



1000W STAND MIXER

Product Instructions

Product No. 2000030 / 2000032

vonshef

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SCAN ME



Components



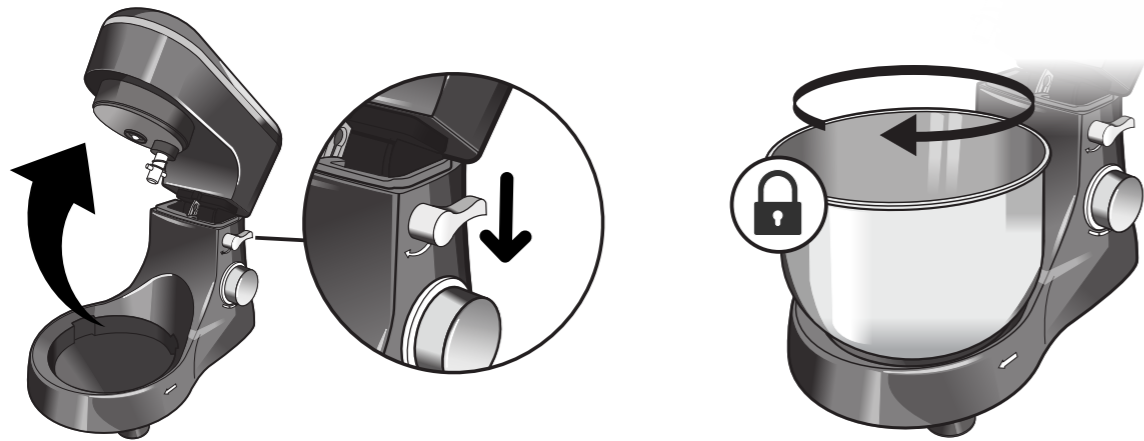
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- 1. Splash guard
- 2. Mixer head
- 3. Accessory attachment shaft
- 4. Stainless steel mixing bowl
- 5. Tilt release lever
- 6. Speed control dial
- 7. Non-slip feet
- 8. Bowl locking plate
- 9. Dough hook
- 10. Silicone beater
- 11. Balloon whisk

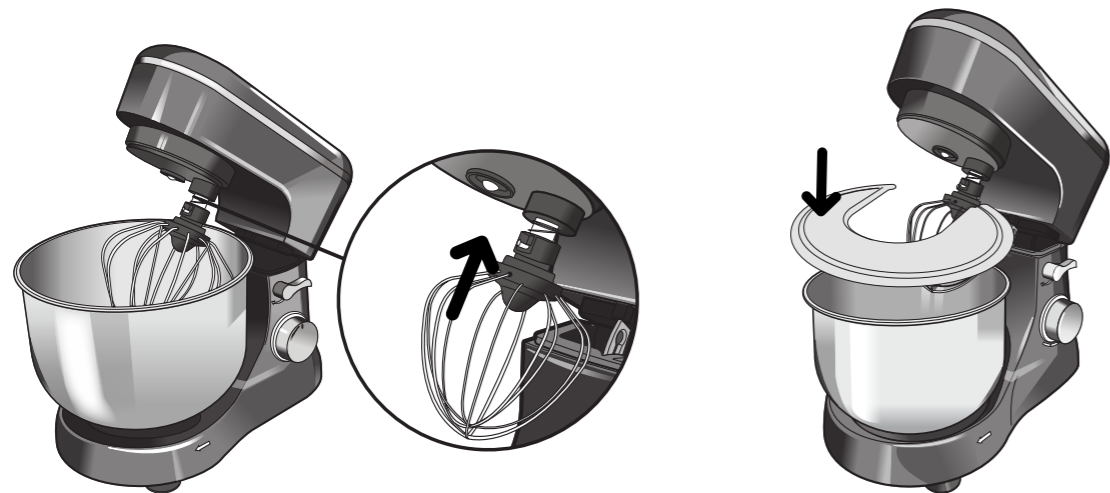
NOTE: Accessory attachment designs may vary.

Assembly



Push the TILT RELEASE LEVER down to release the MIXER HEAD out of its locked position. Ease the MIXER HEAD back and release the TILT RELEASE LEVER. The MIXER HEAD will stay upright.

