



NutriMill®

Artiste®

Bottom Drive Kitchen Mixer

[Quick Start Guide](#)



[Owner's Manual](#)



[Recipes](#)



Congratulations

When you purchase from us you expect the best money can buy, which is why here at NutriMill we pride ourselves on creating quality, state-of-the-art kitchen appliances that you can be proud to use in your home.

The Artiste mixer was designed with you in mind; to provide you with the ease of creating fresh baked goods, delicious and healthy meals, and other tasty treats. You'll be eating well, saving time on the prep work, and have the freedom to make just about any type of food in a simplified manner. The Artiste mixer is your answer to better health, more flavor, and nutrition in whatever you choose to prepare.

The Artiste mixer has a compact powerful bottom drive motor, easy-to-clean parts, and a variety of attachments to accommodate preparing a wide range of foods, perfect for large or small batches.

For video guides & other resources scan the QR code below or visit:

nutrimill.com/artiste-mixer-resources/



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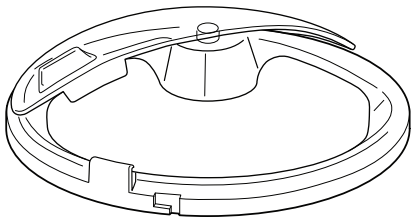
Important Safeguards

Please Read All of These Instructions Thoroughly

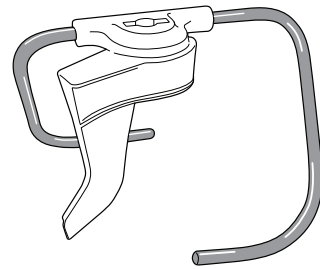
When using electrical appliances, basic safety precautions should always be followed including the following:

- To protect against risk of electrical shock **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 any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- **DO NOT** use outdoors.
- **DO NOT** let cord hang over edge of work surface.
- **DO NOT** let cord or unit contact hot surfaces, including the stove.
- **DO NOT** unplug from electrical outlet by pulling on the cord. To unplug, grasp the plug and pull.
- 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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. **DO NOT** modify the plug in any way.

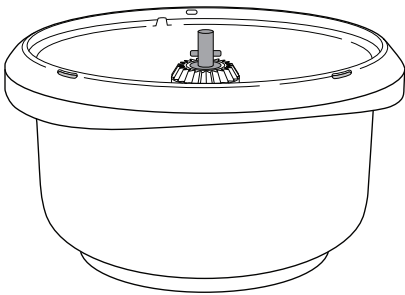
What's Included



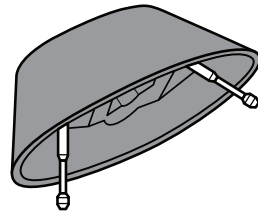
**Lid With Sliding
Splash Guard**



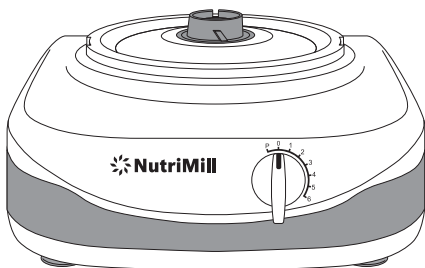
Dough Hook



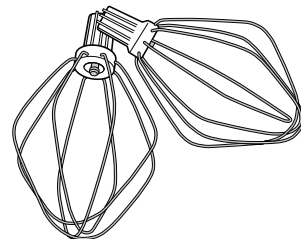
White Plastic Bowl



Metal Whip Drive



Mixer Base



Wire Whips

First Use & Cleaning

BEFORE USING FOR THE FIRST TIME

Carefully remove the mixer from its package and place it on the counter. As you remove the accessories from the package make sure all the standard parts are present.

Before using any of the attachments for the first time it is recommended that they be washed, rinsed well, and dried.

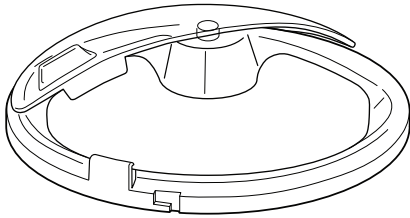
Cleaning & Care

- The **Whip Drive** should be **hand washed** in warm soapy water, rinsed and dried to maintain its luster.
- **Plastic Bowl & Driveshaft, Splash Ring & Lid, Wire Whips** and **Dough Hook** are **dishwasher safe**. (*Remove drive shaft from bowl when washing*).
- The mixer base should only be wiped with a damp cloth.
- **DO NOT IMMERSE THE MOTOR BASE.**

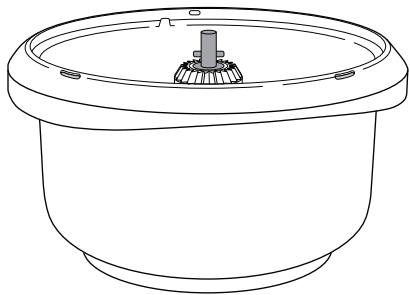
Drive Shaft

The bowl's center drive pole is removed from the bottom of the bowl by turning **counter-clockwise** on the tabs firmly and pulling. Make sure everything is dried well before putting the bowl back on the mixer base. This prevents corrosion or damage inside the machine.

