

andrew James

5.5L Stand Mixer



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



@andrewjamesltd

Safety instructions

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

- This appliance is intended for consumer, indoor and household use for the preparation of food ingredients. Unintended use or operation not in accordance with these instructions may result in personal injury, damage to property or damage to the appliance and will void the warranty.
- 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 years old 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.
- Do not use the appliance if it has malfunctioned, 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 to avoid a hazard.
- Do not attempt to open the appliance, repair or modify the appliance, use the appliance for unintended applications or use accessory attachments not recommended by the manufacturer. Failure to follow these instructions may result in fire, electrical shock, or risk of injury to persons.
- The appliance enclosure,

plug and power cord must not be exposed to water or any other liquid. Take care whilst cleaning, do not immerse, spray or splash with water, cleaning fluids or other liquids. If liquid has entered the appliance, switch off and have it checked by a qualified person.

- 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 to avoid a hazard.
- 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. Never use the cord to carry or pull the appliance.
- Do not place the appliance on top of the cord or allow the cord to touch hot surfaces.
- Always operate the appliance on a smooth, even and stable surface. Do not

place the unit on a hot surface.

- Do not place the appliance near a naked flame, hot gas or electric burners, a heated oven or another appliance generating heat.
- Never handle or operate the appliance with wet hands.

Appliance specific safety instructions

- Never leave the product operating unattended.
- Do not use the device when the head is lifted up or when the bowl is empty.
- Ensure the switch is in the off position before inserting the plug to the supply socket.
- Switch off and remove the plug before changing accessories, making adjustments, cleaning, moving the appliance or when it is not in use.
- Make sure attachments are locked onto the motor drive before switching on.
- During operation, keep long hair tied up and away from rotating parts, do not touch

moving parts with your fingers or insert utensils into the bowl.

- Switch off before adding ingredients.
- When using the splash guard, if the attachment is obstructing the ingredient inlet, use the pulse switch to move the attachment.

Rated Run Time (RRT)

Warning: Do not exceed the Rated Run Time.

Electrical appliances intended for food preparation are designed with sealed enclosures or with small openings in the enclosure to prevent contamination.

The lack of openings in the enclosure restricts airflow and increases the internal operating temperatures. A Rated Run Time (RRT) is stated to prevent overheating and potential damage.

- The RRT marked on the rating label is 5 minutes.
- Periods of continuous use should not exceed the RRT.
- Allow the appliance to rest for 10 minutes after each period of use.

- Exceeding the Rated Run Time is an abusive condition where the appliance may overheat indicated by an increased enclosure temperature and possible odour.
- Switch off and allow the appliance to cool.

Warning: The appliance motor is fitted with a self-resetting thermal protective device.

If the Appliance cuts out after a period of use, switch off, remove the plug and allow the appliance to cool.

Warning: Failure to switch off will result in the appliance operating without warning when the thermal protective device has cooled and reset.

Electrical Safety

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

 Class II double insulation.

This appliance is double insulated therefore no earth connection is required.

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 plug terminal “L”
- Connect the blue lead to the negative terminal “N”.

Warning! For double insulated product no connection is made to the Earth terminal.

Recommended fuse: 13A.

If an extension cable is required, a 2 core or 3 core (earthed) extension can be used.

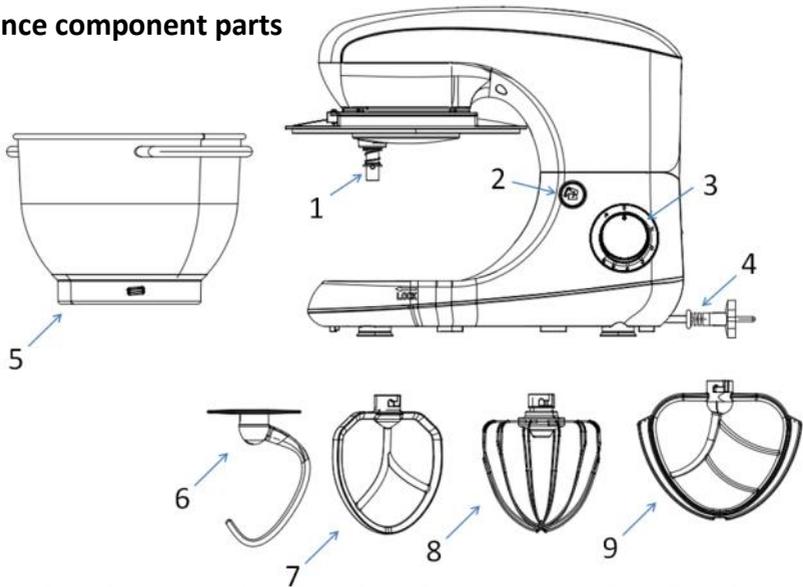
To avoid overheating the extension cable rating should exceed the power of the appliance and be fully unwound before use.

