

STIRLING® *Designer Collection*

Diecast Stand Mixer



Model Number AP170342

INSTRUCTION MANUAL

Version 1



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Welcome

Congratulations on choosing to buy a Stirling® product.

All products brought to you by Stirling® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.



STIRLING[®]
Designer Collection

Diecast Stand Mixer

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

AFTER SALES SUPPORT

  1300 663 907

 customercare@winplus.com.au

MODEL: AP170342 PRODUCT CODE: 60977 05/2018



General Information and Safety Instructions

GENERAL INFORMATION & SAFETY INSTRUCTIONS

- Do not use in dusty conditions.
- Do not drop the stand mixer. Dropping or rough use of the unit will cause damage.
- Do not place near strong magnets or strong electric currents.
- If the stand mixer is not to be used for long periods of time, turn off and unplug from any power source.
- Do not attempt to repair, open or alter any components of the stand mixer. In the case of improper usage or if you have opened, altered and repaired the product yourself, all guarantees are void.
- The supplier does not accept responsibility for additional or consequential damage other than covered by legal product responsibility.
- The supplier is not responsible for the end use of this product including any improper use or when used for purposes that are not specified.
- When using extremely heavy loads the appliance should not be operated for more than 6 minutes.
- This product is for indoor use only.

Product Complies with AS/NZS 60335.1, AS/NZS 60335.2.14 and EN55014-1:2006 +A1:2009+A2:2011

Version No: 1
Issue Date: 18 December 2017

Safety Warnings

1. Read all instructions before operating the stand mixer for the first time. Please keep these instructions in a safe place, and ensure you include them if you pass the stand mixer on to a new owner.
2. This appliance is intended for private domestic use only, it is not intended for commercial, industrial or trade use.
3. Do not use the appliance for other than intended or specified purposes.
4. Misuse of the appliance may cause injury.
5. To avoid electrical shock, do not place the cord, plug or stand mixer in water or other liquids.
6. Do not operate appliance with wet hands or operate in a wet working environment.
7. Keep the stand mixer and power cable away from heat sources and hot surfaces.
8. Always protect the power cable from undue flexing and wearing – do not allow the cable to hang off edge of the counter or table.
9. If the supplied cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
10. 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.
11. Handle your stand mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.
12. Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation.
13. Ensure the motor and beaters have completely stopped before setting the unit down on the benchtop or disassembling.
14. Do not place hands in the mixing bowl unless the unit is disconnected from the power outlet. Disconnect the mixer from the power outlet before removing beaters.
15. Do not use accessory attachments that are not sold with the appliance or recommended in this manual. Only use one attachment at a time. Always remove the attachments from the mixer before cleaning.
16. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
17. Never tilt back the head of the stand mixer whilst the appliance is in operation.
18. Never remove the beater, whisk or dough hook when the appliance is in operation.
19. Ensure fingers are kept well away from moving beater, whisk or dough hook.
20. Ensure that the bowl is secured and locked onto the base of the stand mixer before commencing mixing.
21. Do not unlock or remove the mixing bowl from the base of the stand mixer whilst in use.
22. Only use the stand mixer with an Australian standard 220-240V AC 50/60Hz rated power outlet.
23. Unplug the stand mixer from the power outlet when not in use.
24. Do not leave the stand mixer unattended when in use.
25. The socket outlet shall be installed near the stand mixer and shall be easily accessible.

Features & Technical Specifications

Features

- Full die cast body
- 700W motor
- 4L Stainless steel mixing bowl
- 6 Speed operation
- Planetary mixing action
- Full metal gear system
- Compact design
- Motor overload protection
- Attachments: Flat Beater, Mixing Whisk, Dough Hook
- Tilting Mixer head
- Non-slip feet

