



4-QUART STAND MIXER Instruction Manual

ITEM 733389



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IMPORTANT SAFEGUARDS

Thank you for purchasing a Ginny's Brand 4-Quart Stand Mixer! It will handle anything from whipping cream to making bread. With a tilting head for extra convenience, and a compact design that won't take up a lot of counter space, you are sure to enjoy it!

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READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS:

- Remove and safely discard any packaging material and labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a countertop or table during operation. Ensure the surface is level, clean and free of water and other substances. Vibration during operation may cause the appliance to move.
- Do not use the appliance near a hot gas or electric burner, or where it could touch a heated oven.
- Wash all parts before using (see Cleaning & Care on page 8).
- Always ensure the appliance is completely assembled before operating. Follow the instructions provided in this book.
- Always ensure the speed control is in the '0' position before plugging the power plug into the outlet. To disconnect, turn the speed control to the '0' position before unplugging the power plug from the outlet.
- Do not use attachments other than those provided with the appliance.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the moving attachment during operation to reduce the risk of injury and damage to the mixer.
- Care should be taken when removing food from the mixing bowl by ensuring the motor has completely stopped. The attachments should be released from the mixer head before removing food from the mixing bowl.
- Ensure the mixer head is locked into the closed (horizontal) position when not in use and before storing.
- Always remove the attachment from the appliance before cleaning.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions, or has been dropped or damaged in any way. Call our toll-free Ginny's Customer Service for return or replacement: 800-544-1590.

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.

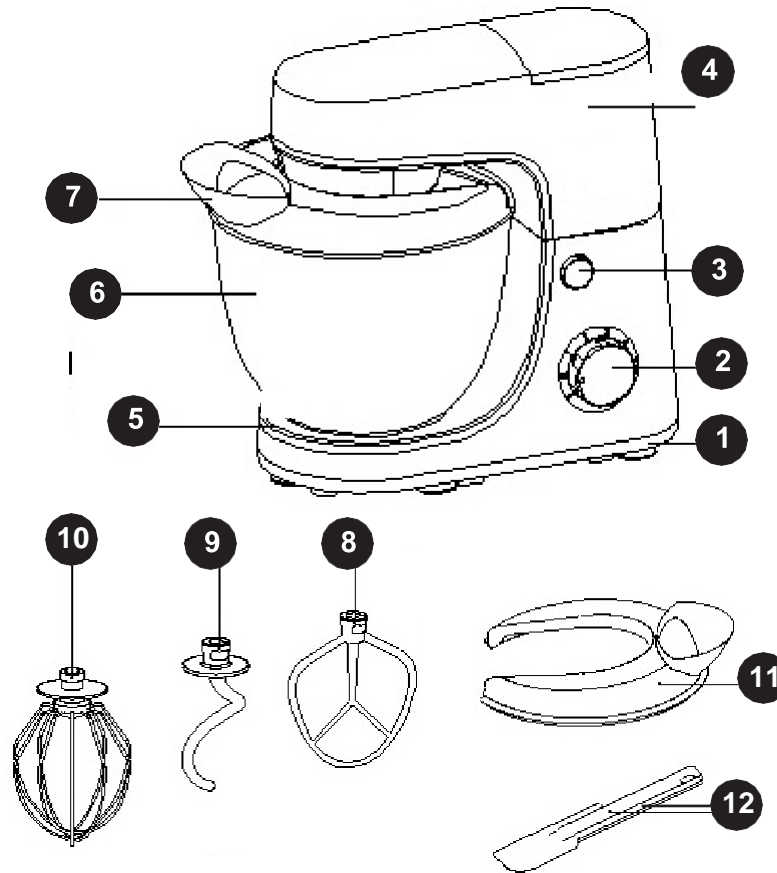
FOR HOUSEHOLD USE ONLY

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:	12" L x 6" W x 12" H.
Cord Length:	36"
Model:	SM3002
Wattage:	300W
Capacity:	4 quarts
Speeds:	6 speeds & pulse

PART NAMES



- 1. Internal Cord Storage
- 2. 6-Speed Control with Pulse Function
- 3. Head-Lift Button
- 4. Mixer Head
- 5. Bowl Base
- 6. 4 Quart Mixing Bowl
- 7. Attachment Shaft (not shown)
- 8. Flat Beater
- 9. Dough Hook
- 10. Whisk
- 11. Splashguard
- 12. Spatula

HOW TO OPERATE

ATTACHING THE MIXING BOWL

1. Ensure the power cord is unplugged and the speed control is in the '0' position.
2. Press the Head-Lift Button and lift until the Mixer Head locks into the open position.
3. Insert the bowl onto the base and turn clockwise until it locks securely into place.

