

# STIRLING<sup>®</sup>

*Designer Collection*



## Hand Mixer

**Model Number 2120C-BLK**

**INSTRUCTION MANUAL**

**AFTER SALES SUPPORT**

**☎** **AUS** 1300 886 649

**✉** [info@tempo.org](mailto:info@tempo.org)

MODEL: 2120C-BLK PRODUCT CODE: 63410 12/2018



**E209**

# Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope you will enjoy using your purchase for many years to come.

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**STIRLING**<sup>®</sup>  
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# Warranty Details

## Hand Mixer

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REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/) TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

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The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



# General Safety Instructions

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

**Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:**

### Electrical safety and cord handling

- **Connection:** Only connect the fully assembled appliance to a readily accessible electrical wall outlet, and make sure that your outlet voltage and frequency correspond to the voltage stated on the appliance rating label.
- **Protect from moisture:** Do not place the appliance near a sink or basin so that the appliance, the mains plug and the power cord cannot accidentally come into contact with water. If the appliance, mains plug or cord falls into water, turn off the power immediately. Do not reach into the water!
- **WARNING: Do not immerse!** To reduce the risk of electrocution, never operate this product with wet hands. Never immerse the product, the mains plug and/or the power cord in water or other liquid.
- **Power cord:** Do not kink, squash or damage the power cord and protect it from sharp edges and heat. Do not let the cord hang over the edge of a table or benchtop; do not let it touch hot surfaces. Keep it out of children's reach.
- **Extension cord:** We recommend you do not use the appliance with an extension cord. But if you must use one, make sure it has the same technical specifications as the one of the appliance.
- **Cord handling:** Unwind the power cord completely for use. Run the cord in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- **Damage:** Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged in any manner. If the power cord is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid a hazard.
- **Switch off and unplug** the mixer from the outlet when it is not in use and before changing accessories. Grip the plug when disconnecting, do not pull the cord.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

# General Safety Instructions (Cont.)

## Usage conditions and restrictions

- **Domestic use only:** This appliance is intended for private domestic use only. It is not suitable for commercial, industrial or trade use. Do not use it outdoors.
- **Intended purpose:** This appliance is intended for mixing, kneading and beating foods in a domestic environment. Only use it for its intended purpose and as described in this manual. Any other use may expose you to danger and void the warranty.
- **Usage restriction:** The 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.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used near children.
- **CAUTION: Do not leave unattended!** Never leave the appliance unattended during use. Unplug it when you leave the room, even if it is just for a moment.
- **Accessories:** Do not use any accessory attachments that are not sold with the appliance. Only use one set of mixing tools at a time. Never fit tools with different functions at the same time (one dough hook and one beater).
- **Work environment:** Do not use the appliance where highly flammable gases are present, or where it is exposed to extreme temperatures, water or high humidity. Use the appliance on a stable, level, dry surface. Do not use it on a surface that can become hot, such as on a cooktop or near a gas stove.
- **Before use:** Before connecting the appliance to power, ensure the speed control is in the OFF position [ 0 ] and the appliance is correctly assembled. Failing to do so may expose you to danger and cause damage to the appliance.
- **Operating speeds and times:** The supplied beaters and dough hooks can be used on all speed settings. With either tool, do not allow the mixer to operate for more than 3 minutes continuously, otherwise the motor may overheat. After 3 minutes' continuous operation, allow the motor to cool for 5 minutes before reuse.
- **CAUTION: Switch off and disconnect the appliance before approaching parts that move in use!** Keep hands, hair, clothing as well as spatulas and other utensils away from the mixing tools during operation to reduce the risk of injury or damage.
- **Cleaning:** Remove the mixing tools from the appliance before washing them in warm, soapy water, or in a dishwasher. Allow the parts to dry thoroughly before reassembly.
- **Disconnect:** When you have finished, and before attaching or removing a tool, switch off and unplug the mixer. Grip the plug when disconnecting, do not pull the cord.
- **Misuse** of the product may result in potential injury and/or the risk of fire or electric shock. We accept no liability for any eventual damages or injury due to improper use, incorrect handling, or noncompliance with the instructions.

