



USER MANUAL **Stand Mixer**
NOTICE D'EMPLOI **Batteur sur socle**

MODELS/MODÈLES
MixMaster® Series
Série MixMaster^{MD}

FPSBSM2101

FPSBSM2102

FPSBSM2103

FPSBSM2104

FPSBSM210GD



IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS BEFORE USE

1. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
2. Close supervision is necessary when mixer is used by or near children or incapacitated persons.
3. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
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.
5. To disconnect, turn off all controls and remove plug from outlet.
6. 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.
7. Do not use extension cord.
8. The use of attachments not recommended or sold by Jarden Consumer Solutions may cause fire, electrical shock or injury.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or countertop or touch hot surfaces, including the stove.
11. Remove beaters from mixer before washing.
12. Do not place mixer or bowls on or near a hot gas or electric burner, in a heated oven (microwave, convention, convection, etc.), or on any other heated surface.
13. Do not use mixer for other than intended use.
14. Do not leave mixer unattended while it is operating.
15. Mixer has an internal safety to prevent overheating. If the

mixer shuts down because of overheating, reset the speed control dial to OFF and unplug unit from wall. Wait 1 minute and plug back in. Do not plug unit back in unless speed selection is set to OFF.

16. Any servicing, other than cleaning and user maintenance shall be performed by an authorized service representative.
17. When mixing liquids, especially hot liquid, use a tall container or make small quantities at a time to reduce spillage.
18. Don't Abuse Cord. Never carry the mixer by the cord or yank it to disconnect from an outlet; instead, grasp the plug and pull to disconnect.

SAFETY

THIS UNIT IS FOR HOUSEHOLD USE ONLY

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

SPECIAL INSTRUCTIONS

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

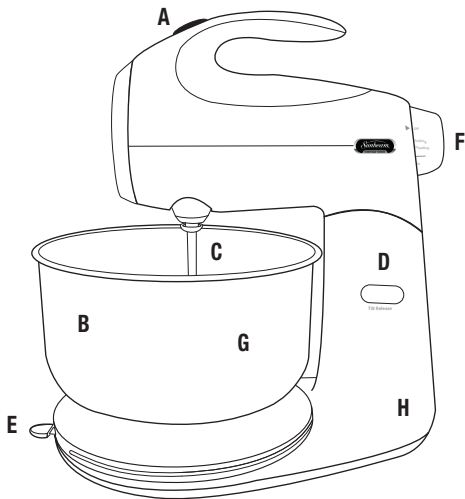
To reduce the risk of electrical shock, this appliance is equipped with a 3-prong plug. If you are unable to insert the plug into the outlet, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the 3-prong plug by modifying it in any way. Also, do not pull, twist or otherwise abuse the power cord; instead, grasp the plug and pull to remove from the outlet.

SAVE THESE INSTRUCTIONS

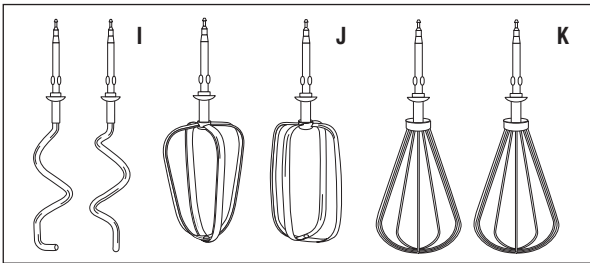
Welcome

Congratulations on your purchase of a Sunbeam® Stand Mixer! To learn more about Sunbeam® products, please visit us at www.sunbeam.ca.

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. **Variable Bowl Speed** – The bowl speed increases and decreases automatically as the beater speed is increased and decreased.
- C. **Off-Center Head and Beaters** – The head of the Stand Mixer and beaters are positioned off-center to the bowl to make it easier to add ingredients during mixing.
- D. **Tilt Back Locking Head** – The head of the Stand Mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments.



ATTACHMENTS

- E. **Bowl Selector** – Reach under the base of the mixer and squeeze two tabs on the turntable while pushing up. Place the turntable in the hole and gently push down right hole for the large bowl. Large bowl is included with selected models only.
- F. **12-Speed Control Dial** – The combination of 12 speeds and a powerful torque control motor in the mixer head ensures superior mixing control and maintains speed regardless of the mixing load.
- G. **Polished Stainless Steel Mixing Bowl** – 4.6 quart mixing bowl is ideal for all your mixing needs.
- H. **Die-Cast Metal Body** – The heavy-duty, die-cast metal body combined with non-slip rubber feet keep the Stand Mixer stable during operation.
- I. **Chrome Steel Dough Hooks** – Heavy-duty dough hooks take the hard work out of kneading dough and other heavy mixtures.
- J. **Chrome “V-Groove” Beaters** – Heavy-duty “V-groove” beaters for creaming butter and sugar, plus mixing heavy cake mixes.
- K. **Durable Whisks** – make whipping and aerating foods an ease (selected models only).

