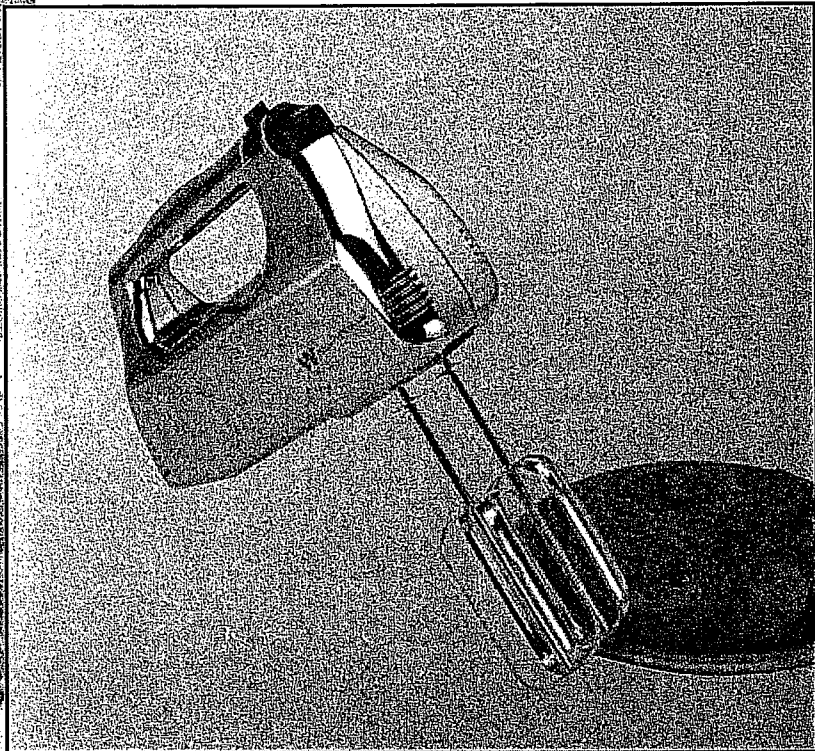


OWNER'S MANUAL
MODEL WHB119C



**5-SPEED
HAND MIXER
WITH ATTACHMENTS
AND POWER BOOST**

White-Westinghouse®

IMPORTANT SAFEGUARDS

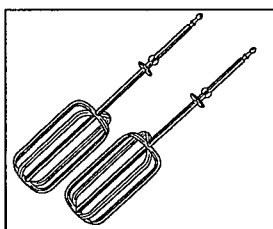
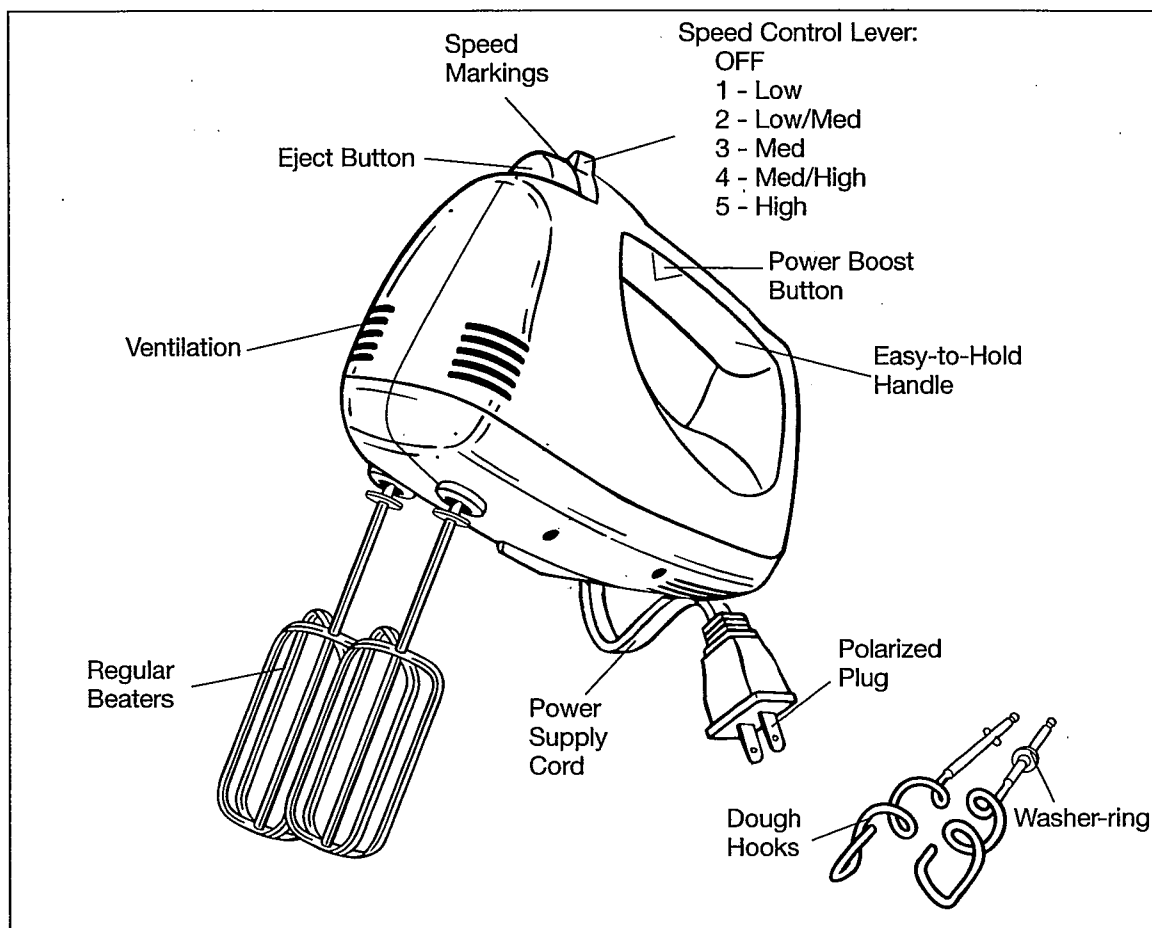
When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THE MIXER.
2. To protect against risk of electrical shock, do not put Mixer in water or other liquid.
3. Close supervision is necessary when Mixer 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 beaters or dough hooks during operation to prevent injury to persons and/or damage to the Mixer.
6. Do not operate Mixer with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service center 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 or touch hot surfaces.
