

# hand mixer

owner's manual

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SAVE THIS USE AND CARE BOOK

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 **BLACK & DECKER®**

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# IMPORTANT SAFEGUARDS

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

■ **READ ALL INSTRUCTIONS.**

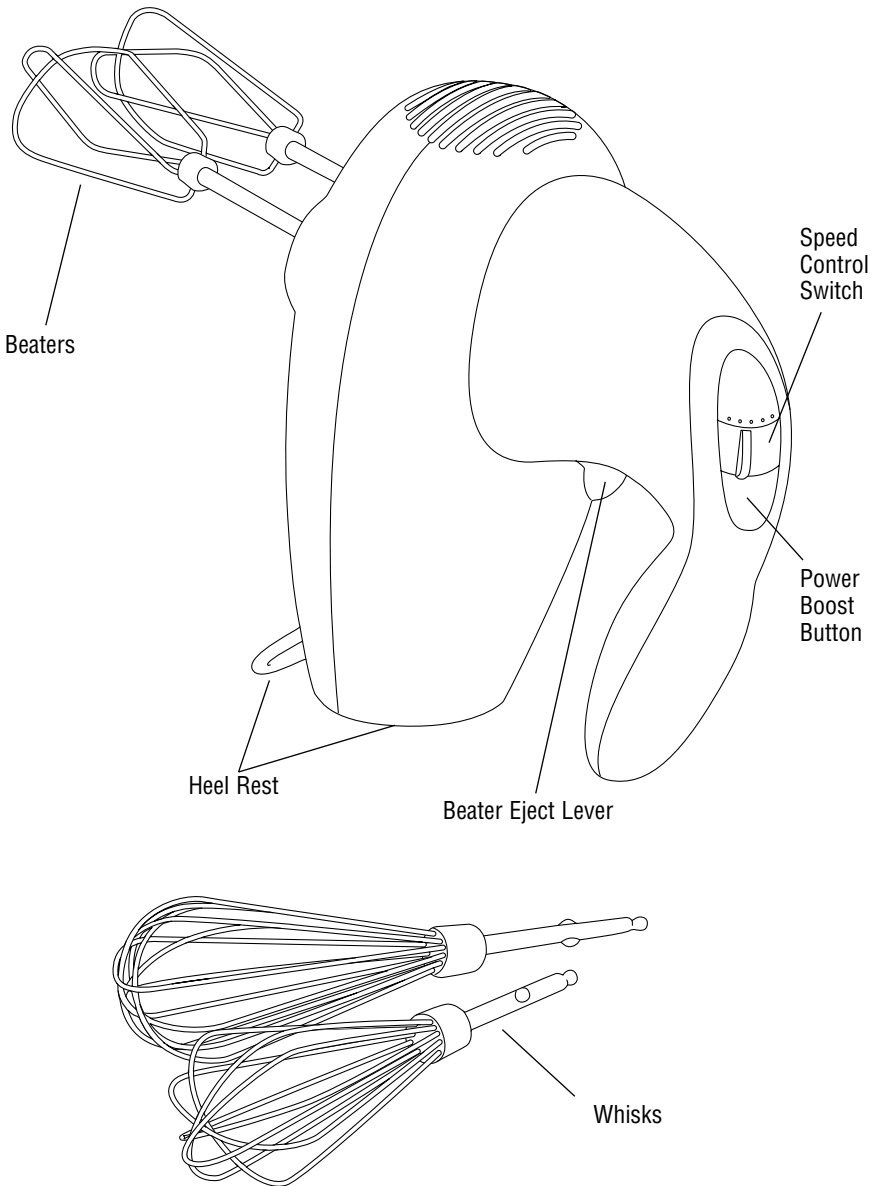
- To protect against a risk of electric shock, do not immerse mixer, cord, plug, or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, and handheld spatulas and other utensils away from beaters/whisks during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- 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 the appliance to the nearest authorized service center for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over the edge of table or counter, or contact hot surfaces, including the stove.
- Remove beaters/whisks from mixer before washing.
- Do not use appliance for other than intended use.
- Do not operate in the presence of explosive and/or flammable fumes.
- This product is intended for household use only and not for commercial or industrial use.
- Do not abuse the cord. Never carry the mixer by the cord or yank the cord to disconnect it from an outlet; instead, grasp the plug and pull to disconnect.

