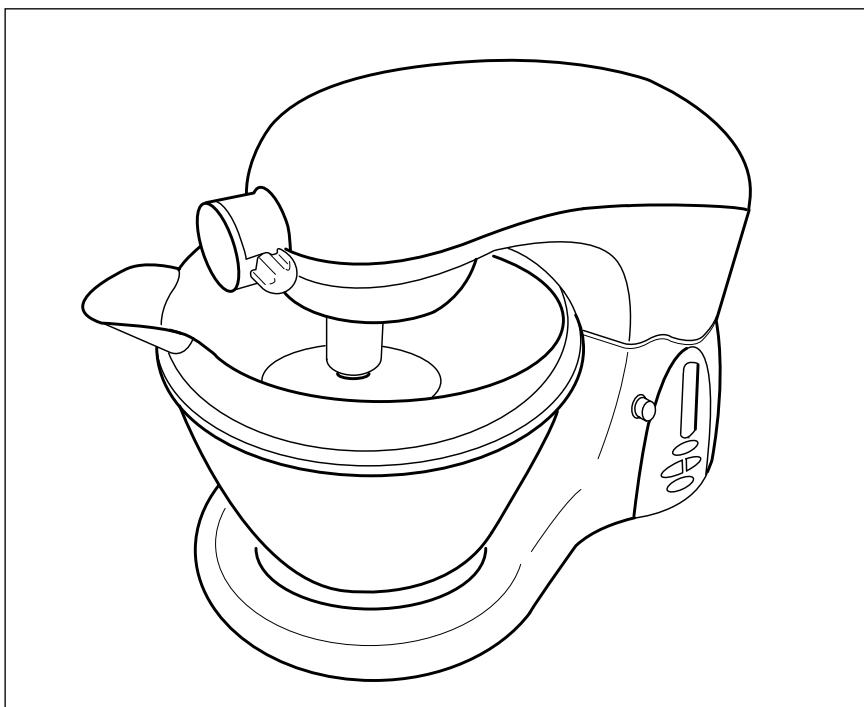


cook's essentials®

HIGH PERFORMANCE KITCHENWARE



16 SPEED STAND MIXER

MODEL CESM100PRO

OWNER'S MANUAL & RECIPE GUIDE

IMPORTANT SAFEGUARDS

When using electrical 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, plugs, or appliance 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, clothing, as well as spatulas and other utensils away from beater, whisk or dough hook during operation to reduce the risk of injury to persons, and/or damage to the mixer.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.
11. Remove beater, whisk or dough hook from mixer before washing.

SAVE THESE INSTRUCTIONS

For Household Use Only

Additional Important Safeguards

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. This mixer is rated 120V AC, 60 Hz, 600 W max. The wattage is determined by using the attachment which draws the greatest power.
3. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.

Consumer Safety Information

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to modify the plug in any way.

Short Cord Instructions

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating at least as great as the electrical rating of the appliance, and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally. Since the appliance is of the grounded type, the extension cord should be a grounding type 3 wire cord.

Electric Power

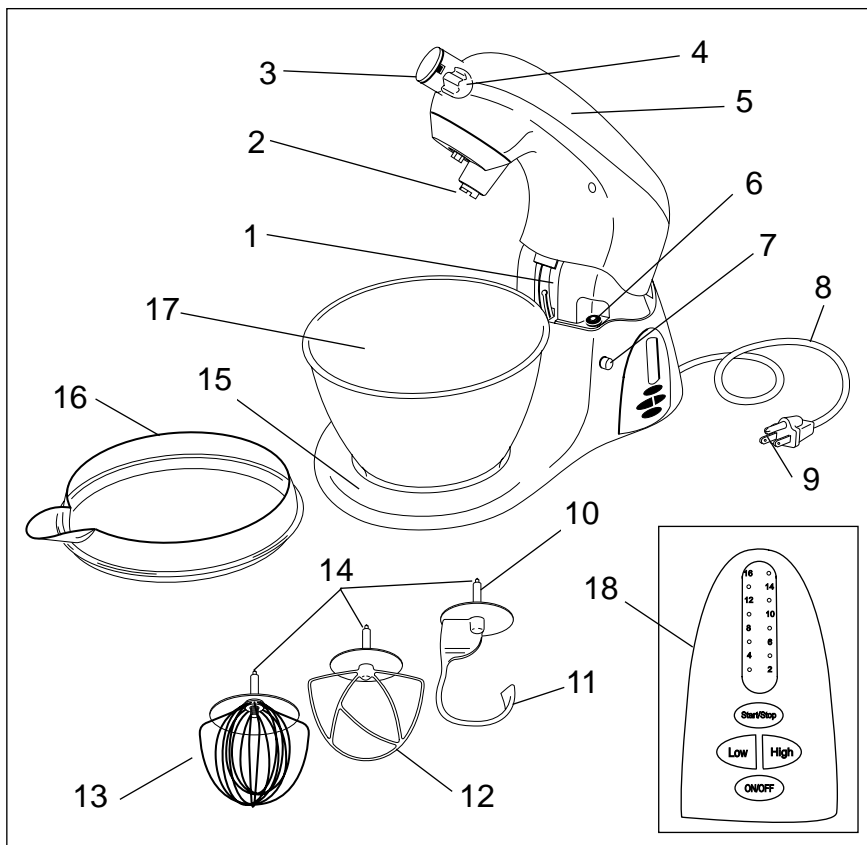
If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers to migrate from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place-mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting to Know Your cook's essentials® CESM100PRO 16 Speed Stand Mixer



- | | |
|---|-----------------------------------|
| 1. Stand mixer base (Motor Housing) | 12. Beater (flat) (P/N 70616) |
| 2. Attachment hole | 13. Whisk (P/N 70617) |
| 3. Accessory Adapter (P/N 70731) | 14. Attachment Stem |
| 4. Thumb Screw (P/N 70730) | 15. Mixing Bowl Stand |
| 5. Stand Mixer Head | 16. Pouring Shield (P/N 70618) |
| 6. Reset Button | 17. 5 Qt. Mixing Bowl (P/N 70619) |
| 7. Head Release Button ("Tilt Release") | 18. Control Panel |
| 8. Round Power Cord | LED Display |
| 9. Three-Prong Plug | Start/Stop Button |
| 10. Attachment Stem Nut | "Low" Speed Button |
| 11. Dough Hook (P/N 70615) | "High" Speed Button |
| | On/Off Button |

Introduction

Congratulations on your purchase of the cook's essentials® CESM100PRO 16 Speed Stand Mixer. This sturdy, push-button controlled and well balanced appliance will make short work of the heaviest mixing and blending jobs sure to arise in your kitchen. The large capacity stainless steel Mixing Bowl securely 'locks' to the Mixing Bowl Stand, allowing the heavy duty attachments to quickly do their work. The Mixing Bowl, Pouring Shield (top rack only) and attachments are dishwasher safe so clean-up is as efficient as the Stand Mixer itself.

