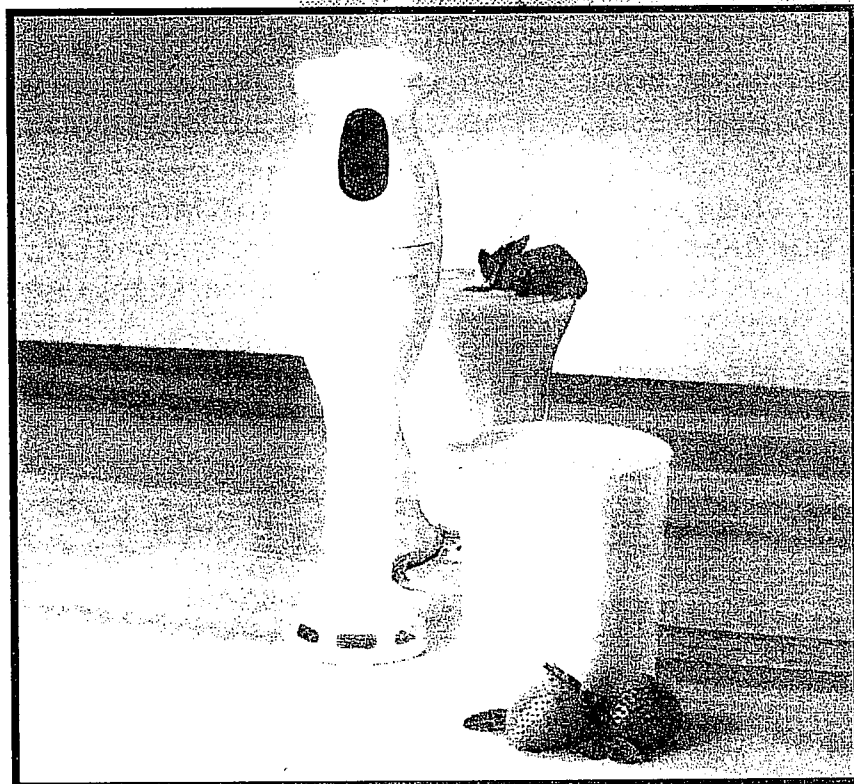


White-Westinghouse™

Hand Blender

OWNER'S MANUAL



MODEL WWSM1


IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. To protect against risk of electrical shock, do not submerge Motor end, Cord or Plug of the appliance in water or other liquid.
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 is dropped or damaged in any manner. Return the appliance to the nearest service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical 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. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage and possibility of injury.
12. Keep hands and utensils out of the mixing cup while mixing to prevent the possibility of severe injury to persons or damage to the unit. A spatula may be used, but must be used only when the unit is not running.
13. Blades are sharp, handle carefully.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

 Servicing should be performed by an authorized service representative.

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.

