

Please Read and Save this Use and Care Book

Por favor lea este instructivo antes de usar el producto

Veillez lire et conserver ce guide d'entretien et d'utilisation

Bought

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Sept. 26, 2009

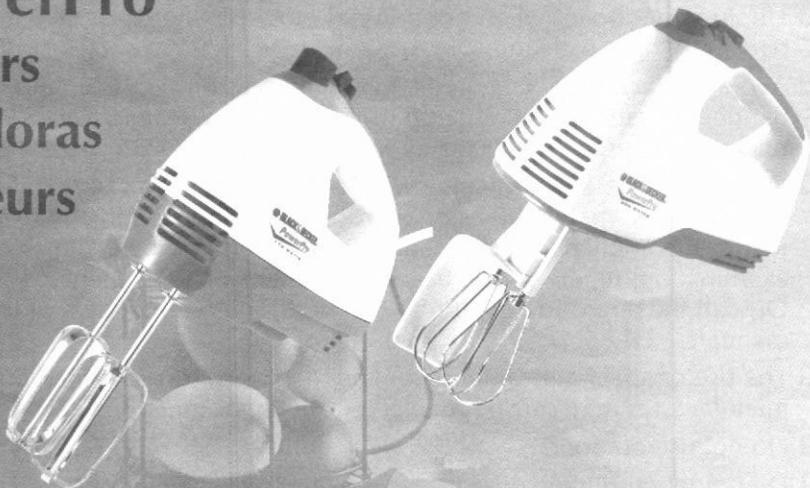
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IMPORTANT SAFEGUARDS

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

- Read all instructions.
- To protect against a risk of electric shock, do not immerse mixer, cord, plug, or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, and handheld spatulas and other utensils away from beaters/whisks during operation to prevent injury and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment. Or, call the appropriate toll-free number listed on the cover of this manual.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over the edge of table or counter or touch hot surfaces including the stove.
- Remove beaters/whisks and spatula attachment from mixer before washing.
- Do not use appliance for other than intended use.

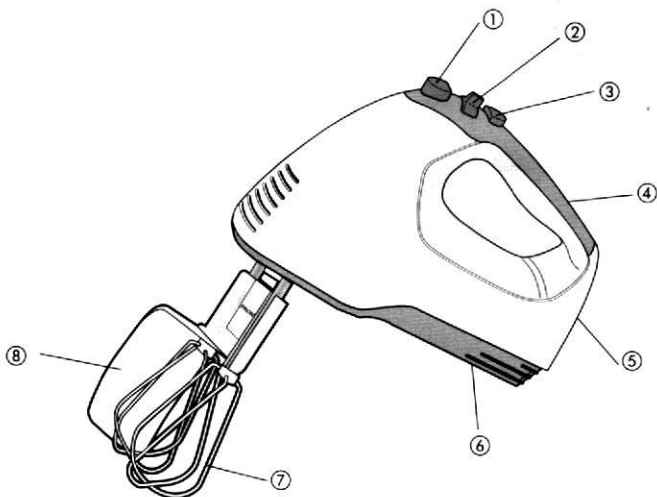
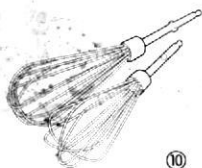
SAVE THESE INSTRUCTIONS.

POLARIZED PLUG (120V Models Only)

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Note: If the power supply cord is damaged, it should be replaced by qualified personnel or in Latin America by an authorized service center.

Product may vary slightly from what is illustrated.

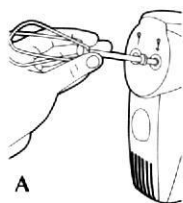


	MODELS				
	150	215	250	300	350
1. Beater eject button	X	X	X	X	X
2. Speed control switch	X	X	X	X	X
3. Power boost button	X	X	X	X	X
4. Comfort-Grip™ handle		X	X	X	X
5. Heel rest	X	X	X	X	X
6. Bowl rest	X	X	X	X	X
†7. Wire beaters (Part #12MX250-A-HB)			X	X	X
†8. Spatula attachment (Part #12MX250-B-HB)		X	X	X	X
†9. Chrome-plated beaters (Part #12MX78WS-C-NW)	X	X			
†10. Whisks (Part #12MX78WS-D-NW)		X		X	X
†11. Storage case (Part #12MX350-A)					X
† Consumer replaceable/removable parts					

How to Use

This product is for household use only.

1. Be sure mixer is off (0) and unplugged before inserting or removing attachments.



• **To insert wire beaters:** Match beater with the collar near its stem end to the illustration located near the opening (A). Push in beater, rotating slightly if necessary, until it locks into place. Insert other beater into the second hole, also rotating it if necessary, until it locks into place.