REMOVING THE MIXING BOWL

1. Ensure the power cord is unplugged and the speed control is in the '0' position.
2. Press the Head-Lift Button and lift until the Mixer Head locks into the open position.
3. Turn the bowl counter-clockwise to release from the base.

ATTACHING THE FLAT BEATER, WHISK OR DOUGH HOOK

1. Ensure the power cord is unplugged and the speed control is in the '0' position.
2. Press the Head-Lift Button and lift until the Mixer Head locks into the open position.
3. Locate the groove at the top of the attachment.
4. Align the groove with the pin on the Attachment Shaft.
5. Push upwards as far as possible and turn counter-clockwise until the attachment securely locks onto the pin.
6. Press the Head Lift Button and lower the Mixer Head until it locks into the closed position.

HOW TO OPERATE

ATTACHING THE SPLASHGUARD

If the Splashguard is to be used, place it on the bowl AFTER the bowl is placed, the attachment is in place, and the Mixer Head is lowered.

REMOVING THE FLAT BEATER, WHISK OR DOUGH HOOK

1. Ensure the power cord is unplugged and the speed control is in the '0' position.
2. Press the Head-Lift Button and lift until the mixer head locks into the open position.
3. Push the attachment upwards as far as possible and turn clockwise until the attachment releases from the pin on the Attachment Shaft.
4. Pull attachment from the Attachment Shaft.

TO TURN THE STAND MIXER ON

1. Plug the power cord into the outlet.
2. Rotate the speed control to desired speed. The mixing process starts.

TO TURN THE STAND MIXER OFF

1. Rotate the speed control to the 0' position – the mixing process stops.
2. Unplug the power cord from the outlet.

SAFETY NOTE:

The mixer will immediately stop running if the mixing head is lifted during mixing. To resume, press the Head-Lift Button and lower the mixer head back to the locked position. Rotate the speed control to the '0' position. Then turn the speed control to the desired speed and the mixer will restart.

CLEANING & CARE

1. Ensure the power cord is unplugged and the speed control is in the "0" position.
2. If the Splashguard is attached, remove.
3. Press the Head-Lift Button and lift until the head lifts into the open position.
4. Remove the attachment from the Attachment Shaft then remove the bowl from the base.
5. Wash the bowl, Splashguard, Spatula and attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. These items may also be washed in the dishwasher.

NOTE:

Do not use scouring pads or abrasive cleaners when cleaning the bowl, Splashguard, Spatula and attachments, as these may scratch the surface. Also do not soak the attachments in water for extended periods of time, as this may damage their finish.

6. Wipe the Mixer Head, Attachment Shaft and base with a soft, damp cloth then dry thoroughly. Wipe the power cord.

NOTE:

Do not wash or immerse the Mixer Head or base in water or any other liquid. Clean with a soft, damp cloth and dry thoroughly. Do not allow water or any liquid to enter the gear system as damage may result.

STORAGE

1. Ensure the power cord is unplugged and the speed control is in the '0' position.
2. Insert the bowl onto the base and securely lock into place.
3. Place the attachments inside the bowl.
4. Press the Head-Lift Button and lower until the Mixer Head locks into the closed position.
5. Slide the Splashguard into position on top of the bowl.

RECIPES

FLUFFY PANCAKES

INGREDIENTS:

1 ½ c. all-purpose flour	2 eggs (or ½ c. egg substitute)
2 tsp. baking powder	1¼ c. low-fat milk
1 tsp. sugar	3 Tbsp. shortening, melted
½ tsp. salt	

DIRECTIONS:

1. Combine flour, baking powder, sugar and salt in mixer bowl.
2. Add remaining ingredients. Attach bowl and flat beater to mixer.
3. Turn to speed 4 and mix until ingredients are combined, about 30 seconds. Stop and scrape the bowl.
4. Turn to speed 4 and mix until smooth, about 15 seconds.
5. Spray griddle or skillet with non-stick cooking spray, or wipe with oil on paper towel.
6. Heat to medium-high heat. Pour about 1/3 cup batter for each pancake onto griddle or skillet.
7. Cook 1 to 2 minutes, or until bubbles form on surface, and edges of pancake become dry. Turn and cook 1 to 2 minutes longer, or until golden brown on the underside.

