

**salton®**

**professional  
stand mixer**



Instruction Booklet

Model: KM-1078

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Avoid contacting moving parts.
7. Blades are sharp. Handle carefully.
8. To reduce the risk of injury, never place the Cutter Blade Assembly on the base without the jar properly attached.
9. Always operate the blender with the cover in place.
10. When blending hot liquids, remove the Filler Cap.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty section.
12. The use of accessories or attachments including canning jars, not recommended by Salton may cause fire, electric shock or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the blender is not running.
17. Unplug before inserting or removing parts.
18. Remove whisk, flat paddle beater and dough hook from the mixer before washing.
19. Do not use appliance for other than intended use.
20. Do not leave unit unattended while in use.

## SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

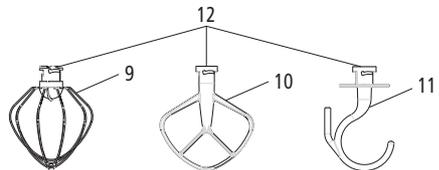
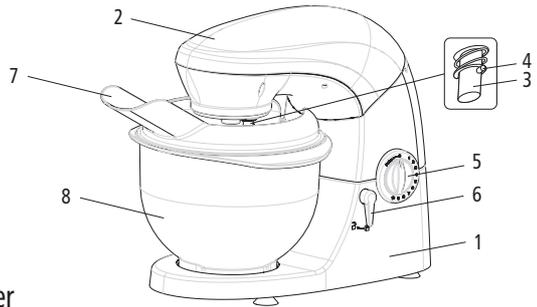
**IMPORTANT:** Please note that this model KM-1078 does not include a blender attachment.

## 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 in 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 modify the plug in any way.

## DESCRIPTION OF PARTS

1. Mixer Base
2. Mixer Head
3. Accessory Shaft
4. Hooking Pin
5. Mixer Speed Dial
6. Mixer Head Lock/Unlock Lever
7. Splash Guard with Spout
8. Stainless Steel Bowl
9. Whisk
10. Flat Paddle Beater
11. Dough Hook
12. Accessory Head



## BEFORE FIRST USE

1. Unpack and remove all parts and packaging materials from the carton.
2. DO NOT plug the power cord into any outlet before reading these instructions and ensuring that the Mixer Speed Dial is in the off '0' position.
3. Wash the Bowl, Whisk, Flat Paddle Beater, Dough Hook and Splash Guard in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the Mixer Base and Head with a clean, damp cloth. Dry thoroughly with a soft cloth.

NOTE: DO NOT use harsh detergents or abrasive cleansers on any part of the appliance. DO NOT immerse the Base or power cord and plug in water or any other liquid.

## **HOW TO ASSEMBLE / DISASSEMBLE**

**IMPORTANT:** Before inserting and removing accessories or raising or lowering the Mixer Head, switch off the mixer and remove the plug from the electrical outlet.

### **Assembling the Bowl**

To install the Bowl place the bottom of the Bowl on the turntable in the Base. Turn the Bowl clockwise until it locks into position.

### **Disassembling the Bowl**

To remove the Bowl, turn counter-clockwise and lift away from the Base.

### **Assembling the Whisk, Flat Paddle Beater, and Dough Hook**

Align the Accessory Head of the Whisk, Flat Paddle Beater or Dough Hook with Hooking Pin on Accessory Shaft on the underside of the Mixer Head. Push the accessory as far as it will go into the Accessory Shaft and turn counter-clockwise, hooking Whisk, Flat Paddle Beater or Dough Hook over pin.

### **Disassembling the Whisk, Flat Paddle Beater, and Dough Hook**

To remove the Whisk, Flat Paddle Beater or Dough Hook push up and twist clockwise to release from Hooking Pin on Accessory Shaft.

**NOTE:** The Bowl and Accessories can only be removed when the Mixer Head is raised.

### **Adding or Removing the Splash Guard**

Before attaching the Whisk, Flat Paddle Beater or Dough Hook, raise the Mixer Head and place the Splash Guard onto the rim of the Stainless Steel Bowl and turn the opening of the Pouring Spout to the desired position.

**NOTE:** You do not need to remove the Splash Guard to change tools.

To remove the Splash Guard, raise the Mixer Head and lift Splash Guard away from the Stainless Steel Bowl.

### **Raising or Lowering the Mixer Head**

Push the Mixer Head Lock/Unlock Lever. The Mixer Head will rise and lock into place automatically.

To lower the Mixer Head, push the Lock/Unlock Lever and gently push down on the top of the Mixer Head until it locks into place.

