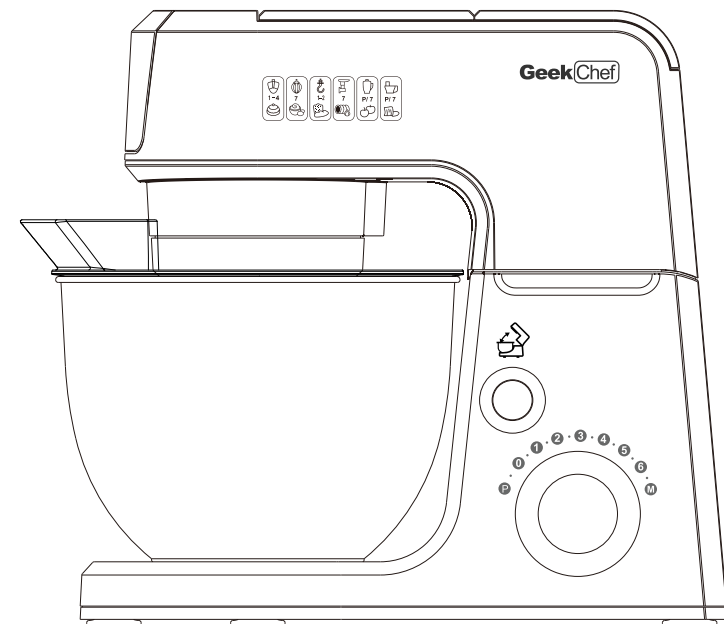


GeekChef

Stand Mixer User Manual

Model: GM25B, GM25S, GM25R



HOME EASY LTD.

Address: 1275 Bloomfield Ave., Fairfield, NJ 07004.

Customer Service: 1-844-801-8880

E-mail: info@home-easy.net

www.geekappliances.com



Customer Service: 1-844-801-8880

IMPORTANT: DO NOT use this stand mixer until you have read this entire manual.
Please keep it for future reference.

WELCOME

You are able to see how quick, easy, and delicious healthy eating can be!

Please read all the safety information, warnings, and instructional material found in this booklet before getting start. Set your machine on a dry, level surface. Make sure that the power switch is set to Off ("0") , and that the machine is plugged into a grounded electrical outlet. Then, follow the cleaning instructions on page 8 to prepare your machine for use. Always clean your machine before the first use.



WARNING

To avoid the risk of serious injury when using your stand mixer, basic safety precautions should be followed, including the following.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock DO NOT put in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from attachments during operation to reduce risk of injury to persons and/or damage to mixer.
6. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. Call the provided customer service number for information on examination, repair, or adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. DO NOT use outdoors.
9. DO NOT let cord hang over edge of table or counter.
10. DO NOT let cord contact hot surface, including the stove.

11. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
12. Remove attachments from mixer before cleaning.
13. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF(0) and then remove plug from wall outlet.
14. DO NOT use appliance for other than intended purpose.
15. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

**SAVE THESE INSTRUCTIONS!
HOUSEHOLD USE ONLY**



NOTE

The failure to follow any of the important safeguards and the important instructions for safe use is a misuse of your table blender that can void your warranty and create the risk of serious injury.



WARNING

Electrical Shock Hazard: This appliance is provided with a polarized plug (on wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. **DO NOT** defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.



WARNING

Moving Parts Hazard.

To reduce the risk of personal injury, always unplug mixer before inserting or removing attachments.

WATTAGE/PEAK POWER INFORMATION

The marked rating of the stand mixer is defined by agency safety standards as the maximum stabilized power consumption of the stand mixer at high speed under a loaded condition.

Peak power is an average of the maximum wattage a stand mixer may consume during initial operation at high speed.

