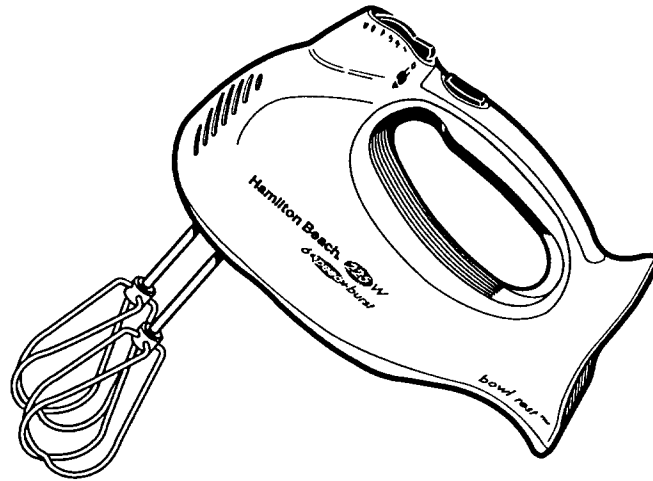


Hamilton Beach.

Hand Mixer



4 1/4 x 5 1/2"
12 PAGES
ENGLISH
BLACK INK
NO BLEEDS
MAP

840058800

Customer Service Number

In USA: 1-800-851-8900
Web Site Address: www.hamiltonbeach.com
Keep these numbers for future reference!

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 electric shock, do not put mixer body, cord, or plug 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 the risk of injury to persons, and/or damage to the mixer.
6. Remove beaters or other attachments from mixer before cleaning.
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.

SAVE THESE INSTRUCTIONS

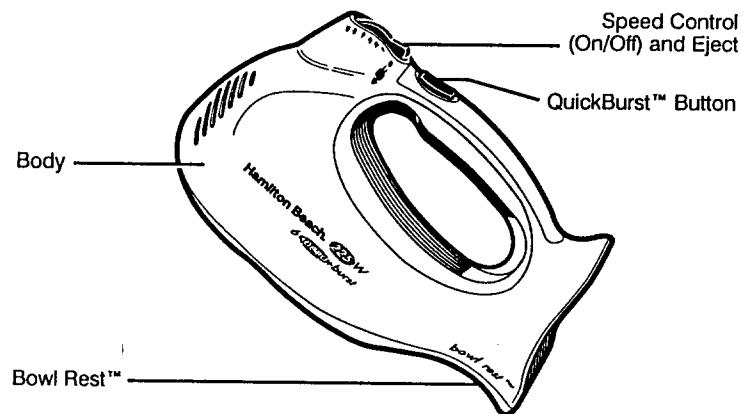
CONSUMER SAFETY INFORMATION

This appliance 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. 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.

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

KNOW YOUR MIXER



USING YOUR MIXER

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

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

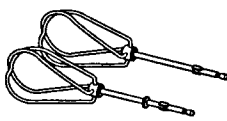
This mixer offers 3 different attachments.

The **wire beaters**, which have no center post, are designed for quick mixing and easy cleaning.

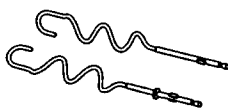
The **dough hooks** can perfectly knead a one loaf bread recipe. Always use dough hooks on speed 4, 5 or 6.

The **single whisk** is perfect for whipping cream. The whisk may be inserted into either opening.

Attachments



Wire Beaters



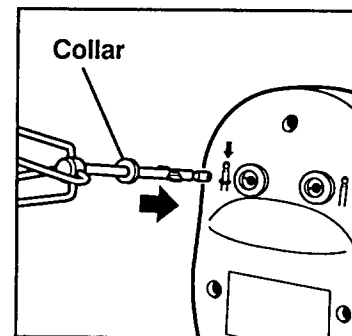
Dough Hooks



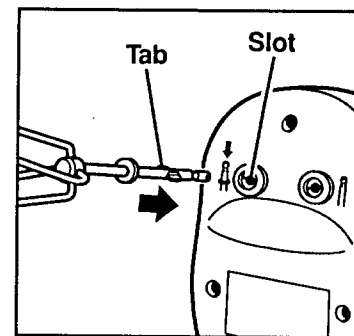
Whisk

HOW TO INSERT BEATERS OR DOUGH HOOKS

Insert the beater or the dough hook with the collar into the opening indicated by the illustration on the mixer.



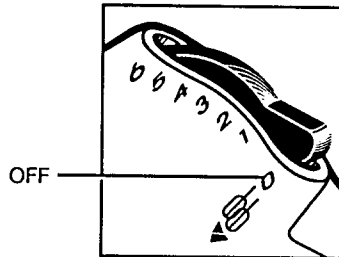
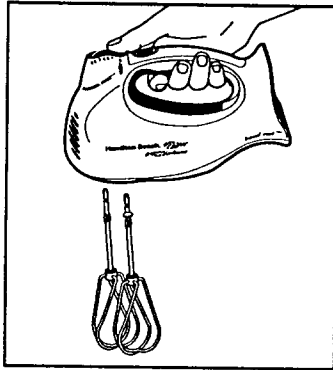
Align tabs on the beater or dough hook with the slots in the opening. Push until it clicks into place. Repeat with other beater or dough hook.



NOTE: The single whisk may be inserted into either opening.

HOW TO MIX

1. Make sure mixer is unplugged and speed control is set on OFF or 0.
2. Insert attachments.
3. Plug mixer into electrical outlet. Place beaters or other attachments into bowl.
4. Move the speed control to the desired speed.
5. When you are finished using the mixer, move speed control to OFF and unplug mixer.
6. To eject beaters push down speed control as indicated in mixer illustration.



