

**Bravetti™**  
PLATINUM PRO

## TWIN MOTOR STAND MIXER

### OWNER'S MANUAL

Model EP595H  
120V., 60Hz., 480 Watts



For information or assistance:  
**EURO-PRO Operating LLC**  
94 Main Mill Street, Door 16  
Plattsburgh, NY 12901  
Tel.: 1 (800) 798-7398

**EURO-PRO** 

**ONE (1) YEAR LIMITED WARRANTY**

**EURO-PRO OPERATING LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$18.95 to cover the cost of return shipping and handling must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



**OWNERSHIP REGISTRATION CARD**

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901

**EP595H**

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Appliance model

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Date purchased Name of store

---

Owner's name

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Address City State Zip Code

## CARE & CLEANING

**Warning:** To avoid injury when inserting or removing beaters or dough hooks, always set the speed selector to the "Off" position and unplug the appliance.

1. Wipe the outside area of the mixer with a damp cloth and polish with a soft, dry cloth. **NEVER** immerse the mixer, plug or power cord into water or any other liquid.
2. Wipe any excess food particles from the power cord.
3. To make cleaning easier, remove the beaters/dough hooks and wash right away after use. Wash the mixing bowl, beaters and dough hooks in warm, soapy water. The stainless steel mixing bowl, beaters and dough hooks are dishwasher safe. Do **NOT** use scouring pads, harsh detergents or abrasive cleaners to clean the bowls, beaters or dough hooks. Dry with a soft, clean cloth.

### Storing Your Mixer

You can keep your mixer in a convenient place on your kitchen counter ready for use. Place the beaters and dough hooks into the bowl. Storing the beaters or dough hooks in a drawer with other kitchen utensils may cause damage.

Never wind the power cord around the motor after use as the warmth of the motor may cause damage to the power cord.

## IMPORTANT INSTRUCTIONS

ALWAYS	NEVER
<b>ALWAYS</b> make sure that your hands are dry before handling the plug or switching on the appliance.	<b>NEVER</b> place your hand in the bowl while it is in operation.
<b>ALWAYS</b> use the mixer on a dry, level surface.	<b>NEVER</b> use this appliance outdoors.
<b>ALWAYS</b> unplug unit from the electrical outlet when not in use or when removing attachments and before cleaning.	<b>NEVER</b> use this appliance for other than intended use. This appliance is for household use only.
<b>ALWAYS</b> remove the beaters or dough hooks from the mixer before washing.	<b>NEVER</b> mix dry, thick or heavy mixture for more than 2 minutes without turning off the mixer and stirring the ingredients before continuing.
<b>ALWAYS</b> avoid contact with moving parts while unit is in operation. Keep hands, hair, clothing as well as other utensils away from beaters/dough hooks during operation.	<b>NEVER</b> use harsh, abrasive or caustic cleansers to clean this appliance.
	<b>NEVER</b> allow children to use this appliance unsupervised.
	<b>NEVER</b> leave this appliance unattended while in use.
	<b>NEVER</b> let the power cord hang over the edge of a table or counter, touch hot surface or become knotted.
	<b>NEVER</b> eject attachments with the unit operating.

## IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. To protect against risk of electrical shock, **do not** immerse power cord, plug or mixer in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. **Unplug** from outlet when not in use, before putting on or taking off parts and before cleaning the appliance.
5. **Do not** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
6. Avoid contact with moving parts at all times. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent personal injury and/or damage to the mixer.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Remove beaters and dough hooks from mixer before cleaning.
9. **NEVER** place the unit close to the edge of a counter or table. Make sure that the power cord is positioned safely so that nobody trips or gets tangled in it.
10. Never eject beaters or dough hooks when the appliance is in operation.
11. **Do not** remove the mixing bowl from the base of the mixer while mixer is in use.
12. When using extremely heavy loads-do not use the mixer for more than 2 minutes.
13. Never tilt back the mixer head while the unit is in operation.
14. Do not restrain the mixer bowl while it is rotating.
15. **Extreme** caution must be used when moving any appliance containing hot liquids.
16. **Do not** leave appliance unattended while in use.
17. **Do not** use outdoors.
18. **Do not** let cord hang over the edge of the table, counter or touch hot surfaces.
19. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
20. **Do not** use appliance for other than intended household use.
21. To avoid injury by accidentally switching on the appliance when inserting the beaters or dough hooks, always set the switch to the "OFF" position and unplug the appliance before assembling or disassembling.

