



For product questions contact:  
Sunbeam Consumer Service  
USA : 1.800.334.0759  
Canada : 1.800.667.8623  
www.oster.com

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English-6

## PRECAUCIONES IMPORTANTES

Cuando use algún aparato eléctrico siempre deben seguirse las precauciones básicas de seguridad, incluyendo las siguientes:

### LEA TODAS LAS INSTRUCCIONES ANTES DE USAR

- Para protegerse contra una descarga eléctrica, no coloque la batidora manual en agua o en otro líquidos. Esto puede ocasionar lesiones personales o daños al producto.
- Para desconectar, apague todos los controles y retire el enchufe del tomacorriente.
- Se necesario una supervisión continua cuando la batidora manual es usada por o cerca de niños o por personas incapacitadas.
- Desconéctela del tomacorriente cuando el aparato no esté en uso, antes de poner o quitar partes y antes de limpiar el electrodoméstico.
- Evite el contacto las partes en movimiento. Mantenga las manos, cabello, ropa así como también, las espátulas y otros utensilios lejos de los batidores durante el funcionamiento del aparato, para reducir el riesgo de lesiones personales o daños a la batidora manual.
- No opere la batidora manual con un cordón dañado o después de que el aparato ha funcionado inadecuadamente o ha sido dañado de cualquier manera. regerse el aparato a un Centro de Servicio Autorizado Sunbeam para su examen, reparación o ajuste eléctrico o mecánico.
- No use con un cable de extensión.
- El uso de accesorios o aditamentos que no sean recomendados o vendidos por Sunbeam Products, puede causar incendios, descargas electricas o lesiones personales.
- No permita que el cordón cuelgue sobre el borde de la mesa o mostrador.
- No permita que el cordón entre en contacto con superficies calientes, incluyendo la estufa.
- No se use en exteriores o para propósitos comerciales.
- Quite los batidores de la Batidora Manual antes de lavarlos.
- No coloque la Batidora Manual sobre o cerca de quemadores de estufas de gas o dentro de un horno caliente.
- No use la Batidora Manual más que para lo que ha sido diseñada.
- No opere la Batidora Manual sin continua supervisión.

## ESTA UNIDAD ES SÓLO PARA USO DOMÉSTICO

### SÓLO PARA PRODUCTOS COMPRADOS EN ESTADOS UNIDOS Y CANADÁ

Para reducir el riesgo de descarga eléctrica, este aparato cuenta con una clavija polarizada (una pata es más ancha que la otra) Esta clavija entra sólo de una manera en un enchufe polarizado. Si la clavija no encaja en el enchufe simplemente colóquela al revés. Si aún así no encaja llame a un electricista calificado. Deninguna manera intente modificar esta medida de seguridad.

