

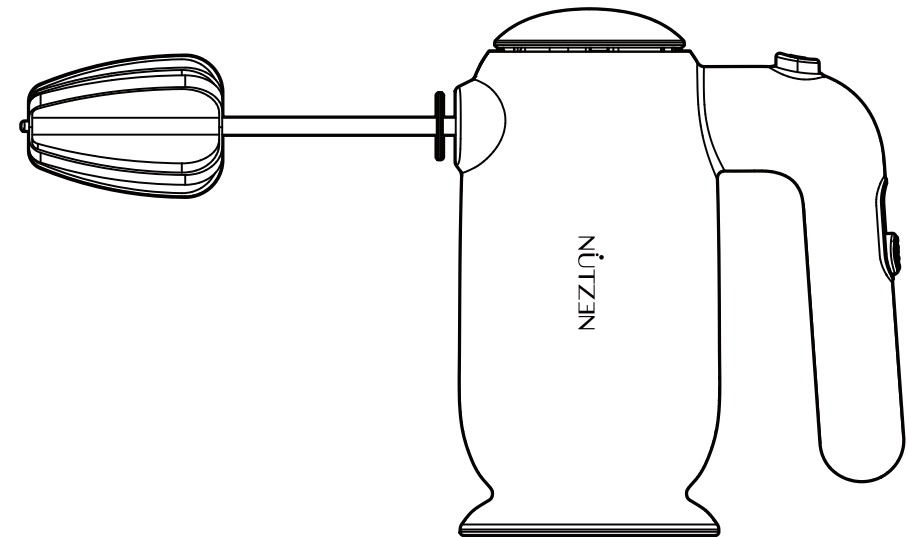
刀模線不印刷

NÜTZEN

GERMAN
PERFORMANCE

Manual

說明書



NMX-20



天曜集團 (香港) 有限公司
Team United Group (HK) Limited

香港新界葵涌打磚坪街49-53號華基工業大廈第一期25樓F室
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強力打蛋器
Hand Mixer

KITCHEN REVOLUTION, TECHNOLOGY INNOVATION

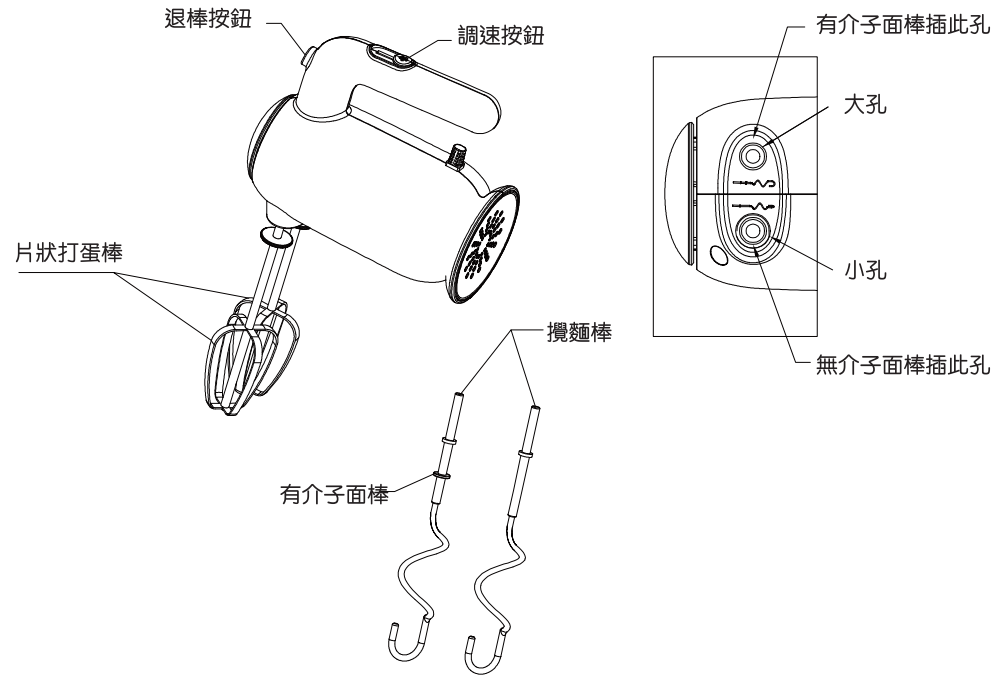
安全注意事項

使用前應先檢查

1. 先確定電源電壓是否與本產品額定電壓相符：電源插座是否能承受本產品的正常負荷；電源插座是否有可靠的接地裝置。
2. 在平整牢固的可承面上放置本產品，並盡可能靠近電器插座。
3. 遠離火源、發熱的家用電器和易燃物品。
4. 放置在小孩不能觸摸及拉扯電源線的地方，以免燙傷或觸電。
5. 本產品不適合身體、感官或精神能力下降，缺乏經驗和知識的人(包括兒童)使用，除非他們已經對負責其安全的人員使用本產品進行監督或指導。
6. 清潔前，請先將插頭拔掉。

