

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE

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

- 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.
- Disconnect, turn off controls and unplug from outlet.
- 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 damaged or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
- Do not use with an extension cord.
- The use of attachments not recommended or sold by Sunbeam Products may cause fire, electrical shock or injury.
- Do not let cord hang over edge of table or countertop.
- Do not let cord touch hot surfaces, including a stove.
- Do not use outdoors or for commercial purposes.
- Remove beaters from hand mixer before washing them.
- Do not place hand mixer on or near a hot burner or in a heated oven.
- Do not use hand mixer for other than intended use.
- Do not leave hand mixer unattended while it is operating.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA 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 in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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A short power-supply cord is provided to reduce the risk resulting from extension entangled in or tripping over a longer cord. Do not use with an extension cord.

SAVE THESE INSTRUCTIONS

English-1



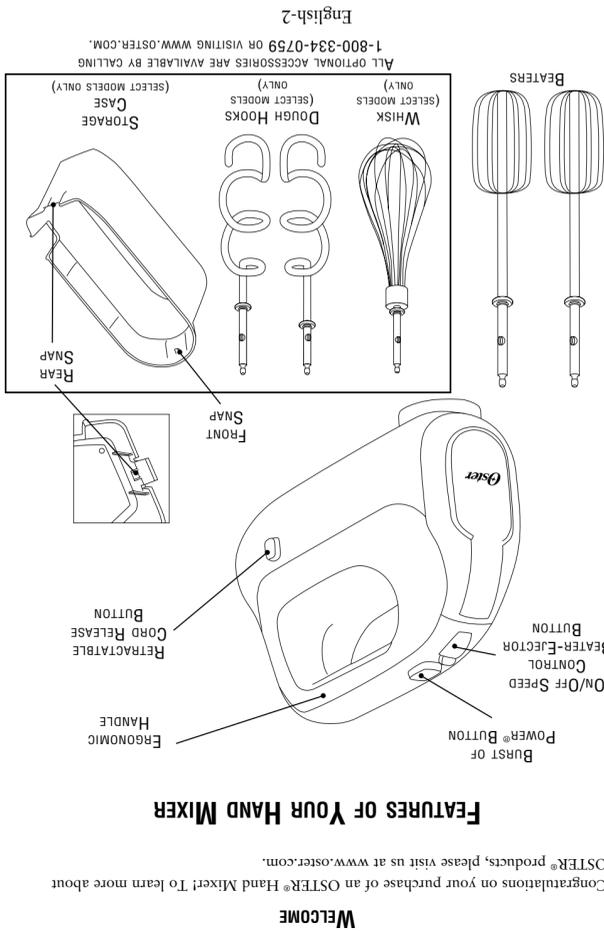
MODEL/MODELO **FPSTHM0151**
MODÈLE **FPSTHM0152**

Hand Mixer with Retractable Cord

Batidora Manual con Cordón Retractable

User Manual

Manual de Instrucciones



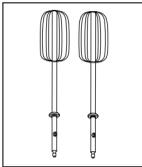
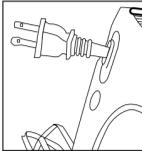
FEATURES OF YOUR HAND MIXER

WELCOME

Congratulations on your purchase of an OSTER® Hand Mixer! To learn more about OSTER® products, please visit us at www.oster.com.

The OSTER® Hand Mixer with Retractable Cord has been designed to assist you in preparing delicious foods.

The heel rest keeps the mixer stable when sitting upright on your counter.



BURST OF POWER® FEATURE
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, press the button to drive through the mixture with ease. Once the button is released, the mixer will return to the original speed setting.

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

English-3

English-7

MAINTENANCE

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

USING THE STORAGE CASE (select models only)

Place accessories in the storage case. Align the front of the mixer into the front snap on the storage case, and then rock the mixer down to engage the rear snap on the storage case. (To remove the storage case, pull back on the rear release tab.) Store assembled mixer and case as desired.

CAUTION: The speed of the cord reel is high. Please hold the plug end by hand before pressing the release button.

STORAGE

Hold the plug end by hand and press the cord retract button to reel the cord into the mixer housing (*failure to hold plug may cause plug to whip around*). Note that the last few inches of cord may need to be pushed into the housing while the release button is depressed.

1. Before cleaning any part of the mixer, set the position selector to the “OFF” position, then unplug the cord from the outlet and eject the beaters. Be sure to dry all parts thoroughly before using them again.

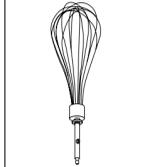
2. The beaters, dough hooks and whisk may be washed in hot, soapy water or in a dishwasher.

3. The mixer and the cord can be cleaned with a damp cloth but the final clean must be with a dry cloth. **DO NOT IMMERSE MIXER IN WATER WHILE CLEANING. THIS MAY CAUSE ELECTRIC SHOCK, INJURY, OR DAMAGE TO THE PRODUCT.**

CARING FOR YOUR MIXER

CARE AND CLEANING

DOUGH HOOKS (SELECT MODELS ONLY)
Use these hooks to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results.
Note that the beaters are interchangeable but dough hooks are not. When using dough hooks, the dough hook with larger drive hole on the mixer.



Let's you store your hand mixer and accessories conveniently together for easy access and travel.

English-4

English-6

BURST OF POWER® Button
During especially heavy mixing tasks, press the Button to drive through the mixture with ease.

5 Whip Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

4 Beat Use when preparing a frosting from a recipe or package. Use when whipping cream for desserts.

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

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.

1 Stir 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.

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. Use when preparing any of the ready-prepared or packaged instant puddings.
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. Use when whipping cream for desserts.
5	Whip Use to mash potatoes to develop a light and fluffy texture. Use when whipping egg whites.

SELECTION OF SPEEDS

1. You can select a speed by turning the position selector to the speed required, from Speed 1 to Speed 5.

HOW TO ADJUST THE SPEED



Note that the beaters are interchangeable but dough hooks are not. When using dough hooks, the dough hook with larger drive hole on the mixer.

WHISK (SELECT MODELS ONLY)
The whisk is used to beat air into mixtures such as eggs whites, yolks or cream.

STORAGE CASE (SELECT MODELS ONLY)
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MIXING

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USING YOUR HAND MIXER



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USING YOUR HAND MIXER

