

mixSy[®]
by Zepter

VO-022-K



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INSTRUCTIONS FOR USE

Instructions for use



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Dear Customer,

We congratulate you on buying the MixSy all-purpose mixer. MixSy is so versatile and has become an indispensable companion in kitchens on all 5 continents. It is ideal for daily kitchen chores, small and not-so-small. MixSy is handy, because it's ergonomically designed. It is no trouble even for small hands to use and is also suitable for left-handers. MixSy is a high-quality precision product, which we are proud to distribute.

Before using

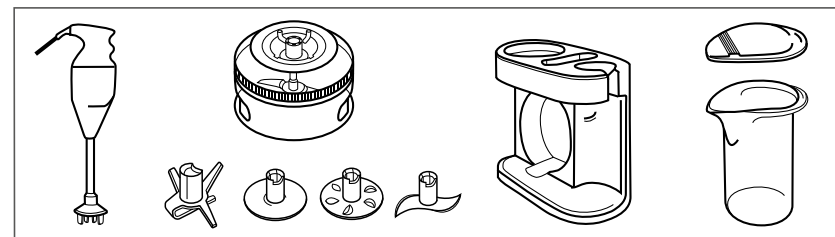
Please read all the information given in these instructions for use very carefully. It gives you important tips about the use, safety and the care of the appliance. Keep these instructions carefully and pass them on to the next user. The appliance may only be used for its intended purpose, according to these instructions for use.

Safety regulations for MixSy

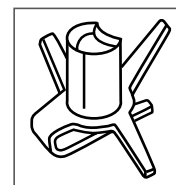
Pay attention to the safety instructions

- To protect against electric shock, do not put the main body, cord or electrical plug of the MixSy in water or other liquid. Only the blending shaft has been designed for immersion into water or other liquids. If the device falls into liquid, **unplug the device from mains firstly** and remove it immediately.
- The appliance should only be plugged in to AC connections with a voltage corresponding to the identification plate on the appliance.
- Always unplug from main power supply when the MixSy is not in use, before putting on or taking off attachments and before cleaning.
- An electrical appliance is not a child's toy. Children do not recognise the dangers which can arise when handling electrical appliances. So keep it out of reach of children both when using and storing.
- 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.
- Children should be supervised to ensure not to play with the appliance.
- Do not allow children to use the blender without supervision.
- Accessories, other than those supplied with the appliance, shall include instructions for their safe use.
- Do not put the appliance down on hot surfaces or near open gas flames, to be sure that the housing does not start to melt.
- Avoid contacting with moving parts.
- Never immerse main body in water or other liquids. Only metal blending shaft is designed for immersion in to liquids.
- Do not clean the appliance in the dishwasher. Clean the main body only with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface. To clean the blending shaft, wash by hand in hot water using mild detergent.
- Switch off and unplug the appliance when you handle the cutter guard or the working parts, as for example when cleaning the appliance under running water and when exchanging the attachments.
- Only switch on the appliance when the mixer is in the receptacle.
- MixSy is fitted with a safety switch, which prevents it being put into operation by mistake and which switches off straight away when pressure on the switch is released.
- Pull out the plug when something goes wrong during use and also after use.
- Never pull out the plug with wet hands.
- Never carry or pull the appliance by the cable.
- Do not pull or wedge in the cable over sharp edges.
- Do not lay or hang the cable over hot objects or open flames and protect it from heat or oil.
- The appliance should not be started up when: the appliance, the housing or the cable is damaged, a fault is suspected after it has been dropped, or a similar mishap has occurred. In such cases the appliance should be sent to a Zepter Service Centre.
- Repairs may only be carried out by Zepter Service Centre. Considerable danger may arise for the user through repairs by unauthorised persons.
- If the appliance is used for other purposes than those for which it is intended, if it is incorrectly operated or repaired by unqualified persons, no responsibility can be accepted for any damages which occur. In such a case the guarantee becomes invalid.

