

CORnell[®]

User Manual



Stand Mixer

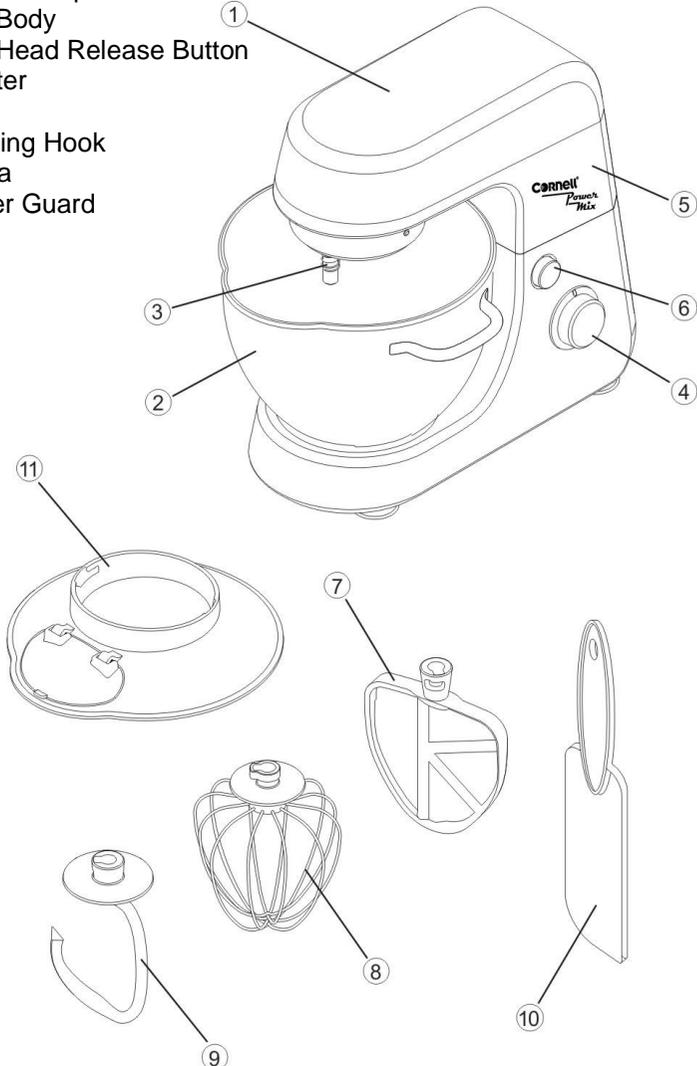
CSM-EL688S

GENERAL SAFETY PRECAUTIONS

1. Read the Instruction Manual carefully before using for the first time.
2. Always switch off and unplug the appliance from the electrical outlet **BEFORE** cleaning and also when it is not in use.
3. Always keep the appliance out of children's reach.
4. This product must not be left unattended while it is connected to the mains supply.
5. Ensure that the voltage of the appliance corresponds to the voltage indicated on the power supply.
6. Caution when lifting this appliance as it is very heavy. Ensure the mixer head is locked down and that the bowl, tools, outlet cover and cord are secure before lifting.
7. Wait until the mixer tools (beater, whisk, kneading hook) have completely stopped before turning the mixer head unit upwards.
8. Do not immerse the motor unit in water or other liquids or place it under running water.
9. Never attempt to disassemble the appliance yourself.
10. If the power lead, cord or plug is damaged, do not use the appliance.
11. If the power cord is damaged, have it replaced by the manufacturer or service agent in order to avoid a hazard.
12. Always place the appliance on a flat sturdy surface when using.
13. This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.

PART IDENTIFICATION

1. Mixer Head
2. Mixing Bowl
3. Tool Socket
4. ON/OFF & Speed Controller
5. Mixer Body
6. Mixer Head Release Button
7. K Beater
8. Whisk
9. Kneading Hook
10. Spatula
11. Splatter Guard



