

# Sunbeam®



2356, 2358, 2359 & 2360

**Instruction Manual  
DELUXE MIXMASTER® MIXER**

**Mode d'Emploi  
BATTEUR DELUXE MIXMASTER®**

**Manual de instrucciones  
BATIDORA MIXMASTER® DELUXE**

**Istruzioni per l'Uso  
DELUXE MIXMASTER® MIXER**

**Gebrauchsanleitung  
DELUXE MIXMASTER® MIXER**

**Anvandarhandledning  
DELUXE MIXMASTER® MIXERN**

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using the Mixer.
2. 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.
3. Close supervision is necessary when Mixer is used by or near children, or incapacitated persons.
4. Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the Mixer.
6. If the power supply cord of this appliance is damaged, it must only be replaced in a repair shop appointed by the manufacturer, because special tools are required.
7. The use of attachments not recommended or sold by Sunbeam may cause fire, electrical shock or injury.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Remove beaters from Mixer before washing.

11. Do not place Mixer or bowls on or near a hot gas or electric burner, or in a heated oven.
12. Do not use Mixer for other than intended use.
13. Do not leave Mixer unattended while it is operating

## SAVE THESE INSTRUCTIONS

### THIS UNIT FOR **HOUSEHOLD USE ONLY**

When your Mixmaster® Mixer is first used, you may experience an odor and possibly a slight wisp of smoke from your mixer motor. This is caused by the heat curing of the insulation which protects the motor and is normal. After the first few uses, this effect will disappear.

#### FOR PRODUCTS PURCHASED IN **U.S & CANADA ONLY:**

To reduce the risk of electrical shock, this appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized plug 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 ATTEMPT TO OEFEAT THIS SAFETY FEATURE.**

## FEATURES

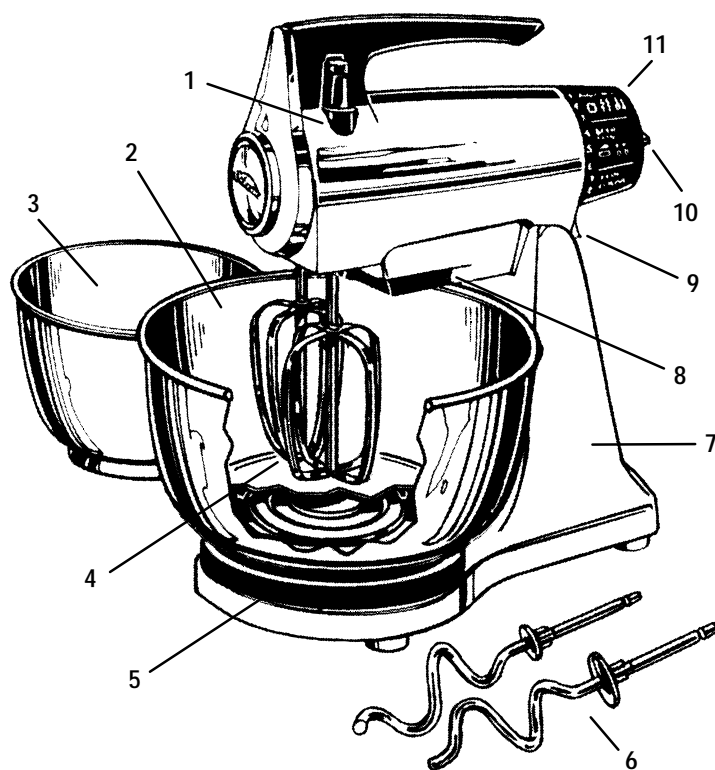
Thank you for choosing the Sunbeam® Deluxe Mixmaster® Mixer. For generations we have been helping cooks prepare moist cakes, light and fluffy meringue, and chewy cookies. You can even make bread with your Sunbeam® Deluxe Mixmaster® Mixer.

The Sunbeam® Deluxe Mixmaster® Mixer offers you a choice of 12 different mixing speeds. The bowl-fit beaters and bowls have been designed to mix ingredients thoroughly and evenly.