Technical Specifications

Model Number: AP170342

Colours: Charcoal, White

Voltage: 220-240V~; 50/60Hz

Speeds: 6

Power: 700W

Dimensions: 40 x 20.5 x 30.5cm

Bowl Capacity: 4L

Weight: 6kg

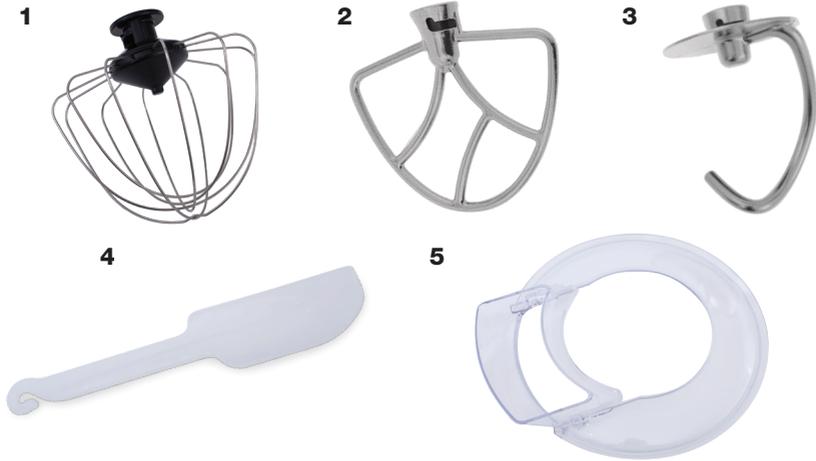
Warranty: 3 year

Assembly and Parts List



- | | |
|-------------------------------------|-------------------------------------|
| 1. Suction feet (4) | 5. Plastic splash guard (Not shown) |
| 2. Stand mixer base | 6. Tilting mixer head |
| 3. Mixing bowl | 7. Tilt head release lever |
| 4. Shaft (obscured in this picture) | 8. Speed control dial |

Assembly and Parts List cont.



Accessory	Use
1 - Whisk	Use for whipping cream, beating egg whites, for whisking eggs, mayonnaise, cake batter or any dough or batter that needs air incorporated.
2 - Flat beater	Use for mixing normal to lighter cake and biscuit dough, pancake batter or for stirring ingredients.
3 - Dough hook	Use for mixing and kneading heavy mixtures, dough for bread, pizza or pasta, short pastry or for mixing raw minced meat.
4 - Spatula	Use to scrape ingredients from the sides of the bowl back into the centre for better mixing results.
5 - Splash guard with easy pour attachment	Use to cover the bowl during mixing to prevent spillage; pour ingredients into the bowl during mixing with the easy pour attachment.

Not pictured

- Instruction Manual
- Getting Started Guide
- Warranty Card

Getting Started

Planetary Mixing Action

Planetary Mixing Action is a description for the movement of the mixing tools around the bowl. The tools themselves rotate whilst moving around the inside of the bowl in such a way that they touch all areas of the bowl. This in turn ensures all ingredients are thoroughly mixed, offering best results.

Before First Use

- Remove any packaging material and promotional labels before using your stand mixer for the first time. Ensure you position the stand mixer on a firm, level benchtop, free from any obstructions.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Inspect all parts of the appliance for visual damage. Unwind the power cord to its full length and inspect the cord and plug for damage. Do not use the appliance if the main unit or its cord have been damaged or are not working properly. In case of damage, contact our after-sales support line for assistance.
- Ensure you have read and understood all instructions and warnings in this manual before use. Refer to the Assembly and Parts List pages to familiarise yourself with the product and identify all parts.
- Wash the stainless steel bowl and the three mixing tools with a soft cloth or sponge in warm water and a little dish detergent to remove any dust from transport. Rinse and dry thoroughly.
- Ensure the power cord is unplugged from the power outlet and the speed selector is on the OFF position before assembling the stand mixer.

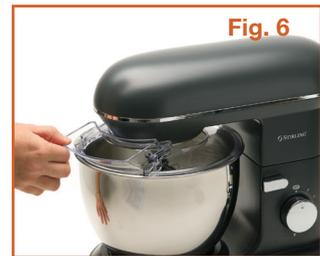
NOTE: Confirm the Stand Mixer is not damaged and in good working order before disposing of the original packaging.

