

# DAVIS & WADDELL

## essentials

### 2 in 1 Electric Stand & Hand Mixer 5 speed

Thank you for choosing the Davis & Waddell 2 in 1 Electric stand & Hand Mixer 5 Speed. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

#### Key Features

- Adjustable 5-speed stand mixer
- Includes beaters and dough hooks
- Converts to a hand mixer
- Easy-grip handle
- Convenient tilt-back stand
- Easy to clean
- Modern design
- 12 month warranty

#### Important Safety Instructions

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating electric stand mixer and retain for future use.
- 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.
- Do not immerse appliance, plug or cord in water or any other liquid.
- Do not allow cord to hang over the edge of table or benchtop. Do not allow cord to touch hot surfaces.
- Unplug appliance when not in use or when being cleaned.
- Allow to cool before cleaning and storing.
- Switch off appliance before unplugging.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Always check the integrity of cord before use. If cord or plug is damaged, do not use.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not place appliance near a hot stovetop or in oven, or near water.
- Do not use appliance for anything other than its intended use.
- Appliance is intended for household use only
- Avoid contacting moving parts. Keep hands, hair, clothing as well as utensils away from the beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Only use attachments that are included.
- Remove the beaters from mixer before washing.

**Note:** Do not use this appliance for extended periods of time without rest.



#### Parts Description

- A 5-speed control and eject button
- C Set of beaters (C1-C2)
- D Set of dough hooks (D1-D2)
- E Mixer cradle
- F Stand
- G Mixing bowl
- H Turbo option
- I Mixer ejector button

#### OPERATING INSTRUCTIONS

##### For beaters & dough hooks

- Check that the 5 speed control switch and ejector button are in the 0 setting.
- Insert the whisks (C1-C2) into the inlets of the appliance.
- Use both beaters or both dough hooks at one time - never use a beater and dough hook together.
- If using the dough hooks (D1-D2), insert one dough hook (D1) into the right hole and the other (D2) into the left hole. Note the mark on the appliance for the correct hook installation.
- Plug in power and select desired setting on the 5-speed control switch.
- The control switch must be in the 0 setting when pressing the eject button (B) to remove the beaters or hooks.
- In order to avoid splashing, the speed setting should be set on the lower setting, gradually increasing to a further setting.

##### How to remove the mixer from the stand

- Press the mixer ejector button (I) on the stand and remove the body of appliance (A) from mixer cradle (E)
- The mixer can now be operated as a hand mixer.

##### How to use the bowl

- Press the button (I) on the stand to keep the mixer upright on the stand.
- Insert the beaters or dough hooks into the mixer ensuring that they are in the correct position.
- Push the mixer downwards so that the beaters or dough hooks are inside the mixing bowl (G).
- Connect the power supply and turn the 5-speed control switch and eject button (B) to the setting that you require.
- When the mixer is in operation, the bowl will not rotate automatically, but the bowl can be rotated manually by hand if desired.

##### To clean

- Switch off the stand mixer and unplug.
- Never immerse the power unit, cable or plug in water.
- Clean the body of appliance with a damp sponge.
- Wash the mixing bowl, dough hooks and whisks in warm, soapy water.

## Guarantee

If after following these instructions the Stand Mixer does not work, there may be a manufacturing problem. If this is the case, Albi guarantees this product for 1 year from the date of purchase. The full details of this guarantee can be found at [www.albi.com.au](http://www.albi.com.au) or by calling (03) 9474 1300. In the event of such a problem you should return it to the place from which you bought it, WITH PROOF OF PURCHASE, in the form of a valid receipt. Damage through misuse will nullify this guarantee.

## For any other advice please contact:

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## Recipes

### Butter Cake

#### Ingredients

250g butter, softened  
1 cup caster sugar  
2 tsp vanilla essence  
3 eggs  
2 ½ cups self-raising flour  
2/3 cup milk  
Icing sugar mixture to serve

#### Directions

- Preheat oven to 180°C/160°C fan-forced. Grease and line an 8cm – deep, 18cm base square cake pan with baking paper.
- Using your electric mixer, cream butter, caster sugar and vanilla in a medium bowl on medium-high speed until light and fluffy. Rotate the bowl manually to ensure all ingredients are mixed together.
- One at a time, add eggs, beating and rotating bowl to combine. Add half the flour, rotating the bowl to combine. Add half the milk and rotate the bowl to combine. Repeat with remaining flour and milk.
- Spread mixture into prepared pan. Bake for 1 hour or until a skewer inserted into the centre comes out clean. Stand in pan for 10 minutes. Turn out onto a wire rack to cool. Dust with icing sugar mixture and serve.

### Pizza Dough Recipe

#### Ingredients

450g (3 cups) plain flour  
2 tsp (1 packet) instant yeast  
½ tbsop olive oil  
¼ tsp salt  
1 1/3 cups warm water  
Cornmeal

#### Directions

- In the bowl of the mixer, combine all ingredients leaving out a small amount of water and stir using the dough hook from the mixer until a loose dough forms.
- If a dough doesn't form, add the rest of the water. If the dough is extremely wet and sticky, add a pinch of flour.
- Attach the dough hook to the mixer and start on a low speed. Gradually increase the speed to medium until a ball forms (about 30 seconds). If the dough does not release from the sides of the bowl, add a pinch of flour. If the dough is very dry, add a small amount of water.
- Once the dough has formed into a ball, allow the mixer to knead for about 8 minutes (rest the mixer after 5 minutes) at a medium-high speed.
- Once the kneading is finished, divide the dough in half. Using floured hands, gently shape each dough into a boule. Set each boule on a floured surface and dab with a little bit of olive oil to keep it moist. Cover with a damp towel and allow to rise for 45 minutes – 1 hour.
- Once the dough has risen, gently shape it into a circle to stretch it. Do not over work or fold the dough. Drape the dough over both of your knuckles and rotate it around, allowing gravity to stretch it into a circle. If the dough starts to resist stretching, put it down and allow to rest for a couple of minutes.
- Sprinkle a little bit of cornmeal onto a pizza stone or rimless baking sheet. Place the stretched dough on the pizza stone and add desired toppings. Cook at 260°C for 5-7 minutes or until browned.