

# Cuisinart®

INSTRUCTION BOOKLET

*Recipe Booklet*  
*Reverse Side*



**Power Advantage™ PLUS 9-Speed Hand Mixer with Storage Case**

**HM-90S**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-9494

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## IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. To protect against risk of electric shock, do not put the hand mixer motor housing or cord in water or other liquid. If hand mixer motor housing or cord falls into liquid, unplug the cord from outlet immediately. **Do not reach into the liquid.**
3. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters

during operation to reduce risk of injury to persons, and/or damage to the mixer.

6. Remove beaters from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Cuisinart® service facility for examination, repair, mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart® may cause fire, electric shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including the stove.
12. The chef's whisk should be used without any other attachment.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. 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 modify the plug in any way.

### FEATURES AND BENEFITS

#### 220 Watts of Power

Powerful enough to easily cut through a double batch of cookie dough or butter right out of the refrigerator.

#### Maximum Comfort

Balanced to do more work for you. The shape of the mixer allows maximum possible power and balance. Stress-free grip provides unparalleled comfort and control, even during extended mixing.

## Automatic Feedback

No need for a power boost. An electronic feedback mechanism automatically feeds in extra power when needed. It assures that the mixer will not bog down, even when mixing heavy loads.

## SmoothStart™

When the mixer is turned on, the beaters start spinning very slowly to prevent ingredients from splattering.

## Storage Case

Accessories fit into clear case and mixer snaps on as a lid for compact storage.

## Easy to Clean

The Power Advantage™ PLUS Hand Mixer and storage case have a smooth, sealed base; wipes clean instantly.

### 1. One-Step On/Off Switch

One-step power switch allows you to turn mixer on and off in a single operation.

### 2. LED Speed Display

Digital speed settings are easy to read.

### 3. One-Touch Speed Control

Allows you to change speeds quickly while you are mixing.

### 4. Exclusive Rotating Swivel Cord

Unique swivel cord can be positioned for comfortable right- or left-handed use.

### 5. Heel Rest

Allows mixer to rest squarely on countertop.

### 6. Beater Release Lever

Conveniently located for easy ejection of beaters, whisk or dough hooks.

### 7. Mixing Beaters

Extra-wide beaters allow for superior mixing with faster aeration. Designed without center post to prevent ingredients from clogging up beaters. Beaters are easy to clean and dishwasher safe.

### 8. Chef's Whisk

Professional 1.75-inch -diameter whisk adds volume to whipped cream and creates stiff, fine-textured egg whites. Provides superior whipping and aerating.

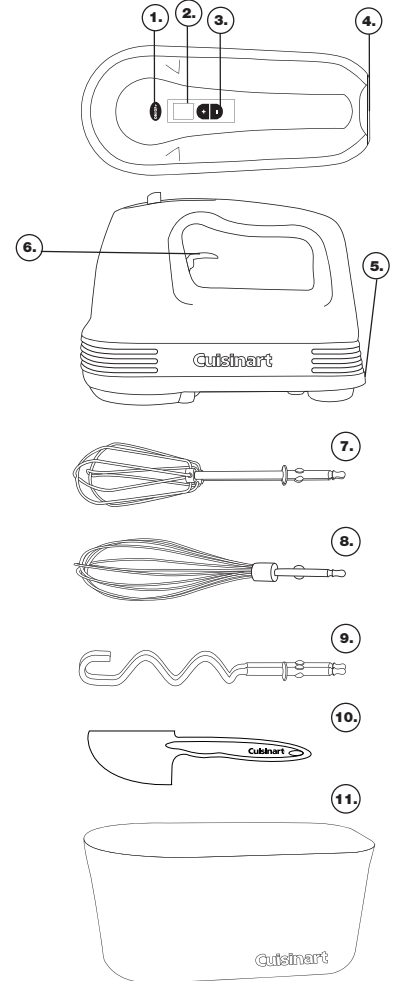
### 9. Dough Hooks

Great for preparing and kneading yeast doughs such as pizza and breads. Easy to clean and dishwasher safe.

### 10. Spatula

### 11. Storage Case

Compact, easy storage: Sturdy, see-through case holds beaters, dough hooks, whisk and spatula. Cord tucks into case, and mixer snaps on top to close.



## USE AND CARE

### Inserting Beaters and Dough Hooks

1. Unplug mixer and set the power switch to the OFF position.
2. Insert beater with collar into the larger hole. Push beater in until it clicks into place. Insert the beater without collar into the smaller hole. Push beater in until it clicks into place.



