

PORODO
LIFESTYLE



Porodo Lifestyle

Spill-Proof Dual Mode Mixer

SKU: PD-LFST073

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Before using the product, please carefully read this User Manual to guarantee correct usage and keep it secure for future reference.

Safety Instructions

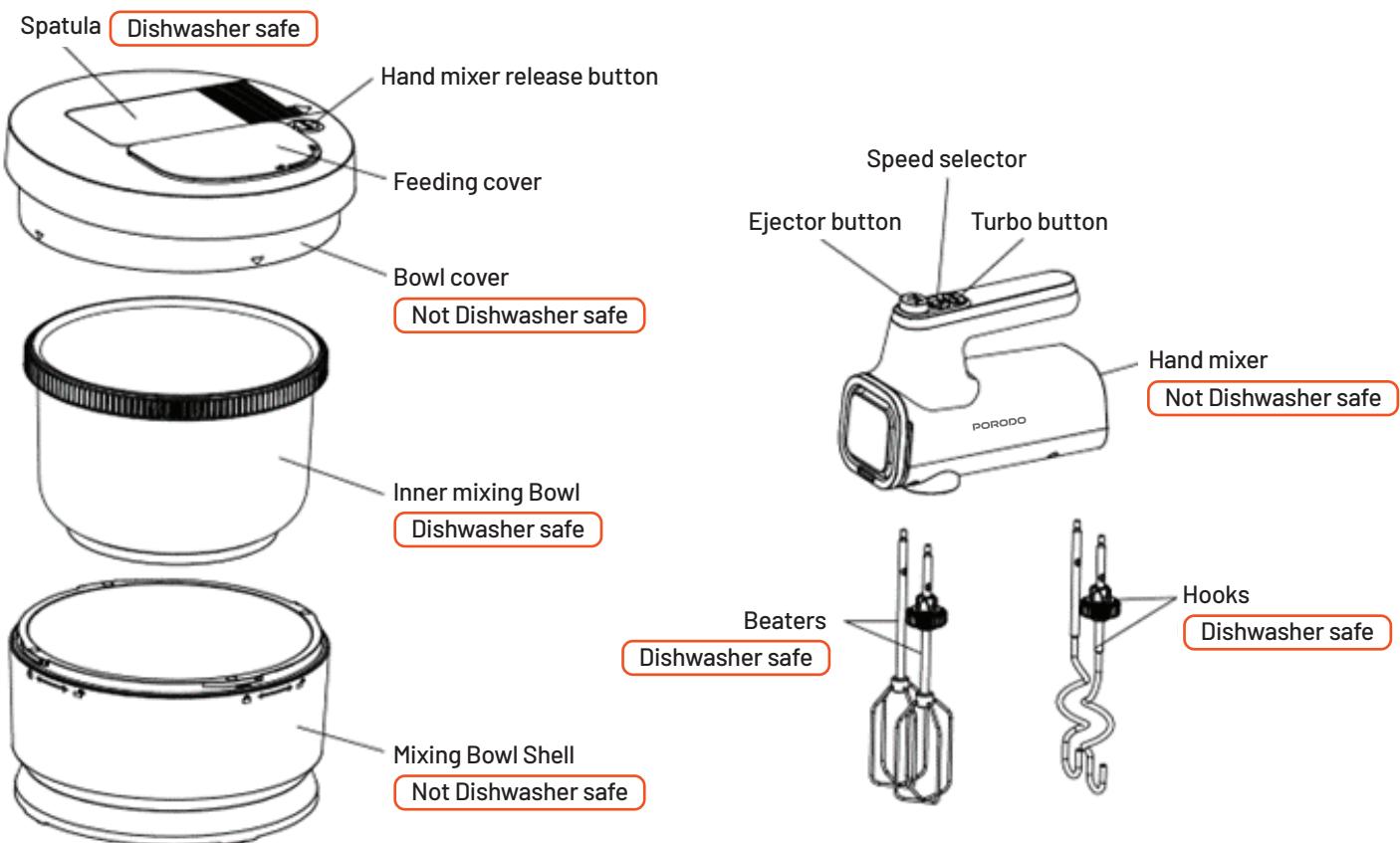
When using electrical appliances, basic safety precautions should always be observed, including the following:

