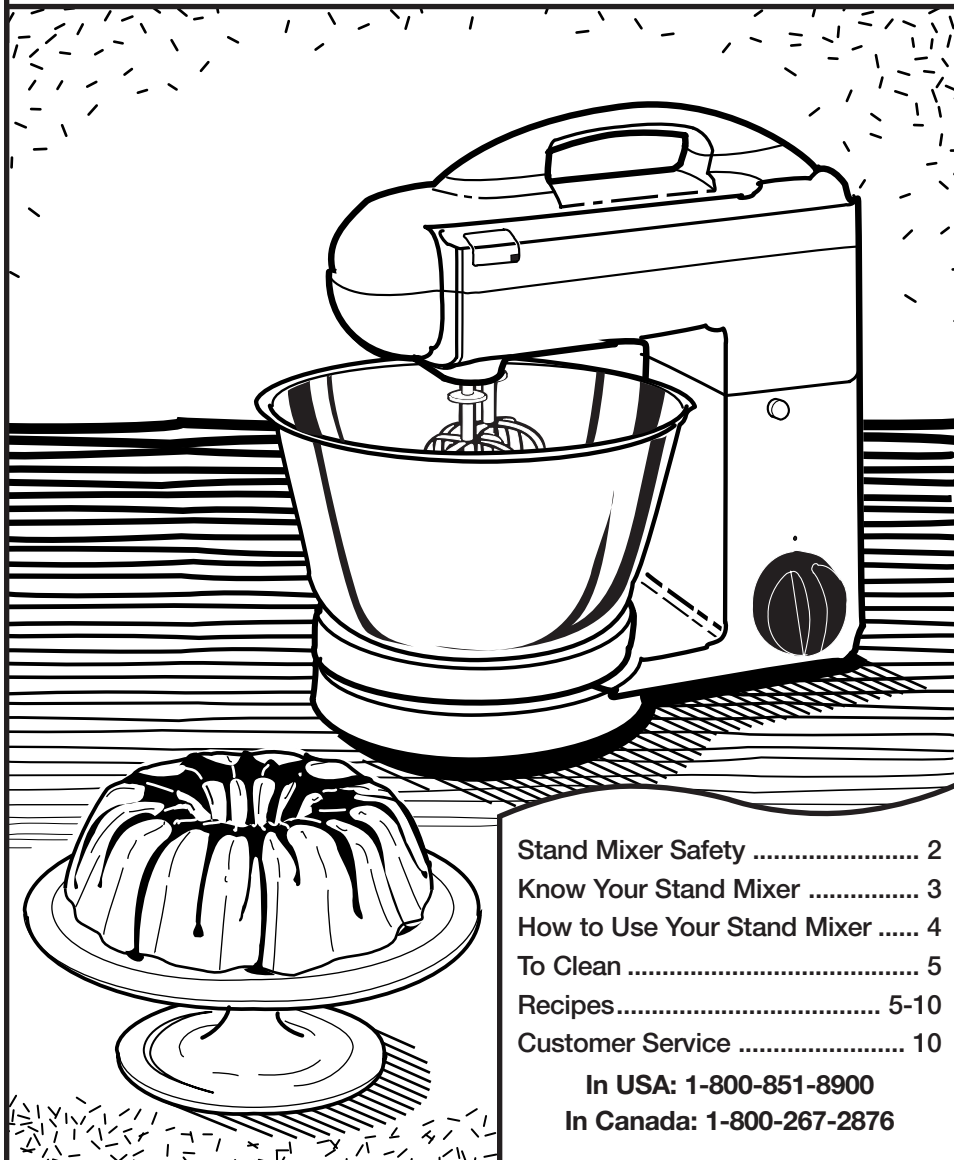


Hamilton Beach®

Stand Mixer



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In USA: 1-800-851-8900
In Canada: 1-800-267-2876

Stand Mixer Safety

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 and other attachments from Mixer before washing.
7. 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, electrical repair, mechanical repair, or adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. for use with this model may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
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

Consumer Safety Information

This appliance is intended for household use only.

