

instead, grasp the plug and pull to remove from the outlet.

attempt to defeat this safety feature. Also, do not pull, twist or otherwise abuse the power cord;

into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not

To reduce the risk of electrical shock, this appliance is equipped with a polarized plug (*one blade is wider than the other*). This plug fits a polarized outlet only one way; if the plug does not fit fully

FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

slight wisp of smoke from your mixer's motor. This effect will disappear after the first few uses.

The motor of your MIXMASTER® Mixer is protected by a heat cured insulation. This is a standard process. Due to the heat curing of the insulation, you may experience an odor and possibly a

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

13. Don't Abuse Cord. Never carry the mixer by the cord or yank it to disconnect.

14. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.

13. Any servicing, other than cleaning and user maintenance should be performed by any authorized service representative.

11. Do not leave mixer unattended while it is operating.

10. Do not place mixer on or near a hot gas or electric burner, in a heated oven (*microwave, convection, convection, etc.*) or on any other heated surface.

9. Remove beaters from mixer before washing.

8. Do not let cord hang over edge of table or countertop or touch hot surfaces, including the stove.

7. Do not use outdoors or for commercial purposes.

6. The use of attachments not recommended or sold by Sunbeam may cause fire, electrical shock or injury.

(1-800-458-8407 in the U.S. or 1-800-667-8623 in Canada)

5. Do not operate mixer with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. If the mixer becomes damaged please contact Consumer Services for assistance.

4. Avoid contacting moving parts. 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.

3. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.

2. Close supervision is necessary when mixer is used by or near children or incapacitated persons.

1. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause

READ ALL INSTRUCTIONS BEFORE USE

Including the following:

When using electrical appliances, basic safety precautions should always be followed

IMPORTANT SAFEGUARDS

If the use of an extension cord is necessary, please follow these guidelines:

Use only extension cords having an electrical rating not less than the rating of the mixer.

Examine the extension cord before using and do not use if the extension cord is damaged.

Do not abuse the extension cord and do not yank on any cord to disconnect.

Keep extension cord away from heat and sharp edges.

Congratulations on your purchase of a SUNBEAM® MIXMASTER® Stand Mixer!

To learn more about SUNBEAM® products, please visit us at www.sunbeam.com.

3. Disconnect the Stand Mixer from the power outlet when not in use.

4. Do not use the mixer for anything other than intended use. Do not use the mixer to mix anything other than what is recommended in the recipe.

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GUARDE ESTAS INSTRUCCIONES

del tomacorriente; más bien, agarre del enchufe para bajar y desenchufar.

16. No Abuse del Cordon. Nunca jale el mezclador por la cuerda ni de tirones para desenchufar antidas pequeñas a la vez para reducir derramamiento.

15. Al mezclar líquidos, especialmente calientes, utilice el tazón de fuente que se mezcla grande o hace un representante técnico autorizado.

14. Cualquier reparación, que no sea limpieza y mantenimiento de usuario, lo debe realizar no ha sido seleccionada como OFF.

13. La batidora tiene una seguridad interna que evita el sobrecalentamiento. Si la batidora deja de funcionar por sobrecalentamiento, lleve el disco de control de velocidades a la posición OFF y desenchufe la batidora. Espere 1 minuto y vuelva a enchufarla. No lo haga si la velocidad

12. No opere la batidora sin continua supervisión.

11. No use la Batidora más que para lo que ha sido diseñada.

10. No coloque la batidora o el tazón sobre o cerca de quemadores de estufas de gas o de quemadores eléctricos, o dentro de un horno caliente.

9. Quite los batidores de la batidora antes de lavarlos el horno.

8. No deje el cable colgado sobre el borde de la mesa ni que toque superficies calientes, incluyendo un automata dishwasher. **If mixing bowls are scratched or chipped, do not use mixer.**

7. No use la tostadora al aire libre para propósitos comerciales.

6. El uso de accesorios no recomendados o vendidos por Sunbeam puede causar incendios, descargas eléctricas o lesiones.

5. No opere la batidora que tenga el cable o enchufe dañado, ni después de haber detectado un mal funcionamiento o si se cae o está dañado de modo alguno. Si la batidora está dañada, comuníquese con Servicios al Consumidor para solicitar asistencia. (1-800-458-8407 en EE.UU. o 1-800-667-8623 en Canada)

4. Evite el contacto con las partes en movimiento. Mantenga las manos, cabello, ropa, así como o quitar partes y antes de limpiarla.