- 1. Read all instructions.**
- 2. Ensure that the outlet voltage matches the voltage specified on the appliance's rating label.**
- 3. Do not operate the mixer if it has a damaged cord or plug, if it malfunctions or if it is dropped or damaged in any way. In such cases, take the appliance to the nearest authorized service center for examination, repair, or adjustment.**
- 4. Do not leave the mixer unattended while it is in operation.**
- 5. Close supervision is necessary when any appliance is used by or near children.**
- 6. Unplug the mixer from the outlet when not in use, before attaching or removing parts, and before cleaning.**
- 7. The use of attachments not recommended by the manufacturer may result in fire, electric shock, or injury.**
- 8. Remove beaters, dough hooks, or whisks from the mixer before washing.**
- 9. Do not place the mixer on or near a hot gas or electric burner, or in a heated oven.**
- 10. Always ensure the control is set to OFF before plugging the appliance into a wall outlet. To disconnect, turn the control to OFF and then remove the plug from the wall outlet.**
- 11. Avoid contact with moving parts when the appliance is in use.**
- 12. Keep hands, clothing, and utensils away from mixer during operation to prevent injury and damage to the mixer.**
- 13. Warning: To prevent electric shock, do not immerse the mixer in water or other liquids.**
- 14. Use the mixer only for its intended purposes.**
- 15. Do not process foods at temperatures exceeding 70°C (158°F).**
- 16. The appliance can be used by children aged 8 and above, and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they are supervised or have been given instruction concerning**

safe appliance use and understand the associated hazards.

17. Children should not play with the appliance.
18. Cleaning and user maintenance should not be performed by children unless they are older than 8 and supervised.
19. Keep the appliance and its cord out of reach of children, infants, and pets.
20. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces, including the stove.
21. Do not use the appliance outdoors.
22. Always place the appliance on a stable, flat surface.
23. Do not operate the appliance inside a cabinet.
24. Ensure the appliance has proper ventilation around it.
25. Save these instructions for future reference.

Schematic View



K Specifications

Rated Voltage	220-240V
Rated Frequency	50-60Hz
Rated Power	300W
Power Plug	UK 3-Pin Plug
Product Weight	2.08kg
Product Dimension	245×268×312mm

K Before First Use

1. Before assembling the stand mixer, wash the hooks, beaters, bowl cover inner mixing bowl, and outer mixing bowl in warm water and then dry them thoroughly.
2. Ensure that the power cord is unplugged from the power outlet and the speed selector is set to the "0" position.
3. Select the appropriate attachments based on the mixing task at hand.
4. Use beaters for mixing various ingredients, or for whipping egg whites or cream.
5. Use dough hooks for kneading dough.
6. Insert the chosen attachments into their corresponding sockets on the mixer.

Note:

1. Each attachment type must be correctly matched to its designated socket. The attachment with a gear must be inserted into the larger socket of the motor unit, and the other into the smaller socket.
2. Ensure that the beaters or dough hooks are fully inserted into place; failure to do so may result in the appliance not functioning correctly.
3. Do not use different types of attachments simultaneously.

K Instructions for Use

1. Place the appliance on a firm and flat countertop.
2. Attach the appropriate beaters or hooks to the hand mixer.
3. For stand mixing, add ingredients to the inner mixing bowl.
4. Ensure the total quantity of ingredients does not exceed 2 liters to prevent

spillover during mixing, and keep the total weight of ingredients under 1.2 kilograms.

5. For hand mixing, you may use either the inner or outer mixing bowl, ensuring not to exceed 2.5 liters or 1.5 kilograms of ingredients, to prevent overflow and avoid damaging the appliance.

6. Insert the inner mixing bowl into the outer mixing bowl.

7. Place the bowl cover onto the outer mixing bowl and turn it clockwise to secure it in the locked position.

8. Remove the spatula before attaching the hand mixer.

9. Align the slots at the bottom of the hand mixer with the locking lugs on the bowl cover, then press down on the handle until the mixer locks into place with a click sound.

10. To detach the hand mixer, press and hold the release button and lift the motor unit.

11. Ensure the speed selector is in the "0" position before connecting the appliance to the power source.

12. Adjust the speed selector to your preferred setting. There are six speed settings available, and for maximum speed, press the Turbo button.

Warning: Do not insert knives, metal spoons, forks, or other metal objects into the bowl while it is operating.

13. During mixing process, you might notice some ingredients such as flour stick to the inside of the bowl. To achieve the best results, stop the appliance and scrape the flour off the inner walls of the bowl using a plastic spatula.

14. The maximum operation time per cycle should not exceed 5 minutes.

15. Ensure the unit is allowed to cool down to room temperature or for at least one hour before starting another cycle to prevent any damage.

