



# Professional Stand Mixer

## Instruction Manual



Model No: **SPSM2018**

Read this booklet thoroughly before using  
and save it for future reference



# Release your inner chef!

*You don't have to be a world class chef to use the world's best products*

## IMPORTANT SAFEGUARDS

Before operating this unit, please read these instructions completely

1. To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
2. Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
3. Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
4. Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Switch in the "0" setting).
5. Do not use outdoors. Only suitable for use indoors.
6. This device should not be set up in close proximity to a naked flame, easily flammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
7. Before use, place the device on a horizontal and flat surface.
8. Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
9. The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
10. Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
11. Repairs should only be carried out in a qualified workshop.
12. This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.

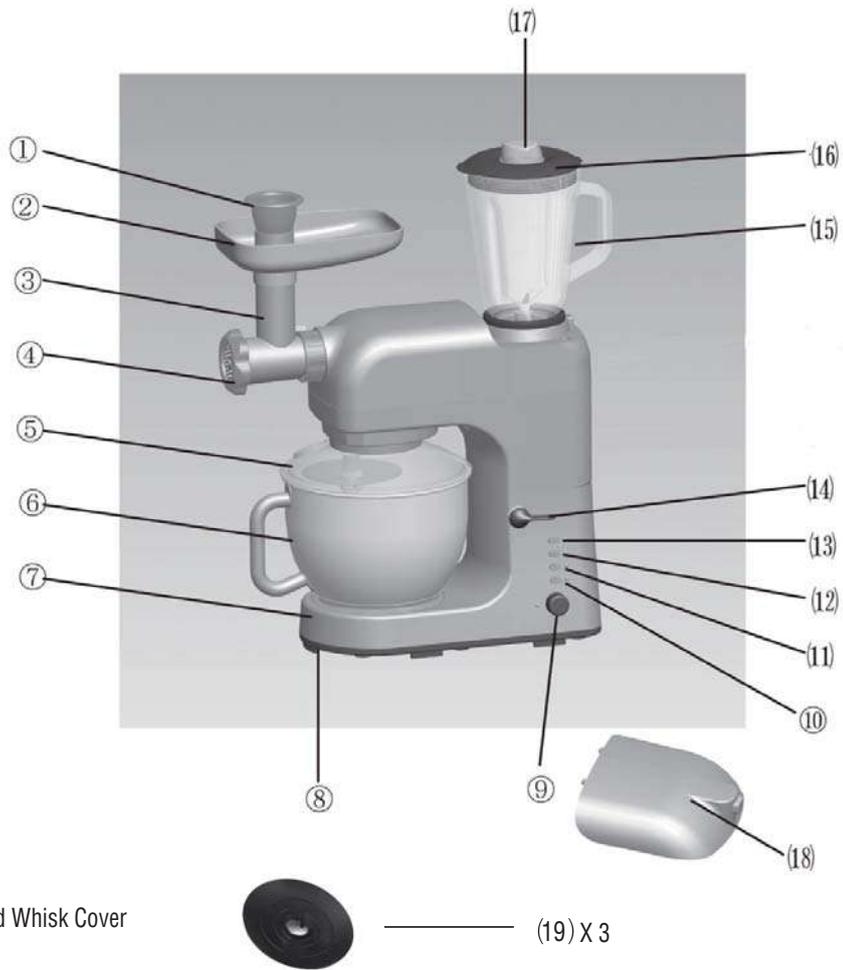
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13. Careful supervision is required when the device is used by or in the vicinity of children.
  14. The device should only be used for its intended purpose.
  15. Never operate empty and without supervision.
  16. During use, do not touch moving parts with your fingers.
  17. Please note that when passing the device on to a third party, the operating instructions must be included.
  18. No liability is accepted for damage due to improper use or the failure to observe our operating instructions / safety notes.
  19. Unplug the appliance when not in use or before cleaning.
  20. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
  21. The blades are very sharp. Be careful while cleaning the blender jar.
  22. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
  23. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  24. Children should be supervised to ensure that they do not play with the appliance.
  25. Do not use mixing, mincing and blending function at the same time. Only use one of them at a time.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

IMPORTANT: Due to our commitment to improvements to our product design, specifications are subject to change without notice.

