



FIVE SPEED HAND MIXER

User Guide

Item: 740782



*Recipes
Inside!*

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Thank you for purchasing a Ginny's Brand Five Speed Hand Mixer. This compact mixer won't take up permanent counter space, but performs like one of the big guys! It's easy to use and easy to store...the storage container attaches to the mixer to keep the cord and beaters all in one tidy package. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause it to fray and break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- **Keep the cord, hands, hair and clothing away from all MOVING PARTS.**
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

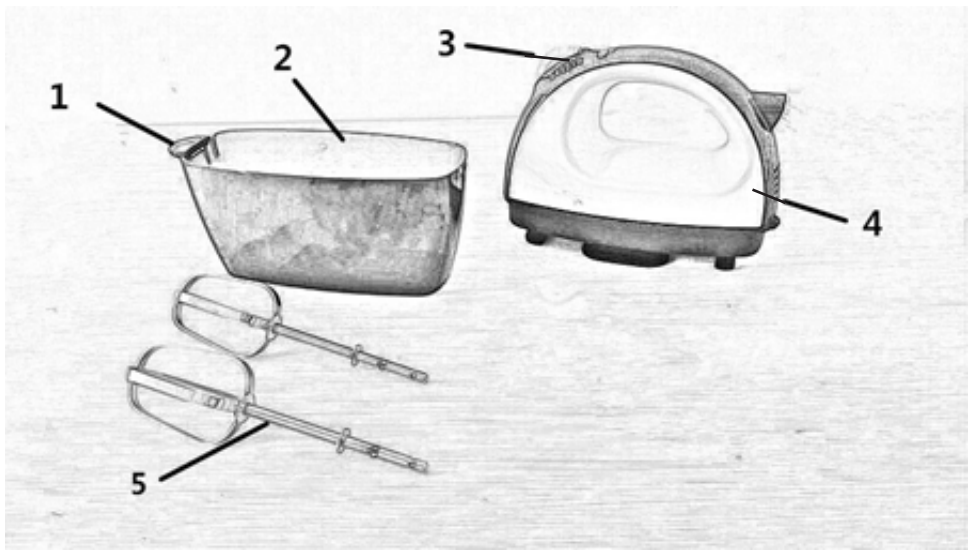
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 150 W
CORD LENGTH	60"
DIMENSIONS	7 1/2"L x 3"W x 7 1/4" H
MODEL	WTF-4D

GET TO KNOW YOUR MIXER



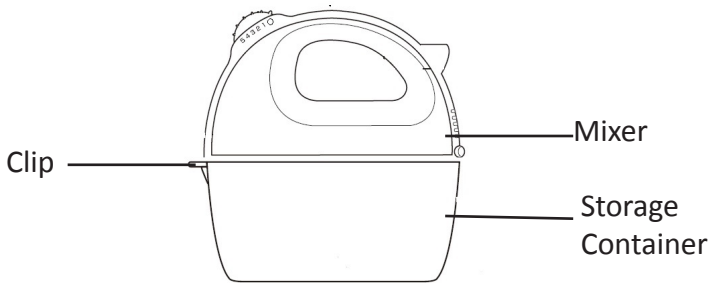
1. Storage Container Clip
2. Storage Container
3. Speed Dial Switch/Eject Button
4. Mixer
5. Beaters (2)

HOW TO OPERATE

1. Make sure the mixer is OFF and unplugged from the outlet.
2. Insert the beaters into the bottom of the mixer until they click into place.
3. Plug the mixer into the outlet.
4. Put the ingredients in a mixing bowl per recipe instructions.
5. Lower the beaters into the bowl and start the mixer by pushing the switch forward to speed 1. Increase speed per recipe instructions.
6. When finished, pull the switch back toward the "0".
7. Unplug the mixer.
8. Remove the beaters by pressing the eject button.

CLEANING & CARE

1. Turn off and unplug the mixer.
2. Always allow the mixer to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. The storage container and beaters may be washed by hand in warm, soapy water, or they may be washed in a dishwasher (top rack only for the storage container).
5. Wipe the exterior of the mixer with a damp cloth.
6. Do not immerse any electrical appliance, its cord or plug, into water.
7. Ensure all parts are dried thoroughly before reassembling and using this mixer.
8. To store the mixer, put the beaters in the bottom of the storage container. Tuck the cord in and snap the storage container to the mixer. To release the storage container, pull down on the storage container clip.



