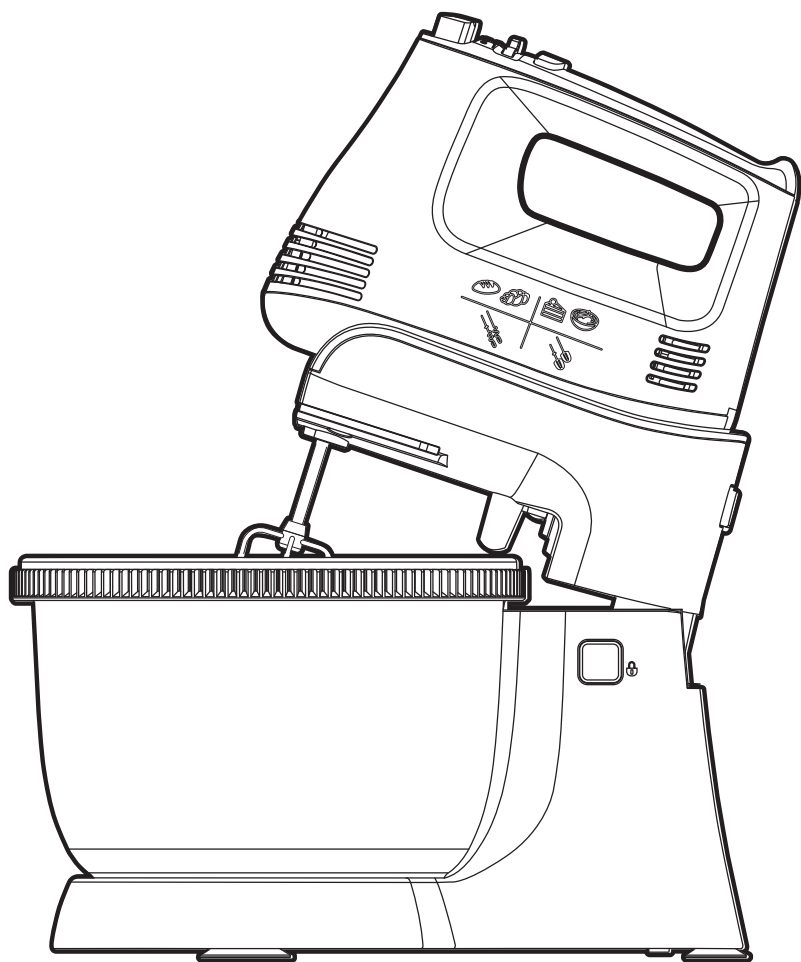
