

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

**1. READ all instructions.**

2. To protect against risk of electric shock, do not put Hand Mixer in water or other liquid.

3. Close supervision is necessary when any appliance is used by or near children.

4. UNPLUG from outlet when not in use, before putting on or taking off parts and before cleaning.

5. **AVOID** contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all accessories during operation to reduce the risk of injury to persons and/or damage to the Hand Mixer.

6. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Take the appliance to a qualified service dealer for repair.

7. The use of attachments not recommended or sold by the manufacturer may cause fire electric shock or personal injury.

8. **DO NOT** use Hand Mixer outdoors.

9. **DO NOT** let the cord hang over the edge of table or counter.

10. **DO NOT** let the cord contact a hot surface, including the stove.

11. Remove any accessories from Hand Mixer before washing them.

12. Check that control switch is Off before plugging cord into wall outlet.

13. Do not use this appliance for other than its intended use.

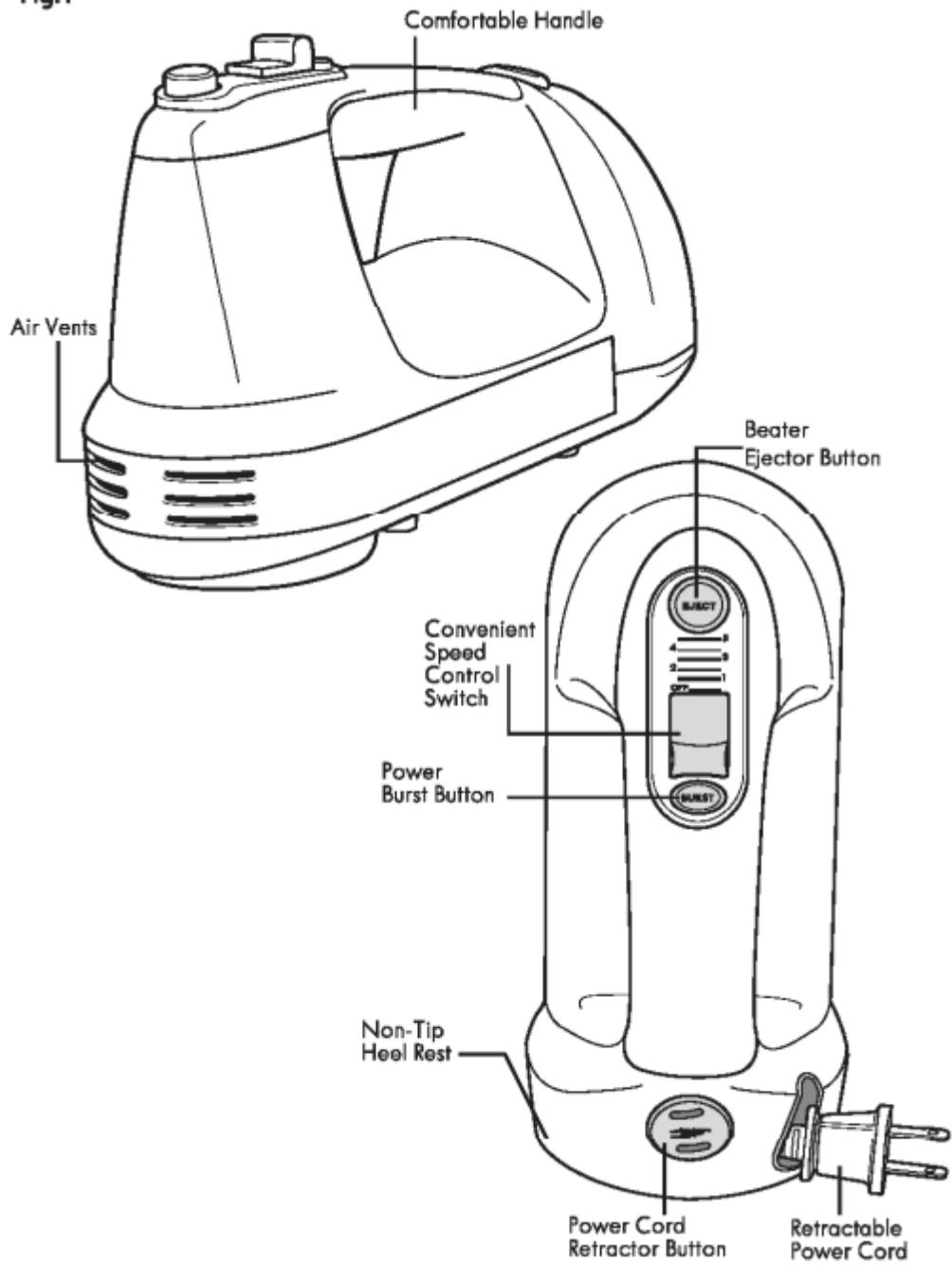
14. To protect against electrical shock, the plug on this appliance will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install a polarized outlet. **DO NOT** change the plug in any way.

