

# andrew James

## 5.2L Food Mixer



Pour la version française veuillez consulter notre site de web  
[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Die deutsche Version finden Sie auf unsere Webseite  
[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Please read the manual fully before using the appliance and keep the  
manual safe for future reference.



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## General safety instructions

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8

years old.

- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.

- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not kink or clamp the mains lead. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of

the appliance safely. Do not pull on the appliances cord to remove the appliances plug from the electrical socket.

- Never handle or operate the appliance with wet hands.

### **Appliance specific safety instructions**

- Do not use the device when the head is lifted up.
- Avoid using the product near water. When cleaning the product do not immerse the product in water or any other liquid.
- Please read the information and safety advice contained in the operating instructions carefully and thoroughly before using the stand mixer for the first time.
- 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 switched off before the stand mixer is connected with the mains supply (switch 5 to the "0" setting).
- Do not use the product outdoors, it is for indoor use only.
- The device should not be set up in the close proximity of a heat source i.e. naked flame, inflammable materials (curtains, textiles, etc.).
- Place the device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated

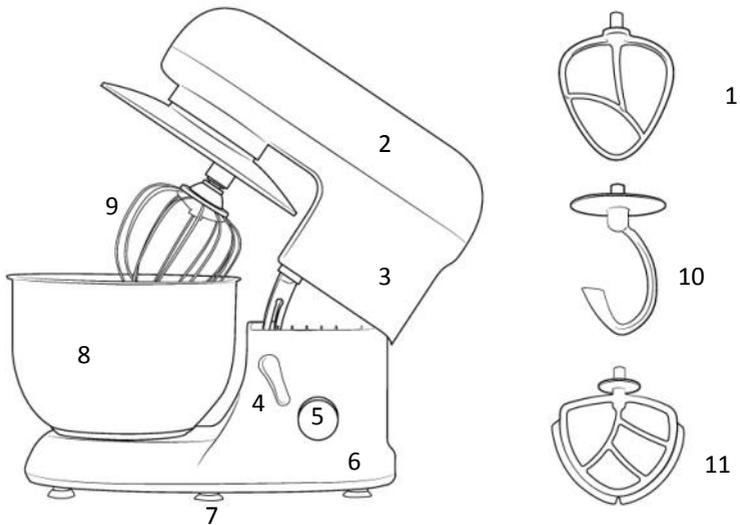
with the type of power specified on the rating label. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.

- 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.
- Switch off the appliance before changing accessories or approaching moving parts.
- Never operate the appliance if it is 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 it is not in use or before cleaning.
- The guarantee covers the entire appliance. See the guarantee section for details.
- Please note the recommended running time (RRT) applies when the motor is running at maximum speed. When making ice cream please turn the machine to its lowest speed and follow the instructions found in the ice cream maker attachment section.

## Appliance component parts



1. Metal beater blade
2. Large cover
3. Upper housing cover
4. Small knob
5. Switch
6. Lower housing cover
7. Foot
8. Mixing bowl
9. Balloon whisk
10. Dough blade
11. Flexible beater blade

## **Standard accessories**

- Main device (1 pc)
- Mixing bowl (1pc)
- Dough blade (1pc)
- Metal beater blade (1pc)
- Balloon whisk (1pc)
- Flexible beater blade (1pc)
- Bowl cover / splash guard (1pc)
- Manual (1pc)

## **Before first time use**

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

## **Please use these guidelines for attachment use:**

Dough hook: For mixing dough and heavy cake mixes.

Flexible Beater Blade: For sticky mixtures that tend to stick to the side of the bowl. The flexible blade sweeps the bowl making sure all the ingredients are incorporated in your mixture.

Aluminium Beater Blade: For foods such as cake mixes and batters.

Balloon Whisk: For whisking egg whites and creams.

## **Assembly and use of the mixer**

1. Make sure the mixer is unplugged from the mains outlet. Open the upper housing cover (3) using the small knob (4) (this should be in the down position) and place the ingredients in the mixing bowl (8).

2. Place the mixing bowl (8) on the mixer plate, and turn the mixing bowl in an clockwise direction until the bowl is in a fixed position.

