

To reduce the risk of electrical shock, this appliance is equipped with a 3-prong plug. If you are unable to insert the plug into the safety outlet, contact a qualified electrician to replace the outlet outlet. Do not pull, twist or otherwise abuse the power cord; instead, grasp the plug and pull to remove from the outlet.

For products purchased in the U.S. and Canada only

SPECIAL INSTRUCTIONS

disappear after the first few uses.

The motor of your MIXMASTER HERITAGE SERIES™ Mixer is protected by a heat cured insulation. This is a standard process. Due to the heat curing of the insulation, you may experience an odor and possibly a slight wisp of smoke from your mixer's motor. This effect will disappear after the first few uses.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SAFETY

- Do not pull, twist or otherwise abuse the power cord; instead, grasp the plug and pull to disconnect.
- When mixing liquids, especially hot liquid, use the large mixing bowl or make small quantities at a time.
- Any servicing, other than cleaning and user maintenance as per instructions is left to a qualified service technician.
- Do not plug unit back in unless speed selector is set to OFF.
- Press the speed control and stop buttons to reduce the speed before unplugging the mixer.
- Mixer has an internal safety to prevent shut-down because of overheating.
- Do not leave mixer unattended while it is operating.
- Do not use mixer for other than intended use.
- Do not operate mixer with any other heated surface.
- Do not place mixer or bowls on or near a hot gas or electric burner, in a heated oven (*ovenware, convection, convection, etc.*), or on any other heated surface.
- Remove beaters from mixer before washing.
- Do not let cord or over edge of table or countertop or touch hot surfaces, including the stove.
- Do not use outdoors or for electrical purposes.
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damaged in any manner. If the mixer becomes damaged please contact Consumer Services for assistance. (1-800-458-8407 in the U.S. or 1-800-667-8623 in Canada) For servicing or repairs please contact Consumer Services for assistance. (1-800-458-8407 in the U.S. or 1-800-667-8623 in Canada)

1. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.

2. Close supervision is necessary when mixer is used by or near children or inexperienced persons.

3. During long cooking while not in use, before putting on or taking off pans and before cleaning, avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beating beaters to reduce the risk of personal injury or damage to the mixer.

4. Do not operate mixer with any other heated surface.

5. Do not plug unit back in unless speed selector is set to OFF.

Sunbeam®

User Manual **Mixmaster® Heritage Series®**

Manual de Instrucciones **Batidora Mixmaster® Heritage Series®**

MODELS/ MODELOS	2345, 2346, 2347, 2348, 2349,
	2351, 2374, 2375, 2376, 2380,
	2387, 2389, 2391, 2505, 2617



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P.N. 112200-001

Rev. E

- Mixer is designed to be off-center when the large bowl is used for best performance.
- Using, such as for the large bowl or the small bowl.
- Before beginning, make sure the bowl lever is in the correct position for the size bowl you are using.
- For easier clean-up remove beaters and mix immediately with warm water.
- Mixer OFF immediately, then, remove the object.
- Should an object, such as a spatula, fall into the bowl while the mixer is operating, turn the mixer OFF immediately, then, remove the object.
- If times are specified in the recipe, use them! BE CAREFUL, NOT TO OVERMIX. Overmixing can cause the mixture to become very tough.
- If control dial of the mixer to help you find the correct speed to use.
- Use the mixing speed that is recommended in the recipe. Use the mixing guide on the speed control dial of the mixer to help you are specified in the recipe.
- Ingredients should be added to the mixing bowl as they are specified in the recipe.
- When mixing liquids, especially hot liquid, use the large mixing bowl or make small quantities at a time to reduce splashes.

HEALTHY HINTS

16. Do not attempt to repair the safety purpose of the 3-prong plug by modifying it in any way. Also, do not pull, twist or otherwise abuse the power cord; instead, grasp the plug and pull to disconnect.

17. When mixing liquids, especially hot liquid, use a tall container or make small quantities at a time to reduce splashes.

18. Do not attempt to repair the safety purpose of the 3-prong plug by modifying it in any way. Also, do not pull, twist or otherwise abuse the power cord; instead, grasp the plug and pull to disconnect.

MAINTENANCE

Store the motor of your stand mixer has been carefully lubricated at the factory and does not require any additional lubricant. Other than the recommended cleaning, no further user maintenance should be necessary.

19. Do not plug unit back in unless speed selector is set to OFF.

STORING YOUR MIXER

Store the mixer in a dry location, such as in a countertop or other top, or in a closet or cupboard. Insert the beaters into the proper sockets. Place the dough hooks and other attachments in the mixing bowl.

10. Do not place mixer or bowls on or near a hot gas or electric burner, in a heated oven (*ovenware, convection, convection, etc.*), or on any other heated surface.