Dishwasher Safe

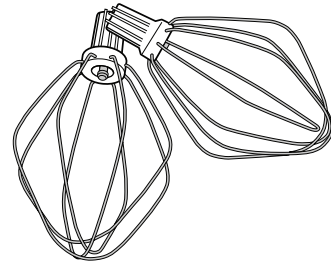


**Lid With Sliding
Splash Guard**



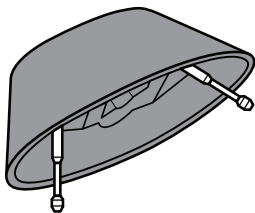
**White Plastic Bowl
& Drive Shaft**

(Remove Drive Shaft when
placing in dishwasher)

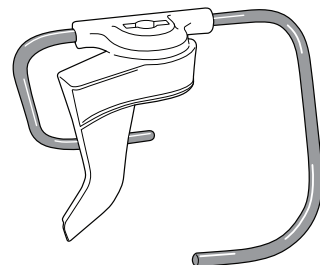


Wire Whips

Hand Wash Only



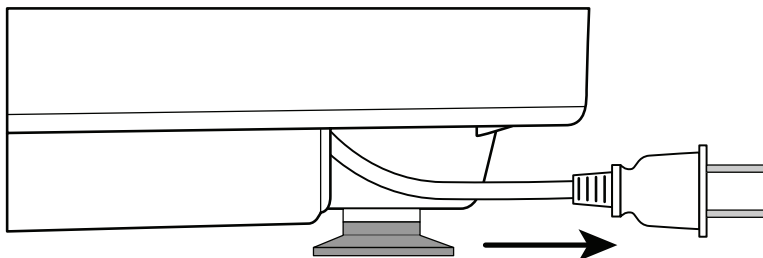
Metal Whip Drive



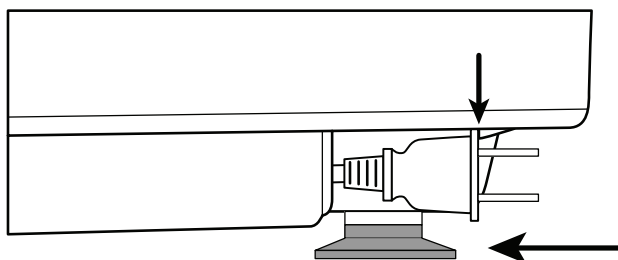
Dough Hook

Getting to Know Your Mixer

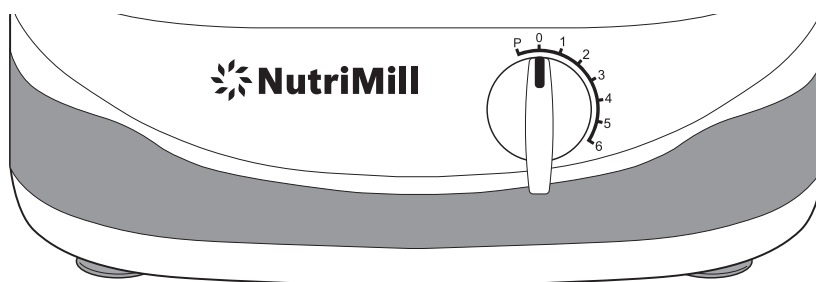
Place the mixer base on a clean, stable work surface.
Unwind or pull out the power cord and plug it in.



Push in to store cord, and latch plug behind small notch as shown below.

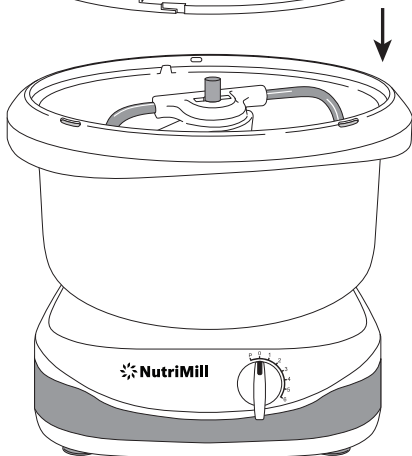
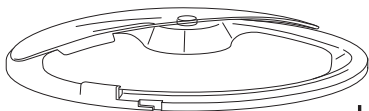
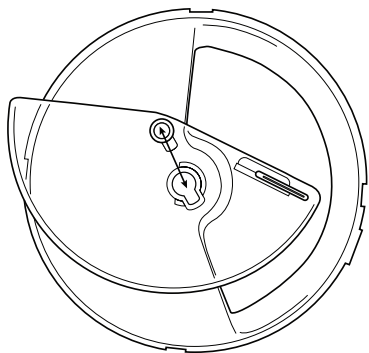


