

**SHARP**  
SHARP CORPORATION

**SHARP**

MODEL :  
**EM-S60-WH**

**STAND MIXER  
INSTRUCTION MANUAL**

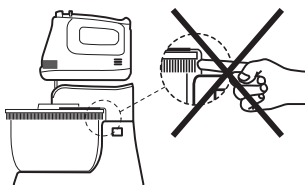


Please read these instruction carefully before operating the appliance.

## **IMPORTANT SAFEGUARDS**

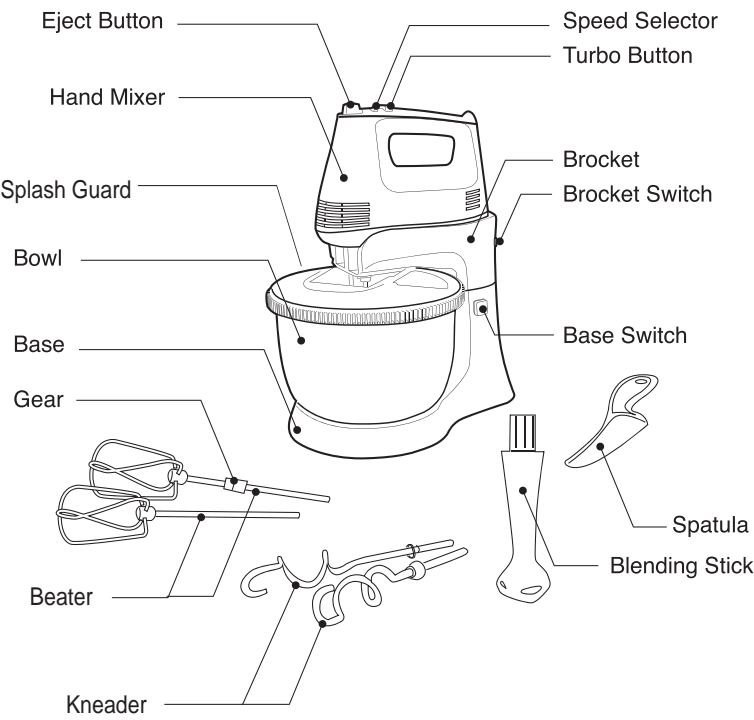
1. Read all instruction before use and save for future reference.
2. Before using for the first time, remove and safely discard all packing materials and promotional labels.
3. The appliance is for household use only. Do not use outdoors.
4. Before connecting, check that the voltage power corresponds to the one shown on the appliance nameplate.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. To protect against the risk of electrical shock, do not immerse the unit in water or other liquid.
7. This appliance is not intended for used 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.
8. Children should be supervised to ensure that they do not play with the appliance.
9. Do not place the appliance on uneven surface.

10. Do not leave appliance unattended while it is operating.
11. 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, and/or damage to the mixer.



12. Do not use the detachable accessory which is not recommend by manufacturer, as they may cause fire, electronic shock or injury.
13. Do not let the cord dangle over the edge of table or counter, or touch a hot surface.
14. Do not place the appliance near the hot gas or electric burner or other heated oven, for this will cause fire.
15. Please be sure to turn the speed selector to "0" position after each use. Make sure the motor stop completely before disassembling. And the power supply cord plug is removed from outlet.
16. Never pull out beater/dough hook/whisk when the appliance is in operation.
17. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
18. If the beater gets stuck, turn the appliance off and unplug it. Use spatula to remove the ingredient which block the beater.
19. Do not operate the appliance for other than its intended use.

PRODUCT DESCRIPTION



Model	EM-S60-WH
Power Supply	220-240V~ 50/60Hz
Power Consumption	300W
Bowl Capacity	3.4L
Dimensions (WxDxH)	304.8×217.8×354.5mm
Weight (approx.)	2.1 Kg
Operation Length	On 10min/Off 20min

## BEFORE USING YOUR HAND/STAND MIXER

For the first use, cleaning the beaters, dough hooks and bowl. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the **speed selector** is on the “0” position.

