



GSMN001GY4D

GINO Stand Mixer

User Guide

220-240V~50-60Hz 1000W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

About this guide

We've written this manual to help you get the most from your Stand Mixer. Please keep hold of it for future reference.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATION PRECAUTIONS YOU SHOULD BE AWARE OF.

1. IMPORTANT SAFETY INSTRUCTIONS

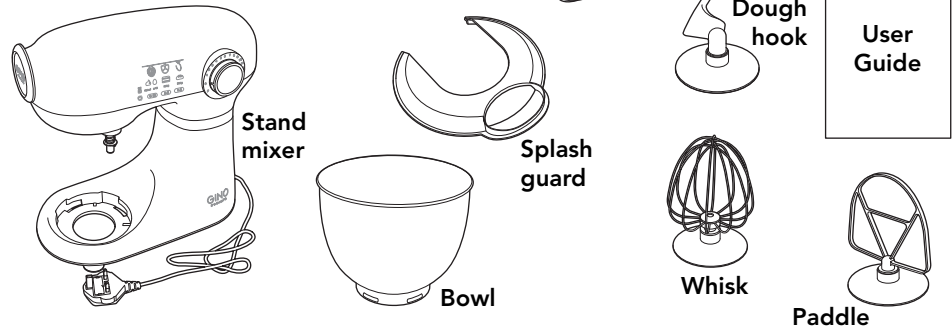
2. PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

3. RETAIN FOR FUTURE REFERENCE

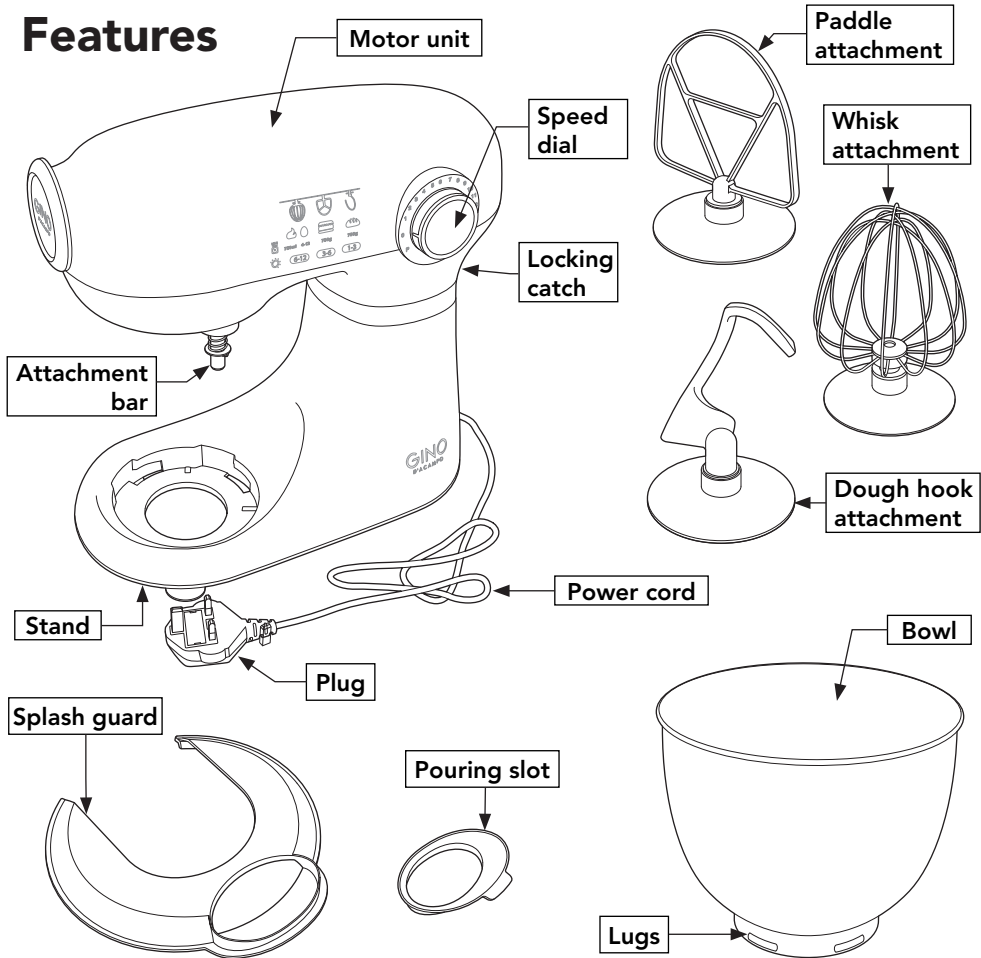
4. When using electrical appliances, basic safety precautions should always be observed, including the following:
5. Read all instructions.
6. Avoid contact with moving parts.
7. To protect against electrical shock do not immerse cord, plug, or appliance in water or other liquid.
8. Unplug from the mains outlet when not in use, before putting on and taking off parts, before cleaning.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury. Only use the accessories supplied by the manufacturer.
11. Do not let the cord hang over the edge of the work top, or touch hot surfaces.
12. **Warning:** do not operate the mixer for extended periods of time. The maximum operating time should not exceed 6 minutes at a time without a rest.
13. Never put any objects into the openings on the outer case.

