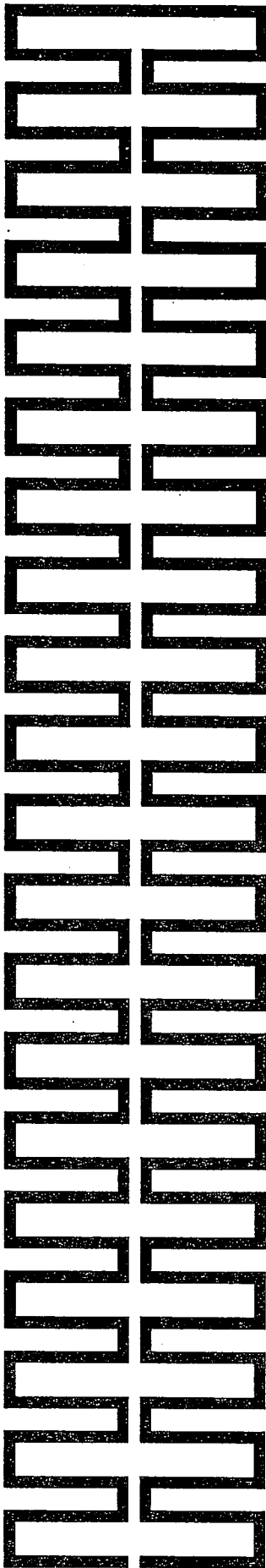


OWNER'S MANUAL

Model No. MX4

6-Speed
Stand Mixer
with Stand & Bowl



salton®

Get a taste of the good life with Salton.

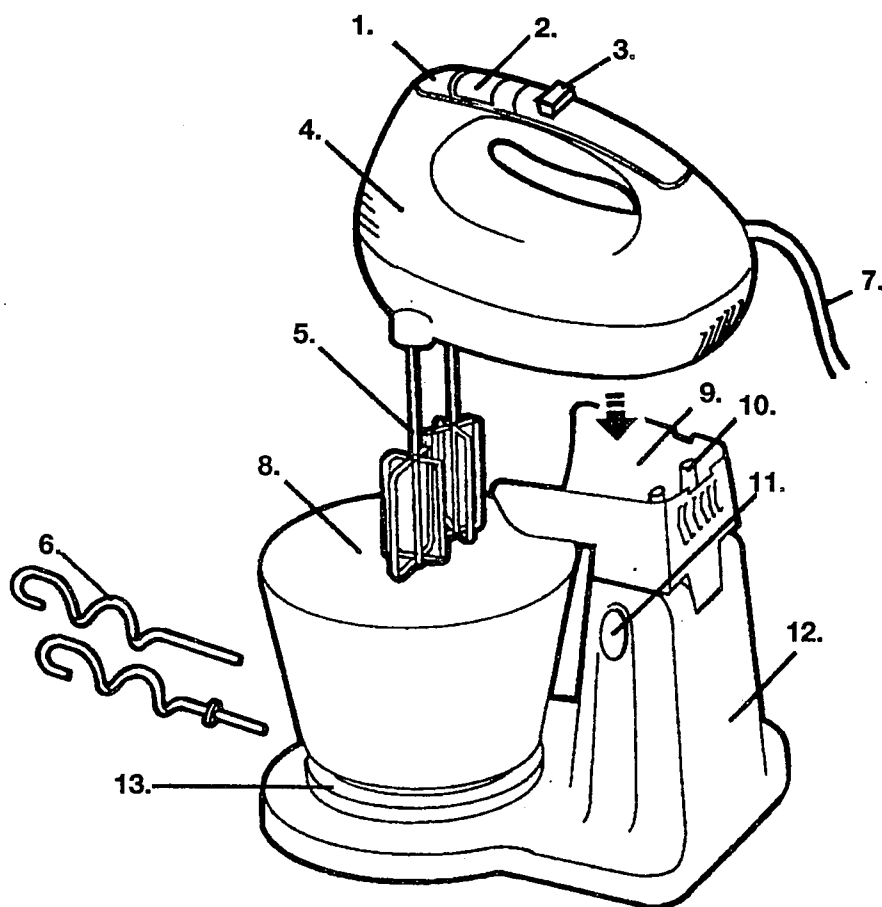
Important Safeguards

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

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the motor body or base of the Stand Mixer in water or other liquid.
3. Close supervision is necessary when an 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. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped or damaged in any manner. Return appliance to Salton/Maxim Housewares, Inc. for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Salton/Maxim 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 surfaces, including the stove.
11. Remove beaters and kneading hooks from Mixer before washing them.
12. Be sure unit is completely assembled before using.
13. Turn unit "OFF" and unplug from outlet when finished using. Do not disassemble the unit until the motor comes to a complete stop.

