



PADERNO™

User Manual **10-SPEED HAND MIXER**

Model No. HMX015

Product No. 043-5261-6



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The Paderno™ 10-Speed Hand Mixer with various attachments lets you whip, beat and mix with ease for great results every time. The variable speed settings and digital timer provide you precise control for executing recipes perfectly. The versatile beaters can mix up a variety of recipes, including cake batter, cookie dough, and mashed potatoes. Effortlessly mix and knead the perfect dough for bread and pizza using the dough hooks. Light and fluffy whipped cream and egg white meringue will quickly whip up with the whisk attachment. This versatile tool will help you create a wide variety of delicious recipes, from everyday meals to special occasion showstoppers.

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IMPORTANT SAFETY INSTRUCTIONS

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

IMPORTANT SAFEGUARDS

1. Read all instructions before using. Save these instructions for future reference.
2. To protect against the risk of electrical shock, DO NOT put the Mixer Body in water or other liquid.
3. Flashing light indicates that the appliance is ready to operate. Avoid any contact with Beaters, Dough Hooks, Whisk Attachment or moveable parts. Keep hands, hair, clothing, as well spatulas and other utensils AWAY from the Beaters, Dough Hooks and Whisk attachments during operation to reduce the risk of injury to persons, and /or damage to the appliance.
4. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. The appliance should not be repaired or opened by an unlicensed person. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.
5. DO NOT use outdoors.
6. DO NOT let cord hang over edge of table or counter or touch hot surfaces, including the stove.
7. DO NOT place on or near a hot gas or electric burner or in a heated oven.
8. DO NOT use appliance for other than intended use
9. DO NOT leave appliance unattended while it is operating.
10. Remove Beaters, Dough Hooks and Whisk attachments from the Mixer Body before washing them.
11. Be sure unit is completely assembled before using.
12. Remove Beaters, Dough Hooks or Whisk attachments from the Mixer Body when finished using.
13. Press the power button and unplug from outlet when finished using. DO NOT remove the attachments from the Mixer Body until the motor comes to a complete stop.
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
15. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
16. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

**SAVE THESE
INSTRUCTIONS
THIS PRODUCT
IS INTENDED FOR
HOUSEHOLD USE
ONLY**

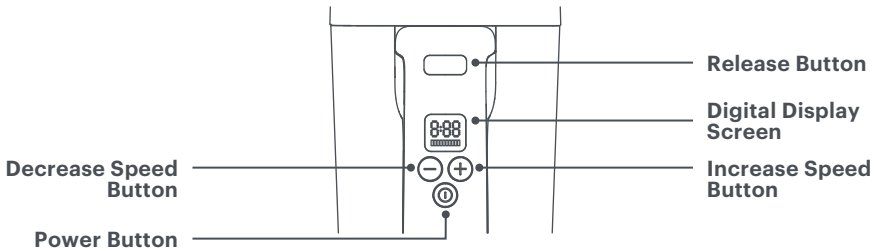
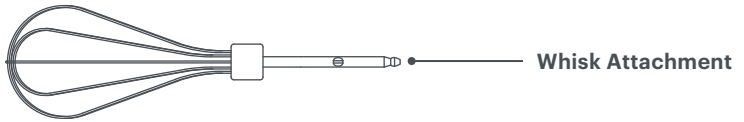
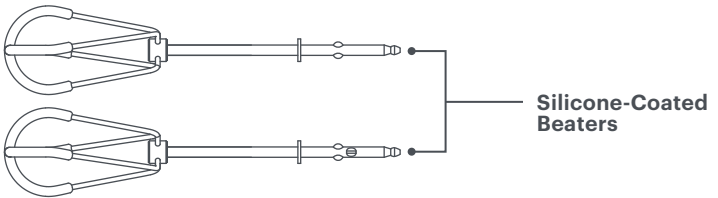
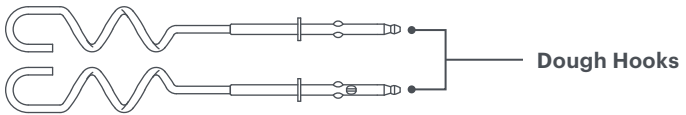
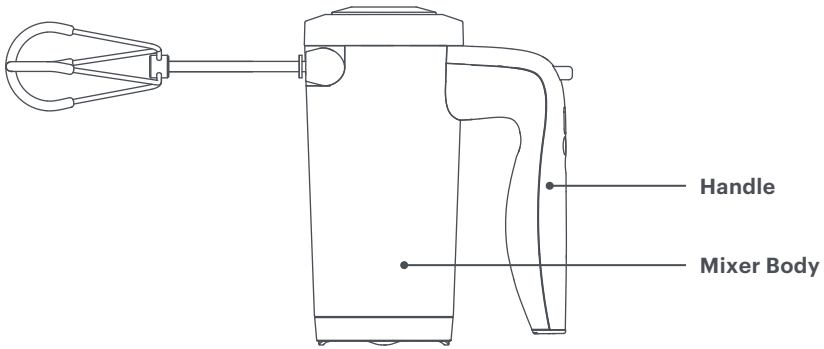
Technical Information

Polarized plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fully fit the outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician.

DO NOT modify the plug in any way.

Product No. 043-5261-6



Using Your Hand Mixer

Effortlessly create a variety of delicious recipes with your Paderno™ 10-Speed Hand Mixer.