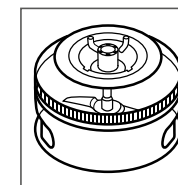
Description of appliance



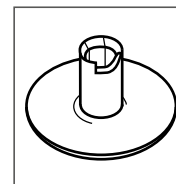
Accessories



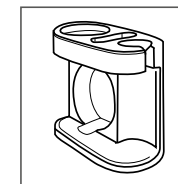
Mincer



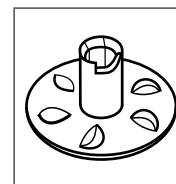
Processor



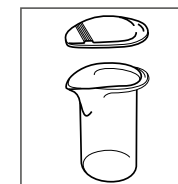
Beater



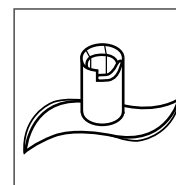
Cassette



Whisk



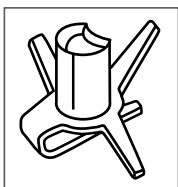
Polycarbonate jug



Meat-mincer

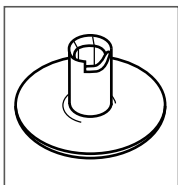
The accessories described above belong to the relevant model. Please check the contents of the package.

Working parts



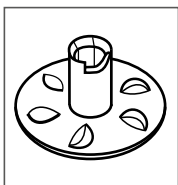
Mincer

Chops up, minces, purees raw and cooked vegetables, fruit berries, baby food, cooked meat, frozen fruit for fruit ice-cream, jam, and even crushes ice-cubes. Blends soups and sauces. Mixes cake and pancake doughs. For all heavy ingredients.



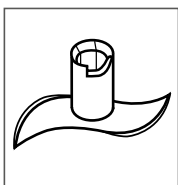
Beater

Beats, whips, blends egg-whites and cream. Is used to whip up soups and sauces. For everything which should be light and fluffy.



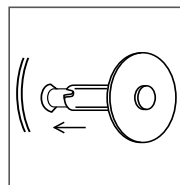
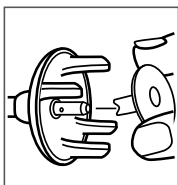
Whisk

Stirs and mixes shakes, drinks, purees, salad sauces, mayonnaise. For all mixtures with a thick or creamy consistency.



Meat-mincer

Cuts, chops and minces meat (raw or cooked), as well as vegetables with coarse fibres.



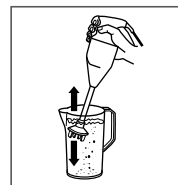
Please push cutter blade into shaft until small pin on shaft and hole of cutter blade are connected as in image shown.

Applications/handling



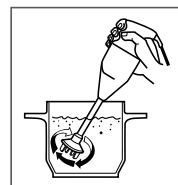
Wrist movement

Whilst processing, use a light swivelling motion from the wrist draw MixSy up a little and let it fall again on the ingredients (do not press or pound). The fineness of the result depends on the length of processing.



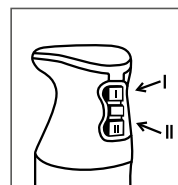
Drawing up

Rest the MixSy for a few seconds on the bottom of the jug. Then hold it at an angle and draw it up slowly against the side of the jug. When the ingredients no longer are drawn with it put it back on the bottom and repeat the process until the ingredients are whipped to the required stiffness.



Blending

Dip MixSy at an angle to the ingredients, switch it on and blend. Before removing the appliance from the ingredients. Switch it off to prevent splashing. Tip whilst working: hold your free hand over the top of the jug to prevent ingredients spraying out.



Switch positions

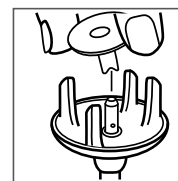
Speed I for all light airy dishes and small amounts.
Speed II for all viscous, firm ingredients and large amounts.

Recommended usage time: 5 minutes

Please switch the appliance off for 10 minutes after 5 minutes of uninterrupted use.

