



Swan Vintage

designed for life

Retro Stand Mixer

Model: SP21010 (all colours) v1.0

Helpline: **01733 404703**



IMPORTANT INFORMATION – RETAIN FOR FUTURE USE

Description

1. Speed control switch
2. Release button for multifunction head
3. Removable cover for mincer power outlet
4. Release button for Cutter housing
5. Power outlet for mincer
6. Bowl cover
7. Stainless steel bowl
8. Multifunction head
9. Whisk
10. Dough hook
11. Beater

12. Meat grinder accessory*
13. Veg preparation accessory*



*Only available at www.swan-brand.co.uk



Technical Data

Description: Multifunctional Kitchen Machine
 Input Voltage: 220-240V

Frequency: 50/60Hz
 Power consumption: 1000 Watts





IMPORTANT INFORMATION – RETAIN FOR FUTURE USE

Safety instructions

1. Carefully read the instructions before using your appliance.
2. Switch off the appliance before fitting and removing the attachment.
3. Keep your fingers away from moving parts and the opening on the attachment.
4. Never leave the appliance to run unsupervised, especially when young children or handicapped persons are present.
5. **Check that the voltage rating of the appliance matches your electrical system. Any connection error will nullify the guarantee.**
6. The appliance must be plugged into an earthed electrical socket.
7. Unplug the appliance as soon as you have finished using it and when you clean it.
8. Don't use your attachment and/or appliance if it has been damaged. You should contact an approved service centre.
9. Any work on the appliance other than normal care and cleaning by the customer must be carried out by an approved service centre.
10. Do not immerse the appliance, the power cord or the plug in water or in any other liquid.
11. Do not put any accessories containing metal in a microwave oven.
12. Do not touch the whisk, mixer blade or kneading hook while the appliance is in operation.
13. Only use one attachment at a time.
14. Do not operate the appliance for more than 10 minutes at one time. Allow 30 minutes rest before next use.
15. For domestic and indoor use only. This product must be installed according to national fittings standards.
16. Product must be grounded. If the socket outlet or supply mains don't have grounded connection, you must not connect the appliance.
17. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
18. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
19. Children should be supervised to ensure that they do not play with the appliance.
20. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
21. 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.



HOW TO USE

Kneading/Beating/Whisking

Depending on the nature of the ingredients, the bowl (7) with its cover can be used to prepare up to 2kg of dough.

1. Before using for the first time, clean all parts with soapy water, rinse and dry.
2. Press button (2) to release the multifunction head (8) and raise it to a vertical position.
3. Fit the bowl (7) onto the appliance by turning until it locks into position and place the weighed ingredients in.
4. Position the cover on the bowl with the filling opening at the front of the appliance (not shown).
5. Fit the desired accessory (9), (10), (11) into the power outlet. Push the shaft of the accessory and turn towards you to lock it into position.
6. Lower the multifunction head of the appliance to a horizontal position and press the button again (a click should be heard).
7. During preparation, you can add ingredients through the opening on the cover.
8. To stop the appliance, turn the knob (1) back to 0.
9. Place the appliance on a flat, clean and dry surface and then plug in your appliance.

Note: To ensure longer life of your kneader, Do not run it for longer than 10 minutes





CLEANING & MAINTENANCE

1. Unplug the appliance.
2. Never immerse the motor in water or put it under running water. Wipe with a soft dry or slightly damp cloth.
3. For easier cleaning, quickly rinse the accessories after use. Completely dismantle the mixer attachment. Handle the blades with care, as some have sharp cutting edges.
4. Wash, rinse and wipe the accessories or they can be put in the dishwasher.
5. If your accessories are discoloured by food (carrots, oranges etc), rub them gently with kitchen towel dipped in cooking oil and then clean in the usual way.
6. Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.



DOCUMENTATION

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

2004/108/EEC The EMC Directive (the Electromagnetic Compatibility Directive).

2006/95EC. The LVD Directive (Low Voltage Directive).

2011/65-EU. The RoHS directive (Restriction of Hazardous Substances Directive)

EC 1935/2004 Food Contact



WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials or workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

The product must be returned to the retailer with proof of purchase.

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.

Swan Products Ltd has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire Only.





BS PLUG

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

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows: The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED



Heritage

Did you know...



In 1933 Swan were the first to develop an electric heating element that could be immersed in water. This led to the Swan kettle range that could boil up to six pints of water in just over nine minutes – pretty hot for the time! These days it takes about two minutes for a Swan kettle to boil.

6 **Swan**



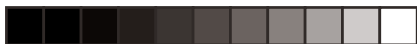
DISPOSAL OF UNIT



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.weeireland.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.





OPERATING GUIDELINES

Accessory	Food	Quantity	Operation Time	Speed	Preparation
Whisk	Cream (incl. 38% fat)	250ml	3 minutes	Max	/
	Egg white	8pcs	3 minutes		/
Dough hook	Flour	1000g	5 minutes	Min speed for 1 minute and 30 seconds, then No.1 speed for 3 minutes and 30 seconds	/
	Salt	8g			
	Yeast	20g			
	Sugar	10g			
	Water	500g			
	Lard	20g			
Beater	Flour	100g	3 minutes	Max	/
	Castor Sugar	100g			
	Margarine	100g			
	Eggs	2pcs			



www.swan-brand.co.uk



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what we do



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