

# PLATINI



## USE & CARE MANUAL



**CUSTOMER CARE**  
1800 102 5963 / 022-41280000

## STAND MIXER

- When filling the agitator kettle with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
- The egg beater should be used.

### **MIXING SHAKES, COCKTAILS OR OTHER LIQUIDS**

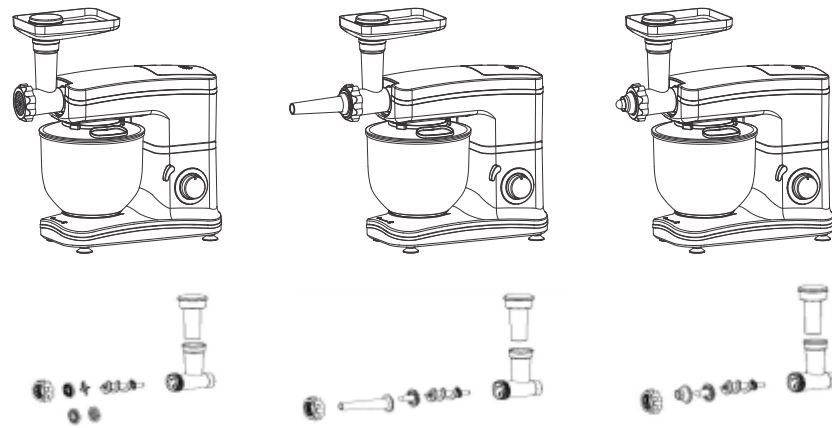
- Mix the ingredients according to the available recipe, from speed 1 to 8 for about 5 minutes.
- Do not exceed the maximum quantity for the mixing bowl.
- The mixer beater should be used.
- Maximum operating time 4 minutes, When the machine on its rating power (650 watts).

### **BLENDER**

- On the mode of blender, it has two functions: ice crusher and normal.
- Mix the ingredients according to the available recipe, do not exceed 1.5 liter capacity, Lock the blender (10) to the right position, switch on 8 speed for about 4 minutes.
- For ice crusher, pay attention to this warning switch on P function which means the appliance starts to work under half automatic working. After the ice crushed into little pieces, switch ON speed 8 for about 4 minutes.

### **MEAT GRINDER**

- Assembling the meat grinder attachment.
- Take the body by the feed tube with the largest opening upwards.
- Place the selected hole-plate over the blades ensuring that the two lugs fit in the two cut-outs in the body.
- Insert the worm shaft in the cutter housing.
- Fit the cutter blade on the shaft with the cutting edges upwards.
- Check the assembly. The shaft should have no play nor be able to turn on itself.
- Place the multifunction head in the horizontal position (a click should be heard)
- Insert the pieces of meat in the feed tube piece by piece using the pusher, never push the meat with finger or any other utensil.



**Fig.9**

- Do not operate the empty blender (10) for more than 10 seconds, then fix the cup on the machine to the right position according to lock on-off position. Fig.8
- Meat grinder accessories have three round discs. You can choose different disc according to the different requirements of meat / pasta size; the use of meat grinder and sausage maker are the same, you only need to replace the round disc with plastic long sausage filling accessory. Fig 9.

### ► OPERATION GUIDE

#### TO MIX OR KNEAD DOUGH

- Suggestion flour and water at a ratio of 5 : 3.
- Dry flour max: 600g
- Dough max: 1KG
- Use speed 1 mix for 5 minutes for making dough.
- When filling the food in mixing bowl, please ensure that the maximum quantity is not exceeded.
- The dough blade or mixing blade should be used.

#### WHISKING EGG WHITES OR CREAM

- Switch on speed 6 to speed 8, whisk the egg whites without stopping for about 5 minutes, according to the size of the eggs until stiff.
- Maximum quantity 20 eggs.
- For whipped cream, whip 250ml fresh cream at speed 6 to 8 for about 5 minutes.

*Dear Customer,*

*Thank you !*

*For choosing Platini Stand Mixer of which you are now the proud owner.*

*Please read and follow all the instructions given in this use and care manual carefully, prior to using your Platini Stand Mixer, to get the best mileage and trouble free operation.*

*Happy Cooking!*

**BAJAJ ELECTRICALS LIMITED**

### ► TECHNICAL SPECIFICATIONS

<b>Model</b>	<b>Platini Stand Mixer SM01 &amp; SM02</b>
<b>Wattage</b>	1000W
<b>Voltage</b>	230V ~ 50Hz
<b>Capacity</b>	5.5 Litres

- Normal operating time : 5 Minutes (Never use this appliance constantly for more than 10 minutes)
- Never use mixer, blender, meat grinder function with food at the same time (use one by one to protect the machine)

