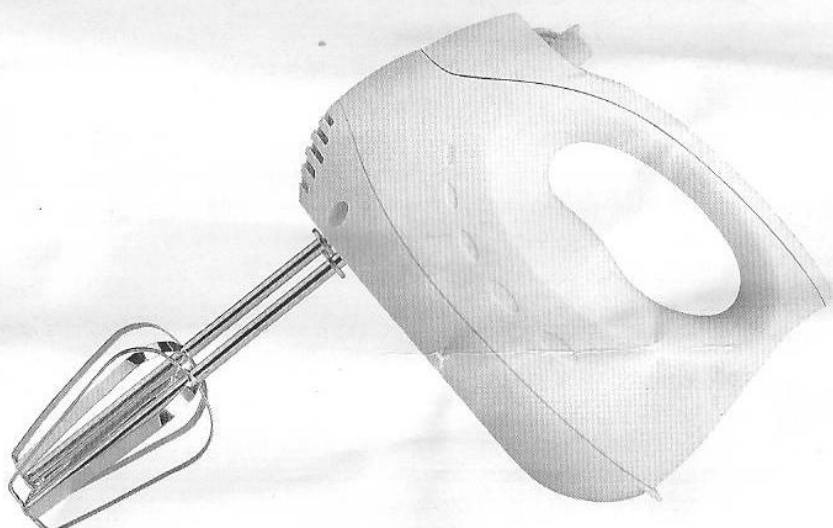


# VHM10

Hand Mixer

User Guide



**TESCO**  
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### SAFETY GUIDE - PLEASE READ CAREFULLY

Please follow all the safety precautions listed below for safety and to reduce the risk of injury or electrical shock.

- ⦿ Read all the instructions carefully before using your mixer and keep them for future reference.
- ⦿ Unplug the mixer from the mains supply when not in use, when removing or attaching beaters, and before cleaning any part of the appliance.
- ⦿ This appliance is for occasional household use only.
- ⦿ Do not use the mixer outdoors or in damp conditions.
- ⦿ Do not immerse the motor unit or the electrical cord or plug in liquids.
- ⦿ Do not use the mixer near a source of heat or on an unstable surface.
- ⦿ Never let children operate this appliance. Close supervision is necessary when this appliance is used near children.
- ⦿ Ensure that the power cord does not touch any hot surface and that it does not overhang the edge of your work surface.
- ⦿ When unplugging the power cord, hold the plug top.
- ⦿ Do not operate the mixer with a damaged cord or plug or after the appliance or any attachment has been damaged. Seek expert assistance.
- ⦿ Do not use attachments or accessories which are not recommended by the manufacturer. They may cause malfunction or injury.
- ⦿ Store the mixer and the attachments away from direct sunlight and out of the reach of children.
- ⦿ Do not use the mixer with bent or deformed attachments.
- ⦿ 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.
- ⦿ Children should be supervised to ensure that they do not play with the appliance.

### When operating your mixer:

- ⦿ 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.
- ⦿ Make sure that you use a bowl large enough to accommodate all the ingredients and that the bowl is sturdy enough to stand still during the mixing process.
- ⦿ Switch the motor unit off when filling or emptying the mixing bowl, attaching or removing beaters.
- ⦿ Remove beaters from the mixer before washing.
- ⦿ Do not mix or blend mixtures containing fruit stones, etc.
- ⦿ There are no user serviceable parts in your processor. Unauthorised dismantling or servicing will void the product warranty.
- ⦿ Do not use the processor for any purpose not expressly specified in this manual.

### ELECTRICAL INFORMATION

Before using this appliance ensure that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance.

The appliance cord is terminated with a UK approved mains plug fitted with a 3A fuse. If the fuse needs to be replaced, an ASTA or BSI approved BS1362 fuse rated at 3A must be used.

