



blue
jean
CHEF

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Website: bjcwarranty.synergyhousewares.com

Email: bjcwarranty@synergyhousewares.com

Printed in China

Model SBJCDCHM200

Hand Mixer

Use & Care

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

- 1 Read all instructions.
- 2 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact Synergy Housewares at 866-444-4033 for information on examination, repair, or adjustment.
- 3 To protect against risk of electric shock, do not put the Hand Mixer or cord in water or other liquids. If Hand Mixer or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
- 4 This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
- 5 To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surface, including the stove.
- 6 Do not allow the cord to hang over the edge of table or counter to prevent the possibility of the mixer being accidentally pulled off the work area, which could cause damage to the mixer, or personal injury.
- 7 Never attempt to eject beaters or dough hooks when the appliance is in operation.
- 8 Turn speed selector to the 0 (OFF) position, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 9 The use of attachments not recommended or sold by the Synergy Housewares may cause fire, electric shock, or injury.
- 10 Remove accessories (Beaters, Dough Hooks or Whisk) from mixer before washing.
- 11 Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- 12 Do not use outdoors.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY
NOT INTENDED FOR COMMERCIAL USE

Additional Safety Information

This appliance has a polarized plug, to reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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Meet Meredith

Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection!

I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks.

My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bears the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

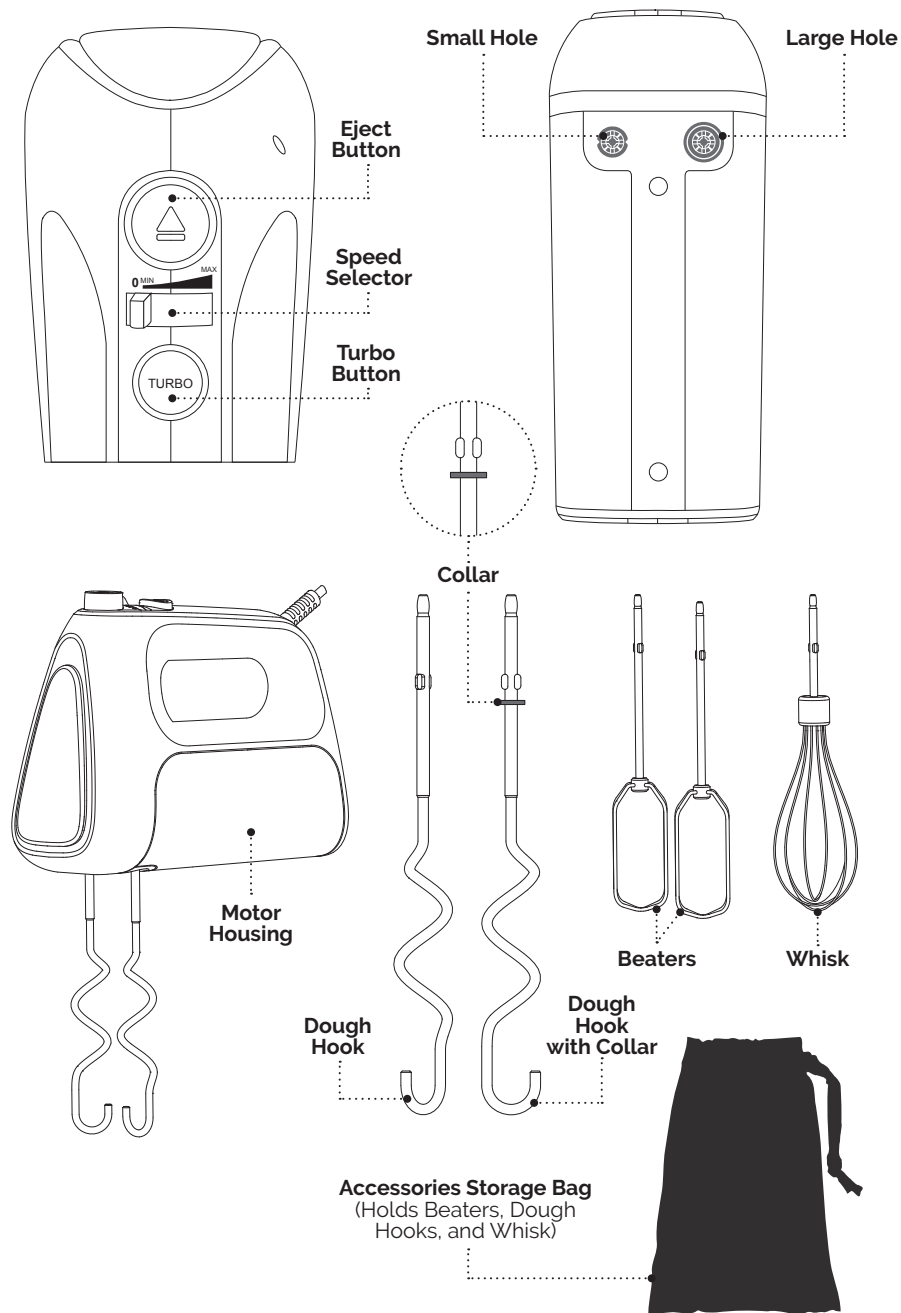
"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:



