

Aztech

ASX6600

Stand Mixer

USER MANUAL



PLEASE KEEP THIS USER MANUAL FOR FUTURE USE.



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SAFETY INSTRUCTIONS

NOTE: It is STRONGLY ADVISED to ensure that you have read all provided safety guides and operating instructions in this user manual first before proceeding.

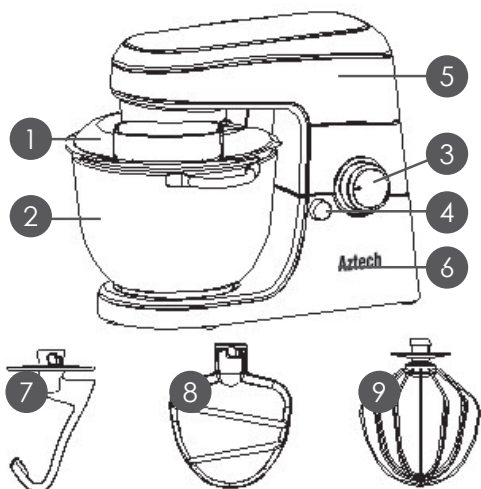
- Should damages be found on the appliance, its power cord and/or its other components – do not use the appliance and immediately bring it to the Aztech Service Center for repair or replacement.
- Before use, please check if the power voltage of your Stand Mixer correctly corresponds to your home's power supply.
- Ensure that the Stand Mixer is unplugged from the power outlet before assembling and/or removing attachments.
- Before plugging your appliance's power adapter into a power outlet, ensure that the Stand Mixer is OFF. In addition, before unplugging your appliance from the power outlet, ensure that the appliance is OFF as well.
- Do not, in any kind of manner, disassemble, dismantle, and/or perform appliance repair on your own and/or replace its components using non-Aztech approved components and/or attachments.
- Do not use the appliance and/or its components for anything other than its intended purpose. The appliance is intended for household use only. Commercial usage would void the warranty of the appliance.
- Do not leave the Stand Mixer unattended.
- Do not use wet hands in inserting or removing its power adapter to prevent electrical shocks. It is recommended to thoroughly dry your hands first before every use.
- Do not position the appliance in a humid environment and/or in places exposed to multiple sources of heat such as stoves, or ovens. It is also important to keep it away from combustible materials such as electric burners, curtains and/or cloths especially during use.

- During use, avoid contact with moving parts.
- Do not let its power cord hang over edges of table and/or touch hot surfaces which may damage the appliance nor use its power cord in carrying the appliance.
- Always unplug the unit before cleaning and/or even after usage.
- Keep the appliance out of reach of children. If children are within the area during use, ensure to operate the appliance with extra care for safety purposes. Keep its power cord safely kept away and out of reach during use to avoid unwanted accidents.
- During use, keep hands, clothing, spatulas and other utensils away from the bowl or container used to avoid injuries and/or appliance damage.
- When unplugging its power adapter, do not pull or tug its cord. Hold the power adapter firmly on its base when unplugging it from the power outlet. Also, ensure that its power cord is kept away from any source of heat and/or sharp edges that may cause external damage to the cord.
- Do not immerse or expose your Stand Mixer's main body and/or its power cord to water or any kind of liquid substance.
- Remove stirring paddle/dough hook/whisk from your Stand Mixer before washing each attachment.
- Your Aztech Stand Mixer is not intended for people with reduced physical, sensory or mental capabilities, and/or lack of experience or knowledge. Constant supervision (from a person responsible for their safety) should be provided if such individuals would be using, cleaning, or operating, the appliance.

PACKAGE CONTENTS

- ASX6600 Stand Mixer
- Dough Hook
- Stirring Paddle
- Whisk
- Easy Start Guide
- User Manual
- Warranty Policy

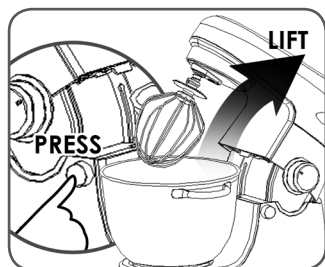
APPLIANCE OVERVIEW



1. Bowl Cover
2. Bowl
3. Speed Selector
4. Tilt / Release Button
5. Head
6. Base
7. Dough Hook
8. Stirring Paddle
9. Whisk

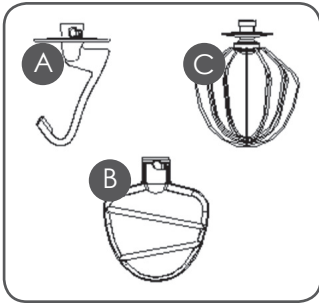
ASSEMBLING THE STAND MIXER

Before assembling / disassembling your Stand Mixer, ensure that the power cord is unplugged from the power outlet and that its Speed Selector is in "Off" position.



