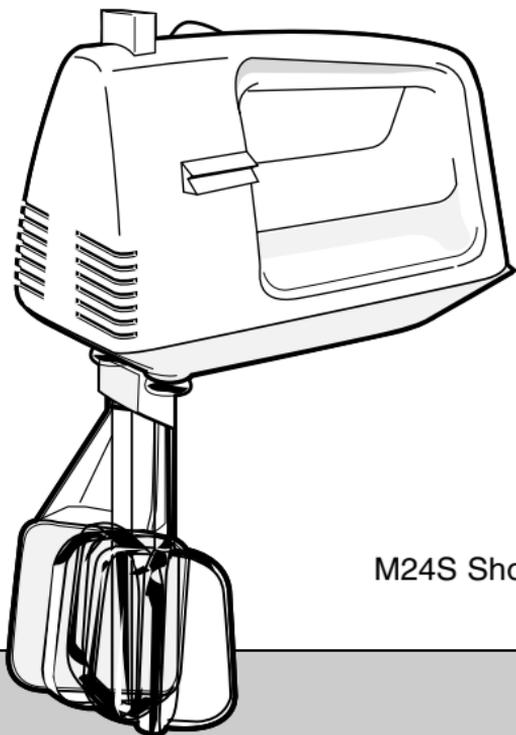


 **BLACK & DECKER®**

SAVE THIS USE AND CARE BOOK

Spatula Smart® Mixers



M24S Shown



1-800-231-9786
QUESTIONS? Please call us TOLL FREE

MODEL M22S/M24S

IMPORTANT SAFEGUARDS

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

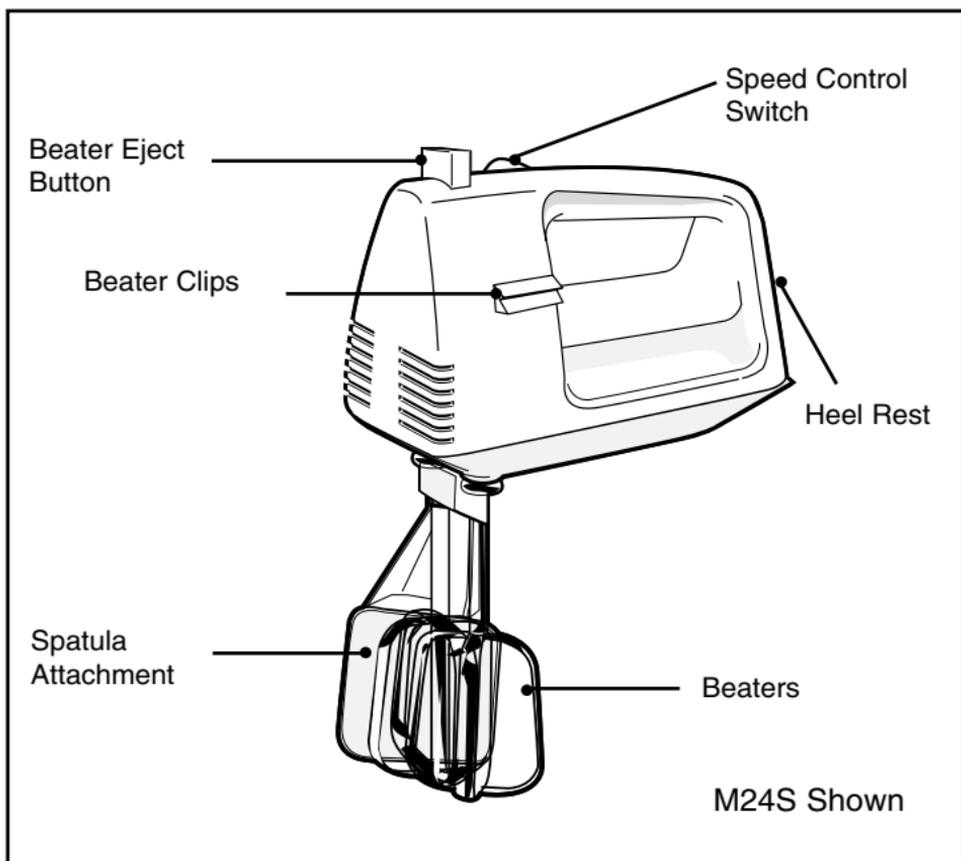
- Please read all instructions.
- To protect against risk of electrical shock, do not put mixer, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as handheld spatulas and other utensils, away from beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Remove beaters and spatula attachment from mixer before washing.
- Mixing flammable non-food substances may be hazardous.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use only and not for commercial or industrial use.

- Do not abuse the cord. Never carry the mixer by the cord or yank it to disconnect from an outlet; instead, grasp the plug firmly and pull to disconnect.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance has a polarized plug—one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.