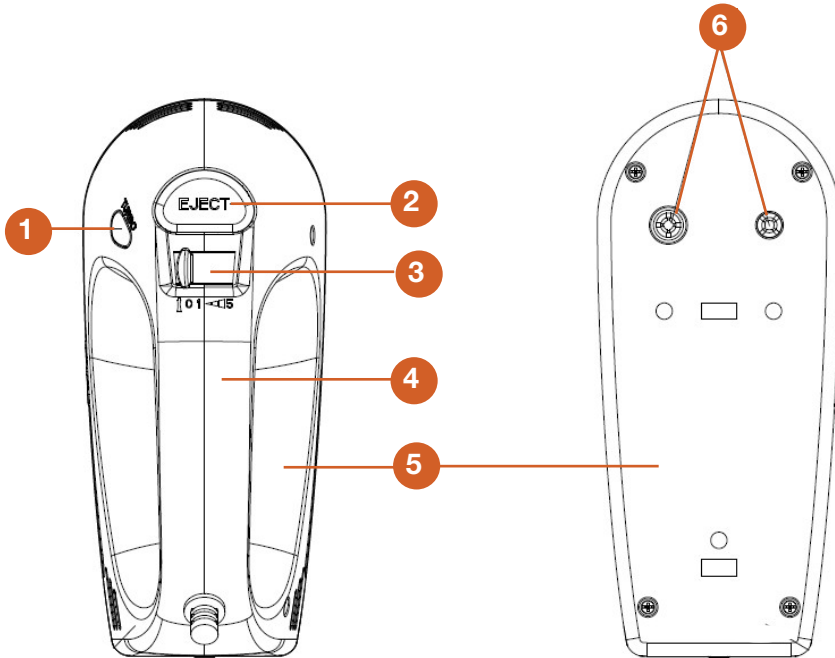
# Product Overview

## Scope of delivery

### A Hand mixer

Top view

Bottom view



- 1 TURBO button
- 2 EJECT button
- 3 ON/OFF and SPEED control
- 4 Handle
- 5 Motor housing
- 6 Attachment sockets

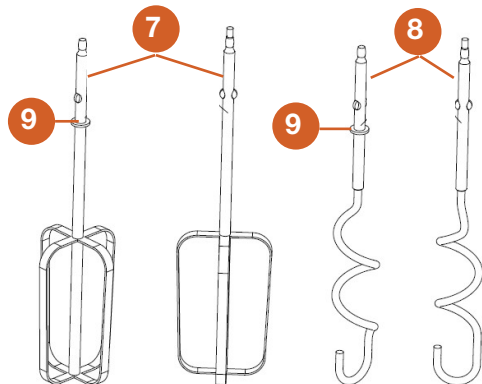
### B Attachments

- 7 Beaters
- 8 Dough hooks
- 9 Washers

### C Documentation (not shown)

- Instruction manual
- Quick start guide
- Warranty certificate

### Attachments



# Getting Started

## Before first use

- This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the packaging is to be disposed of, please recycle it where possible.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Inspect all parts of the appliance for visual damage. Unwind the power cord to its full length and inspect the cord and plug for damage. Do not use the appliance if the appliance or its cord have been damaged or are not working properly. In case of damage, contact our after sales support line for advice.
- Make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Overview, page 7, to familiarise yourself with the product and identify all parts. Pay particular attention to the safety instructions on the previous pages.
- Wash the beaters and dough hooks with a soft cloth or sponge in warm water and a little dish detergent to remove any dust from transport. Rinse with clean water and dry thoroughly.  
**CAUTION:** Never wash the hand mixer under water or immerse it in water or other liquid.

## Assembling the mixing tools

- Before assembling the mixing tools, ensure that the power cord is unplugged from the power outlet and the SPEED control is on the OFF [ 0 ] position.
- 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.



# Instructions

## Using the hand mixer

- Insert the appropriate mixing tools as described on the opposite page.
- Make sure the SPEED control is in the OFF [ 0 ] position, then plug the cord into an appropriate power outlet and switch on power to the outlet.
- Place the ingredients into a bowl suitable for mixing purposes. Grip the mixer firmly by the handle and position the tools in the centre of the food to be mixed.
- To start mixing, slide the SPEED control to a low setting.
- Once the ingredients are roughly mixed together, increase the speed as appropriate for the task. There are five speed settings plus a turbo button which, when pressed, increases the speed. See page 10 for recommended speed settings.

**CAUTION:** Do not stick spatulas, knives, metal spoons, forks or any other utensils into the bowl when the mixer is operating.

