

Please Read and Save this Use and Care Book

## IMPORTANT SAFEGUARDS

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

- Read all instructions.

To protect against risk of electrical shock do not immerse cord, plugs or appliance 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 and 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.

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. Or, call the appropriate toll-free number on the cover of this manual.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

- Do not use outdoors.

- Do not let cord hang over edge of table or counter.

- Do not let cord contact hot surface, including the stove.

- Remove beaters from mixer before washing.

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## SAVE THESE INSTRUCTIONS.

This product is for household use only.

Accessories/Parts (USA/Canada)  
1-800-738-0245

Register your product online at  
[www.prodprotect.com/applica](http://www.prodprotect.com/applica),  
for a chance to WIN \$100,000!  
For US residents only



## 6-Speed Mixer with Storage Case Batidor de 6 velocidades con estuche de almacenamiento



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 into 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.

**TAMPER-RESISTANT SCREW**  
**Warning:** This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

### ELECTRICAL CORD

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

- c) If a long detachable power-supply cord or extension cord is used, the marked electrical rating of the detachable power-supply cord should be at least as great as the electrical rating of the appliance.

- 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and

- 3) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

**Note:** If the power supply cord is damaged, it should be replaced by qualified personnel. In Latin America by, an authorized service center.

## POLARIZED PLUG (120 V Models Only)

The spatula attachment is designed to scrape dry ingredients or batter from the bowl as you mix. Use it when mixing thin (pudding, pancake batter) to medium batters (cake mixes, muffins, frostings) and for whipping mashed potatoes. It is not recommended when beating egg whites, whipping cream, or when mixing thick cookie dough. The spatula attachment should not be used with the whisk attachment.

1. Be sure mixer is unplugged and the speed control switch is in the off position. Insert wire beaters into mixer.
2. Hold mixer by handle with beaters facing forward. The spatula attachment should be positioned so spatula is to the right of the beaters.
3. Weave the top of spatula attachment under left beater shaft and over right beater shaft. The word FRONT on attachment should face out from front of mixer. Snap the



**Note:** If the spatula attachment detaches during use, be sure to turn off mixer before attempting to reattach spatula to beaters.

4. As you mix, place front edge of spatula attachment against side of bowl and move it forward slowly along side of bowl to scrape away buildup and blend ingredients back into beaters.
5. Guide beaters/whisks continuously through the mixture for uniform mixing. If you'd like to scrape the sides or bottom of bowl using a handheld utensil, be sure to turn batter will drip back into bowl.
6. To remove beaters, hooks or whisk, push beater eject button (B).



4. Use the mixing guide below to select the correct speed (B) on the lowest speed (1). Then increase speed with beaters immersed in the food.
5. Plug cord into an outlet.
3. Place ingredients to be mixed in a bowl. Holding the mixer by the handle, insert beaters, hooks or whisk into center of food in bowl.




- **To insert wire beaters and dough hooks:** Match beater or hook with the collar near its stem end to the illustration located near the opening (A). Push in beater or hook, rotating slightly if necessary, until it locks into place. Insert other beater into the second hole, also rotating it if necessary, until it locks into place.
- **To insert whisk:** The whisk attachment can be inserted into either opening of the mixer. Gently push the whisk, rotating it slightly if necessary, until it locks into place.

1. Be sure mixer is off and unplugged before inserting or removing attachments: instructed in CARE AND CLEANING section of this manual.
- Wash professional-style wire beaters, spatula, dough hooks and whisk as recommended and save literature.
- Remove all packing material and any stickers.

## GETTING STARTED

This product is for household use only.

## How to Use

 is a trademark of The Black & Decker Corporation, Towson, Maryland, USA

### NEED HELP?

For service, repair or any questions regarding your appliance, call the appropriate 800 number on the cover of this book. **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to the manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

**Two-Year Limited Warranty**  
(Applies only in the United States and Canada)

### What does it cover?

- Any defect in material or workmanship provided; however, Applica's liability will not exceed the purchase price of the product.

### For how long?

- Two years after the date of original purchase.

