



Electrolux



1600W Die Cast Stand Mixer
SDA2842

Page No.

2	Contents
3	Reading and Storing the User Manual
3-5	Important Safety Instructions for Proper Use
6	Explanation of Symbols
7	What's in the Box
8	Description of Parts
8	Description of Accessories
9	Before First Use of Your Stand Mixer
9-12	Using Your Stand Mixer
13	Maximum Loading Chart
13	Hints and Tips
14	Attachment Guide
15	Troubleshooting
15	Cleaning and Maintenance
15	Mains Plug Information
16	Technical Specification
16	Recycling Information
17	FSC and Safety Marks
18	Customer Support
19	Recipe Ideas
20	Warranty

Before using this product, please read through this manual carefully paying particular attention to the safety instructions. Failure to do so may result in personal injury or damage to the product. Carefully save this instruction manual for future reference. Ensure the user manual is included when passing the product on to any third parties.

IMPORTANT SAFETY INSTRUCTIONS FOR PROPER USE

Whilst using electrical appliances, safety precautions should always be followed.

Only use the product as described in this user manual. Any other use is considered improper and may result in damage to property or persons.

The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

- Read and familiarise yourself with all operating instructions before using this Stand Mixer.
- Before plugging your unit into the mains, visually check that the unit is intact and has not suffered any transit damage.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- **DO NOT** immerse this appliance in water or any other liquids.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.

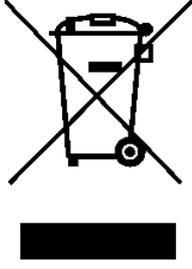
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- **DO NOT** leave the appliance unattended during use.
- **DO NOT** leave the appliance unattended whilst connected to the mains supply.
- Always use this appliance on a solid, level, non-flammable surface.
- **DO NOT** use this appliance outdoors.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place user at serious risk.
- **DO NOT** operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
- Regular, periodic checks should be carried out on the power cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.

- If the power cord is damaged, it should only be replaced by the manufacturer or a suitable qualified after-sales-service in order to avoid a hazard.
- **DO NOT** allow the power cord to hang over sharp edges or come in contact with hot surfaces.
- Allow the unit to cool before storage.
- Always disconnect the Stand Mixer from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance is intended for household use only and should not be used for industrial purposes.
- **DO NOT** use any accessories or attachments with this appliance other than those supplied or recommended by the supplier.
- **DO NOT** use this appliance for anything other than its intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- Grasp the plug, not the cord.
- Disconnect the appliance from the mains before removing the attachments.
- Ensure that the mixing bowl is clear of all other utensils (attachments, spoons, etc.) before using the Mixer.
- **WARNING!** Do not touch or remove the attachments whilst they are rotating and/or the stand mixer is connected to the mains.