16. When mixing is complete, turn the speed selector to the "0" setting and unplug the appliance from the power outlet.

17. To remove the hand mixer, press the release button and lift it away. Securely hold the beaters or hooks with one hand while firmly pressing the eject button with the other to detach them.

Note: Make sure that the speed selector is set to the "0" position before removing any attachments.

18. To remove the bowl cover, turn it counterclockwise to the unlock position then lift off the cover and take out the inner mixing bowl from the outer mixing bowl.

19. If necessary, use a plastic spatula to scrape any excess food particles from the beaters or hooks.

20. The hand mixer can be used independently once removed. The inner and outer mixing bowls can also be used separately or stacked together for use.

Warning: Never use glass or other fragile materials as containers, as they can break and pose a risk of injury.

Recipe Examples

[A] Cake

Ingredients:

Eggs 5 pieces, Flour 90g, Oil 40g, Milk 40g, Fine granulated sugar 150g, Yeast powder 3g (follow instruction manual)

Instructions:

- 1.** Separate the egg whites and yolks.
- 2.** Place the egg whites in a bowl. Attach the beaters to the mixer and run it at speed setting 6 for 4 minutes to beat the egg whites.
- 3.** Gradually add 60g of fine granulated sugar in three batches (about 20g each) during the mixing process.
- 4.** In another bowl, combine the egg yolks, the remaining 40g of fine granulated sugar, oil, and milk. Attach the beaters and run the mixer at speed setting 2 for 1 minute to mix the ingredients thoroughly.
- 5.** Add the flour to the mixture from step 3.
- 6.** Run the mixer at speed setting 1 for 1 minute to ensure the flour is evenly incorporated.
- 7.** Gently fold the beaten egg whites into the mixture from step 3 using the mixer at speed setting 1 for another minute to combine everything smoothly.
- 8.** Pour the final mixture into a cake mold and bake in a preheated oven for 30 minutes.

[B] Bread

Ingredients:

Wheat flour 500g, Salt 7g, White sugar 14g, Melted Butter (%80 fat) 14g, Warm water 285g (Temperature should be $40 \pm 2^{\circ}\text{C}$ or as recommended by the yeast

manufacturer), Yeast powder 5g (according to instruction manual)

Instructions:

1. In a mixing bowl, combine the melted butter, white sugar, yeast powder, salt and warm water.
2. Mix well to dissolve the dry ingredients.
3. Add the wheat flour to the bowl with the wet mixture.
4. Attach the dough hook to the mixer, and run the appliance at speed setting 5 for about 4 minutes until the dough is well-kneaded.
5. Allow the dough to rise for 45 minutes at 35°C.
6. Bake the risen dough in a toaster oven.

Note: When making bread, ensure that the quantity of flour does not exceed 500g. Using excessive flour can damage the appliance.

Cleaning and Maintenance

1. Ensure the appliance is unplugged and completely cooled down before beginning any cleaning.
2. Wipe the outer surface of the mixer with a damp cloth, then polish it using a soft, dry cloth.
3. Gently wipe any food particles off the power cord.
4. Detach the inner and outer mixing bowls from the appliance. Wash them with water, dry with a cloth, and then reattach them to the mixer.
5. Wash the beaters and dough hooks in warm, soapy water, then dry them with a cloth. Note that the inner mixing bowl, beaters, and dough hooks are dishwasher-safe.

Caution: Do not immerse the hand mixer, bowl cover, or outer mixing bowl in water or any other liquid.

