

# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



# **Toastmaster®**

## GLOBAL DESIGN

# Heavy Duty Stand Mixer

### Use and Care Guide

### Model 1770U

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using the heavy duty stand mixer.
- This mixer is not for use by children.
- Close supervision is necessary when the mixer is used near children.
- Do not operate the mixer unattended.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- To disconnect, switch off, then remove plug from power supply.
- Do not operate a damaged mixer. Do not operate with a damaged cord or plug or after the mixer malfunctions, or has been dropped or damaged in any manner. Return the mixer to the nearest authorized service facility for examination, repair or mechanical adjustment.
- Do not place any part of the mixer base in or under water or other liquid. See instructions for cleaning.
- Do not use outdoors or when standing in damp area.
- Do not use mixer for other than intended use.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place mixer or cord on or near any hot surface, including a gas or electric burner or in a heated oven.
- Always operate mixer with appropriate covers in place.
- Use accessory attachments only if recommended by Toastmaster Inc.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation.
- Remove beater, dough hook or whisk from mixer before washing them.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. If a longer cord is required, extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least 10A., 125 V., 1250 W., and (2) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

**POLARIZED PLUG:** This appliance has a polarized plug, (one blade is wider than the other), as a safety feature to reduce the risk of electric shock. This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

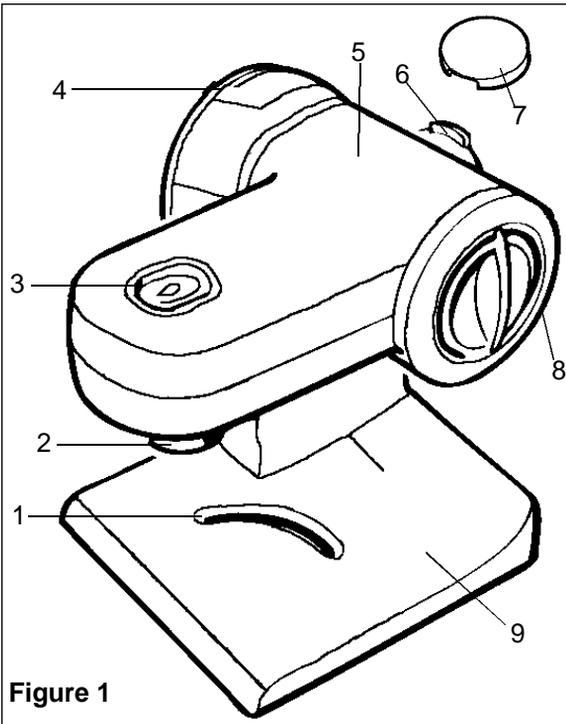
*Thank You for purchasing this Toastmaster Heavy Duty Stand Mixer:*

*Featuring superior technology and craftsmanship, the Global Design Collection is an exceptional line of kitchen appliances. The state-of-the-art design of the appliances and accessories is matched only by their excellent performance. Enjoy!*

Read all instructions carefully before using your stand mixer. We recommend that you become familiar with this appliance and its attachments before using (see figures 1-9).

The maximum amount of ingredients to be used in recipes is 8¼ cups. Using larger amounts may damage your stand mixer and will void your warranty.

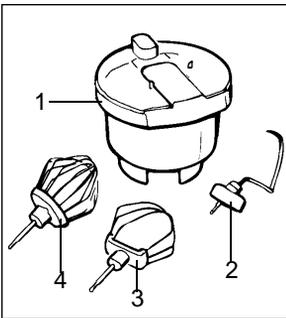
If the appliance becomes overloaded and jams, the motor will shut off automatically. To make the appliance operational again, turn the speed control dial to the Off position. Unplug the unit and allow to cool. Reduce amount of food in mixing bowl and also remove food from mixing attachment before turning on again.



**Figure 1**

**Figure 1 - Stand mixer**

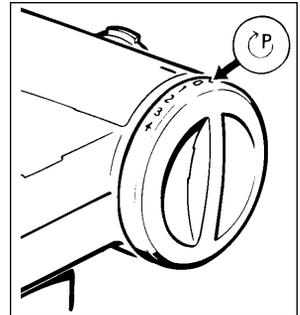
1. Insert slot for mixing bowl
2. Drive mechanism "a" for mixing attachments, ice cream maker and meat grinder
3. Drive mechanism "b" for juicer
4. Release button
5. Swivel arm
6. Drive mechanism "c" for blender and food processor
7. Protective cap for drive mechanism "c"
8. Speed control dial with 4 speed settings, Off and park setting ☹
9. Mixer base



**Figure 2**

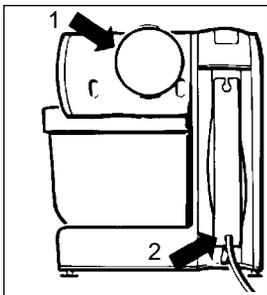
**Figure 2 - Mixing attachments**

1. Mixing bowl with splatter guard
2. Dough hook with pastry deflector
3. Beater
4. Whisk



**Figure 3**

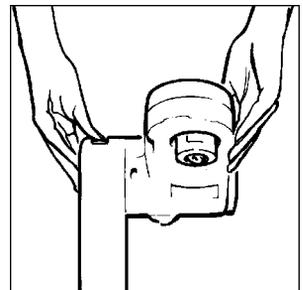
**Figure 3 - Speed control dial with 4 speed settings, Off and the park setting ☹**