11. Do not use mixer for other than intended use.

12. Do not operate mixer with any other heated surface.

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Cómo Cuidar Su Batidora

¡Felicitaciones por su compra de una Batidora SUNBEAM® MIXMASTER® HERITAGE SERIES™. Para aprender más sobre productos SUNBEAM®, por favor visítanos en www.sunbeam.com

9. Quite los batidores de la batidora antes de lavarlos.

10. No coloque la batidora o el tazón sobre el área de quemadores eléctricos, dentro de un horno caliente.

11. No use la batidora más que para lo que está diseñada.

12. No opere la batidora sin continua supervisión.

13. La batidora tiene un interruptor de seguridad que evita el sobrecalentamiento. Si la batidora deja de funcionar por sobrecalentamiento, leve el disco de control de velocidad a la posición OFF.

14. Cualquiera reparación y mantenimiento de usuarios, lo debe realizar un representante técnico autorizado.

15. Al mezclar líquidos, especialmente calientes, utilice el tazón de fuente que se mezcla grande o hace un recipiente para jalar y desenchufar.

16. No abuse del control de mezclador por la cuerda ni de tirones para desenchufar del tomacorriente; más bien, agarre del enchufe para jalar y desenchufar.

17. Cuando se desmonta la batidora, asegure la manija y vuelva a enchufarla. No lo haga si la velocidad no está seleccionada como OFF.

18. Después de lavar la batidora, espere 1 minuto y vuelva a enchufarla. No lo haga si la velocidad no está seleccionada como OFF.

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22. Después de lavar la batidora, espere 1 minuto y vuelva a enchufarla. No lo haga si la velocidad no está seleccionada

FEATURES OF YOUR STAND MIXER

A. ATTACHMENT EJECT BUTTON – *The eject button, located on the top of the handle, releases the beaters, dough hooks or whisks for easy cleaning.*

B. DUAL-MOTOR 3-WAY BEATING ACTION – *Patent pending dual-motor design enables one motor to drive the beaters, each turning in opposite directions, and a second motor to drive the bowl. This new technology results in more powerful and thorough mixing.*

C. VARIABLE BOWL SPEED – *The bowl speed increases and decreases automatically as the beater speed is increased and decreased.*

D. OFF-CENTER HEAD AND BEATERS – *The head of the MIXMASTER® Stand Mixer and beaters are positioned off-center to the bowl to make it easier to add ingredients during mixing.*

E. TILT BACK LOCKING HEAD – *The head of the MIXMASTER® Stand Mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments. Adjust lever to left if using the 2.0quart bowl (Model 2505 only).*

F. BOWL SELECTOR – *Slide the lever to the right when using the bowl supplied with your Heritage Mixer.*

G. STAINLESS STEEL DOUGH HOOKS – *Heavy-duty dough hooks take the hard work out of kneading dough and other heavy mixtures.*

H. STAINLESS STEEL “V-GROOVE” BEATERS – *Heavy-duty “V-groove” beaters for creaming butter and sugar, plus mixing heavy cake mixes.*

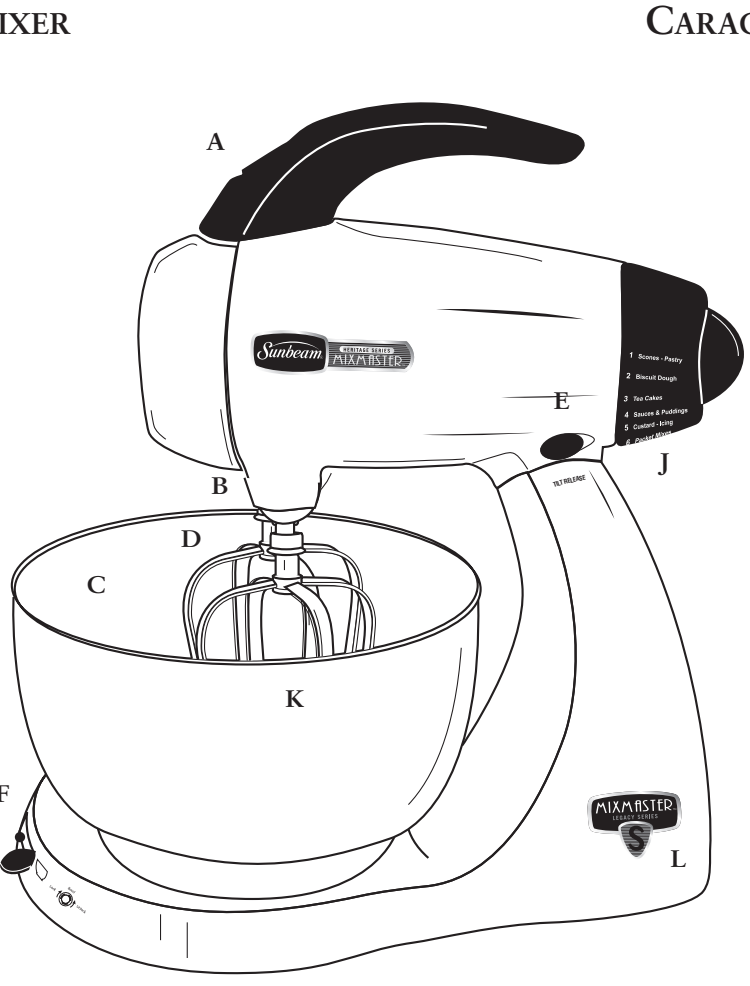
I. STAINLESS STEEL WIRE WHISKS – *For whisking cream, egg whites, light batters and cake mixes.*

