

hand mixer

owner's manual

SAVE THIS USE AND CARE BOOK



Hamilton Beach.

Please call 1-800-851-8900 with questions

WARNING

Shock Hazard

- Do not immerse this appliance in water or other liquid.
- This appliance has a polarized plug (one wide blade) that reduces the risk of electrical 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.

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- To reduce the risk of electrical shock, do not put cord, plug, or mixer body 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, 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.
- Remove attachments from mixer before washing.
- 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.
- 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.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
- 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, then remove plug from wall outlet.
- Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

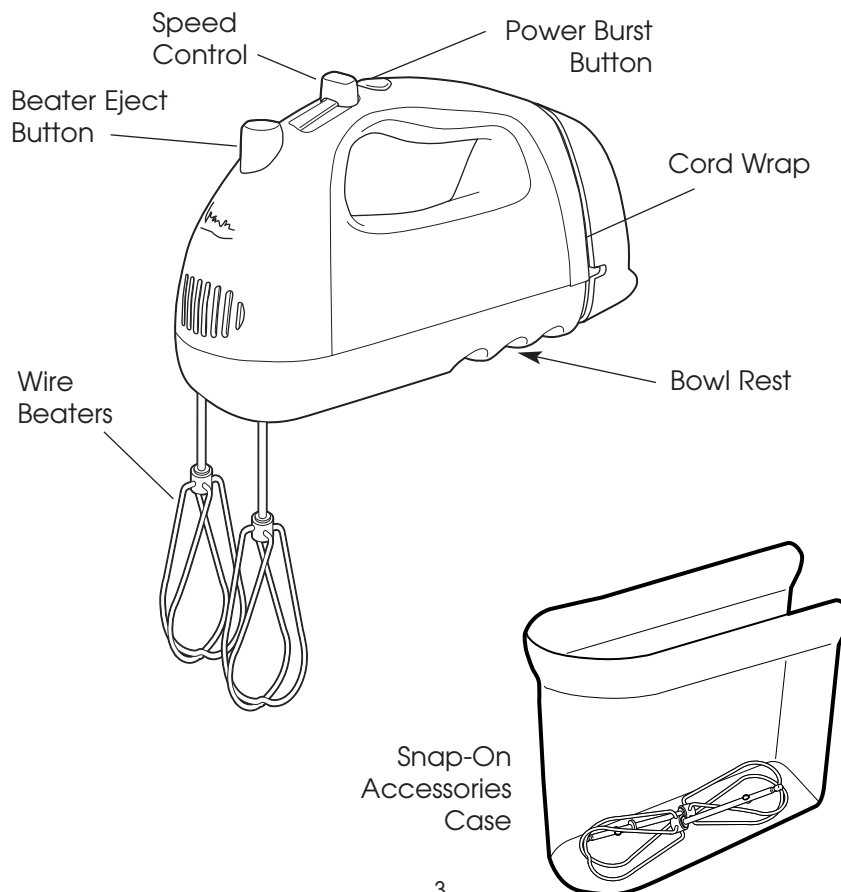
OTHER CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over, a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. 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 accidentally tripped over.

The wattage rating of the mixer is determined by an Underwriter's Laboratory test and is based on available attachments that may not be provided with your unit, but are available as additional accessories. This rating is a measure of input wattage after 30 seconds of operation. The mixer as provided may draw significantly less power. Peak power is the measure of the motor wattage during the first seconds of operation. This is when a mixer requires the most power. This is a better measure of what a mixer motor can deliver when power is needed most.

PARTS AND FEATURES



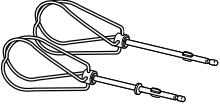
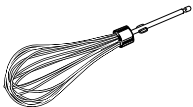
MIXER ATTACHMENTS

To Order Attachments Call: 1-800-851-8900
or visit hamiltonbeach.com

Before first use, wash beaters or other attachments in warm, soapy water; rinse and dry.

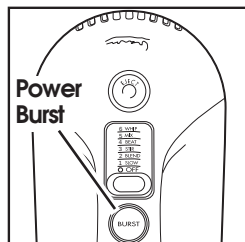
To ensure safety, unplug mixer from electrical outlet before inserting or removing attachments.

This mixer comes with 1 or more of the following attachments:

ATTACHMENT	DESCRIPTION
	The twisted wire beaters , which have no center post for ease in cleaning, are designed for general mixing purposes and for mixing thick batters and cookie dough.
	The single whisk is perfect for whipping cream. The whisk may be inserted into either opening on the bottom of the mixer.
	The milkshake attachment is designed to mix milkshakes. Always use milkshake attachment on speed 4, 5, or 6. This attachment may be inserted into either opening on the bottom of the mixer.

