

PROGRESS®

Est. 1931

3 IN 1
STAND MIXER SET

Instruction manual

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Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.
Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use any damaged attachments.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any moving parts on this appliance during use, as this could cause injury.
Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always use the appliance on a flat, stable surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.

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Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the stand mixer main unit from the mains power supply and allow it to cool fully. Make sure the power button is at the 'OFF' position.

STEP 1: Wipe the stand mixer main unit with a soft, damp cloth and allow to dry thoroughly.

STEP 2: Disassemble the product by following the instructions in the section entitled 'Assembling the 3 in 1 Deluxe Stand Mixer' in reverse. Remove all of the accessories.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the main stand mixer main unit in water or any other liquid.

Do not use harsh or abrasive detergents or scourers to clean the stand mixer or the attachments, as this could cause damage.

NOTE: The stand mixer and its accessories are not safe for dishwasher use.

Always clean the stand mixer immediately after each use.

CAUTION: Do not cover the air vents during use, as this may cause the appliance to overheat.

Do not use broken or loose attachments.

Do not move the appliance whilst it is in use.

WARNING: Handle the blade with extreme caution, as it is extremely sharp. Exercise caution when attaching, removing, cleaning or storing the blade attachment.

Do not put fingers near the blade while it is in operation.

Do not use broken or loose cutting or rotating blades.

Description of Parts



1. 3 in 1 Blender Set main unit
2. Attachment shaft
3. Beating blade
4. Dough hook

5. Whisk
6. Splash guard
7. Non-slip feet

Meat Grinder Attachment

8. Meat grinder socket cover
9. Accessory socket
10. Pusher
11. Hopper plate
12. Feeder tube
13. Grinding head
14. Grinding tube

15. Auger
16. Cutting blade
17. Coarse cutting plate (7 mm)
18. Medium cutting plate (5 mm)
19. Fine cutting plate (3 mm)
20. Fixing ring

Blender Attachment

21. Jug blender socket cover
22. Upper accessory socket
23. Stainless steel cross-blade
24. 1.5 litre blending jug
25. Pouring spout

26. Blending jug lid
27. Blending jug base
28. Measuring cap
29. Sealing ring

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Instructions for Use

Before First Use

Before using the stand mixer for the first time, wash the bowl and all of the meat grinder and blender accessories in warm, soapy water, then rinse and dry thoroughly.

Wipe the stand mixer main unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the stand mixer main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the blender or its accessories, as this could cause damage

NOTE: When using the stand mixer for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the stand mixer.

Assembling the Stand Mixer

STEP 1: Before connecting the stand mixer to the mains power supply, place the main unit onto a flat, stable surface, at a height that is comfortable for the user.

STEP 2: Position one hand on top of the stand mixer and use the other hand to press the tilt release button. Gently lift the stand mixer head until it locks in the open position.

STEP 3: Place the bowl onto the stand and rotate it in a clockwise direction until the tabs align with the corresponding recesses and it locks into position.

To remove the bowl, rotate it in an anticlockwise direction and then lift it away from the stand. Fit the splash guard onto the stand mixer head and turn it clockwise to lock into position.

STEP 4: Select the required attachment:

Beating blade – perfect for making cakes, biscuits, pastry, icing, filling and mashed potato.

Whisk – designed for whisking egg, cream, batter, low-fat sponges, meringues, cheesecakes, mousses and soufflés.

Dough hook – ideal for yeast mixtures such as bread, pizza bases and doughnuts.

Lock the attachment into place by pushing it onto the attachment shaft, so the pins on the shaft align with the depressions on the attachment. Push the attachment upwards and twist in an anticlockwise direction to secure into place.

Release the attachment by lifting the stand mixer head upwards and twisting the attachment in a clockwise direction before gently pulling away .

NOTE: Do not use force when removing attachments.

Assembling the Meat Grinder Attachment

STEP 1: Insert the auger into the grinding head, making sure the auger shaft is aligned with the pin on the inside of the grinding tube.

STEP 2: Carefully position the square hole on the cutting blade over the square end of the auger and push downwards. Make sure the sharpened side of the cutting blade is facing outwards.

