

## IMPORTANT SAFEGUARDS

**Always be followed, including the following:**

**READ ALL INSTRUCTIONS BEFORE USE**

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

- Close supervision is necessary when hand mixer is used by or near children, or incapacitated persons.

• Unplug from outlet while not in use, before putting on or taking off parts and before cleaning.

- Avoid contact with 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 hand mixer.

- Do not operate hand mixer with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return appliance to the nearest Authorized Sunbeam Service Center for examination.

- The use of attachments not recommended or sold by Sunbeam Products may cause fire, electrical shock or injury.

- Do not use outdoors or for commercial purposes.

- Do not let cord hang over edge of table or countertop.

- Do not let cord touch hot surfaces, including a stove.

- Do not place hand mixer on or near a hot burner or in a heated oven.

- Remove beaters from hand mixer before washing them.

- Do not use hand mixer for other than intended use.

- Do not leave hand mixer unattended while it is operating.

- Use these hooks to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results.

- The beater design allows for thorough, fast mixing results for all types of batters. The beaters are dishwasher safe.

- The Burst of Power® feature allows for an added boost to the selected speed setting at the press of the button. During especially heavy mixing tasks, setting at the press of the button, drive through the mixture with ease. Once the button is released, the mixer will return to the original speed setting.

- Turn mixer on and refer to speed guide for correct setting. Slowly guide mixer around sides and through center of bowl, going in the same direction. Be careful not to overbeat the mixture. Overbeating tends to make some mixtures tough.

- Whenever scraping of the bowl is required, stop the mixer and scrape sides and bottom of bowl with a rubber spatula as needed. Turn speed control to "OFF" or "0" and rest mixer on its heel rest while adding ingredients. Be sure to position beaters over mixing bowl so any drippings will fall back into mixing bowl.

- When mixing is complete, set speed control to "1" and raise beaters slowly from batter to clean off clinging food. Be sure to turn unit to "0" before raising beaters completely out of mixing bowl.

- Burst of Power® Feature**

- Wash the beaters before and after every use. Beaters and Dough Hooks may be washed in a dishwasher. After removing cord from electrical outlet, clean mixer head with a damp cloth and wipe dry. **DO NOT IMMERSE MIXER IN WATER.** This may cause electric shock, injury, or damage to the product.

- Avoid the use of abrasive cleaners that will damage the finish of your mixer. The use of mesh sponges to develop a light and fluffy texture. Use when whipping egg whites.

- Whip Use when whipping heavy mixing tasks, pass the button during especially heavy whipping tasks, pass the button through the mixture with ease.

- Caring for Your Mixer**

- Cleaning**

- How To Obtain Warranty Service: Please see the country specific warranty insert or contact your local authorized distributor.

- Do not return this product to the place of purchase.

## THIS UNIT FOR HOUSEHOLD USE ONLY FOR 120V & 127V PRODUCTS ONLY

To reduce the risk of electrical shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## SAVE THESE INSTRUCTIONS

P.N. 113249 Rev. B



**MODELS/MODELOS 2499, 2500, 3170, 3179**  
**MODÈLES 2499, 2500, 3170, 3179**  
**FPSTHM2500B**

## Manuel d'Instructions Malaxeur à Main

## Manual de Instrucciones Batidora de Mano

## User Manual Hand Mixer

## CONOZCA ACERCA DE SU BATIDORA DE MANO

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

### FUNCIÓN DE EXTRA POTENCIA BURST OF POWER®

La Función de Extra Potencia 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.

### BOTÓN PARA EXPULSAR LOS BATIDORES

Esta Batidora de Mano OSTER® presenta un botón expulsor de batidores de gran tamaño y localizado convenientemente. El diseño permite presionar suavemente con el dedo pulgar y liberar los batidores o los ganchos amasadores. No escuchará un "click" al realizar esta operación.

### BATIDORES

El diseño de los batidores permiten resultados completos y rápidos para todos los tipos de mezclas. Los batidores pueden lavarse en lavaplatos.

