READ BEFORE USE LIRE AVANT D'UTILISER LEA ANTES DE USAR

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Questions?

Please call us – our friendly associates are ready to help. USA: 1.800.851.8900

Questions ?

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider. CAN: 1.800.267.2826

¿Preguntas?

Por favor llámenos – nuestros amables representantes están listos para ayudar. MEX: 01 800 71 16 100

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

Hamilton Beach.

Hand/Stand Mixer Batteur sur socle Batidora de mano/de pie

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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.
- Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF (O) and 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 by using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

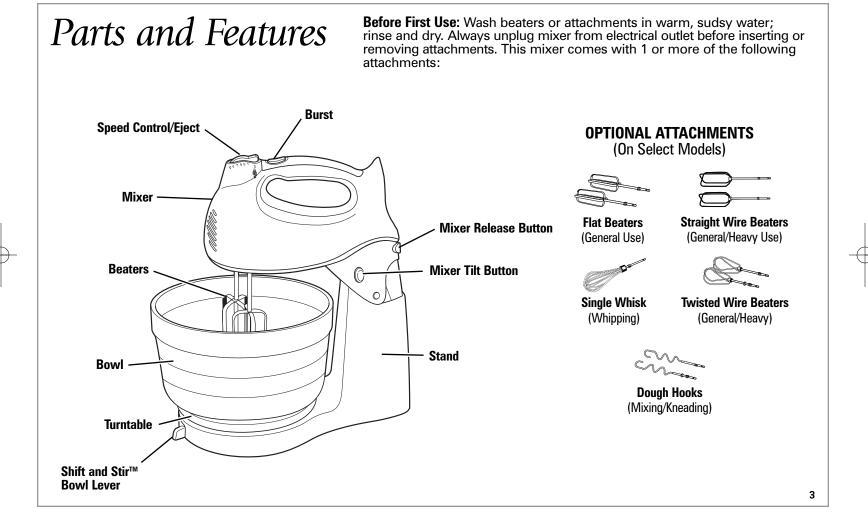
CAUTION! Moving Parts Hazard.

To reduce the risk of personal injury, always unplug mixer before inserting or removing beaters.

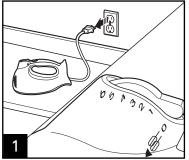
WATTAGE/PEAK POWER INFORMATION

The marked rating of the hand mixer is determined by Underwriters Laboratories as the maximum stabilized power consumption of the hand mixer at high speed under a loaded condition.

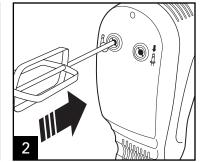
Peak power is an average of the maximum wattage a hand mixer may consume during initial operation at high speed.



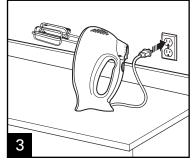
How to Use Your Hand Mixer

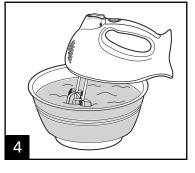


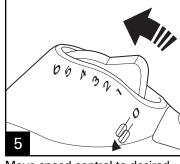
Always make sure mixer is unplugged and speed control is set to OFF (**O**).



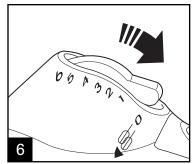
Following diagrams on bottom of mixer, insert desired attachment(s) into proper openings on bottom of mixer. Push and click into place.



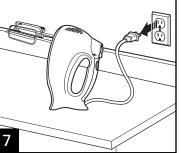




Move speed control to desired speed. Start at 1 and increase speed as needed.

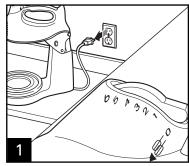


When finished, turn speed control Unplug mixer. to OFF (\mathbf{O}).

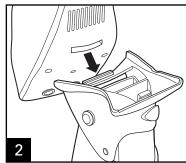


To eject attachments, push straight down on the speed control.

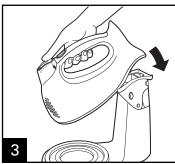
How to Use Your Stand Mixer



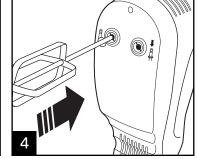
Always make sure mixer is unplugged and speed control is set to OFF (**O**).



