nutrimill.com/artiste-mixer-resources/



A Mixer With Unlimited Possibilities®

Optional Mixer Attachments



ICE CREAM MAKER

LARGE SLICER-

SHREDDER



STAINLESS STEEL **DOUGH HOOK**



SPIRALIZER

The World's Greatest Grain Mills®





BAKER'S PACK

- Cookie Paddles
- Cake Paddles
- Bowl Scraper



Find all these and more Online or at your local retailer.

IMPORTANT SAFEGUARDS

- **DO NOT** put motor base or power cord in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- DO NOT operate mixer with a damaged cord or plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- **DO NOT** let cord or unit contact hot surfaces, including the stove.
- Avoid contacting moving parts. Keeps hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, or dough hook and/or other moving parts during operation to reduce risk of injury to persons, and /or damage to the appliance or its attachments.
- **DO NOT** leave mixer unattended while in use.
- **ONLY** operate the appliance with covers in place.
- DO NOT modify the plug in any way.

Warranty

NutriMill warrants the NutriMill Artiste to be free of manufacturing defects in materials and workmanship for 1 Year. Defective products will be repaired or replaced with a comparable model at our sole discretion upon receiving the defective product. L'Chef will not refund the purchase price or provide any other remedy. This warranty applies to the original noncommercial purchaser.

Warranty does not cover damage resulting from an accident, misuse, shipping, normal wear, commercial use, neglect, incidental or consequential damages, or damage caused by any foreign objects.

You must keep a dated sales receipt for warranty service.

File a claim Online at: nutrimill.com/warranty/

Or contact us at:

Email: service@lchef.com Phone: 1 (801) 383-1920



Get to Know your Mixer

Mixing Bowl

To attach the mixing bowl securely, ensure that it clicks & locks into place. Place the bowl on the mixer base and rotate counter—clockwise with slight downward pressure until it clicks.





Lid w/ Sliding Window

For safety, place the lid on the bowl before operating. This prevents food from splashing out of the bowl and protects from contact with moving parts.

For easy cleaning of the lid rotate the sliding lid clockwise until the notch lines up with the hole in the cover then lift straight up to separate the two pieces.





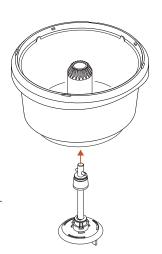


Drive Shaft

The drive shaft is removed from the bottom of the bowl by turning counter-clockwise on the tabs firmly and pulling.

To prevent corrosion or water damage, ensure that the drive shaft and bowl are completely dry before attaching to the mixer base.

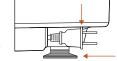




Power

The power cord can be stored inside the mixer base with the plug being locked into place as shown.

The motor has a safety switch to protect against overheating. If the motor is overloaded or overheated. the safety switch will stop the motor.



To reset the mixer follow these instructions:

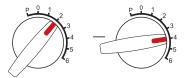
- 1. Unplug mixer
- 2. Turn knob to zero (0)
- 3. Wait 5 30 seconds
- 4. Plug in and turn on mixer

Right Tool Right Speed See reverse side for baker's pack.

Dough Hook



Speeds 2-4



The dough hook is very effective for kneading dough, even a small, one loaf batch.

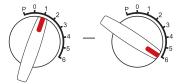
Caution: The Aritste mixer dough capacity is 6 lbs. View Power above.



Wire Whips



Speeds 1-6



For use with eggs, liquids, thin batters, and other light pourable mixtures.

BUTTER MUST BE SOFT/ROOM TEMPERATURE.

When adding nuts, chocolate chips, raisins etc., switch to the Dough Hook, or optional Cookie or Cake Paddles.



Metal Whip Drive



For use with the Wire Whips, Cake Paddles, Cookie Paddles, and Bowl Scraper.



Pulse



P is a spring action pulse position and provides full speed and power for the time it is held in position.