Save These Instructions

Getting To Know Your Salton® 6-Speed Stand Mixer



- | | |
|-----------------------------------|-----------------------|
| 1. Ejector Knob | 7. Cord |
| 2. On/Off Switch & Speed Selector | 8. Mixing Bowl |
| 3. High/Low Switch | 9. Moveable Tray |
| 4. Main Motor Body | 10. Tab |
| 5. Beaters | 11. Dislocking Button |
| 6. Kneading Hooks | 12. Stand |
| | 13. Turntable |

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.

Preparing Your Salton® Stand Mixer For Use

1. Before using the Stand Mixer, wash beaters, kneading hooks, and bowl in warm, soapy water. Rinse thoroughly and dry.

2. **To insert beaters/kneading hooks:** Switch the speed control to "OFF." Be sure cord is unplugged from electrical outlet.

Insert one beater at a time by placing stem end of beater into opening on bottom of the Mixer. Press and twist lightly until beater clicks into position. (Figure 1)

Fit the kneading hook with **disk** on stem of hook into the larger socket of your Stand Mixer.

Note: Always place the beaters or kneading hooks in the main motor body.

3. **Mount the Mixer on its stand.** (Figure 2)

Place Mixer onto the moveable tray by matching the slot on the bottom of the Mixer with the tab on the moveable tray.

4. **Mixing:**

a. Lift up the Mixer by pressing the dislocking button and pushing the Mixer slightly backwards. (Figure 3)

b. Place the mixing bowl onto the turntable and lower the Mixer. (Figure 4)

c. Place beaters or kneading hooks into the mixing bowl with ingredients before switching "ON" to avoid splashes.

d. Always start mixing at a low speed. The operating speed increases as the switch selection is shifted from "1" (LOW) to "6" (HIGH). Select a speed that matches the consistency of the ingredients. Please refer to recommended speed instruction table for the right speed.



Figure 1

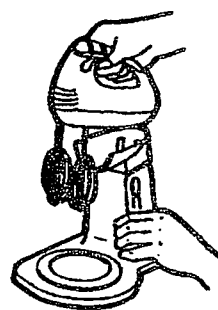


Figure 2



Figure 3



Figure 4

Preparing For Use *(continued)*

Note: DO NOT knead more than 8 oz. of heavy ingredients (bread, dough, heavy cookie dough or candy batter) at one time.

- e. Ingredients can be added slowly during mixing.
- f. Stop the Mixer as needed to scrape sides and bottom of mixing bowl with a plastic spatula. **Do not attempt to scrape sides or bottom of mixing bowl while Mixer is in use.**

How To Use The Speed Control

Your Salton Stand Mixer will handle a variety of mixing jobs with ease. The speed control and high/low switches located in the front of the handle give you instant, accurate settings from the entire range of mixing speeds. The control settings are indicated by speeds 1-3 when the high/low switch is in the "LOW" position. Speeds 4-6 are indicated when the high/low switch is in the "HIGH" position. Each successive speed has greater power.

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.)

After Use

1. After mixing is complete, turn the switch to the "OFF" position and disconnect the power supply cord from the receptacle.
2. Remove the Hand Mixer from the stand first and then remove the mixing bowl from the stand. (Figure 5)
3. Press the ejector button to detach the beaters or kneading hooks while holding onto the beaters or kneading hooks.



Figure 5

Always handle the beaters and kneading hooks carefully!

Cleaning

Caution: Do not immerse the body of the unit into liquid.

1. After use, pour soapy water into the bowl. Put the beaters or kneading hooks into the water while attached to the main motor body and let the Mixer run for a little while.
2. You may clean the bowl in hot, soapy water. The bowl may also be cleaned on the top rack of a dishwasher.
3. Use a damp cloth to clean the stand and the main motor body.
4. Do not use abrasives, scouring pads, etc. or aggressive liquids such as acetone for cleaning.