

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



SUNBEAM 2371 Owner's Manual

[Shop genuine replacement parts for SUNBEAM 2371](#)



[Find Your SUNBEAM Small Appliance Parts - Select From 72 Models](#)

----- Manual continues below -----



DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

For product questions:
Jarden Consumer Solutions Consumer Service
USA : 1.800.458.8407

GUARDE ESTAS INSTRUCCIONES

BIENVENIDOS

!Felicitaciones por su compra de una Batidora SUNBEAM® MIXMASTER® Stand Mixer!

CÓMO CUIDAR SU BATIDORA

CÓMO LIMPIAR SU BATIDORA

Limpie el cabezal de la batidora, apague, desenchufe la base y la plataforma giratoria con un paño húmedo; después, séquelos. NO SUMERJA LA BATIDORA EN AGUA. Evite el uso de limpiadores abrasivos porque pueden dañar el acabado de la batidora. Lave los batidores y tazones en agua caliente y jabonosa después de cada uso. Enjuague bien y deje secar. También puede lavarlos en el lavaplatos. Si los tazones de mezclar se rasgúan o se desportillan, no use más la mezcladora.

DÓNDE GUARDAR LA BATIDORA

Guarde la batidora en un lugar seco, como por ejemplo sobre la mesa o superficie de trabajo, en un gabinete. Inserte los batidores en los receptáculos correspondientes. Coloque los ganchos para amasar y demás accesorios en el tazón de mezclado. Guarde el(los) tazón(tazones) en la superficie giratoria. Enrolle el cable eléctrico en una bobina; después, fíjelo al portacables.

MANTENIMIENTO

El motor de su batidora ha sido cuidadosamente lubricado en la fábrica y no necesita lubricación adicional. No es necesario realizar ninguna tarea de mantenimiento además de la limpieza recomendada. Si necesita servicio técnico o reparaciones, comuníquese con Servicios al Consumidor para recibir asistencia. (1-800-458-8407 en EE.UU. o 1-800-667-8623 en Canadá)

CONSEJOS ÚTILES

- Al mezclar líquidos, especialmente calientes, utilice el tazón de fuente que se mezcla grande o hace cantidades pequeñas a la vez para reducir derramamiento.
Debe agregar los ingredientes al tazón de mezclado según lo especificado en la receta.
Use la velocidad de mezclado recomendado en la receta. Utilice la guía de mezclado del dial de control de velocidades de la batidora para ayudarlo a encontrar la velocidad correcta.
Si se especifican tiempos en la receta, ¡uselos! TENGA CUIDADO DE NO MEZCLAR EN EXCESO, pues podría endurecer la mezcla.
En caso de que un objeto, como por ejemplo una espátula, caiga en el tazón con la batidora en funcionamiento, apague ésta de inmediato para retirar el objeto.
Para una limpieza más fácil, retire los batidores y enjuáguelos inmediatamente con agua tibia. Antes de empezar, asegúrese de que palanca del tazón está en la posición correcta para el tamaño del tazón que va a utilizar, ya sea para el tazón grande o el pequeño.
La batidora está diseñada para no quedar centrada cuando se utiliza el tazón grande con el fin de obtener mejor rendimiento.

2-Year Limited W

Sunbeam Products, Inc. doing (Canada) Limited doing busi period of two years from th workmanship. JCS, at its op found to be defective dur remanufactured product or c with a similar product of eq repair or adjust any electrical

This warranty is valid for th transferable. Keep the orig performance. JCS dealers, se alter, modify or any way cha

This warranty does not cov

STANTES

es básicas de seguridad

TES DE USAR

en agua u otros líquidos

sada o está cerca de niños

n uso, antes de poner

aballo, ropa, así como

ncionamiento del aparato,

s de haber detectado

a batidora está dañada, -800-458-8407 en EE.UU.

r Solutions puede causar

ctos calientes, incluyendo

as de gas o de quemadores

. Si la batidora deja

dades a la posición OFF

o, lo debe realizar

mezcla grande o hace

s para desenchufar

. Estos inconvenientes

DOMÉSTICO

curado por calor.