Before First Use

1. Carefully unpack stand mixer.
2. Wash beater, whisk, dough hook, mixing bowl, and pouring shield (see Figure 1) with warm, soapy water. Rinse well and dry thoroughly.

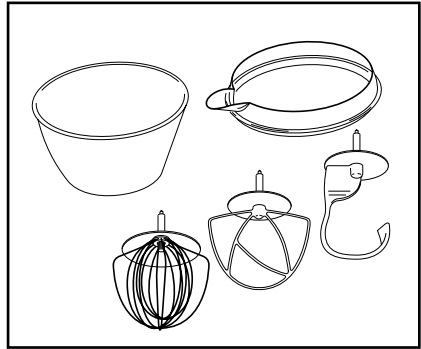


Figure 1

CAUTION: To protect against electric shock, never immerse the motor housing or base, cord or plug in water or any other liquid.

CAUTION: Use this product with the proper AC voltage rating only. Be sure to unplug the power cord when stand mixer is not in use.

Instructions For Use

Inserting Attachments

1. Place stand mixer stand on a dry, level surface. Be sure stand mixer is not plugged in.
2. Gently press mixer head down while pressing head release button and then pivot mixer head upwards. See Figure 2. DO NOT attempt to pivot mixer head without first pressing head release button. This could damage the stand mixer.

NOTE: This stand mixer has unique attachments which allow efficient mixing, whipping, or beating with only one attachment. For information on attachment uses, see "Mixing Chart."

3. Insert one attachment into hole on underside of motor housing. Align pins on attachment stem with cut-outs in hole rim. Push attachment straight into hole **very firmly** until you feel and hear a click. See Figure 3.

Mixing

1. Be sure attachments are properly installed and stand mixer is not plugged in.
2. Place desired ingredients into mixing bowl.
3. Place filled mixing bowl onto mixing bowl stand. See Figure 4. Turn mixing bowl until it "drops" into position in cut-outs on mixing bowl stand. Grasp rim of mixing bowl and turn bowl counter-clockwise as shown to lock bowl into position. Place pouring shield onto rim of mixing bowl.
4. With attachment properly in place, press head release button while pivoting mixer head downward until it locks into place. See Figure 5. Check to see that attachment is very close to, but not touching the mixing bowl. If it does touch, you may need to adjust attachment. See "Adjusting Mixer Attachments" for more information.
5. Plug power cord into a grounded 120V AC household electrical outlet.

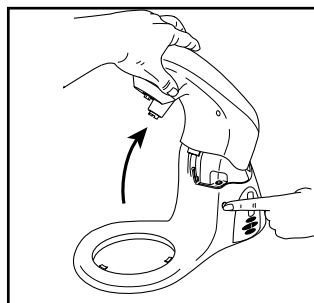


Figure 2

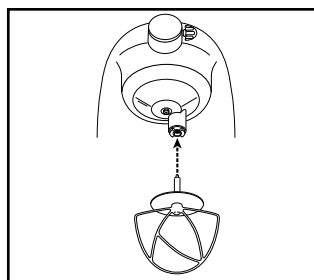


Figure 3

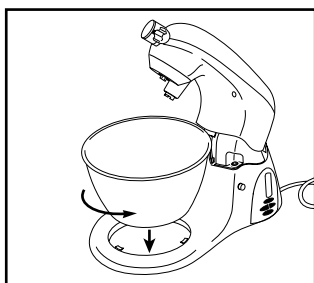


Figure 4

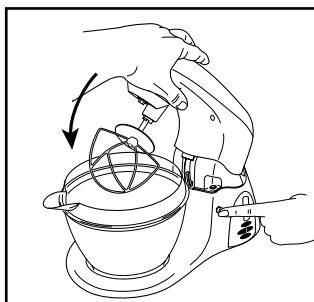


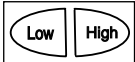



Figure 5



6. Press ON/OFF button once. The Power On LED will flash green in the lowest position of the LED Display—this indicates the mixer is turned on. Mixer is now set to Speed "1" and in standby mode. 
7. Press START/STOP button once to begin mixing. 
8. Press either of the speed control buttons (Low Speed or High Speed) to decrease or increase the mixing speed. See "Mixing Chart" for detailed information. Press speed control button once to change speed by one setting. Hold speed control button down to increase or decrease speed rapidly. A green light in the LED Display will move up as speed increases and down as speed decreases. Always start mixing with a slow speed setting. 
9. Operate stand mixer until ingredients reach desired consistency. Also, you may add other ingredients slowly to the mixing bowl during operation.

CAUTION: Keep hands, hair, clothing, as well as utensils out of mixing bowl and away from attachment during operation to reduce the risk of severe injury to persons or damage to the stand mixer.

NOTE: Your cook's essentials® Stand Mixer is equipped with a safety feature which will automatically stop the stand mixer to prevent it from over-heating. See "Resetting the Stand Mixer" for more information.

10. Press START/STOP button once to stop mixing. The green LED will flash at the last selected speed to indicate the mixer is in standby mode. Use a rubber or plastic spatula to scrape sides and bottom of mixing bowl, as desired. Press START/STOP button once to continue mixing (at last selected speed) until ingredients reach the desired consistency. 

CAUTION: DO NOT scrape sides or bottom of mixing bowl while mixer is in operation.

11. Once all ingredients have reached the desired consistency, press START/STOP button to stop mixing. The green LED will flash to indicate the mixer is in standby mode. 
12. Press ON/OFF button to turn off power to mixer. 
13. Remove plug from electrical outlet.
14. Press the head release button and carefully raise the mixer head. See Figure 6.

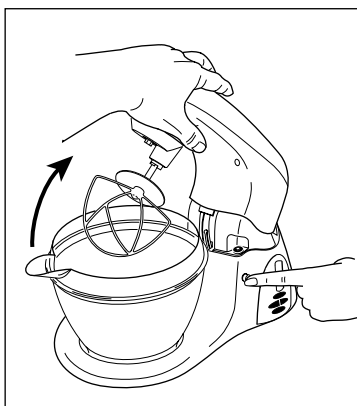


Figure 6

Instructions For Use (Cont.)

15. To remove attachment as shown in Figure 7, firmly pull it out of the attachment hole.
16. Gently scrape excess batter from attachment with a rubber or plastic spatula. Do not strike attachment against mixing bowl or pouring shield to remove excess batter. This could damage the stand mixer parts.
17. Carefully turn mixing bowl clockwise and lift mixing bowl from mixing bowl stand. When using the pouring shield, use both hands to hold the shield in place and pour batter from mixing bowl into another container. Use only a rubber or plastic spatula to remove batter from mixing bowl.

