

the Bakery Boss™

BEM825



EN QUICK GUIDE

Sage®



Contents

- 2 Important Safeguards
- 5 Components
- 7 Assembly
- 8 Functions
- 9 Care & Cleaning
- 9 Troubleshooting
- 11 Guarantee

SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind.

In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS
BEFORE USE AND SAVE
FOR FUTURE REFERENCE**

- A downloadable version of this document is also available at sageappliances.com

- Before using for the first time ensure your electricity supply is the same as shown on the label on the underside of the appliance.
- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, attempting to move or storing.

- Always turn the appliance to the off position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
 - Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service or go to sageappliances.com
 - Any maintenance other than cleaning should be performed by an authorised Sage® service centre.
 - Children should not play with the appliance.
 - Cleaning of the appliance should not be carried out by children unless they are 8 years or older and supervised.
 - The appliance and its cord should be kept out of reach of children aged 8 years and younger.
 - The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
 - Always ensure the appliance is properly assembled before use.
- The appliance will not operate unless properly assembled.
- Do not use the appliance on a sink drain board.
 - Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
 - Do not use the appliance for anything other than food and / or beverage preparation.
 - In order to avoid the possible hazard of the appliance starting by itself due to inadvertent resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to a circuit that can regularly switch the appliance on and off.
 - Carefully read all instructions before operation and save for future reference.
 - The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 - This appliance shall not be used by children.
 - Do not leave the appliance unattended when in use.

- Do not move the appliance whilst in operation.
- Do not place any part of the appliance in the microwave oven.
- Do not operate the appliance continuously on heavy loads for more than 3 minutes.
- Should an object such as a spoon or spatula fall into the bowl while mixing, immediately ensure the speed control dial is in the OFF position, turn the appliance off, unplug at the power outlet and remove the object.
- Ensure the motor and beater, whisk or dough hook have completely stopped before disassembling.
- Always remove the beater, whisk or dough hook from the appliance before cleaning.
- Ensure the speed control dial is in the OFF position, the appliance is switched off at the power outlet and unplugged before unlocking the mixer motor head and moving into the upright position. The beater, whisk or dough hook should be released from the mixer motor head before removing the processed food from the mixer bowl and the beater, whisk or dough hook.
- Ensure the mixer motor head is locked into the horizontal (closed) position when not in use and before storing.



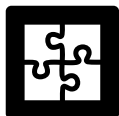
The symbol shown indicates that this appliance should not be disposed of in normal household waste.

It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.



To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

SAVE THESE INSTRUCTIONS



Components



- | | |
|-------------------------------|--|
| A. Tilt-release button | H. Sage® Assist™ handles |
| B. Motor head | I. Handy bowl illumination |
| C. Load sensing technology | J. Splash Guard |
| D. Mixing task indicator band | K. Glass mixing bowl - 4.7 litre |
| E. 12 speed control dial | L. Stainless steel mixing bowl - 3.8 litre |
| F. LCD timer | M. Sealing lid (not shown) |
| G. Internal cord storage | N. Spatula (not shown) |



Rating Information
220-240V~ 50Hz 1200W



Flat beater for normal to heavy mixtures (Speed 1–9):

- Heavy cake batters and biscuit doughs
- Pastry
- Mashed potatoes



Wire whisk for incorporating air into mixtures (Speed 10–12):

- Eggs
- Egg whites
- Cream
- Sponge, chiffon or angel food cakes
- Meringues and pavlova
- Sauces and dressings



Dough hook for mixing and kneading yeast doughs (Speed 1–3):

- Breads
- Rolls
- Pizza
- Focaccia
- Yeast-raised cakes and sweet buns



Scraper beater for creaming butter & sugar, mixing sticky ingredients or folding whipped egg whites into mixtures (Speed 1–9):

- Frosting and icing
- Cheesecakes
- Flavoured butters
- Muffin batters
- Creaming butter and sugar, mascarpone cheese, cream cheese, sour cream
- Light cake batters and biscuit doughs



Assembly

Before first use

Before using your mixer for the first time, remove any packaging material and promotional labels. Ensure the speed control dial is in the OFF position, the mixer is switched off at the power outlet and the power cord is unplugged.

Wash bowl and mixing tools in warm soapy water with a soft cloth. Rinse and dry thoroughly.

The bowl and the attachments may be washed in the dishwasher.

When first using your appliance, you may notice an odour coming from the motor. This is normal and will dissipate with use.

Attaching the bowl

1. Place the mixer on a level, dry bench top. The mixer motor head should be in the horizontal (closed) position when moving.
2. When lowering or lifting the mixer, always support the motor head with your other hand to prevent it from free-falling.
3. To remove or insert the mixing bowl, the mixer motor head must be raised and locked into the open position. Raise the mixer motor head by pressing the RELEASE button.



4. Lift the motor head up until it tilts back and locks into the open position.

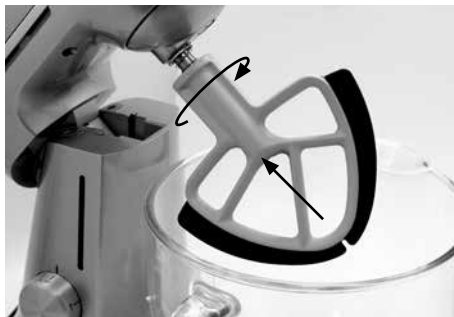


5. Insert the bowl into the bowl locking recess and turn clockwise until the bowl locks securely into place.



Attaching mixing and whisking tools

1. Raise the motor head by pressing the **RELEASE** button.
2. Align the groove in the top of the mixing attachment with the locking pin on the spindle extending down from the mixer motor head.
3. Push the attachment upwards and turn clockwise until it locks securely onto the locking pin on the spindle. Push up and turn anti-clockwise to remove.



