

WEST BEND®

ELECTRONIC STAND MIXER

Register this and other West Bend® products through our website: www.westbend.com



Care and Use Instructions

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL.

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty information.

For your personal reference, attach dated sales receipt for warranty proof or purchase and complete the following information:

Date Purchased or received as a gift: _____

Where purchased and price if known: _____

L5482

IMPORTANT SAFEGUARDS

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

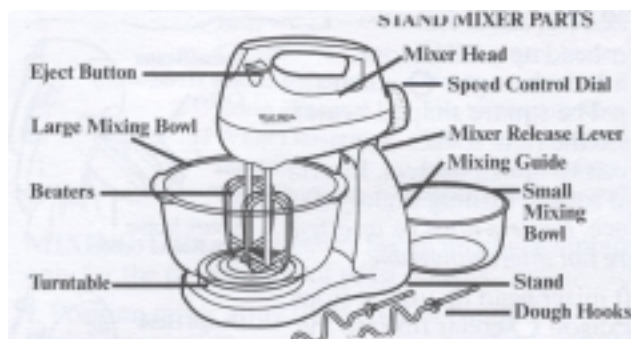
- Read all instructions before using.
- To protect against electrical shock do not put mixer, its cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- Unplug from outlet when 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 prevent injury to persons, and/or damage to the mixer.
- Remove beaters from mixer before washing.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions, or has been damaged in any manner.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not place on, or near a hot gas or electric burner or in a heated oven.
- Do not use outdoors.
- Do not let cord hang over the edge of table, counter, or surface area, or touch hot surfaces, including the stove.
- Do not use appliance for other than intended use.
- Do not leave appliance unattended while it is operating.

SAVE THESE INSTRUCTIONS

Your stand Mixer needs no special care other than cleaning. If servicing becomes necessary, return your mixer to The West Bend Company. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. For household use only.

Electric Cord Statement

CAUTION: Your Stand Mixer has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this appliance without close adult supervision. If you must use a longer cord set or an extension cord when using the stand mixer, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the amperage of the Stand Mixer (amperage is marked on underside of mixer).



Important Safety Instructions

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will 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. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

SPECIAL NOTE: When first using your mixer, you may note an off odor from the motor. This is normal and will dissipate as the motor is broken in.

• **Clean Before Using**

Before using your mixer the first time, wash the bowls, beaters and the dough hooks in hot soapy water with a dishcloth, rinse and dry. These parts may also be washed in an automatic dishwasher.

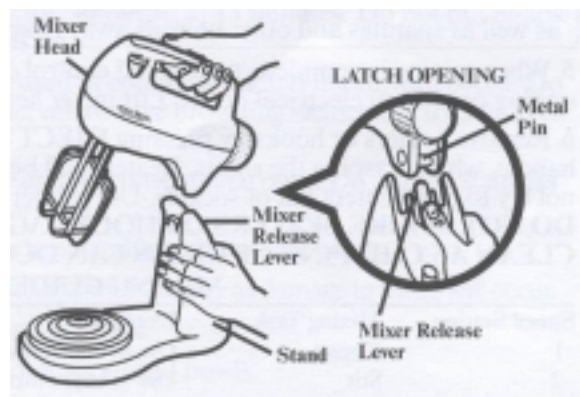
Wipe mixer head, stand and turntable with a damp cloth and dry.

CAUTION: To prevent personal injury or electric shock, do not immerse mixer, its cord or plug in water or other liquid.

Your mixer is now ready to use.

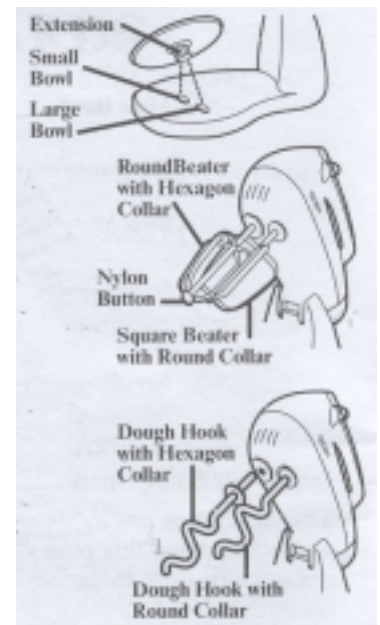
• **To Assemble Mixer** - Your mixer requires some assembly before using. Do not plug into electrical outlet until after mixer is assembled.