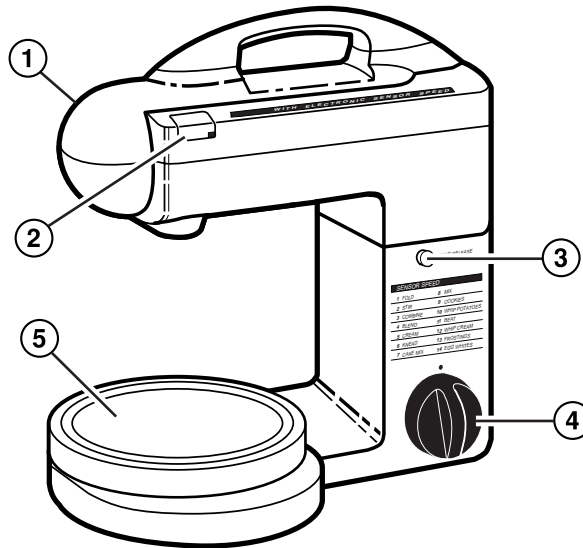
This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into a power outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug.

A short cord is provided to reduce the hazard of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating is equal to or greater than the rating of the mixer. Use an extension cord rated 10 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Know Your Stand Mixer

Parts and Features

1. Mixer Head
2. Beater Eject Button
3. Mixer Release Button
4. Sensor Speed™ Control
5. 2-Position Turntable



Features

Sensor Speed Control

The Sensor Speed Control electronically monitors the speed of the beaters and dough hooks, and automatically increases or decreases power to maintain the selected speed.

Mixer Release Button

The Mixer Release Button locks the Mixer Head down to ensure thorough mixing. When the Mixer Head is raised it also locks it in the upright position. Hold the Mixer Head when lowering it into the bowl. Do not press Release Button and let Mixer Head fall into bowl.

Speed Guide

This guide lists 14 different speed selections. The choice of speeds provides control when stirring dry ingredients or beating egg whites for a perfect meringue.

Beater Eject Button

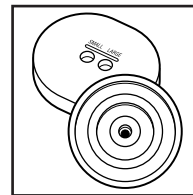
This button allows finger-tip release of all attachments. Fully depress button to eject attachments.

Cord Storage

Push cord into Base of Mixer for neat storage.

2-Position Turntable

The 2-Position Turntable places large or small bowls close to the attachments to minimize having to scrape the sides of the bowls. It is important to have Turntable in proper position to ensure thorough mixing, kneading, and whisking.



2 and 4 Quart Mixing Bowls

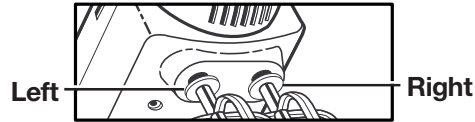
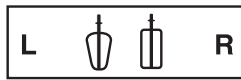
Two sizes allow for a selection for the most efficient mixing, beating, or whipping. Also convenient for recipes which require two bowls.

How to Insert Attachments

Each set of attachments must be inserted into the proper hole in the Mixer Head. They are not interchangeable; there is a right and a left. Beneath the collar is etched a small R or L. This indicates the correct hole to place attachment. The “RIGHT” side of the Mixer is the side with the Sensor Speed control. The beater marked R, with

the flat bottom, should be placed in the hole on the right side of the Mixer first. Insert attachment into hole and turn slowly until tabs slip into slots in hole. Push in until attachment locks in place. Then insert the beater marked L, with the rounded bottom. If difficult to insert, turn beater one quarter turn and try again.

Mixer Head Graphics



How To Use Your Stand Mixer

1. Before using, wash bowls and attachments in hot, soapy water. Rinse and dry.
2. Make sure the Mixer is turned to OFF and unplugged.
3. Place small post on bottom of Turntable in hole on Mixer Base that matches bowl to be used.
4. Press the Mixer Release button and raise the Mixer Head up.
5. The beaters and dough hooks must be inserted into specific holes in the Mixer Head. See “How to Insert Attachments.”
6. Place bowl onto Turntable. To lower Mixer Head, first raise slightly and press Mixer Release button to release. Lower into bowl. When lowered, the Mixer Head automatically locks into place.
7. Plug cord into electrical outlet. Select desired speed. Prepare recipe according to instructions.
8. When finished, turn Sensor Speed Control to OFF. Unplug from outlet.
9. Press Mixer Head release button, raise Mixer Head until locked into place.
10. Press Beater Eject Button to remove attachments.

Sensor Speed™ Guide

This is an illustration of the Sensor Speed Guide on your Mixer. The guide may help you select a speed for most mixing tasks. These guides are recommendations. Please adjust Mixer speed as needed.