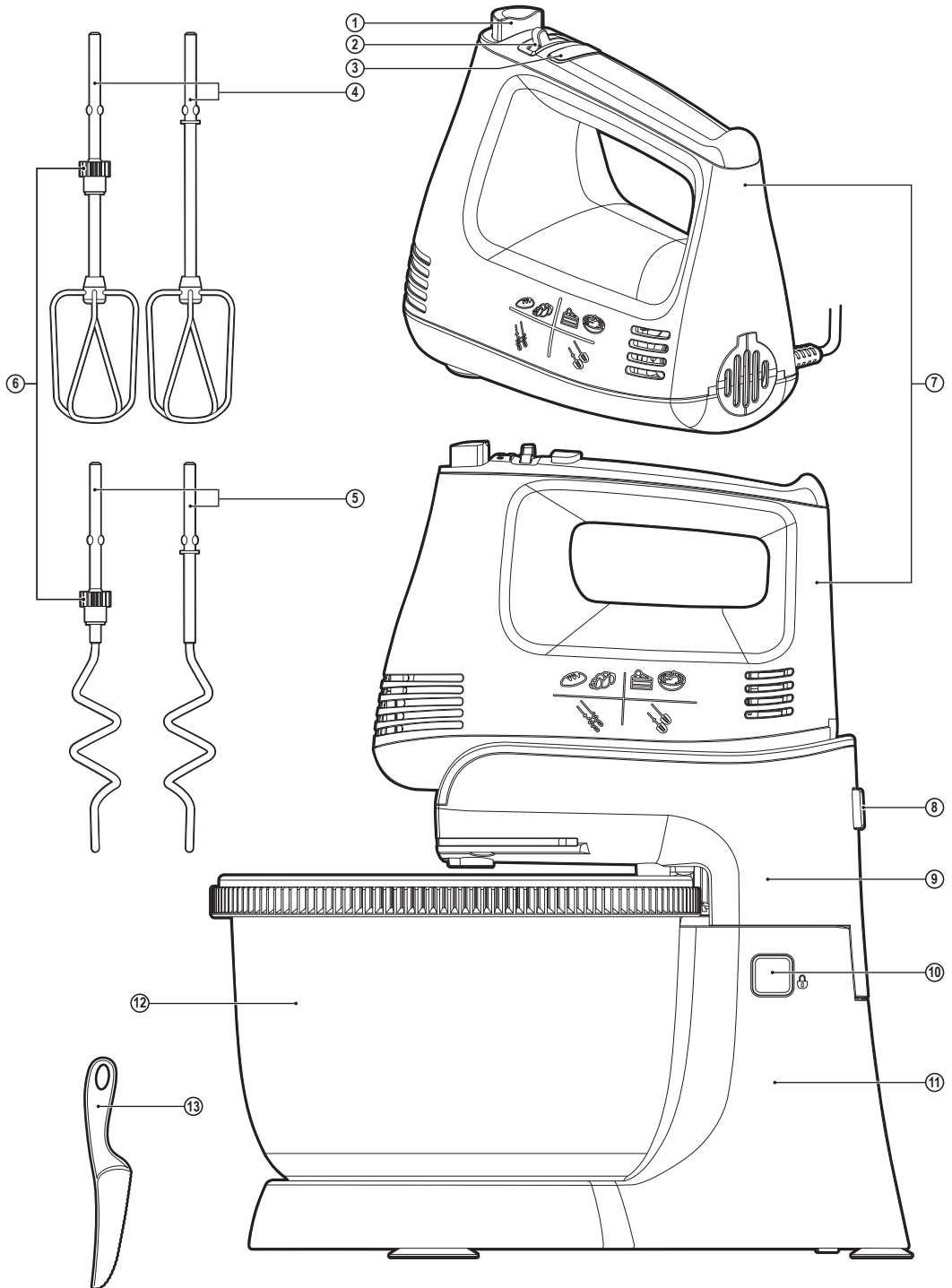