J. 12 VARIABLE SPEEDS – *The combination of 12 variable speeds and a powerful torque control motor in the mixer head ensures superior mixing control and maintains speed regardless of the mixing load.*

K. POLISHED STAINLESS STEEL MIXING BOWL – *Your Heritage Mixer comes with a large 4.6 quart mixing bowl, ideal for mixing large or small quantities. For questions about accessories please call 800-458-8407.*

L. DIE-CAST METAL BODY – *The heavy-duty, die-cast metal body combined with non-slip rubber feet keep the MIXMASTER® Stand Mixer stable during operation.*

M. 2.0 QUART BOWL – *For mixing small quantities. (Model 2505 only)*



CARACTERÍSTICAS DE SU BATIDORA

A. BOTÓN DE EXPULSIÓN – *El botón de expulsión localizado en la parte superior del asa libera los batidores, ganchos para amasar o escobillas para una fácil limpieza.*

B. ACCIÓN DE 3 FORMAS DE BATIDO DE DOS MOTORES – *El diseño de dos motores pendiente de patente permite que un motor accione los batidores, cada uno en sentido opuesto, y un segundo motor acciona el tazón. Esta tecnología nueva produce un mezclado más potente y completo.*

C. VELOCIDAD VARIABLE DEL TAZÓN – *La velocidad del tazón aumenta y disminuye automáticamente a medida que se incrementa o disminuye la velocidad de los batidores.*

D. CABEZAL Y BATIDORES DESCENTRADOS – *El cabezal de la Batidora MIXMASTER® y los batidores están descentrados respecto del tazón para facilitar el agregado de ingredientes durante el mezclado.*

E. CABEZAL FIJO E INCLINADO HACIA ATRÁS – *El cabezal de la Batidora MIXMASTER® se inclina hacia atrás se fija firmemente en posición para un fácil retiro de las tazones y accesorios de mezclado.*

F. SELECTOR DE TAZÓN – *Deslice la palanca hacia la derecha cuando use el tazón suministrado con su Heritage Mixer.*

G. GANCHOS PARA AMASAR DE ACERO INOXIDABLE – *Ganchos para amasar masa espesa que hacen por usted el trabajo de moldear masa y demás mezclas pesadas.*

H. BATIDORES EN “V” DE ACERO INOXIDABLE – *Batidores en “V” de servicio pesado para batir mantequilla y azucar a punto crema y para mezclas de bizcochuelo pesadas.*

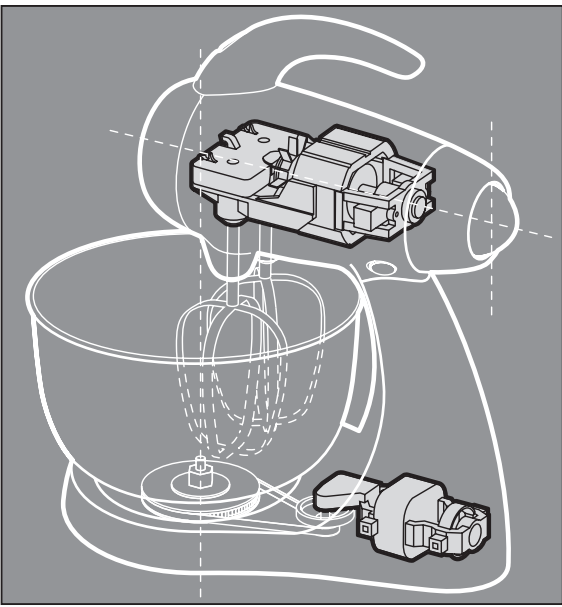
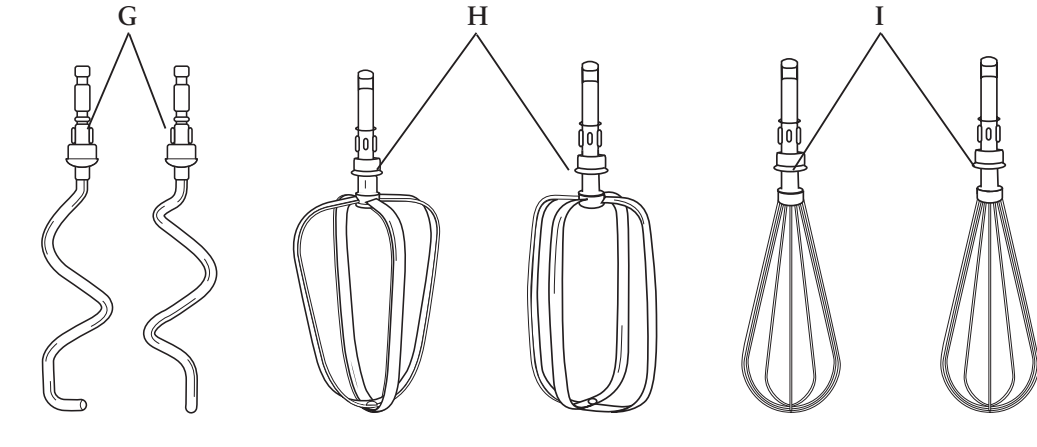
I. ESCOBILLAS DE ALAMBRE DE ACERO INOXIDABLE – *Para batir crema, yemas, pastas suaves y mezclas de bizcochuelo.*