STEP 1: Press the Tilt / Release Button

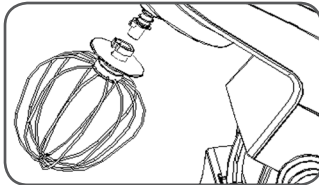
Press the Tilt / Release button to unlock the Stand Mixer's head. You may then lift the Stand Mixer's head backwards until it locks in place. The attachment shaft will become accessible for insertion / removal.



STEP 2: Select an Attachment

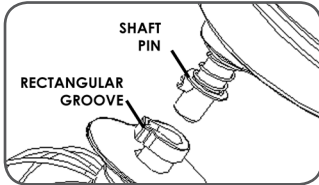
Feel free to use any of the provided attachments (Dough Hook, Stirring Paddle, Whisk) depending on your current mixing/whipping/kneading needs.

- Stirring Paddle.** For normal to heavy mixtures that require solid output.
- Dough Hook.** For bread / cake dough kneading.
- Whisk.** For mixtures that require aeration or air exposure (e.g. whipped cream, meringue).



STEP 3: Insert Attachment

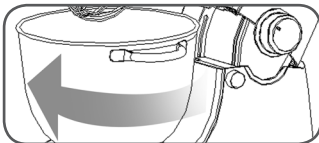
Prepare your preferred attachment into the shaft located under the tilted head of your Stand Mixer.



Align the rectangular groove of the attachment to the shaft's protruding pin and push the attachment upwards and turn it counter clockwise once it has fully inserted itself into the head's shaft.

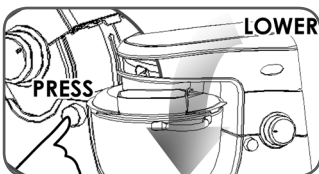
ADDITIONAL NOTES

- Ensure that the attachment is **FULLY LOCKED** into the shaft. Otherwise it may fall off during use.
- To remove the attachment, push the attachment upwards and turn it clockwise then slowly pull it off the shaft.



STEP 4: Place the Bowl

Position the bowl under the head then slowly turn it clockwise to lock it in place.



STEP 5: Lower the Head

Press the Tilt / Release button and lower your Stand Mixer's head into the bowl. A click sound will indicate that the head is now locked into place.

USING THE STAND MIXER

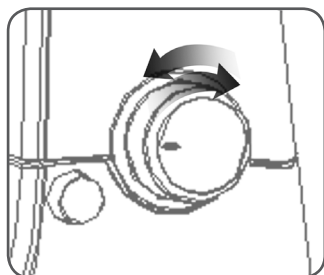
TIPS IN USING YOUR STAND MIXER

- Before use, please check if the power voltage of your Stand Mixer correctly corresponds to your home's power supply.
- The maximum operation period per cycle **SHOULD NOT EXCEED 10 MINUTES**. Please provide a minimum of 20-minute rest period between two consecutive cycles.
- When kneading dough, always use a low speed setting. High speed settings may damage your Stand Mixer.
- During kneading, some flour may adhere inside the bowl. During such instances, it is recommended to stop the operation and scrape off any flour (or ingredient) stuck inside the bowl's walls with a spatula to obtain well kneaded results.
- Ensure that all ingredients (e.g. butter, eggs) are in room temperature before mixing. Prepare these ingredients ahead of time.
- To eliminate the possibility of adding shells and/or spoiled eggs, break eggs first in a separate bowl. This will allow you to identify the quality of eggs and also safely remove shells (if any)
- Do not over mix ingredients. Ensure that you only mix/blend mixtures as recommended in recipes.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.



STEP 1: Plug it In

Once fully assembled, ensure first that the Speed Selector is set to OFF position, then plug it into a power outlet.



STEP 2: Select Speed

Turn the Speed Selector to your preferred setting.

The maximum operation period per cycle **SHOULD NOT EXCEED 10 MINUTES**. Please provide a minimum of 20-minute rest period between two consecutive cycles.



STEP 3: Add Ingredients

Using the Bowl cover's opening, you may add in ingredients as indicated in your recipe book.



STEP 4: Turn OFF and Lift Head

Once you are done using your Stand Mixer, turn the Speed Selector to OFF position and unplug the appliance from the power outlet. You may then press the Tilt / Release button to lift the head up and remove bowl as needed.

