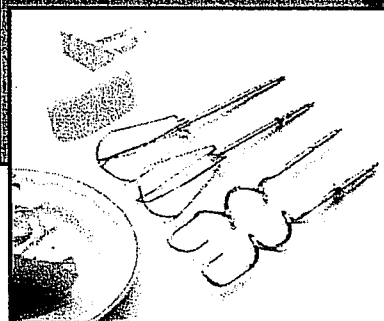
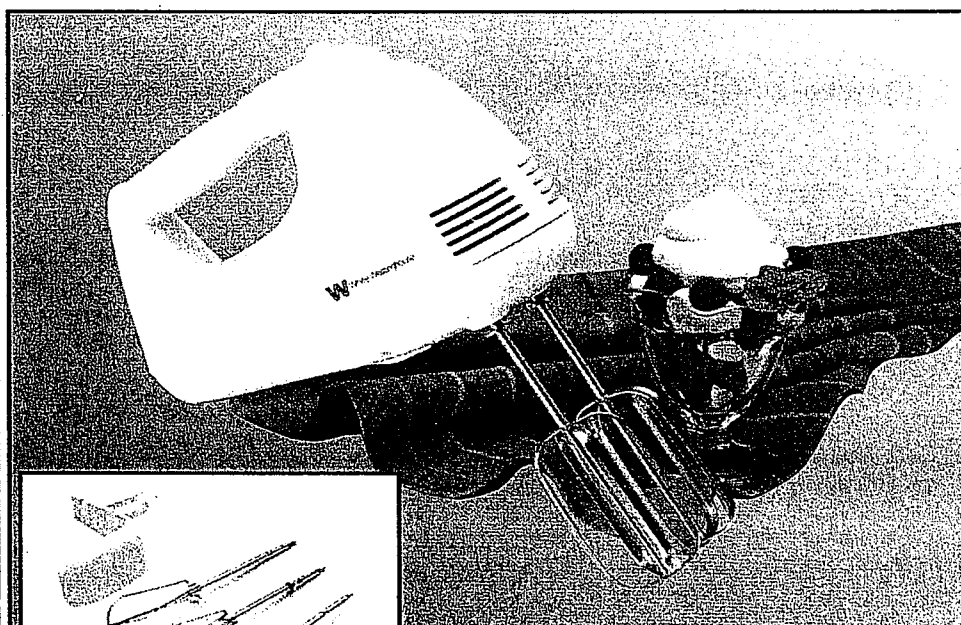