### USO DE UN CABLE ELÉCTRICO CORTO

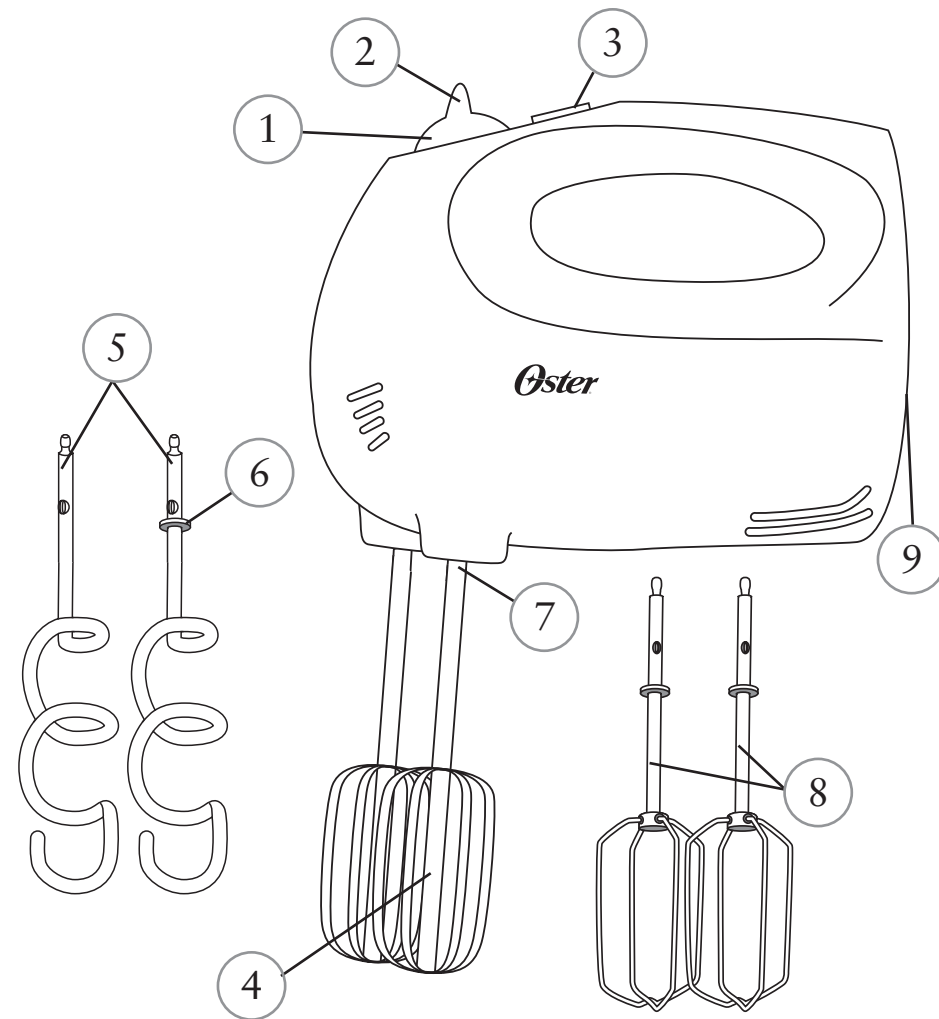
Se incluye un cable de tensión corto para evitar que se enrede o que cause tropiezos. Un cable de extensión puede usarse con cuidado. Si se usa una cable de extensión, la potencia eléctrica marcada en el cable de extensión debe ser por lo menos igual o mayor a la potencia eléctrica del aparto. El cable de extensión debe colocarse de manera que no cuelgue del mostrador o de mesa, donde pueda causar tropiezos accidentalmente.

## GUARDE ESTAS INSTRUCCIONES

### BENVENIDOS

¡Felicitaciones en su compra de una Batidora Manual OSTER®. Para aprender más sobre productos OSTER® por favor visítenos a [www.oster.com/](http://www.oster.com/)!

## CARACTERÍSTICAS DE SU BATIDORA MANUAL



- Control de Velocidad Encendido/Apagado – Botón para Expulsar los Batidores
- Lengüeta del Pulgar
- Botón BURST OF POWER®
- Batidores
- Ganchos para Amasar
- Aro en las Aspas para Amasar
- Agujero de Arrastre Grande
- Aspas para Batir Euro
- Apoyo del Talón

NOTA: El diseño de la Batidora Manual puede variar de la imagen. Algunos modelos incluyen botones dobles BURST OF POWER® para ambos usos, de la mano izquierda y derecha.

## CONOZCA ACERCA DE SU BATIDORA MANUAL

La Batidora Manual OSTER® ha sido diseñada para ayudarla a preparar deliciosos platillos.

### FUNCIÓN DE POTENCIA EXTRA BURST OF POWER®

La Función de Potencia Extra BURST OF POWER® le permite aumentar la potencia al velocidad seleccionada, al presionar un botón. Durante tareas demezcla especialmente pesadas, presione el botón para manipular la batidora con acilidad. Una vez que libera el botón, la batidora regresará asu velocidad original.

### CONTROL DE APAGADO/ENCENDIDO DE VELOCIDAD – BOTÓN EYECTOR DE ASPAS PARA BATIR

Esta Batidora Manual OSTER® presenta una combinación de control de apagado/encendido de velocidad y botón eeyector de aspas para batir. Este diseño le permite fácilmente seleccionar la velocidad y quitar las aspas para batir y otros accesorios. Empuje adelante sobre la lengüeta del pulgar para encender lamezcladora y seleccionar la velocidad deseada (1 al 6). Cuando el control de velocidad esté en la posición apagado, presione hacia abajo la lengüeta del pulgar para expulsar las aspas para batir u otros accesorios. Es posible que noescuche ningún clic.