SHORT CORD INSTRUCTIONS

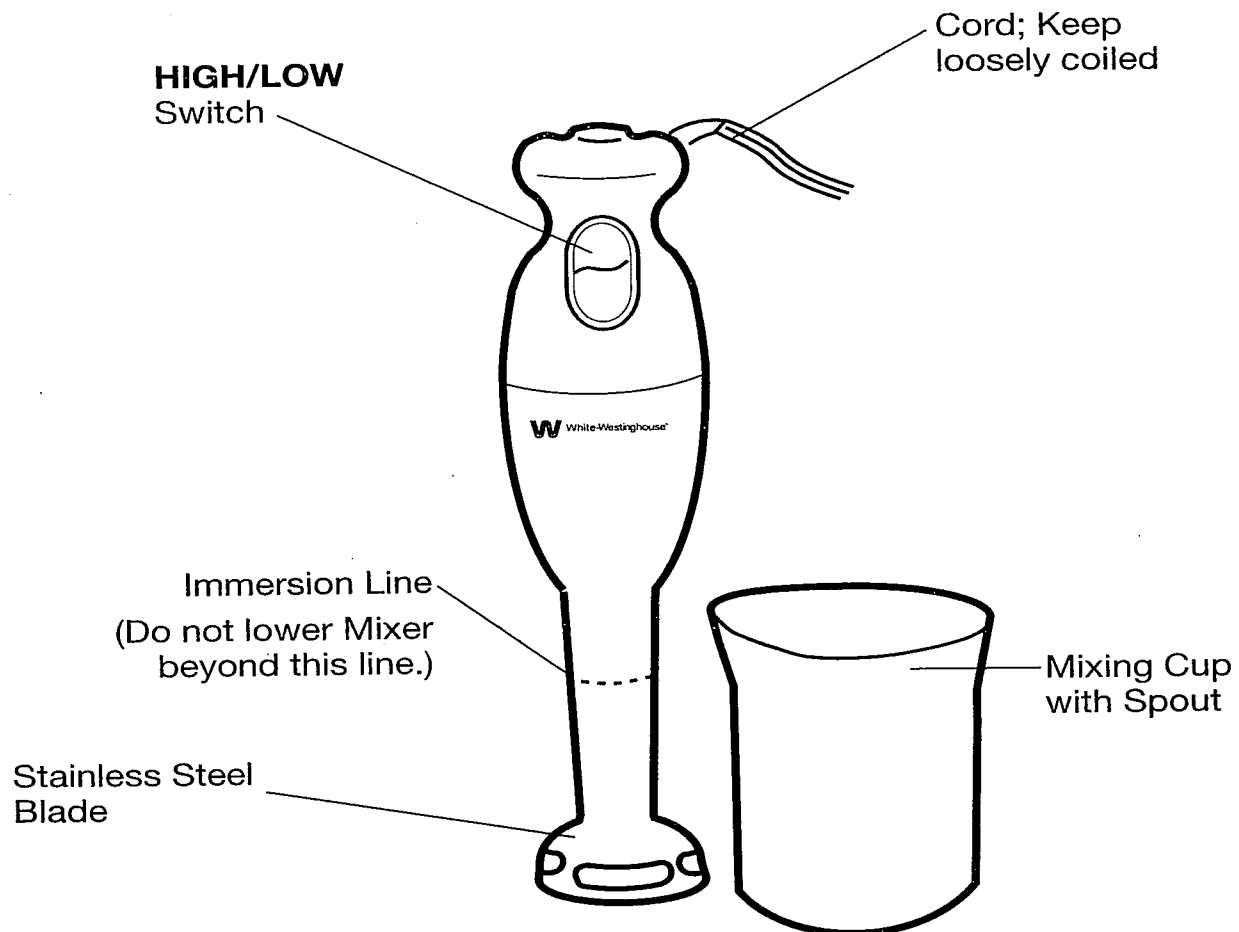
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

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

If a longer power-supply cord or 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, and (2) 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 unintentionally.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



INSTRUCTIONS FOR USE

This portable Hand Mixer is suitable for the preparation of sauces, batter, soups, purées, baby food, milk shakes. A Mixing Cup is supplied for mixing, but the Mixer may also be used in a bowl, pan, or other container.

MIXING

Adjust the Mixer to the correct speed range for the mixture, using the **HIGH/LOW** Switch.

Insert the Blade end of the Mixer vertically into the mixture and switch on by depressing the Switch.

The Mixer will only work while the Switch is kept depressed. During processing, the best results will be obtained by moving the Mixer up and down and side to side within the mixture. Make sure the **HIGH/LOW** Switch is not pressed before removing the Mixer from the mixture.

CAUTION:

There may be some noise from the bearings of the Mixer when new. This will disappear when used in liquid.

This appliance was constructed to process normal household quantities.

Please remember to keep your Hand Mixer out of the reach of children.

Do not hold the Motor end under running water or immerse entirely in water.

USER MAINTENANCE INSTRUCTIONS

It is recommended that the Mixer be cleaned prior to use. Do not immerse the Motor end of the Mixer in any liquid. The Mixer may be cleaned most easily by half filling the Mixing Cup with warm water — to which a small quantity of detergent or soap has been added — and operating on **LOW** speed for a few seconds.

The outer housing may be cleaned by wiping with a damp cloth.

RECIPES

Curried Cucumber Soup

1 large peeled cucumber
1/2 medium onion
1 medium potato
Several sprigs parsley
2 cups chicken stock
1/2 teaspoon dry mustard
1 teaspoon curry powder
1/4 teaspoon garlic
Salt, pepper to taste
1/3 cup heavy cream

Cut vegetables into walnut-sized pieces. Chop cucumbers, onions, potatoes and parsley. Place all ingredients into saucepan. Cover and simmer 30 minutes or until vegetables are tender. Mix until smooth. Stir in cream. Chill. Garnish with sour cream.

