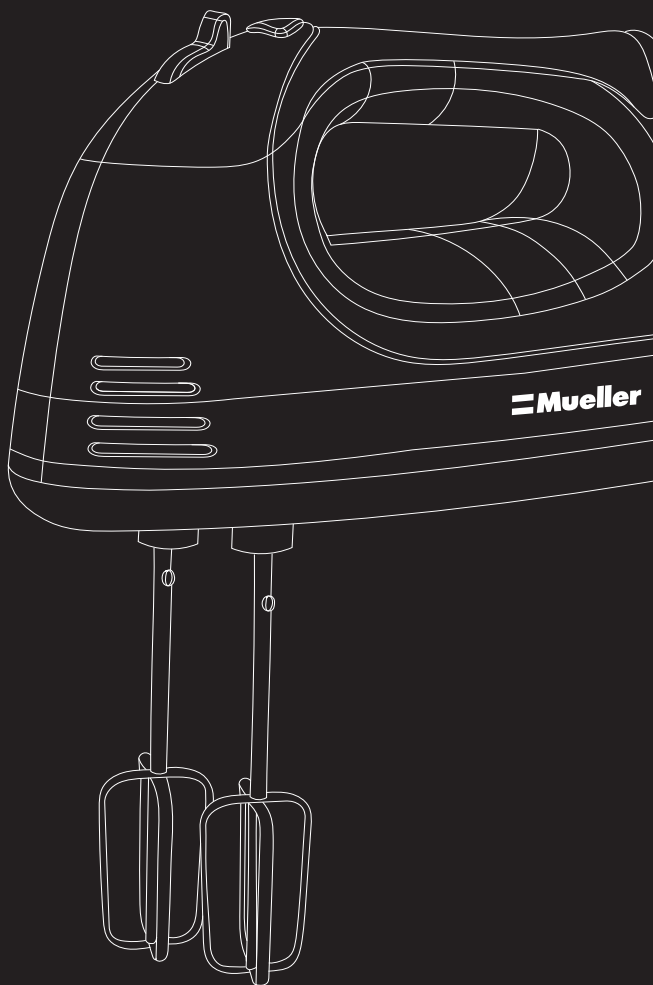


MANUAL ——— MLR010018N | MLR010551N | MLR010552N | MLR010553N

Mueller

ELECTRIC HAND MIXER

5 SPEED 250 W TURBO



IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following: READ ALL INSTRUCTIONS thoroughly before use and save for future reference.

- This appliance is intended for household only.
- Do not use the Hand Mixer for anything other than its intended purpose.
- This appliance is not intended for use by any individual (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, without proper supervision and instruction from an adult or individual responsible for their safety and care.
- Children should not use or play with this appliance. Keep the appliance and its cord out of reach of children.
- To protect against the risk of electrical shock, do not put cord, plug or Hand Mixer body in water or other liquid.
- Turn the appliance OFF and then unplug it from the wall outlet when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the Power Cord.
- Turn the appliance OFF before cleaning and before putting on or taking off parts.
- Avoid contact with moving parts. Keep your hands, hair, and clothing, as well as spatulas and other utensils, away from Beaters during operation to reduce the risk of injury to persons and/or damage to the Hand Mixer.
- Remove Beaters from Hand Mixer before washing.
- Do not leave Hand Mixer unattended while it is operating.
- Do not let cord hang over the edge of the table or counter or touch hot surfaces, including the stove.
- Do not operate any appliance with a damaged supply cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Mueller Customer Service immediately.
- The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner or in a heated oven.

