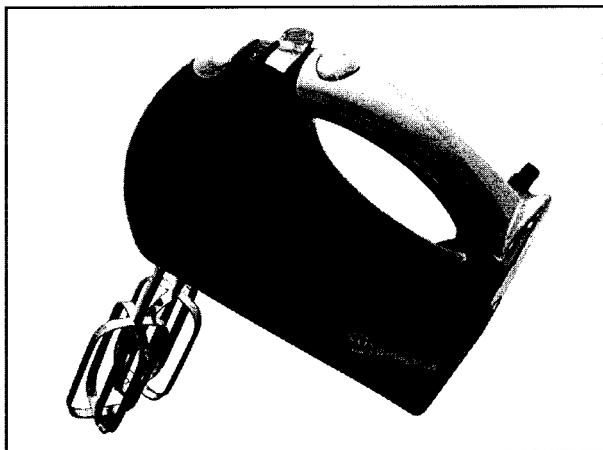


6 SPEED HAND MIXER with TURBO



MODEL WST2021ZE

OWNER'S MANUAL



Westinghouse

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 any hot surface, including the stove.
11. 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.
12. Remove Beaters 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 Use and Care Guide 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 slide the Speed Control Lever to the OFF position 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.

POLARIZED PLUG

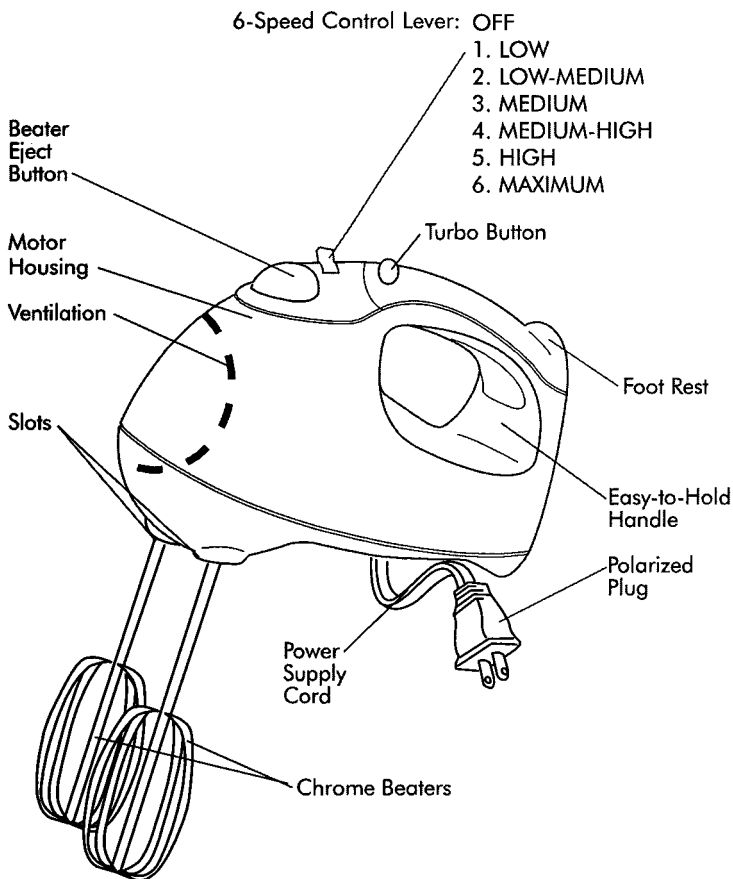
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

ELECTRIC POWER

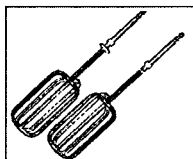
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR WESTINGHOUSE WST2021ZE 6 SPEED HAND MIXER with TURBO

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION

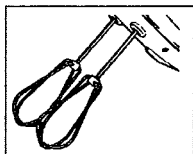


BEATERS AND DOUGH HOOKS



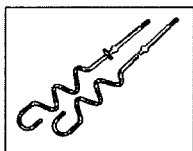
HEAVY-DUTY BEATERS:

