



SIX SPEED STAND MIXER

User Guide

Item: 740785

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Six Speed Stand Mixer. This cute, retro mixer has lots of power and personality... you’ll love it for jobs big and small, and it will keep up with you all day long! Not to mention the adjustable turntable — it makes mixing and adding ingredients a piece of cake! 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.
- 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 any paper, plastic, or other non-food items in the appliance. 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 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.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- Never wrap the cord tightly around the appliance, as this could cause it to fray and break.
- 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 should be attached to the appliance before connecting to an electrical outlet. 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	300 W, 120 V, 60 Hz
CAPACITY	4 quart
CORD LENGTH	31.5"
DIMENSIONS	11 1/4" L x 7 3/4" W x 11" H
MODEL	EHM-14409

GET TO KNOW YOUR MIXER



1. Eject Button
2. 4 Qt. Stainless Steel Bowl
3. Bowl Turntable
4. Bowl Location Lever
5. Motor Head
6. Head Release Lever
7. Speed Control Knob
8. Beaters
9. Dough Hooks
10. Suction Cup Feet (5 - not shown)

HOW TO OPERATE

Lock Motor Head

1. Make sure the mixer is OFF and unplugged.
2. Turn the head release lever to the right and tilt the motor head back. The head is locked in the up position.
3. Turn the head release lever to the right and tilt the motor head down. The head is locked in the down position.

Attach Bowl

1. Make sure the mixer is OFF and unplugged.
2. Turn the head release lever to the right and tilt the motor head back.
3. Place the bowl on the turntable. Hold the turntable steady with your left hand and twist the bowl clockwise with your right hand to lock it in place.
4. Turn bowl counterclockwise and lift to remove.

Attach Beaters or Dough Hooks

1. Make sure the mixer is OFF and unplugged.
2. Turn the head release lever to the right and tilt the motor head back.
3. Insert the "L" and "R" marked beaters/hooks into the corresponding holes under the motor head. Press upward until the beaters/hooks click into place. The beaters will spin the bowl when you slide the location lever to the right.
4. Press the eject button to release beater/dough hooks.

Note: Do not scrape the bowl while the mixer is operating. Turn the mixer off before scraping the bowl with a spatula. The bowl and beaters/hooks are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.

HOW TO OPERATE

Speed Control

1. Make sure the mixer is OFF. Plug the cord into an outlet.
2. Always begin with the speed control at 1 and gradually increase speed as needed (this will help you avoid splashing ingredients out of the bowl).
3. The mixing time in recipes may need to be adjusted to avoid over-beating. Use these settings as a guide:

1 STIR

For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, add liquids to dry ingredients, and combine heavy mixtures.

2-3 SLOW MIXING

For slow mixing, faster stirring. Use to mix heavy batters, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters, and mix and knead yeast dough. **Do not exceed speed 2 when mixing yeast doughs, as this may cause damage to the mixer.**

4-5 MIXING

For mixing semi-heavy batters, such as beating cookies. Use to combine sugar and shortening and to add sugar to egg whites for meringues. Medium speed for cake mixes. For medium fast beating or cream whipping. Use to finish mixing cake, doughnut, and other batters.

6 FAST BEATING and WHIPPING

High speed for cake mixes. For whipping cream, egg whites, etc.

Note: The mixer may warm up during use. Under heavy loads with extended mixing time, the top of the motor head may become heated. This is normal.

HOW TO OPERATE

Bowl Location Lever

1. Push down and slide the lever to the left - beaters/hooks are in the middle of the bowl and the bowl is stationary.
2. Push down and slide the lever to the right - beaters/hooks are at the side of the bowl (and the bowl turns easily when beaters are used).

Tips:

- Always add ingredients as close to the side of the bowl as possible, not directly into the moving beaters/hooks.
- When preparing packaged cake mixes, use speed 2 for low speed, speed 4 for medium speed, and speed 6 for high speed. For best results, mix for the time stated on the package directions.
- Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after mixture has thickened.

CLEANING & CARE

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

RECIPES

Classic Waffles

1 ½ c. flour	3 large eggs, separated
½ c. cornstarch	2 T. sugar
2 T. cornmeal	1 ¾ c. milk
1 T. baking powder	½ t. vanilla extract
1 t. salt	½ c. butter, melted

1. In a large bowl, whisk together flour, cornstarch, cornmeal, baking powder and salt.
2. With a mixer, beat egg whites until soft peaks form, add sugar and beat until stiff peaks form.
3. In another bowl, whisk together egg yolks, milk and vanilla.
4. Using a rubber spatula, stir milk mixture into flour mixture until all ingredients are moistened (do not over-mix, small lumps are fine).
5. Stir in the butter and fold in beaten egg whites until combined.
6. Pour batter onto preheated waffle iron. Waffles should be golden and crispy after 3-5 minutes on high (different waffle irons may vary – so check your first batch closely for doneness).