Attention! Never immerse main body in water or other liquids. Only metal blending shaft is designed for immersion in to liquids.

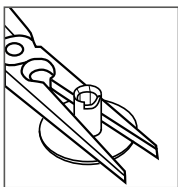
Putting on and changing the attachments



Push the attachment as straight as possible on to the stub in such a way that the drive pin on the stub fits exactly into the small recess in the socket of the attachment. The attachment is designed to make this process easy. The attachment is removed by simply pulling it off from the stub.

⚠ Caution: Make sure the appliance is switched off, the motor has stopped completely and the MixSy is unplugged from the mains before putting on or taking off attachments.

Attention! Blades of all accessories are SHARP! Handle carefully when removing, inserting and/or cleaning.

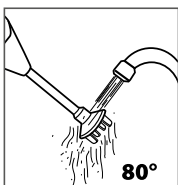


It can happen that the attachments in time no longer fit so firmly on the shaft. In this case simply press the spring blades lightly together with a pair of pliers.



Receptacles

You can work in any receptacle, even directly in a pan on the stove. Use small receptacles for small amounts and large receptacles for larger amounts. Narrow, high receptacles are more suitable for working in than wide, shallow ones.



Cleaning and care

Caution! Switch off the device and unplug from mains before cleaning. Blades are SHARP! Handle carefully when removing, inserting and/or cleaning.

Cleaning is very easy.

Remove carefully detachable attachment from the blending shaft and clean the blade and the shaft after every use under running water.

Wash the blending shaft and blade by hand in hot water using mild detergent.

Clean the main body with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface.

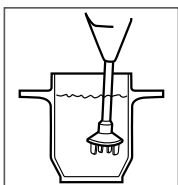
If bits of food stuck to MixSy, immerse blending shaft in a jug with hot water and switch it on. Take care that main body does not come in contact with water.

Important: clean the appliance as soon as you have finished working, to prevent the drive shaft getting clogged.

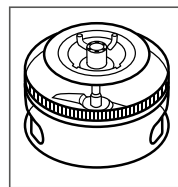


The MixSy will function better if you oil it every few months. For this use an acid-free oil (e.g. Vaseline oil). Hold the MixSy upside down with the cutter guard facing you. Put 2 or 3 drops of oil on the drive shaft and switch on the appliance for 2 to 3 minutes. Afterwards rinse the appliance in hot water.

What can be done...



If the drive shaft of your appliance no longer rotates? When you have not used your appliance for some time, the drive shaft may get stuck due to minute food residues which have hardened and are now blocking up the lower shaft bearing. Place the operative part of the appliance for 5 to 10 minutes in a jug with hot water. then switch it on. In general the appliance will then work again; if not, just try to free the shaft carefully with a pliers.



The processor

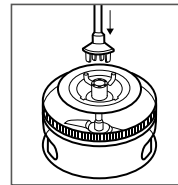
Grinds, grates and chops nuts finely including almonds, herbs, grains and cereals, chocolate, cheese, sugar (for powdered sugar), spices, bread (for bread-crumbs), coffee beans, onions, garlic, horse-radish, parsley, hard-boiled eggs for garnishes.

Tip: only process dry ingredients. Chocolate should be firm when it is ground. Never put too much into the processor, as it can get blocked.

The processor cleaning

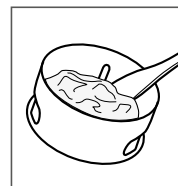
To simplify cleaning, rinse the the bowl blade and the processor lid immediately after use, so that food won't dry onto them. For washing, the foot of the processor can be detached from the bowl. Press apart both catches simultaneously at the bottom. After washing, replace the bowl in the processor foot and press together.

Caution! Blades are SHARP! Handle carefully when cleaning.



Caution: Before you press the START button, close the lid tightly and place MixSy into the processor. Make sure it is in the correct position. Do not connect the running mixer with the processor. Always use the processor at Speed level II.