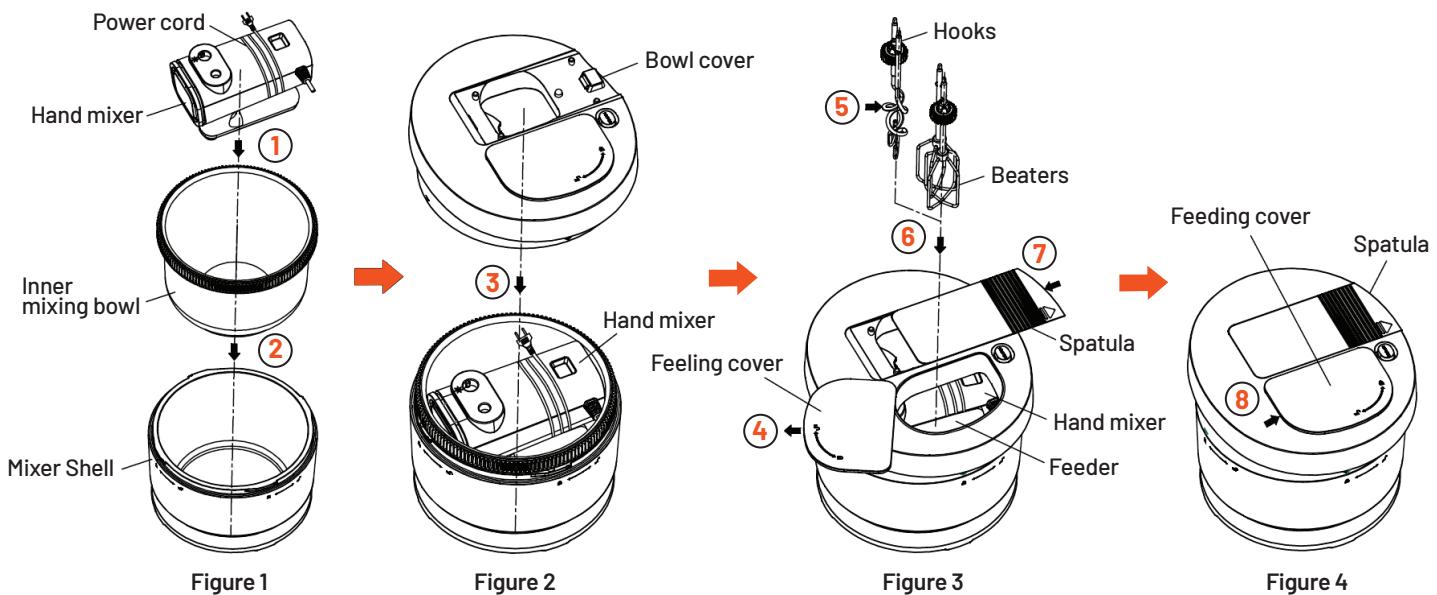
Warning: Any servicing beyond this should be performed by an authorized service representative.

Storage Instructions

1. Insert the hand mixer with its handle pointing downwards into the inner mixing bowl, as indicated in Figure 1. The power cord can be wrapped around the

mixer body for tidy storage.

2. Set the inner mixing bowl, which now contains the hand mixer, into the outer mixing bowl.
3. Rotate and snap the bowl cover onto the outer mixing bowl as shown in Figure 2.
4. Refer to Figure 3 to open the feeding cover.
5. As illustrated in Figure 3, place the beaters and hooks upside down, then insert them sequentially through the feeding port into the inner mixing bowl.
6. If the hand mixer obstructs the feeding port, adjust its position accordingly to accommodate the storage of the beaters and hooks inside the bowl.
7. Push the spatula into position as shown in Figure 3 to snap it onto the bowl cover.
8. Following the instructions in Figure 4, close the feeding cover to ensure the entire machine is stored in a dust-proof manner.



Tips

1. Ingredients such as butter and eggs should be at room temperature before you begin mixing. Set these ingredients out ahead of time to warm up.
2. To avoid eggshell fragments or using spoiled eggs in your recipes, break

eggs into a separate container first before adding them to your mixture.

3. Mix or blend ingredients only until the recipe specifically recommends. For dry ingredients, fold them in just until combined and use a low speed setting.

4. Be aware that seasonal temperature changes, the temperature of ingredients, and texture variations from different areas can all influence mixing times and outcomes. For instance, the ideal water temperature for making bread is $40 \pm 2^{\circ}\text{C}$, which aids quicker dough formation. For whipping cream, maintain the temperature at around $1 \pm 8^{\circ}\text{C}$.

5. Always begin mixing at slow speeds and gradually increase to the speed recommended in the recipe.

6. When adding hot liquids, do so in small quantities to minimize the risk of spillage.

7. Introduce ingredients into the mixing bowl in the order specified in the recipe.

8. If an object like a spatula accidentally falls into the bowl while the mixer is running, immediately turn the speed selector to the "0" setting and then remove the object.

9. For easier cleanup, remove the beaters and rinse them immediately with warm water after use.

10. If some ingredients are not sufficiently mixed, turn off the appliance use a plastic spatula to push the ingredients towards the middle of the bowl, and then turn the mixer back on to continue.

11. If it's difficult to mix some ingredients because there are too few to work effectively with the stand mixer, detach the main unit from the head saddle and use it as a hand mixer for better control and mixing efficiency.

Disposal



This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at porodo.net/warranty and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
porodo.net/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

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