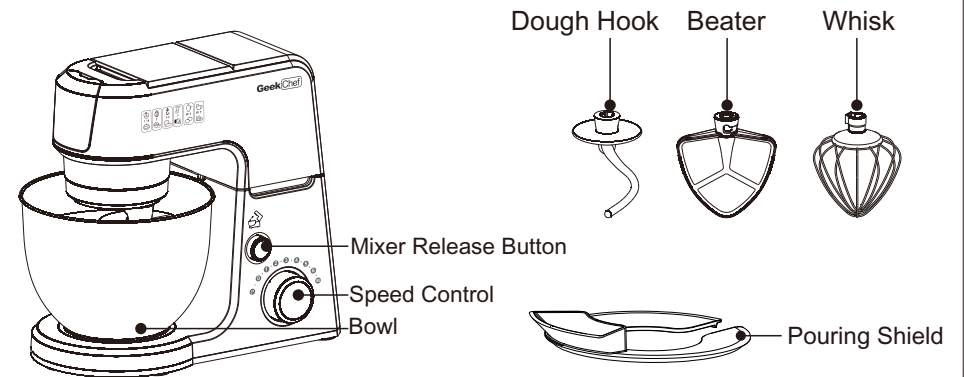
Recycling

The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.



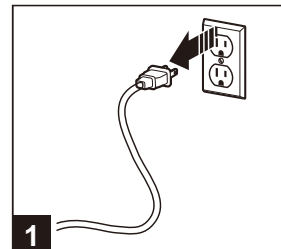
PARTS AND FEATURES

Stand Mixer

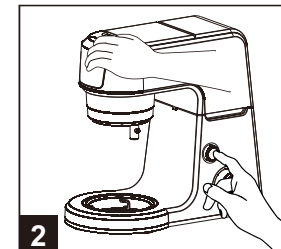


BEFORE FIRST USE: Wash bowl and attachments in warm, sudsy water; rinse and dry. Always unplug mixer from electrical outlet before inserting or removing attachments.

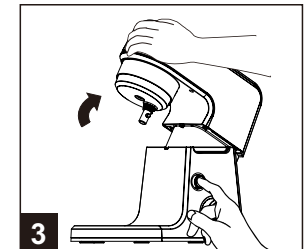
HOW TO USE



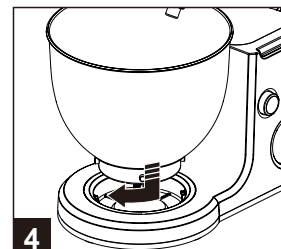
1 Always make sure mixer is unplugged and setting control is set to OFF (0).



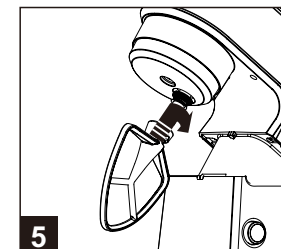
2 Press up on mixer release button.



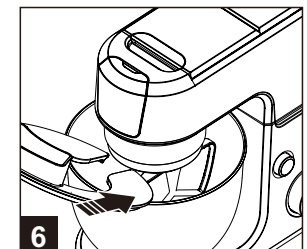
3 Tilt mixer head up.



4 Place bowl in bowl lock and turn clockwise until bowl locks into place.

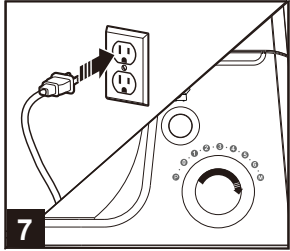


5 Insert attachment onto attachment shaft and press upward as far as possible. Turn the attachment counterclockwise, hooking attachment over pin on shaft.

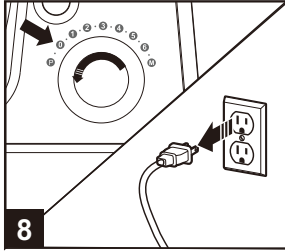


6 Slide the narrow section of the pouring shield under mixer attachment.

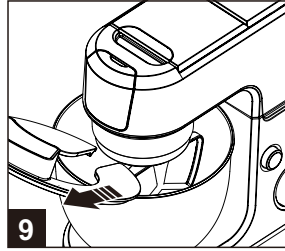
HOW TO USE (CONT.)



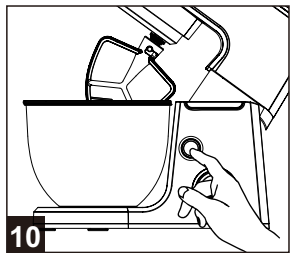
7 Plug mixer into wall outlet. Select desired speed.



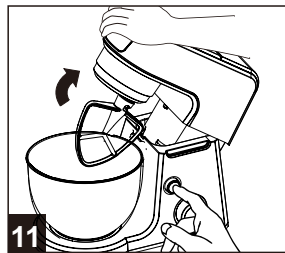
8 When finished, rotate speed control to Off(0). Unplug from outlet.