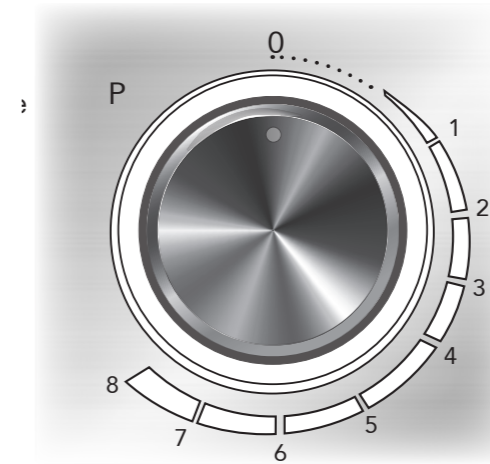
Place the STAINLESS STEEL MIXING BOWL onto the BOWL LOCKING PLATE and align the ridges with the openings around the edge. Turn clockwise to lock into place.



Fix your chosen accessory to the ACCESSORY ATTACHMENT SHAFT. Align the hole with the peg and simply push upwards then twist anti-clockwise to secure.

Place the SPLASH GUARD onto the top of the STAINLESS STEEL MIXING BOWL. Once all attachments are secure, push the TILT RELEASE LEVER to the RIGHT to lower the MIXER HEAD.

Speed Control



PULSE FUNCTION: Allows you to keep an eye on the texture of your food to ensure that you don't over-process it. The SPEED CONTROL DIAL must be held at the PULSE position to operate.

OFF: Turning the SPEED CONTROL DIAL to the '0' position will stop the Stand Mixer completely during operation.

SETTING 1 TO 8: Speed settings range from mixing at maximum turbo speed of 8 to the slowest setting of 1 for gentle ingredient mixing.

IMPORTANT: When using the 'PULSE' function, only operate for 30 seconds each time. Continuous operation may result in the appliance overheating and shutting down.

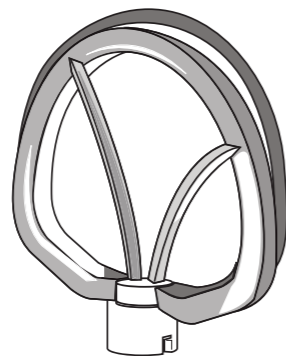
Recipe Examples	Speed	Attachment
Heavy sponge mixtures/pizza dough	1 - 5	Dough Hook
Medium sponge mixtures/crepes	1 - 6	Beater
Light mixtures e.g cream/egg whites	6 - 8	Whisk
Meringues	PULSE	Whisk

NOTE: Do not operate the stand mixer for more than 5 minutes.

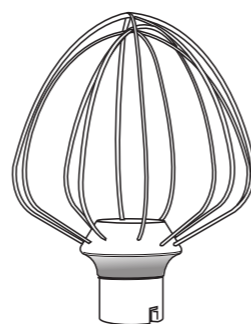
Accessories



DOUGH HOOK: Used for kneading dough and other tough mixtures.



SILICONE BEATER: Used for creaming butter and sugar or for mixing cake mixes.



BALLOON WHISK: Used for whisking cream, egg whites and light batters.

Information

Important Safety Notice

This product is not suitable for use by children or by individuals with physical, sensory, or mental impairments that may limit their ability to operate the equipment safely, unless they have been given supervision or instruction concerning the safe use of the product by a person responsible for their safety.

Improper use may result in serious injury. Always ensure the operator is capable of understanding and following all safety instructions provided in this manual.

Surfaces become very hot during use.

Before First Use

- Remove all packaging and labels.
- Inspect the product for any damage and check that all parts are included.
- Wipe down the appliance using a clean damp cloth.
- **WARNING!** Do not immerse the Stand Mixer in water or any other liquid.
- Wash the removable components in warm soapy water and dry thoroughly before assembling.



Environmental Protection

Do not dispose of electrical products with household waste. Recycle where facilities exist.

Contact your local authority or retailer for recycling advice.

Operation

Assemble the appliance as instructed on the previous page.

Ensure the SPEED CONTROL DIAL is at the '0' position before connecting the Stand Mixer to a suitable mains socket. The LED light around the SPEED CONTROL DIAL will illuminate and 'flash' blue.

Add the ingredients into the MIXING BOWL. Do not exceed the 4.5L maximum capacity as indicated. To prevent possible spillages, we recommend you keep ingredients below 3.L.

Push the TILT RELEASE LEVER to lower the MIXER HEAD.

Choose the appropriate setting for your ingredients using the guide in the 'Speed Control' section above.