Assembly

1. Place the stand mixer on a level, stable surface. Ensure that the speed control dial is in the OFF position.
2. Plug the power cord into a mains outlet.
3. Rotate the tilt head release lever clockwise and tilt the mixer head upwards until it clicks securely into place. [shown Fig. 1]
4. Place the mixing bowl into its holding area on the base of the mixer and turn it clockwise until it is correctly and securely locked in place. [shown Fig. 2]
5. Attach the required mixing tool by inserting it onto the shaft on the mixer head, making sure to pass the lug on the shaft through the slot on the mixing tool. Push the mixing tool up and turn it anticlockwise for a quarter turn until the lug is positioned in the recess provided on the mixing attachment. [shown Fig. 3]



6. Rotate the tilt head release lever clockwise and carefully lower the mixer head into the bowl. Push firmly until it locks securely into place. [shown Fig. 4]
7. To attach the splash guard, slide the guard in between the top of the bowl and the bottom of the mixer head ensuring the guard aligns to the outer edge of the bowl. You can rotate the opening to face in your preferred direction. [shown Fig. 5]
8. Attach the easy pour attachment by aligning the slots with the splash guard opening and locking it into place. [shown Fig. 6]



NOTE: The appliance will not switch on unless the mixer head is properly lowered and securely locked into place.

Instructions

Follow the instructions below to start basic operation of the Stand Mixer.

1. Assemble the appliance per the steps 1–5 on the previous page.



2. Place ingredients into the bowl in accordance with your recipe.



3. Lower the mixer head into the bowl, as outlined in step 6 on the previous page.

NOTE: Do not overfill the bowl; the maximum quantity of ingredients that can be mixed with the dough hook is 1.2kg.

4. Turn on the mains power to turn the unit on.



5. Attach the splash guard and easy pour attachment if required.



6. To start mixing, turn the speed control dial clockwise to the appropriate speed level, from 1 to 6. See page 13 for recommended attachments and speed levels for various applications.

- 7.** During mixing, add ingredients as required through the pouring hole, if attached.



- 8.** When mixing is complete, turn the speed control dial to the OFF position and unplug the unit. Remove the splash guard if in use.

- 9.** Rotate the tilt head release lever clockwise and tilt the mixer head upwards until it clicks securely into place.

- 10.** Gently push the mixing tool upwards, turn it clockwise and remove it from the shaft by pulling gently.

- 11.** Turn the bowl anticlockwise and take it off the base.

- 12.** Wash the parts as described on page 14

SHORT OPERATION TIME

When mixing heavy dough, do not operate the mixer for more than 6 minutes without stopping. Then, let it cool down for 10 minutes.

Hints and Tips

- For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the task.
- Refrigerated ingredients such as butter and eggs should be at room temperature before mixing.
- Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on.
- When mixing larger quantities, you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine. Do not overfill the mixing bowl, otherwise the mixer motor may overheat.
- When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the additional ingredients begin combining then slowly increase to the appropriate speed for the mixing task.

Recommended Mixing Tools and Speed Levels

Tool	Speed Level	Type of Mixture
Dough hook	1-4	Heavy mixtures (e.g. bread or pizza dough, cakes, short pastry or pasta dough) or mixing minced meat
Flat beater	3-4	Light to normal mixtures (e.g. cake dough, biscuit mixtures, pancake batter) or combining/stirring ingredients
Whisk	5-6	Light mixtures (e.g., whipping cream, beating eggwhites, whisking eggs, mayonnaise, sponge cake batter) or aerating mixtures

Cleaning & Storage

CAUTION

- **Unplug:** Before cleaning (and before attaching or removing tools), make sure the appliance is switched off and disconnected from the power supply.
- **Do not immerse:** Ensure that no liquid enters the housing. Never immerse the appliance in water or other liquid, or hold it under running water.
- **No harsh cleaners:** Do not use any sharp, abrasive or harsh cleaning agents on any part of the appliance
- **NOT dishwasher safe:** The components are NOT suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners, they might become misshapen or discoloured.

Cleaning the Motor Unit

- Clean the housing with a dry or slightly damp cloth only. If necessary, add a little mild detergent on the cloth.
- Wipe the appliance dry with a clean cloth.

Cleaning the Mixer Bowl and Tools

- Wash the bowl, mixing tools and splash guard in warm, soapy water.
- For ease of cleaning, rinse the bowl and accessories immediately after use. If necessary, soak the mixing tools in warm, soapy water to soften stubborn remnants of dough for easy removal.
- Allow the parts to dry thoroughly before reassembly.