3. Desconecte la Batidora del tomacorriente cuando el aparato no está en uso, antes de poner o personas incapaces.

2. Es necesario contar con supervisión continua cuando la Batidora es usada o está cerca de niños ya que podría ocasionar lesiones personales o daños al producto.

1. Para protegerse contra peligros de electricidad no sumerja la batidora en agua ni otros líquidos

PRECAUCIONES IMPORTANTES

Cuando use algún aparato eléctrico siempre deben seguirse precauciones básicas de seguridad

incluyendo las siguientes:

1. Lea todas las instrucciones antes de usar

2. No abuse de la extensión y no tire de ningún cable para desconectarlo.

3. Examine el cable de extensión antes de utilizarlo y no lo utilice si está dañado, clasificación de la batidora.

4. Utilice únicamente cables de extensión que tengan una clasificación eléctrica no inferior a la clasificación de la batidora.

5. Mantenga el cable de extensión lejos del calor y de bordes con filo.

6. No mateire el cable de extensión y no intente desconectarlo.

7. Examine el cable de extensión antes de utilizarlo y no lo utilice si está dañado, clasificación de la batidora.

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23. Examine el cable de extensión antes de utilizarlo y no lo utilice si está dañado, clasificación de la batidora.

24. Utilice únicamente cables de extensión que tengan una clasificación eléctrica no inferior a la clasificación de la batidora.

FEATURES OF YOUR STAND MIXER

- A. ATTACHMENT EJECT BUTTON** – The eject button, located on the top of the handle, releases the beaters or dough hooks for easy cleaning.
- B. OFF-CENTER HEAD AND BEATERS** – The head of the MIXMASTER® Stand Mixer and beaters is positioned off-center to the bowl to make it easier to add ingredients during mixing.
- C. GLASS MIXING BOWL** – 2.0 and 4.0 quart mixing bowls are ideal for mixing large or small quantities of ingredients. (Model 2371 Only)(Model FPSBSMGLW includes one 4 quart glass mixing bowl.)
- D. STAINLESS STEEL BOWLS** – 2.0 and 4.0 quart mixing bowls are ideal for mixing large or small quantities of ingredients. Models 2379, 2591, 2594 and FPSBSM2596R include 4 quart mixing bowl only. 2 Quart Mixing Bowl 11878-001 sold separately.
- E. TURNTABLE BOWL SELECTOR** – Simply slide the bowl selector lever to the left when using the small bowl and to the right when using the large bowl.
- F. TURNTABLE** – Designed to fit both the large and small bowl, the turntable allows the bowl to turn while mixing.
- G. TILT BACK LOCKING HEAD BUTTON** – The head of the MIXMASTER® Stand Mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments.
- H. MIXER RELEASE TRIGGER** – Remove the mixer head from the base for convenient cleaning and storage.
- I. POWER/SPEED INDICATOR LIGHT** – The ON/OFF light is also used to indicate speed setting.
- J. 12 VARIABLE SPEEDS** – The 12 variable speeds with soft-start ensure superior mixing control and maintain speed regardless of the mixing load.
- K. SOFT GRIP HANDLE** – The soft grip molded handle gives you comfort and a firmer grip while mixing.
- L. BURST OF POWER® MIXER BUTTON** – Press down on button to automatically increase the beater speed for an immediate burst of power.
- M. CHROME BEATERS** – For creaming butter and sugar, plus mixing heavy cake mixes.
- N. CHROME DOUGH HOOKS** – Dough hooks take the hard work out of kneading dough and other heavy mixtures. (Not available on model 2591)
- O. WHISKS** – The whisks are used to beat air into mixtures such as egg whites, yolks or cream. (Available on Models 2371, 2379, and FPSBSM2596R) (Not available on Models 2591, 2594, FPSBSMGLW and FPSBSMGLR)