STEP 3: Position the desired cutting plate onto the grinding head, making sure the tabs on both are aligned.

STEP 4: Screw the fixing ring firmly into the grinding head by turning it in a clockwise direction until secure.

STEP 5: Remove the accessory socket cover and position the grinding head into the accessory socket on the stand mixer main unit, making sure the tabs on both are aligned.

STEP 6: Align the tabs on the meat grinder with the meat grinder socket and turn it in an anticlockwise direction until it secure.

STEP 7: Slot the hopper plate onto the feeder tube of the grinding head.

NOTE: To disassemble, follow these steps in reverse.

WARNING: The assembly/disassembly of the meat grinder attachment must be performed with the power button at the off position (0) and the stand mixer main unit disconnected from the mains power supply.

Assembling the Blender Attachment

STEP 1: Switch off and unplug the stand mixer main unit from the mains power supply.

STEP 2: Position the stand mixer main unit onto a flat, stable surface, at a height that is comfortable for the user; check that the rubber feet are firmly planted so that the main unit does not wobble during use.

STEP 3: Make sure that the variable speed dial is set to the off position (0);

STEP 4: To attach the blending jug, remove the jug blender socket cover and position the blending jug onto the upper accessory socket. Gently twist the blending jug in a clockwise direction until the arrow mark on the blending jug is pointing to the 'locked' icon on the stand mixer main unit.

STEP 5: Cut the ingredients into small pieces and add them to the blending jug, along with some liquid.

STEP 6: Secure the blending jug lid by aligning it with the top of the blending jug and gently pressing down so that lid is sealed. The blender is equipped with a safety switch which functions only when the blending jug is correctly attached to the stand mixer main unit.

STEP 7: Place the measuring cap into the hole on the blending jug lid.

NOTE: Be careful not to overfill the blender as this can cause damage or the ingredients to spill out.

Using the Stand Mixer

STEP 1: Assemble the stand mixer and fit the required attachment following the instructions in the section entitled, 'Assembling the Stand Mixer'.

STEP 2: Place the ingredients into the bowl.

STEP 3: Position one hand on top of the stand mixer and, using the other, press the tilt release button. Carefully push down the stand mixer head until it locks in the closed position, with the attachment inside the bowl. Release the tilt release button.

STEP 4: With the power button at the off position (0), plug in, and switch on the stand mixer at the mains power supply.

STEP 5: To begin mixing, rotate the speed control dial in a clockwise direction until the desired speed setting is selected.

STEP 6: If necessary, stop the stand mixer by rotating the speed control dial to '0' and then scrape any mixture from the sides of the bowl with a wooden or silicone spatula. Resume mixing by rotating the speed control dial to the desired speed setting.

STEP 7: Once mixing is complete, turn off the stand mixer by rotating the speed control dial to '0'.

STEP 8: Switch off and unplug the stand mixer from the mains power supply.

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NOTE: Check that any tools are securely fitted before use; do not attempt to remove them until they have completely stopped moving. Do not overfill the bowl.




It is recommended that no more than 1 kg (700 g flour + 300 g water) is mixed at a time.

It is recommended to always begin mixing on a low speed setting before gradually increasing to a higher speed setting; this should prevent the ingredients from splattering.

WARNING: Max. continuous operation time is 10 minutes. Allow to cool for 40 minutes before using the stand mixer again.

Never operate the stand mixer whilst the head is raised or the bowl is empty.

Speed Setting Guide

Attachment	Speed Setting	Purpose	Mixing Tool	Type of Mixture
	LOW	Kneading	Dough hook	Heavy mixtures that require a low speed setting – e.g. pizza, pasta, bread dough and scone dough.
	LOW–MED	Light mixing	Beating blade	Medium mixtures that require a medium speed setting – e.g. cake, biscuits, butter, sugar, eggs and icing.
	MED-HIGH	Aerating and whisking	Whisk	Light mixtures that require a low speed setting – e.g. egg whites and cream.

Using the Meat Grinder Attachment

STEP 1: Assemble the meat grinder attachment following the instructions in the section entitled, 'Assembling the Meat Grinder Attachment'.

STEP 2: Place a suitable clean container beneath the grinding head to catch food.