OWNER'S MANUAL
MODEL WMX5001



DELUXE 5-SPEED
HAND MIXER WITH
BURST-OF-POWER

White-Westinghouse®

IMPORTANT SAFETY INSTRUCTIONS

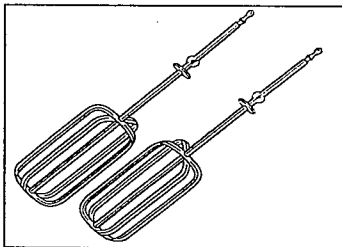
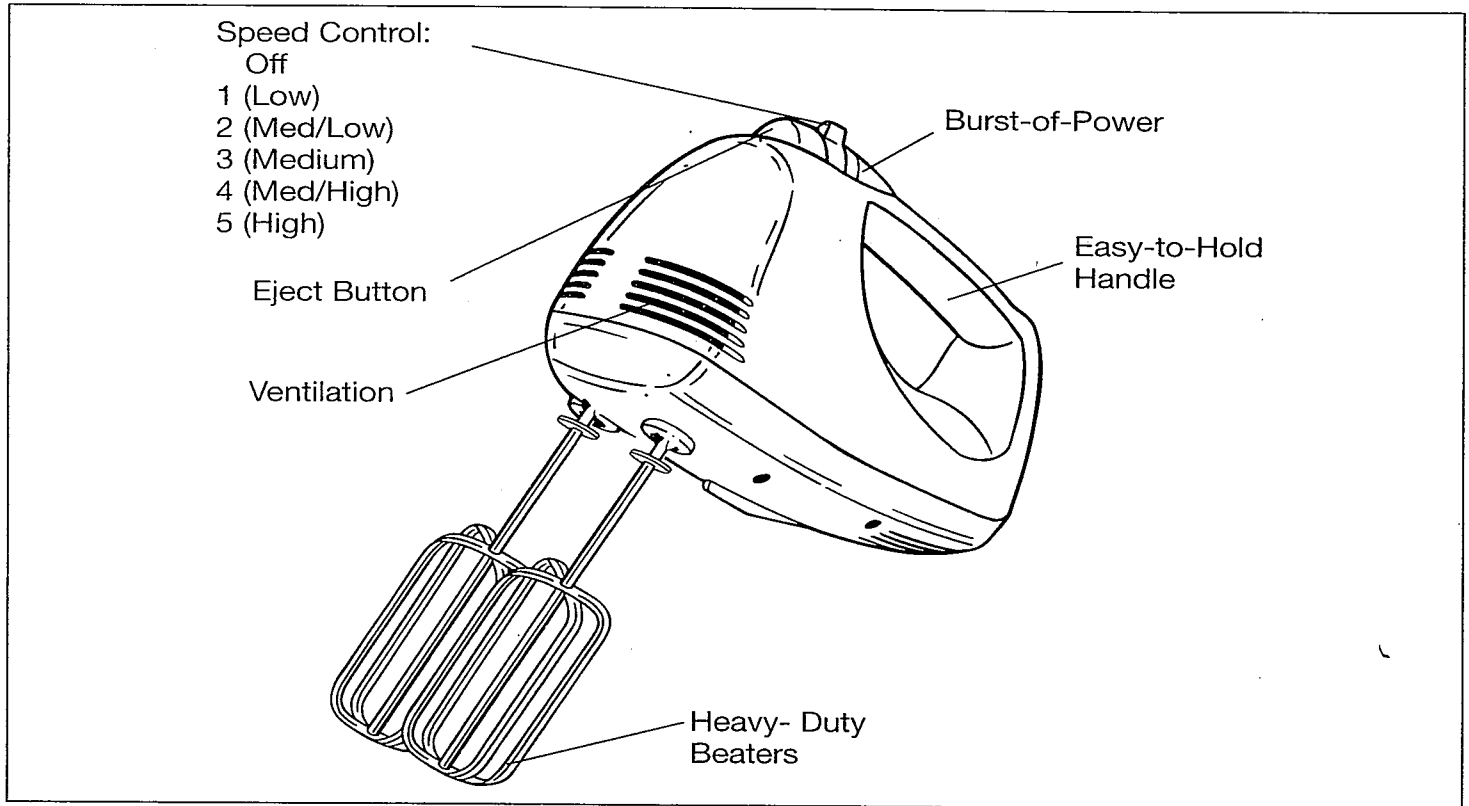
When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS
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 dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance 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 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

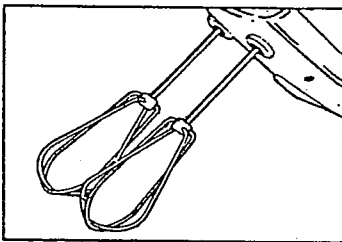
OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



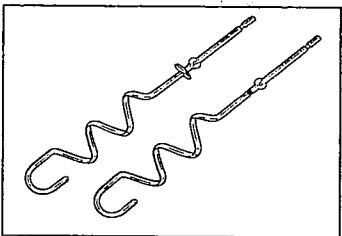
HEAVY-DUTY BEATERS:

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



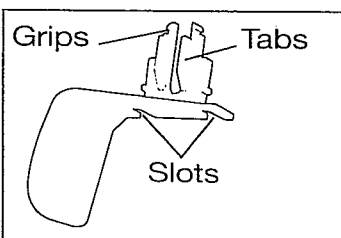
WIRE BEATERS:

Spindly, thin wire beaters are ideal for whisking sauces or whipping light, fluffy ingredients.



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.



SPATULA ATTACHMENT:

Designed to keep the bowl sides clean from splatters and dry ingredients when mixing. Not recommended for thick dough, whipping cream or egg whites.

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into any 120-volt AC electrical outlet. Do not use any other type of outlet.

NOTE:

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ATTACHING BEATERS/DOUGH HOOKS: Be sure appliance is unplugged.

One attachment from each pair of either beaters or dough hooks has a small metal washer-ring around the top of the stem; the other does not. The attachment with the washer-ring must be inserted into the larger of the two holes in the mixer. (Hole is located to the right if you are viewing the bottom of the mixer.) Align notches on the beater with the slots inside the hole. Push until attachment clicks to lock into place. When installing the attachment with washer-ring, make sure that it fits snugly into the receptacle. Gently tug on attachment to ensure attachment is secured properly.

