



ALL-METAL DRINK MIXER

# RECIPES AND USER GUIDE



**READ BEFORE USE**

USA: 1-800-851-8900      Canada: 1-800-267-2826

840120900

*Dear Drink Mixer Owner,*

*Congratulations on your purchase. The Hamilton Beach® Eclectrics™ Collection adds a modern twist to those dependable, all-metal appliances you remember from yesteryear.*

*Owning a Hamilton Beach® is like owning a piece of history. In 1904, Louis Hamilton and Chester Beach teamed up to bring motorized appliances like vacuums, sewing machines, and mixers into American households. In honor of their 100-year legacy, we've combined the "built to last" metal construction of the past with the styling of today to bring lasting quality and style to your kitchen.*

*As you use your all-metal appliance, think about the history that came before it. Enjoy the confidence you have in a product backed by years of experience and a 3-year warranty. But most of all, fill your home with the delicious aroma of homemade recipes that your appliance helps you create!*

*I hope you enjoy your Hamilton Beach® Eclectrics™ appliance for many years to come.*

*Sincerely,*



*Michael J. Morecroft  
President and Chief Executive Officer  
Hamilton Beach/Proctor-Silex, Inc.*

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## Warranty Information

### Standard Three Year Warranty

Congratulations! You now own one of the finest drink mixers. We're so confident in the quality and craftsmanship of your new drink mixer that we're backing your purchase with a No-Hassle 3-Year Replacement Warranty. If your drink mixer malfunctions within 3 years of purchase, we will deliver a brand new replacement mixer to your door and remove the old unit at no cost to you. Here's how it works:

Warranty Term	To fulfill the warranty:	Hamilton Beach® will	Hamilton Beach® will not pay for
<p>Three years from date of original purchase for drink mixers operated in the continental United States, Alaska, and Hawaii.</p> <p>This warranty applies only to the original consumer purchaser.</p>	<ol style="list-style-type: none"> <li>Follow the instructions in this Manual. Refer to <b>Drink Mixer Tips</b> section if you have any problems operating the unit. If you have any questions, call one of the Customer Service numbers on page 5.</li> <li>Keep your proof of purchase. If the unit malfunctions within 3 years of purchase, call one of the Customer Service numbers on page 5.</li> </ol>	<ol style="list-style-type: none"> <li>Send a pre-paid shipping label so you can send us the unit.</li> <li>Ship a brand new replacement unit to your address.</li> </ol>	<p>Product failures arising from abuse, misuse, neglect, use for commercial purposes, or use contrary to this Manual.</p> <p>THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO THE PURCHASE PRICE PAID. ALL CLAIMS FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARE EXPRESSLY EXCLUDED.</p>

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put base, motor, cord, or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Keep hands, hair, clothing, as well as spatulas and other utensils out of container to prevent personal injury or damage to the mixer.
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. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc., may cause fire, electrical shock, or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Never add ingredients to container while appliance is operating.
12. Container must be properly in place before operating appliance.
13. To wash mixing shaft, unplug mixer and follow the cleaning instructions provided on page 7.
14. Do not use this appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### Consumer Safety Information

**This appliance is intended for household use only.**

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the drink mixer. Care must be taken to arrange extension cord so that it will not drape over countertop or tabletop where it can be pulled on by children or accidentally tripped over.

# Assistance and Service

## Before Calling for Assistance

### Please read before calling:

- The drink mixer may warm up during use. Under heavy loads with extended mixing time periods, the top of the unit may feel warm to the touch. This is normal.
- The drink mixer may emit an odor, especially when new. This is common with electric motors.

### If your drink mixer should malfunction or fail to operate, please check the following:

- Is the drink mixer plugged in?
- Is the fuse in the circuit to the drink mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the items mentioned above, see Customer Service Information.
- DO NOT return the drink mixer to the retailer as they do not provide service.

## Customer Service Information

If you have a question about your drink mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your drink mixer. This information will help us answer your question much more quickly.

MODEL: \_\_\_\_\_ TYPE : \_\_\_\_\_ SERIES: \_\_\_\_\_

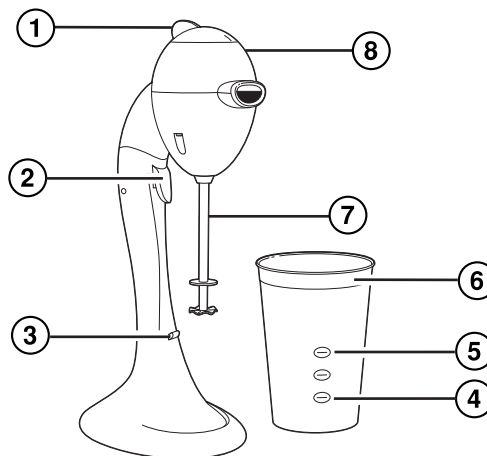
### CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900 • In Canada 1-800-267-2826  
[hamiltonbeach.com](http://hamiltonbeach.com)

