

HÄFELE

NAGOLD
APPLIANCES

INSTRUCTION MANUAL

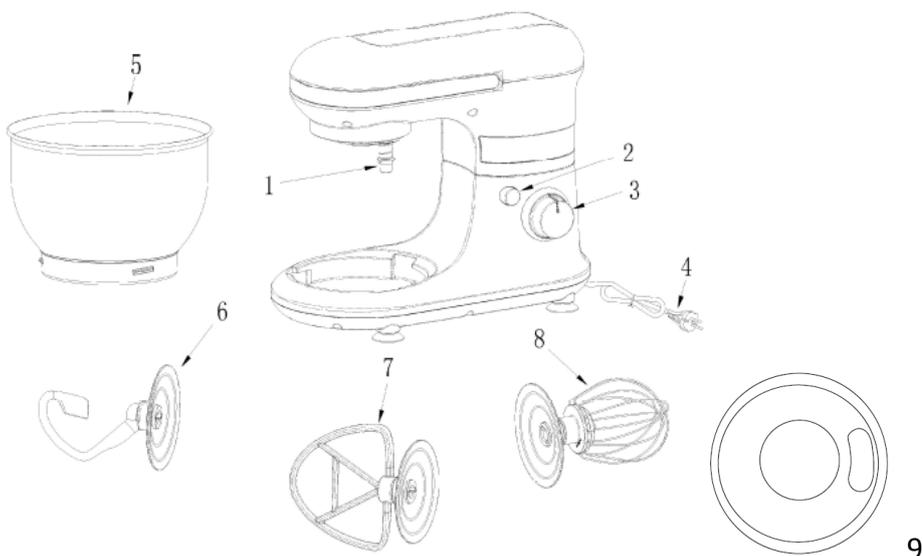
WARNINGS

- ❖ This appliance is intended for domestic household use only and should not be used for any other purpose or in any other application, such as for none domestic use or in a commercial environment.
- ❖ 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 instructions 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.
- ❖ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ❖ Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- ❖ Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- ❖ Do not allow children to use the blender without supervision.
- ❖ The blender is only to be used with the stand provided.
- ❖ Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- ❖ CAUTION: Ensure that the blender is switched off before removing it from the stand.
- ❖ WARNING: Risks of injuries if you don't use this appliance correctly.

IMPORTANT SAFETY INSTRUCTIONS

- Switch off and unplug the appliance before fitting or removing accessories, after use and before cleaning.
- Avoid contact with moving parts.
- Do not exceed the maximum quantity of ingredients listed in the instruction manual.
- Never use this appliance to blend anything other than food.
- Do not use the blender to blend or chop hot food or liquid as there is a danger of scalding or damage to the appliance.
- The jug can only withstand temperatures up to 60°C, temperatures in excess of this may cause the jug to shatter, danger of injury.
- Under no circumstances fill the jug with hot liquid during operation or cleaning. Hot liquid can cause the jug to shatter, danger of injury.

IDENTIFICATION OF PARTS



- | | |
|--|---------------|
| 1. Output shaft | 6. Dough hook |
| 2. Head-lift release button | 7. Beater |
| 3. Speed control knob (Pulse / 0 to 6) | 8. Whisk |
| 4. Power cord | 9. Lid |
| 5. Bowl | |

BEFORE FIRST USE

Before using this appliance for the first time, clean the appliance (see the chapter “CLEANING” below).

ASSEMBLY

WARNING: ALWAYS make sure the appliance is turned off and unplugged before assembly and disassembly.

1. Raise the mixer head until it locks into place using the head-lift release button.
2. Attach the lid to the mixer and turn it until it locks in place.
3. Attach the beater, whisk or dough hook into the output shaft and turn the shaft ring until it locks in place.
4. Place the bowl on the base and turn it until it locks in place.
5. To lower the mixer head, push the head-lift release button to release the head and lower it until it lock in place.

OPERATION

1. Make sure the speed control knob is set to “0”.
2. Plug the appliance in the mains socket.
 - The blue power indicator light will illuminate.
3. Fill the bowl with ingredients.
 - Do not overfill the bowl. The maximum quantity of ingredients is 1.2 kg.
4. Select the desired speed as suggested below.

Speed	Use	Type of mixture
1 to 4	Dough hook	Heavy mixtures (e.g. bread or short pastry)
3 to 4	Beater	Medium-heavy mixtures (e.g. crepes or sponge mixture)
5 to 6	Whisk	Light mixtures (e.g. cream, egg white, blancmange)
Pulse	Whisk	Interval (e.g. for mixing under sponge, egg white)

Short operation time: With heavy mixtures, do not operate the appliance for more than 6 minutes and then allow it to cool down for a further 10 minutes.

RECIPES

Basic Cake, Level 1-4

Ingredients:

200 grams soft butter or margarine, 200 grams sugar, 1 packet vanilla sugar, 1 pinch of salt, 4 eggs, 400 grams wheat flour, 1 packet baking powder, approx. 1/8 litre milk.

Preparation:

Transfer the wheat flour and the remaining ingredients to the mixing bowl, stir with the beater for 30 seconds on level 1, then for approximately 3 minutes on level 2. Grease a tin or cover with baking paper. Fill in the mixture and bake. Before the cake is removed from the oven, test to see if it is done. With a sharp wooden stick pierce the centre of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow it to cool.

Traditional Oven

Insertion height: 2

Heating: electric oven, top and bottom heat 175-200°C; gas oven: level 2-3

Baking time: 50-60 minutes

Depending on taste, this recipe can be changed, for example with 100g raisins or 100g nuts or 100g grated chocolate.

Chocolate Cream, Level 5-6

Ingredients:

200 ml sweet cream, 150g semi-bitter chocolate coating, 3 eggs, 50-60g sugar, 1 pinch of salt, 1 packet of vanilla sugar, 1 tablespoon cognac or rum, chocolate flakes.

Preparation:

Beat the cream in the mixing bowl with the whisk until stiff. Remove from the bowl and place somewhere to cool. Melt the chocolate coating in accordance with the instructions on the packet or in the microwave at 600W for 3 minutes. In the meantime, beat the eggs, sugar, vanilla sugar, cognac or rum and salt in the mixing bowl with the whisk on speed 2 to form foam. Add the melted chocolate and stir in evenly on speed 5-6. Leave a little of the cream for decoration. Add the remaining cream to the creamy mixture and stir in briefly using the pulse function. Decorate the chocolate cream and serve well cooled.

CLEANING

Always ensure the appliance is switched off and unplugged before cleaning.

Disassemble the detachable parts.

Wash the parts in warm, soapy water. Rinse them thoroughly.

Clean the outside of the appliance with a damp cloth. Do not immerse it in water.

SPECIFICATIONS

Ratings: 220-240V~ 50Hz, 600W

Max. working time: 6 min.

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.

H'AFELE

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