### GANCHOS AMASADORES

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

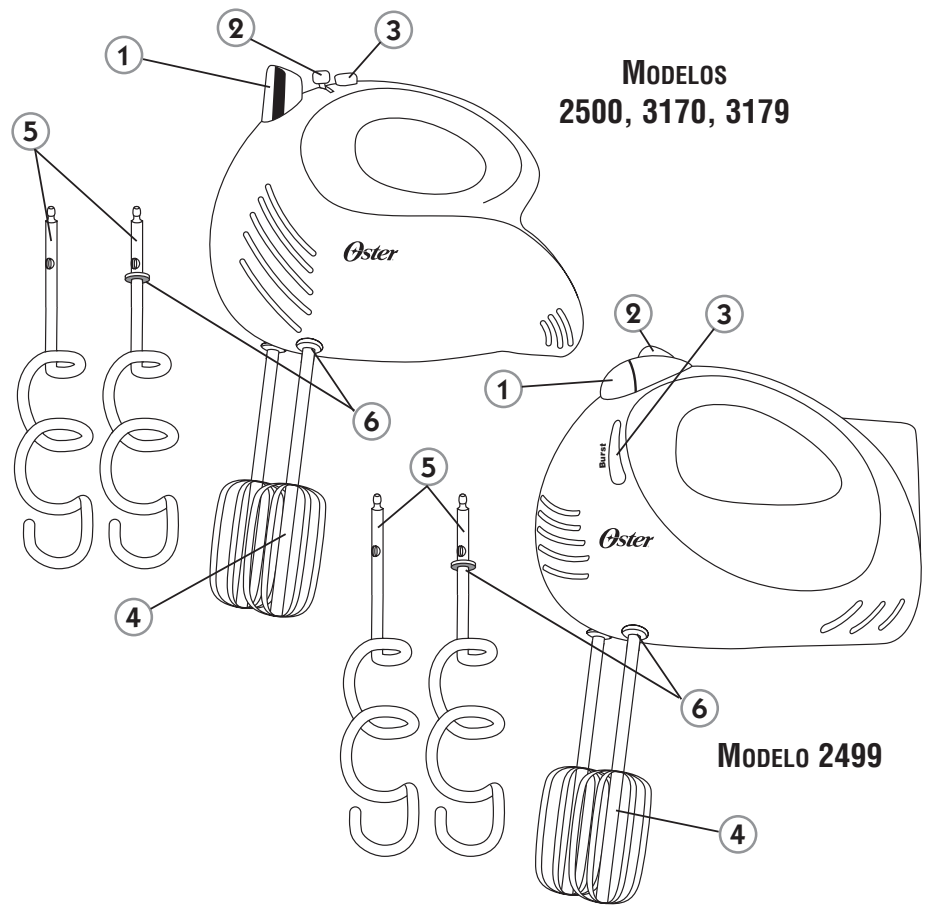
### MANGO ERGONÓMICO

El mango de la batidora ha sido diseñado para ofrecer mayor comodidad y prevenir la fatiga de la mano durante una tarea pesada o prolongada.

## BIENVENIDOS

¡Felicitaciones por la compra de una Batidora de Mano OSTER®.

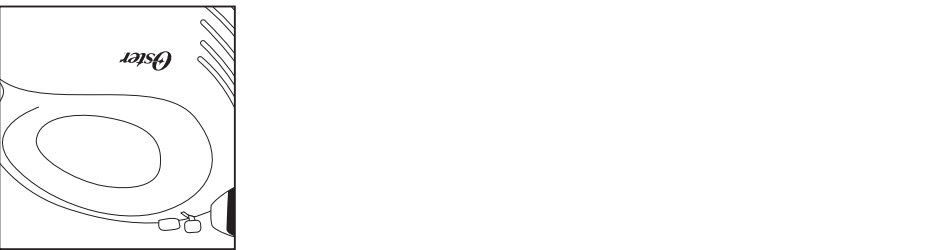
## CARACTERÍSTICAS DE SU BATIDORA DE MANO



1. Botón para Expulsar los Batidores
2. Control de Velocidad Encendido/Apagado
3. Botón BURST OF POWER® POTENCIA ADICIONAL
4. Batidores
5. Ganchos Amasadores
6. Collar

NOTE: El diseño de la Batidora de Mano puede ser diferente al de la figura. Algunos modelos incluyen botones dobles de BURST OF POWER® para usarlos con la mano derecha o izquierda.