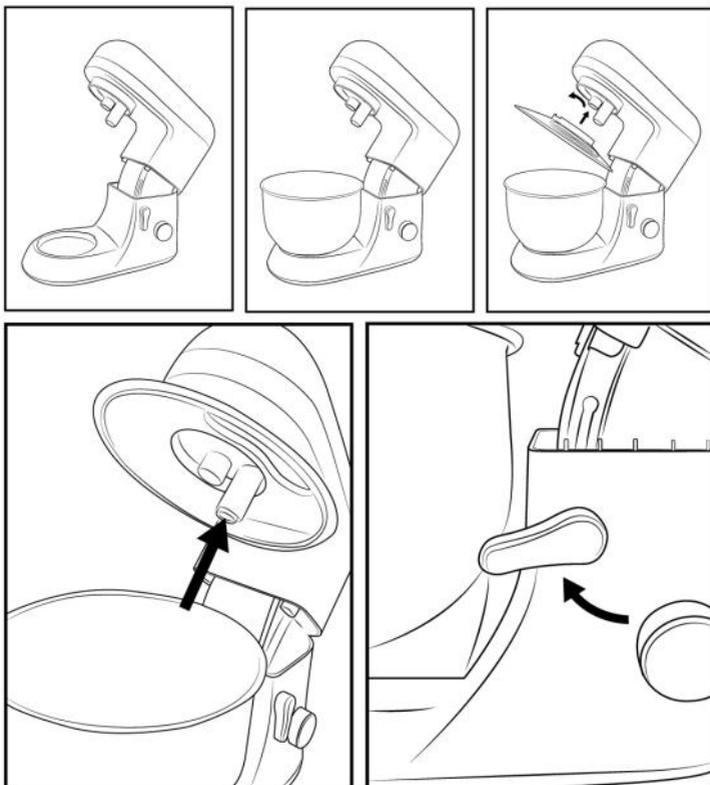
3. Fix the splash guard into the locking plate on the underside of the housing cover, turning clockwise until locked into place. Then fix the beater blade (1), dough blade (10), balloon whisk (9) or the flexible beater (11) into the blade connector and rotate the blade connector clockwise until it locks firmly. (fig. 1.3)

4. Turn the small knob (4) in the direction of the arrow (on the machine) and press the housing cover (3) downwards with one hand.

5. Insert the power plug into the power socket. Turn the switch (5) to desired speed position 1-6.

6. When the mixture is finished turn the switch (5) to the "0" setting and unplug the mixer from the mains socket.
7. Once all the moving parts have come to a complete stop, lift up the upper housing cover (3) by turning the small lever (4) clockwise. You can now remove the mixing bowl (8) from the mixer plate and remove the ingredients.
8. To remove the splash guard, remove the attachment then turn the splash guard anti clockwise until it is unlocked.

## Appliance assembly diagram



## Recipes

### Easy delicious Meringue

#### Ingredients

6 egg whites

½ tsp vanilla extract

170g caster sugar

170g icing sugar

Small amount of margarine to base the baking tray or baking paper

To Serve:

300ml double cream

Mixed summer fruits and berries

#### Method

1. Pre-heat the oven to 110°C/Gas mark ¼.
2. Line the baking tray with greaseproof paper so that the meringue comes off easily once it is cooked.
3. Separate the egg whites and yolks.
4. For the best results use the balloon whisk for beating the egg whites. Place the egg whites into the bowl and select setting 2 for 20 seconds, then select setting 3 for 30 seconds adding the vanilla extract and a small amount of the caster sugar, then select setting 4 for 30 seconds adding another small amount of

sugar. Select setting 6 for a couple of minutes adding the caster sugar, then the icing sugar, gradually, a tablespoon at a time, until all the sugar is used and until you have a nice glossy and stiff meringue mixture.

5. Using the Andrew James spatula, place the mixture into the baking tray either in one big round portion or into small individual meringues.
6. Bake for about 1hr 30 minutes until the meringues are golden and crisp. The time of cooking may vary depending on your oven.
7. After cooking, take the meringues out of the oven and off the baking tray, allowing them to cool on a cooling rack until they are at room temperature.
8. When the meringue is at room temperature, divide it into portions and serve with double cream, mixed fruits and berries.

#### Balloon whisk attachment



## Simple and Tasty Cakes

### Ingredients

100g margarine

100g caster sugar

2 medium eggs

100g self-raising flour

100g icing sugar

A few table spoons of cold water

### Method

1. Pre-heat the oven at 180°C/Gas mark 4.
2. For the best results use the flexible beater blade for mixing cakes. Tip the margarine and the sugar into the mixing bowl and select setting 1 for 20 seconds then select setting 2 for 30 seconds then select setting 3 for 20 seconds. The mix should be light and fluffy, if not select 3 for a further 30 seconds if required.
3. After the margarine and sugar is creamed together, select setting 2 for 30 seconds adding one egg and a small quantity of flour, then add the second egg, select setting 3 for 30 seconds, then add the remaining flour to the mix, then select setting 3 for 20 seconds. Select setting 6 for 10 seconds to make the mixture airy

and smooth.