MIXER FEATURES

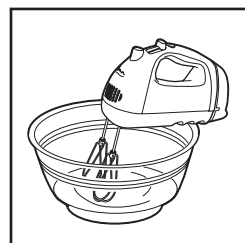
Power Burst



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

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

Bowl Rest™

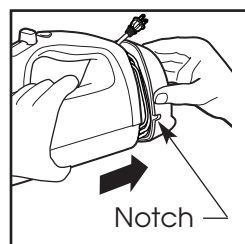


This feature can be used on most large mixing bowls. Use the Bowl Rest while adding ingredients or checking a recipe. To use, TURN MIXER OFF, then set the mixer on the edge of the bowl.

CAUTION:

- Never use Bowl Rest when mixer is on.
- Do not use Bowl Rest on small (1½ quart) mixing bowls or plastic mixing bowls.

Cord Storage



Open the Cord Storage by sliding it away from the mixer body. Wrap cord around center post. Secure cord in notch. Close Hide-Away Cord Storage to cover the cord.

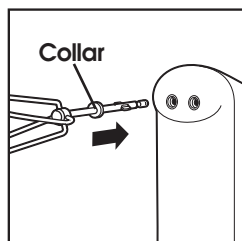
Snap-On Accessories Case



The Snap On Case keeps attachments with the mixer for easy storage. Place attachments into case. Align tab at the back of the accessories case with the corresponding notch on the bottom of mixer. Press case on mixer until it snaps into place.

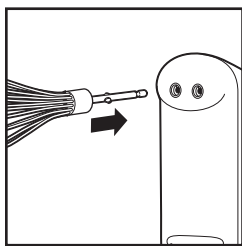
TO INSERT ATTACHMENTS

Twisted Wire Beaters



- Make sure mixer is unplugged and speed control is set to OFF.
- Insert wire beater with collar into opening indicated by the illustration on the bottom of mixer. Push until it clicks into place. Push second beater into other opening until it clicks into place.

Whisk and Milkshake Attachments



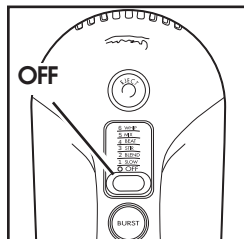
- Make sure mixer is unplugged and speed control is set to OFF.
- Insert attachment into either opening on the bottom of the mixer. Push until it clicks into place.

⚠ WARNING

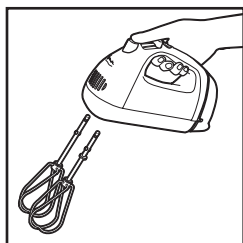
Pinch and Crush Hazard

- Make sure that mixer is off and unplugged before installing or removing attachments.
- Do not reach or insert utensils into bowl while mixer is running. Failure to follow these instructions can result in broken bones, cuts or other serious injury.

USING YOUR MIXER



- Make sure mixer is unplugged and speed control is set to **0** (OFF). Insert attachments.
- Plug mixer into electrical outlet. Place attachments into bowl.
- Move the speed control to desired speed, starting at 1 and increasing to a higher speed as necessary.
- When finished mixing, move the speed control to **0** (OFF) and unplug mixer.



- To eject attachments, push straight down on the Beater Eject Button. Speed control button must be in OFF position to eject the beaters.

MIXING GUIDE

The following mixing guide is a suggestion for selecting mixing speeds for the 6 speed mixers. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

6 SPEED	FUNCTION
0	OFF and/or Eject
SLOW 1	EXTRA SLOW speed for folding or mixing in dry ingredients or quick breads
BLEND 2	To cream butter and sugar
STIR 3	For most packaged cake mixes and cookie dough
BEAT 4	Frosting and mashed potatoes
MIX 5	Beating egg whites
WHIP 6	Whipping cream

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 the 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

- Always turn off and unplug mixer from electrical outlet before ejecting the attachments.
- Wash attachments in hot, soapy water; rinse and dry.
- Wipe the mixer body and cord with a clean, damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads.

WARNING

Electrical Shock Hazard

- Disconnect power before cleaning.
- Do not immerse cord, plug or mixer body in any liquid.

Failure to follow these instructions can result in death or electrical shock.

RECIPES

Baked Spinach-Parmesan Dip

10-ounce (285 g) package frozen chopped spinach, thawed
1 cup (250 ml) mayonnaise
3-ounce (85 g) package cream cheese, room temperature
½ cup (125 ml) onion, minced
1 clove garlic, minced
1 cup (250 ml) grated Parmesan cheese
⅛ teaspoon (.6 ml) pepper
½ teaspoon (2.5 ml) paprika
2 baguettes, thinly sliced

Squeeze spinach to remove liquid. In a medium bowl combine spinach, mayonnaise, cream cheese, onion, garlic, parmesan, and pepper. With hand mixer, beat ingredients until well blended, about one minute. Spoon the mixture into a three or four cup baking dish that has been sprayed with vegetable spray. Sprinkle evenly with paprika. Bake at 350°F (180°C) until hot in center and lightly browned on top, about 25 to 30 minutes. Serve hot to spread on baguette slices.

