

everten



Stand Mixer

IMPORTANT

Read and follow all warnings and instructions before assembly and use.

Keep this manual for future reference.

Specifications

- Model number: 723290 / 724190 / 724191 / 724192
- Voltage: 220 - 240V ~ 50/60Hz
- Power consumption: 1000W
- Bowl capacity: 5L
- Maximum flour weight in single operation: 1.5kg

Product features

Big on performance, compact on the bench. This stand mixer makes everyday baking a breeze, with smart speed control, handy attachments and a generous five litre stainless steel bowl to tackle everything from quick mixes to weekend bakes.

- 1000 watts of power for mixing, mashing, kneading, beating, stirring, whisking and whipping
- Features eight speeds with a turbo mode
- Time range of one second to 10 minutes
- Detachable parts and attachments for easy cleaning
- Anti-slip feet provide stability
- Top handle enables easy carrying
- Tilt-head enables easy access and adding of ingredients to the bowl
- Includes:
 - 1 x five litre stainless steel mixing bowl
 - 1 x dough hook
 - 1 x beater
 - 1 x whisk
 - 1 x pouring shield

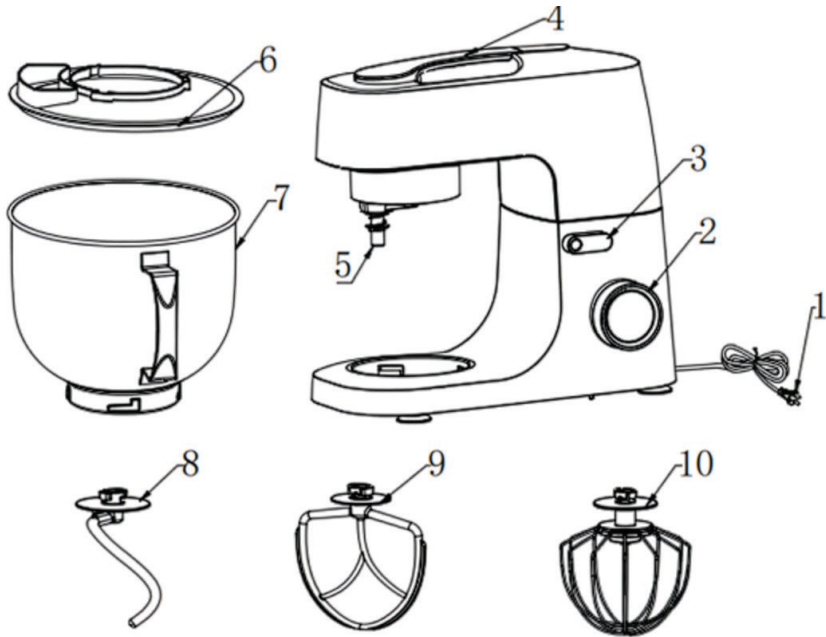
Safety precautions

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Always stop the stand mixer from running before you unplug it.
5. This stand mixer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the stand mixer.
7. This stand mixer is intended to be used in household and similar applications such as:
 - A. Staff kitchen areas in shops, offices and other working environments.
 - B. Farmhouses.
 - C. By clients in hotels, motels and other residential type environments.
 - D. By bed and breakfast type environments.
8. To protect against risk of electric shock, do not place cord, plug or the base of the stand mixer in water or any other liquid.
9. Unplug the stand mixer after using, before cleaning and storing.
10. Keep the stand mixer 30cm from other objects and the wall to ensure heat is easily released.
11. Do not use attachments or accessories which are not recommended by the manufacturer.
12. Do not use the stand mixer close to flames, hot plates or stoves.
13. Do not use outdoors.
14. Never clean with scouring powders or hard implements.
15. While the stand mixer is in operation at any speed, avoid contact with moving parts to prevent mechanical hazards. Keep fingers, skin, clothing, hair, and accessories, such as jewellery, away from the moving parts.
16. The stand mixer head must be closed before use; otherwise, the machine will not start for safety reasons.
17. For kneading, use speeds one to three only. Higher speeds are not suitable for kneading and may overload the stand mixer, which could cause damage that is not covered under warranty.

18. Before using the stand mixer for kneading or stirring, you should install the pouring shield. During use, keep hands away from the mixing attachments and the inside of the mixing bowl.
19. Pay special attention when opening and closing the stand mixer head.
20. Always use the stand mixer on a smooth, sturdy/solid surface to prevent vibrations.
21. When installing or removing the whisk attachment, always hold the metal joint part; do not hold the steel wire as this may cause damage.
22. If the stand mixer is connected to power and the machine is in working status, raising the head will stop the stand mixer. To resume operation, you will need to lower the head and turn the speed control knob to your desired speed again.
23. The stand mixer features a power feedback system that automatically adjusts output power and speed based on load conditions. This results in a brief delay when turning it on or adjusting speeds. The speed may not remain constant when operating under different conditions; this delay is normal.
24. The stand mixer has an overheating protection feature. Continuous operation for more than 10 minutes is not recommended. If this occurs, allow the stand mixer to cool down for three to five minutes.
25. Always switch off the stand mixer before changing attachments.
26. Exercise caution when installing attachments, using, or cleaning the machine to avoid injury from sharp parts.
27. Use the recommended speed settings for specific tasks to prevent damage to the machine or injury. See the 'speed operation guide' section of this manual.
28. When lifting or closing the head, do not place your fingers in the gap.

