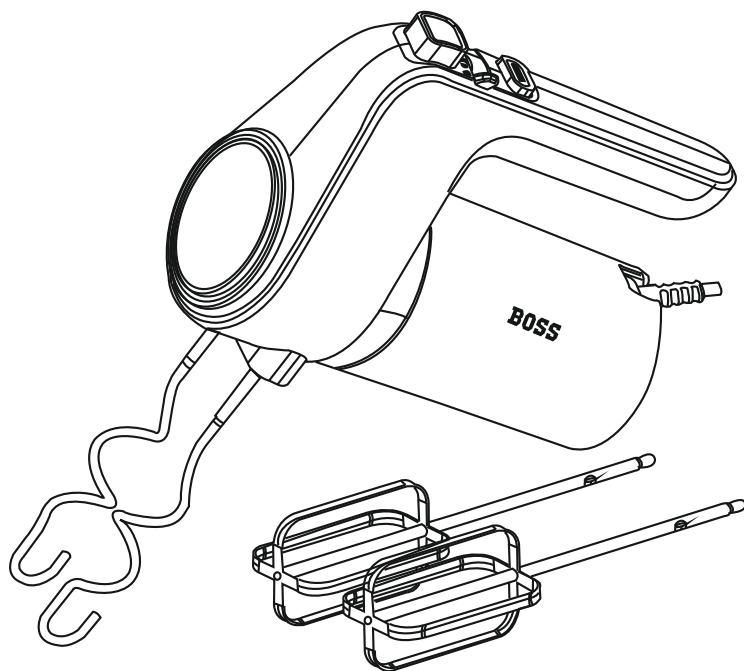


BOSS®

Whipmix

B-127

300
WATT



2 YEARS
WARRANTY
ON MOTOR

6 MONTHS
EXTENDED
WARRANTY
ON REGISTRATION

INSTRUCTION MANUAL

Please read all instructions carefully before using*

Dear Customer,

Thank you for choosing BOSS Hand Blender, of which you are now the proud owner.

Being the inventors of Hand Blender in India in 1985, BOSS Hand Blender enable the users to quickly blend larger quantity of ingredients. It is ergonomically designed for a better grip along with powerful motor, which consumes very less power, to offer you the best of services. Make tasty shakes or whip cream or a dip for any dish that you are planning to cook for your family with much ease.

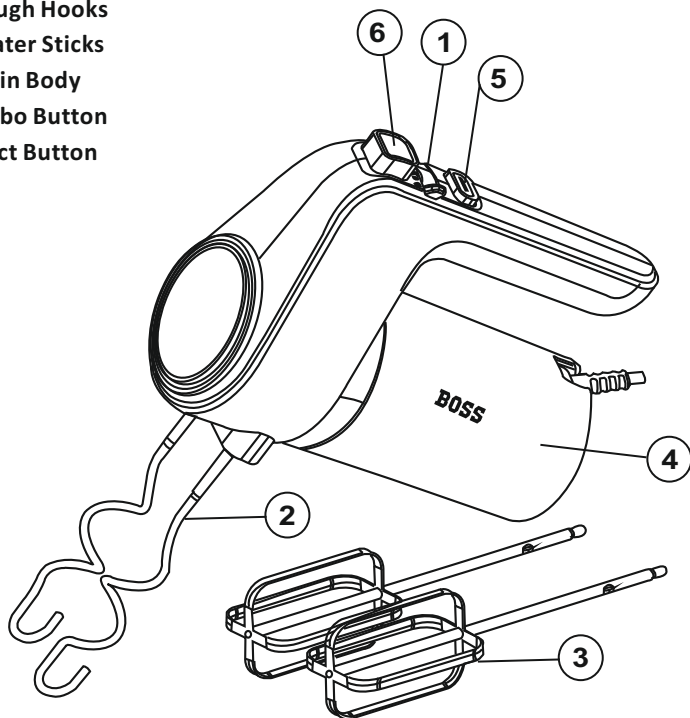
Please read and follow all the instructions given in this user manual carefully, prior to using your BOSS Hand Blender, to get the best result and trouble free operation.

