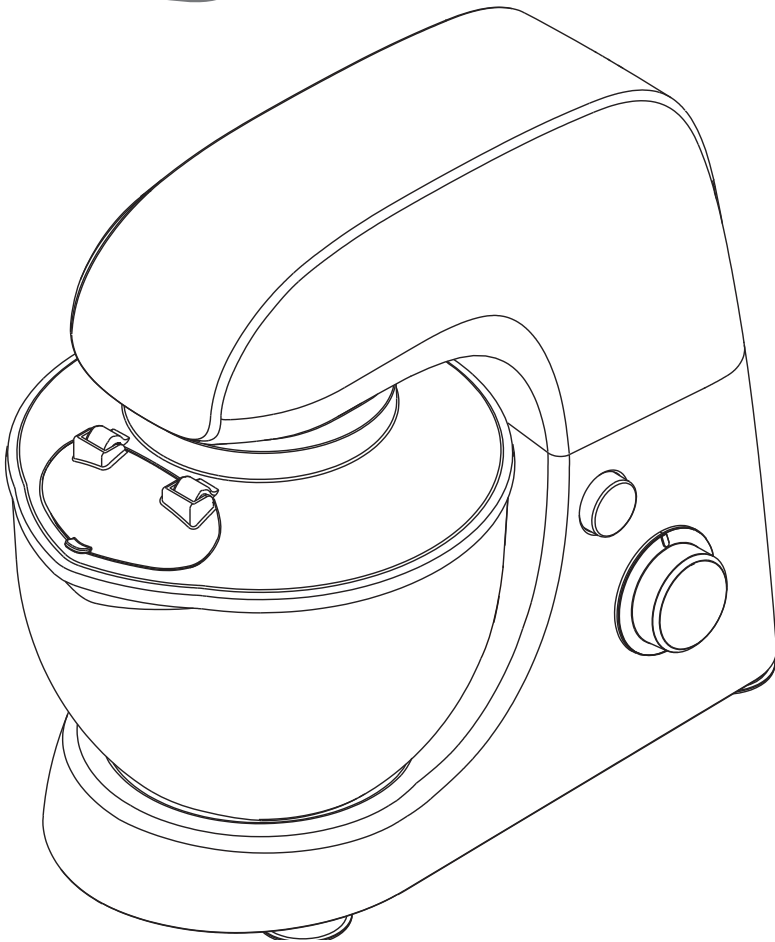


**CUCINA**  
by *Giani*

IM-GCKF10627042015



## 3L Stand Mixer

### Instruction Manual

Model Reference: GCKF106

## Introduction

Thank you for choosing the Cucina by Giani 3L Stand Mixer. Before use, please read this manual. It gives important instructions about safety, use and maintenance of your appliance. Please keep for future reference.

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## Important Safety Information

Read all of the instructions before using this appliance and keep safe for future reference.