J. 12 VELOCIDADES VARIABLES – *La combinación de 12 velocidades variables y un potente motor de control de torque en la cabeza del mezclador garantizan un control superior de velocidad y mantienen la velocidad, independientemente de la carga de la mezcla.*

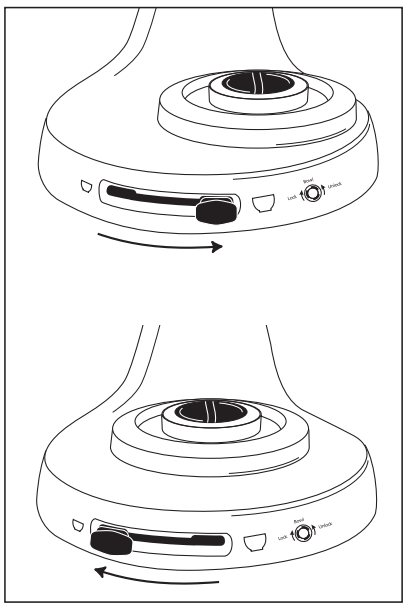
K. TAZÓN DE MEZCLAR DE ACERO INOXIDABLE PULIDO – *Su Heritage Mixer viene con un tazón para mezclar de 4.6 cuartos de galón (4.3 litros) ideal para mezclar cantidades grandes o pequeñas. Para consultas acerca de los accesorios, por favor llame al 800-458-8407.*

L. CARCASA DE METAL FUNDIDO – *El cuerpo de metal fundido de servicio pesado, en combinación con las patas de goma antideslizantes, mantienen a la Batidora MIXMASTER® fija durante la operación.*

M. TAZÓN DE 2 CUARTOS – *Para mezclar cantidades pequeñas. (Modelo 2505 solamente)*



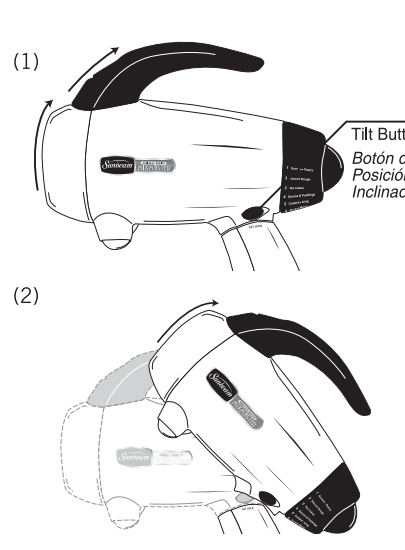
FIGURE/FIGURA 1



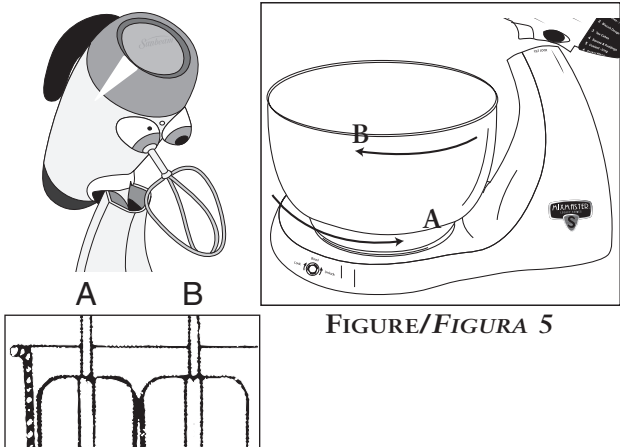
FIGURE/FIGURA 2



FIGURE/FIGURA 3



FIGURE/FIGURA 4



FIGURE/FIGURA 5



FIGURE/FIGURA 6

THE ROLE OF THE DUAL-MOTOR 3-WAY BEATING ACTION

Sunbeam launched its 3-way beating action technology in the 1930s, which revolutionized mixing at the turn of a dial. The beaters spin in opposing directions while the bowl spins counterclockwise for a powerful and thorough 3-way beating action. *(See Figure 1)*

Our latest innovation of this historic 3-way beating action is the introduction of an additional motor. One motor is located in the head of the Stand Mixer. This drives the individual beaters, each turning in opposite directions. The second motor is located in the base of the neck of the MIXMASTER® Stand Mixer and drives the turntable, rotating the bowl against the direction of the outside beater. The speed of the bowl rotation is automatically calibrated to the mixing speed selected. Therefore as the mixing speed increases so does the speed of the bowl, and as the mixing speed is decreased, the bowl speed also slows. These actions combine to ensure more powerful and thorough mixing. This dual motor design is patent pending.