Other Consumer Safety Information

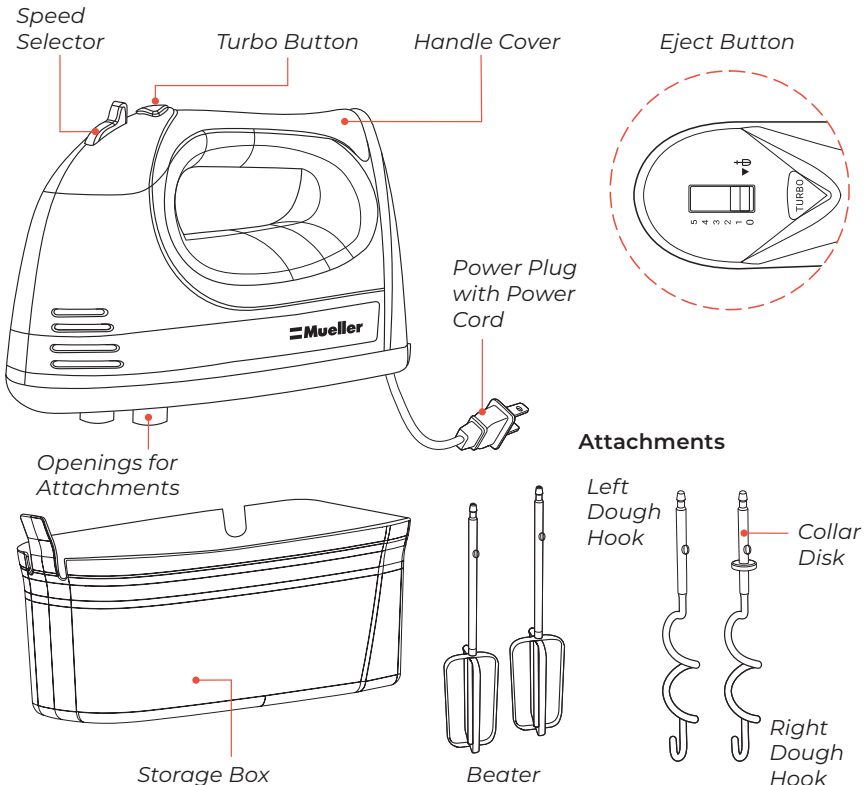


WARNING

⚠ ELECTRICAL SHOCK HAZARD

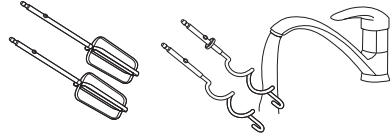
This product is provided with a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not modify the plug in any way or use an adapter to circumvent this safety feature. If the plug does not fit fully into the outlet, reverse the plug. Do not apply excessive pressure or force the plug into the outlet. If it still does not fit, consult a certified electrician.

OVERVIEW OF PARTS

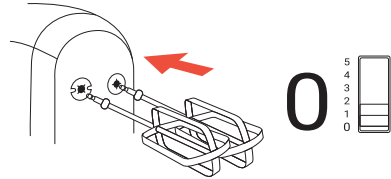


■ USING THE HAND MIXER

- 1 Prior to first use, remove the accessories from the Storage Box and wash the attachments thoroughly.



- 2 Before assembling the Hand Mixer, ensure the Power Cord is unplugged from the power outlet, and the Speed Selector is at the "0" setting.

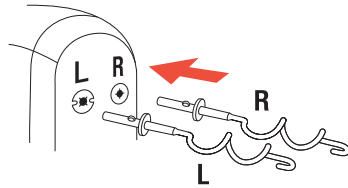


- 3 Add attachments to the Hand Mixer.

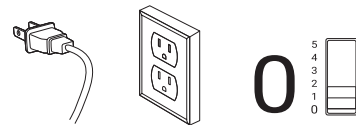
Attaching Beaters: Insert one Beater into any of the Openings. Push until it clicks into place. Repeat this step to insert the other Beater.

NOTE: Attachments should be used as a set (two Beaters or two Dough Hooks). Do not mix different attachments.

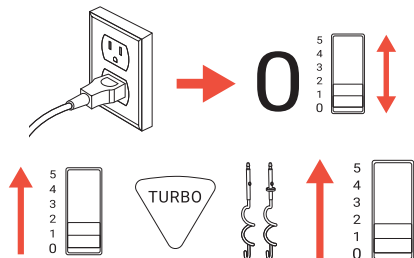
Attaching Dough Hooks: While facing the Openings for the Attachments, insert the Dough Hook with the collar disc into the right-side opening. Push until it clicks into place. Insert the other Dough Hook into the left-side opening. Push until it clicks into place.



- 4 Ensure the Hand Mixer is set to the "0" setting, then plug into an appropriate outlet.



- 5 There are 5 speed settings. The appliance will start working when you slide the Speed Selector to your desired setting. The power will increase by 10% from setting 1 to 5. Press and hold the "Turbo" button to maximize power (same as setting 5). The "Turbo" button does not function when set to "0".



NOTE: When kneading yeast dough, we suggest first setting the Speed Selector at a low speed, then gradually increasing the speed until the desired result is obtained.

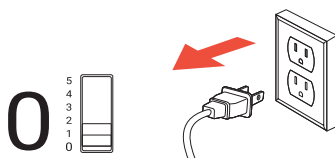
⚠ WARNING!
Do not place any objects such as knives, metal spoons, forks, and so on into the bowl when operating.



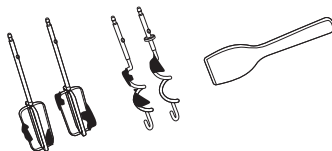
- 6 Maximum operation time per mixing should not exceed 5 minutes. Allow at least 20 minutes rest time between the two mixing cycles.



- 7 When mixing is completed, slide the Speed Selector to the "0" position then unplug the cord from the power outlet.



- 8 If necessary, you can scrape the excess food particles from the Beaters or Dough Hooks with a rubber or wooden spatula with the power off.