**Note:** An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## GETTING TO KNOW YOUR TWIN MOTOR STAND MIXER



- |                                   |                                |
|-----------------------------------|--------------------------------|
| 1. High-Low Bowl Speed Selector   | 6. Beater Eject Button         |
| 2. Mixer Head Release Button      | 7. Stainless Steel Mixing Bowl |
| 3. On/Off – Beater Speed Selector | 8. Mixing Bowl Base            |
| 4. Power Indicator Light          | 9. Main Unit                   |
| 5. Mixer Head                     | 10. Beaters (x2)               |
|                                   | 11. Dough Hooks (x2)           |

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 480 Watts

\*Illustrations may vary from actual product

## HELPFUL BAKING HINTS

**Step 2:** As the ingredients start to form a ball, scrape down sides of bowl with a plastic spatula then remove your dough.

**CAUTION:** Do not use the mixer near the edge of a counter or table top where there is a risk of falling off.

**Step 3:** Depending on what recipe you are preparing, manually kneading the dough may be required. Place dough onto a well floured surface and knead until dough is smooth and elastic. This should take approximately 3-5 minutes depending on quantity.

**Step 4:** After kneading dough, place into a well greased, large mixing bowl. Place the bowl in a warm, draft-free area and cover with a clean dish towel. Allow dough to rest until it doubles in size.

**Step 5:** Plunge a fist into the centre of the risen dough to expel excess air. Then fold outer edges of dough into the centre several times. Remove dough from bowl onto a lightly floured surface.

**Step 6:** Place dough into baking tins, or cut and shape dough for making rolls, small loaves, or buns etc...

**Step 7:** Cover the dough with a clean dish towel and place in a warm, draft-free area till it rises. Then glaze the surface and bake.

### Finishing Effects

Topping breads and buns:

1. Sprinkle loaves or buns with sesame, poppy, or caraway seeds before baking.
2. Drizzle shredded cheese on top of loaf 5 minutes before baking is over.
3. Sprinkle icing sugar on sweet buns or muffins after they have cooled.

### Glazes:

1. Any time before or during baking glazes can be brushed on top of dough.

### Before Baking:

1. For a shiny crust – brush top with cream or evaporated milk.
2. For a glossy crust – brush with beaten egg whites.

**After Baking:** For a matt finish, brush with melted butter or margarine.

### Helpful Hints for a Successful Cakes

1. Make sure all ingredients are at room temperature and warm the bowl if weather is cold.
2. Add flavoring and essences to the shortening for a better flavor.
3. When creaming butter and sugar beat until light and creamy.
4. Beat whole egg until incorporated into batter before adding the next when more than one is required.
5. Divide flour and liquid into two portions and alternately add with the liquid on low speeds.
6. Cooking times and temperatures are meant only as a guide. Light mixtures should spring back when lightly touched and heavier cake mixes should be tested using a toothpick. Fruit cakes should be tested using a small sharp knife. This should be done towards the end of the suggested cooking time.

### Reasons for Poor Baking Results

#### Sponge cakes shrink-

Unbalanced ingredients, over beating egg whites, sudden changes in temperature or draught when removing from oven.

#### Cakes do not Rise-

Mainly due to over beating, but can also be caused by oven being too hot during the first part of cooking.

#### Centre of Cakes Sink-

Too much fat, raising agent, liquid or sugar; too little flour; under cooking or cooking too slowly.

#### Cakes Run Over Edges of Pans-

Overfilling cake pans, oven too cool, too much sugar, too much raising agent.

#### Hard Outer Crust-

Too much flour, too little sugar, over mixing, oven too hot.

#### Moist, Sticky Outside-

Too much sugar, over beating, under baking.

#### Coarse Crumbly Texture

Over beating, low baking temperatures.

## HELPFUL BAKING HINTS

### Ingredients

#### Butter:

Butter is made up of approximately 80% milk fat (cream) and is churned over time to produce butter. Butter is a stabilizer that also adds texture and flavor. Butter comes salted or unsalted, it is best to use unsalted for cake batters. Clarified butter has the milk solids and salt removed making it ideal for pastry making as it can be heated to higher temperatures than regular butter.

**NOTE:** Margarine is a good substitute for butter. However because it is made from vegetable oils it may alter the end results. There is a variety of margarines to choose from when diets are a concern.

#### Yeast:

Yeast is a raising agent used in doughs. It is a microscopic living organism that grows rapidly in warm, moist conditions. The yeast plant feeds on sugar and expels carbon dioxide which expands the gluten. Do not allow the water temperature to exceed 104 °F when foaming yeast, as this will kill the live yeast. It is best to foam yeast with temperatures between 79°F - 86 °F that are draft free.

#### Substitutes

If you need to substitute ingredients in a recipe, check the following alternatives:

**1 cup self raising flour** = 1 cup plain flour and 2 tsp baking powder

**1 cup plain flour and 1 tsp baking powder** = ½ cup each of plain and self raising flour.

**Sultanas** = equal measure of any other dried fruit.

**Golden Syrup** = equal measure of molasses.

**1 cup buttermilk** = 1 cup fresh milk and 2 tsp vinegar or lemon juice.

#### Hints for Measuring Ingredients

A good recipe depends on correct and careful measurement of all ingredients. All measurements of dry ingredients should be "leveled off" (scrape surface of a dry measuring cup with the flat end of a knife). Tapping the measuring cup lightly on a kitchen counter or table before leveling. If your dry ingredients has any lumps, make sure to remove or break them up prior to mixing.