Familiarize yourself with the motor speed switch “0” is off. **The “P” position is pulse, this setting provides full power while it is held in position.** You can use this to quickly incorporate ingredients. There are six speeds giving you total control over your mixing.



The Artiste® motor has a safety cut-off switch to protect against overheating. If the motor is overloaded or overheated, the thermal switch will stop the motor. **To reset the mixer follow these instructions:**

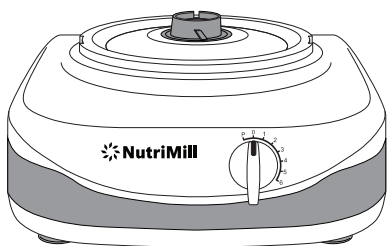
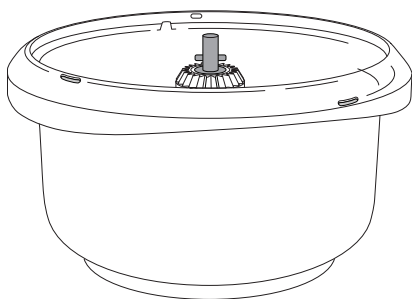
1. **Unplug**
2. **Turn knob to zero (0)**
3. **Wait 5 - 30 seconds**
4. **Turn on mixer**



BOWL COVER

For **safety**, place the bowl cover on the bowl when it is in operation. **This prevents accidental contact with moving parts** and helps prevent splashing at the beginning of mixing.

For easy cleaning of the lid rotate the sliding lid clockwise until the notch on the sliding lid lines up with the hole in the cover. Lift the sliding lid straight up to separate the two pieces. To re-connect align the center notch of the sliding lid with the hole in the cover and the sliding lid will drop easily into place.



MIXING BOWL

Caution: Do not overload the mixer. The bowl should **not** be completely full when making heavy or stiff dough. You can do a full bowl of light batter. You can also completely fill the bowl with foods when using other accessories, like the Slicer Shredder or the Spiralizer.

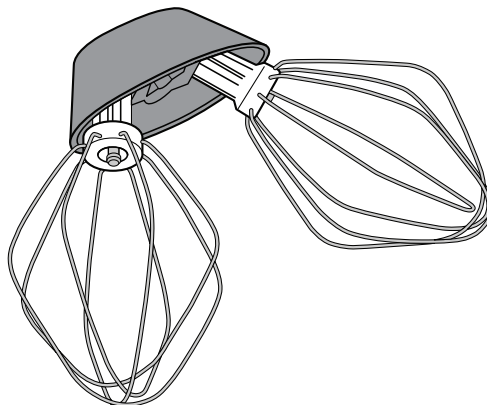
To attach the mixing bowl securely, ensure that it **locks** into place. Place the bowl on the mixer base and rotate **counter—clockwise** with slight downward pressure. You will hear and feel it click into place.

WIRE WHIPS

The wire whips are very efficient for mixing light foods, such as cream, egg whites, batters, and light doughs thin enough to pour.

Switch to the dough hook before adding flour to heavy doughs and when adding nuts, chocolate chips, or other hard items to your cookies.

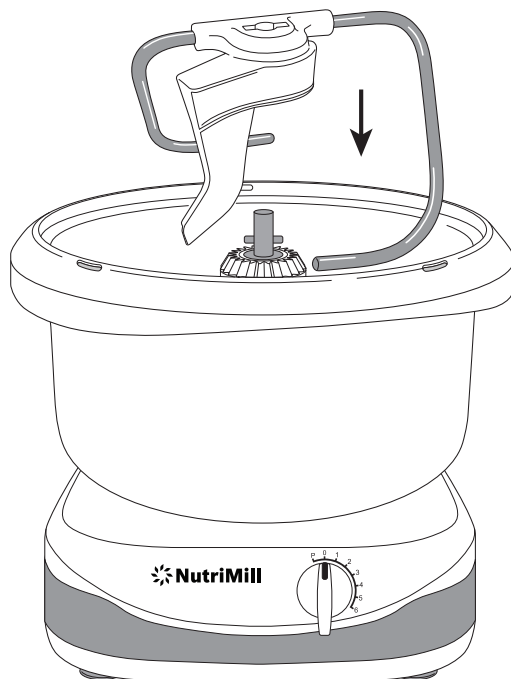
First attach the wire whips to the whip drive then place the assembly onto the center column until it is properly seated.