Designed for all-purpose mixing.
Cut through thick or thin batters with ease.
(P/N 70780 - without Collar)
(P/N 70780C - with Collar)



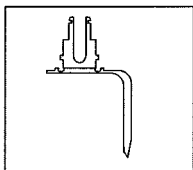
WIRE BEATERS:

Spindly, thin Wire Beaters are ideal for whisking sauces or whipping light, fluffy ingredients.
(P/N 70781 - without Collar)
(P/N 70781C - with Collar)



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.
(P/N 70782 - without Collar)
(P/N 70782C - with Collar)



SPATULA ATTACHMENT:

Designed to keep the bowl sides clean from spatters and dry ingredients when mixing.
Not recommended for thick dough, whipping cream or egg whites.
(P/N 70783)

BEFORE FIRST USE

Carefully unpack Hand Mixer. Wash Beaters, Dough Hooks and Spatula in warm, soapy water. Rinse well and dry thoroughly. Wipe Mixer with a soft, clean cloth or sponge. Never immerse your Hand Mixer in water or any other liquid.

OPERATING INSTRUCTIONS

Use your versatile Mixer to make cakes, pies, whipped toppings, mashed potatoes and much more. The six speeds plus Turbo feature allow you to mix or knead a variety of foods.

1. Make sure the Speed Control Lever is in the OFF position and the appliance is unplugged.

CAUTION: Always unplug Mixer from outlet before installing or removing Attachments.

2. Insert Beaters by aligning notches on Beaters with slots on unit and push until they click and lock into place. The Beater (or Dough Hook) with the round collar must be assembled into the round hole in housing.
3. After installing the Beaters (or Dough Hooks) and locking them into place, gently pull on each Stem to be sure they are secured properly.

Use either both matching Beaters or both Dough Hooks. Do not attempt to use mis-matching Beaters or one Dough Hook with either type of Beater. This could damage the Mixer.

4. Plug the cord into any standard 120V AC electrical outlet.
5. Place Beaters directly into container holding ingredients to be mixed.
6. Select the speed setting that matches your mixing task. See SPEED SELECTOR GUIDE in this manual.
7. Guide the Beaters continuously through the mixture for uniform mixing. Whenever you wish to scrape the sides and bottom of the bowl using a hand-held utensil, first move the Speed Control Switch to the OFF position. Then place the Mixer onto the Heel Rest so that the Beaters can drain into the bowl.
8. After you have finished mixing, turn the Speed Control Lever to OFF and unplug the appliance.
9. Press down on the Beater Ejector Button to eject the Beaters or Dough Hooks.
10. Scrape excess (batter) off of Beaters using a rubber or plastic spatula.

TURBO

Your Hand Mixer has 6 different speed settings. The Turbo feature can be used at any speed setting by depressing the Turbo Button. Resume previously selected speed by releasing Turbo Button.

NOTE: DO NOT use Turbo feature for more than 2 minutes at a time as the Motor may overheat and damage the Mixer.

ATTACHING BEATERS/DOUGH HOOKS

Before handling the Beaters/Dough Hooks, check to be sure the Mixer is unplugged from the electrical outlet and the Speed Control Lever is in the OFF position.

NOTE: One Beater/Dough Hook has a small, metal Washer-Ring (Collar) around the top of the Stem. The Beater/Dough Hook with the Washer-Ring is the one you insert into the deeper of the two holes in the Mixer.

1. Push the Beater or Dough Hook with the Washer-Ring into the deeper hole. Rotate the Beater until it locks into position. (See Figure 1.)
2. Push other Beater or Dough Hook (without Washer-Ring) into other Mixer hole. Rotate the Beater until it locks into position. (See Figure 2.)
3. After installing the Beaters or Dough Hooks, gently pull on each Stem to be sure they are secured properly.

CAUTION: Always unplug Mixer from outlet before installing or removing Attachments.

Use either both Beaters or both Dough Hooks. Do not attempt to use a Dough Hook with a Beater or mismatching Beaters (one Heavy Duty with one Wire). This could damage the Mixer.

