

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this Cook's Companion[®] product to be free from manufacturer defect for up to 1 Year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations which are a normal part of the craftsmanship, (d) improper cleaning methods, or (e) any unit that has been tampered with, (f) damages incurred through improper use and care and (g) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective product. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. Course Housewares cannot guarantee a replacement of the same color as your original purchase. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Cordless Hand Mixer only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

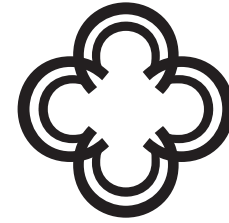
Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC
1715 Lake Drive West
Chanhassen, MN 55317
(866) 325-1659

Return shipping and handling charges may apply.

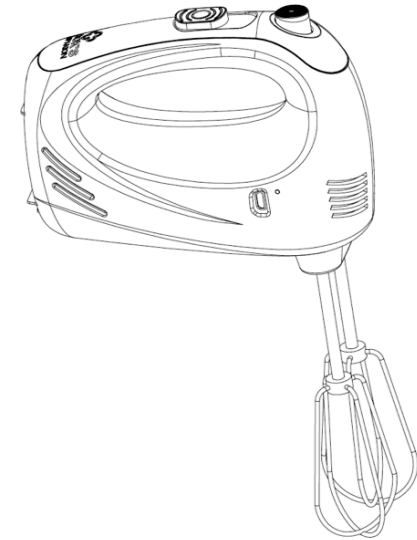
MADE IN CHINA

MODEL: CCBOHM/B414104



COOK'S[®] COMPANION

Cordless Rechargeable Hand Mixer





Thank you for purchasing Cook's Companion® Cordless Hand Mixer Set. Cook's Companion® will perform best when used as intended. To ensure the best performance of your product, please consistently follow these instructions.

PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

About Cook's Companion®

Exclusively available through Evine, the Cook's Companion® line sets the professional standard for quality tools offered at economic prices. Whether you're prepping meals for one, two or 20, this essential collection can cater to your any and every gastronomic need.

Cook's Companion® combines innovative and resourceful industry technologies with colorfully stylish designs. Cook's Companion® deliberately constructs each product with ease and convenience in mind. Fill your kitchen with useful products and return the joy to your kitchen with assistance from this dependable brand. Please enjoy this exclusive essential from Cook's Companion®.

IMPORTANT SAFEGUARDS:

- ◆ Keep away from pets and children.
- ◆ Never place any part of the unit on top of hot surfaces.
- ◆ Always use caution when mixing hot items.
- ◆ Do not touch any hot surface.
- ◆ Do not allow the power cord to touch hot surfaces.
- ◆ Always store your mixer in a dry, cool place out of direct sunlight to avoid discoloration, rust, and/or damage to the unit.
- ◆ Never place fingers in the mixer when product is in use.
- ◆ Do not wear loose clothing or accessories that could become caught in the mixer when in use to avoid injury and/or damage to the product.
- ◆ Never submerge the mixer body or charging cord in any liquid.

Getting Started

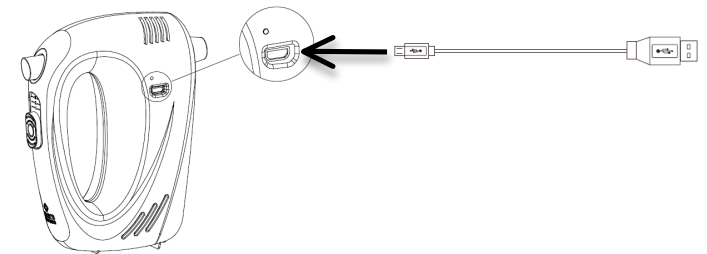
- ◆ Before using, remove any labels and wash and dry each item in accordance with the care and use instructions.

Compatibility

- ◆ The Cook's Companion® Cordless Hand Mixer requires a voltage of 5V @ 2A or 10W, please make sure your USB adaptor is compatible before using your product.
- ◆ Never submerge or soak the mixer body to prevent electrical shock and/or damage to the device. Only the mixers can be submerged in water, when not attached to the body.
- ◆ While the mixers are dishwasher safe, we recommend hand washing with warm soapy water.
- ◆ The included charging cord should not be used with any other device besides your Cordless Hand Mixer. Please note, while the USB Charging Cord is included the USB charging port must be purchased separately.