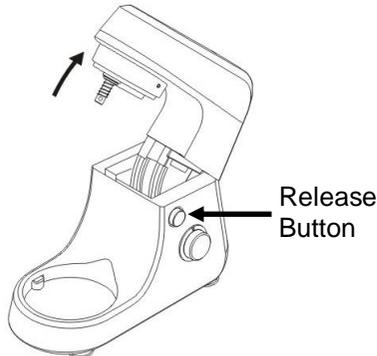
SPECIFICATION

MODEL	CSM-EL688S
RATED VOLTAGE	220-240V~
RATED WATTAGE	600W
FREQUENCY	50/60Hz

OPERATING INSTRUCTION

How to use

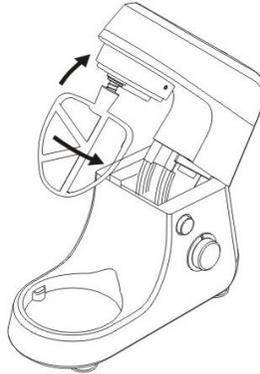
1. **Raise Mixer Head** - Press the release button and at the same time lift the head until it locks in the raised position.



2. **To Attach Splatter Guard** - Before attaching this accessory, raise the stand mixer head and push the splatter guard onto the rim above the accessory tool socket until it fully snaps into place.

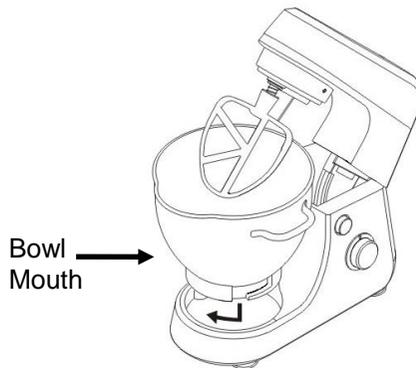
Note: *It is not necessary to remove the splatter guard to change the mixing accessories.*

3. **Attach Accessory** - Place the mixing tool (Beater/Whisk/Kneading Hook) into the tool socket. Push the mixing tool into the mold of the tool socket and turn clockwise until it locks. For removing, turn the mixing tool anticlockwise.



4. **Place Bowl on Base** – Place the bowl mouth facing out of the set. Once the bowl is placed properly, turn in clockwise to lock.
5. **Lower Mixer Head** - Press the release button again and fully lower down the mixer head till the mixer head locks by the sound of a “click”.

Note: *If user does not lock the mixer head properly, the machine will not function. It is because the unit is fitted with a safety lock function.*



Mixing Tool's Guide

Beater for normal to heavy mixtures:

- | | | |
|----------------|---------------------|-------------|
| - Cakes | - Creamed frostings | - Candies |
| - Cookies | - Pie pastry | - Biscuits |
| - Quick breads | - Mashed potatoes | - Meat loaf |

Whisk for mixtures that need air incorporation:

- | | | |
|--------------------|--------------------|----------------|
| - Angel food cakes | - Heavy cream | - Eggs |
| - Egg whites | - Boiled frostings | - Sponge cakes |
| - Mayonnaise | - Candies | |

Kneading Hook for mixing and kneading yeast doughs:

- | | | |
|----------------|---------|---------------|
| - Breads | - Rolls | - Pizza dough |
| - Coffee cakes | - Buns | |

User Reference

Maximum Capacities for the Stand Mixer :

- | | |
|---------------------|------------------|
| - Shortcrust pastry | 0.6 Kg flour |
| - Fruit cake mix | 2.0 Kg total mix |
| - Bread dough | 0.7 Kg flour |
| - Egg whites | 10 pcs |

Notes:

- For most recipes, it is better to begin mixing on a slower speed until the ingredients begin combining. Then move to the appropriate speed range for the particular task.
- You will need to change the speed of the mixer depending on what stage of the recipe you are working on.
- When mixing larger quantities, increase of the mixer speed may be need due to the amount of mixing required and the larger load on the machine.
- When building a recipe that requires the additional of dry ingredients such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining then slowly increase the appropriate speed for the particular mixing task.

CARE AND CLEANING

1. Always shut down and unplug the product from the power socket before cleaning.
2. Do not use abrasive sponge, scouring pads or stiff brush to clean the appliance.
3. Clean the exterior of the appliance using a damp cloth. Do not immerse the main body in water.
4. Clean the used accessories under running water, warm soapy water or in the dishwasher. Rinse and dry it before storage.
5. Do not allow the electrical components to be exposed to water.
6. We recommend cleaning the accessories immediately to remove any food residues from the accessories after use. This will make cleaning easier and prevents bacterial growth.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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