• **To insert chrome-plated beaters or whisks:** Both the chrome-plated beaters and the whisks can be inserted into either opening of the mixer. Gently push in each beater or whisk, rotating it slightly if necessary, until it locks into place.

2. Plug cord into an outlet.

3. Place ingredients to be mixed in a bowl. Hold the mixer by the handle. Insert beaters or whisks into center of food in bowl.



4. Use the mixing guide below to select the correct speed for the food you are mixing (B). Generally, it is best to start on the lowest speed (1), then increase speed with beaters immersed in the food.

5. Guide beaters/whisks continuously through the mixture for uniform mixing. If you'd like to scrape the sides or bottom of bowl using a handheld utensil, be sure to turn speed control switch off (0). Place mixer on heel rest so that batter will drip back into bowl.

6. To remove beaters/whisks, push beater eject button (B).

Caution: Be careful when ejecting the beaters/whisks since they come out of the mixer quickly. You may want to eject them into bowl or into a sink.

Using Spatula Attachment

The spatula attachment is designed to scrape dry ingredients or batter from the bowl as you mix. Use it when mixing thin (pudding, pancake batter) to medium batters (cake mixes, muffins, frosting) and for whipping mashed potatoes. It is not recommended when beating egg whites, whipping cream, or when mixing thick cookie dough.

Note: The spatula attachment should not be used with the whisk attachments.

1. Be sure the mixer is unplugged and the speed control switch is in the off position (0). Insert wire beaters or chrome-plated beaters into mixer.

2. Hold mixer by handle with beaters facing forward. The spatula attachment should be positioned so spatula is to the right of the beaters.



3. Weave the top of spatula attachment under left beater shaft and over right beater shaft. The word FRONT on attachment should face out from front of mixer. Snap the attachment onto beater shafts (C).

4. As you mix, place front edge of spatula attachment against side of bowl and move it forward slowly along side of bowl to scrape away buildup and blend ingredients back into beaters.

Note: If the spatula attachment detaches during use, be sure to turn off mixer before attempting to reattach spatula to beaters.

Power Boost

1. The POWER BOOST button, located below speed control switch, lets you increase mixing speed to the maximum power level from any setting. When you feel mixer slowing down or straining in tough mixing tasks (such as mixing cookie dough), press POWER BOOST button.

Note: Do not operate POWER BOOST button for more than 2.5 minutes.

2. As soon as you release POWER BOOST button, mixer will return to your pre-selected speed.

Mixing Guide

Use the following guide for speed selections. **Note:** Start mixing at the lowest speed and gradually increase as needed. For best results, use whisks to whip light, fluffy mixtures, heavy cream, or eggs, at speed #5.

SPEED	FUNCTION	USE
1 (Low)	Blend	To blend flour/dry ingredients, and liquids for batters and cookie doughs. To blend nuts, chips, raisins into cookie doughs.
2 (Low/Med)	Stir	To prepare sauces, puddings, muffins, and quick breads. To stir thin batters.
3 (Medium)	Mix	To prepare batters and cake mixes. To cream butter and sugar or mix eggs into batters.
4 (Med/High)	Beat	To beat whole eggs, frozen desserts, frostings. To mix light batters like popovers.
5 (High)	Whip	To whip fluffy mixtures, whipped cream, egg whites, and mashed potatoes.
Power Boost		Use at any speed setting to get maximum power for tough mixing tasks.

Mixing Tips

1. For best results when beating egg whites, do not use an aluminum or plastic bowl. Use a stainless steel, copper, or glass bowl. Beat at the highest speed.
2. For best results when whipping cream, chill the cream, beaters, and bowl. Start with the lowest setting and gradually increase to whip (#5) as the cream begins to thicken.

Note: For best volume when whipping cream, do not use the spatula attachment.

Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

1. Be sure the speed control switch is in the off (0) position and the cord is unplugged before cleaning any part of the mixer. Eject the beaters or whisks.
2. The beaters and whisks may be washed in warm, sudsy water or in a dishwasher. Dry all parts thoroughly before storing.
3. Clean the mixer or cord with a damp cloth. To remove stubborn spots, wipe surfaces with a cloth dampened in sudsy water or a mild, non-abrasive cleaner. Follow with a clean, damp cloth. Do not use abrasive cleaners on any part of mixer as they can damage the finish.

Storing The Mixer

- To prolong the life of the unit, avoid jerking the power cord or straining it at the plug connection.
- To store, coil cord in loops and secure it with attached cord tie. Do not wrap cord around mixer.
- Store unit and accessories in storage case.