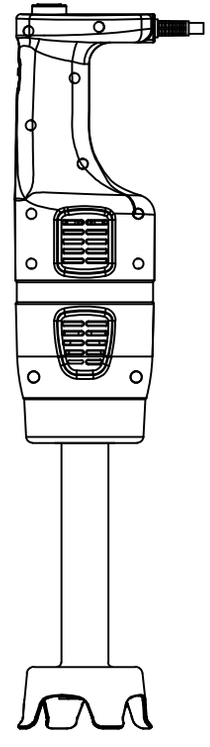
Instruction manual



Read and Save This Instruction Manual

SUMMARY

IMPORTANT WARNING

YOU HAVE JUST PURCHASED A MINI POWER MIXER

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- Advice on electrical connections

OPERATING THE APPLIANCE
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IMPORTANT WARNING

WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

WARNING : In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misure of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly, Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.

UNPACKING

- WARNING - some of the tools are very sharp e.g. blades, etc..

INSTALLATION

- We recommend that you install your appliance on its wall frame.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- Never plug your appliance into the mains supply before placing it inside the preparation bowl.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page **5**)and make sure that all the attachments are correctly positioned.

USE

- Never try to override the safety systems
- Never insert an object into the preparation.
- Never switch the appliance on unless it has been placed in the preparation bowl.
- Before dismantling the foot, bell or whisk always check that the power mixer is unplugged.
- We recommend that you tilt the appliance at a slight angle to prevent the bell from touching the bottom of the container.

WARNING

Procedure to follow if the stick blender is accidentally immersed during use.

1) Do not touch either the power mixer, the bowl or the work surface.

2) Unplug the mixer's power cord from the wall socket.

3) Remove the power mixer from the preparation.

4) Tilt the power mixer to drain off as much liquid as possible.

5) Do not switch the power mixer back on, as there is still a risk of electrocution.

6) Send the power mixer to the approved after-sales service to have the electrical components cleaned and dried.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.
- For plastic parts , do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- **Handheld Mixer** can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly of has been damaged in any way.
- Do not hesitate to contact your local Maintenance service if something appears to be wrong.

YOU HAVE JUST PURCHASED A MINI POWER MIXER

The new **Handheld Mixer** are the latest additions to **Handheld Mixer** range of power mixer. They have been specially designed for processing smaller quantities. They are fitted with a foot, blades and an emulsifying disc which can be entirely dismantled, and the tubes long respectively.

Models	Speed variation	Mixer attachment
HM-350	•	200mm
HM-350	•	240mm
HM-350	•	290mm

These power mixer are tools which are totally adapted to the needs of professionals. They will enable you to make soups, vegetables purées and cereal preparations without any effort.

The **variable-speed function** will enable you to adjust the speed to suit each preparation and to start the processing at a lower speed in order to reduce splashing.

The simple design of these appliances allows the assembly and dismantling of the moving parts in no time at all, to ease maintenance and cleaning.
These instructions contain important information that will enable you to extract the greatest return on your investment.

We therefore strongly advise you to read these instructions carefully before using the appliance.

SWITCHING ON THE APPLIANCE

• ADVICE ON ELECTRICAL CONNECTIONS

This class II appliance (double insulation) requires a single-phase alternating current but does not need an earthed socket. The universal-type motor is fitted with an interference suppressor.

The power supply must be protected by a differential circuit breaker and 10 A fuse.

Check that you have a standard 10/16 A single-phase socket.

Make sure that the voltage of your power supply matches that shown on the identification plate of your appliance.

Handheld Mixer supplies these models with different types of motors:

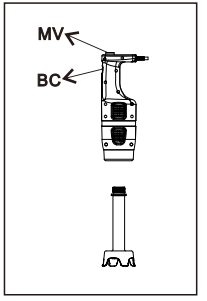
230 V / 50 Hz for power supplies of:
220 V to 240 V.
120 V / 60 Hz
220 V / 60 Hz

The power mixer is supplied with a single-phase plug connected to a power cord.

OPERATING THE APPLIANCE

• STARING AND STOPPING

1. Plug your appliance into the mains, making sure you do not press the button (BC).
2. Insert the foot into the preparation.
3. Press the control button (BC), and the power mixer will start up.
4. To stop the power mixer, release the control button (BC).



• VARIABLE-SPEED OPERATION

Follow steps 1 to 4 above, then:

5. Change the speed of the motor by turning the variable speed button (MV) towards the maximum or minimum as required.

Mixer function

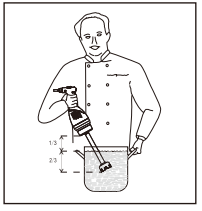
speed between 3000 and 13000 rpm.

It is advisable to start at a low speed when using the mixer

With the self-regulating speed system, once you have selected a speed, it will remain constant, even if the consistency of your mixture changes.