14. Never remove parts from the appliance such as screws.
15. Never operate the mixer when the bowl is empty and do not remove the bowl before the whisks or dough hooks come to a complete stop.
16. Do not touch the whisks, dough hooks or insert any object, such as knives, forks, spoons, etc in to the bowl while the mixer is in operation.
17. Do not operate this appliance for anything other than its intended use.
18. This product is intended for household use only. Do not use outdoors. This product is only intended for preparing food.
19. **Warning:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to electrical parts.
20. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
21. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
22. Children shall not play with the appliance.
23. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
24. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
25. Risk of injury from misuse. Do not use appliance for other than intended purpose. Care shall be taken when handling the whisks, dough hooks, paddle, emptying the bowl and during cleaning.
26. Regarding the instructions for cleaning surfaces. Please refer to chapter "CLEANING".
27. Turn the speed selector to your desired setting. The low-speed 1-3 is used for the dough hook, the medium speed 3-6 is used for the paddle, and the speed 6-12 is used for the whisk attachment.

What's in the box



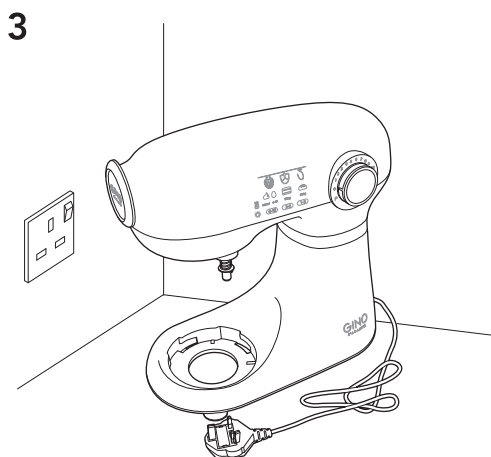
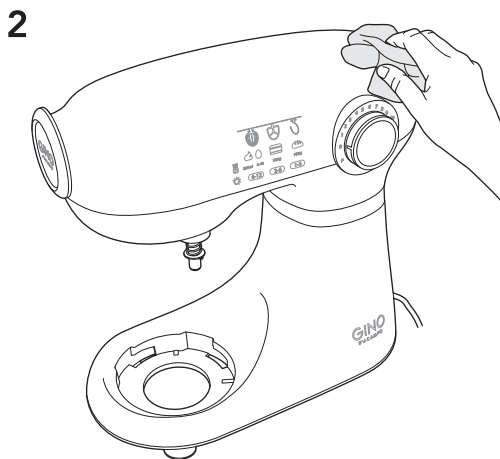
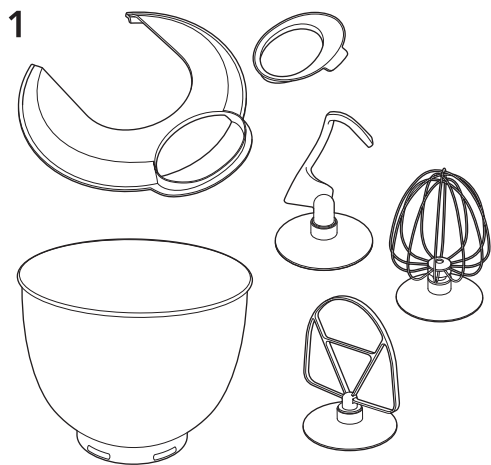
Features



