



# 5-Quart Batch Boss Mixer

## User Guide

Item: 60677

*Recipes  
Inside!*



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*“Life is happening.*

*We’ll help you live it...one moment at a time!”*

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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!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- KEEP HANDS, HAIR AND CLOTHING AWAY FROM ALL MOVING PARTS.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

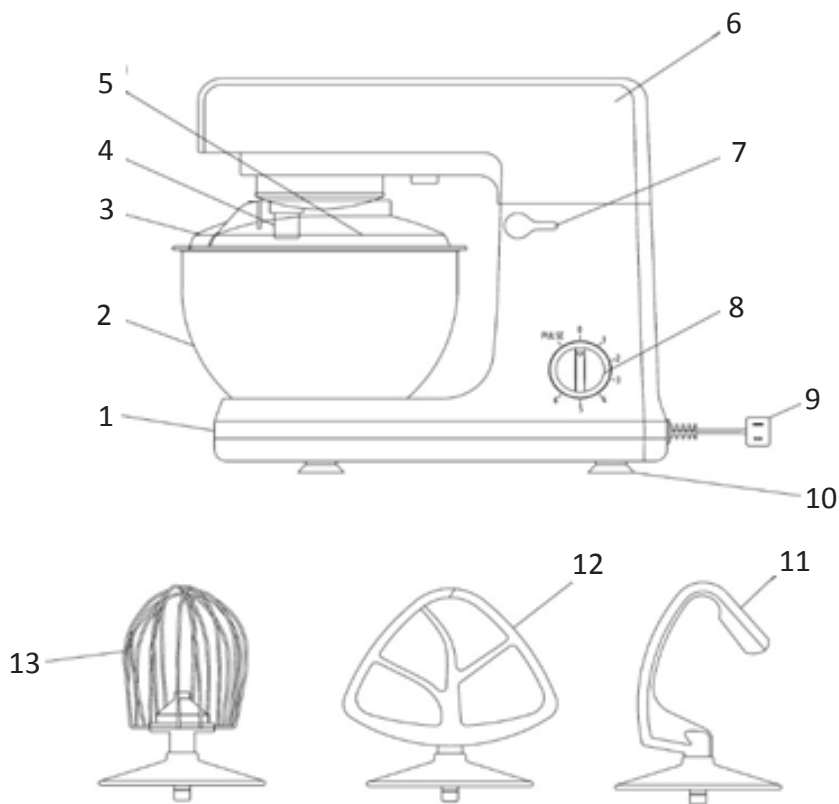
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 600 W
CAPACITY	5 Qt
CORD LENGTH	40"
DIMENSIONS	14" L x 7" W x 14" H
MODEL	SSKM-001

# GET TO KNOW YOUR MIXER



1. Base
2. Stainless Steel Bowl
3. Chute Cover
4. Accessory Shaft
5. Bowl Cover
6. Tilting Head
7. Head Release Lever
8. Speed Control
9. Cord
10. Suction feet (4)
11. Dough Hook (for bread, heavy cookie dough, etc.)
12. Flat Beater (for cookies, pastry, potatoes, etc.)
13. Whisk (for eggs, whipped cream, mayonnaise, etc.)

# HOW TO OPERATE

1. Place one hand on top of the tilting head while, with the other hand, pushing downward (clockwise) on the head release lever. Guide the tilting head to its up and locked position.
2. Place the bowl onto the base, and turn it clockwise, until the bowl locks in securely.
3. Insert the desired attachment onto the shaft, push upward and turn counterclockwise to secure in place.
4. Add ingredients per your recipe.
5. Place one hand on top of the tilting head while, with the other hand, pushing downward (clockwise) on the head release lever. Guide the tilting head to its down and locked position.
6. Place the bowl cover on the bowl, then attach the chute cover and push it down to secure it in place. (If you need to add more ingredients while mixing, lift the chute cover.)
7. Plug the cord into the outlet.
8. Select mixing speed per your recipe (see table below).
9. When finished mixing, turn the speed control to "0" (OFF). Unplug the cord from the outlet.
10. Remove the chute cover and bowl cover.
11. Place one hand on top of the tilting head while, with the other hand, pushing downward (clockwise) on the head release lever. Guide the tilting head to its up and locked position.
12. Remove the attachment by lifting it, turning it clockwise, then pulling it down and off the shaft.
13. Turn the bowl counter-clockwise to unlock and remove it. Use a spatula to scrape the sides and bottom of the bowl.

