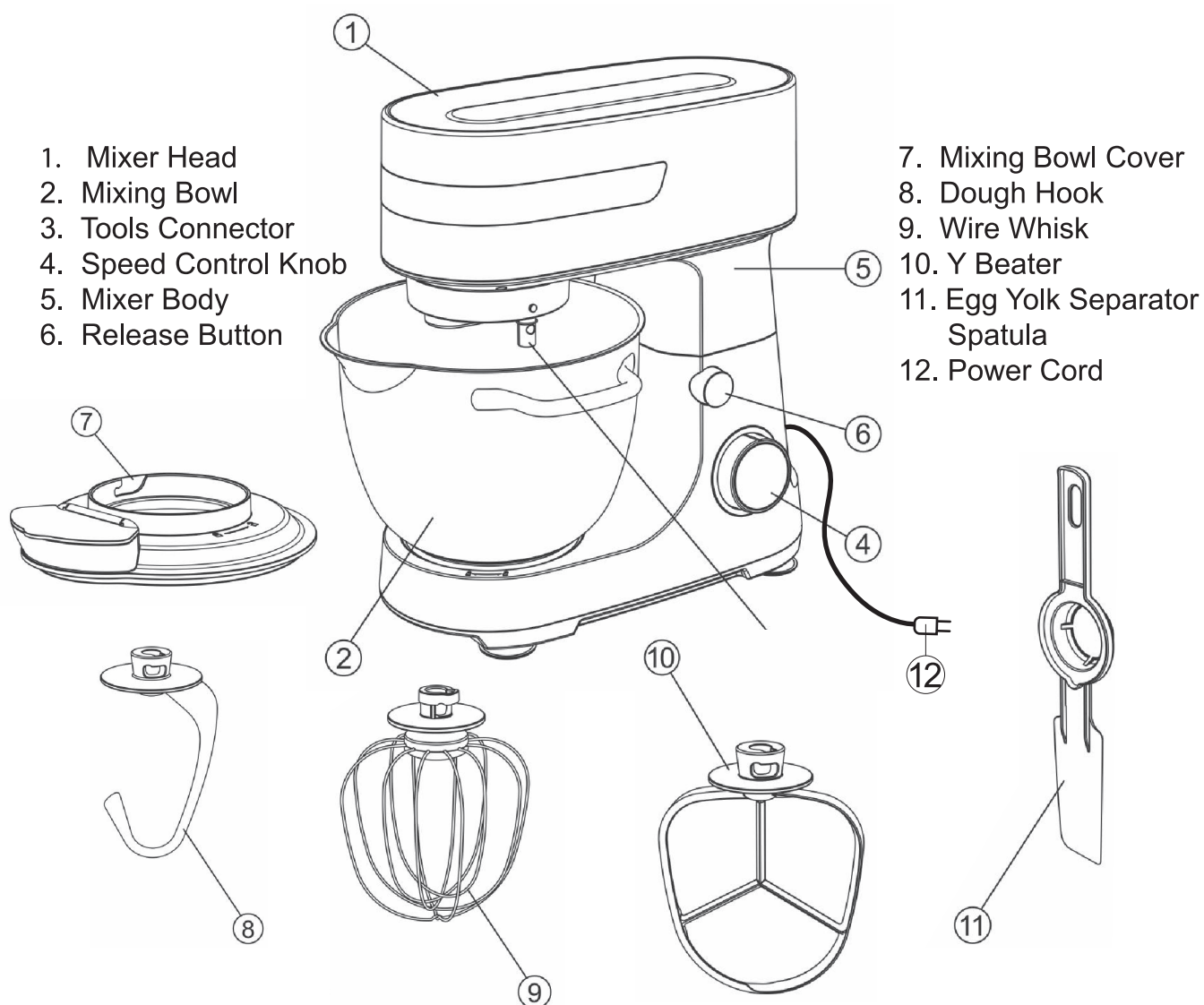
Safety

- 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	PROFESSIONAL STAND MIXER
ITEM CODE	ESM PRO
RATED VOLTAGE	230V a.c.
RATED FREQUENCY	60 Hz
RATED POWER	800 W
UNIT DIMENSION	260 x 380 x 355 mm
BOX DIMENSION	400 x 254 x 390 mm
GROSS / NET WEIGHT	6.05 kg / 5.80 kg

PARTS DESCRIPTION



PREPARING TO USE

• The Mixing Accessories:

Y Beater - For making cakes, biscuits, pastry, icing, fillings and mashed potato.

