

salton®

pro-mixer



Instruction Booklet

Model: KM25

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. 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.
8. The use of accessories or attachments not recommended by Salton may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and dough hooks during operation to reduce the risk of injury to persons, and/or damage to the mixer.
13. Unplug before inserting or removing parts.
14. Remove beaters and dough hooks from the mixer before washing.
15. Do not use appliance for other than intended use.
16. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

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.

INTRODUCTION

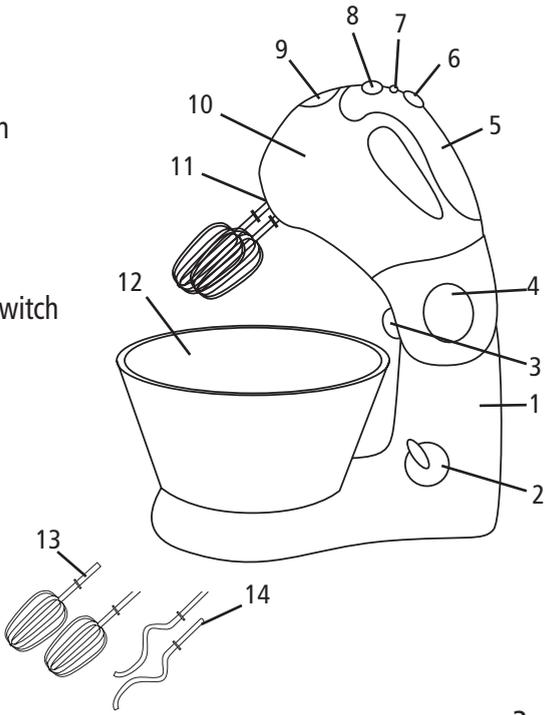
The Salton Pro-Mixer is an advanced mixing system that uses twin motor, 3-way beating action. One motor is located in the Hand Mixer and powers the individual beaters, turning each in the opposite direction. One of 10 speeds can be used.

The other motor, located in the Base, drives the bowl at High or Low speed. Together this 3-way action provides more powerful and uniform mixing results.

Important: Please read these instructions before using your Salton Pro-Mixer and keep in a safe place for future reference.

DESCRIPTION OF PARTS

- 1. Stand/Base
- 2. Bowl Speed Dial
- 3. Hand Mixer Release Button
- 4. Tilt Button
- 5. Mixer Head
- 6. Boost Control
- 7. HI (high) LO (low) Speed Switch
- 8. 5-Speed Switch
- 9. Eject Button
- 10. Hand Mixer
- 11. Attachment Socket
- 12. Stainless Steel Bowl
- 13. Beaters
- 14. Dough Hooks



Hand Mixer Controls

- Eject Button: This button effortlessly releases the Beaters or Dough Hooks for cleaning.
- 5-Speed Switch: The 5 speeds of this control become 10 when used in conjunction with the HI/LO Speed Switch. The '0' setting is 'Off'.
- HI/LO Speed Switch: Change the 5 speeds from LO range to HI range. See Mixing Guide below.
- Boost Control: Pressing this button temporarily changes the speed to maximum of the range no matter what the setting. Press and hold this button for a short boost of extra power. Do not depress this button for longer than 30 seconds.

Base Controls

Bowl Speed Dial: For optimum mixing, adjust the speed of the Bowl rotation by selecting either LO (low speed) or HI (high speed) as required. In position '0' (Off), the bowl does not rotate. NOTE: It is best to begin with the Bowl speed set at LO to ensure that light ingredients stay inside the Bowl.

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 5-Speed Switch and Bowl Speed Dial are both set to '0' (Off).
3. Wash the Bowl, Beaters, Dough Hooks and Spatula in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the Base and Hand Mixer with a clean, damp cloth. Dry thoroughly with a soft polishing cloth.

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

HOW TO ASSEMBLE/DISASSEMBLE

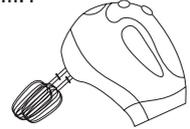
The Salton Pro-Mixer can be used as a stand mixer (III. 1) or hand mixer (III.2). Before assembling or disassembling make sure the power cord is unplugged and the speed control is at '0' on the Mixer and Bowl Speed is on 'Off'.



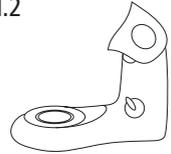
III.1

To connect the Hand Mixer to the Mixer Head

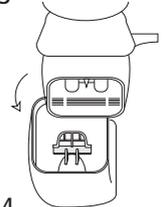
Press and hold the Tilt Button on the Mixer Head. Lift the Head upward until it locks into the tilt position (III 3). Position the rectangular holes in the back of the Hand Mixer over the 2 retaining prongs in the Mixer Head. Press down on the Hand Mixer until it clicks (locks) into place (III. 4). The Mixer Head is still in the raised position. To lower, press and hold the Tilt Button while gently lowering the Hand Mixer down fully until it clicks into position (III. 5).