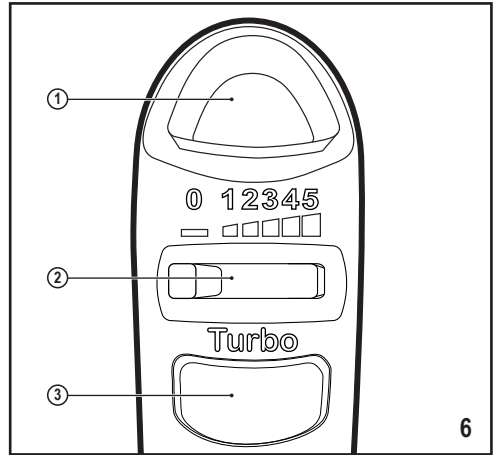
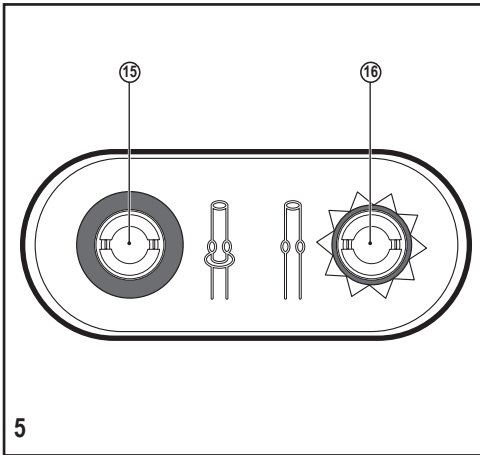
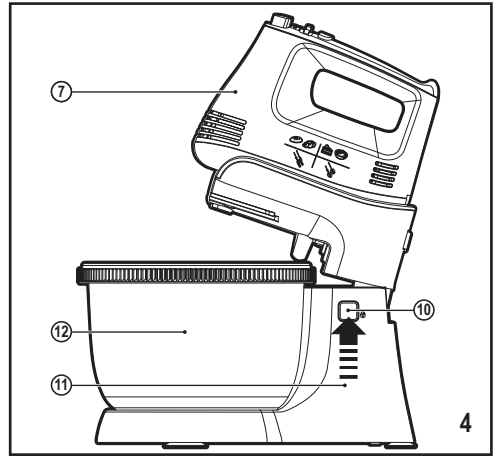
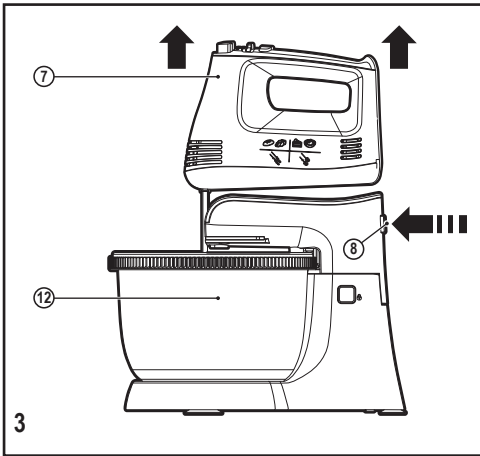
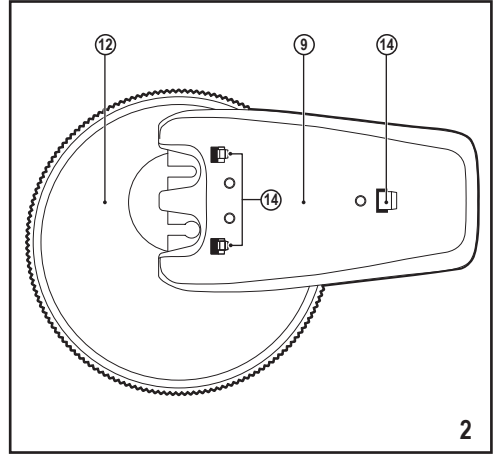
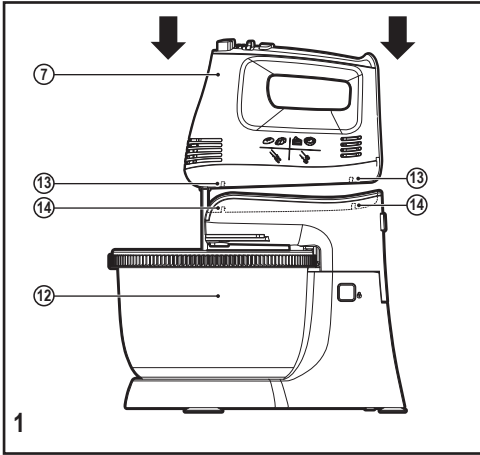
**BLACK+
DECKER**™