DOUGH HOOK

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

Place the dough hook onto the center column rotating it **clockwise** until it is properly seated.



Tool Speed Guide

<i>Tool/Food</i>	<i>Speed</i>	<i>Time</i>
Whisks		
Egg Whites (2)	6	2 min.
Whipping Cream (1 cup)	5-6	2 min.
Basic Cake Batter		
Combine all ingredients.....	3	1/2 min.
Recipe mix.....	4-5	2 min.

Whisks / Dough Hook

Cookie Dough

Cream soft butter.....	5	2 min.
Adding flour.....	2	1 min.

Switch to dough hook to combine nuts, chocolate chips, etc.

Dough Hook

Yeast Dough

Combine all wet ingredients.....	3	1/2 min.
Add flour in portions.....	2 or 3	5 min.

**Speed 1 should be used for initial stirring and combining.
BUTTER, OR OTHER FATS MUST BE SOFT/ROOM TEMPERATURE.**

Important Notice:

The Artiste® Mixer shares some similarities with the Bosch® Universal Plus Kitchen Machine. Purposely it was designed to have parts that interchange between the two mixers. The two mixers differ in power and capacity for some functions; particularly for kneading bread dough.

- **Maximum load for bread dough is 6 Lbs.**
*This differs from the Bosch® Mixer capacity.
- If your machine becomes overloaded, it may turn off automatically as a motor protection until the motor has sufficient time to cool.

Most other functions are similar to the Bosch® Mixer.

Baking Bread

INGREDIENTS

Use instant yeast or bread machine yeast. This may be added with dry ingredients and does not need to be dissolved in water (*if it is known to be fresh*). Store yeast in an airtight container and refrigerate or freeze to maintain freshness.

When a recipe calls for oil and honey, put oil in measuring cup first and then honey. This allows honey to slide out more easily.

KNEADING

Start counting kneading time as soon as you have added the last of the flour.

It is always best to stop kneading early, rather than to over knead.

Typical kneading time for bread is **5-8 minutes** using **Speed 2 or 3** depending on the batch size.

RISING

To test if dough has risen enough, press finger lightly and quickly into dough. If indentation springs back, let rise additional time. If indentation remains or comes back slowly, dough has risen enough.

If bread cracks on the sides, it may be that the dough has not risen long enough or too much dough has been put in the pan.

BAKING

Using a meat thermometer is extremely helpful in determining when bread is done. Bread is done when internal temperature is **190°F-200°F** and the top is golden brown.

When baking sweet bread or braided filled breads, it may be necessary to tent the top with foil the last **5-10 minutes** to avoid over browning.

Artiste Mixer Bread Steps

1. Add ingredients to the bowl in this order: liquids first, next $\frac{1}{2}$ the recommended flour, and other dry ingredients, (yeast on top). Pulse “**P**” switch a few times. Mix on **speed 2-3** until just combined. **Optional:** before continuing kneading let the dough rest **15-30 minutes**, until bubbly. (This will enhance the flavor and texture).
2. Gradually add more flour until dough pulls from sides and bottom of the bowl and forms a ball.
3. Knead dough **5-8 minutes**, until smooth and elastic, so a small piece can be gently stretched to form a translucent “window,” without tearing.
4. Remove dough from the bowl and place it on a lightly oiled surface (for whole wheat dough) or a lightly floured surface (for white dough). Divide into equal portions depending on pan size. Shape as desired and place in greased pans. Dough should fill the pan about half way.
5. Cover and let rise until doubled, **20-60 minutes**, depending on size and shape of dough and room temperature. You may wish to double rise your dough. This is best done by letting the dough rise in the bowl with the cover on and then kneading for 1 additional minute before shaping into loaves.
6. Bake until golden brown. Filled loaf breads such as jalapeño cheese or cinnamon swirl typically take up to **5 minutes** longer to bake than standard loaves.



Dough Hook

#64457

Perfect for all doughs and large batches from soft cookies to whole wheat bread.



Whole Wheat Bread

Ingredients

Small Batch (3 Loaves)

3 Cups Warm Water
1/3 Cup Vegetable Oil
1/3 Cup Honey
1 Tbsp Salt
7-9 Cups Whole Wheat Flour
1 1/2 Tbsp Instant Yeast
1 Tbsp Vital Wheat Gluten*
1 Tbsp Dough Enhancer*

1. With dough hook in place, add water, oil, honey, salt, about **half** of the flour, and the yeast into the mixing bowl. Use the “**P**” switch to incorporate.
2. Optional step: for enhanced flavor and texture, allow the batter to sit for **15-30 minutes**, until it becomes bubbly.
3. Slowly increase to **Speed 3 or 4** and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may need all of the flour.
4. Continue kneading at **Speed 2 or 3** for **6-8 minutes** until the dough is smooth and elastic.
5. Lightly oil your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size.
6. **Bake at 350°F for 30-40 minutes** or until internal temperature reaches 190°F.

