



# 5 Qt. Batch Boss Mixer Instruction Manual

MODEL: SSKM-001 / SSKM-002



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*"Life is happening.  
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand 5 Qt Batch Boss Mixer! The Batch Boss is large enough to hold AND handle all of your over-sized batches. It has a tilting head for extra convenience and a good-looking design that adds polish to your kitchen décor. Yes, cooking and baking can be faster AND more fun. Enjoy!

*Ginny*

President, Ginny's

## TABLE OF CONTENTS

Important Safeguards	3
Specifications	4
Part Names	5
Attachments	6
How to Operate	7
Cleaning & Care	8
Troubleshooting	9
Recipes	10-19
Warranty	20

## IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. To protect against risk of electric shock, do not use this mixer near water or any other liquid.
3. Do not allow the mixer or the cord to hang over the edge of a table or counter.
4. The mixer is only to be connected to an AC power supply. The motor must be switched OFF before connecting to and disconnecting from a power supply.
5. Do not use the mixer outdoors. This mixer is designed for household use only.
6. The mixer should not be used near any heat source.
7. Place the mixer as close as possible to the power supply.
8. Do not attempt to repair this mixer yourself. Do not operate this mixer with a damaged cord or plug, or after it is damaged in any way. Please contact Ginny's Customer Service at our toll-free number for a replacement or return.
9. Close supervision is necessary when this appliance is used near children. Children should be supervised to ensure that they do not play with this appliance.
10. Only use this mixer for its intended use. Never use attachments not made for this mixer.
11. Unplug the mixer from the outlet when not in use, before putting on or taking off attachments, and before cleaning.
12. Do not touch moving parts. Keep hands, hair, clothing, spatulas and other utensils away from the attachments during operation.
13. This appliance is not intended for use by any person with reduced physical, sensory or mental capabilities, or lack of experience or knowledge. He, or she, should not operate this appliance unless he, or she, is given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

## FOR HOUSEHOLD USE ONLY

To reduce the risk of electrical shock, this stand mixer is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. 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 modify the plug in any way.

## SPECIFICATIONS



Product Size:	14" L x 7" W x 14" H
Cord Length:	50"
Rate:	120V 60Hz
Wattage:	600W
Capacity:	5-Quart Bowl
Speeds:	6 Speeds & Pulse Function

## PART NAMES



1. Shaft
2. Bowl Cover
3. 5qt Stainless Steel Bowl
4. Wire Whisk
5. Base
6. Dough Hook
7. Flat Beater
8. Tilt Head
9. Locking Lever
10. Speed Control & Pulse Function
11. Power Cord (not shown)
12. Suction Cup Feet (not shown)
13. Bowl Chute Cover

## ATTACHMENTS

Attachment		Uses
Wire Whisk		eggs egg whites heavy cream mayonnaise angel food cake sponge cakes
Flat Beater		cookies cakes creamed frostings biscuits pie pastry mashed potatoes meat loaf
Dough Hook		breads rolls coffee cakes buns

## HOW TO OPERATE

1. Lift up the tilt head by pushing locking lever downward (clockwise).
2. Insert the desired attachment onto the shaft, push upward and turn counter-clockwise to secure in place on the shaft pins.
3. Place bowl onto base, lining up tabs and turn bowl clockwise, until bowl locks in securely.
4. Add ingredients according to recipe directions.
5. After desired ingredients have been placed in the bowl, push the locking lever downward (clockwise) and then push the tilt head down until it locks into position.
6. Place the cover on the bowl across the shaft pins, then attach the chute cover.
6. Plug the cord into the outlet.

### TO INSTALL THE BOWL COVER

1. Align the tabs on the bowl cover to the tilt head.
2. Push upwards on the bowl cover until it is seated properly against the housing of the tilt head.
3. Position the bowl chute cover opening as desired to easily add ingredients according to the recipe.
4. Once the bowl cover is attached, push down on the tilt head until the bowl cover locks in place, flush with the bowl.
5. Add ingredients according to the desired recipe through the bowl cover chute opening.

### TO DETACH THE BOWL

1. Turn speed control to "0" off position. Unplug mixer from the outlet.
2. To lift up the tilt head, place your hand on top of the tilt head while pushing downward (clockwise) on the locking lever for smooth guidance.
3. Turn the bowl counter-clockwise to unlock.

## SPEED CONTROL GUIDE

SPEED	USED FOR
1	Slow Mixing
2 & 3	Mixing & Beating
4 & 5	Beating & Creaming
6 & Pulse	Fast Beating & Whipping

## CLEANING & CARE

NOTE: Always turn off and unplug your stand mixer before cleaning.