NOTE: For most recipes, it is better to begin mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

NOTE: When mixing larger quantities, you may need to increase the speed due to the amount of mixing required and the larger load on the appliance.

Add ingredients during operation through the port in the SPLASH GUARD.

IMPORTANT: Should the Stand Mixer overheat, a thermal cut out switch will activate and shut down the appliance. Unplug and allow to cool for 30 minutes before using again.

Troubleshooting

Stand mixer will not start: Check the appliance is correctly connected to the mains. Thermal cut-out may have activated. Allow the Stand Mixer to cool before switching back on. Refer to the 'ASSEMBLY' section for correct assembly.

The motor sounds laboured: The mixture may be too thick. Add a small amount of liquid to loosen the mixture. Too much mixture has been made in the Mixing Bowl. Do not exceed maximum capacity (4.5L)

Attachments are coming loose: Refer to the 'ASSEMBLY' section for correct assembly instructions.

Stand mixer is vibrating excessively: Turn the SPEED CONTROL DIAL to a slower speed setting. Stop the appliance, lift the MIXER HEAD and remove the mixture from the accessory. Add some liquid to the mixture before resuming.

Mixing bowl has come loose during operation: Refer to the 'ASSEMBLY' section for correct assembly instructions. Ensure the bowl is locked into position prior to use.

Usage & Safety



Please read all instructions carefully before use and retain for future reference.



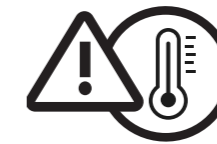
Materials approved for food use.



Do not immerse in water.



Not suitable for microwave use.



This appliance has a thermal cut out switch. The thermal cut out will activate and shut down the appliance should the appliance overheat. Unplug from the mains and or battery and allow to cool for 30 minutes before re-use.

Recipes

BASIC MERINGUES

Ingredients

Egg whites (x4)
Caster sugar (100g)
Icing sugar (100g)

Methods

Add the egg whites to the MIXING BOWL and process using the BALLOON WHISK at speed 6 until fairly stiff. Add half the sugar and whisk again until the mixture is smooth and stiff peaks have formed. Remove the MIXING BOWL and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with the remaining sugar, then place on the lowest shelf of a cool oven (120°C/250°F/gas mark ½) for 1½ hours. Cool on a wire rack. Top with soft fruits, chocolate, and sweetened cream.

BASIC SPONGE MIXTURE

Ingredients

Eggs (x4)
Caster Sugar (125g)
Soft butter or margarine (200g)
Salt (a pinch)
Wheat flour (400g)
Baking powder (1 packet)
Milk (approx. 30ml)

Methods

Add the ingredients to the MIXING BOWL and stir with the FLAT BEATER for 30 seconds on speed 1, then for approximately 3 minutes on speed 2. Grease a tin or cover with baking paper. Fill with the mixture and bake in a pre-heated oven at 180°C/360°F/gas mark 4 for 50-60 minutes. Before removing the cake from the oven, test to see if it is done by taking a skewer and piercing the centre of the cake - if no mixture sticks to it, the cake is cooked. Turn the cake onto a cake grid and allow to cool. Depending on taste, this recipe can be altered e.g. add 100g raisins, nuts or grated chocolate.

Recipes

COFFEE & BRANDY ICE CREAM

Ingredients

Eggs (x3)
Caster sugar (75g)
Single cream (300ml)
Double cream (300ml)
Instant coffee powder (2 tbsp)
Brandy (2½ tbsp)

WARNING! Alcohol should be kept away from children and animals. Enjoy responsibly.

Methods

Add the sugar and eggs to the MIXING BOWL and process with the BALLOON WHISK at speed 6 until smooth in texture. In a saucepan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Pour into a heatproof bowl and place over a simmering pan of water. Cook gently and stir well until thick enough to coat the back of a spoon. Strain into a bowl and leave to cool. Add the double cream to the MIXING BOWL and whip at speed 6 until soft peaks form, then fold into the cold egg and sugar mixture and add the brandy. Pour into a container, cover, and freeze for 2½-3 hours until partially frozen. Remove, stir well, then freeze again until the desired texture is achieved.

SOFT POPPY SEED ROLLS

Ingredients

Strong white bread flour (570g)
Active dried yeast (1 sachet/about 2½ tsp)
Milk (300ml, warmed slightly)
Eggs (x2, room temperature)
Sunflower oil (1 tbsp)
Sugar (1½ tsp)
Salt (2 tsp)
Poppy seeds (75g).