Storage

- Store the appliance in a dry, clean place that is not accessible to children.
- Keeping the accessories inside the bowl will ensure you always have all accessories together.
- Storing the complete appliance in the original carton will keep it protected from dust.

Recipes

Ensure you have read the instructions outlining assembly and operation before attempting to use the Stand Mixer. Below are some basic recipes to get started. These are guides and can be adjusted to taste.

Basic Sponge Cake

Ingredients

- 4 eggs, egg whites and yolks separated
- 4 tbsp. cold water
- 200g caster sugar
- 2 tsp vanilla sugar
- 80g plain flour
- 80g cornflour
- 1 tsp baking powder

Method

1. For best results, leave the eggs out of the fridge to reach room temperature before processing.
2. Preheat a conventional oven to 200°C (180°C fan-forced).
3. Place the egg whites and 4 tablespoons of cold water in the bowl of the Stand Mixer.
4. Attach the whisk to the mixer head, then place the mixing bowl on the base and turn to secure. Lower the whisk into the mixing bowl and start whisking on a high-speed setting for about one minute or until stiff.
5. Add sugar and vanilla sugar through the pouring hole and whisk for a further minute, or until the sugar has dissolved.
6. Add the egg yolks and combine by mixing a few moments.
7. In a separate bowl, combine the flour, cornflour and baking powder. Pour the flour mixture into the bowl with the egg mixture and mix briefly.
8. Once mixing is complete, turn the speed control dial to OFF to stop the mixer and raise the mixer head. Pour the dough in a springform tin and bake in a moderate oven for 15-20 minutes, or until cooked. The cake is ready when it starts to come away from the side of the tin and it springs back when touched lightly in the centre.
9. Turn onto a cake rack and when cooled, cut into half, fill with your choice of filling and reassemble. Dust with icing sugar before serving, or add extra cream and jam and/or fruit.

Basic Butter Cake

Ingredients

- 185g unsalted butter or margarine, softened
- 1 cup caster sugar
- 1 tsp vanilla essence
- 1 pinch salt
- 3 eggs
- 2 cups self-raising flour
- ¼ cup milk

Method

1. Preheat a conventional oven to 200°C (180°C fan-forced) and grease a 20cm cake tin.
2. Place the butter, sugar, vanilla and salt in the bowl of the Stand Mixer.
3. Attach the flat beater to the mixer head, then place the mixing bowl on the base and turn to secure. Lower the flat beater into the bowl and start mixing on medium to high speed until the mixture is smooth and creamy.
4. If the mixture sticks to the sides of the bowl, stop the mixer, raise the mixer head and use a plastic spatula to scrape the mixture off the sides of the bowl back into the centre. Then resume mixing.
5. Add the eggs, one at a time, through the pouring hole and beat well after each addition.
6. Once mixing is complete, turn the speed control to OFF to stop the mixer and raise the mixer head. Sift the flour over the mixture. Return the flat beater into the mixture and process on low speed, adding the milk gradually through the pouring hole.
7. Turn the speed control dial to OFF to stop the mixer and raise the mixer head. Pour the dough into the cake tin and bake in a moderate oven for approximately 50-60 minutes, or until it is cooked through and a skewer inserted into the centre comes out clean.
8. Cool the cake in the tin for a few minutes before turning it out onto a wire rack to cool completely.

You can modify the basic butter cake mix by adding different extras or flavourings (cocoa, choc chips, sultanas, nuts) at the end.

Carrot Cake

Ingredients

- 2 cups self-raising flour, sifted
- 1 cup allspice
- 1 tsp ground cinnamon
- 1 cup brown sugar
- 2 cups grated carrot
- 1 cup chopped walnuts (or pecan nuts)
- 1 cup vegetable oil
- 3 eggs

Method

1. Preheat a conventional oven to 180°C (fan-forced 160°C). Grease a loaf pan and line the base and sides with baking paper.
2. In the bowl of your Stand Mixer, combine the sifted flour and spices, sugar, carrot, nuts, oil and egg.
3. Attach the flat beater to the mixer head, then place the mixing bowl on the base and turn to secure. Lower the flat beater into the bowl and start mixing on a medium to high speed setting until thoroughly combined.
4. If the mixture sticks to the sides of the bowl, stop the mixer and scrape the mixture off the sides back into the centre, then resume mixing.
5. Once mixing is complete, turn the speed control dial to OFF to stop the mixer and raise the mixer head. Spread the dough into the prepared pan.
6. Place the cake into the oven and bake for about 75 minutes, keeping an eye on it while it is baking. If it browns too quickly, cover the pan loosely with aluminium foil. The cake is baked when a skewer inserted into the centre comes out clean.
7. Let the cake cool in the pan for 10 minutes before turning it out onto a wire rack. When cool, spread frosting on top, if desired, and add a few walnuts.