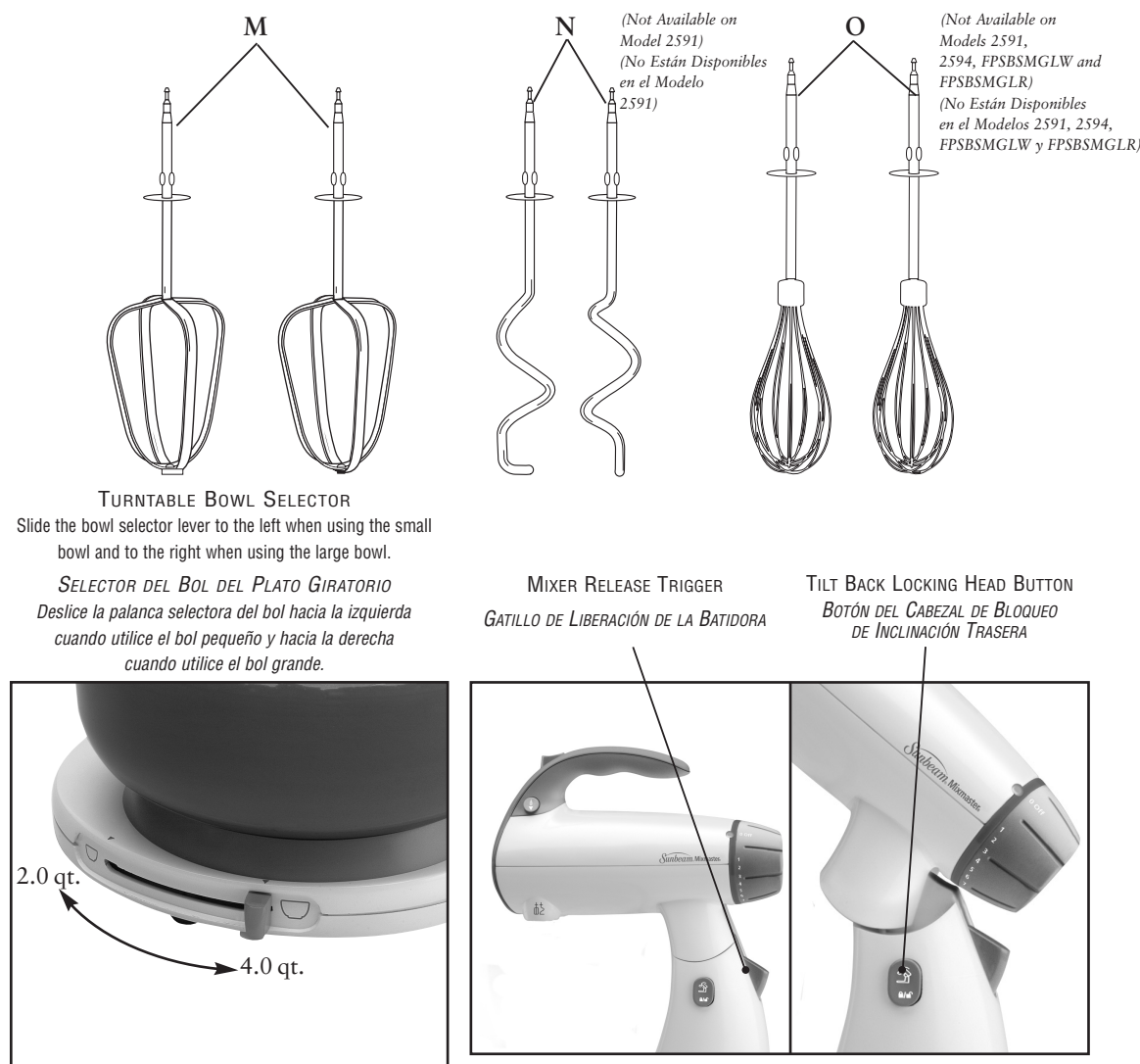
4 Quart Bowl available on Models 2379, 2591, 2594, and FPSBSM2596R. 2 Quart bowl 11878-001 sold separately. Bol de 4 Cuartos de Galón pueden encontrarse en los Modelos 2379, 2591, 2594 y FPSBSM2596R. El Bol de 2 Cuartos de Galón 11878-001 se vende por separado.