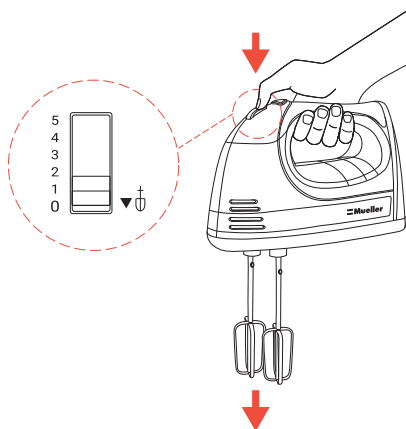


*Scrapers not included

- 9 To remove the accessories from your Hand Mixer, first unplug it. Next, hold the Beaters / Dough Hooks with one hand and press the "Ejector" button firmly down with the other hand. Pull the accessories down and out.

⚠ CAUTION!

The "Eject" button can be pressed down only when the Speed Selector is on the "0" setting. Also, make sure the Power Cord is unplugged from the power outlet before removing the accessories.



Speed Selection	
1	Slow speed to help prevent ingredients from splashing out of the bowl. Use to combine wet/dry ingredients (such as flour, milk, eggs). Use to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients.
2	Start with 1, then move to this medium speed to stir thicker ingredients and heavy mixtures. Use to combine batters, gelatin, cookie dough, light cream cheese spreads, and to mash potatoes.
3	Start with 1, then move to this medium speed use for combining heavier mixtures, such as heavy cream cheese mixtures or mashing squash.
4	Start with 1, then move to this medium-high speed to blend ingredients. Use for butter and sugar or to mix muffins, quick breads, cake batters, and frostings.
5	Start with 2, then move to this high-speed setting for whipping mixtures. Use to beat egg whites, meringue mixtures, whip heavy cream, and mousse mixtures.
TURBO	Pressing this convenient button jumps directly to the highest speed (5).

■ USEFUL TIPS

- Unless otherwise stated in your recipe, allow refrigerated ingredients (butter, eggs) to reach room temperature prior to mixing. This allows them to thoroughly combine.
- For best results when whipping cream, use cold heavy cream. Do not allow the cream to reach room temperature.
- For best results, use heavy cold cream, straight from the refrigerator, for making whipped cream.
- Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined.
- When whipping egg whites, plastic mixing bowls are not recommended. For best results, the mixing bowl and Beaters must be completely clean and free from any fat or oil. Traces of grease or oil on the attachments or bowl will prevent the egg whites from increasing in volume during mixing.
- Changes in temperature and the texture and temperature of the ingredient will affect the required mixing time and end results.
- Always start mixing at a lower speed. Gradually increase to the recommended speed, as stated in the recipe.

■ CLEANING AND MAINTENANCE

- Clean Hand Mixer and attachments after every use.
- Unplug the appliance and wait for it to completely cool down before cleaning.
- To clean Hand Mixer, wipe the outside with a damp cloth, then dry with a soft/dry cloth.
- Wipe any excess food particles from the Power Cord.
- Always remove accessories from Hand Mixer before cleaning.
- Wash the Beaters and the Dough Hooks in warm soapy water and wipe dry. The accessories can be washed in the dishwasher.

⚠ CAUTION!

Do not immerse Hand Mixer in water or any other liquid.

⚠ IMPORTANT!

Allow the unit to dry fully after cleaning before using it again.

■ TROUBLESHOOTING

Problem	Possible Cause	Solution
The motor does not start.	The Power Plug is not connected to the wall outlet.	Connect the Power Plug to a suitable wall outlet.
	The Hand Mixer is not switched on.	Set the speed control to 1–5 speed setting.
The motor works very slowly.	Too many ingredients in the bowl.	Remove some food and restart.
	The speed control is set to low speed.	Set the speed control to a higher speed.

■ 1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

■ SPECIFICATIONS

Model Number	Voltage	Power	Material of Hand Mixer Body	Material of Attachments
MM 505	120 V~ 60 Hz	250 W	Plastic with SUS decoration	Chrome-plated steel

Dimensions with the Storage Box (H × W × L)	Dimensions without the Storage Box (H × W × L)	Weight without the Storage Box and Attachments	Total Weight
8 × 3.5 × 3.7 in (20.5 cm × 9.4 cm × 20.3 cm)	4.8 × 3.5 × 3.7 in (12.3 cm × 9.4 cm × 20.3 cm)	2 lb (0.9 kg)	2.53 lb (1.15 kg)



ELECTRIC HAND MIXER

5 SPEED 250 W TURBO

SKU:

MLR010018N

MLR010551N

MLR010552N

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MADE IN CHINA

HAPPINESS IS HOMEMADE

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