

# 5-Speed Hand Mixer

## User Manual

Model  
HH1002057  
SKU  
043-0184-0

**vida**<sup>™</sup>  
by PADERNO

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## IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before use, check that the voltage of your wall outlet corresponds to the one on the rating plate which is on the bottom of the appliance.
3. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
4. Do not let cord hang over edge of table or counter or hot surface.
5. Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
6. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
7. Close supervision is necessary when your appliance is being used near children or infirm persons.
8. Do not place an appliance on or near a hot gas or on a heated oven.
9. Never eject beaters or dough hooks when the appliance is in operation.
10. Do not leave mixer unattended while it is operating.
11. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended may cause fire, electric shock or injury.
13. Remove beaters from mixer before washing.
14. Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
15. Avoid contacting with moving parts.
16. Keep hands, 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 mixer.
17. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
18. Switch off the appliance before changing accessories or approaching parts which move in use.
19. Do not use outdoors.
20. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
21. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
22. Appliances can be used by persons with reduced physical, sensory or mental capabilities or

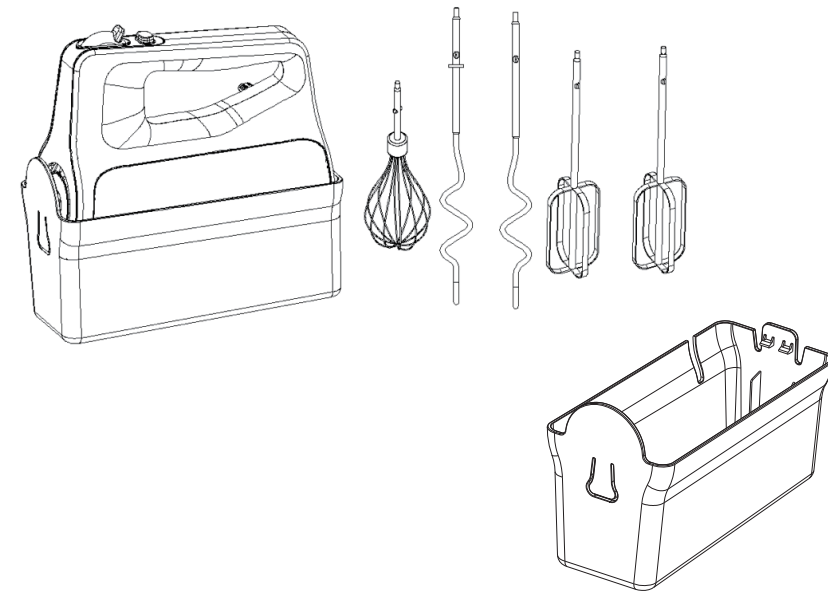
lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if

they understand the hazards involved.

23. Save these instructions.

## FOR HOUSEHOLD USE ONLY

## KNOW YOUR MIXER



## BEFORE USING MIXER

Remove all packaging. Clean the appliance and the attachments. Make sure that the electrical cord is unplugged from the wall outlet and that the speed selector is set to '0' (off).

## USING YOUR MIXER

1. Insert the appropriate attachments into the appliance.  
**NOTE:** The beaters and whisk can be inserted into either socket. The dough hooks, however, must use a specific socket. The dough hook with the washer must be inserted into the larger socket; the dough hook without a washer must be inserted into the smaller socket. They cannot be reversed.
2. Make sure that the speed selector is set to '0' (off). Plug in the appliance to a wall outlet.
3. Set the speed selector to the desired setting ('1' through '5'). When using the dough hooks, use the lower settings only. Press the Turbo button to operate the appliance at its highest speed.  
**WARNING:** Do **not** insert any utensils into the bowl while using the appliance.
4. Do **not** use the appliance continuously for longer than 4 minutes. Rest the appliance for 20 minutes before using it again.  
**NOTE:** While operating the appliance, rotate the mixing bowl by hand for best results.
5. Make sure that the speed selector is set to '0' (off) and unplug the appliance when mixing is completed.
6. If necessary, remove any dough/mix from the attachments.
7. With one hand hold the attachments and with the other firmly press the Ejector button on the appliance to release them.  
**NOTE:**
  - 1). Remove the attachment only when the speed selector is set to '0' (off). See figure 3.
  - 2). You can stand the appliance vertically, but make sure that the speed selector is set to '0' (off). See figure 3.

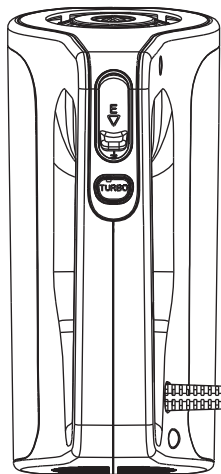


Figure 3

## CLEANING AND MAINTENANCE

1. Set the speed selector to '0' (off), unplug the appliance and allow it to cool down completely before cleaning.
2. Wipe down the surface of the appliance with a damp cloth, then wipe dry with a soft cloth.
3. Wipe down the electrical cord.
4. Wash the attachments (i.e., beater, whisk, dough hooks) in warm, soapy water and wipe down with a soft cloth. The attachments can also be washed in a dishwasher.  
**CAUTION:** Do **not** immerse the appliance in water or any other liquid.  
**WARNING:** Servicing beyond this point must be performed by an authorized service representative only.

## COOKING TIPS

1. Refrigerated ingredients (e.g., butter, eggs) should be at room temperature before mixing. Set these ingredients out ahead of time.
2. Climatic conditions, seasonal temperature changes, ingredient temperature and texture variation all play a role in the required mixing time and the results achieved.
3. Use the lowest speed required when mixing ingredients. Take care not to overwork your dough or mixtures. Follow the recommendations in the recipe.
4. Always begin mixing ingredients at a low speed. Gradually increase the speed of the appliance to the recommended speed in the recipe.

Beater Blades	Recommended Speed	Max Speed
Cookie Dough	Run speed 1 for 30s and then run speed 5	5
Cake Batter	Run speed 1 for 30s and then run speed 5	5
Dough Hooks - Bread Dough	Run speed 1 for 30s and then run speed 5	5
Whisk	5	5
Egg Whites	5	5
Whipped Cream	5	5

## Our Guarantee

### 2-Year Limited Warranty:

Starting from the date of purchase, Vida™ by PADERNO warrants that your product is free from any manufacturing defects in materials or workmanship for a period of 2 years. This warranty is only offered on Vida™ by PADERNO products sold and used in Canada. The Vida™ by PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at Vida™ by PADERNO's discretion.

The Vida™ by PADERNO warranty does not apply to products that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Vida™ by PADERNO, are used. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

### CONTACT:

For warranty inquiries or if you have any questions, please contact us at:  
1-800-263-9768

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**A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.**

