

**STAND MIXER**

# **USER MANUAL**

**HM0293A**

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

## **THANK YOU LETTER**

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

# CONTENTS

<b>THANK YOU LETTER</b>	01
<b>SAFETY INSTRUCTIONS</b>	02
<b>SPECIFICATIONS</b>	05
<b>PRODUCT OVERVIEW</b>	07
<b>OPERATION INSTRUCTIONS</b>	08
<b>CLEANING AND MAINTENANCE</b>	11
<b>TROUBLESHOOTING</b>	12
<b>TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT</b>	13
<b>DATA PROTECTION NOTICE</b>	14

# SAFETY INSTRUCTIONS

## Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

## Explanation of Symbols



### Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



### Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



### Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



### Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



### Attention

The signal word indicates important information (e.g. damage to property), but not danger.



### Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

# SAVE THESE INSTRUCTION. THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.

READ ALL INSTRUCTIONS, SAFEGUARDS, AND  
WARNINGS BEFORE OPERATING ULTRA MIXER

## CAUTION

- There is a potential for injury from misuse. Please handle it with care.
- Always disconnect the appliance from the power if it is left unattended and before assembling, disassembling or cleaning.
- This appliance must not be used by children. Keep the appliance and its cord out of the reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children must not play with the appliance.
- Switch off the appliance and disconnect power before changing accessories or handling parts that move in use.
- This appliance is intended to be used in household and similar situations such as:
  - (1) Staff kitchen areas in shops, offices and other working environments;
  - (2) Farm houses;
  - (3) By clients in hotels, motels and other residential type environments;
  - (4) Bed and breakfast type environments.

- 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.
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.
- Ensure that the ultra mixer is switched off before removing the machine.
- The failure to follow any of the important safeguards and the important instructions for safe use is a misuse of your Ultra mixer that can void your warranty and create the risk of serious injury.

## **SAFETY FEATURE**

This blender is fitted with a safety feature which safeguards against excessive loads. In case of overloading, the blender automatically activates the protection and operation will stop, if this occurs, set the rotary knob to OFF, unplug the appliance and allow it to cool down for 15 minutes. remove the ingredients and clear up the blender jar before starting operation.

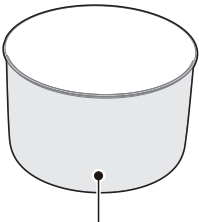
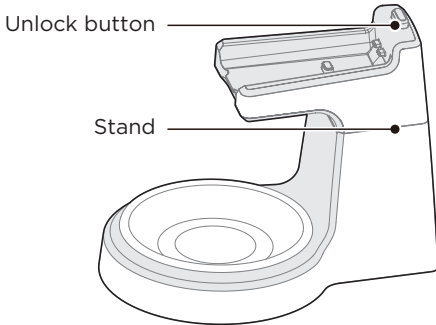
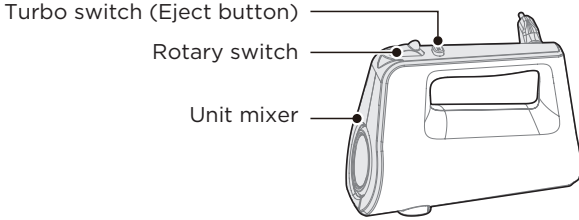
# SPECIFICATION

<b>Product Model</b>	<b>HM0293A</b>
Rated Voltage	220-240V-
Frequency	50-60Hz
Rated power	400W

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# PRODUCT OVERVIEW

## Part Name



Bowl



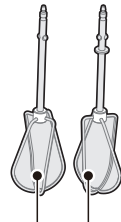
Whisk



Right hook



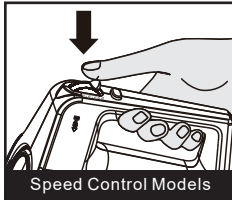
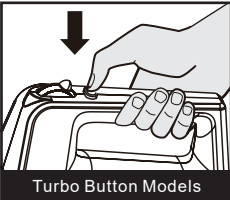
Left hook  
(with flange)



