



bestchoiceproducts



# INSTRUCTION MANUAL

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6.3-Quart Kitchen Mixer  
with Attachments

## ! NOTICE

Please retain these instructions for future reference.

- Do not allow children to operate this appliance. Keep appliance out of reach of children.
- This item is intended for indoor, household use only.
- Place appliance on a stable and level surface.
- Unplug appliance if it is left unattended and before assembly, disassembly, or cleaning.
- Unplug appliance before changing attachments.
- Using an extension cord is not recommended as it may overheat and cause a risk of fire.
- Routinely check if the appliance or power cable is damaged.
- Turn appliance off, unplug, and clean after every use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- If any parts are missing, broken, damaged, or worn, stop using this product until repairs are made and/or factory replacement parts are installed.
- Do not use this item in a way inconsistent with the manufacturer's instructions as this could void the product warranty.

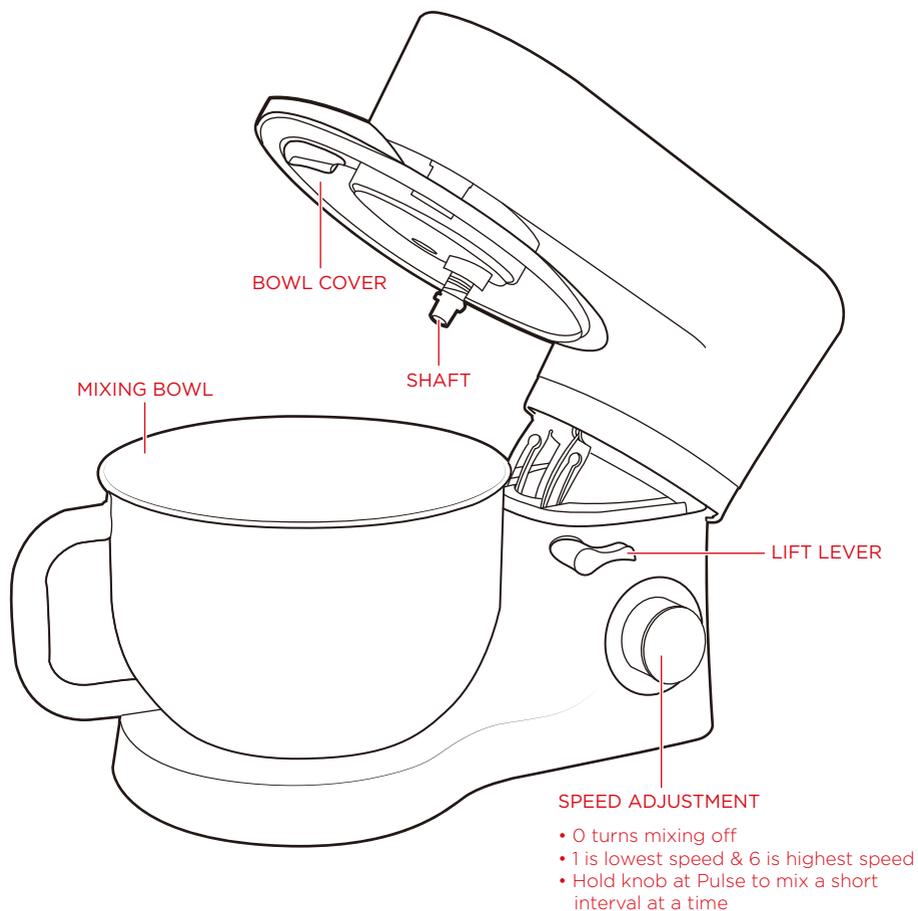
## WARNING

- Keep appliance away from direct sunlight and other sources of heat (stove, heater, etc.).
- Do not run power cord over sharp edges/corners or a hot surface.
- Do not put the appliance in water or any other liquid. If mixer is humid or wet, unplug it immediately.
- Do not spill water on the electrical components or connectors.
- Do not operate appliance with wet hands.
- Do not unplug the appliance by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
- Do not insert your hand or other objects into the bowl when it is turned on.
- Do not move this appliance or touch any of its components while it is in motion.
- Do not use if the plug or any components are damaged.
- Do not use any accessory or fitting other than original accessories and fittings.
- Do not use this appliance with an external switching device or timer.