- If more ingredients need to be added during mixing, return the SPEED control to the OFF [ 0 ] setting and rest the appliance on its heel. Add the ingredients and then resume mixing, again starting with a slow speed.
- When mixing heavier dough it may be necessary to switch off the appliance occasionally, rest it on its heel and scrape the mixture with a plastic scraper from the walls back into the centre of the bowl.
- When mixing is completed, turn the SPEED control to the OFF [ 0 ] position and unplug the cord from the power outlet.
- If necessary, scrape any excess food particles from the beaters or dough hooks with a rubber or wooden spatula.
- While firmly pressing down the EJECT button to release the beaters/dough hooks, pull the tools out gently for cleaning.

**CAUTION:** Remove the tools only when the mixer is turned off and unplugged from the power outlet.

### SHORT OPERATION TIME

Do not allow the mixer to operate for more than 3 minutes continuously, otherwise the motor may overheat. After 3 minutes' continuous operation, allow the motor to cool for 5 minutes before reuse.

# Instructions (Cont.)

Recommended speed levels and mixing tools		
Speed level	Tool	Mixing task
1	Beaters or dough hooks	<b>Stir/blend</b> 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	<b>Combine</b> Use a medium low speed to incorporate dry ingredients into wet ingredients, for example, flour into liquids.
3	Dough hooks	<b>Blend heavier mixtures</b> Use a medium speed to blend heavy mixtures, for example, short pastry, pasta dough, mashed potatoes, bread or pizza dough.
4	Beaters	<b>Blend lighter mixtures</b> Use a medium high speed to cream butter and sugar, prepare icings, fluffy frostings and mix lighter cake dough.
5	Beaters	<b>Whip</b> 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	<b>Extra Power</b> Press the TURBO button from any speed setting for a short boost of extra power.

# FAQs and Troubleshooting Guide

If you encounter problems with your hand mixer, check in the table below for solutions to common problems. If none of the suggested solutions help you solve the problem, or if you experience any other problems with your hand mixer, do not try and manage them by yourself. Contact our after sales support centre for advice on repair or replacement.

Problem / Question	Solution / Answer
The mixer does not work.	Check and ensure that the appliance is properly connected to the wall outlet and that power is switched on at the outlet.
	Make sure that the power outlet is not defective, check it with another appliance, or use a different outlet.
	Check and ensure that the speed control is set to the appropriate mixing speed (between 1 and 5).
The mixer stops during operation.	Make sure your mixing bowl is not overfilled, especially when preparing heavier mixtures. If the bowl is too full, the motor may overheat and stop working. In such a case, switch off and unplug the appliance and remove some dough from the bowl. Wait for at least 30 minutes and then continue processing half of the dough until ready, then process the remainder separately.
Can I process hard ingredients with the hand mixer?	This appliance has no cutting blades and is not suitable for cutting or grinding ingredients. However, you should be able to mix small quantities of hard ingredients (such as chocolate chips or nuts) into a dough, if your recipe includes them.
Can I mix hot ingredients?	While the appliance is able to mix cold or hot ingredients, you must take special care when mixing hot ingredients to avoid getting burnt from hot food splashing out of the bowl. Make sure you do not fill the container very high.
Are the tools dishwasher safe?	Yes, the dough hooks and beaters may be washed in a dishwasher.

# Other Useful Information

## Cleaning and maintenance

### CAUTION!

- **Unplug:** Before cleaning (and before attaching or removing tools), make sure the appliance is switched off and disconnected from the power supply.
- **Do not immerse:** Ensure that no liquid enters the housing. Never immerse the appliance in water or other liquid, or hold it under running water.
- **No harsh cleaners:** Do not use any sharp, abrasive, alkaline or any other harsh cleaning agents on any part of the appliance.

### Cleaning the motor unit

- Clean the housing with a dry or slightly damp cloth only. If necessary, add a little mild detergent on the cloth. Wipe the appliance dry with a clean cloth.
- If necessary, wipe any food particles from the power cord.

### Cleaning the mixing tools

- Wash the mixing tools in warm, soapy water. For ease of cleaning, rinse the accessories immediately after use.
- If necessary, soak the mixing tools in warm, soapy water to soften stubborn food remnants for easy removal during the wash.
- Allow the parts to dry thoroughly before reassembly.
- The dough hooks and beaters may also be washed in a dishwasher.

### Storage

Store the clean and dry appliance in a dry, clean place that is not accessible to children. Storing it in the original packaging will keep it protected from dust.