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

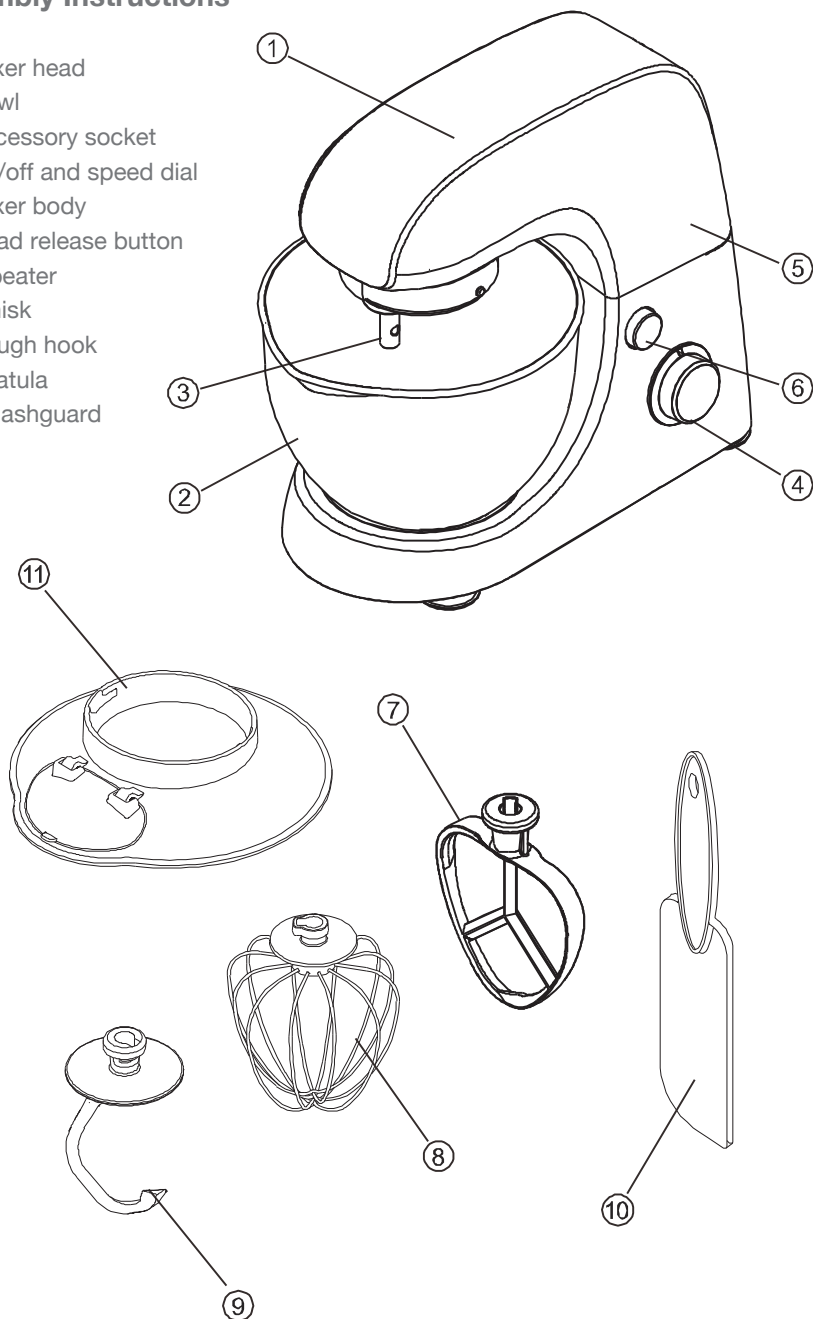
- This appliance is for domestic use only. Do not use outdoors or on wet surfaces.
- Do not handle the plug or appliance with wet hands.
- Do not immerse the main body in water.
- Do not touch moving parts.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the 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 performed by children without supervision.
- This product is not a toy.
- Do not use the appliance if any parts appear to be faulty, missing or damaged.
- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Do not leave the appliance unattended when connected to the mains supply.
- Always unplug from the mains supply before carrying out any cleaning, performing user maintenance or changing accessories.
- Switch off the appliance by the power switch on the socket before removing the plug from the mains supply.
- Take care when lifting this appliance as it is heavy. Ensure the mixer head is locked and that the bowl, tools, splash guard and cord are secure before lifting.
- Keep hair, loose clothing, fingers and all parts of the body away from moving parts of the appliance.
- Do not use the appliance if it has been dropped or damaged in any way.
- Check to ensure that the electricity supply matches that shown on the rating plate.
- Only use the attachments/accessories supplied with the product or recommended by Giani.
- If the supply cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
- Only use this appliance for its intended domestic use. Giani Ltd will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.



The maximum operating time is 4 minutes. Do not exceed this time or it will damage the motor. Allow to cool down for 20 minutes in between uses.

## Assembly Instructions

1. Mixer head
2. Bowl
3. Accessory socket
4. On/off and speed dial
5. Mixer body
6. Head release button
7. Y beater
8. Whisk
9. Dough hook
10. Spatula
11. Splashguard



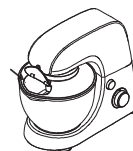
## Using the Mixer

1. To raise the mixer head - Lift the head by pressing the release button and at the same time lift the head until it locks in the raised position.
2. To attach the accessories - Place the mixing tool (Beater/Whisk/ Dough hook) onto the accessory socket. Turn anti-clockwise until it locks. Turn clockwise to remove.
3. To place the bowl on the base - Press down and turn clockwise to lock.
4. To lower the mixer head - Press the release button again and fully lower the mixer head.



### To fit and use your splashguard and mixing accessories:

1. Raise the mixer head until it locks.
2. Fit the bowl onto the base.
3. Push the splashguard onto the underside of the mixer head until fully located. The hinged section should be positioned as shown.
4. Insert the required tool.
5. Lower the mixer head.
  - During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard.
  - You do not need to remove the splashguard to change tools.
6. Remove the splashguard by raising the mixer head and sliding it down off the rim.



### Hints/Tips:

Switch off and scrape the bowl with a spatula when necessary.

Eggs at room temperature are best for whisking.

Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.

Use cold ingredients for pastry unless your recipe states otherwise.

When creaming fat and sugar for cake mixes, always use the fat at room temperature or soften it first.

## Points for bread making:

Never exceed the maximum capacities below - you will overload the machine.

To protect the life of the machine always allow a rest period of 20 mins between mixing loads.

If you hear the machine labouring, switch off, remove half the ingredients and mix each half separately.

The ingredients mix best if you put the liquid in first.

At intervals, stop the machine and scrape the mixture off the dough hook.