Wire Whisk - For eggs, cream, batters, sponge cakes, meringues, mousses, and souffles.

Dough hook - For flour and yeast mixtures, dough kneading and making breads.

Egg Yolk Separator Spatula - To separate egg white and yolk from the eggs for mixing purpose. Also use it as a scraper to scrape the food mixture in the bowl during the process.

• To assembly your Stand Mixer

1) **Raise the Mixer Head** - Lift up the Mixer head by pressing the Release button(1) and lift the head until it locks in the raised position.

2) **Attach the Bowl Cover** - Place the Bowl cover onto the rim around the Tools connector, then turn it counterclockwise until it locks(2).

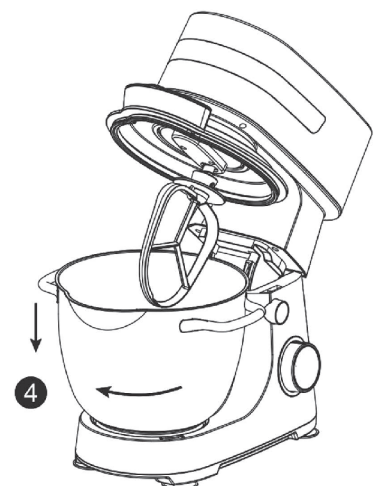
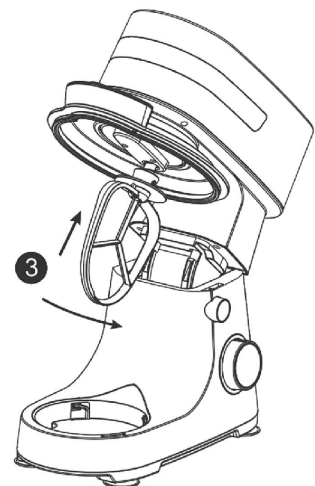
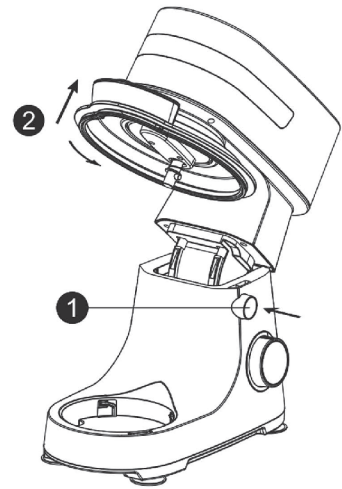
Note: You do not need to remove the Bowl cover to change other mixing accessories.

3. **Attach the Accessories** - Fit over a Mixing tool (Dough hook or Beater or Wire Whisk) onto the Tools connecting shaft(3), turn counterclockwise until it locks well, turn it clockwise to remove.

4. **Place the Mixing Bowl** - Put the Bowl onto the base of the Mixer stand, turn clockwise to lock(4).

5. **Lower down the Mixer Head** - Press the Release button again and fully lower down the mixer head.

Note: Pour in all the mixing ingredients into the Bowl before you lower down the mixer head.



TO USE YOUR STAND MIXER

• Usages and Operation of the Mixing Tools

Food type	Maximum Capacity	Operation Speeds	Operation time
* Y Beaters			
Biscuits Mixture	1.6 kg	1 - 8	3 - 5 minutes
Cakes Mixture	1.6 kg	1 - 8	1 - 2 minutes
* Wire Whisk			
Egg whites	8 pcs	1 - 12	2 - 3 minutes
Cream mixture	850g	1 - 12	2 - 3 minutes
Pancake mixture	800g	1 - 12	1 - 2 minutes
* Dough Hook			
Toast mixture	1.6 kg	1 - 4	3 - 4 minutes
Pizza Mixture	1.6 kg	1 - 4	3 - 4 minutes
Bread mixture	1.6 kg	1 - 4	4 - 10 minutes

• Hints and Tips - Y Beater

For best results, always use room temperature butter and margarine when making cakes. Use cold ingredients for pastry unless your recipe says otherwise.

