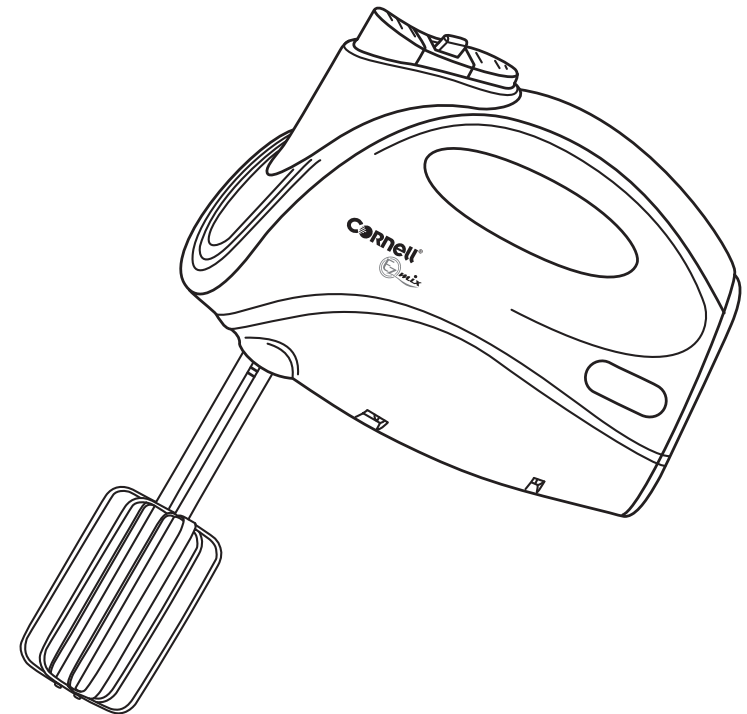


# CORNELL®

## User Manual



# CORNELL®

Marketed by:

**CORNELL SALES & SERVICE SDN BHD** (604369-P)

Lot 11B, Jalan 223, Section 51A,  
46100 Petaling Jaya,  
Selangor Darul Ehsan, Malaysia.

InfoLine: 1-800-881-770  
[www.cornellappliances.com](http://www.cornellappliances.com)



# Stand Mixer

# CHM-S908

# C O N T E N T S

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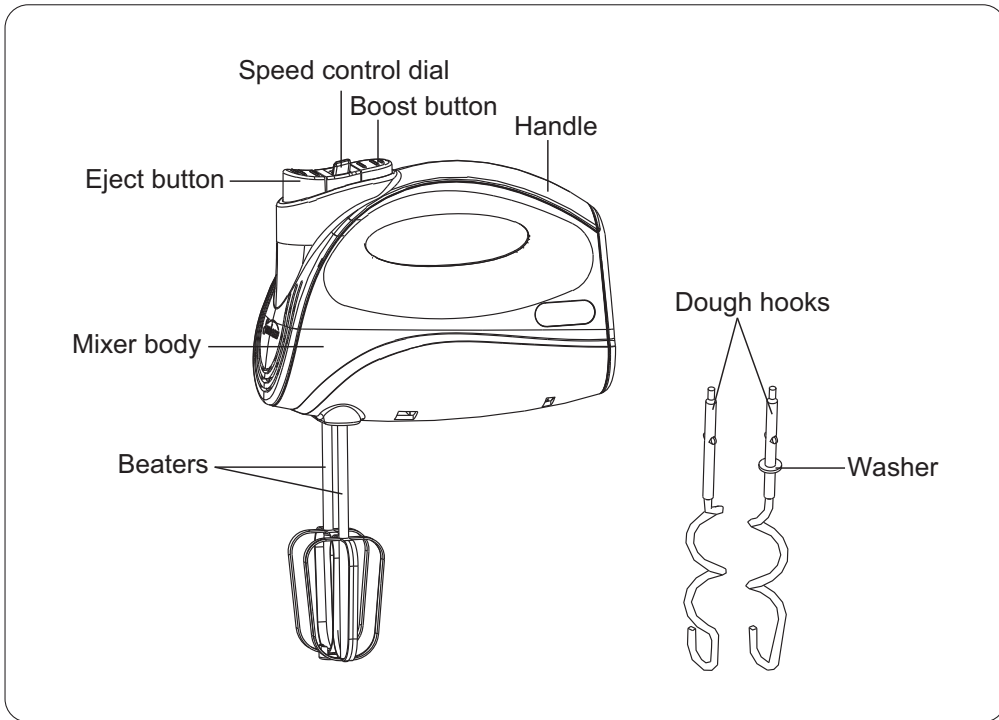
## IMPORTANT SAFEGUARDS