How To Use

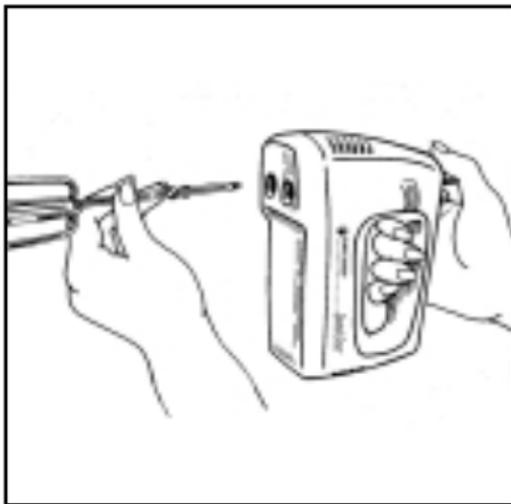


Figure A

INSERTING AND REMOVING BEATERS

1. Move the Speed Control to the Off position and unplug the cord from the outlet before inserting or removing the Beaters.
2. Insert the Beaters by gripping the Mixer handle with one hand and the Beater Stem with the other hand. Insert the Beater

Stem into one opening, rotating slightly until it locks into place. (Figure A) Repeat to attach the other Beater.

3. Remove the Beaters by gripping the Mixer handle and pressing the Beater Eject Button.
-

USING THE MIXER

1. Move the Speed Control Switch to the Off position and attach the Beaters. Then, plug the cord into a standard electrical outlet.
2. Place the ingredients in a bowl, grip the Mixer handle, and stand the Beaters in the center of the food to be mixed.
3. Start mixing at the lowest speed and gradually increase to the desired speed. (See "Mixing Guide" pages 6 & 7.)
4. Guide the Beaters continuously through the mixture for uniform mixing. To scrape the sides and bottom of



Figure B

the bowl when using a hand-held utensil, move the Speed Control to the Off position and place the Mixer on its Heel Rest so the Beaters can drain into the bowl.

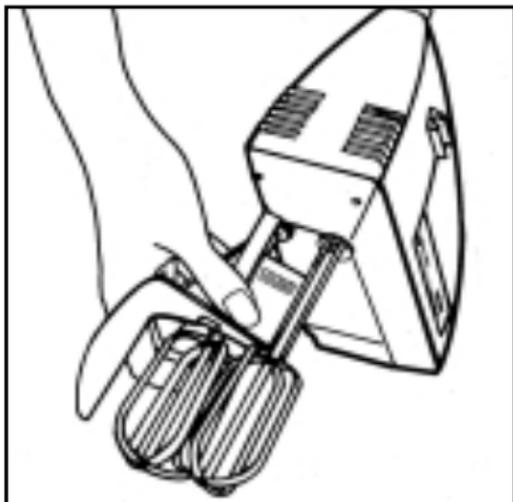
(Figure B)

5. When mixing has been completed, move the Speed Control to the Off position, unplug the cord, and eject the Beaters.

USING THE SPATULA ATTACHMENT

The Spatula Attachment can be used during some mixing tasks to help scrape the bowl sides and blend ingredients back into the batter. It is designed for use when mixing thin (puddings, pancake mix) to medium batters (cake mixes, muffins, frostings) and for mashing potatoes. **The use of the Spatula Attachment is not recommended when beating egg whites, whipping cream, or when mixing thick cookie dough.**

1. Be sure the Mixer is unplugged from the electrical outlet and the Speed Control Switch is in the Off position. Insert the Beaters into the Mixer. (See page 4)
2. Place the Mixer on a flat surface with the Beaters facing forward. The Spatula Attachment should be positioned so the Spatula is to the right of the Beaters.
3. Weave the top of the Spatula Attachment under the left Beater shaft and over the right Beater shaft. The word "Front" on the Attachment should face



outward from the front of the Mixer. (Figure C) Snap the Attachment onto the Beater shafts.

4. As you mix, place the front edge of the Spatula Attachment against the side of the bowl and move it forward slowly along the side to scrape away dry ingredients and batter buildup.

Figure C

NOTE: Should the Spatula Attachment become detached during use, be sure to move the Speed Control to the Off position before attempting to reattach the Spatula to the Beaters.

SELECTING MIXING SPEEDS

Refer to the following Mixing Guide for speed applications. You may also refer to the Tips for suggested speeds and mixing times. Ingredient variations and individual preferences may require changes in speeds and times. If your Mixer slows down excessively, switch to the next higher speed or divide the quantity being mixed.

MODEL M24S MIXING GUIDE (3-SPEEDS)

Use WHIP	To beat eggs (white, yolks, whole), frostings, whipping cream, and vegetables.
Use MIX	To cream together butter and sugar, or mix cake batter, mixes, and puddings.
Use STIR	To blend dry and liquid ingredients, fold in egg whites and whipped cream, prepare muffins and quick breads, and stir sauces.