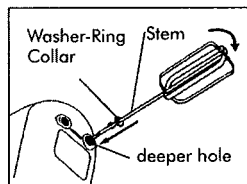


Figure 1

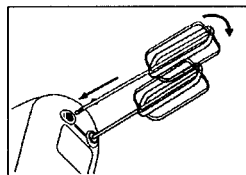


Figure 2

ATTACHING AND DETACHING SPATULA

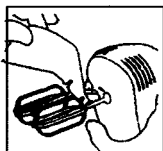


Figure 3

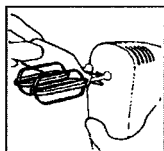


Figure 4

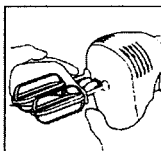


Figure 5

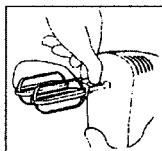


Figure 6

NOTE: The Spatula Attachment is NOT recommended for thick dough, whipping cream or egg whites.

1. Place Mixer on a flat surface with Beaters already locked into place.
2. For steadiness, hold the Mixer.
3. Place Spatula attachment over the top of the Beater Stems with Spatula Slots parallel with Beater Stems; now angle the Grips of the Spatula in between the Beater Stems. Grips are now in a position perpendicular to the Beater Stems. (See Figure 3.)
4. Align the grips of the Spatula parallel with the Beater Stems. (See Figure 4.)
5. Place fingertips so they are cupped around the elbow curve of the Spatula.
6. Place heel of the hand at the end of the Spatula. Use slight pressure to direct Spatula Grips into the Slot Receptacle located on the underside of the Mixer. Grips will click into place. (See Figure 5.)
7. Gently tug on the Spatula to ensure that it fits properly.

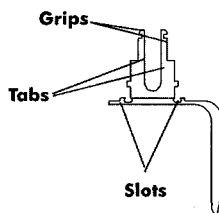


Figure 7
Spatula Attachment

TO DETACH SPATULA

1. Pinch tabs located above grips on the Spatula and pull out to release Grips. (See Figure 6.)
2. Lift Spatula from Beater Stems.

SPEED SELECTOR GUIDE

SPEED	DESCRIPTION
1	For blending or adding dry ingredients into a creamed/liquid mixture. (Use when directions call for LOW speed.)
2	For stirring gravies, sauces and mashing vegetables.
3	For creaming together shortening and sugar, mixing cake batter, mixes and puddings.
4	For preparing icings.
5	Use when preparing light, fluffy frostings and candies.
6	For whipping cream, evaporated milk, dry milk, egg whites, yolks or whole eggs. (Use when directions call for HIGH speed.)

MIXING TIPS

BEATING EGG WHITES

- Be sure Beaters and bowl are thoroughly cleaned.
- Be sure there is no egg yolk in the egg whites
- Bring eggs to room temperature since egg whites will yield maximum volume when beaten at room temperature.
- Add a small amount of cream of tartar (about 1/4 tsp.) before beating egg whites to form peaks.
- Beat at HIGH until egg whites are the desired consistency.
- Beating time will vary, depending upon the freshness of the eggs.
- For best results, do not use an aluminum or plastic bowl for beating egg whites.
- When making meringues, add the sugar slowly while using Mixer and whip until white forms soft peaks.

WHIPPING CREAM

- Use very fresh heavy cream.
- Thoroughly chill mixing bowl, Beaters and cream.
- Start Mixer at lowest speed to minimize spattering. As cream thickens, gradually increase to the highest speed.
- Whipping time will vary, depending upon the fat content, age and temperature of the cream.

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

NEVER IMMERSE MOTOR HOUSING IN WATER.

First, be sure unit is unplugged. Remove Spatula, if attached. Eject Beaters or Dough Hooks from unit. Wash Beaters, Dough Hooks, and Spatula in warm, soapy water, rinse well and dry thoroughly. Wipe Motor Housing with a damp cloth or sponge.

TO STORE

Unplug unit; store in its box or 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.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to: **To contact us,** please write to, call, or email:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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