1. To attach mixer to stand, press and hold down mixer release lever at top of stand. Then position mixer head on stand so metal pin on underside of mixer fits into groove below release lever. When engaged, release the lever. Make sure mixer is securely attached to stand before using. **MIXER SHOULD NOT BE USED AS A HAND MIXER. IT MUST ALWAYS BE USED ON THE STAND.**



2. Place turntable onto platform of stand, aligning extension on underside into correct opening for size bowl being used, Small or Large. Lip on underside of bowl will fit into groove on turntable

3. To insert beaters, lift mixer head up until it stops. The round shaped beater with the Hexagon ◻ collar fits into the left socket of mixer. The square shaped beater, with round ● collar, fits into the right socket. See symbols on underside of mixer to match beaters. Insert beaters by pushing shaft into socket, turning slightly if needed until they lock in place. *Beaters must be inserted into correct socket as they are not interchangeable.*



4. To insert dough hooks, lift mixer head up until it stops. The dough hook with the ◻ Hexagon collar fits into the left socket and the dough hook with the round ● collar fits into the right socket. See symbols on underside of mixer to match hooks. Turn hooks slightly if needed until they lock in place. *Dough hooks must be inserted into correct socket as they are not interchangeable.*

• **To Use Mixer**

1. Make sure speed control dial is set at OFF position and mixer is securely attached to the stand before using. **MIXER SHOULD NOT BE USED AS A HAND MIXER. USE ONLY ON STAND. DO NOT USE MIXER UNATTENDED.**

2. Position turntable according to size bowl being used. Position bowl onto turntable.

3. Insert beaters or dough hooks into correct sockets.

4. Add ingredients to bowl as recipe directs. Plug cord into a 120 volt AC electrical outlet **ONLY**. Turn speed control dial clockwise to start mixing. Always begin mixing at a lower speed setting to prevent spattering. Then increase to desired speed for mixing task. Speed setting can be adjusted during operation by turning dial forward and back. Use mixing guide as reference, aligning speed setting with indicator dot, at or between numbered settings. If you need to scrape the bowl during use, always turn mixer off, then continue mixing.

CAUTION: To prevent personal injury or damage to mixer, avoid contact with beaters and dough hooks during operation. Keep hands, hair, clothing as well as spatulas and other utensils away from beaters and dough hooks.

5. When mixing is complete, turn speed control dial to **OFF** position and unplug cord from electrical outlet. Lift mixer head up until it stops.
6. Remove beaters or hooks by pressing **EJECT** button, located by mixer handle, while grasping the shafts. Beaters will be released automatically. Do not try to pull beaters out of sockets. Use rubber spatula to clean off beaters.

MIXING GUIDE

Speed Setting	Mixing Task	Example
1	Knead	Use to knead dough
2	Stir	Use to begin mixing
3	Fold	Use to gently blend ingredients
4	Blend	Use to blend two or more ingredients
5	Mix	Use to mix ingredients to form a smooth batter
6	Beat	Use to mix prepackaged cake mixes
7	Cream	Use to cream butter or shortening and sugar
8	Mash Potatoes	Use to mash cooked potatoes
9	Whip Cream	Use to prepare whipped cream
10	Whip Desserts	Use to prepare fluffy desserts
11	Frosting	Use to prepare frostings
12	Egg Whites	Use to whip egg whites

MIXING TIPS: Use beaters for all mixing/whipping tasks. Use dough hooks only for the preparation of yeast dough's.

1. Position mixer away from edge of countertop as mixer may move slightly during use.
2. Maximum capacity of the Large mixing bowl is 4 quarts; the Small mixing bowl 1-1/2 quarts. Do not fill bowls more than half full with ingredients.
3. Do not exceed using 4 cups of flour in a recipe.
4. When preparing recipes, use the mixing guide to help select correct mixing speed. If recipes recommend using a Low, Medium or High speed, use speeds 1-3 for Low, speeds 5-7 for Medium and speeds 10-12 for High.
5. Add ingredients to bowl as recommended in recipe for best results.
6. Begin mixing at lowest speed, then increase to higher speed to prevent spattering.
7. Mix for time recommended in recipe. Avoid overmixing.
8. Turn mixer off and use a rubber spatula to scrape side of bowl as needed. Do not scrape bowl while mixer is running.
9. Should an object, such as a spoon or spatula, fall into the bowl while mixing, immediately turn mixer off. Unplug. Then remove object.

