



# **INSTRUCTION MANUAL**

220~240V | 800W | WHSM02SS



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Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.

Product design and specifications may be changed without notice.

# IMPORTANT SAFETY INSTRUCTIONS

### 

### **A** WARNING

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**DANGER** - Immediate hazards which WILL result in severe personal injury or death. **WARNING** - Hazards or unsafe practices which COULD result in severe personal injury or death. **CAUTION** - Hazards or unsafe practices which COULD result in minor personal injury.

### \*\*\*WARNING\*\*\*

#### Keep hair, hands, fingers and other body parts away from the end of the stick mixer whilst in operation.

- 1. Read all instructions carefully before using your new stick mixer. Save these instructions.
- 2. Always use this stick mixer with a power outlet of the voltage (A.C. only) marked on the back of the appliance.
- 3. **DANGER** Do not operate stick mixer if:
  - i) the cord or plug is split, melted or damaged
  - ii) the appliance has malfunctioned
  - iii) the appliance has been damaged in any manner

If any of the above incidents occur, return the stick mixer to the nearest authorized service center for examination, repair or adjustment.

- 4. **A DANGER** Do not under any circumstances immerse the power cord, mains plug or stick mixer body in water or any other liquid.
- 5. **MARNING** Incorrect operation and improper use may damage the stick mixer or parts thereof, and cause severe personal injury.
- 6. **MARNING** When operating the stick mixer, use handle and buttons only as outer surfaces may become hot whilst the stick mixer is in use.
- 7. A WARNING Do not blend hot or boiling foods or liquids as there is a risk of burns or scalding.
- 8. **MARNING** The stick mixer and chopper blades are very sharp, avoid touching them and handle with care.
- 9. **MARNING** Do not plug the appliance to mains before it is fully assembled.
- 10. A **WARNING** Exercise caution when removing the attachments from the stick mixer and ensure the appliance is turned off and unplugged whilst fitting attachments.
- 11. A **WARNING** Keep hands and utensils out of the blending container while blending to reduce the risk of severe injury. A scraper may be used but must only be used when the blender is not running.
- 12.  $\triangle$  **WARNING** Do not handle the appliance with wet hands.
- 13. **CAUTION** The stick mixer should not be left unattended while in operation. Unplug the appliance from mains before cleaning, immediately after use, when moving it to storage and when not in use.
- 14. **CAUTION** Keep the stick mixer and its cord out of reach of children less than 8 years old.
- 15. **CAUTION** It is not recommended to run the stick mixer continuously for more than 1 minute at a time for light substances. Do not mix dry, thick or heavy mixtures continuously for more than 15 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each

### IMPORTANT SAFETY INSTRUCTIONS

use. Do not operate the stick mixer without a workload as this may damage the appliance.

- CAUTION Do not use this stick mixer with any attachments other than the ones supplied.
- 17. **CAUTION** Do not chop extremely hard food items, such as ice cubes, nutmeg, coffee beans and grains as this will cause damage to the chopper accessory and stick mixer. The appliance is designed to process normal household quantities of foods.
- 18. **CAUTION** The whisker is not designed for mixing dough or other dense foods, and doing so will cause damage to the stick mixer.
- 19. 🛆 CAUTION The measuring beaker and chopping bowl are not microwave-safe.
- 20. All stick mixers are designed to operate only when the power buttons remain depressed.
- 21. Always ensure hands are dry before handling the plug or switching on the appliance.
- 22. Ensure the stick mixer is switched off and unplugged from the power source prior to cleaning.
- 23. This stick mixer is not intended for use by persons (including children) with reduced physical, sensory or metal capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the stick mixer in a safe way by the person responsible for their safety, and understand the hazards involved.
- 24. Children should be supervised not to play with the stick mixer.
- 25. Always turn the power off at the power outlet before you insert or remove the power plug. Remove by grasping the plug do not pull on the cord.
- 26. This appliance is intended for non-commercial, indoors use only. Do not use this appliance for anything other than its intended use.
- 27. Do not operate the appliance with wet hands. Hold the stick mixer firmly and upright while using it.
- 28. Always use the appliance on a stable, secure, dry and level surface.
- 29. This stick mixer is not intended to be operated by means of an external timer or separate remote-control system.
- 30. Wait for the stick mixer to cool before moving. Carry only by the handle.
- 31. Close supervision is necessary when any appliance is used by or near children.
- 32. Do not place your stick mixer on or near a hot gas flame, electric element, heated oven or any hot surface.
- 33. Do not place the stick mixer on top of any other appliance.
- 34. Do not permit the mains supply cord or plug to touch hot objects, or allow the power cord to lay across the stick mixer body or blades.
- 35. Do not allow the power cord of this appliance to hang over the edge of a table or bench top.
- 36. Do not use harsh or abrasive cleaning agents or any sharp instruments for cleaning the appliance. When the appliance is cool to touch, the outside surface may be wiped clean with a soft, damp cloth and then dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the stick mixer.