#### Raising Agents:

For best results pay attention to details. Check for lumps and crush them if using baking soda before measuring. Ensure that yeast is fresh, and water is at the right temperature.

#### Cheese and Breadcrumbs:

Pack grated cheese and soft breadcrumbs into the cup pressing lightly to obtain best results.

#### Fats and Oils:

The easiest way to measure ingredients such as butter, margarine or shortening is to place ½ cup of water into a measuring cup then add margarine etc until the water level raises to the amount required minus the ½ cup water. Discard water after measuring.

### Helpful Hints for a Successful Dough

#### Preparing the Yeast

**Step 1:** For the dry yeast to be activated it needs to ferment. To do this place warm milk, sugar and the tepid water into a bowl, add dry yeast and mix. Let stand in a warm place until mixture starts foaming, i.e. bubbles come to the surface. This process will take approximately 10 minutes.

**WARNING:** Ensure that you do not overheat the milk or water as high temperatures kill the yeast.

#### Preparing the Dough

**NOTE:** Ensure dough hooks are properly in place.

**Step 1:** Place the dry ingredients into the mixer's bowl and position onto the base locking the bowl. Turn the speed control switch to "LOW". Begin to gradually add the liquid ingredients to the bowl while mixer is on a low beater speed.

**NOTE:** Using a spatula to scrape the sides of the bowl while mixing is helpful. **CAUTION:** Do not attempt to feed the dough into the dough hooks with your hands, spatula or any other utensil while the mixer is operating.

Read all the sections of this booklet and follow all the instructions carefully.

## OPERATING INSTRUCTIONS

**Warning:** To avoid injury when inserting or removing beaters or dough hooks, always set the speed selector to the "Off" position and unplug the appliance.

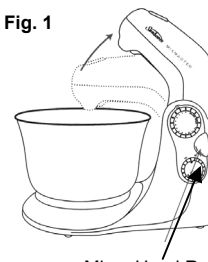
- Before using your mixer for the first time, wash the beaters, dough hooks, and bowl in warm, sudsy water. Rinse and dry thoroughly. Use a damp cloth to wash the mixer base. Dry with a soft cloth. NEVER immerse the mixer in water or any other liquids.
- Before assembling your mixer, make sure that the power cord is unplugged from the electrical outlet and that the On/Off beater speed control is at the "Off" position.

### Attaching the Beaters to the Mixer

- Ensure that the mixer is not plugged in to an electrical outlet and that the On/Off beater speed selector is on the "Off" position.
- Press the mixer head release button and tilt the mixer head upwards. (Fig. 1)

**NOTE:** The mixer head will lock in the "tilt" position.

Fig. 1



Mixer Head Release Button

- Select the desired attachments depending on the mixing task at hand:

**Beaters**-For creaming butter and sugar, mixing cake and muffin mixes or whisking cream or egg whites.

**Dough Hooks**-For kneading dough, and other heavy mixes.

- To insert the beaters: take the two beaters, the oval shaped beater (a) is placed in the left socket, of the mixer head, (outer position). Place the beater with the plastic scrapers (b) on the base into the right socket, (inner position). (Fig. 2)

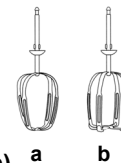
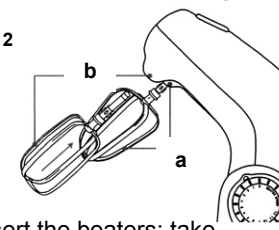


Fig. 2



- To insert the beaters: take the two dough hooks, place the dough hook with the shorter hook at the bottom (a) into the left socket of the mixer head. Then place the longer dough hook (b) into the right socket (inner position) of the mixer head. (Fig. 3)

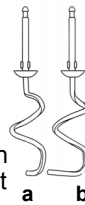
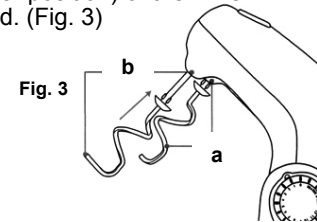
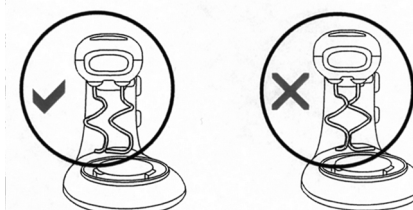


Fig. 3



- Ensure that both the beaters or dough hooks click firmly into place, if required you can twist the attachments slightly to engage them into position prior to pushing them into the sockets.

