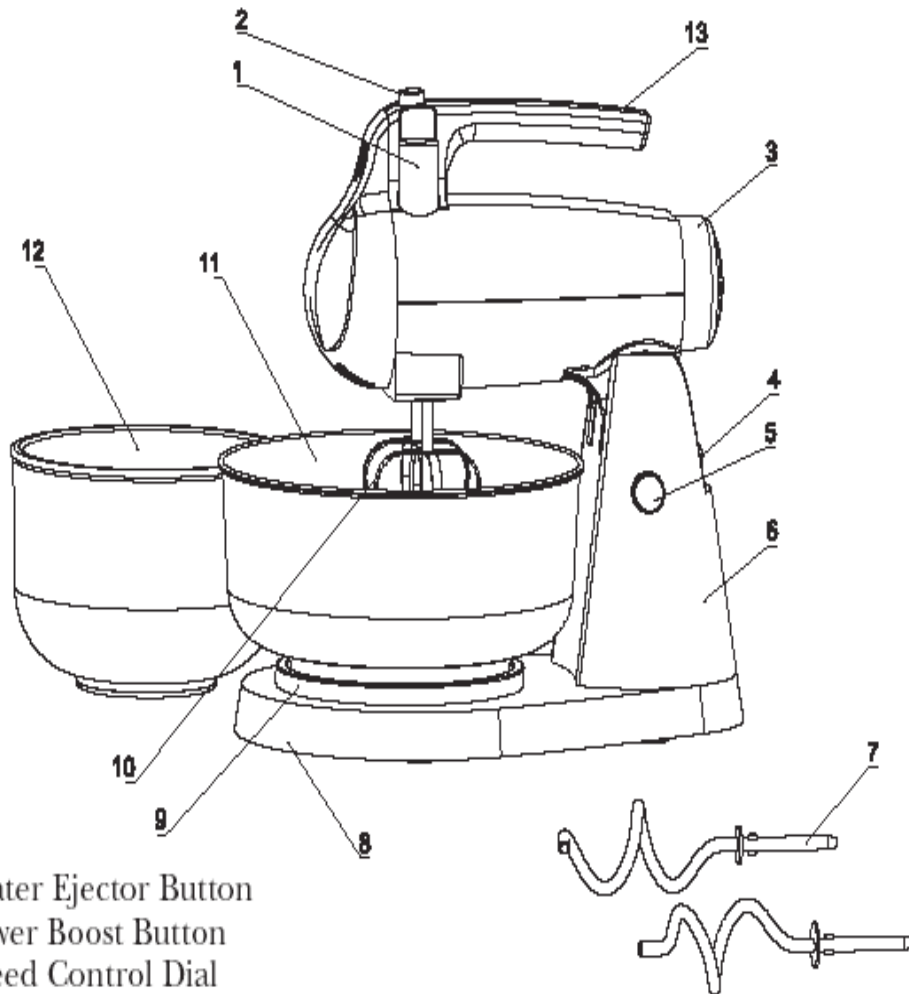


Instructions for Using a GE Stand Mixer

December 10, 2003



1. Beater Ejector Button
2. Power Boost Button
3. Speed Control Dial
4. Mixer-Release Trigger
5. Head lock Button
6. Stand
7. Dough Hooks
8. Base
9. Dual Position Turntable
10. Bowl-Fit Beaters
11. Large Stainless Steel Mixing Bowl
12. Small Glass Mixing Bowl
13. Handle

Figure 1: Parts and Features

The General Electric (GE) 275-watt Stand Mixer is a household appliance that is used to prepare pastry mixes such as cake batter, cookie dough, and bread dough. Compared to Hand Mixers, the Stand Mixer is very easy to use because it requires less energy from the user. Figure 1 lists all the parts and features included in the appliance to make it very flexible. The appliance is very economical and can be used for all household baking needs. The Mixer has a two year limited warranty and can be purchased at all Wal-Mart stores.

Assembling the Stand Mixer

Check and make sure that all parts are included in the box before assembling the Mixer.

Follow all basic electrical safety precautions. Make sure the speed control dial is off and the cord is unplugged to avoid the risk of electric shock.

Attaching the turntables

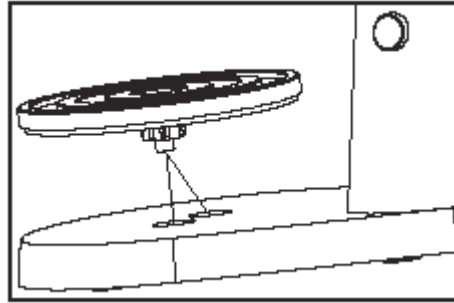


Figure 2: Matching the turntable to the appropriate slot.