SENSOR SPEED	
1 FOLD	8 MIX
2 STIR	9 COOKIES
3 COMBINE	10 WHIP POTATOES
4 BLEND	11 BEAT
5 CREAM	12 WHIP CREAM
6 KNEAD	13 FROSTINGS
7 CAKE MIX	14 EGG WHITES

Notes About Your Stand Mixer

- The Mixer Head locks down for thorough mixing. However, there will be some “bouncing” of the Mixer Head during heavy mixing or kneading. This is caused by the flexibility designed into the Mixer.
- If a spoon is accidentally caught in attachments or the motor stalls, the Mixer will automatically shut off. If this happens, turn Mixer off, then unplug. Clear obstruction. Let motor cool for 5 minutes before continuing.
- Always stay near Mixer during use. The speed of turning bowls should always be monitored.

To Clean

1. Make sure Sensor Speed Control is turned to OFF and Mixer is unplugged.
2. Raise Mixer Head to up locked position.
3. Press Beater Eject Button to eject attachments.
4. Bowls, beaters, and dough hooks may be washed in hot, soapy water or in automatic dishwasher.
5. Wipe Head, Base, and Turntable of Mixer with a damp cloth.

Recipes

Check our Web site for more recipes.

Beautiful Breads A Few Words About Baking Bread...

All of our recipes were tested using all-purpose flour. Bread flour can also be used.

Most of these recipes call for shaping bread into a loaf and baking in a loaf pan. However, bread can be shaped into any shape and baked in almost any pan. The only thing this affects is the baking time.

All of the yeast bread recipes were made using the dough hooks on Speed 6.

Bread Tips!

- When yeast is dissolved in warm water, the water temperature should be 105° to 115°F. This is usually very warm tap water.
- Bread rises best in a moist, warm environment. For a perfect place to raise bread, place bread in a microwave oven or regular oven with a pan of steaming water. Do not turn oven on, but close the door.

Basic White Bread

- | | |
|--|-------------------------------|
| 2 packages active dry yeast | 3 tablespoons sugar |
| 2½ cups warm water | 2 teaspoons salt |
| 3 tablespoons butter or margarine,
melted | 6 to 7 cups all-purpose flour |

In a large mixing bowl, combine yeast and ½ cup of warm water. Stir until dissolved. Add remaining warm water, butter, sugar, and salt. Stir until mixed. Add 6 cups of flour and mix until blended. Add enough of remaining flour until dough forms a smooth ball that is slightly sticky to the touch.

Place dough in large, greased bowl. Cover and let rise until double in size, about 1 hour. Punch dough down, divide in half, and shape into loaves. Place loaves into two 9x5-inch greased loaf pans and let rise until double in size, about 1 hour. Bake in 350°F oven for 40 minutes.

100% Whole Wheat Bread

2 packages active dry yeast	1 teaspoon salt
2 cups warm water	1 egg
1/3 cup vegetable oil	6 to 7 cups whole wheat flour
1/3 cup honey	

In a large bowl, sprinkle yeast over water. Let stand 5 to 10 minutes or until foamy. Stir to mix, then add oil, honey, salt, and egg. Mix. Add 3 cups of the flour and mix for about 1 minute. Let stand about 20 minutes until bubbly and starting to rise. Add 3 more cups flour and mix. Add enough of remaining flour until dough forms a smooth ball that is slightly sticky to the touch.

Place dough in large, greased bowl. Cover and let rise 30 minutes or until double. Punch down and let rise 1 hour. Punch down. Divide into two pieces and shape into loaves. Let rise 30 minutes or until double. Bake in 400°F oven for 25 minutes.

Honey Wheat Bread

2 packages active dry yeast	1/4 cup honey
1/2 cup warm water	2 teaspoons salt
1 3/4 cups milk	3 cups whole wheat flour
1/4 cup butter or margarine, melted	2 to 3 cups all-purpose flour

In a large mixing bowl, combine yeast and water. Stir until dissolved. Add milk, butter, honey, and salt. Stir until mixed. Add whole wheat flour and 2 cups of all-purpose flour and mix until blended. Add enough of remaining flour, and continue kneading, until dough forms a smooth ball that is slightly sticky to the touch. Place dough in large greased bowl and cover with a towel. Let rise until double in size, about an hour. Punch dough down, divide in half, and shape into loaves. Place loaves into 2 9x5-inch greased loaf pans and let rise until double in size, about 1 hour. Bake in 350°F oven about 35 minutes.