1. Before cleaning, allow the stand mixer to cool down for 10 minutes.
2. Do not let the power cord get wet or immerse the stand mixer or cord directly in water.
3. Wipe down the tilt head and base with a soft, damp cloth. Do not use abrasive materials or commercial household cleaners.
4. Wipe down the attachment shaft with a damp cloth to remove any residue that may accumulate. Make sure to dry completely.
5. Wash the wire whisk, flat beater and dough hook in warm soapy water. The attachments are not dishwasher safe.
6. The stainless steel mixing bowl is dishwasher safe.

TO MAINTAIN THE FINISH OF YOUR STAND MIXER AND PREVENT RUSTING: ALWAYS DRY COMPLETELY BEFORE STORING IN A COOL, DRY AREA.

## TROUBLESHOOTING

Before asking for service, please check for the following:

1. Check that the big batch mixer is plugged in securely. If it is not, remove the plug from the outlet, wait 20 seconds, and plug it in again.
2. Check for a blown circuit fuse or a tripped circuit breaker. If these seem to be operating properly, test the outlet with another appliance.

**If none of the above rectify the situation, contact:  
Customer Service  
1.800.544.1590**



## RECIPES

### SWEDISH MEATBALLS & GRAVY

#### INGREDIENTS:

1/2 lb. ground beef	1 c. of whole milk
1/2 lb. ground pork	1 c. breadcrumbs
6 Tbsp. chopped onion	1/4 tsp. allspice
1/4 tsp. white pepper	1 1/2 tsp. salt
2 Tbsp. butter, melted	

#### DIRECTIONS:

1. Combine all ingredients (except butter) in mixer bowl using the Flat Paddle attachment on low (2).
2. Form mixture into 1" balls.
3. Brown meatballs in butter, in batches, in large skillet on medium heat, turning frequently until cooked through.
4. Place meatballs in a 9" x 13" baking dish.
5. Cover meatballs with gravy (below) and bake, covered, at 350°F for 1 hour.
6. Serve over cooked noodles or with boiled potatoes.

### GRAVY

#### INGREDIENTS:

2 Tbsp. flour	14.5 oz. can of beef broth
1/2 c. light cream	1/2 cup milk
1/2 c. boiling water, (more if needed)	

#### DIRECTIONS:

1. Add flour to drippings in skillet and scrape up meat bits.
2. Brown mixture on medium heat for at least 2 mins.
3. Whisk in beef broth and boiling water to make creamy consistency.
4. Add cream and milk and stir until smooth.

## RECIPES

### SAUSAGE & EGG CASSEROLE

#### INGREDIENTS:

6 slices of bread, cut into 1/2" cubes	10 large eggs, beaten
2 c. of whole milk	1 tsp. salt
1 tsp. black pepper	1 1/2 c. shredded cheddar cheese
1 lb. breakfast sausage, browned, drained and crumbled	

#### DIRECTIONS:

1. Spread the bread cubes evenly in a 9" x 13" baking dish.
2. Place eggs, milk, salt and pepper in mixer bowl.
3. Using Whisk attachment, combine ingredients on low speed (2).
4. Pour the mixture over the bread cubes.
5. Spread the browned and drained sausage over the bread mixture.
6. Cover and refrigerate overnight.
7. Preheat oven to 325°F.
8. 15 minutes before baking, layer shredded cheese over mixture.

### CARAMELIZED ONION DIP

#### INGREDIENTS:

3 large onions	4 Tbsp. butter, unsalted
1/4 c. vegetable oil	1/4 tsp. cayenne pepper
1 tsp. kosher salt	1/2 tsp. black pepper
4 oz. cream cheese, softened	1/2 c. sour cream
1/2 c. mayonnaise	

#### DIRECTIONS:

1. Cut onions in half and slice thinly. (about 4 cups of onions).
2. Heat butter and oil over medium heat in a large skillet.
3. Combine onions, cayenne pepper, salt and pepper in skillet.
4. Saute ingredients for 15 mins. until onions are tender.
5. Reduce heat to medium low and cook, stirring frequently until onions are browned and caramelized, about 15 mins. Cool.
6. Place cream cheese, sour cream and mayonnaise in mixer bowl. Beat with Flat Paddle attachment until smooth.
7. Blend onions into mixture and stir well.
8. Serve at room temperature; do not refrigerate.