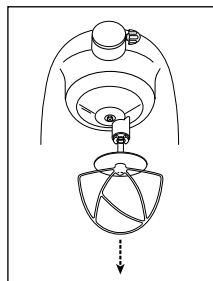


Figure 7

Adjusting Mixer Attachments

1. Remove attachment.
2. With attachment as shown in Figure 8, hold attachment stem with pliers or other securing tool and using an adjustable wrench turn nut slightly clockwise to loosen and back off nut.
3. While continuing to hold attachment stem turn attachment counter-clockwise to lower or clockwise to raise.
4. Insert attachment into stand mixer head and lower head until it stops. Check to see that attachment is very close to, but not touching mixing bowl.
5. When attachment is adjusted properly raise mixer head and while holding attachment use an adjustable wrench to tighten nut (counter-clockwise) tightening attachment stem. If more adjustment is necessary, repeat steps 2-5.

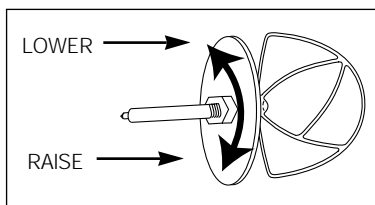


Figure 8

Resetting the Stand Mixer

When mixing heavy batters, thick mixtures, or with too low a mixing speed, it is possible for the motor to work too hard. Rather than allowing the motor to overheat, your cook's essentials® Stand Mixer is equipped with a safety feature which will automatically turn off the stand mixer. Do not use spatulas or other utensils during operation which could stall the motor or cause injuries and/or damage the mixer. If the motor suddenly stops during operation, simply perform the following steps:

1. Press ON/OFF button to turn off power to mixer. Remove plug from electrical outlet and wait 5 minutes.
2. Press the head release button and carefully raise the mixer head.
3. Locate reset button. See Figure 9. Press reset button firmly.
4. Press the head release button and carefully lower the mixer head.
5. Plug in power cord. Press ON/OFF button. The stand mixer should turn on and operate as normal. If stand mixer does not turn back on, wait another 5 minutes and repeat steps above one more time. If it still does not operate properly, contact Customer Service at 1-800-233-9054.

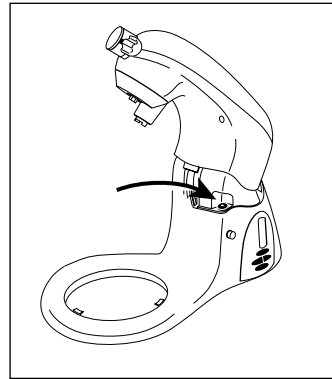


Figure 9

Helpful Hints

- During first use of your mixer, you may notice an odor from the motor. This is normal and will cease with continued operation.
- Never fill mixing bowl more than 3/4 full—the mixing action will cause the ingredients to rise in the bowl. Mix large recipes in several batches.
- Always start with a low mixing speed and slowly increase speed to desired setting. Increasing speeds too quickly may cause ingredients to splatter.
- A self-protection circuit automatically turns off the stand mixer during overload. If this happens, wait 5 minutes, press reset button (see "Resetting the Stand Mixer"). Reduce the amount of batter or adjust the speed setting higher to a more suitable setting. Press ON/OFF button, then press START/STOP button to begin again.
- To prevent the possibility of severe personal injury and/or damage to the mixer, keep hands and utensils out of mixing bowl during operation.
- Always be sure ON/OFF button is off (no green flashing LED in display) and mixer is unplugged before inserting or removing attachments.

Mixing Chart

Attachment	Use	Speed Settings
Beater (flat)	Start all mixing tasks; combine dry ingredients; fold ingredients; etc.	1-3
	Combine cake mixes, batters; cut shortening into flour; etc.	4-6
	Add dry ingredients to batter; mash potatoes or vegetables; cream softened butter and sugar; mixing puddings, quick breads; adding eggs to batter; etc.	7-9
	Beat potatoes; complete creaming butter and sugar; add sugar to whipped egg whites; final mixing of thin batters; blend frostings/candy; etc.	10-13
	Beat egg yolks; etc.	14-16
Whisk	Stir/combine sauces and gravies, etc.	1-3
	Whip potatoes, egg whites, cream; whip some cake mixes; etc.	14-16
Dough Hook	Use for heavier breads, pastry, and cookie or candy dough; bread mixes, rolls, coffeecakes; cookie dough mixes; etc.	1-4
	Knead breads, rolls, coffeecakes, etc.	1-4

User Maintenance Instructions

This cook's essentials® Stand Mixer requires little maintenance. It contains no user-serviceable parts inside the motor housing or mixer base. Do not remove the motor housing or mixer base cover. Do not try to repair it yourself.

CLEANING

CAUTION: Never immerse stand mixer or stand mixer base (Motor Housing) in water. This could damage the product.

1. Wash all attachments (mixing bowl, pouring shield, beater, dough hook, whisk) with warm water and a mild detergent. Rinse all parts and dry thoroughly. Accessories are also dishwasher safe (top rack for the Pouring Shield). **DO NOT allow accessories to soak in water for extended periods of time. This could damage the finish.**
2. Wipe motor housing, mixer stand, and mixing bowl stand with a damp cloth or sponge. Dry completely with a soft cloth.

Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.

STORAGE

Unplug and clean unit. Wrap cord loosely. Store in original box or in a clean, dry place. Never store stand mixer while it is hot or plugged in.

Helpful Hints for Mixing and Baking

Ingredients that are minced, grated, chopped or sliced may be done by hand or prepared in a food processor, chopper or blender.

CHEESECAKE

Cream Cheese

Use regular cream cheese because it has lower water content than low fat or no-fat cream cheese. This, combined with a higher fat content, produces a creamier texture. It is not recommended that you substitute with Neufchatel, cottage cheese, or ricotta cheese. To soften cream cheese, remove the foil wrapper and place on a microwave-safe plate. Microwave on high 1-2 minutes, mixing with a fork every 30 seconds until smooth. Do not freeze cream cheese-the texture becomes crumbly after thawing, thus resulting in a grainy texture and appearance.

Loosening Cooked Cheesecake

Remove the cheesecake from the oven and carefully run a knife around the inside edge of the pan. Since this is the most likely time for the dessert to crumble, be careful. Chill cheesecake overnight. Remove side ring, add topping and decoration before serving.

COOKIE BARS

To make cookie bars, grease the specified number of 12-inch pizza pans. Divide the cookie dough equally and pat evenly into pizza pans. Bake as directed for cookies.

FOR BREAD AND DOUGH

Bread Dough Ball: Necessary for a Successful Loaf of Bread

The amount of bread flour called for in each recipe is to be used as a guide. We have found it may vary slightly because different climates and seasons result in wide variety of humidity levels. Watch the dough as you add the last cup of flour. A good dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If it does not form a ball and is more like a batter, add flour until it reaches the appropriate consistency.

Mixing and Kneading: The Gluten Development Stage

Place ingredients in bowl, except for the last cup of flour. Use the beater at the beginning of the mixing stage to start the gluten development. Then change to the dough hook and gradually add enough of the remaining flour to make soft dough. The dough should clean the sides of the bowl and form a soft ball around the dough hook.