RECIPES

Southern Pimento Cheese Spread

¼ tsp. onion powder	2 c. shredded extra-sharp cheddar cheese
8 oz. cream cheese, softened	1 jalapeño pepper, seeded and minced
½ c. mayonnaise	¼ tsp. ground cayenne pepper
1 ¼ tsp. garlic powder	1 jar (4 oz.) diced pimento, drained salt and pepper to taste

1. Place all ingredients, except the salt & pepper, into a large mixing bowl. Beat at low/medium speed, until thoroughly combined.
2. Season to taste with salt and pepper.
3. Serve with tortilla chips or crackers.

Serves 12

Mashed Root Vegetables

4 medium potatoes	1 T. olive oil
4 medium turnips	¼ c. butter, softened
4 medium carrots	½ c. milk, heated
3-4 cloves garlic	salt & pepper, to taste
½ large onion, minced	

1. Peel the potatoes, turnips and carrots and cut them into chunks. Boil in salted water with the garlic until all vegetables are tender.
2. In a separate pan, sauté the onion in the olive oil until translucent.
3. Drain the vegetables and return them to the cooking pot. Add the onions, butter and milk.
4. Using the mixer on low speed, blend all together until desired consistency is reached (leave a few chunks, or whip until smooth). Salt & pepper to taste.
5. Serve hot, garnished with green onions, fresh, chopped parsley, or grated cheese.

Serves 6

RECIPES

Veggie Pizza

Feel free to substitute whatever vegetables you have on hand for the toppings on this pizza.

2 packs (8 oz. ea.) reduced fat crescent rolls	4 green onions, sliced
8 oz. low fat sour cream	½ bell pepper, chopped
8 oz. low fat cream cheese	2 c. broccoli, chopped
2 t. dried dill weed	1 carrot, finely chopped
½ t. garlic powder	15 grape tomatoes, sliced
½ pack (half of .75 oz.) ranch dressing mix	1 c. cheddar, shredded

1. Preheat the oven to 350° F. Spray a cookie sheet with nonstick cooking spray.
2. Put the crescent roll dough on the cookie sheet in a single layer. Spread the dough as needed to make a crust. Using a fork, poke holes in the dough. Bake for 10 minutes.
3. In a large mixing bowl, on low speed, mix the sour cream, cream cheese, dill, garlic powder and dressing mix until well blended.
4. Into the cream cheese mixture, stir the onion, pepper, broccoli and carrot. Spread all evenly on the cooled crust. Top with the tomatoes and cheddar cheese. Refrigerate until ready to serve.

Makes about 15 servings

Cinnamon Macaroons

14 oz. sweetened shredded coconut	¼ t. salt
14 oz. sweetened condensed milk	2 egg whites
½ t. vanilla extract	cinnamon

1. Preheat the oven to 325° F.
2. In a large bowl, combine the coconut, milk, vanilla and salt. Stir to blend well.
3. In a mixing bowl, with your mixer on med-high speed, whip the egg whites until firm peaks form.
4. Fold the egg whites into the coconut mixture and stir to combine well.
5. Drop the mixture by heaping teaspoon onto parchment lined cookie sheets - these cookies will really stick to your pan if you don't use the parchment!
6. Sprinkle each cookie with a little cinnamon, and bake for 20 minutes, or until the tops are browning.

Makes 2-3 dozen cookies

RECIPES

Apple Cake (submitted by Lucy G. 9-10-15)

2 apples
1 t. cinnamon
2 T. sugar
½ c. water
white cake mix

1. Coat the cake pan with butter (I just take out a stick of butter and rub it in the pan until the pan is coated – then I throw the stick of butter back in the fridge).
2. Preheat the oven according to cake mix box instructions.
3. Peel and core the apples. Slice into wedges approximately ¼” thick. Place apple wedges on bottom of the buttered pan.
4. Sprinkle the apples with the sugar and cinnamon and pour the water over the apples.
5. Using your mixer, prepare the cake mix according to box instructions and pour the batter over the apples.
6. Bake until the top of the cake is golden brown (25 minutes was perfect for two 9” cake pans at 350°). Serve with whipped cream.

Serves about 24

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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