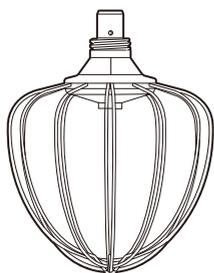
## SPECIFICATIONS

<b>Capacity</b>	6.3 quarts
<b>Voltage</b>	120V, 60Hz
<b>Power</b>	660 watts

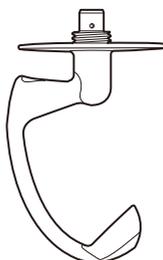
## DIAGRAM



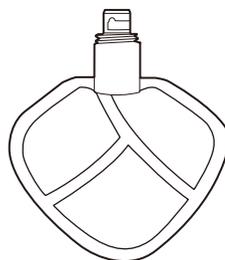
WHISK



DOUGH HOOK



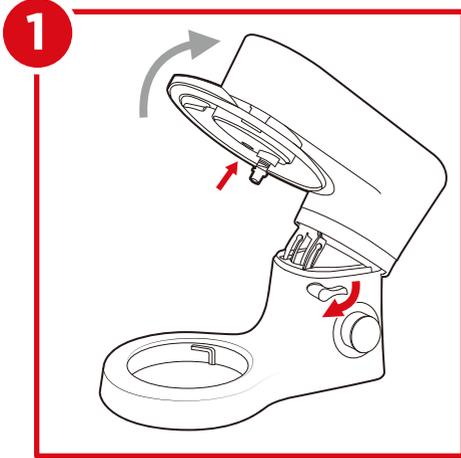
BEATER



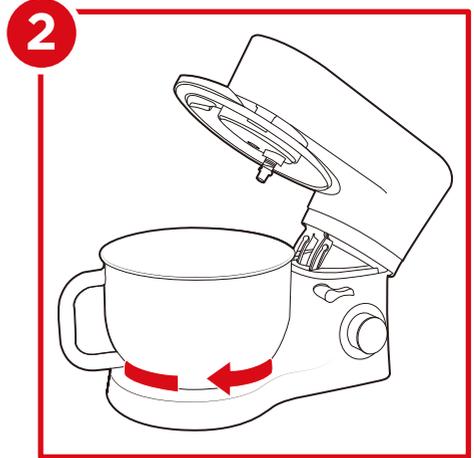
## PRODUCT ASSEMBLY

### SETTING UP THE MIXER:

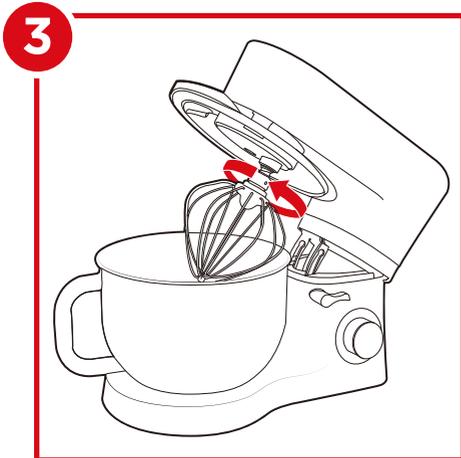
1. Remove all packaging and accessories.
2. Place appliance on a stable and level surface.
3. Arrange appliance so it is at least 12 inches away from other kitchen appliances.



Press down the lift lever to lift the arm up. Slide the bowl cover onto the arm.



Place the mixing bowl and turn it clockwise until it locks.



Insert an attachment onto the shaft and rotate it counterclockwise to lock it in place.

Place ingredients into the mixing bowl.