www.blackanddecker.co.uk

HM300
HM300BL





Intended use

Your BLACK+DECKER™ HM300 Hand Mixer and HM300BL Bowl mixer have been designed for mixing suitable food ingredients. This appliance is intended to be used in household and similar applications such as:

- ◆ Staff kitchen areas in shops, offices and other working environments;
- ◆ Farm houses;
- ◆ By clients in hotels, motels and other residential type environments;
- ◆ Bed and breakfast type environments;

Safety instructions

- ◆ **Warning!** When using mains-powered appliances, basic safety precautions, including the following, should always be followed to reduce the risk of fire, electric shock and personal injury.
- ◆ Read all of this manual carefully before using the appliance.
- ◆ The intended use is described in this manual. The use of any accessory or attachment or the performance of any operation with this appliance other than those recommended in this instruction manual may present a risk of personal injury.
- ◆ Retain this manual for future reference.

Using your appliance

- ◆ Always take care when using the appliance.
- ◆ Do not use the appliance outdoors.
- ◆ Do not operate the appliance if your hands are wet. Do not operate the appliance if you are barefoot.
- ◆ Guide the power supply cord neatly so it does not hang over the edge of a work top and cannot be caught accidentally or tripped over.
- ◆ Never pull the power supply cord to disconnect the plug from the socket. Keep the power supply cord away from heat, oil and sharp edges.
- ◆ If the power supply cord is damaged during use, disconnect the appliance from the power supply immediately. Do not touch the power supply cord before disconnecting from the power supply.
- ◆ Disconnect the appliance from the power supply when not in use and before changing accessories, cleaning, etc.

Safety of others

- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ Children should be supervised to ensure that they do not play with the appliance.

After use

- ◆ Switch off, remove the plug from the socket and let the appliance cool down before leaving it unattended and before changing, cleaning or inspecting any parts of the appliance.
- ◆ When not in use, the appliance should be stored in a dry place. Children should not have access to stored appliances.

Inspection and repairs

- ◆ Before use, check the appliance for damaged or defective parts. Check for breakage of parts, damage to switches and any other conditions that may affect its operation.
- ◆ Do not use the appliance if any part is damaged or defective.
- ◆ Have any damaged or defective parts repaired or replaced by an authorised repair agent.
- ◆ Before use, check the power supply cord for signs of damage, ageing and wear.
- ◆ Do not use the appliance if the power supply cord or mains plug is damaged or defective.
- ◆ If the power supply cord or mains plug is damaged or defective it must be repaired by an authorised repair agent in order to avoid a hazard. Do not cut the power supply cord and do not attempt to repair it yourself.
- ◆ Never attempt to remove or replace any parts other than those specified in this manual.

Additional safety instructions for Food Mixers

Warning! Do not place near a hot Gas or electric oven.

- ◆ Do not immerse Mixer, Base, Cord or Plug in any liquid.
- ◆ The outer surface of this Mixer may become hot during use.
- ◆ Allow all moving parts of the appliance to come to a stop before approaching.
- ◆ Always use on a clean work surface and clean the surface thoroughly after use.
- ◆ Allow the appliance to cool before storing.
- ◆ Keep hands, long hair and loose clothing away from the beaters.

Features

1. Beater eject button
2. Speed selector
3. Turbo Button
4. Beaters
5. Dough Hooks
6. Gears
7. M300 Hand mixer
8. Cradle switch
9. Cradle
10. Base switch
11. Base
12. Bowl
13. Plastic knife

Assembly



Warning! Before performing any assembly or maintenance, switch off and remove from power supply.

Attaching the beaters to the M350 hand mixer (Fig. 5)

- ◆ Push the required beaters into the appropriate holes in the appliance ensuring they are fully home.

Note! An icon on the product identifies the hole that takes the beater / dough hook with the washer (15). Another icon identifies the hole that accepts the beater / dough hook with a gear fitted (16).

- ◆ On completion of task, the beaters can be removed for cleaning by pressing the eject button (1)

Attaching the HM300 hand mixer to the HM300BL bowl mixer (Fig. 1, Fig.2)

- ◆ Place the Base (11) on a flat, stable surface.
- ◆ Align the sockets on the base of the hand mixer (13) with the tabs on the Cradle (14) and press down vertically until the tabs lock into place.

Releasing the M350 hand mixer from the M700 bowl mixer (Fig. 3)

- ◆ Press the Cradle switch (8) to release the tabs and lift the hand mixer vertically.

Removing the bowl (11) (Fig. 4)

- ◆ Press the base switch (10) and tilt the Cradle (9) and mixer (7) backwards.
- ◆ The bowl can now be removed for transferral of contents using the plastic Knife (13) or cleaning.

Use

Warning! Let the tool work at its own pace. Do not overload.