### ► KNOW YOUR PLATINI STAND MIXER

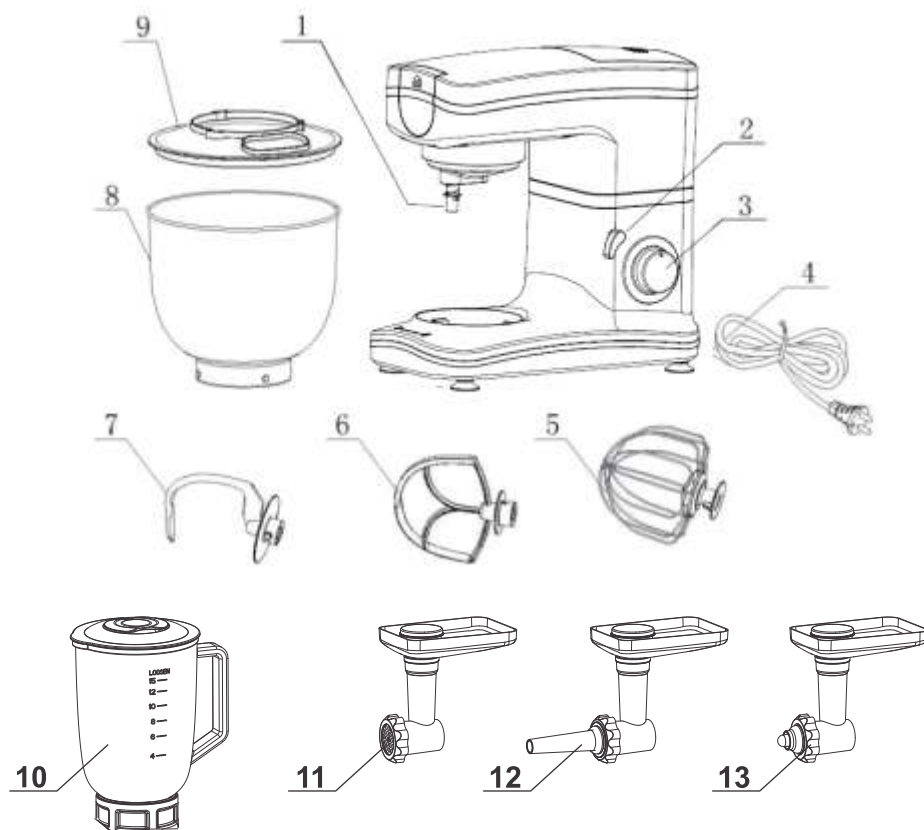


Fig.1

- Fix the dough blade (10) or the eggs whisk (9) or the mixer blade (1) on the blade connector and rotate the blade connector clockwise until it engages firmly. Fig.5

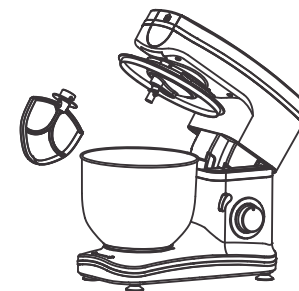


Fig.5

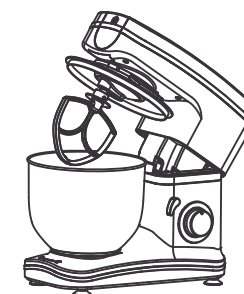


Fig.6

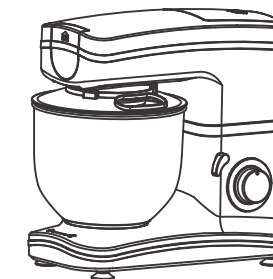


Fig.7

- Turn the lifting handle in the direction (on the machine) and press the housing cover (3) downwards with one hand. Fig.6 Fig.7
- Insert the power plug in the power socket and switch in the "P" setting for short usage or set the operating switch to the desired position 1-8 for longer usage.
- Turn the operating switch (5) in the "OFF" setting.

