

# WonderMix



## OWNER'S MANUAL & OPERATING INSTRUCTIONS

**FOR QUESTIONS, HELP OR SERVICE CONTACT:**

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## INSTRUCTIONS

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### **Before you begin, please read these important instructions**

- Wash ALL PARTS by hand. Wondermix parts ARE NOT dishwasher safe.
- DO NOT operate this machine with the motor unit in water or any other liquid.
- Unplug when not in use and while cleaning.
- Keep fingers, hands, hair and clothing away from moving parts.
- Keep spatulas and other utensils away from beaters and blender blades while operating to prevent injury or damage to the machine. A spatula should be used only when the machine is off and the moving parts have stopped completely.
- Use only the attachments manufactured and recommended for this machine.
- No unsupervised child should operate the WonderMix.
- Do not use outdoors.

### WonderMix Features

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Open your WonderMix package and unpack all of the components. Check off the parts to make sure everything is included in the box. Save the box and packing material for service shipment and storage.



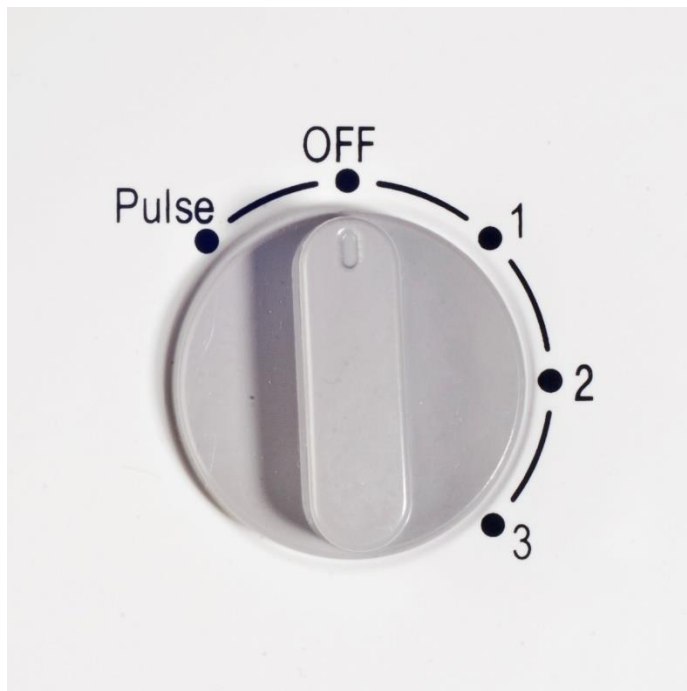
## Components

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|---|-------------------------|
| 1 - Lid   | 7 - Power Base          |
| 2 - Dough Hook  | 8 - Safety Cover        |
| 3 - Dough Divider (Optional-must call<br>.....Wondermix Company to order) | 9 - Blender Cap         |
| 4 - Bowl  | 10 - Blender Lid        |
| 5 - Drive Shaft - (2 are included)  | 11 - Blender            |
| 6 - Light Batter Whips  | 12 - Heavy Batter Whips |

## Use and Care

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Plug the WonderMix into any 120v outlet. Turn the machine on. The dial on the front is marked “Pulse OFF 1 2 3”. SPEED 1 is the slow, incorporating speed. SPEED 2 is the mixing speed. SPEED 3 is the faster, power speed. The Pulse feature is for controlling the folding in or sifting of ingredients, especially dry ingredients. When you are finished with the machine, turn the dial to OFF.

NEVER PUT YOUR HAND OR A  
UTENSIL IN THE BOWL WHILE THE  
MOTOR IS RUNNING!

**WASH ALL PARTS BY HAND - DO NOT WASH  
PARTS IN DISHWASHER**



Do not operate machine with both the bowl and blender units positioned on their drive ports. This will damage the motor.

The WonderMix should never have internal maintenance performed by anyone but Brownwick LLC. The motor and gears are permanently lubricated. Taking apart the motor unit or performing unnecessary maintenance will void the warranty.