A recipe with a high percent of whole wheat flour may require a shorter kneading time than a recipe with white flour. The rough texture of the bran can be damaging to developing gluten.

Helpful Hints for Mixing and Baking (Cont.)

Dough Stretch Test: Testing for Developed Gluten

After approximately 10 minutes of kneading, stop the mixer and check the gluten development by performing the dough stretch test. Remove a small piece of dough about the size of a small egg. Holding the dough up, carefully stretch it into a flat circle with your fingers. When the dough is properly developed, the structure will be smooth and stretchy; light should pass through the stretched dough. If the stretched dough breaks, it needs a few more minutes of kneading.

Yeast: The number one ingredient

We used Red Star® Active Dry Yeast when we were developing the bread recipes. A 1/4 ounce package of Red Star® yeast contains approximately 2 1/4 level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, we recommend storing yeast in an airtight container and refrigerating or freezing it. Measure out the amount you need and allow it to come to room temperature before using-this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use the following test to determine its strength.

To test for one package (2 1/4 teaspoons) of Red Star® Active Dry Yeast, use a liquid measuring cup and fill it to the 1/2 cup level with 100°-110° F / 38°-43° C water. Stir in 1 teaspoon granulated sugar and 1 package of Red Star® Active Dry Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast may be used in a recipe that calls for 2 1/4 teaspoons or more of yeast. Remember to adjust your recipe for the 1/2 cup of water and the 2 1/4 teaspoons of yeast used in the test. The sugar does not need to be adjusted. Add this mixture with the liquids in the recipe.

Flour: Bread Flour is Essential for Bread

Use bread flour in yeast bread recipes. Bread flour is a white flour that is a blend of hard, high-protein wheats and has a greater gluten strength and protein content than all-purpose flour. It is available at most grocery stores. Protein varies from 12-15 percent.

Pre-sifting or sifting the flour is not necessary with yeast bread. First stir, then spoon into a dry measuring cup and level off.

The amount of flour called for in yeast bread recipe is meant as a guide. Heat, humidity, sugar, and altitude affect dough. If too much flour is used, the bread may be very heavy and stiff. If too little is used, the bread will not hold up and low-volume bread will result.

Fat: Dough Enhancer and Conditioner

You may substitute in equal proportions solid shortening, real butter or margarine. Light and whipped margarine does not work well.

Liquids: Activate the Yeast and Bind the Dough

It is important that the liquid temperature is 100°-110° F / 38°-43° C. When higher temperatures are used, the yeast activates too quickly and the dough becomes too warm.

Rising Dough: Optimum Temperature of Room 80°-85° F / 27°-29° C

Rising times will vary due to recipe, temperature and humidity level of your kitchen. Rising is the most essential step in bread making. After the dough comes out of the mixer, the dough ferments and rises before punching and resting. The gluten becomes pliable and elastic with a soft, smooth quality. Fermentation conditions gluten, develops flavor and leavens the product. Dough has doubled in bulk when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again. After punching down and dividing dough, cover and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Then shape the dough as desired.

Shaping Dough and Rolls

When shaping and rolling out dough, it is extremely important not to add additional flour to the working surface. Instead, if dough appears to be slightly sticky when shaping, lightly spray your hands or working surface with a non-stick vegetable spray or coat with vegetable shortening.

Recipes

Appetizers

- Sausage and Cheese Balls
- Ham Balls with Sweet and Sour Sauce

Main and Side Dishes

- Cheesy Pepperoni Roll-Up
- Whipped Garlic Mashed Potatoes
- Greek Cheese Pie-Spanakopeta
- Spaghetti Sauce with Meatballs

Desserts

- Chocolate Caramel Pecan Cheesecake
- Lemon Drop Cheesecake
- Sweet Potato Custard with Crumb Topping
- Apple Cake
- Burnt Sugar Cake (three layer)
- Carrot Cake (three layer)
- Raspberry Angel Food Cake with Raspberry Sauce
- Pineapple Upside-Down Cake
- Chocolate Chip Delight Cookies
- Oatmeal Raisin Cookies

Breads and Doughs

- Basic White Dough
 - Bread Loaves
 - Dinner Rolls
 - Cinnamon Rolls
 - Refreshing Rolls
- Focaccia Bread
 - Garlic Cheese Topping
 - Greek Style Topping
- Pasta Dough
- Whole Wheat Bread

SAUSAGE AND CHEESE BALLS *(Yield: 50 appetizers)*

1 pound spicy sausage
3 cups biscuit mix
8 ounces shredded sharp Cheddar cheese
4 ounces shredded Monterey Jack cheese
1/2 cup chopped onion
3 cloves garlic, minced
1/2 cup chopped basil

Temperature: 375°F / 191° C

Bake Time: 20-25 minutes

1. Attach dough hook. Mix sausage and biscuit mix together on Speed 4 for 2 minutes.
2. Add remaining ingredients and mix together on Speed 4 for 3-4 minutes.
3. Form mixture into golf-ball size pieces and place on an ungreased cookie sheet.
4. Bake as directed.

Recipes (Cont.)

HAM BALLS WITH SWEET AND SOUR SAUCE *(Yield: 24 appetizers)*

Sauce

2 cloves garlic, minced
2 cups peach preserves
12 ounces honey Dijon® barbecue sauce
2 tablespoons flour
1/4 teaspoon dry mustard

Meatballs

2 eggs
1 pound ham, finely chopped
1 pound pork sausage
1 medium onion, chopped
2 cloves garlic, minced
1 1/2 cups bread crumbs
1/4 cup chopped parsley
1/4 cup soy sauce
salt and pepper to taste

Coating

3/4 cup all-purpose flour
1 teaspoon dry mustard
1/2 cup oil

Topping

5 ounces grated Parmesan or Romano cheese
1 cup sunflower kernels

Temperature: 350° F / 177° C

Bake Time: 40-50 minutes

1. Attach whisk. Place sauce ingredients in bowl and mix together on Speed 2 for 1-2 minutes. Remove from bowl and set aside.
2. Attach beater, add eggs and mix on Speed 6 for 1 minute.
3. Change to dough hook; add remaining meatball ingredients and mix together on Speed 6 for 3-4 minutes.
4. Form 1 1/2-inch balls. Combine flour and mustard in small bowl and coat meatballs.
5. Heat oil in skillet over medium heat and brown meatballs. Place into a 9 x 13-inch greased baking pan.
6. Add sauce and sprinkle with cheese and sunflower kernels. Bake as directed.