Makes 5 ½ c. of batter – approximately 8 medium/large waffles.

Tip: For added flavor, sprinkle chopped fresh fruit or nuts on the batter before closing the waffle iron.

Rye Bread

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

1. Mix together with dough hooks on low speed: 2 c. all-purpose flour, rye flour, sugar, salt, yeast, caraway, dill seed and dill weed, about 15 seconds to blend.
2. Combine water, milk and butter in saucepan and heat over low heat to 120-130° F.
3. Turn mixer to low speed and gradually add warm liquid to flour mixture, about 1 minute. Continue mixing on low another minute longer.
4. Add remaining flour, ½ c. at a time, continuing on slow speed, until dough clings to hooks. Continue on low another 2 minutes.
5. Transfer ball of dough to a bowl greased with vegetable oil and flip the dough to entirely coat the ball in oil. Cover, let rise 20 minutes in warm area (approximately 80 degrees).
6. Divide dough in half into two slightly flattened balls and place on a greased baking sheet (again use vegetable oil). Cover, let rise 1 hr. in warm area (approximately 80 degrees) until dough doubles in size.
7. Score the top of each loaf with a sharp knife. Beat egg and water and brush each loaf w/ mixture. Sprinkle with sesame seeds.
8. Bake at 375°F for 30-35 mins. Cool on a wire rack.

Onion & Garlic Dip

1 T. olive oil	½ t. pepper
1 large onion, minced	1 brick light cream cheese, softened
1 T. garlic, minced	½ c. low fat sour cream
½ t. salt	6 scallions, sliced

1. Heat the olive oil in a skillet, add the onions. Stirring occasionally, cook until the onions start to brown.
2. Add the garlic, salt & pepper. Cook for 1 more minute, then remove from heat and let cool completely.
3. In a mixing bowl, blend the cream cheese and sour cream on low speed.
4. When the cream cheese and sour cream are well blended, add the cooked onion mixture and most of the scallions (save a few to garnish the top of the dip) and mix well.
5. Refrigerate for at least an hour. Serve with chips.

Serves 8

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
8 oz. mozzarella cheese, shredded	cheddar cheese, shredded

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

Monster Cookies

2 eggs	6 oz. creamy peanut butter
$\frac{3}{4}$ c. brown sugar	$\frac{1}{2}$ c. candy covered chocolate pieces
$\frac{1}{2}$ c. white sugar	$\frac{1}{4}$ c. chocolate chips
$\frac{1}{4}$ t. salt	$\frac{1}{4}$ c. raisins
$\frac{1}{4}$ t. vanilla	1 t. baking soda
$\frac{1}{2}$ c. butter, softened	2 $\frac{1}{4}$ c. oatmeal

1. Preheat the oven to 350° F.
2. In a large mixing bowl, combine the eggs and both sugars using medium speed.
3. Add the salt, vanilla, butter and peanut butter and continue mixing on a low/medium speed, until smooth.
4. Stir in the candy, chips, raisins, baking soda and oats. Mix well.
5. Drop by tablespoon on a non-stick cookie sheet, about 2" apart (the cookies will spread out).
6. Bake for 7-10 minutes. Let cookies cool on the cookie sheet for 5 minutes before transferring to a cooling rack.

Makes about 2 dozen cookies.

Red Velvet Cake and Cream Cheese Frosting

Cake:

2 c. sugar	1 t. vanilla
½ c. butter, softened	2 ½ c. flour
1 ¼ c. applesauce	2 t. cocoa
2 eggs	1 t. salt
2 oz. red food coloring	1 t. baking soda
1 t. vinegar	1 c. buttermilk

1. Preheat oven to 350° F.
2. Prepare your pan(s) by spraying with cooking spray, and dusting with flour.
3. Cream together in a large mixing bowl on low-medium speed: sugar, butter, and applesauce. Add the eggs and beat well. Add the food coloring, vinegar and vanilla.
4. In a separate bowl, mix all the dry ingredients. Add the dry ingredients to the large mixing bowl, alternating with the buttermilk. Mix well on a low-medium speed.
5. Pour batter into prepared pan(s) and bake for 30 minutes or until done.
6. When done, remove the cake from the oven and cool completely before frosting.

Frosting: This recipe is for a 9" x 13" cake. Please double if making a layer cake.

½ c. butter, softened	4 c. powdered sugar
8 oz. low fat cream cheese	1 c. chopped pecans (optional)
1 t. vanilla	

1. Cream together in a mixing bowl on low-medium speed: butter, cream cheese and vanilla.
2. When smooth, gradually add sugar and mix until fluffy.
3. Top the cake with the pecans if desired.

NOTES

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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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