# SAVE THESE INSTRUCTIONS

## **POLARIZED PLUG**

This appliance has a polarized plug — one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

# MIXER PARTS



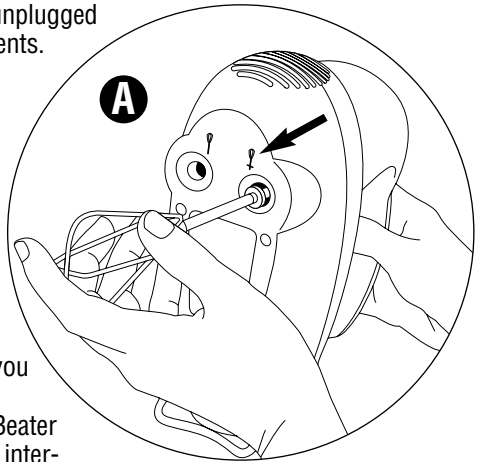
\* **BLACK&DECKER** is a trademark of The Black & Decker Corporation, Towson, Maryland, U.S.A.

# HOW TO USE

1. Be sure the Mixer is OFF (O) and unplugged before inserting or removing attachments.

Since one Beater has a ‘collar’ on its stem while the other doesn’t, each Beater fits only into one opening.

Match the “collared” beater to the illustration on the Mixer to help you place it into the right hole (A). You may have to rotate it slightly until it locks into place. **Beaters are not interchangeable.** If a Beater does not lock in after rotating it, check the illustration on the Mixer and be sure you are placing the correct Beater into the appropriate opening. Do not force a Beater into a slot. The Whisks, however, are interchangeable and either one can be inserted into either hole.



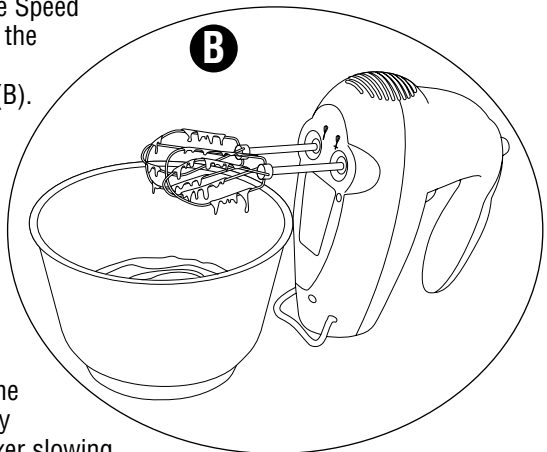
2. Plug the Cord into an outlet.

3. Place the ingredients into a bowl, grip the Mixer handle, and position the Beaters/Whisks in the center of the food to be mixed.

4. Select the appropriate speed setting for the task. See the “Mixing Guide” on page 5.

5. Guide the Beaters/Whisks continuously through the mixture for uniform mixing. Whenever you wish to scrape the sides or bottom of the bowl using a hand-held utensil, be sure to turn the Speed Control Switch OFF (O). Place the Mixer on the Heel Rest so that batter can drain into the bowl (B).

6. Turn the Mixer off and unplug when finished. To remove the Beaters/Whisks, position the Mixer over a bowl or sink and pull the Beater Eject Lever up.



## POWER BOOST

1. The Power Boost lets you increase the mixing speed to the maximum power level from any setting. When you feel the Mixer slowing down or straining in tough mixing tasks (such as mixing cookie dough), press the Power Boost Button.

2. As soon as you release the Power Boost Button, the Mixer will return to your pre-selected speed.

# MIXING GUIDE

## MIXING GUIDE

Use the following guide for speed selections. **NOTE:** Start mixing at the lowest speed and gradually increase as needed.

SPEED	FUNCTION	USE
1 (Low)	Blend	To blend flour/dry ingredients and liquids for batters and cookie doughs. To blend nuts, chips, raisins into cookie doughs.
2 (Low)	Stir	To prepare sauces, puddings, muffins, and quick breads. To stir thin batters.
3 (Medium)	Mix	To prepare batters and cake mixes. To cream butter and sugar or mix eggs into batters.
4 (Medium)	Beat	To beat whole eggs, frozen desserts, frostings. To mix light batters like popovers.
5 (High)	Whip	To whip fluffy mixtures, whipped cream, egg whites, and mashed potatoes.
Power Boost		Use at any speed setting to get maximum power for tough mixing tasks.