*Optional ingredient

White Bread

Ingredients

Small Batch (2 Loaves)

1 Cup Warm Milk
1 Cup Warm Water
4 Tbsp Butter, Softened
4 Tbsp Sugar
2 tsp Salt
1 ½ Tbsp Instant Yeast
4 ½ - 6 Cups White Flour

1. With dough hook in place, add milk, water, butter, sugar, salt, about **half** of the flour, and the yeast into the mixing bowl. Use the “P” switch to incorporate.
2. Optional step: for enhanced flavor and texture, allow the batter to sit for **15-30 minutes**, until it becomes bubbly.
3. Slowly increase to **Speed 3** and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for **5-6 minutes** until the dough is smooth and elastic.
4. Let rise in bowl until doubled in size.
5. Punch down dough place onto floured counter and divide dough into equal portions, shape into loaves and place into greased loaf pans. (Or make into one of the following recipes)
6. Once loaves have doubled in size **bake at 350°F for 30-40 minutes** or until golden brown and internal temperature reaches 190°F-200°F.



Bread Sticks



1. Roll pieces of dough into thin ropes and cut into desired lengths. Brush with melted butter and sprinkle with any of the following: sesame seeds, poppy seeds, cinnamon and sugar, Parmesan cheese, etc.
2. Place on greased or lined baking sheet. Let rise **15-20 minutes**.
3. **Bake at 350°F for 15-18 minutes**, or until golden brown.

Pizza Rolls



1. Roll dough into a rectangle. Sprinkle dough with cheese and your favorite pizza toppings: mini pepperoni, cooked beef or sausage, chopped onions, bell peppers, olives, etc.
2. Roll up and cut into equal size and let rise.
3. **Bake at 350°F for 30-40 minutes** Serve baked pizza rolls with warm pizza sauce for dipping.

Cinnamon Raisin Bread



1. Roll dough into a rectangle the width of your bread pan. Spread with melted or softened butter, if desired. Sprinkle brown sugar and cinnamon down the center of the dough, leaving a small border on each side. Top with raisins.
2. Beginning at one short end, roll the dough into a loaf. Pinch the seam to seal and place in a greased loaf pan. Let rise until doubled.
3. **Bake at 350°F for 30-40 minutes**, or until done. Drizzle with a powdered sugar glaze.

Tip: Soak raisins in warm apple juice for **20 minutes** to soften.

Wire Whips

#MUZ6DB3

Whips should only be used with pourable liquids.



Chocolate Mousse

Ingredients

Mousse

6 oz Bittersweet Chocolate
16 oz (2 Cups) Cold Heavy Cream
3 Large Egg Whites
2 1/2 Tbsp Sugar

*Toppings

Sweetened Whipped Cream
Shaved Dark Chocolate
Cinnamon
Marshmallows
Nuts
Cherries

1. Coarsely Chop the Chocolate and place in a large bowl. Set a little aside for topping.
2. Fill a sauce pan with water and heat to a low simmer. Place bowl of chocolate onto the pan to melt (or use a double boiler). Once fully melted remove from heat and set aside.
3. Whip egg whites in the Artiste mixer at **speed 5-6** until soft peaks form. Gradually add sugar and continue to whip until stiff peaks occur. *Make sure the mixing bowl and whips are very clean and completely dry. Any oily residue or moisture will prevent egg whites from forming.*
4. Fold egg whites into chocolate
5. Beat the cold cream in the mixer at **speed 5-6** until soft peaks form. Set a couple spoon fulls aside for topping.
6. Fold whipped cream into mixture.
7. Cover chocolate mousse and refrigerate for approximately **1 hour** or until set.
8. Serve in small cups with preferred toppings.