### BATIDORES

El diseño de los batidores permiten resultados completos y rápidos para todos los tipos de mezclas. Los batidores pueden lavarse en lavadora de platos. (Vea Figura A)

### ASPAS PARA BATIR EURO (Modelos 2532 y 2572 solamente)

Ideal para batir crema, preparar coberturas, huevos revueltos y mucho más. (Vea Figura B)

### GANCHOS PARA AMASAR (Sólo Modelo 2498)

Utilice estos ganchos para trabajar con las masas para pan, pizza, donas u otras mezclas pesadas. Para mejores resultados, utilice una velocidad más baja. (Vea Figura C)

### ASA ERGONÓMICA

El asa de la batidora ha sido diseñada para ofrecer mayor comodidad y prevenir la fatiga de la mano durante una tarea pesada o prolongada. (Vea Figura D)

### BOLSA DE ALMACENAMIENTO (Modelos 2572 y 2573 solamente)

Le permite guardar su batidora manual y accesorios juntos de manera conveniente para fácil acceso y viaje. (Vea Figura E)

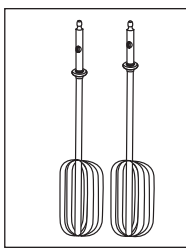


FIGURA A

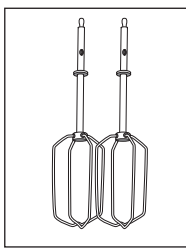


FIGURA B

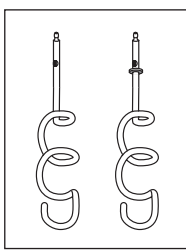


FIGURA C

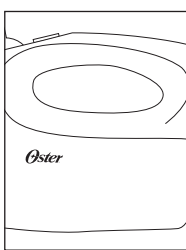


FIGURA D



FIGURA E



User Manual

## Hand Mixer

Manual de Instrucciones

## Batidora Manual

Manuel d'Instructions

## Mélangeur à Main

MODELS / MODELOS  
MODÈLES

2498, 2532, 2569,  
2572, 2573,



Visit us at [www.oster.com](http://www.oster.com)

P.N. 111805-003

## ADDRESSES OR TO THE PLACE OF PURCHASE.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your hand mixer should require repairs, do not try to fix it yourself. Send it to the nearest Authorized Sunbeam Appliance Service Center. In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Herford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

In Canada  
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If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-458-8407 and a convenient service center address will be provided to you. In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Herford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.  
[CS] shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or otherwise.  
[CS] disclaims all other warranties, conditions or representations, express, implied, statutory or warranty.  
Except to the extent prohibited by applicable law, any implied warranty or condition of the above merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

[CS] disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.  
Except to the extent prohibited by applicable law, any implied warranty or condition of the above merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.  
[CS] shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or otherwise.  
[CS] disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

What are the limits on JCS's Liability?  
This warranty does not cover normal wear or damage resulting from any of the following: misuse, modification or any way change the terms and conditions of this warranty.  
This warranty is void for the date of initial retail purchase from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void the warranty.

When using the optional dough hooks, the dough hook with the collar on the opening drive holes on the bottom of the mixer. Turn beater slightly and push an until beater clicks into position. Beaters are interchangeable.  
The Oster® Hand Mixer feature allows for an added boost to the selected speed setting at the press of the button. During especially heavy mixing tasks, press the button to drive through the mixture with ease. Once the button is released, the mixer will return to the original speed setting.

The Oster® Hand Mixer has been designed to assist you in preparing delicious foods. Congratulations on your purchase of an OSTER® Hand Mixer!  
To learn more about OSTER® products, please visit us at [www.oster.com](http://www.oster.com).

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1-Year Limited Warranty

## SPEED GUIDE FOR HAND MIXER

Speed	Mixing Tasks
1/2	Stir
3	Mix Use when stirring liquid ingredients or when mixing dry packaged instant puddings. Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action.
4	Blend Use when preparing cake mixes or for directions calling for medium speed. Use to cream butter and sugar together. Use when preparing cream for desserts.
5	Beat Use when preparing a frosting from a recipe or package. Use when whipping cream for desserts.
6	Whip Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

Use when whipping heavy mixing tasks, press the button to drive through the mixture with ease.

## USING YOUR HAND MIXER

Before using your mixer for the first time, wash the beaters in hotsoapy water, or the dishwasher. Rinse and dry.

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Use these hooks to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results. (See figure C)  
The handle has been designed for comfort to prevent hand fatigue during heavy or long mixing tasks. (See figure D)  
Let's you store your hand mixer and accessories conveniently together for easy access and travel.  
BURST OF POWER® buttons for both left and right hand use. (See figure E)

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## WELCOME

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## UTILIZANDO SU BATIDORA MANUAL

Antes de utilizar su batidora manual por primera vez, lave los batidores en agua caliente y jabonosa, o en la lavadora de platos. Enjuague y séquelos.