**NOTE:** Ensure that the dough hooks are properly inserted into the correct sockets in the correct manner or your mixer or hooks could be damaged.



## OPERATING INSTRUCTIONS

### Fitting the Bowl onto the Base

**Warning:** To avoid injury when inserting or removing beaters or dough hooks, always set the speed selector to the "Off" position and unplug the appliance.

1. Press the mixer head release button, located on the side. While the button is depressed, ease the mixer head back.

**NOTE:** The mixer head will lock in the "tilt" position.

2. Place the mixing bowl onto the metal base so that it is sitting evenly. Lock the bowl into place by turning it clockwise. (Fig. 4)

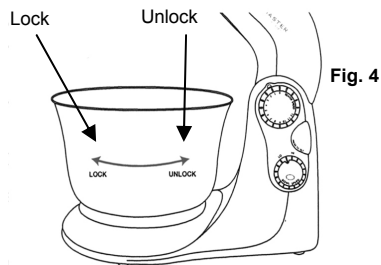


Fig. 4

3. Press the mixer head release button and hold while pushing the mixer head downwards with the selected attachments in place. (Fig. 5)

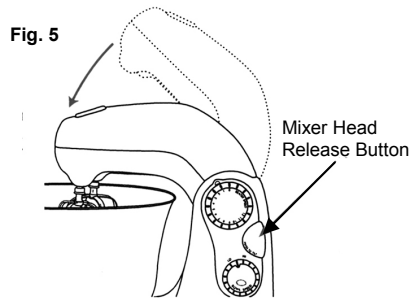


Fig. 5

### Using the Mixer

**Warning:** To avoid injury when inserting or removing beaters or dough hooks, always set the speed selector to the "Off" position and unplug the appliance.

1. With the On/Off - beater speed selector in the "Off" position, plug the power cord into a 120 volt power outlet.

**NOTE:** The power indicator light will now be illuminated.

2. Use the On/Off - beater speed selector to turn the unit on and off and to control the speeds for mixing. (Fig. 6)

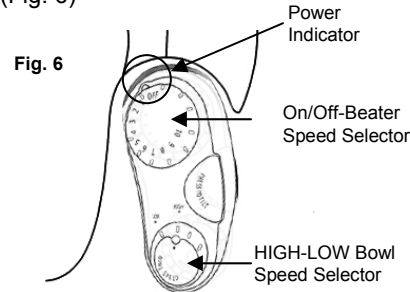


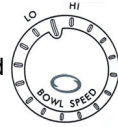
Fig. 6

**TIP:** Start mixing at slow speeds and increase speed gradually to prevent ingredients splashing out of the mixing bowl. When adding dry ingredients, particularly flour, lower the speed temporarily until ingredients are combined.

**TIP:** When kneading yeast doughs, use 'LOW' speed to achieve best results.

### Selecting the Mixing Bowl Speed

1. The mixing bowl automatically turns when the On/Off beater speed selector is turned on. Most tasks will require the 'LOW' speed setting.
2. To select the 'HIGH' bowl speed turn the bowl speed selector clockwise towards 'HIGH'. This setting is best used for maximum performance required for dishes such as meringue, and cakes.



**NOTE:** The mixture passes through the beaters more often yielding faster results. For large volume mixtures the bowl speed should be set at 'LO'.

3. When mixing is complete, turn the On/Off beater speed selector to the "Off" position and unplug the unit.

## OPERATING INSTRUCTIONS

### Removing the Beaters/Dough Hooks

#### Hooks

**Warning:** To avoid injury when inserting or removing beaters or dough hooks, always set the speed selector to the "Off" position and unplug the appliance.

1. Hold down the mixer head release button and ease the mixer head back until it locks into position.
2. To remove the attachments, loosely hold the beater shafts while pressing down on the beater eject button. (Fig. 7)

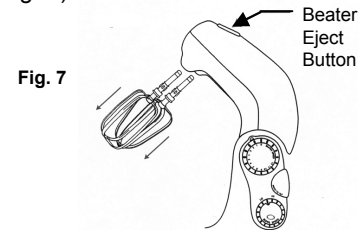


Fig. 7

3. The beaters will gently release from mixing head.

### Mixing Guide

To use your mixer most efficiently use the mixing guides below.

MIXING GUIDE	
MIXING TASK	RECOMMENDED SPEED(S)
Folding & Blending	"LOW" 1 & 2
Light Mixing	"LOW" 3 & 4
Creaming & Beating	"LOW" 5 or "HIGH" 6 - 8
Whipping & Aerating	"HIGH" 9 & 10

#### Note:

- Always select the speed setting before the mixing bowl speed to prevent ingredients from being flicked out of the mixing bowl.
- Always start mixing at slow speeds and increase the speed gradually to prevent the ingredients splashing out of the bowl.

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