

# SHARP

MODEL :

**EM-S90-BK/YR/RD**

## STAND MIXER INSTRUCTION MANUAL



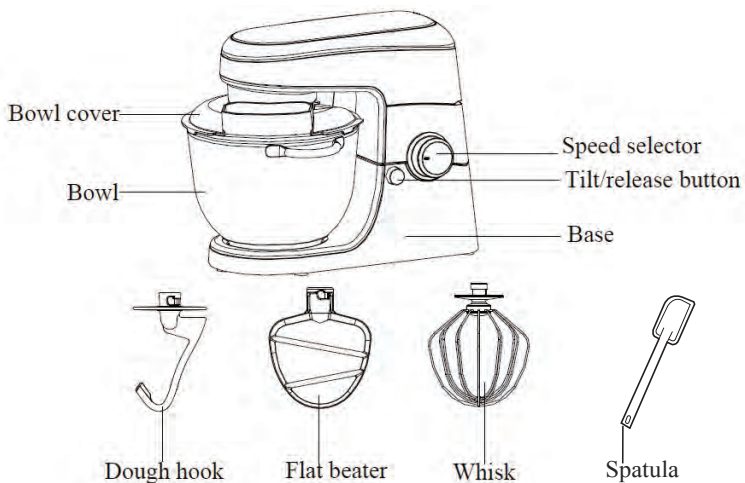
Please read these instruction carefully before operating the appliance.

## **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-S90-BK/YR/RD
Power supply	220-240V ~ 50/60Hz
Power consumption	1000W
Bowl capacity	4.0L
Dimension (W x D x H)	366*276*297mm
Weight (approx.)	6.65kg
Operation length	On 10min/ 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).

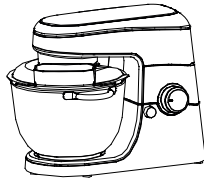
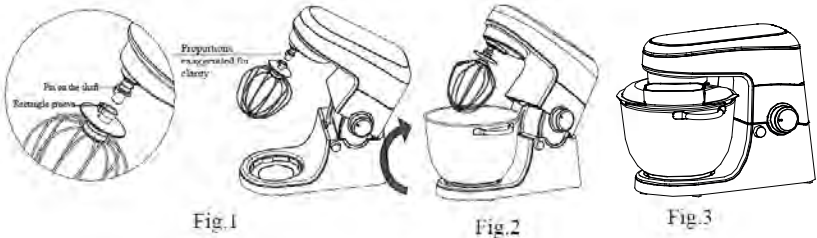


Fig.1

## OPERATING YOUR MIXER

Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the "OFF" position.

1. Tilt motor head. Depress the tilt/release button, the head of mixer will automatically release and lift it backwards with hand lightly to lock it into tile position.
2. Select the desired attachments, depending on the mixing task to be performed:
  - Flat beater for normal to heavy mixtures
  - Dough hook for mixing and kneading yeast dough
  - Whisk for mixture that need air incorporated
3. Assemble the flat beater/ dough hook/whisk into the shaft under the head; align the rectangle groove of flat beater/dough hook/whisk with the pin on the shaft to insert (see fig.1), then push the flat beater/dough hook/whisk upwards as far as possible and turn it clockwise, hooking beater/dough hook/whisk over pin on shaft.
4. When detaching, firstly push the beater/dough hook/whisk upwards and turn it anti-clockwise, then pull out for detaching.  
**Note: Ensure the flat beater/dough hook/ whisk is fully locked into the shaft, otherwise it may drop out during operation.**
5. Place bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it lock into position (see fig.2).
6. To lower the head, firstly press the tile/release button then press down the motor head with hand directly. A click sound was heard when the head has reached the correct position.
7. Make sure the bowl cover was in place (see fig.3).



### \* Auto Cut Off

The machine will be auto shut off when you press Release Button.  
To resume, please turn the speed selector to "0" position first and re-start.  
This is not product failure.

**Note:** Ensure that the speed selector is at “OFF” position, before plugging in the power source.

8. Turn the speed selector to your desired setting. There are 12 setting. Always start with lower setting.

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

9. 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, use low speed for slowing mixing, if using high speed, it may damage the mixer.

**Note:** During kneading, some flour may be adhered on the inside of the bowl, stop the appliance prior remove the bowl cover, scrape the flour at the side of bowl by spatula to obtain well kneading results.

10. During mixing, you can add ingredient according to your task from the opening of bowl cover.

11. When mixing is completed, turn the speed selector to “OFF” position; unplug the appliance.

12. If necessary you can scrape the excess food particles from the beater/dough hook by plastic spatula.

13. Before scraping, stop the Mixer and lift up the motor head.

**Note:** Do not scrape the bowl while the Mixer is operating. The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient. Turn the Mixer OFF before scraping.

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

## Speed control guide

Speed 2	Stir	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter.
Speed 4	Slow Mixing	For slow mixing, mashing, faster stirring. Use to mix heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters, and mix and knead yeast dough.
Speed 6	Mixing, Beating	For mixing semi-heavy batter, such as cookies. Use to combine sugar and shortening and to add sugar to egg whites for meringues. Medium speed for cake mixes.
Speed 8	Beating, Creaming	For medium fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixer.
Speed 10	Fast Beating, Whipping	For whipping cream, egg whites, and boiled frostings.
Speed 12	Fast Whipping	For whipping small amounts of cream or egg whites.

**Note: Mixer may not maintain fast speeds under heavy load. This is normal.**

**Note: The Speed Control can be set between the speeds listed in the above guide to obtain speeds 3,5,7,9 and 11 to give a finer adjustment.**

## 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.



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 equipment 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-5:30PM) or Fax to 03-51025329

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