Visit www.sunbeam.ca to purchase additional bowls and accessories.

FEATURES OF YOUR STAND MIXER (CONT.)

Figure 1

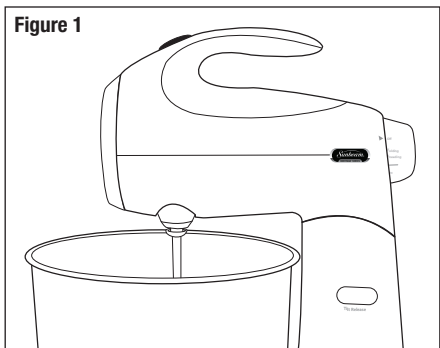
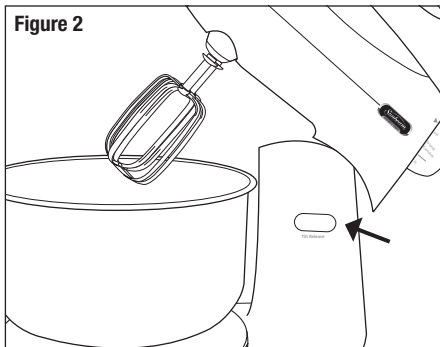


Figure 2



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.

RAISING AND LOWERING THE MIXING HEAD

Press the tilt release button, located at the top of the neck of the Stand Mixer. While the button is depressed, hold the handle and ease the head of the Stand Mixer back. The head will lock into this tilt position (See Figure 2). To lower the mixing head, press the tilt release 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 1)

INSTALLING THE ATTACHMENTS

Beaters, Dough Hooks and Whisks (selected models only)

Select the pair of attachments best suited for your mixing job. (See Mixing Guide for recommendations). Take the attachment that has a green colored band around the top and insert into the mixer head, indicated by the matching green dot. When attachments are inserted properly the one with the green band should be nearest the side of the bowl.

NOTE: Be sure both attachments click firmly in place. You may need to twist the beater attachment slightly to engage it in position prior to pushing it in place.

PREPARATION

ADDING THE MIXING BOWL

Place the mixing bowl onto the turntable.

NOTE: Mixing bowls should NEVER be used in a conventional oven, microwave oven, on top of the range or on any other heated surface.

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 4)

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

Rotate the speed control dial until the indicator is aligned with the indicator line for the desired speed.

HINT: During normal operation, the mixer may automatically adjust speeds as the consistency changes of your dough or mixture: This is for optimum performance. It is not recommended to operate the mixer without contents in the bowl.

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 Stand Mixer 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.

SPEED SETTING RANGE	MIXING TASK	RECOMMENDED ACCESSORY
LOW 1-3	FOLDING & KNEADING Folding Kneading- Doughs (pastry, bread, scones, etc.)	Standard Beaters Dough Hooks
MEDIUM 4-6	LIGHT MIXING Kneading- Heavy Doughs (large quantities) Beating- Packaged Mixes Beating- creaming sugar and butter	Standard Beaters Dough Hooks
HIGH 7-9	CREAMING & BEATING Whisking- Light Batters Beating- Cake Mixes, Heavy Batters, Icings, etc.	Standard Beaters Whisks
VERY HIGH 10-12	WHIPPING & AERATING Whisking - Egg Whites, Cream, etc.	Standard Beaters Whisks

CARING FOR YOUR MIXER

CLEANING YOUR MIXER

To clean the mixer, turn off and unplug from outlet, wipe the mixer head, stand and turntable with a damp cloth, then dry. **DO NOT IMMERSE THE STAND MIXER IN WATER.** Avoid the use of abrasive cleaners, as they may damage the finish of the mixer. Wash the beaters and bowls in hot, soapy water after each use. Rinse thoroughly and dry. Beaters and bowls may also be washed in an automatic dishwasher.

STORING YOUR MIXER

Store the mixer in a dry location, such as on a countertop or table top, or in a closet or cupboard. Insert the beaters into the proper sockets. Place the dough hooks and other attachments in the mixing bowl. Store the bowl(s) on the turntable. Wind the electric cord into a coil, then secure it with a twist fastener.

MAINTENANCE

The motor of your stand mixer has been carefully lubricated at the factory and does not require any additional lubricant. Other than the recommended cleaning, no further user maintenance should be necessary.

