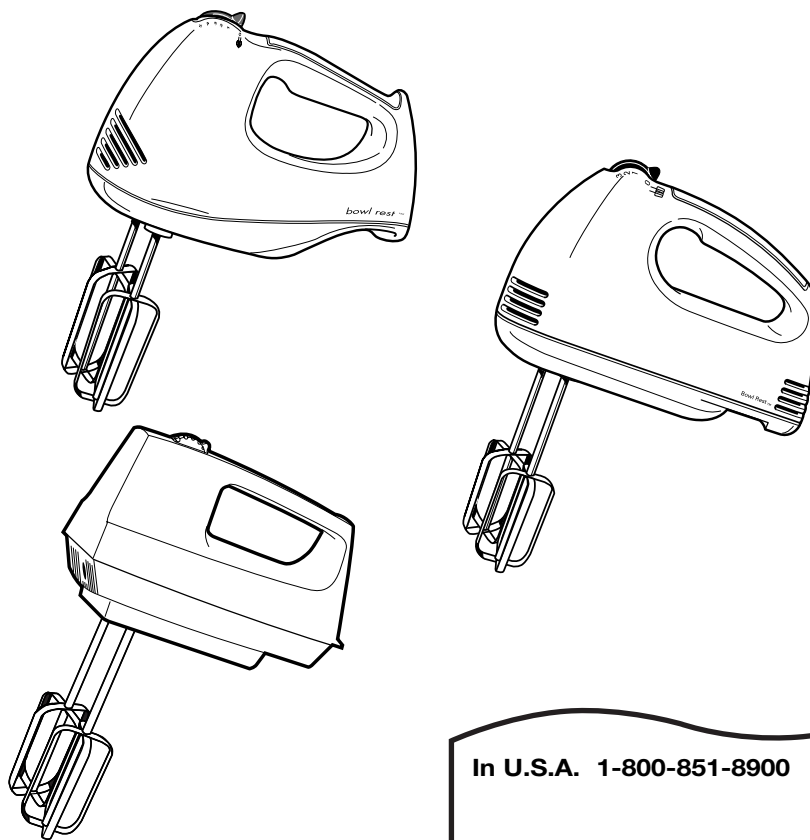


Hand Mixer



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

840074700

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 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 an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit,

contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

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

BEFORE FIRST USE: Wash the beaters in hot, soapy water. Rinse and dry.

English

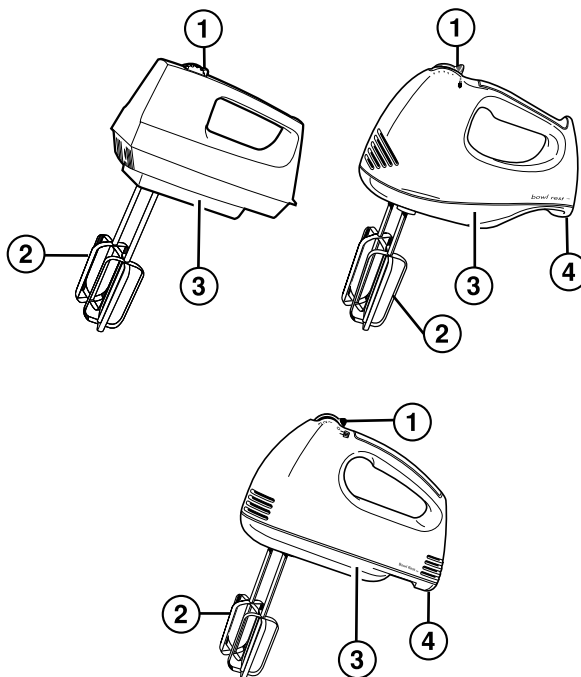
1. Speed Control
(ON/OFF) and Eject

2. Beaters

3. Mixer Body

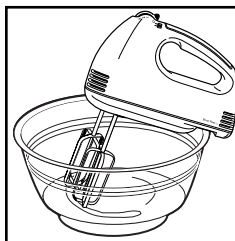
4. Bowl Rest™*

* Optional Feature –
on selected models



Bowl Rest™

CAUTION: Never use Bowl Rest when mixer is on or with small (1½ quart) mixing bowls or plastic mixing bowls. This feature can be used on most large mixing bowls. TURN MIXER OFF, then set mixer on edge of bowl while adding ingredients or checking recipe.



Mixing Guide

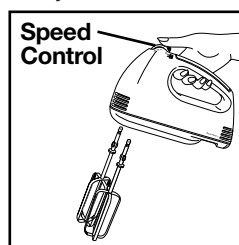
These are suggestions for selecting speeds. Begin on 1 and increase as needed.