Right beater



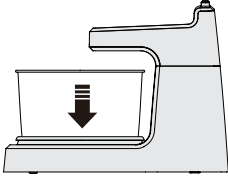
Left beater  
(with flange)



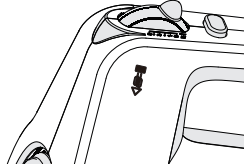
# OPERATION INSTRUCTIONS

## Table Blender

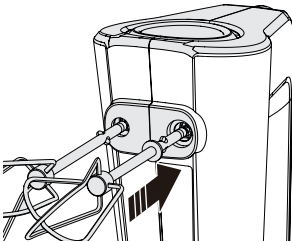
1. Put bowl onto the corresponding position of base .



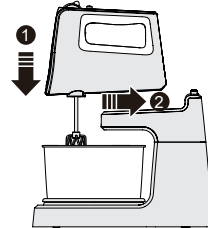
2. Make sure mixer is unplugged and turned to O (OFF).



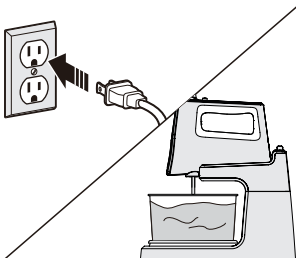
3. Following the diagrams, insert the left beater into the hole that is hollowed out, and the right beater into the other hole until the attachments hook into place. The whisk attachment can be inserted into any of the openings.



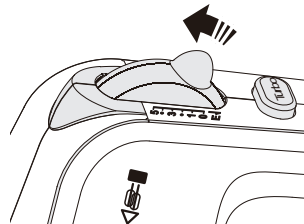
4 Insert the body onto the corresponding position of base.



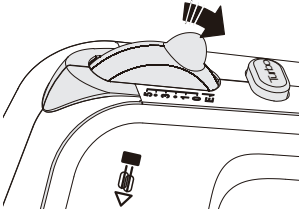
5. Connect the appliance to the power supply to start using



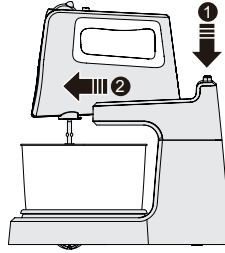
6. Move speed control to desired speed. Start at 1 and increase speed as needed.



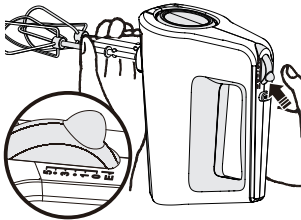
7. When finished, turn speed control to O (OFF) and unplug mixer.



8. Press in a unlock button, and move the mixer forward direction



9. Lift the mixer up, then push the rotary switch staying at "O" and /or "E" position to eject all attachments.



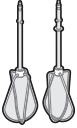


**Note:**

- Do not use quick burst for more than two minutes at a time or motor may overheat.
- Use the appliance on low speed at the beginning of use and increase the speed as needed. Do not use the appliance continually for more than 3 minutes.
- Your appliance has a Turbo Knob which instantly provides full power by simply pressing the Knob, but do not use the Turbo Knob continuously for more than 1 minute.

## Recipes

### General mixing guide

The following mixing guide is a suggestion for selecting mixing speeds for 6-speed mixers. Begin on speed 1 and increase to desired speed depending on the recipe consistency

	Food	Speed
	Dry ingredients, muffins ,or quick breads.	1
	Cream butter and suger	2
	Most packaged cake mixers	3
	Frosting and mashed potatos	4
	Egg whites	5
	Heavy loading	Turbo
	Most cookie dough	5
	Egg whites	Turbo

### Cookie dough mixing guide

- Use a large mixing bowl so that the ingredients spread out for easier mixing.
- Butter and margarine should be at room temperature.
- Add 200g flour +200sugar+200butter+4pcs egg at a time and at max speed setting, mixing thoroughly after each addition.
- Chips and nuts should be stirred by hand.
- Mix 1500g honey and 200g sugar, freeze to-5, after add 100gwater and at max speed setting, operation time: 5S

If blending warm ingredients, place a tea towel over the lid and hold down firmly.