**Before using the electrical appliance, the following basic precautions should always be followed including the following:**

- Read all instructions carefully and save this Instruction Manual for future reference.
- Before using the appliance, ensure that the power supply voltage corresponds to the voltage indicated on the rating plate at the bottom of the appliance.
- Do not allow the power cord to hang over the edge of a table, counter or come into contact with hot surfaces.
- Do not immerse power cord or the body of the mixer into water or any other liquids as this may damage the appliance or result in personal injuries.
- If the power supply cord is damaged, have it replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not allow this appliance to be used by persons (including children) with psychological, physical or sensory impairments or with insufficient knowledge, unless closely supervised and instructed by someone responsible for their safety. Always supervise children and ensure they do not play with the appliance at all times.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never eject beaters or dough hooks when the appliance is in operation.
- Do not leave mixer unattended while it is operating.
- Unplug appliance from power supply if not in use, and before attaching or detaching parts and/or accessories, and before cleaning.
- The use of attachments not sold or recommended by the manufacturer may result in fire, electric shock or personal injuries.
- Always remove beaters from mixer before washing.
- Always ensure that the speed control dial is set to OFF position before plugging power plug into power supply. To disconnect, turn the speed control dial to OFF, then remove power plug from power supply.
- **CAUTION:** Always avoid contact 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.
- Do not use outdoors. This appliance is intended for household use only. Any other use is considered improper and thus dangerous.
- Save these instructions carefully for future reference.

**FOR HOUSEHOLD USE ONLY**

## PARTS IDENTIFICATION



## SPEED GUIDE FOR HAND-STAND MIXER

SPEED	MIXING	EXAMPLE
0	OFF	-
1	STIR	Use when stirring liquid ingredients or when mixing dry and Liquid together alternately in a recipe. Use when preparing any of the ready prepared or packaged instant puddings
2	MIX	Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.
3	BLEND	Use when preparing cake mixes or for directions calling for a Medium speed. Use to cream butter and sugar together.
4	BEAT	Use when preparing a frosting from a recipe or package. Use when preparing whipping cream for desserts.
5	WHIP	Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

## SPECIFICATIONS

MODEL NO.	CHM-S908
RATED VOLTAGE / FREQUENCY	220-240V~ 50Hz
RATED WATTAGE	275-325W

## BEFORE USING YOUR MIXER

**Remove any packaging, disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, ensure the power cord is unplugged from the power supply and the speed selector is on the “0” position.**

1. Assemble proper beaters or dough hooks into mixer.

**NOTE:** Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the big socket and the other one can only be inserted into the smaller socket. The two dough hooks can not be inserted in reverse.

2. Ensure that the unit is at the 0 setting. Plug in the power plug into the power supply.
3. Adjust the speed selector to your desired setting. There are 5 settings altogether. The mixer will run at the highest speed when the “Boost” button is depressed.

**WARNING:** Do not insert knife, metal spoons, fork and other objects into the mixing bowl when operating the appliance.

4. The maximum operation duration should not exceed 5 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles. When kneading yeast dough, it is recommended to select a low speed first and then high speed to achieve the best results.

**NOTE:** During operation you may rotate the bowl by hand to achieve the best results.

5. When mixing has completed, turn the speed selector to 0 setting, unplug the power cord from the power supply.
6. If necessary you can scrape the excess food particles from the beaters or dough hooks by using a rubber or wooden spatula.
7. Hold the beaters/dough hooks with one hand and press the Eject button firmly down with the other hand, remove the beater/dough hooks.

**NOTE:** Remove the beaters/dough hooks only at the 0 setting.

**NOTE:** During operation, you can position the mixer vertically, but ensure the speed selector is on “0” setting.

## CLEANING AND MAINTENANCE

1. Unplug the appliance and wait for it to completely cool down to room temperature before cleaning.
2. Wipe over the exterior of the head with a dampened cloth. Polish using a soft, dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the bowl, the beaters, dough hooks in warm soapy water and wipe dry. These are dishwasher-safe.

**CAUTION:** DO NOT immerse the mixer in water or other liquids.

## COOKING TIPS

1. Refrigerated ingredients, ie. Butter and eggs should preferably be at room temperature before mixing. Prepare these ingredients in advance.
2. To eliminate the possibility of egg shells or adding eggs past its shelf lives in your recipe, break eggs into a separate container first before 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. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area can affect the required mixing time and the results achieved.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.