

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Make sure control dial is OFF before putting on parts and before cleaning.
4. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beater during operation to prevent injury, and/or damage to the mixer. Remove beater from mixer before washing.
5. Do not operate appliance after it has been dropped or damaged in any manner. Return appliance to any Authorized NuTone Service facility for examination, repair, or adjustment.*

SAVE THESE INSTRUCTIONS

* In all instances when any appliance has been dropped or damaged, all charges required by the NuTone Authorized Service Center will be the sole responsibility of the customer.

OPERATION:

The Mixer will be used in **all six speeds**. See your Recipe book for full information for various recipes.

CONVENIENCE GUIDE:

Speeds 1 & 2: **Low Speed** for blending dry ingredients and heavy batters . . . folding, mashing, stirring, juicing.

Speeds 3 & 4: **Medium Speed** for creaming shortening and sugar . . . beating prepared mixes, candy . . . whipping cream.

Speeds 5 & 6: **High Speed** for whipping potatoes, gelatine . . . beating egg whites, icings.

CONVENIENCE FEATURES: A MOTOR-DRIVEN BOWL

The Mixing Bowl rests on a turntable directly connected to the Power Unit. The Motor, not the beater, turns the bowl — keeps it revolving automatically all during mixing, regardless of the consistency of the batter. This feature eliminates hand-turning the bowl. Your Mixing Bowl won't stop even when you're mixing a thick dough. And — while the bowl revolves automatically, the beater turns in the opposite direction. This "counter-motion" feature prevents lumpy, incomplete mixing.

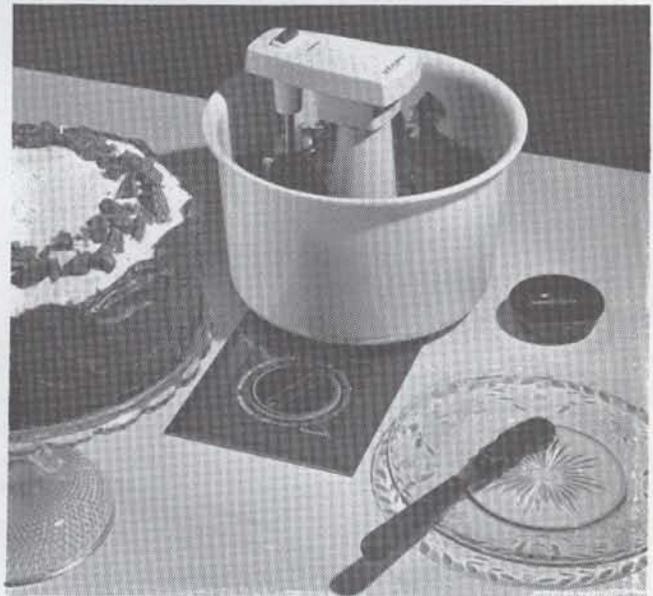
NOTE: To remove Beater Head, turn the Head counter clockwise, and lift it out of the Mixing Bowl. To remove the Beater Blade, press the ejection button on the top of the Beater Head. The Blade will be released.

If the Turntable should become locked into the Power Unit and cannot be easily removed, insert the Beater Head and turn it counter-clockwise, and the Turntable will be released.

INSTALLATION & OPERATION Food Center Mixer

MODEL 271

Use with Model 250 Food Center Power Unit.



INSTALLATION



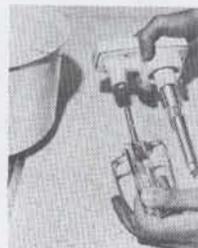
1. Place turntable into Power Unit.



2. Press locking lever clockwise to lock in turntable.



3. Place mixing bowl on turntable.



4. Push beater blade into beater head until it locks in position.



5. Insert beater into mixing bowl in any of 6 positions.



WARNING: The bowl is designed to turn at all times. do not grab bowl or attempt to stop it. This will cause damage.

THE BOWL IS DESIGNED FOR BETTER MIXING

- In our exclusive Mixing Bowl with the tube in the center, the mix is kept constantly in the path of the beater. One egg white can be whipped as easily as a dozen in this large 4-quart bowl. Because of the large bottom surface area, it will take a longer beating time than if a small bowl were used. You won't have to stop your Mixer to scrape down the side of the bowl during mixing. Just hold edge of rubber scraper lightly against side of bowl or tube — sides will be scraped clean as the bowl revolves.
- It's easy to handle, lightweight and break-resistant. You can hold the feather-weight Mixing Bowl in one hand without strain, even when it's filled with batter. Removal of batter is easy — awkward "hugging" or "cradling" of the bowl is eliminated. The bowl is made of non-porous melamine plastic which can be handled the same as any non-baking type normal glass or metal bowl. This is not the same plastic referred to on many cake and frosting mix packages. It can be washed in an automatic dishwasher without harm.
- The special pouring rim of the Mixing Bowl allows liquid to be poured in a fine stream. Batter can be removed easily, without spreading out and spilling.
- One Easy-to-Clean Beater, instead of two, revolves in one direction as bowl revolves in opposite direction, to give thorough, even mixing. Beater Blades reach to side of bowl — catch every bit of mix. Designed without a center post, the Beater is easy to clean with a few strokes of a rubber scraper.
- The Beater Head may be placed in any of six positions in the hexagon-shaped tube in the center of the Mixing Bowl. Placed

at the right or at the back, the Beater and head are out of the way; bowl is left free for adding ingredients. Or, in making a boiled frosting, when it's important that hot syrup be mixed with beaten egg whites as quickly as possible, the Beater can be placed toward the front, where it is convenient to pour the syrup in front of the Beater!

- The Mixer is easy to clean!
The Stainless Steel Surface Plate, Turntable and Beater Head should be washed with a damp cloth, then wiped dry. **Never put Turntable or Beater Head in dishwasher or in an automatic dishwasher.** The Mixing Bowl and Beater may be washed in an automatic dishwasher. To avoid staining the melamine bowl, wash soon after use. Never use steel wool, scouring powder or abrasives. Bowl will lose luster if scoured.
- Check Turntable frequently to make sure it remains clean. Food particles may fall into the tube of the turntable and harden. This may make it difficult to engage the beater head shaft properly. Hold the Turntable up to a light. If you cannot see through it, it needs cleaning. This is done by removing 4 screws at bottom of Turntable and removing the round metal locking plate. Remove the Turntable drive coupling and metal bar from inside the Turntable tube. Clean the tube, metal bar, the two slots which hold bar, and metal drive coupling. When replacing the metal bar, turn it over if marred or worn. Place a few drops of light household machine oil in bearing before replacing drive coupling. Fasten bottom plate securely with screws previously removed.



LIGHT BOWL



POURING RIM



EASY TO CLEAN



CONVENIENT

IMPORTANT FACTS ABOUT THE BUILT-IN POWER UNIT:

Your Power Unit was oiled at the time of manufacture but a storage period may have permitted oil to drain back into the reservoir. Before using any of the attachments, please run it for a short time to insure lubrication. At intervals of from 1 to 2 months, depending on the amount of use, a few drops of ordinary household oil should be placed around the shaft opening.

The unit will warm up in proportion to length of time it's run and load it carries. If you run it unusually long or hard, give it a rest before putting it to work again.

NuTone Housing Products

Scovill

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