CAUTION: When using dough hooks in dough, do not use on speeds 1 or 2, as this puts stress on the unit and it may overheat. Use only on speeds 3, 4, or 5. **When kneading bread dough, use only speed 5 and, to avoid overheating, do not operate longer than 5 minutes.**

REMOVING BEATERS/DOUGH HOOKS: Slide speed control lever to the "OFF" position. Unplug appliance. Push down on the eject button to eject beaters/dough hooks.

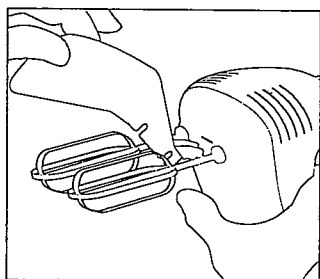


Fig. 1

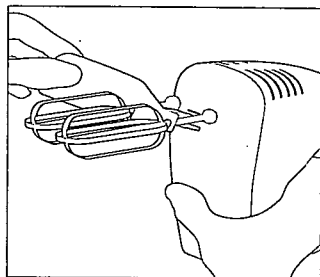


Fig. 2

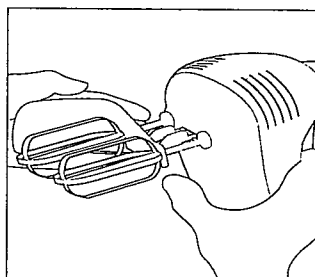


Fig. 3

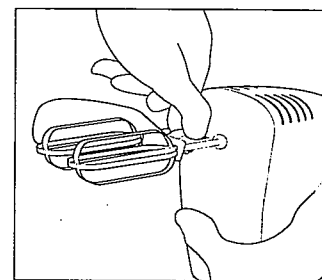


Fig. 4

ATTACHING SPATULA :

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 sticks with spatula slots parallel with beater sticks; now angle the grips of the spatula in between the beater sticks. Grips are now in a position perpendicular to the beater sticks. (Fig. 1).
4. Align the grips of the spatula parallel with the beater sticks (Fig. 2).
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 (Fig. 3).
7. Gently tug on the spatula to ensure that it fits properly.

TO DETACH SPATULA:

1. Pinch tabs located above grips on the spatula and pull out to release grips (Fig. 4).
2. Lift spatula from beater sticks.

HOW TO USE YOUR MIXER

This 5-Speed Hand Mixer is capable of blending several ingredients. Simply place beaters/dough hooks in container holding ingredients, and switch on. You can use your versatile mixer to make cakes, pies, whipped toppings, mashed potatoes and much more. Insert plug into any standard household outlet. Place beaters directly into container holding ingredients to be mixed. Slide the speed control lever to Low (1) position to start blending, then increase to Med/Low (2), Medium (3), Med/High (4) and High (5) as needed.

BURST-OF-POWER - Depress the burst-of-power button to obtain maximum mixing speed anytime you need an extra burst-of-power for thick, heavy batters. Release the button and the mixing returns to the previously selected speed.

CAUTION: Do not use the burst-of-power in excess of two minutes at a time, as motor may overheat.

GUIDE TO USE

SPEED	USE
1 (LOW)	Slowest speed, best for mixing dry ingredients and folding in liquid ingredients, egg whites and whipped cream.
2 (MED/LOW)	Ideal for creaming, stirring, making sauces, gravies, puddings and quick breads.
3 (MEDIUM)	Best speed for all-purpose mixing
4 (MED/HIGH)	Beats and creams butter and sugar for cake mixes and frostings. Great for thicker batters.
5 (HIGH)	Highest speed, best for whipping cream, beating egg whites or mashing potatoes.

BURST-OF-POWER Provides maximum speed to get through tough mixing tasks at any speed.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

TO CLEAN: NEVER IMMERSE MOTOR HOUSING IN WATER. First, be sure unit is unplugged. Eject beaters/dough hooks from unit and wash normally. The beaters/dough hooks are dishwasher safe. Wipe motor housing with a damp cloth or sponge.

TO STORE: Unplug unit; store in its box 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.

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, or contact our Consumer Service Department for assistance.

Consumer Service

This White-Westinghouse product is distributed by:

Salton/MAXIM Housewares. Inc.

708 South Missouri St.

Macon, MO 63552-1343

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

1-800-233-9054

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