



TM
VITINNI

1500W PLANETARY ACTION STAND MIXER

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

MODEL NO: SM30115

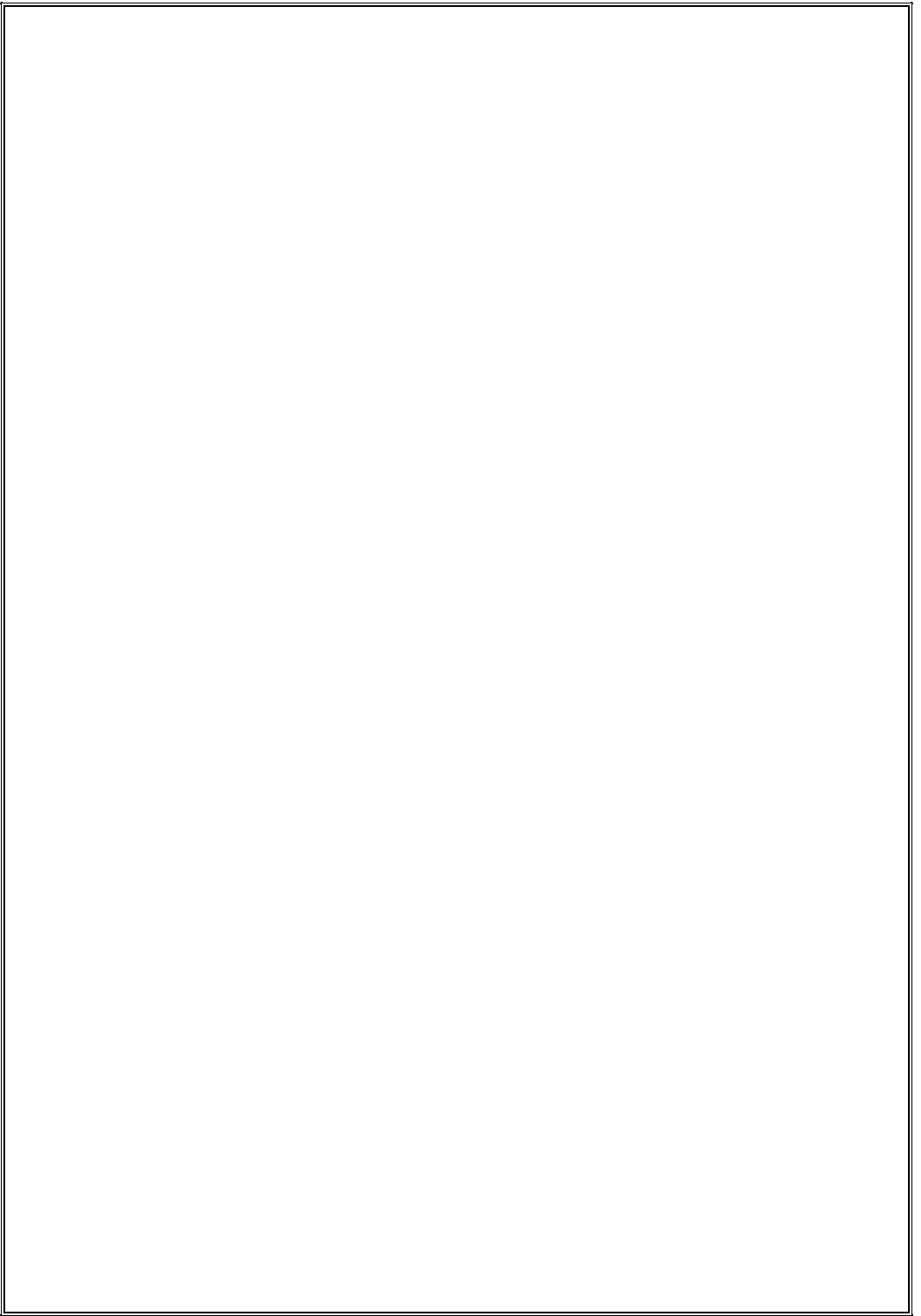
SAP Code: JF07535001

For further assistance, other products and more, join us at:

Website: www.vitinni.co.uk

Instagram: [@vitinniuk](https://www.instagram.com/vitinniuk)

Facebook: www.facebook.com/vitinni



General Safety Instructions

- Read the operating instructions carefully before using the Stand Mixer for the first time.
- This Stand Mixer is designed for personal use and is not suitable for commercial use.
- Do not use outdoors. Keep away from direct sunlight, heat sources and do not use with wet hands.
- Before cleaning ensure the Stand Mixer is switched off and the plug removed from the socket.