## HOW TO USE

1. Position the Base on a level, dry and stable work surface next to a 120 volt A.C. outlet. Ensure that the Mixer Speed Dial is in the off '0' position.
2. Push the Mixer Head Lock/Unlock Lever. The Mixer Head will rise automatically.
3. Install the Bowl and desired accessory.
4. NOTE: If you wish to use the Splash Guard, add this accessory before adding the desired attachment on the Accessory Shaft.
5. Ingredients may be added at this time into the Bowl. Use the Pouring Spout to guide ingredients directly into the bowl.
6. Lower the Mixer Head until it clicks into place.
7. Plug the Mixer into the outlet.
8. Select the Mixer speed by slowly turning the Mixer Speed Dial to the desired speed.
9. While the mixer is in the on position, use the Pouring Spout to guide any additional ingredients.
10. Upon completion of mixing, turn the Mixer Speed Dial to the off '0' position.
11. Unplug the power cord.
12. Push the Mixer Head Lock/Unlock Lever to raise the Mixer Head.
13. Remove the Splash Guard and the attachment from the Accessory Shaft.
14. Remove the Bowl from the Base.

## HOW TO USE MIXER SPEED DIAL

The Speed Control should always be set on the lowest speed when starting, then gradually increased to the desired higher speed to avoid ingredients splashing out of Bowl.

See chart below for suggested speed control settings.

<b>TASK</b>	<b>ATTACHMENT</b>	<b>SETTING</b>
Folding in ingredients	Flat paddle beater	1-2
Stirring	Flat paddle beater	1-4
Pastries	Flat paddle beater	2-5
Cake (mixes or from scratch)	Flat paddle beater	4-7
Cookie dough	Flat paddle beater	4-7
Mashed potatoes	Flat paddle beater	6-8
Whipping cream or egg whites	Whisk	7-10
Bread	Dough hook	2-4
Pizza dough	Dough hook	2-4

### **Pulse action**

When the Mixer Speed Dial is held in the Pulse position, the mixer will start. It will continue to run until you release the Mixer Speed Dial. Use this position for short mixing and blending tasks or for short bursts of power. This setting should be used for no more than one minute at a time.

## HINTS FOR MIXING

1. The Whisk is used for most whipping tasks. Speeds 7 – 10 should be used for creaming and whipping of meringues, mayonnaise, salad dressings, mousses, frostings, etc.
2. The Flat Paddle Beater is used for most mixing tasks. Speeds 4 – 7 for cake & cookie mixes; speeds 2 – 5 for pastries. The lowest speed should be use to fold in dry ingredients.
3. The Dough Hook is used for heavier doughs such as yeast dough and short crust pastry. Speeds 1 – 2 should be used to start mixing then increase speed to 3 – 4 as the ingredients combine. As the dough ball forms, lower the mixer speed to 1 –2.
4. For light mixes requiring maximum mixing performance such as mayonnaise and meringue, the higher bowl speed is recommended. For large volumes, the bowl speed should be reduced to low, especially for thick mixtures.

## HELPFUL HINTS

1. Add flour one cup at a time
2. Add ingredients one at a time, thoroughly mixing after each addition
3. Use butter or margarine at room temperature
4. Always add ingredients as close as possible to the sides of the bowl and not directly into in the middle of the Bowl. Use the Splash Guard with Pouring Spout as a guide
5. Never scrape down sides of bowl when the mixer is on. If scraping is necessary turn the Mixer to the off '0' position first
6. When mixing dry ingredients always start off at the lowest speed to avoid ingredients splashing out
7. Chill the bowl and whisk in the freezer for approximately 15 minutes for best results when making whipped creams
8. Thoroughly dry the bowl and whisk when making meringues
9. Do not over-knead dough as it will prevent the dough from rising

## CARE AND CLEANING

Before cleaning the Stand Mixer, ensure that the power cord is unplugged from the electrical outlet.

1. Push the Mixer Head Lock/Unlock Lever. The Mixer Head will rise automatically.
2. Remove Bowl, accessory and Splash Guard.
3. Wipe the Mixer Base and the power cord with a damp cloth. Dry with a soft cloth. DO NOT immerse the Mixer Base or power cord and plug in water or any other liquid.
4. DO NOT use harsh detergents or abrasive cleansers on any part of the appliance.
5. Wash the accessories and Splash Guard in warm soapy water. Dry.
6. Store the Mixer in a dry accessible place. Place the Whisk, Flat Paddle Beater and Dough Hook in the Bowl. Do not store the accessories in a drawer with other kitchen utensils as they may become damaged.
7. DO NOT wind the power cord around the Mixer Base as the residual heat from the motor may damage the cord.