Serves 2 to 4

Tomato Soup Oriental

1/4 cup butter or margarine
2 stalks scallion
1 bay leaf
1 can (29 oz.) whole tomatoes
1/2 cup dry white wine
1 teaspoon sugar
1/4 teaspoon curry powder
Dash black pepper
2 cups chicken broth

Chop scallions. Melt butter in a large saucepan, add scallions and bay leaf. cook about 1 minute. Cook about 1 minute. Stir in tomatoes, wine, sugar, curry and pepper. Simmer 2 to 3 minutes. Stir in chicken broth. Heat for 2 minutes.

Serves 2 to 4

Potato Pancakes

3 medium potatoes
1 medium onion
1 egg
1/2 teaspoon salt
1 tablespoon flour
Oil for frying

Peel and cut potatoes and onions into walnut-sized pieces. Place by the handful into a container and chop to desired consistency. Remove to large bowl. Add egg, salt, flour and combine with potato mixture. Heat oil in a large skillet over medium heat. Spoon mixture by tablespoon into pan and fry until brown and crisp on both sides. Serve hot with apple sauce or sour cream.

Makes about 10 to 12 3-inch pancakes

Potato and Leek Soup

2 leeks, white part only
1 small onion
2 tablespoon butter
2 large potatoes
2 cups chicken broth
Salt to taste
1 cup milk
1 cup heavy cream
1 tablespoon chopped chives

Slice leeks, onions and potatoes. Sauté leeks and onions in butter until translucent. Add potatoes, broth and boil for 20 to 25 minutes, or until potatoes are tender. Purée with the Hand Mixer. Add milk and half cup cream, mix. Chill for several hours. Add remaining cream and salt and mix.

Serves 4

Gazpacho

1 cucumber, peeled
1 (1-lb.) can tomatoes
1/2 medium onion
1/2 large green pepper
1/2 teaspoon garlic powder
1/4 cup olive oil
1/4 cup wine vinegar
2 cups tomato juice
1/2 teaspoon salt
1/8 teaspoon black pepper

Cut cucumbers and peppers and onions into walnut-sized pieces. Add oil, vinegar, garlic, salt and pepper. Chop with the Hand Mixer. Add tomato juice and mix with the Hand Mixer until desired consistency. Chill for several hours. Serve with croutons.

Serves 5 to 6

Lemon 'n Pepper Spread

1/2 cup softened butter or margarine
Several sprigs of parsley
2 teaspoons lemon juice
1/2 teaspoon garlic powder
1/4 teaspoon freshly ground pepper

Chop parsley in a container. Add all other ingredients and mix well. Great for chicken, steak and hamburger.

Mayonnaise

1 egg
1 tablespoon vinegar
1 tablespoon lemon juice
1 cup oil

Put egg, vinegar and lemon juice in container. Mix using an up and down motion and use free hand to pour oil in a steady, slow stream. Continue to mix just below surface until desired consistency is reached.

Herb Mayonnaise

1 teaspoon parsley, minced
1 teaspoon tarragon
1 teaspoon watercress
1 teaspoon basil
1 cup mayonnaise

Place ingredients into Container and mix well.

Curry Mayonnaise

1 teaspoon curry powder
1/2 clove minced garlic
1 cup mayonnaise

Place ingredients into container and mix until smooth.

Vinaigrette Dressing

1/2 cup olive or vegetable oil
2 tablespoons white wine vinegar
1 teaspoon salt
1 teaspoon parsley, chopped
1 teaspoon dried tarragon leaves
1 teaspoon garlic powder
Pepper to taste

Chop parsley in a Container, then add all the ingredients and mix well.

Basic Cream Cheese Dip

8 oz. cream cheese
1/4 cup milk

Cut cheese into quarters, add milk slowly. Mix with the Hand Mixer to a frothy cream. Add one or a combination of the following: 1/2 cup chopped chives, 1/2 cup chopped celery, 1/2 cup chopped parsley, 1/2 cup chopped strawberries.

Creamy Dill Dip

1 cup creamed cottage cheese
1 cup mayonnaise
3 tablespoons milk
1 tablespoon chopped green onion
1 tablespoon dried dillweed

Combine all ingredients in a container and mix until almost smooth.
Serve with assorted sliced vegetables.

Béchamel Sauce

3 tablespoons flour
3 tablespoon butter
1 cup milk
Salt, pepper to taste
1/4 teaspoon nutmeg

Melt butter in saucepan, add flour and milk. Mix until smooth.
Simmer. Stir occasionally.