CHEESY PEPPERONI ROLL-UP *(Yield: 5-6 servings)*

Filling

2 eggs
15 ounces ricotta cheese
1/2 cup sliced black olives
1/2 teaspoon oregano
1 teaspoon crushed red pepper
1 small onion, chopped
2 cloves garlic, minced
1/2 cup chopped basil
3 ounces sliced pepperoni
8 ounces shredded Monterey Jack cheese
8 ounces shredded Cheddar cheese
salt and pepper to taste

Crust

9 sheets fillo dough, thawed
1/2 cup butter or butter flavored cooking spray

Temperature: 350° F / 177° C

Bake Time: 40-50 minutes

1. Attach beater and mix eggs on Speed 6 for 1 minute. Add the remaining filling ingredients and mix together on Speed 6 for 1-2 minutes.
2. For crust, remove one sheet of fillo dough and brush with a pastry brush or spray with butter flavored cooking spray. Layering, add a 2nd and 3rd sheet of fillo dough, butter or spray each sheet. Spread 1/3 of the filling mixture in a narrow row along a short edge of the fillo dough. Leave 1 1/2 inches of fillo dough on each end of the filling to tuck under after rolling fillo dough up jellyroll fashion.
3. Place the fillo dough roll seam-side down in a 9 x 13-inch greased pan. Repeat process for 2nd and 3rd fillo dough rolls.
4. Brush with the remaining butter or spray the tops and ends of the fillo dough rolls. Bake as directed.

Recipes (Cont.)

WHIPPED GARLIC MASHED POTATOES *(Yield: 8-10 servings)*

5 pounds Yukon Gold or all-purpose potatoes, peeled and cut into 1-inch pieces

6 whole cloves garlic

5 cups water

2 teaspoons salt

1/2 cup butter

1 cup warm milk

pepper to taste

1. Place potatoes, garlic, water and salt in a 6 quart sauce pan. Cook until tender.
2. Drain the potatoes and garlic cloves. Pour into the mixing bowl.
3. Add the butter, warm milk and pepper to potatoes.
4. Attach beater. Mix on Speed 2 for 30 seconds. Turn to speed 14 and whip until creamy, 1-2 minutes.

GREEK CHEESE PIE-SPANAKOPETA *(Yield: 8-10 servings)*

Filling

4 eggs
1 pound feta cheese, drained
15 ounces ricotta cheese
4 ounces grated Parmesan or Romano cheese
1 cup chopped parsley
2 packages frozen spinach, thawed and well drained
1 large onion, chopped
salt and pepper to taste

Crust

9 sheets fillo dough, thawed
1/2 cup butter or butter flavored cooking spray

Temperature: 350° F / 177° C

Bake Time: 40-50 minutes

1. Attach beater. Mix eggs on Speed 6 for 1-2 minutes. Add the remaining filling ingredients and mix together on Speed 6 for 2-3 minutes.
2. For crust, remove one sheet of fillo dough and butter with a pastry brush or spray with butter flavored cooking spray. Layering, add a 2nd and 3rd sheet of fillo dough, butter or spray each. Spread 1/3 of the filling mixture in a narrow row along a short edge of the fillo dough. Leave 1 1/2 inches of fillo dough on each end of the filling to tuck under after rolling fillo dough up jellyroll fashion.
3. Place the fillo dough roll seam-side down in a 9 x 13-inch greased pan. Repeat process for 2nd and 3rd fillo dough rolls.
4. Brush with the remaining butter or spray the tops and ends of the fillo dough rolls. Bake as directed.

Recipes (Cont.)

SPAGHETTI SAUCE WITH MEATBALLS *(Yield: 8-10 servings)*

Sauce

2 tablespoons olive oil
1 medium onion, chopped
4 cloves garlic, chopped
3 15-ounce cans Italian style stewed tomatoes
3 15-ounce cans Italian style tomato sauce
4 teaspoons dry Italian seasoning
1/4 cup sugar
1/2 teaspoon crushed red pepper
2 bay leaves
1 pound sliced mushrooms
salt and pepper to taste

Meatballs

2 pounds lean ground beef
1 medium onion, chopped
2 cloves garlic, chopped
1 tablespoon dry Italian seasoning
2 eggs
1 cup bread crumbs
2 ounces grated Parmesan or Romano cheese
salt and pepper to taste

Coating

3/4 cup flour
1/2 cup oil

1. Heat olive oil in a heavy large pan over medium heat. Add onion and garlic, cooking until tender.
2. Add remaining sauce ingredients, reduce heat and simmer, stirring occasionally.
3. While sauce is simmering attach the dough hook. Mix together all meatball ingredients on Speed 4 for 3-4 minutes.
4. Form into 2-inch balls and roll in flour.
5. Heat oil in a large skillet over medium heat and brown meatballs.
6. Add the meatballs to the sauce and continue simmering over low heat for about 1 hour, stirring often. If the sauce becomes too thick, add water until it is the right consistency. Serve over cooked spaghetti or homemade pasta.

CHOCOLATE CARAMEL PECAN CHEESECAKE *(Yield: 12 servings)*

Crust

1/3 cup butter, melted
1 3/4 cups graham cracker crumbs
1/4 cup sugar

Filling

3 8-ounce packages cream cheese, softened
1/3 cup sugar
2 tablespoons cornstarch
1/4 cup dark corn syrup
3 large eggs, room temperature
1 large egg yolk, room temperature
1/3 cup sour cream, room temperature
1 1/4 teaspoons vanilla extract
1 1/4 teaspoons butter flavoring
11.5 ounce package milk chocolate chips
1/3 cup chopped pecans

Topping

3 tablespoons sour cream, room temperature
4 ounces milk chocolate chips, melted
2 tablespoons chopped pecans

Decoration

10 individually wrapped caramel candies, melted
3 tablespoons sour cream, room temperature
pecan halves

Temperature and Bake Time: 350° F / 177° C for 15 minutes, then reduce to 200° F / 93° C and bake for an additional 2 hours. Chill overnight.

1. Mix crust ingredients together and press into the bottom of a 9-inch greased springform cake pan.
2. Attach the beater and mix together cream cheese, brown sugar, cornstarch and corn syrup on Speed 2 for 2-3 minutes.
3. Continue beating and add the eggs and yolk, one at a time, beating after each addition on Speed 9. Add the sour cream, vanilla extract and butter flavoring and mix on Speed 6 for 1 minute. Add the remaining ingredients and stir on Speed 1 for 1-2 minutes.
4. Pour into the crust and bake as directed. Chill overnight.
5. For the topping, stir ingredients together and spread on top of cake while the topping is still warm. Decorate with pecans.
6. Stir the melted caramels and the sour cream together; drizzle over the cheesecake. Decorate with pecan halves. Store in refrigerator.

Recipes (Cont.)

LEMON DROP CHEESECAKE *(Yield: 12 servings)*

Crust

17 lemon or vanilla sandwich crème filled cookies, crushed
1/3 cup butter, melted

Filling

3 8-ounce packages cream cheese, softened
3/4 cup sugar
2 tablespoons cornstarch
2 drops yellow food coloring
1 teaspoon lemon extract
1/2 cup sour cream, room temperature
1/4 cup frozen concentrated lemonade, thawed
3 large eggs, room temperature
1 large egg yolk, room temperature

Topping

1 cup whipping cream
1 package whipped topping mix
1 drop yellow food coloring
1/4 teaspoon lemon extract

Decoration

lemon wedges or slices

Temperature and Bake Time: 350° F / 177° C for 15 minutes, then reduce to 200° F / 93° C and bake for an additional 2 hours. Chill overnight.

