

Instructions for Care and Operation

MODEL 3A AUTOMATIC (Ivory and Jade Green)

or

MODEL 3B AUTOMATIC (Black & White)

Sunbeam MIXMASTER

(See model number stamped on bottom of MOTOR and on bottom of Mixmaster BASE.)

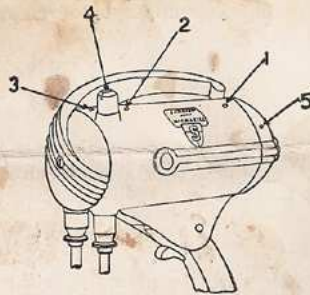
IN THE MIXMASTER PACKAGE YOU WILL FIND

The Mixmaster itself consisting of the base and upright and the motor.	The Juice Extractor Bowl.
Two Beaters.	The Juice Extractor Spout.
Two Mixing Bowls.	The Juice Extractor Reamer.
The Revolving Platform.	The Mayonnaise Oil-Dripper.
	The Strainer.

PLEASE EXAMINE CONTENTS OF THE PACKAGE CAREFULLY

The above parts of your Mixmaster are packed separately and all put in one carton. Go through the excelsior carefully so you will not throw any part away. The inspection and packing of Mixmaster is so carefully checked that it is practically impossible for any part to be missing.

BEFORE USING



PLEASE OIL BEFORE USING

It is important to follow these instructions about oiling and greasing to insure the most satisfaction from your Mixmaster.

Before you use Mixmaster first time oil motor bearings 1 and 2. Use a good light machine oil. Put a few drops of oil in holes 1, 2, 3, 4 and 5.

Under heavy usage these parts should be oiled once every two weeks. Under light usage, once a month. Put a few drops of oil occasionally in the spindle of the bowl disc. Directly under the disc.

About once a year with ordinary usage (or every three months with daily, heavy usage) the front motor cover and handle should be removed and the supply of grease for the gears examined. This is done easily by just swinging the handle to one side, removing the screw in the center of cover and taking the front cover off. Then remove the four screws inside and take off the grease cover. There should be about one tablespoonful of grease inside the gear compartment. When necessary put in some special Mixmaster Lubricant. Clean out all old grease (do this if water, or other liquids have been permitted to get into the gear compartment—see instructions near top of page three) and put in a tablespoonful of the new Mixmaster Lubricant. Do not pack compartment full of grease or use wrong kind of grease.

All electric motors get warm when running, and warmth will increase as load on motor is increased. The temperature rise causes no harm to mechanical or electrical parts.

IMPORTANT

FILL OUT AND MAIL ENCLOSED GUARANTEE—REGISTER CARD

TODAY

GUARANTEE ON MIXMASTER VOID unless Owner's Guarantee-Register Card, filled out and returned to us within 10 days of date of purchase.
CHICAGO FLEXIBLE SHAFT COMPANY, 5600 Roosevelt Road, Chicago
47 Years Making Quality Products

(1)

Guarantee card attached—No postage required

THE CARE AND OPERATION OF MODE L 3A OR 3B AUTOMATIC MIXMASTER

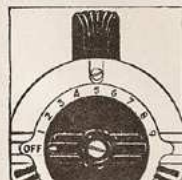
Voltage of Current. Bowls and Revolving Disc.

Use only on current of the voltage stamped on bottom of motor and on bottom of Mixmaster base. Either direct or alternating current (any cycle) may be used.



Two bowls are furnished, one large and one small one. When in use the bowl stands on the revolving disc, the position of which should be changed in the base to fit the bowl being used. The hole nearest center of base (A) is for to position the revolving disc for using the small bowl. The hole to the right (B) is for the large bowl. Use small bowl with revolving disc in hole near center of base and large bowl with disc in hole nearest outside. Beaters will then operate in correct position in each bowl to give best results. Be sure that the disc is correctly placed. Beaters will then be on one side of hump on bottom of large bowl.

To Start, Stop and Control Speed.



The switch to stop or start the Automatic Mixmaster or to change the speed is at the back of the motor. There are 10 markings. Turn the dial so that the white indicator points to any one of these markings or any place in between them to obtain the speed desired.

Tilt Motor Back.



The frame is hinged so the motor can be tilted back to lift the beaters clear of the bowls, allowing them to drain into the bowls. The beaters should be stopped before motor is tilted back, to avoid splashing. Should any object drop between the beaters, switch off the motor at once before making any attempt to remove the object.

To Detach Motor from Base-Pedestal.



Pull small black trigger down to lift off motor with beaters. When replacing, be sure trigger is up in place and motor locked in pedestal before lifting entire machine by handle.