THIS PRODUCT MUST BE EARTHED

Explanation of Symbols

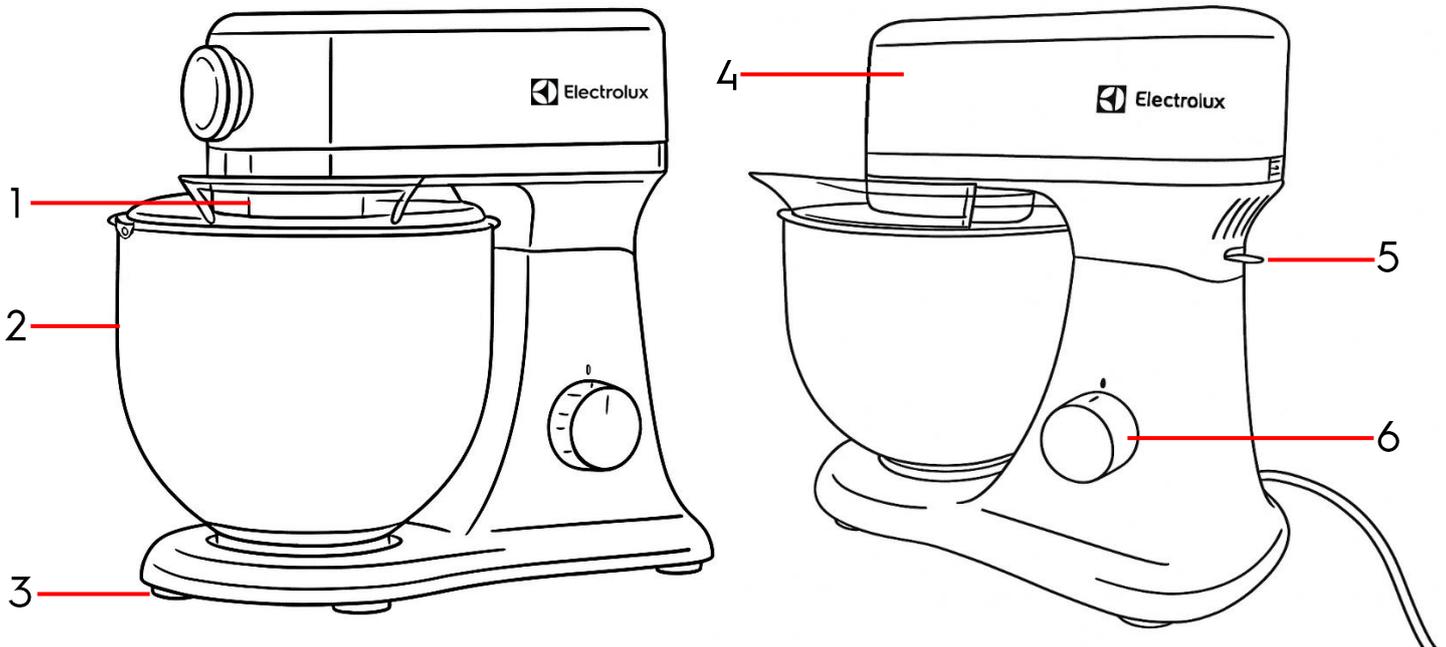
The following warning symbols or words are used in this instruction manual:

	<p>Products labelled with UK Conformity Assessment identifies products conforming to UK statutory requirements.</p>
	<p>Products labelled with this symbol conform to applicable provisions of the European Economic Area.</p>
	<p>You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk or www.weeeireland.ie enter your postcode to find out your nearest recycling site.</p>
	<p>This symbol indicates that the supply uses an alternating current mains supply.</p>
<p>WARNING!</p>	<p>This designates a hazard with moderate risk, which may result in severe injury if not adhered to.</p>
	<p>This Class 1 symbol indicates that this product is not double insulated and requires an earth connection.</p>

What's in the Box

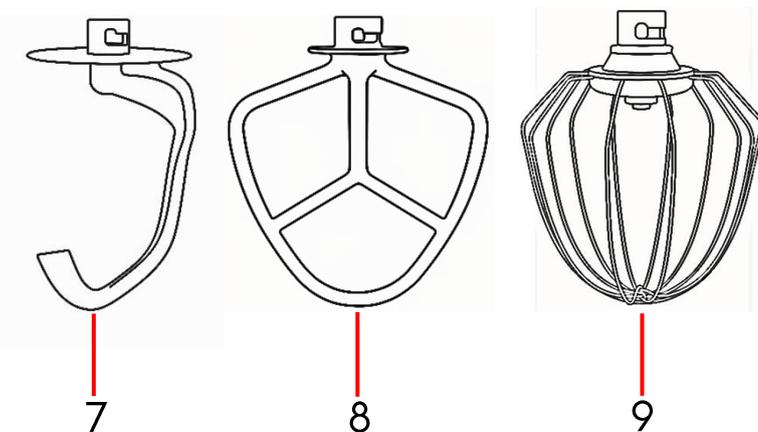
- Mixer Unit
- Whisk Attachment
- Dough Hook Attachment
- Mixer Attachment
- Stainless Steel Bowl
- Splash Guard
- User Manual (This Booklet)