The Mix-Finder® dial tells you at a glance which mixing speed to use. No problem ejecting the beaters either – just push the ejector button beside the handle.

When making bread, the Sunbeam® Deluxe Mixmaster® electronically controls the speed of the dough hooks to deliver just the right power for proper kneading action.

You'll love being able to make so many things with your mixer!



1. Beater Ejector
2. Large Mixing Bowl
3. Small Mixing Bowl
4. Bowl-Fit Beaters
5. Turntable

6. Dough Hooks
7. Stand
8. Worklight\*
9. Mixer-Release Trigger
10. Mix-Finder® Dial

11. Mixing Guide

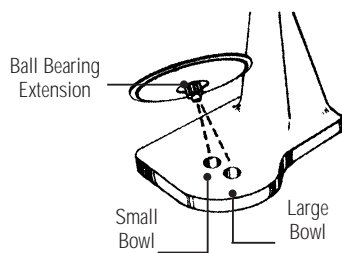
\* Some models do not have the worklight feature.

## ASSEMBLING THE STAND MIXER

Before assembling the mixer, be sure the Mix-Finder® dial is in the ZERO position and the electric cord is unplugged.

## ATTACHING THE TURNTABLE

Place the revolving turntable into the base of the stand using the socket corresponding to the size of the bowl.

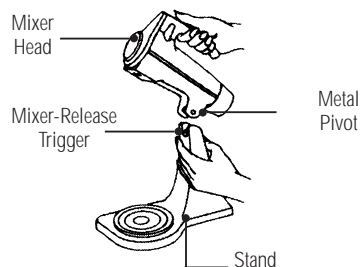


## ATTACHING THE MIXER HEAD

Press in on the mixer-release trigger, located at the rear of the stand.

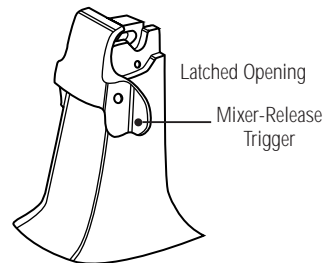
*For models equipped with a head lock feature – While pressing in on the mixer-release trigger, press in on the head-lock latch. This is best accomplished by using the thumb and forefinger of the same hand and pressing inward.*

This will open the top of the stand to receive the mixer head. Place the mixer head on the top of the stand so that the metal pivot, located on the bottom of the mixer head, goes into the open groove on the top of the stand.



As you release the mixer-release trigger, the top of the top of the trigger should clamp around the metal pivot.

*For models equipped with a head-lock feature–To lower the mixer-head for normal operation, support the mixer head with one hand. Then press in on the head-lock latch. Gently lower the mixer head until the mixer head is in a normal operating position.*



Be sure the mixer head is securely attached to the stand before using.

*NOTE: This mixer is NOT intended for use away from the stand.*

## ADDING THE MIXING BOWL

Place the desired mixing bowl onto the turntable so that the groove in the bottom of the bowl fits into the correct groove in the turntable.

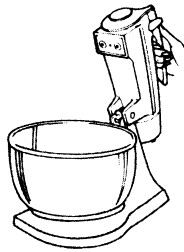
*Mixing bowls should NEVER be used in a conventional oven, microwave oven, on top of the range, or on any other heated surface.*

*NOTE: If mixing bowls are scratched or chipped, do not use mixer. Mixer bowl should not be used to blend in hot liquids.*

## ATTACHING THE BEATERS

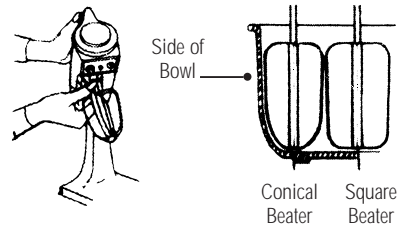
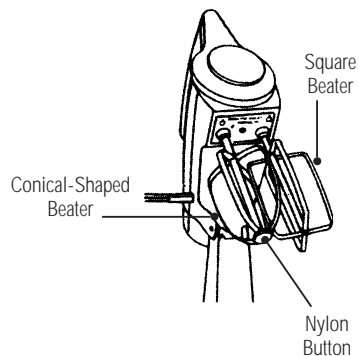
Be sure the Mix-Finder® dial is in the ZERO position and unplug electric cord from the electrical outlet.