### Cookie dough mixing guide

#### Ingredients:

- Eggs:5pcs
- White sugar:80g
- Milk: 40g
- Salad oil: 40g
- Cake flour: 100g

#### Directions:

1. Separate all egg white and egg yolk completely, put egg white into dry and clean metal bowl. Attention: Effect of foaming is not perfect if egg white contain any egg yolk.
2. Mix egg white in metal bowl with beater at speed 5 for about 3 minutes till creamy foam is formed, let the metal bowl tilt to make sure egg white pile up while mixing, put the formed cream foam in other container after mix.
3. Put egg yolk, white sugar, milk and salad oil into metal bowl, then mix them with beater at speed 5 for about 1 minute;
4. Add cake flour into above mixture, then mix with beater at speed 5 for about 2min-utes;
5. Mix cream foam and above mixture lightly and evenly by spoon;
6. Put well mixed ingredient in cooking container and then place them into oven to bake for about 30 minutes with oven temperature at 160 °C .

 **Note:**

Please adjust bake time based on real situation if necessary.

**Recipes: Cookie**

Cake flour:

• Cake flour: 150g    • Butter: 80g    • Eggs:1 pcs    • White sugar:80g

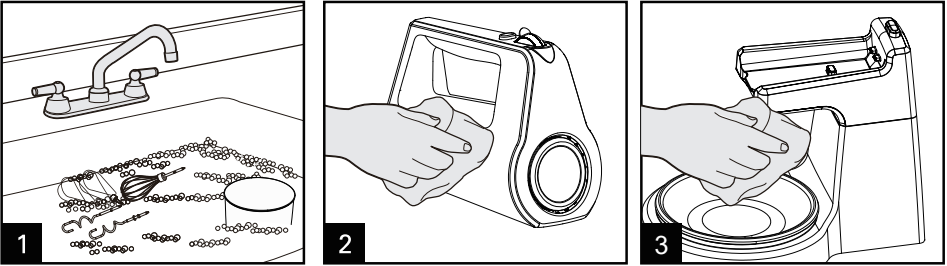
Directions:

1. Unfrozen butter and cut into small piece, then put into metal bowl;
2. Put white sugar into butter, mix with beater at speed 2 for about 2 minutes, then add egg, to mix for about 2 minutes;
3. Add cake flour into above mixture, then mix with beater at speed 3 till it become even;
4. Place the well mixed ingredient on bag and squeeze to special tray;
5. Put the tray, together with well mixed ingredient, into oven to bake for about 20 minutes with oven temperature at 160°C till the color of ingredient become golden .

 **Note:**

Please adjust bake time based on real situation if necessary.

# CLEANING AND MAINTENANCE



Before cleaning, return the switch knob to “0” speed setting and disconnect the power supply and release the beater, hook or whisk by simply pressing the switch knob, detach the body and bowl .

Then you can clean all parts properly.

**Warning**

Disconnect power before cleaning. Do not immerse mixer, cord, or plug in any liquid.

# TROUBLESHOOTING


## Abnormality Handling

1. In case of abnormalities such as abnormal noises, smell, smoke, etc., you should immediately cut off power and stop use.
2. If the product cannot work, please check if the power supply is connected, if the switch is put to the ON position and if fittings are installed in place.
3. If the product still cannot work after checks mentioned above, please consult the designated repair centre for maintenance.

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

Symptom	Analysis of Possible Causes	Countermeasure
Product does not work	Rotary switch is not pressed.	Keep the rotary switch in the pressed state
The ingredients stick on the inner wall of the bowl	Excessive amount of food processing or formula incorrect	Spin the bowl by hand until mixing effect is achieved.
There is an abnormal odor, heat, or smoke.	Excessive amount of food processing	Reduce the quantity of ingredients
	Product continuous working time is too long	Shorten the product continuous working time

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

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