Get to Know Your Hand Mixer



Actual product may differ slightly from illustrations in this manual

Before Your First Use

Carefully unpack the Hand Mixer and remove all packaging materials. Wash the Hand Mixer according to the Care and Cleaning section of this manual.

Using Your Hand Mixer

- 1 Ensure that your Speed Selector is in the 0 (OFF) position before plugging the Hand Mixer into the power outlet. Assemble desired accessories into the Hand Mixer receptacles.

NOTE: The Beaters and Wire Whisk are universal and can be inserted into either Large or Small Hole. For the Dough Hooks, the Dough Hook with the Collar can only be inserted into the Small Hole.
- 2 Set the Speed Selector to your desired speed. The Speed Selector has a variable speed slider that features a slow start function. Slide the Speed Selector right to increase speed or left to decrease speed. Slide it all the way left to the 0 (OFF) position to turn off the Hand Mixer. At any time during the mixing process, you can press and hold down the Turbo Button to immediately put the Hand Mixer to the highest speed. When you release the Turbo Button, the Hand Mixer will go back to the previously selected speed.
- 3 When mixing is complete, turn the Speed Selector to the 0 (OFF) position then unplug the Hand Mixer from the power outlet.
- 4 Hold the attached accessories with one hand then firmly press the Eject Button down using the other hand to remove the accessories from the Motor Housing.
- 5 **NOTE:** As a safety feature, the Hand Mixer's Eject Button will only eject accessories if the Speed Selector is in the 0 (OFF) position.

Speed Selector Guide

SPEED	DESCRIPTION
Low (MIN Position)	Your Hand Mixer features a slow start function that allows you to combine and stir your ingredients without splattering out of the bowl. Low speed is used to combine ingredients, low-speed stirring, or when adding liquid to dry ingredients such as flour.
Medium (Middle Position)	Perfect for mixing ingredients such as thick cookie dough, cream cheese, or thick batters. This speed is also great for incorporating fruit, nuts, or candies into your ingredients.
High (MAX Position)	Great for mixing frostings, emulsifying egg whites or heavy cream with the Whisk, incorporating cold butter into a mix and more.

Hand Mixer Accessories

No Center Post Beaters

Prevents clogging when mixing your ingredients, making it easier to clean.

Dough Hooks

The perfect accessory for kneading yeast doughs.

Whisk

Used for whipping cream, puddings, sauces, or emulsifying egg whites.

Storage Bag

Holds the Beaters, Dough Hooks, and Whisk.

