



WARRANTY

Register your product within 30 days of purchase to activate your one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)

WARRANTY IS ONLY VALID IF YOU REGISTER WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period starting on the date of purchase from an authorized retailer. In the event that the product is defective, please contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to misuse, commercial use, accidents, or natural wear and tear.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

For Customer Support, contact us at: [ovente.com/support](https://www.ovente.com/support)



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OVENTE®

5-Speed Hand Mixer with Snap-On Storage Case HM151 Series



Before using please read the instruction manual and keep it for future use.




IMPORTANT SAFEGUARDS

When using your hand mixer, basic safety precautions should always be followed, including the following:

DEFINITIONS

Whenever used, the following identify safety and property damage messages and designate a level of hazard seriousness.

 - This is the safety alert symbol. It alerts you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

DANGER – Indicates a hazardous situation, which, if not avoided, will result in death or serious injury. Usage of this signal word is limited to the most extreme situations.

WARNING – Indicates a hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION – Indicates a hazardous situation, which, if not avoided, may result in minor/moderate injury.

NOTICE – Addresses practices not related to personal injury, such as product and/or property damage.

- Read all instructions.
- To protect against risk of electric shock, do not put cord, plug or mixer body in water or any other liquid.
- Keep this product out of the reach of children and pets. This product is not intended for use by children. Close supervision is necessary when this product is used near children.
- Do not put the motor housing, power cord, or plug in water or other liquid. Do not operate the product in water or under running water.
- Unplug the power cord from the electrical outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the beaters during operation to reduce the risk of injury to persons, and/or damage to the product.
- Remove the beaters from the motor housing before cleaning.
- Do not use attachments not recommended by the product manufacturer. Attachments, when furnished, may become hot during use, so allow them to cool before handling.
- Do not plug/unplug the product into/from the electrical outlet with a wet hand.
- Never place the mixer near a sink or other water/liquid-filled container. If the mixer falls into water or other liquid, **do not touch or reach into the water/liquid.** Immediately unplug the mixer from the electrical outlet.
- Extension cords are available and may be used with care. If a longer cord is required, the electrical rating of the extension cord must be at least as great as that of the product.
- Do not operate the product if it has a damaged or cut power cord or plug, if wires are exposed, malfunctions, damaged, or dropped into water. This product has no user-serviceable parts. Do not attempt to examine or repair this product yourself.



HAND MIXER MAINTENANCE

WARNING: Always ensure the mixer is unplugged from the electrical outlet and allowed to cool completely before cleaning it.

NOTICE: Do not use abrasive cleaners or pads to clean the mixer.

- This mixer was permanently lubricated at the factory before shipping and will not require further lubrication for the life of the mixer.

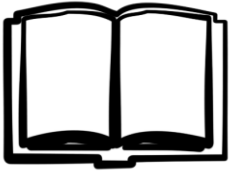
WARNING: Additional lubrication of electric motor parts could create a fire hazard.

- Clean after each use. Remove the beaters from the motor housing before washing. The beaters are dishwasher safe but will be more thoroughly cleaned if hand washed with warm, soapy water. Clean the exterior of the product by wiping it with a soft, damp cloth.
- Store the Mixer in a cool, dry place.



TECHNICAL SPECIFICATIONS

Voltage	Frequency	Wattage
120VAC	60Hz	150W



RECIPES

Vanilla Cupcakes

Ingredients:

- 1/2 cup butter (softened)
- 2/3 cup sugar
- 3 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup milk

Directions:

1. Preheat oven to 350 degrees. Line muffin tins with baking cups.
2. Sift the flour, baking powder, and salt. Set mixture aside.
3. In a large bowl, add the butter and sugar. Beat until they are pale yellow and fluffy, then add eggs one at a time until incorporated.
4. Add vanilla, flour mixture and milk. Beat until just combined.
5. Fill baking cups 2/3 to 3/4 full.
6. Bake for 15 to 17 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool.

Nutritional Information: Serving size: 1/16 of a recipe (1.5 ounces).