Asegúrese de que el control de velocidades se encuentre en la posición de apagado “OFF” ó “0” y de que la batidora esté desconectada de la toma decorriente eléctrica. Inserte los batidores uno a la vez, colocando el extremo del tubo de los batidores, dentro de las aberturas de los orificios que se encuentran en la parte inferior de la batidora. Gire ligeramente el batidor y presione hasta que el batidor se entre en su lugar y escuche un clic. Los batidores son permutables.

Cuando use los ganchos para masa opcionales, el gancho que tenga el anillo en el tubo hacia la punta (*observe el diagrama quese muestra*), debe insertarse en el orificio grande en la batidora. El gancho sin el anillo en el tubo, se inserta en el orificio más pequeño. Sino escucha un clic al insertar los ganchos para masa en sus orificios correspondientes, intercámbielos e inténelo nuevamente.

### MEZCLANDO

Coloque la batidora en la posición de “ON” y refiera a la guía de las velocidades para el ajuste correcto. Lentamente dirija la batidora alrededor de las paredes y alcentro del tazón, siempre en la misma dirección. Tenga cuidado de no mezclar de masiado los ingredientes. Esto podría causar que algunas mezclas se endurezcan.

Cuando sea necesario limpiar las paredes del tazón, apague la batidora y limpie las paredes del tazón con una espátula de plástico. Coloque elcontrol de velocidades en la posición de “OFF” ó “0” y coloque la batidora sobre su base mientas añade ingredientes. Asegúrese de colocar los batidores sobre el tazón de mezclado, de manera que cualquier goteo caiga dentro del tazón de mezclado.

Cuando termine de mezclar, coloque el control de velocidades en la posición “1” levante los batidores suavemente de la mezcla y limpie cualquier alimento que quede pegado. Asegúrese de apagar la batidora colocando el control en la posición de “0” antes de levantar los batidores completamente fuera del tazón de mezclado.

### FUNCIÓN DE POTENCIA EXTRA BURST OF POWER®

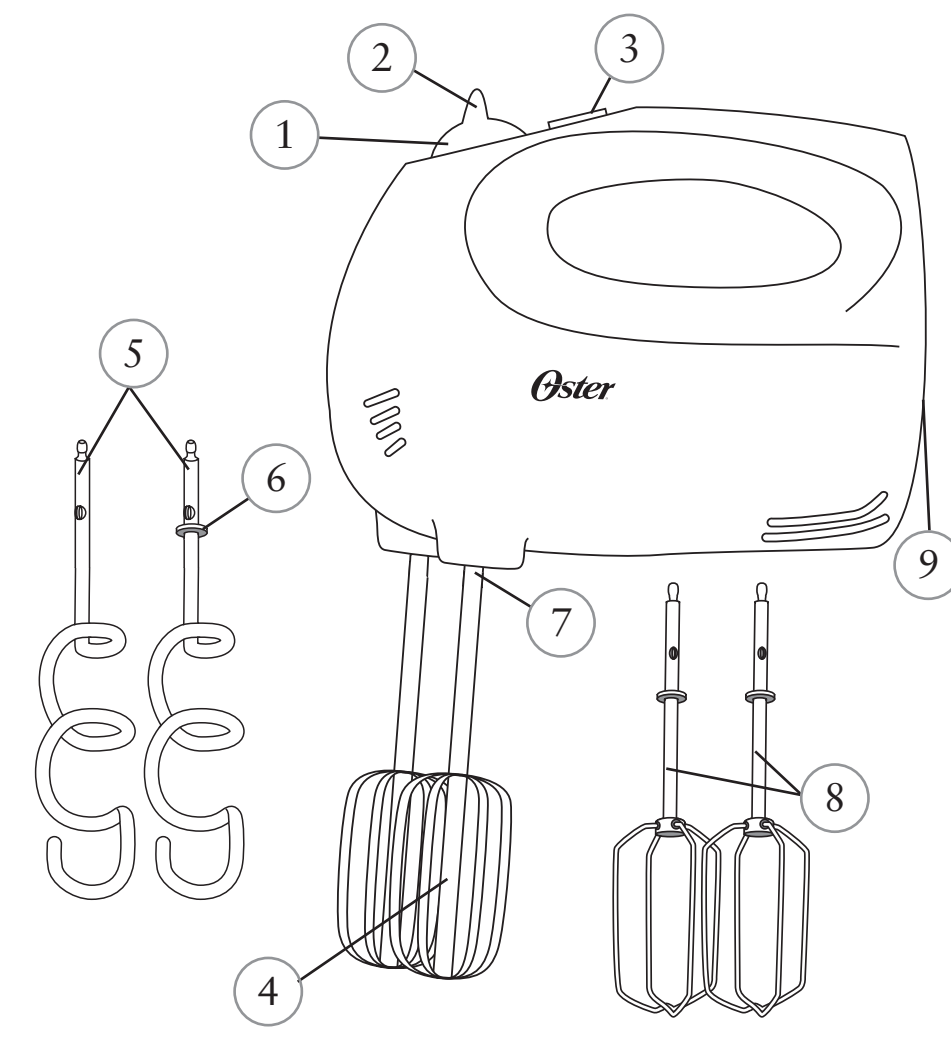
La Función de Potencia Extra BURST OF POWER® le permite aumentar la potencia a la velocidad seleccionada, al presionar un botón. Durante tareas de mezcla especialmente pesadas, presione el botón para manipular la batidora con facilidad. Una vez que libera el botón, la batidora regresará a su velocidad original.