4. Scrape the cake mix out of the mixing bowl, using the Andrew James spatula, into a cake tin and place it into the oven for 20-22 minutes on 180°C.
5. Once baked, take the cake out of the oven and place it on a cooling rack. Remember to allow plenty of time to cool.
6. When the cake has completely cooled, add the icing sugar with a table spoon of cold water to a bowl and mix it quickly to prevent any lumps. Slowly add water and stir quickly until it reaches a soft and runny consistency.

### Flexi-beater attachment



## White bread loaf

### Ingredients

500g strong white bread flour

1 tsp salt

1 tbsp. sugar

1½ tsp yeast

300ml tepid water

2 tbsp. olive oil

### Method

1. For the best results use the dough blade for making bread and any type of mixture that requires kneading.

2. Tip all the ingredients into the mixing bowl and select setting 1 for 2 seconds, then select setting 2 for 20 seconds, then select setting 3 for 3 minutes.

3. Make sure it is kneading (punching the dough) at this stage. Please note, if the mix is too wet just add more flour and mix until it is smooth and does not stick on your hands. If the mix is too dry and not sticking together then add more water.

4. Place in a bowl and leave to rest in a warm place for about 1 hour (the bowl mixing set can be purchased separately on [www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)) with a clean kitchen towel covering it.

5. After 1 hour, the bread should have doubled in size. Knock back the dough by tipping it back onto a floured surface and push the air out for a couple of minutes with your hands. Make it into a loaf shape and place in a loaf tin. Leave to rest for a further 30 minutes.

6. Preheat the oven to 190°C/Gas mark 5.

7. Put the loaf tin into the pre-heated oven for 45 minutes, until the bread is golden and sounds hollow when removed from the loaf tin. Always use oven gloves when removing anything hot from the oven.

8. Leave the bread on a cooling rack to cool completely.

Please use the metal mixer blade for larger quantities and heavy mixtures.

Please note: The cooling rack can be purchased separately by visiting our website:

[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

### Dough blade attachment



## To mix or knead dough

### Use the Dough Blade Whisk

1. Use a flour to water ratio of 5:3
2. Mix on speed 1 for 20 seconds and speed 2 for 20 seconds before continuing on speed 3 for 3 minutes.
3. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is 2kg.

### Dough blade attachment



## Whipping egg whites or cream

1. Switch on the machine to speed 4-6, whip the egg white for 4 minutes without stopping (according to the amount of eggs used) whisk until the mixture is stiff.
2. For whipping cream, whip 250ml of fresh cream at speed 4 to 6 for about 4 minutes.

When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.

## Making cakes or pastries

Please use the metal beater blade or the flexible beater blade

Note: For all sticky mixes such as cake mix that has a tendency to stick to the side of the mixing bowl, please use the flexible beater which has been included with our mixer to counteract this.

### Balloon whisk attachment



## Cleaning

- Before cleaning, please ensure that the switch knob (5) is at the "0" position and that the plug has been disconnected from the socket.
- After use, allow the device to cool down. This also applies before cleaning the appliance.
- To clean the exterior of the device, use a moist cloth and a mild detergent.
- When cleaning the interior, exterior and bowl cover, do not use any abrasive detergents or products that contain alcohol.

- Never submerge the product in water when cleaning.
- The dough blade, balloon whisk and metal beater blade are not dishwasher safe.
- The accessories should only be cleaned in warm water and washing up liquid.
- The mixing bowl is dishwasher safe.
- The bowl can also be cleaned with warm water and washing-up liquid.
- Do not use any abrasive detergents.

### **UK and EU Guarantee**

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is for domestic use only and not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box,

and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to [www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover

normal wear and tear of individual parts.

### Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

**WARNING!** This product must be connected to an earthed electrical power supply. The green/yellow conductor in the supply cord must be connected to the Earth terminal in the plug. The power supply must have an Earth connection.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.
- Connect the green/yellow lead to the earth “E” terminal.

Recommended fuse: 13A

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

### Disposal of the appliance

#### Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



#### Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

## **Contact details**

Andrew James UK LTD

Unit 1

P C Henderson Premises

Bowburn North Industrial Estate

Bowburn

Co Durham

DH6 5NG

## **Customer Service / Technical Support**

Telephone: 0844 335 8464

Email: [customerservices@andrewjamesworldwide.com](mailto:customerservices@andrewjamesworldwide.com)

**Web:** [www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

**Twitter:** @andrewjamesltd

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