3 SPEED	5 SPEED	FUNCTION
0	0	OFF and/or Eject
1	1	LOW: folding/mixing dry ingredients, muffins, quick breads
	2	To cream butter and sugar, and most cookie dough
2	3	MEDIUM: most packaged cake mixes
	4	Frosting and mashed potatoes
3	5	HIGH: beating egg whites and whipping cream

Using Your Mixer

1. Make sure mixer is unplugged and speed control is set to OFF. Insert beaters. Then plug mixer into electrical outlet. Place beaters into bowl.
2. Move the speed control to desired speed, starting at 1 and increasing to a higher speed if necessary.
3. When finished mixing, move the speed control to 0 (OFF) and unplug mixer.

4. To eject beaters, with speed control set at 0 (OFF) push straight down on the speed control.



Mixing Tips

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

- Use a large mixing bowl 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.

Cleaning Your Mixer

1. Always unplug mixer from electrical outlet and eject the attachments before cleaning.
 2. Wash attachments in hot, soapy water; rinse and dry.
 3. Wipe the mixer body and cord with a clean, damp cloth.
- NOTE:** Do not use abrasive cleaners or scouring pads. To reduce the risk of electrical shock, do not immerse the mixer body in water at any time.

Recipes Check our Web site for more recipes.

Triple Chocolate Cookies

¼ cup flour	2 eggs
¼ cup unsweetened baking cocoa	8 ounces semisweet baking chocolate, melted and cooled
¼ teaspoon baking powder	1 cup milk chocolate chips
⅛ teaspoon salt	1 cup chopped walnuts
6 tablespoons butter, room temperature	
7 tablespoons sugar	

Combine flour, cocoa, baking powder, and salt in a medium bowl. Set aside. With mixer, beat together butter, sugar and eggs at MEDIUM speed until smooth. Add melted chocolate and continue mixing on MEDIUM speed until blended. Reduce speed to LOW and add dry ingredients. Add chocolate chips and walnuts; mix well. Drop by tablespoons onto cookie sheets, one inch apart. Bake at 350°F 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 cookies.**

Ginger Cookie Bars

¾ cup vegetable shortening	2 teaspoons baking soda
1 cup sugar	1 teaspoon ground cinnamon
¼ cup molasses	½ teaspoon ground cloves
1 egg	½ teaspoon ground ginger
½ teaspoon vanilla	½ teaspoon salt
2 cups flour	

In a mixing bowl, combine shortening, sugar, molasses, egg, and vanilla. Beat on MEDIUM speed until smooth. Add flour, baking soda, cinnamon, cloves, ginger, and salt. Mix on LOW speed until blended. Spread in an ungreased 15x10x1-inch baking pan. Bake at 375°F for 12 minutes or until lightly browned. Do not over-bake. Cool on a wire rack before cutting. **Makes about 4 dozen bars.**

Creamy Peanut Butter Pie

1 cup butter	12-ounce container frozen whipped
1 cup packed brown sugar	topping, thawed
1 cup peanut butter	9-inch graham cracker crust

In a medium saucepan, combine butter and brown sugar. Cook over medium heat until butter is melted and mixture is smooth; stir frequently. Refrigerate 10 minutes. In large bowl, beat peanut butter and brown sugar mixture at LOW speed until blended. Increase speed and beat 1 minute at HIGH speed. Reduce speed to LOW and add whipped topping; beat one additional minute. Pour into graham crust and refrigerate for several hours before serving. **Makes 8 servings.**

Orange Pineapple Cake

18¼-ounce box yellow cake mix	15¼-ounce can crushed pineapple,
4 eggs	undrained
11-ounce can mandarin oranges,	1-ounce box vanilla sugar-free instant
undrained	pudding
½ cup vegetable oil	12-ounce container frozen light
	whipped topping, thawed

In a large bowl, combine cake mix, eggs, oranges, and oil at LOW speed until blended then at MEDIUM speed for 3 minutes. Divide batter into two greased and floured 9-inch round cake pans. Bake 45 minutes at 325°F. Let cake cool on wire racks. To make icing, in a medium bowl, beat pineapple, pudding, and whipped topping mix at LOW speed for 3 minutes. Ice cooled cake. Store cake in the refrigerator. **Makes 12 servings.**

(Tip: Cake flavor is enhanced if left overnight in refrigerator.)

Pound Cake

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

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

Mashed Potatoes

1½ pounds all purpose white potatoes ¼ teaspoon salt
5-ounce can evaporated fat-free milk ¼ teaspoon pepper
1 tablespoon butter or margarine,
room temperature

Wash potatoes and peel if desired. Cut into pieces the size of golf balls. Place in saucepan and cover with water. Bring to a boil and let cook 15 to 20 minutes or until fork tender. Drain. Heat the evaporated milk. In a mixing bowl, place potatoes, heated milk, butter, salt and pepper. Mix on LOW speed until smooth. Serve immediately. **Makes 4 servings.**

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, blades, and/or agitators. 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 ANY AND ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY HEREUNDER IS EXPRESSLY LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT OR AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID THEREFOR, AND ALL CLAIMS FOR SPECIAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. 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 and series numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900
In Canada 1-800-267-2826
In Mexico 01-800-71-16-100

Web site address: www.hamiltonbeach.com or
www.proctorsilex.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.

263 Yadkin Road
Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0