Zesty Mashed Potatoes

8 large baking potatoes (peeled, cubed, cooked, and drained)
½ cup (125 ml) sour cream
8-ounce (225 g) package cream cheese, room temperature
½ cup (125 ml) butter, room temperature
½ cup (125 ml) milk
½ to 1 teaspoon (2.5 to 5 ml) minced garlic
Salt and pepper to taste

Place hot potatoes into a large bowl. Beat potatoes until they are smooth. Add sour cream, cream cheese, butter, milk, garlic, salt, and pepper and continue beating until thoroughly mixed. Pour into a greased 9x13-inch (33x23x5 cm) baking dish. Bake uncovered for 30 minutes at 400°F (205°C). **Makes 8 servings.**

Triple Chocolate Cookies

¼ cup (60 ml) flour
 ¼ cup (60 ml) unsweetened baking cocoa
 ¼ teaspoon (1.25 ml) baking powder
 ⅛ teaspoon (.6 ml) salt
 6 tablespoons (90 ml) butter, room temperature
 7 tablespoons (105 ml) sugar
 2 eggs
 8 ounces (225 g) semisweet baking chocolate, melted and cooled
 1 cup (250 ml) milk chocolate chips
 1 cup (250 ml) chopped walnuts

Combine flour, cocoa, baking powder, and salt in a medium bowl. Set aside. With mixer, beat together butter, sugar, and eggs until smooth. Add melted chocolate and continue mixing until blended. Reduce speed to SLOW and add dry ingredients. Add chocolate chips and walnuts; mix well. Drop by tablespoons onto cookie sheets, one inch apart. Bake at 350°F (180°C) until cookies look dry and cracked, but feel soft when lightly pressed, about 11 minutes. Let cookies stand on sheet for 5 minutes. Transfer to racks and cool completely. **Makes about 2 dozen.**

Creamy Peanut Butter Pie

1 cup (250 ml) butter
 1 cup (250 ml) packed brown sugar
 1 cup (250 ml) peanut butter
 12-ounce (350 g) container frozen whipped topping, thawed
 9-inch (23 cm) graham crust
 2 ounces (50 g) semi-sweet baking chocolate
 2 tablespoons (30 ml) butter
 1 tablespoon (15 ml) milk

In a medium saucepan, combine 1 cup (250 ml) butter and brown sugar. Cook over medium heat until butter is melted and mixture is smooth, stirring frequently. Refrigerate 10 minutes. In large bowl, beat peanut butter and brown sugar mixture at SLOW speed until blended. Increase speed and beat one minute at WHIP speed. Reduce speed to SLOW and add whipped topping; beat one additional minute. Pour into graham crust and refrigerate. In a small saucepan over low heat, melt chocolate, 2 tablespoons (30 ml) butter, and milk. Stir constantly until smooth. Cool slightly then spread over top of pie. Refrigerate for several hours or overnight before serving. **Makes one 9-inch (23 cm) pie, cut into 8 servings.**

Pound Cake

1 cup (250 ml) butter, room temperature
3 cups (750 ml) sugar
6 eggs
1 teaspoon (5 ml) vanilla extract
1 teaspoon (5 ml) almond extract (optional)
1 cup (250 ml) whipping cream
3 cups (750 ml) flour

In a large mixing bowl, cream together butter and sugar on SPEED 3. Add eggs, one at a time, and beat thoroughly after each addition. Add vanilla and almond extracts and continue mixing. Reduce speed to SLOW and alternately add cream and flour. Pour batter into a greased and floured 10-inch (25 cm) tube pan. Bake for about 1 hour and 20 minutes at 325°F (160°C), or until tests done.

CUSTOMER SERVICE

If you have a question, call our customer service number. Before calling, please note the model, type, and series numbers. These numbers can be found on the bottom of your appliance and will help us answer your question.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one (1) year for Hamilton Beach products and Michael Graves by Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. 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.)

CUSTOMER SERVICE NUMBER

1-800-851-8900

Web site address:

hamiltonbeach.com

KEEP THIS NUMBER FOR FUTURE REFERENCE!

hand mixer



Michael Graves

Michael Graves, recipient of the National Medal of Arts and the American Institute of Architects' Gold Medal, has been at the forefront of architecture and design since founding his practice in Princeton, New Jersey in 1964. By integrating architecture, interior design, product design and graphic design, his unique practice has developed a powerful lifestyle brand with an impressive portfolio of projects throughout the world. His design practice, Michael Graves Design Group, has created products that range from building components to consumer products for home and office, including the Michael Graves Design collection for Target.

Graves