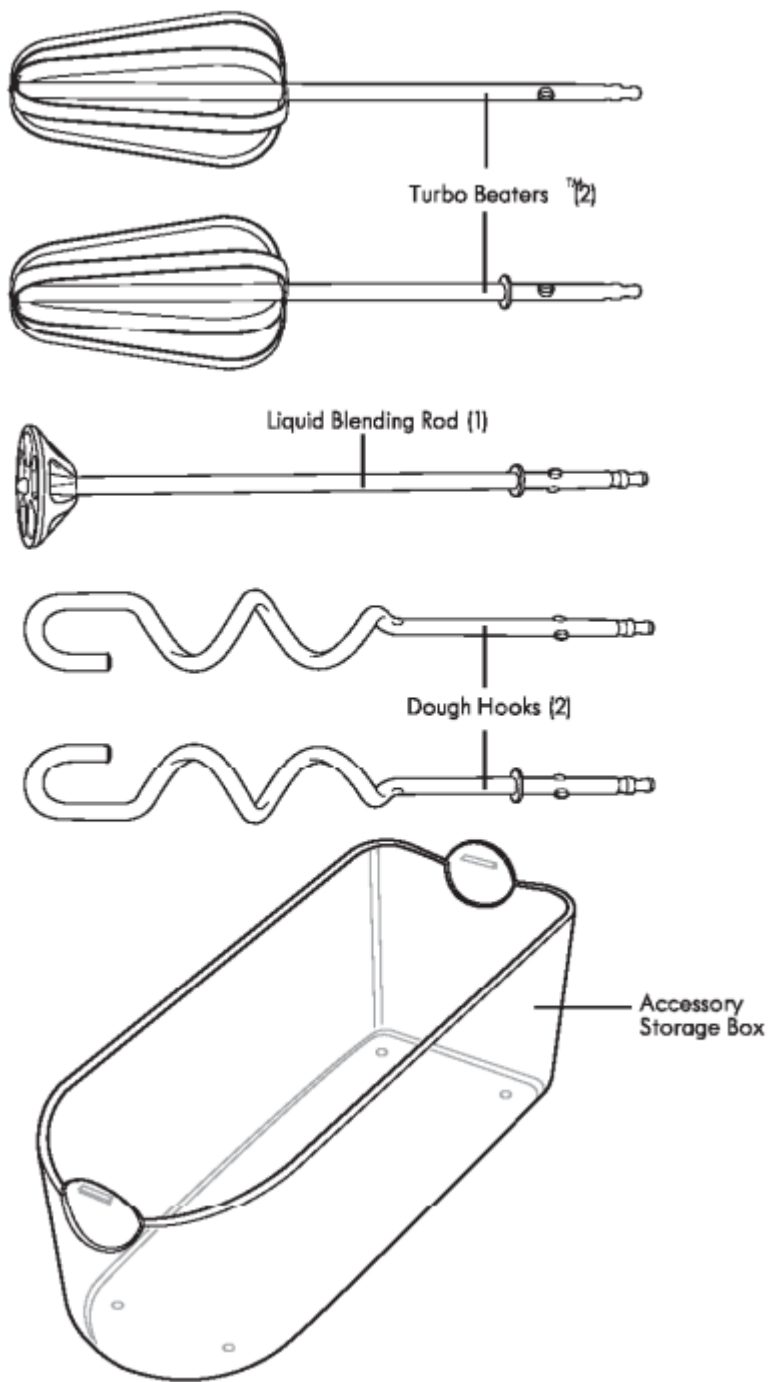
18. This appliance is not intended for use by persons (including children) with reduced physical sensory or capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible For their safety.

**16. This product is designed for household use only.**

# PARTS AND FEATURES

Fig.1





## PREPARING TO USE YOUR HAND MIXER

### UNPACKING FROM CARTON

Before the first use of the Hand Mixer, wash the Beaters, Dough Hooks, Liquid Blending Rod, and Accessory Box in warm, sudsy water. Rinse and dry thoroughly.