1. Mix crust ingredients together and press into the bottom of a 9-inch greased springform cake pan.
2. Attach the beater and mix together cream cheese, sugar, cornstarch and food coloring and extracts on Speed 2 for 2-3 minutes. Add the sour cream and lemonade, mix on Speed 6 for 1 minute.
3. Continue beating and add the eggs and yolk, one at a time, beating after each addition on Speed 9.
4. Pour into the crust and bake as directed. Chill overnight.
5. For the topping, attach whisk and beat together the topping ingredients on Speed 9 for 2-3 minutes, until stiff peaks form. Spread topping over the cheesecake and decorate with lemon wedges or slices. Store in refrigerator.

SWEET POTATO CUSTARD WITH CRUMB TOPPING

(Yield: 6-8 servings)

Sweet Potatoes

3 medium size uncooked sweet potatoes, peeled and grated

Filling

4 large eggs
2 cups milk
4.4 ounce package custard dessert mix
1/3 cup butter, room temperature
1 cup brown sugar
2 teaspoons orange extract
2 teaspoons grated orange peel
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt

Topping

1 cup flour
1/2 cup brown sugar
1/3 cup butter, room temperature
1 cup chopped pecans

Temperature: 350° F / 177° C

Bake Time: 40-50 minutes

1. Attach the beater and place the eggs, milk, custard dessert mix and butter in the mixing bowl. Mix together on Speed 2 for 1 minute. Turn up to Speed 6 and mix for 2 minutes.
2. Add the remaining filling ingredients and continue mixing on Speed 2 for 2-3 minutes.
3. Combine topping ingredients in a small bowl and mix until crumbly.
4. Place sweet potatoes in a 9 x 13-inch greased pan.
5. Pour filling mixture over potatoes and sprinkle topping filling. Bake as directed.

Recipes (Cont.)

APPLE CAKE (*Yield: 12 servings*)

Cake

3 cups all-purpose flour
1 1/2 teaspoons cinnamon
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/4 teaspoon salt
3/4 cup butter, room temperature
1 3/4 cups sugar
3 eggs
3 cups apples, peeled and grated
1 cup chopped pecans
2 teaspoons vanilla

Topping

1/3 cup butter, room temperature
1/2 cup brown sugar
1/4 cup quick cooking oats
1/4 cup all-purpose flour
1 teaspoon cinnamon

Glaze

2 tablespoons milk
1/2 cup powdered sugar

Temperature: 325° F / 163° C

Bake Time: 45 minutes

1. Sift together flour, cinnamon, baking powder, baking soda and salt in a bowl to create a flour mixture; set aside.
2. Attach beater. Cream butter and sugar on speed 6 for 2-3 minutes.
3. Continue beating and add the eggs one at a time, beating well after each addition.
4. Add the apples, pecans and vanilla extract while mixing.
5. Slowly add flour mixture while mixing on Speed 2. Once flour is mixed in increase speed to Speed 9 for 2-3 minutes.
6. Pour into a 9 x 13-inch greased cake pan.
7. Combine all topping ingredients and mix on Speed 6 until crumbly. Sprinkle over top of batter.
8. Bake as directed and allow to cool.
9. Mix glaze ingredients together and drizzle glaze over cake.

THREE LAYER BURNT SUGAR CAKE *(Yield: 12 servings)*

Burnt Sugar Syrup

1 cup sugar
1 cup boiling water

Cake

3 eggs
1/2 cup butter, room temperature
1/2 cup water
1/3 cup of the burnt sugar syrup
1 tablespoon burnt sugar flavoring
18.25 ounce caramel cake mix

Frosting

1/2 cup butter, room temperature
4 cups powdered sugar
1 teaspoon vanilla extract
reserved burnt sugar syrup
2 tablespoons milk (to thin frosting IF necessary)
1/2 cup chopped pecans

Temperature: 350° F / 177° C

Bake Time: 30-40 minutes

1. Melt sugar in a heavy saucepan or cast iron skillet over medium heat, stirring frequently until dark brown and smooth.
2. Remove from heat and carefully add the boiling water. Return to heat and stir constantly until syrup-like. Remove from burner and set aside.
3. Attach beater and beat the eggs on Speed 9 for 2 minutes. Add the butter, water, 1/3 cup burnt sugar syrup, burnt sugar flavoring and cake mix; beat on Speed 3 for 2-3 minutes.
4. Pour batter into 3 greased and floured 8-inch round cake pans. Bake as directed and allow to cool.
5. For frosting, attach whisk. Beat butter, powdered sugar, vanilla extract and the remaining burnt sugar syrup until still stiff using Speed for 2 minutes. If needed, slowly add the milk to make a spreadable consistency.
6. Frost and decorate with nuts.

Recipes (Cont.)

CARROT CAKE (*Yield: 12 servings*)

Cake

2 cups all-purpose flour
1 tablespoon cinnamon
1 1/2 teaspoons baking soda
1/4 teaspoon salt
3 eggs
1 1/2 cups sugar
1/4 cup oil
2 teaspoons orange extract
3 medium carrots, grated

Frosting

8 ounces cream cheese, room temperature
1/2 cup butter, room temperature
2 teaspoons orange extract
4 cups powdered sugar
1 cup chopped pecans

Temperature: 350° F / 177° C

Bake Time: 25-30 minutes

1. Sift together the flour, cinnamon, baking soda and salt in a separate bowl to create a flour mixture; set aside.
2. Attach beater. Beat the eggs on Speed 9 for 2-3 minutes. Gradually add the sugar, oil and orange extract while continuing to beat on Speed 9.
3. Add the flour to the egg mixture, beating on Speed 2 for 1 minute. Increase the to Speed 6 and beat for 2 minutes. Add the grated carrots and mix on Speed 6 for 2-3 minutes.
4. Pour into 3 greased and floured 8-inch round cake pans. Bake as directed and allow to cool.
5. For frosting, attach the whisk. Cream the cream cheese, butter, and orange extract on Speed 7 for 2 minutes. Add the powdered sugar and beat on Speed 2 for 1 minute. Increase to Speed 9 and beat for 2-3 minutes. Add the pecans and stir on Speed 1 until well mixed. Frost. Store in refrigerator.

