

Stand Mixer

HM740

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Hauswirt warranty card	

I. Notes

Please read the instruction carefully before using this equipment, and keep it properly for future reference.

Use environment

1. It is forbidden to use it outdoors. Using it in a place where it may be caught in rain will lead to electric shock due to leakage of products.
2. It is forbidden to use it in damp or water-sensitive places. The reduction of insulation will lead to electric shock hazard caused by leakage of products.
3. It is forbidden to use it when the power cord plug is damaged or the whole machine is dropped, which may cause burns, electric shock and even fire.
4. Non-technical personnel are forbidden to disassemble and repair this product. Abnormal actions may cause injury and incomplete repair, which may lead to electric shock and fire.
5. Please put the product on a firm horizontal table for use. Uneven placement and falling will cause personal injury.
6. Please don't place or use this product near the heat source, which may cause damage and failure.
7. Please don't let the power cord hang down from the edge of the table top. If the power cord wraps around objects or the body, the product will fall and cause injury.

When operating this product

1. When using this product for the first time, please clean all accessories before using it.
2. Please do not touch the power cord, plug and other electrical parts with wet hands, which may cause electric shock.
3. In case of abnormality, turn the gear knob to "OFF" to stop the machine, unplug the power plug, and contact the customer service center or dealer.
4. Please do not use this product for purposes other than product functions, which may cause product failure and injury.
5. Please do not use the accessories or components that are standard or other than standard, which may cause product failure and injury.
6. During mixing, please do not use scraper or other tools to concentrate the materials in the mixing container, otherwise the mixing head will get involved in the mixing container and cause injury.
7. Keep hands, hair, clothes, etc. away from the mixing head during mixing, otherwise the mixing head will get involved in the mixing container and cause injury.

8. This product should not be used by people (including children) who are physically unsound, feel or mentally handicapped or lack relevant experience and knowledge.

9. Please turn the gear knob to "OFF" and unplug the power plug before installing, removing or cleaning the accessories, otherwise it will cause injury.

10. During use, there is a high temperature at the position where the motor is installed. Please do not touch it.

11. The machine stops automatically after working for ten minutes, and can continue to be used after a short rest.

II. Product introduction



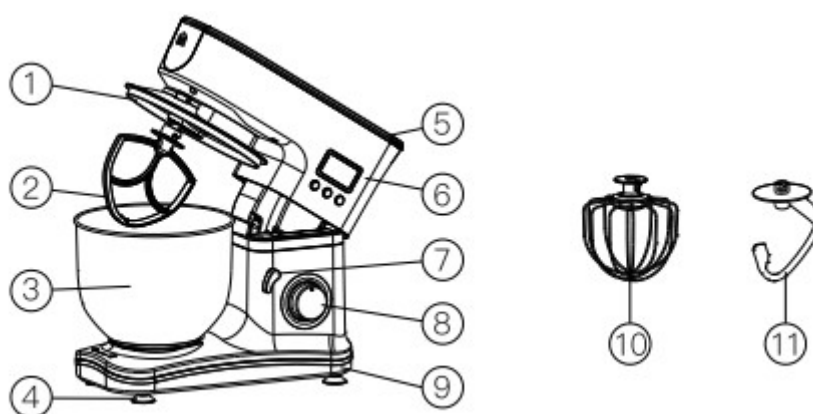
Thank you for choosing "Hauswirt" HM740 upgraded multifunctional Stand Mixer. This product has excellent workmanship, 1200W high-power complete machine, low noise design, knob switch gear control, LCD large screen gear and time display, button time setting and humanized operation mode. Three professional mixing modes, matched with eight gear speeds, show excellent functions. A variety of value-added accessories can be selected to fully meet the needs of the kitchen.