1. Decide which bowl will be used before adjusting the turntable because the turntable has two positions.
2. Locate the pictures on the base showing a large stainless steel bowl and a small glass bowl.
3. Remove the turntable from the base.
4. Place the turntable in the hole with the picture matching the bowl that will be used, as illustrated in Figure 2.

Attaching the Mixer Head

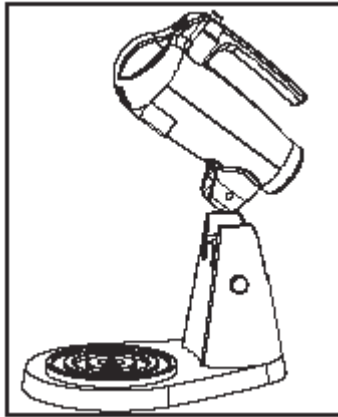


Figure 3: Securing the Mixer Head to the Stand.

1. To attach the Mixer Head, press the Mixer release trigger, located at the back of the stand.
2. Place the Mixer Head on the stand so the metal piece on the bottom of the Mixer Head goes into the latch opening on the top of the stand, as shown in Figure 3.
3. Release pressure from the Mixer release trigger, and the top of the latch should clamp around the metal piece.
4. Lower the mixing head into position and lock it into place. You should hear it click.
5. Press the head lock button inward while pulling up on the handle to tilt the mixing head.

Adding the Mixing Bowls

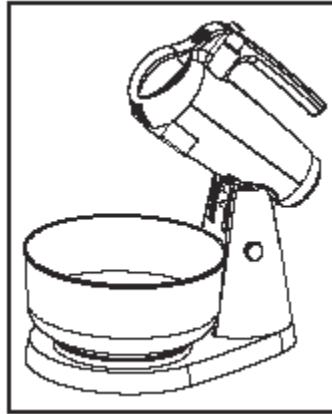


Figure 4: Placing Mixing bowls on the turntable.

1. When using the large stainless steel bowl, place the bowl in the off-center position where the large bowl image is located. This direction is illustrated in Figure 4 above.
2. When using the small glass bowl, place the small bowl in the center where the small bowl picture is located.
3. **Do not place the mixing bowls in an oven, microwave, or on any heated surfaces. The bowls cannot be used if chipped and should not be used to blend hot liquids.**

Inserting the Beaters

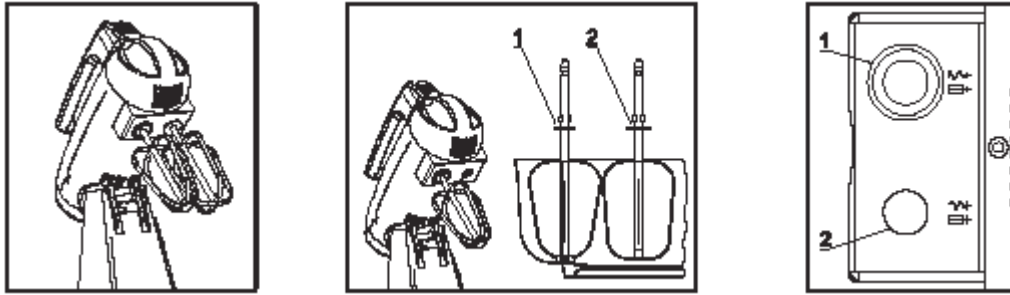


Figure 5: Attaching Beaters to the Mixer Head.

1. Turn off the speed control dial and unplug the Mixer.
2. Lift the Mixer head up and back to pull it out of the way of the bowl.
3. When the Stand Mixer is facing you, insert the beater with the small washer and plastic button into the left socket.
4. Insert the second beater with the large washer into the right socket.
5. Insert the beaters by lining up the indentations on the beaters with the slots on the Mixer head and pushing them into the slots.
6. Press and twist to snap the beaters into position.
7. **Follow these instructions, as illustrated in Figure 5 above, when inserting beaters because each beater only fits in its proper socket and improper usage will not give you a maximum effect.**

Inserting Dough Hooks

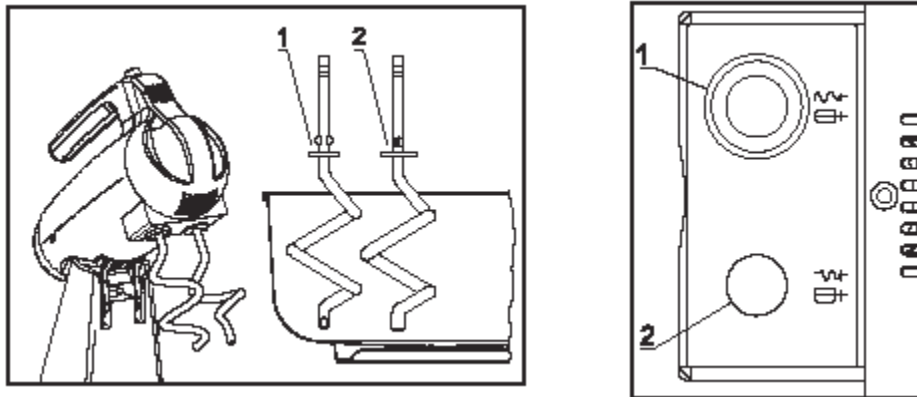


Figure 6: Attaching Dough Hooks to the Mixer Head.

