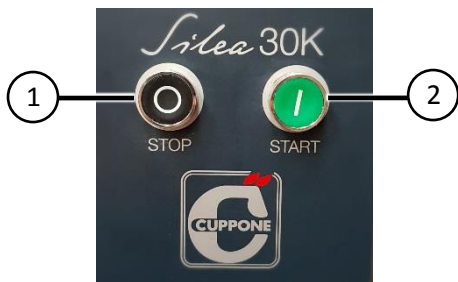


Controls



1. STOP Button
2. START Button

Mixing Tips

1. Lift the protection guard.
2. Load the bowl with half the flour to be used, along with the full amount of yeast.
3. Lower the guard and start the machine by pressing the START button (2).
4. Mix for about 60 seconds to allow the yeast to start working.
5. Pour water in at the recommended temperature and mix for a further 3 minutes.
6. Add the remaining flour together with salt, sprinkling them into the tank.
7. Continue to mix for another 10 minutes.
8. Pour in the oil and keep on mixing until the dough stops sticking to the tank
9. Now switch the mixer off by pressing the STOP button (1); lift the protection grid, remove the central rod and take out the dough.
10. Do not use your hands, to prevent the formation of air bubbles that would remain visible even after cooking.

Installation

1. Make sure the mixer is placed on a level floor. This will prevent the mixer from moving around when the mixing process is taking place.
2. Make sure you apply the brakes to stop the mixer from moving when mixing.

Cleaning Tips

Cleaning the Mixer

At the end of service, clean the equipment removing any food waste without using any substances that will be harmful.

Don't use water.

Clean the exterior parts using a dry cloth and do not use any solvent or products that contain abrasive/chlorinated products

It is very important that the mixer is switched off before cleaning. Do not put any products in the dishwasher.

If the mixer is not used for a long period of time, disconnect the electric power and use a cloth to apply a protective layer of Vaseline oil on the stainless-steel surfaces.

It is recommended to have the equipment checked by an authorised service centre at least once a year.

Common faults

If the machine is not working correctly some of the common faults are-

1. The machine is connected exclusively to a 13 amp outlet, have you checked the fuse?
2. The machine has been overloaded. And will require less ingredients for the start process to work
3. Has the start button been pressed?

General Safety Advice

Always turn off the main electrical switch when no longer using the equipment, especially during cleaning operations or a prolonged period of inactivity.

silea mixer

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llk
PIZZA AND CATERING EQUIPMENT PROFESSIONALS