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## VonShef 13/009

# VonShef 6-QT Stand Mixer Model 13/009 Instruction Manual

Your guide to safe and efficient operation

## INTRODUCTION

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Thank you for choosing the VonShef 6-QT Stand Mixer, Model 13/009. This manual provides essential information for the safe operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The VonShef Stand Mixer, Model 13/009, ready for use in a kitchen setting.

## IMPORTANT SAFETY INSTRUCTIONS

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or

injury.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Always ensure the mixer head is locked down before operation.

## PRODUCT COMPONENTS

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Your VonShef Stand Mixer comes with several components designed for various mixing tasks.



Image: Overview of the VonShef Stand Mixer and its included accessories.

- **Main Unit:** The motor housing with speed control dial and head release lever.
- **Stainless Steel Mixing Bowl:** 6-quart capacity bowl for ingredients.
- **Silicone Beater:** Ideal for creaming butter and sugar, mixing cake batters, and general mixing.
- **Balloon Whisk:** Perfect for whipping cream, egg whites, and light batters.
- **Dough Hook:** Designed for kneading yeast doughs for bread, pizza, and pasta.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing.
- **Dust Cover:** For protecting the mixer when not in use.

# SETUP AND FIRST USE

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## Unpacking

Carefully remove all components from the packaging. Dispose of all packaging materials responsibly. Ensure all parts listed in the 'Product Components' section are present and undamaged.

## Cleaning Before First Use

Before using your mixer for the first time, wash the mixing bowl, silicone beater, balloon whisk, dough hook, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.

## Assembly

1. Place the main unit on a clean, dry, and stable surface.
2. Lift the mixer head by pushing the head release lever (located on the side of the mixer) and gently lifting the head until it locks into the upright position.
3. Place the mixing bowl onto the base, aligning the grooves, and turn clockwise until it locks securely in place.
4. Select the desired attachment (silicone beater, balloon whisk, or dough hook). Insert the attachment into the attachment shaft, pushing upwards and then turning clockwise until it locks into place.
5. Lower the mixer head by pushing the head release lever again and gently lowering the head until it locks into the operating position.
6. If desired, attach the splash guard by sliding it onto the mixer head from the front, ensuring the opening aligns with the attachment.



Image: The mixer head in the tilted-up position, ready for attachment or bowl placement.

## OPERATING INSTRUCTIONS

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### Powering On and Speed Control

Ensure the mixer is properly assembled and plugged into a suitable power outlet. The mixer features an adjustable speed control dial.



Image: The speed control dial with various settings and function indicators.

- **Speed Settings (1-6):** Turn the dial clockwise to increase speed. Start at a lower speed and gradually increase to prevent splashing.
- **Pulse (P):** For short bursts of maximum power, turn the dial to 'P' and hold. Release to stop.
- **Off (0):** Turn the dial to '0' to switch off the mixer. Always turn off and unplug the mixer before changing attachments or scraping the bowl.

### Recommended Speeds for Attachments

- **Dough Hook:** Use speeds 1-2 for kneading yeast doughs. Do not over-knead.
- **Silicone Beater:** Use speeds 2-4 for mixing cake batters, cookie doughs, and general mixing.
- **Balloon Whisk:** Use speeds 4-6 for whipping egg whites, cream, and light batters.

Always ensure the mixer head is fully locked down before starting operation. Do not overload the mixer; refer to the maximum capacities in the Specifications section.

## MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your VonShef Stand Mixer.

### Cleaning

1. Always unplug the mixer from the power outlet before cleaning.
2. Remove the mixing bowl and attachment.
3. The stainless steel mixing bowl, silicone beater, balloon whisk, dough hook, and splash guard are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
4. Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.

### Storage

Store the mixer in a dry, clean place. Use the provided dust cover to protect the appliance from dust and debris when not in use.



Image: The VonShef Stand Mixer protected by its dust cover.



Image: The mixing bowl with a lid, suitable for storing ingredients in a refrigerator.

## TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet fault; mixer head not locked down.	Ensure the plug is securely in the outlet. Test the outlet with another appliance. Ensure the mixer head is fully lowered and locked.
Attachments not mixing properly.	Attachment not correctly installed; insufficient ingredients for attachment type.	Ensure the attachment is pushed up and twisted clockwise until locked. For small quantities, a hand mixer may be more suitable.
Mixer is noisy or vibrating excessively.	Mixer head not locked; uneven surface; heavy load.	Ensure the mixer head is locked. Place the mixer on a flat, stable surface. Reduce the amount of ingredients if overloading.

Problem	Possible Cause	Solution
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Ingredients splashing out of the bowl.	Speed too high; splash guard not used.	Start at a lower speed and gradually increase. Use the splash guard.
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## SPECIFICATIONS

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Feature	Detail
Model Number	13/009
Product Dimensions	15.35 x 13.78 x 7.48 inches
Item Weight	20.8 pounds
Capacity	5.5 Liters (approximately 6 quarts)
Wattage	1200 watts
Material	Silicone (for beater), Stainless Steel (for bowl)
Special Feature	Adjustable Speed Control
Controls Type	Knob
Dishwasher Safe Parts	Bowl, Beater, Whisk, Dough Hook, Splash Guard

## WARRANTY AND SUPPORT

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For information regarding warranty coverage, product support, or to purchase replacement parts, please refer to the documentation included with your purchase or visit the official VonShef website. Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks.

For further assistance, please contact VonShef customer service.