

# salton®

## professional **mixer**



Model: KM-386

# 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 section.
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. To disconnect, turn the control to 'OFF', then remove plug from wall outlet.
14. Unplug before inserting or removing parts.
15. Remove beaters and dough hooks from the mixer before washing.
16. **DO NOT** use appliance for other than intended use.
17. **DO NOT** leave unit unattended while in use.

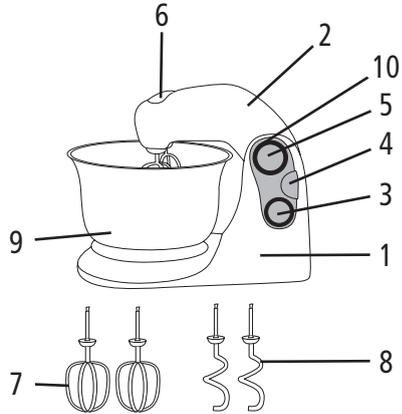
**SAVE THESE INSTRUCTIONS**  
HOUSEHOLD USE ONLY

## 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.

## DESCRIPTION OF PARTS

1. Mixer Base
2. Mixer Head
3. Bowl Speed Dial
4. Mixer Head Tilt Button
5. Mixer Speed Dial
6. Accessory Release Button
7. BeaterWhisks
8. Dough Hooks
9. Stainless Steel Bowl
10. Power On Indicator Light



## INTRODUCTION

The Salton Professional Mixer is an advanced mixing system that uses twin motor, 3-way beating action. One motor is located in the Mixer Head and powers the individual beaters or dough hooks, 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.

## 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' position.
3. Wash the Bowl, BeaterWhisks, Dough Hooks and Spatula 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 with a click.

### Disassembling the Bowl

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

### Assembling the BeaterWhisks and Dough Hooks

Push the BeaterWhisks or Dough Hooks into the accessory sockets on the underside of the Mixer Head until they click into place.

#### **NOTE:**

1. The BeaterWhisk with the plastic nodules on the base should be in the socket closest to the front of the machine.
2. Both the BeaterWhisks and Dough Hooks have different left and right hand parts and must be pushed into the appropriate left and right hand sockets. Both parts can only be locked in place if they are in the correct sockets. If only one locks in place, it is in the wrong side.
3. You may need to twist the attachments slightly to engage them in position prior to pushing them into place.

### Disassembling the BeaterWhisks and Dough Hooks

To remove the BeaterWhisks and Dough Hooks hold them loosely with one hand while pressing the Accessory Release Button. The Accessory Release Button does not eject the accessories but will allow them to be removed by hand.

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

## Raising or Lowering the Mixer Head

Press the Mixer Head Tilt Button and raise or lower the Mixer Head until it clicks into place.

## HELPFUL HINTS

1. The Mixer and Mixing Bowl are each driven separately by different motors and their speeds can be individually adjusted.
2. The Mixer Speed Dial is the 'ON/OFF' switch for both the Mixer Head and the Bowl. It is also the speed control for the Mixer Head.
3. The Power On indicator light is also the mixing speed indicator. To select the mixing speed turn the Dial until the required speed is aligned with the Indicator Light.

## 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' position.
2. Depress the Mixer Head Tilt Button and raise the Mixer Head until it locks in the raised position.
3. Install the Bowl and BeaterWhisks or Dough Hooks.
4. Ingredients may be added at this time.
5. While pressing the Mixer Head Tilt Button, lower the Mixer Head until it clicks into place.
6. Plug the Mixer into the outlet. The Power On indicator light will be lit indicating that power is connected.
7. Select the Mixer speed by slowly turning the Mixer Speed Control Dial to the desired speed. Select the Bowl speed.
8. Upon completion of mixing, turn the Mixer Speed Dial to the 'Off' position. **NOTE:** The Power On indicator light will be lit until the power cord is unplugged from the outlet.
9. Unplug the power cord.
10. Depress the Mixer Head Tilt Button and raise the Mixer Head until it locks into the raised position.
11. Press the Accessory Release Button and remove the accessories.
12. Remove the Bowl from the Base.