### What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

### How do you get service?

- Save your receipt as proof of date of sale.
- Check our on-line service site at [www.prodprotect.com/applica](http://www.prodprotect.com/applica), or call our toll-free number, 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

### What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

- Store unit and accessories in storage case.
- To store, coil cord in loops and secure it with attached cord tie. Do not wrap cord around mixer.
- To prolong the life of the unit, avoid jerking the power cord or straining it at the plug connection.
- Clean the mixer or cord with a damp cloth. To remove stubborn spots, wipe in a dishwasher. Dry all parts thoroughly before storing.
- The beaters, hooks or whisk attachments may be washed in warm, sudsy water or in a dishwasher. Do not use abrasive cleaners on any part of mixer as they can damage the finish.
- Follow with a clean, damp cloth. Do not use abrasive cleaners on any part of surfaces with a cloth dampened in sudsy water or a mild, non-abrasive cleaner.
- Clean the mixer or cord with a damp cloth. To remove stubborn spots, wipe in a dishwasher. Dry all parts thoroughly before storing.
- The beaters, hooks or whisk attachments may be washed in warm, sudsy water or in a dishwasher. Do not use abrasive cleaners on any part of mixer as they can damage the finish.
- Be sure speed control switch is in off position and cord is unplugged before cleaning any part of mixer. Eject beaters, hooks or whisk attachments.
- Be sure speed control switch is in off position and cord is unplugged before personal.

This product contains no user serviceable parts. Refer service to qualified service technician.

## Care and Cleaning

- Note:** For best volume when whipping cream, do not use the spatula attachment. To thicken.
1. For best results when beating egg whites, do not use an aluminum or plastic bowl. Use a stainless steel, copper, or glass bowl. Beat at the highest speed.
  2. For best results when whipping cream, chill the cream, beaters, and bowl. Start with the lowest setting and gradually increase to whip (# 6) as the cream begins to thicken.

### Mixing Tips

SPEED	FUNCTION	USE
1 (Low)	Stir	To stir dry ingredients and liquids together. To add chips, nuts, raisins to cookie dough or cake mix.
2 (Low/Med)	Combine	To mix thin batters, such as waffles, muffins, and quick breads; to prepare puddings.
3 (Medium)	Mix	To cream butter and sugar; to beat eggs into cookie doughs and batters; to prepare cake mixes.
4 (Med/High)	Blend	To mix cake batters, frostings and candy.
5 (High)	Beat	To beat whole eggs, frozen desserts; to mix light batters like popovers.
6 (Higher)	Whip	To whip cream and egg whites; to mash potatoes.
Power Boost		Use at any speed setting to get maximum power for tough mixing tasks

2. As soon as you release POWER BOOST button, mixer will return to your original selected speed.

**Note:** Do not operate POWER BOOST button for more than 2 minutes. Do not operate POWER BOOST button, press POWER BOOST button.

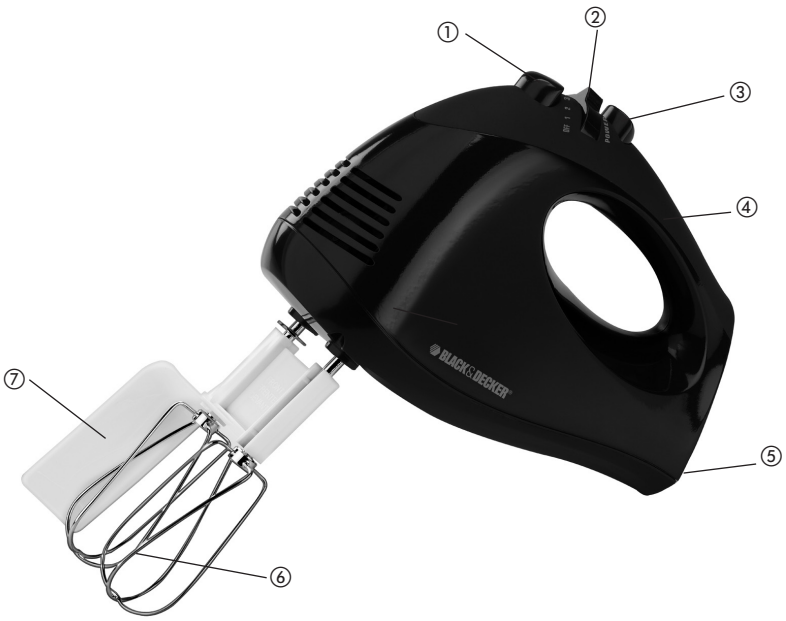
1. The POWER BOOST button, located below speed control switch, lets you increase mixing speed to the maximum power level from any setting. When you feel mixer slowing down or straining in tough mixing tasks (such as mixing cookie dough), press POWER BOOST button.

As soon as you release POWER BOOST button, mixer will return to your original selected speed.

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Product may vary slightly from what is illustrated.



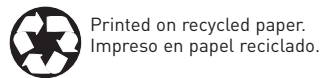
1. Beater eject button
2. Speed control switch
3. Power boost button
4. Comfort-Grip™ handle
5. Heel rest
- † 6. Professional-style wire beaters (Part #MX217-01)
- † 7. Spatula (Part #MX217-02)
- † 8. Dough hooks (Part #MX217-03)
- † 9. Whisk (Part #MX217-04)
- †10. Storage case (Part #MX217-05)

**Note:** † indicates consumer replaceable/removable parts

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