## CARE AND CLEANING

No other maintenance is required other than the care mentioned here. Repairs, if necessary, must be performed by a Black & Decker Company-Owned or Authorized Household Appliance Service Center. For the Service Center nearest you, call the toll-free number on the cover of this manual.

1. Be sure the Speed Control Switch is in the OFF (O) position and the cord is unplugged before cleaning any part of the Mixer. Eject the Beaters/Whisks.
2. The Beaters and Whisks may be washed in hot, sudsy water or in a dishwasher. Dry all parts thoroughly before storing.
3. Clean the Mixer or cord with a damp cloth. Do not immerse the Mixer in water. To remove stubborn spots, wipe surfaces with a cloth dampened in sudsy water or a mild, non-abrasive cleaner. Follow with a clean, damp cloth. Do not use abrasive cleaners on any part of the Mixer as they can damage the finish.

## STORING THE MIXER

1. For longer life, avoid jerking the Power Cord or straining it at the plug connection. To store, coil the Cord in loops and secure it with the attached cord tie. Do not wrap the cord around the Mixer.
2. Store the Beater and Whisks in a drawer or in the original packaging.

## MIXING TIPS

1. For best results when beating egg whites, do not use an aluminum or plastic bowl. Use a stainless steel, copper, or glass bowl.
2. For best results when whipping cream, chill the cream, Beaters, and bowl. Start with setting #1 and gradually increase to WHIP (#5) as the cream thickens.

# RECIPES

## LEMON POPPY SEED MUFFIN TOPS

<i>3/4 cup sugar</i>	<i>1-1/2 teaspoons grated lemon peel</i>
<i>1/2 cup butter or margarine, softened</i>	<i>2 cups all-purpose flour</i>
<i>2 eggs</i>	<i>1/4 cup poppy seeds</i>
<i>1 container (8 oz.) lemon-flavored yogurt (regular or low-fat)</i>	<i>1/2 teaspoon baking soda</i>
<i>2 tablespoons lemon juice</i>	<i>1/4 teaspoon salt</i>

1. Preheat oven to 350°F. With beaters in place, cream butter and sugar together in large mixing bowl at low speed for 15 seconds, then medium speed for 30 seconds.
  2. Add eggs, yogurt, lemon juice and peel; blend at low speed for 30 seconds, then at medium speed for 30 seconds, occasionally scraping sides and bottom of the bowl.
  3. In a separate small bowl, combine flour, poppy seeds, baking soda and salt. Add to creamed mixture and blend at low speed just until mixed, occasionally scraping sides and bottom of the bowl.
  4. Drop by heaping tablespoonfuls onto lightly greased cookie sheets. Place about 2 inches apart to allow for spreading.
  5. Bake for 15-17 minutes, or until lightly browned. Remove from cookie sheets immediately and cool on wire rack.
- Makes: 22-24 (3-inch) muffin tops

## SNOWBALLS

<i>2 cups sugar</i>	<i>4 cups all-purpose flour</i>
<i>1 cup butter or margarine, softened</i>	<i>2 tablespoons baking powder</i>
<i>1 container (15 ounces) ricotta cheese</i>	<i>3/4 teaspoon salt</i>
<i>2 eggs</i>	<i>Shredded coconut for garnish</i>
<i>2 teaspoons vanilla</i>	

1. Preheat oven to 350°F. In large mixing bowl, combine sugar and butter. With beaters in place, mix thoroughly at medium speed. Increase mixer speed to high and beat mixture until light and fluffy, about 5 minutes. At medium speed, beat in ricotta cheese, eggs and vanilla until well blended.
  2. In separate bowl, stir together flour, baking powder and salt. Add gradually to sugar mixture on low speed.
  3. With floured hands, roll about 1 tablespoon dough into ball. Dip ball into shredded coconut. Place balls 2 inches apart on ungreased cookie sheet. Bake about 15 minutes, or until cookies are light brown and coconut just starts to brown. (Cookies will be soft.)
  4. With spatula, remove cookies to wire rack to cool.
- Makes: About 6 dozen cookies.

