



salton®

digital
hand mixer



Instruction Booklet

Model DLHM564





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. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
6. 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.
7. Avoid contacting moving parts.
8. **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.
9. The use of accessories or attachments not recommended by Toastess may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. 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.
14. To disconnect, turn the control to OFF, then remove plug from wall outlet.
15. Unplug before inserting or removing parts.
16. Remove beaters and dough hooks from the mixer before washing.



17. Do not use appliance for other than intended use.
18. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS

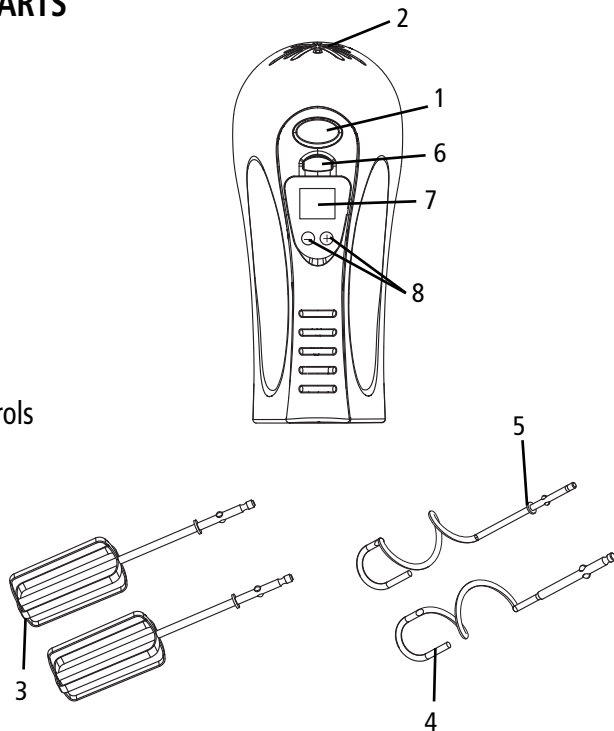
HOUSEHOLD USE ONLY

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. Eject Button
 2. Ventilating Slots
 3. Beaters
 4. Dough Hooks
 5. Metal Collar
 6. On/Off Button
 7. Digital Display
 8. Speed Setting Controls
- Reduce Speed (-)
- Increase Speed (+)





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.
3. Wash the Beaters and Dough Hooks in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the Hand Mixer with a clean, damp cloth. Dry thoroughly with a soft cloth.

NOTE:

DO NOT use harsh detergents or abrasive cleansers on any parts of the appliance.

DO NOT immerse the Hand Mixer or power cord and plug in water or any other liquid

HOW TO USE

1. **IMPORTANT:** Unplug the mixer from the wall outlet before inserting or removing Dough Hooks or Beaters.
2. Beaters: The Beaters can be placed in either opening underneath the mixer.
Dough Hooks: One of the Dough Hooks has a metal collar (See the Description of Parts on page 3). This Dough Hook can only be placed in the larger opening underneath the mixer.
NOTE: The Dough Hook with the metal collar will not lock into place in the smaller opening.
3. Plug into a 120 volt A.C. wall outlet.
4. Press the On/Off Button and the display will start to flash. When the On/Off Button is pressed, the speed will be at '0'.
5. Press the '+' button to adjust the speed and the timer will start to count the running time. You have a choice of 16 speeds settings. Please see the suggested settings below.
6. Press the On/Off Button to turn off the Mixer.
7. To remove the Beaters/Dough Hooks, press the Eject button.
NOTE: Never press the Eject Button when the Mixer is running.





SUGGESTED SETTINGS:

- Setting 1: To knead dough or to start beating ingredients
- Setting 2 & 3: Low speed - to mix dry ingredients, to fold in or blend ingredients
- Setting 4: To mix liquid ingredients or when adding liquids to dry ingredients
- Setting 5 & 6: Particularly suited for bread dough
- Setting 7: For the alternate addition of dry and liquid ingredients
- Setting 9 & 10: Medium speed - to mix packaged cake mixes
- Setting 11: To whip butter and sugar icings
- Setting 12 & 13: To beat to a light fluffy consistency
- Setting 14: To whip mashed potatoes
- Setting 15: To whip cream
- Setting 16: High speed – to whip egg whites

HELPFUL HINTS:

1. Never poke any kitchen utensils such as spoons, knives, etc. into the rotating Beaters/Dough Hooks.
2. Do not reach into the mixing bowl while Beaters/Dough Hooks are rotating.
3. The Hand Mixer is designed for short-time operation, a maximum of 10 minutes of continuous mixing. Switch it off after 10 minutes and allow the motor to cool for 30 minutes.
4. To avoid excessive spattering and flour dusting, lower the Beaters/Dough Hooks fully into the ingredients that are to be processed before turning the Mixer on and turn off before removing.
5. Start at the lowest setting to prevent the dry ingredients from dusting and the liquids from spattering. You can vary the speed settings while the hand mixer is in use.
6. Use a higher setting for heavier dough
7. After 9 minutes 59 seconds the Timer goes back to '00'.





CARE AND CLEANING

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

1. Remove Beaters or Dough Hooks immediately after use.
2. Wipe the outside area of the Hand Mixer 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 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 Beaters and Dough Hooks in warm soapy water or in the dishwasher.
7. Store the Hand Mixer in a dry accessible place.
8. **DO NOT** wind the power cord around the Hand Mixer body as the residual heat from the motor may damage the cord.
9. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.



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. In the mixing bowl, place the egg whites. Using the mixer, beat on high –speed 16, 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
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" (20 cm) round cake pan.
2. Add the butter to the bowl and break up by using the mixer on low - speed 1. Add vanilla and sugar. Cream together on speed 9 until light and creamy. Approximately 2 minutes.
3. Add eggs one at a time beating well between each addition.
4. Reduce to speed 2 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 bank 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 low – speed 2 - 3. 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 low – speed 4 for 2 minutes until smooth.
2. Allow to stand for 1 hour.
3. Grease frying pan and preheat.
4. Pour about 1/3 cup (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 high- speed 14 - 16 until still but not dry.
4. Add extra-fine sugar gradually, beating well.
5. Reduce speed to low – speed 2 -3 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.

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

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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