### Service, repair and spare parts

- The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. Trying to repair the appliance yourself, undertaking incorrect repairs or making any modifications to the appliance or the power cord will expose you to considerable danger and will void your warranty. If your hand mixer requires repair or service, contact our after sales support centre for advice.
- Our after sales support centre stocks spare beaters and dough hooks for the hand mixer. To purchase a part, call the centre on 1300 886 649 or email us at [info@tempo.org](mailto:info@tempo.org)

# Other Useful Information (Cont.)

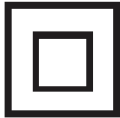
## Technical specifications

Power	350W*, 220–240V~, 50-60Hz
Speed control	5 speeds plus Turbo button
Dimensions (assembled)	approx. 21cm (L) x 29cm (H) x 9cm (D)
Weight (excluding / including tools)	approx. 1.1kg / 1.2kg
Accessories	1 set of beaters
	1 set of dough hooks

\* Power achieved with a load of 2000g flour and 1300mL water, mixed on speed setting 5 for a maximum time of 3 minutes.

## Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.14.



### DOUBLE INSULATION

This symbol indicates that the appliance has been designed in such a way that it does not require a safety connection to electrical earth (ground).



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

## NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

## Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

# Recipes

## Carrot Cake

### Ingredients

- 2 cups Self-raising flour, sifted
- 1 tsp Allspice
- 1 tsp Ground cinnamon
- 1 cup Brown sugar
- 2 cups Grated carrot
- 1 cup Chopped walnuts (or pecan nuts)
- 1 cup Vegetable oil
- 3 Eggs

### Method

- Preheat a conventional oven to 180°C (fan-forced 160°C). Grease a loaf pan and line the base and sides with baking paper.
- In a large mixing bowl, combine the sifted flour and spices, sugar, carrot, nuts, oil and egg.
- Using the beaters, start mixing the ingredients on a medium speed setting, then increase the speed until thoroughly combined.
- If the mixture sticks to the sides of the bowl, stop the mixer and scrape the mixture off the sides back into the centre, then resume mixing.
- When the dough is properly mixed, stop the mixer and unplug it. Spread the dough into the prepared pan.
- Place the cake into the oven and bake for about 75 minutes, keeping an eye on it while it is baking. If it browns too quickly, cover the pan loosely with aluminium foil. The cake is baked when a skewer inserted into the centre comes out clean.
- Let the cake cool in the pan for 10 minutes before turning it out onto a wire rack. When cool, spread frosting on top, if desired, and add a few walnuts.

### Cream cheese frosting

- 125g Cream cheese
- 2 tsp Lemon rind, grated
- 1½ cups Icing sugar mixture
- Walnuts, to decorate

- Add the cream cheese and lemon rind into a mixing bowl and beat until combined using the beaters.
- Gradually add the icing sugar and beat until smooth.

# Recipes (Cont.)

## Basic Butter Cake

### Ingredients

- 185g Unsalted butter or margarine, softened
- 1 cup Caster sugar
- 1 tsp Vanilla essence
- 1 pinch Salt
- 3 Eggs
- 2 cups Self-raising flour
- ¼ cup Milk

### Method

- Preheat a conventional oven to 200°C (180°C fan-forced) and grease a 20cm cake tin.
- Place the butter, sugar, vanilla and salt in a large mixing bowl.
- Using the beaters, start mixing the ingredients on a medium speed setting, then increase the speed until the mixture is smooth and creamy.
- If the mixture sticks to the sides of the bowl, stop the mixer and scrape the mixture off the sides back into the centre, then resume mixing.
- Add the eggs, one at a time, and beat well after each addition.
- Sift the flour over the mixture and mix, on low speed, while gradually adding the milk.
- When the dough is properly mixed, stop the mixer and unplug it. Spread the dough into the prepared cake tin and bake in a moderate oven for approximately 50-60 minutes, or until it is cooked through and skewer inserted into the centre comes out clean.
- Cool the cake in the tin for a few minutes before turning it out onto a wire rack to cool completely.

You can modify the basic butter cake mix by adding different extras or flavourings (cocoa, choc chips, sultanas, nuts) at the end.