RASPBERRY ANGEL FOOD CAKE WITH RASPBERRY SAUCE

(Yield: 12 servings)

Cake

1 cup cake flour
2 tablespoons cornstarch
1 1/4 cups powdered sugar
1/2 teaspoon salt
1 package raspberry unsweetened Kool-Aid(r) (or any other flavor)
1 1/2 cups egg whites (about 12 eggs), room temperature
1 1/2 teaspoons cream of tartar
1 teaspoon vanilla extract
1/2 cup sugar

Raspberry Sauce

1 1/2 cups raspberry preserves, seedless
2 teaspoons cornstarch

Temperature: 350° F / 177° C

Bake Time: 40-50 minutes

1. Sift together the cake flour, cornstarch, powdered sugar, salt and Kool-Aid in a bowl to create a flour mixture; set aside.
2. Attach whisk. Beat the egg whites and cream of tartar on Speed 4 until stiff peaks form. Add the vanilla and sugar, one tablespoon at a time while beating.
3. Fold the flour mixture, 1/4 cup at a time, into the egg white mixture using Speed 1.
4. Pour into a 10-inch, greased and floured tube pan. Remove large air bubbles by gently cutting through mixture with a knife and bake as directed.

Recipes (Cont.)

PINEAPPLE UPSIDE-DOWN CAKE (*Yield: 12 servings*)

Topping

1/2 cup butter, melted
1 cup brown sugar
1/2 cup chopped pecans
8 pineapple slices
1/2 cup maraschino cherries, halved

Cake

3 eggs
1/3 cup applesauce
2 teaspoons pineapple flavoring
1 cup plus 2 tablespoons water
18.25 ounces pineapple or yellow cake mix

Temperature: 350° F / 177° C

Bake Time: 50-60 minutes

1. Layer topping ingredients in a 10-inch greased and floured tube pan in the order listed. Arrange maraschino cherry halves, cut-side-up, in the center of and between pineapple slices.
2. For cake, attach beater and mix all cake ingredients together on Speed 9 for 3-4 minutes.
3. Pour the batter into pan over toppings. Bake as directed.
4. Allow to cool for 5 minutes, then invert onto a heat-resistant plate with a rim.

CHOCOLATE CHIP DELIGHT *(Yield: 4 dozen or 2 cookie bars)*

1 1/2 cups all-purpose flour
3/4 teaspoon salt
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1 1/2 cups shortening
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
3/4 cup coconut
2 1/4 cups quick or old fashioned oats
11.5 ounces semi-sweet or milk chocolate chips

Temperature: 350° F / 177° C

Bake Time: 12-15 minutes

1. Combine flour, salt, baking soda and baking powder in a small bowl to create a flour mixture; set aside.
2. Attach the beater. Place shortening in the mixing bowl and beat on Speed 9 for 2 minutes. Add both sugars and cream on Speed 9 for 2 minutes.
3. Add eggs and vanilla extract and mix on Speed 4 for 1 minute.
4. Add the flour mixture and beat on Speed 2 until mixed thoroughly. Add coconut and half of the oatmeal, mix on Speed 6 for 1 minute. Add remaining oatmeal and mix on Speed 6 until mixed. Add chocolate chips and stir on Speed 1 until mixed.
5. Drop by teaspoon onto lightly greased cookie sheet and bake as directed.

Recipes (Cont.)

OATMEAL RAISIN COOKIES *(Yield: 4 dozen or 3 cookie bars)*

2 cups all-purpose flour
3/4 teaspoon salt
1 1/2 teaspoons baking soda
1 1/2 cups butter, room temperature
1 1/2 cups brown sugar
3/4 cup sugar
2 eggs
4 cups quick or old fashioned oats
1 1/2 cups raisins

Temperature: 350° F / 177° C

Bake Time: 12-15 minutes

1. Combine flour, salt and baking soda in a bowl to create a flour mixture; set aside.
2. Attach the beater and cream the butter on Speed 9 for 2 minutes. Add both sugars and beat on Speed 9 for 2 minutes.
3. Add eggs and continue to beat on Speed 9 for 2 minutes.
4. Add half of flour mixture and mix on Speed 4 for 2-3 minutes. Add remaining flour mixture and mix on Speed 4 for 2 minutes.
5. Add 1 1/2 cups of oatmeal and mix on Speed 6 gradually adding remaining oatmeal until well mixed. Allow to mix for 2 minutes. Add raisins and stir on Speed 1 until mixed.
6. Drop by teaspoon onto lightly greased cookie sheet and bake as directed.

BASIC WHITE DOUGH (Yield: 2-4 loaves, 18-36 rolls)

2 Loaves or 18 rolls

4 - 4 1/4 cups	bread flour
1/4 teaspoon	salt
1/2 cup	sugar
3 1/2 teaspoons	active dry yeast
1 1/4 cups	water
1	egg(s)
1/4 cup	shortening, room temperature

4 loaves or 36 rolls

8 - 8 1/2 cups
1/2 teaspoon
1 cup
6 3/4 teaspoons
2 1/2 cups
2
1/2 cup

Temperature 350° F / 177° C

Bake Time: 25-30 minutes

1. Attach beater. Mix together all dry ingredients except 1 cup of flour on Speed 2 for 30 seconds.
2. Heat water to 120°-130° F / 49°-54° C.
3. Continue to mix on Speed 2 and add egg(s). Turn up to Speed 5 and drizzle water slowly into dry mixture until mixed, 1-2 minutes. Continue to mix on Speed 5 for another 1-2 minutes. Scrape bowl if necessary.
4. Remove beater and insert the dough hook. Turn mixer to Speed 5 and gradually add the remaining flour to form a soft, slightly tacky dough ball. Turn to Speed 6 and mix for 3-5 minutes.
5. Add shortening and mix for 3-4 minutes on Speed 6. Continue kneading for another 8-10 minutes on Speed 6. Perform the dough stretch test.
6. Spray large bowl with a non-stick spray. Place dough in bowl and turn to coat on all sides. Cover, let rise in a warm place until light and doubles in size, about 1-1 1/2 hours.
7. Punch down dough, cover and allow to rest 10 minutes to make the dough easier to handle.

Choose one of the following procedures to finish baking.

Bread Loaves (Use Basic White Dough)

Temperature: 350° F / 177° C

Bake Time: 25-30 minutes

1. Divide into 2 (4) pieces and roll each piece into a 12 x 7-inch rectangle.
2. Roll up tightly, starting with narrow edge. Seal with fingertips as you roll.
3. Place in 2 (4) greased 9 x 5-inch baking pans. Cover and let rise in a warm place for 1 hour or until doubles in size. Bake as directed.

Dinner Rolls (Use Basic White Dough)

Temperature: 350° F / 177° C

Bake Time: 25-30 minutes

1. Divide into 18 or 36 smooth 2-inch round rolls.
2. Place in 1 (2) greased 8 x 13-inch baking pan(s). Cover and let rise in a warm place for 1 hour or until doubles in size. Bake as directed.

Recipes (Cont.)