PREPARING THE STAND MIXER FOR USE

Before preparing the mixer for use, be sure the speed control dial is in the OFF position and the electric cord is unplugged. Be sure to wash bowls and attachments before initial use.

ADJUSTING THE TURNTABLE

The turntable must be adjusted depending upon which bowl size is being used *(see “Adding the Mixing Bowl”)*. To adjust, press down on the Turntable Bowl Selector Switch and slide switch to the proper icon. *(See Figure 2)*

RAISING AND LOWERING THE MIXING HEAD

Press the tilt release button, located at the top of the neck of the Stand Mixer. While the button is depressed, hold the handle (1) and ease the head of the Stand Mixer back. The MIXMASTER® head will lock into this tilt position (2). To lower the mixing head, press the tilt release button. While the button is depressed, hold the handle (2) and ease the head of the Stand Mixer down (1). A “click” sound will indicate when the mixer head has locked into position. *(See Figure 3)*

INSTALLING THE ATTACHMENTS

(Beaters, Wire Whisks or Dough hooks)

Select the pair of attachments best suited for your mixing job. *(See Mixing Guide for recommendations)*. Take the attachment that has a red colored band around the top – illustrated as attachment (A). Insert attachment (A) into the socket on the side of the mixer nearest the side of the bowl. The socket is identified by a red dot beside it. Take the other attachment that has a white colored band around the top – illustrated as attachment (B). Insert attachment (B) into the socket nearest the center of the bowl. *(See Figure 4)*

NOTE: Be sure both attachments click firmly in place. You may need to twist the beater attachment slightly to engage it in position prior to pushing it in place.

PREPARATION

ADDING THE MIXING BOWL

Ensure that you have the Bowl Selection on the proper setting. Gently rotate the bowl counterclockwise until it drops into position or is sitting flat (A). Next, rotate the bowl clockwise to lock into position (B). The bowl should feel firm with no movement. To unlock the bowl, ensure the mixer is on the OFF setting and rotate the bowl counterclockwise until it unlocks. *(See Figure 5)*

Note: Mixing bowls should NEVER be used in a conventional oven, microwave oven, on top of the range or on any other heated surface. If mixing bowls are scratched or chipped, do not use mixer.

OPERATING INSTRUCTIONS

ABOUT THE SPEED CONTROL DIAL

The speed control dial is used for turning the mixer ON and OFF and for selecting its 12 mixing speeds. *(See Figure 6)*

Rotate the speed control dial in a clockwise direction to increase mixing speed, and in a counterclockwise direction to decrease mixing speed.

As you rotate the speed control dial, notice that a numbered speed is aligned with the indicator on top of the mixer head. This numbered speed indicates the speed at which the mixer is operating.

Rotate the speed control dial until the indicator is opposite the numbered speed you wish to use.

Hint: During normal operation, the mixer may automatically adjust speeds as the consistency changes of your dough or mixture: This is for optimum performance. It is not recommended to operate the mixer without contents in the bowl.

MIXING GUIDE

Please keep in mind that the various mixing tasks and related speeds listed in the following table may vary slightly from recipe to recipe.

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

When mixing larger quantities you may need to increase the Stand Mixer speed due to the amount of mixing required and the larger load on the machine.

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down while these ingredients are being added to avoid a snow storm effect. Once the extra ingredients begin combining, slowly increase to the appropriate speed for the particular mixing task.

SPEED SETTING	RANGE	MIXING TASK	RECOMMENDED ACCESSORY
LOW	1-3	FOLDING & KNEADING Folding Kneading- Doughs (pastry, bread, scones, etc.)	Standard Beaters Dough Hooks
MEDIUM	4-6	LIGHT MIXING Kneading- Heavy Doughs (large quantities) Beating- Packaged Mixes Beating- creaming sugar and butter	Standard Beaters Dough Hooks
HIGH	7-9	CREAMING & BEATING Whisking- Light Batters Beating- Cake Mixes, Heavy Batters, Icings, etc.	Wire Whisks Standard Beaters
VERY HIGH	10-12	WHIPPING & AERATING Whisking- Egg Whites, Cream, etc.	Wire Whisks

RECETAS DE LA MIXMASTER® HERITAGE SERIES®

PURÉ DE PAPAS PREPARADO POR ADELANTADO

3 libras (1,5 kg) de papas blancas (cerca de 6, medianas) peladas cortadas en trozos grandes
6 onzas (170 kg) de queso crema en cubos de 1 pulgada (2,5 cm)
1 taza (250 ml) de crema agria
2 Cu. (30 ml) de mantequilla o margarina

Cocine las papas en agua hirviendo hasta que estén tiernas. Extraiga el agua. En el tazón de mezclado grande, bata las papas hasta que queden esponjosas. Agregue los ingredientes restantes. Continúe mezclando hasta que queden suaves. Coloque las papas en una plato engrasado con tapa para hornear de 2 cuartos (2 litros). Póngalo en la heladera hasta que esté listo para hornear. La mezcla de Puré de Papas puede guardarse hasta 3 días antes de hornearla.

