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# ELECTRIC HAND MIXER



**STAINLESS  
STEEL**  
BEATERS & DOUGH HOOKS



**300W**  
POWER

FOR HOUSEHOLD USE ONLY

**imartec**® Corporation

**IMX-270B**

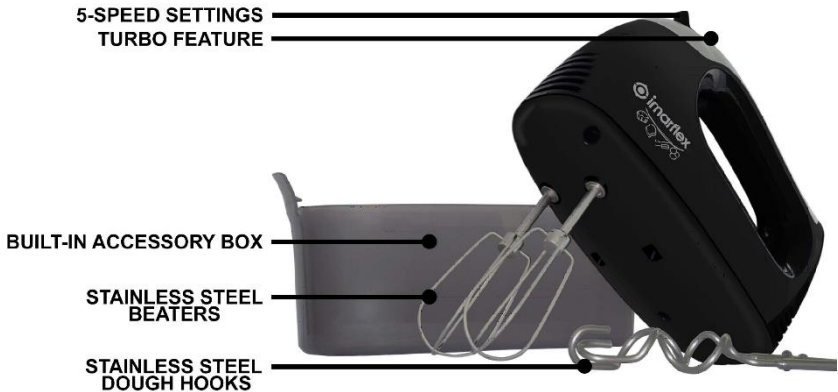
MODEL NO.	:	IMX-270B
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	300 watts
BOXDIMENSION	:	230x104x250mm
UNITDIMENSION	:	208x96x200mm
GROSSWEIGHT	:	1.46kg
UNITWEIGHT	:	1.14kg

### IMPORTANT SAFEGUARDS:

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

1. Read all instructions thoroughly.
2. Before using the unit, check if the voltage indicated corresponds with the convenience outlet (230Va.c.).
3. Do not use a two-way socket with another appliance.
4. Do not use any appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the unit to the nearest Imarflex Authorized Service Center.
5. Do not place the unit near a gas stove, an electric burner or in a heated oven.
6. Place the unit on stable surface; keep it away from the edge of counter to avoid accident.
7. Children should be supervised to ensure that they do not play with the appliance.
8. This appliance 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 appliances by a person responsible for their safety.
9. Unplug mixer from the outlet when not in use, before inserting or removing parts, and before cleaning.
10. Refrain from using the accessories with different function (one beater and one dough hook) at the same time.
11. Keep curtains, furniture, flammable materials, etc. away from the unit and from the convenience outlet where the unit is plugged in.
12. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to prevent injury, and/or damage to the mixer.
13. The maximum continuous operating time of the mixer is five minutes only. Do not exceed with the maximum operating time. It may cause damage to the unit.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. To protect against electric shock, do not immerse the unit in water or any other liquid.
16. This appliance is not intended for outdoor use.
17. Never place the mixer near hot surfaces.
18. In case of malfunctions, please bring the mixer to the nearest authorized Imarflex Service Center.
19. Avoid water spillage into the socket, connector, cord and alike.
20. Do not use this unit other than its intended use.
21. ***For household use only; not intended for any business purposes***
22. Save this instruction manual for future reference.
23. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
24. CAUTION: This product has an overload protection device. When the product is overloaded, the circuit protection will be disconnected to prevent overheating. If the product is not used normally, the overload device will protect it. After protection, the product cannot be used.

## **DESCRIPTION OF PARTS:**



## **HOW TO USE:**

1. For initial use, wash the beaters and dough hooks with soap and water then rinse thoroughly and let it dry.
2. Remove the accessories from the accessory box.
3. Make sure that the speed control is in '0' position before inserting the desired attachment.
4. Plug the unit into the convenience outlet.
5. Select the desired speed.
6. Turn off and unplug the unit into the convenience outlet every after use.

## **INSERTING THE BEATERS**

- a. Be sure that the Speed Control is in "0" position.
- b. Insert the edge of the Beaters and align the flange on slot one by one and push until it fits (a click sound will be heard).

## **INSERTING THE DOUGH HOOKS**

- a. Insert the edge of the Dough Hooks and align the flange on slot one by one and push until it fits (a click sound will be heard).

*Note: Make sure that the appliance is turned OFF before removing or replacing its accessories.*

## **MIXING**

- a. Start blending or mixing at a low speed, add more speed as you follow recipe instruction (ingredients can slowly be added during mixing). Speed is from 1 to 5 with Turbo Button.

*Note: During process, selected speed settings will be disabled once Turbo Button is pressed.*

- b. Turn OFF every after use.

## **REMOVING THE BEATERS/DOUGH HOOKS**

- a. Switch the speed control knob into '0' speed setting.
- b. Push down the speed control knob to eject the attachment.

*Note:*

- *The eject button will not work if it is not in '0' position.*
- *Make sure that the speed control knob is in '0' position before ejecting.*
- *Do not force to pull the accessories, it may cause damage to the unit.*

## **STORAGE**

1. **Put the beaters, dough hooks and power cord inside the Built-in Accessory Box.**
2. Place the hand mixer on the top of the Built-in Accessory Box (a click sound will be heard).

## **CLEANING AND MAINTENANCE:**

1. Make sure to unplug the unit before cleaning.
2. Remove the accessories from the unit body (kindly read how to remove accessories for the proper procedure).
3. All parts are washable with soap and water except the unit body.
4. The beaters and dough hooks are stainless steel and must be wipe clean and dry after every use.

*Note: If there is crust food or residue left in the accessories. In a separate bowl fill with warm, soapy water and let sit for about 30 to 60 seconds. Then rinse it with water and wipe it with dry cloth.*

5. Use damp cloth in cleaning the unit body.  
*Note: Do not immerse the unit body in water or any other liquid.*
6. To remove stubborn spots, wipe surfaces with a cloth dampened in sudsy water or a mild, non-abrasive cleaner. Then wipe with a clean, damp cloth. Do not use abrasive cleansers on any part of the mixer as they can damage the finish.

## **MIXING GUIDE**

<b>SPEED</b>	<b>DESCRIPTION</b>
0	Eject Button / OFF
1	This is a good starting speed for bulk and dry foods such as flour and butter.
2	Best speed to start for liquid ingredients for mixing salad dressings.
3	For mixing cakes and quick breads.
4	For creaming butter and sugar, beating uncooked candy, desserts, etc.
5	For beating eggs, cooked icings, whipping potatoes, whipping cream, etc
<b>TURBO</b>	For pulse speed