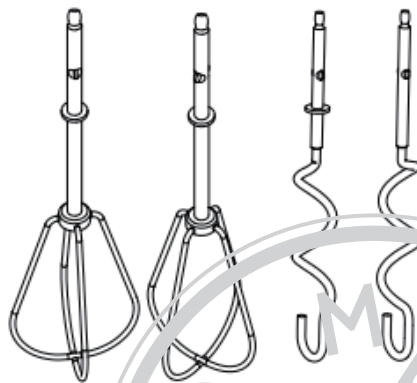
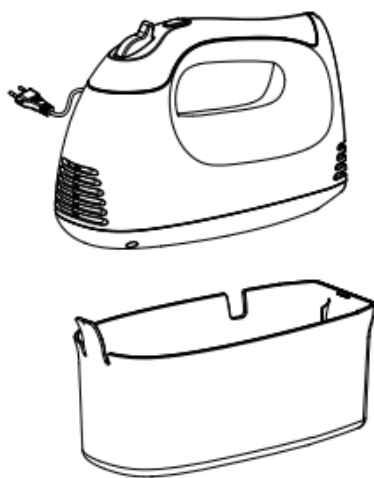


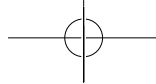
MASTER
Chef™
HAND MIXER
WITH STORAGE CASE

Model no. 043-5775-4



INSTRUCTION MANUAL

Read this booklet thoroughly before using the product, and save it for future reference.



Model no. 043-5775-4 | Contact us: 1-855-803-9313

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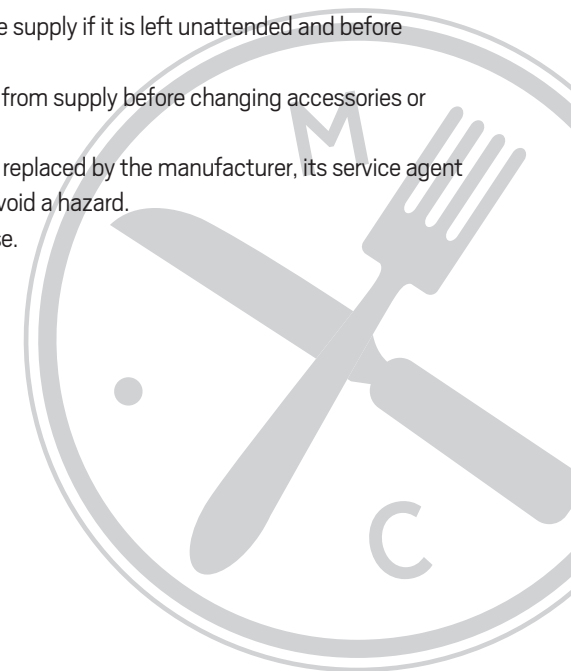
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IMPORTANT SAFEGUARDS

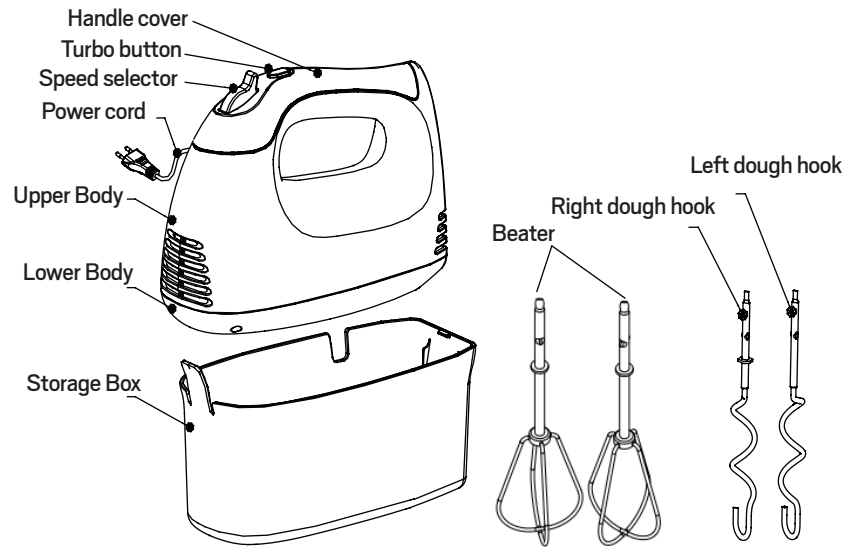
When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions. Save these instructions for future reference.
2. Make sure that your outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
4. Do not leave mixer unattended while it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from power outlet when not in use, before attaching or removing parts, and before cleaning. To unplug, grasp the plug and pull to remove from power outlet. Never pull from the power cord.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Remove beaters or dough hooks from mixer before washing.

