

CORNELL®

User Manual



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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



Stand Mixer

CSM-E9008SSWH

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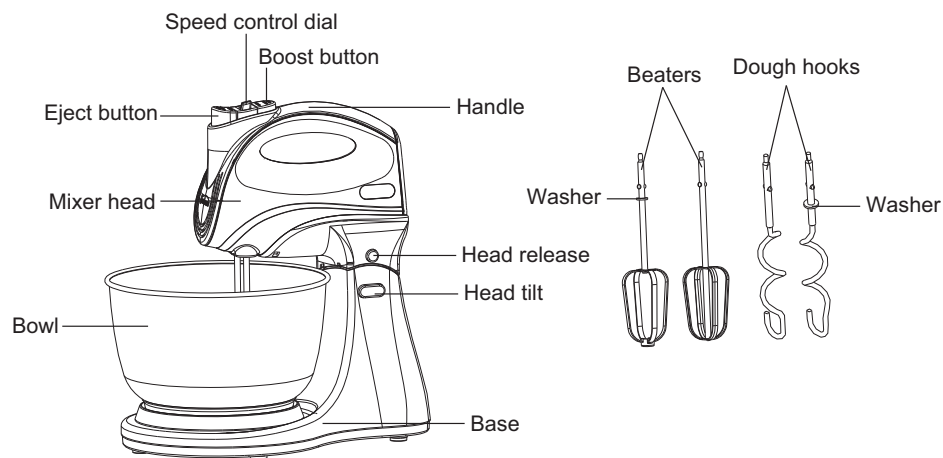
IMPORTANT SAFEGUARDS

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 operate the appliance with a damaged cord or after a malfunction has occurred or if appliance has been damaged in any manner.
- 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



FEATURES OF YOUR HAND-STAND MIXER

- **Boost Button** – Burst of Power Button, this feature allows for an added boost to the selected speed setting at the press of a button.
- **Ergonomic Handle** – The handle has been ergonomically designed to provide comfort to prevent hand fatigue during heavy or long mixing tasks.
- **Base** – The bowl rest tab allows you to easily rest the hand mixer against the bowl to provide more stability and comfort while mixing.
- **Bowl** – For holding contents, use with Hand Mixer or mount to stand for Stand Mixer usage.
- **Head Release** – Button to release Hand Mixer portion from stand.
- **Head Tilt** – Button to tilt head back for easy access to bowl and accessories.
- **Beaters** – For creaming butter, sugar, and mixing cake batter.
- **Dough Hooks** – To knead light dough or other heavy batters.

SPECIFICATIONS

MODEL NO.	CSM-E9008SSWH
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	250W
CAPACITY	3.0L

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.

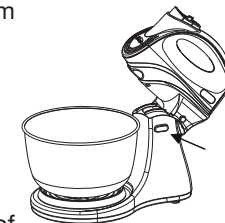
BEFORE USING YOUR MIXER

Before using your mixer for the first time, wash all attachments in hot, soapy water. Rinse and dry thoroughly. Note: All attachments are dishwasher safe.

1. To attach the Hand Mixer to the Stand, tilt the Stand's cradle (the top of the Stand that holds the Mixer) back and insert the Mixer's front into the 2 slots. Then push the back of Mixer until its snaps into place. To remove the Mixer from the Stand, tilt the cradle back then grasp the Mixer firmly with hand and press the Release Button on the bottom of the cradle.

CAUTION: The Mixer should be unplugged from the electrical outlet and in the "Off" or "0" position when attaching to - or removing from the Stand.

2. Raising and lower the mixing head - press the head lock button, located on the neck of the Stand Mixer. While the button is depressed, hold the handle and ease the head of the Stand Mixer back, release the button, the Stand Mixer head will lock into this position. To lower the mixing head, press the head lock button. While the button is depressed, hold the handle and ease the head of the stand mixer down. A "click" sound will indicate when the mixing head is securely in position. Ensure that the mixer head is securely in position before using. Make sure the Hand Mixer is firmly attached to the base and the head is firmly down and locked into place before picking up or moving mixer.



USING YOUR HAND/STAND MIXER

1. Ensure that the speed control is in the “0” position and mixer is unplugged from the power supply. Insert attachments one at a time by placing stem end into the opening on the bottom of the mixer. Turn attachment slightly and push in until it clicks into position. The beater design allows for thorough, fast mixing results for all types of batters. Use these dough hooks to knead light dough or other heavy batters. Use at lower speeds for best results.

NOTE: The dough hook/beater with the collar fits into the big drive hole (left) and the other one goes into the small hole (right). If dough hooks do not click into the drive holes, reverse the process and try again.

2. Plug into the appropriate outlet. Place the bowl on position. Lower the head and the attachments into the bowl.
3. Adjust the speed selector to your desired setting. There are 5 settings. The mixer will run at the highest speed when the “Boost” button mode is selected.
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.
5. During mixing, the bowl will rotate in conjunction with the rotation of the beaters/dough hooks.
6. When mixing is completed, turn the speed selector to “0” setting; unplug the power cord from the power supply.
7. Hold down the head lock button and ease the head of the mixer back until the mix head is locked into the tilt position.
8. If necessary you can scrape off any excess food particles from the beaters using a rubber or wooden spatula.
9. Hold the beaters/dough hooks with one hand and press the Attachment Eject button firmly down with the other hand. Remove the beaters/dough hooks.
NOTE: Remove the beaters/dough hooks only at the “0” setting.
10. The mixing head can be used separately without the stand in position.

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.
5. Wipe the base with a damp cloth and never immerse it in the water for cleaning.

HELPFUL TIPS

1. When mixing liquids, especially hot liquids, add small quantities at a time to reduce spillage.
2. Ingredients should be added to the mixing bowl as specified in the recipe.
3. Select the recommended mixing speed stated in the recipe. Use the speed control dial of the mixer to help you find the correct speed to use.
4. If times are specified in the recipe, use them! BE CAREFUL NOT TO OVERMIX. Over-mixing can cause the mixture to become very tough.
5. Should an object, such as a spatula fall into the bowl while the mixer is operating, turn the mixer OFF immediately before attempting to remove it.
6. For easier clean-up, remove beaters and rinse immediately with warm water.

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.