***READ BEFORE USE***
***使用前阅读***

*Visit **www.hamiltonbeach.cn** for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!*

有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 ***www.hamiltonbeach.com***

**Questions?**
**Please call us – our friendly associates are ready to help.**
**China: 400-852-2655**

**如有疑问?**
**请致电我们，我们的团队随时准备为您提供帮助。**
**中国大陆客服热线：**
**400-852-2655**
**官方网站：www.hamiltonbeach.cn**

**型号：62662-CN**
**62663-CN**
**62655-CN**

**此说明书中图片仅供参考，产品以实物为准。**

*使用产品前请仔细阅读本使用说明书，并妥善保管。*

Hamilton Beach®
PROFESSIONAL



# DC Motor Hand Mixer
# 直流电机打蛋器

English ..... 2
简体中文 ..... 11

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
4. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. To protect against risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
6. Turn the appliance O (OFF), then unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons and/or damage to mixer.
8. Remove beaters from mixer before washing.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
10. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
11. The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to O (OFF) and then remove plug from wall outlet. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
15. Do not use appliance for other than intended purpose.
16. **CAUTION!** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

# SAVE THESE INSTRUCTIONS

# Other Consumer Safety Information

**This appliance is intended to be used in household and similar applications such as:**

– staff kitchen areas in shops, offices, and other working environments;

– farm houses;

– by clients in hotels, motels, and other residential-type environments;

– bed and breakfast-type environments.

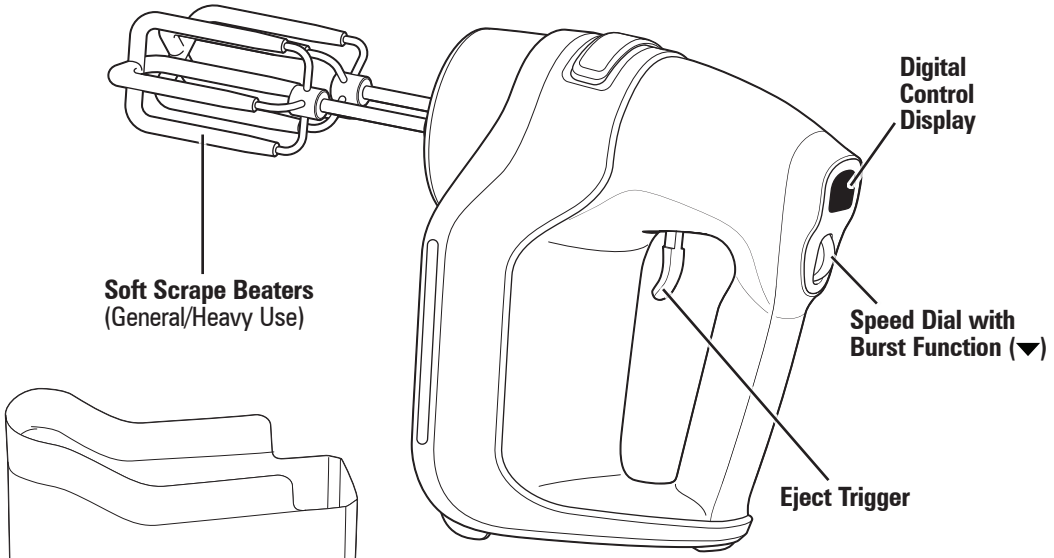
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

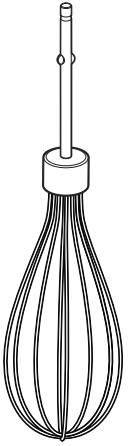
To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with this appliance.
This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for 15 minutes. Plug machine back in after 15 minutes to resume normal operation.

# Parts and Features

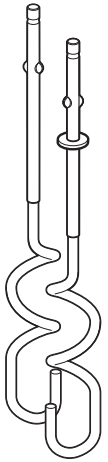
**BEFORE FIRST USE:** Wash beaters, whisk, and dough hooks in hot, soapy water. Rinse and dry.