*Optional ingredient

Frosting

Ingredients

Cream Cheese Frosting

8 Oz Cream Cheese, Softened
2-3 Cups Powdered Sugar
¼ Cup Butter, Softened
1 ½ tsp Vanilla Extract

Butter Cream Frosting

1 Cup Butter, Softened
1 Tbsp Vanilla Extract
4 Cups Powdered Sugar
¼ Cup Milk
*Food Coloring As Needed

Chocolate Butter Cream

Replace 1/2 Cup of Sugar with
Cocoa Powder

Royal Frosting

4 Cups Powdered Sugar
4 Egg Whites
1 tsp Preferred Extract (Vanilla,
Lemon, etc.)
*Food Coloring as Needed

*Optional ingredient

Cream Cheese Frosting

1. Add all ingredients to the Artiste mixing bowl. Using wire whips, cream until smooth.
2. Spread over your desserts.

Butter Cream Frosting

1. Cream room temperature butter in your mixer, using wire whips until smooth and fluffy. Gradually beat in powdered sugar until fully incorporated.
2. Pour in milk, extract and food coloring and mix for an additional **2-3 minutes** or until smooth.
3. Spread over your desserts or add to a piping bag. Stores in refrigerator for up to 1 week.

Royal Frosting

1. Mix egg whites in mixer until foamy. Slowly add sugar mixing on low until fully incorporated.
2. Once sugar is incorporated mix on high for **2-3 minutes** or until smooth and glossy
3. Add extract and food coloring and mix until fully incorporated. Adjust with water or sugar as needed.
4. Add to piping bag and decorate desserts. Allow frosting to dry for up to **4 hours** before stacking.



Cinnamon Rolls

1. Roll dough (white or wheat) into a rectangle. Brush with melted butter and sprinkle with a mixture of brown or white sugar and cinnamon to taste. Add any of these optional ingredients: apples, raisins, pecans, or walnuts.
2. Roll up tightly. Cut into **1" slices** using a dough cutter or dental floss. Place on a parchment-lined sheet pan or a greased **9"x13" pan**. Let rise until doubled.
3. **Bake at 350°F for 20-25 minutes.**
4. While still warm top with your choice of frosting and serve.

Do More With More Accessories

Complete your kitchen with accessories that help you get more out of your mixer, because **Having the Best Matters in Cooking®**.





Spiralizer PG 28



Flour Sifter PG 32



Bowl Scraper PG 33



Cookie Paddles PG 24



Slicer/Shredder PG 30



Ice Cream Maker PG 26

Cake Paddles

#MUZ6KP1

With fewer tines cake paddles are great for pourable batters without adding extra air or over mixing.



Carrot Cake

Ingredients

3 Cups Carrots, Shredded
2 1/2 Cups Unbleached Flour
2 1/4 Cups Whole Wheat Pastry
Flour
1 tsp Ground Cinnamon
1/4 tsp Fresh Ground Nutmeg
1 tsp Salt
1 tsp Baking Powder
1 tsp Baking Soda
3 Sticks Unsalted Butter
1 Cup Packed Brown Sugar
1/2 Cup Granulated Sugar
3 Large Eggs
2 tsp Vanilla Extract
1/2 Cup Water
1 Cup Chopped Pecans

1. Use the Large Slicer Shredder attachment (pg 32) to grate the peeled carrots, set aside. In a medium bowl, sift flours, cinnamon, salt, baking powder, baking soda, and nutmeg. In your Artiste mixer, using the wire whips, cream softened butter and sugars on **Speed 3** until light and fluffy.
2. Add eggs, one at a time, beating well after each addition and scraping the bowl with a spatula as needed. Beat 1 minute after each egg is added. Add vanilla, water, and carrots. Beat until well combined (about 2 minutes). Pulse the "P" switch while adding the flour mixture, followed by the pecans.
3. Divide batter evenly into two greased and floured 9" cake pans. **Bake at 350°F for 30 minutes** or until golden brown and a toothpick inserted into the centers comes out clean.
4. Let cool in pans on a wire rack for **15 minutes**. Run a knife around edges of cake to loosen. Turn out cakes onto rack. Turn right side up, and let cool completely before frosting.

Cookie Paddles

#MUZ6CP1

Perfect for thick batters and soft doughs



Ingredients

2 Sticks Butter, Softened
2 Cups Packed Brown Sugar
2 Eggs
1 tsp Vanilla
1 3/4 Cups Whole Wheat Flour
1 tsp Baking Soda
1/2 tsp Salt
3 Cups Quick Oats
1 Cup Chocolate Chips

Oatmeal Chocolate Chip Cookies

1. Place the butter, brown sugar, eggs, and vanilla in the mixing bowl with the cookie paddles attached. Cream mixture until smooth and fluffy, stopping to scrape the bowl with a spatula as needed. (Or purchase the Bowl Scraper pg. 37).
2. Blend flour, baking soda, and salt in a small bowl. Add to butter mixture and pulse with the “P” switch to combine. Add rolled oats and chocolate chips and pulse to combine (or switch to dough hook for larger batches).
3. Drop by tablespoons onto greased or lined pans. **Bake at 350°F for 8-10 minutes.**

