

cook's essentials®

HIGH PERFORMANCE KITCHENWARE



10 SPEED HAND MIXER

MODEL CEHM6R

OWNER'S MANUAL

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.
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 surface, including the stove.
11. Keep hands, hair, clothing, as well as spatulas and other utensils away from Beaters or Spiral Dough Hooks during operation to reduce the risk of injury to persons and/or damage to the Mixer.
12. Remove Beaters or Spiral Dough Hooks 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. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately press the ON/OFF Button to turn the unit off and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.

SHORT CORD INSTRUCTIONS

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

Do not use an extension cord with this product.

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.

ELECTRIC POWER

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

INTRODUCTION

Congratulations on your purchase of the cook's essentials® 10 Speed Hand Mixer. Use your versatile 10 Speed Hand Mixer to make cakes, pies, whipped toppings, mashed potatoes and much more. The TURBO feature provides maximum power to get through tough mixing tasks at any speed.

GETTING TO KNOW YOUR cook's essentials® 10 SPEED HAND MIXER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS.

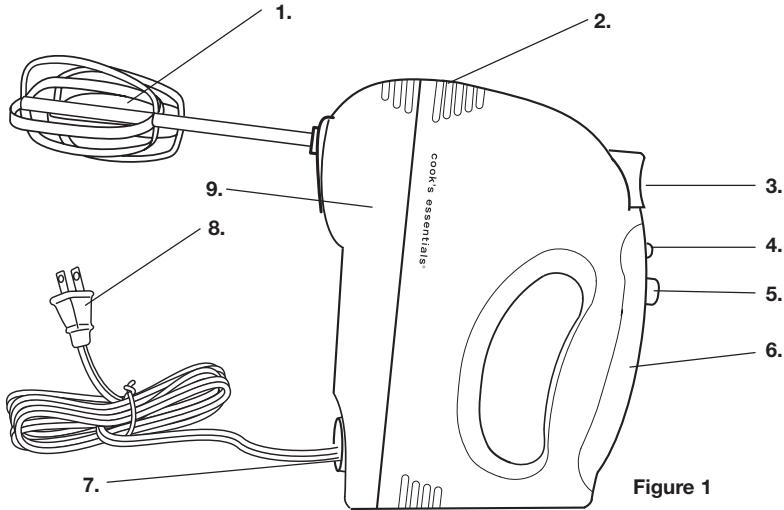


Figure 1

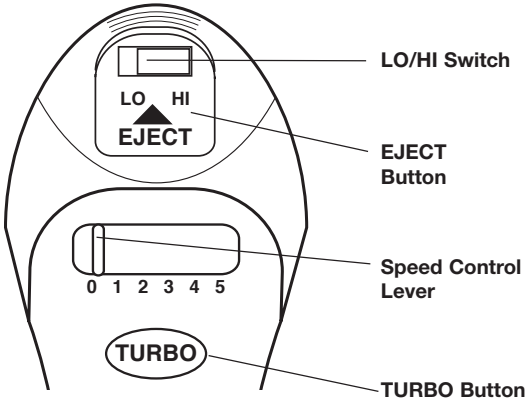


Figure 2



- | | |
|--|---|
| 1. Stainless Steel Beaters
Pair: (P/N 71109)
Hexagonal: (P/N 71109H)
Round: (P/N: 71109R) | 7. Cord Swivel |
| 2. Vents | 8. Electric Cord with
Polarized Plug |
| 3. HI/LO/EJECT Button | 9. Motor Housing |
| 4. Speed Control Lever | 10. Stainless Steel Spiral
Dough Hooks
Pair: (P/N 71110)
Hexagonal: (P/N 71110H)
Round: (P/N: 71110R) |
| 5. TURBO Button | |
| 6. Handle | |

OPERATING INSTRUCTIONS

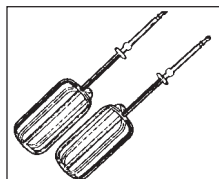
BEFORE FIRST USE

1. Carefully unpack Mixer.
2. Wash Beaters and Spiral Dough Hooks with warm, soapy water. Rinse well and dry thoroughly.

CAUTION: To protect against electric shock, never immerse the Motor Housing 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 Mixer is not in use.