Get to know the Everten Stand Mixer

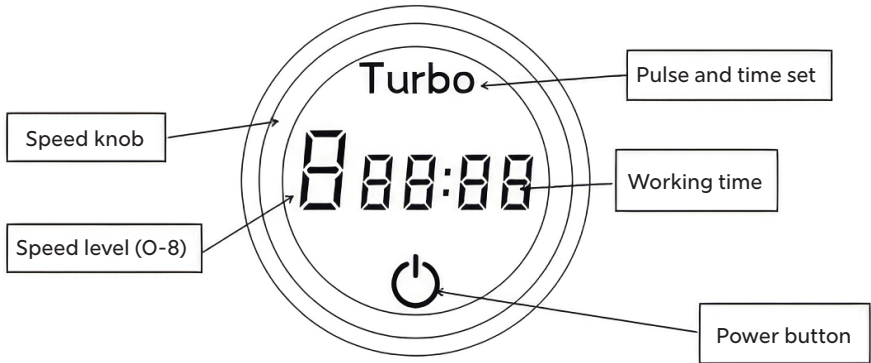


Product components

- | | |
|-----------------|-------------------|
| 1. Power cord | 6. Pouring shield |
| 2. Speed knob | 7. Mixing bowl |
| 3. Rise handle | 8. Dough hook |
| 4. Handle | 9. Flat beater |
| 5. Output shaft | 10. Wire whisk |

Operating instructions

Using the speed knob



1. Plug in the appliance and press the Power button. The display shows "0 00: 00".
2. Rotate the speed knob (levels zero to eight) to begin operation. Clockwise to increase, counterclockwise to decrease.
3. Turbo function:
 - When the display shows "0 00:00", press and hold the "Turbo" button.
 - The display shows "P". The mixer operates at speed level eight.
 - Release button to stop. Turbo ends automatically after five seconds.
 - Pressing again resumes operation.
4. Timer function:
 - The timer can be set up to six minutes.
 - Only available when speed is set to "0".
 - To enter timer mode: Press Turbo twice quickly.
 - Adjust time using the speed knob (30 second increments).
 - Confirm by pressing Turbo once more.
 - The mixer counts down and stops when time ends.

Pause function: Press Power to pause and resume.

Auto-off: The appliance turns off automatically after five minutes of inactivity.

Using the mixing bowl

1. Insert the mixing bowl and turn until it locks into place.
2. Push the rise handle down to lift the arm.
3. Attach desired attachment to the output shaft and lock into place.
4. Add ingredients (max capacity: 1.5 kg or 1.2 kg depending on flour-to-water ratio).
5. Lower the arm using the rise handle.
6. Plug into power.
7. Set working time and speed (one to eight).
8. For pulse (turbo), press and hold the Turbo button.

Speed operation guide

Recommended speed	Function	Attachment	Operation instructions
1	Stir	Dough hook Flat beater Wire whisk	Slow stirring, mixing, blending and the starting position for all mixing processes. When adding ingredients and when mixing/ blending thicker or more solid ingredients.
2	Slow whisking	Dough hook Flat beater Wire whisk	For mixing butter and flour and beating thin dough, as well as whisking and kneading yeast dough.

Recommended speed	Function	Attachment	Operation instructions
3 to 5	Mixing/ whisking	Dough hook Flat beater Wire whisk	For mixing biscuit dough. For blending soft butter and sugar. For cake batter.
6 to 7	Fast whisking	Wire whisk	For whipping cream, beating egg whites and whisking icing.
8	Fast beating	Wire whisk	For fast whisking of mayonnaise, small quantities of whipped cream and egg whites and whisking butter until it is fluffy.
Turbo	Mixing	Wire whisk	The pulse function provides a short burst of high speed for liquids or low resistance ingredients in small quantities.

Note: Do not exceed 10 minutes of operation. Allow the machine to cool before reuse.

Troubleshooting guide

Problem	Cause	Solution
Appliance does not function	Not plugged in; arm not locked	Plug in; lower and lock the drive arm
Banging noise	Mixing bowl not inserted properly	Adjust bowl to fit correctly
Attachment not working	Not attached correctly	Reattach as per manual
Appliance stops suddenly	Overload	Disconnect, cool down, reduce ingredients

Cleaning and maintenance

- Always unplug the stand mixer and allow it to cool before cleaning.
- Do not immerse the body of the stand mixer or the power cord in water.
- Use a damp cloth and a non-abrasive detergent to clean the exterior body.
- Clean plastic parts with clean water and a general detergent. Do not use abrasive or specialty detergents.
- The bowl and attachments can be washed in soapy water.
- Do not put attachments in the dishwasher.
- Dry thoroughly before storage.

Get in touch with Customer Service

If you experience any issues with your Everten Stand Mixer, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

90 day money back guarantee

We promise you a full refund within 90 days if your Everten product does not fulfil your expectations. This guarantee applies to qualified purchases of all Everten branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

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Illustrations in this manual are for reference only and may differ from the actual product.

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