

GAEATE

CE RoHS 

【Powerful 6 Speeds AC-Motor Stand Mixer】:1000W powerful motor, 6 adjustable speeds. Full metal core for high-intensity operation, long service life, sturdy ABS housing, low noise(at all speeds <75db) and fast heat dissipation.

【5L Large Capacity Mixing Bowl】 : Equipped with 5L stainless steel bowl with handle, which which can meet the needs of ordinary families. FIMEI stand mixer offer mixing versatility to blend, beat, whip, knead, mix eggs or cream. Easy to use for making cakes, bread, cookies, pastry, muffins, and waffles. Use it to make your table recipes richer.

【Ceramic Glaze Coating & Dishwasher Safe】 : Dough hook and flat beater are sprayed with ceramic glaze, makes the accessories more durable, and is easier to clean(dishwasher safe). In addition, it makes the mixing heads more beautiful and suitable for different styles of kitchen.

【Easy-to-Operate Design】 : 360° planetary mixing action, tilt head design for easy installation or removal of bowls and accessories. The bottom of the dough mixer is equipped with 6 silicone non-slip feet for more stability. It also has the function of storing the power cord.

【Ideal Gift & 24 Months Warranty】 : The multi-functional electric mixer looks great in the kitchen. It's perfect gift idea for your family and friends. IF you encounter any question or issues, we will be ready to help.



Powerful 1000W AC-Motor

- 1000W powerful motor, stable operation. The machine has mechanical metal gears for powerful transmission.
- In addition, the gears are equipped with a silent device to reduce the noise of the gears during operation. The noise is about 75 decibels, far less than the traditional dough mixer.

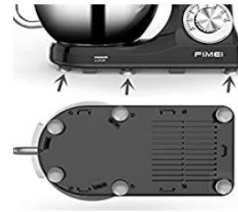


Ceramic Glaze Coating

- The ceramic glaze makes the mixing heads more durable, and is easier to clean. And makes the accessories dishwasher safe
- **Note:** The mixing hook can be put into the dishwasher for cleaning, but be careful not to fall on the ground, which may affect the appearance.



Plug-Designed for the



6 suction cups

- Compared with the traditional four suction cups, the six suction cups are more stable, so that the machine does not move suddenly during high-speed operation.
- **Note:** The bottom of the suction cup should be cleaned regularly. Too much dust can prevent the suction cup from working properly, which can cause the machine to tip over during operation.

Dough hook	Beater	Whisk
		
<ul style="list-style-type: none"> ▪ Maximum: 1500g ▪ flour and water at a ratio of 5:3 ▪ First speed 1 to 10 seconds, then speed 2 to mix 10 seconds, afterwards at speed 3 for about 3-5 minutes. 	<ul style="list-style-type: none"> ▪ Maximum quantity: 24 eggs ▪ Switch on speed 4 to 6, whip the egg for more than 5 minutes until stiff. ▪ Whipping cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes. 	<ul style="list-style-type: none"> ▪ Mix the ingredients to the available recipe, from speed 1 to 6 for about 5 minutes.