STAND MIXER

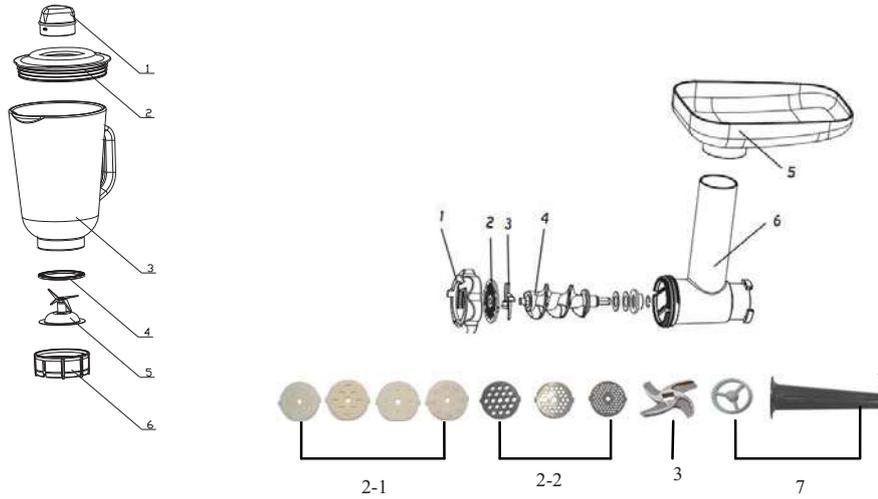
1. Meat presser
2. Meat fill plate
3. Meat grind tube
4. Grinder cover
5. Bowl cover
6. Steel bowl
7. Base enclosure
8. Base cover
9. On/Off/Speed switch
10. Meat grinder switch
11. Blender switch
12. Whisk switch
13. Dough switch
14. Release knob
15. Blender jar
16. Blender cover
17. Inner cup
18. Back cover
19. Beater,Dough Hook and Whisk Cover



Place Beater,Dough Hook and Whisk Cover (19) on top of Beater,Dough Hook and Whisk before attaching to mixer.

NOTE1: On / Off Speed switch (9) only operates when buttons 10,11, 12 and 13 are not in use. Buttons 10, 11, 12 & 13 work and adjust speed independently and automatically.

NOTE2: Back Cover (18) must be put back when Blender (15) is not in use or Mixer will not operate as there is a safety switch under cover (18).



**Blender Jar**

1. Inner cup
2. Blender Cover
3. Glass Jar
4. Sealing Ring
5. Blade Set
6. Base

**Meat Grinder**

1. Fixing Cap
2. Mincing Disc
3. Cutting Blade
4. Feed screw
5. Food tray

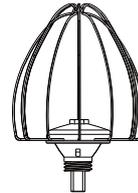
6. Meat Grind Tube
7. Sausage stuffer
- 2-1. Plastic plates for Pasta
- 2-2. Meat Grinding plates(Coarse, Medium & Fine)



Beater



Dough Hook



Whisk

1. The minimum capacity in the bowl should be 50ml when using the dough hook, beater or whisk.
2. The dough beater, mixer beater, Food mincer hopper plate, mixing tube and snake are not dishwasher safe. The accessories must be cleaned only in warm water and washing-up liquid.