Herb Sauce

1/2 cup butter or margarine, melted
2 teaspoons lemon juice
Several sprigs of parsley
1/4 teaspoon thyme
2 stalks scallions

Drop parsley and scallions into a container and chop well. Add melted butter and other ingredients into the container and mix well. Great for fish or chicken.

Frosted Fruit Shake

2 cups frozen peaches, slightly thawed
2 cups orange juice
1 cup strawberries
2 tablespoons sugar
4 mint sprigs

In a tall container, purée fruit. Add orange juice and mix until smooth. Pour into tall glasses, garnish with mint.

Makes about 5 cups

Honey Banana Shake

2 cups milk
2 ripe bananas
1/2 cup honey

In a tall container, combine all ingredients and mix until smooth.

Makes about 4 cups

Low Calorie Milk Shake

1 cup water
1/3 cup instant, nonfat dry milk
1 teaspoon sugar
1 teaspoon vanilla extract

Pour all ingredients into a container and mix until frothy. Serve cold over ice cubes in a tall glass.

Makes about 2 cups (approximately 100 calories)

NOTE: For fruit shakes, add cut-up fruit. Omit sugar; if desired, add artificial sweetener. *This is calorie content:* 1 cup fresh strawberries (about 50 calories), 1 cup fresh pineapple (about 80 calories), 1 medium banana (about 100 calories), 1/4 medium cantaloupe (about 60 calories).

Mocha Milk Shake

3 scoops chocolate ice cream
2 tablespoons instant coffee
1 tablespoon sugar
2 cups milk

Pour milk, instant coffee and sugar into a container. Mix until mixture begins to thicken. Add ice cream, a scoop at a time and mix until desired consistency.

Chocolate Peanut Cake

1 egg
1/2 cup water
1 package (9 oz.) Devil's food cake mix
1/3 cup sugar
1/3 cup evaporated milk
1 egg yolk
3 tablespoons butter or margarine
1/2 teaspoon vanilla
1 cup peanuts, chopped
1 tablespoon orange peel

In a bowl, mix egg and water. Add cake mix and mix until smooth. Pour batter into a greased 8 inch square cake pan. Bake at 350° for 20 to 25 minutes.

In a small sauce pan, combine sugar, evaporated milk, egg yolks and butter. Blend well. Cook over medium heat until mixture thickens, about 4 minutes. Add remaining ingredients. Remove from heat and mix until thick enough to spread. Spread on cooled cake.

Chocolate Cake and Cherries

1 box dark chocolate cake mix (pudding in the mix)
3 eggs
1 can 21 oz. cherry pie filling
2 teaspoons almond extract

Place ingredients in a large bowl and mix until smooth. Generously grease a bundt pan and pour in mixture. Bake at 350° for 45 to 50 minutes or until done.

Strawberry Pancakes

8 cooked pancakes
1/3 cup soft butter or margarine
1/4 cup packed brown sugar
2 cups cleaned, fresh strawberries
1/4 cup granulated sugar
1 cup whipped cream

Spread tops of pancakes with butter or margarine, sprinkle with brown sugar. Stack pancakes and keep warm. Combine strawberries and granulated sugar in a container. Purée. Cut stacked pancakes into four wedges. Spoon strawberry purée sauce over each wedge and serve with whipped cream.

Serves 4

Carrot Cake

3 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
4 eggs
1-1/2 cups vegetable oil
2 cups granulated sugar
1 lb. carrots, finely shredded
1 can (8 oz.) crushed pineapple, drained

In a large bowl, mix eggs, oil and sugar until well mixed. Gradually stir in shredded carrots. Add flour, baking soda, cinnamon and salt, mixing just until combined. Stir in pineapple. Pour batter into a greased and floured 13 x 9 x 2 in. baking pan. Bake at 350° about 45 to 50 minutes.

Orange Frosting

2 packages (3 oz. each) cream cheese, softened
1 teaspoon grated orange peel
2 tablespoons orange juice

In container, mix all ingredients until creamy. Spread evenly over carrot cake.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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.

Consumer Service

This White-Westinghouse product is distributed by:

Salton®

708 South Missouri St.

Macon, MO 63552-1343

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

1-800-233-9054

Monday-Friday

8:00 a.m. - 5:00 p.m. CST

White-Westinghouse trademark used under license.
©1998 White Consolidated Industries, Inc.

Made in China for
Kmart Corporation
Troy, Michigan 48084

Printed in China