Charging Your Cordless Hand Mixer

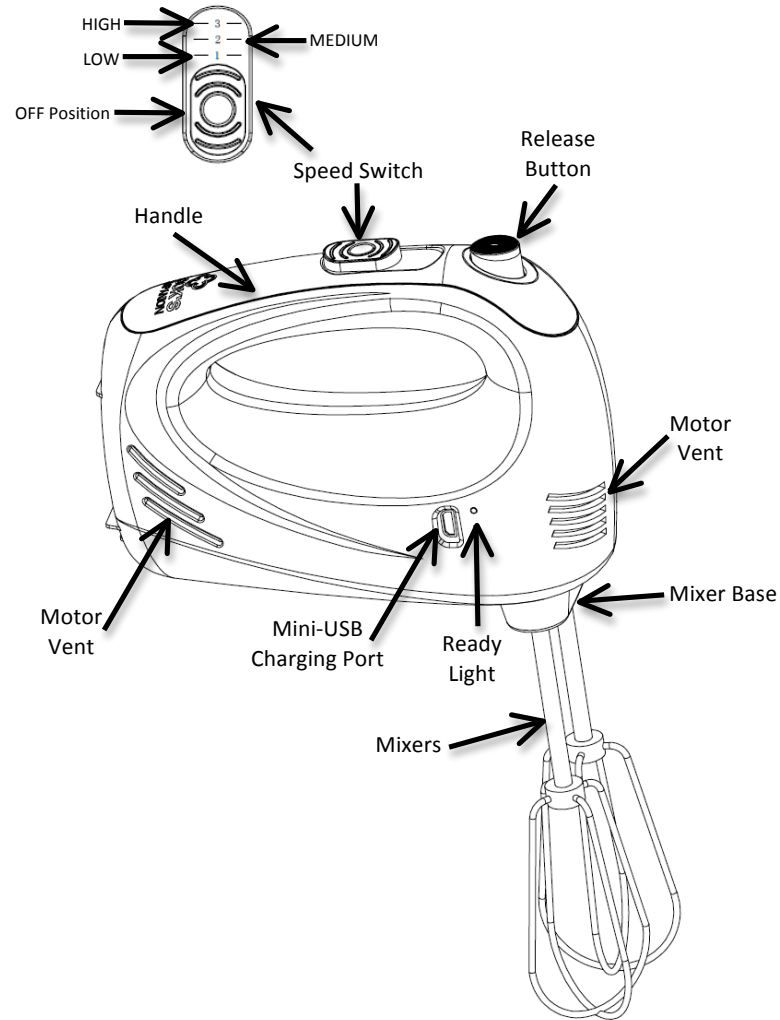
- ◆ Your Cordless Hand Mixer may have a small charge upon receiving. However, we recommend allowing the mixer to fully charge before first use (approximately 5.5 hours).
- ◆ To charge your mixer, first connect the mini-USB to the charging port on your hand mixer. Then, connect the USB to a compatible USB charging port.
- ◆ If the Ready Light is Red when in use, your mixer has less than 40% of its battery left and should be charged.



- ◆ Once properly connected to the charging cord and port, your cordless mixer's (if not fully charged) Ready Light will show Red. If the mixer's battery is fully depleted, it will take about 5.5 hours to fully charge.
- ◆ Once the Hand Mixer is over 95% charged, the charging light will turn Green.
- ◆ Once the unit is fully charged, your hand mixer can be used for approximately 35 minutes, depending on speed and usage.
- ◆ If your hand mixer stops working, but the ready light still shows Green, let the mixer rest for about 5 minutes and then continue use.
- ◆ If your hand mixer stops working and you have let the unit rest, but the unit is still not working, plug the unit into the charger to reset the mixer and then attempt to continue use. If neither solution work and your mixer still does not function, please call our customer service line at 1-866-325-1659 for further assistance.