NOTE: Image above reflects white unit. Product color will vary depending on model purchased. **NOTA:** La foto de arriba refleja la unidad en blanco. El color del Producto podrá variar dependiendo del modelo adquirido.

CARACTERÍSTICAS DE SU BATIDORA DE PEDESTAL

- A. BOTÓN DE EXPULSIÓN DE ACCESORIOS:** El botón de expulsión, ubicado en la parte superior de la agarradera, libera las paletas o los ganchos de amasar para poder limpiarlos fácilmente.
- B. PALETAS Y CABEZAL LATERALES:** El cabezal de la batidora de pedestal MIXMASTER® y las paletas están colocados a un lado del bol para facilitar la colocación de los ingredientes durante la mezcla.
- C. BOL DE VIDRIO:** Dos bols de 2,202 cm³ y de 4,404 cm³ son ideales para mezclar pequeñas o grandes cantidades de ingredientes. (Modelo 2371 únicamente) (El Modelo FPSBSMGLW y FPSBSMGLR incluye un bol de vidrio para mezclado de 4 cuartos de galón)
- D. BOLES DE ACERO INOXIDABLE:** Los boles de 2.0 y 4.0 cuartos son ideales para mezclar grandes o pequeñas cantidades de ingredientes. Los Modelos 2379, 2591, 2594 y FPSBSM2596R incluyen un Bol de 4 Cuartos de Galón únicamente. El Bol de 2 Cuartos de Galón 11878-001 se vende por separado.
- E. SELECTOR DE BOL DEL PLATO GIRATORIO:** Simplemente deslice la palanca selectora del bol hacia la izquierda cuando utilice el bol pequeño y hacia la derecha cuando utilice el bol grande.
- F. PLATO GIRATORIO:** Diseñado para ajustarse tanto a boles pequeños como grandes, el plato giratorio permite que el bol gire mientras mezcla los ingredientes.
- G. BOTÓN DEL CABEZAL DE BLOQUEO DE INCLINACIÓN TRASERA:** El cabezal de la batidora de pedestal MIXMASTER® se inclina hacia atrás y se calza en forma segura en su lugar para permitir que los boles y los accesorios se extraigan fácilmente.
- H. GATILLO DE LIBERACIÓN DE LA BATIDORA:** Retire el cabezal de la base de la batidora para limpiarla y guardarla en forma conveniente.
- I. LUZ INDICADORA DE CORRIENTE/VELOCIDAD:** La luz de ON/OFF (encendido/apagado) también se utiliza para indicar el ajuste de velocidad.
- J. 12 VELOCIDADES VARIABLES:** Las 12 velocidades variables con arranque suave aseguran un control superior de la mezcla y mantienen la velocidad independientemente de la carga de la mezcla.
- K. AGARRADERA CON ASA SUAVE:** La agarradera moldeada con asa suave le brinda comodidad y un control más firme mientras utiliza la batidora.
- L. BOTÓN DEL BURST OF POWER® DE LA BATIDORA:** Presione el botón para aumentar automáticamente la velocidad de la batidora y obtener inmediatamente una velocidad máxima.
- M. BATIDORAS DE CROMO:** Para batir mantequilla y azúcar, también para mezclas densas de tortas.
- N. BATIDORES PARA MASA DE CROMO:** Estos batidores facilitan el trabajo de amasar y batir mezclas densas. (No están disponibles para el Modelo 2591)
- O. BATIDORAS DE MANO:** Las batidoras de mano son para montar mezclas como claras de huevo, yemas o crema. (Están disponibles en los modelos 2371, 2379 y FPSBSM2596R) (No están disponibles en los modelos 2591, 2594, FPSBSMGLW y FPSBSMGLR)



FIGURE/FIGURA 1 (A) **FIGURE/FIGURA 2** (B)

PREPARING THE STAND MIXER FOR USE

Before preparing the mixer for use, be sure the speed control dial is in the OFF position and the electric cord is unplugged. Be sure to wash bowls and attachments before initial use.

