



4.5L Stand Mixer

User Manual

Model No.: GSM4R/GSM45B/GSM45W/GSM45G



Toll Free: 1-844-801-8880

IMPORTANT: Read the instructions carefully before operating the appliance and keep them for future reference.

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TECHNICAL SPECIFICATIONS

Model No.:	GSM4R/GSM45B/GSM45W/GSM45G
Power :	280W
Voltage:	120V~60Hz



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SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

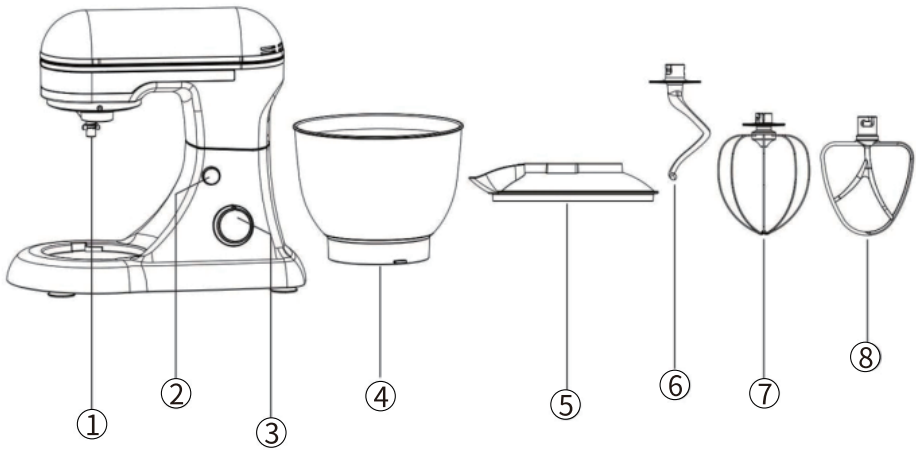
When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electrical shock do not immerse the cord, plug, motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
6. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or a risk of injuries to persons.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Where applicable, always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
11. Do not use appliance for other than intended use.
12. Avoid contacting moving parts.
13. Be certain accessories are correct installed before operating appliance.
14. Never operate the product empty.
15. Do not attempt to defeat the interlock mechanism, make sure the accessory is completely installed before operation.
16. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
17. Remove beaters from mixer before washing.

SAVE THESE INSTRUCTIONS!
HOUSEHOLD USE ONLY

PRODUCT COMPONENTS

PRODUCT STRUCTURE



1. Connector

2. Pop-Up Button

3. Speed Control

4. Bowl

5. Pouring Shield

6. Dough Hook

7. Whisk

8. Beater

HOW TO USE

BEFORE FIRST USE

Wash bowl and attachments in warm, sudsy water, rinse and dry. Always unplug mixer from electrical outlet before inserting or removing attachments.



Press up on pop-up button.
Tilt mixer head up.



Place bowl in bowl lock and turn clockwise until bowl locks into place.



Put ingredients into bowl.



Place pouring shield onto pouring shield lock and turn clockwise until it locks into place.



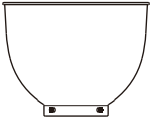
Insert attachment onto attachment shaft and press upward as far as possible. Turn the attachment counter clockwise, hooking attachment over pin on shaft.



Press up on pop-up button
press down the mixer.

HOW TO USE

MAXIMUM CAPACITY

		Food	Kg (MAX:)	Time (min:) (sec:)	Speed
 Bowl	 Whisk		25 fl.oz	5 min	12
			egg x8	3 min	12
	 Beater		26.5 oz	3 min	1-4
			42 oz	5 min	1-4
			26.5 oz	3 min	1-4
	 Dough Hook		26.5 oz	5 min	1-3
					

HOW TO USE



Note : Ensure that the knob is in the 0 position before turning on the machine, and then install an beater, whisk or dough hook.

Up to 750 grams of flour can be processed by this bowl. The total maximum weight should not exceed 1200 grams.