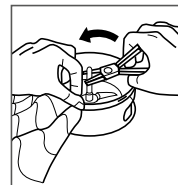
Caution: During the operation with meat, nuts, almonds, chocolate and other hard material, please never operate this appliance with processor filled to more than its maximum indicated level.



Removing processed food

Switch off the appliance. Remove the MixSy from the processor. Open the lid and remove processed food from the bowl with spatula.

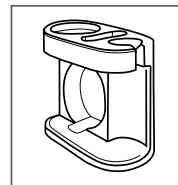
Caution! The blade are SHARP! Pay attention when removing processed food.



Exchanging the processor blades or coupling

Hold the blade firmly with a cloth and twist the coupling with pliers anti-clockwise. Now you can replace the blade or the coupling if they are faulty.

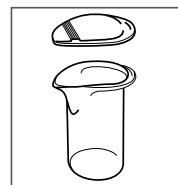
Caution! Blades are SHARP! Handle carefully when changing the blades and during manipulation.



Storage

The Cassette can be fixed on the wall or placed on the working surface. The MixSy should always be placed close to hand where you work (preferably between the stove and the sink).

The more handily MixSy is placed, the more often it gets used.



Jug

Capacity: 800 ml

Made of polycarbonate: shock, break and heat resistant up to 150°C, suitable for use in freezers and microwave ovens, non toxic and dishwasher safe.

Technical details

Motor	230-240 VAC, 50 Cycle
Power input	170W
r.p.m.	11,000/16,000 rev/min
Insulation	double sleeving
Interference suppression	EN 61000-3-2:2006 EN 61000-3-3:1995+A1:2001+A2:2005 EN 55014-1:2006 EN 55014-2:1997+A1:2001
Switch	safety switch with impulse contact
Total length	33 cm
	Weight 925 g
Cable coiled	1.5 m
Mechanical and electrical safety	EN 60335-1:2002+A11+A1+A12+Corr+A2:2006 EN 60335-1/A13:2008 EN 60335-2-14:2006+A1:2008 EN 62233:2008
Material and housing	All material parts are rust-proof, tasteless and resistant to corrosive foodstuffs.

Official test marks



Distributor: HOME ART & SALES SERVICES AG

Country of origin: KOREA

Under Product category:

We reserve the right to make technical alterations.

Warranty

This appliance can be only be assigned to the functions it has been designed for, i.e. food processing. The manufacturer cannot be held responsible for any damage deriving from improper, incorrect or unreasonable use.

All our appliances have undergone strict inspection test and are guaranteed against manufacturing defects. The guarantee starts from the date of purchase. The date of purchase is the date shown on the invoice issued by the dealer upon the delivery of the appliance. Evidence of original purchase is required for warranty services, so it is important to keep your sales receipt.

The warranty period is applicable according local country law and regulation in force.

The manufacturer undertakes to repair or replace cost-free within the warranty period those parts that prove to have manufacturing defects. Those defects that are not clearly attributable to either material or the manufacturing will be exanimate at one of ZEPTER Service Centre or at our headquarters and charged according to the outcome.

The warranty is only valid if:

- The device shows material or manufacturing defects.
- No signs of breaking by the customer or the presence of no original pieces fit by other people had been found.
- Only original accessories had been used.
- The MixSy has not been overloaded or crashed.

The warranty does not include:

- The parts which can be normally wear out.
- The damages caused by transport, inadequate use, negligence and/or incorrect use.
- The machine has been tampered with.
- The machine has been used for unintended purposes.
- Safety regulations were not respected and do not follow the instructions in the User Manual.
- Any damages to the product resulting from repairs and/or maintenance done by unauthorized repair centre.

This guarantee does not affect the consumer's statutory rights under applicable national legislation in force, nor the customer's rights against the retailer arising from the sales/purchase agreement.

In the absence of applicable national legislation, this guarantee will be consumer's sole and exclusive legal remedy, and the manufacturer shall not be liable for any incidental or consequential damages for breach of any express of implied guarantee of this product. The liability of manufacturer is limited to and shall not exceed the purchase price of the product actually paid by the consumer.

