



## 5-SPEED HAND/STAND MIXER User Guide

Item: 63789



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Thank you for purchasing a Ginny’s Brand 5-Speed Hand/Stand Mixer. You'll love using it as a hand mixer or a stand mixer! It’s easy to operate and versatile, too. 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. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- 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 mixer, as this could cause it to fray and 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 cord, 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.
- Appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

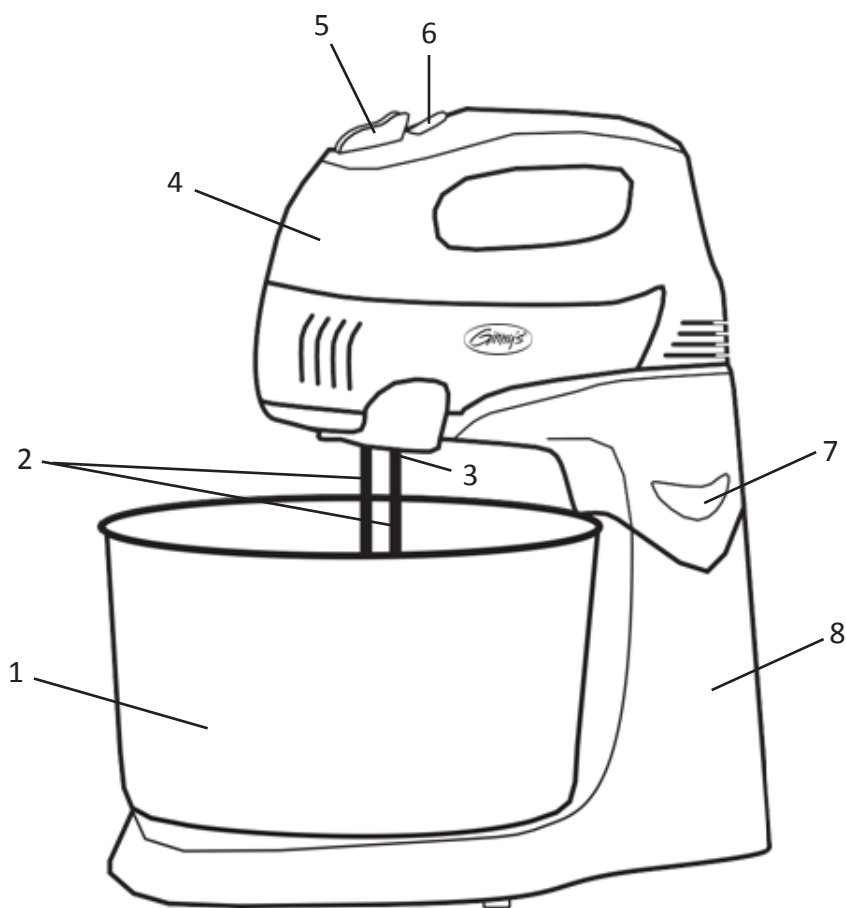
# ELECTRICAL SAFETY

**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	120V, 60Hz, 300W
CORD LENGTH	60"
DIMENSIONS	12¼" L x 8¾" W x 13½" H
MODEL	EHM-925

# GET TO KNOW YOUR MIXER

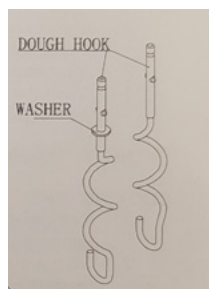


1. Mixing Bowl
2. Beaters
3. Attachment Sockets (2)
4. Mixer Head
5. Speed Dial/Eject Button
6. Turbo Speed Button
7. Head Release Button
8. Stand
9. Dough Hooks (not shown, see page 6)

# HOW TO OPERATE

1. Make sure the mixer is OFF and unplugged from the outlet.
2. Insert the beaters or hooks into the sockets at the bottom of the mixer until they click into place:

- a. **Beaters** are identical and can be inserted in either socket.
- b. **Dough hooks** are NOT IDENTICAL; the hook with the washer (see diagram at right) can only be inserted into the larger socket.



2. Your mixer may be used as a hand mixer or as a stand mixer.
  - a. Once the beaters/hooks are attached, you are ready to use as a **hand mixer**. Go to step 3.
  - b. If you wish to use it as a **stand mixer**, attach the mixer head to the stand by aligning the 2 square holes on the bottom of the mixer head (behind the attachment sockets) with the 2 matching pegs on the top of the stand. Gently push the mixer head down until the third peg (on the rear of the top of the stand) locks into position (you will hear a click). Test that the mixer head is secure by gently lifting on the head.
    - **Raise and lower the mixer head** by pressing the head release button.
    - **Release the mixer head** for use as a hand mixer by pressing the head release button while lifting on the mixer head.
3. Put the ingredients in a mixing bowl per recipe instructions.
4. Ensure the speed dial is at 0. Plug the mixer into an electrical outlet.
5. Lower the beaters/hooks into the bowl and start the mixer by pushing the speed dial forward to 1. Increase speed per recipe instructions. Use the turbo button as needed (increases speed by 15%).
6. When using as a hand mixer, move the beaters/hooks around the bowl. When using as a stand mixer, rotate the mixing bowl by hand.

(continued on next page)

# HOW TO OPERATE

**WARNING:** Keep hands, utensils, hair, clothing, towels, etc. away from the beaters/hooks while mixing!

7. As needed, stop and unplug the mixer to scrape down the beaters/hooks and sides of the bowl with a rubber spatula.
8. When finished, slide the speed dial back to 0.
9. Unplug the mixer.
10. Remove the beaters/hooks by pressing the eject button. NEVER press the eject button while the mixer is running!