Description of Parts



1. Splash Guard (with Shute)
2. Mixing Bowl
3. Suction Feet
4. Top Housing
5. Top Housing Release Lever
6. Speed Control

Description of Accessories



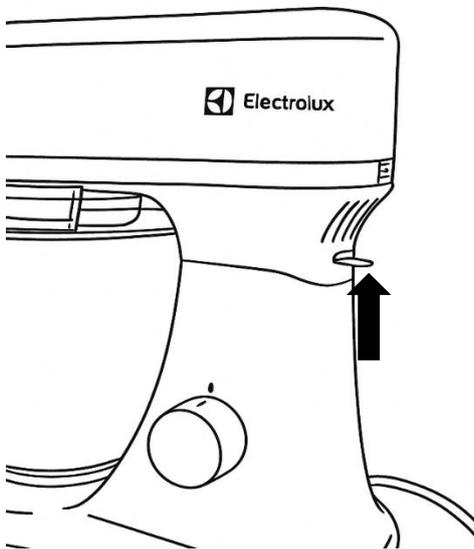
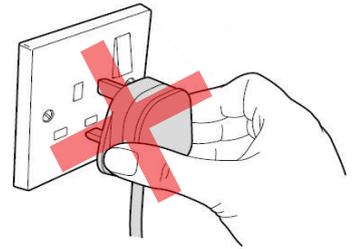
7. Dough Hook Attachment
8. Mixing Attachment
9. Whisk Attachment

Before First Use of Your Stand Mixer

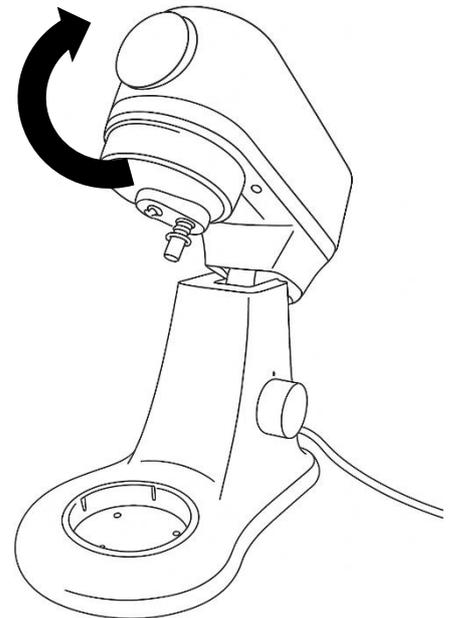
Remove all packaging materials and discard responsibly.
Before using the Stand Mixer for the first time, wash all the attachments in warm soapy water and dry thoroughly afterwards. Do not immerse the Stand Mixer or its cord in water or any other liquids.

Using Your Stand Mixer

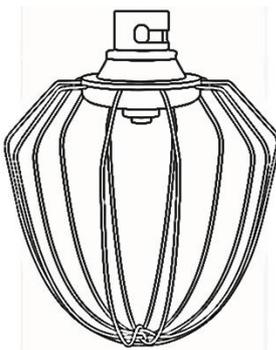
1. Ensure that the Stand Mixer is disconnected from the mains supply.



2. Lift the **Top Housing Release Lever (5)** up.

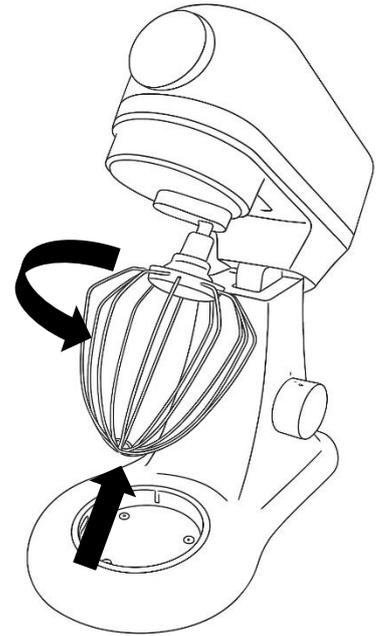


3. Whilst holding the lever up, lift the **Top Housing (4)** fully up at the front of the mixer then release the **Top Housing Release Lever (5)** to lock the housing upright as shown right:

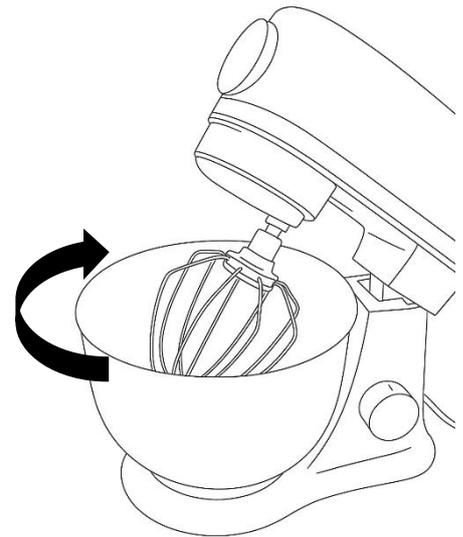


4. Select one of the three attachments that is appropriate for the mixing job to be done. The **Whisk Attachment (9)** is used in this example.