# Recipes (Cont.)

## Chocolate Orange Cake

### Ingredients

- 150g Self-raising flour
- 1 pinch Salt
- 1 tsp Baking powder
- 50g Cocoa powder
- Juice and grated rind of 1 large orange
- 175g Unsalted butter or margarine
- 175g Caster sugar
- 3 Eggs

### Method

- Preheat a conventional oven to 180°C (160°C fan-forced). Grease two round cake tins (20cm Ø) and line the base and sides with baking paper.
- Sift the flour, salt, baking powder and cocoa into a large mixing bowl. Add 1 tablespoonful of the orange juice, orange rind, butter, sugar and eggs.
- Using the beaters, start mixing on a medium speed setting, then increase the speed until the mixture is pale and fluffy.
- Divide the mixture between the cake tins, making a well in the centre of each cake.
- Bake the cakes in a preheated oven for 20-25 minutes until springy to the touch.
- Remove cakes from the oven, allow to cool in the tins, then turn onto a wire rack. When the cakes are completely cool, pierce them with a skewer and spoon the remaining orange juice over the cakes and let it soak in.

## Chocolate-orange ganache

350g orange-flavoured chocolate

300ml cream

- Chop the chocolate and place it in a saucepan with the cream. Bring to the boil without stirring, then remove from heat. Allow to stand for 10 minutes until the chocolate has melted, then stir until smooth. Leave to cool until it is stiff enough to spread onto the cake.
- Sandwich the two cakes together with a third of the ganache, then spread the rest over the top and sides of the cake.



# Recipes (Cont.)

## Creamy Chocolate Dessert

### Ingredients

200mL	Fresh pure cream
150g	Dark cooking chocolate
3	Eggs
50–60g	Sugar
1 pinch	Salt
1 packet	Vanilla sugar
1 tbs	Cognac, brandy or rum (optional)
	Chocolate flakes for decoration

### Method

- Add the cream to a large mixing bowl.
- Using the beaters, start whipping the cream on a medium speed setting, then increase to high speed and whip until stiff.
- Place the whipped cream in a separate bowl and refrigerate.
- Melt the cooking chocolate in accordance with the instructions on the packet, either over simmering water or in the microwave.
- While the melted chocolate is cooling, add the eggs, sugar, vanilla sugar, alcohol (optional) and salt to a clean mixing bowl and start mixing, using the beaters, on a low speed until light and fluffy.
- Add the melted chocolate and stir in evenly on a medium speed.
- Leaving a little of the whipped cream for decoration, add the remaining cream to the chocolate mixture and stir in briefly.
- Cover the bowl with cling wrap and chill in the refrigerator.
- Serve decorated with cream and chocolate flakes.

# Recipes (Cont.)

## Basic Pizza Dough

### Ingredients

200mL Lukewarm water

25g Yeast

1 tsp Salt

Optional: ½ tsp dried onion or garlic powder, or dried herbs to taste

Splash of extra virgin olive oil

300g Flour

### Method

- Combine the water, yeast, salt (and any optional flavouring ingredients) in a large mixing bowl.
- Using the dough hooks, start mixing the ingredients gently on a low speed setting until the yeast dissolves.
- Add the oil and the flour and continue mixing until the dough becomes elastic and starts to pull away from the bowl. Then increase the mixing speed and mix until the dough is sticky and smooth.

**NOTE:** Do not mix continuously for more than 3 minutes at any one time.

Should a longer mixing time be required, let the machine rest for at least 5 minutes before using it again.

- Grease a large metal bowl with olive oil. Form the dough into a ball, transfer it to the bowl and cover it with plastic wrap and a towel. Let the dough rise in a warm place for about 2 hours, or until it doubles in size (in hot, humid conditions this may take less time).
- After rising, briefly knead the dough for a few minutes with a little olive oil. For a thin crust, divide the dough in half and roll out the pizza crust on a lightly floured surface to fit your pizza stone, tray or pizza maker. For a thicker crust, stretch out all the dough with your hands and roll until it is the size of a large pizza pan.
- Preheat your oven to its maximum temperature, or preheat your pizza maker according to the instructions. Spread a sauce and/or cheese over the base, add your toppings and finish with a sprinkling of grated mozzarella cheese. Do not use too much filling on the pizza.
- Bake the pizza until the base is crisp and the topping hot and melted.



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# **Repair and Refurbished Goods or Parts Notice**

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Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

**Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.**

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252  
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086  
Tempo Help Desk: 1300 886 649 (Aust)  
(Operating Hours: Mon-Sat 09:00am to 06:00pm AEST)  
Email: [info@tempo.org](mailto:info@tempo.org)





## Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

## Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 for advice.

For an electronic copy of this manual, go to [www.stirlingappliances.com.au](http://www.stirlingappliances.com.au) and download a copy.

### Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	18 July 2016	Original release (Ambiano)
V2.0	11 August 2017	Second release (Stirling)
V3.0	10 August 2018	Third release