10. Remove beaters or dough hooks from Mixer before washing.
11. Do not place Mixer or bowls on or near a hot burner or in a heated oven.
12. Do not use Mixer for other than intended use.

SAVE THESE INSTRUCTIONS

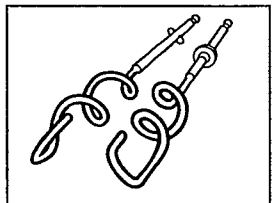
OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



REGULAR BEATERS:

Designed for all-purpose mixing. Cut through thick or thin batters with ease.



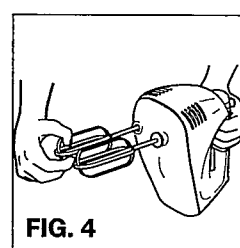
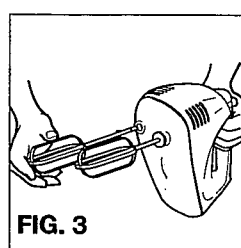
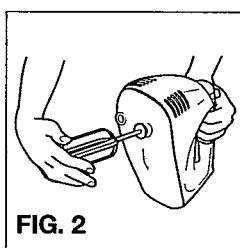
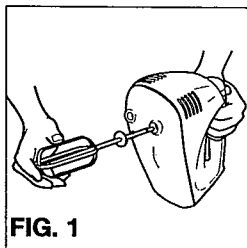
DOUGH HOOKS:

Spiral dough hooks are designed to mix heavier batters. Hooks may also be used for gently mixing pastry dough.

This appliance is for **HOUSEHOLD USE ONLY**. It may be plugged into any 120-volt AC electrical outlet. Do not use any other type of outlet.

