

AUS GUTEM GRUND
GRUNDIG

HAND MIXER

HM 6280

HM 6280 W



EN





SAFETY AND SET-UP

Please read this instruction manual thoroughly prior to using this appliance! Follow all safety instructions in order to avoid damages due to improper use!

Keep the instruction manual for future reference. Should this appliance be given to a third party, than this instruction manual must also be handed over.

- This appliance is intended for private domestic use only and is not suitable for professional catering purposes. It should not be used for commercial use.
- Do not use the appliance outdoors or in the bathroom.
- Check if the mains voltage on the rating label corresponds to your local mains supply. The only way to disconnect the appliance from the mains is to pull out the plug.
- For additional protection, this appliance should be connected to a residual current protection switch with a rating of no more than 30 mA. Please contact an electrician for advice.
- Do not immerse the appliance, power cord or power plug in water or in other liquids.
- Disconnect the power plug after using the appliance, before cleaning the appliance, before leaving the room or if a fault occurs. Do not disconnect the plug by pulling on the cord.
- Do not wrap the power cord around the appliance.
- Do not squeeze or bend the power cord and do not rub it on sharp edges in order to prevent any damage. Keep the cord away from hot surfaces and open flames.
- Do not use an extension cord with the appliance.
- Never use the appliance if the power cord or the appliance is damaged.

SAFETY AND SET-UP

- Our GRUNDIG Household Appliances meet applicable safety standards; if the appliance or power cord is damaged, it must be repaired or replaced by the dealer, a service centre or a similarly qualified and authorized service person to avoid any dangers. Faulty or unqualified repair work may cause danger and risks to the user.
- Do not dismantle the appliance under any circumstances. No warranty claims are accepted for damage caused by improper handling.
- Always keep the appliance out of the reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not leave the appliance unattended when it is in use. Extreme caution is advised when the appliance is being used near children and people with limited physical, sensory or mental capabilities.
- Before using the appliance for the first time, clean all parts. Please see details in the "Cleaning and care" section.
- Dry the appliance and all parts before connecting it to the mains supply and before attaching the accessories.
- Never operate or place any part of this appliance on or near to hot surfaces such as gas burner, hotplate or heated oven.
- Do not use the appliance for anything other than its intended use.
- Operate the appliance with delivered parts only.
- Do not use the appliance with damp or wet hands.
- Always use the appliance on a stable, flat, clean and dry surface.

SAFETY AND SET-UP

- Make sure that there is no danger that the power cord could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Position the appliance in such a way that the plug is always accessible.
- Hold the appliance by the handle only.
- Do not stick any foreign objects on the appliance.
- Do not touch any moving parts on this appliance. Wait until the appliance has come to a complete standstill. Make sure that long hair, loose clothing, jewellery and kitchen utensils are not near the appliance during use. These items could pose a danger, should they get caught in the mixer.
- While the appliance is in operation, do not put any objects into the moving parts. There is a risk of injury.
- To avoid splashes, place the whisk/dough hook completely into the food mixture before switching on the mixer.
- Do not use the appliance for anything other than its intended use. The Hand Mixer is designed for mixing and whisking food only.
- Never detach the beaters or dough hooks from the main body while the appliance is still connected to the power supply. Always disconnect the appliance from power supply first.
- Never clean the beaters or dough hooks under running water while they are still connected to the main body.
- Always protect the motor unit from water or excessive humidity.

AT A GLANCE

Dear Customer,

Congratulations on the purchase of your new GRUNDIG Hand Mixer HM 6280 / HM 6280 W.

Please read the following user notes carefully to ensure you can enjoy your quality product from GRUNDIG for many years to come.

A responsible approach!



GRUNDIG focusses on contractually agreed social working conditions with fair wages for both internal employees and suppliers.

We also attach great importance to the efficient use of raw materials

with continuous waste reduction of several tonnes of plastic every year. Furthermore, all our accessories are available for at least 5 years.

For a future worth living.

For a good reason. Grundig.

Beaters

By using beaters, you can prepare light batter mixture, eggs, egg whites, whipping cream, mayonnaise, puree, creams, sauces and pudding mixtures.

Kneading hooks

By using dough hooks, you can prepare heavy yeast dough and pastry dough, such as potato dough for making potato dumplings and potato pancakes.

