



salton[®]
space-saving
stand mixer



Instruction Booklet

Model KM1390

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children. Do not allow children to play with the appliance.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
5. Turn the control dial to '0' then unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and whisks during operation to reduce the risk of injury to persons, and/or damage to the mixer. The spatula can be used when the mixer is not running.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. 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. Remove beaters and dough hooks from the mixer before washing.
12. Do not use appliance for other than intended use.
13. Do not leave unit unattended while in use.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.

- 15. Mixing flammable non-food substances can be harmful.
- 16. Do not operate in the presence of explosive and /or flammable fumes

SAVE THESE INSTRUCTIONS

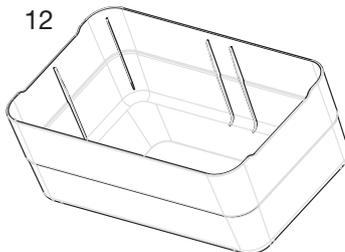
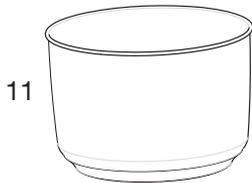
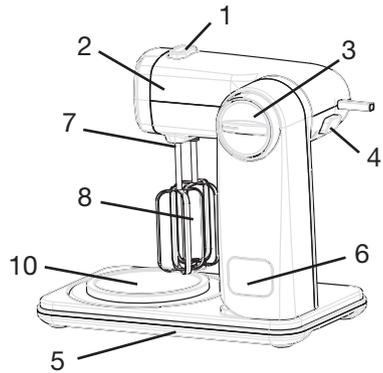
HOUSEHOLD USE ONLY

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. Eject Button
- 2. Mixer Head
- 3. Speed Control Dial
- 4. Mixer Head Release Button
- 5. Stand
- 6. Stand Folding Button
- 7. Beater/Whisk Sockets
- 8. Beaters
- 9. Whisks
- 10. Turntable
- 11. Mixing Bowl
- 12. Storage Cover
- 13. Spatula



BEFORE FIRST USE

1. Unpack and remove all parts and packaging materials from the carton.
2. Follow the directions in the HOW TO UNFOLD AND FOLD the mixer section.
3. **DO NOT** plug the power cord into any outlet before reading these instructions and ensuring that the Speed Control Dial is set to '0' (Off).
4. Wash the Bowl, Beaters, Whisks and Spatula in warm, soapy water. Rinse and dry thoroughly.
5. Wipe the Stand, Mixer Head, Turntable and Base 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.

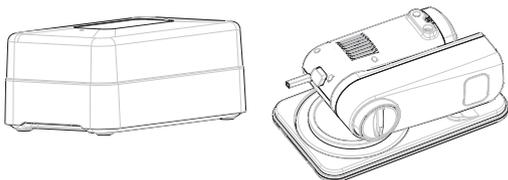
DO NOT immerse the Stand, Mixer Head, Turntable, or power cord and plug in water or any other liquid.

HOW TO UNFOLD AND FOLD THE MIXER

NOTE: Before folding and unfolding the mixer ensure that the Speed Control Dial is at '0' and power cord is unplugged.

Unfolding the Mixer:

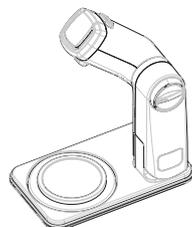
1. Lift off the storage cover.



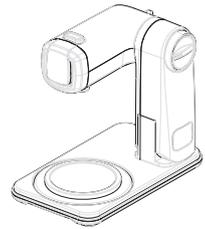
2. Lift the Stand to the vertical position until you hear the lock click.