## RECIPES

### FAMILY MEATLOAF

#### INGREDIENTS:

1 lb. ground beef	1 lb. ground pork
1 Tbsp. Worcestershire sauce	2 eggs, lightly beaten
1/2 c. herb seasoned breadcrumbs	1/2 c. of whole milk
1/4 c. chopped onion	1/4 tsp. white pepper
1 tsp. salt	

#### DIRECTIONS:

1. Preheat oven to 350°F.
2. Combine all ingredients in mixer bowl using the Flat Paddle attachment on low (2).
3. Increase speed to medium (3) for 1 minute.
4. Press into an ungreased, nonstick 8" x 4" x 2" loaf pan, or form into a loaf using aluminum foil on a baking sheet.
5. Bake for 1 hour until meat thermometer has internal temperature of 165-170°F.
6. Allow to rest for 10 mins. while making glaze (below).

### GLAZE

#### INGREDIENTS:

1/2 c. ketchup	3 Tbsp. brown sugar
1 Tbsp. prepared yellow mustard	1/4 tsp. salt
1/4 c. boiling water	

#### DIRECTIONS:

1. Combine all ingredients in small bowl.
2. Stir well.
3. Pour over meatloaf.

Serves 6-8.

## RECIPES

### GARLIC MASHED POTATOES

#### INGREDIENTS:

2 lbs. russet potatoes	1 tsp. salt
1 c. half & half cream	3 cloves garlic, minced
1/2 stick unsalted butter	3 oz. parmesan cheese, grated
salt & pepper to taste	

#### DIRECTIONS:

1. Peel and quarter potatoes. Place in large saucepan and cover with water.
2. Bring to a boil on medium high heat, reduce to medium low heat and simmer for about 20-25 minutes, or until a knife can be easily inserted into a potato.
3. Drain potatoes in a colander and return to warm saucepan for 1 minute, to remove excess moisture.
4. Meanwhile, heat the half & half and garlic over medium heat until simmering, then remove from heat and let cool.
5. Place potatoes in mixer bowl with Flat Paddle attachment.
6. Mix potatoes on medium speed (2), adding in the butter, garlic mixture and grated parmesan cheese.
7. Mix until smooth (do not over mix). Add salt and pepper to taste.

Serves 6-8.

# RECIPES

## CHOCOLATE CHIP COOKIES

### INGREDIENTS:

2¼ c. all-purpose flour	1/2 tsp. salt
1 tsp. baking soda	2 sticks unsalted butter
3/4 c. granulated sugar	3/4 c. light brown sugar
1 tsp. vanilla extract	2 eggs
1/3 c. unsweetened cocoa	2 c. semi-sweet chocolate chips
1 c. walnuts, chopped (optional)	

### DIRECTIONS:

1. Preheat oven to 375°F.
2. Stir flour, baking soda, cocoa and salt together in medium bowl. Set aside.
3. Place butter, sugars and vanilla extract in mixer bowl. Using Whisk attachment, beat until creamed, adding eggs one at a time until mixture is fluffy.
4. Gradually add the flour mixture, (¾ cup at a time), beating after addition.
5. Stir in chocolate chips and nuts.
6. Using small ice cream scoop, drop mixture onto an ungreased cookie sheet.
6. Bake 8-10 mins. Cool 1 minute on sheet, then transfer to cooling rack.

NOTE: If the mixing bowl is lightly coated with cooking spray, the mixture will release easily.

Makes approx. 4 dozen, 3" cookies.

# RECIPES

## POUND CAKE

### INGREDIENTS:

3 c. all-purpose flour (+ more for pan)	1/2 tsp. salt
1 c. whole milk	3 c. sugar
1 tsp. vanilla extract	1/2 tsp. baking powder
4 sticks of unsalted butter, softened	zest of 1 lemon (about 1 tsp.)
5 eggs	

### DIRECTIONS:

Preheat oven to 325°F.

1. Place all ingredients into mixer bowl. Using Flat Paddle attachment, blend on low (2) until combined.
2. Increase speed to high (4) and beat for 3 mins.
3. Grease and flour a 12 cup fluted pan (or 2 loaf pans).
4. Pour batter into pan(s).
5. Bake for approx. 1 hour until cake tester (skewer) comes out clean when inserted into center.
6. Invert onto serving plate and allow to cool.
7. Drizzle with glaze.