**PLEASE NOTE: BLENDER JAR AND MEAT GRINDER & PASTA MAKER ARE OPTIONAL ACCESSORIES AND ARE SOLD SEPARATELY.**

## **TECHNICAL INFORMATION**

Voltage/frequency:	220-240V~50/60Hz (1200W)
Mixing bowl capacity:	5.5L
Blender capacity:	1.5L

## **BEFORE FIRST USE**

1. All parts of the stand mixer are to be thoroughly cleaned before being used for the first time. (See section: Cleaning).
2. Take out the required length of cable from the cable tidy on the base of the blender and connect the device to the mains supply.

## **ASSEMBLY OF THE BLENDER (OPTIONAL)**

1. Put the rubber sealing ring (4) on the inner edge of the blade set (5).
2. Put the blade set (5) and sealing ring (4) into the cup base (6).
3. Mount the glass jar (3) onto the cup base (6) and turn the cup base anti clockwise until it is tight.
4. Fix the blender cover (2) into the blender jar (3) by pressing down firmly. (Moisten the seal slightly for easier fit)
5. Insert the inner cup (1) into the opening of the blender cover (2), and turn it anti-clockwise to lock.

## **ASSEMBLY OF THE MEAT GRINDER AND PASTA MAKER (OPTIONAL)**

1. Insert the feeder (4) into the meat grind tube (6).
2. Attach mincing blade (3) onto feeder (4).
3. Select mincing disk - metal for meat, plastic for pasta and insert into fixing ring (1).
4. Screw the fixing ring (1) onto the meat grind tube (6).
5. Insert the meat fill plate (5) onto the meat grind tube (6).

## BEFORE FIRST USE

1. Flick the release knob (14), then lift the machine arm (16).
2. Put the mixing bowl onto the base, and twist to lock.
3. Fix the bowl cover (5) onto the mixing blade, then lock the blade into the machine.
4. Flick the release knob (14), then push the machine arm (16) down making sure it locks into place.
5. Plug the unit into the mains and select the mixing function required.
6. Repeat points 1-4 to dismantle the unit.
7. To test the blender, take off the back cover from the upper housing (16).
8. Pour a cup of water into the blender jar, fix the blender jar onto the machine, then push juice switch (11)
9. When complete, remove the blender jar, and put the back cover (20) back on to the machine.
10. Assemble the meat grinder as per the diagram on page 5.
11. Remove meat grinder cover from the front of the upper housing.
12. Insert meat grinder making sure it is locked into place.
13. Use meat grind switch (10) to see that the mincer is working correctly.
14. Remove the mincer from the upper housing and replace the cover.

## OPERATION GUIDE

### TO MIX OR KNEAD DOUGH:

1. Mixing suggestion. Mix flour and water in a ratio of 5:3. (Maximum amount of flour that can be used is approximately 1500g.)
2. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
3. The dough hook or mixer beater should be used.
4. Turn on On/Off/Speed switch (9), then press the dough switch (13).
5. Adjust mixing speed on On/Off/Speed switch (9).
6. For this procedure, the unit should not be used for more that 5 minutes continuously. If more mixing is required, let it cool down and then use it again.
7. When use the dough hook or beater or whisk, please ensure the minimum capacity in the bowl should be not less 50ml.

#### WHIPPING EGG WHITES OR CREAM:

1. Press whisk switch (12), whip the egg whites without stopping for about 5 minutes, according to the size of the eggs, until stiff.
2. Maximum quantity 24 eggs.
3. For whipped cream, whip 250ml fresh cream using the whisk button for about 5 minutes.
4. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
5. The egg beater should be used.
6. For this procedure, the unit should not be used for more than 10 minutes continuously. If more mixing is required, let it cool down and then use it again.

#### MIXING SHAKES, COCKTAILS OR OTHER LIQUIDS (BLENDER):

1. Mix the ingredients according to the recipe using the juicer switch (11).
2. Do not exceed the maximum quantity for the blender jar.
3. For this procedure, the unit should not be used for more than 10 minutes continuously. If more mixing is required, let it cool down and then use it again.