3. Rotate the Mixer Head counter-clockwise until you hear the lock click. This is the tilt position.

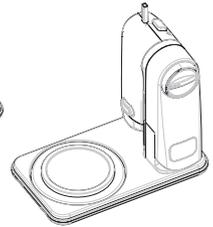


4. Press the Mixer Head Release Button to rotate the Mixer Head to the working position.

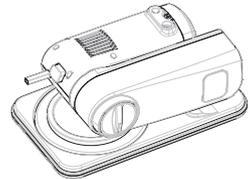


Folding the Mixer:

1. Press the Mixer Head Release Button and rotate the Mixer Head clockwise to the vertical position.



2. Press the Stand Folding Button and gently push the mixer toward the Turntable.



3. Place the Storage Cover over the Mixer.



HOW TO USE

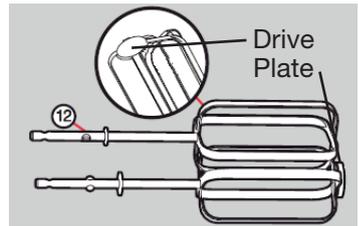
1. Unfold the Mixer and place on a dry, level surface.
2. Depress the Mixer Head Release Button and place the Mixer Head in the tilt position.
3. Put the ingredients into the bowl. Place the bowl on the Turntable.
4. Insert the appropriate attachments in the Beater/Whisk Sockets.
5. Press the Mixer Head Release Button and lower the Mixing Head to the working position.
6. Ensure that the Speed Control Dial is in the '0' position. Plug the Mixer into 120 volt AC wall outlet.
7. Select the speed by turning the Speed Control Dial. Begin mixing on speed 1 then increase the speed as needed during mixing.

8. When mixing is complete, turn the Speed Control Dial to the '0' position.
9. Unplug the Mixer from the wall outlet.

NOTE: The unit has a thermal protection feature. If too heavy a load is placed in the mixer it will stop working so the motor does not overheat. Turn the Speed Control Dial to '0', unplug from the wall outlet, remove the contents in the bowl and allow the Mixer to cool down. Once it is cool, plug back into the wall outlet, turn the Speed Control Dial to a setting and the Mixer will restart.

Inserting the Beaters

One of the Beaters is fitted with a Drive Plate which helps the bowl rotate during use. Ensure this is fitted to the outside edge Socket of the stand mixer. NOTE: Depending on the ingredients being mixed, the bowl may require some assistance to rotate. Manually turn the bowl to help incorporate the ingredients.



Removing the Beaters or Whisks

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.

NOTE: Make sure the attachments are properly inserted into the correct Sockets to obtain optimum mixing results.

Choosing a Speed

If you have something in the Bowl that might splash (ex. cream or flour) start with the lowest speed, then increase if necessary.

The guide below will help you select the proper speed for most tasks. These are recommendations only. Please adjust the mixer speed as needed.

MIXING GUIDE

Mixing Task	Recommended Speed(s)
Blending/Stirring	LO Speed 1 and 2
Light Mixing	LO Speed 2 and 3
Creaming and Beating	MED 3 and 4
Whipping and Aerating	HI 5 and 6

CARE AND CLEANING

Before cleaning the Mixer, ensure the Mixer is in the '0' position and the power cord is unplugged from the wall outlet.

1. Wipe the Stand, Mixer Head, Turntable and Base with a clean, damp cloth. Dry thoroughly with a soft polishing cloth.
2. Wipe excess food particles from the power cord with a damp cloth. Dry.
3. **DO NOT** immerse the Stand, Mixer Head, Turntable, Base and Power Cord in water or any other liquid.
4. **DO NOT** use harsh detergents or abrasive cleansers on any parts of the appliance.
5. Wash the Bowl, Beaters and Whisks in warm soapy water.
6. When completely dry, fold the Mixer (see directions in the HOW TO UNFOLD & FOLD section).

NOTE: Be careful when storing the attachments in a drawer with other kitchen utensils as they may become damaged.

RECIPES

Vanilla Sponge Cake

3 eggs	room temperature and separated
¾ 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 a 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 on Speed 3 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
¼ 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' speed for 2 minutes until smooth.
 2. Allow to stand for 1 hour.
 3. Grease frying pan and preheat.
 4. Pour about 1/3 cup (85 ml) 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.
7. Bake for 10 minutes then reduce heat to 200°F (95°C) and bake for another 20 – 25 minutes.
8. Cool and serve.

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

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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Dollard-des-Ormeaux, Quebec H9B 2J5
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