Warning

- Before using, please ensure that your output voltage is the same voltage as stated on the rating label of the Stand Mixer.
- Before use please check the power cord and accessories of the Stand Mixer, do not use if there is any damage.
- Ensure the power cord is not hanging over any sharp edges or overhanging the worktop.
- Do not plug in or use the Stand Mixer with wet hands.
- Do not use the Stand Mixer on a tablecloth or near curtains to avoid the risk of burning.
- When in use do not use an external power cord connection.
- Failure to follow these instructions can result in damage to the appliance and harm to the user. No liability is accepted if these instructions are not followed or if damage results through improper use. Any attempt to alter the appliance or not follow instructions may result in harm and will also void any warranty.
- The Stand Mixer should be placed on a stable surface when in use.
- Do not place anything on the top of the Stand Mixer.
- Do not use the Stand Mixer for anything other than that specified in the operating instructions.
- Do not leave the Stand Mixer unattended when in use.
- After using the Stand Mixer, press the power button to turn off, and then remove the plug from the socket.
- This appliance shall not be used by children.
- This appliance can be used by persons with reduced physical, sensory or mental capacities or lack of experience or knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Caution

- Do not immerse the power cord, plug or housing in water or under the tap during cleaning.
- Unplug the Stand Mixer from the wall socket when not in use or before cleaning.
- Do not use any accessories other than those provided.
- Ensure the accessories are clean and dry before putting the food inside.
- If the power cord becomes damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person.
- Keep the Stand Mixer and the power cable out of reach of children.
- The Stand Mixer must not be operated by means of an external timer or separate remote-control system.
- Do not place the Stand Mixer above or near lit hob burners or electric rings, inside an oven or near other heat sources.
- Avoid contact with moving parts. Keep hands, hair, clothing, and cooking utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer
- Please turn to "OFF" setting, and unplug the power plug during installation, removing or cleaning parts, otherwise it may cause injury.
- Do not use the Stand Mixer continuously over long periods of time.
- The Mixer has an internal safety switch to prevent overheating. If the Mixer shuts down due to overheating, reset the speed control dial to OFF and unplug unit from wall. Wait 1 minute and plug back in. If the Mixer still does not start, wait 30 minutes to allow it to cool completely before turning back on.
- Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
- When using the meat grinder parts, be sure to use the standard food pusher.
- Please do not use grinder head or glass jar together with mixing functions.

Before First Use

- Remove all packaging materials, stickers and labels.
- Clean with hot soapy water, using a non-abrasive sponge.
- Ensure the inside and outside of the Stand Mixer are completely dry.

Introduction

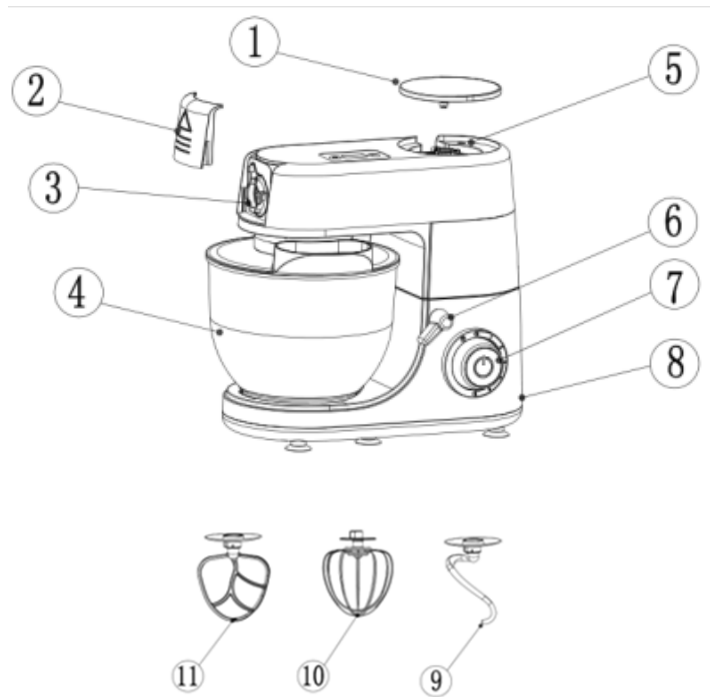
This appliance has a powerful 1500W motor, designed with minimal noise output and knob control for easy operation. There are three kinds of professional mixing modes with six-speed settings, operating with excellent performance.