Lift mixer head up and back to pull it out of the way of the bowl, while holding in an upright position.



*NOTE: It is important that the beaters go into the correct sockets. Otherwise the mixer will not give you the proper mixing action. Do not risk ruining a recipe or damaging your mixer. Read the following instructions carefully.*

One of the beaters is conical in shape and has a nylon button on the bottom. It goes into the socket on the side of the mixer nearest the side of the bowl. The other beater is square-shaped and goes into the socket nearest the center of the bowl. See beater symbols located on the front of the mixer head.



Insert the beaters, one at a time, using a combination pressing and twisting motion, until the beaters snap into position.

If a beater should not properly snap into place, pull it out of the socket and rotate it one quarter turn. Reinsert the beater into the socket until it snaps into position.

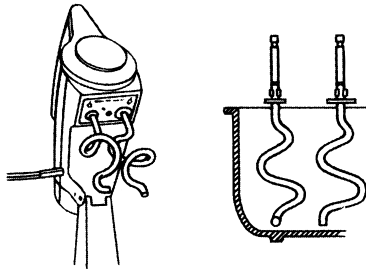
## ATTACHING THE DOUGH HOOKS

Set the Mix-Finder® dial in the OFF position and unplug the electric cord from the electrical outlet.

Lift mixer head up and back to tilt it out of the way of the bowl, while holding in an upright position.

*NOTE: The dough hooks must go into the correct sockets. The mixer will operate with the dough hooks in the wrong position. However, you will not get proper kneading action and you could risk ruining a recipe or damaging your mixer. Read the following instructions carefully.*

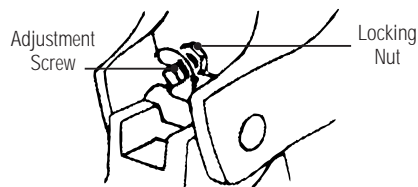
The dough hook with the small washer and foot goes into the socket on the side of the mixer nearest the side of the bowl. The other dough hook with the large washer goes into the socket nearest the center of the bowl. See the dough hook symbols located on the front of the mixer head.



### BEATER-BOWL DRIVE ADJUSTMENT

Automatic bowl rotation is factory set. Occasionally, a simple adjustment may be necessary when the bowl fails to rotate.

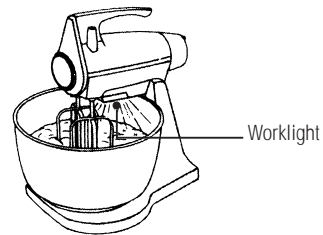
To make this adjustment, tilt the mixer head back. Hold the mixer head in an upright position and locate the adjustment screw on the underside of the mixer head. Loosen the locking nut and turn the adjustment screw on the underside of the mixer head. Loosen the locking nut and turn the adjustment screw clockwise, to lower the mixer head; or counter clockwise, to raise the mixer head. Retighten the locking nut. The beater with the nylon button should lightly touch the bottom of the mixing bowl.



### ABOUT THE WORKLIGHT FEATURE

Some of our models have a worklight that lights the area inside the mixing bowl.

As soon as the electric cord is plugged in, the worklight will glow. It will continue to glow until the electric cord is unplugged from the electrical outlet.



## Operating Instructions

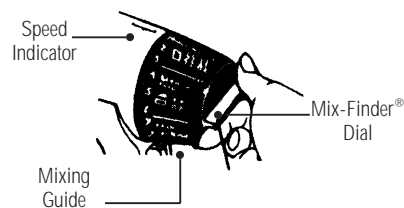
### ABOUT THE MIX-FINDER® DIAL

The Mix-Finder® dial is used for turning the mixer ON and OFF and for selecting its 12 mixing speeds.