Product features

1. 1200W high-power complete machine with outstanding performance;
2. 8 gear fine-tuning, to meet a variety of speed requirements, more accurate control;
3. The LCD displays the gear and time on a large screen, and the operation is easier and more convenient with the button-type time setting;
4. Metal gear transmission, the fuselage is stable and the dough is powerful;

5. Three professional mixing modes, with multi-gear selection, show extraordinary functions;
6. There are accessory interfaces before and after, which can be assembled with various functional accessories, and one machine can form seats;
7. Pop-up design, detachable mixing container, convenient and worry-free;
8. Intelligent IC control circuit board to ensure stable and consistent running speed under any load condition;
9. Planetary stirring running track, stirring without dead angle, more in place;
10. 5L large-capacity mixing container to meet the needs of domestic use;

Introduction of standard components



1	Transparent bowl cover	Dust prevention and safety
2	A-shaped paddle	Stir medium-density ingredients such as butter, biscuit paste and stuffing
3	The Mixing Bowl	Hold the ingredients to be stirred
4	Suction foot pad	Ensure the stable operation of the machine and prevent it from jumping
5	Upper body	Composition of host
6	Display+time button	Displays the gear, time and set stirring time of the machine
7	Head-up switch	Rotate to lift, lower and lock the machine head
8	Gear knob	Rotate and shift gears
9	Lower body	Composition of host

10	Egg beating cage	Send away liquid ingredients such as whipped cream and protein
11	Noodle hook	High-density food materials such as kneading dough

Liquid crystal display



Speed gears: a little bit of movement-off -1-2-3-4-5-6-7-8, and eight gears can be selected from ten gears.

Timing function: the longest time that can be set is 10 minutes.

Timing setting time is less than 5 minutes:

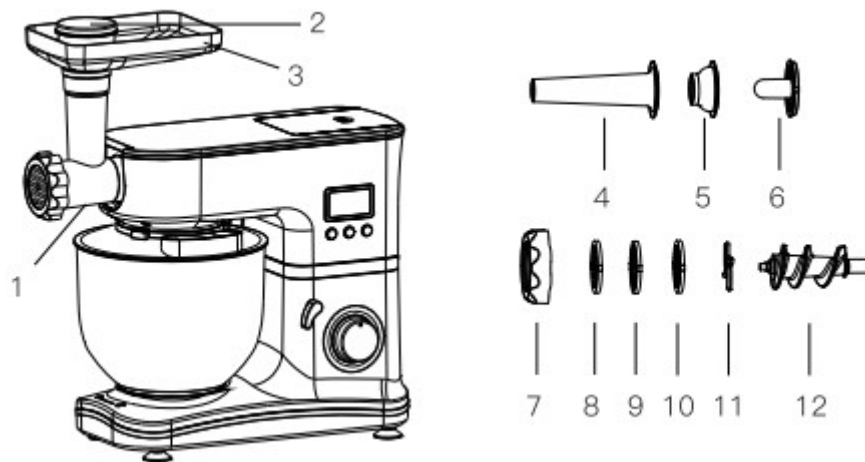
Every time you press the "+" or "-" button, the screen display time will increase or decrease in 30 seconds.

The timing setting time is 5-10 minutes:

Every time you press the "+" or "-" button, the screen display time will increase or decrease in 1 minute.

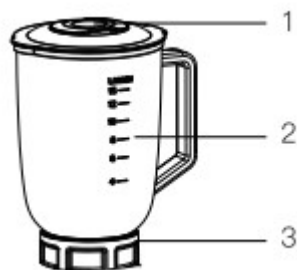
Optional accessories

1. Minced meat, enema and meat pie accessories



- | | | | |
|--------------------------------|--------------------------------|-----------------|---------------------------------|
| 1. Meat grinding drum | 2. Push rod | 3. Tray | 4. Sausage shaper |
| 5. Meat pie shaper | 6. Isolator | 7. Lock nut | 8. Coarse hole minced meat dish |
| 9. Mesoporous minced meat dish | 10. Fine-hole minced meat dish | 11. Cross knife | 12. Conveying screw |

2. Mixing cup accessories



1. Mixing cup cover 2. Mixing cup 3. Mixing cup base

III. Operational Guidelines-Standard Accessories

The standard accessories of this equipment are composed of five parts: flour mixing hook, A-shaped stirring paddle, egg beating cage and The Mixing Bowl, and transparent bowl cover.



