

# 10-SPEED HAND MIXER CENTER

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MODEL WST2011ZE

**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 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 and dough hooks 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 Owner's Manual 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 turn the unit OFF 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

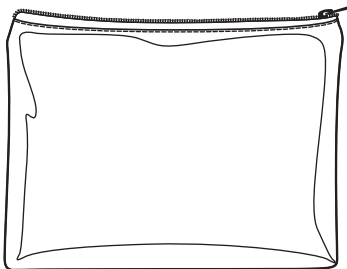
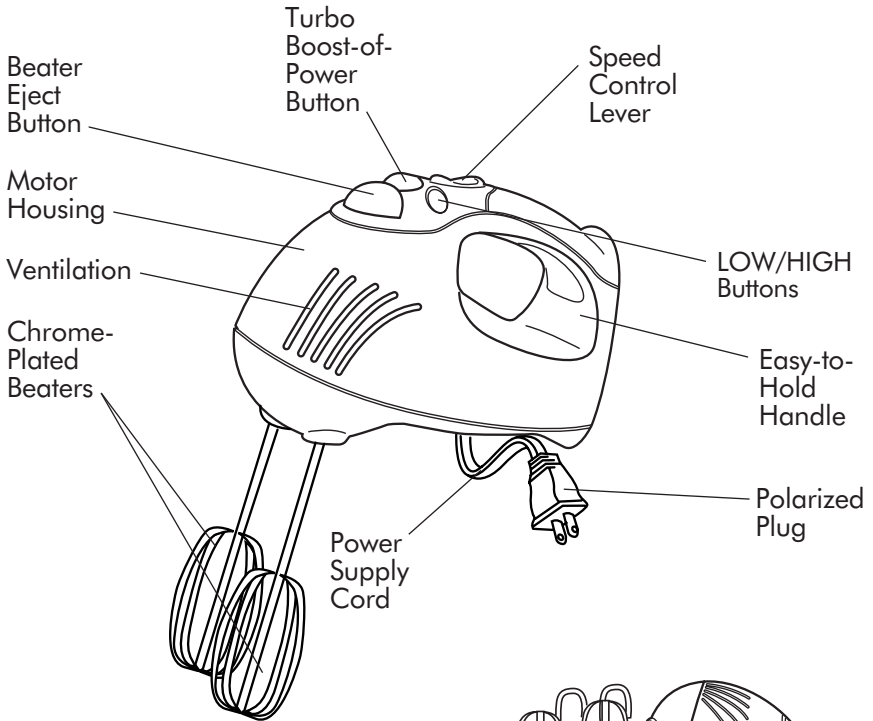
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## PLASTICIZER WARNING

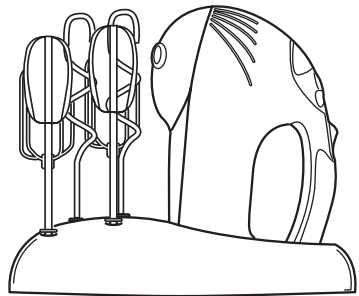
**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

# GETTING TO KNOW YOUR WESTINGHOUSE WST2011ZE 10-SPEED HAND MIXER CENTER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION

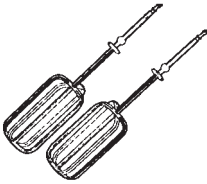


**Storage Bag**  
(P/N 70996)



**Storage Caddy**  
(P/N 70643)

# BEATERS/DOUGH HOOKS

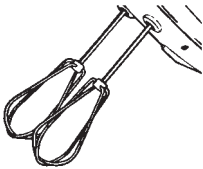


## **HEAVY-DUTY BEATERS:**

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

(P/N 70640 - without Collar)

(P/N 70640C - with Collar)

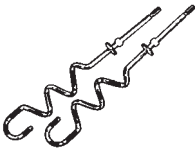


## **WIRE BEATERS:**

Spindly, thin Wire Beaters are ideal for whisking sauces or whipping light, fluffy ingredients.

(P/N 70641 - without Collar)

(P/N 70641C - 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 70642 - without Collar)

(P/N 70642C - with Collar)

# BEFORE USING FOR THE FIRST TIME

1. Carefully unpack Hand Mixer.
2. Wash Beaters and Dough Hooks in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe Mixer with a soft, clean cloth or sponge.

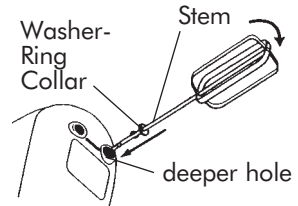
**Never immerse Motor Housing in water or any other liquid.**

## ATTACHING BEATERS/DOUGH HOOKS

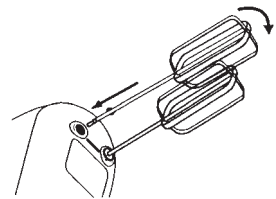
Be sure the Mixer is unplugged.