### IMPORTANT SAFETY INSTRUCTIONS

- 37. Immediately unplug the stick mixer from mains power if malfunction occurs.
- 38. Any appliance that has been dropped or damaged should not be used until examined by an authorized service center.
- 39. If the mains supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- 40. Always ensure that the stick mixer is cool and dry before storing.

### ELECTRICAL REQUIREMENTS

#### POWER SUPPLY CORD

- 1. Do not attempt to modify the power cord or plug in any way.
- 2. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 3. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman install an outlet near the appliance.

**NOTE:** Neither Westinghouse nor the retailer can accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

### **INSTALLATION GUIDE**

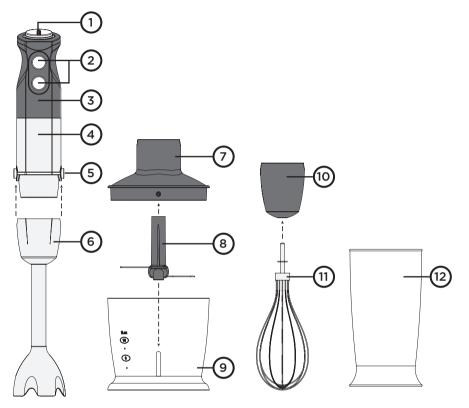
- 1. Carefully unpack your electric stick mixer.
- 2. Carefully remove packaging around the stick mixer and straighten the power cord. Do not remove warning labels.
- 3. Carefully remove the plastic cover from the chopper blade.
- 4. Wash accessories, chopper attachments and beaker before use.

**DANGER** Do not under any circumstances immerse the power cord, mains plug or stick mixer body in water or any other liquid.

**WARNING** The stick mixer blades are very sharp, avoid touching them and handle with care.

A **WARNING** Exercise caution when removing the attachments from the stick mixer and ensure the appliance is turned off and unplugged whilst fitting attachments.

### PARTS AND FEATURES



#### DESCRIPTION:

- 1. Easy select variable speed control dial.
- 2. Pressure operated power ON and turbo speed buttons.
- Soft touch ergonomic handle ensures a strong and comfortable grip.
- 4. Powerful 800W motor chops, purees and liquefies with ease.

- 5. Easy release mechanism for all accessories.
- 6. Blender Blade attachment.
- 7. Chopping bowl lid.
- 8. "S" blade for chopping bowl.
- 9. Chopping bowl.
- 10. Whisk holster.
- 11. Whisk attachment.
- 12. Beaker.

### STICK MIXER OPERATION

- 1. Before first use, the accessories, chopper and beaker must be cleaned. Wash the accessories, chopper and beaker with hot water and mild detergent. Rinse with fresh water and dry thoroughly. Your stick mixer is now ready for use.
- 2. Ensure unit is unplugged from wall power outlet.
- 3. Insert required attachment into stick mixer body until it locks.
- 4. Ensuring your fingers are not pressing either of the buttons on the front of the unit, plug the power cord into the power outlet and switch on.
- 5. Add ingredients into the beaker, chopper or other approved mixing container.
- 6. Set speed to 1 on the stick mixer using the variable speed dial on the top of the unit. It is recommended to start all processing at a low speed and increase the speed during the processing.
- 7. Press the on/off or turbo button to start the stick mixer.
- 8. After use, unplug from the wall power outlet.
- 9. Press the easy release buttons either side of the stick mixer body simultaneously to release attachment.

 $\triangle$  **WARNING** The stick mixer and chopper blades are very sharp, avoid touching them and handle with care.

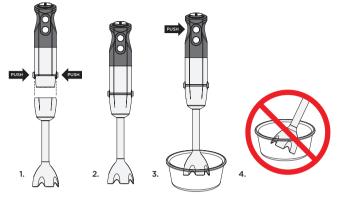
MARNING Do not plug the appliance to mains before it is fully assembled.

**WARNING** Exercise caution when removing the attachments from the stick mixer and ensure the appliance is turned off and unplugged whilst fitting attachments.

**NOTE:** All stick mixers are designed to operate only when the power buttons remain depressed.

### **BLENDER BLADE ACCESSORY**

HOW TO USE THE BLENDER BLADE ACCESSORY:



The blender blade attachment is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food. The blender blade also works well for mixing and making milkshakes.