**Model:** 62662-CN
62663-CN
62655-CN
**Type:** M47
**Ratings:**
220-240 V~ 50-60 Hz 200 W



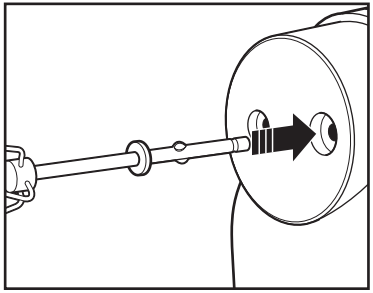



**Whisk**
(Whipping/Aerating)

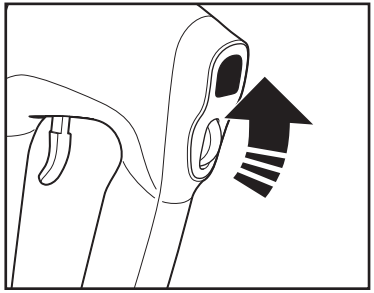


**Dough Hooks**

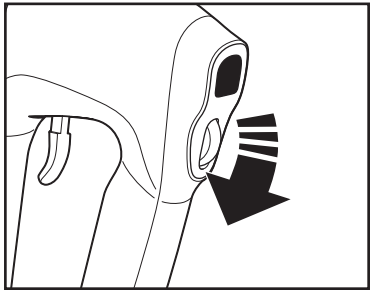
# How to Use Hand Mixer



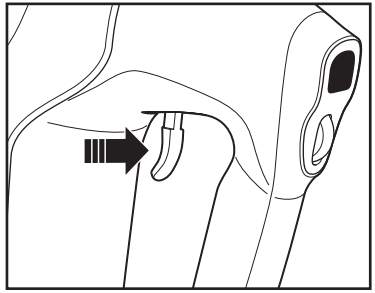
**1.** Make sure the mixer is unplugged and speed dial is set to O (OFF). Insert soft scrape beaters or the whisk attachment into either opening on the bottom of mixer until they click into place. If using the dough hooks, insert the attachment with the collar into the larger opening and the remaining attachment into the smaller opening until they click into place. Plug into outlet. Place beaters into bowl.



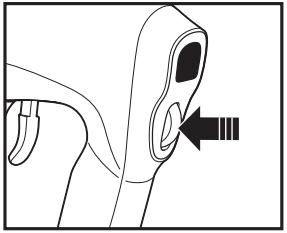
**2.** Move the speed dial to the desired speed, starting at 1 and increasing to a higher speed as desired. The selected speed will show in the digital control display.



**3.** When finished mixing, move the speed dial to O (OFF) and unplug mixer.

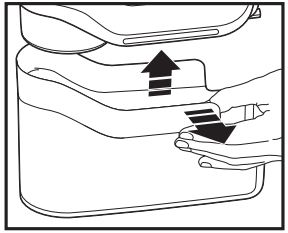


**4.** **⚠ CAUTION** Always unplug mixer before attempting to remove beaters. Squeeze trigger to eject beaters.

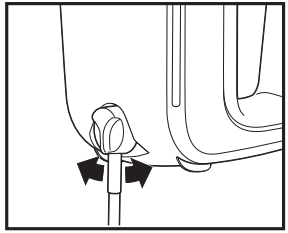


▼ (Burst Function) – Press and hold down the speed dial for additional power at any speed.

**Additional Features**



Storage Case – To release mixer from the case, pull corner of case at opening outward and rotate handle of mixer in opposite direction.



Swivel Cord Lock – Lock into position by moving cord all the way to the right or left until it clicks into place. To unlock, push in opposite direction until cord unlocks.

# How to Use (cont.)

## General Mixing Guide

The following mixing guide is a suggestion for selecting mixing speeds for 7-speed mixers. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

| SPEED | FUNCTION | ATTACHMENT | FOOD |
|---|---|---|---|
| O | OFF | Must be OFF (O) to eject beaters | |
| 1 | Stirring | Soft Scrape Beaters | Instant pudding |
| 2 | Folding | Soft Scrape Beaters | Cakes (mixes and from scratch) |
| 3 | Kneading | Dough Hooks | Bread and pasta doughs |
| 4 | Mixing | Soft Scrape Beaters | Cookie doughs |
| 5 | Creaming | Whisk | Frosting |
| 6 | Beating | Whisk | Whipped cream |
| 7 | Whipping | Whisk | Egg whites |
| ▼ | Burst | For a burst in power, press the speed dial at any speed | |

- Mixer uses Slow Start technology at each speed to prevent splatters.
- Maximum operation duration is 5 minutes.

**Cookie Mixing Guide:**

*Cookie dough is one of the thickest doughs to mix.
*Use a large mixing bowl to spread out ingredients for easier mixing.
*Have butter or margarine at room temperature.
*Add flour 1 cup (237 ml) at a time, thoroughly mixing after each addition.

# Care and Cleaning

**⚠ WARNING Electrical Shock Hazard.**
Disconnect power before cleaning. Do not immerse mixer, cord, or plug in any liquid.

1. Always unplug mixer from electrical outlet and eject the attachments before cleaning.
2. Soft scrape beaters, wire whisk, dough hooks and optional attachments are dishwasher-safe or wash in hot, soapy water. Rinse and dry.



The Storage Case, mixer body and cord are NOT dishwasher-safe.
To clean, wipe with a clean, damp cloth.

**NOTE:** Do not use abrasive cleaners or scouring pads. To reduce the risk of electrical shock, do not immerse the mixer body in water at any time.

# Troubleshooting

**The motor works very slowly.**
- Too many ingredients in the bowl. Remove some ingredients and restart.
- The speed dial is set too low. Set the speed dial to higher speed.

**The motor does not work.**
- The power plug is not plugged into the wall outlet, or the circuit breaker is tripped. Plug into outlet and check function of outlet.
- The hand mixer is not turned on. Move speed dial to desired speed.
- The motor stops during operation due to overheating, unplug and allow it to cool down for 15 minutes. Plug machine back in after 15 minutes to resume normal operation.
- The motor is damaged. Call our customer service department.

**The beaters stop rotating.**
- This mixer has a safety feature when it detects a heavy load (no rotation). To reset, turn control knob to O (OFF).
- Too many ingredients in the bowl. Remove some ingredients and restart.

