

1. Overview

The INALSA Esperto LX is a 1300-watt stand mixer designed for a variety of kitchen tasks including mixing, kneading, and whipping. It features a digital control panel, a 5.3-litre stainless steel bowl, and comes with three attachments.



Key components of the mixer include the motor head, the mixing bowl, the bowl support base, and the attachment hub.

2. Features & Specifications

2.1 Main Unit

- **Motor:** 1300 W, 100% pure copper.
- **Construction:** All-metal gears for durability.
- **Speed Settings:** 8 speed options.
- **Control Panel:** Digital display with a rotary knob for speed selection and preset functions.
- **Presets:** Dedicated digital presets for the Dough Hook, Beater, and Whisk attachments.
- **Safety:** Includes safety lock and overheat protection.

2.2 Bowl & Attachments

- **Mixing Bowl:** 5.3-litre capacity, made of stainless steel.
- **Attachments (Included):**
 - Dough Hook (for kneading bread and roti dough).
 - Beater (for general mixing and creaming).
 - Whisk (for whipping cream, eggs, and batters).
- **Material:** Stainless steel. Attachments and bowl are dishwasher safe.

2.3 Physical Specifications

Specification	Detail
Product Dimensions	22.5 cm (D) x 22.5 cm (W) x 29.8 cm (H)
Item Weight	4.8 kg
Voltage	240V
Colour	Black/Silver

3. Use Guide

3.1 Before First Use

1. Unpack all components and ensure the Dough Hook, Beater, Whisk, and 5.3L bowl are present.

2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the motor head in water.
3. Wash the stainless steel bowl and all three attachments in warm, soapy water (or place in dishwasher) and dry thoroughly.
4. Place the mixer on a clean, dry, stable, and level countertop.

3.2 Assembly

Step 1: Install the Bowl

Place the bowl support base on your counter. Position the stainless steel bowl onto the base, turning it clockwise until it locks securely into place.

Step 2: Attach the Tool

Raise the mixer head by lifting the lever at the top rear of the unit. Insert the desired attachment (Hook, Beater, or Whisk) into the attachment hub on the underside of the head. Turn it slightly to lock. Lower the mixer head back down.

Step 3: Power On

Plug the power cord into a standard 240V outlet. The digital display will illuminate.

3.3 Operating the Digital Controls



- **Rotary Knob:** Turn to select from 8 speed settings. Start at a low speed (1 or 2) to incorporate ingredients, then increase as needed.
- **Preset Buttons:** Use the dedicated digital presets for optimal results:
 - **Hook Preset:** Optimized for kneading heavy doughs.
 - **Beater Preset:** Optimized for general mixing and creaming.
 - **Whisk Preset:** Optimized for aerating and whipping.
- The digital display will show the selected speed or preset mode.

3.4 Basic Mixing Procedure

1. Ensure the mixer is off and the head is raised. Add your ingredients to the bowl.
2. Attach the correct tool and lower the head.
3. Begin mixing at the lowest speed (Stir) to prevent splashing.
4. Gradually increase the speed to the level required by your recipe. Use the preset function if applicable.
5. When finished, turn the knob to '0' to stop. Raise the mixer head, remove the attachment, and then remove the bowl.

3.5 Planetary Mixing Action

The mixer utilizes a planetary motion: the attachment rotates on its own axis while also moving in a circular orbit around the inside of the bowl. This ensures all ingredients are reached for consistent mixing and kneading.

Important Safety Notes:

- Never insert hands, utensils, or scrapers into the bowl while the mixer is running. Always stop the mixer and raise the head first.
- Do not operate the mixer continuously for extended periods when kneading very heavy dough. The overheat protection may activate to protect the motor.
- Ensure the bowl and attachment are securely locked before starting.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, unless they have been given supervision or instruction.

4. Cleaning & Maintenance

4.1 After Each Use

- **Motor Head:** Unplug the mixer. Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Bowl and Attachments:** The stainless steel bowl, dough hook, beater, and whisk are dishwasher safe. They can also be washed by hand in warm, soapy water.
- **Bowl Support Base:** Wipe clean with a damp cloth.

4.2 Storage

Store the mixer in a dry place. It is recommended to store the attachments in a separate bag or container to prevent scratching. Ensure the power cord is neatly coiled.

5. Troubleshooting

Issue	Possible Cause	Solution
Mixer does not start.	Not plugged in. Head not locked down. Safety lock engaged.	Check power connection. Ensure mixer head is fully lowered and locked. Check for any obstruction preventing start.
Motor stops during use.	Overload protection activated due to excessive load or long runtime.	Turn speed knob to '0'. Unplug and allow the motor to cool for 30-45 minutes. Reduce the quantity of ingredients or mix in smaller batches.
Bowl rotates but attachment does not.	Attachment not properly locked into hub.	Stop mixer, raise head, remove and re-insert attachment, ensuring it clicks into place.
Excessive vibration or noise.	Mixer not on a level surface. Bowl or attachment not secured. Very heavy dough load.	Place on a stable, level counter. Ensure bowl is locked to base and attachment is locked to hub. Consider reducing dough quantity.
Ingredients not mixing evenly.	Incorrect speed. Overfilled bowl.	Start at lowest speed to incorporate, then increase. Do not exceed the maximum capacity of the bowl (5.3L).

6. Warranty and Support

This product is covered by a **2-year warranty** provided by the brand INALSA from the date of purchase.

For warranty service or product support, please contact the manufacturer:

Tuareg Marketing Pvt. Ltd.

Khasra No- 1189, Bhalswa,
New Delhi-110033, India.

Contact: 9773982065, 9773982066, 9773982067, 9773982068, 9773982069

Please have your model name (Esperto LX) and proof of purchase ready when contacting support.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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