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HAMILTON BEACH 64650 Owner's Manual

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

Hamilton Beach®

Hand / Stand Mixer

READ BEFORE USE

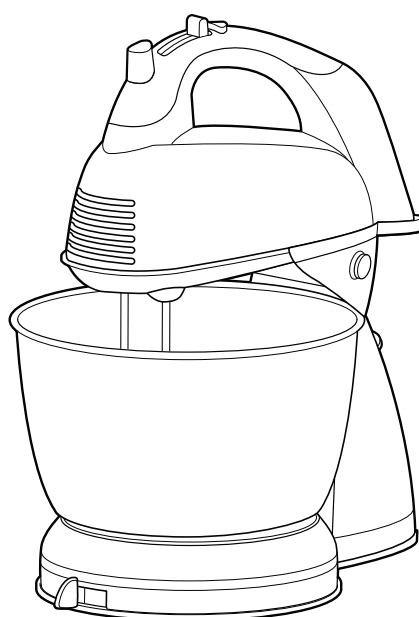
Batteur sur socle

LIRE AVANT L'UTILISATION

Batidora de mano / de pie

LEA ANTES DE USAR

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.



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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plug, or mixer body 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 contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
6. Remove beaters from mixer before washing.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

This appliance is intended for household use only.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

BEFORE FIRST USE: Wash bowl and beaters in hot, soapy water. Rinse and dry.

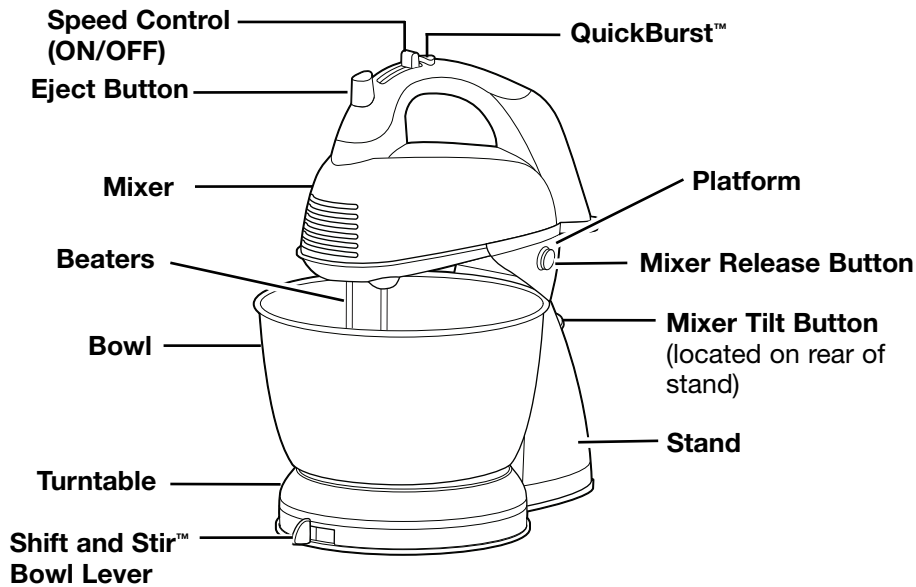
NOTICE: Never place mixing bowl in oven, microwave oven, or on a hot cooking surface. Mixing bowl is not intended to be used at high temperatures and should never be used as cookware, ovenware, or bakeware.

Wattage/Peak Power Information

The marked rating of the hand mixer is determined by Underwriter's Laboratory as the maximum stabilized power consumption of the hand mixer at high speed under a loaded condition.

Peak power is an average of the maximum wattage a hand mixer may consume during initial operation at high speed.

Parts and Features

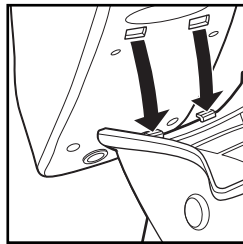


How to Assemble Stand

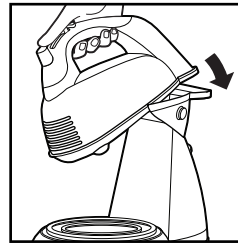
The stand mixer is very convenient for most recipes. However, small amounts—like one cup of cream—may not contact the beaters in the stand mixer mode. In these cases we recommend using as a hand mixer.

NOTE: Attach mixer to stand before attaching beaters or dough hooks.

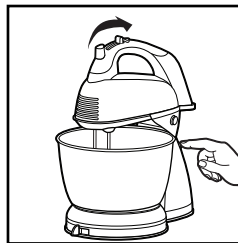
1. Set stand on counter. With platform level and while holding mixer as shown, place the two small holes on the bottom of the mixer into the two hooks on platform.



2. As the mixer is lowered, gently press the back of the mixer onto the platform until it locks in position. The mixer can now be used as a stand mixer.