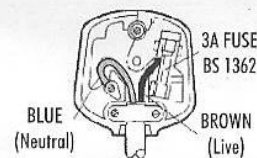
If you need to change the fuse in a non-rewireable plug, the fuse cover must be fitted. If the fuse cover is lost or damaged the appliance must not be used until a suitable cover is obtained and fitted. It is important that the fuse cover fitted corresponds with the colour marking on the base of the plug.

If you need to change the mains plug, remove the fuse and dispose of the old plug safely *immediately* after cutting it from the cord.

The wires in the mains lead are coloured in accordance with the code: Blue: NEUTRAL Brown: LIVE

As these colours may not correspond to the coloured markings identifying the terminals in your plug, proceed as follows:

The wire coloured BLUE must be connected to the terminal marked with the letter N or coloured BLUE or BLACK. The wire coloured BROWN must be connected to the terminal marked with the letter L or coloured BROWN or RED.




The terminal marked E or coloured GREEN or GREEN/YELLOW must not be connected.

**WARNING:** If the mains power cord is damaged in any way it must be replaced by a qualified technician

### SPECIFICATIONS

Model:	VHM10 Hand Mixer	<b>CE</b>
Power:	220-240 VAC 50Hz, 125W	
Continuous Operation:	3 minutes ON and 10 minutes OFF	
Net weight:	0.84kg	

 Class II construction double insulated. This product must not be connected to earth.

### UNPACKING

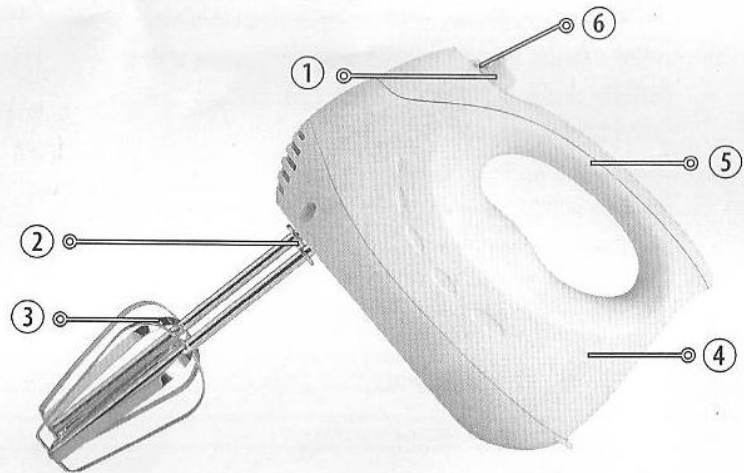
In the box you should find the motor unit and one pair of beaters. Remove all packaging from the mixer and accessories. Retain the packaging. If you dispose of it please do so according to any recycling regulations.

If items are missing or damaged, contact your nearest Tesco store for assistance.

Read and retain the manual. If you pass the product on to a third party, make sure to include this manual.

## MIXER COMPONENTS

- ① Release Knob
- ② Beater Sockets
- ③ Beaters
- ④ Motor Unit
- ⑤ Handle
- ⑥ Speed Selector



### Introduction

You can mix a wide range of ingredients depending on the attachment used.

- **Beaters:** These are used for the majority of everyday mixing tasks. Use beaters for easy mix dough, whipping egg white and cream, and mixing batters, mayonnaise and purees. They are also suitable for mixing and stirring sauces, pudding mixes, etc.

### ASSEMBLY AND USE

Always make sure the mixer is unplugged from the mains when cleaning, attaching or removing accessories

**Before using your mixer for the first time:** Wash the beaters in warm soapy water, rinse and dry thoroughly. Wipe the motor unit all over with a soft cloth dampened with soapy water followed with a clean damp cloth. Dry well. Do not immerse the motor unit, mains cable or plug in water.

#### Attaching the beaters

The attachments must be used in matched pairs. Push the attachments one at a time into the sockets in the mixer base and rotate slightly to lock them in place. Pull each one slightly to make sure it is fully locked.

- **Beaters:** Beaters can be inserted into either socket.