- ◆ Clean the beaters, dough hooks and bowl before use.
- ◆ Ensure that the power cord is unplugged from the power outlet and the speed selector (2) is set to the "0" position.
- ◆ Choose the proper attachments for the task to be performed and assemble into position. Beaters are for mixing egg white or other liquid, dough hooks are for kneading dough.
- ◆ Place the food that needs to be mixed into the bowl (11).
- ◆ Lower the mixer by pressing the base switch (10).
- ◆ Ensure that the speed selector (2) is at the "0" setting and connect to the power supply.
- ◆ Dial the speed selector to your desired setting. The appliance will start working. There are 5 settings and a turbo button which will allow the speed to achieve its highest when depressed.

Warning! Do not place knives, spoons, forks or any other object into the bowl while operating

Note! The maximum operation time must not exceed 10 minutes. After 10 minutes of use allow the hand/stand mixer to rest and cool for an appropriate amount of time.

- ◆ When Kneading dough, best results can be achieved by setting the speed selector at a low speed first and then high speed.

Note! During operation do not touch the bowl.

Warning! Keep hands, long hair and loose clothing away from the beaters.

- ◆ When mixing is completed, turn the speed selector to the "0" position and unplug the cord from the power outlet.

Cookery tips

- ◆ Refrigerated ingredients, such as butter and eggs, them should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- ◆ To eliminate the possibility of shells eggs in your recipe, break eggs into separate container first, then add to the mixture.
- ◆ Do not over-beat. Be careful that you only mix/blend mixtures as recommended in your recipe. Fold dry ingredients until they are just combined using the low speed setting.
- ◆ Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation all play a part in the required mixing time and the results achieved.
- ◆ Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

Cleaning and Maintenance

Warning! Before performing any maintenance:

- ◆ Switch off and disconnect from the mains supply.
- ◆ Wait for the appliance to completely cool down.
- ◆ If necessary scrape excess food particles from the beaters or dough hooks using a spatula.

Warning! The mixer must not be immersed in water or other liquid.

- ◆ Wipe over the outside surface of the head and Base with a damp cloth and polish with a soft dry cloth.
- ◆ Wipe any excess food particles from the power cord.
- ◆ Immerse the mix bowl, beaters and dough hooks in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. The beaters and dough hooks may be placed in a dishwasher.

Mains plug replacement

If a new mains plug needs to be fitted:

- ◆ Safely dispose of the old plug.
- ◆ Connect the brown lead to the live terminal in the new plug.
- ◆ Connect the blue lead to the neutral terminal.
- ◆ If the product is class I (earthed), connect the green/yellow lead to the earth terminal

Note! If your product is class II double insulated (only 2 wires in the cord set), no connection is to be made to the earth terminal.

Follow the fitting instructions supplied with good quality plugs.

Any replacement fuse must be of the same rating as the original fuse supplied with the product.

Warning! The above section on mains plug replacement is for authorized service centre persons.

Technical Data

		HM300	HM300BL
Input voltage	V_{AC}	220-240	220-240
Power Input	W		
Weight	kg		

Protecting the environment



Separate collection. This product must not be disposed of with normal household waste.

Should you find one day that your Black & Decker product needs replacement, or if it is of no further use to you, do not dispose of it with household waste. Make this product available for separate collection.



Separate collection of used products and packaging allows materials to be recycled and used again. Re-use of recycled materials helps prevent environmental pollution and reduces the demand for raw materials.

Local regulations may provide for separate collection of electrical products from the household, at municipal waste sites or by the retailer when you purchase a new product.

Black & Decker provides a facility for the collection and recycling of Black & Decker products once they have reached the end of their working life. To take advantage of this service please return your product to any authorised repair agent who will collect them on our behalf.

You can check the location of your nearest authorised repair agent by contacting your local Black & Decker office at the address indicated in this manual. Alternatively, a list of authorised Black & Decker repair agents and full details of our after-sales service and contacts are available on the Internet at: www.2helpU.com

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