### EXPULSANDO LOS BATIDORES O LOS GANCHOS PARA AMASAR

Asegúrese de que el control de velocidades se encuentre en la posición de apagado “OFF” ó “0” y de que el cordón eléctrico esté fuera de la toma de corriente en la pared. Limpie cualquier exceso de los batidores con una espátula de plástico. Tome los tubos de los batidores con su mano y presione el botón expulsor de batidores. Los batidores saldrán de la batidora y quedarán en su mano.

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<span><span> </span></span>	<b>BIENVENUE</b>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>

Félicitations pour votre achat d'un Mélangeur à Main OSTER® ! Pour en savoir plus sur les produits OSTER® veuillez visiter notre site web à www.oster.com.

<b>LE MÉLANGEUR À MAIN COMPORTE LES ELEMENTS SUIVANTS</b>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>
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<ol style="list-style-type: none"><li>1. Touche Régulateur de Vitesse «ON/OFF» et Ejecteur de Batteurs</li> <li>2. Langnette</li> <li>3. Bouton BURST OF POWER®</li> <li>4. Batteurs</li> <li>5. Crochet Pétrisseur</li> <li>6. Collet du Crochet Pétrisseur</li> <li>7. Grand Orifice d'Entraînement</li> <li>8. Batteurs « Euro »</li> <li>9. Talon d'Appui</li></ol>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>
<p><b>REMARQUE<span> </span>:</b> La conception du mélangeur à main peut varier de celle illustrée au pictogramme. Certains modèles possèdent deux boutons BURST OF POWER®: l'un pour les gauchers, l'autre pour les droitiers.</p>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>

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## GUÍA DE VELOCIDADES PARA LA BATIDORA MANUAL

VELOCIDAD		GANCHOS PARA AMASAR
1/2	Revolver	Utilice cuando revuelva ingredientes líquidos o cuando mezcle ingredientes líquidos e ingredientes secos de una forma alternada en una receta. Utilice cuando prepare cualquiera de los pudines preparados de caja.
3	Mezclar	Utilice cuando la receta requiera una combinación de ingredientes. Use para preparar panes rápidos o panqueques que necesitan una acción de mezclado rápido, justo lo suficiente para incorporar la masa.
4	Incorporar	Utilice para trabajar las mezclas preparadas para pasteles o para recetas que requieran una velocidad media. Utilice para hacer que la mantequilla y el azúcar tomen consistencia de crema.
5	Batir	Utilice para preparar las recetas o mezclas preparadas para hacer las cubiertas del pastel. Utilice cuando bata cremas para postres.
6	Agita	Use para hacer puré de papas o para hacer una textura ligera y espumosa. Use cuando bata las claras de huevo.
	BURST OF POWER®	Durante trabajos de mezcla especialmente espesos, oprima el botón para pasar a través de la mezcla confacilidad.

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<span><span> </span></span>	<b>À PROPOS DE VOTRE MÉLANGEUR À MAIN</b>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>

<span><span> </span></span>	Español-5	<span><span> </span></span>	Español-6	<span><span> </span></span>	Español-7	<span><span> </span></span>	Español-8	<span><span> </span></span>	Français-1	<span><span> </span></span>	Français-2
<span><span> </span></span>	<b>À PROPOS DE VOTRE MÉLANGEUR À MAIN</b>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>	<span><span> </span></span>

<span><span> </span></span>	Español-5	<span><span> </span></span>	Español-6	<span><span> </span></span>	Español-7	<span><span> </span></span>	Español-8	<span><span> </span></span>	Français-1	<span><span> </span></span>	Fran
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