To Put on Full-Mix Beaters.

Both Full-Mix beaters are exactly the same, so they can be placed on either side. Put beater on left side first. Insert left beater and push it up with a slight twisting motion until you hear it click. Insert right beater and push up until you hear it click. Give both beaters a slight pull to be sure both are firmly in place before using. The small screw and lock nut fitted on the top of pedestal under the motor regulates space between whippers and bowl. This screw is permanently adjusted at factory so whippers will always rest close to bottom of bowl and mix all ingredients thoroughly. Do not change adjustment of screw, except that if you should purchase new bowl and whippers should rub on bowl, screw may be turned up slightly which will hold motor and whippers higher. Turning screw down brings whippers closer to surface of bowl.

To Remove Beaters.



Tilt the motor back and hold. To remove beaters individually, press down on one side of spindle-disc with forefinger and up on the other side with thumb. This action on the disc ejects the beater simply, quickly. They snap right out. Remove the other beater in the same way. No need to touch the paddle-surfaces if they have batter on them. To replace beaters push them in until they click into place.

To Attach Juice Extractor.



Just place the juicer bowl over the cone-shaped bowl support on the top of the mixer. Then place the reamer in the center of the juicer bowl, by inserting the spindle of the reamer down into the cone-shaped juicer bowl support. Place wire strainer on metal Juicer Spout. When through juicing, lift the reamer out of the bowl and remove the bowl from the support. The juicer bowl and reamer can be left on top of the motor permanently, if desired.

There is no danger of it falling off when tipping the motor back.

A metal spout is furnished to direct the flow of the juice into any container placed in front of the Mixmaster, or into one of the mixing bowls in position on the ball bearing disc. Spout is notched to hold strainer.

To
Operate
Oil-Dripper.



Screw the rod of the oil dripper into rubber stopper as far as it will go, so as to shut off flow entirely. Press rubber stopper down, inside glass spout of juice extractor to make a snug fit. Do not push too far.

Do not put more than $\frac{1}{2}$ pint of oil into the juice extractor bowl at one time. **DO NOT LET OIL, JUICE OR OTHER LIQUIDS COME ABOVE LEVEL OF HOLE IN CENTER OF EXTRACTOR BOWL.**

To regulate flow turn rod from right to left until the desired flow is obtained. This may be from a drop at a time to a steady stream.

Cleaning
of Beaters.

The beaters are easily cleaned after removing them. They come off separately and there are no hard-to-get-at corners. **DO NOT PUT MOTOR IN WATER, OR LET WATER OR JUICE GET INTO ANY PART OF THE MOTOR.**

Cleaning
of Bowls.

Clean the glass bowls just as you would any glass or chinaware. The same care should be exercised as with any glassware. **Do NOT use boiling water and do NOT chill or heat the bowls suddenly.** Sudden extreme chilling or heating will crack any glass or chinaware.

Bowl
Turns
in Use.

Mixmaster bowl stands on the ball-bearing disc, which turns easily. When the mixture gets to a certain thickness the bowl turns by itself and carries all of the mixture INTO and THROUGH the beaters. If the bowl does not turn by itself you can turn it easily because it moves so freely on the ball-bearing platform. When handling such mixtures as candies, fruit cakes, meat loaf, etc., or breaking up and mashing potatoes on low speeds both bowl and beaters will turn at a speed which will not scatter the contents or throw them off-center in the bowl. In the Automatic Mixmaster with its FULL POWER on any speed, the beaters can be set for the desired speed, and as the beaters are permanently FIXED in correct relation to the bowl, the bowl revolves at the right speed, and all the mixtures goes into and through.

When mixing in the larger bowl, occasionally scrape the side of the bowl with a small rubber scraper. This is desirable with potatoes because, having starch in them, they have a tendency to stick to the sides.

When the batter in the small bowl is not heavy enough to make the bowl revolve, it is not necessary to turn the bowl as the beaters reach all portions of the ingredients in the bowl.

Several
Speeds.

The Automatic Mixmaster has 10 speeds and you get FULL POWER on every speed. Automatic Power Control has made possible constant slow "folding in" speeds for Angel Food cakes, etc.—perfect mixing speeds that do not "slow" as batter becomes heavier—correct whipping speeds that remain constant and uniform at all times.

Mixmaster
Mixes
More Evenly
—Better
Results.

Use your Mixmaster for every beating operation because you will find that the finished cake, whipped potatoes, or mayonnaise is more satisfactory as electrical mixing does a much more EVEN and THOROUGH job than can be done by hand. In cakes you will notice how much finer the grain, how much further the same ingredients go, how much lighter and fluffier the cake, and how you will do the entire job in one-third the time.