- 1. Ensure stick mixer is unplugged from the wall power outlet.
- 2. Insert the blender blade attachment onto the body of the stick mixer until it locks. (see image 1 and 2 above)
- 3. Ensuring your fingers are not depressing either of the buttons on the front of the unit, plug the power cord into the power outlet and switch on.
- 4. Insert the hand blender in the beaker or container being used, then press the on/ off button or turbo button. (image 3 above)

**NOTE:** When using, ensure the mixer is used in a vertical up and down motion. Do not use at a heavily tilted angle as this will flick contents outwards and away from your mixing container.

- 5. Setting the variable speed control to 1 speed is recommended to start processing at low speed.
- Once blending has been completed, unplug from the wall socket then press the release buttons either side of the stick mixer body simultaneously to release the blender blade attachment.

**NOTE:** We recommend using the supplied beaker whilst using the blender blade attachment.

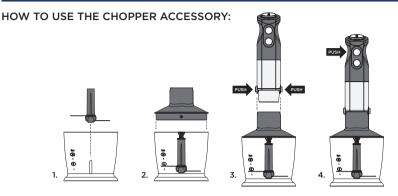
 $\bigtriangleup$  WARNING The stick mixer and chopper blades are very sharp, avoid touching them and handle with care.

**WARNING** Do not blend hot or boiling foods or liquids as there is a risk of burns or scalding.

**CAUTION** It is not recommended to run the stick mixer continuously for more than 1 minute at a time for light substances. Do not mix dry, thick or heavy mixtures continuously for more than 15 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.

**NOTE:** All stick mixers are designed to operate only when the power buttons remain depressed.

## CHOPPER ACCESSORY



The chopper is perfectly suited for firm foods, such as chopping diced meat, cheese, onion pieces, herbs, garlic, carrots, walnuts, almonds etc.

- 1. Place the blade attachment into the chopping bowl onto the center locator pin and push down carefully.
- 2. Place foods into chopping bowl.
- 3. Place lid onto the top of the chopper body and twist to lock the bowl. Always place the chopping bowl onto a dry stable surface.
- 4. Ensure stick mixer unit is unplugged from the wall power outlet.
- 5. Place stick mixer body into the top of chopping bowl lid and push down gently until it locks. Ensuring your fingers are not depressing either of the buttons on the front of the unit, plug the power cord into the power outlet and switch on.
- 6. Use one hand to hold the stick mixer body and the other hand to steady the chopping bowl.
- 7. Set the variable speed control to 1 for low speed or 5 for the highest speed.
- 8. Press on/off or turbo buttons to operate the chopper.
- 9. After use, unplug from the wall power outlet then press the release buttons on either side of the stick mixer body simultaneously to release the chopper accessory.
- 10. Remove the chopping bowl lid, carefully take out the chopper blade and remove the processed food from the chopping bowl.

 $\bigtriangleup$  **WARNING** The stick mixer and chopper blades are very sharp, avoid touching them and handle with care.

A **WARNING** Do not blend hot or boiling foods or liquids as there is a risk of burns or scalding.

A **WARNING** Keep hands and utensils out of the blending container while blending to reduce the risk of severe injury. A scraper may be used but must only be used when the blender is not running.

CAUTION It is not recommended to run the stick mixer continuously for more than 1 minute at a time for light substances. Do not mix dry, thick or heavy mixtures continuously for more than 15 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.

CAUTION Do not chop extremely hard food items, such as ice cubes, nutmeg, coffee beans and grains as this will cause damage to the chopper accessory and stick mixer. The appliance is designed to process normal household quantities of foods.

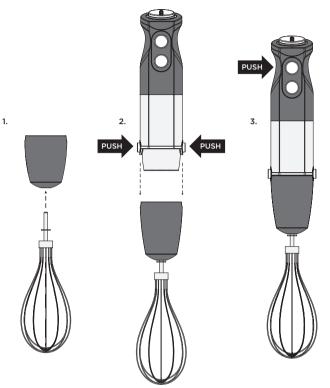
riangle CAUTION The measuring beaker and chopping bowl are not microwave-safe.

**NOTE:** All stick mixers are designed to operate only when the power buttons remain depressed.

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### WHISK ACCESSORY

HOW TO USE THE WHISK ACCESSORY:



The whisk is designed for whipping cream and beating egg whites.

- 1. Ensure stick mixer unit is unplugged from the wall power outlet.
- 2. Insert the whisk attachment into the whisk holster.
- 3. Slot the whisk attachment into the stick mixer body until it locks.
- 4. Ensuring your fingers are not depressing either of the buttons on the front of the unit, plug the power cord into the power outlet and switch on.
- 5. Set the variable speed control to 1 for low speed or 5 for the highest speed.
- 6. Place the whisk in a beaker or mixing container. Press the on/off or turbo button to activate the stick mixer.
- 7. After use, unplug from the wall power outlet then press the release buttons on either side of the stick mixer body simultaneously to release the whisk accessory.
- 8. Pull the whisk attachment out of the whisk holster for cleaning.