**NOTE:** Use a maximum of 3 pounds of ingredients at a time.



Lower the arm. Plug the appliance into a wall outlet.

Set the speed adjustment knob to your desired mixing speed. When finished, turn speed adjustment knob to 0 and unplug the appliance.

## MIXER ATTACHMENTS

Use a maximum of 3 pounds of ingredients at a time.

ATTACHMENT	MIXING SPEED	MIXING TIME (MINUTES)	MIXTURE EXAMPLE	PURPOSE
Dough Hook	1 to 3	3	3 cups flour, 1 ½ cups water	Heavy mixtures (e.g. bread or pastries)
Beater	2 to 4	3	2 cups flour, 2 ½ cups water	Medium mixtures (e.g. crepes or sponge cake)
Whisk	5 to 6	3	3 egg whites	Light mixtures (e.g. cream, egg whites)

## CLEANING

- Unplug the appliance before cleaning or storage.
- Clean the outside housing with a damp cloth.
- Clean bowl and attachments with a soft cloth, warm water, and mild detergent.
- Do not clean parts in a dishwasher. Handwash parts only.
- Do not clean with steel wool or abrasive detergents.
- Place the parts in a cool, well-ventilated place to dry. Allow parts to thoroughly dry before reassembling the appliance.

## TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Machine not working	Plug not fully inserted	Properly insert plug
	Lift lever compressed	Put lift lever back in place
	Motor overheated	Wait for motor to cool
Attachment scraping the bowl	Mixing bowl or attachment not installed properly	Properly install mixing bowl or attachment
Bowl cover does not fit	Bowl cover or mixing bowl not installed properly	Properly install bowl cover or mixing bowl
Not working on specific speeds	Speed adjustment knob misaligned	Realign speed adjustment knob
		Rotate to 0 & try again
Machine shakes or moves	Anti-slip feet fell off	Replace feet
	Not on a smooth & flat surface	Place on smooth & flat surface
Lift lever does not spring back in place	Bowl cover or mixing bowl not installed properly	Properly install bowl cover or mixing bowl



Make the most out of your slow cooker with these delicious recipes

## FLAXSEED BREAD ROLLS



2 HR. 30 MIN.  
COOK TIME



DOUGH  
HOOK



LEVEL  
1-3



### INGREDIENTS

4 cups wheat flour

3 ½ tablespoons flaxseed

1 ½ cups water

3 tablespoons yeast

3 ½ oz. low-fat curds, well drained

1 teaspoon salt

For coating: 2 tablespoons of water

### DIRECTIONS

- 1 Soak flaxseeds in ½ cup of lukewarm water.
- 2 Pour remaining lukewarm water (1 cup) into the mixing bowl, crumble in yeast, add curds, and mix with the dough hook on level 2. The yeast must be completely dissolved.
- 3 Put flour with the soaked flaxseed and salt into the mixing bowl. Knead thoroughly on level 1, then switch to level 3 and continue kneading for 3-5 minutes.
- 4 Cover mixing bowl and allow the mixture to rise in a warm place for 45-60 minutes. Knead thoroughly once more.
- 5 Preheat oven to 410°F.
- 6 Remove dough from the bowl and form sixteen rolls. Cover baking pan with wet parchment paper. Place rolls and allow them to rise for 15 minutes.
- 7 Coat rolls with lukewarm water (2 tablespoons) and bake on the middle rack for 30-40 minutes.

# WHITE BREAD



2 HR.  
COOK TIME



DOUGH  
HOOK



LEVEL  
1-4



## INGREDIENTS

4 ½ cups bread flour

2 ½ teaspoon active dried yeast

1 ½ cups warm water

1 tablespoon sunflower oil or butter

1 teaspoon sugar

2 teaspoons salt

## DIRECTIONS

- 1 Put dry ingredients into the mixing bowl. Run mixer with the dough hook at speed 1-2 and gradually add water.
- 2 As the dough begins to form into a ball, increase speed to 3-4. Knead for a couple of minutes until the dough ball is smooth.
- 3 Put dough in a bowl, cover, and leave in a warm place for 30-40 minutes until it doubles in size.
- 4 Preheat oven to 400°F.
- 5 Remove dough and push it down to remove air. Knead lightly on a floured board, shape it into a loaf (or put it in a bread pan), cover, and leave in a warm place to rise for another 30 minutes.
- 6 Bake on the middle rack for 25-30 minutes until golden brown and the bottom sounds hollow.

