

SHARP

MODEL :

EM-S80-WH

STAND MIXER INSTRUCTION MANUAL



Please read these instruction carefully before operating the appliance.

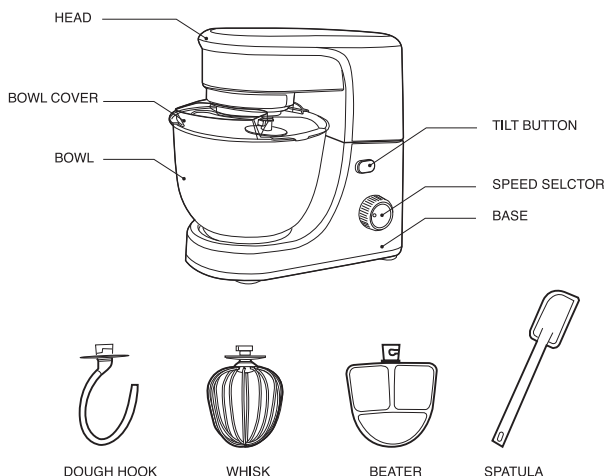
IMPORTANT SAFEGUARDS

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-S80-WH
Power supply	220-240V ~ 50/60Hz
Power consumption	350W
Bowl capacity	4.0L
Dimension (W x D x H)	420X221X334
Weight (approx.)	4.55KG
Operation length	On 5min/off 20min

BEFORE USING YOUR MIXER

1. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the "0" position.
2. By pressing the tilt button, the head of mixer will automatically release and lock into tilt position.
3. Wash the beater/ dough hook/whisk and bowls in warm water. The whisk should be washed by hand only. Rinse and dry all thoroughly.

Caution: Do not place the beater or dough hook into the dishwasher as it might result changes of color.

4. Select the desired accessories, depending on the mixing task to be performed;
 - Beater for mixing and beating egg
 - Dough hook for kneading
 - Whisk for beating and frothing egg white.
5. Inserting the Beater/ dough hook/whisk directly, until it locks into position.

Note: Ensure the beater or dough hook or whisk is fully inserted into the socket, otherwise your mixing results may be affected.

6. Place bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it lock into position (see fig.1).
7. To lower the head and place beater / dough hook/whisk into the bowl by holding the head with the one hand and ease the head down. A click sound will be heard when the head has reached the correct position.
8. Make sure the bowl cover is in place (see fig.1).



Fig.1

OPERATING YOUR MIXER

1. Ensure that the speed selector is at the “0” position, then plug in the power source.
2. Turn the speed selector to your desired setting.
Warning: Do not stick knife, metal spoons, fork or any sharp items into bowl during operation.
3. The max operation time per time shall not exceed 5 minutes and minimum 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, it is advisable to select low speed at the speed selector and then gradually increase to high speed to achieve the best results.
Note: During kneading, some flour may be adhered on the inside of the bowl, you shall remove the bowl cover, and scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.
4. When mixing is completed, turn the speed selector to “0” position, unplug the cord from power outlet.
5. Hold down the tilt button, the head of the mixer will automatically lift and lock into

the tilt position.

Caution: Before pressing down the tilt button (namely before lifting the head of mixer), make sure the beater or whisk or dough hook rest on the two sides of the head of mixer, otherwise, when lifting the head of mixer, the beater or whisk or dough hook will intervene the mixing bowl; if the beater or whisk or dough hook is resting on the front of the head of mixer, you shall turn on the speed selector again, let the mixer rotate for a few seconds, then turn off the speed selector to stop the beater or whisk or dough hook on the two sides of the head of mixer.

6. If necessary you can scrape the excess food particles from the beaters or dough hooks by plastic spatula.
7. Pull out the beater/dough hook/whisk with a little force. It is recommended to resist against the washer on the beater/dough hook/whisk to easily pull out the beater/dough hook/whisk.

Caution: The speed selector must be at “0” position and the power outlet must be unplugged before pulling out the beater/dough hook/whisk.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait until it is completely cool down before cleaning.

Caution : The mixer cannot be immersed in water or other liquid.

2. Wash all the detachable accessories with mild soaped water.
3. Use a damp cloth to clean the inner of the appliance, remember to clean it regularly.
4. Wipe any excess food particles from the power cord.
5. Immerse the bowl, beater, spatula, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry.

Caution Do not place the beater or dough hook into the dishwasher as it might result in changes of color.

6. Any other servicing shall be performed by SHARP authorized service representative.

COOKING TIPS

1. Refrigerated ingredients, such as butter and eggs, then 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. Always start mixing at lower speed, and then gradually increase to high speed to achieve the best result.

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 centre.

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) 1-800 888-678 (8:30 AM-5:30 PM) or Fax to 03-51025329

SHARP

SHARP CORPORATION