# Recipes

## Milky Toast Bread

### INGREDIENTS

- High protein flour, 100g
- Sugar, 100g
- Yeast, 5g
- Milk, 70g
- 2 eggs
- Butter, 40g
- Water, 100g

### DIRECTIONS

1. Add all ingredients except butter to a cooking container.
2. Use the Dough Hooks attachment of hand-held mixer, stir on low to medium speed until dough forms.
3. Add melted butter, continue stirring until a thin film can be formed, put it in a container and ferment until it doubles in size.
4. Take it out and pinch all the air bubbles out, divide it into 5 pieces of 100-gram dough, twist them into balls, flat the balls into long slices with a rolling pin, then roll them up respectively from top to bottom
5. Brush the inner wall of the toast mold with butter, spread the rolled dough over the mold, rise for 30 minutes, sprinkle some water on the surface.
6. Preheat oven to 190°C and bake for 30 to 35 minutes, then take out the mold.

## Focaccia Bread

### INGREDIENTS

- Bread flour, 400g
- Yeast, 15g
- Salt, 10g
- Sugar, 10g
- 2 eggs
- Olive oil, 75g
- Milk, 400 to 450g

### DIRECTIONS

1. Put bread flour, sugar, olive oil, yeast and salt into a container and whisk with a flour mixer at low speed, slowly add proper amount of milk.
2. Add rosemary and tarragon into the container, use the Dough Hooks attachment of hand mixer, stir the mixture at a medium-speed until dough forms.
3. Then, gently beat and shape the dough on the table (divide into 2 balls), wrap them in preservative film (rising the dough for 30 minutes).
4. After that, poke a hole with a punch, put them into a 6-inch round mold to rise until 2 times in size
5. When the above step is done, cover them with oil, rosemary, tarragon, and sea salt, press the salt into it with your finger.
6. Baking: Heat oven of up and low layer to 200°C and bake for about 20 minutes.

# Recipes (cont.)

## Puff

### INGREDIENTS

*Puff batter:*

- Sugar, 100g
- Milk, 125g
- Water, 125g
- Salt, 2g
- Butter, 100g
- Cake flour, 150g
- Egg, 280g

*Custard Sauce:*

- Milk, 300g
- Cream, 100g
- Instant custard powder, 90g (black)

### DIRECTIONS

1. Sift flour, set aside; whisk milk, water, salt and butter, heat the mixture in pan until it boils slightly.
2. Whisk and sift eggs to remove unwanted part, stir the sifted flour into the mixture until sticky, heat the pan on radiant-cooker (with moderate or low heat) until a layer of thin film obviously forms at the bottom of the pan, (since the vapor generated during the process is surrounded by starch of cooked flour, which helps the dough swell when it is heated in the oven, this is also the reason why puffs become fluffy).
3. Add the eggs into the pan and stir until the mixture is smooth, that is, when it can slide out of a spoon smoothly.
4. Put the batter into a pastry bag, then squeeze it out onto a heat-resistant mat, preheat oven to 210ºC, bake for 20 minutes, turn the oven to 190ºC and bake for another 15 minutes, take it out and cool.
5. Make custard sauce: Mix cream and milk, boil the mixture, add instant custard powder, stir until it thickens, put in a pastry bag, cool for later use.
6. Create an opening at the bottom of puff and fill it with custard sauce.

## Lava Cake

### INGREDIENTS

*Cake:*

- Chocolate, 70g
- Butter, 50g
- Eggs, 90g (about one and a half)
- Fine sugar, 20g
- Low-protein cake flour, 25g
- Red rice liquid, 10g

*Caramel Filling:*

- Sugar, 30g
- Butter, 5g
- Cream, 25g

### DIRECTIONS

1. Prepare and weigh ingredients.
2. Cut butter into small cubes and place them with chocolate in a large bowl.

*Put the bowl in hot water bath, stir constantly until the mixture melts completely, then cool it to about 45ºC, set aside.*

3. Whip eggs into another bowl, add fine sugar and use the Whisk attachment to stir the mixture with a mixer until it slightly thickens.

*No complete whisking process is needed.*

4. Pour egg mixture into the mixture of white chocolate and butter, whisk until well blended, add the sifted cake flour and red rice liquid, set aside.
5. Make caramel filling: add sugar in water, boil it until caramel color appears, stop heating and add cream and butter, cool the mixture and cut it into cubes, fill the cake batter in a pastry bag, squeeze the filling into tinfoil mold, place the caramel filling in the center and spread it over the cake batter.
6. Preheat oven to 200ºC, bake cake at 200ºC for 6 minutes, then take it out.

# Recipes (cont.)

## Mocha Cookies

### INGREDIENTS

- All-purpose flour, 550g
- Corn starch, 300g
- Butter, 680g
- Sugar powder, 180g
- Cream, 60g
- Salt, 3g

*Flavoring:*

- Cocoa powder, 20g
- Ground coffee, 18g
- Matcha powder, 40g

### DIRECTIONS

1. Using the beater attachments, slowly blend butter, powdered sugar and cream with a mixer at low velocity (no whisking).
2. Add flour and stir until smooth.
3. Furnish a pastry bag with a decorating tip, squeeze out the filling onto bakeware with a silicone mat, bake at 130°C for 28 to 30 minutes.