ible que perciba

. Estos inconvenientes

CIALES

NADA ÚNICAMENTE

do con un enchufe

tomacorriente polarizado

gite el enchufe. Si aun así no

tica de seguridad. Además,

enchufe y hálelo para

--- FOLD ---

--- FOLD ---

FEATURES OF YOUR STAND MIXER

CARACTER

- A. ATTACHMENT EJECT BUTTON** – The eject button, located on the top of the handle, releases the beaters or dough hooks for easy cleaning.
- B. OFF-CENTER HEAD AND BEATERS** – The head of the MIXMASTER® Stand Mixer and beaters is positioned off-center to the bowl to make it easier to add ingredients during mixing.
- C. GLASS MIXING BOWLS** – 2.0 and 4.0 quart mixing bowls are ideal for mixing large or small quantities of ingredients. (Models 2370 and 2371) (Model 2395 includes one 4 quart Red Mixing Bowl) (Model 2397 includes one 4 quart Clear Mixing Bowl only)
- D. TURNTABLE BOWL SELECTOR** – Simply slide the bowl selector lever to the left when using the small bowl and to the right when using the large bowl.
- E. TURNTABLE** – Designed to fit both the large and small bowl, the turntable allows the bowl to turn while mixing.
- F. TILT BACK LOCKING HEAD BUTTON** – The head of the MIXMASTER® Stand Mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments.
- G. MIXER RELEASE TRIGGER** – Remove the mixer head from the base for convenient cleaning and storage.
- H. POWER/SPEED INDICATOR LIGHT** – The ON/OFF light is also used to indicate speed setting.
- I. 12 VARIABLE SPEEDS** – The 12 variable speeds with soft-start ensure superior mixing control and maintain speed regardless of the mixing load.
- J. SOFT GRIP HANDLE** – The soft grip molded handle gives you comfort and a firmer grip while mixing.
- K. BURST OF POWER® BUTTON OR FEATURE** – Press down on button to automatically increase the beater speed for an immediate burst of power.
- L. CHROME BEATERS** – For creaming butter and sugar, plus mixing heavy cake mixes.
- M. CHROME DOUGH HOOKS** – Dough hooks take the hard work out of kneading dough and other heavy mixtures. (Available on Models 2371 only)
- N. WHISKS** – The whisks are used to beat air into mixtures such as egg whites, yolks or cream. (Available on Models 2371 only)



PREPARING THE STAND MIXER FOR USE

Before preparing the mixer for use, be sure the speed control dial is in the OFF position and the electric cord is unplugged. Be sure to wash bowls and attachments before initial use.

ATTACHING THE TURNTABLE

Place the revolving turntable into the base of the stand by pressing the turntable into the center hole of the adjustable slot until it snaps into place.

ADJUSTING THE TURNTABLE

The turntable must be adjusted depending upon which bowl size is being used. To adjust, press down on the Turntable Bowl Selector Switch and slide the switch to the proper icon. (See Figure 1)

ATTACHING AND REMOVING THE MIXING HEAD

To attach the mixing head, press in on the mixer-release trigger, located at the rear of the stand. Place the mixer head on the stand so that the metal pivot on the bottom of the mixer head goes into the latched opening on top of the stand. As you release pressure from the mixer-release trigger, the top of the latch should clamp around the metal pivot. Once the mixing head is lowered into position, it will lock into place. (See Figure 2A)

RAISING AND LOWERING THE MIXING HEAD

Press the head lock button, located on the neck of the stand mixer. While the button is depressed, hold the handle and ease the head of the stand mixer back. The MIXMASTER® Stand Mixer head will lock into this position. To lower the mixing head, press the head lock button. While the button is depressed, hold the handle and ease the head of the stand mixer down. A “click” sound will indicate when the mixer head has locked into position. (See Figure 2B) Be sure the mixer head is securely in position before using. NOTE: This mixer is NOT intended for use away from the stand.

ABOUT THE SPEED

The speed control dial is used to select one of the 12 mixing speeds. (See Figure 1)

Rotate the speed control dial in a counterclockwise direction to select a speed.

As you rotate the speed control dial, the indicator light on the side of the mixer will illuminate at which the mixer is operating.

Rotate the speed control dial to the OFF position to stop the mixer.

Hint: During normal operation, you may need to make changes of your dough or mixture. To operate the mixer without stopping, rotate the speed control dial to the OFF position, then rotate it to the desired speed.

MIXING GUIDE

Please keep in mind that the mixing times in the following table may vary.

For most recipes, it is best to begin combining, then mix for the recommended time.

When mixing larger quantities, more mixing is required and the mixing time should be increased.

When building up a recipe, slow the speed down when adding extra ingredients. Once the extra ingredients