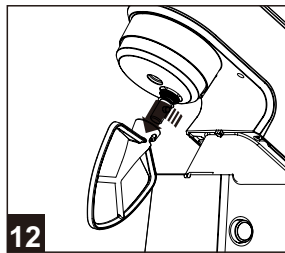
9 Slide out the pouring shield.



10 Press up on mixer release button.



11 Tilt mixer head up.

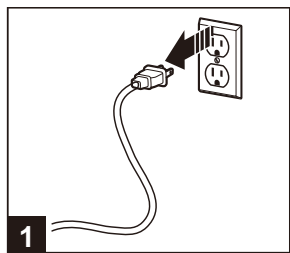


12 Remove attachment by pressing attachment upward as far as possible. Turn the attachment clockwise and pull to remove.

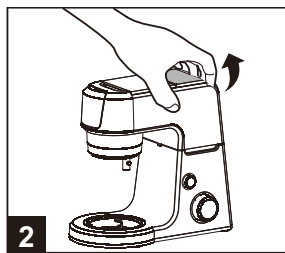
OPTIONAL ATTACHMENTS

GeekChef offers a wide range of optional attachments such as the blender, food processor or mincer that may be attached to the Stand Mixer attachment power hub as shown here.

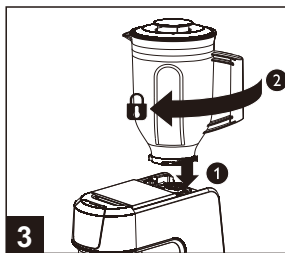
ASSEMBLING THE BLENDER



1 Always make sure mixer is unplugged and setting control is set to OFF (0).

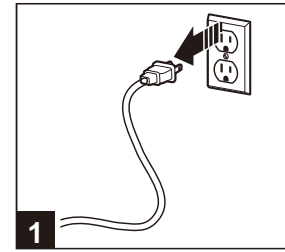


2 Open blender outlet cover.

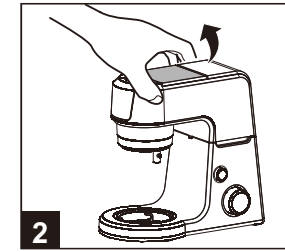


3 Insert blender. Turn the blender clockwise until blender locks into place.

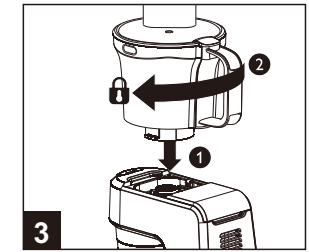
ASSEMBLING THE FOOD PROCESSOR



1 Always make sure mixer is unplugged and setting control is set to OFF (0).

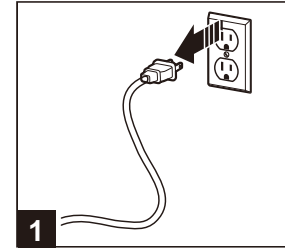


2 Open food processor outlet cover.

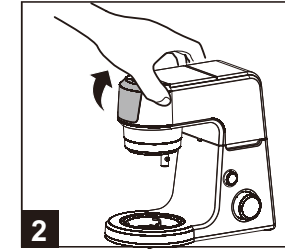


3 Insert food processor. Turn the food processor clockwise until food processor locks into place.

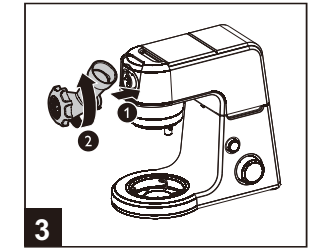
ASSEMBLING THE MINCER



1 Always make sure mixer is unplugged and setting control is set to OFF (0).



2 Open mincer outlet cover.



3 Insert mincer. Turn the mincer counterclockwise until mincer locks into place.

NOTE

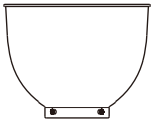









Auto stop YOUR STAND MIXER WILL BE AUTOMATICALLY TURNED OFF AFTER 15 MINUTES OF CONTINUOUS OPERATION. THIS CAN AVOID POTENTIAL SAFETY PROBLEMS DUE TO PROLONGED USAGE.

