



INSTRUCTION MANUAL

5 SPEED STAND MIXER WITH STAINLESS STEEL BOWL

Item# 1843

Model # TSK-941 SSN



**PLEASE READ AND SAVE ALL INSTRUCTIONS CAREFULLY
ENSURE THE SAFE AND EFFECTIVE USE OF THIS
APPLIANCE.**

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IMPORTANT SAFETY INSTRUCTIONS

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

1. **Read and save all the instructions.**
2. To protect against the risk of electric shock, do not put the unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug the unit from the power source when it is not in use, before attaching or removing parts and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from the beaters during operation to reduce the risk of injury and/or damage to the mixer.
6. Do not operate any appliance when the cord or plug is damaged or after the appliance has malfunctioned or has been dropped or damaged in any way. Take the 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 manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let the power cord hang over the edge of a table or counter or come into contact with hot surfaces, such as stoves.
10. Do not use the appliance for any purpose other than the intended one.
11. This appliance is for household use only.
12. Any servicing, other than cleaning and general maintenance by the user, must be performed by an authorized service representative.
13. When mixing liquids, especially hot liquids, use a tall container or mix small quantities each time in order to reduce spillage.
14. Remove the beaters from the mixer before washing them.
15. Treat the cord with care. Never carry the mixer by the cord or disconnect the unit from the power outlet by pulling on the cord – always disconnect by holding and pulling out the plug.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS!

GENERAL SAFETY RULES



WARNING! Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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 defeat this safety feature.

SAFETY WARNING



Although your appliance is easy to operate, for your safety, the below warnings must be followed:

1. Do not place the appliance near a heat source.
2. Never leave the appliance unattended while connected to the electrical outlet.
3. Use the appliance on a stable work surface away from water.
4. Do not unplug the appliance by pulling on the supply cord.
5. The appliance must be unplugged:
 - A. Before any cleaning or maintenance
 - B. After use
 - C. If it appears to be faulty

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS!

LIST OF MAIN PARTS

1. Hand Mixer
2. Power Cord
3. Stand
4. Stainless Steel Bowl
5. Turn Table
6. Dough Hooks
7. Regular Beaters
8. Wire Beaters



Fig. 1

TECHNICAL SPECIFICATIONS:

Model Number	TSK-941 SSN
Rating Voltage	120V – 60 Hz
Nominal power	210 Watt
Weight	8 Lbs

CONTENTS OF PACKAGING

- a. Hand Mixer
- b. Stand
- c. Turn Table
- d. Stainless Steel Bowl
- e. Doug Hooks
- f. Regular Beaters
- g. Wire Beaters
- h. Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 (<http://wwwk.wk-usa.com>) for replacement.

OPERATION

Using the Mixer

1. Before handling the beaters, make sure that the mixer is not plugged in to an electrical outlet and that the speed control switch is in the "O" off position. Insert the beaters by holding the hand mixer handle in one hand and then pushing the beater stem into the opening, rotating slightly until it locks into position. Repeat the procedure to insert the other beater.
2. Plug the power cord into a standard electrical outlet.
3. Place your ingredients into a bowl, grip the hand mixer handle and position the beaters in the center of the ingredients to be mixed.
4. Select the speed setting that matches your mixing task.
5. Guide the beaters continuously through the mixture to mix the ingredients. 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 "O" off position, then rest the hand mixer on its heel so that the beaters drain into the bowl.

Dough Hook Attachments

6. This mixer is provided with a pair of dough hooks for kneading dough. Fill the bowl with a mixture of desired flour and water, yeast, etc., then insert the dough hooks into the mixer following the same method used for inserting the beaters. Make sure that the dough hook with the smaller washer is placed in the right-hand opening as shown in the figure below. First operate the mixer for 30 seconds with the speed control adjusted to the lowest speed setting, then with the speed control adjusted to the highest speed setting. Do not use the mixer for more than 5 minutes at a time when kneading dough; allow the mixer to cool down for 10 minutes after use.

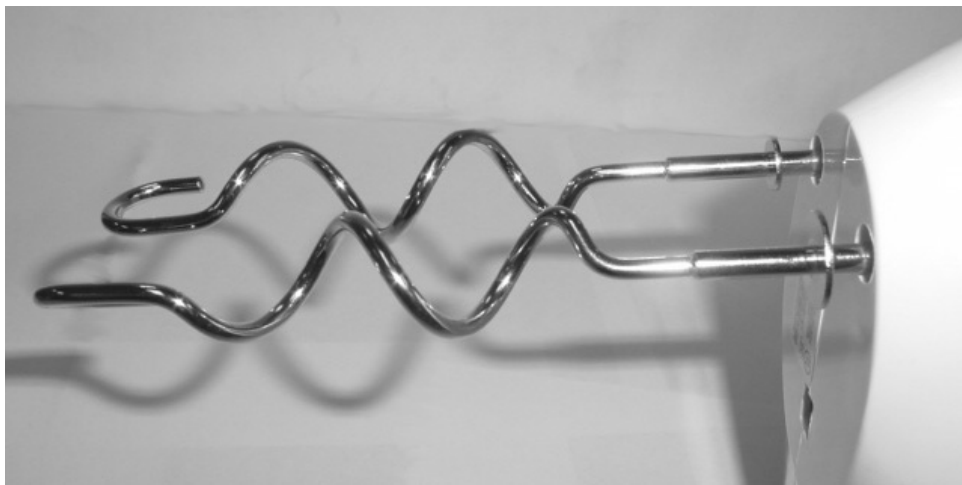


Fig. 2

Hand Mixer Speed Guide

Use the following mixing guide to select the mixing speed (Fig. 3, Speed Controls). The consistency of the mixture can change as you add ingredients.