Rotate the Mix-Finder® dial in a clockwise direction, to increase mixing speed; and in a counterclockwise direction, to decrease mixing speed.

As you rotate the Mix-Finder® 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 Mix-Finder® dial until the indicator is opposite the numbered speed you wish to use.



## Mixing Guide

The mixing guide on your mixer has been designed to help you take the guess work out of preparing foods.

Next to each of the numbered speeds on the Mix-Finder® dial are descriptions of the mixing task best suited to that mixing speed. Use those descriptions as a mixing guide when preparing your favorite recipes.

Speed Setting	Mixing Guide	Example
1	Fold-Kneaded	Use when mixing dry ingredients or when folding two portions of a recipe together, such as a beaten egg white into a batter or when directions call for LOW speed. Use for kneading bread.
2	Stir	Use when stirring liquid ingredients or when gentle action is needed to moisten dry ingredients.
3	Blend	Use when quick breads require a brisk action, just enough to blend ingredients but not enough to develop a smooth batter.
4	Mix	Use when mixing dry ingredients and liquid ingredients together alternately in a recipe.
5	Combine	Use when recipe calls for combining ingredients together.
6	Cake Mixes	Use when preparing packaged cake mixes or when directions call for MEDIUM speed.
7	Cream	Use when creaming sugar and butter together.
8	Whip	Use to whip potatoes or to develop a smooth batter.
9	Whip/Cream	Use to whip whipping cream or to develop a light, fluffy texture.
10	Desserts	Use to beat air into whipped desserts.
11	Frostings	Use when preparing light, fluffy frostings and candies.
12	Egg Whites	Use when aerating eggs and egg whites. Use when directions call for HIGH speed.

*NOTE: Due to variations in ingredient temperatures and quantities, the Mixing Guide speeds are only suggested. If necessary, adjust speeds as needed to achieve desired results.*

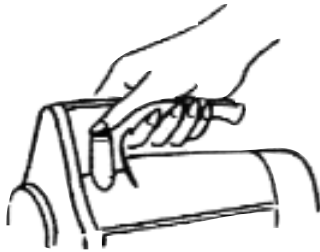


## CARING FOR YOUR MIXER

### EJECTING THE BEATERS OR DOUGH HOOKS

After you've finished mixing, turn the Mix-Finder® dial to OFF and unplug the electric cord from the electrical outlet. Push the ejector button located near the handle to remove beaters or dough hooks.

Scrape excess batter off the beaters using a rubber or plastic spatula. Do not strike beaters on the rim of the bowl.



### CLEANING YOUR MIXER

To clean the mixer, wipe the mixer head, stand, and turntable with a damp cloth, then dry. **DO NOT IMMERSE THE MIXER HEAD OR STAND IN WATER.** Avoid the use of abrasive cleaners, as they may mar the finish of the mixer.

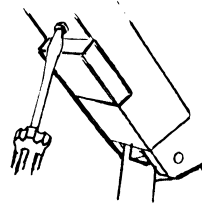
Wash the beaters and bowls in hot, soapy water after each use. Rinse thoroughly and dry. Beaters and bowls may also be washed in an automatic dishwasher.

### CARE AND CLEANING OF THE WORKLIGHT

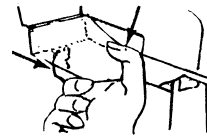
(For models with worklight feature only.) The worklight bulb should be replaced as soon as it burns out. You may also wish to remove the worklight lens periodically for cleaning.

To remove the worklight lens, place the Mix-Finder® dial in the ZERO position and unplug mixer from electrical outlet. Remove beaters or dough hooks from mixer sockets and remove bowl from turntable.

Holding the mixer head in an upright position, use a small screwdriver to remove the screw holding the worklight lens in place.

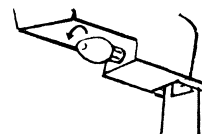


Squeeze the worklight lens, as shown, until the tabs on the lens clear the housing. Tilt the worklight lens down and out of the housing.



To clean the worklight lens, wash in warm, soapy water. Rinse and dry thoroughly.