Different types of flour vary considerably in the quantities of liquid required, the stickiness of the dough can have an effect on the load imposed on the machine. You are advised to keep the machine under observation whilst the dough is being mixed; the operation should take no longer than 4 minutes.

## Functions & Accessories

**Attachments** - Here are some examples of use:

**Y Beater** - For making cakes, biscuits, pastry, icing, fillings, eclairs and mashed potato.

**Whisk** - For eggs, cream, batters, sponges, meringues, cheesecakes, mousses, souffles. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) you could damage it.

**Dough hook** - For yeast mixtures.

### Maximum Capacities for the Stand Mixer:

Fruit Cake Mix -	1.2kg total mix
Soft Bread Dough -	400g flour
Egg Whites -	8 Eggs

### Speed Switch:

These are a guide only and will vary depending upon the quantity of mixture in the bowl and the ingredients being mixed.

### Y Beater:

Creaming fat and sugar start on "LOW", gradually increasing to "MID" speed.

Beating eggs into creamed mixtures "MID" to "HIGH" speed.

Folding in flour, fruit etc "LOW" speed.

All in one cakes start on "LOW", gradually increase to "HIGH".

### Whisk:

Start on "LOW", gradually increase to "HIGH" speed.

### Dough Hook:

Start on "LOW", gradually increase to "MID" speed.

## Troubleshooting

### Problem:

The mixer stops during operation.

### Solution:

If for any reason power to the mixer is interrupted and the machine stops working, turn the speed switch to the off position, wait a few seconds and then re-select the speed. The mixer should resume operating straight away.

**Power Source:** AC 220 - 240V 50Hz

**Output Power:** 400W

## Care and Cleaning

**Always switch off and unplug before cleaning.**

**Mixer body:** Wipe with a damp cloth, then dry. Never use abrasives or immerse in water.

**Bowl:** Wash by hand, then dry thoroughly. Never use a wire brush, steel wool or bleach. Do not wash in a dishwasher as this may damage the bowl.

**Tools:** Wash by hand and dry thoroughly. Do not wash tools in a dishwasher as this may damage them.

**Splashguard:** Wash by hand and dry thoroughly. Do not wash in a dishwasher.

**Keep away from heat (cooker tops, ovens, microwaves).**

## Plug Wiring

The wires in the power cable of this product are coloured in accordance with the following code:

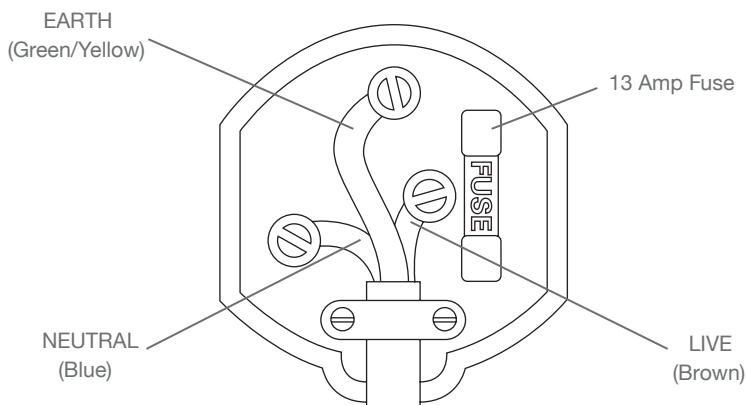
**Blue = Neutral    Brown = Live    Green/Yellow = Earth**

If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

- The wire which is coloured Blue must be connected to the terminal which is marked N or coloured Black.
- The wire which is coloured Brown must be connected to the terminal which is marked L or coloured Red.
- The wire which is coloured Green/Yellow must be connected to the terminal which is marked with the earth symbol ( $\equiv$ ) or coloured Green, or Green/Yellow.

**Plug should be BS1363/ASTA approved.**

**Fit a 13 Amp BS1362 fuse.**



Ensure that the outer sheath of the cable is firmly held by the clamp.



## After Sales Support

If the power cord is damaged, it **MUST** be replaced by a qualified electrician.

If you need help using your 3L Stand Mixer, please contact Giani Ltd:-

- Telephone: 0161 480 6204
- Email: [info@gianiuk.co.uk](mailto:info@gianiuk.co.uk)
- Website: [www.gianiuk.co.uk](http://www.gianiuk.co.uk) (replacement instruction manuals are available to download)

## Product Guarantee (UK Only)

If your appliance ceases to function within 1 year from the date of purchase, the retailer will replace it free of charge, provided:

- You have not misused, neglected or damaged it
- It has not been modified (except by Giani Ltd)
- It was not purchased second hand
- It has not been used commercially
- You have not fitted a plug incorrectly
- You can supply proof of purchase, indicating the price you paid and where and when the appliance was purchased.

This guarantee does not affect your statutory rights.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE APPLIANCE IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the appliance must **NOT** be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



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Giani Limited - SK2 6RH