## Caution

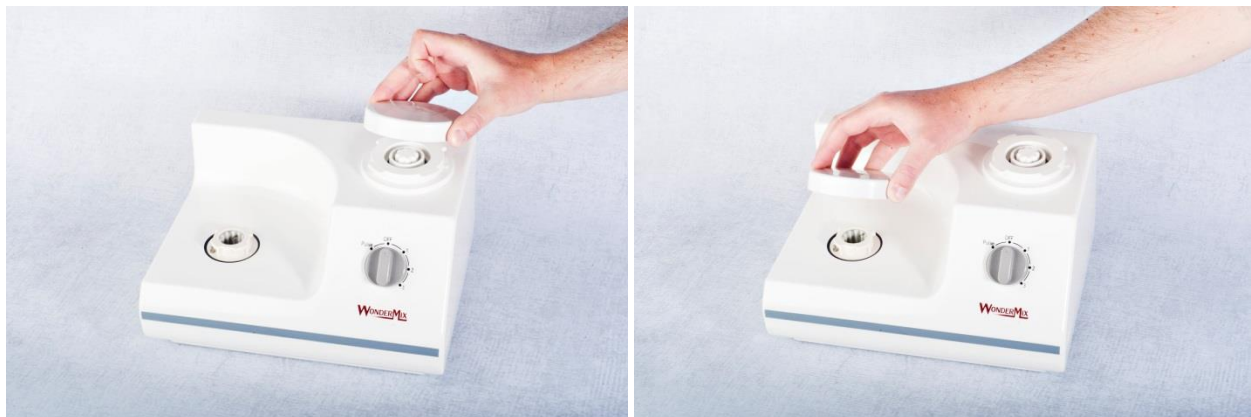
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Check the mixing bowl before turning on the machine to make sure no objects or attachments are stored in the bowl.

Always turn the mixer OFF before removing or changing attachments.

Always use the safety cover on the exposed drive port.

If the blender blades become blocked and won't turn, turn the motor off and remove the blender. Use a wooden spoon or spatula to loosen the blades. **DO NOT USE YOUR FINGERS.**



## Cleaning

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To clean the WonderMix, use a soft cloth and liquid dish soap, to clean the housing. Do not use harsh chemicals, cleaners or pads on the housing.

DO NOT IMMERSE THE MOTOR UNIT IN ANY WATER OR LIQUID.

To clean the air vents, vacuum or wipe with clean cloth.

Never dry parts in the oven, on a hot stove top or over a gas flame.

**WASH ALL PARTS BY HAND - DO NOT WASH**  
**PARTS IN DISHWASHER**

## Operating Instructions

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To break in your WonderMix, run it for five minutes without any attachments. This will seat the gears in the high-torque motor transmission.



Place the WonderMix on a level surface near the electrical outlet. Open the door on the bottom and pull out as much of the cord needed to reach the outlet. Close the door and set the machine in place, making sure that the air vents are clear and can circulate air.

Make sure the mixer switch is in the off position before installing any of the attachments. The Power Drive Port (A) can be used for the mixing bowl and optional attachments such as the food processor, meat and food grinder and the flaker mill. The Top Drive Port (B) is used for the blender. Lock the accessories into place by turning them counter-clockwise on the ports until they click. Cover the port not being used with the safety cover.



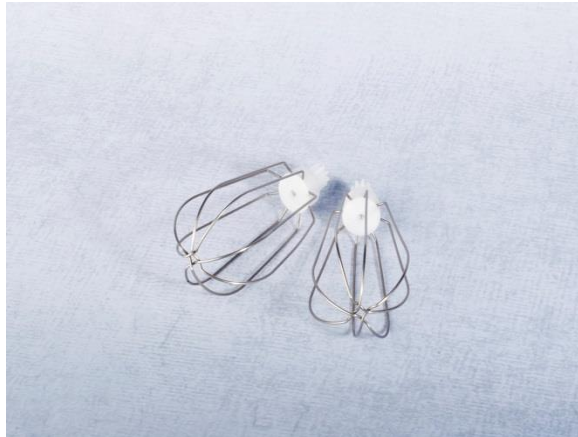
**WASH ALL PARTS BY HAND - DO NOT WASH**  
**PARTS IN DISHWASHER**



**Dough Hook and Dough Divider**

The WonderMix Dough Hook the unique shape of the mixing bowl kneads bread quickly while developing 100% of the gluten in 5 minutes. The Dough Hook and Dough Divider (optional-call to order) can also be used for batches of cookie dough

DO NOT USE Dough Divider for batches of Bread or Roll. Only use for Cookies doughs



