

# BLITZ

HAND MIXER

 professional®

## INSTRUCTION MANUAL



**BEFORE OPERATING THIS UNIT, PLEASE CAREFULLY READ THE FOLLOWING INSTRUCTIONS.**

SQIM 9171-9172 15-06-2020 V5

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## **IMPORTANT!**

**Due to sharp and fast moving parts and potential hazards the appliance is not suitable for the use of children under 8 years old.**

**When off please keep the appliance and mains cable out of the reach of children.**

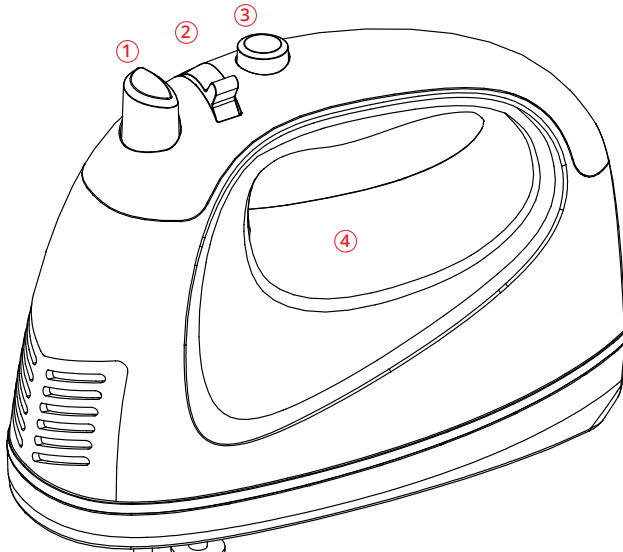
**Children over 8 must be supervised by an adult at all times when using or cleaning the appliance.**

### **This is not a toy!**

**The appliance can be used by persons with reduced physical, sensory or mental capabilities if they have been given supervision and instruction and understand the use and hazards involved.**

**Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**If the mains cable is damaged, it must be replaced by qualified persons in order to avoid any hazards.**

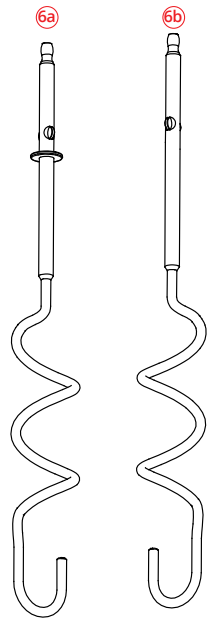
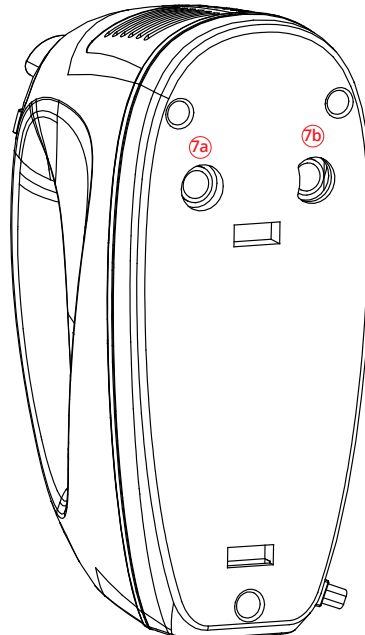
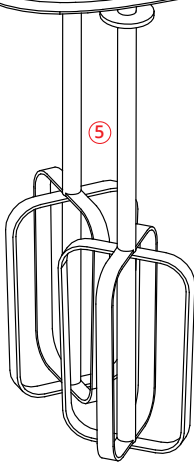


**FEATURES**

- 1** Release button
- 2** Speed selector
- 3** Turbo speed button
- 4** Main unit
- 5** Beaters
- 6** Dough hooks:
  - 6a** Right dough hook (with metal collar)
  - 6b** Left dough hook
- 7** Attachment insertion openings:
  - 7a** O-opening (right)
  - 7b** D-opening (left)

**SPECIFICATIONS**

Rated Voltage: ..... 220-240V~  
 Frequency: ..... 50Hz  
 Rated Power: ..... 300W