Preparing the stand mixer

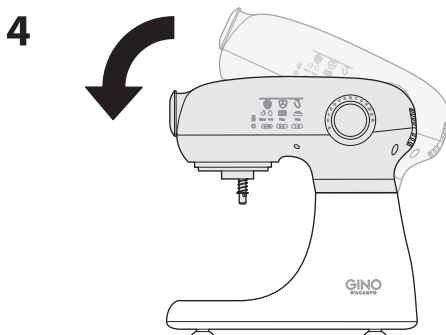
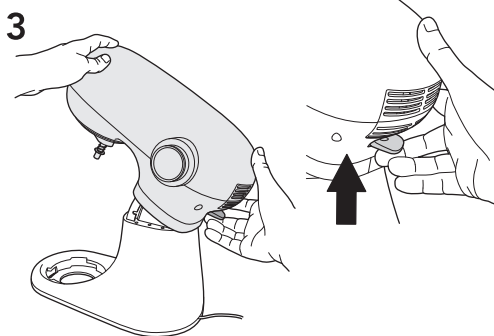
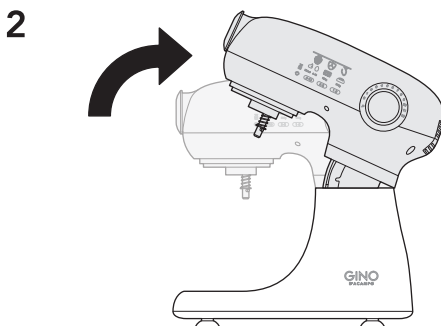
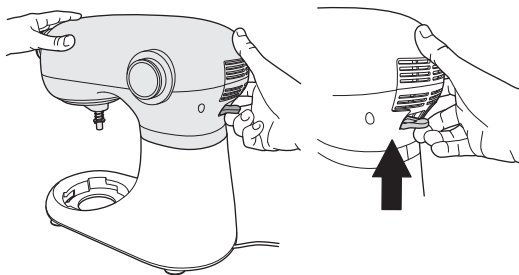
1. Wash the bowl, splash guard, pouring spout and attachments in warm soapy water, then rinse and thoroughly dry with a soft cloth.
2. Wipe the stand mixer with a damp cloth and dry with a soft lint free cloth.
3. Place the stand mixer on a flat, stable and level surface near a power socket so that the power cord is not over stretched and you have easy access to the socket.

IMPORTANT: Never immerse the stand mixer in water or any other liquid.



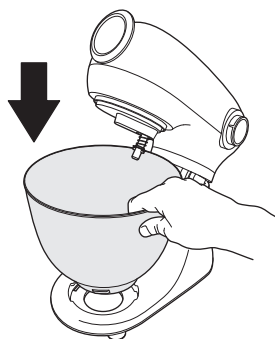
Raising & lowering the motor unit 1

1. **Raising the motor unit:** Place one hand on the front of the motor unit and push the locking catch upwards.
2. Hold the locking catch up and slowly raise the motor unit.
3. **Lowering the motor unit:** Press the locking catch upwards.
4. Push the motor unit downwards until it locks in the horizontal position.

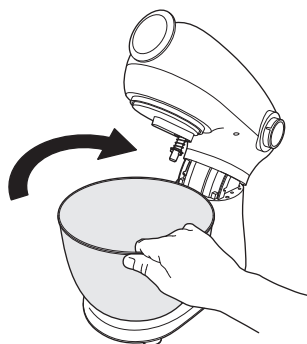


Fitting & removing the bowl 1

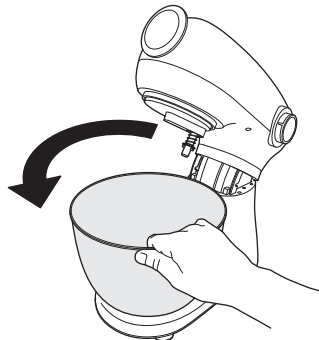
1. **Fitting the bowl:** Align one of the lugs on the bottom of the bowl with slots in the side of the recess on the stand. Slot the bowl into the recess in the stand.
2. Rotate the bowl clockwise to lock the bowl onto the stand.
3. **Removing the bowl:** Rotate the bowl anti-clockwise.
4. Lift the bowl upwards out of the recess in the stand.