STEP 3: Turn on the stand mixer main unit by turning the speed control dial in a clockwise direction to the desired speed setting.

STEP 4: Place the food to be ground into the hopper plate. Using the pusher, push the food gently into the feeding tube. Do not apply excessive pressure.

NOTE: For best results, cut meat into cubes or strips. Sinew-less, boneless and fatless meat is recommended. Make sure frozen meat is defrosted thoroughly before grinding.

WARNING: Max. continuous operation time is 10 minutes. Allow to cool for 30 minutes before using the meat grinder attachment again. Only use the supplied pusher to push meat into the feeding tube. To avoid injury, always use the unit when it is completely assembled.

Never use your hand to push food into the meat grinder as this could cause injury; always use the pusher.

Using the Blender Attachment

STEP 1: Assemble the blender attachment following the instructions in the section entitled, 'Assembling the Blender Attachment'.

STEP 2: Hold the stand mixer main unit steady, then turn the speed control dial in a clockwise direction to select the desired speed setting or in an anticlockwise direction to activate the pulse (P) setting. The pulse setting provides quick bursts of speed; hold the speed control dial in place to activate and release to stop it.

STEP 3: Once the ingredients have been blended to the desired consistency, turn the speed control dial to the off position (0) and wait for the blades to stop rotating before removing the lid.

STEP 4: Make sure that the stand main mixer unit is switched off and unplugged from the mains power supply before attempting to remove any food from the blending jug.

STEP 5: Remove the blending jug lid by gently twisting it in an anticlockwise direction and lifting up and away from the stand mixer main unit.

WARNING: Max. continuous operation time is 2 minutes. Allow to cool for 5 minutes before using the blender attachment again. Handle the blade with care, as it is extremely sharp. Exercise caution when attaching, removing, cleaning or storing the blade. The blade will continue to rotate briefly after the unit has turned off. Only use one function at a time.

Storage

Check that the stand mixer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the stand mixer; wrap it loosely to avoid causing damage.

Troubleshooting

Problem	Solution
The stand mixer is not working.	Check that the stand mixer is plugged in and switched on at the mains power supply. Switch off and unplug the stand mixer before checking whether all parts are correctly assembled.
It is not clear which speed setting to use.	Follow the instructions in the section entitled 'Speed Setting Guide' to help to select the correct speed setting for the recipe.
Egg whites are not whipping.	Make sure that the bowl and whisk are completely clean and dry before use; even the smallest amount of fat can affect the whipping performance.
Bread dough will not combine.	Additional liquid may need to be added to the mixture. Do not use a high speed setting to knead bread dough.
The mixture curdles after adding egg.	Add eggs one at a time and beat well. Check that the eggs are at room temperature.
Sugar is still visible after creaming the mixture.	Continue to cream the mixture until the sugar has completely dissolved or try caster sugar.
There are lumps in the batter or dough.	Sift ingredients such as flour and sugar before mixing.
Food isn't grinding fine enough	Switch the cutting plate attachment for one with a smaller diameter.
The meat grinder attachment is jammed.	Switch off and unplug the stand mixer from the mains power supply and allow to cool fully. Remove the blockage by hand, making sure to take care near the blade.
Liquid leaks out of the blending jug lid.	The blending jug may be overfilled. Reduce the liquid level and resume blending.
The ingredients stick to the sides of the blending jug during use.	Switch off and unplug the stand mixer from the mains power supply and use a plastic spatula to push the ingredients back down towards the blade before resuming blending.

Specifications

Product code: EK4607P

Input: 220–240 V ~ 50–60Hz

Output: 1800 W

Notes

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Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

FOR UK USE ONLY – Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

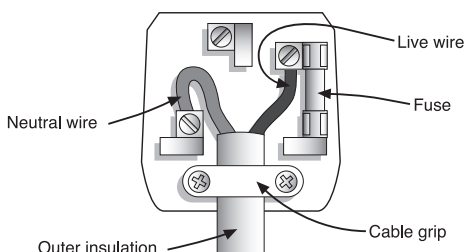
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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go to **guarantee.upgs.com/progress** and register your
product within 30 days of purchase.

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