Stirring vessel

1. Place the product in a safe, stable, clean and dry place; .
2. Turn the knob of the head-up switch clockwise, and the head of the product will be lifted automatically. Help the head of the product to be lifted to the maximum position by hand. When the head-up switch of the product is automatically level, it will be locked;
3. Align the required stirring head with the interface, insert it on the drive shaft, and rotate counterclockwise to lock it;
4. Place the mixing container at the designated position, rotate clockwise and lock it;
5. Add the object to be stirred (do not exceed the maximum load capacity of this product, please refer to the table on page 11);
6. Press down the head of the product and lock it when the head-up switch automatically returns to its original position;
7. Install the bowl cover to prevent liquid or flour from splashing when the machine works;
8. Turn on the safe power supply of 220V~ 50Hz;
9. Adjust the gear knob as required;
10. when the mixture reaches the required mixing degree, turn the gear knob to the "off" position and pull power plug out

11. Remove the bowl cover and repeat step 2 to lift the head of the product upward.
12. Rotate the stirring container counterclockwise and remove it from the machine;
13. Take the stirred mixture out of the container with a scraper or scraper;
14. The cleaning of spare parts can be carried out according to the method described in "Cleaning and Maintenance";

Note:

- a. Before using this product for the first time, please wash the accessories with detergent, rinse them with running water and dry them for later use.
- b. In the process of stirring, if materials need to be added, they can be added at the feeding port of the bowl cover without taking off the bowl cover.
- c. the head of the product is not pressed and locked, and the product does not operate.

Noodle hook

Used for mixing and stirring dense foods such as bread dough and Chinese pastry. .

1. Select a flour hook, install the flour hook and The Mixing Bowl according to the steps described above, and add dry yeast after adding flour to be stirred;
2. After complete installation, cover the bowl cover, turn the gear knob to the first gear, and slowly add liquid materials at the feeding port of the bowl cover;
3. Keep the low speed, pay attention to observation, and stop adding liquid until the flour is stirred into dough until the inner wall of the container becomes clean and no flour adheres to it;
4. Turn the gear knob to [1] or [2] and continue to stir until the dough has good elasticity or needs gluten.

Note:

Please do not add a large amount of liquid materials. -Add all at one time, and water will accumulate during stirring, which may lead to prolonged stirring time.

A-shaped stirring paddle

Used for mixing and stirring medium-density foods, such as cakes, cookie dough, pies, cream, jujube cakes, etc., which are made with low gluten powder.

1. Select the A-shaped stirring paddle, install the A-shaped paddle and Mixing Bowl according to the steps described above, and put in the ingredients that need to be stirred;
2. After complete installation, cover the bowl cover, plug in the power supply, and turn on the gear knob. Before all materials are mixed evenly, please select the first gear with the gear knob, and gradually rotate to the desired speed with the stirring process.

Egg beating cage

Used for mixing materials with air, such as making protein cream, salad dressing, puffs, whipped cream, sponge cake, etc.

Making of protein cream:

1. Please wipe all containers and egg-beating cages to ensure no water or oil.
2. Select the egg beating cage, install the egg beating cage and The Mixing Bowl according to the steps described above, and add the protein to be stirred (make sure there is no yolk in the protein).
3. After complete installation, cover the bowl cover, plug in the power supply, and turn on the gear knob. Stir from the first gear, and gradually increase the speed so that the protein is cured to the desired degree.

Foaming state in different stages	
Initial phase	Bubbles are very uneven
Begin to bubble	The bubbles became fine and the whole began to turn white
Wet foaming	When the egg beating cage is lifted, the bubble can stand up and the front end of the bubble is down
Slightly solidified	Lift the egg-beating cage with a sharp front end and a soft tip
Dry foaming	Lift the egg-beating cage and set up hard sharp corners. The color is uniform and shiny
Curing and drying stage	Lift the egg-beating cage and erect a hard sharp corner. Uniform color, speckled and dull

Making cream:

1. Put the The Mixing Bowl in the refrigerator for about 20 minutes.

2. Select the egg beating cage, install the egg beating cage and the refrigerated The Mixing Bowl according to the steps described above, and add the whipped cream and sugar to be stirred.

3. After complete installation, cover the bowl cover, plug in the power supply, and turn on the gear knob. Stir from the first gear, and gradually increase the speed to spread the cream to the desired solidification degree.