ATTACHING THE TURNTABLE

Place the revolving turntable into the base of the stand by pressing the turntable into the center hole of the adjustable slot until it snaps into place.

ADJUSTING THE TURNTABLE

The turntable must be adjusted depending upon which bowl size is being used. To adjust, press down on the Turntable Bowl Selector Switch and slide the switch to the proper icon. (See Figure 1)

ATTACHING AND REMOVING THE MIXING HEAD

To attach the mixing head, press in on the mixer-release trigger, located at the rear of the stand. Place the mixer head on the stand so that the metal pivot on the bottom of the mixer head goes into the latched opening on top of the stand. As you release pressure from the mixer-release trigger, the top of the latch should clamp around the metal pivot. Once the mixing head is lowered into position, it will lock into place. (See Figure 2A)

RAISING AND LOWERING THE MIXING HEAD

Press the head lock button, located on the neck of the stand mixer. While the button is depressed, hold the handle and ease the head of the stand mixer back. The MIXMASTER® stand mixer head will lock into this position. To lower the mixing head, press the head lock button. While the button is depressed, hold the handle and ease the head of the stand mixer down. A “click” sound will indicate when the mixer head has locked into position. (See Figure 2B) Be sure the mixer head is securely in position before using. **NOTE:** This mixer is NOT intended for use away from the stand.

INSTALLING THE ATTACHMENTS

Be sure the speed control dial is in the OFF position and unplug electric cord from the electrical outlet. Lift mixer head up and back to pull it out of the way of the bowl. (See Figure 2B)

NOTE: It is important that the beaters, dough hooks or whisks go into the correct sockets, otherwise the mixer will not give you the proper mixing action. Do not risk ruining a recipe or damaging your mixer. Read the following instructions carefully.

Insert the beaters, dough hooks or whisks one at a time, using a combination pressing and twisting motion, until they snap into position. If an attachment does not properly snap into place, pull it out of the socket and rotate it one quarter turn. Reinsert the attachment into the socket until it snaps into position.

BEATERS

One of the beaters is shaped like a cone and has a nylon button on the bottom. It goes into the socket on the side of the mixer nearest the side of the bowl. The other beater goes into the socket nearest the center of the bowl. (See Figure 4) See beater symbols located on the bottom of the mixer head.

DOUGH HOOKS

The dough hook with the smaller washer and foot goes into the socket on the side of the mixer nearest the side of the bowl. The other dough hook with the large washer goes into the socket nearest the center of the bowl. See the dough hook symbols located on the bottom of the mixer head.

WHISKS

The whisks are designed to fit into either socket. Insert as instructed above.

PREPARATION

ADDING THE MIXING BOWL

Once you have selected the bowl you wish to use, move the turntable bowl selector switch to the proper setting – the large bowl icon if you are using the large bowl, and the small bowl icon if you are using the small bowl. Place the desired mixing bowl onto the turntable. Stainless Steel Bowls lock into turntable (Models 2379, 2591, 2594, and FPSBSM2596R).

NOTE: Mixing bowls should NEVER be used in a conventional oven, microwave oven, on top of the range or on any other heated surface. If mixing bowls are scratched or chipped, do not use the mixer.

OPERATING INSTRUCTIONS

ABOUT THE SPEED CONTROL DIAL

The speed control dial is used for turning the mixer ON and OFF and for selecting its 12 mixing speeds. (See Figure 3)

Rotate the speed control dial in a clockwise direction to increase mixing speed, and in a counterclockwise direction to decrease mixing speed.

As you rotate the speed control dial, notice that a numbered speed is aligned with the indicator light on the side of the mixer head. This numbered speed indicates the speed at which the mixer is operating. With soft start, the speed will gradually increase to prevent splatter.

Rotate the speed control dial until the indicator is opposite the numbered speed you wish to use.

MIXING GUIDE

Please keep in mind that the various mixing tasks and related speeds listed in the following table may vary slightly from recipe to recipe.