## Rose Cheese Mille Crepe Cake

### INGREDIENTS

- Egg, 300g
- Cake flour, 80g
- Milk, 550g
- Butter, 48g
- Sugar, 80g
- Cocoa powder/Matcha powder/Red rice powder, 10g
- Concentrated oolong tea, 60g

*Rose Cheesemoss:*

- Cream cheese, 220g
- Cream, 380g
- Sugar powder, 60g
- Gelatine sheets, 15g
- Molin rose syrup, 10g

### DIRECTIONS

1. In a large mixing bowl, use the beaters attachments to mix cake flour and sugar until well blended, add melted butter, eggs and oolong tea, then continue to blend until smooth, set aside after filtering.
2. Apply butter on the non-stick pan and preheat it to make crepes, and then put crepes in refrigeration for later use (this recipe is recommended for making 30 crepes in 6-inch).
3. Make rose cheese mousse; Soften frozen cream cheese in a large mixing bowl with warm water bath, and then mix with sugar powder and whisk until cream forms soft peaks, soak gelatine sheets in ice water, set aside.
4. Stir rose syrup and cream into cheese, whisk in ice water bath, add the melted gelatine mixture and mix until smooth.
5. Place the cheese mixture on each layer of crepe, spread cream to create high edges and low center parts until the decoration is done.

# 重要安全说明

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 本电器不得由儿童使用。本电器及其电源线应远离儿童。
4. 当电器在儿童附近使用时，应予以密切监护。请勿将本电器用于儿童玩耍。
5. 为防止触电危险，请勿将电源线、插头或打蛋器机身放入水或其他液体中。
6. 当本电器未使用时、安装或拆解部件和清洁该电器前，将本电器开关转至关闭O (OFF)位置，并从插座拔下电源线。应抓住插头端从插座中拔下。禁止直接撤拉电源线。
7. 避免接触正在运动的部件。正在使用期间，保持双手、头发和衣服，以及刮铲和其他器具远离搅拌头，以减少人员受伤和/损坏直流电机打蛋器的风险。
8. 清洗前，先取下搅拌头。
9. 请勿将电源线悬挂在桌子或柜台边缘，或接触包括炉子在内的热表面。
10. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器跌落或已经出现任何形式的损坏。为了避免危险，电源线更换和维修必须由制造商、维修代理商或同等资质的人员进行。请拨打我们的客服电话，咨询有关电器检查、修理或调整的相关信息。
11. 使用非本电器制造商推荐或出售的附件可能会导致火灾、触电或人身伤害。
12. 请勿户外使用。
13. 请勿将电器放置在高温气体或电炉之上或附近，或放置在加热的烤箱内。
14. 把电源线插入到电源插座前，请检本电器的开关是否处于关闭位置。若要断开本机的电源，请将控制开关转到关闭O (OFF) 位置。然后从电源插座拔掉电源线插头。应抓住插头端从插座中拔下。禁止直接撤拉电源线。
15. 请勿将该电器用于非预期用途。
16. **小心！** 为了避免由于热熔断器意外重置导致的危险，本电器禁止通过外接开关设备（例如：定时器）进行供电，或禁止连接到由供电部门定期开启和关闭的电路。

# 请妥善保管说明书!

# 其他用户安全信息

**本电器预定用于家用及类似应用场合，例如:**

– 办公室、商铺及其它工作环境的员工厨房区;

– 农舍;

- 酒店、汽车旅馆和其它居住型环境的旅客使用;

- 以及住宿早餐型环境场合。

本电器电源线的长度经过设计挑选，以减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用经认证的电源延长线。电源延长线的额定功率必须等于或大于本电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。

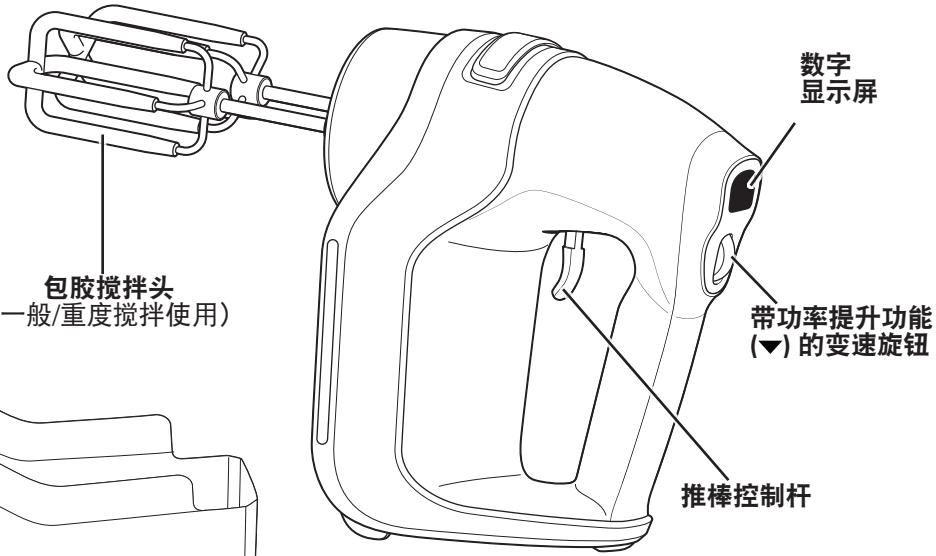
为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