**Note:** The *maximum operation time* should not exceed 5 minutes, and *minumum resting time* between 5-minute cycles is 10 minutes.

**Tips:**

- Always start mixing at slow speeds. Per your recipe, gradually increase speed, as needed.
- Refrigerated items (butter, eggs, etc.) should be at room temperature unless your recipe states otherwise.

## CLEANING & CARE

1. Turn off and unplug the mixer.
2. Always allow the mixer to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. The beaters, hooks and bowl may be washed by hand in warm, soapy water, or they may be washed in a dishwasher.
5. Wipe the exterior of the mixer and stand with a damp cloth.
6. Do not immerse any electrical appliance, its cord, or its plug, into water.
7. Ensure all parts are dried thoroughly before reassembling and using this mixer.

# RECIPES

## *Southern Pimento Cheese Spread*

¼ tsp. onion powder	2 cups sharp cheddar cheese, grated
8 oz. cream cheese, softened	1 jalapeño pepper, seeded and minced
½ cup mayonnaise	¼ tsp. ground cayenne pepper
1¼ tsp. garlic powder	1 jar (4 oz.) diced pimento, drained
	salt and pepper, to taste

1. Place all ingredients, except the salt & pepper, into the mixing bowl. Beat at 1–2 speed, until thoroughly combined.
2. Season to taste with salt and pepper.
3. Serve with tortilla chips or crackers.

Serves 12

## *Mashed Root Vegetables*

4 medium potatoes	1 Tbsp. olive oil
4 medium turnips	¼ cup butter, softened
4 medium carrots	½ cup milk, heated
3–4 cloves garlic	salt & pepper, to taste
½ lg. onion, minced	

1. Peel the potatoes, turnips and carrots and cut them into chunks. Boil in salted water with the garlic until all vegetables are tender.
2. In a separate pan, sauté the onion in the olive oil until translucent.
3. Drain the vegetables and put them in the mixing bowl. Add the onions, butter and milk.
4. Using the mixer on low speed, blend all together until desired consistency is reached (leave a few chunks, or whip until smooth). Salt & pepper to taste.
5. Serve hot, garnished with green onions, fresh chopped parsley, or grated cheese.

Serves 6



# RECIPES

## *Veggie Pizza*

16 oz. reduced-fat crescent rolls	4 green onions, sliced
8 oz. low-fat sour cream	½ bell pepper, chopped
8 oz. low-fat cream cheese	2 cup broccoli, chopped
2 tsp. dried dill weed	1 carrot, finely chopped
½ tsp. garlic powder	15 grape tomatoes, sliced
½ pack (half of .75 oz.) ranch dressing mix	1 cup cheddar, grated

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. Turn off oven when crust is done.
3. In the 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 onion, pepper, broccoli and carrot. Spread all evenly on the cooled crust. Top with the tomatoes and cheddar cheese. Refrigerate until ready to serve.

Makes about 15 servings

## *Curry Egg Salad*

4 hard-boiled eggs, peeled & chopped	1 tsp. hot curry powder
¼ cup mayonnaise	salt & pepper
3 Tbsp. onions, chopped	2 Tbsp. chives, chopped
1 tsp. Worcestershire sauce	

1. Blend the first 5 ingredients well.
2. Add salt & pepper to taste, along with the chives. Stir by hand until mixed.
3. Serve on toast, crackers, or with fresh greens. Enjoy!

Serves 4

## *Cinnamon Macaroons*

14 oz. sweetened shredded coconut	¼ tsp. salt
14 oz. sweetened condensed milk	2 egg whites
½ tsp. vanilla extract	cinnamon

1. Preheat the oven to 325° F.
2. In a large bowl, combine the coconut, milk, vanilla and salt. Stir to blend well.
3. In the mixing bowl, with your mixer on 4–5, whip the egg whites until firm peaks form.
4. Fold the egg whites into the coconut mixture and stir to combine well.
5. Drop the mixture by heaping teaspoon onto parchment-lined cookie sheets — these cookies will really stick to your pan if you don't use the parchment!
6. Sprinkle each cookie with a little cinnamon, and bake for 20 minutes, or until the tops are browning.

Makes 2–3 dozen cookies

## *Peanut Butter Balls*

½ cup creamy peanut butter	1 cup powdered sugar
3 Tbsp. butter, softened	8 oz. semi sweet chocolate chips

1. Mix the peanut butter with the butter on low–medium speed. Gradually mix in the sugar.
2. Roll mixture into 1" balls and place on a cookie sheet. Refrigerate at least 30 minutes.
3. Heat the chocolate in a microwave-safe dish, on high, stirring every 30 seconds, until melted.
4. Dip the balls into the chocolate, and remove them with a toothpick. Place on parchment or wax paper and refrigerate until chocolate hardens.

Makes 1 dozen balls

# RECIPES

## *Apple Cake* (submitted by Lucy G. 9-10-15)

butter	2 Tbsp. sugar
2 apples	½ cup water
1 tsp. cinnamon	white cake mix

1. Coat the cake pan with butter (I just take out a stick of butter and rub it in the pan until the pan is coated).
2. Preheat the oven according to cake mix box instructions.
3. Peel and core the apples. Slice into wedges approximately ¼" thick. Place apple wedges on bottom of the buttered pan.
4. Sprinkle the apples with the cinnamon and sugar and pour the water over the apples.
5. Using your mixer, prepare the cake mix according to box instructions and pour the batter over the apples.
6. Bake until the top of the cake is golden brown (25 minutes was perfect for two 9" cake pans at 350° F). Serve with whipped cream.

Serves about 24

# 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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