

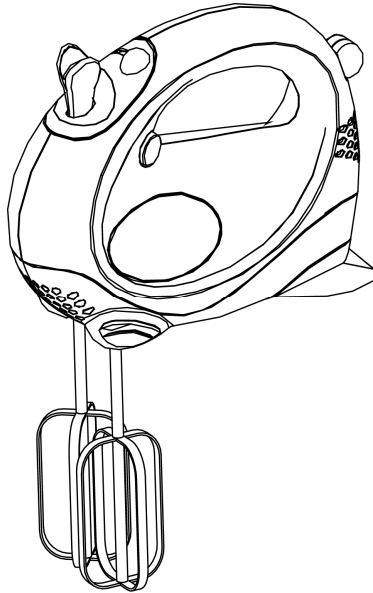


SBOSE®
THE FAMILY ENTERTAINER

THE GROUP OF FIVE STAR EST.

INSTRUCTION MANUAL

HAND MIXER



Model: SB-142

**Read this booklet thoroughly before using and save it for future
reference**

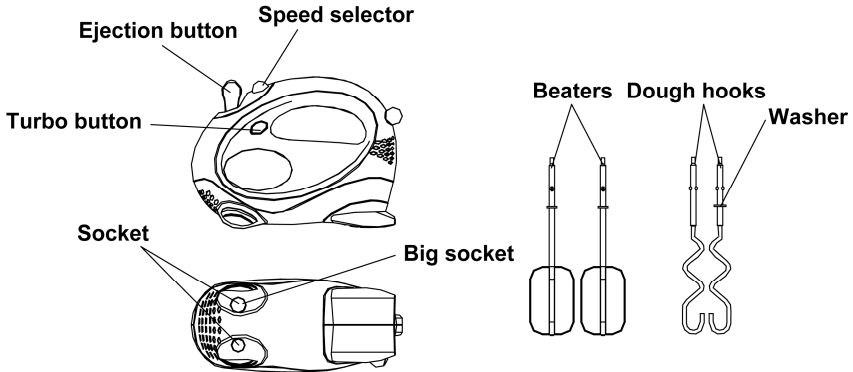
IMPORTANT SAFEGUARDS

When using SBOSE® electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions and save it for future reference.
2. Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate SBOSE® mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return appliance to the nearest authorized Service Center for examination, repair, electrical or mechanical adjustment.
4. Do not leave SBOSE® mixer unattended while it is operating.
5. The appliance can not be operated by children.
6. Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
7. Avoid contacting with moving parts. Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons or damage to the mixer.
8. To protect against risk of electrical shock, do not put SBOSE® mixer in water or other liquid. This may cause personal injury or damage to the product.
9. Do not use SBOSE® mixer for other than intended use.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. 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 appliances by a person responsible for their safety.
12. Children should be supervised to ensure that they do not play with the appliance.
13. Do not use outdoors.

HOUSEHOLD USE ONLY

KNOW YOUR SBOSE® MIXER



USING YOUR SBOSE® MIXER

1. For the first use, cleaning the dough hooks and beaters.
2. Assemble proper beaters or dough hooks into mixer. Dough hooks are only used for mixing dough and beaters are only used for beating eggs or similar food.

Note: Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the big socket and the other one can only be inserted into small socket. The two dough hooks cannot be inserted in reverse.

3. Ensure that the unit is at the 0 setting, then plug in the power source.
4. Turn the speed selector to your desired setting, there is 6 setting. The appliance will start working and the speed will increase 15% if the Turbo Button depressed at any time (the left is the same as the right, but can not depress at the same time).

Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.

5. The max operation time per time shall not **exceed 5 minutes and only wait until the unit is cooled to room temperature before performing next operation cycles**. When kneading yeast dough, suggest the speed selector first use a low speed and then use high speed to achieve best results.
6. When mixing is completed, turn the speed selector to 0 setting, unplug the cord from power outlet.
7. If necessary you can scrape the excess food particles from the beaters or

dough hooks by rubber or wooden spatula.

8. Hold the beaters/dough hooks with one hand and press the Ejection button firmly down with the other hand, remove the beater/dough hooks.

Note: Remove the beaters/dough hooks only at the 0 setting.

Cleaning and Maintenance

1. Unplug the appliance and wait it completely cool down before cleaning.
2. Wipe over the outside surface of the mixer with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the beaters and dough hooks in warm soapy water and wipe dry. The beaters and dough hooks may be washed in the dishwasher.

Caution: the mixer can not immersed in water or other liquid.

COOKERY TIPS

1. Refrigerated ingredients, ie. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first, then add to the mixture.
3. Do not over-beat. Be careful that you only mix mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

Environment friendly disposal



You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

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