

INSTRUCTIONS AND RECIPES

MODEL NO. 2382



Oster[®]



DESIGNER
COLLECTION

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety instructions should always be followed including the following: .

- Read all instructions before using the hand mixer.
- To protect against risk of electrical shock, do not put hand mixer in water or other liquid.
- Close supervision is necessary when hand mixer is used by or near children.
- Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the hand mixer.
- Do not operate hand mixer with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the Sunbeam Appliance Service Center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by Sunbeam Household Products may cause fire, electrical shock or- injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- Remove beaters from hand mixer before washing.
- Do not place hand mixer on or near a hot burner, or in a heated oven.
- Do not use hand mixer for other than intended use:
- Do not leave hand mixer unattended while in operation.

SAVE THESE INSTRUCTIONS

NOTE: This hand/stand mixer is intended for household use only. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

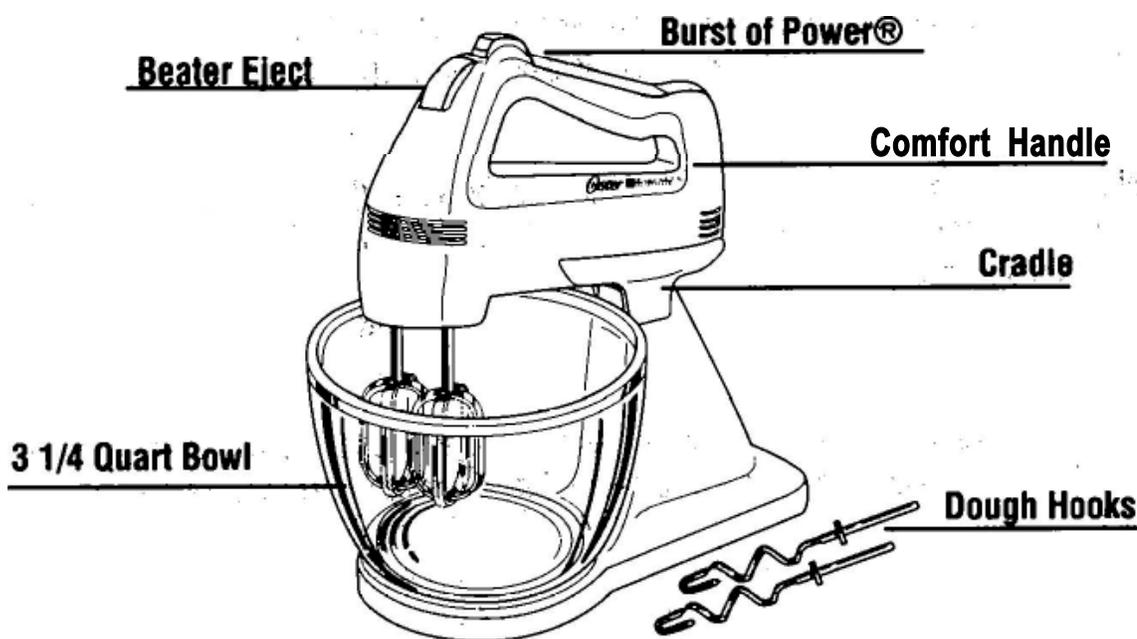
Thank you for purchasing the Oster Designer Hand/Stand Mixer. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference and enjoyment of the recipes. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements.

For your future reference, please note:

Date product received: _____

Service number: _____

(located on the bottom of the mixer)



FEATURES

The Oster Designer Hand/Stand Mixer has _____ to assist you in preparing delicious foods.

Beater Eject Button

This Hand/Stand Mixer features a large and conveniently located beater eject button. The design allows for a smooth push of the thumb to release the beaters. You will not notice a definite "click."

Burst of Power

The Burst of Power feature allows for an added boost to the maximum power level at the press of the button. During especially heavy mixing tasks, press the button to drive through the mixture with ease. Once the button is released, the mixer will return to the set speed setting.

Beaters

The open beater design allows for thorough, fast mixing results for all types of batters, and easy clean up. The beaters are dishwasher safe.

Handle

The handle has been designed for comfort to prevent fatigue of the hand during heavy or long mixing tasks.

Using Your Hand/Stand Mixer

Before using your mixer for the first time, wash the beaters in hot/soapy water, or the dishwasher. Rinse and dry.

Be sure speed control is in the "OFF" or "0" position and unplugged from an electrical outlet. Insert beaters one at a time, by placing stem end of beaters into the opening on the bottom of the mixer. Turn beater slightly and push in until beater clicks into position. Plug cord into 120 volt, 60 Hz, A.C. electrical outlet.