• Calories 142.46 • Calories From Fat (42%) 60.26 • Total Fat 6.84g 11% • Saturated Fat 4g 20% • Cholesterol 50.43mg 17% • Sodium 148.16mg 6% • Potassium 33.36mg <1% • Total Carbohydrates 17.7g 6% • Fiber 0.32g 1% • Sugar 8.63g • Protein 2.57g 5%

White Frosting

Ingredients:

Yield: enough to frost two 9-inch round layers

- 3/4 cup vegetable shortening
- 1 box (1 lb.) powdered sugar
- 1 teaspoon salt
- 5 to 6 Tablespoons milk
- 2 teaspoons vanilla extract

Directions:

Using wire beaters, beat ingredients for 3 to 5 minutes on speed 4.

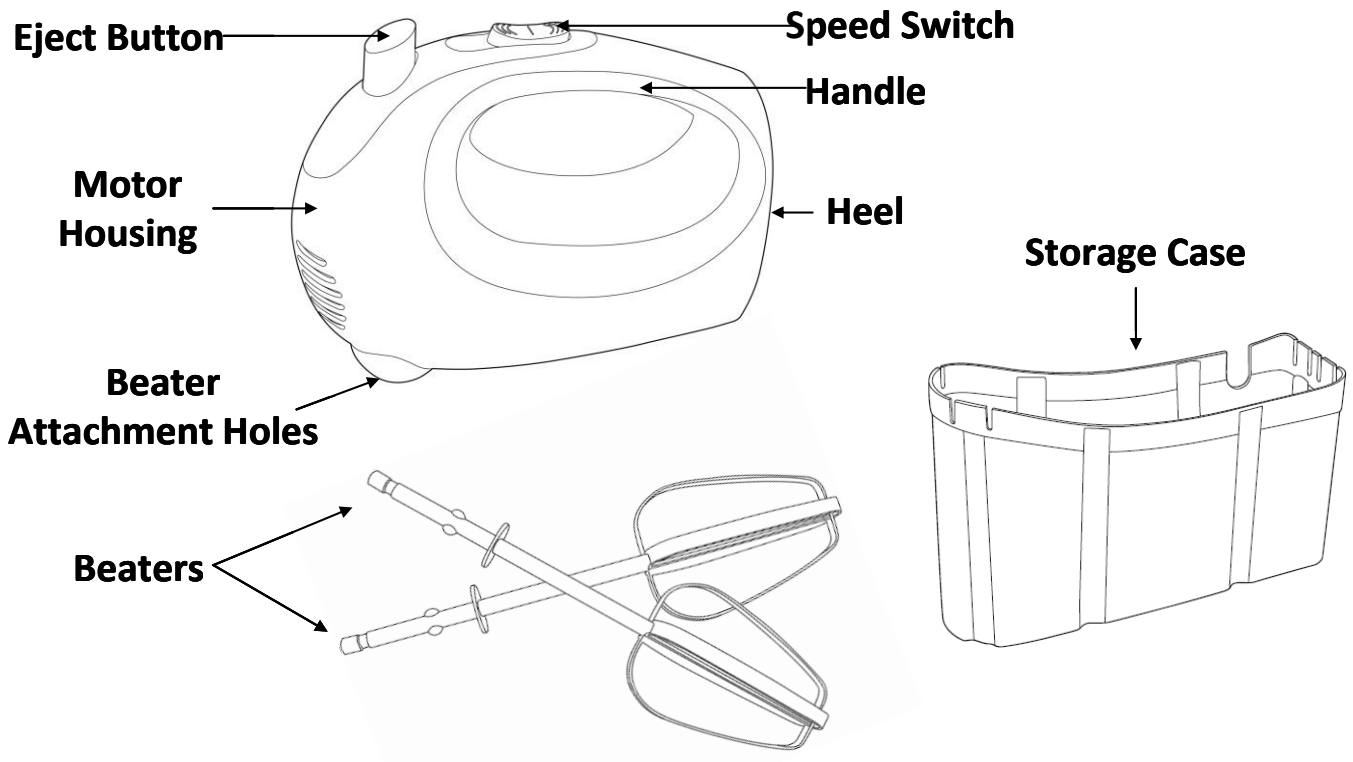
⚠ CAUTION-- To reduce the risk of personal injury:

- Do not allow the power cord to hang over the edge of a table or counter, where it may be tripped over or pulled, and do not allow the power Cord to touch a hot surface, including a stove.