Para Hornear

Precaliente el horno a 350°F (180°C). Pique las papas con 1 Cu. (15 ml) de mantequilla o margarina. Tape y hornee durante 30 minutos o hasta que se hayan calentado.

TORTA AMARILLA

2-1/2 tazas (625 ml) de harina común	2 huevos
1-1/2 tazas (375 ml) de azúcar	1 taza (250 ml) de leche
1 Cu. (15 ml) de polvo de hornear	1-1/2 ctda. (7 ml) de esencia de vainilla
1/2 taza (125 ml) manteca para freír	1 ctda. (5 ml) de sal

Precaliente el horno a 375°F (190°C). Engrase suavemente y enharine dos moldes para tortas de 9 pulg. (23 cm). Coloque todos los ingredientes en el tazón de mezclado grande y bata a poca velocidad. A medida que los ingredientes secos se vayan incorporando con los húmedos, aumente la velocidad gradualmente. Bata a velocidad media hasta obtener una mezcla suave y esponjosa. Vierta la pasta en los moldes preparados. Hornee de 25 a 30 minutos o hasta que el escabadienes insertado en el centro salga limpio. Deje enfriar y desmolde. Rinde de 12 a 16 Porciones

TORTA ÁNGEL CELESTIAL

1 taza (250 ml) de harina para tortas	3/4 taza (200 ml) de azúcar
1-1/2 ctda. (7 ml) de cremor tártaro	1 taza (250 ml) de azúcar
1 ctda. (5 ml) de esencia de vainilla	1/2 ctda. (2 ml) de extracto de almendra
1/2 ctda. (2 ml) de sal	1-1/2 tazas (375 ml) de claras de huevo (11-12 huevos), a temperatura ambiente

Precaliente el horno a 375°F (190°C). Tamice la harina y 3/4 de taza de azúcar; coloque aparte. En el tazón de mezclado grande bata las claras de huevo, el cremor tártaro y la sal a muy alta velocidad hasta obtener una mezcla espumosa. Agregue la cantidad de azúcar restante, de a 1 Cu. (15 ml) por vez, batiendo a muy alta velocidad hasta que el merengue forme picos duros. Reduzca la velocidad de la batidora y vierta suavemente en pliegues la mezcla de harina y azúcar, de a 1/4 taza (50 ml) por vez, sobre el merengue hasta que desaparezca. Agregue la vainilla y el extracto de almendras con el último agregado de la mezcla de harina y azúcar. No mezcle en exceso. Vierta la pasta en una budinera sin engrase de 10 x 4 pulg. (25 x 11 cm). Suavemente haga cortes en la pasta con una espátula de goma. Hornee de 45 a 50 minutos o hasta que la superficie de la torta se contraiga al tacto suave. Las grietas de la superficie deben estar secas. Invierta la torta sobre el molde y deje secar completamente antes de desmoldar. Rinde 12 Porciones

TORTA CAPUCHINO DE NARANJA

2 cuadrados (1 onza, cada uno) de chocolate dulce para hornear	1/2 taza (125 ml) de agua
1 ctda. (5 ml) bicarbonato de soda	2 tazas (500 ml) de harina común
1 taza (250 ml) de margarina o mantequilla blanda	1/4 (1.25 ml) de ctda. de sal
1 ctda. (5 ml) de vainilla	2 tazas (500 ml) de azúcar
1/4 taza (50 ml) mezcla de café	4 huevos, separados
instantáneo capuchino con sabor a naranja	1 taza (250 ml) de leche cortada
	1-1/2 ctda. (7 ml) de cáscara de naranja (seca)

Precaliente el horno a 350°F (180°C). Engrase suavemente y enharine dos moldes para torta de 9 pulg. (23 cm). Caliente el chocolate y el agua a calor bajo, revolviendo frecuentemente hasta que el chocolate se derrita. Revuelva la mezcla de café y cáscara de naranja. Deje aparte para permitir que la mezcla se enfríe levemente. Mezcle la harina, bicarbonato de sodio y sal; aparte la mezcla. En el tazón de mezclado grande, bata margarina y azúcar a velocidad media hasta obtener una mezcla esponjosa. Incorpore las yemas de huevo, de a una por vez, batiendo bien después de cada agregado. Agregue la mezcla de chocolate y vainilla. Incorpore a la mezcla la harina, de a 1/2 taza por vez, alternativamente con la leche cortada, batiendo hasta obtener una mezcla suave después de cada agregado. En el tazón de mezclado pequeño, bata las claras de huevo a alta velocidad hasta que se formen picos duros, vierta por pliegues en la pasta. Vierta una cantidad uniforme de pasta en los 2 moldes. Hornee durante 30 minutos o hasta que se comprima la parte superior al tacto suave. Deje enfriar 12 minutos. Desmolde en una rejilla y deje secar completamente. Llene las capas y espolvoree con escarchado de apuchino naranja. Rinde 12 Porciones