RECIPES

SUGAR COOKIES

INGREDIENTS:

1 c. butter, softened	1 tsp. cream of tartar
1 tsp. vanilla	1 tsp. baking soda
¾ c. sugar	¼ tsp. nutmeg
2 eggs, beaten	¼ tsp. salt
	2 c. all-purpose flour
	Sugar (to top cookies)

DIRECTIONS:

1. Place butter and vanilla in mixer bowl. Attach bowl and flat beater. Turn to speed 6 and beat about 2 minutes, or until mixture is smooth.
2. Gradually add ¾ cup sugar and beat about 1½ minutes longer. Add eggs and beat about 30 seconds. Stop and scrape the bowl.
3. Turn to low-medium speed. Gradually add cream of tartar, baking soda, nutmeg, salt and flour to sugar mixture. Mix until well blended, about 1 minute.
4. Drop dough by rounded teaspoonful onto greased baking sheet, about 3 inches apart. Bake at 400°F for 6 to 8 minutes. Sprinkle with remaining sugar while still hot.
5. Remove cookies from baking sheet and cool on wire rack.

RECIPES

CHEESE STUFFED SHELLS

INGREDIENTS:

2 eggs (or 1/2 c. egg substitute)	2 tsp. dried parsley leaves
15 oz. non-fat ricotta cheese	2 tsp. herb and garlic seasoning mix
2 c. shredded part-skim mozzarella	24 jumbo pasta shells, cooked, drained
1/4 c. grated Parmesan cheese	2 c. prepared marinara sauce

NOTE: In place of dried parsley and herb & garlic seasoning mix, you may substitute 4 tsp. chopped fresh parsley, or 4 tsp. chopped fresh basil, and 2 minced cloves of garlic.

DIRECTIONS:

1. Place eggs, ricotta, mozzarella, Parmesan, parsley and seasoning mix in mixer bowl.
2. Attach bowl and flat beater to mixer. Turn to speed 2 and mix for about 30 seconds, or until combined.
3. Fill each shell with 2 to 3 tablespoons of cheese mixture.
4. Place filled shells in 9 x 13 inch baking pan, brushed with oil. Pour marinara sauce over shells.
5. Cover pan with foil. Bake at 350°F for 30 to 35 minutes, or until bubbly.

RECIPES

DILLED RYE BREAD

INGREDIENTS:

3 ¼ to 3 ¾ c. all-purpose flour	1 tsp. dill seed
2 c. rye flour	½ tsp. dried dill weed
2 Tbsp. sugar	1¼ c. water
2 tsp. salt	½ c. milk
2 packages active dry yeast	2 Tbsp. butter
1 tsp. caraway seed	1 egg white
	1 Tbsp. cold water (to add to egg)
	1 Tbsp. sesame seed

DIRECTIONS:

1. Place 2 cups all-purpose flour, rye flour, sugar, salt, yeast, caraway seed, dill seed and dill weed in mixer bowl with dough hook attachment. Turn to low speed and mix 15 seconds.
2. Combine water, milk and butter in saucepan. Heat over low heat until liquids are very warm (120°F to 130°F).
3. Turn mixer to low speed and gradually add warm liquids to flour mixture, taking about 1 minute. Continue mixing for 1 minute longer. Add remaining flour, ½ cup at a time, until dough clings to hook and cleans sides of bowl. Continue on low speed for 2 minutes longer.
4. Transfer ball of dough to a greased bowl. Turn to grease the entire ball of dough. Cover. Let rise in a warm place (about 80°F), free from draft, about 20 minutes.
5. Divide dough in half. Shape each half into a slightly flattened ball and place on a greased baking sheet. Cover. Let rise in a warm place (about 80°F), free from draft, until doubled in bulk, about 1 hour.
6. With a sharp knife, make 4 slashes in tic-tac-toe pattern on each loaf. Beat egg white and water together with a fork. Brush each loaf with egg mixture and sprinkle with sesame seed. Bake at 375°F for 30 to 35 minutes. Remove loaves from baking sheet immediately and cool on wire racks.

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