## FRESH APPLE BUNDT CAKE

<i>3 apples, pared, cored and thinly sliced</i>	<i>1 cup butter or margarine, melted</i>
<i>1 tablespoon cinnamon</i>	<i>1 teaspoon vanilla</i>
<i>1-3/4 cups sugar, divided</i>	<i>2-1/2 cups all-purpose flour</i>
<i>4 eggs</i>	<i>3 teaspoons baking powder</i>

1. Preheat oven to 350°F. Gently stir together apples, cinnamon, and 1/4 cup sugar in a bowl.
2. With beaters in place, beat eggs in large mixing bowl at medium speed until frothy, about 30 seconds, then at high speed for 30 seconds. Add 1-1/2 cups sugar gradually, beating at high speed about 1-1/2 minutes, until thick and fluffy.
3. Add butter in a thin stream, beating constantly at medium speed for about 1 minute, until well blended. Add vanilla; blend in at low speed for 10 seconds.

4. In a separate small bowl, combine flour and baking powder. Add to creamed mixture and blend together at low speed for 30 seconds, occasionally scraping sides and bottom of the bowl.
  5. In a greased 9 or 10-inch bundt pan, spread 1/3 of batter in bottom of pan. Cover with 1/2 of apple mixture. Repeat layers, using 1/3 batter, remaining apples and then remaining batter, carefully spreading batter over apples.
  6. Bake for about 35 minutes, or until toothpick or cake tester comes out clean when tested in center. Cool thoroughly on wire rack before removing from pan.
- Makes: 1 bundt cake (about 12-14 pieces)

### ORANGE ALMOND CHEESECAKE

***Crust:***

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 1/4 cup butter or margarine, melted
- 2 teaspoons fresh grated orange peel

***Filling:***

- 24 ounces cream cheese, softened
- 1 cup sugar
- 2 tablespoons all-purpose flour
- 3 eggs
- 1 cup sour cream
- 1/4 cup fresh orange juice
- 2 teaspoons fresh grated orange peel
- 1/4 cup sliced almonds, toasted

1. Preheat oven to 350°F. Combine all ingredients for crust in a small bowl. Press onto bottom of 9-inch springform pan.
  2. With beaters in place, beat cream cheese in large mixing bowl at medium speed for 30 seconds. Add sugar and flour and beat at low speed for 20 seconds, then at medium speed for 20 seconds, scraping sides and bottom of the bowl.
  3. Add eggs one at a time and beat at low speed for 15 seconds after each, occasionally scraping sides and bottom of the bowl. After the last egg is added, beat at low speed for 30 seconds.
  4. Add sour cream, orange juice and peel; blend at low speed for 30 seconds, occasionally scraping sides and bottom of the bowl.
  5. Pour filling over crust; bake for 55-60 minutes, or until knife inserted in center comes out clean.
  6. Cool completely, then top with toasted almonds. Garnish with fresh orange slices.
- Makes: 12 servings

#### **FULL ONE-YEAR WARRANTY**

Household Products, Inc. warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of consumer purchase. This warranty does not include damage to the product resulting from accident or misuse. If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge. We will return your product, transportation charges prepaid, provided it is delivered prepaid to any Black & Decker Company-Owned or Authorized Household Appliance Service Center.

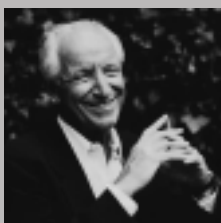
This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Answers to any questions regarding warranty or service locations may be obtained by calling Consumer Assistance and Information toll free: 1-800-231-9786.



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## Michael Graves

The highly acclaimed work of Michael Graves has restored a sense of humanity to modern architecture, which in turn makes him one of the most recognized architects of our time. Together with Disney™, he designed their corporate headquarters and the Walt Disney™ World Swan and Dolphin Hotels. Notable for his ability to craft inventive items for the home, Michael has designed products for companies such as Alessi, F.A.O. Schwartz and Steuben. In light of his vast body of work, Michael Graves has, and continues to, define the aesthetic of the 1980's and 90's.

The Michael Graves product line is an inspired balance of form and function. At once it is sensible and sublime, practical and whimsical, utilitarian and aesthetically pleasing. Michael Graves creates useful objects, which not only carry their weight, but simultaneously lift our spirits.

*Graves*

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