

Warranty

This product is warranted to the retail customer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labour.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to the duration of 90 days from the date of retail purchase.

WARRANTY

Keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or require replacement parts, please telephone the following numbers for assistance:

North America 1-800-265-8456

Koolatron has Master Service Centres at these locations:
U.S.A. - 4330 Commerce Dr., Batavia, NY 14020-4102

Canada - 139 Copernicus Blvd., Brantford, ON N3P1N4

A Koolatron Master Service Centre must perform all warranty work.

TOTAL Chef

Hand Mixer



Koolatron™

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All specifications are subject to change without notice.

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Please Read These Instructions Carefully Before Use!

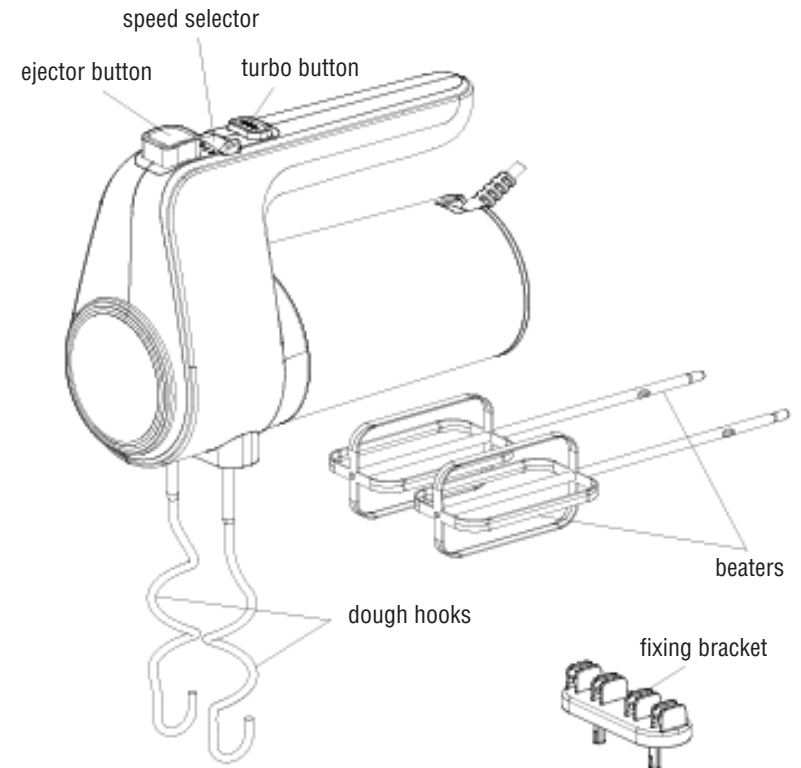
TCHM02
User Manual

PRECAUTIONS

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

- Read all instructions before using.
- Ensure the voltage is compliant with the voltage range stated on the rating label and ensure the grounding of the outlet is in good condition.
- 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.
- To protect against risk of electric shock, do not pour water on cord, plug and ventilation.
- Do not immerse upper part of blender into water as this would give rise to electric shock.
- Unplug the appliance after using or before cleaning.
- Do not use accessories not recommended by manufacturer.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate appliance on or near stove top or sources of high heat.
- Never clean with scouring powders or hard implements.
- This appliance is intended for household use only.
- Do not operate appliance if there is any sign of damage to the power cord or any other part of the appliance.
- Do not disconnect power supply by pulling on cord, grasp by plug.
- Do not attempt to repair the unit yourself. Please contact Koolatron Customer Service in the event that you have difficulty with the product, and you will be advised of the appropriate course of action.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- The appliance cannot be used for chopping ice or blending hard and dry substance, otherwise the blade could be blunted.
- Never eject beaters/dough hooks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters and dough hooks.
- Remove beaters from mixer before washing

PARTS & FEATURES



OPERATION

BEFORE FIRST USE

Remove any packages, disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, make sure the power cord is unplugged from the power outlet and the speed selector is at the “0” position.

USING YOUR MIXER

1. Assemble proper beaters or dough hooks into mixer.

NOTE: Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks can not be inserted in reverse.

2. Ensure that the unit is at the “0” setting, then plug in the power source.

3. Set the speed selector to your desired speed. There are 6 speed settings to be selected. When kneading yeast dough, suggesting to select the speed selector by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing turbo button.

WARNING: Do not stick knife, metal spoons, fork and so on into bowl while operating.

NOTE: Please don't let the unit contact acid food.

4. The max operation time per time shall be less than 5 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles.

NOTE: During operation you may rotate the bowl with hand to achieve the best results.

5. When mixing is complete, turn the speed selector to “0” setting, and unplug the cord from power outlet.

6. If necessary, scraping the excess food particles from the beaters or dough hooks by rubber or wooden spatula.

7. Hold the beaters or dough hooks with one hand and press the **EJECT** button firmly down with the other hand to remove the beater or dough hooks.

NOTE

1) Remove the beaters or dough hooks only the speed selector at the “0” setting.

2) During operation, you can put the mixer vertically, but make sure the speed selector is at the “0” setting.

COOKING TIPS

1. Refrigerated ingredients, i.e., butter and eggs should be at room temperature before mixing. Set these ingredients out ahead of time.

2. To eliminate the possibility of shells or deteriorated eggs in your recipe, break eggs into separate container first, then add to the mixture.

3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.

4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.

5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait it completely cool down before clean.

2. Wipe over the outside surface of the head with a damp cloth and polish with a soft dry cloth.

3. Wipe any excess food particles from the power cord.

4. Wash the beaters and dough hooks in warm soapy water and wipe them with a dry cloth. The beaters and dough hooks may be washed in the dishwasher.

CAUTION: The mixer can not be immersed into water or other liquid.

WARNING: Any other serving should be performed by an authorized service representative.

5. After finish cleaning, store the beaters and dough hooks on the fixing bracket by following the operation as below:

- Fix the beaters and dough hooks on the fixing bracket

- Insert the fixing bracket into the two sockets of mixer.