Cream cheese frosting

125g cream cheese

2 tsp lemon rind, grated

1½ cups icing sugar mixture

Walnuts

To decorate add the cream cheese and lemon rind in the bowl of your Stand Mixer and beat until combined, using the flat beater. Gradually add the icing sugar and beat until smooth.

Goosey Chocolate Chip Cookies

Ingredients (makes 40)

- 185g butter, softened
- 1 cup brown sugar
- ½ cup caster sugar
- 1 tsp vanilla essence
- 2 x eggs
- 2 cups plain flour
- ½ cup self raising flour
- ½ tsp baking powder
- 2 tbsp cocoa powder
- 100g white chocolate chips
- 100g dark chocolate chips
- 100g caramel chips

Method

1. Preheat a fan forced oven to 180°C and line 2 baking trays with canola oil spray and baking paper.
2. Place the butter, sugars and vanilla into the mixing bowl with the flat beater attached and cream for 3 minutes on speed setting 5, scraping the sides of the mixing bowl after each minute.
3. Add the eggs one at a time, mixing well after each addition. Fold through the flours, baking powder, cocoa powder and chocolate chips on speed setting 1 until just combined, approximately 30 seconds.
4. Roll tablespoon sized balls and place onto the oven trays. Gently press down, making sure the cookies are placed 5cm apart. Place into the oven for 12 minutes or until golden brown. Allow to cool on cake cooling racks.

Chocolate Mousse

Ingredients (makes 6)

- 300g dark chocolate melts
- 300ml pure cream
- 3 x eggs
- 200g fresh raspberries, to serve
- ¼ cup caster sugar
- 1 tbsp cocoa powder

Method

1. Place the chocolate melts into a heat proof glass bowl and microwave for 1 minute on high. Remove from the microwave and stir. If not completely melted, melt for a further 30 seconds.
2. Place the eggs and sugar into the mixing bowl, with the whisk attached and beat for 3 minutes on speed setting 6.
3. Fold in chocolate and cocoa powder on speed setting 1 until just combined.
4. Pour chocolate mixture back into the melted chocolate bowl. Wash the mixing bowl and whisk attachment thoroughly. Reassemble the mixer and pour the cream into the mixing bowl. Whisk for 1 minute on speed setting 6 or until stiff peak consistency is reached.
5. Using a large metal spoon, fold the chocolate mixture through the cream until just combined. Evenly divide the mousse into 6 glasses and chill in the refrigerator for 2 hours and serve with fresh berries.

Golden Syrup Walnut Scrolls

Ingredients (makes 12)

- 100g butter, chopped
- 2 ¼ cups self-rising flour
- 1 tablespoon caster sugar
- ¾ cup milk
- 1 egg
- 1 cup walnuts, chopped
- ½ cup slivered almonds
- ⅓ cup brown sugar
- 1 teaspoon ground cinnamon
- ¼ cup golden syrup

Method

1. Preheat oven to 200°C. Lightly grease a 19cm x 29cm slice pan.
2. Place flour, sugar and half of the butter in the Stainless Steel Mixing Bowl. Using the flat beater on low speed, mix until well combined. Add milk and egg.
3. Using the dough hook, knead on low speed until a sticky dough has formed.
4. Turn dough out onto a floured work surface and roll into a 30 x 40cm rectangle.
5. Sprinkle with walnuts, almonds, brown sugar and cinnamon. Dot with remaining butter. Roll dough tightly lengthways to form a log. Trim ends and cut into 12 pieces.
6. Place cut side down in prepared pan. Bake for 25 minutes or until cooked. Place on wire rack to cool. Drizzle with golden syrup. Serve.