III.2



III.3



III.4

To disconnect the Hand Mixer from the Mixer Head

Raise the Mixer Head into the tilt position as described above. Once the Mixer Head is in the tilt position you can remove the Hand Mixer by pressing the Hand Mixer Release Button and sliding the Hand Mixer up and away from the Mixer Head.



III.5

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 with a click.

To remove the Bowl

Turn the Bowl counter-clockwise and lift away from the Base.

Inserting the Beaters

Insert the notched end of either beater into either Attachment Socket. Twist in a counter-clockwise direction while pushing to position the beater notch properly in the socket. The beater should locate firmly in the socket with a noticeable click. Repeat with the other beater.

Inserting the Dough Hooks

The Dough Hook with the red plastic spacer should be positioned in the socket on the right side of the Mixer. (NOTE: The inside of the socket has a red plastic insert.) Insert the other Dough Hook into the left socket. Twist counter-clockwise until it clicks into position.

Removing the Beaters or Dough Hooks

With the Power Cord unplugged, tilt the Mixer Head back and loosely grasp the spindles of the attachments. Press the Eject Button and the attachments will be released into your hand.

Hints:

- It is easier to install or remove the Bowl when the Hand Mixer is detached from the Base.
- Make sure the attachments are properly inserted into the correct Sockets to obtain optimum mixing results.

HOW TO USE

STAND MIXER

1. Position the Base on a level, dry and stable work surface. Ensure that the Speed Switch and Controls are all in the '0' (Off) position.
2. While depressing the Tilt Button, raise the Head until it locks in the raised position.
3. Install the Bowl onto the Base.
4. Connect the Hand Mixer to the Mixer Head.
5. Insert the appropriate attachments in the Hand Mixer Sockets.

6. Ingredients may be added at this time.
7. While pressing the Tilt Button, lower the Mixer Head until it clicks into place.
8. Plug the Stand Mixer into a 120 Volt wall outlet.
9. Select the Hand Mixer speed and then the Bowl speed. Always set the Hand Mixer speed before the Bowl speed to prevent ingredients from being ejected from the Bowl. (See the recommended Mixing Speed Chart below)
10. Upon completion of mixing turn the 5-Speed Switch and Bowl Speed Dial to '0' (Off).
11. Unplug the power cord.
12. While depressing the Tilt Button, raise the Mixer Head until it locks into the raised position.
13. With fingers placed loosely around the spindle of the attachments, press the Eject Button to release them from the Sockets.
14. Detach and remove the Bowl from the Base.
15. Remove the Hand Mixer from the Mixer Head.
16. Follow the directions in Care and Cleaning section.

HAND MIXER

1. Place the stainless steel Bowl that is included with this unit or any other suitable mixing bowl on a level, dry and stable working surface. Ensure that the Speed Switch is in the '0' (Off) position.
2. Ingredients should be added to the Bowl.
3. Install desired attachment to the Hand Mixer.
4. Plug Hand Mixer into a 120 Volt wall outlet.
5. Select the HI or LO position on the HI/LO Speed Switch. Then select the desired Hand Mixer speed on the 5 Speed Switch. (See the recommended Mixing Speed Chart below)
6. Hold the Bowl securely while mixing.
7. Upon completion, turn the 5-Speed Switch to '0' (Off).
8. Unplug the power cord.
9. Remove the attachments from the Hand Mixer.
10. Follow the directions in the Care and Cleaning section.

MIXING CHART

Mixing Task	Recommended Speed(s)
Folding and Blending	LO 1 and 2
Light Mixing	LO 2 and 3
Creaming and Beating	HI 2 and 3 or LO 5
Whipping and Aerating	HI 4 , 5 and Boost

CARE AND CLEANING

Before cleaning the Salton Pro-Mixer, ensure the power cord is unplugged from the electrical outlet.

1. Detach Beaters or Dough Hooks and Bowl immediately after use.
2. Wipe the outside area of the Pro-Mixer Hand Mixer and Base with a damp cloth and dry with a soft polishing cloth.
3. Wipe excess food particles from the power cord.
4. DO NOT immerse the Stand/Base, Hand Mixer or power cord and plug in water or any other liquid.
5. DO NOT use harsh detergents or abrasive cleansers on any parts of the appliance.
6. Wash the Bowl, Beaters and Dough Hooks in warm soapy water. The Beaters and Dough Hooks may be washed in a dishwasher.
7. Store the Pro-Mixer in a dry accessible place. Place the Beaters and Dough Hooks in the Bowl. Do not store the attachments in a drawer with other kitchen utensils as they may become damaged.
8. DO NOT wind the power cord around the Hand Mixer body as the residual heat from the motor may damage the cord.