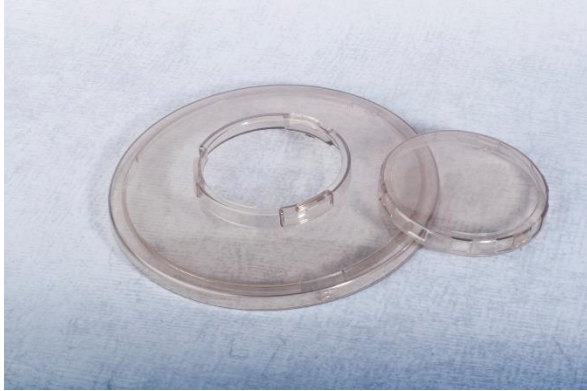
**Light Batter Whips**

The Light Batter Whips are to be used for whipping or creaming batters, whipping cream, and egg whites.

DO NOT use the Light Batter Whips with bread dough, cookie dough or any heavy dough.



**Mixing Bowl**



### **Lid and Flour Guard**

These two components, when used together, create the perfect environment for yeast breads to develop. The Flour Guard keeps the ingredients in the bowl and not on your countertop when the mixer starts.



### **Heavy Batter Whips**

The Heavy Batter Whips are used to mix heavier batters like cake batter

(NOTE) Use the dough hook if things are stiffer than a heavy batter that you can pour



### **Blender**

The blender holds 6 cups of liquid, however 4 ½ cups is the maximum amount that can be blended at one time. Always use the lid to keep liquid from splashing over the sides.

## Assembly Instructions

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### Dough Hook and Dough Divider



**Step 1:** Insert the drive shaft into the Power Drive Port (A)



**Step 2:** Place Mixing Bowl onto the drive shaft and lock into place by turning counter-clockwise. Place Safety Cover over the Top Drive Port (B) and lock into place.



**Step 3:** For the Dough Hook and the Dough Divider (optional part - order if desired) being used together, place Dough Divider over the center shaft of the Mixing Bowl first



... then place the Dough Hook on top turning it until it engages with the drive shaft.



**Step 4:** For yeast bread dough, lock the lid onto the Mixing Bowl during the kneading process to aid in heat and moisture retention for the production of yeast growth. Use Dough Hook only.

(NOTE) When mixing yeast dough, if the dough is left in the bowl to rise, always unlock the lid. If the lid is left on while the dough is rising, it can break the lid if locked in place on the bowl.)

## **Light Batter Whips and Heavy Batter Whips**



**Step 1:** Insert the drive gear into the assembly housing.



**Step 2:** Slide each whip onto a stem and align with the drive gear teeth. Make sure the whips snap into place.



**Step 3:** Attach the drive shaft to the Power Drive Port (A). Place the mixing bowl over the drive shaft.



**Step 4:** Place the whips unit over the center mixing bowl column, turning clockwise until it catches the drive shaft.

To remove the whips, lift the whip assembly off of the drive shaft, turning counter-clockwise.



**Mixing Bowl removal:** Wait until the WonderMix has completely stopped moving. Push down the bowl-locking lever on the left side of the mixer. Turn the mixing bowl clockwise to remove.

## **Blender**



**Step 1:** Assemble the lid by lining up the small funnel top with the notches in the cap. Lock blender assembly clockwise onto Top Drive Port (B). Place Safety Cover over the Power Drive Port (A) and lock into place. To add ingredients, remove the funnel top and drop through the opening while the blender is running.

## Mixing Tips

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Elongate your whips slightly by firmly squeezing each whip.

Eggs whip faster at room temperature.

Crack an egg into a separate small bowl to check for pieces of shell before adding it to the mixture.

When beating egg whites for meringue, make sure to separate all of the yolk. The whites will not whip with any traces of yolk mixed with them.

Make sure the mixing bowl is clean and completely free of oil or grease. Egg whites will not whip otherwise.

Make sure the mixing bowl is clean and wiped completely dry of water. Otherwise cream will not whip.

Boxed cake mixes need only half the mixing time listed on the package, when mixed in the WonderMix.

## Blending Tips

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Add liquid ingredients to the blender before the solid ingredients.

Solids should be cut into 1” cubes before processing in the blender.

Do not grind pits or seeds in the blender. This will damage the blades.



## Bread Making Tips

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**Combining Ingredients:** Put total warm water, yeast, salt, sugar and oil in the Wondermix and mix together until it is like a slurry.