**READ THE INSTRUCTIONS AND KEEP THEM SAFE. REMOVE ALL PACKAGING BEFORE USE.**

## IMPORTANT SAFEGUARDS

**WHEN USING ANY ELECTRICAL APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:**

- 1 Read all instructions carefully before using the appliance.
- 2 **This appliance is intended for household use only. It is not suitable for commercial use such as staff kitchen areas and other working environments.**
- 3 Ensure that the appliance is always placed on a firm and flat surface, away from the edge of the work top. **Do not place the appliance onto a metal tray or metal surface whilst in use. Do not place the appliance on, or near, a hot gas or electric burner or in a heated oven. Do not operate the appliance with wet hands or barefoot.**
- 4 Keep the appliance and cord away from the edges of work tops and out of reach of children. Route the cable so it does not overhang, and cannot be tripped over or caught.
- 5 Do not let the cable run across an open space, such as between a low electrical outlet and a table, or across any hot area, such as a cooker. Heat may damage the cord.
- 6 The connections on both sides of the cord (the appliance and electrical outlet) should never be strained. If the cord is damaged it must be replaced by a qualified person or service to avoid any hazards.
- 7 **Do not use the appliance in a bathroom, near water, or outdoors. Do not immerse any of the parts (Main Unit ④, cord, plug) in water or other liquids to protect against fire, electric shock and personal injury.**
- 8 **Do not use the appliance if it is damaged or malfunctions. Do not leave the appliance unattended whilst in use. Use and store it out of reach of children.**
- 9 This appliance must not be operated by an external timer or a remote control system.
- 10 SQ Professional Ltd may not be held liable for eventual damages to persons, animals or objects caused by incorrect installation or deriving from improper, erroneous or unreasonable use.
- 11 **This appliance is not suitable for processing very hard ingredients, such as ice cubes, coffee beans, hard spices and similar.**
- 12 **Keep hands, hair, clothing, and handheld spatulas and other utensils away from Beaters ⑤ or Dough Hooks ⑥ during operation to reduce the risk of injury to persons, and/or damage to the appliance.**
- 13 Ensure the beaters ⑤ or dough hooks ⑥ are securely locked in place before operating the appliance.
- 14 Switch off the appliance and unplug from the electrical outlet before changing attachments or approaching parts that move while in use. Unplug the appliance when not in use.
- 15 Ensure that the appliance has come to a complete stop before cleaning and storing away. Keep the attachments, Main Unit ④, cable, and plug away from sources of heat. Store in a dry place.
- 16 **Do not use this appliance for any other purpose than its intended use.**
- 17 **Do not operate this appliance where oxygen is being administered or in presence of explosive and/or flammable fumes.**
- 18 Only use the attachments supplied with this appliance to prevent injury or damage.

**SAVE THESE INSTRUCTIONS  
FOR FUTURE REFERENCE!**

### BEFORE FIRST USE

- 19 Make sure your electricity supply is the same as the one shown on the underside of the power unit.
- 20 Remove all the packaging and place the appliance on a dry, flat, heat-resistant, non-flammable surface.
- 21 Wash and dry all the attachments thoroughly (see 'Cleaning').

### ASSEMBLY

- 1 Turn the speed selector ② to 0 then insert the beaters ⑤ into openings ⑦ on the main unit ④ and gently push until they click in place.
- 2 To insert the dough hooks ⑥ ensure that they are inserted in their respective openings - the right dough hook ⑥a (with a metal collar) must be inserted into the right opening ⑦a and the left dough hook ⑥b into the left opening ⑦b.
- 3 Ensure that the speed selector ② is in the 0 position before plugging the mains cable into the power socket.

## USING THE HAND MIXER

- 1 Assemble the hand mixer appropriate to the ingredients you intend to use (see the table). Ensure the speed selector (2) is in the 0 position and plug the cord into the electrical outlet.
- 2 Lower the beaters (5) or dough hooks (6) into the ingredients and switch the appliance on by turning the speed selector (2) to position 1 and gradually increase speed by turning the Speed Selector (2).
- 3 For extra power, press and hold the turbo speed button (3) and release it to return to previously selected speed.
- 4 To temporarily stop mixing, switch the appliance off by turning the speed selector (2) to 0 position and place it on its heel rest.
- 5 When mixing is finished, turn the speed selector (2) to 0 position to switch the appliance off and unplug the mains cable from the power socket.
- 6 To remove or change attachments, position the main unit (4) over a bowl or sink, turn the speed selector (2) to 0 then firmly press the release button (1).