#### MINCING MEAT / SAUSAGE (MEAT GRINDER)

1. Cut all foods into pieces (Sinewless, boneless and fatless beef or pork is recommended, approximately size: 20mm x 20mm x 60mm) so that they fit easily into the hopper opening.
2. Connect the mincer making sure it is locked into place and press the meat grind switch (10)
3. Add the meat into the grinder and push down with the meat presser (1).
5. For this procedure, the unit should not be used for more than 10 minutes continuously. If more mixing is required, let it cool down and then use it again.

**PLEASE NOTE: BLENDER JAR AND MEAT GRINDER & PASTA MAKER  
ARE OPTIONAL ACCESSORIES AND ARE SOLD SEPARATELY.**



## **CLEANING AND MAINTENANCE**

1. Before cleaning, please ensure that the unit is switched off and unplugged from then mains.
2. Allow the unit to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough beater, mixer beater, Food mincer hopper plate, mixing tube and snake are not dishwasher safe. The accessories must be cleaned only in warm water and washing-up liquid.
7. The plastic accessories, Mixing bowl, egg beater, blender jar and blades inside, Must be cleaned with warm water and washing-up liquid or in dishwasher. Do not use any abrasive detergents..

## **ENVIRONMENT FRIENDLY DISPOSAL**



### **You can help protect the environment!**

Please remember to respect the local regulations:  
hand in the non-working electrical equipment to an appropriate waste disposal centre.





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# Professional Stand Mixer

The stunning Professional stand mixer is a must for any kitchen. The pre-programmed settings for mixing whisking, juicing and grinding combined with stepless speed control, overload protection and skid resistant feet make this mixer a breeze to work with. Combined with the blender attachment and meat grinder with pasta maker (sold separately), the Professional stand mixer is the ultimate kitchen appliance.





**Professional Four-Slice Toaster**

The ultimate toaster made with durable commercial grade die cast design, the Professional four-slice toaster is the ideal toaster for the modern family. 1600W, 4 control settings including reheat and defrost, removable bun warming rack and the innovative mica-board heating system for even toasting.

# Release your inner chef!



Whip up your favourite shakes and smoothies in an instant with the Professional 1.5L glass blender. With anti slip feet, ice crushing function, stainless steel blades and 3 speed operation this blender will be in constant use in any kitchen!

## Professional Blender





Professional  
Hand Blender

Stainless steel housing with rubberised ergonomic handle make this Professional hand blender a breeze to use. Whisk or mix to your heart's content with the variable 5-speed control and turbo function and mixer beaker with level markings.

## The Singer Professional Range



Professional Two-Slice Toaster

The Professional stainless steel two slice toaster is perfect for even toasting of all types of bread with its extra wide and deep self centring bread slots. Combined with the removable bun warming rack, high lift for removing smaller toasted items and soft eject crumb tray for easy cleaning, this is the ideal toaster.



This stunning professional 1.7L glass kettle is made from German Schott Glass. It has a unique see-through swivel lid, double sided water level indicator and features a striking LED blue light while boiling.

### Professional Glass Kettle

## Release your inner chef!



The Singer Professional Stainless Steel Kettle is a stylish addition to any kitchen. Featuring a transparent decorative lid with slow opening function, detachable filter for easy cleaning and anti-slip feet for the ultimate in safety.

### Professional Stainless Steel Kettle



# The Singer Professional Range

## Professional Griddle and Grill

The most versatile appliance in the kitchen! The Professional griddle and grill comes with interchangeable smooth and grill non-stick and dishwasher safe plates, independent griddle and grill temperature controls, and cool touch non-slip handles.



## Professional Food Processor

Complete with a storage drawer for the blades, 3.5L dry and 2L liquid bowls and 3 speeds including pulse, there is nothing this little beauty can't do!  
Chop, knead, dough, emulsify, slice, shred or french fry... The Professional food processor speaks for itself.





Release your inner chef!  
You don't have to be a world class chef to use the world's best products™

# The Singer Professional Range