### Inserting Chef's Whisk

1. Turn off and unplug mixer.
2. Hold chef's whisk at stem end, and insert into either hole. Push whisk in until it clicks. **DO NOT PUSH WHISK IN FROM WIRE END, AS YOU MAY DAMAGE WIRES.**

### Turning Mixer On/Off

Plug mixer into outlet. Press On/Off switch to turn mixer on. Mixer will immediately begin to mix on Speed 1. To turn mixer off, press On/Off switch again.

### Attaching and Removing Storage Case from Mixer

Place accessories in case, then tuck in the mixer cord. Align the tab on the back of the

case with the bottom air vent in the back of the mixer. Gently push down the front of the mixer onto case to secure. To remove the mixer from the case, hold case firmly, slightly push toward the back of the mixer while lifting mixer up from the front. Pull out the mixer from tab in the back of the case.

### Changing Speeds

Press the + button on the digital touchpad to increase the speed. Press the - button to decrease the speed.

### Removing All Attachments

1. Press the OFF switch and unplug from wall outlet. Lift the beater release lever and remove the attachments from the mixer.

### Cleaning

1. Wash all attachments after each use in hot, soapy water or in a dishwasher. Wash storage case in hot soapy water or top rack of dishwasher.
2. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUID TO CLEAN.** Wipe it with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface.

**NOTE: DO NOT USE THE CUISINART® HAND MIXER WITH NONSTICK COOKWARE.**

## QUICK REFERENCE GUIDE

### Mixing Techniques

The Power Advantage™ PLUS Hand Mixer should always be set on the lowest speed when you start mixing.

**NOTE:** The chef's whisk attachment is used only for light whipping. For all other mixing tasks, use the beaters or dough hooks.

### Speed 1

- Ultra-slow mixing to combine and aerate dry ingredients without splatters
- Add nuts, chips, dried fruit to cookie doughs/cake batters
- Fold delicate creams and egg whites into batters
- Start mixing frostings
- Stir sauces/gravies
- Mix muffins/pancakes
- Start mixing/whipping liquids

### Speed 2

- Cream cold (not frozen) butter and sugar
- Mash potatoes/squash
- Add dry ingredients to batters/doughs

### Speed 3

- Start mixing cake mixes
- Add dry ingredients alternately with liquid ingredients
- Start creaming softened butter and sugar

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### Speed 4

- Mix cookie dough
- Whip potatoes/squash
- Finish creaming softened butter and sugar
- Add eggs to batters/doughs

### Speed 5

- Heavy cream cheese
- Finish beating butter cream frostings

### Speed 6

- Whip cream
- Finish beating cake mixes

### Speed 7

- Beat whole eggs/yolks
- Mix thick batters
- Add sugar to whipped egg whites for meringues

### Speed 8

- Beat egg yolks until thick and light
- Finish whipped cream

### Speed 9

- Finish whipping egg whites
- Finish meringue

### Mixing Tips

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.

- Eggs, butter and cream cheese combine more thoroughly at room temperature.
- Remove butter for recipe from refrigerator first and cut into ½-inch pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.
- The best cheesecakes are made when the eggs and cream cheese are at a similar room temperature. While the Cuisinart® Power Advantage™ PLUS Hand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- For best results, use heavy cream, cold from the refrigerator, for whipped cream.
- Chocolate chips, nuts, raisins, etc. can be added using speeds 1 or 2 of your hand mixer.
- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg white, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.

- To achieve the highest volume of egg whites, the mixing bowl and chef's whisk attachment or beaters must be spotlessly clean and free of any fat, oil, etc. For best results, use a spotlessly clean stainless steel or glass mixing bowl. If available, use a copper mixing bowl. (Plastic bowls are not recommended for whipping egg whites.) The presence of any trace of fat or oil will prevent the egg whites from increasing in volume. Wash bowl and attachments thoroughly before beginning again.
- Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.

**Note:** All recipes are mixed with beaters or dough hooks unless recipe specifies using chef's whisk.

## ABOUT THE RECIPES

NUTRITIONAL INFORMATION IS BASED ON NUMBER OF SERVINGS INDICATED. IF A RECIPE PRODUCES A RANGE OF SERVINGS, INFORMATION IS BASED ON THE HIGHEST SERVING YIELD FOR THAT PARTICULAR RECIPE.

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## WARRANTY

### LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number, 1-800-726-0190, for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Power Advantage™ PLUS 9-Speed Hand Mixer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you.

#### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart® products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

#### BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the service to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.