

TOWER®

over 100 YEARS of quality

T12039

2.5L 2-in-1 Hand & Stand Mixer



SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.



Towerbrand

GREAT BRITISH DESIGN, INNOVATION
AND EXCELLENCE SINCE 1912

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

Visit

www.towerhousewares.co.uk

for more fantastic products.

Contents:

Thank you for purchasing this appliance from the Tower range.

Please read this manual carefully **BEFORE** using the appliance for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Tower Hand & Stand Mixer:

- Takes all the hard work out of baking.
- Sturdy yet ergonomic design.
- Includes 2 x dough hooks and 2 x mixer blades.
- Safety lock and blade release buttons.

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See back page for Customer Service Information.

Call us first, we can help.

With advice, spares and returns.

Visit our website: towerhousewares.co.uk Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)

1 - Specifications:

This box contains:
Instruction Manual
Hand Mixer
Stand Base
Bowl
Splash Guard
2 x Dough Hooks
2 x Beaters



Structure of your appliance:

- | | | |
|------------------------------|-------------------------|------------|
| 1. Eject Button | 5. Pivot Release Button | 9. Beaters |
| 2. Speed Selection Switch | 6. Pouring Shield | 10. Bowl |
| 3. Turbo Button | 7. Splash Guard | |
| 4. Hand Mixer Release Button | 8. Dough Hooks | |

2 - Technical Data:

Description: 2.5L 2-in-1 Hand & Stand Mixer
Model: T12039
Rated Voltage: 220V-240V
Frequency: ~ 50Hz
Power Consumption: 300W

Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU Electromagnetic Compatibility Directive.
2014/35/EU Low Voltage Directive.
2011/65/EU Restriction of Hazardous Substances Directive.
1935/2004/EC Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC Eco-Design of Energy Related Products.

RK Wholesale LTD Quality Assurance, United Kingdom.

SPARE PARTS (not included, available to order via website/customer service should you require replacements)	
Part No	Description
T12039001	2.5L Plastic Mixing Bowl Spare
T12039002	Spare Bowl Cover / Splash Guard / Pouring Shield
T12039003	Spare Beater
T12039004	Spare Dough Hook

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: **+44 (0) 333 220 6066**.

Some spare parts may be ordered from the Tower website. Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from www.towerhousewares.co.uk

Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase.

The main body and housing are guaranteed for the extended free warranty subject to registration.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase.

Refund or replacement is at the discretion of the retailer.

3 - Important Safety Information:

Please read these notes carefully BEFORE using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT immerse cords, plugs or any part of the appliance in water or any other liquid.
- DO NOT leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance should not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- DO NOT let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.

- DO NOT pull the plug out by the cord as this may damage the plug and/or the cable.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- DO NOT carry the appliance by the power cord.
- DO NOT use the appliance outdoors.
- Switch off the appliance before fitting and removing any of the attachments.
- Keep your fingers away from moving parts.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- Never leave the appliance to run unsupervised, especially when young children or handicapped persons are present.
- DO NOT touch the dough hooks or mixer blades while the appliance is in operation.
- Following the processing guide from operating time, allow the unit 15 minutes rest between uses.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team:
+44 (0) 333 220 6066

4 - Before First Use

1. Remove your appliance from the packaging.
2. Before using the unit for the first time, carefully clean the attachments and bowl.
3. Ensure that the unit is at the 0 setting, and then plug it into the power source.
4. Your appliance is now ready for normal use.
5. Dispose of the packaging in a responsible manner.

5 - Using Your Appliance

Using the Unit as a Hand Mixer:

1. This unit may be used as a handheld or stand mixer, as required. To detach the handheld unit when it is attached to the stand base, press the handheld release button at the back of the unit and pull the handheld firmly upwards and away from the main base until it detaches.
2. To use the unit as a hand mixer, begin by attaching the dough hooks or mixing beaters to the handheld unit.
3. To attach the dough hooks or beaters to the unit, insert each of them into one of the corresponding slots on the underside of the unit until it clicks into place. Ensure each accessory is securely attached before attempting to use the unit.
4. Once the accessories are correctly installed and secured into place, place the ingredients to be mixed into the mixing bowl and position the handheld mixer over the lip of the bowl.
5. Once the mixer is correctly positioned, flick the speed selection switch to any position other than '0' to begin mixing. Flick this switch to any of the other available settings while the unit is in operation to change speed settings while mixing, or flick it back to the '0' position at any time to turn the unit off and stop the mixing process.
6. To release an attachment from the unit at any time, simply press the 'Release' button at the top of the handheld unit. The attachment will automatically detach from the handheld unit.

CAUTION! Always make sure the speed selection dial is turned to the '0' position before attempting to release the attachments from the unit.

Attaching the Handheld Unit to the Base:

1. This unit may be used as a handheld or stand mixer, as required.
2. To use the unit as a stand mixer, begin by attaching the accessories to the handheld unit, as described in the section above. Ensure each accessory is securely attached before attempting to use the unit.
3. Once the accessories are correctly installed and secured into place, attach the unit to the stand base. To do this, simply slot the handheld into the corresponding grooved section at the top of the stand base, ensuring the protruding tab on the base lines up with the corresponding notch on the underside of the handheld unit. If these two parts are correctly aligned, the tab will automatically slot into the notch and secure the handheld unit to the base.

4. When the handheld is firmly secured to the base, press the Lock Release button on the side of the stand base and pull the handheld firmly upwards to access the main mixing area.
5. Once the lock has been released, slot the splash guard into place, if required. To do this, align the two tabs at the back of the splash guard with the two recessed ridges located on the underside of the handheld unit base. Once the two parts are aligned, push the splash guard firmly inwards until it slots into place.

NOTE: If using the splash guard, ensure it is correctly fitted into place before attempting to use the unit.