Methods

Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl and leave for 5 minutes. Add the flour and poppy seeds to the MIXING BOWL and mix using the DOUGH HOOK at speed 1, gradually adding the liquid, then increase to speed 2 and mix for 5 minutes. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then place on a greaseproof baking sheet. Leave in a warm place until doubled in size. Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas mark 7 for 20-25 minutes until golden brown with a hollow-sounding base.

Recipes

ITALIAN HERB BREAD

Ingredients

Strong white bread flour (570g)
Active dried yeast (1 sachet/about 2½ tsp)
Water (290ml)
Olive oil (2 tbsp)
Sugar (2 tsp)
Salt (2 tsp)
Mixed dried herbs (4 tbsp)

Methods

Mix the water, oil, sugar, salt and yeast in a jug or bowl and leave for 5 minutes. Add the flour and dried herbs to the MIXING BOWL and mix using the DOUGH HOOK at speed 1, gradually adding the liquid, then increase to speed 2 and mix for 5 minutes. Put the dough into a bowl, cover and leave in a warm place for 20-30 minutes until doubled in size. Place onto a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm until doubled in size again. Bake in a preheated oven at 200°C/400°F/gas mark 6 for 25 minutes or until golden brown with a hollow-sounding base.

BAKED RASPBERRY CHEESECAKE

Ingredients

Digestive biscuits, crushed (175g)
Amaretti biscuits, crushed (50g)
Melted butter (75g)
Mascarpone cheese (500g)
Ricotta cheese (250g)
Sour cream (140ml)
Eggs (x4)
Caster sugar (75g)
Cornflour (1 tbsp 15ml)
Raspberries (350g)
Flaked almonds, toasted (25g)
Finely grated rind & juice of 1 orange
Icing sugar (decoration)

Methods

Preheat oven to 180°C/350°F/Gas Mark 4. Grease a 20cm spring-release cake tin. Mix biscuits and butter, press into tin base and chill for 20 minutes. Place mascarpone, ricotta, sour cream, eggs, sugar and cornflour in the MIXING BOWL. Fit the BALLOON WHISK and whisk on speed 2 for 1 minute, then max speed for 1 minute. Add orange rind and juice, whisk on speed 2 for 20 seconds. Fold in 225g raspberries. Pour into tin and bake for 1 hour 25 minutes. Cool, then chill overnight. Unmould and top with remaining raspberries, almonds and icing sugar.

Recipes

PIZZA DOUGH

Ingredients

Plain flour (400g)
Active dried yeast (1 sachet/2½ tsp)
Warm water (250ml)
Olive oil (1½ tsp)
Sugar (½ tsp)
Salt (1 tsp)

Methods

Add the flour to the MIXING BOWL. Mix the remaining ingredients together in a bowl or jug. Mix using the DOUGH HOOK at speed 1-2 and gradually add in the liquid. As the ingredients combine and the dough ball starts to form, increase to speed 3-4. Knead for a couple of minutes on this speed until the dough ball is smooth. Remove from the MIXING BOWL and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray. Spread the pizza bases with tomato purée and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas mark 6 for 15-20 minutes until the toppings are bubbling and golden brown.

CHOCOLATE & PEAR MUFFINS

Ingredients

'00' Flour (500g)
Sugar (350g)
Milk (300ml)
Melted butter (220g)
Chocolate chips (150g)
Baking powder (4 x tsp)
Eggs (x3)
Pear (x2)
1 pinch of salt

Methods

Peel, core and cube the pears. Add flour, baking powder, sugar and salt to the MIXING BOWL. Attach the FLAT BEATER and combine on speed 2-3. Add milk, melted butter and beaten eggs through the SPLASH GUARD opening and mix until combined. Add chocolate chips and pear cubes, reducing to speed 1. Switch off and pour into muffin tins. Bake at 200°C/392°F for 20-25 minutes. Test with a toothpick. Cool on a wire rack.

Information

Customer Service

If you are having difficulty using this product and require support, please contact support@vonhaus.com

Warranty

To register your product and find out if you qualify for a free extended warranty please go to www.vonhaus.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in the warnings page of this manual, and all other instructions have been followed accurately.

Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returns

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring the appliance second-hand or for commercial or communal use.

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