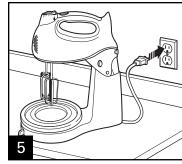
With platform level, place the Lshaped tab on platform into slot on bottom of mixer.



Gently press the back of the mixer onto the platform until it locks into position.



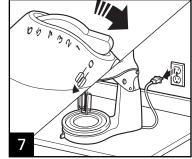
Following diagrams on bottom of mixer, insert desired attachment(s) into proper openings on bottom of mixer. Push and click into place.



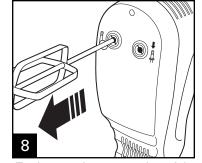
Plug in mixer.



Move speed control to desired speed. Start at 1 and increase speed as needed.



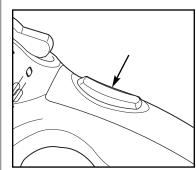
When finished, turn speed control to OFF (${\bf 0}$). Then unplug.



To eject attachments, push straight down on the speed control.



Additional Features



Burst

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

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

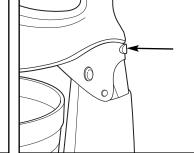


Bowl Rest[™]

Use the Bowl Rest while adding ingredients or checking a recipe. To use, TURN MIXER OFF and then set the mixer on the edge of the bowl.

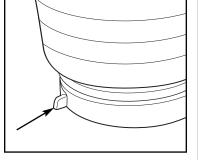
Never use Bowl Rest when mixer is on.

Do not use Bowl Rest on small or plastic mixing bowls.



Mixer Release Button

Use the Mixer Release Button to lock the mixer in the "down" position when using on the stand.



Shift and Stir[™] Bowl Lever

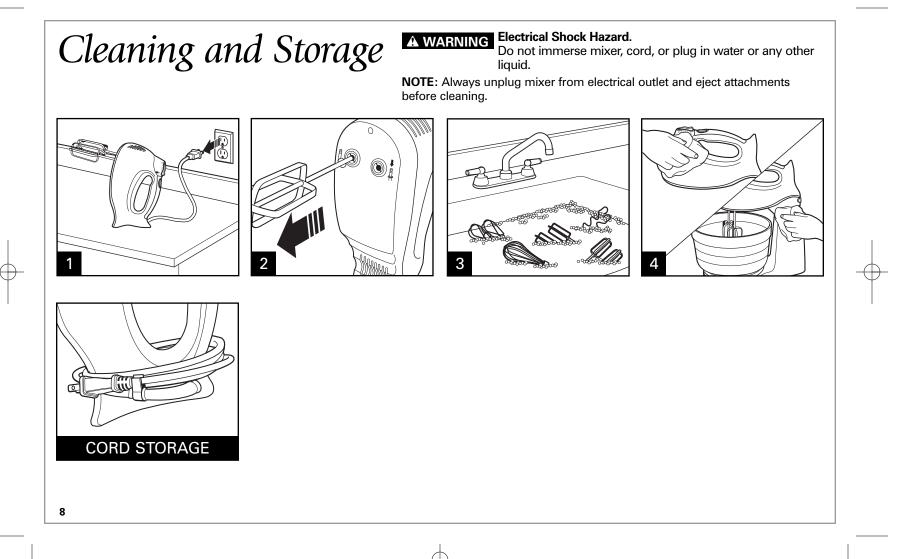
Use the Shift and Stir Lever to move the turntable. This allows you to position the beaters near the edge of the bowl or in the center for better mixing performance.

	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 SPEEDS	FUNCTION		
	0 OFF and/or Eject			
	1	LOW speed for foldi	ng or mixing in dry ingredients, muffins, or quick breads	
	2	2To cream butter and sugar; most cookie dough3MEDIUM speed for most packaged cake mixes4Frosting and mashed potatoes; kneading dough5Beating egg whites; kneading dough6HIGH speed for whipping cream; kneading dough		
	3			
	4			
	5			
	6			
- 1				

Mixing Tips

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

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



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Limited Warranty

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

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. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.