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

# CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth or sponge to wipe down the tilting head, shaft and base.
6. Hand wash the flat beater, whisk and dough hook in warm, soapy water.
7. The bowl is dishwasher safe.
8. Do not immerse any electrical appliance, its cord, or its plug, into water.
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

## RECIPES

### *Fluffy Pancakes*

1 ½ c. flour	2 eggs
2 tsp. baking powder	3 T. shortening, melted
1 tsp. sugar	1 ¼ c. low fat milk
½ tsp. salt	

1. Combine flour, baking powder, sugar and salt in mixer bowl. Blend.
2. Add remaining ingredients. Attach bowl and flat beater to mixer. Mix until combined on medium speed about 30 seconds. Scrape bowl. Mix on medium speed until smooth, about 15 seconds.
3. Spray griddle or skillet with nonstick cooking spray (or wipe with oil and a paper towel). Heat to medium/high heat. Pour about 1/3 c. of batter for each pancake onto griddle.
4. Cook 1-2 minutes, or until bubbles form on surface and edges start to brown. Flip and cook another 1- 2 minutes longer, until golden brown on underside.

Serves 4

# RECIPES

## *Veggie Pizza*

Feel free to substitute whatever vegetables you have on hand for the toppings on this pizza.

2 packs (8 oz. each) refrigerated,	4 green onions, thinly sliced
8 oz. low fat sour cream	½ bell pepper, finely chopped
8 oz. low fat cream cheese	2 c. broccoli, chopped
2 t. dried dill weed	1 carrot, finely chopped
½ t. garlic powder	15 grape tomatoes, thinly sliced
½ pack (half of .75 oz.) ranch dressing mix	1 c. cheddar, shredded

1. Preheat the oven to 350° F. Spray a cookie sheet with nonstick cooking spray.
2. Put the crescent roll dough on the cookie sheet in a single layer, Spread the dough as needed to make a crust. Using a fork, poke holes in the dough. Bake for 10 minutes.
3. In a large mixing bowl, on low speed, mix the sour cream, cream cheese, dill, garlic powder and dressing mix until well blended.
4. Into the cream cheese mixture, stir the onions, pepper, broccoli and carrot. Spread all evenly on the cooled crust. Top with the tomatoes and cheese. Refrigerate until ready to serve.

Makes 15 servings

## *Bacon Horseradish Mashed Potatoes*

Since potatoes come in all different sizes, I have made this recipe by the cup, rather than by the number of potatoes. That way, if you are cooking for 2 or 20, or using leftover potatoes, it will be easy to adjust.

1 c. mashed potatoes	1 t. horseradish
3 T. bacon, cooked and chopped	salt & pepper
1 T. sour cream	

1. Blend all ingredients together using low to medium speed, until smooth.
2. Salt & pepper to taste.

Serves 2



# RECIPES

## *Pepperoni Pizza Cheese Ball*

16 oz. low fat cream cheese, softened	½ c. Parmesan cheese, shredded
½ t. dried oregano	5 oz. turkey pepperoni, diced
½ t. dried basil	4 slices bacon, cooked & chopped
2-3 T. onion, minced	4 oz. pimentos, drained & chopped
8 oz. mozzarella cheese, shredded	1/8 c. cheddar cheese, shredded

1. Beat together in a large mixing bowl at medium speed, until smooth: cream cheese, oregano, basil and onion. Add the mozzarella and Parmesan. Fold in the pepperoni, bacon and pimentos.
2. Form into a ball and coat the outside with cheddar. Refrigerate for at least half an hour before serving. Serve with crackers.