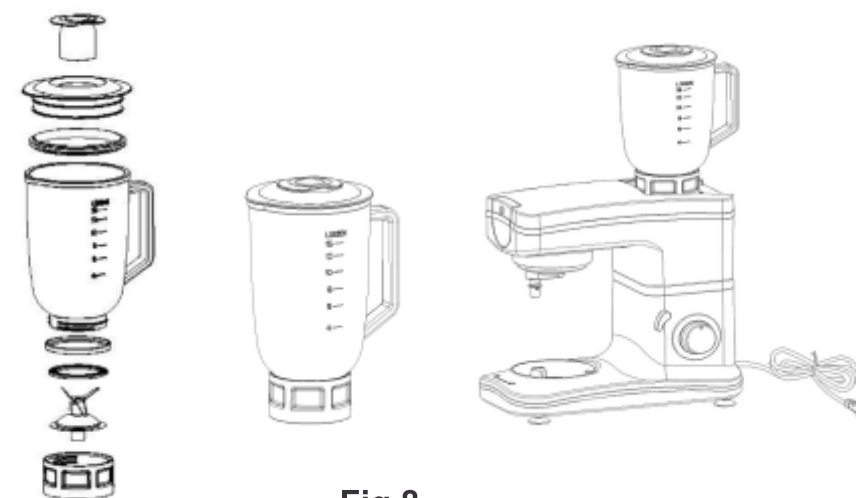


Fig.8

- Lift up the upper housing cover (3) by turning the small knob (4) clockwise.
- You can now remove the mixing bowl (8) from the device plate.

### ► BEFORE FIRST USE

- All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (see section: Cleaning).
- Take out the required length of cable from the cable tidy on the base of the blender and connect the device to the mains supply

### ► APPLICATION

- Revolve the locking switch, then lift the machine arm.
- Put the mixing bowl onto the base, and lock it as the arrowhead denotes.
- Fix the dusty cover onto the mixing blade, then lock the blade into the machine
- Revolve the locking switch, then push the upper cover down and make the arm down. Make sure the arm is fixed together the base, then Revolve the locking switch up to lock the arm solidly.
- Plug-in the cord, and turn the switch slowly from speed "1" to speed "8" ( every speed try for a few seconds).
- After the trial, turn the switch to speed "OFF".
- Turn the locking switch and lift the arm, then take apart the mixing blade from the blade connector try again.

### ► COMMISSIONING

- Mix the food ingredients thoroughly in accordance with the detail in the recipe; then open the upper housing cover (3) using the small knob (4). Fig.2 & Fig.3

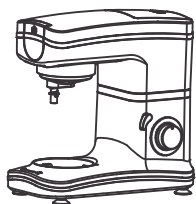


Fig.2

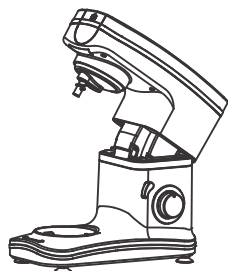


Fig.3

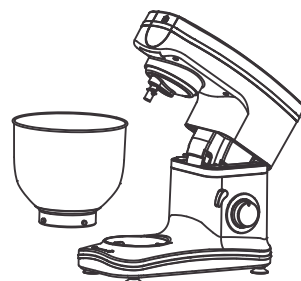


Fig.4

- Place the mixing bowl (8) on the device plate, and turn the mixing bowl unit in anticlockwise direction until it is fixed. Fig.4

### ► PARTS DESCRIPTION

- |                    |                                |                     |
|--------------------|--------------------------------|---------------------|
| 1. Blade connector | 6. Beater                      | 11. Meat mincer     |
| 2. Lock switch     | 7. Dough hook                  | 12. Sausage maker   |
| 3. Speed knob      | 8. Stainless steel mixing bowl | 13. Kube attachment |
| 4. Power line      | 9. Bowl lid                    |                     |
| 5. Egg whisk       | 10. Glass blender              |                     |

### ► IMPORTANT SAFEGUARDS

- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating plate corresponds with that of the mains supply.
- The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply.
- The motor must always be switching off before the stand mixer is connected with the mains supply.
- Do not use outdoors. Only suitable for use indoors.
- This device should not be set up in close proximity to a naked flame, easily flammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate.
- If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.

- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.
- Careful supervision is required when the device is used by or in the vicinity of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.
- Please note that when passing the device on to a third party, the operating instructions must be included.
- No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
- Unplug the appliance when not in use or before cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Switch off the appliance before changing accessories or approaching parts which move in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

### ► **YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

You can be killed or seriously injured if you don't immediately follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

### **WARNING**

**NOTE :** Do not scrape the bowl while the stand 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 stand mixer off before scraping.
- The stand mixer may warm up during use. Under heavy load with extended mixing time, you may not be able to comfortably touch the top of the stand mixer. This is normal.

### ► **CLEANING AND MAINTENANCE**

- Before cleaning, please ensure that the Switch knob is at the "OFF" position and that the plug has been disconnected from the socket.
- After use, allow the device to cool down before you start to clean it.
- To clean the exterior of the device, use a moist cloth and a mild detergent.
- When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
- To clean the device, never submerge it in water.
- The dough beater, mixer beater, mixing bowl are not dishwasher safe.
- The accessories must be cleaned only in warm water and washing-up liquid.
- The plastic accessories, Mixing bowl lid, egg beater can be cleaned with warm water.