For servicing or repairs please contact Consumer Services for assistance. (1-800-458-8407 in the U.S. or 1-800-667-8623 in Canada) or www.sunbeam.ca

HELPFUL HINTS

- When mixing liquids, especially hot liquid, make small quantities at a time to reduce spillage.
- Ingredients should be added to the mixing bowl as they are specified in the recipe.
- Use the mixing speed that is recommended in the recipe. Use the speed control dial of the mixer to help you find the correct speed to use.
- If times are specified in the recipe, use them! **BE CAREFUL NOT TO OVERMIX.** Overmixing can cause the mixture to become very tough.
- Should an object, such as a spatula, fall into the bowl while the mixer is operating, turn the mixer OFF immediately, then, remove the object.
- For easier clean-up remove beaters and rinse immediately with warm water.
- Mixer is designed to be off-center when the large bowl is used for best performance.
- Mixer turntable will come shipped placed in the correct hole for use with the large mixing bowl which is included.

RECIPES

MAKE AHEAD MASHED POTATOES

3 pounds (1.5 kg) white potatoes (about 6 medium) peeled and cut in chunks
6 ounces (170 g) cream cheese cut in 1-inch (2.5 cm) cubes
1 cup (250 ml) sour cream
2 tablespoons (30 ml) butter or margarine

Cook potatoes in boiling water until tender. Drain. In large mixing bowl, beat potatoes until fluffy. Add remaining ingredients. Continue to mix until smooth. Put potatoes in a lightly greased 2-quart (2-liter) covered casserole dish. Refrigerate until ready to bake. Mashed Potato mixture may be stored up to 3 days before baking.

To Bake

Preheat oven to 350°F (180°C). Dot potatoes with 1 tablespoon (15 ml) of butter or margarine. Cover and bake for 30 minutes or until heated through.

YELLOW CAKE

2-1/2 cups (625 ml) all-purpose flour	2 eggs
1-1/2 cups (375 ml) sugar	1 cup (250 ml) milk
1 tablespoon (15 ml) baking powder	1-1/2 teaspoons (7 ml) vanilla extract
1/2 cup (125 ml) shortening	1 teaspoon (5 ml) salt

Preheat oven to 375°F (190°C). Lightly grease and flour two 9-inch (23 cm) cake pans. Place all ingredients in large mixing bowl and beat on low speed. As dry ingredients begin to incorporate with wet ingredients, gradually increase speed. Beat at medium speed until smooth and fluffy. Pour batter into prepared pans. Bake 25-30 minutes or until toothpick inserted in center comes out clean. Cool and remove from pans.

Yield: 12-16 Servings

HEAVENLY ANGEL FOOD CAKE

1 cup (250 ml) cake flour	3/4 cup (200 ml) sugar
1-1/2 teaspoons (7 ml) cream of tartar	1 cup (250 ml) sugar
1 teaspoon (5 ml) vanilla extract	1/2 teaspoon (2 ml) almond extract
1/2 teaspoon (2 ml) salt	1-1/2 cups (375 ml) egg whites (11-12 eggs), at room temperature

Preheat oven to 375°F (190°C). Sift flour and 3/4 cup of sugar together; set aside. In large mixer bowl, beat egg whites, cream of tartar and salt at very high speed until foamy. Add remaining amount of sugar, 1 tablespoon (15 ml) at a time, beating at a very high speed until meringue holds stiff peaks. Reduce mixer to a low speed and gently fold in flour-sugar mixture, 1/4 cup (50 ml) at a time over meringue, folding in gently just until flour-sugar mixture disappears. Add vanilla and almond extract with last addition of flour-sugar mixture. Do not over mix. Pour batter into ungreased 10x4-inch (25 x 11 cm) tube pan. Gently cut through batter with rubber spatula. Bake for 45-50 minutes or until top of cake springs back when touched lightly. Cracks on top should be dry. Invert cake over funnel and let cake cool completely before removing from pan.

Yield: 12 Servings

MOCHA CHEESECAKE

2 cups (500 ml) whipping cream	1/3 cup (75 ml) butter, softened
1/3 cup (75 ml) coffee flavored liqueur	2 teaspoons (10 ml) vanilla extract
2 cups (500 ml) semi-sweet sweet chocolate morsels	2 packages (8 ounces each) cream cheese, softened

Melt chocolate in a double boiler or microwave oven. In the small mixing bowl, beat cream at a very high speed until soft peaks form, set aside. In the large mixing bowl, beat butter and cream cheese until smooth and creamy. Add coffee flavored liqueur, vanilla and melted chocolate. Fold whipped cream into chocolate mixture at a low speed. Pour into prepared crust. (See Chocolate Cookie Crust Recipe Page 15)

Chill 8 hours.