Care and Cleaning

- Do not immerse the Motor Housing, Cord or Plug in water or any other liquid. Wipe the Motor Housing with a damp cloth.
- Wash the Dough Hooks, Beaters, and Whisk in warm, soapy water. Rinse and dry thoroughly.
- **NOTE:** The Beaters and Dough Hooks can also be placed in the dishwasher. The Whisk should be hand washed only.
- Before assembling the Hand Mixer, make sure the Power Cord is unplugged from the power outlet and the Speed Selector is set to the 0 (OFF) position.
- The Accessories Storage Bag can be placed in a washing machine and dryer or washed the sink with warm soapy water and allow it to dry.

For more cooking classes, videos and recipes, please visit:

<https://bluejeanchef.com>

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.



Recipes

French Chantilly Cream

MAKES: **2 cups**

INGREDIENTS

- 2 cups** heavy cream, cold
- 2 tablespoons** granulated sugar
- 1 teaspoon** pure vanilla extract

DIRECTIONS

- 1** If you have time and for quickest results, chill the whip attachment to the hand mixer and a metal bowl in the refrigerator until cold.
- 2** Pour the heavy cream into the chilled bowl. Using the whip attachment on the hand mixer, beat on medium speed until the cream starts to thicken.
- 3** Add the sugar and vanilla extract and continue to beat on high speed until medium to stiff peaks form. Do not overbeat or the Chantilly cream will turn grainy. If this happens add a few more tablespoons of heavy cream and beat on low until the cream is smooth again.
- 4** Cover and refrigerate until serving.

Strawberry Cheesecake

SERVINGS: **8**

INGREDIENTS

- 12** graham crackers, crushed (about 2 cups)
- ¼ cup** unsalted butter, melted
- 2 pounds** cream cheese, room temperature
- 1½ cups** sugar
- 1½ teaspoons** pure vanilla extract
- 4** eggs
- 1 cup** strawberry preserves
- 1 pint** strawberries, quartered
- Whipped cream for serving

DIRECTIONS

- 1** Pre-heat the oven to 325°F.
- 2** Combine the graham cracker crumbs and melted butter in a bowl. Press the crumb mixture into the base of a 9-inch springform pan and refrigerate while you prepare the cheesecake batter.
- 3** Using the beater attachments on the hand mixer and low speed, blend the cream cheese until it is completely smooth with no lumps.
- 4** When all the lumps in the cream cheese have disappeared, add the sugar and vanilla extract. Blend just to incorporate the ingredients and then add the eggs one at a time. Continue to mix until the eggs have been mixed in, but do not over-beat at this stage.
- 5** Pour the batter into the springform pan with the graham cracker crust. Wrap the bottom of the springform pan in aluminum foil to create a completely waterproof seal. Place the springform pan in a larger baking or roasting pan and transfer the pan to the oven. With the pans in the oven, fill the larger baking pan with water until it reaches halfway up the sides of the springform pan, creating a water bath.
- 6** Bake at 325°F for one hour. After one hour, the center of the cheesecake should still jiggle when you tap the pan gently. Turn off the oven, and leave the cheesecake in the closed oven for another hour. Then remove the cake from the oven and let it cool to room temperature on your kitchen counter before refrigerating. Refrigerate for at least 8 hours before serving.
- 7** Combine the strawberry preserves and the strawberries together in a bowl. Top the cheesecake with the coated strawberries and chill for at least 30 minutes before serving. Top each slice with a dollop of whipped cream, if desired.

Chocolate Pavlova with Raspberries

SERVINGS: 6

INGREDIENTS

4 egg whites
1 cup sugar
3 tablespoons unsweetened cocoa powder
1 tablespoon cornstarch
1 teaspoon white vinegar
1 teaspoon pure vanilla extract
1 ounce dark chocolate, preferably 70% cocoa
2 pints raspberries
2 teaspoons lemon juice
2 teaspoons sugar
2 cups heavy cream
Chocolate curls, for garnish