CLEANING AND MAINTENANCE

CLEANING YOUR STAND MIXER

TIPS IN CLEANING YOUR STAND MIXER

- Ensure that the Stand Mixer's Speed Selector is set to "OFF" and that the power adapter is unplugged from the power outlet.
 - Do not immerse or expose your Stand Mixer's Main Body into water and/or in any kind of liquid.
1. Unplug your appliance's power adapter from the power outlet and allow it to cool down first.
 2. Using a damp cloth, wipe off any food / dirt stuck on the Stand Mixer's main body and power cord and immediately dry it off using a dry cloth.
 3. Wash the Bowl, Stirring Paddle, Whisk, and Dough Hook using warm soapy water then rinse. Dry each component using a dry cloth. Do take note that these attachments can also be washed in a dishwasher.

SAMPLE RECIPES

BASIC TWO EGG YELLOW CAKE

INGREDIENTS

- 2 Cups Sifted Cake Flour
- 1-1/4 Cups Granulated Sugar
- 2-1/2 Tsp. Double-acting baking powder
- 3/4 Tsp. Salt

DOUGH HOOK

- 1/2 Cup Soft Shortening
- 3/4 Cup Milk
- 1-1/4 Tsp. Vanilla
- 2 Eggs, unbeatened

1. Sift together into a big bowl, sifted flour, sugar, baking powder and salt. Add food shortening and pour in milk and vanilla.
2. Knead for 30 seconds using the lowest speed setting then shift it to medium setting for 2 minutes.
3. Stop the mixing operation. Using a spatula, scrape the bowl's inner surface for any adhered ingredients.
4. Add eggs and knead the ingredients again for 1 minute and 30 seconds using the highest speed setting.

OATMEAL BREAD

INGREDIENTS

- 2 Cups Sifted All-Purpose Flour
- 1 Tsp. Soda
- 1 Tsp. Salt
- 1-1/2 Tsp. Cinnamon
- 2 Cups Quick-Cooking oatmeal
- 1 Cup Shortening or Margarine
- 1/2 cup Granulated Sugar

DOUGH HOOK

- 3/4 Cup Brown Sugar
- 2 Eggs (unbeatened)
- 1-1/2 Tsp. Vanilla
- 1/3 Cup Milk
- 1 Cup Chocolate Chips
- 3/4 Cup Chopped Nuts

1. Sift together flour, soda, salt and cinnamon, then add in oatmeal.
2. Combine butter, sugar, eggs and vanilla into the mixing bowl.
3. Mix the ingredients using the highest speed setting for 2 minutes. Stop the operation and use a spatula again to remove adhered ingredients.
4. Add milk and half of flour mixture, then knead using the highest speed setting for 1 minute.
5. Add remaining flour mixture then knead using the highest speed setting for 1 minute. Stop the operation and use a spatula again to remove adhered ingredients.
6. Knead in chocolate chips and nuts using the highest speed setting for 1 minute.

OATMEAL DROP COOKIES

INGREDIENTS

- 2 Cups Sifted All-purpose Flour
- 1 Tsp. Soda
- 1 Tsp. Salt
- 1-1/2 Tsp. Cinnamon
- 2 Cups Quick-Cooking Oatmeal
- 1 Cup Shortening or Margarine
- 1/2 Cup granulated sugar
- 3/4 Cup brown sugar

DOUGH HOOK

- 2 Eggs, Unbeaten
- 1-1/2 Tsp. Vanilla
- 1/3 Cup milk
- 1 Cup Chocolate Chips
- 3/4 Cup Chopped Nuts
- 1 Tsp. Soda
- 1 Tsp. Salt
- 1-1/2 Tsp. Cinnamon

1. Sift together flour, soda, salt and cinnamon, then add in oatmeal.
2. Combine butter, sugar, eggs and vanilla into the mixing bowl.
3. Mix the ingredients using the highest speed setting for 2 minutes. Stop the operation and use a spatula again to remove adhered ingredients.
4. Add milk and half of flour mixture, then knead using the highest speed setting for 1 minute.
5. Add remaining flour mixture then knead using the highest speed setting for 1 minute. Stop the operation and use a spatula again to remove adhered ingredients.
6. Knead in chocolate chips and nuts using the highest speed setting for 1 minute.

WHIPPED POTATOES

INGREDIENTS

- 2 lbs Peeled Potatoes
- 1/2 Cup Hot Milk

STIRRING PADDLE

- 2 Tbsp. Margarine
- 1 Tsp. Salt

1. Peel, cut to smaller pieces, and cook potatoes until tender using salt water.
2. Transfer potatoes to the bowl, slightly mash and crush the potatoes using a spatula, then mix it using the medium setting for 1 minute. Stop the operation and use a spatula again to remove adhered ingredients.
3. Add in hot milk, butter and salt. Pour over potatoes and whip ingredients using the highest speed setting for 1 minute.

EGG WHITES

1. Pour in egg whites into the bowl.
2. With the Whisk attachment, whisk the ingredients using the highest speed setting.



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