CAUTION The whisker is not designed for mixing dough or other dense foods, and doing so will cause damage to the stick mixer.

**CAUTION** The measuring beaker and chopping bowl are not microwave safe. **NOTE:** All stick mixers are designed to operate only when the power buttons remain depressed.



For more information on Westinghouse small appliances, visit:

www.westinghousesmallappliances.com.au

### **CHOPPING GUIDE**

FOOD	MAXIMUM	OPERATION TIME
Meat (Precut into 2-3cm cubes)	250g	15 sec.
Herbs	50g	10 sec.
Nuts, Almonds	150g	15 sec.
Cheese (Precut into 2-3cm cubes)	100g	10 sec.
Bread (Torn into rough pieces)	80g	10 sec.
Onions (Precut into ¼ sections)	200g	10 sec.
Biscuits (Broken into pieces)	150g	10 sec.
Soft Fruit	200g	10 sec.

### **CLEANING & CARE**

- 1. After use, unplug from the wall power outlet then press the release buttons on either side of the stick mixer body simultaneously to release the attachment.
- Do not use harsh or abrasive cleaning agents. The outside surface of the stick mixer body may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the stick mixer.
- Do not soak or immerse the stick mixer body or the chopping bowl lid in water or any other liquid.
- 4. Soaking the accessories in water will assist in the removal of sticky or tough to remove substances. In most instances, running hot water over the utensils is sufficient to remove most substances. The appliance and its attachments are not dishwasher safe.
- 5. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from the accessories. Do not use abrasive cloths and cleaning materials as they will damage the surface.
- 6. Ensure all accessories are dried thoroughly after cleaning, before placing into storage.
- 7. Store in a dry place away from steam and humidity where possible.
- **DANGER** Do not under any circumstances immerse the power cord, mains plug or stick mixer body in water or any other liquid.
- **WARNING** The stick mixer blades are very sharp, avoid touching them and handle with care.
- WARNING Exercise caution when removing the attachments from the stick mixer and ensure the appliance is turned off and unplugged whilst fitting attachments.

## TROUBLESHOOTING

#### BEFORE CALLING FOR SERVICE

If the stick mixer fails to operate:

- 1. Check to make sure the stick mixer is plugged in correctly and securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
- 2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

# IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE STICK MIXER YOURSELF.

#### CUSTOMER SERVICE

In the event you believe your stick mixer to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109

#### TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the stick mixer still does not operate correctly, it may be defective.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Stick mixer does not turn on.	Stick mixer is not plugged in.	Check that stick mixer is plugged into a working power outlet and turned on.
Chopper blade not turning.	Possibly too much food in the chopper bowl.	Reduce quantity of food in the chopper bowl and try again.
Lid won't lock onto the chopping bowl.	Chopping blade gear misaligned.	Rotate the chopping blade and retry fitting the lid.
Motor slowing down and appears to be struggling while in use.	Foods are too dense or too much food in the bowl or beaker.	Reduce quantity of food and try again. Check speed level is correct for your ingredients.

### LIMITED WARRANTY

1. Nothing in this Warranty affects the Consumer's rights under the Australian Consumer law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

- Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
- 3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
- 4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
  - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
  - b.) Refund the purchase price paid by the consumer.
- 5. The Warranty does not apply to Product that :
  - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
  - b.) Has been misused or neglected.
  - c.) Has been damaged accidentally or by acts of God including fire and flooding.
  - d.) Has been used or operated contrary to operating or maintenance instructions.
  - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
- 6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
- 7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
  - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.

- b.) Make note of the defects reported by the Owner.
- c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
- d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
- e.) If the Seller accepts the return of the Product, the Seller must arrange to have
- i) The Product repaired or.
- ii) Replace the damaged or faulty Product or,
- iii) Refund the purchase price.
- 8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
- 9. For the purpose of this Warranty:
  - a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
  - b.) Consumer means the Purchaser of goods from the seller.
  - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
  - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
  - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
  - f.) Owner has the meaning set out in clause 3.
  - g.) Warranty means this warranty.
  - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
  - i.) Warranty Period means:
    - i) In relation to Cast Iron Cookware: 3 Year Limited Warranty. ii) In relation to Non-Stick Cookware: 3 Year Limited Warranty iii) In relation to Cooking Utensils: 3 Year Limited Warranty 3 Year Limited Warranty
    - iv) In relation to Knives/Knife Block Sets:
    - v) In relation to Stainless Steel Cookware: 10 Year Limited Warranty
    - vi) In relation to Chopping boards: 1 Year Limited Warranty
    - vi) In relation to Small Appliances: 1 Year Limited Warranty



INNOVATION YOU CAN BE SURE OF

### **CUSTOMER SERVICE - 1300 883 109**

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