Although your mixer is much more convenient to use on a stand, it is not designed to be used for heavy mixing, or recipes calling for more than 3 1/2 cups of flour. This may cause overheating and possibly motor damage.

Mixing:

When using as a handmixer, slowly guide mixer around sides and through center of bowl, going in the same direction. Be careful not to overbeat the mixture. Overbeating tends to make some mixtures tough.

Ingredients should be added to the mixing bowl as they are specified in the recipe. When combining wet and dry ingredients, you may wish to moisten ingredients on low speed, then turn to the desired speed as specified in the mixing guide.

Whenever scraping of the bowl is required, stop the mixer and scrape sides and bottom of bowl with a rubber spatula as needed. Turn speed control to "OFF" or "0" and rest mixer on its heel rest or on the stand while adding ingredients. Be sure to position beaters over mixing bowl so any drippings will fall back into mixing bowl.

When mixing is complete, set speed control to "1", raise beaters slowly from batter to clean off clinging food. Be sure to turn unit to "0" before raising beaters completely out of mixing bowl.

Hand Mixer on a Stand:

Attach the hand mixer to the stand by tilting the cradle back and inserting the mounting tabs on the stand into the holes on the bottom of the mixer and sliding back to snap. To remove the mixer from the stand, tilt the cradle back and keep hand under the cradle for support, snap the mixer forward and lift off the stand without turning or twisting.

*NOTE: The mixing bowl provided with this mixer is not **heat resistant glass** and should not be placed in the oven. Always transfer the ingredients to a baking dish or pan designed for oven use. Do not use mixing bowls to blend in large volumes of hot liquids or to mash potatoes while still hot.*

Dough Hooks:

The dough hooks must go into the correct sockets. Although the mixer will operate, the dough could “travel” up the hooks. This will not provide the correct kneading action and could risk ruining a recipe or damaging your mixer.

Insert one at a time, by placing the dough hook with the curved foot into the left socket at the bottom of the mixer. Insert the straight end hook into the right socket. When using the dough hooks, **USE THE HAND MIXER OFF THE STAND. ONLY USE SPEEDS 1 OR 2.**

Speed Guide For Hand Mixer

Speed		Mixing tasks
1	Fold Beaters Dough Hooks	Use when stirring liquid ingredients or when a gentle action is required. Use when folding two portions of a recipe together such as a beaten egg into a batter.
2	Stir Beaters Dough Hooks	Use when mixing dry and liquid ingredients together alternately in a recipe. Use when preparing any of the ready-prepared or packaged instant puddings.
3	Mix Beaters	Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.
4	Blend Beaters	Use when preparing cake mixes or for directions calling for medium speed. Use to cream butter and sugar together.
5	Beat Beaters	Use when preparing a frosting from a recipe or package. Use when whipping cream for desserts.
6	Whip Beaters	Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

Ejecting Beaters and Dough Hooks:

Be sure speed control is at the “OFF” or “0” position and cord is removed from electrical outlet. Scrape off any excess batter with a rubber spatula. Grasp the stems of the beaters with your hand and press the beater eject button. Beaters will release into your hand.

CARING FOR YOUR MIXER

Cleaning:

Wash the beaters before and after use. Rinse and dry. Beaters may be washed in a dishwasher. After removing cord from electrical outlet, clean mixer head with a damp cloth and wipe dry. DO NOT IMMERSE MIXER IN WATER. Avoid the use of abrasive cleaners that will mar the finish of your mixer. The motor of your mixer has been carefully lubricated at the factory and does not require any additional lubricant.

Storage:

Coil the electrical cord of the hand mixer with a plastic twist fastener. Store the mixer on its heel rest in a clean, dry location such as a cabinet or shelf. Store beaters in a drawer.

Maintenance:

Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your hand mixer should require repairs, do not try to fix it yourself. Send it to the Sunbeam Appliance Service Station.

RECIPES

These delicious recipes from Gold Medal Flour were especially developed for the Oster Designer Hand Mixer.

Tropical Toffee Bars

1/4 cup (1/2 stick) margarine or butter, softened
1/4 cup shortening
1/2 cup packed brown sugar
1 cup Gold Medal® all-purpose flour
Macadamia-Coconut Topping (below)

Heat oven to 350°. Beat margarine, shortening and brown sugar in medium bowl on medium speed until thoroughly mixed. Beat in flour until blended. Press dough in bottom of ungreased rectangular pan, 13x9x2 inches. Bake 10 minutes. Spread with topping. Bake 25 minutes longer or until topping is golden brown; cool slightly. Cut into 3x1 -inch bars. 32 bars.