# SOFT POPPY SEED ROLLS



1 HR.  
COOK TIME



DOUGH  
HOOK



LEVEL  
1-2



## INGREDIENTS

4 ½ cups bread flour	1 tablespoon sunflower oil
2 ½ teaspoon active dried yeast	1 ½ teaspoon sugar
1 ¼ cups milk (warmed slightly)	2 teaspoons salt
2 eggs (room temperature)	2.6 oz. poppy seeds

## DIRECTIONS

- 1 Mix milk, eggs, oil, sugar, salt, and yeast in a separate bowl and let it sit for 5 minutes.
- 2 Put flour and poppy seeds in the mixing bowl and mix at speed 1 with the dough hook while gradually adding the liquid. Increase speed to 2 and mix for 5 minutes.
- 3 Preheat oven to 425°F.
- 4 Remove dough and place it on a floured surface. Cut dough into 8-10 pieces, roll them into shape, and arrange them on a baking sheet. Leave dough in a warm place until it doubles in size.
- 5 Brush rolls with a small amount of egg or milk. Bake on the middle rack for 20-25 minutes until golden brown and the bottom sounds hollow.

# ITALIAN HERB BREAD



1 HR. 30 MIN.  
COOK TIME



DOUGH  
HOOK



LEVEL  
1-2



## INGREDIENTS

4 ½ cups bread flour	2 teaspoons sugar
2 ½ teaspoon active dried yeast	2 teaspoons salt
1 ¼ cups water	4 tablespoons mixed dried herbs
2 tablespoons olive oil	

## DIRECTIONS

- 1 Mix water, oil, sugar, salt and yeast in a separate bowl and let it sit for 5 minutes.
- 2 Put flour and dried herbs in the mixing bowl and mix at speed 1 with the dough hook while gradually adding the liquid. Increase speed to 2 and mix for 5 minutes.
- 3 Put dough in a bowl, cover, and leave in a warm place until it doubles in size (20-30 minutes).
- 4 Preheat oven to 400°F.
- 5 Remove the dough and place it on a floured surface. Knead gently to push out air, then shape the dough and place on a baking sheet. Leave dough in the warm place until it doubles in size.
- 6 Bake on the middle rack for 25 minutes until golden brown and the bottom sounds hollow.

# PIZZA DOUGH



1 HR.  
COOK TIME



DOUGH  
HOOK



LEVEL  
1-4



## INGREDIENTS

3 cups plain flour

1 cup warm water

½ teaspoon sugar

2 ½ teaspoons, active dried yeast

1 ½ teaspoons, olive oil

1 teaspoon salt

Pizza ingredients: Tomato purée, mozzarella, toppings, etc.

## DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Put dry ingredients into the mixing bowl. Run mixer with the dough hook at speed 1-2 and gradually add water.
- 3 As the dough begins to form into a ball, increase speed to 3-4. Knead for a couple of minutes until the dough ball is smooth.
- 4 Remove dough from the bowl and split it into 2-4 pieces. Roll dough into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray.
- 5 Spread pizza bases with tomato purée and add desired toppings - mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil.
- 6 Bake on the middle rack for 15-20 minutes until the toppings are bubbling and golden brown.