9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Always check that the control is OFF before plugging cord into power outlet. To disconnect, turn the control to OFF, then remove plug from power outlet.
11. Avoid contact with moving parts.
12. Keep hands, clothing, as well as spatulas and other utensils away from beaters or dough hooks during operation to reduce the risk of injury to persons, and/or damage to the mixer.
13. To protect against risk of electrical shock, do not put mixer in water or other liquids. This may cause personal injury or damage to the product.
14. Do not use mixer for other than its intended use.
15. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children shall not play with the appliance.
16. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
17. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
18. Do not use outdoors.
19. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
20. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
21. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
22. Be warned of potential injury from misuse.



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SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



Special notes on cord plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug can fit into a polarized socket only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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Using your mixer

1. Before the first use, remove the accessories from the storage box, then clean the beaters and dough hooks. Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is on the OFF position.
2. Assemble proper attachments into mixer. Beaters are for mixing egg whites or mixing other liquids. Dough hooks are for kneading dough only.



NOTE: For dough hooks, the one with washer can only be inserted into the large socket and the other one can only be inserted into the small socket. The two dough hooks cannot be inserted in reverse. Beaters can be inserted in either socket, as they are identical.

3. Ensure that the unit is at the OFF setting, then plug into a power outlet.
4. Turn the speed selector to your desired setting. There are 5 settings. When kneading yeast dough, suggesting to select the speed selector by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing turbo button.



WARNING: Do not insert knives, metal spoons, forks or other utensils into the bowl when operating.



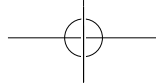
NOTE: The max operation time is 5 minutes. Minimum 20 minutes rest time must be maintained between two consecutive cycles.

6. When mixing is completed, turn the speed selector to OFF position, unplug the cord from power outlet.
7. If necessary, you can scrape the excess food particles from the beaters with a rubber or wooden spatula.
8. Hold the beaters/dough hooks with one hand and press the speed selector firmly down with the other hand, remove the beaters/dough hooks.



CAUTION: Press down the speed selector and make sure the power cord is unplugged from the power outlet before removing the accessories. When ejecting the accessories, hold mixer away from people to avoid personal injuries.

9. When not in use, beaters/dough hooks can be placed inside the storage box. The mixer can be placed on top of the storage box. Just press down on mixer and the mixer will click in place.



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Cleaning and Maintenance

1. Unplug the appliance and wait until it completely cools down before cleaning.
2. Wipe the outside surface of the unit with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash the beaters and dough hooks in warm water with soap and wipe dry. The accessories may be washed in the dishwasher.



CAUTION: The mixer should never be immersed in water or other liquids.

WARNING: Any servicing required should be performed by an authorized service representative.

USEFUL TIPS

1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing begins. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells eggs in your recipe, break eggs into separate container first, then add to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until 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 all play a part in the required mixing time and the results achieved.
5. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

1-Year Limited Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase.

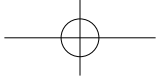
If found defective, return to place of purchase, with proof of purchase.

This product is not guaranteed against wear, misuse and/or abuse.

Made in China

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

Warranty



Customer service hotline:
Masterchef Tel: 1-855-803-9313