Foaming state in different stages	
Initial phase	Mix well and start to thicken
Pattern appears	Lift the egg-beating cage and erect sharp corners, which can be mixed with other materials for proper curing
Curing state	The sharp corners of cream foam stand up completely, reaching the required curing degree of cake cream, ice cream, puff stuffing and so on

Note:

- The solidification of cream only changes in a few seconds;
- In order not to be excessively dismissed, please keep observing from the appearance of patterns.

How to use the timing function:

1. Select the required accessories.
2. Assemble the accessories to the product.
3. When the product is powered on, the LCD screen is on, and the product enters the standby state, that is, the time shows "00:00" and the speed shows "0".
4. Press the buttons "+" "/" "-" to set the food processing time (adjustable range 30 seconds -10 minutes), and then press the "OK" key to complete the time setting.
5. Turn on the machine, and the product starts to work according to the countdown.
6. When the set time is up, the time display will return to "00:00", and the buzzer will prompt 3 prompts.

Note: When the product is turned on without setting working hours, the product will automatically stop working after 10 minutes.

Reference table for details of ingredients mixed by three major accessories

Parts	Food	Maximum	Operating time	Gear speed	Remarks
Face hook	Flour	800 g	5 minutes	1st-2nd gear	Dense food, such as all kinds of dough. The operation time marked here is the time for flour dough. If making bread and other pastry, please lengthen the operation time as needed. When this maximum amount is used, it is recommended that the machine rest for 15 minutes every 5 minutes.
	salt	8 g			
	baking powder	16 g			
	sugar	8 g			
	Water	400 g			
	Butter	16 g			
A-shaped stirring paddle	Flour	100 g	3-5 minutes	1st-6th gear	Medium density food, such as: Pancake or sponge mix Things.
	White granulated sugar	100 g			
	butter	100 g			
	Egg	2.			
Egg beating cage	Cream (containing 38% fat)	800 ml	2 minutes	5th-8th gear	Light-density food, such as whipped cream, whole egg and egg white. Send egg whites without oil or water. Too long a time may lead to excessive dismissal.
	Protein (raw egg white)	12 pieces	3 minutes	5th-8th gear	

Warning!

In order to protect the machine and prolong its service life, the stirring amount and stirring time must not exceed the maximum amount marked in this table. The water surface ratio of dough marked in this table is 1:2. When kneading dough, the lower the water content, the greater the resistance. Therefore, the harder the dough is, the smaller the stirring amount should be, otherwise the machine will be easily damaged. In the process of mixing, if the machine has difficulty in mixing and makes abnormal noise, it should be stopped in time and the dough weight

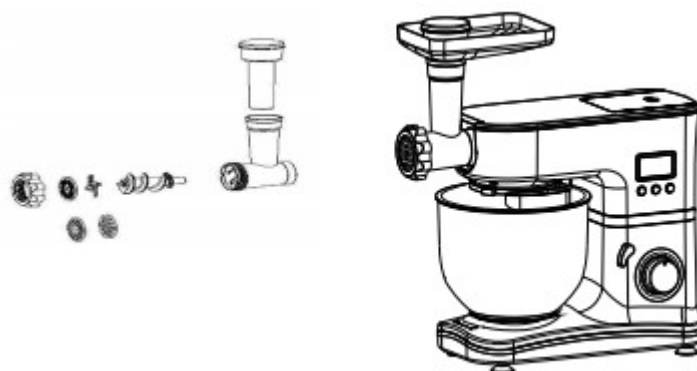
should be adjusted.

Note:

- Please choose different mixing heads according to different mixing materials and viscosity of materials;
- When in use, the motor will generate heat, especially when the load is heavy and stirring for a long time. This phenomenon is normal and not a fault. When the motor is abnormally heated, please stop the machine and cool it (about 20 minutes) before continuing to use it.

III. Operational Guidelines-Optional Accessories

Use of minced meat accessories



1. Hold the meat grinding drum and put the conveying screw into the meat grinding drum.
2. Place the cross knife on the conveying screw with the blade facing upward.
3. Select the required minced meat dish (coarse/fine aperture) and put it on the cross knife.
4. Tighten the nut.
5. Open the front cover of the machine, insert the assembled meat grinder into the machine head, and rotate counterclockwise for righting.
6. Place the tray on the inlet of the drum.
7. Put a container at the meat outlet, cut the meat into small pieces, put them on the tray, push the push rod into the meat grinder, and start the machine.