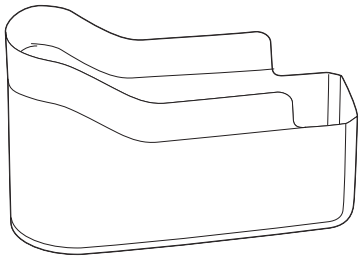
本机配有电机过载保护。在操作期间如果电机因过载而停止，请拔掉电源插头并让机器冷却15分钟。15分钟后再插上机器的电源插头以恢复正常操作。

# 部件和功能

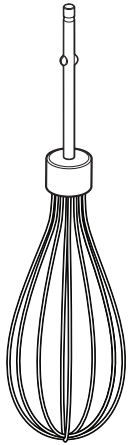
**首次使用前：**在带清洁剂的温水中清洗包胶搅拌头、打蛋搅拌头和揉面棒。冲洗，然后晾干。

**型号：**62662-CN
62663-CN
62655-CN
**类型：**M47
**额定值：**220-240V～ 50-60Hz 200W

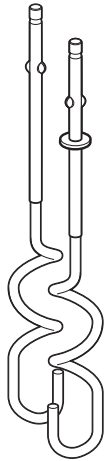


**收纳箱**

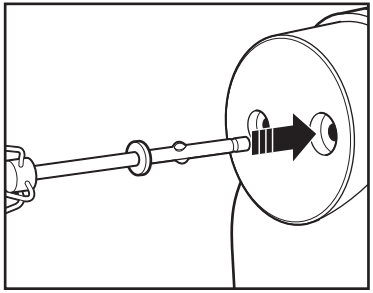


**打蛋搅拌头**
（打蛋/发泡）

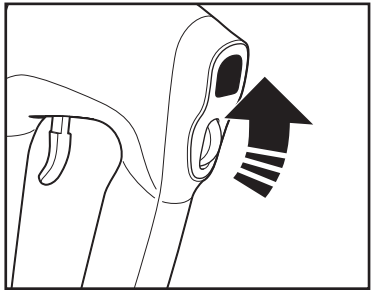


**揉面棒**

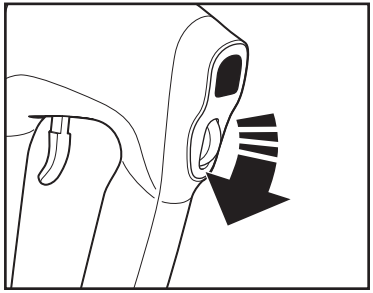
# 如何使用直流电机打蛋器



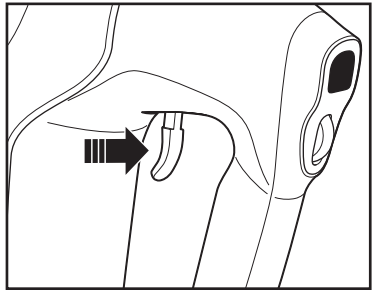
**1.** 确保直流电机打蛋器未接通电源并且变速旋钮设置在关闭O (OFF)位置。将包胶搅拌头或打蛋搅拌头插入到直流电机打蛋器底部的安装孔中，直到完全安装到位。若要使用揉面棒配件，将带轴环的附件插入到较大的安装孔中，其他的附件应安装到较小的安装孔中，直到完全安装到位。将电源插头插入插座中。将搅拌头伸入搅拌碗中。



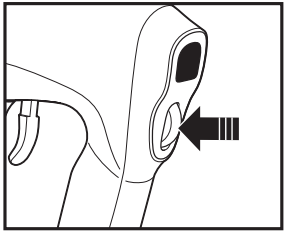
**2.** 移动变速旋钮到所需的速度，应从1档开始逐渐增大到所需的更高高速。所选定的速度大小会在数字显示屏中显示。