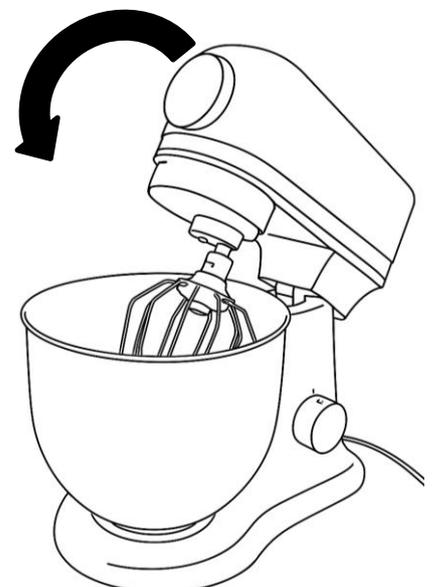
5. Align the two lugs on the mixer shaft with the two notches at the top of the attachment. Once aligned, push the attachment firmly up onto the mixer. Rotate the attachment in the direction of the arrow to lock it in place.



6. Place the **Mixing Bowl** (2) onto the Mixer. Rotate the bowl clockwise slightly to lock the bowl into position.



7. Support the **Top Housing** (4) at the front. Lift the **Top Housing Release Lever** (5) and carefully guide the **Top Housing** (4) down, release the **Top Housing Release Lever** (5).

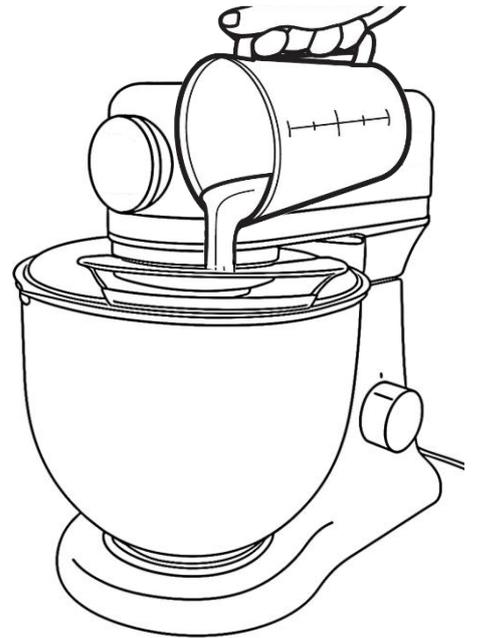


8. Repeat the above process with the **Dough Hook** (7) and **Mixing Attachment** (8) depending on which accessory is required.

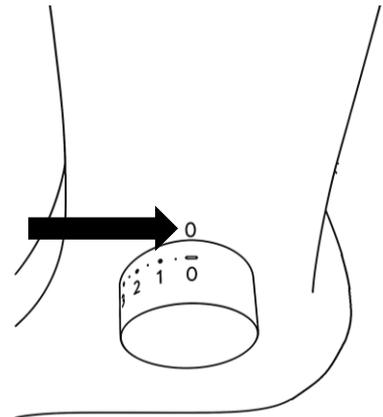
Using Your Stand Mixer

1. Place the mixer on a solid, level and nonflammable work surface close to a mains outlet socket.
2. After loading mixture into the **Mixing Bowl (2)**, place the **Splash Guard (1)** onto the top of the **Mixing Bowl (2)** as shown.

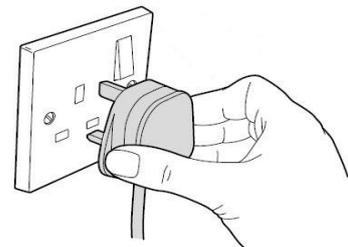
NB Any further mixture required during mixing can be added through Shute in the **Splash Guard (1)**.