SPEED	FUNCTION	MIXING TASKS
1 Low	Blend	To combine liquids, to fold in dry ingredients, egg whites and whipped cream
2	Stir / Mix	To prepare sauces, puddings, muffins, quick bread, batters and mixes
3	Beat	To cream butter and sugar, to make cookie dough, cake mixes and frostings
4 (P) High	Whip	To whip light and fluffy mixtures and cream, to beat eggs (whites, yolks and whole) and to mash potatoes



Fig. 3

Detaching Hand Mixer from Stand

Step 1

Tilt stand back

Step 2

Place palm of each hand on each side of the saddle that the mixer sits on (Fig. 4).

Step 3

Place thumbs in front of the beater holes (Fig. 4).

Step 4

Push up using your thumbs. At this point you will hear a snap. The snap indicates that the hand mixer is released from the stand (see fig. 5).

Step 5

Slide hand mixer all the way out from the stand.

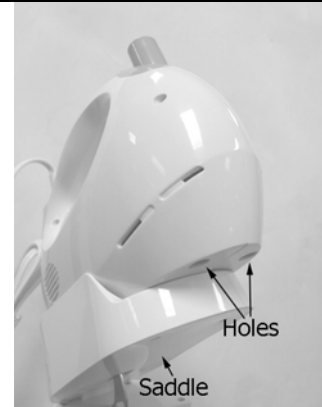


Fig. 4



Fig. 5

Re-attaching Hand Mixer to Stand

Step 1

Slide hand mixer onto stand.

Step 2

Push down on hand mixer until you hear a snap sound. The snap indicates that the hand mixer is locked into place.

Mixing Tips

How to beat egg whites

- The beaters and the bowl must be thoroughly clean.
- Make sure there is no egg yolk in the egg whites.
- For maximum volume, the egg whites should be at room temperature.
- Beat with the mixer set at its highest speed until the whites are the desired consistency.
- Beating time varies with the freshness of the eggs.

Note: for best results when beating egg whites, do not use an aluminum or plastic bowl.

How to whip cream

- The cream, the beaters and the bowl should be thoroughly chilled.
- Start mixing at the lowest speed setting (to minimize spatter); as the cream begins to thicken, gradually increase the speed to 4 to whip cream.
- Whipping time varies with fat content, age and temperature of the cream.



MAINTENANCE

CAUTION:

Always be sure that the appliance is switched to "O" off position before cleaning or attempting to store the item.

Cleaning and Care

Apart from the care mentioned here, no other maintenance or servicing of this appliance is required. If repairs are necessary, they must be performed by qualified personnel.

1. Before cleaning any part of the mixer, move the speed control switch to the "O" off position. Then unplug the cord from the power outlet and remove the beaters. Be sure to dry all parts thoroughly before you use them again.
2. The beaters may be washed in hot, sudsy water or in a dishwasher.
3. The mixer and the cord can be wiped clean with a damp cloth. To remove stubborn spots, wipe the surfaces with a cloth slightly dampened in sudsy water or with a mild, non-abrasive cleaner. Then wipe again with a clean, damp cloth. Do not use an abrasive cleaner or material to clean any part of the mixer as this can damage the finish.

Storing the Mixer

1. Handle the power cord with care for a longer life; avoid jerking or straining it, especially at the plug connection. To store, coil the cord up loosely or secure it in large loops with a twist tie. Do not wrap the cord around the middle of the mixer when storing.
2. Store the beaters in a drawer.

SERVICE CENTER

If you have any question in regards to the operation of this appliance or are in need of a spare part please contact our service center at:

Wachsmuth & Krogmann, Inc.
Tel: 1-888-367-7373
(Business hours Mon-Fri 9:00am - 4:00pm CT)
Website: <http://www.wk-usa.com>



ENVIRONMENTAL PROTECTION

If the appliance should no longer work at all, please make sure that it is disposed in an environmentally friendly way, by handing it into a public collection point. Please do not put it with your household waste.

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **5 Speed Stand Mixer with Stainless Steel Bowl** item #1843 was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until October 31st, 2007 or 2 year with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights. However you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.

Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)

Website: <http://www.wk-usa.com>

1800 Nicholas Blvd.

Elk Grove Village, IL 60007

USA

WARRANTY INFORMATION

WARRANTY CARD



**5 SPEED Stand Mixer with Stainless Steel Bowl
Item # 1843, Model #TSK-941 SSN**

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive your repaired item, a new product or a refund.

This 5 Speed Stand Mixer with Stainless Steel Bowl was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until Oct, 31, 2007 or 2 year with proof of purchase.

Please fill in your details below and send it together with the product and purchase receipt. Please read the Limited Warranty conditions mentioned in this instruction manual.

Customer Name	
Street	
City	
State	
ZIP Code	
Purchase Date	
Description of Defect :	

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.
Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)
Website: <http://www.wk-usa.com>
1800 Nicholas Blvd.
Elk Grove Village, IL 60007
USA

PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

WARRANTY CARD



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