Sugar Cookies

Ingredients

1 1/2 Cups Sugar
1/2 Cup Light Corn Syrup (Karo)
1 Cup Shortening
1/2 Cup Butter
2 Eggs
1 tsp Vanilla
1 Cup Milk
1 tsp Salt
2 Tbsp Baking Powder
6 1/2 Cups All-Purpose Flour

1. In a separate bowl mix together dry ingredients and set aside.
2. In the Artiste mixing bowl using cookie paddles, cream sugar, corn syrup, butter, shortening, eggs, and vanilla.
3. Add milk and mix slowly. Add dry ingredients. Dough will be a little sticky. Refrigerate covered for 1 hour.
4. Roll out on floured surface 1/8" – 1/4" thick. Cut out with cookie cutter. Place on ungreased cookie sheet and **bake 10-12 minutes at 375°F.**
5. Top with your choice of frosting.



Ice Cream Maker

#MUZ6IC1

This easy to use with no freezing required and lid window for adding extra fillings makes this accessory a fan favorite.



Vanilla Ice Cream

Ingredients

Ice Cream

1 Cup Whole Milk
1 Cup Heavy Cream
1/2 Cup Sugar
1 tsp Vanilla Extract

1. Add milk, cream, sugar and vanilla to a bowl. Mix to combine.
2. Pour mixture into the Artiste Mixer ice cream attachment
3. Place ice cream attachment into mixer bowl and place lid with stir stick on top of the ice cream attachment.
4. Fill outside bowl with ice and rock salt. And mix for **20 minutes**.
5. Near the end of churning add optional ingredients through the inlet in the lid. Example: nuts, chocolate chips, fruit, candy, marshmallows, caramel , chocolate syrup.
6. Serve immediately or place in freezer for firmer ice cream.

Waffle Cone Maker

#720300



Waffle Cones

2/3 Cups All-Purpose Flour
1/4 tsp Salt
2 Eggs
1/2 Cup Sugar
4 Tbsp Unsalted Butter, Melted
1/4 Cup Milk
Optional: Add 1/8 Tsp of
Cinnamon or Vanilla

1. Mix together flour and salt in a small bowl and set aside.
2. Whisk eggs and sugar until well combined. Mix in butter and milk. Then fold in flour mixture until just combined.
3. Spoon about 1/4 cup onto preheated waffle cone maker surface, spreading evenly. **Cook for 1-2 minutes**.
4. Remove waffle and shape it around the included cone guide or press into a bowl. Hold in place to secure shape.
5. Fill with ice cream and enjoy.

Spiralizer

#MUZ6SP1

Easily make homemade noodles out of your favorite veggies with three types of blades.



Ingredients

Zucchini
Yellow Squash
Cucumbers
Carrots
Parsnips
Beets
Onions
Cored Apples

Zoodles

1. Pick your choice of fruits or vegetables
2. Prepare them by cutting off ends so each side is flat and peeling if needed.
3. Serve raw in a salad, Saute in oil for **2-3 Minutes** or boil in pot of water for **2-3 Minutes**.

Curly Fries

Ingredients

Fries

3 Large Russet Potatoes
1 Tbsp Salt
Vegetable Oil, for deep frying

Batter

1 Cup Water
3/4 Cup Flour
1 Tbsp Paprika
1 tsp Salt
1/4 tsp Garlic Powder
1/4 Onion Powder
1/2 Tsp Cayenne
1/2 Tsp Fresh Ground Black Pepper

1. Wash and spiralize potatoes. Add salt and warm water to the bowl until fries are covered. Let sit for 30 - 60 minutes.
2. **For the Batter:** Add all ingredients in a large bowl and mix to combine.
3. Add about 3 inches of oil to a large heavy bottomed pot and preheat to **350°F** over medium heat.
4. Transfer fries to batter and coat evenly, cutting any extra long pieces.
5. Fry in batches **3-5 minutes per batch**. Shake off excess batter before frying.
6. Let cool on tray with cooling rack or paper towels before serving.



Large Slicer Shredder

#MUZ6LS1

Slice and shred directly into the mixing bowl for extra large quantities.



Potatoes Au Gratin

Ingredients

4 Tbsp Butter
4 Tbsp Flour
1 tsp Salt
1/4 tsp Pepper
2 Cups Milk
1 Cup Cheddar Cheese
5-6 Medium Potatoes, peeled
1 Medium Onion

1. Use the shredding blade on the Large Slicer Shredder to shred cheese into bowl. Remove and set aside. Place the slicing blade on the Large Slicer Shredder and slice the onion and potatoes into the mixing bowl. Cover with cool water to keep the potatoes from turning brown until ready to use.
2. In a small saucepan, melt the butter. Add the flour, salt, and pepper. Stir until smooth and cook for 1 minute over medium heat. Gradually add milk. Stirring constantly, bring to a gentle boil and cook until thickened and bubbly. Remove from heat; stir in cheese until melted.
3. Place half of the potatoes in a greased **9"x13"** baking dish. Pour about half of the sauce over the potatoes. Repeat layers. Garnish with additional shredded cheese, if desired.
4. Cover and bake at **350°F for 40-45 minutes**. Uncover and bake **10-15 minutes** longer, or until the potatoes are tender and sauce is bubbly.