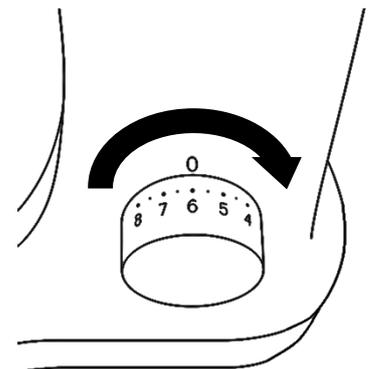
3. Ensure the Speed Control (6) is set to '0' as shown right:



4. Insert the mains plug into the socket.



5. To operate the Mixer, rotate the **Speed Control (6)** clockwise from the '0' position through the increments (1-8) to steadily increase the speed. Use the following speed guidelines to select the required speed:



Using Your Stand Mixer

To Mix/knead Dough:

1. The **Dough Hook Attachment** (7) should be used.
2. A suggested flour and water ratio of 5:3 is recommended.
3. Start with speed 1 and mix for approximately 10 seconds, then increase to speed 2 and mix for another 10 seconds, thereafter turn to speed 3 for approximately 3 minutes.
4. When filling the **Mixing bowl** (2), please ensure that the maximum quantity is not exceeded, please see the loading chart below.

Whipping Egg Whites or Cream:

1. The **Whisk Attachment** (9) should be used.
2. Use speed 4 to speed 6 and whip the egg whites without stopping for approximately 5 minutes, the time will vary according to the size and quantity of the eggs, repeat until the desired consistency is achieved.
3. For whipped cream, whip 250ml fresh cream at speed 4 to 6 for approximately 5 minutes.
4. When filling the **Mixing Bowl** (2) with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded, please see loading chart below.

Mixing Cakes, Buns, Puddings, etc:

1. The **Mixing Attachment** (8) should be used.
2. Mix the ingredients according to the available recipe, from speed 1 to 8 for about 5 minutes.
3. Do not exceed the maximum quantity for the **Mixing Bowl** (2).

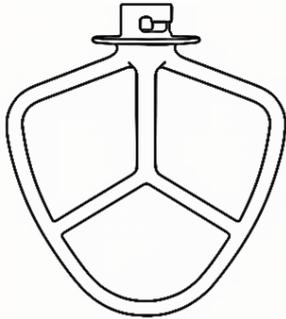
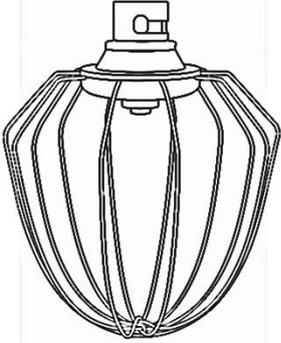
Maximum Loading Chart

Ingredients	Quantity
Bread Dough	1kg
Cake Mix	1.5kg
Cream/Milk	1L
Egg Whites	16
Flour	1.5Kg
Pastry	0.5kg

Hints and Tips

- For most recipes, it is better to begin your mixing on a lower speed until the ingredients begin to combine, then move up to the appropriate speed for the particular mixture.
- Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on.
- Whilst mixing larger quantities, you may need to increase the speed of the mixer due to the larger load on the machine.
- If additional ingredient needs adding to the recipe whilst mixing, it is advised to lower the speed to avoid the 'snow storm' effect. The speed can be raised again once the additional ingredients are added.

Attachment Guide

Attachment	Speed	Time	Comments
 <p data-bbox="178 667 464 707">Mixing Attachment</p>	2-8	Up to 10mins	<p data-bbox="1042 344 1487 533">Use on speeds 3-6 to mix cakes, batter, dips, icing and to cream margarine or butter with sugar. Use for medium to heavy mixtures.</p> <p data-bbox="1042 539 1487 685">For best results use speed 3 for 25s, then speed 6 for more than 2½ minutes.</p>
 <p data-bbox="132 1070 515 1111">Dough Hook Attachment</p>	1-4	Up to 5mins	<p data-bbox="1042 775 1487 920">Use the Dough Hook for thicker heavier mixtures such as bread dough, scones, pastry, etc.</p> <p data-bbox="1042 927 1487 1072">For best results use speed 2 for 40s, then speed 3 for 40s, and then the speed 4 for up to 3 minutes.</p>
 <p data-bbox="185 1518 453 1559">Whisk Attachment</p>	1-8	Up to 10mins	<p data-bbox="1042 1240 1487 1346">Use to whisk egg whites, cream, Meringues, etc. Use for light mixtures.</p> <p data-bbox="1042 1352 1487 1503">Minimum ingredients 3 egg whites. For best results use speed 6 or 8 for 3 minutes.</p>

