



# Magic Chef®

S O R I G H T A T H O M E.™

## 10-Speed Hand Mixer with Turbo Boost

10-Speeds – 200 Watts of Power

Turbo Boost for Tough  
Mixing Tasks

Comfortable Non-  
Slip Handle

Stainless Steel Beaters

Easy-Release Beater  
Ejector Button



## OWNER'S MANUAL MCMX10

# 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 electrical shock, do not submerge the Mixer or allow AC cord to come in contact with water or other liquids.
3. This appliance should not be used by children, and care should be taken when used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the Mixer.
11. Remove beaters from Mixer before washing.

## SAVE THESE INSTRUCTIONS

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

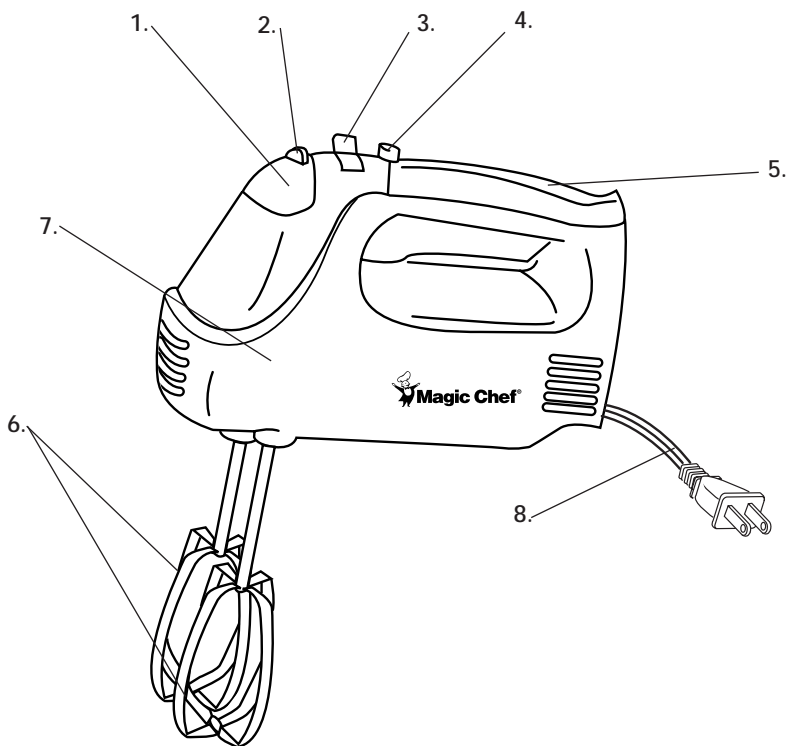
Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounding type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

## POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into 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** attempt to modify the plug in any way.

# GETTING TO KNOW YOUR MAGIC CHEF® MCMX10 10 SPEED HAND MIXER



1. Beater Ejector Button
2. High/Low Switch
3. Speed Control Lever
4. Turbo Boost Button
5. Non-Slip Rubber Handle
6. Stainless Steel Beaters
7. Main Body
8. Power Cord

# **YOUR MAGIC CHEF® 10 SPEED HAND MIXER HAS THE FOLLOWING FEATURES:**

## **10 PRECISION SPEEDS**

The 10 speeds allow you to choose the speed that best suits the foods you are preparing. The control settings are indicated by speeds 1-5 when the HIGH/LOW switch is in the LOW position. Speeds 6-10 are indicated when the HIGH/LOW switch is in the HIGH position. Each successive speed has greater power.

## **TURBO BOOST**

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

## **BEATER EJECTOR BUTTON**

The Mixer features a convenient Beater Ejector Button which allows for easy release of the Beaters. For safety, remove plug from power outlet before ejecting Beaters. The Ejector Button can only be pressed down to release the Beaters when the Speed Control is in the **OFF** position.

# OPERATING INSTRUCTIONS

1. Before handling the Beaters, check to be sure the Mixer is unplugged from the electrical outlet and the Speed Control Switch is in the **OFF** position. Insert the Beaters by grasping the top of the Mixer with one hand and the Beater Stem with the other hand. Make sure the Beater openings are closest to you (i.e. facing you). Insert the Beaters one at a time with a slight twisting action until they snap into place.
2. Plug the cord into a standard electrical outlet.
3. Place ingredients into the bowl.
4. Select the speed setting that matches your mixing task.
5. After you have finished mixing, turn the speed control to **OFF** and unplug the electric cord.
6. Raise the Mixer Head and press down on Beater Ejector Button to eject the Beaters.
7. Scrape excess batter off the Beaters using a rubber or plastic spatula. **DO NOT** strike Beaters on the rim of the bowl.

# MIXING GUIDE

Refer to the following Mixing Guide for speed selections. As you add ingredients, the consistency of the mixture can change. It may be desirable to use the Turbo Boost feature for short intervals and/or select a higher setting.

| SPEED SETTING | MIXING GUIDE | EXAMPLE  |
|---------------|--------------|--|
| 1             | KNEAD        | Use to knead dough.  |
| 2             | FOLD         | Use when mixing dry ingredients or when folding two portions of a recipe together such as beaten egg whites into a batter or when directions call for LOW speed. |
| 3             | STIR         | Use when stirring liquid ingredients or when a gentle action is needed to moisten dry ingredients.   |
| 4             | BLEND        | Use when quick breads require a brisk action, just enough to blend ingredients, but not enough to develop a smooth batter.                                       |
| 5             | COMBINE      | Use when recipe calls for combining ingredients together.  |
| 6             | CAKE MIX     | Use when preparing packaged cake mixes or when directions call for MEDIUM speed.   |
| 7             | CREAM        | Use when creaming sugar and butter together.   |
| 8             | FROSTINGS    | Use when preparing light, fluffy frostings.  |
| 9             | WHIP CREAM   | Use to whip whipping cream or to develop a light, fluffy texture.  |
| 10            | EGG WHITES   | Use when aerating eggs and egg whites. Use when directions call for HIGH speeds.   |