Pro Baker



Bosch®

Stainless Steel Bowl

#MUZ6ER2

The stainless steel bowl **with center post** has a 6.5 quart bowl capacity, or up to 12 pounds of dough. Compatible with Bosch & Artiste mixers.



Bosch®

Citrus Juicer

#MUZ6ZP1

Handy pour spout makes less mess. Removable strainer basket for easy cleaning and all parts are **dishwasher safe** and 3.5 cup capacity.

Pro Baker



NutriMill® Stainless Steel Dough Hook

#MUZ6SD1

This solid one piece Cast **Stainless Steel** dough hook. With a built in dough hook extender and a lifetime guarantee. Plus, it's **dishwasher safe!**

Pro Baker



NutriMill®

Flour Sifter

#MUZ6FS5

Easily sifts whole grain flour into fine pastry flour for cakes, desserts and delicate pastries. 8-cup capacity and all removable parts are **dishwasher safe.**

The Baker's Pack

#970350

#1
Best Seller



Baker's Pack Includes:



Cake Paddles

#MUZ6KP1

Great for pourable batters without adding extra air.



Cookie Paddles

#MUZ6CP1

Perfect for thick batters and soft doughs.



Bowl Scraper

#MUZ6BS1

Does the work for you by scraping both the inner post and sides of your bowl while mixing.

The World's Greatest Service

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

Warranty does not cover damage resulting from accident, misuse, shipping, normal wear, commercial use, neglect, incidental or consequential damages, or from damage caused by any foreign objects getting into the mixer. **You must keep a dated sales receipt for warranty service.**

File a claim Online at: nutrimill.com/warranty

Or contact us at: **1-800-692-6724 | service@nutrimill.com**



Mesures de protection importantes

Les consignes de sécurité élémentaires suivantes s'appliquent lors de l'utilisation de n'importe quel appareil électrique.

- Lisez toutes les instructions:
- Pour éviter tout risque d'électrocution, ne pas immerger l'appareil dans l'eau ou dans d'autres liquides.
- Une surveillance étroite est nécessaire lorsque l'on utilise un appareil à proximité des enfants.
- Débranchez votre appareil lorsque vous ne l'utilisez pas, avant de le monter ou de le démonter, et avant de le nettoyer.
- Évitez tout contact avec les pièces mobiles.
- N'utilisez pas un appareil dont le cordon est endommagé, ne le branchez pas après un mauvais fonctionnement, ou s'il est tombé ou endommagé de quelque façon que ce soit. Ramenez l'appareil au service de maintenance habilité le plus proche pour être vérifié, réparé ou pour un ajustement électrique ou mécanique.
- L'utilisation d'accessoires, comprenant des bocaux en verre, qui ne sont pas recommandés par le fabricant, peut entraîner des blessures.
- Ne l'utilisez pas à l'extérieur.
- Ne laissez pas le cordon pendre de la table ou du comptoir.
- Ne laissez pas le cordon rentrer en contact avec une surface chaude, y compris les plaques chauffantes.

Usage résidentiel uniquement

- Ne mettez ni les mains ni des ustensiles dans le pichet lors du mélange afin de réduire le risque de blessures graves et d'endommager le mixeur. Un grattoir peut-être utilisé, mais seulement si le mixeur ne fonctionne pas.
- Les lames sont aiguisées. À manier avec précautions.
- Pour réduire le risque de blessures, ne placez jamais la lame du mixeur sur sa base sans que le pichet ne soit correctement fixé.
- Faites toujours fonctionner le mixeur avec son couvercle placé comme il se doit.
- L'utilisation d'accessoires non recommandés ou non vendus par le fabricant peut entraîner un incendie, une électrocution ou des blessures.
- Lors du mélange de liquides chauds, fermez bien le couvercle du pichet, assurez-vous que l'entonnoir a été placé dans le couvercle de manière à laisser passer l'air dilaté.
- Ne regardez jamais directement dans le mixeur lors de la mise en marche du moteur.
- Ne mélangez pas plus de 237 ml (8 onces) de liquide chaud à la fois.
- Démarrez toujours le mixeur à basse vitesse et augmentez-la progressivement.

Let's be Friends!

@nutrimill



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