**Figure 4**

**Figure 4 - Cord storage**

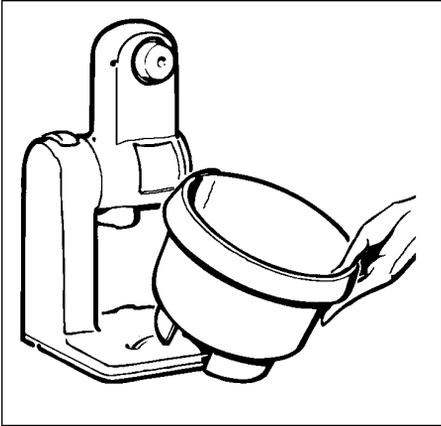
1. Protective cap for drive mechanism "c" only
2. Cord wrap



**Figure 5**

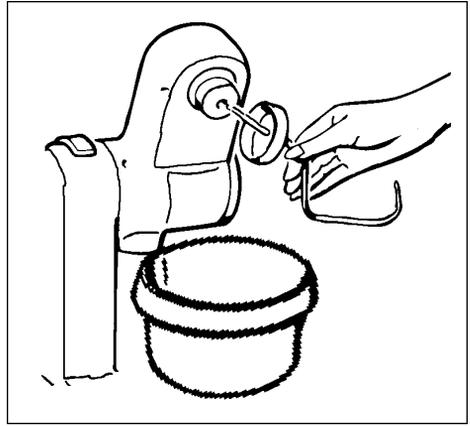
**Figure 5 - Swivel arm and release button**

**Figure 6 - Mixing bowl and insert slot**



**Figure 6**

**Figure 7 - Insertion of mixing attachments into drive mechanism "a"**

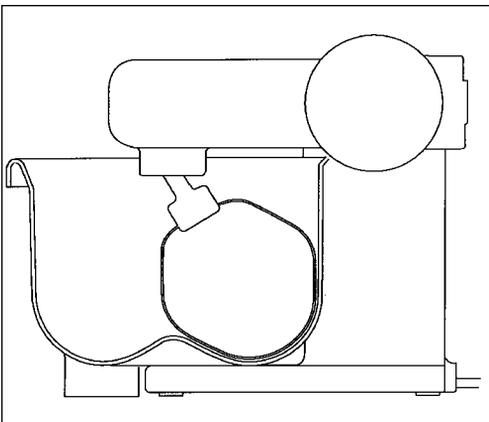


**Figure 7**

## **PLANETARY MIXING**

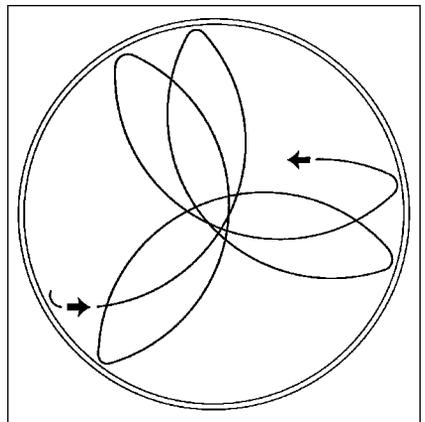
The following pictures represent the planetary motion of the beater, whisk, or dough hook for thorough mixing.

**Figure 8 & 9 - Planetary motion**



**Figure 8**

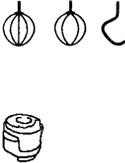
The stand mixer mixes ingredients together as the beater rotates inside the bowl.



**Figure 9**

Motion of the mixing attachments projected onto the base of the mixing bowl.

The swivel arm can be moved into 5 positions by pressing the release button. Positions 1, 2 and 3 are used with the mixing attachments. Positions 3, 4 and 5 are specially designed to be used with accessories available for purchase separately at your retailer or by contacting the Toastmaster consumer relations department at 1-800-947-3744. Refer to stand mixer recipe book for attachments that may be used to prepare recipes.

POSITION	ATTACHMENTS/ ACCESSORIES	USE
1 		Addition of large quantities for mixing.
2 		Insertion and removal of whisk, beater, dough hook and mixing bowl.
3 		<p>Work position for whisk, beater or dough hook using drive mechanism "a."</p> <p>This position is also for the Ice Cream Maker Accessory.*</p>
4 		Specially designed for the Juicer Accessory*, using drive mechanism "b."
5   		<p>Specially designed using drive mechanism "c" for the Food Processor and Blender Accessories.*</p> <p>Use the same position and drive mechanism "a" for the Meat Grinder Accessory.*</p>

MIXING GUIDE	
SPEED	MIXING PROCEDURE
1 STIR FOLD	Use when stirring liquid ingredients or when a gentle action is needed to moisten dry ingredients. Use when folding two portions of a recipe together, like a beaten egg white into a batter.
2 MIX	Use when mixing dry ingredients and liquid ingredients together alternately in a recipe. Use when preparing any of the ready-prepared or packaged instant puddings. Use when recipe calls for kneading until the dough is smooth and elastic.
3 BLEND BEAT CREAM	Use when preparing packaged cake mixes and directions calling for medium speed. Use when recipe calls for beating to develop a smooth batter. Use when creaming sugar and butter together.
4 WHIP	Use when preparing a frosting from a recipe or a package. Use to whip whipping cream or potatoes. Use when beating egg whites.