⚠ Attention! If, after the purchase of the product, its label with serial number has been removed or is not recognizable, the manufacturer reserves the rights to refuse the warranty service.

If you have any comments or questions concerning the functioning of the machine or warranty, please contact your ZEPTER Sales Representative.

Recipes

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Soups

Quick vegetable soup

1 boiled potato
 1 carrot. 1 tomato
 A small piece of sweet pepper,
 celery, cucumber, etc., as desired
 1 bouillon cube

Put all the ingredients into a mixing beaker. Chop them up with the MINCER to the required degree of fineness. Add boiling water and quickly mince again.

Tomato soup

500 gr. tomatoes
 1 ltr. water
 1 onion
 45 gr. flour
 20 gr fat
 Salt, pepper, paprika to taste

Braise the coarsely chopped onion in the melted fat. Add flour and cook briefly with the tomatoes, cut in quarters. Add water and chop all together with the MINCER. Season to taste and add cream if desired.

Sauces

Mayonnaise

1 egg (or 1 egg yolk)
 1 tsp. lemon juice
 1 tsp. herb vinegar
 1 pinch salt
 1 pinch pepper
 1½ - 2 cups oil
 1 tsp. French mustard

Put all the ingredients except the oil in a jug (not too large) and blend well with the WHISK. Then add the oil in a thin, steady stream (not drop by drop), processing all the time, until the mayonnaise has reached the required consistency. To achieve perfect results, all ingredients should be at the same temperature.

Another method

Put all the ingredients, of which at least a quarter should be oil, in a tall, narrow jug. Stand the mixer with the WHISK attachment for at least 5 seconds on the bottom of the jug and let it run. When all the ingredients are well blended with the oil, hold the jug at an angle and slowly work from the bottom of the jug to the top. Repeat until the proper consistency is reached

Sauce Rémoulade

2 hard-boiled eggs
 1 raw egg-yolk
 1/8 ltr. oil = 0.125 ltr
 2 tbsps. vinegar or lemon juice
 1 tsp. French mustard
 1 small onion
 1 tbsp. capers
 2 small gherkins
 1 - 2 anchovies (soaked)
 Mixed herbs
 1/8 ltr. sour cream = 0.125 ltr.

Use the WHISK to beat up the egg-yolk, oil and salt till frothy. Then use the MINCER to chop up all the other ingredients into the mixture. Serve with cold roast. fish, etc.

Salad sauce for lettuce, endive, lamb's lettuce and cucumber salads

1 - 2 tbsps. salad oil
 1 tbsp. lemon juice or vinegar
 1 pinch salt
 2 tbsps. sour cream
 1 onion
 1 tsp. chopped herbs
 1 pinch sugar

Put all the ingredients in a tall, narrow jug and process well with the MINCER, so that the herbs and onion are very finely chopped. Pour over the prepared salad and toss.

Herb butter according to season

About 2 handfuls of herbs
 Lemon juice
 3 tbsps. butter

Wash the herbs thoroughly. If parsley is used, remove the long stems. Then put the herbs in a tall jug, pour lemon juice over them and chop everything with the MINCER. Add

the butter cut in small pieces (not too hard), process everything with the MINCER and add salt to taste.

Vegetables, potatoes

Mashed potatoes

1 kg. peeled and boiled potatoes
About 3/8 ltr. hot milk = 0.375 ltr.
30 gr. butter
Salt
Nutmeg to taste

Mash the cooked potatoes with the WHISK (do not switch on the mixer). Then add hot milk, salt, nutmeg and butter. Now switch on the mixer and process until a smooth consistency is achieved.

Puddings, cakes, ices

Apple foam

4 apples
1 tbsp. sugar
2 egg-whites
Juice of 1 lemon

Core, peel and quarter the apples, put them in a tall jug and sprinkle them with lemon juice, so that they keep their colour. Add sugar and chop everything with the MIXER. Then change to the BEATER attachment add the egg-white and beat until frothy.