Rye Rounds

2 packages active dry yeast	1 tablespoon caraway seed, crushed
1/2 cup warm water	2 teaspoons salt
2 cups apple cider or beer	3 cups rye flour
2 tablespoons brown sugar	2 to 3 cups all-purpose flour
2 tablespoons butter or margarine, melted	1 egg white
	1 tablespoon cold water

In a large mixing bowl, combine yeast and water. Stir until dissolved. Add apple cider or beer, brown sugar, butter, caraway seed, salt, rye flour and 2 cups of all-purpose flour. Add enough of remaining flour and continue kneading until dough forms a smooth ball that is slightly sticky to the touch. Place dough in large greased bowl and cover with a towel. Let rise until double in size, about 2 hours. Punch down and divide in half. Shape into balls, then flatten and place on greased cookie sheet. Let rise until double in size, about 1 hour.

In a small bowl, whisk together 1 egg white and 1 tablespoon cold water. Brush loaves with this mixture to produce a shiny, crisp crust. Bake in 350°F oven for 50 minutes.

Dinner Pan Rolls

½ cup warm water	¼ cup sugar
1 package active dry yeast	1 egg
½ cup warm milk	1½ teaspoon salt
¼ cup vegetable oil	3½ to 4 cups all-purpose flour

In a large mixing bowl, dissolve yeast in warm water. Add milk, oil, sugar, egg, salt, and 2 cups flour. Mix on Speed 5 or 6 until blended. Add 1 more cup flour and mix. Add remaining flour as needed until a ball of dough forms and is slightly sticky to the touch. Place dough in greased bowl and cover with a towel. Let rise 45 minutes. Punch dough down and pat into a greased 9x13-inch pan. Using a sharp knife, cut almost through dough into squares. Brush cuts with melted butter. Let rise until double in size, about 1 hour. Bake at 400°F for 20 to 25 minutes.

Onion Herb Bread

2 packages active dry yeast	3 tablespoons sugar
½ cup warm water	1 teaspoon salt
2 tablespoons vegetable oil	½ teaspoon dried dillweed
½ cup finely chopped onion	¼ teaspoon ground sage
1½ cups milk	¾ cup yellow cornmeal
2 tablespoons dried parsley flakes	4 cups whole wheat flour

In a small bowl, dissolve yeast in water. In a small pan, saute onion in oil until tender. In a large mixing bowl, combine onion, milk, parsley, sugar, salt, dillweed, sage, and yeast. Stir to mix. Add cornmeal and 3 cups of the flour. Mix on Speed 5 or 6. Add enough of remaining flour until dough forms a smooth ball that is slightly sticky to the touch. Place dough in large, greased bowl. Cover and let rise until double in size. Punch down dough then divide in half. Shape into 2 loaves. Cover and let rise about 40 minutes or until double in size. Bake at 350°F for 45 minutes.

Bran Raisin Muffins

½ cup vegetable shortening	1 teaspoon salt
½ cup sugar	2 cups buttermilk
½ cup dark brown sugar	(or see substitute below)
2 eggs	5 cups bran flakes
2½ cups all-purpose flour	1 cup raisins
2½ teaspoons baking soda	

(To make a substitute for 2 cups buttermilk, put 2 tablespoons lemon juice or vinegar in a 2 cup measure. Fill to 2 cups with milk.)

In a large bowl, using beaters, cream together shortening and sugars on Speed 4 or 5. Add eggs and blend. Stir together flour, baking soda, and salt. Alternately add flour mixture and buttermilk to mixture in mixing bowl. Beat on Speed 6 or 7. Reduce to Speed 1 and add bran flakes and raisins. Stir until mixed. Spoon into greased muffin pans. Bake at 400°F for 20 minutes. Yield: 2 dozen.

Incredible Cakes

White Chocolate Cheesecake

6 ounces white chocolate, chopped	3 8-ounce packages cream cheese, room temperature
2 cups vanilla wafer crumbs	
¼ cup butter or margarine, melted	4 eggs
1 tablespoon all-purpose flour	1 teaspoon vanilla extract
¾ cup sugar	

In the top of a double boiler, over simmering water, melt white chocolate. Set aside and cool slightly.

In a small bowl, combine vanilla wafer crumbs and butter. Press onto bottom and up sides of 9-inch springform pan. Stir flour into sugar. In a large mixing bowl, mix together cream cheese and sugar/flour mixture on Speed 4 or 5 until smooth. Add eggs, one at a time, and beat on Speed 6 or 7 until smooth. Add eggs, one at a time, and beat on Speed 6 or 7 until smooth. Reduce to Speed 3 and add vanilla and melted chocolate. Mix until blended. Pour into prepared pan. Bake in preheated 350°F oven for 45 to 50 minutes or until edges are set. Center will be shaky. Cool then refrigerate. Refrigerate 4 hours before serving. May be prepared 1 to 2 days in advance.