To eject the beaters, turn speed control to OFF. Using thumb, press down the speed control.

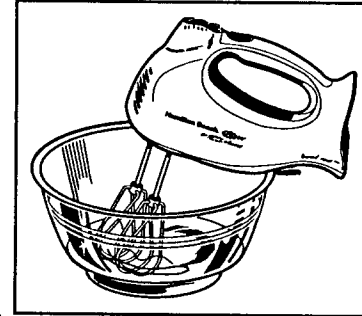
QuickBurst™ Button

Using QuickBurst will increase the mixer speed. Press and hold down the button for additional power at any speed. Do not use more than 2 minutes at a time or motor may overheat.

OPTIONAL FEATURES ON SELECTED MODELS

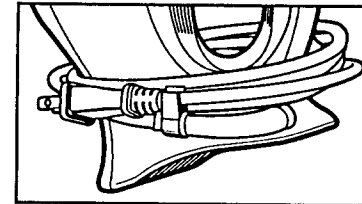
Bowl Rest™

CAUTION: Never use Bowl Rest when mixer is on. Do not use Bowl Rest on 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.



Cord Wrap and Clip

When finished using the mixer, clean as instructed. Then wrap cord around mixer body as illustrated and secure cord in clip.



HOW TO CLEAN

1. Always unplug mixer from electrical outlet and eject the attachments before cleaning.
2. Wash attachments in hot, soapy water; rinse and dry. Attachments may also be washed in the dishwasher.
3. Wipe the mixer body and cord with a clean, damp cloth. 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.

MIXING GUIDE

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

FOOD	ATTACHMENT	SPEED
Cakes, mixes and from scratch	Wire beaters	3
Cookie dough	Wire beaters	3 or 4
Mashed potatoes	Wire beaters	3 or 4
Frosting	Wire beaters	3 or 4
Egg whites, for meringues, etc.	Whisk	5 or 6
Whipped cream	Whisk	5 or 6
Instant pudding	Whisk	1
Bread	Dough hooks	4, 5 or 6

MIXING TIPS

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

- Use wire beaters and 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.

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- 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.
- If mixer seems to struggle, increase speed.

RECIPES

Lemon Chess Squares

18 ounce pkg. yellow cake mix
 1 egg
 ½ cup butter or margarine, melted
 8 ounce pkg. cream cheese, room temperature
 1 pound box confectioner's sugar
 2 eggs
 ¼ teaspoon lemon extract
 ½ teaspoon vanilla extract

In a large mixing bowl combine dry cake mix, 1 egg and butter. Using wire beaters mix until combined on speed 1. Pat into ungreased 9 x 13-inch pan. With same mixing bowl and same beaters (not necessary to wash) beat cream cheese and sugar until smooth on speed 2. Add eggs and extract and beat until well blended on speed 3. Pour cream cheese mixture over top of cake in pan. Bake at 350 degrees for 45 to 50 minutes. Let cool then cut into bars. Yield: About 36 bars.

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Fluffy White Frosting

Not as sweet as traditional butter cream frosting.

- ¾ cup vegetable shortening
- 1 pound box confectioner's sugar
- 1 teaspoon salt
- 5 to 6 tablespoons milk
- 2 teaspoons vanilla extract

Using wire beaters, beat ingredients for 3 to 5 minutes on speed 4. Makes enough to frost two 9 inch round layers.

Shortbread Toffee Crisps

- 1 cup butter (no substitutes), softened
- 1 cup sugar
- 1 cup confectioner's sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon almond extract
- 4½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 package (10 ounces) English toffee bits

Place butter and sugars in a mixing bowl. Using wire beaters, cream butter and sugars on speed 3 until fluffy. Add oil, eggs and extract; mix well. Combine flour, baking powder and salt. Gradually add to creamed mixture beating until well mixed. Add toffee bits and beat until just mixed. Drop by teaspoonfuls onto an ungreased baking sheet. Bake at 350 degrees for 12 to 14 minutes or until lightly browned. Yield: about 8 dozen.

Easy Pound Cake

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs, unbeaten
- 1 teaspoon vanilla
- 3 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup milk

Place butter and sugar in a large mixing bowl. Using wire beaters, cream butter and sugar on speed 3, until fluffy. Add eggs, one at a time, beating approximately 1 minute after each addition. Add vanilla and beat for about 2 minutes. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Beat 3 minutes at speed 3. Place in a greased and floured tube pan and bake at 325 degrees for approximately 1 hour and 15 minutes, or until toothpick comes out clean. Cool completely before serving.

Fluffy Mashed Potatoes

- 6 medium potatoes
- ¼ cup butter or margarine
- ¼ teaspoon pepper
- 1 teaspoon salt
- ⅓ to ½ cup hot milk

Peel and cut potatoes into 1-inch cubes. In a large saucepan, bring water to boil. Use enough water to cover potatoes. Cook in boiling water until fork-tender. Drain. Dump potatoes into a large mixing bowl. Add butter, pepper, and salt. Using wire beaters, beat on speed 3 for 1 minute. Continue beating and slowly add the hot milk. Beat until smooth. Makes 6 servings.

NEED MORE HELP OR INFORMATION?

Call our toll-free customer service numbers listed below. Please note the model, series, and type numbers of the hand mixer (these are found on the bottom of the mixer), or have the 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 and serial numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBER

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

Web site address: www.hamiltonbeach.com

KEEP THIS NUMBER 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

840058800

Web site address: www.hamiltonbeach.com

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