Macadamia Coconut Topping

2 eggs
1 cup packed brown sugar
1 teaspoon vanilla
2 tablespoons Gold Medal all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped macadamia nuts
1 cup shredded coconut

Beat eggs in medium bowl on medium speed. Beat in remaining ingredients on low speed.

High Altitude Directions (3500 to 6500 feet): Increase first bake time to 12 minutes. Decrease the 1 cup brown sugar in Macadamia Coconut Topping to 3/4 cup.

Fluffy White Frosting

1 1/2 cups sugar
1/3 cup water
1/4 teaspoon cream of tartar

2 egg whites
1 teaspoon vanilla

Beat sugar, water, cream of tartar and egg whites in top of double boiler on high speed 1 minute. Place over boiling water. Beat on high speed 7 minutes; remove pan from boiling water. Add vanilla. Beat on high speed 2 minutes longer. Frosts a 13x9-inch cake or fills and frosts two 8- or 9-inch cake layers.

High Altitude Directions (3596 to 6569 feet): No changes needed.

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Fruit Swirl Coffee Cake

1 1/2 cups sugar
1/2 cup (1 stick) margarine or butter, softened
1/2 cup shortening
1 1/2 teaspoons baking powder
1 teaspoon vanilla

1 teaspoon almond extract, if desired
4 eggs
3 cups Gold Medal® all-purpose flour
1 can (21 ounces) apricot, blueberry or cherry pie filling
Glaze (below)

Heat oven to 350°. Generously grease jelly roll pan, 15 1/2x10 1/2x1 inch, or 2 square pans, 9x9x2 inches. Beat sugar, margarine, shortening, baking powder, vanilla, almond extract and eggs in large bowl on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Beat in flour until blended. Spread 2/3 of the batter in jelly roll pan or 1/3 in each square pan. Spread pie filling over batter. Drop remaining batter by tablespoonfuls onto pie filling.

Bake 40 to 45 minutes or until cake springs back when touched lightly. While warm, drizzle with Glaze. Cut coffee cake in jelly roll pan into 2 1/2x2-inch bars; cut coffee cake in square pans into 2 3/4-inch squares. 30 bars or 18 squares.

Glaze

Mix 1 cup powdered sugar and 1 to 2 tablespoons milk thoroughly.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Generously grease 2 square pans, 9x9x2 inches. Decrease sugar to 1 1/4 cups and baking powder to 1 teaspoon. Spread 1 1/2 cups batter in each pan; spread with pie filling. Continue as directed. Bake about 40 minutes.

Chocolate Chip Cookies

1 cup packed brown sugar
3/4 cup granulated sugar
1 cup (2 sticks) margarine or butter, softened
1 teaspoon vanilla

3/4 teaspoon baking soda
3/4 teaspoon salt
1 package (12 ounces) semisweet chocolate chips
1 cup chopped walnuts, if desired

2 eggs
2 1/2 cups Gold Medal® all-purpose flour

Heat oven to 375°. Seat sugars and margarine in large bowl on medium speed about 3 minutes or until fluffy. Beat in vanilla and eggs. Beat in flour, baking soda and salt until blended. Stir in chocolate chips and walnuts. Drop dough by 1/4 cupfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 14 minutes or until edges are light brown. Cool 3 minutes before removing from cookie sheet. Cool on wire rack. About 18 cookies.

Chocolate Chip Bars:

Press dough in ungreased jelly roll pan, 15 1/2x10 1/2x1 inch. Bake 17 to 22 minutes or until light brown; cool. Cut into 2 1/2x1 1/2-inch bars. 48 bars.

High Altitude Directions (3500 to 6500 feet): Increase flour to 2 2/3 cups. Decrease baking soda to 1/4 teaspoon. Bake 12 to 15 minutes.

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Chocolate Fudge Marble Cake

2 $\frac{1}{3}$ cups Gold Medal® all-purpose flour
1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup shortening
 $\frac{3}{4}$ cup buttermilk
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup chocolate-flavored syrup
1 teaspoon baking soda

1 **teaspoon salt**
 $\frac{1}{2}$ teaspoon baking powder
1 **teaspoon vanilla**
2 **eggs**
 $\frac{1}{2}$ cup chocolate-flavored syrup
Chocolate Cream Frosting (below)
1 to 2 tablespoons chocolate-flavored syrup

Heat oven to **350°**. Grease and flour rectangular pan, 13x9x2 inches, or 2 round pans, 9x1 $\frac{1}{2}$ inches. Beat all ingredients except $\frac{1}{2}$ cup chocolate syrup, the frosting and 1 tablespoon chocolate syrup on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 3 minutes, scraping bowl occasionally; reserve $\frac{1}{2}$ cup batter. Pour remaining batter into pan(s).