Dark Chocolate Walnut Cake

Cake:	Glaze:
8 ounces semi-sweet baking chocolate	3 ounces semi-sweet baking chocolate
1 cup (2 sticks) butter or margarine	¼ cup milk
1 cup sugar	
5 eggs, separated	
2 tablespoons flour	
3 tablespoons unsweetened baking cocoa	
1 cup finely ground walnut	

In the top of a double boiler, over simmering water melt white chocolate. Set aside and cool slightly.

In a small mixing bowl, using whisks, beat egg whites on Speed 12 or 14 until stiff but not dry. Set aside.

In large mixing bowl, on Speed 4 or 5, cream butter and sugar until fluffy. Increase to Speed 6 or 7 and add egg yolks, one at a time. Combine flour and cocoa. Reduce to Speed 3 or 4, then add flour mixture to butter/egg mixture and mix until blended. Add chocolate and nuts; mix. Reduce to Speed 1 and add half of beaten egg whites by hand. Pour mixture into greased and floured tube or bundt pan. Bake at 350°F for 50 minutes. The cake will not rise to the top of the pan. A crust will form on the top but the center will be moist. Cool in pan 10 minutes then turn out onto cooling rack. The cake will fall. Let cool completely then drizzle with glaze.

To make glaze, combine chocolate and milk in a small saucepan over low heat. Stir occasionally until melted, then spoon over top of cake, letting glaze drip down sides.

Sour Cream Pound Cake

1 cup (2 sticks) butter or margarine	3 cups all-purpose flour
½ cup vegetable	1 8-ounce container sour cream
2½ cups sugar	2 teaspoons vanilla
5 eggs	

In a large mixing bowl, cream butter, shortening, and sugar on Speed 4 or 5. Add eggs and beat on Speed 6 or 7. Reduce to Speed 4 then add flour, sour cream, and vanilla. Mix until well blended. Spoon into greased and floured tube or bundt pan. Bake at 325°F for 1½ hours or until the cake tests down with a toothpick.

Delectable Desserts

Chocolate Mint Squares

Bottom Layer:

1 cup butter or margarine,
room temperature
1 cup sugar
4 eggs
1 16-ounce can chocolate syrup
1 cup all-purpose flour
1 teaspoon vanilla extract

Middle Layer:

¼ cup butter or margarine,
room temperature
2 cups confectioners sugar
¼ cup green or white creme de menthe
OR
1 teaspoon mint extract

Top Layer:

6 tablespoons butter or margarine
1 6-ounce bag semi-sweet chocolate
chips

To make the first layer, in large mixing bowl on Speed 4 or 5, cream butter and sugar until light and fluffy, about 1 minute. Add eggs, chocolate syrup, flour, and vanilla. Blend until well mixed, about 1 minute. Spoon into greased and floured 9x13-inch baking pan and smooth the top. Bake at 350°F for 30 minutes or until cake tests done. Cool thoroughly before adding next layer.

To make the second layer, in a small bowl on Speed 4 or 5, cream butter and confectioners sugar until light and fluffy. Add creme de menthe or mint and mix until well blended. Spread evenly over first layer. Refrigerate to set.

To make top layer, in a heavy saucepan over low heat, melt butter and chocolate chips until blended. Cool slightly then spread over top of other layers. Refrigerate to thoroughly chill, then cut in 1-inch squares (these are very rich). Store in refrigerator.

Fudge Pudding Dessert

1 cup butter or margarine, melted	1½ teaspoons vanilla extract
2 cups sugar	1 cup chopped pecans
½ cup flour	Whipped cream, whipped topping, or
¾ cup cocoa	vanilla ice cream
5 eggs	

In a large mixing bowl, combine butter, sugar, flour, cocoa, eggs, and vanilla. Mix on Speed 6 or 7 for 4 minutes or until well blended. Reduce to Speed 1, then add nuts. Pour batter into a greased 9x13-inch baking dish. Bake at 350°F for 30 minutes. Serve warm or at room temperature with your choice of topping.

Customer Service

Call our toll-free customer service numbers. Please note the model, type, and series number on the stand mixer, or have the stand mixer close by when you call. This will help us answer your question.

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer 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.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, North Carolina 27889

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

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