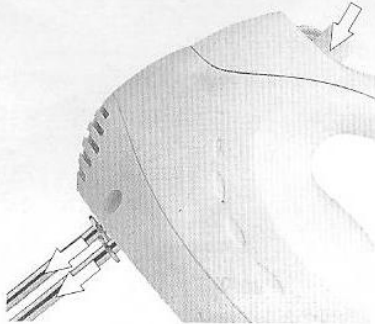
Before use, make sure the attachments are firmly inserted.

### OPERATION

- Have all your ingredients prepared and ready to hand before starting. Use a stout roomy bowl for your ingredients and do not overfill the bowl.
- Place the starter ingredients in the bowl.
- Select speed selector on the mixer to '0'.
- Plug the motor unit into the mains and switch on the power.
- Set the desired selector speed and start mixing. Commence with a low speed and gradually rotate the selector to the right to increase the speed as needed.
- If you have to add ingredients when mixing always turn the selector to 0. Never permit the mixer to run 'hands off'.
- Do not operate the mixer continuously for more than 3 minutes. After 3 minutes of continuous use, allow 10 minutes for the motor to cool before using the mixer again.

### When you have finished:

- Switch the selector to '0', lift the mixer out of the mixture and switch off at the mains before unplugging the mixer.
- Excess mixture may be scraped from the beaters with a flexible plastic or rubber spatula. Do not use metal spatulas for this purpose.
- Remove the beaters. Holding the mixer by the handle, press the release knob down. Hold each attachment by the spindle and remove them, one at a time.



### CLEANING AND STORAGE

- Unplug the motor unit.
- Remove the attached beaters.
- If the motor is warm, allow it to cool fully. Wipe the outer surface of the motor unit with a damp cloth. Never use abrasive cleaners or scouring creams. Never immerse the motor unit in water.
- If food particles have adhered to the beater sockets or the ventilation slots in the motor unit, brush them out with a barely damp (not wet) brush.
- Wipe any excess food particles from the power cord.
- Wash the beaters in warm soapy water and wipe dry. If preferred, the beaters may be washed in the dishwasher.
- After cleaning, wrap the cable around the motor unit, and stow it together with the attachments out of direct sunlight and out of the reach of children.

### Some everyday terms

- **Blend:** Combine liquids, fold in dry ingredients, egg whites and whipped cream.
- **Stir:** Prepare sauces, puddings, muffins and quick breads.
- **Mix:** Prepare batters and mixes
- **Beat:** Cream butter and sugar and frostings.

**Whip:** To whip light and fluffy mixtures, whip cream, beat eggs, make meringues.

### Hints and Tips

- Ingredients should be at room temperature before mixing.
- Assemble all ingredients and utensils near the mixer.
- Break eggs into a separate container, then add to the mixture.
- When mixing egg whites even the smallest amount of oil on beaters or bowl may cause the egg whites not to aerate.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
- Only mix/blend mixtures as recommended in your recipe. At any stage of mixing, over beating can cause toughness, close texture, lack of rising or excessive shrinkage.
- When mixing dry ingredients use the lowest speed.
- During mixing, if you need to scrape the bowl, or add ingredients, turn the mixer off first.
- When mixing, lightly scraping the beaters after the addition of each ingredient assists in achieving efficient mixing. Switch the mixer off and then scrape the beaters with a flexible rubber or plastic spatula. **NEVER USE ANY METAL IMPLEMENT.**
- When mixing is complete, turn the speed selector '0' and unplug the cord from power outlet.

### WARRANTY

Your appliance is covered by a warranty for 12 months from the date of purchase. If a fault develops during this period, please return the unit to your nearest Tesco store together with the original receipt as proof of purchase. This warranty in no way affects your consumer rights



UK: Waste electrical products should not be disposed of with household waste. Separate disposal facilities exist for your nearest facilities. See [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or in-store for details.

ROI: Produced after 13th August 2005. Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.