TORTA DE QUESO MOCA

2 tazas (500 ml) de crema batida energícamente
1/3 taza (75 ml) de mantequilla blanda
1/3 taza (75 ml) licor de café
2 ctda. (10 ml) de esencia de vainilla
2 tazas (500 ml) de trozos de chocolate semiamargo
2 paquetes (8 onzas c/u) de queso crema, bland

Derrita el chocolate en un horno microondas o hervidor doble. En el tazón de mezclado pequeño, bata la crema a muy alta velocidad hasta que se formen picos suaves, deje aparte. En el tazón de mezclado grande, bata la mantequilla y el queso crema hasta obtener una mezcla suave y cremosa. Agregue el licor de café, la vainilla y el chocolate derretido. Vierta en pliegues la crema batida energícamente en la mezcla de chocolate, a baja velocidad. Vierta en la corteza *(Ver la Receta de Corteza de Galletitas de Chocolate)*. Enfríe durante 8 horas. Rinde de 10 a 12 Porciones

CORTEZA DE GALLETITAS DE CHOCOLATE

1-1/2 tazas (375 ml) de galletitas de chocolate, finamente procesadas
1/4 taza (50 ml) de mantequilla derretida
1/2 ctda. (2 ml) de canela

Coloque todos los ingredientes en el tazón de mezclado pequeño. Mezcle bien. Golpee la mezcla contra el fondo y lados de una budinera de 9 pulg. (23 cm). Enfríe u hornee 10 minutos a 350°F (180°C); deje enfriar antes de rellenar. Rinde una Corteza de 9 Pulg. (23 cm)

PAPEL DE LA ACCIÓN DE 3 FORMAS DE BATIDORA DE DOS MOTORES

Sunbeam lanzó su acción de 3 formas de batido en la década del ’30, con el cual revolucionó el proceso de mezclado con un simple movimiento del disco de control de velocidades. La acción de 3 formas de batido esta determinada por cada un de los dos batidores, al girar uno contra el otro, además de la rotación del tazón. *(Figura 1)*

Nuestra última innovación de esta acción de 3 formas de batido es la introducción de un motor adicional, localizado en el cabezal de la MIXMASTER®. Dicho motor acciona los batidores individuales, cada uno de los cuales gira en sentido opuesto. El segundo motor está localizado en la base del cuello de la MIXMASTER® y acciona la plataforma giratoria, haciendo girar el tazón en sentido opuesto al del batidor exterior. La velocidad de rotación del tazón está automáticamente calibrada a la velocidad de mezclado seleccionada. Por lo tanto, a medida que aumenta la velocidad de mezclado, se incrementa la del tazón, y a medida que disminuye la velocidad de mezclado, también se reduce la del tazón. Estas acciones se combinan para garantizar un mezclado más potente y completo. El diseño de dos motores tiene la patente pendiente.

CÓMO PREPARAR LA BATIDORA POR PRIMERA VEZ

Antes de preparar la batidora por primera vez, asegúrese de que el disco de control de velocidades se encuentre en la posición OFF y que el electrodoméstico esté desenchufado. Asegúrese de lavar los recipientes y accesorios antes de usarlos por primera vez.

CÓMO AJUSTAR LA PLATAFORMA GIRATORIA

La plataforma giratoria debe ajustarse, dependiendo del tamaño del tazón que se use *(Consulte “Cómo Agregar el Tazón de Mezclado”)*. Para efectuar el ajuste, deslice hacia abajo el Selector de Tazón de la Plataforma Giratoria hasta el ícono correspondiente. *(Vea Figura 2)*

CÓMO SUBIR Y BAJAR EL CABEZAL DE MEZCLADO

Pulse el botón de liberación de la posición inclinada, localizado en la parte superior del cuello de la MIXMASTER®. Con el botón pulsado, sostenga el asa (1) y tire hacia atrás el cabezal de la MIXMASTER® para que quede trabado en esta posición inclinada (2). Para bajar el cabezal de mezclado, pulse el botón de liberación de la posición inclinada. Con dicho botón pulsado, sostenga el asa (2) y baje el cabezal de la MIXMASTER® (1). Un clic indicará cuándo el cabezal queda fijado en posición. *(Vea Figura 3)*

CÓMO COLOCAR LOS ACCESORIOS

(Batidores, Escobillas de Alambre o Ganchos para Amasar)

Seleccione el par de accesorios que mejor se adecuó a su tarea de mezclado. *(Para recomendaciones, consulte la Guía de Mezclado)*. Tome el accesorio que tenga una banda de color rojo en la parte superior – accesorio (A). Inserte el accesorio (A) en la ranura que se encuentra en la batidora, próximo al lado del tazón, identificado con un punto rojo próximo a él. Tome el otro accesorio que tiene una banda de color blanco alrededor de la parte superior – accesorio (B). Inserte el accesorio (B) en la ranura cercano al centro del tazón.