**3.** 完成搅拌后，将变速旋钮转到关闭 O (OFF)位置，然后拔掉直流电机打蛋器的电源插头。

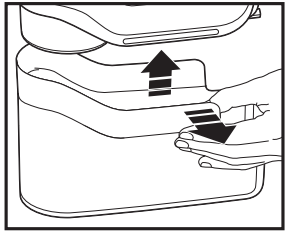


**4.** **⚠ 小心** 拆卸搅拌头前，务必先拔掉直流电机打蛋器的电源插头。按压控制杆以推出搅拌头。

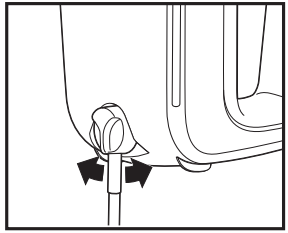


▼（功率提升功能） – 在任意速度时按住变速旋钮可提高搅拌动力。

**其他功能**



收纳箱 - 若要从收纳箱中取出直流电机打蛋器，从收纳箱口向外拉的收纳箱，同时以相反的方向旋转直流电机打蛋器的手柄。



旋轴式电源线锁 - 通过一直向右或向左移动电源线直到其卡入到位，将其锁定。解锁时，按相反的方向推直到电源线被释放。

# 如何使用（续）

**搅拌小贴士**

下面的搅拌指南是选择搅拌速度（7种速度功能）的建议。从1档速度开始，然后根据食谱的浓度要求，增大到所需的速度。

| 速度档 | 功能 | 附件 | 食物 |
|---|---|---|---|
| O | 关闭 | 必须先关闭 (O) 本机再推出搅拌头 | |
| 1 | 搅拌 | 包胶搅拌头 | 速食布丁 |
| 2 | 翻搅 | 包胶搅拌头 | 蛋糕(预拌粉和新鲜现做) |
| 3 | 揉面 | 揉面棒 | 面包和意大利面面团 |
| 4 | 混合 | 包胶搅拌头 | 饼干面团 |
| 5 | 乳化 | 打蛋搅拌头 | 奶油霜 |
| 6 | 打奶油 | 打蛋搅拌头 | 奶油 |
| 7 | 打发蛋白 | 打蛋搅拌头 | 蛋清 |
| ▼ | 功率提升 | 若要提升功率，在任意速度时按住变速旋钮。 | |

- 直流电机打蛋器在每个速度档都采用了“慢启动技术”以防止飞溅。
- 最大工作时间为5分钟。

**饼干搅拌小贴士：**

* 饼干面团是搅拌最浓稠的面团之一。
* 使用一个大号搅拌碗把食材摊开，以方便混合。
* 使用室温条件下的黄油或人造黄油。
* 一次添加1杯（237毫升）面粉，每次添加后彻底搅拌。

# 保养与清洗

**⚠ 警告** **触电危险：**

清洗前，请断开电源。请勿将直流电机打蛋器、电源线或插头浸入任何液体中。

1. 清洗操作前，务必先拔掉直流电机打蛋器的电源插头并弹出所安装的附件。
2. 包胶搅拌头、打蛋搅拌头、揉面棒以及可选附件都可在洗碗机中安全清洗，或在带清洁剂的温水中清洗。冲洗，然后晾干。



收纳箱、直流电机打蛋器机身和电源线都“不属于”可在洗碗机中安全清洗的部件。要清洁时，请使用湿布擦拭。

**注意：**请勿使用磨砂清洗剂或百洁布。为降低触电风险，在任何时候，请勿将直流电机打蛋器机身浸入水中。

# 故障排除

**电机工作非常缓慢。**

- 搅拌碗里的食材太多了。取出一些食材并重新启动。
- 变速旋钮设置的速度太低。将变速旋钮设置为更高的速度。

**电机不工作。**

- 电源插头未插入电源插座，或断路器跳闸。将电源插头插入插座并检查插座的功能是否正常。
- 未启动直流电机打蛋器。将变速旋钮移到所需速度。
- 在操作期间如果电机因过载而停止，请拔掉电源插头并让机器冷却15分钟。15分钟后再插上机器的电源插头以恢复正常操作。
- 电机损坏了。致电我们的售后服务部门。

**搅拌头停止旋转。**

- 当检测到重负载（无旋转）时，本直流电机打蛋器启动了其安全功能。要重置，请将控制旋钮转向O关闭(OFF)位置。
- 搅拌碗里的食材太多了。取出一些食材并重新启动。

# 食谱

## 鲜奶法式面包

### 食材

- 高筋面粉，100克
- 糖，100克
- 酵母粉，5克
- 牛奶，70克
- 2个鸡蛋
- 黄油，40克
- 水，100克

### 制作方法

1. 除黄油外，把所有食材添加到一个烹饪容器中。
2. 使用直流电机打蛋器的揉面棒附件，以低速搅和并增加到中速，直到形成面团。
3. 添加融化的黄油，持续搅拌直到面团手拉时形成薄膜（手套膜）状态，放入一个发酵容器中发酵，直到其大小翻倍。
4. 取出发酵好的面团，捏出所有的气泡，分成5个100克的面团，把面团扭成球，用擀面杖把面球擀成长片，然后分别从上到下卷起来成面片卷。
5. 把面包模具内刷上黄油，然后把面皮卷在面包模具内铺开，再次发酵30分钟，并在面片表面喷洒适量水。
6. 将烤箱预热到190ºC，放入面包模具烘烤30至35分钟，然后取出模具。