Controls and parts

See the figure on page 3.

- A** Accessory release switch
- B** Speed control
- C** Turbo button
- D** Handle
- E** Accessory slots for beaters and dough hooks
- F** Beaters
- G** Kneading hooks

OPERATION

Preparation

- 1** Remove all packaging and sticker materials and dispose of them according to the applicable legal regulation.
- 2** Before using the appliance for the first time clean beaters and dough hooks (see the "Cleaning and care" section).

Operation

- 3** Make sure that the power cord has been disconnected from the wall socket and the speed control and accessory release switch **A** is set to speed 0 prior to attaching the beater or dough hooks to the mixer.
- 4** Insert the beaters **F** or kneading hooks **G** into the accessory slots for beaters and dough hooks **D** on the mixer until they lock into place.

OPERATION

Notes

- Insert dough hook **G** in the larger of the two accessory slots.
 - The beaters **F** can be inserted in either of the two accessory slots **E**.
- 5 Insert the plug into the wall socket.
- 6 Dip the beaters **F** or kneading hooks **G** into the food mixture before switching the hand mixer on.
- 7 Set the speed control **B** to the desired speed (1 to 4 speed settings).
- The appliance begins to operate.

Note

- Select a suitable speed level, depending on the type of food. While mixing, you can press the Turbo button **C** to briefly raise the speed level to the maximum speed. The speed of the Turbo button **C** corresponds to the level 4 of the speed control **B**.

Caution

- Here, the standard load means the added flour should be less than 900g in every time blend and the added water ratio should be around 72g of water for each 100g of flour.
- 8 After you finish operation, set the speed control **B** to speed 0. Disconnect the plug from the wall socket. Wait for the appliance to come to a complete standstill and then pull out the beaters/kneading hook from the food mixture.
- 9 Hold the beaters **F** or kneading hooks **G** with one hand and push the accessory release switch **A**.
- The beaters **F** or kneading hooks **G** will be released.

Caution

- Never press the accessory release switch **A** unless the speed control is on position 0 and the appliance is disconnected from the wall socket.

Hints and tips

- To avoid mixing egg shells in with the food already in the container, put them into a separate container first. Then add them to the mixture.
- Remember that climatic conditions, seasonal temperature differences, temperature and consistency of the ingredients could affect the preparation time necessary as well as the results.
- Always start blending on a low speed. Increase the speed gradually until you have reached the recommended speed for the food you are mixing.

Food	Butter and honey mixture
Amount	300g butter 550g honey
Preparation method	butter taken from the freezer (should be kept in the freezer min.4 hrs.and cut in pieces of size approx.10-15mm x 35-40mmhoney taken from the refrigerator (should be kept min.1 day).
Appr.Time	10 secs.

INFORMATION

Cleaning and care

Caution

- Never use petrol, solvents, abrasive cleaners, or metal objects and hard brushes to clean the appliance.
- 1 Turn the appliance off and disconnect it from the wall socket.
 - 2 Let the appliance cool down completely.
 - 3 Use a damp soft cloth to clean the exterior of the appliance.

Caution

- Never put the appliance or power cord in water or any other liquids and never hold them under running water.
- 4 Clean the beaters **F** or kneading hooks **G** with warm, soapy water. Then rinse the beaters or kneading hooks with clear water and dry them off thoroughly. The beaters or kneading hooks can also be cleaned in the dishwasher.

Note

- Before using the appliance after cleaning, dry all parts carefully using a soft towel.

Storage

- If you do not plan to use the appliance for a long period of time, please store it carefully.
- Make sure the appliance is unplugged and completely dry.
- Store the appliance in a cool, dry place.
- Make sure the appliance is kept out of the reach of children.

Environmental note

This product has been made from high-quality parts and materials which can be re-used and are suitable for recycling.



Therefore, do not dispose the product with normal household waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. This is indicated by this symbol on the product, in the operating manual and on the packaging.

Please consult your local authorities to find out where the nearest collection point is.

Help protect the environment by recycling used products.

Technical data



This product conforms to the European directives 2004/108/EC, 2006/95/EC, 2009/125/EC and 2011/65/EU.

Power supply: 220 V- 240 V~, 50/60 Hz

Power: 425 W

Technical and design modifications reserved.

FOR A GOOD REASON

GRUNDIG

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