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

When mixing larger quantities you may need to increase the speed due to the amount of mixing required and the larger load on the machine.

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down while these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining, slowly increase to the appropriate speed for the particular mixing task.

Use the chart below to determine the best setting to use when preparing your favorite recipes.

SPEED SETTING	MIXING GUIDE	EXAMPLE
1	Fold-Knead	Use when mixing dry ingredients or when folding two portions of a recipe together, such as a beaten egg white into a batter or when directions call for LOW speed. Use for kneading bread.
2	Stir	Use when stirring liquid ingredients or when gentle action is needed to moisten dry ingredients.
3	Blend	Use when quick breads require a brisk action, just enough to blend ingredients but not enough to develop a smooth batter.
4	Mix	Use when mixing dry ingredients and liquid ingredients together alternately in a recipe.
5	Combine	Use when recipe calls for combining ingredients together.
6	Cake Mixes	Use when preparing packaged cake mixes or when directions call for MEDIUM speed.
7	Cream	Use when creaming sugar and butter together.
8	Whip	Use to whip potatoes or to develop a smooth batter.
9	Whip/Cream	Use to whip cream or to develop a light, fluffy texture.
10	Desserts	Use to beat air into whipped desserts.
11	Frostings	Use when preparing light, fluffy frostings and candies.
12	Egg Whites	Use when aerating eggs and egg whites. Use when directions call for HIGH speed.

NOTE: Due to variations in ingredient temperatures and quantities, the Mixing Guide speeds are only suggestions. If necessary, adjust speeds as needed to achieve desired results.

MONTAJE DE LA BATIDORA DE PEDESTAL

Antes de montar la batidora, asegúrese que la perilla de control de velocidad esté en la posición “OFF” (apagado) y que el cable de alimentación esté desenchufado. Asegúrese de lavar los boles y los accesorios antes de utilizarlos por primera vez.

COLOCACIÓN DEL PLATO GIRATORIO

Ponga el plato giratorio en la base del pedestal presionándolo en el orificio central de la ranura de ajuste hasta que se acomode en su lugar.

AJUSTE DEL PLATO GIRATORIO

El plato giratorio se puede ajustar dependiendo del tamaño de recipiente que se esté utilizando. Para ajustarlo presione hacia abajo el selector del bol del plato giratorio y deslicelo hasta el icono que corresponda. (Vea la Figura 1)

COLOCACIÓN Y RETIRADA DEL CABEZAL DE LA BATIDORA

Para colocar el cabezal de la batidora, presione el gatillo de liberación ubicado en la parte trasera del pedestal. Ponga el cabezal de la batidora sobre el pedestal de modo que el pivote de metal de la parte inferior del cabezal de la batidora se inserte en el orificio con traba que se encuentra en la parte superior del pedestal. Al soltar el gatillo para retirar la batidora, la parte superior de la traba debe cerrarse alrededor del pivote de metal. Al bajar el cabezal de la batidora a su posición, el cabezal se traba en su lugar. (Vea la Figura 2A)

ELEVACIÓN Y DESCENSO DEL CABEZAL DE LA BATIDORA

Presione el botón de seguro del cabezal que está ubicado en el cuello de la batidora de pedestal. Mientras presiona el botón, sostenga la agarradera y mueva hacia atrás el cabezal de la batidora de pedestal. El cabezal de MIXMASTER® se bloqueará en su lugar. Para bajar el cabezal de la batidora, presione el botón de seguro del cabezal. Mientras presiona el botón, sostenga el asa y baje el cabezal de la batidora de pedestal. Escuchará un “clic”, el cual indicará cuándo el cabezal de la batidora se encuentra trabado en su posición. (Vea la Figura 2B) Asegúrese que el cabezal de la batidora esté firmemente asentado en su posición antes de usar la batidora. **NOTA:** Esta batidora NO puede usarse fuera del pedestal.