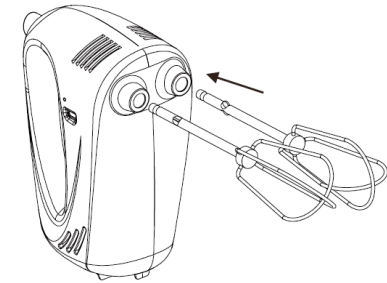
Your Cordless Hand Mixer

- ◆ Before using, review all parts of the Hand Mixer and read through all instructions.

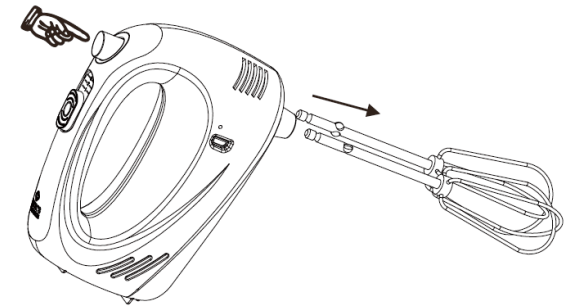


Using the Cordless Hand Mixer

- ◆ After you have read through all of the instructions included in this booklet and your mixer is fully charged, you are ready to begin using your Cordless Hand Mixer.
- ◆ First, ensure the Speed Switch is in the OFF position.
- ◆ Next, take one of the mixers and line up the notches on the mixer the slits in the mixer base. Place the mixer into the insert until you hear a slight click, do not force the mixer into the mixer base. Repeat with second mixer.



- ◆ Once both mixers are properly attached to the mixer body, you can choose which speed you would like to use 1 (Low), 2 (Medium), 3 (High).
- ◆ When choosing the speed, it is recommended to slowly switch speeds in 1 second intervals. For example, OFF to 1, then wait one second before switching to 2; for 2 to 3 wait one second on 2 before switching to 3.
- ◆ To remove the mixers from the mixer body, simply press the Release Button on the top of the handle. Always ensure the mixer is in the OFF position before removing the mixers.



ERRORS

Please refer to the below error list for more information.

ERROR	SOLUTION
No Power to the unit.	Check if the unit is charged. Plug the unit into the charger and attempt to switch the unit onto the lowest speed, remove from charger and attempt to use. Check there is nothing blocking the mixers from spinning.
Hand mixer stops working during use.	Check if the unit is charged. Plug the unit into the charger and attempt to switch the unit onto the lowest speed, remove from charger and attempt to use. As your unit has an anti-jam protection, turn the mixer to the OFF position and check there is nothing blocking the mixers from spinning. Call customer service at 1(866) 325-1659.
Hand Mixer slows down during use.	Check that the unit is charged. You are attempting to mix too tough or too much at one time, remove some of the item and attempt again.
Unit is not charging.	Check that the USB port you are using is properly function by testing with a different USB Cord (i.e. phone cord, etc.).

Get Cooking!

Veggie Scrambled Eggs

Ingredients

- ◆ ¼ cup Olive Oil
- ◆ ¼ cup Fresh Mushrooms, sliced
- ◆ 6 Eggs
- ◆ ¼ Milk
- ◆ ¼ cup Onions, chopped
- ◆ ¼ cup Fresh Tomato, chopped
- ◆ ¼ cup Cheddar Cheese, shredded



Directions

- ◆ Heat olive oil in a frying pan over medium-high heat. Add mushrooms, onions, and peppers and sauté until onions are transparent.
- ◆ In a mixing bowl, beat the eggs and milk together with your Cook's Companion Hand Mixer, alternating between low and medium speed as necessary. Stir in tomatoes.
- ◆ Pour mixture into the sautéed vegetables and cook until eggs are set. When eggs are also done, mix in cheese. Enjoy!

Favorite Meringue

Ingredients

- ◆ 3 Egg Whites
- ◆ ¾ cup White Sugar
- ◆ ¼ tsp. Cream of Tartar

Directions

- ◆ In a large bowl, beat egg white and cream of tartar with your Cook's Companion Hand Mixer until foamy on Medium.
- ◆ Gradually add sugar, and continue beating until mixture forms stiff peaks. Enjoy!