HAND MIXER ACCESSORIES



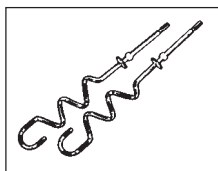
STAINLESS STEEL BEATERS

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

Pair: (P/N 71109)

Hexagonal: (P/N 71109H)

Round: (P/N: 71109R)



STAINLESS STEEL SPIRAL DOUGH HOOKS

Spiral Dough Hooks are designed to mix or knead heavier batters or bread dough. Hooks may also be used for gently mixing pastry dough.

Pair: (P/N 71110)

Hexagonal: (P/N 71110H)

Round: (P/N: 71110R)

BEATERS AND DOUGH HOOKS

1. Slide the Speed Control Lever to (0) OFF and always make sure the Mixer is unplugged before inserting or removing Beaters or Dough Hooks.

CAUTION: Use matching attachment pairs only: use either both Beaters or both Dough Hooks. Do not attempt to use one Beater or one Dough Hook. This could damage the Mixer.

NOTE: Beaters and Dough Hooks have two types of Stem Discs: round and hexagonal.

2. Insert Beater or Dough Hook, one at a time, into holes on underside of Motor Housing. See Figure 3. Insert Beater or Dough Hook with round Stem Disc into round hole; hexagonal Stem Disc into hexagonal hole. Push in firmly and twist slightly to lock each Beater or Dough Hook into place.

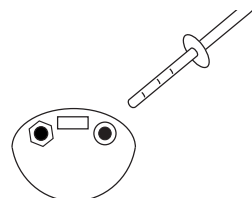


Figure 3

**Insert round Stem Disc
into round hole
on bottom of Mixer**

3. Plug power cord into a standard 120V AC household electrical outlet.
4. Place ingredients to be mixed in a large mixing bowl.

NOTE: Never fill the mixing bowl more than half full.

5. Slide the LO/HI Switch to LO or HI, slide the Speed Control Lever to 1, 2, 3, 4 or 5 speed to begin mixing. See Mixing Guide for detailed information.

NOTE: Always start mixing with a slow speed setting. Then, increase the speed setting to match consistency of the ingredients.

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

6. Once all ingredients have reached the desired consistency, slide the Speed Control Lever to (0) OFF to stop mixing.
7. Remove Beaters or Dough Hooks. Press the EJECT Button while grasping the Beaters or Dough Hooks and release them from the Mixer.
8. Gently scrape excess batter from Beaters or Dough Hooks with a rubber or plastic spatula. Do not strike Beaters or Dough Hooks against mixing bowl to remove excess batter. This could damage the Mixer parts.

TURBO FEATURE

Press the TURBO Button to obtain maximum mixing speed anytime an extra boost of power is needed for thick, heavy batters. Release the TURBO Button and the mixing returns to the previously selected speed.

CAUTION: Do not use the TURBO feature for more than 2 minutes at a time, as the motor may overheat and damage the Mixer.

RECOMMENDED SPEED/MIXING GUIDE

Your Hand Mixer has 10 different speed settings. Each setting on the HI/LO Switch has 5 speeds/functions. Below is a guide which details each speed setting and its usage. Please note that the TURBO feature can be used at any speed setting by depressing the TURBO Button. Resume previously selected speed by releasing TURBO Button.

Use this Guide to help you set the Speed Control Lever and HI/LO Switch for various mixing TASKS.		
Speed Control	HI/LO Switch	Mixing Use
1-2	LO	Best for mixing dry ingredients and folding in liquid ingredients, egg whites and whipped cream.
3-4	LO	Ideal for creaming, stirring, making sauces, gravies, puddings and quick breads.
5	LO	All purpose mixing.
1	HI	All purpose mixing.
2-3	HI	Beats and creams butter and sugar for cake mixes and frostings. Great for thicker batters.
4-5	HI	Best for whipping cream, beating egg whites or mashing potatoes.
NOTE: Be sure Speed Control Lever is in the (0) OFF position before changing speed switch from LO to HI or from HI to LO.		

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

TO CLEAN

CAUTION: Never immerse Motor Housing in water. This could damage the product.

1. Wash both Stainless Steel Beaters and Stainless Steel Spiral Dough Hooks by hand with hot water and a mild detergent or in a dishwasher. Rinse all parts and dry thoroughly. DO NOT allow accessories to soak in water for extended periods of time. This could damage the finish.
2. Wipe Motor Housing with a damp cloth or sponge. Dry completely with a soft cloth.

TO STORE

Unplug appliance, and store in its box or in a clean, dry place. Never wrap the 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.