Basic Pizza Dough

Ingredients

- 200ml lukewarm water
- 25g yeast
- 1 tsp salt
- Optional: ½ tsp dried onion or garlic powder, or dried herbs to taste
- Splash of extra virgin olive oil
- 300g flour

Method

1. In the bowl of your Stand Mixer, combine the water, yeast, salt (and any optional flavouring ingredients).
2. Attach the dough hook to the mixer head, then place the mixing bowl on the base and turn to secure. Lower the dough hook into the bowl and start mixing gently on a low speed setting until the yeast dissolves.
3. Add the oil and the flour and continue mixing until the dough becomes elastic and starts to pull away from the bowl. Then increase the mixing speed and mix until the dough is sticky and smooth.
4. Grease a large metal bowl with olive oil. Form the dough into a ball, transfer it to the bowl and cover it with plastic wrap and a towel. Let the dough rise in a warm place for about 2 hours, or until it doubles in size (in hot, humid conditions this may take less time).
5. After rising, briefly knead the dough for a few minutes with a little olive oil. For a thin crust, divide the dough in half and roll out the pizza crust on a lightly floured surface to fit your pizza stone, tray or pizza maker. For a thicker crust, stretch out all the dough with your hands and roll until it is the size of a large pizza pan.
6. Preheat your oven to its maximum temperature, or preheat your pizza maker as per the instructions. Spread a sauce and/or cheese over the base, add your toppings and finish with a sprinkling of grated mozzarella cheese. Do not use too much filling on the pizza.
7. Bake the pizza until the base is crisp and the topping is hot and melted.

NOTE: Do not mix continuously for more than 6 minutes at any one time. Should a longer mixing time be required, let the machine rest for 10 minutes in between consecutive cycles.

Fetta and Spinach Scrolls

Ingredients (makes 12)

- 2 cups self-raising flour
- 1 tablespoon caster sugar
- 50g butter, chopped
- $\frac{3}{4}$ cup milk
- 1 egg
- 250g frozen spinach, thawed
- 1 cup pizza cheese
- 100g feta cheese, crumbled

Method

1. Preheat oven to 200°C. Lightly grease a 19cm x 29cm slice pan.
2. Place flour, sugar and half of the butter in the Stainless Steel Mixing Bowl. Using the flat beater on low speed (1-4) mix until well combined. Add milk and egg.
3. Using the dough hook knead on low speed (1-4) until a sticky dough has formed.
4. Turn dough out onto a clean, floured work surface and roll into a 30 x 40cm rectangle.
5. Sprinkle with spinach and cheeses. Dot with remaining butter. Roll dough tightly lengthways to form a log. Trim ends and cut into 12 pieces.
6. Place cut side down on prepared pan. Bake for 25 minutes or until cooked. Place on wire rack to cool.

FAQ

Problem	Solution
<i>The mixer will not turn on</i>	<ul style="list-style-type: none">• Check and ensure the machine is properly connected to the wall outlet and that power is switched on at the outlet.• Make sure the power outlet is not defective, check it with another appliance or use a different outlet.• Check and ensure the speed control dial is set to the appropriate mixing speed (between positions 1 and 6).
<i>Turning the speed control dial has no effect.</i>	<ul style="list-style-type: none">• Make sure the mixer head has been lowered properly into the bowl and has audibly clicked into place. The appliance will not work until the mixer head is securely in place.
<i>The mixer has stopped during operation.</i>	<ul style="list-style-type: none">• Make sure the mixing bowl is not overfilled. If the bowl is too full, the motor may overheat and stop working. In such a case, switch off and unplug the appliance and remove some dough from the bowl. Wait for at least 30 minutes and then continue processing half of the dough until ready, then process the remainder separately.

Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require another copy of this instruction manual, please contact

customercare@winplus.com.au to obtain an electronic copy.

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STIRLING[®]
Designer Collection

Diecast Stand Mixer

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Winplus Australasia
PO BOX 537
Bayswater Business Centre
Bayswater, VIC 3153

Winplus Help Desk 1300 663 907
(Operating Hours: Mon-Fri 08:30AM to 6:00PM)

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AFTER SALES SUPPORT

AUS 1300 663 907

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MODEL: AP170342 PRODUCT CODE: 60977 05/2018



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