Warning

- A. please gently push the food materials into the feed inlet with the push rod, and never use fingers or other instruments to convey the food.
- B. The meat used for processing needs to be cut into small pieces, and the effect of mincing meat is better.
- C. when using minced meat accessories, the stirring container and stirring accessories should be removed.

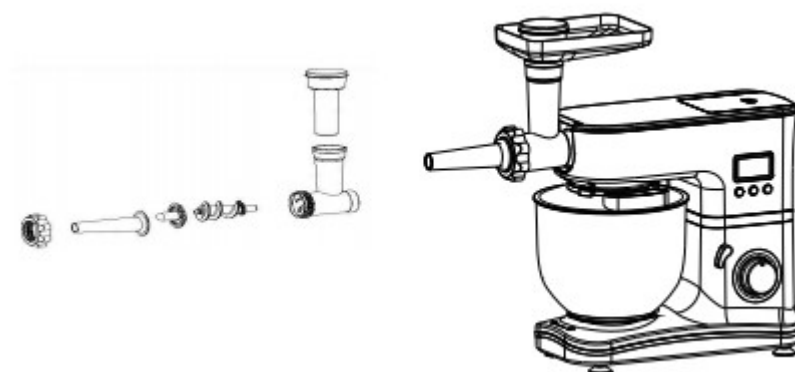
Note: Detailed reference table of minced meat accessories

Parts	Food	Maximum	Operating time	Gear speed	Remarks
Minced meat parts	Veal	2000 g	3 minutes	3rd-8th gear	Cut the meat into pieces of 20x 20x 60 mm
	Pork	2000 g	3 minutes		

Warning

1. In order to protect the machine and prolong its service life, the single minced meat must not exceed the maximum carrying capacity of the machine.
2. Please do not put the meat with belt bone into the meat grinder.

Use of enema accessories



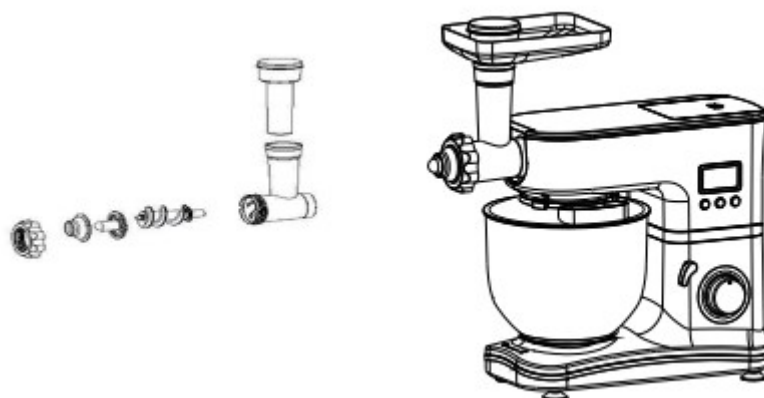
Make enema

1. Hold the meat grinding drum and put the conveying screw into the meat grinding drum.
2. Put the enema isolator and sausage former on the conveying screw in turn, and tighten the nut.
3. Open the front cover of the machine, insert the assembled enemator into the machine head, rotate counterclockwise for righting, and put the tray on the meat grinder.
4. Soak the casing in cold water for 10 minutes, and gently cover it on the sausage shaper.
5. Before enema, please mince the meat, put the minced meat on the tray, push the meat into the minced meat drum with the push rod, then turn on the machine, and the minced meat will be poured into the casing. In the meantime, if the casing is resistant, just put some water on it.
6. Put nodes on the filled sausages, and the enema is finished.

Warning

Watch out! Stuffed sausages will "swell" when boiled or fried, and the sausage skin may be torn!

Use of meat pie filling accessories



1. Hold the meat grinding drum and put the conveying screw into the meat grinding drum.
2. Put the meat pie isolator and meat pie shaper on the conveying screw in turn, and tighten the nut.
3. Open the front cover of the machine, insert the assembled meat filling parts into the machine head, and rotate counterclockwise for righting.
4. Place the tray on the meat grinder drum, mix the ground mutton and wheat flour, put them on the tray, push them into the meat grinder drum with a push rod, turn on the machine, and the mixed food will be squeezed by the meat filling accessories to form a hollow noodle ring.
5. Cut the doughnuts to the required length for later use. Each small doughnut can be filled with minced meat with good taste, and the edges of the doughnuts are pressed and sealed.
6. Fry the cooked meat pie in the oil pan until it is cooked thoroughly.