NOTE: The splash guard does not need to be installed when mixing dry ingredients. If mixing dry ingredients, proceed directly to step 6 below.

NOTE: The splash guard can also be used as a pouring shield. To use the splash guard as a pouring shield, simply lift the flap at the top of the guard and push the required ingredients through it and into the bowl.

6. Once the handheld unit is firmly secured into place, insert the ingredients to be mixed into the mixing bowl, and slot the bowl onto the rotating plate on the underside of the main mixing area. To prevent the bowl from moving out of position while mixing, ensure it is correctly positioned and secured into place before attempting to use the unit as a stand mixer.
7. When the bowl is in place and the accessories are correctly installed and secured into place, push the main unit downwards to return the handheld and splash guard (if attached) to its original horizontal position.
8. Once the mixer and splash guard (if attached) are correctly positioned, flick the speed selection switch to any position other than '0' to begin mixing. Flick this switch to any of the other available settings while the unit is in operation to change speed settings while mixing, or flick it back to the '0' position at any time to turn the unit off and stop the mixing process.

NOTE: For best results, select speed '1' at the start of the mixing process, then gradually increase the speed as required.

9. When the mixing process is complete or to detach the handheld unit from the stand base and use it as a hand mixer, press the handheld release button at the back of the unit and pull the handheld firmly upwards and away from the main base until it detaches. Alternatively, simply press the Lock Release button on the side of the stand base and pull the handheld firmly upwards to access the main mixing area and remove the mixing bowl.

NOTE: Ensure the accessories are detached before attempting to remove the unit from the base completely.

To mix or knead dough:

1. Use the dough hooks for this function.
2. A good ratio of flour and water is 5:3 but always follow recipe guidelines if available.
3. Take care not to overfill the bowl, as this could affect the quality of the dough.
4. Once the ingredients are added to the bowl turn the Speed dial to setting 1 at first, then gradually increase the speed as required.

Mixing shakes, cocktails or other liquids:

1. The mixing beater should be used for this function.
2. Mix the ingredients according to the available recipe, gradually increasing the speed from 1 to 5 for about 5 minutes.
3. Do not exceed the maximum quantity for the bowl.

Processing guide				
Accessory	Food	Maximum	Operation Time	Speed
Kneading Hooks	Flour	1000g	10 Minutes	2 - Min
	Salt	20g		
	Yeast	10g		
	Sugar	10g		
	Water	600g		
	Lard	20g		
Mixer Blade	Flour	100g	5 Minutes	4 - Min
	Caster Sugar	100g		
	Margarine	100g		
	Egg	2pcs		

Tips:

1. Allow refrigerated ingredients, such as butter and eggs, to reach room temperature before mixing in order for them to combine more thoroughly.
2. To avoid the possibility of shell in the mixture, break eggs into a separate container before adding to the mix.
3. For best results use heavy cold cream, straight from the refrigerator, for making whipped cream.
4. Do not over-beat. Be careful that you only mix/blend mixtures for the amount of time recommended in your recipe. Fold into dry ingredients only until just combined.
5. Changes in temperature and the texture and temperature of the ingredient will affect the required mixing time and end results.
6. Always start mixing at the lowest speed setting. Gradually increase to the recommended speed as stated in the recipe.

6 - Troubleshooting

Problem	Cause	Solution
The unit is not working.	The unit is not plugged into the mains or the mains socket is not turned on.	Plug the unit into the mains and ensure the mains socket is turned to the 'ON' position.
The beaters/dough hooks are not mixing properly.	The mixture is too thick.	Reduce the consistency of the mixture by adding liquid.
	Wrong mixing speed selected.	Increase the mixing speed by turning the speed selection dial to a higher setting.
	The bowl is too full.	Take care not to overfill the bowl when putting in the ingredients.
The hand mixer is slipping while using the unit as a stand mixer.	The handheld unit is not securely locked.	Ensure the handheld unit is securely locked into the corresponding area on top of the stand base

7 - Recycling

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



8 - Cleaning & Care

- Unplug the appliance and wait for it to completely cool down before cleaning.
- Wipe over the outside surface of the unit with a dampened cloth, and a mild detergent, then polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Wash the beaters, dough hooks, bowl and splash guard in warm soapy water and wipe dry. The bowl, splash guard, beaters and dough hooks may also be cleaned in the dishwasher.

CAUTION! The maximum temperature for washing plastic parts in the dishwasher is 75 degrees Celsius. NEVER wash any plastic parts or accessories at a temperature higher than 75 degrees Celsius, as this will result in damage.

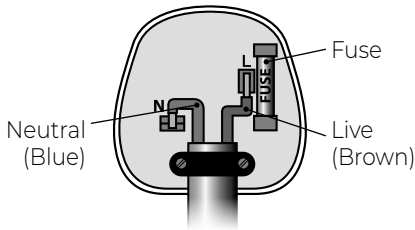
CAUTION! The mixer unit cannot be immersed in water or other liquid. Make sure that the appliance is cleaned after every use.

IMPORTANT: Allow the unit to dry fully after cleaning before using again. Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

To store your appliance:

1. Unplug the power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. Keep all accessories together.

9 - Wiring Safety for UK Use Only




IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue neutral [N] Brown live [L]

Plug Fitting Details (Where Applicable).

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black. The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red. On no account must either the brown or the blue wire be connected to the [EARTH] terminal .

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug – disconnect it from the mains – and then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:

This appliance is double insulated.
Do not connect any wire to the earth terminal.

10 - Warranty

3* | YEAR
GUARANTEE



GREAT BRITISH
DESIGN SINCE 1912

As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase by visiting www.towerhousewares.co.uk



This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase or a receipt.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

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over 100 YEARS of quality

thank you!

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+44 (0) 333 220 6066

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