- Always keep the appliance out of the reach of children.
- Ensure that your home electrical supply corresponds to the requirements of the appliance - see "Specifications".
- Do not connect the Mains Plug (3) into the socket, or use the appliance, if your hands or the appliance are wet.
- Unplug the appliance whenever it is not in use.
- Never leave the unit unattended when it is operating.
- The Mains Lead (3) should be positioned so as not to cause an obstruction or to overhang the edge of the surface, where it could accidentally be snagged or pulled by children.
- Do not use the appliance outdoors.
- Do not place the appliance or Mains Lead (3) close to a heat source.
- Pull the plug (do not pull Mains Lead (3)) to disconnect from mains socket.
- Do not pull the Mains Lead (3) to move the appliance.
- It is not recommended that the appliance be used with an extension lead.
- The appliance should be used only as instructed and for the purpose for which it was intended; there is potential for injury or damage from misuse.
- Do not use the appliance to mix liquids other than foodstuffs.
- Do not use the appliance with a timer or programming device.
- Do not switch on or attempt to operate the appliance if it appears to be faulty in any way - contact Judge Customer Services at the address given in the warranty section.
- Never attempt to make any repair to the appliance yourself contact Judge Customer Services at the address given in the warranty section.
- DO NOT IMMERSE ANY PART OF THE APPLIANCE IN WATER.
- Should the appliance accidentally fall into water, unplug immediately and do not use; contact Judge Customer Services at the address given in the warranty section.
- Please keep your purchase receipt.

#### Specification

Name	Model No.	Rated Voltage	Rated Frequency	Rated Power
Judge Twin Blade Hand Mixer	JEA41	220-240V	50-60Hz	300 W



### Judge 2 Year Domestic Electrical Guarantee

The Judge Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

#### THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE. CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE CUSTOMER SERVICES, HORWOOD, AVONMOUTH WAY, BRISTOL. **BS119HX, GREAT BRITAIN** 

customerservice@horwood.co.uk

www.judgecookware.co.uk Tel: 0117 940 0000

#### CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

# FOR DOMESTIC USE ONLY





# ৰ্জ JUDGE **Twin Blade Hand Mixer**



# Instruction Manual

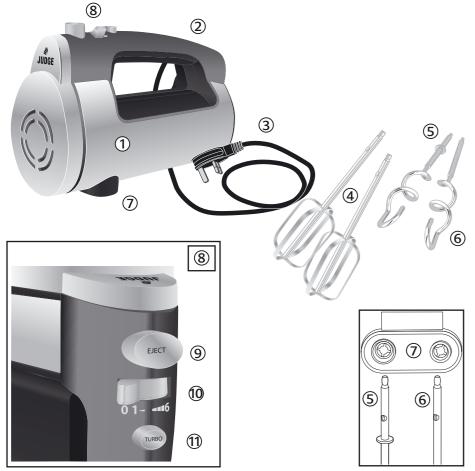
Model No. JEA41

PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY **BEFORE USE AND RETAIN FOR LATER REFERENCE.** 

UNPACK YOUR MIXER CAREFULLY AND REMOVE TEMPORARY PACKING PIECES, LABELS AND STICKERS.

#### Identifying the parts

(with Part Numbers for customer replaceable items)



- 1. Mixer body
- 2. Handle
- 3. Mains lead and plug
- 4. Beaters (JEA41BT, each)
- 5. Dough hook with collar (JEA41HC)
- 6. Dough hook no collar (JEA41HN)

### Before first use

- 1. Remove any labels and/or swingtickets.
- 2. Wash the Beaters (4) and Dough Hooks (5) and (6) with liquid detergent and warm water, rinse and dry. These parts are dishwasher safe.
- 3. Wipe the outside of the Mixer Body (1) with a cloth dampened slightly with liquid detergent and warm water, then dry with a dry cloth.
- DO NOT IMMERSE ANY PART OF THE MIXER BODY IN WATER.

#### Inserting mixing attachments

- 1. Unplug the Mains Plug (3) and set the OFF/Speed switch (10) to the "0" (OFF) position.
- 2. Insert one of the mixing attachments (Beaters ④ or Dough Hooks ⑤) and (6)) into one of the receptacles (7) on the underside of the Mixer Body (1).
- 3. The two Dough Hooks (5) and (6) are not indentical and each one must be inserted into the correct receptacle. Dough Hook (5) must be inserted in the larger receptacle and cannot be inserted in the wrong (smaller) receptacle. The two Beaters (4) are indentical and each one can be inserted into either receptacle.
- 4. Rotate the attachment until it clicks into place, then push home.
- 5. Repeat for the other attachment.

#### How to use

- 1. Follow the instructions for inserting the required mixing attachments.
- 2. Place the ingredients to be mixed into a bowl or other suitable container.
- 3. Ensure that the OFF/Speed switch (1) is set to the "0" (OFF) position.
- 4. Plug the Mains Plug (3) into a mains socket.
- 5. Lower the mixing attachments until they are well covered by the ingredients to be mixed and move the OFF/Speed switch (1) to the required speed setting of "1" to "6" to mix the ingredients according to your recipe.
- Do not use any utensils such as knives, forks or spoons in the bowl and do not reach into the bowl when the mixer is in use. Do not allow the Mixer Body (1) to come into contact with the ingredients.
- The Turbo Button (1) may be used to increase the mixer speed for short intervals.
- Do not operate the Mixer for more that 5 minutes continuously at a time, after which a 20-minute cooling period should be allowed.
- 6. When the mixing is completed, return the OFF/Speed switch (1) to

#### Cleanina

## Mixing Tips

- •

#### Start Knea Foldi inare Mixir Coml

### Cautions

7. Mixing attachment receptacles

8. Controls:

9. Eject button

11. Turbo button

10. OFF/Speed switch

the "0" (OFF) position and Unplug the Mains Plug (3).

If necessary, you may scrape any excess food mix from the the mixing attachments with a wooden or plastic spatula.

7. Grasp the the mixing attachments with one hand, close to the Mixer Body (1), to avoid getting food mix on your hand. Press the Eject Button (9) with your other hand, to release the mixing attachments for cleanina.

The Eject Button (9) cannot be operated unless the OFF/Speed switch 10 is in the "0" (OFF) position; this is a safety feature. Do not attempt to pull mixing attachments out of their receptacles.

1. Wash the mixing attachments with liquid detergent and warm water, rinse and dry. These parts are dishwasher safe.

2. Wipe the outside of the Mixer Body ① and the Mains Lead ③ with a cloth dampened slightly with liquid detergent and warm water, then dry with a dry cloth.

• DO NOT IMMERSE ANY PART OF THE MIXER BODY IN WATER.

• It is recommended to start mixing at the lowest speed and gradually increase the speed, if required.

Do not overmix beyond the recommended times in your recipe.

Fold in dry ingredients at the lowest speed, until only just combined.

Refrigerated ingredients, such as butter, cheese and eggs, should be allowed to reach room temperature before mixing.

• An approximate guide to the function of the speed settings is given in the following table:

1-2	3-4	5-6
ting mixing ading dough ing in dry edients ng dry ingredients ibining ingredients	mixes	Whipping butter, cream, aerated mixtures Mashing potato Beating eggs Beating icing sugar Beating puddings

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.