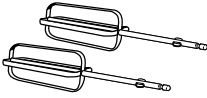
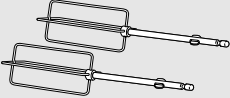
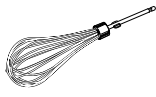
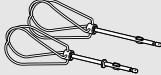
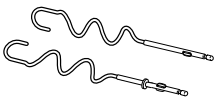


3. Push the Tilt Button to tilt the mixer.



Optional Attachments (available on selected models)

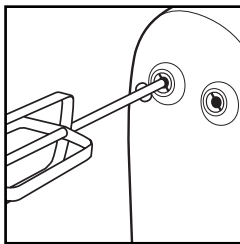
Before first use: wash beaters or attachments in warm, sudsy water; rinse and dry. Always unplug mixer from electrical outlet before inserting or removing attachments. This mixer comes with 1 or more of the following attachments:

ATTACHMENT	DESCRIPTION
	The flat beaters are designed for general mixing purposes.
	The straight wire beaters , which have no center post for ease in cleaning, are designed for mixing thick batters and cookie dough.
	The single whisk is perfect for whipping cream. The whisk may be inserted into either opening.
	The twisted wire beaters , which have no center post for ease in cleaning, are designed for mixing thick batters and cookie dough.
	The dough hooks can perfectly knead a one loaf bread recipe. Always use dough hooks on speed 4, 5, or 6 in the hand mixer mode. Do not use dough hooks in the stand mixer mode.

To Insert Attachments

Flat Beaters, Straight Wire Beaters, and Whisk

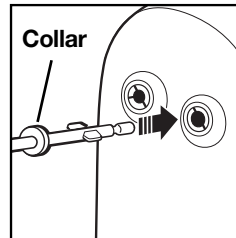
1. Always make sure mixer is unplugged and speed control is set to OFF.
2. Insert a beater or attachment into an opening on the bottom of the mixer. Push until it clicks into place. Repeat with other beater or attachment.



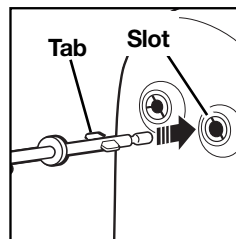
Twisted Wire Beaters and Dough Hooks

1. Always make sure mixer is unplugged and speed control is set to OFF.

2. Insert the wire beater or the dough hook with the collar into the larger opening.



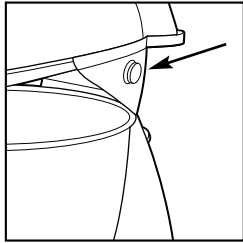
3. Align tabs on the beater or dough hook with the slots in the opening. Push until it clicks into place. Repeat with other beater or dough hook.



Features

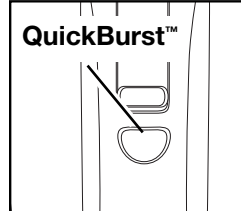
Mixer Release Button

Use this feature to release the mixer from the "locked" position on the stand.



QuickBurst™

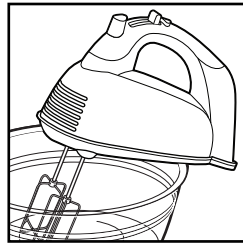
Press and hold down the button for additional power at any speed.



NOTE: Never use QuickBurst for more than two minutes at a time or motor may overheat.

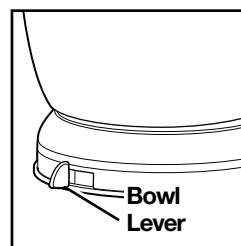
Bowl Rest™

This feature can be used on most large mixing bowls. Use the Bowl Rest while adding ingredients or checking a recipe. To use, TURN MIXER OFF, then set the mixer on the edge of the bowl.



Shift and Stir™ Bowl Lever

Use the lever to move the turntable.



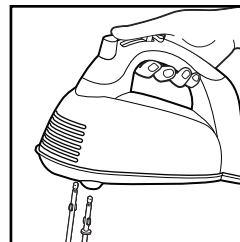
This allows you to position the beaters near the edge of the bowl or in the center for better mixing performance.

CAUTION! Pinch Hazard. Never use Bowl Rest when mixer is on.

NOTE: Do not use Bowl Rest on small (1½ quart) mixing bowls or plastic mixing bowls.

Using Your Mixer

1. Always make sure mixer is unplugged and OFF before inserting beaters, using as a hand mixer or assembling on the stand.
2. Plug mixer into electrical outlet.
3. Move the speed control to desired speed, starting at 1 and increasing to a higher speed as necessary.
4. If using as a stand mixer do not leave mixer unattended. Always monitor the progress of the mixing.
5. When finished mixing, move the speed control to OFF and unplug mixer.
6. To eject beaters, push straight down on the eject button.
7. To remove mixer from stand, hold mixer and press mixer release button. Pull mixer to release from stand.



Mixing Guide

The following mixing guide is a suggestion for selecting mixing speeds. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

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

Mixing Tips

Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:

- Use a large mixing bowl so that ingredients spread out for easier mixing.
- Have butter or margarine at room temperature.
- Add ingredients one at a time and thoroughly mix after each addition.
- Add flour one cup at a time.
- To add chips or nuts to a very thick dough or batter, we recommend stirring them in by hand at the very end of the recipe.

Cleaning Your Mixer

▲ **WARNING: Electrical Shock**

Hazard. Do not immerse base, cord or plug in water or any other liquid.

1. Always unplug mixer from electrical outlet and eject the attachments before cleaning.
2. Wash attachments in hot, soapy water; rinse and dry.
3. Wipe the mixer body and cord with a clean, damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads.

Customer Service

If you have a question about your mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your mixer. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE :** _____ **SERIES:** _____

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, except as noted below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

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