Note: This accessory can be used to make meat pies, fish dumplings and other special foods.

Use of stirring cup



1 cut the fruit into small pieces, put them into a mixing cup, add a proper amount of water or milk, and cover them well.

2. Open the back cover, place the mixing cup on the interface, and rotate counterclockwise to tighten it.

3. Plug in the power supply and turn on the machine. If the fruit block is large, stir it for 2-3 seconds with inching gear, and then adjust it to the appropriate gear.

Note:

The 6th gear stirs general liquid objects.

7-8 strong stirring, suitable for mixture of solid and liquid.

Inching gear inching operation, strong stirring, first use inching gear to crush fruit, then adjust to 1-2 gear to stir fruit juice, and the stirred fruit juice is more delicate (the gear knob can't stay in "inching" gear for a long time, but can rotate to this gear repeatedly).

Warning!

A. before installing the glass, please make sure that the product is powered off.

B stir with this stirring cup, and be sure to add proper amount of liquid.

C. do not add more than this capacity of food.

D please do not idle the glass for more than 1 minute.

E. the mixing cup is made of glass, so don't burn it with water over 40°C ..

Note: Reference table for details of ingredients in mixing cup

Parts	Food	maximum	Operating time	Gear speed	Remarks
Stirring cup	Carrot	255 g	30 seconds	Inching/8th gear	Cut into 3 cm small square pieces
	Water	340 g			

Warning!

In order to protect the machine and prolong its service life, the single stirring should never exceed the maximum load capacity of the machine.

IV. Cleaning and Maintenance

In order to prolong the service life of this product, please observe the following conditions when cleaning.

Cleaning of machine housing

1. Please unplug the power cord before cleaning.
2. Do not pour water directly on the product, which may cause short circuit, electric shock, electric leakage, rust and other faults.
3. The machine shell can only be wiped with a clean wet cloth.
4. Do not immerse the machine in water.
5. Do not clean this product with any sharp, rough and corrosive cleaning products.

Cleaning of containers and accessories

1. When cleaning and sorting mixing accessories and containers, be sure to turn the gear knob to "OFF" to stop the machine and unplug the power plug from the socket, otherwise there will be danger of electric shock or injury.
2. Mixing accessories and containers cannot be washed by dishwasher, which may deform or change color in case of heat source or corrosive cleaner.
3. The parts in contact with food can be cleaned with detergent, rinsed with clear water and dried.
4. Some components can be disassembled and cleaned, and can only be reassembled after being completely dried.
5. After the parts are completely dried, coating a small amount of edible oil on the surface can play a protective role.

Warning:

The meat chopper is very sharp. Be careful when cleaning, be careful of injury!

V. Troubleshooting

Phenomenon	Reason	Treatment method
The machine suddenly doesn't work at work	Is it because the machine runs for too long or the temperature of the surrounding operating environment is too high that the motor overheat protection is cut off?	Turn the gear knob to "off", unplug the power plug, and wait until the machine is completely cooled before operating
Turn the gear knob and the machine will not run.	Is there a power outage	Operation after waiting for incoming call
	Is the power plug plugged into the socket	Make sure the power plug is plugged into the socket
	Is the head in a horizontal state	Confirm that the machine head is restored to level
Mechanical or motor sound in operation	When the machine is running at high speed or the load is increased, the noise will increase	It may be overloaded or used for too long. Please adjust the mixing amount in time and rest before using it
The motor speed drops	(1) whether it will harden the lubricating oil in the machine when used in low temperature places (2) Does the stirred food cause too much load on the motor	<input type="checkbox"/> Idle for 5 minutes to soften the lubricating oil and stabilize the rotating speed. <input type="checkbox"/> Reduce stirring amount and load. With the decrease of load (viscosity), please adjust the speed below [3]
Unstable motor speed		
Motor does not rotate		