Vanilla cream cheese pudding

1 packet vanilla custard powder
250 gr cream cheese
1/2 ltr.milk
3 tbsps. sugar
1 small packet vanilla sugar

Make a custard with the powder, 1/2 ltr.milk and 1 tbsp. sugar Allow to cool. Use the BEATER to combine the cheese with the vanilla sugar and 2 tbsps. sugar, then beat these into the cool vanilla custard. This recipe can be varied by the addition of fruit.

Chocolate pudding

150 gr. butter
1/4 ltr.milk
125 gr. flour
100 gr. sugar
150 gr. grated chocolate
6 eggs
1 small packet vanilla sugar
1 pinch salt

Warm up milk, butter, salt and 1 tbsp. sugar to boiling whilst stirring with the BEATER. Add the flour and carry on stirring until the mixture reaches a dropping consistency. Leave to cool for a few minutes, then stir in the grated chocolate, the remaining sugar, vanilla sugar and the egg-yolk. Beat the egg-white with the BEATER and fold it carefully into the mixture with the mixer switched off. Put the mixture into a prepared mould and cook it in a bainmarie for 25 to 30 minutes. Unmould it carefully and serve with thick chocolate sauce.

Fruit ice

About 200 gr. frozen fruits (chopped apple, strawberries, raspberries, etc.)
6 tbsps. cream (or cream cheese or jogurt).
Sugar, diet sweetener or honey

Chop up the slightly thawed fruits, cream (cream cheese), sugar (sweetening) with the MINCER in the mixing jug, always twisting the mixer slightly from the wrist. Serve the fruit ice immediately or refrigerate.

Coffee foam

1 tbsp. instant coffee
2 tbsps. sugar
1/8 ltr.cold water = 0.125 ltr.
1 or two ice cubes if desired
A little rum

Put the cold water and powdered coffee in a jug. Put on the BEATER attachment, stand the mixer on the bottom of the jug and switch on speed 1. Hold the mixer at an angle and keep it touching the bottom until the contents of the jug begin to foam. Then switch to speed 2 and pull the contents slowly upwards (as far as they will go). Repeat this procedure (up and down) until the contents become stiff. Add 2 tbsps. sugar and a few drops of rum and stir with the mixer switched off.

Plain cake

250 gr. sugar
4 eggs
1 small packet vanilla sugar
Juice of half a lemon
200 gr. butter or margarine
1 cup milk
500 gr. flour
1 small packet baking powder (15 gr.)
Grated peel of half a lemon

Put the sugar, eggs, lemon juice and lemon peel into a mixing jug (tall and narrow if possible). Then cut up the butter or margarine into small pieces, which should not be too cold or hard. Process all these ingredients thoroughly with the MINCER for about 2 minutes. Then add the milk, flour and baking-powder.

Continue processing for another 3 minutes. After about 5 minutes the mixture will be ready to be put into a well-greased baking tin and baked at medium heat. Dust the cake with icing sugar when baked.

Whipped cream

Whipping cream
Sugar

The cream should be as cold and as fresh as possible, preferably not more than one day old. Pour it into a tall, narrow, dry jug. Put the BEATER attachment on the mixer and hold it in the cream. Switch on. While the mixer is working, draw it slowly at an angle towards the rim. Repeat this motion carefully. Occasionally hold the beater just under the surface. By holding the beater at an angle, air is beaten into the liquid with every turn. Do not work too quickly. In a short time you will have finely aerated whipped cream, which will keep its shape. Add the sugar only at the end. When the machine is switched off, tap it on your hand to get all the cream into the jug.

Diet «whipped cream»

1/2 ltr. skimmed milk (if possible with less than 1.5% fat content)

Put the half-frozen milk in the jug. Hold the mixer with the BEATER on the bottom of the jug for a few seconds without moving it and let it run. Then slowly draw the contents up towards the rim of the jug. Repeat this process (drawing up and down) until the milk is stiffly whipped. Add sugar or sweetener. Serve at once, because otherwise the milk loses its stiffness. Use only skimmed milk, and add if you like a pinch of salt or lemon juice, which helps in stiffen.