MIXING GUIDE

NOTE

1. Before switching on your stand mixer, make sure the knob is at OFF (0) position and then attach the whisk, beater or dough hook.
2. Up to 500g of flour plus other ingredients can be processed in the bowl.
3. Follow the recommended quantities, processing time and speed as indicated in user manual. Do not exceed the suggested processing speed to avoid damage to the machine.
4. **It is normal that the tool connector will rotated with the gear cover, during the use of other attachments such as blender, food processor, mincer, etc.**
5. **Make sure the outlet covers on the arm are well locked before using your stand mixer.**

Before you start, make sure that you pick the desired attachment from following and assemble according to user manual.

		Food	Kg (Max)	Time (Max)	Speed
		 Cream	125ml	5 min	7
		 Egg whites	x6	3 min	7
		 Meringue pie	350g	3 min	1-4
		 Cake	400g	5 min	1-4
		 Mashed potatoes	300g	3 min	1-4
			875g	10 min	3
			630g		



TIPS

- Place liquid ingredients in bowl first and then add dry ingredients.
- Always stay near mixer during use.
- To begin mixing, use the lower settings until the ingredients are thoroughly combined. This will reduce splattering.
- Always add ingredients as close to the sides of the bowl as possible, not directly into the moving attachment.
- When preparing package cake mixes, use setting 2 for low speed, setting 4 for medium speed, and setting 6 for high speed. For best results, mix for the time stated on the package directions.
- Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened.
- When mixing thin batters, use medium speeds and frequently stop the mixer to scrape the sides of the bowl with a spatula.
- When kneading dough, use the dough hook to knead yeast dough for bread and pizza. Need to adjust the amount of liquid to the dough according to the humidity and temperature condition.
- When re-kneading the dough, press the dough down to the bottom of the bowl to avoid the dough wrapping on the dough hook. Make sure that re-knead the dough within the recommended speed.



Recipes: Pizza dough

Ingredient1:

- 150g strong flour(has a protein content of 11%)
- 1/8 cup edible oil
- 1/4 cup water

Ingredient2:

- 300g strong flour(has a protein content of 11%),
- 30g oil
- 168ml water

1. Add all dry ingredients to the metal bowl and use the use the Dough Hook, turn the knob to speed 1.
2. Add warm water, then add olive oil; keep 1 run for 30 seconds.
3. Adjust the speed to 2 to continue kneading for 4-5 minutes until a smooth dough is formed.
4. Apply the edible oil in the bowl and put the kneaded dough in the bowl and cover it with a layer of cling film
5. Dough the dough for 1 hour until the volume is doubled and then the air in the fermented dough is discharged;
6. Dough the kneaded into a round wood, into a long bar-shaped dish covered in the dish fermentation 1 hour;
7. Place in an oven and bake at 180 ° C for 40 minutes.



Recipe: Cake

Ingredient1:

- 100g flour
- 100g white sugar
- 100g soft butter
- 2 eggs

1. Cut the butter into 2 cm squares and cool to room temperature
2. Add butter and sugar into the metal bowl, use the Beater, starting from speed 1, then gradually adjust speed from 1 to 4, stirring about 2-3 minutes
3. Add eggs one by one and stir with speed 4 until you reach creamy viscosity.
4. Add flour and stir with speed 1 until all ingredients mix well;
5. Pour the batter into a aluminum pan with 30 cm length ;
6. Place in an oven and bake at 180 ° C for 30-40 minutes.



Recipes: Meringue (maximum x 6 quantity)

- 1pc egg white
- 2 spoon white sugar(20g)

1. Add the egg white into the bowl (should clean and dry the bowl before using).
2. Use the Whisk, Whisking it on high speed for 3 min or until the egg white is stiff and airy.



Recipes: Cheese Cream (maximum x 2 quantity)

- 62g cream cheese at temp. ambient
 - 45g butter at temp. ambient
 - 1 cups white powder sugar
1. Use the Whisk, Max speed mix cream and butter until the mixture were mixed smooth and fully (approximate 40s)
 2. Slow it and adjust speed setting to four, then put white powder sugar into bowl,
 3. Finally set the speed at max speed until the mixture mixed fully (approximately 1 min 20s)

CARE AND CLEANING



WARNING

- Before you clean the appliance, unplug it.
- Do not immerse mixer, cord, or plug in water or any other liquid.
- Refer to the table for information on cleaning the parts with water, dishwashing machine and/or moist cloth.



