

## home.



# GSM101B-20 / GHSMN001W5M George Home stand mixer

User Guide

220-240V~50-60Hz,600W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

## **About this guide**

We're here to help you get the most from your stand mixer, so please keep hold of this manual for future use.

### **WARNINGS:**

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

- 1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
- 2. To avoid fire, electric shock, or injury, never immerse the stand mixer, cord, or plug in water or liquid. Do not use with wet hands.
- 3. Keep away from harsh or abrasive cleaning agents or solvents.
- 4. Remove all protective wrapping prior to use.
- 5. Avoid outdoor and commercial use. This appliance is for household use only.
- 6. Do not use if the appliance, cord or plug is damaged.
- 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.
- 8. Always place on a firm, level surface, out of reach of children.
- 9. Before connecting the stand mixer to the power, check the voltage shown on the appliance corresponds with the voltage in your home. If it doesn't, contact your local store.
- 10. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
- 11. Keep away from hot gas and electrical burners.
- 12. Do not use attachments not recommended by the manufacturer.
- 13. The appliance is not intended to be operated by means of an

- external timer or separate remote-control system. Don't use the stand mixer for anything other than its intended use.
- 14. Please don't dismantle. If a fault occurs have the stand mixer inspected in a qualified repair shop or return to us at ASDA.
- 15. Do not continuously operate for more than 7 minutes, at any speed setting, at a time as this can overheat the motor. Always allow the motor to cool to room temperature before continuing to use.
- 16. Always disconnect the appliance from the supply before assembling, disassembling, changing accessories or cleaning.
- 17. Keep fingers, hair, clothing and utensils away from all moving parts. Only use a scraper when the appliance is not in use.
- 18. Remove beater, dough hook or whisk from the stand mixer before washing them.
- 19. Do not use the appliance to mix really hard ingredients.
- 20. Avoid adding boiling hot liquids to mixtures.
- 21. Do not leave the stand mixer unattended when in use.
- 22. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 23. 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.
- 24. Children shall not play with the appliance.
- 25. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- 26. Environmental information: If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.

#### **Product Information for Eco-design requirement**

Power consumption of OFF mode: 0W The time reach OFF mode: 0 minute

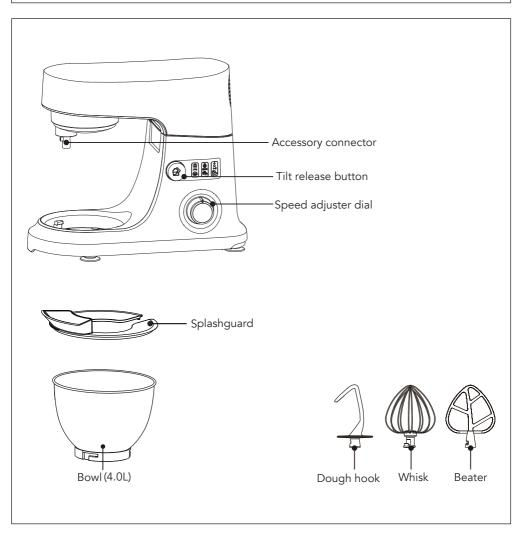
## You should have

Mixer, bowl, whisk, beater, splashguard & dough hook



## How to...

...recognise the parts of your stand mixer



## How to...

...assemble/disassemble the attachments on your stand mixer

#### Please note

When assembling ensure the mixer isn't plugged into the mains and the speed adjuster dial is set to '0'. Before using for the first time, we recommend you wash the bowl and attachments in warm, soapy water and dry thoroughly.

 Press the tilt release button to tilt the mixer head back 1. Place the bowl on the mixer stand and rotate the bowl in the direction of the 'lock' padlock until it locks into place 2.



Place bowl in bowl base and turn clockwise until bowl locks into place.

Select the desired attachments, depending on your mixing task:

#### Whisk

for whisking cream, egg whites, light batters.



Dough hook for kneading dough and heavy mixtures.



Beater for mixing/ folding frostings, mashed potato, cake mix, pastry.



2. Place whisk, beater or dough hook into the accessory connector. Push up and rotate as far as it will turn, and then release the accessory so it locks over the pin on the connector. To remove the accessory, push up and turn the opposite way to unlock.