## RECIPES

### White Bread

- 1 package .25 oz (8 g) dry yeast
- 1 tbsp. (15 ml) sugar
- 1 cup (250 ml) lukewarm water
- 3/4 cup (180 ml) lukewarm milk
- 3 ozs. (60 g) butter, melted
- 4 cups (1L) flour
- 1 tsp (5 ml) salt

1. Combine the first five ingredients in a small bowl and allow to stand in a warm place until mixture begins to froth. About 10 minutes.
2. Inset dough hook into the mixer head. Sift flour and salt into the mixing bowl.
3. Start the mixer at speed 1 or 2, gradually add yeast mixture. Knead on speed 4 or 5 for 3 to 4 minutes or until the dough forms a smooth ball. Mixture will be wet and sticky. Remove dough from bowl using a spatula.
4. Place dough in a greased bowl, turning once to grease the top of the dough. Cover and let rise in a warm place until doubled in size, about 40 – 50 minutes.
5. Punch down, fold sides to centre and turn the dough over. Remove the dough from the bowl and place onto a well-floured surface. Lightly knead dough with palm of your hands until smooth and elastic.
6. Cut dough in half and shape into two loaf pans. Cover loosely with plastic wrap and allow to rise in a warm place until doubled in size. About 30 – 40 minutes. Preheat oven to 400°F (200°C).
7. Bake for approximately 30 minutes. Baked loaves sound hollow when tapped.

### Variations:

#### Breadsticks

1. Follow steps 1 – 5 from the White Bread recipe above.
2. Cut dough into 8 portions. In each portion cut 3/8" (1 cm) length slices.
3. Cut each slice into 3/8" (1 cm) strips and roll into thin long sticks.
4. Place onto a baking tray lined with parchment paper. Brush breadsticks with milk and sprinkle with poppy or sesame seeds or seal salt.
5. Bake at 400°F (200°C) for 15 minutes or until dry and crisp and golden brown.

## Bread Rolls

1. Follow steps 1 to 5 in the White Bread recipe above.
2. Cut the dough into 12 portions and roll each portion into an even soft ball.
3. Place each ball of dough onto a baking tray lined with parchment paper. Cover in plastic wrap and allow to double in size, about 20 – 40 minutes. Brush with egg wash (a mixture of egg yolk and tepid water) and sprinkle with a mixture of poppy and sesame seeds.
4. Bake at 400°F (200°C) for 15 – 20 minutes.

## Vanilla Sponge Cake

4 eggs, at room temperature  
2/3 cup (170 ml) superfine sugar  
1/3 cup (85 ml) custard powder  
1/2 tsp. (5 ml) vanilla extract  
2/3 cup (170 ml) all-purpose flour  
1 tsp (5 ml) baking powder

1. Grease and flour 2 - 8" (20 cm) cake pans. Preheat oven to 350°F (180°C).
2. Insert whisk into mixer head. Place the egg whites and sugar in the mixing bowl and start mixing on speed 9 – 10 for about 8 minutes or until very thick and creamy.
3. Stop the mixer and remove the whisk from the mixer head.
4. Triple sift the dry ingredients. Insert the flat paddle beater and fold in the sifted mixture on speed 1-2. Do not over fold as you will lose the air bubbles.
5. Spoon the mixture evenly into the 2 prepared cake pans and bake for approximately 15 minutes or until the sponge comes away from the sides of the pan.
6. Once cooked run a knife around the sides of the cake. Turn onto a cooling rack and gently tap the bottom of the pan to loosen the cake. Allow the cake to cool before using.
7. To serve, cut the cake into two layers and spread with middle with jam or whipped cream. Place the top layer on the cake. Top with sifted icing sugar or more whipped cream. Cut into wedges and serve with fresh berries.

## **Banana Cake**

6 oz. (180 g) butter, cut in pieces, room temperature

1-1/2 cups (375 ml) sugar

2 eggs

2-1/4 cups (560 ml) all-purpose flour

1/2 tsp. (3 ml) salt

1 tsp. (5 ml) cinnamon

1/2 tsp. (3 ml) nutmeg

1/2 cup (125 ml) buttermilk

1 tsp. (5 ml) white vinegar

1 tsp. (5 ml) vanilla extract

1-1/2 cups (375 ml) banana, very ripe and mashed

1. Preheat oven to 350°F (180°C). Grease and flour a 8" (20 cm) Bundt pan.
2. Insert the whisk attachment. Beat butter and sugar on mixing speed 7 – 8 until well combined. Add eggs, one at a time, beating well between each addition.
3. Stop the mixer and remove the whisk from the mixer head.
4. Insert the flat paddle beater. Reduce mixing speed to 1 – 2. Add 1/2 the sifted dry ingredients and 1/2 the buttermilk at a time. Mix in the vinegar and vanilla. Add bananas and mix until combined.
5. Pour mixture into the prepared pan and bake for about 40 minutes or until cooked when tested with a skewer.
6. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool.