Please follow the recommended weight, processing time and speed indicated in Figure 3. Do not exceed the recommended processing speed to avoid damage to the machine.

Ensure to select the required accessories from below. Refer to Figure 2 for the assembly method.

Accessories	Purpose
Dough-hook 	<ul style="list-style-type: none">● Used to make bread and rolls.● Recommended processing speed 1-3.
Beater 	<ul style="list-style-type: none">● Used to make cakes, biscuits, pies, pastry, mashed potatoes, pasta dough, bread and cold butter.● Recommended processing speed 1-4.
Whisk 	<ul style="list-style-type: none">● Used for whipping egg whites, making cream, meringue mousse and souffle.● Recommended processing speed 12.

HOW TO USE



Tisp: Always stay near mixer during use.

Always add ingredients as close to the sides of the bowl as possible, don't directly into the moving attachment.

To avoid splashing, always increase the speed gradually.

Please put the pouring shield on the mixer first before use. You can add ingredients through the opening of the bowl lid.

Before whipping egg whites or cream, make sure the bowl and whisk are dry and free of grease.

Use the dough hook to knead the dough and you need to adjust the amount of liquid according to humidity and temperature conditions to knead the dough.

If you want to knead the dough repeatedly, press the dough down to the bottom of the bowl to prevent the dough from engulfing the dough hook. Make sure to repeatedly knead the dough at a speed within the recommended speed range.

RECIPES: BREAD DOUGH (DOUGH HOOK)

Ingredient1: 1.5 lb flour + 17 fl.Oz warm water

1. Add all the dry ingredients to the bowl and turn the rotary knob to speed 1 for 30 seconds.
2. Pour in the water.
3. Switch to speed 3 and continue kneading until one smooth dough ball is formed, not exceed 3 min.

HOW TO USE

RECIPES: PIE PASTRY (BEATER)

Ingredient: 12 oz all-purpose flour, plus extra for rolling + 8 oz cold unsalted butter, cut into 0.8 inch cubes + 1 teaspoon salt + 1 teaspoon sugar + 6 to 8 tablespoon ice water.

1. Put all the dry ingredients to the bowl and turn the rotary knob to speed 1 for 30 seconds.
2. Add the cold butter into the dry ingredients and gradually increase the speed from 1 to 3.
3. Add 1 tablespoon iced water at a time to the mixture until it forms crumbly dough, about 3 min (If the dough doesn't hold together, add a little more water and mix it for a longer time. Do not add too much water. Otherwise, it will make the crust tough.)

RECIPES: MERINGUE (WHISK)

Ingredient1: 4 egg whites + 1 cup (7 oz grams) superfine or caster sugar

1. Whisk the egg whites with speed 12 until soft peaks are formed, about 2 min.
2. Gradually add the sugar while processing with speed 4 until firm peaks are formed, about 2 min.

CLEANING AND MAINTENANCE

1. Before cleaning the product, make sure switch off the product and unplug it .
2. Refer to the figure 4 for information on cleaning the parts with water, dish washing machine and/or moist cloth.
3. Do not immerse mixer, cord, or plug in water or any other liquid.
4. If the product operating with abnormal noise, or shaking seriously. Please stop use this product, and send back to the service agent to check it. Never repair the product by yourself.

			
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STORAGE

1. Keep the product dry before repack.
Store the appliance and accessories in a dry place after cleaning.
2. Make sure the children could not reach the product.

LIMITED WARRANTY

LIMITED WARRANTY

Geek Technology Co.Ltd warrants to the original consumer or purchaser this Geek Chef 4.5L Stand Mixer is free from defect is discovered within the warranty period, Geek Technology Co.Ltd, at its discretion, will repair or replace the Product at no cost, This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: Call 1-844-801-8880 and choose the appropriate prompt, or email info@geektechnology.com. Please have your Product' and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S.DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE. INCLUDING WITHOUT LIMITATION. LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. So THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAN PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY AL .So HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.

The cost of repair or replacement under these excluded circumstances shall be borne by the consumer.



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