To replace the worklight bulb, unscrew from socket. Replace with new bulb.



*NOTE: Replacement bulbs may be purchased from local hardware or department stores or from your nearest authorized Sunbeam Service Center (6 watt maximum bulb can be used.)*

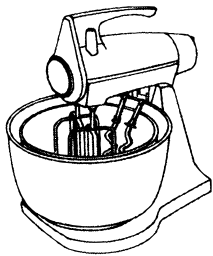
To replace the worklight lens, repeat the steps described in "To remove the worklight lens" in reverse order.

### STORING YOUR MIXER

Store the mixer in a dry location, such as on a counter top or table top, or in a closet or cupboard.

Place the small mixing bowl inside the large mixing bowl with the beaters inserted into the proper sockets.

Place the dough hooks in the small mixing bowl. Store the bowls on the turntable. The beaters will help hold the bowls in position. Wind the electric cord into a coil, secure it with a twist fastener.



### MAINTENANCE

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 and worklight replacement, no further user maintenance should be necessary.

Return the mixer to the nearest Sunbeam Service Center for servicing or repairs.

### MIXING AND BAKING SUGGESTIONS

- Ingredients should be added to the mixing bowl as they are specified in the recipe. When combining dry and wet ingredients, you may wish to moisten ingredients on Speed 1 or 2, then turn to the desired mixing speed.
- Use the mixing speed that is recommended in the recipe. When using a recipe that is not in this book, use the handy mixing guide on the Mix-Finder® dial of the mixer to help you find the correct speed to use.
- If times are specified in the recipe, use them! **BE CAREFUL NOT TO OVERMIX.** Overmixing can cause a mixture to become very tough.
- 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.
- Remove beaters and place in sink for easy clean-up.
- When preparing your favorite recipe, **DO NOT** exceed 3-1/2 cups of flour grain in a recipe.



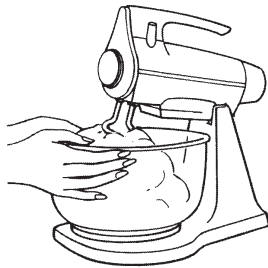
## BREADS

### SPECIAL INSTRUCTIONS FOR MAKING KNEADED BREADS

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When making kneaded breads, your mixer will require more care than when making ordinary mixtures, such as cake batter and cookie dough. The elasticity of the bread dough and the shape of the dough hooks may cause your mixer to do some unusual things.

The bowl may tend to rock back and forth. We suggest that you guide the bowl with one hand to help control the rocking action. **AVOID GETTING YOUR HANDS TOO NEAR THE DOUGH HOOKS!**



The kneading action may cause the mixer to slide on a slippery work surface. Be sure the work surface and rubber feet on the bottom of the mixer are clean and dry.

*CAUTION: Do not use the mixer too near the edge of a table or counter top, where it could fall off.*

**DO NOT LEAVE YOUR MIXER UNATTENDED WHEN USING THE DOUGH HOOKS.**

### BREAD MAKING INSTRUCTIONS FOR DOUGH HOOKS

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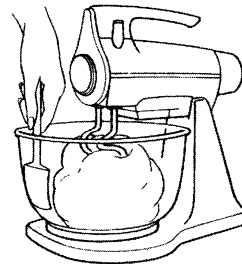
Ingredients should be added to the mixing bowl as they are specified in the recipe.

Combine a small portion of the dry ingredients with the wet ingredients. Mix on Speed 6. Continue adding dry ingredients until the mixture becomes sticky, then turn to Speed 1. Gradually add remaining dry ingredients.

If there is high humidity in the air, it may be necessary to add additional flour to the recipe. The high humidity could also extend the amount of time necessary for baking.

Guide the mixing bowl with your hands. *Use caution to keep hands out of the way of the dough hooks.*

Do not attempt to scrape the bowl while the mixer is operating. Stop the mixer and scrape the sides of the bowl as necessary. Use a rubber or plastic spatula only.



**DO NOT** attempt to feed dough into the dough hooks with your hands, a spatula, or any other utensil while the mixer is plugged into an outlet or in operation.