Then add a cup of flour at a time into the Wondermix until dough pulls away from the sides of the bowl. Don't add more flour after this point. Then knead the for 4 to 5 minutes. Do not knead longer than this because the dough will break down and get tough.

Turn the dough out onto a greased surface and grease or oil hands to form the dough into loaves etc.

## Recipes

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### **BASIC BREAD In Your WONDERMIX - Makes 3-4 Large Loaves**

3 Cups Warm Water

¼ Cup Sugar or Honey

2 Tbl Vegetable Oil

1 Tsp Salt

1 Tbl SAF Instant Yeast

1 Tbl Dough Enhancer

7-9 Cups Wheat, Spelt, Kamut or White Bread Flour

In your Wondermill Grainmill (or other grainmill), on the fine setting, grind 5 cups of one of the following grains - Wheat, Kamut or Spelt.

Combine Warm Water, Sugar or Honey, Vegetable Oil and Salt in your Wondermix Revolution Mixer bowl and mix together

Add 7 cups of flour and Yeast. Turn Wondermix to Speed 2 and knead dough for 5-7 minutes or until the dough hook pulls the bread dough away from the sides of bowl.

The total amount of flour you add will vary due to the protein content of wheat. You may need to add more flour. Stickier dough tends to make more moist bread .

Put some oil on your hands. Remove dough from Wondermix and shape loaves on an oiled counter. Place dough in oiled pans.

Let dough rise about 1 ½" over pan rim for approximately 35 mins.

Bake at 350° for 30-35 minutes, or until bottom is golden brown.

Remove from pans. Put on cooling rack. Brush tops of loaves with butter or oil.



## Not Your Mama's Cornbread

***"You will want this instead of birthday cake"***

1 c. butter, softened  
1/2 c. grated cheddar cheese  
1 c. sugar  
1 c. flour  
4 eggs  
1 c. cornmeal (fresh ground tastes better. Use popcorn ground in your WonderMill)  
4 oz. can diced green chilies  
4 tsp. baking powder  
1 15 oz. can creamed corn  
1/4 tsp. salt  
1/2 c. grated Monterey Jack cheese  
Using heavy batter whips, cream together butter, sugar and eggs in the WonderMix.  
Add remaining ingredients. Mix gently. Pour into a 9x13x2 baking dish. Preheat oven to 350°. Turn down the heat to 300° and bake for approximately 1 hour.

## World's Best Sugar Cookies

***"Seriously the best sugar cookies that will ever touch your lips"***

1 1/3 c. butter, softened  
2 eggs  
1 1/3 c. sugar  
1 1/2 tsp. vanilla  
4c. flour  
3/4 tsp. baking soda

Put butter, eggs, sugar, baking soda and vanilla in the WonderMix. Cream together, using the heavy batter whips. Add the flour, one cup at a time, and with dough hook mix until dough forms.

Divide into 2 balls. Roll into logs about the size of a paper towel roll (1 1/2 inches in diameter). Wrap each log in wax paper or plastic wrap and refrigerate for about an hour.

Slice into 1/2 inch thick slices. Bake at 350° for 11-12 minutes. Frost cookies when cool.

### **FROSTING:**

1 cube of butter, softened  
4 oz. cream cheese, softened  
6-7 c. powdered sugar  
Dash of salt  
4 oz. (1/2 can) evaporated milk  
1 tsp. almond flavoring  
1 tsp. coconut flavoring

## **Chef Brad's Gluten-Free Rice Bread**

***“You will never find rice bread like this in the store”***

6 1/2 c. rice flour  
5 tsp. Xanthum Gum  
3 tsp. salt  
1 c. dry milk powder  
6 Tbsp. sugar  
6 eggs  
1/2 c. canola oil  
3 1/2 c. water  
2 tsp. cider vinegar  
4 1/2 tsp. SAF Instant Yeast

Preheat oven to 400°. Combine ingredients in WonderMix bowl, using dough hook and dough divider (use only half the flour with the yeast on top). Begin mixing, adding flour until dough cleans sides of bowl. Knead for 6 minutes (dough will be like a thick batter).

Divide into 3 loaves and let rise in loaf pans, sprayed with nonstick spray, until doubled in size. After placing bread in oven, drop temperature to 325°. Bake 20-25 minutes or until the inside temperature of the bread reaches 180° on an instant read thermometer.