1. 閱讀後請保存此說明書，以備將來參考使用。
2. 接通電源前，請先檢查本產品所標識的電壓是否與您家中的電壓相符。若不相符請不要使用本產品，並聯絡您購買產品的商店。
3. 如果電源線、插頭損壞或電器失效，或是其他任何方式的損壞，請不要使用電器，交給我司的維修部進行測試、維修、更換和調整。請不要自行更換，以避免觸電。
4. 操作時不要讓其處於無人看管狀態。
5. 不可讓小孩使用本電器。
6. 在清潔前確保插頭已拔出接地插座。
7. 在操作時，手或身體的任何部位都不可觸及產品運動部件。
8. 為了避免觸電，請不要將打蛋器浸到水或其他溶液中。
9. 不要另作他用。
10. 不要讓電源線掛在桌上或放置於灼熱的表面。
11. 不要戶外使用。

產品圖示



產品規格

型號	NMX-20
額定電壓	220V-240V~
額定頻率	50/60Hz
額定功率	200W
產品尺寸	21.2x13x19.1cm

操作說明

1. 第一次使用該電器時，請將打蛋棒清洗乾淨。
2. 把打蛋棒裝到打蛋器上。
注：由於兩個片狀打蛋棒相同，隨便裝都可以，但是對於面棒，有介子面棒應裝到大孔內，不帶介子的裝到較小的孔內，不能裝反，否則會將面團卷入機內。
3. 確保調速鈕位於0檔位，然後接通電源。
4. 推動調速鍵。選擇所需要用的檔位即可開始攪拌。
注意：在攪拌過程中，切勿將刀、金屬湯匙、叉等金屬製品伸入。
5. 每次最長操作時間不得超過5分鐘，停機休息不少於20分鐘才能進行下一個工作循環。
6. 攪拌完後，把調速鈕調到0檔，然後拔下插頭。
7. 把黏在打蛋棒上的東西，用塑料或木製的刮鏟刮下。
8. 用左手輕輕扶著打蛋棒，右手按下退棒按鈕即可取出打蛋棒。
注意：只有在“0”檔時才可退棒。

清潔和維護

1. 清潔前先讓打蛋器充分冷卻。
 2. 用濕布把打蛋器和它的底座擦乾淨，然後再用軟的乾布擦乾。
 3. 把黏在電源線上的污物清洗乾淨。
 4. 把打蛋棒放在溫的水內清洗乾淨或放到洗碗碟機內清洗，然後擦乾。
- 警告：主機不可浸入水或其他溶液中清洗！

攪拌技巧

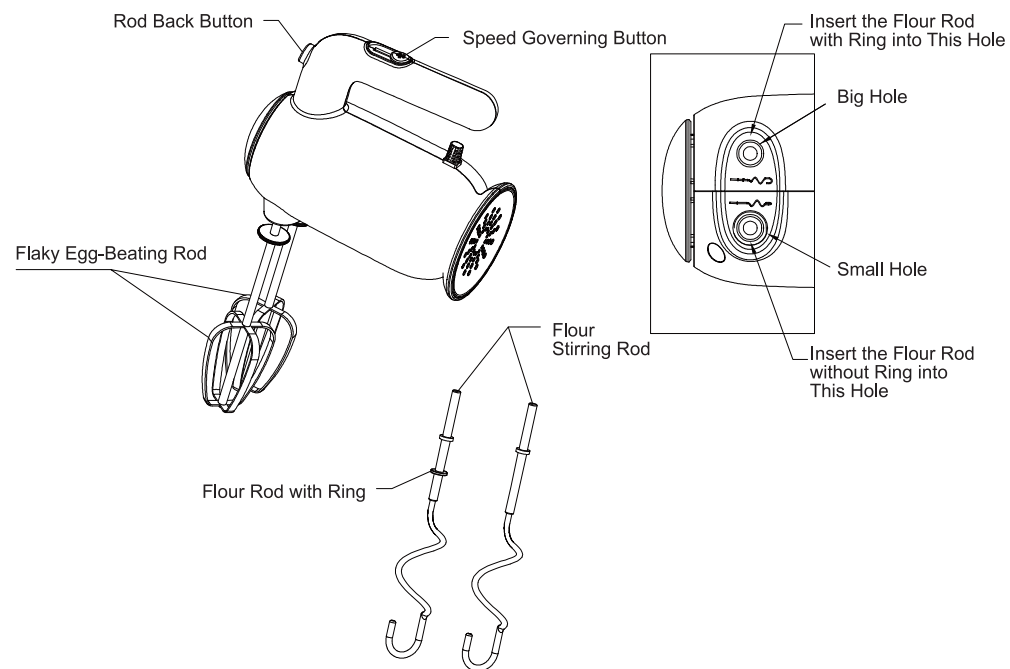
1. 冷凍的物品如牛油、雞蛋攪拌前應先提前拿出來，於室溫下放置一段時間。
2. 為了避免蛋殼或臭蛋影響你的烹調，應先把蛋打到其他容器內，然後再倒入碗內。
3. 不要攪拌過長時間，按菜單操作即可，對於乾的混合物，一般要用低檔攪拌。
4. 氣候條件、季節溫度變化、混合成分溫度及材料都隨時在變化，這些都會對攪拌時間及取得的效果產生影響。
5. 開始時用較低的速度檔位，然後再慢慢增加速度和高檔位，可預防混合物濺出。