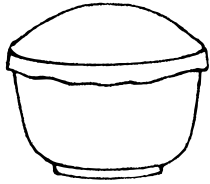
If times are specified in the recipe, use them! **BE CAREFUL NOT TO OVERMIX.** Overmixing can cause a mixture to become tough. We suggest that your total mixing time should be 6 – 8 minutes.

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.

Remove dough hooks and place in sink for easy clean-up.

## DOUGH RISING TIPS

A large, well-greased, glass mixing bowl is an excellent container in which to raise or proof yeast dough. The ideal temperature is 85°F in a draft-free area. Cover with a light cloth.

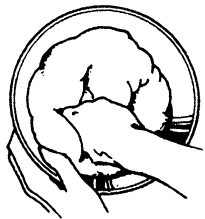


The final rising should be after the dough has been shaped and placed on the greased baking sheet or pan recommended in the recipe. Again, cover the rising dough and place in a warm draft-free area.

If you live in a high altitude area, yeast breads will require a shorter rising time. Allow the dough to rise only until it has doubled in size. Slightly less flour should be used because flour is dryer at higher altitudes.

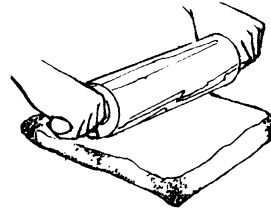
## HOW TO PUNCH DOWN YEAST DOUGH

1. Plunge fist into center of risen dough to punch out excess air.
2. Fold outer edges over into center. Turn dough over and let rise until doubled, if recipe directions so specify.



## HOW TO SHAPE DOUGH FOR A LOAF PAN

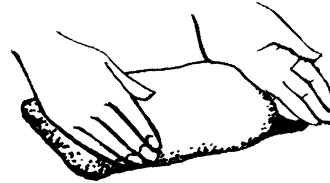
1. Using a rolling pin, roll dough into a rectangle.



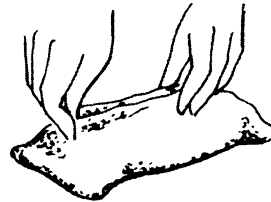
2. Roll dough into a loaf, starting from narrow end.



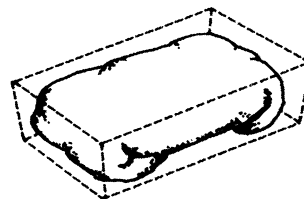
3. Flatten ends with sides of hands, as shown.



4. Pinch along seam to seal.



5. Fold ends under and place seam-side down in a well-greased loaf pan.



## **2-YEAR LIMITED WARRANTY**

Sunbeam Products Inc. warrants that, for a period of two years from date of purchase, this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation hereunder is limited to repair or replacement, at manufacturers option, of this product during the warranty period, provided that the product(s) purchased in the United States are sent postage prepaid directly to:

**SUNBEAM APPLIANCE SERVICE STATION  
117 Central Industrial Row  
Purvis, MS 39475**

Answers to questions regarding this warranty or your nearest U.S.A. authorized service location may be obtained by calling toll free 1-800-597-5978 or by writing to Sunbeam - Consumer Affairs at P.O. Box 948389, Maitland, Florida-332794-8389.

For products purchased in Canada please return them, postage prepaid, directly to:

**SUNBEAM APPLIANCE SERVICE STATION (KND)  
Please call 1-800-667-8623 or email us  
consumeraffairs@consumer.sunbeam.com**

Answers to questions regarding this warranty or your nearest Canadian authorized service location may be obtained by calling toll free in Canada 1-800-667-8623. For warranty information or an authorized service location outside of the United States and Canada please see the warranty service card inserted in the product packaging.

**DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE;  
DOING SO MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM.**

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than an authorized service center. Product repair or replacement as provided under this warranty is your exclusive remedy. Sunbeam Products Inc. shall not be liable for any incidental or consequential damages for breach of any expressed or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of the above warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or allow limitation on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary state to state or province to province.



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