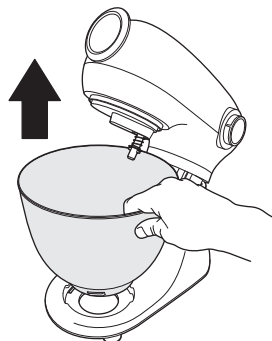
2



3

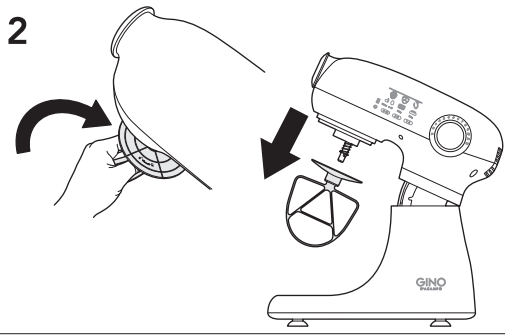
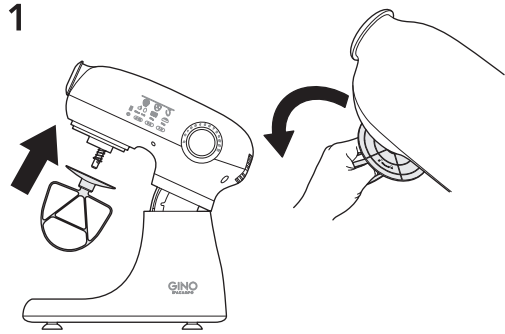


4

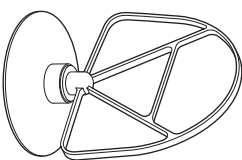


Fitting & removing 1 the attachments

- 1. **Fitting the attachments:** Slide the attachment onto the locking pin on the underside of the motor unit.
- 2. Rotate the attachment anti-clockwise whilst pushing upwards. When the attachment cannot be turned anymore it is locked in place;
- 3. **Removing the attachment:** Push the attachment upwards and rotate clockwise as far as it will go.
- 4. Slide the attachment off the locking pin.



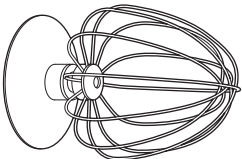
Attachment uses



Paddle

Use for normal to heavy mixing.

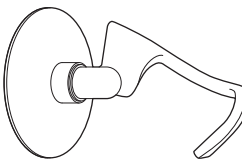
Uses: Pastry, biscuits, creaming & heavier cake batter, etc.



Whisk

Use for incorporating air into ingredients.

Uses: Whipping cream, egg whites, mayonnaise, sauces, etc.



Dough hook

Use for mixing and kneading bread type doughs.

Uses: Bread, pizza dough, flat bread dough, etc.

Important safeguards

Always start mixing at a lower speed. When the ingredients are a smooth paste or well mixed, increase to the recommended speed suggested by the recipe gradually.

Recipes

Attachment	Ingredients	Weight	Instructions
Paddle	Flour	150g	Set the speed dial to 1 for 30 seconds, then turn the speed dial to the recommended higher speed for 3 minutes.
	Sugar	150g	
	Butter	150g	
	Eggs	3pcs	
	Baking Soda	3g	
Whisk	Eggs	4pcs	Set the speed dial to 12 for a minimum of 6 minutes.
Dough hook	Flour	500g	Set the speed dial to 1 for 30 seconds, then turn the speed dial to the recommended higher speed for 4 minutes.
	Water	300g	

Safety recipes

Attachment	Ingredients	Weight	Instructions
Dough hook	Maltose	500g	Set the speed dial to 12 and run for 60 seconds.
	Salt	5g	

Note: Maltose tends to solidify and thicken in winter compared to summer. In order to quickly mix together, it must be heated in an oven to soften.

Splash guard

1. Fitting the pouring slot:

Align the bottom of the pouring slot with the hole in the front of the splash guard.

2. Slot the splash guard into the hole in the front of the splash guard and push down until it is fully inserted.

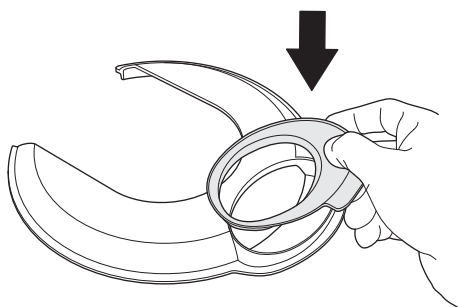
3. Fitting the splash guard:

Before fitting always turn the mixer off. Slide the splash guard over the top of the bowl. The bottom rim of the splash guard must fit inside the top of the bowl.