## *Garlic, Chives and Dill Slow Cooker Bread*

1 ¼ c. very warm water	3 T. olive oil
1 T. yeast	2 t. garlic, minced
1 t. sugar	2 T. dill weed
3 c. flour	¼ c. chives, chopped
1 t. salt	

1. Line your slow cooker pot with parchment paper (press it in as well as you can - it won't be perfectly smooth).
2. Mix the water, yeast and sugar and set aside for a minute while it foams.
3. In your large mixer bowl, stir together the flour, salt, oil and garlic. Add the yeast mixture, dill and chives, and stir to blend.
4. Using your mixer with dough hook, knead the bread dough for about 3-4 minutes.
5. Put the ball of dough in the slow cooker pot on the parchment paper. Layer a couple paper towels under the lid (this will catch condensation) and cook on HIGH for 2 hours. Remove the lid and paper towels for the last 15 minutes.
6. The top of the loaf will not be browned like the bottom, but it should spring back when you poke it with a finger. Remove the bread from the pot by lifting on the parchment paper. Cool before slicing.

Makes 1 large loaf

## *Fresh Berry Trifle*

- |                                    |                            |
|------------------------------------|----------------------------|
| 1 white cake mix (16.5 oz.)        | 6 T. sugar                 |
| 2 boxes (3 oz. ea.) banana pudding | 1 pt. blueberries          |
| 3 c. heavy whipping cream          | 1 lb. strawberries, sliced |

1. Bake the cake per box instructions. Let cool, then crumble.
2. Prepare the pudding per box instructions. Cool.
3. With a mixer on HIGH speed, whip the cream and sugar until stiff peaks form.
4. In a large clear bowl, layer in half the cake, half the pudding, half the fruit (set aside some to garnish the top), and half the whipped cream. Repeat.

Serves 12

## *Pumpkin Bars with Cream Cheese Frosting*

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 4 eggs                         | 2 t. cinnamon                        |
| 1½ c. applesauce               | 8 oz. low fat cream cheese, softened |
| 1 can (15 oz.) pumpkin pie mix | ¼ c. butter, melted                  |
| 2 c. flour                     | 1 ¾ c. powdered sugar                |
| 2 t. baking powder             | 1 t. vanilla extract                 |
| 1 t. salt                      | 1-2 T. milk                          |

1. Preheat oven to 350°F.
2. Beat the eggs, applesauce and pie mix with a mixer on low/medium, until blended.
3. Continue mixing while slowly adding the flour. Add the baking powder, salt and cinnamon.
4. Spray an oven safe pan with cooking spray (use a 15" x 10" or 16" x 11" pan so you have thin bars). Pour in the batter and bake for 20-25 minutes, until done in the middle. Set aside to cool.
5. To make the frosting, beat the cream cheese, butter, sugar and vanilla together. Slowly add the milk until desired consistency is reached.
6. Ensure bars are completely cooled before adding frosting.

Makes 24 bars

# RECIPES

## *Gingerbread Cookies with Almond Icing*

5 ½ c. flour	½ c. brown sugar
2 t. baking soda	½ c. white sugar
½ t. salt	1 egg
2 T. ground ginger	1 c. molasses
2 t. ground cinnamon	3 c. powdered sugar
½ t. ground allspice	1 t. vanilla extract
½ t. ground cloves	1 t. almond extract
1 ½ c. butter, softened, divided	3-4 T. milk

1. Mix the first 7 ingredients in a medium bowl. Set aside.
2. With your mixer, cream 1 c. butter, brown and white sugars. When well blended, add the egg and molasses and beat until smooth. Slowly add the flour mixture on a low speed, until all blended.
3. Divide the dough into 2 balls, put in a tightly covered container and refrigerate for 30 minutes.
4. Apron time! Prepare a surface to roll out the dough – a clean, dry countertop is the best. Sprinkle with flour.
5. Preheat the oven to 350°F.
6. Place one of the balls of dough on the floured surface and flatten (add flour as needed to prevent sticking). Using a rolling pin (or other cylindrical item), roll dough to approximately ¼" thick.
7. Use cookie cutters to cut the dough into desired shapes, and place the cut-outs on a cookie sheet lined with parchment paper. Leave an inch or so between the cookies. Knead the dough scraps together. Roll out, and cut more shapes. Repeat with the second ball of dough.
8. Bake the cookies for 9-12 minutes. Make sure the center is cooked through. Cool the cookies on a wire rack.
9. On low speed, beat powdered sugar, ½ c. butter, and extracts until blended.
10. Add milk by the tablespoon until desired icing consistency is reached.
11. Frost cookies.

Makes about 3 dozen cookies

# 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.



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