DIRECTIONS

- 1 Pre-heat the oven to 350°F.
- 2 Finely chop or grate the dark chocolate.
- 3 Using the whip attachment of the hand mixer, beat the egg whites until fluffy. Add the sugar one tablespoon at a time and continue to beat the egg whites until they are glossy and stiff. Sift the cocoa powder and cornstarch over the bowl of beaten egg whites. Add the vinegar, vanilla and chopped chocolate and gently fold the ingredients into the egg whites.
- 4 Line a baking sheet with parchment paper and spread the egg white mixture on top, creating a layer that is about 1-inch thick. Transfer the pan to the oven and immediately lower the heat to 275°F for 1 hour. When the meringue has finished baking, let it sit in a turned off oven for at least an hour. Then remove from the oven and let it cool completely on a wire rack.
- 5 While the meringue is cooling, macerate the raspberries by combining the raspberries, lemon juice and sugar in a small bowl. Let the berries sit for at least 20 minutes – long enough for the berries to release some liquid and become syrupy.
- 6 When you are ready to serve, use the whip attachment on the hand mixer to whip the heavy cream until soft peaks form. Dollop the whipped cream on top of the chocolate pavlova and spread it around almost all the way to the edge of the meringue. Spoon the raspberries on top and garnish with chocolate curls made by peeling a chunk of chocolate with a vegetable peeler, if desired.
- 7 Slice into wedges to serve.

Oatmeal Chocolate Chunk Cookies

MAKES: 2 dozen

INGREDIENTS

1 cup unsalted butter, room temperature
½ cup brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1 ½ cups all-purpose flour
2 ½ cups rolled oats
1 teaspoon baking soda
¼ teaspoon salt
1 ½ cups chocolate chunks

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Combine the butter, brown sugar and white sugar in a bowl and use the beater attachments on the hand mixer to cream the ingredients together until they are light and fluffy. Add the egg and vanilla extract and combine. In a separate bowl combine the flour, oats, baking soda and salt. Add the dry ingredients to the wet ingredients and beat on low speed just until the ingredients are combined. Fold in the chocolate chunks.
- 3 Drop heaping tablespoons of the cookie dough onto baking sheet, spacing them 2-inches apart. Transfer the baking sheet to the center of the oven and bake at 350°F for 8 to 10 minutes.
- 4 Let the cookies cool for a minute or two and then transfer them to a cooling rack.
- 5 Store in an airtight container.

Cinnamon Sugared Doughnut Holes

MAKES: 2 dozen

INGREDIENTS

1½ cups bread flour
1 teaspoon active dry yeast
1 tablespoon sugar
¼ teaspoon salt
½ cup warm milk
½ teaspoon vanilla extract
2 egg yolks
2 tablespoons melted butter
¼ cup sugar
1 teaspoon cinnamon

DIRECTIONS

- 1 Combine the flour, yeast, sugar and salt in a bowl. Add the milk, vanilla, egg yolks and butter. Using the dough hook attachments on the hand mixer, beat until all the ingredients are well combined and the dough starts to come together. Turn the mixer up to medium speed and knead for 2 minutes. Shape the dough into a ball and transfer it to a large oiled bowl. Cover the bowl with a towel and let the dough rise in a warm place for 1 to 1½ hours, until the dough has doubled in size.
- 2 When the dough has risen, punch it down and roll it into a 24-inch long log. Cut the dough into 24 pieces and roll each one into a ball. Place the dough balls on a cookie sheet and let them rise in a warm place for 30 minutes.
- 3 To air-fry...Spray or brush the dough balls lightly with vegetable oil. In batches, air-fry at 400°F for 4 minutes, turning them over halfway through the cooking process.
- 4 To deep-fry...heat oil in a heavy pot to 365°F. Carefully lower the dough balls into the hot oil with a slotted spoon. Deep-fry for a few minutes until golden brown, turning them over a few times during the cooking process. Drain on a paper towel lined platter.
- 5 While the doughnuts are still warm, dip or brush them on all sides with the melted butter. Combine the sugar and cinnamon in a shallow dish. Roll the donut holes in the mixture to fully coat them. Enjoy warm or at room temperature.