A mixer accessories pack can be added to meet all cooking demands. (NOT INCLUDED – Can be bought separately at www.vitinni.co.uk)

Features

1. 1500W powerful motor, low noise and excellent performance.
2. Six speed settings.
3. Three professional mixing modes, with multi speed options.
4. The front section is equipped with an optional accessories interface, which is convenient to assemble the accessories included in the separate pack e.g. meat grinder, blending jug and pasta making discs.
5. Pop up automatic design, detachable stainless steel mixing bowl for easy operation.
6. Planetary mixing operation to ensure all parts of the bowl is reached during use.
7. 6L large capacity stainless steel mixing bowl.

Standard Mixer Components



1. Top Lid

2. Front Lid

3. Removable Meat Grinder Attachment

4. Stainless Steel Bowl

5. Removable Blender Attachment

6. Locking Press Button

7. Switch

8. Body

9. Dough Hook

10. Whisk

11. Beater

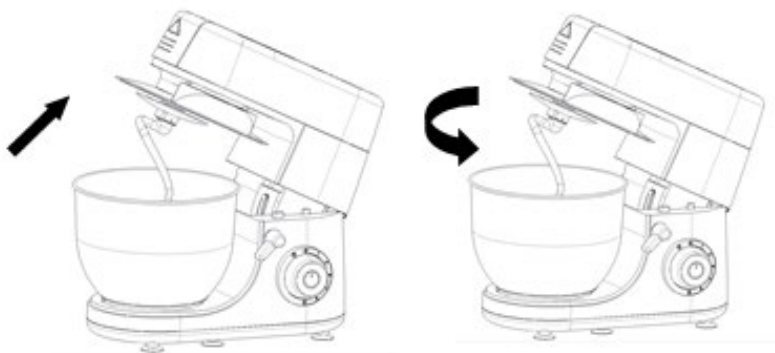
How to Use

The standard parts of this machine are composed of dough hook, whisk, beater and stainless steel bowl.

For installation and dismantling of mixing head refer to figure A.

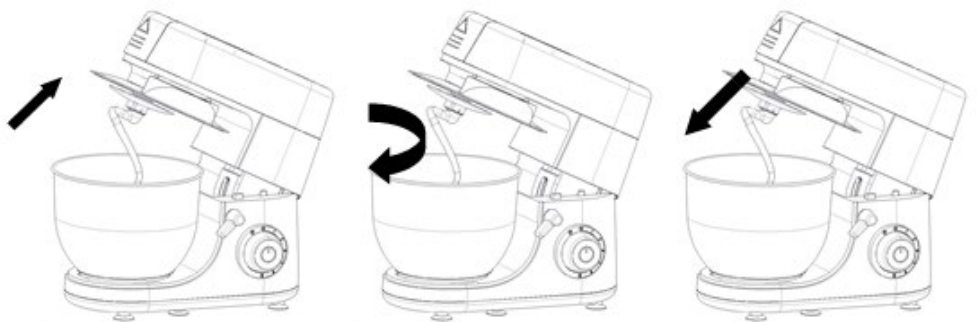
To remove attachments refer to figure B.

Figure A



1. Attach the bowl cover to insert the notch and the upper end of the dough hook to the driving shaft.
2. Push to dough hook upward and turn counter-clockwise until it cannot move.

Figure B



1. Push the dough hook upwards and turn clockwise until it cannot move.
2. Take the hook out and remove the transparent lid.

Mixing Bowl

1. Keep the appliance in a safe, stable, clean and dry place.
2. Hold one hand on the head of the machine, and use the other hand to lift the locking press button. The head of the Mixer will lift. Push the head upwards to the maximum position by hand and install bowl cover.
3. Install the dough hook to the specified position according to above installing method (Figure A).
4. Place the stainless steel bowl in the specified position and lock it clockwise.
5. Do not exceed the bowls maximum capacity so as not to overload the appliance.
6. Ready and press down the appliance head to lock (the locking press button will pop up) to recover the head position.
7. Switch on the 220V-240V 50/60Hz safety power.
8. Use the speed control dial of the mixer to help you find the correct speed to use.
9. When the mixture is at the required consistency, turn the speed knob to the "OFF" and unplug the power plug.
10. Turn the stainless steel bowl counter clockwise and remove it from the machine.
11. Take out the mixture from bowl.
12. The cleaning of parts can be carried out in the light of the methods described in "cleaning and maintenance".

Dough Hook

Used for mixing bread, pasta, and other dense foods

Install the Dough Hook and the stainless steel bowl according to the previous steps. Add the dry yeast and liquid ingredients after adding the flour.

When fully mixed, turn the switch knob to the first gear. When the flour has been rolled, rotate the switch knob to the second gear until the dough has a good elasticity or the gluten needed.