NOTA: Asegúrese de que ambos accesorios queden firmes en su lugar escuchando un clic. Probablemente necesite torcer el accesorio batidor levemente para que encaje en posición antes de empujarlo en su lugar.

CUBIERTA DE CREMA DE MANTEQUILLA

3 tazas (750 ml) de azúcar impalpable
3-4 Cu. (45-60 ml) de leche
1/2 taza (125 ml) de mantequilla o margarina
1 ctda. (5 ml) de esencia de vainilla blanda

Coloque todos los ingredientes en el tazón de mezclado pequeño. Mezcle a poca velocidad para unir los ingredientes. Aumente la velocidad hasta media; continúe mezclando hasta obtener una pasta esponjosa. Rinde para Dos Cubiertas de dos Capas de 8 a 9 pulg. (20-23 cm)

CUBIERTA DE CHOCOLATE AMARGO-DULCE

2 cuadrados (1 onza cada uno) de chocolate dulce en pequeños trozos	1/4 taza (50 ml) de leche caliente
2 tazas (500 ml) de azúcar impalpable	2 Cu. (30 ml) de mantequilla
	1 ctda. (5 ml) de esencia de vainilla

Coloque todos los ingredientes en el tazón de mezclado pequeño. Mezcle a poca velocidad para unir los ingredientes. Aumente la velocidad hasta media; continúe mezclando hasta obtener una pasta suave. Si la cubierta es demasiado espesa, agregue un poco de leche. Rinde Aproximadamente 1 Taza (250 ml)

CUBIERTA DE QUESO CREMA

1 paquete (8 onzas) de queso crema, a temperatura ambiente
1 1/3 tazas (325 ml) de azúcar impalpable
1 Cu. (15 ml) de crema suave o mitad y mitad

Coloque todos los ingredientes en el tazón de mezclado pequeño. Mezcle a poca velocidad para unir los ingredientes. Aumente la velocidad hasta alta; continúe mezclando hasta obtener una pasta suave y consistente. Rinde para una Cubierta de Torta de 13 x 9 pulg. (33-23 cm)

CUBIERTA DE CAPUCHINO DE NARANJA

1/2 taza (125 ml) de margarina o mantequilla	2 barras (1 onza cada uno) de chocolate dulce para hornear
8 tazas (2000 ml) de azúcar impalpable	1/4 taza (50 ml) de leche
1 Cu. (15 ml) de café capuchino con sabor a naranja	1/4 taza de jugo de naranja

Derrita el chocolate y la margarina a calor bajo, revolviendo frecuentemente. Revuelva en el café y deje aparte. Bata la mezcla de azúcar impalpable, leche, jugo de naranja y chocolate en el tazón de mezclado grande y bata a velocidad media hasta que quede suave y esponjoso.

PREPARACIÓN

CÓMO AGREGAR EL TAZÓN DE MEZCLADO

Asegúrese de que tiene la selección de tazón (bowl selection) en la posición correcta. Haga girar suavemente el tazón en sentido contrario de las agujas del reloj hasta que encaje en posición o quede plano (A). Después, hágalo girar en sentido de las agujas del reloj para trabajar en posición (B). El tazón debe quedar firme sin movimientos.

NOTA: JAMÁS use los tazones de mezclado en un horno convencional, horno a microondas, sobre el hornillo o cualquier otra superficie caliente. No use la batidora con tazones de mezclado astillados o rasgados.

INSTRUCCIONES OPERATIVAS

ACERCA DEL DIAL DE CONTROL DE VELOCIDADES

El disco de control de velocidades se utiliza para encender (ON) y apagar (OFF) la batidora y para seleccionar las 12 velocidades de mezclado. *(Vea Figura 6)*

Haga girar el disco de control de velocidades en sentido de las agujas del reloj para aumentar la velocidad de mezclado y en sentido contrario de las arujas del reloj para disminuirla.

A medida que gire el disco de control de velocidades, observará que un valor de velocidad queda alineado con el indicador que se encuentra sobre el cabezal de mezclado. Este valor indica la velocidad a la cual opera la batidora.

Gire el disco de control de velocidades hasta que el indicador quede opuesto al valor de velocidad que desee usar.

Sugerencia: Durante el funcionamiento normal, la batidora puede ajustar la velocidad, de manera automática, a medida que la consistencia de la masa o mezcla cambia. Esto es para óptimo rendimiento. No se recomienda usar la batidora con el tazón vacío.

GUÍA DE MEZCLADO

Tenga en cuenta que las diversas tareas de mezclado y velocidades relacionadas listadas en la siguiente tabla pueden variar levemente de una receta a otra.

Para la mayoría de las recetas, es mejor comenzar su proceso de mezclado a una velocidad más lenta hasta que los ingredientes comiencen a unirse; después, migrar al rango de velocidad adecuada según la tarea específica.