## 意式面包

### 食材

- 面包粉，400克
- 酵母粉，15克
- 盐，10克
- 糖，10克
- 2个鸡蛋
- 橄榄油，75克
- 牛奶，400到450克

### 制作方法

1. 将面包粉、糖、橄榄油、酵母粉和盐放入一个搅拌容器中，用打蛋搅拌头以低速搅拌，慢慢加入适量的牛奶。
2. 将迷迭香和龙舌兰加入搅拌容器中，使用直流电机打蛋器的揉面棒附件，以中等速度搅拌混合料，直到形成面团。
3. 然后，在厨台上轻轻摔打面团成形（分成两个面球），放入一个容器中用保鲜膜裹好容器（发酵面团30分钟）。
4. 之后取出，在面团上刺扎几个孔，把它们放入一个6英寸的圆形模具中，直到尺寸发酵为2倍
5. 完成上述步骤后，将油、迷迭香、龙舌兰和海盐的混合调料涂抹在面团上，并用手指在面团上摁出若干小坑使调料浸入。
6. 烘烤：将烤箱的上下层加热到200ºC，烘烤20分钟。

# 食谱（续）

## 泡芙

### 食材

*泡芙面糊：*
- 糖，100克
- 牛奶，125克
- 水，125克
- 盐，2克
- 黄油，100克
- 蛋糕粉，150克
- 鸡蛋，280克

*卡仕达酱：*
- 牛奶，300克
- 奶油，100克
- 即溶卡仕达粉，90克（黑巧克力）

### 制作方法

1. 将蛋糕粉过筛后，放置在一旁备用；将牛奶、水、盐和黄油在一个平底奶锅中加热至稍微沸腾。
2. 打入鸡蛋并去除不需要的部分，拌入过筛后的蛋糕混合料，搅拌至粘稠；在电陶炉（中档或低档）上加热平底奶锅，直到奶锅底部明显形成一薄膜层（因为此过程中产生的蒸汽被煮熟的面粉的淀粉包围，当面团在烤箱中加热时，它有助于面团膨胀，这也是泡芙变得蓬松的原因）。
3. 向平底奶锅中加入鸡蛋，搅拌直到混合料均匀，即，用勺子挑起时能顺滑流出。
4. 将面糊装入裱花袋中，然后挤出到耐热烤垫上；预热烤箱到210ºC，烘烤20分钟，然后将烤箱温度调低到190ºC，再烘烤15分钟，取出冷却。
5. 制作卡仕达酱：混合奶油和牛奶，煮沸混合料，加入即溶卡仕达粉，搅拌直到它变稠，然后装入裱花袋，冷却备用。
6. 在泡芙底部创建一个开口，然后装入卡仕达酱。

## 熔岩蛋糕

### 食材

*蛋糕：*
- 巧克力，70克
- 黄油，50克
- 鸡蛋，90克（约一个半鸡蛋）
- 细砂糖，20克
- 低筋蛋糕粉，25克
- 红曲米料酒，10克

*焦糖夹心酱：*
- 糖，30克
- 黄油，5克
- 奶油，25克

### 制作方法

1. 准备和称重所需的食材。
2. 将黄油切成小方块，连同巧克力一起放入一个大的搅拌碗中。

*将搅拌碗隔热水浴加热，并不断搅拌直到混合料完全融化，然后冷却到约45ºC，放置在一旁备用。*

3. 将鸡蛋打入另一个碗中，并添加细砂糖，使用打蛋搅拌头搅拌直到混合料稍微粘稠。

*无需完全的打蛋过程。*

4. 将鸡蛋混合料倒入到白巧克力和黄油的混合料中，并搅拌均匀；然后拌入筛好后的蛋糕粉和红曲米料酒，放置在一旁备用。
5. 制作焦糖夹心酱：将糖加入水中，煮沸直到出现焦糖色，停止加热并加入黄油和奶油，冷却混合料后将其切成小方块；将蛋糕面糊装入裱花袋中，然后挤出到锡箔模具中，将焦糖块放入模具的中心，让蛋糕面糊完全包围住它。
6. 预热烤箱到200ºC，以200ºC的温度烘烤蛋糕6分钟，然后取出。

# 食谱（续）

## 摩卡曲奇

### 食材

- 中筋面粉，550克
- 玉米淀粉，300克
- 黄油，680克
- 糖粉，180克
- 奶油，60克
- 盐，3克

*佐料：*

- 可可粉，20克
- 咖啡粉，18克
- 抹茶粉，40克

### 制作方法

1. 使用包胶搅拌头以低速档缓慢搅拌黄油、糖粉和奶油（无需打发）。
2. 添加面粉，搅拌直到均匀。
3. 使用装好裱花嘴的裱花袋进行装饰，将混合料挤出到带有硅胶垫的烘焙模具上，以130ºC的温度烘烤28至30分钟。

## 玫瑰芝士千层蛋糕

### 食材

- 鸡蛋，300克
- 蛋糕粉，80克
- 牛奶，550克
- 黄油，48克
- 糖，80克
- 可可粉/抹茶粉/红曲米粉，10克
- 浓缩乌龙茶，60克

*玫瑰芝士慕斯*

- 奶油芝士，220克
- 奶油，380克
- 糖粉，60克
- 鱼胶片，15克
- 莫林玫瑰糖浆，10克

### 制作方法

1. 在一个大的搅拌碗中，使用包胶搅拌头混合搅拌蛋糕粉和糖直到混合均匀，然后添加熔化的黄油、鸡蛋和乌龙茶，继续搅拌直到顺滑，过筛后放置一旁备用。
2. 在不粘平底奶锅中刷上黄油，预热来制作饼皮，制作好后放入冰箱内冷藏备用（建议制作30张6英寸的饼皮）。
3. 制作玫瑰芝士慕斯：在一个大的混合碗中隔热水浴软化冰冻的奶油芝士，然后添加糖粉混合搅拌直到奶油打至湿性发泡；将鱼胶片浸入冰水中，放置在一旁备用。
4. 将玫瑰糖浆和奶油拌入芝士中，隔冰水浴搅打，添加软化的鱼胶片混合料，搅拌直到均匀。
5. 在每一层饼皮上抹上芝士馅料，并涂抹奶油让边缘厚中心薄，直到装饰完成。