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

## Parts and Features

1. Control Switch
  - = OFF
  - = LOW
  - = HIGH
2. Container Support
3. Container Rest
4. Minimum Level, 4 ounces (111 ml)
5. Maximum Level, 12 ounces (355 ml)
6. Container
7. Mixing Shaft
8. Tilting Head



## Using Your Drink Mixer



1. **BEFORE FIRST USE:** Wash container and mixing shaft before using. See Cleaning instructions.
2. Set Control Switch to **O** (OFF). Plug into electrical outlet.
3. Place ingredients to be mixed in container.
4. Place container onto drink mixer, making certain that container's top edge is behind container support and container bottom is on container rest.
5. Move Control Switch to desired speed to process. Start with Low Speed then increase to High Speed if desired.
6. For hard ice cream or very thick shakes, remove the container from the rest and support. With mixing shaft still submerged in mixture, move the container around for more thorough mixing.
7. When finished, turn unit to **O** (OFF) and tilt head up.
8. Pour contents from container and serve.

## Drink Mixer Tips

- Most drinks can be mixed in less than two minutes.
- Whole fruit should not be used when making fruit drinks. Mash or puree fruit; add to drink, and mix.
- The container must always be filled to at least the minimum level mark or the liquid will not reach mixing shaft. Do not fill above maximum level mark (12 ounces/355 ml) or liquid may overflow while mixing.
- For best results, all liquid ingredients should be as cold as possible. Milk drinks will taste best if milk is ice cold. The colder the milk, the thicker and more frothy the drink.
- All syrups and powdered mixes should be added just before mixing to prevent them from sinking to the bottom of the container.
- The drink mixer does not crush ice. For best results, use crushed ice if the recipe calls for ice.

## *Cleaning your Drink Mixer*

1. To clean the mixing shaft, place 8 ounces (237 ml) warm, soapy water in stainless steel container. Place container onto Drink Mixer. Set Control Switch to Speed 1 for 30 seconds. When finished, turn unit to **O** (OFF) and tilt head up.
2. Repeat Step 1 with warm water only to rinse mixer shaft.
3. With unit turned to **O** (OFF), unplug unit and wipe and residual soap and water from the mixer shaft with a damp cloth or sponge.
4. The metal mixing container should be washed in warm, soapy water or in a dishwasher.
5. To clean drink mixer, wipe with damp cloth or sponge. Do not use abrasive cleansers of any type.

**DO NOT IMMERSE APPLIANCE IN WATER OR OTHER LIQUID.**

## *Smoothies/Fruit Drinks*

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

### **Citrus Burst Smoothie**

- ¾ cup lemonade
- ¼ cup lemon yogurt
- ½ cup lime sherbet

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Simple Blueberry Smoothie**

- ¼ cup plain yogurt
- ¼ banana, mashed
- ¼ pound frozen blueberries, thawed

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Orange Banana Smoothie**

- ½ cup orange juice
- ½ cup vanilla yogurt
- ¼ cup banana

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Nutritious Shake**

- ½ cup soymilk
- ¼ ripe organic banana, mashed
- ¼ cup of frozen organic strawberries, thawed
- 2 teaspoons protein powder

Place all ingredients into stainless steel container. Mix until desired consistency is reached. Serve cold. **Yield: 1 serving.**

## *Smoothies/Fruit Drinks*

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

### **Pineapple Berry Smoothie**

6 ounces lowfat pineapple yogurt                      ½ cup cranberry juice  
1 scoop lemon sorbet                                      8 fresh raspberries

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Orange-Sicle Smoothie**

¾ cup orange juice  
2 scoops vanilla ice cream

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Bucket of Fruit Smoothie**

6 ounces lowfat peach yogurt                      2 fresh strawberries, mashed  
½ cup orange juice                                      ½ kiwi fruit, peeled and mashed

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Strawberry Cooler**

3 scoops frozen strawberry yogurt  
¾ cup ginger ale

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Orange Smoothie**

4 scoops vanilla yogurt                                      1 teaspoon rum flavoring  
½ cup orange juice                                      1 tablespoon lime juice

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Lemon-Berry Frothy**

1 cup cold lemonade  
½ cup whole frozen strawberries

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Tropical Smoothie**

1 scoop peach ice cream                                      1 teaspoon grenadine (optional)  
5 tablespoons milk                                      1 teaspoon crushed pineapple & juice

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**



# Milk Shakes

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

## Traditional Chocolate Malt Milkshake

- 1 scoop vanilla yogurt
- ¼ cup cold milk
- ½ teaspoons chocolate malt syrup

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## Chocolate Covered Cherry Milkshake

- ½ cup cold milk
- 2 tablespoons chocolate syrup
- 1 scoop vanilla ice cream
- ¼ cup maraschino cherries (drained)

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## S'More Shake

- ¼ cup milk
- 2 tablespoons marshmallow cream
- 1 tablespoon peanut butter
- 1 tablespoon chocolate syrup
- ½ cup vanilla ice cream
- 1 graham cracker

In stainless steel container, combine milk, marshmallow creme, peanut butter and chocolate syrup. Mix on High Speed until smooth. Break graham cracker into pieces. Place in stainless steel container and mix until desired consistency is reached.