Chocolate Cake with Chocolate Ganache Frosting

SERVINGS: 12

INGREDIENTS

3 cups flour
2 ½ cups sugar
1 ½ cups cocoa powder
1 tablespoon baking soda
1 ½ teaspoons baking powder
1 teaspoon salt
1 (4.5-ounce) box chocolate pudding mix
3 cups milk
4 eggs, beaten
½ cup butter, melted
2 teaspoons vanilla

WHIPPED CHOCOLATE GANACHE FROSTING

24 ounces semi-sweet chocolate chips
1 cup heavy cream

DIRECTIONS

- 1 Pre-heat the oven to 350°F. Grease two 9-inch cake pans.
- 2 Combine the flour, sugar, cocoa powder, baking soda, baking powder, salt and chocolate pudding mix. Pour in the milk, eggs, melted butter, and vanilla. Beat with the beater attachments on the hand mixer for 2 minutes on medium speed. Pour the cake batter into the prepared pans.
- 3 Bake at 350°F for 40 to 45 minutes, until a toothpick in the center of the cake comes out clean.
- 4 Transfer the pans to a cooling rack to cool for 30 minutes, then invert the pans to unmold the cakes and cool completely.
- 5 To make the chocolate ganache frosting, place the chocolate chips in a large bowl. Heat the heavy cream in a small saucepan just until it almost boils. Pour the hot cream over the chocolate chips and let it sit for a few minutes. Use the beater attachments on the hand mixer to beat the chocolate on low speed until smooth. Allow the chocolate ganache to cool completely. Then add the vanilla and beat the mixture with the beater attachments of the hand mixer until fluffy and lighter in color.
- 6 Cut the top off the layer cakes so they are flat. Place one layer, cut side down, on a serving platter. Spread ¼ of the chocolate ganache frosting on top of the layer. Place the second layer caked on top and cover with the remaining frosting. Garnish with chocolate shavings and raspberries, if desired.

Lemon Mascarpone Whipped Cream

MAKES: 4 cups

INGREDIENTS

1½ cups lemon curd
8 ounces mascarpone cheese, softened
2 cups heavy cream
¾ cup sugar
Zest of 1 lemon

DIRECTIONS

- 1 Combine the lemon curd and mascarpone cheese in a bowl. Using the beater attachments of the hand mixer, beat on high speed until smooth.
- 2 Place the heavy cream in a separate bowl. Attach the whip to the hand mixer and beat on low speed until the cream starts to thicken. Add the sugar and beat on medium high speed until stiff peaks form.
- 3 Fold the whipped cream and lemon zest into the lemon mascarpone mixture.
- 4 Chill until ready to use.

Whipped Ricotta Dip with Balsamic Roasted Cherry Tomatoes

SERVINGS: 6

INGREDIENTS

1 pint cherry tomatoes, halved
2 teaspoons olive oil
1 teaspoon balsamic vinegar
Salt
Freshly ground black pepper
½ teaspoon dried oregano
2 cups whole milk ricotta cheese
2 tablespoons grated Parmesan cheese, divided
Zest of ½ lemon
1 tablespoon fresh chopped thyme leaves
Fresh basil leaves
Baguette bread for serving

DIRECTIONS

- 1 Pre-heat the oven to 400°F.
- 2 Toss the cherry tomatoes with the olive oil, balsamic vinegar and oregano. Season with salt and freshly ground black pepper.
- 3 Place the tomatoes onto a baking sheet in one layer and transfer the sheet pan to the oven. Roast for 15 minutes, stirring halfway through the cooking time.
- 4 Combine the ricotta cheese, Parmesan cheese, lemon zest and fresh thyme leaves in a bowl. Using the whip attachment of the hand mixer, beat on high speed until the ricotta cheese is smooth and fluffy.
- 5 Spread the ricotta dip out in a shallow bowl and top with the roasted cherry tomatoes. Sprinkle some fresh torn basil leaves on top and season with coarsely ground black pepper. Serve with grilled or toasted baguette slices.