Yield: 10-12 Servings

ORANGE CAPPUCCINO CAKE

2 squares (1 ounce each) sweet baking chocolate	1/2 cup (125 ml) water
1 teaspoon (5 ml) baking soda	2 cups (500 ml) all-purpose flour
1 cup (250 ml) softened margarine or butter	1/4 (1.25 ml) teaspoon salt
1 teaspoon (5 ml) vanilla	2 cups (500 ml) sugar
1/4 cup (50 ml) orange cappuccino flavored instant coffee mix (dry)	4 eggs, separated
	1 cup (250 ml) buttermilk
	1-1/2 teaspoons (7 ml) grated orange peel

Preheat oven to 350°F (180°C). Lightly grease and flour two 9-inch (23 cm) cake pans. Heat chocolate and water over low heat, stirring frequently, until chocolate is melted. Stir in coffee mix and orange peel. Set aside allowing mixture to cool slightly. Sift flour, baking soda and salt together, set aside. In large mixing bowl, beat margarine and sugar on medium speed until fluffy. Beat in egg yolks, one at a time, beating well after each addition. Add chocolate mixture and vanilla. Mix in flour mixture, 1/2 cup at a time, alternately with buttermilk, beating until smooth after each addition. In the small mixing bowl, beat egg whites on high speed until stiff peaks form, fold into batter. Pour an even amount of batter into the 2 pans. Bake for 30 minutes or until top springs back when touched lightly. Let cool 12 minutes. Remove from pans to wire rack and cool completely. Fill layers and frost with orange cappuccino frosting. (See Recipe Page 17)
Yield: 12 Servings

CREAM CHEESE FROSTING

1 package (8 ounces) cream cheese, at room temperature

1-1/3 cups (325 ml) powdered sugar

1 tablespoon (15 ml) light cream or half-and-half

Put all ingredients into small mixing bowl. Mix at a low speed to combine ingredients. Increase speed to a high speed; continue to mix until smooth and of spreading consistency.

Yield: Frosts a 9 x 13-inch (23 - 33 cm) Cake

ORANGE CAPPUCCINO FROSTING

1/2 cup (125 ml) margarine or butter 2 squares (1 ounce each)

8 cups (2000 ml) powdered sugar sweet baking chocolate

1 tablespoon (15 ml) orange Cappuccino 1/4 cup (50 ml) milk

1/4 cup orange juice

Melt chocolate and margarine over low heat, stirring frequently. Stir in coffee and set aside. Beat powdered sugar, milk, orange juice and chocolate mixture in large mixing bowl and beat on medium speed until light and fluffy.

HOLIDAY SUGAR COOKIES

3/4 cup (200 ml) vegetable oil	1 cup (250 ml) sugar
2 eggs	1 teaspoon (5 ml) vanilla extract
3 cups (750 ml) all-purpose flour	2 teaspoons (10 ml) baking powder
1/4 teaspoon (1 ml) salt	

Preheat oven to 375°F (190°C). In large mixing bowl, beat oil and sugar on a medium speed until well blended. Add eggs and vanilla and beat until light in texture. Reduce speed and add flour, baking powder and salt. Mix on a low speed until ingredients incorporate. Cover and refrigerate dough until firm, at least 30 minutes. Divide dough in half. Roll out between 2 sheets of lightly floured waxed paper until 1/4 inch thick. Cut into cookies using any decorative shapes you like. Arrange 1 inch apart on a greased cookie sheet. Bake 12-15 minutes, until cookies are lightly browned around edges. Cool on wire rack.

Yield: 48 Cookies

DOUBLE CHOCOLATE BROWNIES

1-3/4 cups (450 ml) all-purpose flour	4 eggs
2 teaspoons (10 ml) baking powder	1 cup (250 ml) vegetable oil
1 teaspoon (5 ml) salt	2 teaspoons (10 ml) vanilla extract
3/4 cup (200 ml) cocoa powder	1 cup (250 ml) semi sweet chocolate morsels
2-1/2 cups (625 ml) sugar	

Preheat oven to 350°F (180°C). Grease a 15-1/2 x 10-1/2 inch (39 x 27cm) jellyroll pan. In the large mixing bowl at a low speed, stir together the first 5 ingredients. Gradually add eggs, oil and vanilla. Increase mixer to a moderate speed. Mix until combined. Reduce speed to a low speed and stir in chocolate morsels. Spread into prepared pan and bake for 20-25 minutes. Do not overbake. Cool and cut into bars.

Two Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A. –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-458-8407 and a convenient service center address will be provided to you.

In Canada –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431.

In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

**PLEASE ALSO SEE WWW.SUNBEAM.CA
FOR MORE INFORMATION.**



For product questions:
Sunbeam Consumer Service
USA: 1-800-458-8407
Canada: 1.800.667.8623
www.sunbeam.ca

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service à la clientèle de Sunbeam
Canada: 1 800 667.8623
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www.sunbeam.ca

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