INSTALACIÓN DE LOS ACCESORIOS

Asegúrese que la perilla de control de velocidad esté en posición “OFF” (APAGADA) y desenchufe el cable de alimentación del tomacorriente. Levante el cabezal de la batidora hacia arriba y hacia atrás para retirarla del bol. (Vea la Figura 2B)

NOTA: Es importante que los batidores o ganchos para amasar estén insertados en los conectores apropiados, de lo contrario la batidora no funcionará correctamente. No se arriesgue a arruinar una receta o dañar su batidora. Lea cuidadosamente las siguientes instrucciones. Inserte las paletas o ganchos para amasar, de uno en uno, usando un movimiento combinado de presión y rotación, hasta que se acomoden en su posición. Si un accesorio no se acomoda correctamente en su lugar, retirelo del conector y gírelo un cuarto. Vuelva a colocar la paleta o gancho para amasar en el conector hasta que quede acomodado en su posición.

PALETAS

Una de las paletas tiene forma de cono y tiene un botón de nylon en la parte inferior. Debe insertarse en el conector del lado de la batidora que está más cerca del costado del bol. La otra paleta tiene forma cuadrada y debe insertarse en el conector que está más cerca del centro del bol. (Vea la Figura 4) Vea los símbolos de las paletas que están ubicados en la parte inferior del cabezal de la batidora.

GANCHOS PARA AMASAR

El gancho para amasar con la arandela y el soporte pequeño debe insertarse en el conector del lado de la batidora que está más cerca del costado del bol. El otro gancho para amasar con la arandela grande debe insertarse en el conector que está más cerca del centro del bol. Vea los símbolos de los ganchos para amasar en la parte inferior del cabezal de la batidora.

ESCOBILLAS DE ALAMBRE DE ACERO INOXIDABLE

Las escobillas están diseñados para insertarse en cualquiera conector.

PREPARACIÓN

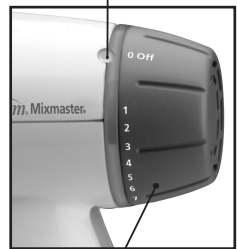
COLOCACIÓN DEL BOL

Una vez que haya seleccionado el bol que desea utilizar, mueva el selector del bol del plato giratorio al ajuste apropiado, el icono del bol grande si está utilizando el bol grande y el icono del bol pequeño si está utilizando el bol pequeño. Ponga el bol deseado sobre el plato giratorio. Los bols de acero inoxidable se ajustan a la plataforma giratoria (Modelos 2379, 2591, 2594, y FPSBSM2596R).

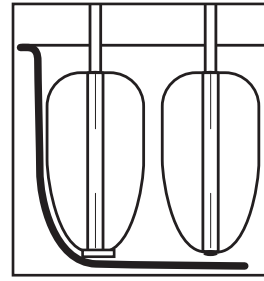
NOTA: NUNCA se deben usar los boles de la batidora en un horno convencional, horno de microondas, sobre la cocina o en cualquier otra superficie caliente. Si los boles están rayados o astillados, no use la batidora.

ACCESSORIES/ACCESORIOS (Available on Sunbeam.com)		
Part#	Description	Fits Models/Modelos
115969-002-000	Beater, right with white tip	2371, 2379, 2591, 2594, FPSBSMGLW, FPSBSMGLR
115969-003-000	Beater, left with white tip	2371, 2379, 2591, 2594, FPSBSMGLW, FPSBSM2596R, FPSBSMGLR
115969-004-000	Dough Hook, right, with short rounded tip	2371, 2591, 2594, FPSBSMGLW, FPSBSM2596R, FPSBSMGLR
115969-005-000	Dough Hook, left, with long square tip	2371, 2591, 2594, FPSBSMGLW, FPSBSM2596R, FPSBSMGLR
118780-003-000	Dough Hook, right, with long square tip	2379
118780-004-000	Dough Hook, left, with short rounded tip	2379
118780-006-000	Whisk	2371, 2379, 2591, 2594, FPSBSMGLW, FPSBSM2596R, FPSBSMGLR
118780-000-000	SS Bowl 4.0 Qt	2371, 2379, 2591, 2594, FPSBSMGLR
118780-001-000	SS Bowl 2.0 Qt	2371, 2379, 2591, 2594, FPSBSMGLR
115969-000-000	Glass Bowl, 2.0 Qt	2371, FPSBSMGLW, FPSBSMGLR
115969-001-000	Glass Bowl, 4.0 Qt	2371, FPSBSMGLW, FPSBSMGLR