NOTE: This appliance has a **polarized plug** (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

TO ATTACH BEATERS:



1. Unplug hand mixer.
2. Attach one beater at a time. Align notches on stem of beater with slots inside one of the holes at the bottom of the hand unit (Fig. 1).
3. Push beater into the hole until it clicks to lock in place (Fig. 2).
4. Insert the other beater into the other hole, and push it in until it clicks to lock in place (Fig. 3).
5. After attaching beaters, make sure they fit snugly into the receptacles.
6. Gently tug on the beaters to ensure they are properly secured (Fig. 4).
7. Plug unit into electrical outlet and begin mixing.

TO ATTACH DOUGH HOOKS: Dough hooks click to lock in place the same as beaters, except one dough hook has a small washer-ring around the top of the stem and the other does not. The dough hook with the washer-ring must be inserted into the hole on left side. The dough hook without the washer-ring is inserted into the other hole.

With the bottom of the mixer facing you, insert the dough hook with the washer-ring into the hole on left side, and then insert the dough hook without the washer ring into the other hole.

TO DETACH BEATERS OR DOUGH HOOKS:

1. Slide speed control lever to the "OFF" position.
2. Unplug hand mixer.
3. Push down on the eject button to eject beaters or dough hooks.

BEFORE USING:

1. Carefully unpack hand mixer.
2. Wash beaters and dough hooks in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe hand unit with a soft, clean cloth or sponge. **Never immerse the hand unit in water or any other liquid.**

HOW TO USE YOUR MIXER:

1. Make sure mixer is unplugged and switch is in the "OFF" position.
2. Attach beaters or dough hooks; follow the instructions given on page 3.
3. Plug unit into electrical outlet.
4. With beaters or dough hooks in place, hold mixer over container holding ingredients to be whipped, blended or mixed.

CAUTION: When using dough hooks for heavier batters, do not use speeds 1 or 2, as this puts stress on the unit and it may overheat. Use only speeds 3, 4 or 5.

When mixing thick batter for pastry dough, use only speed 5 and, to avoid overheating, do not operate for longer than five minutes.

5. Set the speed control lever at Low (1) speed to begin whipping, blending or mixing ingredients.
6. Increase speed to Low/Med (2), Medium (3), Med/Hi (4) or Hi (5), as needed.

GUIDE TO USE

SPEED	USE
1 (LOW)	Slowest speed, best for mixing dry ingredients and folding in liquid ingredients, egg whites and whipped cream.
2 (MED/LOW)	Ideal for creaming, stirring or blending, and for making sauces, gravies and puddings.
3 (MEDIUM)	Best speed for all-purpose mixing.
4 (MED/HIGH)	Beats and creams butter and sugar for cake mixes and frostings. Great for heavier batters.
5 (HIGH)	Highest speed, best for whipping cream, beating egg whites or mashing potatoes. Use for thick batters.

POWER BOOST: The Power Boost feature is specially designed for tough mixing cakes.

The Power Boost feature allows you to increase the mixing speed to the maximum power level from any speed setting by depressing the Power Boost Button. When you feel the Mixer slowing down or straining in tough batters, just depress the Power Boost Button to obtain the maximum mixing performance. As soon as the Power Boost Button is released, the Mixer will return to the setting you were previously using.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed, or return it to the manufacturer. See warranty for details.

Always unplug Mixer from electrical outlet when not in use and before cleaning.

TO CLEAN: NEVER IMMERSE MIXER (MOTOR HOUSING) IN WATER. First, be sure unit is unplugged. Eject beaters or dough hooks from unit and wash with warm, soapy water, using a soft cloth or sponge. Rinse well and dry thoroughly. Wipe Mixer (motor housing) with a slightly damp cloth or sponge.

DO NOT use scouring pads or any type of harsh cleanser to clean the Mixer, as this may damage the finish.

TO STORE: Unplug unit; store in its box in a clean, dry place. Never store it while it is hot or still plugged in. **Never wrap cord tightly around the appliance.** Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Important Notice

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance.

Consumer Service

This White-Westinghouse product is distributed by:

Salton/MAXIM Housewares, Inc.
550 Business Center Drive
Mount Prospect, IL 60056
E-mail: Salton550@aol.com

Any questions or comments can be directed to Salton/MAXIM's address, or call the Consumer Service Department:

1-900-884-8818
Monday-Friday
9 a.m. - 5 p.m. CST

You will be charged 95 cents per minute, with a maximum charge of \$3.80 for this call.

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