**Yield: 1 serving.**

## Chocolate Milkshake

- ¼ cup cold milk
- 2 tablespoons chocolate syrup
- 2 scoops vanilla ice cream

Place all ingredients into stainless steel container. Mix until desired consistency is reached. Additional ice cream or milk may be added to achieve desired consistency. **Yield: 1 serving.**

## Banana Milkshake

- 1 scoop vanilla ice cream
- ½ cup milk
- ½ banana, mashed

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

# *Milk Shakes*

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

## **Chocolate Mint Mallow Milkshake**

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2 scoops chocolate ice cream  
¼ cup cold milk  
2 tablespoons marshmallow creme  
2 tablespoons crushed peppermint candy pieces

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## **Creamy Orange Frosty Shake**

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2 scoops vanilla ice cream  
1 cups orange juice

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## **PBCs (Peanut Butter and Chocolate)**

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3 scoops vanilla ice cream  
¾ cup milk  
2 tablespoons peanut butter  
2 tablespoons chocolate syrup

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## **Adult Coffee Shake**

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½ cup coffee flavored liqueur  
½ cup milk  
2 scoops vanilla ice cream

Place all ingredients into stainless steel container. Mix for 30 seconds or until desired consistency is reached. **Yield: 1 serving.**

## **Adult Mocha Shake**

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½ cup coffee flavored liqueur  
½ cup milk  
2 scoops chocolate ice cream

Place all ingredients into stainless steel container. Mix for 45 seconds or until desired consistency is reached. **Yield: 1 serving.**

## *Alcoholic Frozen Drinks*

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

### **Irish Cream Shake**

¾ cup vanilla ice cream  
2 tablespoons chocolate syrup  
½ cup milk  
Irish cream liquor to taste

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Brandy Alexander**

2 tablespoons crème de cacao  
2 tablespoons brandy  
1 cup vanilla ice cream

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Raspberry Margarita**

2 ounces tequila  
1 cup sweet and sour mix  
2 ounces raspberry flavored liqueur

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

### **Amaretto Smoothie**

4 ounces Amaretto liqueur  
4 ounces milk  
½ cup vanilla ice cream

Place all ingredients into stainless steel container. Mix until desired consistency is reached. Pour into glass over ice. **Yield: 1 serving.**

### **Drunken Monkey**

1 scoop vanilla ice cream  
1 ounce coffee liqueur  
1 ounce banana liqueur  
¼ cup pineapple juice  
1 tablespoon chocolate syrup

Place ice cream, coffee liqueur, banana liqueur, and pineapple juice into stainless steel container. Mix until desired consistency is reached. Drizzle chocolate syrup into bottom of glass. Pour into glass. **Yield: 1 serving.**

### **Frozen Grasshopper**

1 ounce Crème de Menthe  
1 ounce Crème de Cacao  
1 cup vanilla ice cream

Place all ingredients into stainless steel container. Mix until desired consistency is reached. **Yield: 1 serving.**

## *Breakfast*

Always add liquid ingredients first then remaining ingredients. Start mixing on 1 (LOW) then increase Speed to 2 (HIGH). Process to desired consistency, about 1 to 2 minutes.

### **Mexican Cheese Omelet**

---

3 eggs	1 tablespoon water or milk
2 ounces Monterey Jack or Pepper Jack cheese, shredded	Salt and pepper to taste
	1 teaspoon margarine or butter

Place eggs, cheese, water or milk, salt and pepper in stainless steel container. Mix on low speed about 10 seconds. Heat 1 teaspoon margarine or butter in skillet over medium heat. Pour omelet in skillet. Cook until set then flip over and cook until done. Fold and serve. **Yield: 1 omelet.**

## *Soup*

### **Chilled Strawberry Soup**

---

1 cup frozen strawberries
1 cup milk
½ cup heavy cream
¼ cup sour cream
12 tablespoon white sugar or to taste

Combine strawberries, milk, cream, and sour cream in stainless steel container and mix until desired consistency is reached. Stir in sugar to taste. Chill 8 hours overnight in refrigerator before serving.

HAMILTON BEACH  PROCTOR-SILEX, INC.

263 Yadkin Road. Southern Pines, North Carolina 28387

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