USE OF ATTACHMENTS		
	Whisk	whipping cream, egg whites, egg yolks, sauce, souffle, mousse, meringue, salad dressing
	Beater	blending, beating mixes
	Dough Hook	bread dough, pie crust and pasta dough and blending large amounts of heavy ingredients together

### Park Setting Operation or “Parking”

The park setting  or “parking” aligns the drive mechanism into position so that the mixing attachments may be raised out of the bowl and the bowl may be removed from the mixer base. It is ONLY in this parked position that the swivel arm should be moved and the attachment (beater, whisk or dough hook) removed. DO NOT attempt to remove any attachment when the mixer is not parked. To park the unit, simply turn the speed control dial to the  park position, (see figure 3) and hold until the drive mechanism and the attachment have moved to the park position. The stand mixer will automatically turn off and the dial will return to the Off position when released.

## USING YOUR HEAVY DUTY STAND MIXER

1. Place mixer on a large secure surface and turn to Off position. Make sure the counter is clean so the rubber feet can grip the countertop. Unwind cord and plug into 120V ~ 60 Hz outlet. A safety protective cap is provided to place over drive mechanism "c".
2. Hold the speed control dial in the  park setting, (see figure 3). For further details, refer to "Park Setting Operation."
3. Press the release button and move the swivel arm to position 2, (see figure 5). Insert the small rim on the base of the bowl into the slots on the mixer base, (see figure 6). Insert the whisk, beater or dough hook until it locks into place, (see figure 7).
4. Add the ingredients to the mixing bowl according to recipe or package directions. Press the release button and move the swivel arm to the work position 3, this will lock the bowl into place.

NOTE: It may be necessary to rotate the pastry deflector on the dough hook until it fits over the drive mechanism.

5. Slide the splatter guard securely in place. The splatter guard prevents splattering at the start of the mixing and kneading process.
6. To turn on the stand mixer, move the speed control to the desired speed.

NOTE: To add ingredients you may either remove the splatter guard or pour through the splatter guard opening. We recommend turning the stand mixer off when removing the splatter guard.

7. Turn mixer off, remove splatter guard and scrape bowl as necessary during mixing process.
8. When finished mixing, turn the dial to the Off position.
9. Before removing the mixing attachment, the drive mechanism must be placed in the park position. See "Park Setting Operation" for details. DO NOT attempt to remove an attachment when the drive mechanism has not been parked. The attachment will not be in a position that allows you to lift the swivel arm out of the bowl.
10. Unplug from outlet and remove splatter guard. Press the release button and raise the swivel arm to position 2 until it locks into place.
11. Remove the whisk, beater, or dough hook and then the mixing bowl. Refer to cleaning instructions.

## CLEANING

1. Unplug the stand mixer and wrap the cord around the cord storage.
2. The mixing bowl, splatter guard, whisk, beater and dough hook may be washed in the dishwasher. Make sure the mixing bowl is not bent between the dishwasher racks or it may warp.
3. Wipe the stand mixer with a damp cloth. Do not use any abrasive cleaning materials. Never immerse it or clean it under running water.

## SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the United States and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be

returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt along with a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

<b>SPECIFICATIONS</b>	
Power Supply	120V ~ 60 Hz
Power Consumption	450 Watts
Weight	17 Pounds

### **ONE YEAR LIMITED WARRANTY**

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

### **KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.**

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_

### **Toastmaster Inc.**

National Service Center  
708 South Missouri St.  
Macon, MO 63552

In USA and Canada call:

Consumer Service 1-800-947-3744

Consumer Parts 1-800-947-3745

Hours: 8:00 a.m. - 4:30 p.m. CST

Aux E.-U. et au Canada, veuillez appeler

Service consommateur : 1-800-947-3744

Pièces détachées consommateur : 1-800-947-3745

Heures ouvrables : 8 h - 16 h 30 Heure Centrale

En México - 52-5-397-2848

Horario: 8:00 a.m. hasta 4:30 p.m., hora del Centro

Toastmaster de México, SA de CV

Cerrada de Recursos

Hidráulicos Numero 6

La Loma Industrial

Tlalnepanitla de Baz, C.P. 54060

Estado de México

### **CONTACT US/APPELZ**



**1-800-947-3744**



**www.toastmaster.com**



**consumer\_relations@toastmaster.com**

PART NO. 32721P01

## **FOR SPANISH SECTION ONLY**

### **ESEPECIFICACIONES TECNICAS**

Potencia Nominal (Watts)

510 W

Tension de Alimentación o Tensión Nominal (Volts)

127 V ~

Frecuencia de Operacion o Frecuencia Nominal (Hertz)

60 Hz