## **Butter Frosting**

8 oz. (250 g) butter or margarine, softened

3 cups (750 ml) icing sugar

2 – 3 tbsp. (30 – 45 ml) milk

1-1/2 tsp. (8 ml) vanilla (optional)

1. Insert the whisk attachment.
2. Place butter or margarine in the mixing bowl.
3. Beat on mixing speed 4 – 5 until light in colour
4. Reduce mixing speed to 1 and mix in remaining ingredients until combined.

## Chocolate Chip Cookies

- 4 oz. (125 g) butter, softened
- 1/2 cup (125 ml) brown sugar, firmly packed
- 1/2 cup (125 ml) sugar
- 1 tsp. (5 ml) vanilla extract
- 1 egg
- 1-3/4 cups (430 ml) flour
- 1 cup (250 ml) chocolate chips

1. Preheat oven to 350°F (180°C). Line 2 cookie sheets with parchment paper.
2. Insert flat paddle beater.
3. Place butter, sugars and vanilla in the mixing bowl. Set the mixing speed to 1 –2 until the butter starts to break up and combine with the sugars. Increase the mixing speed to 7 and mix until light and creamy.
4. Add egg and vanilla. Mix until well combined. Reduce mixing speed to 1 and add flour and chocolate chips.
5. Roll tablespoon amounts into balls and place onto the cookie sheet. Press lightly with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
6. Bake in oven for about 10 –13 minutes or until golden brown. Do not overcook. Cool on wire racks.

## Crepes

- 1-1/2 cups (375 ml) all purpose flour
- pinch salt
- 2 eggs
- 1-1/4 cups (310 ml) milk
- 1 tbsp. (15 ml) oil

1. Insert flat paddle beater attachment.
2. Sift flour and salt into mixer bowl.
3. In a small bowl, combine eggs and milk then add to mixing bowl. Start mixing with the mixer speed on 1. Increase speed to 5 and beat well to remove any lumps.
4. Mix in oil and allow to stand for 1 hour.
5. Grease heated skillet. Pour about 1/3 cup (85 ml) of batter into the skillet to make each crepe.
6. Cook quickly until lightly brown. Turn and brown other side. Sprinkle with lemon juice and sugar. Roll and serve hot.

## Waffles

2 cups (500 ml) all-purpose flour

2 eggs, separated

2/3 cup (170 ml) milk

1/2 cup (125 ml) water

3 ozs. (90 g) butter, melted

2 tbsp. (30 ml) fine sugar

1. Preheat waffle maker.
2. Insert flat paddle beater in mixer head.
3. Using the mixing bowl combine sifted flour, egg yolks, milk, water and butter. Set the mixing speed on 5. Mix until smooth. Transfer to a large bowl. Wash and dry the mixing bowl and flat paddle beater.
4. Using the clean mixing bowl and the whisk attachment in place, beat egg whites on mixing speed 10 until soft peaks form. Gradually add the sugar and beat until the sugar is dissolved.
5. Fold the egg white mixture into the batter.
6. Follow the directions to cook waffles included with your waffle maker.

## Meringues

2 egg whites

3 ozs. (90 g) fine sugar

3 ozs. (90 g) icing sugar

1. Preheat oven to 250°F (120°C). Line two cookie sheets with parchment paper.
2. Insert whisk in mixer head.
3. Place the egg whites in the mixing bowl. Beat egg whites on speed 10 until stiff but not dry.
4. With the mixer on speed 10 gradually add fine sugar.
5. Reduce mixing speed to 1 and fold in icing sugar. Mix until stiff and shiny.
6. Using a star shaped nozzle on a piping bag, pipe small meringues onto the prepared cookie sheet. If you do not have a piping bag, use two teaspoons.
7. Bake for 10 minutes, reduce heat to 200° F (100° C) and continue cooking for 20 – 25 minutes.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

## **LIMITED WARRANTY**

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "[www.salton.com](http://www.salton.com)" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

For repairs not covered by the warranty, please contact us for assistance.

## **SALTON CANADA**

Customer Service Department  
81A Brunswick,  
Dollard-des-Ormeaux,  
Quebec, Canada H9B 2J5  
website: [www.salton.com](http://www.salton.com)  
E-mail: [service@salton.com](mailto:service@salton.com)  
Fax: 514-685-8300  
Tel: 514-685-3660

\* Return/exchange policies at each retailer vary and may differ from the SALTON Canada 1 year limited warranty period.