RECIPES

Vanilla Sponge Cake

- 3 eggs, room temperature and separated
- 3/4 cup (175 ml) icing sugar
- 1 vanilla bean, split and seeds removed
- 1 cup (250 ml) self raising flour, sifted
- 3 tbsp. (45 ml) water

1. Grease and flour an 8" (20 cm) cake tin. Preheat oven to 350°F (180°C).
2. Place the egg whites in the mixing bowl. Using high speed, beat until soft peaks form.
3. Add icing sugar and beat until the mixture is thick and shiny. Beat in the egg yolks and vanilla. Continue mixing until the mixture is well combined.
4. Remove the bowl and use a spatula to fold in the flour and water. Combine the mixture well but do not over mix.
5. Pour the mixture into the greased cake tin and bake for 20 – 25 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cool at room temperature.
6. Run a knife around the edges of the cake pan. Turn the cake onto a rack and tap the bottom of the pan lightly to release the cake. Cool before using.
7. Spread with your favourite frosting or whipped cream and top with fresh berries.

Butter Cake

4 ozs. (125g) butter
4 drops vanilla
1/4 cup (60 ml) icing sugar
2 eggs
2 cups (500 ml) self raising flour
1 cup (250 ml) milk

1. Preheat the oven to 350° F (180°C) and grease an 8" (20cm) round cake pan.
2. Add the butter to the bowl and break up by using the mixer on 'Lo' speed 1. Add vanilla and sugar. Cream together on speed 3 until light and creamy. Approximately 2 minutes.
3. Add eggs one at a time beating well between each addition.
4. Reduce to speed 1 and mix in sifted flour and milk alternately. Mix for 3 – 4 minutes. Cake batter should be smooth, thick and creamy.
5. Pour batter into prepared cake pan and bake for 30 – 35 minutes or until a toothpick inserted in the center comes out clean.

BUTTER CAKE VARIATIONS:

Lemon or Orange Butter Cake:

Add the rind of one lemon or orange into butter, vanilla and sugar mixture. Continue with # 3 above.

Chocolate Butter Cake

Melt 2oz. (60 g) of unsweetened chocolate and combine with the milk. Mix into the cake batter as directed above.

Frosting

1/3 cup (75 ml)	butter or margarine
4 cups (1 L)	icing sugar
pinch of	salt
3 – 4 tbsp. (60 ml)	milk
1 tsp. (5 ml)	vanilla

Place all ingredients in the bowl and mix on 'LO' speed. Combine until creamy, light and fluffy.

Crepes

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

1. Combine all ingredients together in the Mixer Bowl. Beat on 'LO' speeds for 2 minutes until smooth.
2. Allow to stand for 1 hour.
3. Grease frying pan and preheat.
4. Pour about 1/3 cup (75ml) of batter into the pan.
5. Cook until light brown, turn and brown other side.

Hot crepes can be rolled and sprinkled with icing sugar and served.

Meringues

- 2 egg whites
- 3 oz. (85 g) extra-fine sugar
- 3 oz. (85 g) icing sugar

1. Preheat oven to 250°F (120°C)
2. Line two cookie sheets with parchment paper.
3. Add eggs to mixer bowl and beat on 'HI' until still but not dry.
4. Add extra-fine sugar gradually, beating well.
5. Reduce speed to 'LO' and fold in icing sugar. Mix until stiff and shiny.
6. Place mixture in a large piping bag that has a star tip. Pipe mounds onto parchment paper.
7. Bake for 10 minutes then reduce heat to 200°F (95°C) and bake for another 20 – 25 minutes.
8. Cool and serve.

Basic White Bread Dough

- 1 cup (250 ml) warm water
- 1 packet active dry yeast
- 1 tbsp (15 ml) sugar
- 1 tsp. (5 ml) vegetable oil
- 3/4 tsp. (ml) salt
- 2 cups (500 ml) flour, divided

1. Combine water, yeast and sugar in a small mixing bowl and stir until thoroughly dissolved. Let stand for 5 minutes. Stir in oil and salt.
2. Insert dough hooks into the Mixer.
3. Place flour in Mixer Bowl. Using 'LO' speeds, gradually add yeast mixture. Note that it will be necessary to scrape sides of bowl with a rubber spatula. Mix for 3 – 4 minutes or until all ingredients are incorporated and the dough forms a ball. Mixture will be wet and sticky. Remove the dough from the bowl using a rubber spatula.

4. Place the 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, approximately 30 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 the palm of your hands until smooth and elastic.
6. Shape into a loaf pan. Cover loosely with plastic wrap and allow to rise in a warm place until doubled in size, about 25 – 30 minutes.
7. Preheat the oven to 400°F (200 C) and bake for approximately 30 minutes. Properly baked loaves should sound hollow when tapped

If desired this recipe and also be used to make bread rolls. Follow the directions in #1 - 5 above, then continue as follows:

1. Cut dough into 6 - 8 pieces and roll each portion into a ball.
2. Place onto a parchment paper lined baking sheet. Cover in plastic wrap and allow to double in size (approximately 20 minutes).
3. In a small bowl, mix together one egg yolk and a small amount of water.
4. Brush each of the bread rolls.
5. Bake on 400°F (200 C) for 12 – 15 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" 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

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