• Hints and Tips - Wire Whisk

Best results achieved when eggs are at room temperature. Before whisking egg whites, make sure there is no grease or egg yolk on the whisk or the bowl.

• Hints and Tips - Dough Hook

If you hear abnormal sound from the mixer during the process, switch off the mixer, then remove half the dough and do each half separately.

• **Hints and Tips - Spatula**

To fully incorporate the ingredients, stop mixing and use the Spatula to scrape down the dough mixture at the inner side of the mixing bowl, and then restart the mixer again to continue.

• **Electronic Speed Control**

Your Stand mixer is designed with an electronic speed control that is to maintain the constant speed under different load conditions, when kneading bread dough or when eggs are added to a cake mix. You may therefore hear some variation in speed during the operation as the mixer adjusts to the load and speed selected - this is normal.

RECIPES

FRENCH BREAD

• **Ingredients:**

250g high-gluten flour, 50g low-gluten flour, 150g water, 10g sugar, 3g yeast powder, 1g edible salt.

• **Process:**

1. Put all the ingredients into the mixing bowl, use the dough hook to mix at Speed levels 1 - 4, and knead the dough into a dough shape.
2. Cover the mixture with preservative film and allow fermenting to double its size in a warm place.
3. Knead thoroughly and remove from the bowl and divided it into 4 portions. Take one portion and roll it as oval shape, then roll it up from top to bottom.
4. Then cover with preservative film and allow fermenting to double its size.
5. Brush the surface with sesame oil, preheat the oven to 180°C, put the bread dough at the middle layer and bake for 20 minutes.

ORIGINAL CAKE

• Ingredients:

100g cake flour, 5 eggs, 50g edible oil, 80g sugar, a small amount of lemon juice, 55g milk.

• Process:

1. Separate the egg white and egg yolk, add 20g sugar into the egg yolk, mix with Wire Whisk at Speed level 10 until the sugar is completely melted. Add milk and continue to stir evenly at Speed 10 - 12.
2. Pour edible oil and continue beating until fully emulsified.
3. Pour the cake flour mixture through a sieve, and then stir evenly into a fine egg yolk paste.
4. Put a few drops of lemon juice into the egg white, add sugar in three times and beat with an egg beater until it is cotton-like.
5. Take 1/3 of the egg white, put in the egg yolk paste and stir evenly, pour the paste back to the remaining egg white and stir evenly to a fine cake paste
6. Brush edible oil on the surface of cake mold, then pour the cake paste into the mold.
7. Preheat the oven to 150°C, set upper and lower pipe heating mode and baking time 50 minutes, then bake it till golden color.

HOMEMADE PIZZA

• Ingredients:

170g high-gluten flour, 100g water, 1.5g edible salt, 15g white sugar, 2g yeast, 15g butter, and some stuffing.

Process:

1. Put all the ingredients into the mixing bowl, use the dough hook to mix at Speeds 1-4. After kneading into dough mixture, add butter and continue to knead until it can pull out to be a flexible film.
2. Leave the dough fermenting to double its size in a warm place.

3. During the fermentation, the pizza stuffing can be made and reserved for future use.
4. Knead thoroughly once more, take half of the dough to roll it round and relax for 5 minutes, then use a rolling pin to gently roll it to the size of a pizza pan, put it on the pizza pan, press it around the pizza pan with your hands, finally use a fork to make small holes.
5. Set the upper and lower tube heating mode of the oven, preheat 200°C. Brush the pie mold base with olive oil first, then scoop the pizza sauce and spread it evenly, and then, sprinkle a little mozzarella cheese and shredded onion, put the 8-inch pizza pan in the second layer of the preheated oven and bake for 8 minutes.
6. When the time is up, take out the pizza pan and spread a layer of bacon. Here you can put your favorite food and prepared stuffing in order.
7. Put it in the preheated oven, set the working time for 15 minutes until the cheese is melted and the crust is golden.

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, the Bowl 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 Stand mixer stops during the operation process.

Cause

- Overload protection or overheat system activates.
- Maximum loading capacity exceeded.

Solution

- Turn the speed control to Off "0" position, wait a few seconds and restart. Or remove some of the ingredients to reduce the load and restart. If this still does not work unplug and allow to stand for 15 minutes, plug in and restart again. The mixer should resume operation straight away.

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