## CLEANING

**THE ATTACHMENTS SHOULD BE THOROUGHLY CLEANED AND DRIED AFTER EVERY USE. ALWAYS MAKE SURE THAT THE APPLIANCE IS UNPLUGGED BEFORE YOU ATTEMPT CLEANING. NEVER IMMERSE ANY PART OF THE MAIN UNIT IN WATER OR RINSE IT UNDER THE TAP.**

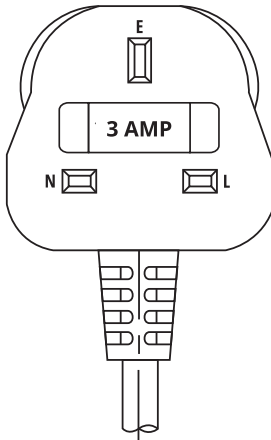
- 1 Turn the speed selector (2) to 0 to switch the appliance off and unplug the cord from the electric outlet.
- 2 Press the release button (1) to release the attachments from the main unit (4).
- 3 Wash the beaters (5) or dough hooks (6) with warm soapy water or in dishwasher. Dry thoroughly before storing.
- 4 Wipe the main unit (4) with a damp cloth and immediately dry with a soft dry cloth. To clean stubborn spots, wipe the surface with a cloth dampened in warm soapy water or a mild, non-abrasive detergent, then dry thoroughly.
- 5 Do not use any abrasive cleaners or harsh brushes or sponges on any part of the Hand Mixer to prevent scratching of the surface.

	USE FOR:	SPEED
<b>BEATERS</b>	Blending dry ingredients into liquid ingredients.	<b>1</b>
	Folding flour into batters or cookie dough.	
	Mixing thin batters for waffles, pancakes and similar.	<b>2</b>
	Mixing cake batters that require adding eggs or mixing cream or butter and sugar	<b>3</b>
	Beating eggs (yolks and whites), frostings, light batters or thin sauces	<b>4</b>
	Whipping cooked potatoes, squash, turnips, thick soups	<b>5</b>
	Whipping egg whites, cream, mayonnaise	
<b>DOUGH HOOKS</b>	To mix or blend yeast dough (breads, cakes), not longer than 5 minutes at the time.	<b>5</b>
Turbo speed button is used when bursts of maximum power are needed for heavy mixing jobs.		<b>TURBO</b>

## WIRING

Should the power cable or the power plug become damaged, arrange for these to be replaced by Customer Service or qualified person before continuing to use the appliance. This appliance is fitted with a 3A BS1362 fuse in a BS 1363/A plug.

**Do not use a non-wireable plug unless the fuse cover is in place.**



## ENVIRONMENTAL PROTECTION

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



## SERVICE

The product is not user-serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve the problem ring Customer Service – they may be able to offer technical advice. Please have the **Model Number** to hand, as they will not be able to help you without it.

If you are advised to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem.

If under a guarantee, say where and when it was purchased and include a valid VAT receipt. Send it to SQ Professional Ltd.

## GUARANTEE

THE GUARANTEE FOR THIS PRODUCT IS COVERED BY SQ PROFESSIONAL LIMITED. ANY FAULTS WITH THIS PRODUCT ARISING THROUGH A MANUFACTURER DEFECT WILL BE COVERED FOR 1 YEAR FROM THE DATE OF PURCHASE, SUBJECT TO A VALID VAT RECEIPT BEING PRESENTED.

THIS DOES NOT INCLUDE FAULTS OR DAMAGE CAUSED BY MISUSE OF GENERAL WEAR AND TEAR.

PLEASE CONTACT CUSTOMER SERVICES ON **01992 716 070** OR SEND AN E-MAIL TO **INFO@SQPROFESSIONAL.COM**, MONDAY TO FRIDAY FROM 09:30 - 17:30.

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.



**RoHS**  
2011 / 65 / EU  
AC 220-240V ~ 50Hz





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OUR FULL PRODUCT RANGE.

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