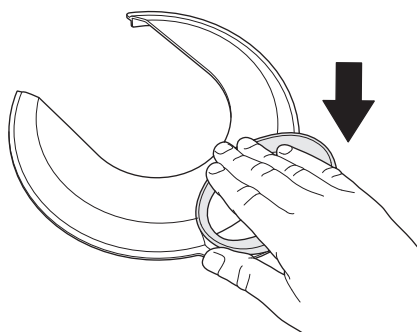
4. Pouring slot:

If you need to add extra ingredients during the mixing process, you can add them through the pouring slot in the front of the splash guard.

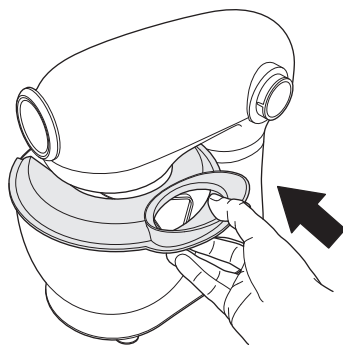
1



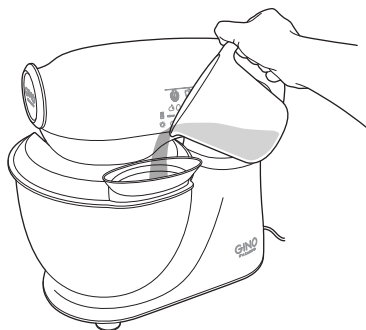
2



3



4



Speed dial

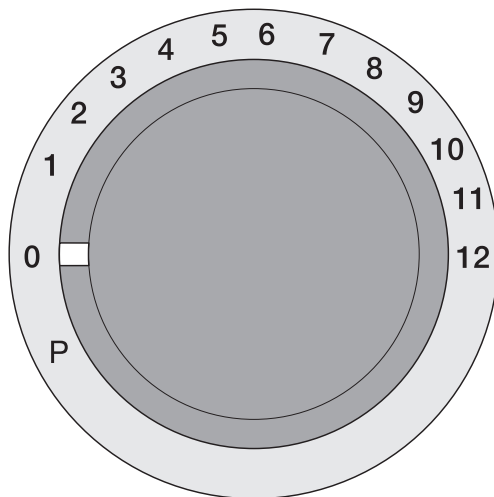
To turn the mixer on: Rotate the speed dial clockwise. The higher the number on the speed dial the faster the attachment will turn.

You can change the speed of the attachment at any time when using the mixer by turning the speed dial.

To turn the mixer off: Rotate the speed dial anti-clockwise as far as it will to the **0** (off) position on the speed dial's outer ring.

IMPORTANT: Do not operate the mixer for extended periods of time. The maximum operating time should not exceed 6 minutes at a time without a rest.

To protect the motor from overheating, the mixer will automatically stop after 8 minutes operating.



CLEANING

1. Always switch the stand mixer off at the mains socket and unplug before dismantling and cleaning.
2. Wipe the motor unit and stand with a damp cloth, never immerse in water. Never allow the motor unit, power cord or plug to get wet.
3. Wash the bowl, splash guard and attachments in warm soapy water. NEVER use abrasive cleaning agents.
4. Leave the bowl, splash guard and attachments on a draining board to dry.

STORING

IMPORTANT: Always ensure all parts are clean and dry before storing.

NOTE: You can store all of the attachments in the bowl when not being used.

Recipes

Recipes

Recipes

**For PDF copy of this manual please scan
QR code and search for model number**



ASDA 
technical support
0333 600 7700

Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GSMN001GY4D GINO Stand Mixer**

Product site code: **15A.06.24.158**



To qualify for the 3 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 3 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

Copyright

© 2024 ASDA Stores Limited.

All other trademarks appearing herein are the property of their representative owners. Specifications are subject to change without notice.

Manufactured for:
ASDA, Leeds LS11 5AD /
ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK. For more information, please contact the local authority or your retailer where you purchased the product.