WORKING POSITION

For a more ergonomic approach, we recommend that you hold the handle of the appliance in one hand and the container in the other. It is a good idea to lean forward slightly, making sure that the bell does mot touch the bottom of the container.



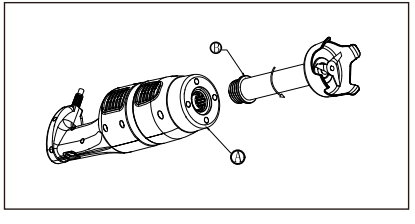
Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid.
For optimum efficiency, two thirds of the foot should be immersed in the preparation.

ASSEMBLING/ DISMANTLING

• BLADE FUNCTION

Attaching the tube to the motor unit.

- Check that the appliance is not plugged in.
- Insert the threaded section Ⓐ right into the housing Ⓑ of the motor unit.
- Turn the tube in the direction of the arrow (see figure) until it is locked into place moderately tightly.



Removing the tube from the motor unit

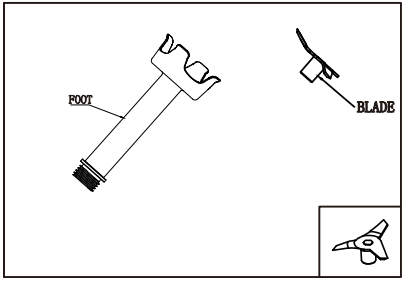
- Check that the appliance is unplugged
- Turn the tube in the opposite direction to when you assembled it until it is completely unscrewed.

Removing the blade

–To remove the blade safely,hold them with an oven glove or a thick cloth.

–Using the hexagonal wrenches,unscrew the bolt.

–As soon as the bolt has been unscrewed,the blade can be removed for cleaning.



USES & EXAMPLES

The mixer function carries out all types of mixing in small quantities in a minimum of time, and we thus recommend you to supervise carefully all food preparations in order to obtain the best results.

CATERING AND RESTAURANT WORK

- Soups, creamed soups
- Vegetable purees : carrots, spinach, celery, turnips, French beans, potatoes etc.
- Mousses: vegetable fish
- Fruit compotes
- Sauces : green, rouille, remoulade, cream emulsions, tomato or parsley
- Bisques : langoustines and shellfish
- Pancake batter
- Chocolate mousse, butter cream, Whipped cream
- Cheese souffle

HYGIENE

The equipment must be clean at all stages of production.

It is vital to clean the power mixer thoroughly between each job using a detergent or disinfectant.

• N.B. NEVER USE PURE BLEACH

- Dilute the detergent/ disinfectant following the manufacture's instructions on the label.
- Scrub well if necessary.
- Leave the disinfectant/ detergent to take effect if necessary.
- Rinse thoroughly.
- Dry properly using a clean cloth.

CLEANING

WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

After using the power mixer in a hot preparation, cool the bottom of the foot in cold water before dismantling the bell from the foot.

After completion of preparation, clean immediately to prevent food from sticking to surfaces.

• MOTOR UNIT

Never put the motor unit and its handle in water, clean them with a damp cloth or a sponge.

• FOOT AND BELL

It is possible to proceed in two ways:

• Simple cleaning procedure

- Place the foot and bell into a suitable container with water and switch on for a few seconds to clean the bell and the foot.
- After unplugging the appliance - essential -, making sure that no water finds its way into the foot.
- Detach the bell from the fott to avoid a build-up of condensation.

• Complete cleaning procedure

- Unplug the powr mixer.
- Rinse the bell under the tap.
- Remove the bell from the foot, then remove the blades, Be careful to void damaging the surface of the blade shaft and the watertight seals. Do not use too strong a detergent when cleaning the parts.
- Ensure that all the different parts are thoroughly dried before reassembly.

• BLADE AND EMULSIFYING DISC

In order to clean the appliance thoroughly, the blades and the disc must be removed from the bell beforehand.

After they have been cleaned, **make sure you always dry the disc or blades properly** to avoid oxidation.

IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADE

The performance of the cut essentially depends on the state of your blades and their wear. The blades are subject to wear and as such need to be replaced from time to time to ensure the consistent quality of the end product.

You are also advised to change, at the same time, the washer and the watertight seals.

• FOOT SEAL

In order to maintain a perfect watertight seal between the foot and the bell it is necessary to check the wear of the seal regularly and replace it if necessary.