Mix remaining $\frac{1}{2}$ cup syrup into reserved batter. Pour over batter in rectangular pan (or pour half of the mixture over batter in each round pan). Cut through batter several times for marbled effect. Bake rectangle about 40 minutes, 9-inch rounds about 35 minutes or until toothpick inserted in center comes out clean. Cool round pans 10 minutes; remove from pans. Cool completely. Frost rectangle or fill and frost layers with Chocolate Cream Frosting; drizzle 1 to 2 tablespoons chocolate syrup over top. Refrigerate any remaining **cake**.

Chocolate Cream Frosting:

Beat 1 cup whipping (heavy) cream and $\frac{1}{4}$ cup chocolate-flavored syrup in chilled bowl on high speed until stiff.

High Altitude Directions (over 3500 feet): Not recommended for use.

Creamy Vanilla Frosting

3 cups powdered sugar
 $\frac{1}{3}$ cup margarine or butter, softened
1 $\frac{1}{2}$ teaspoons vanilla

Few drops food color, if desired
About 2 tablespoons milk

Beat powdered sugar and margarine in medium bowl on low speed 1 minute. Beat in vanilla, food color and milk on low to high speed about 2 minutes or until smooth consistency. Frosts a 13x9-inch cake or fills and frosts two 8- or 9-inch cake layers.

Browned Butter Frosting:

Heat butter over medium heat until delicate brown; cool. Mix melted butter with powdered sugar. (We do not recommend margarine for this recipe.)

Cherry Frosting:

Stir in 2 tablespoons drained chopped maraschino cherries and 2 drops red food color.

Citrus Frosting:

Omit vanilla. Substitute lemon or orange juice for the milk. Stir in $\frac{1}{2}$ teaspoon grated lemon peel or 2 teaspoons grated orange peel.

Maple-Nut Frosting:

Substitute $\frac{1}{2}$ cup maple-flavored syrup for the vanilla **and milk**. **Stir in $\frac{1}{4}$ cup finely chopped nuts.**

Peanut Butter Frosting:

Substitute peanut butter for the margarine. Increase milk to $\frac{1}{4}$ to $\frac{1}{3}$ cup.

High Altitude Directions (3500 to 6500 feet): No changes needed.

Sugar Cookie Tarts

2 cups sugar
1 cup shortening
3/4 cup margarine or butter, softened
2 teaspoons vanilla
1 egg

3 1/2 cups Gold Medal® flour
1 teaspoon baking powder
1/4 teaspoon salt
Cream Cheese Spread (below)
Toppings (sliced fresh fruit or jam and toasted sliced almonds)

Heat oven to **375°**. Beat sugar, shortening, margarine, vanilla and egg in large bowl on low speed. Beat in flour, baking powder and salt on medium speed until blended.

Roll half of the dough at a time 1/4 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until light brown; cool slightly. Remove from cookie sheet; cool completely. Spread about 2 teaspoons Cream Cheese Spread over each cookie. Arrange Toppings on spread. Refrigerate any remaining cookies. About 2 1/2 dozen cookies.

Cream Cheese Spread

1 package (8 ounces) cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla

Beat all ingredients in small bowl on low speed until smooth.

High Altitude Directions (3500 to 6500 feet): Bake 11 to 13 minutes.

Twice-baked Potatoes

4 large baking potatoes
1 cup nonfat yogurt or light sour cream
1/4 cup grated Parmesan cheese
2 tablespoons chopped chives or green onions
1 1/4 teaspoon salt
1 1/8 teaspoon pepper
Paprika

Heat oven to **400°**. Bake potatoes about 1 hour or until tender. Cut thin lengthwise slice from each potato; scoop out potato, leaving a thin shell. Beat potatoes on low speed 1 to 2 minutes or until no lumps remain. Beat in remaining ingredients except paprika until fluffy. Place shells on ungreased cookie sheet. Fill with potato mixture; sprinkle with paprika. Bake about 20 minutes or until filling is hot. 4 servings.

High Altitude Directions (3500 to 6500 feet): No changes needed.

2 YEAR LIMITED WARRANTY

Sunbeam Household Products warrants that, for a period of two years from date of purchase, this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation here under is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid directly to our factory service center:

SUNBEAM SERVICE CENTER
95 W.L. Runnels Ind. Drive
Dock M-5
Hattiesburg, MS. 39961

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE: ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than our factory service center: Product repair or replacement as provided under the above warranty is your exclusive remedy. Sunbeam Corporation (of which Sunbeam Household Products is a division), shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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