# SPONGE CAKE



1 HR. 15 MIN.  
COOK TIME



BEATER



LEVEL  
1-2



## INGREDIENTS

7/8 stick butter, softened  
1 cup sugar  
1 teaspoon vanilla extract  
1 pinch of salt  
4 eggs

3 cups wheat flour  
5 teaspoon baking powder  
1/2 cup milk  
Optional: 4 oz. raisins, nuts, or chocolate

## DIRECTIONS

- 1 Preheat oven to 370°F.
- 2 Combine ingredients into the mixing bowl.
- 3 Mix with beater attachment for 3 seconds on level 1, then approximately 3 minutes on level 2.
- 4 Prepare a cake pan with grease or parchment paper. Pour in mixture and bake on middle rack for 50-60 minutes.
- 5 Check if cake is done by poking the center of the cake. If no mixture sticks to the utensil, then the cake is done baking. Flip cake onto a cooling rack and allow it to cool.

# CHOCOLATE CREAM



30 MIN.  
COOK TIME



WHISK



LEVEL  
2-6



## INGREDIENTS

$\frac{3}{4}$ cup sweet cream	1 pinch of salt
$\frac{2}{3}$ cup semi-bitter chocolate	1 teaspoon vanilla extract
3 eggs	1 tablespoon cognac or rum
$\frac{1}{4}$ cup sugar	Chocolate flakes, to taste

## DIRECTIONS

- 1 Beat cream in the mixing bowl with the whisk until stiff. Remove cream from the bowl and place somewhere to cool.
- 2 Melt chocolate in the microwave (3 minutes in a 600-watt microwave).
- 3 Beat eggs, sugar, vanilla extract, cognac/rum, and salt in the mixing bowl with the whisk on level 2 to form a foam.
- 4 Add melted chocolate and stir in evenly on level 5-6.
- 5 If desired, remove a dollop of cream for decoration. Add remaining cream to the mixture and mix it in with the pulse function.
- 6 Decorate the chocolate cream and serve cold.

# COFFEE & BRANDY ICE CREAM



3 HR. 30 MIN.  
COOK TIME



WHISK



LEVEL  
6



## INGREDIENTS

3 eggs	2 tablespoons instant coffee powder
1/3 cup granulated sugar	1 1/4 cups heavy cream
1 1/4 cup half & half	2 1/2 tablespoons brandy

## DIRECTIONS

- 1 Add sugar and eggs to the mixing bowl and mix with whisk at speed 6 until it is smooth in texture.
- 2 In a saucepan, bring half and half and coffee to a boil and stir in the egg and sugar mixture.
- 3 Pour into a heatproof bowl. Place the bowl in a simmering pan of water and cook gently while stirring until it is thick enough to coat the back of a spoon.
- 4 Strain mixture into a bowl and leave it to cool.
- 5 Whip the heavy cream at speed 6 until soft peaks form.
- 6 Fold mixture into the heavy cream and add brandy.
- 7 Pour into a container, cover, and freeze for 2 1/2-3 hours until partially frozen.
- 8 Remove, stir well, and freeze again until the desired texture is achieved.

# BASIC MERINGUES



1 HR. 45 MIN.  
COOK TIME



WHISK



LEVEL  
6



## INGREDIENTS

4 egg whites, room temperature

½ cup powdered sugar

½ cup granulated sugar

Toppings: Fruits, chocolate, and/or sweetened cream

## DIRECTIONS

- 1 Preheat oven to 250°F.
- 2 Put egg whites in the mixing bowl and mix with whisk at speed 6 until soft peaks form.
- 3 Combine sugars in a bowl.
- 4 Add half the combined sugar and whisk again until the mixture is smooth and stiff peaks form.
- 5 Remove mixture from the mixing bowl and carefully fold in the remaining sugar with a spoon.
- 6 Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with some sugar.
- 7 Bake on the lowest rack for 1½ hours.
- 8 Cool on a cooling rack. Top with soft fruits, chocolate, and/or sweetened cream.



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Orders FAQ



Product Assembly



Returns & Refunds

## PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.



## WARNING

Manufacturer and seller expressly disclaim any and all liability for personal injury, property damage or loss, whether direct, indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, unapproved modification, or neglect of this product.