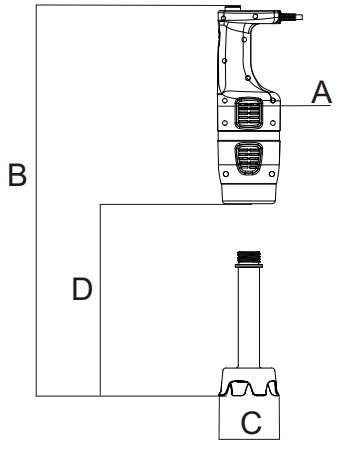
WARNING

From time to time, check:

- **The state of the button's watertight membrane. Even the tiniest cracks will allow liquid to seep in.**
- **The state of the blender housing This, should not show any signs of cracking of any abnormal openings which could allow access to the live components.**

TECHNICAL SPECIFICATIONS

• WEIGHT AND DIMENSIONS (in mm)



	Dimensions (mm)				Weight (Kg)	
model	A	B	C	D	netto	brutto
HM-350	98	507	96.6	225	2.25	3.1
HM-350	98	547	96.6	265	2.3	3.2
HM-350	98	597	96.6	315	2.35	3.3

• WORKING HEIGHT

We recommend that you ensure that the container is placed on a stable and solid work surface.

• NOISE LEVEL

The equivalent continuous sound level when the foot is not immersed in anything is less than 70 dB (A).

• ELECTICAL DATA

Motor	Mixer Speed (rpm)	Intensity (Amp.)	Power (watts)
230V/50Hz	3000-16000	1.5	350
120V/60Hz	3000-16000	2.9	350
220V/60Hz	3000-16000	1.6	350

SAFETY

WARNING

The blades are extremely sharp.
Handle with care.

Handheld Mixer **power mixer** are equipped with a safety system comprising of a :

- safety control button,
- safeties on motor: thermal and overload protection.

• Safety control button

This safety mechanism prevents any unintentional starting of the power mixer. In fact, it is necessary to press down two buttons to start the power mixer. In order to start the machine, read the paragraph

entitled OPERATING THE APPLIANCE (page 4).

• Thermal protection

the machine to over use, the thermal safety mechanism automatically stop the motor. In this case, wait for the power mixer to cool down completely before restarting, see paragraph entitled OPERATING THE APPLIANCE (page 4).

REMEMBER

Never try to override the locking and safety mechanisms.
Never insert an object into the preparation.
Never switch the appliance on unless it has been placed in the preparation bowl.
Before dismantling the foot or bell, always check that the power mixer is unplugged.
We recommend that you tilt the power mixer at a slight angle to prevent the bell from touching the bottom of the container.

PROBLEMS

At first, try identify precisely what has caused the power mixer to stop.

• If it is due to powercut if the appliance has been unplugged.

- Release the control button (BC).
- Check the power supply.
- Restart the power mixer following the paragraph **entitled OPERATING THE APPLIANCE (page 4).**

• If you cannot locate the cause of the problem

- Release the control button (BC).
- Unplug the power mixer.
- Check:
  - the plug,
  - that the blades are free to rotate in the bell,
  - the state of the power cord,
  - that the drive shaft is free to rotate, To do this, remove the bell and test the rotation of the end of the drive shaft manually.

If a malfunction occurs which is not on our list of possible faults, consult your retailer or return the appliance to the after-sales service.

STANDARDS

MACHINES IN COMPLIANCE WITH:

• The following European directives and related national legislation:

- Modified "machinery" directive 98/37/EEC, 2006/42/EEC,
- " Low voltage" directive 73/23/EEC, 2006/95/EEC,
- "EMC" directive 89/336/EEC,2004/108/EEC,
- "Materials and parts in food contact" directive 89/109/EEC,
- Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.

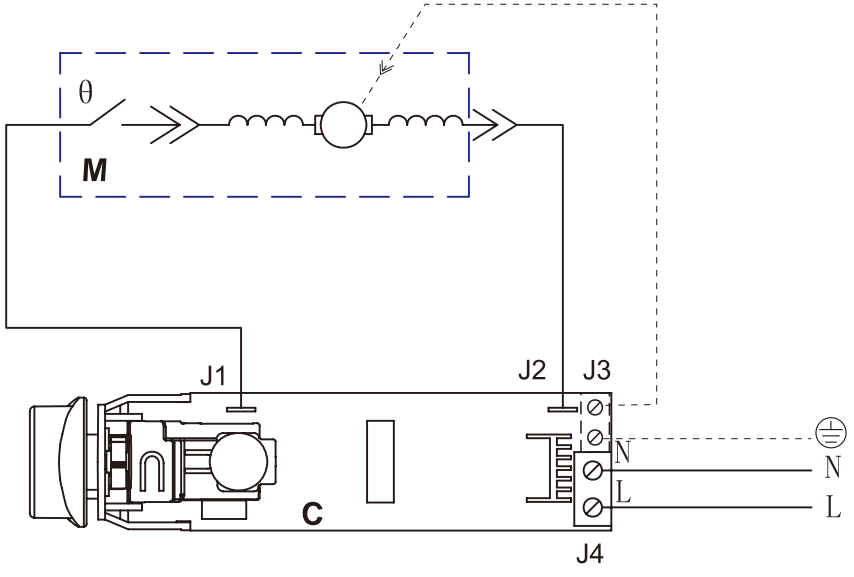
• The following European harmonized standards and standards setting out health and safety rules:

- We certify that the Mini MP comply with the essential requirements of the standard EN 292 - 1 and 2: machine safety-general design principles,
- EN 60204 -1(2006)
- For hand-held blenders and whisk : EN 12853. (Procedure to follow if the stick lender is accidentally immersed during use).