产品中有害物质的名称及含量

Name and content of hazardous substances in product

| 部件名称<br>(Component name) | 有害物质(hazardous substance) | | | | | |
|---|---|---|---|---|---|---|
| | 铅<br>Lead<br>（Pb） | 汞<br>Mercury（Hg） | 镉<br>Cadmium<br>（Cd） | 六价铬<br>Hexavalent Chromium<br>（Cr(VI)） | 多溴联苯<br>Polybrominated<br>biphenyls（PBB） | 多溴二苯醚<br>Polybrominated diphenyl<br>ethers （PBDE） |
| 电子板<br>PCB | X | O | O | O | O | O |
| 电机<br>Motor | X | O | O | O | O | O |
| 电源线<br>Power cord set | X | O | O | O | O | O |

本表格依据 SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

O：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X：表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代.

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.




使用标志. 标志内的数字代表在正常使用状态下，产品的环保使用推荐年限.

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

## 食品接触材料信息

本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

| 序号 | 部件名称 | 材质 | 执行标准 | 备注 |
|---|---|---|---|---|
| 1. | 下壳装饰片 | 镀层:铬 | GB4806.1-2016<br>GB4806.9-2016 | |
| 2. | 左右揉面棒组件 | 棒材:1Cr18Mn8Ni5N (SUS 202)<br>挡片:06Cr19Ni0(SUS 304) | GB4806.1-2016<br>GB4806.9-2016 | |
| 3. | 打蛋搅拌头组件 | 棒材: 06Cr19Ni10 （SUS 304）<br>线材: 1Cr18Mn8Ni5N (SUS 202)<br>固定头金属盖:Y12Cr18Ni9（SUS 303）<br>固定头塑胶件:1,3,5-三氧环己烷与1,3-二氧环戊烷的聚合(POM) | GB4806.1-2016<br>GB4806.9-2016<br>GB4806.7-2016 | |
| 4. | 搅拌棒组件 | 棒材: Y12Cr18Ni9（SUS 303）<br>固定针/线材: 06Cr19Ni10（SUS 304）<br>橡胶件*: 丙烯晴与丁二烯的聚合物;丁腈橡胶 | GB4806.1-2016<br>GB4806.9-2016<br>GB4806.11-2016 | *包胶搅拌棒含橡胶件 |
| 5. | | | | |
| 6. | | | | |
| 7. | | | | |

注：特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

# 产品保修卡

**产品名称：** 直流电机打蛋器
**产品类别：** M47
**产品型号：** _____
**购买日期：** _____
**购买商店：** _____
**经 销 商：** _____

## 保修规定

1. 自购买之日起，在本保修规定的五年保修期内，按照使用说明及其它注意事项使用的情况下，出现故障时，依照保修规定可持商品及商品发票和保修卡到当地维修站或者致电中国大陆客服热线4008522655，进行免费维修或者免费更换。
2. 如在保修期内出现以下情况时，不享受免费维修，修理费或更换费自付。
   因使用上的错误和擅自改动、修理而产生的故障及损伤。
   购买后因跌落、搬运不当等而产生的故障及损伤。
   ③ 因火灾、地震、水灾、打雷、其它天灾人祸及公害、异常电压、其它外部因素而产生的故障及损伤。
   ④ 属于家庭正常使用以外而出现的故障及损伤。
   ⑤ 不出示本保修卡的。
   ⑥ 本保修卡只在中国大陆有效。
   ⑦ 本保修卡不再发行，请妥善保管。
   ⑧ 在不能携带本产品进行修理的情况下，请向本公司维修站询问。

## 维修记录

| 维修日期 | 维修内容 | 维修结果 | 维修地点 | 维修人签字 |
|---|---|---|---|---|
| | | | | |
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| | | | | |

**中国大陆客服热线：**
**400-852-2655**
**官方网站：www.hamiltonbeach.cn**
**制造商：汉密尔顿海滩电器（深圳）有限公司**
**地 址：深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼1306-1308、1309-1311单元**

| Model/型号: | Type/类别: | Rating/规格 |
| --- | --- | --- |
| 62662-CN<br>62663-CN<br>62655-CN | M47 | 220-240V 50-60Hz 200W |

制造商：汉密尔顿海滩电器（深圳）有限公司

地址：深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308、1309-1311 单元

本产品执行标准：GB4706.1-2005, GB4706.30-2008

以上内容如有改动，恕不预先通知

添加官方微博　微信

开启美食人生

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