

STIRLING[®]

Designer Collection

Hand Mixer



Quick Start Guide

Read the full instruction manual thoroughly before use. It contains comprehensive usage instructions and important safety advice. This Quick Start Guide only contains basic instructions.

Choose the attachments appropriate for the task to be performed.

- Beaters are for whipping eggwhites or cream and for mixing liquids, batters or lighter cake and biscuit doughs.
- Dough hooks are for kneading heavier doughs.
- Insert the tool with the washer into the slightly larger attachment socket and the tool without washer into the smaller socket. Push the tools firmly into the sockets, one at a time, making sure they click securely into place.

Recommended Speed Levels and Mixing Tools		
Speed Level	Tool	Mixing Task
1	Beaters or Dough Hooks	Stir/blend Use a low speed to fold ingredients into the mixture, for example, coconut, chocolate chips, nuts, cheese, etc., or to combine dry ingredients (such as flour and cocoa).
2	Beaters or Dough Hooks	Combine Use a medium low speed to incorporate dry ingredients into wet ingredients, for example, flour into liquids.
3	Dough Hooks	Blend heavier mixtures Use a medium speed to blend heavy mixtures, for example, short pastry, pasta dough, mashed potatoes, bread or pizza dough.
4	Beaters	Blend lighter mixtures Use a medium high speed to cream butter and sugar, prepare icings, fluffy frostings and mix lighter cake dough.
5	Beaters	Whip Use a high speed to whip cream, beat egg-whites, whisk eggs and create batters with a light, fluffy texture, such as for sponge cakes.
TURBO	Beaters or Dough Hooks	Extra Power Press the TURBO button from any speed setting for a short boost of extra power.

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For more information
please visit www.stirlingappliances.com.au
or call 1300 886 649

Model Number	2120C-BLK
Warranty	3 Years
Version	QSG-V3.0