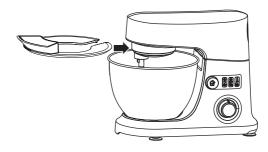
Press the tilt release button to tilt the mixer head up.



Insert attachment onto output shaft and press upward as far as possible. Turn the attachment hooking attachment over pin on shaft.

3. Press the tilt release button and push the mixer head down until it locks into place. Slide in the splashguard and make sure it is well seated on the bowl. The stand mixer is now ready to use.





## How to...

#### ...use your stand mixer

1. Plug the mixer into the power socket and switch on. Ensure the speed adjuster dial is set to '0'.

Ensure the stand mixer is on a flat, stable surface and away from the edge. The suction feet should help stick the stand to the surface.

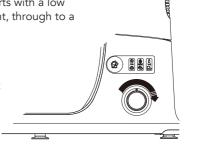


2. Press the tilt release button and lift the mixer head. Add the bulk of your ingredients to the bowl. Do not exceed 2/3 of the full capacity. Press the tilt release button again and push the mixer head down until it locks into place.

To turn the mixer on, turn the speed adjuster dial to the desired speed (between 1 and 6).
 being the slowest and 6 the highest. The mixer starts with a low setting, ideal for use with the dough hook attachment, through to a fast setting, more for use with the whisk attachment.

NOTE: Improper speed may cause abnormal noise and shaking.

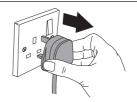
You should always start the stand mixer at the lowest speed relevant for the type of attachment and gradually work up to the faster speeds. Remember to never continuously use the stand mixer for more than 7 minutes at a time and to allow to cool to room temperature before continuing to use.



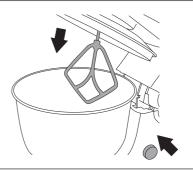
5. When you've finished using the mixer, simply turn it off by turning the speed adjuster dial to the '0' position.



**6.** Turn off at the mains socket and unplug.



7. Press the tilt release button and lift the stand mixer head. To remove the attachment, push the attachment up and turn clockwise to release it.



As a guide for mixing using the attachments, please refer to the table below.

Name	Purpose
Hook	<ul> <li>For making bread, pizza bases and dough mixes.</li> <li>Suggested processing speed: 2</li> <li>Basic dough recipe: 500g flour, 50g olive oil, 1 teaspoon salt, 1 teaspoon sugar, 7g yeast, 260g warm water</li> </ul>
Beater	<ul> <li>For mixing cake batters, cookie dough, pie and pastry recipes, mashing potatoes, pasta dough, gluten free bread, and softening cold butter.</li> <li>Suggested processing speed: 1-4</li> <li>3 eggs, 150g butter, 150g castor sugar, 150g flour, 3g baking powder.</li> </ul>
Whisk	<ul> <li>For whipping egg whites, cream, meringues, mousses and soufflés</li> <li>Suggested processing speed: 6</li> </ul>

## How to...

## ...clean your stand mixer

Make sure the stand mixer is switched off and disconnected from the power.

- 1. Wipe over the outside surfaces with a damp cloth and wipe any excess food particles from the power cord (never immerse the mixer or power cord in water or liquid).
- 2. Wash the bowl, splashguard, whisk, beater and dough hook in warm soapy water and dry thoroughly.

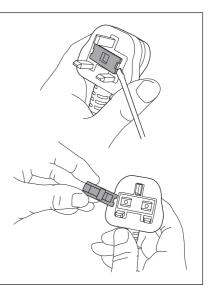
The bowl and the accessories are dishwasher safe for easy clean up.

**3.** Ensure all items are completely dry before storing the stand mixer in a cool, dry place.

## How to...

...change the fuse

- 1. Only use a 10 amp fuse.
- To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.
- 3. Slide the fuse out and pop in the replacement.
- **4.** Slot the fuse holder back into the recess and push down until it locks into place.



## Notes...



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

# Need something else?

www.GEORGE.com

We have a wide range of accessories and other products that can be ordered direct to your door.

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





#### **Customer services information**

If you have any problems, or just need some advice or more information on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

#### Call

0800 952 0101

#### Write

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

Product name: GSM101B-20 /GHSMN001W5M George Home stand mixer

Product site code: 15A.09.22.157 / 15A.06.25.102



To qualify for the 2 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:

- 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).
- 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 2 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.

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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.