Cinnamon Rolls (Use Basic White Dough)

Topping

18 rolls

1/2 cup	sugar
3 tablespoons	cinnamon
3/4 cup	butter, melted
1/2 cup	raisins
1/2 cup	chopped walnuts

36 rolls

1 cup
6 tablespoons
1 1/2 cups
1 cup
1 cup

Glaze

18 rolls

1/2 cup	powdered sugar
3 tablespoons	milk
1/2 teaspoon	vanilla extract

36 rolls

1 cup
6 tablespoons
1 teaspoon

Temperature: 350° F / 177° C

Bake Time: 20-25 minutes

1. Combine sugar and cinnamon; set aside.
2. Roll dough into a 15 x 18-inch rectangle on a lightly floured surface. Spread melted butter over dough and sprinkle with sugar-cinnamon mixture, raisins and nuts.
3. Roll up tightly, jellyroll style, starting with the longest side.
4. Cut into 1-inch slices and place in 2 (3) greased 9 x 13-inch baking pans.
5. Cover and let rise in a warm place for 1 hour or until dough doubles in size. Bake as directed.
6. Mix glaze ingredients until smooth and drizzle over top of the baked cinnamon rolls.

Refreshing Rolls (Use Basic White Dough)

Topping

18 rolls

36 rolls

3 tablespoons	grated orange peel	6 tablespoons
1/2 cup	sugar	1 cup
1/2 cup	butter, melted	1 cup

Temperature: 350° F / 177° C

Bake Time: 20-25 minutes

1. Combine orange peel and sugar; set aside.
2. Shape dough into balls and dip top half into the melted butter and then into the orange-sugar mixture. Place coated side up in 1 (2) greased 9 x 13-inch baking pan(s).
3. Cover and let rise in a warm place 1 hour or until doubles in size. Bake as directed.

FOCCACIA BREAD (*Yield: 2 loaves*)

5 1/2-6 cups bread flour
2 teaspoons salt
4 teaspoons sugar
2 teaspoons dry Italian seasoning
1 tablespoon active dry yeast
2 cups water
2/3 cup olive oil

Temperature: 400° F / 205° C

Bake Time: 15-20 minutes

1. Attach beater. Mix all dry ingredients together except 1 cup of flour on Speed 2 for 30 seconds.
2. Heat water and oil to 120° -130° F / 49° - 54° C. Continue mixing on Speed 2 and drizzle liquid mixture slowly into dry mixture until mixed, 2-3 minutes. Continue to mix on Speed 6 for another 2 minutes.
3. Remove beater and insert the dough hook. Turn mixer to Speed 2 and gradually add the remaining flour to form a soft, slightly tacky, dough ball, 1-2 minutes. Continue kneading for another 10 minutes. Perform the dough stretch test.
4. Spray a large bowl with a non-stick spray. Place dough in bowl and turn to coat on all sides. Cover and let rise in a warm place until light and doubles in size, about 1-1 1/2 hours.
5. Press dough evenly into 2 greased 9 x 13-inch baking pans. Make indentations in the dough using your fingertips.
6. Cover and let rise in a warm place for 20 minutes or until dough doubles in size. Prepare a topping, Garlic-Cheese or Greek Style while the dough is rising.

Garlic Cheese Topping

1/4 cup olive oil
1 1/2 teaspoons dry oregano leaves
1/4 cup coarsely chopped garlic
1/3 cup grated Parmesan cheese
1/4 teaspoon salt

1. Heat olive oil. Stir in oregano and garlic. Remove from heat immediately.
2. Spoon mixture over dough. Sprinkle with remaining ingredients. Bake as directed.

Greek Style Topping

1/4 cup olive oil
1 1/2 teaspoons dry oregano leaves
1 medium onion, thinly sliced
1/3 cup crumbled Feta cheese
1/4 cup sliced black olives
1/4 teaspoon salt

1. Heat olive oil, add onions and cook until soft but not brown, 5 minutes.
2. Spoon mixture over dough. Sprinkle with remaining ingredients. Bake as directed.

Recipes (Cont.)

PASTA DOUGH (*Yield: 3-6 pounds*)

3 pound		6 pounds
2 - 2 1/2 cups	semolina (pasta) flour	4 - 4 1/2 cups
1/4 teaspoon	salt	1/2 teaspoon
3/4 cup	milk	1 1/2 cups
6 tablespoons	olive oil	3/4 cup

1. Attach beater. Mix together all dry ingredients except 1 cup of flour on Speed 2 for 30 seconds.
2. Combine milk and olive oil. Continue mixing on Speed 2 and drizzle liquid mixture into dry mixture until mixed, 1-2 minutes. Turn to Speed 6 and mix another 2-3 minutes
3. Remove beater and insert the dough hook. Turn to Speed 2 and gradually add the remaining flour to form a soft, slightly tacky, dough ball; 2-3 minutes. Continue kneading on Speed 6 for another 8 minutes.
4. Roll dough to 1/16-inch thickness on a lightly floured surface. Cut dough into strips 1/2-inch wide.
5. Add pasta to 8 cups of boiling salted liquid and simmer for 15-20 minutes or until tender. Do not overcook. Drain well.

WHOLE WHEAT BREAD (*Yield: 2 loaves*)

1 cup milk
1 cup warm water
4 1/2 teaspoons active dry yeast
1/3 cup honey
5 1/2-6 1/2 cups whole wheat flour
2 eggs
2 teaspoons salt
1/4 cup shortening, room temperature

Temperature: 350° F / 177° C

Bake Time: 25-30 minutes

1. Scald milk by heating until tiny bubbles form around edge of pan and milk reaches 180° F / 82° C. Cool to 110°-115° F / 43°-46° C. Or to save time, use 1/3 cup dry milk and enough water 120°-130° F / 49°-54° C to make 1 cup liquid.
2. Place warm water in mixing bowl and stir in yeast until dissolved.
3. Attach beater and add warm milk, honey, 3 cups flour and eggs. Mix on Speed 4 for 4 minutes. Cover bowl and let dough "sponge" rest for 20-30 minutes.
4. Remove beater and insert the dough hook. Turn to Speed 4 adding salt and enough remaining flour to form a soft dough ball, mix for 4-5 minutes. Add shortening and continue kneading on Speed 6 for another 10 minutes.
5. Spray large bowl with a non-stick spray. Place dough in bowl and turn to coat on all sides.
6. Cover, let rise in a warm place until light and double in size, about 1-1 1/2 hours.
7. Punch dough down, cover and allow to rest 10 minutes to make the dough easier to handle.
8. Divide into 2 pieces and roll each piece into a 14 x 7-inch rectangle. Roll up tightly, starting with the narrow edge. Seal with your fingertips as you roll.
9. Place in 2 greased 9 x 5-inch bread pans and cover with a warm damp cloth. Let rise in a warm place until dough doubles in size. Bake as directed.

LIMITED ONE YEAR WARRANTY

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In-Warranty Service (USA): For an appliance covered under the manufacturer's warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

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To Return the Appliance, ship to:

Attn: Repair Center
708 South Missouri Street
Macon, MO 63552

To Contact us, please write to or call:

Repair Department
P.O. Box 7366
Columbia, MO 65205-7366
1(800) 233-9054

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