NOTICE-- To reduce the risk of product and/or property damage:

- This product is intended solely for indoor, non-commercial, non-industrial, household use in mixing food items for human consumption. Do not use the product outdoors or for any other purpose.
- To disconnect the product from the electrical outlet, pull directly on the plug; do not pull on the power cord.

HAND MIXER PARTS



Before First Use

Wash the beaters and storage case in warm, soapy water, rinse, and let dry.



USING THE HAND MIXER

WARNING: Do not plug the power cord into an electrical outlet until the beaters are securely attached.

1. Attaching the Beaters

Locate the two half circles near the end of each Beater. Also locate the breaks in the slots in the motor housing. Insert the beaters or into the slots such that the half circles go into the breaks. Push down until the beaters click into place.

2. Slide the Speed Switch all the way down so "OFF" is visible. This is the OFF position. Plug the power cord into a standard 110-120V AC electrical outlet.

3. Place the Beaters into the ingredients to be mixed.

4. Slide the Speed Switch to the desired setting. Speeds range from "1" (lowest) to "5" (highest).

CAUTION: To prevent the mixer from overheating, do not operate it for more than five minutes at a time. Allow the mixer to cool down every four minutes of after five minutes of operation.

NOTE: For best results, begin with the lowest speed setting ("1") and increase to a higher speed as necessary.

5. When adding ingredients, turn the mixer to OFF and allow the motor to stop. Lift the Beaters or out of the mixture and rest the mixer on its Heel. Add ingredients and place the Beaters back into the mixture before continuing.

6. When mixing is complete, turn the Mixer OFF. Make sure the motor has stopped before lifting the Beaters out of the mixture. Unplug the power cord from the electrical outlet.

WARNING: Always turn the Mixer OFF and unplug the power cord before leaving the mixer unattended and when it is not in use.

7. Eject the Beaters by firmly pressing the Eject Button.

CAUTION: Never eject the Beaters while the mixer is operating.



TIPS AND HINTS FOR YOUR HAND MIXER

- Refrigerated ingredients such as butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- Assemble all ingredients and utensils near the mixer.
- To eliminate the possibility of eggshells in your recipe, break eggs into a separate container first, then add them to the mixture.
- When mixing egg whites, be sure the mixing bowl and beaters are thoroughly clean and dry. Even a small amount of oil on the beaters or in the bowl could cause the egg whites to not aerate.
- Always start mixing at slow speed. Gradually increase to the recommended speed stated in a recipe.

- Do not over-mix. Take care to only mix ingredients until recommended in the recipe. At any step, over-mixing can cause toughness, lack of rising, or excess shrinkage. Fold in dry ingredients only until just combined. Always use the lowest speed necessary.
- During mixing, ingredients may splash onto the sides of the mixing bowl. Turn the mixer off and use a plastic or rubber utensil to scrape the bowl. Do not use a metal utensil, as they may damage the beaters if contact is made. A light scraping after the addition of each ingredient helps achieve best results (mixing bowl and plastic utensil not included).

SPEED GUIDE

Speed	Function	Use with
1	Blend	liquids and eggs
2	Stir	sauces and pudding
3	Mix	batters and mixes
4	Beat	cookie dough and frostings
5	Whip	whipped cream and mashed potatoes

FOR STORAGE

Place Beaters and power cord into the storage case and snap the storage case onto the base of the mixer, making sure to insert the tabs on the front of the storage case into the second row of slots on the front of the mixer. To remove the storage case, pull from the heel end of the base first.