POWER/SPEED INDICATOR LIGHT
LUZ INDICADORA DE CORRIENTE/VELOCIDAD



SPEED CONTROL DIAL
DISCO DE CONTROL DE VELOCIDADES
FIGURE/FIGURA 3



CONE BEATER
BATIDOR CÓNICO
FIGURE/FIGURA 4

INSTRUCCIONES DE OPERACIÓN

ACERCA DE LA PERILLA DE CONTROL DE VELOCIDAD

La perilla de control de velocidad se usa para encender “ON” y apagar “OFF” la batidora, y para seleccionar sus 12 velocidades de batido. (Vea la Figura 3)

Gire la perilla de control de velocidad hacia la derecha para aumentar la velocidad de mezcla y hacia la izquierda para reducir la velocidad de mezcla.

A medida que gira la perilla de control de velocidad, observe que una velocidad numerada se alinea con la luz indicadora que está a un lado del cabezal de la batidora. Esta velocidad numerada indica la velocidad a la cual está funcionando la batidora. Con un inicio suave, la velocidad se incrementará gradualmente para prevenir salpicaduras.

Gire la perilla de control de velocidad hasta que el indicador esté frente a la velocidad que desee usar.

GUÍA DE BATIDO

No olvide que las diversas tareas de batido y velocidades relacionadas que aparecen en la siguiente tabla pueden variar ligeramente de una receta a otra.

Para la mayoría de recetas, es mejor comenzar a batir a una velocidad lenta hasta que los ingredientes se mezclen y luego cambiar al rango de velocidad adecuado para esa tarea específica.

Cuando mezcle cantidades más grandes, es posible que tenga que aumentar la velocidad debido a la cantidad de mezcla requerida y a la carga mayor de la batidora.

Cuando realice una receta que requiere añadir ingredientes secos, como harina, reduzca la velocidad mientras estos ingredientes se agregan para evitar un efecto de tormenta de nieve. Una vez que los ingredientes adicionales comienzan a mezclarse, aumente lentamente la velocidad a una apropiada para la tarea de batido específica.

Utilice la tabla que aparece a continuación para determinar el mejor ajuste que se utilizará en el momento de preparar sus recetas favoritas.

Ajuste de Velocidad	Guía de Batido	Ejemplo
1	Amasar-Mezclar	Para batir ingredientes secos o cuando mezcle dos partes de una receta, como claras de huevo batidas en una paleta o cuando se especifica que se utilice velocidad BAJA. Para amasar pan.
2	Revolver	Para revolver ingredientes líquidos o cuando se requiere una acción suave para humedecer los ingredientes secos.
3	Mezclar	Para panes rápidos que requieren una acción rápida, justo lo suficiente para mezclar ingredientes pero no para amasar una mezcla homogénea.
4	Batir	Para mezclar ingredientes secos e ingredientes líquidos a la vez en una sola receta.
5	Revolver	Cuando una receta requiere que se revuelvan los ingredientes.
6	Mezclas para Pasteles	Para preparar pasteles con mezclas empacadas o cuando las instrucciones indiquen velocidad MEDIA.
7	Crema	Para hacer una crema con azúcar y mantequilla.
8	Batir	Para batir papas o preparar una masa homogénea.
9	Batir/Crema	Para batir cremas o preparar una textura ligera y esponjosa.
10	Postres	Para incorporar aire en postres batidos.
11	Baños	Para preparar baños o dulces ligeros y esponjosos.
12	Claros de Huevo	Para incorporar aire cuando se baten huevos o claras de huevo. Utilícela cuando las instrucciones indiquen velocidad ALTA.

NOTA: Debido a las variaciones en las temperaturas y a las cantidades de ingredientes, las velocidades de la Guía de Batido son sólo sugerencias. En caso necesario, ajuste la velocidad para lograr los resultados deseados.