MODEL M22S MIXING GUIDE (6-SPEEDS)

Use 6 - (High)	WHIP	For preparing light and fluffy textures, whipped cream, potatoes, and egg whites.
Use 5 -	BEAT	To beat whole eggs, frostings and to prepare cookie dough.
Use 4 - (Medium)	MIX	To prepare cake mixes, cake batters, cream butter, and sugar.
Use 3 -	COMBINE	To cut shortening into flour, mix thin batters, combine dry and liquid ingredients.
Use 2 -	STIR	To prepare sauces, puddings, quick breads, and muffins.
Use 1 - (Low)	BLEND	Combine liquids, mix dry ingredients, fold one ingredient into another.

Care and Cleaning

Other than the care mentioned here, no maintenance or servicing of this appliance is required. Repairs, if necessary, must be performed by a Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center. For the location of the Service Center nearest you, call the toll-free "800" number on the cover of this book or see the list of Company-Owned Service Centers on pg. 12-14.

GENERAL CLEANING

1. Before cleaning any part of the Mixer, move the Speed Control Switch to the Off position. Unplug the cord from the electrical outlet and eject the Beaters. Detach the Spatula Attachment, if used. Be sure to dry all parts thoroughly before next use.



Figure D

avoid jerking or straining it at plug connections. To store, coil the cord loosely or secure it in large loops with a twist tie. Do not wrap the cord around the Mixer for storage. (Figure D)

2. The Beaters may be conveniently stored by snapping them into the Beater Clips on the sides of the Mixer. (Figure D)

2. Beaters and Spatula Attachment may be washed in hot, sudsy water or in a dishwasher.

3. Follow with a clean, dry cloth. Do not use any abrasive cleanser or material to clean any part of the Mixer, as it can harm the finish.

STORING THE MIXER

1. Handle the cord carefully for longer life;

Mixing Tips

HOW TO BEAT EGG WHITES

- Beaters and bowl must be thoroughly clean.
- Be sure there is no egg yolk in the egg whites.
- For maximum volume, egg whites should be at room temperature.
- Beat with the Mixer set at its highest speed until egg whites are the desired consistency.
- Beating time varies with the freshness of eggs.

NOTE: For best results when beating egg whites, use a glass, stainless steel, or copper mixing bowl. Do not use the Spatula Attachment.

HOW TO WHIP CREAM

- Cream, Beaters and bowl must be thoroughly chilled.
 - Start with the lowest speed (to minimize splatter); as the cream begins to thicken, gradually increase to WHIP.
 - Whipping time varies with fat content, age, and temperature of cream.
-

NOTE: The Spatula Attachment is not recommended for use when whipping cream as volume may be reduced.

Recipes

CHOCOLATE WHIPPED CREAM FROSTING

- 1 cup heavy cream*
- 1/2 cup confectioners' sugar*
- 1/4 cup sifted cocoa*

Thoroughly chill heavy cream—at least overnight in the refrigerator. Add all ingredients to a deep bowl. Whip on high speed until mixture is thick and fluffy, stopping once to scrape sides of container with a rubber spatula.

MAKES: Frosting for (2) 8 or 9 inch layers

OATMEAL CHIP COOKIES

<i>1/2 cup butter or shortening softened</i>	<i>1/2 teaspoon baking soda</i>
<i>1 cup packed brown sugar</i>	<i>1/2 teaspoon salt</i>
<i>1 egg</i>	<i>1 cup quick oats, uncooked</i>
<i>1 teaspoon vanilla</i>	<i>1/2 cup wheat germ</i>
<i>1 cup all-purpose flour</i>	<i>1/2 cup semi-sweet chocolate morsels</i>

In a large bowl, combine butter, brown sugar, egg, and vanilla. Beat at low speed to blend ingredients (about 1/2 minute). Increase speed to high and beat until mixture is well blended (approximately 2 minutes). Add flour, baking soda, salt, oats, wheat germ, and chocolate morsels to creamed mixture. Beat on medium speed to combine ingredients and increase to highest speed and beat until mixture is blended.

Preheat oven to 350 F. Drop by level tablespoonfuls 2" apart onto lightly greased cookie sheet. Bake 10 to 13 minutes or until golden brown. Remove to wire rack to cool.

MAKES: *3 Dozen 2-1/2" cookies*

NEED SERVICE OR ACCESSORIES?

Service, if necessary, must be performed by a Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center. The Service Center nearest you can be found in the yellow pages of your phone book under "Appliances-Small-Repairing" or you may call the toll-free "800" number on the cover of this manual to ask for the nearest location.

For your convenience, a complete listing of our Company-Owned Service Centers can be found on pgs. 12-14.

If mailing or shipping your Mixer, pack it carefully in its original carton or any sturdy carton with enough packing material to prevent damage. Include a note describing the problem to our Service Center and be sure to give your return address. We also suggest that you insure the package for your protection.

Consumer replaceable parts and accessories are also available at Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Centers.

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If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge. We will return your product, transportation charges prepaid, provided it is delivered prepaid to any Black & Decker (U.S.) Inc., Household Appliance Company-Owned or Authorized Service Center. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Answers to any questions regarding warranty or service locations may be obtained by calling toll-free 1-800-231-9786 or by writing:

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