**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.



**Figure 1**



**Figure 2**

**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.**

## REMOVING BEATERS

1. Slide Speed Control Lever to the OFF position.
2. Unplug appliance.
3. Push down on the Beater Eject Button to eject Beaters.

# OPERATING INSTRUCTIONS

1. Make sure the Mixer is unplugged and the Speed Control Lever is in the OFF position.
2. Attach Beaters (see "ATTACHING BEATERS").
3. Plug the Power Supply Cord into a 120V AC electrical outlet.
4. Place Beaters directly into container holding ingredients to be mixed.
5. Select the speed setting that matches your mixing task. (See "SPEED SETTINGS" for more information.)
6. After you have finished mixing, turn the Speed Control Lever to OFF and unplug the appliance.
7. Raise the Mixer and press down on the Beater Eject Button to eject the Beaters or Dough Hooks.
8. Scrape excess batter off the Beaters using a rubber or plastic spatula. DO NOT strike Beaters on the rim of the bowl.

## SPEED SETTINGS

Your Deluxe Hand Mixer has 10 different speed settings. Each setting on the LOW and HIGH Buttons has 5 speeds/functions. Below is a guide which details each speed setting and its usage. Please note that the Turbo Boost-of-Power feature can be used at any speed setting by depressing the Turbo Boost-of-Power Button. Resume previously selected speed by releasing Turbo Boost-of-Power Button.

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

Speed	Function	Usage
<b>LOW</b>		
1	Fold	Use when you start mixing
2	Stir	For combining liquids with dry ingredients
3	Mix	For mixing batters and dough recipes
4	Blend	For blending sauces/gravies and kneading dough
5	Combine	For combining light mixtures; for fillings/puddings
<b>HIGH</b>		
1	Beat	For cake mixes and other light mixtures
2	Cream	To cream ingredients for cookies
3	Mash	For making mashed potatoes
4	Fluff	To whip light, fluffy mixtures
5	Whip	For whipping cream and aerating eggs

# 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.

## CARE AND CLEANING

### NEVER IMMERSE MOTOR HOUSING IN WATER.

1. Be sure unit is unplugged.
2. Eject Beaters or Dough Hooks from unit and wash them in warm, soapy water, rinse well and dry thoroughly. The Beaters and Dough Hooks are dishwasher safe.
3. Wipe Motor Housing with a damp cloth or sponge.

## STORAGE

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.

## STORAGE CADDY AND STORAGE BAG

The space-saving Storage Caddy and Storage Bag both hold the Mixer and its attachments and keeps them neatly out of the way, but conveniently accessible. The Storage Caddy or Storage Bag can be placed on a counter top, or inside a cabinet or closet for neat storage.



# RECIPES

## EASY CHOCOLATE BUNDT CAKE

- |   |                                       |
|---|---------------------------------------|
| 1 package (12 oz.) chocolate chip morsels | $\frac{1}{2}$ cup butter or margarine |
| $\frac{1}{2}$ cup water                   | 2 cups sugar                          |
| $2\frac{1}{2}$ cups cake flour            | 4 eggs                                |
| 2 teaspoons baking soda                   | 1 cup buttermilk                      |
| $\frac{1}{2}$ teaspoon salt               |                                       |

Melt chocolate in water in a saucepan or microwave oven; allow to cool slightly. Sift flour with baking powder and salt and set aside. Preheat oven to 350°. Grease and flour a 10-inch Bundt pan. Place butter and sugar in a medium mixing bowl. Start blending at a low speed, increasing to a slightly higher speed.

Use Turbo Boost-of-Power Button when needed. Adding one egg at a time, blend until the mixture is light and fluffy.

Slowly add chocolate to mixture and continue to beat on a high speed until all the chocolate is blended into the mixture. Add flour mixture, alternating with buttermilk, beginning and ending with flour mixture. Blend at a slow speed just until smooth. Pour batter into pan and bake for 35-40 min. or until a toothpick inserted in center of the cake comes out clean. Cool. Frost with Vanilla or Chocolate Butter Cream Frosting or top with powdered sugar.

Makes: 1 10-inch Bundt cake

## VANILLA BUTTER CREAM FROSTING

- |   |                                |
|---|--------------------------------|
| $\frac{1}{2}$ cup butter or margarine, softened | 3 cups 10x confectioners sugar |
| 2 teaspoon vanilla extract                      | 4 Tablespoons cream            |

Place all ingredients in a large mixing bowl. Starting at the lowest speed, begin incorporating sugar into other ingredients. Gradually increase to a higher speed, and whip until frosting reaches a spreading consistency. Add more sugar if mixture is too thin and more cream if it is too thick.

Makes: 2 cups

Frosts: 1 Bundt cake or two 8-inch layers.

## CHOCOLATE BUTTER CREAM FROSTING

Add  $\frac{1}{3}$  cup cocoa and increase sugar to  $3\frac{1}{2}$  cups.

## 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:**

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

**To contact us, please write to, call, or email:**

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.

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