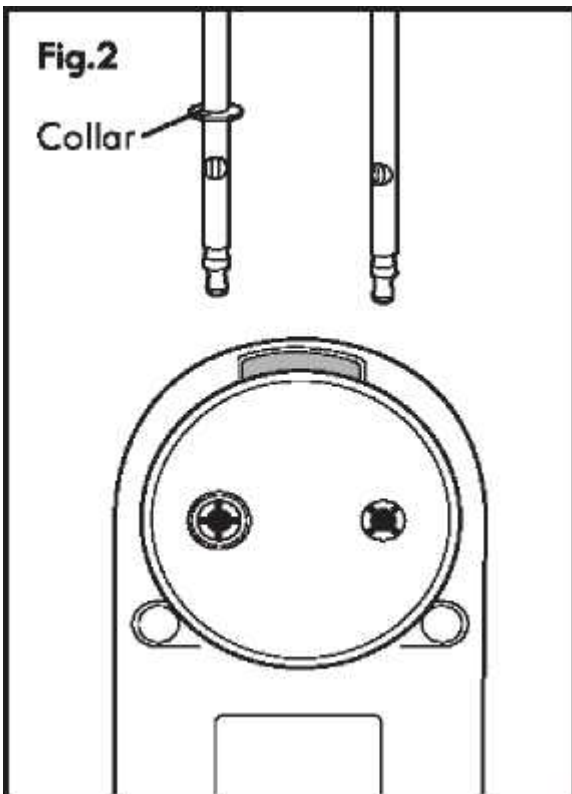
The exterior of the Hand Mixer should only be cleaned with a soft damp cloth.

**NOTE: Do not use abrasive cleansers or scouring pads when cleaning your Hand Mixer. NEVER immerse the body of the Hand Mixer in water or any liquid.**

## OPERATING YOUR HAND MIXER

### TO ATTACH THE BEATERS OR BREAD HOOKS

1. Be sure mixer is unplugged from electric outlet.
2. Locate the accessory with the collar on the shaft. This is made to be inserted into the larger of the two openings on the hand mixer [Fig. 2]. Insert this accessory into the larger opening, aligning the flanges on the shaft with the slots in the opening (Fig. 2). Push to lock into place.
3. Insert the accessory without the collar into the smaller opening on the mixer, aligning the flanges with the slots as above. When inserting the beaters, make sure they fit together and do not hit each other. Push to lock into place.



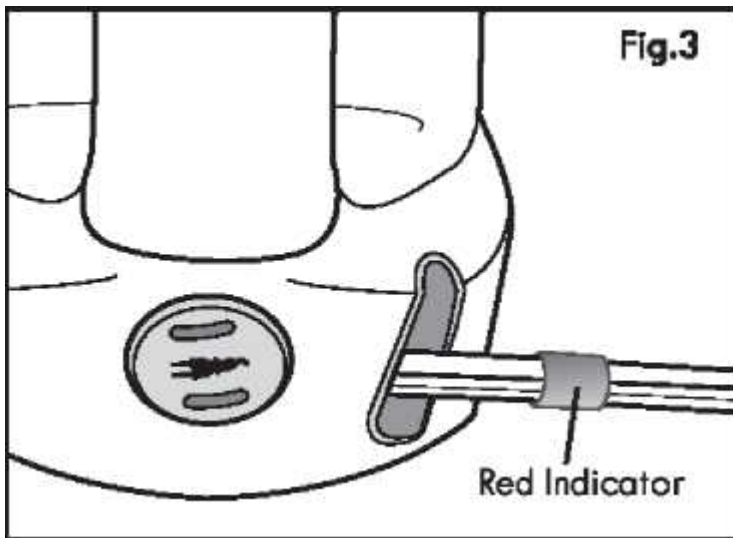
### TO ATTACH THE LIQUID BLENDING ROD

1. Be sure mixer is unplugged from electric outlet
2. Any accessory with a collar, like the liquid blending rod, inserts into the larger opening in the mixer. Align the Tanges with the slots and push to lock into place.

### RETRACTABLE CORD

Mixer has retractable cord for ease in storing. To withdraw cord, push and hold in retractor button and pull out cord to desired length. If you pull the cord out too far, you will see a red indicator on cord (see Fig. 3). Do not pull past red indicator or you could damage cord.