Troubleshooting

Problem	Possible Cause	Possible Solution
Mixer not working	Not plugged in properly	Ensure the mains plug is inserted into the socket and the socket is switched on
	Speed Control at '0'	Rotate the Speed Control to the desired setting.
Mixture not mixing well	Mixing Speed too Low	Rotate the Speed Control to a higher setting
Mixture coming over the side of the mixing bowl.	Mixing Speed too High	Rotate the Speed Control to a lower setting

Cleaning & Maintenance

- Always disconnect the Stand Mixer from the mains power supply before cleaning.
- The attachments and Mixing Bowl are Dishwasher safe however, we recommend washing in warm soapy water to extend the product life.
- Clean the outside of the Stand Mixer with a clean damp cloth. Never clean with harsh or abrasive cleaners.
- Do not submerge the Stand Mixer in water or any other liquids.

Mains Plug Information

Your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse needed replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating). Never use a plug with the fuse cover missing. If in doubt, consult a qualified electrician.

If you need to remove the plug **-DISCONNECT FROM THE MAINS-** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of electric shock.

Technical Specification

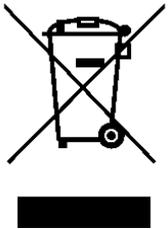
Model Number	SDA2842
Rated Voltage	220-240V AC ~ 50-60Hz
Rated Power	1600W
Protection Class	I (This Appliance Must be Earthed)
Power consumption of equipment in Off Mode shall not exceed 0,50W	0,34W
This Equipment complies with Annex III of the Commission Regulation (EU) 2023/826	

Recycling Information

Disposal of the Packaging

Dispose of paper and cardboard in appropriate paper re-cycling facilities.
Dispose of recyclable plastics in appropriate plastic re-cycling facilities.
Dispose of non-recyclable plastics in the appropriate plastics collection service.

Disposal of the Product



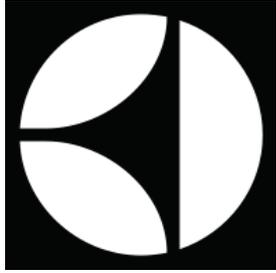
You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk or www.weeeireland.ie enter your postcode to find out your nearest recycling site.



Should you require any product information, replacement parts or accessories, please contact our customer care team on 0161 831 7879 (8.30am-4.30pm Monday to Thursday, 8.00am-4.00pm Friday) and select option 3 or by contacting us via email:

help@electroluxsmalldomesticappliance.co.uk

- Replacement parts and accessories are guaranteed for 1 year from the date of purchase.
- It is important to note that your warranty becomes invalid should non Electrolux parts or accessories be used with this appliance.



Electrolux

WARRANTY

Thank you for purchasing your Electrolux Product.

As part of our commitment to quality, we are offering you an extra 4 years warranty in addition to your 1 year guarantee

Your Electrolux product is guaranteed for 1 year from the date of original purchase, with proof of purchase or receipt. If any defect should occur due to faulty workmanship or material, your faulty vacuum should be returned to the place of purchase, replacement or refund is at the discretion of the retailer.

The guarantee is subject to the following provisions:

- The product must be correctly installed and operated in accordance with the requirements contained in the instruction manual.
- The product must be used solely for domestic purposes.
- It does not cover general wear and tear, damage, misuse or any consumable parts.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged through inexpert repair.
- The guarantee is only valid within the UK and Eire.

Your standard 1 year guarantee will only be extended to the maximum available for your individual product upon registration. (Note: products must be registered individually and covers the main body and housing). If you do not register your product within 28 days of the original purchase date, your product will only be guaranteed for 1 year.

To validate your extended 4 year warranty*please register your purchase online within 28 days of the original purchase date by registering at:

help@electroluxsmalldomesticappliance.co.uk

or

Contact Us: www.electroluxsmalldomesticappliance.co.uk

*Your extended warranty is only valid with proof of purchase receipt and subject to the conditions outlined above.

Produced and imported under licence by
Eurosonic Group Limited
Brightgate House
1 Brightgate Way
Manchester M32 0TB UK

EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006
www.esgltd.com

ELECTROLUX is a pending or registered trademark used under license from AB Electrolux (publ)