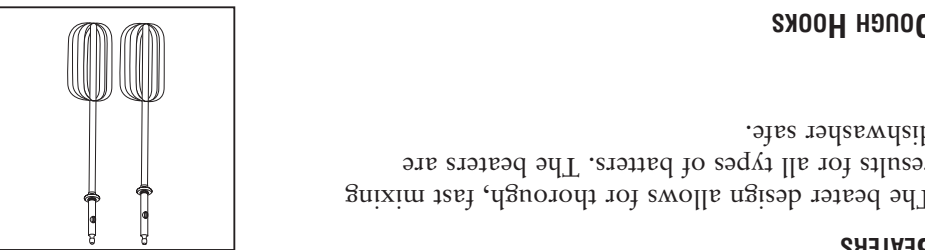
Español-3 English-3



The handle has been designed for comfort to prevent hand fatigue during heavy or long mixing tasks.

**COMFORT HANDLE**

Use these hooks to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results.



The beater design allows for thorough, fast mixing results for all types of batters. The beaters are dishwasher safe.

This Oster® Hand Mixer features a large and conveniently located beater eject button. The design allows for a smooth push of the thumb to release the beaters or dough hooks. There will not be a noticeable "click."

The Burst of Power® feature allows for an added boost to the selected speed setting at the press of the button. During especially heavy mixing tasks, setting at the press of the button, 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.

## LEARNING ABOUT YOUR HAND MIXER

## USING YOUR HAND MIXER

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

Be sure speed control is in the "OFF" or "0" position and unplugged from an electrical outlet. Insert beaters one at a time, by placing stem end of beaters into the opening drive holes on the bottom of the mixer. Turn beater slightly and packaged instant puddings.

Use when stirring liquid ingredients or when mixing dry and liquid ingredients together alternately in a recipe.

Use when preparing any of the ready-prepared or packaged instant puddings.

Mix Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.

Blend Use when preparing cake mixes or for directions calling for medium speed. Use to cream butter and sugar together.

Beat Use when preparing a frosting from a recipe or package.

Whenever scraping of the bowl is required, stop the mixer and scrape sides and bottom of bowl with a rubber spatula as needed. Turn speed control to "OFF" or "0" and rest mixer on its heel rest while adding ingredients. Be sure to position beaters over mixing bowl so any drippings will fall back into mixing bowl.

When mixing is complete, set speed control to "1" and raise beaters slowly from batter to clean off clinging food. Be sure to turn unit to "0" before raising beaters completely out of mixing bowl.

**EJECTING BEATERS OR DOUGH HOOKS**

Be sure speed control is at the "OFF" or "0" position and cord is removed from electrical outlet. Scrape off any excess batter with a rubber spatula. Grasp the stems of the beaters with your hand and press the beater eject button. Beaters will release into your hand.

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**MAINTENANCE**

Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your hand mixer should require repair, do not try to fix it yourself. Send it to the nearest Authorized Sunbeam Appliance Service Center.

Store the hand mixer on its heel rest in a clean, dry location such as a cabinet or shelf. Store beaters in a drawer.

The motor of your mixer has been carefully lubricated at the factory and does not require any additional lubricant.

Do not use in exteriors or for propósitos comerciales.

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Do not use outdoors or for commercial purposes.

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Do not use hand mixer for other than intended use.

Do not leave hand mixer unattended while it is operating.

Use these hooks to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results.

The beater design allows for thorough, fast mixing results for all types of batters. The beaters are dishwasher safe.

Turn mixer on and refer to speed guide for correct setting. Slowly guide mixer around sides and through center of bowl, going in the same direction. Be careful not to overbeat the mixture. Overbeating tends to make some mixtures tough.

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**BURST OF POWER® FEATURE**

Wash the beaters before and after every use. Beaters and Dough Hooks may be washed in a dishwasher. After removing cord from electrical outlet, clean mixer head with a damp cloth and wipe dry. **DO NOT IMMERSE MIXER IN WATER.** This may cause electric shock, injury, or damage to the product.

Avoid the use of abrasive cleaners that will damage the finish of your mixer. The use of mesh sponges to develop a light and fluffy texture. Use when whipping egg whites.

Whip Use when whipping heavy mixing tasks, pass the button during especially heavy whipping tasks, pass the button through the mixture with ease.

Beat Use when preparing a frosting from a recipe or package.

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**CARING FOR YOUR MIXER**

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## SPEED GUIDE FOR HAND MIXER

**SPEED**

**MIXING TASKS**

1 Stir Use when stirring liquid ingredients or when mixing dry and liquid ingredients together alternately in a recipe.

2 Mix Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.

3 Blend Use when preparing cake mixes or for directions calling for medium speed. Use to cream butter and sugar together.

4 Beat Use when preparing a frosting from a recipe or package.

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