To safely retract cord, hold the unplugged cord end with one hand, and press the cord retractor button with the other hand. Guide the cord safely and evenly into the mixer. If cord gets hung up while retracting, release button and press again until cord is fully retracted.



### **Alternate Cord Retraction Method**

On the cord retraction button there are two shallow slots that are spaced apart the same distance as the blades of the electrical plug.

You may position the tips of the plug blades into the button slots and use the plug to push down the button for a controlled and safe retraction of the cord.

### **BURST OF SPEED (See Fig.1 on page 3)**

For additional power at any speed, press and hold down the Burst of Speed Button. As soon as you let go of the button the mixer goes back to whatever speed the mixer is set for.

NOTE: Do not use the Burst of Speed button for more than two minutes at a time or the motor may overheat.

### **BOWL REST**

The mixer is designed so that it can rest on the side of the bowl while you add ingredients or check a recipe. To use, TURN MIXER OFF then set the mixer on the edge of the bowl.

**NEVER** use the bowl rest when the mixer is running.

**DO NOT** use the bowl rest on small or plastic bowls that could tip over.

### **TO REMOVE ACCESSORIES**

When mixing is completed, slide the mixer's Speed Control Switch back to the Off position. Unplug mixer from electric outlet, push the Beater Ejector button to remove accessory (s) and set mixer down on its heel.

## MIXER TIPS AND TECHNIQUES

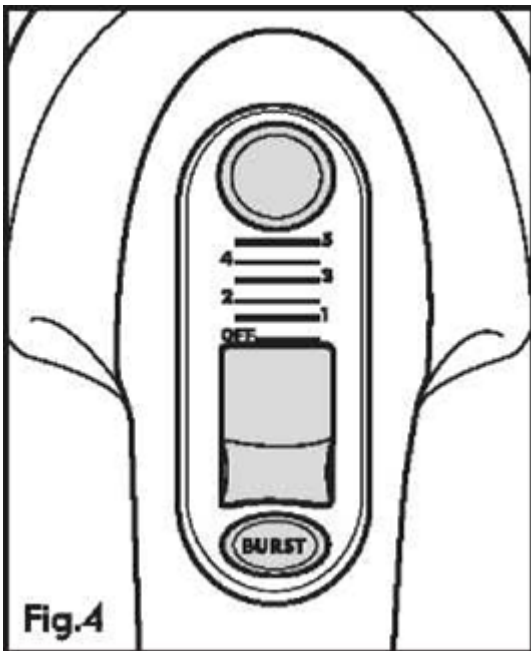
Your Hand Mixer is designed to mix cookie doughs and cake batters, mash potatoes, and whip heavy cream and egg whites. With the dough hooks and liquid blender rod, the Mixer can also knead yeast bread doughs and blend smoothies, milkshakes, soups and sauces.

Once items to be mixed are in a container, insert mixer with correct accessories down into container. Plug mixer into electrical outlet, and slide Speed Control Switch forward with your thumb. One is the slowest speed, and Five is the fastest.

Use a large mixing bowl so that the ingredients spread out. For easier mixing. Butter and margarine should be at room temperature. Add flour one cup at a time, mixing thoroughly after each addition. Chips and nuts should be stirred in by hand.

### GENERAL MIXING GUIDE

The Following mixing guide is a suggestion for selecting the best mixing speed for your purpose. Begin on speed 1 and increase to desired speed depending on the consistency called for in recipe [see Fig.4).



SPEED	FUNCTION
OFF	Off -Ready for Eject
1	LOW speed for folding or mixing in dry ingredients and for muffins and quick breads
2	To cream butter and sugar; most cookie dough
3	MEDIUM for most packaged cake mixes
4	Frosting and mashed potatoes; kneading dough
5	HIGH for beating egg whites, kneading dough, whipping cream

## CARE AND CLEANING

Always unplug Hand Mixer before cleaning. Do not immerse Mixer in water. The exterior of the Mixer should only be cleaned with a soft damp cloth.

**NOTE: Do not use abrasive cleansers or scouring pads when cleaning your Hand Mixer. NEVER immerse the body of the Hand Mixer in water or any liquid.**

Always remove accessories from Mixer before cleaning. Wash all accessories in dishwasher or in hot sudsy water, rinse and dry completely. Store accessories in convenient storage bin which attaches to bottom of Mixer.

Before retracting power cord wipe with a warm, sudsy cloth to remove any food residue. Then wipe clean with a damp cloth. Dry with a soft cloth.

Any other servicing should be performed by a qualified service dealer.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