# CARE AND MAINTENANCE

1. Unplug electric cord from electrical outlet before cleaning.
2. Wipe the Mixer Body clean with a dry cloth.
3. Wash the Beaters in hot, soapy water after each use. Rinse thoroughly and dry. Beaters may also be washed in a dishwasher.
4. Detach the Beaters from the Mixer and store them carefully.
5. Store appliance in its box or in a clean, dry place. Never wrap cord tightly around the appliance; keep it loosely coiled.



# RECIPES

## CHEDDAR AND SOUR CREAM POTATOES

4 medium potatoes, peeled and cut into 1-inch pieces

3/4 cup sour cream

1/2 cup shredded cheddar cheese

1/4 teaspoon garlic powder

1 teaspoon salt

1/4 teaspoon pepper

Cook potatoes in boiling water until tender, about 10 minutes. Drain well. Add remaining ingredients to the drained potatoes. Start blending on lowest speed and gradually increase to the highest speed. Whip until light and fluffy, using **Turbo Boost** as needed until all lumps are smoothed out. Serve immediately or place in a lightly greased 1-quart baking dish and cook in a preheated 350° oven for 20-25 minutes or until nicely browned.

Makes: 6 1/2-cup servings

## CHEESY MEXICAN MEAT LOAF

2 lbs. lean ground beef\*  
3/4 cup dry bread crumbs  
2 eggs  
1/3 cup chili sauce  
1 teaspoon Worcestershire sauce  
1 envelope (1.3 oz.) taco seasoning mix or Sloppy Joe Mix  
1 envelope (1.3 oz.) dry onion soup mix  
1/4 teaspoon pepper  
4 slices (3/4 oz. ea.) American cheese  
2 oz. Monterey Jack cheese, sliced  
3 slices bacon, cut in half  
3/4 cup thick and chunky salsa

Preheat oven to 350°. Place meat, bread crumbs, eggs, chili sauce, Worcestershire sauce, seasoning mix, onion soup mix and pepper in a large mixing bowl. Start mixing on a medium speed and move up to highest speed until all ingredients are blended. Place 1/3 of the mixture in an oblong baking dish. Top with American cheese slices. Put 1/3 more meat over cheese and top with Monterey Jack cheese. Place remaining meat on top and form meat into an oval, making sure all the cheese is sealed into the meat. Top with bacon and bake in preheated oven for 1 hour or until meat and bacon are well browned. Heat salsa. Allow meat loaf to stand for 5 minutes before slicing, and serve with salsa.

Makes: 6 servings

\*Ground veal or turkey may be substituted for a low-fat version of this classic Meat Loaf.

## EASY CHOCOLATE BUNDT CAKE

1 package (12 oz.) chocolate chip morsels  
1/2 cup water  
2-1/2 cups cake flour  
2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup butter or margarine  
2 cups sugar  
4 eggs  
1 cup buttermilk

Melt chocolate in water in a saucepan or microwave oven; allow to cool slightly. Sift flour with baking powder and salt and set aside. Preheat oven to 350°. Grease and flour a 10-inch Bundt pan. Place butter and sugar in a medium mixing bowl. Start blending at a medium speed, increasing to a slightly higher speed.

Use **Turbo Boost** when needed. Adding one egg at a time, blend until the mixture is light and fluffy.

Slowly add chocolate to mixture and continue to beat on a high speed until all the chocolate is blended into the mixture. Add flour mixture, alternating with buttermilk, beginning and ending with flour mixture. Blend at a slow speed just until smooth. Pour batter into pan and bake for 35-40 min. or until a toothpick inserted in center of the cake comes out clean. Cool. Frost with Vanilla or Chocolate Butter Cream Frosting or top with powdered sugar.

Makes: 1 10-inch Bundt cake

## VANILLA BUTTER CREAM FROSTING

1/2 cup butter or margarine, softened  
2 teaspoon vanilla extract  
3 cups 10x confectioners sugar  
4 Tablespoons cream

Place all ingredients in a large mixing bowl. Starting at lowest speed, begin incorporating sugar into other ingredients. Gradually increase to highest speed, and whip until frosting reaches a spreading consistency. Add more sugar if mixture is too thin and more cream if it is too thick.

Makes: 2 cups   Frosts: 1 Bundt cake or two 8-inch layers.

## CHOCOLATE BUTTER CREAM FROSTING

Add 1/3 cup cocoa and increase sugar to 3-1/2 cups.

## LIMITED WARRANTY

**This Magic Chef product warranty extends to the original purchaser of the product.**

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of ninety (90) days from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials and 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 ninety day warranty period, a product with a defect will be replaced with a comparable model when the product is returned to Wal-Mart with an original store receipt. The replacement product will be in warranty for the balance of the ninety day warranty period and an additional one-month period. No charge will be made for such 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 Department  
708 South Missouri St.  
Macon, MO 63552

**Any questions or comments can be directed to the above address or call our toll free number:**

1-800-233-9054  
Monday-Friday 7:30 am - 6:00 pm CST  
Refer to Item #MCMX10

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