CAUTION

- Make sure that the cutting edges of the blades and discs do not come into contact with hard objects. This may cause the blade to get blunt.
- The cutting edges are sharp. Be careful when you clean the discs, and blade units of the food processor, blender.

1. Clean the motor unit with a moist cloth.
2. Clean the other parts in hot water(<60°C) with some washing-up liquid or in a dishwasher.
3. DISHWASHER-SAFE PARTS: Bowl, Beater, Whisk, Dough Hook, Pouring Shield.
4. Store the appliance and accessories in a dry place after cleaning.

TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE/SOLUTION
Food is not mixed.	Place liquid ingredients in bowl before adding dry ingredients.
	Stop mixer and scrape sides of bowl.
	Increase speed.
Food splatters during mixing.	Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened.
Stand mixer fail to operate.	Is the stand mixer plugged in?
	Is the stand mixer head tilted down in place?
	Make sure the attachment outlet cover is closed in place.
Stand mixer emit pungent odor.	The stand mixer may emit a pungent odor, especially when new. This is common with electric motors.
	The stand mixer works too long, reduce working hours.
Stand mixer suddenly stops during working.	Machine overload. Turn off the stand mixer, unplug the power cord, take out some of ingredients. After the stand mixer is cool down, plug in and select the desired speed setting.
	The stand mixer will be automatically turned off after 15 minutes of continuous operation, this can avoid potential safety problems due to prolonged usage. Rotate speed control to Off (0), then select the desired speed setting.

If the problem cannot be corrected, contact the customers service: 1-844-801-8880. Do not return the stand mixer to the retailer; retailers do not provide service.

LIMITED WARRANTY

MANUFACTURER WARRANTY

This GeekChef stand mixer is guaranteed to be free from defects in material and workmanship for a period of 1 year from the date of purchase by the first user, given that the unit is used in accordance with the use and care instructions supplied and for household use only.

EXCLUSIONS

Moving parts such as beater, whisk, dough hook, pouring shield, bowl, etc. which are subject to normal wear and tear are excluded from the warranty. Also excluded are all defects resulting from accident, damaged suffered in transit, misuse or negligence, normal wear and tear such as scratches, dulling of the polish or staining, etc., and repairs or manipulations carried out by unauthorized or non-qualified personnel.

PROCEDURE FOR WARRANTY REPAIRS OR REPLACEMENT:

If repairs become necessary during the warranty period, please return the unit to: 1275 BLOOMFIELD AVE, FAIRFIELD, NJ 07004, along with the proof of purchase.

After inspection to confirm that the claim satisfies the warranty conditions, the defective piece will, at the discretion of the manufacturer, be repaired or replaced free of charge. For spare parts or assistance not requiring the return of the product itself, please contact our Customer Service Department at 1-844-801-8880 between the hours of 8:30am to 5:00pm EST.

SPECIFICATIONS

Product	: Stand Mixer
Model	: GM25B/GM25S/GM25R
Rated voltage	: 120V~
Rated frequency	: 60Hz
Rated power	: Max.550W



WARRANTY

The distributor of **Geek(Chef)** Stand Mixer in U.S.A. and Canada warrants that all the products purchased and used in U.S.A. and Canada shall be free from defects in material and workmanship for a one year period from the date of purchase.

If a Problem Should Occur during This Period :

1. Please refer to the "TROUBLESHOOTING" section in the Operating Instructions Manual.
2. If the problem persists, please contact the dealer from whom you bought the Stand Mixer. If necessary, instructions pertaining to the replacement or repair of the unit will be given.
3. Please present the original invoice for any repair or replacement covered by the warranty.
4. All the costs of removal, installation and transportation of a defective Stand Mixer or parts will be charged to the customers.

What is Not Covered:

This warranty does not apply to the damages caused by misuse, poor installation, mistreatment, negligence, improper shipping, acts of God, or any other circumstances beyond the control of the distributor. The damages caused by any repair carried out without the supervision of authorized **Geek(Chef)** service is also not covered.

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