## HINTS FOR MIXING

1. The BeaterWhisks are used for most mixing tasks. Speeds 7 – 10 should be used for creaming and whipping of meringues, mayonnaise etc.; speeds 4 – 7 for cake mixes; speeds 2 – 5 for biscuit mixes. The lowest speed should be used to fold in dry ingredients.
2. The Dough Hooks are 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 or 5 as the ingredients combine. As the dough ball forms, lower the mixer speed to 1 – 2.
3. The Mixing Bowl automatically turns on when the Mixer Speed Dial is turned on and should normally be used on the low speed setting. For light mixes requiring maximum mixing performance such as mayonnaise and meringue, the higher bowl speed is recommended as this passes the mixture through the BeaterWhisks for faster results. For large volumes, the bowl speed should be reduced to low, especially for thick mixtures.

## CARE AND CLEANING

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

1. Remove BeaterWhisks, Dough Hooks and Bowl.
2. 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.
3. **DONOT** use harsh detergents or abrasive cleansers on any part of the appliance.
4. Wash the BeaterWhisks, Dough Hooks and Bowl in warm soapy water. Dry. The BeaterWhisks and Dough Hooks can also be washed in the dishwasher.
5. Store the Mixer in a dry accessible place. Place the BeaterWhisks and Dough Hooks in the Bowl. **DO NOT** store the accessories in a drawer with other kitchen utensils as they may become damaged.
6. **DONOT** 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 oz. (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 hooks into the mixer head. Sift flour and salt into the mixing bowl.
3. With the bowl speed set on low 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 sea 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 eggwash (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. Place the egg whites and sugar in the mixing bowl and with the bowl speed set on high, start mixing on speed 9 – 10 for about 8 minutes or until very thick and creamy.
3. Stop the mixer and remove the BeaterWhisks and bowl from the mixer.
4. Triple sift the dry ingredients. With a spoon or spatula fold in the sifted mixture. **DO NOT** over-beat 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 into two layers and spread the 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. With the bowl speed set on high, beat butter and sugar on mixing speed 7 – 8 until well combined. Add eggs, one at a time, beating well between each addition.
3. Reduce bowl speed to low and 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.
4. Pour mixture into the prepared pan and bake for about 40 minutes or until cooked when tested with a skewer.
5. 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. Place butter or margarine in the mixing bowl.
2. With the bowl speed set on high, beat on mixing speed 4 – 5 until light in colour
3. Reduce bowl speed to low and 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. Place butter, sugars and vanilla in the mixing bowl. With the bowl speed set on high, 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.
3. Add egg and vanilla. Mix until well combined. Reduce mixing speed to 1 and add flour and chocolate chips.
4. 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.
5. 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. Sift flour and salt into mixer bowl.
2. Set the bowl speed on low. 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.
3. Mix in oil and allow to stand for 1 hour.
4. Grease heated skillet. Pour about 1/3 cup (85 ml) of batter into the skillet to make each crepe.
5. 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 oz. (90 g)	butter, melted
2 tbsp. (30 ml)	fine sugar

1. Preheat waffle maker.
2. Using the mixing bowl combine sifted flour, egg yolks, milk, water and butter. Set the mixing bowl speed on high and the mixing speed on 5. Mix until smooth. Transfer to a large bowl. Wash and dry the mixing bowl and BeaterWhisks.
3. Using the clean mixing bowl and with the bowl speed set on low, beat egg whites on mixing speed 10 until soft peaks form. Gradually add the sugar and beat until the sugar is dissolved.
4. Fold the egg white mixture into the batter.
5. Follow the directions to cook waffles included with your waffle maker.

## Meringues

2	egg whites
3 oz. (90 g)	fine sugar
3 oz. (90 g)	icing sugar

1. Preheat oven to 250°F (120°C). Line two cookie sheets with parchment paper.
2. Place the egg whites in the mixing bowl. Set the bowl speed on low and beat egg whites on speed 10 until stiff but not dry.
3. With the mixer on speed 10 gradually add fine sugar.
4. Reduce mixing speed to 1 and fold in icing sugar. Mix until stiff and shiny.
5. 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.
6. 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**<sup>®</sup>

**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.