4. Lower the motor head by pressing the **RELEASE** button and gently lowering until it locks into the closed position.
5. Raise the head of the mixer and slide the splash cover between the mixer head and the beater. Lower the mixer head and position the splash cover on top edge of the bowl.



WARNING

Avoid contact with beater / dough hook / whisk during operation. Keep hands, hair, clothing, spatulas and other utensils out of the way to prevent personal injury or damage to the mixer.



Functions

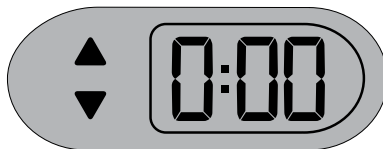
OPERATING THE MIXER

1. Ensure the power cord is unplugged and the speed control dial is in the **OFF** position.
2. Assemble the bowl and mixing / whisking tool, as noted in the previous section.
3. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
4. Always begin mixing by selecting a low speed setting on the speed control dial. Starting on a low speed will prevent ingredients splattering. Increase the speed as suited to the mixing task. The speed setting can be adjusted during operation. If necessary, stop the mixer during operation and scrape any food mixture down the sides of the mixing bowl with a spatula.
5. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.
6. Under heavier loads or extended mixing time, the motor head may become warm. This is normal and should not cause concern.

Count-up and down timer

The timer is for gauging mixing time, making it easier to repeat the results.

Set the timer using the arrow buttons beside the LCD.





Care & Cleaning

Motor head and mixer base

Do not wash or immerse the mixer motor head or mixer base in water. Do not allow water or other liquids to enter the gear system, as this may result in damage.

Wipe clean with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleaners on the mixing bowl, flat beater, dough hook or whisk, as they may scratch the surface. Use only warm soapy water with a soft cloth.

Also do not soak attachments for extended periods of time, for example several hours or overnight, as this may damage the finish.

Bowl and attachments

Wash the bowl and attachments (beater, scraper beater, whisk and dough hook) with warm soapy water and a soft cloth or a soft bristled brush. Rinse and dry thoroughly. Avoid abrasive scouring pads or cleaners, as they may damage the surfaces.

Dishwasher

Stainless Bowl, Beater, Scraper Beater & Dough Hook can be washed in the dishwasher on a standard wash cycle. Place Scraper beater on the top shelf only. Sage® recommends hand washing only of the Glass Bowl and Whisk.



Troubleshooting

Motor head safety cut-off

The mixer is equipped with a motor head safety cut-off. If the mixer head is lifted up at any time while the mixer motor is switched on, the safety cut-off will automatically switch the motor off and set the mixer into standby mode.

To restart the motor within 5 minutes, lower the mixer head into the horizontal (closed) position, and turn the dial away then back to the required speed setting. This will resume mixing and the timer will resume counting.

To restart the motor after 5 minutes or more, lower the mixer head and turn the dial to OFF then back to the required speed.

The timer will start from 0.

To turn the mixer off (instead of restarting), turn the dial to OFF, and unplug from the wall.

PROBLEM	EASY SOLUTION
Machine will not work when switched ON	<ul style="list-style-type: none"> • Always ensure the speed control dial is in the OFF position before starting. • The temperature overload protection (thermal cut-off) device has not been reset automatically, allow more time for the motor to cool down.
Cannot set the time on the count-down timer	<ul style="list-style-type: none"> • Always ensure the speed control dial is in the OFF position before trying to set the count-down time.
Mixer suddenly switches off during mixing	<ul style="list-style-type: none"> • The mixer has been stressed by overloading or stalling. The mixer will automatically activate the overload protection device and the unit will switch itself off. If this happens, check the timer display for an error code and see below for further details of the cause.
“E1” error message is flashing on the count-up / down timer display	<ul style="list-style-type: none"> • The mixer will automatically stop operating if the motor is stalled. If this occurs, the ‘E1’ error message will flash on the count-up / down timer display. This is an electronic safety feature. This is normally a result of too much ingredients being processed at one time. Try removing some of the ingredients from the bowl. To continue mixing, turn the speed control dial to the off position and unplug the mixer from the power outlet. Then plug the mixer into the power outlet and use as normal.
“E2” error message is flashing on the count-up / down timer display	<ul style="list-style-type: none"> • This may indicate that the motor has been stressed by overheating with excessive load. The mixer is fitted with a self-resetting safety device which safeguards against overheating on the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and the motor will switch itself off. When the overheating protection is activated, unplug the mixer from the power outlet for at least 15 minutes to allow the unit to cool. Turn the speed control dial to the OFF position then plug the mixer into the power outlet and use as normal.
Noise is heard when scraper beater is mixing	<ul style="list-style-type: none"> • When ingredients are in the mixing bowl, the scraper beater may make a slight noise as it scrapes the sides and bottom of the bowl. This is normal and should not cause concern. Do not turn the mixer on with the scraper beater in place if the mixing bowl is empty. This will cause the scraper beater to make a loud noise as it scrapes the bowl.



Guarantee

2 YEAR LIMITED GUARANTEE AND 5 YEAR LIMITED MOTOR GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years for all parts of the product and 5 years for the product's motor from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit www.sageappliances.com.

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