SAFETY PRECAUTIONS

1. Before inserting the main plug into the socket, check whether voltage and current rating of the supply line are in compliance with the rated electric parameter shown on the label. Don't overload electrical outlets, never plug too many appliances into the same outlet and make sure you are using the proper fuses.
2. Please place the appliance on a flat and firm surface, as close to the power socket as possible.
3. Keep the appliance away from flammable and explosive items; never use the appliance in an environment with of flammable gas and/or powder. Keep it away from any sources of heat like fire.
4. Keep the appliance out of the reach of children to reduce the risk of fire and avoid accidents such as electric shock and injury.
5. The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless given the supervision or instruction concerning the use of the appliance by a person held responsible for their safety.
6. Unplug the appliance before cleaning.

1. After reading, please save this manual for future reference.
2. Before switching on the power, please check whether the voltage marked by this product is consistent with the voltage in your home. If not, please do not use this product and contact the store where you bought it.
3. If the power line and plug are damaged, or the electric appliance is invalid, or damage in any other way, please do not use the electric appliance and hand it over to a authorized service point nearby for testing, repairing, replacing and adjusting. Please do not replace by yourself to avoid electric shock.
4. Do not leave it unattended while operating.
5. Children are not allowed to use this electrical appliance.
6. Make sure the plug is unplugged before cleaning.
7. During the operation, the moving parts of the product shall not be touched by the hands or any part of the body.
8. To avoid electric shock, please do not immerse the eggbeater in water or other solutions.
9. Please do not use it for other purposes.
10. Please do not leave power line hanging on tables or on hot surfaces.
11. Please do not use it outdoors.

PRODUCT GRAPHICAL REPRESENTATION



PRODUCT SPECIFICATIONS

Model	NMX-20
Rated Voltage	220V-240V~
Rated Frequency	50/60Hz
Rated power	200W
Product size	21.2x13x19.1cm

OPERATION INSTRUCTIONS

1. Please wash the egg-beating rod clean when using this electric appliance for the first time.

2. Install the egg-beating rod on the eggbeater.

Notes: Since the two flaky egg-beating rods are the same, you can install them any way you like. However, as for the flour rods, the flour rod with ring shall be inserted into the big hole, and the flour rod without ring shall be inserted into the small hole, which cannot be installed upside down, otherwise the flour dough will be drawn into the machine.

3. Before switching on the power, please make sure that the speed governing button is in gear 0.

4. Push the speed governing key, and select the desired gear to start the stirring.

Notes: During the process of stirring, please do not put knives, metal spoons, forks and other metal products into the machine.

5. The maximum operation time shall not exceed 5 minutes each time, and the rest time shall not be less than 20 minutes before the next working cycle.

6. After finishing the stirring, please turn the speed governing button to gear 0, and then pull the plug off.

7. Scrape the stuffs that stick on the egg-beating rods off with a plastic or wooden scraper.

8. Gently hold the egg-beating rod with your left hand and press the rod back button with your right hand, and then the egg-beating rod can be taken out.

Note: The rod can be taken out only when the machine is in gear "0".

CLEANING AND MAINTENANCE

1. Let the eggbeater cool thoroughly before cleaning.

2. Wipe the eggbeater and its base clean with a wet cloth, and then dry them with a soft and dry cloth.

3. Clean the dirt that sticks on the power line.

4. Rinse the egg-beating rod in the warm water or in a dish-washing machine, and then dry it thoroughly.

Warning: Do not immerse the main engine in water or other solutions.

STIRRING TECHNIQUES

1. Before stirring the frozen goods such as butter and eggs, it shall be taken out in advance and kept at room temperature for a period of time.

2. In order to prevent egg shells or rotten eggs from affecting your cooking, please beat the eggs into other containers before pouring them into the bowl.

3. Do not stir for too long, just follow the menu. As for dry mixtures, the mixture shall be stirred at a low speed.

4. As the changes of climatic conditions and seasonal temperatures, the temperature of the mixtures and the materials are changing all the time, and these will affect the stirring time and the results achieved.

5. At the very beginning, a lower speed gear shall be chosen, then slowly increase the speed and choose the higher gears, in this way, it can prevent the mixtures from spillage.