Sunbeam Mixmaster is much faster than mixing by hand and it is well not to mix as long with the Mixmaster as you would by hand. Do not over beat.

Mixmaster
Is Always
Ready for
Instant Use.

Mixmaster bowls of special shape are placed in exact relation to beater so that beaters reach all of the mixture and do a much more even job than can be done in any other way. The beaters always come right down to the same position in the bowl—right down to the very bottom—Mixmaster is always ready for instant use.

IN WHIPPING CREAM—Mixmaster whips cream rapidly and perfectly but it is necessary to use only No. 6 speed and to have both cream and bowl cold. It takes a little less than 2 minutes.

Portable:
Use
Beaters
Right at
the Stove
If You
Wish.



Mixmaster can be used both as a portable or a stationary mixer. In mashing potatoes or other hot foods you can either bring the vessel containing them to the mixer or carry the detachable motor and beaters right to the stove. Many women prefer to whip potatoes, beat boiled frostings, etc., at the stove, over the heat. To do this simply pull the little trigger under the motor and lift off. If you wish to bring hot food to the mixer take off the turn-table and Mixmaster will mix, mash, stir or beat in the original kettle or utensil in which food was cooked.

8 POPULAR MIXMASTER RECIPES

Here are 8 of the 100 tested Mixmaster recipes found in the illustrated book "HOW TO GET THE MOST OUT OF YOUR MIXMASTER" which you will receive when you send us the Guarantee-Register card. This valuable book tells how you can use your Mixmaster in the preparation of every meal, every day. There is literally no end to the work Mixmaster will take off your hands once you become familiar with its many uses.

INEXPENSIVE WHITE CAKE

$\frac{1}{2}$ cup shortening	$1\frac{3}{4}$ cups flour	$\frac{1}{2}$ cup milk
1 cup sugar	$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
2 eggs	2 teaspoons baking powder	

Cream shortening and sugar in large bowl of Mixmaster using No. 1 speed. Add one egg and mix, then second egg. Sift flour, baking powder and salt together. Add alternately with milk on No. 2 speed. Add vanilla. Scrape around edge of bowl with a rubber scraper or spatula once or twice while mixing in case some of the flour adheres to bowl. Turn into two greased layer cake pans and bake at 375° for 25 or 30 minutes. This recipe can be used for cup cakes if desired.

SPECIAL DEVIL'S FOOD CAKE

First Mixture—

$\frac{1}{2}$ cup sugar	3 squares chocolate	$\frac{1}{2}$ cup milk
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Mix and cook in double boiler until chocolate is thoroughly blended. Cool.

Second Mixture—

$\frac{1}{2}$ cup shortening	$\frac{3}{4}$ cup sour milk	$2\frac{1}{2}$ cups flour
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon soda	1 teaspoon vanilla
3 eggs	1 teaspoon baking powder	

Separate eggs and beat whites stiff in small bowl on No. 7 or 8 speed. Cream butter and sugar in large bowl on No. 1 speed and add yolks. Beat thoroughly. Sift dry ingredients together. Add alternately with the milk on No. 2 speed. Add chocolate mixture and lastly the white of eggs. Bake in three-eight inch pans lined with paper. Baking time, 25 minutes; oven 360° F.

FLUFFY WHITE LAYER CAKE

$\frac{1}{2}$ cup butter	3 cups cake flour	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{2}$ cups sugar	3 teaspoons baking powder	1 teaspoon vanilla
1 cup milk		4 egg whites

Beat egg whites stiff on No. 7 or No. 8 speed. Cream butter and sugar on No. 1 speed. Add sifted dry ingredients alternately with milk on No. 2 speed. Lastly add egg whites and vanilla using No. 1 speed. Bake in three layer tins at 375° for 25 minutes.

SUNBEAM SPONGE CAKE

1 cup sugar	2 teaspoons baking powder	$1\frac{1}{4}$ cups pastry flour
5 whole eggs	$\frac{1}{4}$ teaspoon salt	$1\frac{1}{2}$ teaspoons lemon extract

Drop eggs and sugar in large bowl of Mixmaster and beat on No. 3 speed until very light. Turn to No. 2 speed and add sifted dry ingredients and when mixed turn into ungreased tube pan. Bake at 325° for 1 hour. Do not overbeat.