Beater

Use to make medium density food such as cake, pastry, cookie dough, etc.

Install the Beater and the stainless steel bowl according to the previous steps. Add the ingredients that need stirring.

After fully installed, plug in the power cord and turn on the switch knob. Before mixing the ingredients, adjust the switch knob to first gear, and gradually increase to the desired speed as the mixing process.

Whisk

Used for mixing ingredients mixed with air, such as cream, meringues, cream puffs, sponge cake, etc.

Ensure to wipe the stainless steel pan and egg whisk to make sure there is no water or oil.

Install the Whisk and the stainless steel bowl according to the previous steps, and put in the necessary ingredients.

How to Operate the Display Timer

When the product is in its initial factory state and the power is turned on the timer screen will light up and the screen display will show as 00:00.

The timer screen has two buttons, + / -. When you click on + , the display will be increase by 10 seconds. If you hold it down, the display will increase rapidly by every 10 seconds. The longest time is 60:00. Alternatively, when you click on -, the display will be reduced by 10 seconds. If you hold it down, the display will reduce rapidly by every 10 seconds. The shortest time is 00:00.

If the timer is set and the Stand Mixer is in use, the display will reduce progressively by 1 second per second until the time hits 00:00. The machine will then stop operation.

Cleaning and Care

Before cleaning, please ensure that the speed dial is in the “OFF” position and that the plug has been disconnected from the socket.

After use, allow the appliance to cool down completely before cleaning.

For the machine arm and exterior of the appliance, clean with a damp cloth – never immerse in water, and ensure all parts are fully dried.

The accessories are not dishwasher safe – do not put any part of this appliance into the dishwasher.

For the mixing bowl and accessories, wash in hot, soapy water and dry thoroughly.

Do not use any abrasive detergents or alcohol-based cleaning products as this may damage the appliance or its accessories.

When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol based cleaning products.

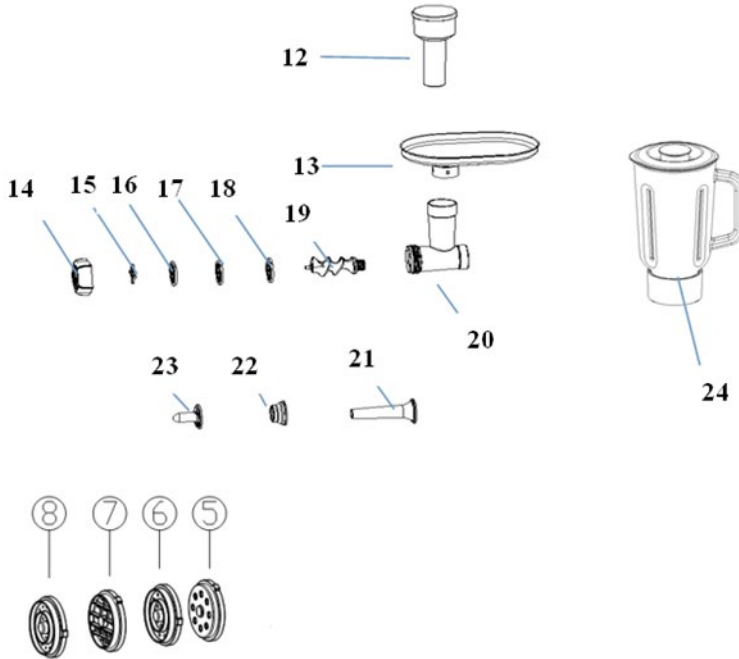
Once fully dry, keep all accessories together for ease of use next time, and store the appliance in a clean, dry place away from extreme temperatures and moisture.

Environmental Protection

To avoid environmental or health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



Mixer Accessories (CAN BE BOUGHT SEPERATELY)



12. Food Pusher

19. Accessory for Mincer

8. Fine Pasta Maker

13. Food Tray

20. T-Tube

7. Flat Pasta Maker

14. Fixing Ring
Maker

21. Sausage Tube

6. Thick Pasta

15. Cutting Blade
Maker

22. Plastic Plate Cover

5. Hollow Pasta

16. Fine Cutting Plate

23. Plastic Plate

17. Medium Cutting Plate

24. Blending Jug

18. Coarse Cutting Plate

Please see Mixer Accessories instruction manual for detailed instructions on how to use and operate the mixer with accessories.

Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavour to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

SAP Code: JF07535001

Phone: 01706 716 116 (Mon – Fri 9am to 5pm)

Email: support@vitinni.co.uk

Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA