INALSA

STAND MIXER



INSTRUCTION MANUAL
CUM
WARRANTY CARD

Dear Customer,

Congratulations! On the purchase of your **INALSA Stand Mixer**, this is designed to include many superior features that permit you the fullest expression of your mixing & whisking and dough kneading enthusiasm. You are now on the threshold of a whole new world of dough making, mixing & whisking pleasure.

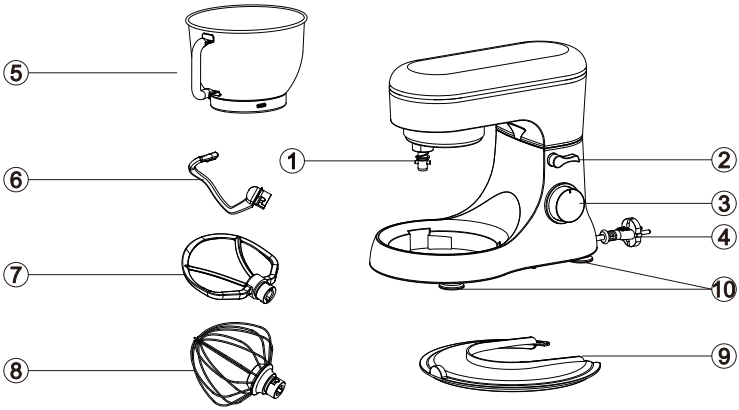
At INALSA, we have a reputation of manufacturing innovative, high quality appliances such as Food Processors, Mixer Grinders, Cooking Ranges, Juice Extractors, Cooktops, Oven Toaster Grillers, Hand Blenders, Electric Kettles, Rice Cookers, and Electric Chimneys. Your newly acquired **INALSA Stand Mixer** bears the same distinctive hallmark of excellence.

It is all the result of vigorous quality consciousness in INALSA's design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

Your **INALSA Stand Mixer** has a lot of thoughtful features built in to make your **Mixing, Whisking and Dough Making** convenient. Please read these instructions carefully, so that you may get the best out of the power packed features in your **INALSA Stand Mixer.**

Welcome to the INALSA world of dough kneading, mixing and whisking pleasure!!

Part Identification



1. Output Shaft
2. Rise Knob
3. Speed Knob + Pulse
4. Power Cord
5. SS Mixing Bowl
6. Dough Hook
7. Mixing Beater
8. Whisking Cone
9. Splash Guard
10. Anti-Skid Bottom Pad

Technical Specification*

Product	Stand Mixer
Model	Kratos
Voltage	220-240V, AC, 50Hz,
Wattage	1000W
Motor	Full Copper
Cord plug	3-Pin.6A-10A, 250V Plug with PVC cord
Speed control	Variable Speed + Pulse
Motor RPM	18,000 at full speed (At no load)
Material Housing	ABS
Material of Bowl	Stainless Steel 304
Overload Protector	Overheat Type

* Due to continuous improvements in product, specifications are subject to change without prior notice.

General Safety Instruction

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

1. The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.

2. When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.

3. Do not operate the product without supervision. If you should leave the workplace, always switch the product off or remove the plug from the socket (pull the plug itself, not the lead).

4. Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged.

5. Do not try to repair the appliance on your own. Always contact INALSA authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the INALSA authorized service center.

6. Use only original spare parts.

7. Pay careful attention to the following “Special Safety Instructions”.

8. In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

9. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

10. This device is not a toy. Children shall not play with the appliance.

11. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, If they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Special Safety Instructions for this Machine

1. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

2. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

3. This Stand Mixer has s safety feature which do not allow the Stand Mixer to work when it's mixing arm is lifted up

4. Do not use appliance for other than intended purpose.

   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.

5. Only operate this product under supervision.

6. Do not interfere with any safety switches.

7. Do not insert anything into the rotating attachments while the product is working.

8. Place the product on a smooth, flat and stable working surface.

9. Do not insert the mains plug of the product into the power socket without having installed all the necessary accessories.

10. Care shall be taken when emptying the bowl and during cleaning.

Operation Instruction

1. In order to lift the arm, clockwise rotation the Rise knob. The mixing arm will now move upwards. (Fig. 1）

2. Place the mixing bowl into its holding device(Step 1) and turn the bowl clockwise until it locks into place(Step 2). (Fig. 2)

3. Mount the required attachments (Dough hook or Mixing Beater or Whisking Cone) by inserting the top into the output shaft, and turn anti-clockwise until it locks into place. (Fig. 3 & Fig. 4)

4. Now fill in your ingredients. Do not overfill the product - the maximum quantity of ingredients is 900 gms.

5. Lower the arm using the Rise knob, then place the splash guard into its body until it settled into place (Fig. 5 & Fig. 6)

6. Insert the mains plug into a properly installed 220-240V 50 Hz safety power socket.

7. Switch ON the product using the speed knob to a speed between 1 and 8 (corresponding to the mixture).

8. For pulse operation (kneading at short intervals), turn the switch to the “PULSE” position. The switch has to be held in this position according to the desired interval length. When the switch is released it returns automatically to the “0” position.

9. After kneading/stirring turn the speed knob back to the “0” position as soon as the mixture has formed a ball. Then remove the mains plug.

10. Push the rise knob downwards and the arm will be raised.

11. The mixture can now be released with the help of a spatula and removed from the mixing bowl.

12. The mixing bowl can now be removed.

NOTE:

01. Short operation time: With heavy mixtures, do not operate the product for more than six minutes, and then allow it to cool down for a further ten minutes.

02. When kneading dough, do not use the speed over 5 levels to avoid wobbling strongly.

03. During working, it's getting hot for the Top Cover. It's normal phenomenon. It will not affect the performance of the product.



FIG1

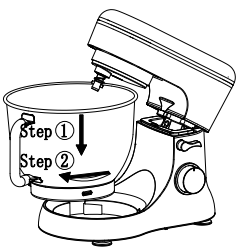


FIG2

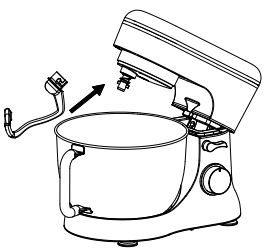


FIG3

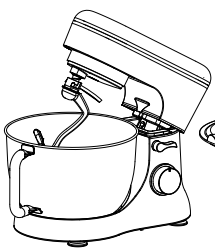


FIG4

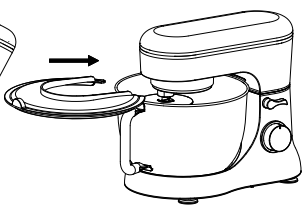


FIG5



FIG6

Adjusting the Levels and Using the Dough Hook for not more than 900gms of Mixture

Use	Picture	Levels	Time (Min)	Maximum	Remarks
Dough Hook		**1 - 5**	**3 - 5**	600g flour and 300g water	1 speed run for 30s, the 3 speed run for 30s, and then the 5 speed run for 2 min to 4 min to form a cluster
Mixing Beater		**2 - 6**	**3 - 10**	400g flour and 500g water	2 speed run for 20s, the 6 speed run for more than 2 min 40s
Whisk		**6 - 8**	**3 - 10**	3 Egg Whites (Minimum)	Open 8 speed to run 3 min above

Trouble Shooting

No.	Problems	Solution
1	The product doesn't work.	• Check if the plug is in contact with the socket. • Check if the rise button is back in place. Mixing arm is in position. • Check if the product works contiguously more than 6 minutes, and wait until the motor cool down.
2	Noise in the mixing bowl when working	• Check if the mixing bowl is properly installed. • Check if the accessory installed properly on product.
3	The splash guard doesn't fit the mixing bowl properly	• Check if the splash guard placed on the product properly. • Check if the mixing bowl installed properly on product and locked correctly.
4	The product doesn't work on certain speed	• Check if the mark on speed knob correspond to the speed silkscreen on housing. • Rotate speed knob to 0, and re-check if the product works.
5	Movement when the product working	• Check if the anti-skid bottom pad fall off. • Check if the product is placed on a smooth and flat tabletop.
6	The rise button didn't spring back in place after installing the mixing bowl and pot cover	• Check if the splash guard placed on the product properly. • Check if the mixing bowl is properly installed.

Note: Motor is protected with overheat safety protection which acts when motor temperature exceeds the rated temperature of overheat safety protection and let the motor to stop function. Hence, it is advised to wait a while and let the motor cool down.

In case product does not start after a while, Please contact INALSA authorised service center.

INALSA

STAND MIXER

Recipes

Recipes for Inalsa Stand Mixer

1. Linseed Bread Rolls, Level 1-6

Ingredients

500-550g wheat flour, 50g linseed, 3/8 litre water, 1 cube of yeast (40g), 100g low-fat curds, well drained, 1 tsp salt. For coating: 2 tbsp of water.

Preparation:

Soak the linseed in 1/8 liter of lukewarm water. Transfer the remaining lukewarm water (1/4 liter) into the mixing bowl, crumble in the yeast, add the curds and mix with the dough hook on level 2. The yeast must be completely dissolved. Put the flour with the soaked linseed and the salt into the mixing bowl. Knead thoroughly on level 1, then switch to level 3 and continue kneading for 3-5 minutes. Cover the mixture and allow to rise in a warm place for 45-60 minutes. Knead thoroughly once more, remove from the bowl and form sixteen rolls. Cover the baking tin with wet baking paper. Place the rolls on this and allow to rise for 15 minutes. Coat with lukewarm water and bake

Traditional Oven:

Insertion height: 2

Heating: electric oven: top and bottom heat 200-220°C (preheated for 5 minutes),gas oven level 2-3

Baking time: 30-40 minutes

2. Chocolate Cream, Level 5-8

Ingredients

200ml sweet cream, 150g semi-bitter chocolate coating, 3 eggs, 50-60g sugar, 1 pinch of salt, 1 packet of vanilla sugar, 1 tablespoon cognac or rum, chocolate flakes.

Preparation:

Beat the cream in the mixing bowl with the whisk until stiff. Remove from the bowl and place somewhere to cool. Melt the chocolate coating in accordance with the instructions on the packet or in the microwave at 1000W for 3 minutes. In the meantime, beat the eggs, sugar, vanilla sugar, cognac or rum and salt in the mixing bowl with the whisk on speed 2 to form a foam. Add the melted chocolate and stir in evenly on speed 5-8 Leave a little of the cream for decoration. Add the remaining cream to the creamy mixture and stir in briefly using the pulse function. Decorate the chocolate cream and serve well cooled.

3. Pizza dough, Level 1-7

Ingredients

400g plain flour, 250ml warm water, 1/2 tsp sugar, 1sacher active dried yeast (about 2-1/2 tsp), 1-1/2 tsp olive oil and 1 tsp salt.

Preparation:

Put the flour in the bowl. Mix the remaining ingredients in a bowl or jug. Run the mixer at speed 1−2, and gradually add the liquid. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 3−4. Knead for a couple of minutes on this speed, till the dough ball is smooth. Remove from the 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 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

4. Basic White Bread, Level 4-8

Ingredients

600g strong white bread flour 1 sachet active dried yeast (about 2½tsp) 345ml warm water 1 tbsp sunflower oil or butter 1 tsp sugar 2 tsp salt

Preparation:

Use the mixing instructions for pizza dough, then put the dough in a bowl, cover and leave in a warm place till it's doubled in size (30-40 minutes). Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes. Bake in a preheated oven at 200° C/400° F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom. fly using the pulse function. Decorate the chocolate cream and serve well cooled.

5. Soft Poppy Seed Rolls , Level 1-5

Ingredients

570g strong white bread flour 1 sachet active dried yeast (about 2½tsp) 300ml milk (warmed slightly) 2 eggs (room temperature) 1 tbsp sunflower oil 1½tsp sugar 2 tsp salt 75g poppy seeds

Preparation:

Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes.

Put the flour and poppy seeds in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for five minutes. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. Leave in a warm place till doubled in size. Brush with a little egg or milk, and bake in a preheated oven at 220° C/425° F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

6. Italian Herb Bread

Ingredients

575g strong white bread flour ,1 sachet active dried yeast (about 2½tsp) ,290ml water 2 tbsp olive oil, 2 tsp sugar 2 tsp salt, 4 tbsp mixed dried herbs

Preparation:

Mix the water, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes. Put the flour and dried herbs in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for 5 minutes. Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes). Put on a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size. Bake in a preheated oven at 200° C/400° F/gas 6 for 25 minutes or till golden brown and hollow sounding on the bottom..

7. Coffee & Brandy Ice Cream, Level 5-8

Ingredients

3 eggs 75g caster sugar, 300ml single cream 2 tbsp instant coffee powder, 300ml double cream 2½tbsp brandy.

Preparation:

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

8. Basic Meringues, Level 5-8

Ingredients

3 egg whites, 100g caster sugar, 100g icing sugar Combine

Preparation:

Put the egg whites in the bowl and process at speed 6 till fairly stiff. Add half the sugar and whisk again till the mixture is smooth, and stiff peaks have formed. Remove the 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 A and put on the lowest shelf of a cool oven (120° C/250° F/ gas ½) for 1½ hours. Cool on a wire rack. Top with soft fruits, chocolate, and sweetened cream.

9. Coffee & Brandy Ice Cream, Level 5-8

Ingredients

3 eggs 75g caster sugar, 300ml single cream 2 tbsp instant coffee powder, 300ml double cream 2½tbsp brandy.

Preparation:

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

WARRANTY

The **"INALSA" Stand Mixer** is fully warrantied against any manufacturing defect for a period of **Two Years** from the date of purchase. Should any defect develop in the **Stand Mixer** during the warranty period, TUAREG MARKETING PVT. LTD. undertakes to get the **Stand Mixer** or any part thereof, repaired at any of its Authorised Service Center.

The above warranty shall be subject to the following terms and conditions:-

1. Any defective product or part thereof will be repaired within the above stated warranty period on receipt of the same with this card duly filled in and stamped by dealer from whom the product was purchased along with the purchase bill/ invoice, provided the product is brought to our nearest service center freight paid and packed securely.
2. In the event of repairs/ replacement of any part of product, this warranty will thereafter continue and remain in force only for the unexpired period of warranty.
3. This warranty is valid only when:-

- The product is purchased from the company's authorized dealer and accompanied by this warranty card / cash memo.
- The product has been serviced by the INALSA'S authorized service personnel.
- The product has been used and maintained in accordance with the instruction manual.

4. The warranty does not apply to :-

- Normal wear and tear of the product
- Damage due to chipping, peeling, plating and denting.
- Damages arising due to running of the appliances on the alternate sources of power such as Inverter, generator or any such auxiliary power supply aid resulting in variation/ fluctuating voltage
- Breakage or damage to components made of ABS, SAN, Bakelite, Glass and such plastic/rubber parts, cord, bulbs and surface coating.
- Damages resulting from accidents, mishandling or negligence on the part of the customer
- Product if used for the commercial purposes.
- Product, the serial number of which has been removed obliterated or altered on the specification plate.

5. The warranty is in lieu of all other warranty, expressed or implied and does not cover indirect or consequential damages/ loss.

WARRANTY CARD

Product : **STAND MIXER**

Model : **KRATOS**

Serial No .....

Date of purchase.....

Bill/ Cash Memo no.....

Purchaser' name…….....

Address…….....

…….....

…….....

Dealer's stamp and Signature

Customer Care Number (Timing: 9:30 to 5:30) (Mon - Sat)

9773982065

INALSA

TUAREG MARKETING PVT. LTD.
154, Bhalswa, Delhi- 110033