10. When beating eggs whites, be sure beaters and bowl are completely clean and dry. A small amount of fat on beaters or bowl will affect whipping performance.
11. When making bread dough, add 1 cup of dry ingredients to liquid ingredients. Mix at speed 3 to combine. Reduce to speed 1 and add remaining ingredients. If bowl is turning too fast, decrease speed – between 1 and off. Knead until dough becomes smooth and elastic, about 10 to 15 minutes. Do not put hands near dough hooks when mixer is on.
12. Stainless steel bowls may be used in conventional oven. Do not use stainless steel mixing bowls in microwave oven.
13. Always use dry oven mitts when handling hot mixing bowls.
14. Do not attempt to use a dough hook with a beater as damage to mixer will occur.
15. Do not leave mixer unattended during use.

• **Beater-Drive Rotation Adjustment**

The adjustment for proper beater-drive rotation of the bowl is preset at the factory. On occasion, a slight adjustment may be needed if the bowl fails to rotate freely during use.

When properly adjusted, the plastic button on the bottom of the round shaped beater should just rest on the bottom of the bowl with the mixer head lowered.

If an adjustment is necessary, unplug mixer from electrical outlet. Tilt mixer head up until it stops. With fingers, loosen top locking nut. Using Phillips screwdriver turn adjustment screw clockwise to lower mixer head, or counterclockwise to raise the mixer head. When properly adjusted, retighten locking nut with fingers. See Diagram.



SPECIAL NOTE: This adjustment is only necessary for the mixing beaters and does not apply to the dough hooks, as they should not touch bottom of bowl during use.

• **Cleaning Mixer**

CAUTION: To prevent personal injury or electric shock, do not immerse mixer, its cord or plug in water or other liquid.

1. Turn mixer OFF and unplug cord from electrical outlet before cleaning.
2. With beaters or hooks removed, wipe mixer, stand and turntable with a damp cloth and dry. To remove mixer head for cleaning, tilt mixer head up to a 45° angle and press mixer release lever.
3. Wash beaters, hooks and bowls in hot soapy water with a soft cloth, rinse and dry. Beaters, hooks and bowls may also be cleaned in an automatic dishwasher.

Do not use any abrasive scouring pads or cleansers on bowls; beaters or hooks as scratching can occur. Also, do not allow beaters or hooks to soak in water for extended periods of time (several hours or overnight) to prevent damage to metal finish.

• **Storing Mixer**

For compact storage, position turntable for Small bowl. Nest bowls on turntable with beaters and hooks inside Small bowl. Lower mixer head. Secure cord with tie fastener.

• **Replacement Parts**

Replacement parts, such as beaters, dough hooks, bowls may be ordered on line at www.westbend.com or obtained directly from the company’s Customer Service Department. Write or call:

The West Bend Company
Attn: Customer Service
P.O. Box 2780
West Bend, WI 53095-2780
(262) 334-6949

Be sure to include the model number of your mixer. A description of the part you want and the quantity. Along with this information please include your name, mailing address and your Visa, MasterCard, Discover credit card number for the billing of the part(s) to you. A shipping and handling fee will be added to your total charge plus your area tax for the following residents; Wisconsin, Illinois, Georgia. Or to send a check or money order call 262- 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Stand Mixer for 90 days from the date of purchase. Any failed part of the Stand Mixer will be replaced without charge.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. This warranty does not cover damage to the Stand Mixer caused by misuse, abuse, accidents or alterations to the Stand Mixer.

If you think the Stand Mixer has failed and is within it’s warranty period, please carefully package and return the Stand Mixer prepaid and insured with a description of the difficulty to:

The West Bend Company
Attn: Housewares Returned Goods
1100 Schmidt Road
West Bend, WI. 53090-1961
(262) 334-6949

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty covers.

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