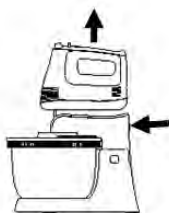


Fig.1

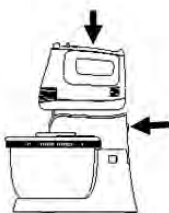


Fig.2



Fig.3



Fig.4

1. Align the hole below the back of the hand mixer with the tuber on top of base, then press down vertically with a little force. Make sure it is assembled correctly (Fig.1). For detaching the hand mixer, push the hand mixer in the arrow indicated direction (Fig.2). Hold the head of mixer to tilt position and pressing the base switch (Fig.3).

2. Choose the proper attachments based on the task to be performed and assemble it in position. Beaters are for mixing egg white or mixing other liquid. Dough hooks are for kneading the dough.

**Note: Beaters and dough hooks, the one with gear can only be inserted into the socket with graphics and the other one can only be inserted into the other socket.**

**The two beaters and two dough hooks cannot be inserted in reverse.**

3. Place the food for blending into bowl, then place the bowl on position.
4. Lower down the head of mixer and pressing the base switch (Fig.4).
5. Ensure that the unit is at the 0 setting, then connect to power supply.

6. Dial the speed selector to your desired setting and the appliance will start working.  
There are 5 settings and the speed will achieve the highest if the turbo button is depressed at any time.  
**Warning: Do not place knife, metal spoon, fork and so on into bowl when operating.**
7. The max operation time per time shall not exceed 10 minutes, and minimum 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, we suggest that the speed selector should be at low speed firstly and then use high speed to achieve the best results.
8. When mixing is completed, turn the speed selector to 0 position, unplug the cord from power outlet.
9. If necessary you can scrape the excess food particles from the beaters or dough hooks with a spatula.
10. Lift the head of mixer, hold the beaters/dough hooks with one hand and press the ejector button firmly down with other hand, remove the beaters/dough hooks.  
**Note: Remove the beaters/dough hooks only at the 0 setting.**
11. The hand mixer can be used separately without the base in position.
12. Do not operate the appliance for other than its intended use.

## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and wait it completely cool down before cleaning.  
**Caution: The mixer cannot be immersed in water or other liquid.**
2. Wipe over the outside surface of the head and Base with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Immerse the mix bowl, beaters and dough hooks in warm soapy water for complete

cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks may be placed in the dishwasher.

## COOKERY TIPS

1. Refrigerated ingredients, such as 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 adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures as recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

## USING YOUR HAND BLENDER

Before the first use, clean the blending stick according to the section of “quick cleaning”. The time running unit without load can’t exceed 15s. Max operation duration under high speed per time cannot exceed 1 minute, and 1 minute rest time must be maintained at two consecutive cycles.

**Important: Blades are very sharp, handle with care. Ensure that the hand-held blender is unplugged from the power outlet before assembling or removing attachments.**

1. First pull the door upwards and then hold it in the upper most position while turning in clockwise the blending stick until tightened. For detaching blending stick, the ejector button is inactivated, just turning the blending stick in anticlockwise direction and the blendingstick would be released automatically.
2. Simply plug the hand-held blender to power outlet.
3. Dial the speed selector to blending setting , Lower the blending stick into food and

depress the turbo button of the motor unit.

4. To stop the hand-held blender by releasing the turbo button of the motor unit.

## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and remove the detachable stem.

2. Wash the detachable stem under running water, without the use of abrasive cleaner or detergents. After finishing cleaning the detachable stem, place it upright so that any water which may have got in, can drain out. The stem is dishwashing safe component.

Note: Do not immerse the detachable stem of the blender in water because overtime the lubrication on the bearings may wash away.

3. Wipe the motor unit with a damp cloth. Never immerse it in water for cleaning as electric shock may occur.

4. Dry thoroughly.

**Warning: Blades are very sharp, handle with care.**

5. Quick cleaning

Between processing tasks, hold the hand-held blender in the cup half filled with water and turn on for a few seconds.



## 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.

If you require any advice or assistance regarding your SHARP product, please visit our website <http://www.sharp.com.my>

For service enquiry, you may telephone our toll free number (during office hour) 1-800888-678 (8:30AM-5:30PM) or Fax to 03-51025329