Whipped egg-white

Put the egg-white in a tall, narrow jug (small amounts - small jugs, large amounts - large jugs) and immerse the BEATER in it. Switch on and add hot water (1 tbsp. is enough even for larger amounts), while drawing the mixer at an angle very slowly upwards. Repeat this procedure very carefully - to get air into the contents - until the egg-white is stiff. Rinse jugs with clear water before use, so that there are no traces of detergent in them, which would prevent the egg-white becoming stiff.

Hot and cold drinks

Cocoa

1/2 ltr. milk
1 - 2 tbsps. cocoa (according to taste)
Sugar

Bring the milk to boiling in a pan, as tall and narrow as possible. Hold the mixer with the WHISK attachment in the milk and switch on. Sprinkle in the cocoa and sugar. The mixer will mix all the ingredients quickly and evenly without the need to move it much. Quickly boil up the cocoa again, switch off the mixer and take the pan from the stove.

Egg nog

6 whole eggs
250 gr. icing sugar
Juice of half a lemon
1 small packet vanilla sugar
1.5 dl. 90 % proof spirit
1 small tin unsweetened condensed milk

Mix together the eggs, sugar, milk, lemon juice and vanilla sugar for 2 minutes with the WHISK. Then add the spirit and mix for a further minute. Bottle immediately and let stand for a week if possible. The flavour can be varied by adding 2 tps. instant coffee.

Milk drinks (shakes)

Can be made in no time with the WHISK. Put all ingredients into a jug, add ice cubes, sugar or honey if desired and chop them all together with the mincer. Some suggestions:

Milk, strawberries, lemon juice
Milk bananas, lemon juice
Milk, blueberries, lemon juice

Baby Food

MixSy is excellent for preparing baby food from fresh ingredients, since small amounts can be produced quickly and without effort. Here are two suggestions:

Carrot purée

Scrape the carrots and cook them in slightly salted water until tender. Add a small amount of butter and cream with the MINCER. In the same way other kinds of vegetables can be prepared, if desired with the addition of a boiled potato.

Fruit purée

Soften a rusk in a little orange juice, add a banana and puree very finely with the MINCER. You can make an equally good fruit puree for a baby from a small, fresh carrot, a piece of apple and a piece of banana with the addition of a piece of whole-wheat rusk or crispbread. This can be sweetened with a little honey.

Disposal



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INFORMATION FOR USERS

In accordance with European Directives 2002/95/CE, 2002/96/CE and 2003/108/CE on the restriction of the use of dangerous substances in electric and electronic equipment as well as their waste disposal. The barred symbol of the rubbish bin shown on the equipment indicates that, at the end of its useful life, the product must be collected separately from other waste.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities; therefore, any products that have reached the end of their useful life must be given to waste disposal centres specialising in separate collection of waste electrical and electronic equipment, or given back to the retailer at the time of purchasing new similar equipment, on a one for one basis. The adequate separate collection for the subsequent start-up of the equipment sent to be recycled, treated and disposal of in an environmentally compatible way contributes to preventing possible negative effects on the environment and health and optimises the recycling and reuse of components making up the apparatus.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. Contact your local government for information regarding the collection systems available. Abusive disposal of the product by the user involves application of the administrative sanctions according to the laws in force.

mixsy by Zepter VO-022-K	
1	WARRANTY CARD: MIXSY (VO-022-K)
2	DATE OF PURCHASE:
3	SERIAL NO.:
4	LOT NUMBER:
5	NAME AND ADDRESS OF PURCHASER:
6	FAULT/DEFECT:
7	STAMP AND SIGNATURE OF RETAILER:
8	AUTHORIZED SERVICE CENTRE NAME AND ADDRESS: E-MAIL: TEL:
9	This warranty card has to be sent to the retailer or to the authorized service centre, together with the defective device and the receipt, as proof of purchase.