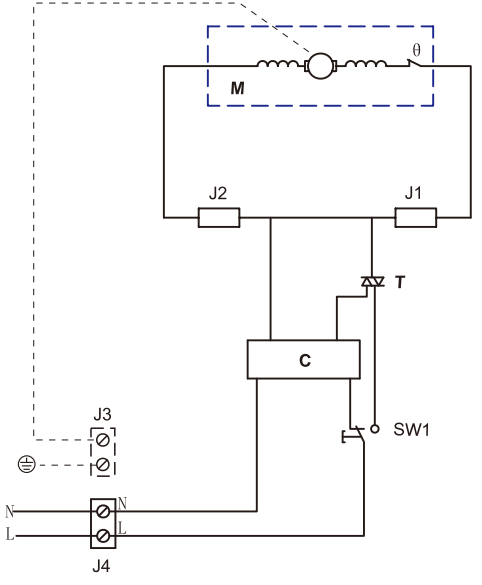
ELECTRIC DIAGRAM

Only on 120V version

A	Aluminium housing
C	Control unit
M	Motor
SW1	On/off switch
T	Triac
θ	Thermal protector



ALIMENTATION
SUPPLY
STROMVERSORGUNG



6 month Warranty

Value Series offers a warranty to the original purchaser of new equipment, that the model of equipment will be free of defects in material and workmanship for a period of 6 month from the original date of delivery. Equipment must be installed by a qualified installer where applicable. Warranty coverage is only valid in the Contiguous United States & Canada. It is for commercial customers and is not transferrable. Value Series will repair, provide replacement components, replace the entire unit, or refund the purchase price to satisfy the warranty obligation. Not to exceed the original price of the item purchased. Value Series makes no other warranties, express or implied, statutory, or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The 6 month warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Value Series. This includes but is not limited to mobile, outdoor, or mobile applications.
- **For commercial use only, residential use voids warranty.**
- **Mobile applications fall under a different level of coverage as outlined below.**
- **Outdoor use will void the warranty.**
- Issues related to improper installation which are the responsibility of the installer. To include improper voltage, phase, or fuel type.
- Damage caused by power surges, brownouts, or inconsistent voltage such as when connected to a generator. Also to include damage caused by vandalism; improper handling, maintenance, or storage; use of unauthorized parts, impacts by foreign objects, harmful chemicals, fire, flooding, or Acts of God.
- Failure to properly maintain equipment or failure due to lack of routine cleaning.
- Parts deemed by Value Series to be normal wear and tear parts including, but not limited to, casters, hoses, grates, glass, light bulbs, and rubber components.
- Products that have been modified, abused, or misused intentionally or accidentally. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the contiguous United States OR Canada.

- Any products where the original sale cannot be determined. No order #, invoice or receipt to provide proof of purchase will result in no warranty coverage.
- Service requires prior notice to Value Series and within 30 days of discovery of the defect, not to exceed the length of the warranty following the original date of delivery.
- Repair service must be through authorized Value Series services and not by unauthorized or unqualified persons. Repairs must be completed using parts consistent with Value Series OEM parts, except where permissible by state law.
- Rust or other damage caused by exposure to moisture.
- Freight damage must be made at time of delivery and addressed with the carrier for compensation.
- Value Series will not be liable for any parties that experience loss of product, consequential damage, lost business, or any other expenses.

The warranty does not cover overtime, holiday or weekend rates or other off-hour rates. Value Series reserves the right to deny coverage after a service technician is on site based on the above exclusions. Value Series will not be responsible for any service charges from non-warranty related labor and/or parts.

Food Truck/Mobile Application Warranty

Valid only in Contiguous United States

Value Series warrants all new equipment sold to food truck or other mobile applications for a period of **90 days** from the date of delivery and proper installation. Contact your authorized place of purchase for assistance.

For Warranty Inquiries or Service

Have your model number, serial number, and original order number ready to make an inquiry or claim. If possible, include pictures, a video and description of the problem to help expedite the processing time. Value Series reserves the right to investigate any warranty claim and evaluate the defective product to authenticate the problems found. Failure to permit this investigation and allow access to the defective item will void this warranty. Return authorization must be received from Value Series prior to returning any item. Any item that arrives without prior authorization will be refused and shipping costs will not be covered by Value Series.

- Call 1-800-215-9293
- Email crpcustomerservice@takktfoodservices.com