(Continued on next page)

ANGEL FOOD CAKE

1 $\frac{1}{4}$ cups cake flour	$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ teaspoon vanilla
1 $\frac{1}{2}$ cups egg whites (about 12 eggs)	1 teaspoon cream of tartar	$\frac{1}{4}$ teaspoon almond extract
	1 $\frac{1}{2}$ cups sugar	

Sift flour once, measure and sift three more times. Place the egg whites in large mixing bowl. Add salt—whip on Mixmaster on No. 7 or No. 8 speed until foamy. Lift beaters up and down to incorporate more air during entire mixing process of angel food cake. Add cream of tartar and whip until stiff, or until egg whites stand up in points, not dry. Turn on No. 1 speed and add sugar slowly, 1 tablespoon at a time. It should not take but 6 or 7 minutes to mix entire cake. Then add sifted flour, and when all mixed add flavoring and place in floured tube pan. Place in cold oven and set temperature control at 350°. Bake 1 hour or longer.

MIXMASTER MAYONNAISE

2 cups Wesson or Mazola oil	1 teaspoon sugar	3 tablespoons vinegar
2 egg yolks	$\frac{1}{2}$ teaspoon salt	or
	$\frac{1}{2}$ teaspoon dry mustard	2 tablespoons lemon juice

Use small bowl. Beat eggs until thick and a lemon yellow in color. Have oil dripper in juicer bowl. Pour in the oil, and allow it to drop. When half of the oil has dripped into the mixture, add sugar, salt, mustard and vinegar. When oil has finished dripping beat two minutes longer using medium speed. If a more piquant mayonnaise is desired, add an extra half teaspoon of salt, sugar and mustard.

From the time eggs start to beat, through the last two minutes of beating, time consumed is about 7 minutes.

MASHED POTATOES

Potatoes can be mashed or whipped in the Mixmaster in either of two ways:

1. Some women prefer to mash and whip potatoes in the larger bowl which comes with the Mixmaster because the bowl revolves and your hands are left free.

Boil potatoes until soft. Drain thoroughly. Place potatoes in large bowl that comes with the Mixmaster, first preheating it with warm water (not boiling or very hot water). This will keep the potatoes warm.

Use No. 2 speed, turn bowl by hand so potatoes are fed into the beaters and lift the beaters up and down to chop the potatoes into bits. Keep turning bowl slowly by hand until all potatoes are broken up. The bowl will then turn by itself. This will be done in one-third the time usually taken by hand. Add one-half cup warm milk and 1 tablespoon butter for each 2 pounds of potatoes. Now you can use speed No. 5 for three minutes. Bowl will automatically revolve. Use a rubber scraper on the sides. Potatoes will be very light and fluffy.

2. If you prefer not to transfer hot potatoes into bowl that comes with Mixmaster and to mash and whip them in the vessel in which they were cooked—pull the little trigger under the motor, lift off motor and beaters and mash the potatoes right in the vessel in which they were cooked. Use No. 2 speed and lift beaters up and down, which will chop potatoes into bits. Add milk and butter.

BUTTER COOKIES

1 pound sugar	1 pound butter	4 cups flour
	4 eggs	

Allow butter to be soft. Cream butter and sugar in large bowl of Mixmaster, using No 1 speed. Add 1 egg at a time and lastly flour. This may be divided into parts. Different flavorings, spices, chocolate or coloring may be added.

Put through a cookie press or roll out, place in ice box to chill, then slice and bake.

IMPORTANT—FILL OUT AND MAIL TODAY

Enclosed Owner's Guarantee-Register Card
Get Your **FREE** Copy of Recipe Book

Model 3A or 3B Automatic Mixmaster motor is guaranteed for one year from date of purchase against electrical and mechanical defects. This guarantee is effective **ONLY** when the owner returns to us the **GUARANTEE-REGISTER CARD** giving your name and address, date of purchase, the motor number (found on the side of the motor housing) and the dealer's name and address from whom purchased. The Mixmaster motor guarantee is **VOID** if this Guarantee-Register Card is not sent to the factory within 10 days of date of purchase.

Note: Always mention Model number and color — Model 3A, (Ivory and Green) or Model 3B (Black and White) — when requesting service or parts for Automatic Mixmaster.



This 40-Page Cook Book
FREE
to **REGISTERED** Mixmaster
Owners

This Mixmaster Cook Book Contains 100 Recipes Prepared by Sunbeam Home Economists and Tested in Sunbeam Kitchens. There are Recipes of Cakes, Cookies, Icings, Vegetables, Candies, Breads and Biscuits, Pastries, Salad Dressings, Mayonnaise, Salads, Relishes, Meat Dishes and Desserts. Your copy will be sent you postage paid, **FREE** on receipt of your Guarantee-Register Card filled out. Your name will also be registered to receive future helpful Mixmaster information.

Chicago Flexible Shaft Company, 5600 Roosevelt Road, Chicago