## GLAZE

### INGREDIENTS:

1 c. powdered sugar, sifted  
1-2 tsp. lemon juice

### DIRECTIONS:

1. Stir together until well blended.



## RECIPES

### ANGEL FOOD CAKE

#### INGREDIENTS:

1 c. cake flour	3/4 c. sugar, plus 2 Tbsp.
1½ c. egg whites (approx. 12 eggs)	1½ tsp. cream of tartar
1/4 tsp. salt	1/2 tsp. vanilla extract
1/4 tsp. almond extract	

#### DIRECTIONS:

1. Preheat oven to 375°F.
2. Stir cake flour and 3/4 cup of sugar together and set aside.
3. Combine egg whites, cream of tartar and salt in mixer bowl and beat on high (6) until soft peaks form.
4. Add 2 Tbsp. sugar and beat until stiff peaks form.
5. Using kitchen spatula, gently fold in vanilla and almond extract.
6. Sprinkle the reserved flour and sugar into the mixture (about 1/4 cup at a time) and gently fold in until absorbed.
7. Spoon into an ungreased tube pan and bake for 30-35 mins.

NOTE: Cake is baked when it springs back when touched.

8. Invert tube pan over a serving plate, resting on funnel center, until completely cool.

## RECIPES

### LEMON CAKE

#### INGREDIENTS:

1/2 c. butter, melted	1 c. sugar
2 eggs	2 Tbsp. lemon juice
1/4 tsp. salt	1½ c. cake flour
1/2 tsp. baking powder	1/2 c. whole milk
zest of 1 lemon	

#### DIRECTIONS:

Preheat oven to 325°F.

1. Combine butter and sugar in mixer bowl with Flat Paddle attachment on low (1).
2. Slowly add eggs and lemon juice.
3. Add salt, flour and baking powder to ingredients.
4. Add milk and increase speed to medium (3); beat for 2 mins.
5. Using a well-greased loaf pan, bake in oven until golden brown.

#### GLAZE: (Optional)

#### INGREDIENTS:

1/3 c. lemon juice
1/4 c. powdered sugar, sifted

#### DIRECTIONS:

1. Blend sugar and lemon juice in small bowl until smooth.
2. Use toothpick or skewer to pierce top of cake and drizzle glaze

# RECIPES

## CINNAMON NUT ROLLS

### INGREDIENTS:

6½-7 c. all-purpose flour	1/2 oz (2 pkg.) active dry yeast
1/2 c. granulated sugar	1/2 tsp. salt
1/3 c. dry milk powder (non fat)	2 c. cold water
1/2 c. unsalted butter	

### DIRECTIONS:

1. Combine salt, sugar, and 3 cups flour in mixer bowl using Whisk attachment.
2. In medium saucepan, combine milk powder, water and butter and heat over medium heat until 130°F, using thermometer.
3. Pour into the flour mixture in mixer bowl and change to Dough Hook attachment.
4. Blend ingredients on medium (2) speed until combined, then increase speed to high (4) and beat for 3 mins.
5. Add more flour (¼ cup at a time) to make a soft dough.
6. Remove dough from bowl, turn onto floured work surface and knead until smooth and elastic.
7. Place in a greased bowl, turning from top to bottom, and let rise until doubled, about 1 hour (let stand in a warm place).

### FILLING - INGREDIENTS:

1/4 c. sugar	1/4 c. brown sugar, firmly packed
1 Tbsp. cinnamon	1/4 c. butter, softened

### DIRECTIONS:

1. Combine sugars and cinnamon in small bowl, reserve butter.

### TOPPING – INGREDIENTS:

2/3 c. butter	2/3 c. brown sugar
2/3 c. light brown sugar	6 Tbsp. corn syrup
2/3 c. pecans, chopped	

### DIRECTIONS:

1. Combine all ingredients in medium saucepan; heat over medium heat until well blended.
2. Turn onto a greased (approx. 9" x 13") baking dish.

# RECIPES

### DIRECTIONS:

Preheat oven to 375°F.

1. Punch down dough on lightly floured work surface and roll out into a 12"x15" rectangle.
2. Spread the softened butter from filling on dough and sprinkle over the filling.
3. Beginning on the short side, roll up the dough tightly. Pinch the edges to seal.
4. Cut into 1" slices and place slices over the topping in prepared baking dish.
5. Let rise, covered, in a warm place for about 30 minutes.
6. Bake for 20-25 minutes, until golden.
7. Remove and cover with foil and invert onto a cooling rack. Cool for 10 minutes.

# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU  
OF ALL OTHER WARRANTIES AND CONDITIONS,  
EXPRESS OR IMPLIED,  
INCLUDING BUT NOT LIMITED TO THOSE OF  
MERCHANTABILITY OR FITNESS  
FOR A PARTICULAR PURPOSE.



Customer Service

Phone: 1-800-544-1590

8:00 am to Midnight, Monday through Friday