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

Specification

Voltage (V)	220-240
Frequency (Hz)	50
Power (W)	800
RRT (Minutes)	5
Weight (Kg)	4.9

Appliance component parts



1. Motor drive shaft	6. Dough Hook
2. Head lock button	7. Beater Blade
3. On/Off speed select button	8. Balloon whisk
4. Power cord	9. Flexi-Beater
5. Mixing bowl	

Speed	Attachment	Type of Mixture
1-3	Dough hook	Heavy mixtures (e.g. bread or short pastry)
1-4	Beater	Medium-heavy mixtures (e.g. crepes or sponge mixture)
1-4	Flexi beater	Scrapes the sides and bottom of the bowl for exceptionally thorough mixing of cake and biscuit batter, pastry and frosting.
5-6	Whisk	Light mixtures (e.g. cream, egg white, blanc-mange)
Pulse	Whisk	For folding ingredients into the mixture or for short bursts to avoid over processing

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.)

Assembly and use of the mixer

Please use the guidelines above for selection and use of attachments

Warning; Switch off and unplug the appliance before fitting an attachment or removing the bowl.

1. Make sure the mixer is unplugged from the mains outlet. Lift the mixer head by gently depressing the mixer head and at the same time depress the head lock button (2). The mixer head will rise to the upper locked position.

To lower the head, depress the head lock button and gently push the head down to the lower locked position.

2. The mixing bowl (5) can be removed by rotating anti-clockwise and lifting it from the base. To fit the bowl, locate it on the base and rotate clockwise to lock into position.
3. The splash guard fits to the underside of the mixer head and allows the ingredient inlet to be positioned according to choice. Ensure the splash guard is positioned at a

height to seal onto the mixing bowl to minimise ingredients splashing out of the bowl.

4. The Dough hook (6), Beater blade (7), Balloon whisk (8) or the Flexi-beater (9) attachments can be fitted to the motor drive shaft (1) bayonet fitting. Align the motor drive pins with the attachment, push upwards to compress the spring and rotate clockwise until it locks firmly. (fig. 1.3).

To remove the attachment, push up to compress the spring and rotate anti-clockwise.

5. Insert the power plug into the power socket. Turn the On/Off switch to the desired speed setting 1-6, or rotate and hold the switch in position P to rotate the attachment for short periods.
6. To switch off return the On/Off switch to the central "0" position and remove the plug
7. Once all the moving parts have come to a complete stop, lift up the mixer head to remove the mixing bowl, add or remove ingredients, change the attachment or adjust the mixture.
8. After use clean the product as described in the cleaning section below.

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

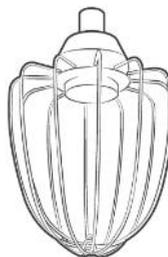
Method

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. Grease a cake tin with margarine and sugar so the cake can easily come out once it is cooked.
2. For the best results use the flexi-beater 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 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.

Dough blade attachment



Use the Dough hook to mix or knead dough

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.



Use the balloon whisk to Whip egg whites or cream

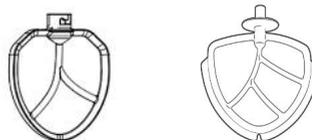
1. Switch on the machine to speed 4-6, whip the egg white for 4 minutes without stopping (according to the amount of eggs used) whisk until the mixture is stiff.
2. For whipping cream, whip 250ml of fresh cream at speed 4 to 6 for about 4 minutes.



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 beater blade or the flexi-beater.



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 flexi-beater which has been included with our mixer to counteract this.

Cleaning

Warning: 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.
- Allow all parts to dry thoroughly before reassembly or storage.

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

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.

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. Reuse 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.

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08/2017