With Best Wishes,

BOSS®

Know Your Appliance

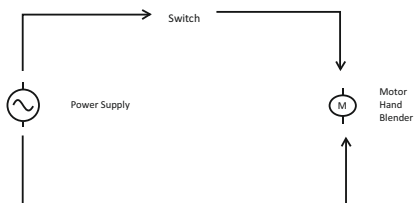
1. Speed Selector
2. Dough Hooks
3. Beater Sticks
4. Main Body
5. Turbo Button
6. Eject Button



Technical Specification :

HOUSEHOLD ELECTRIC KITCHEN MACHINES- SAFETY REQUIREMENTS; HAND-HELD BLENDER, RATED INPUT POWER 100 WATTS UP TO AND INCLUDING 450 WATTS, RATED VOLTAGE 230 V, CLASS OF APPLIANCE: CLASS II, INSULATION CLASS F, DEGREE OF PROTECTION IPX0.

Circuit Diagram for Hand Blender



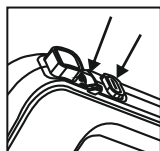
Important

Please read the following instructions carefully before using the Hand Mixer.

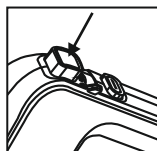
1. To protect the device against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
2. Unplug from outlet before cleaning or attaching or detaching beaters and dough hooks. Allow cooling before putting on or taking off parts.
3. Do not touch moving parts. Don't let rotating attachments touch the mains plug.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility or call our customer service number for information on examination, repair, or adjustment.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
6. Do not use outdoors. Do not let cord hang over edge of table or counter, or touch hot surfaces.
7. Do not place on or near a hot gas, electric burner, in a heated oven other inflammable materials (such as benzene, paint thinner, sprays, etc.)
8. Do not leave the appliance unattended when switched on. To disconnect, remove plug from wall outlet.
9. Avoid contact from the moving parts. Keep hands, hair, clothing and other utensils away from beaters during operation to prevent injury and/or damage to the hand mixer.

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.

Convenient Features Of Your Hand Mixer



6 Variable Speeds with Turbo



Eject Button

Mixing Guide

Refer to the following Mixing Guide for speed selections.

SPEED	FUNCTION	USE
Low	Blend	To combine liquids, fold in dry ingredient and whipped cream
	Knead	Mix dough
	Stir	To prepare sauces, gravies, puddings
Medium	Mix	To prepare batters and mixtures
	Beat	To cream butter and sugar and make mixtures and icing
High	Whip	To whip light and fluffy mixtures & cream

Assembly & Usage :

Warning: Make sure that the Hand Mixer is switched off and unplugged.

1. Insert the stem of the beater or dough hook into one of the mounting holes in the motor unit.
 - **NOTE:** Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks cannot be inserted in reverse.
2. Ensure that the unit is at the "0" setting. Push and turn the beater or dough hook until it locks into place and then plug in the power source.
3. Set the speed selector to your desired speed. There are 6 speed settings to be selected. When kneading yeast dough, suggesting to select the speed selector by lower speed and then by higher speed to achieve the best results. The mixer will run at the highest speed when pressing turbo button.
 - **WARNING:** Do not stick knife, metal spoons, fork and so on into bowl while operating.
 - Please don't let the unit come in contact with acid food.
4. The max operation time per time shall be less than 5 minutes. Minimum 20 minutes rest time must be maintained between continuous two cycles.
5. When mixing is complete, turn the speed selector to "0" setting, press eject button and unplug the cord from power outlet.



Hints for Optimum Result :

- When working with liquids, use a low speed in order to avoid splashing onto the mixer and firmly hold the liquid container.
- During operation you may rotate the bowl with hand to achieve the best results.
- Use beaters for mixing, beating, whipping and creaming liquids and mixtures.
- Use dough hooks for mixing and kneading dough.
- Refrigerated ingredients, such as butter etc, should be brought at room temperature before mixing begins.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe.
- Temperature of ingredients and their texture variation, vary the required mixing time and results.

Care & Maintenance of BOSS Hand Mixer

- Unplug electric cord from electrical outlet before cleaning.
- Wipe the Hand Mixer body clean with a dry cloth.
- Wash the beaters and dough hooks in hot soapy water after each use. Rinse thoroughly and dry.
- Detach the beaters from the Hand Mixer and store them carefully. Do not store the Hand Mixer in a location exposed to high temperature/humidity or direct sunlight.

WARNING: Never immerse the mixer body or power cord into water for cleaning.

AUTHORISED SERVICE CENTRE

For Gujarat, Maharashtra & West Bengal : 9167681234

Other Cities

Ajmer	0145-2421785/2423650	Hyderabad	040-35841992 / 9347020195
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Banglore	080 41249187 / 41138318	Jaipur	0141-2622483
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Bhopal	0755 - 4282097	Raipur	0771-2533284 / 9425510814
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