1. Unplug the Mixer and turn off the speed control dial.
2. Lift the Mixer head up and back to pull it out of the way of the bowl, while holding it in an upright position.
3. When the Stand Mixer is facing you, insert the dough hook with the small washer into the left socket.
4. Insert the second hook with the large washer into the right socket.
5. Insert the hooks one at a time by lining up the indentations on the hooks with the slots on the Mixer head.
6. Press and twist to snap the hooks into position.
7. **Follow these instructions when inserting dough hooks because each hook fits only in its specified socket. Figure 6 illustrates the appropriate sockets for each hook.**

Using the Speed Control Dial

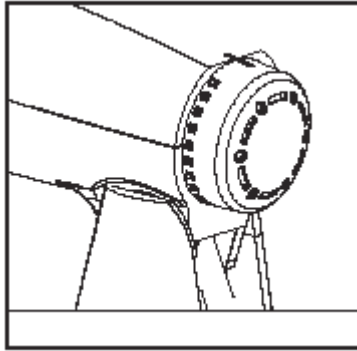


Figure 7: Choosing a desired Speed.

- 1. Each number represents the speed at which the mixer is operating.**
2. As shown in Figure 7, you can turn the speed control dial clockwise to increase speed and counterclockwise to decrease the speed.
3. Rotate the control dial until the indicator is opposite the desired number of speed that is needed.

Using the Power Boost

1. Press down the power boost button located beside the top handle for an immediate boost to increase the beater speed.
- 2. To avoid overheating the power boost can be used only for two minutes at a time.**

Using the Head Lock Feature

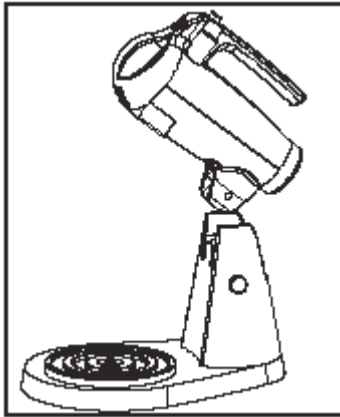


Figure 8: Locking the Mixer Head to the Stand.

Use this feature to lock the mixing head in the down position for added control while mixing and to lock it in the up position while cleaning.

1. Press in on the head lock button located on the side of the stand to unlock it.

Figure 8 clearly shows the head lock button.

2. Lower or raise the mixing head until it automatically locks in place.

Ejecting the Beaters or Dough Hooks

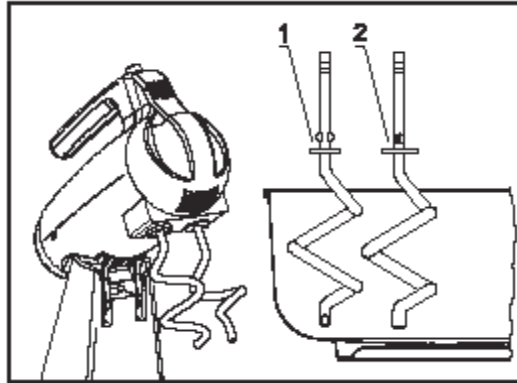


Figure 9: Removing Beaters and Dough Hooks from the Mixer Head.

1. Turn off the speed control dial and unplug the cord from the outlet after mixing.
2. Push the ejector button located beside the handle to remove beaters or dough hooks. Figure 9 and Figure 1 may be used for further clarification.
3. Use a plastic spatula to remove excess batter.
4. **Do not strike beaters on the bowl.**

Cleaning the Mixer

1. Turn off the Mixer and unplug it from the electrical outlet before ejecting the attachments.
2. Wash the attachments in hot soapy water, rinse, and dry.
3. Wipe the Mixer and cord with a clean damp cloth.
4. **Do not to use abrasive cleaners or scouring pads because they may scratch the finish of the mixer.**
5. **To avoid the risk of electrical shock, do not immerse the mixer in water or other liquid.**

Storing the Mixer

1. Store the Mixer in a dry location, like on a countertop, tabletop, cupboard, or in a closet.
2. Insert the beaters into the proper sockets, and place the hooks in the mixing bowl.
The beaters will help hold the bowl in position while it is stored on the turntable.