Before First Use

Refer to the Cleaning & Maintenance section of this manual. Clean the appliance and attachments thoroughly before first use. **Caution! To reduce the risk of electrical shock, DO NOT put the Mixer Body in water or any other liquid.**

CAUTION:

1. When attaching or removing any of the attachments, UNPLUG from the power supply.
2. When immersing the Beater, Dough Hooks or Whisk attachments, ENSURE that the Mixer Body does NOT get in contact with food or liquid.

CONVENIENT FEATURES OF YOUR HAND MIXER

- 10 Speed Settings:
The 10 speed settings allow you to choose the speed that best suits the foods you are preparing. Each successive speed has greater power.
- Maximum Speed Button
The Maximum Speed Button allows you to conveniently operate the mixer at full speed. Simply press and hold the button. Once you release the button, the mixer will return to the previous setting.
- Smooth Power-up Function
The mixer gradually increases speed to prevent ingredients from splattering.

How to Use

1. Before attaching the Beaters, Dough Hooks or Whisk, ensure that the Hand Mixer is unplugged from electrical outlet.
2. Hold the Handle of the Mixer Body with one hand and insert the attachment with the other hand until it is firmly secured in the holes.
3. Plug the power cord into a 120V power outlet.
4. Press the power button. The LED light will illuminate and the screen will become visible.
5. To start mixing, press the Increase Speed Button. Adjust the speed during mixing by pressing the Increase and Decrease Speed Buttons. **Caution: DO NOT** touch the Beaters, Dough Hooks, or Whisk attachments or press the Release Button while the mixer is in operation.
6. Once mixing process starts, the Digital Display Screen will show the mixing time duration, which continues to increase as you mix and adjust the speed.
7. To operate the mixer at maximum speed, use one of the following methods:
 - (a) Press the Increase Speed Button until the speed reaches "10"
 - (b) Press and hold the Maximum Speed Button on the underside of the Handle to increase to maximum speed instantly. Once you release the button, the speed will return to the previously selected speed.
8. To stop mixing, use one of the following methods:
 - (a) Press the power button to turn off the power.
 - (b) Press the Decrease Speed Button until the speed reaches "0".
9. The maximum continuous operation time is 10 minutes. Let the appliance rest for 5-10 minutes before operating again.
10. After operation, turn off the appliance by pressing the Power Button. Unplug the power cord. To detach the Beaters, Dough Hooks or Whisk, press the Release Button.
11. Remember to wash the parts as described in the "Cleaning and Maintenance" section of this manual.

Mixing Guidelines

Refer to the mixing guidelines below for appropriate speed selections for various tasks. As you add ingredients, the consistency of the mixture can change. It may be desirable to use the Maximum Speed Button for short intervals and/or to increase the speed setting.

Attachment	Speed Setting	Mixing Type	Use	Recipe Example
Dough Hooks	1	Knead	Mixing and kneading dough.	Bread Dough
Beaters	2	Fold	Mixing dry ingredients together. Folding portions of a recipe together, such as mixing eggs into a batter. When recipe calls for LOW speed.	Brownie Batter
Beaters	3	Mix	Preparing packaged cake mixes. When recipe calls for MEDIUM speed.	Cake Batter
Beaters	4	Cream	Creaming softened butter and sugar together.	Cookie Dough
Beaters	5	Beat	Preparing light, fluffy frostings.	Buttercream Frosting
Beaters	6	Mash	Mashing cooked potatoes.	Mashed Potatoes
Whisk	7	Whip	Whipping liquids until light and airy.	Whipped Cream

Cleaning and Maintenance

Cleaning

1. Unplug power cord from electrical outlet before cleaning.
2. DO NOT put the Mixer Body in water or any other liquid, or wipe it with a damp cloth. To clean the Mixer Body, wipe it with a dry cloth.
3. Remove the Beaters, Dough Hooks, and Whisk from the Mixer Body before cleaning.
4. Wash the Beaters, Dough Hooks, and Whisk in warm, soapy water after each use. Alternatively, the Beaters, Dough Hooks, and Whisk can be washed in a dishwasher.

DO NOT wash the Mixer Body in a dishwasher.

DO NOT use harsh or abrasive cleaning agents or solvents.

Storing

- After cleaning, place the appliance in its box and store in a cool, dry place.
- Store **AWAY FROM** the reach of **CHILDREN**.

Disposal of Appliance

DO NOT dispose of this product in household waste. Many parts of this product are recyclable. Dispose of as per the requirements of your local municipality.

Our Guarantee

If you experience any issues with your Paderno™ 10-speed Hand Mixer, please refer to the warranty terms below to determine the corrective course of action.

2-Year Limited Warranty

Padinox Inc. (“Paderno”) has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things, like what to make next.

That’s why we stand by all our products! Starting from the date of purchase, Paderno warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on Paderno appliances sold and used in Canada. The Paderno warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at Paderno’s discretion.

The Paderno warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Paderno, are used. You may also arrange

for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at www.Paderno.com or contact us at: **1-800-263-9768** or via email customer.service@padinox.ca

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A receipt indicating the purchase date is required for any claims, so please keep it in a safe place. We recommend that you register your product on our website <https://www.paderno.com/pages/product-registration>

Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at paderno.com to learn more and register your product.

For questions and concerns, please contact:
Customer.service@padinox.ca
1-800-263-9768