

## CHEFTRONIC SM986-Red

# CHEFTRONIC Stand Mixer Instruction Manual

Model: SM986-Red

## 1. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the stand mixer.
- To protect against risk of electrical shock, do not put the mixer base in water or other liquid.
- 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, and 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.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 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.
- Do not let cord contact hot surface, including the stove.
- Remove beaters from mixer before washing.

## 2. PRODUCT OVERVIEW

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The CHEFTRONIC Stand Mixer is a versatile kitchen appliance designed for various mixing tasks, from kneading dough to whipping creams. It features a powerful motor and multiple speed settings to handle different ingredients and recipes.



Figure 2.1: Front view of the CHEFTRONIC Stand Mixer with the tilt-head down. This image shows the compact design and the

## Components:

- **Main Unit:** Houses the motor and control panel.
- **5.5QT Stainless Steel Bowl:** Large capacity bowl for mixing.
- **Wire Whip:** Ideal for whipping eggs, cream, and light batters.
- **Dough Hook:** Designed for kneading yeast doughs like bread and pizza dough.
- **Flat Beater:** Suitable for mixing cakes, cookies, and mashed potatoes.
- **Flex Edge Beater:** Features a silicone edge to scrape the sides of the bowl while mixing, reducing the need to stop and scrape manually.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.

## 3. SETUP

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Follow these steps to set up your CHEFTRONIC Stand Mixer for first use:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the stainless steel bowl, wire whip, dough hook, flat beater, flex edge beater, and splash guard in warm, soapy water. Rinse thoroughly and dry. The bowl and attachments are dishwasher safe.
3. **Placement:** Place the mixer on a clean, dry, and stable surface. Ensure the anti-slip silicone suction cups on the base are firmly attached to the countertop for stability during operation.
4. **Attaching the Bowl:** Place the stainless steel bowl onto the base of the mixer. Turn the bowl clockwise until it locks securely into place.
5. **Attaching an Accessory:**
  - Ensure the mixer is unplugged.
  - Lift the tilt-head by pulling the release lever on the side of the mixer. The head will tilt upwards.
  - Align the accessory (wire whip, dough hook, flat beater, or flex edge beater) with the accessory shaft. Push the accessory upwards onto the shaft and turn it clockwise until it locks into place.
  - Lower the tilt-head by pushing it down until it clicks into the locked position.



Figure 3.1: The tilt-head mechanism allows for easy attachment and removal of accessories and the mixing bowl.

6. **Attaching the Splash Guard:** The splash guard can be placed over the bowl after the accessory is attached and the head is lowered. It simply rests on the rim of the bowl.

## 4. OPERATING INSTRUCTIONS

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Your CHEFTRONIC Stand Mixer features a 6-speed control for precise mixing.

1. **Prepare Ingredients:** Ensure all ingredients are measured and ready to be added to the mixing bowl.
2. **Add Ingredients:** Place your ingredients into the stainless steel mixing bowl.
3. **Select Speed:** Turn the control knob to the desired speed setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing and ensure thorough mixing. The 650W motor is powerful enough for heavy doughs.
4. **Mixing:** Allow the mixer to operate until the desired consistency is achieved. The tilt-head design allows for easy addition of ingredients during mixing.
5. **Stopping the Mixer:** Turn the control knob to the "0" (off) position to stop the mixer.
6. **Removing Ingredients:** Lift the tilt-head to access the bowl. Scrape down the sides of the bowl with a spatula if necessary.



*Figure 4.1: The CHEFTRONIC Stand Mixer is designed to blend seamlessly into your kitchen environment.*

## **5. ATTACHMENTS**

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The CHEFTRONIC Stand Mixer comes with four specialized attachments to handle a variety of culinary tasks:

- **Wire Whip:** Use for aerating mixtures, such as whipping egg whites, cream, and light batters. This attachment incorporates air for fluffy results.
- **Dough Hook:** Essential for kneading heavy doughs like bread, pizza, and pasta. It simulates hand-kneading to develop gluten effectively.



*Figure 5.1: The dough hook efficiently kneads bread dough, ensuring proper consistency.*

- **Flat Beater:** Your go-to attachment for medium to heavy mixtures, including cake batters, cookie dough, frostings, and mashed potatoes.
- **Flex Edge Beater:** This beater features a flexible silicone edge that continuously scrapes the sides of the mixing bowl, ensuring all ingredients are thoroughly incorporated without manual scraping. Ideal for sticky mixtures or when you want to minimize stopping the mixer.



Figure 5.2: The flex edge beater ensures thorough mixing, even for ingredients like salad.

## 6. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will ensure the longevity and optimal performance of your CHEFTRONIC Stand Mixer.

- **Always unplug the mixer** before cleaning or performing any maintenance.
- **Mixing Bowl and Attachments:** The stainless steel bowl, wire whip, dough hook, flat beater, and flex edge beater are all dishwasher safe for easy cleaning. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Avoid using abrasive cleaners or scouring pads, as they may damage the finish.
- **Storage:** Store the mixer and its accessories in a dry place. Ensure all parts are completely dry before storing.

## 7. TROUBLESHOOTING

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If you encounter any issues with your CHEFTRONIC Stand Mixer, refer to the following common troubleshooting tips:

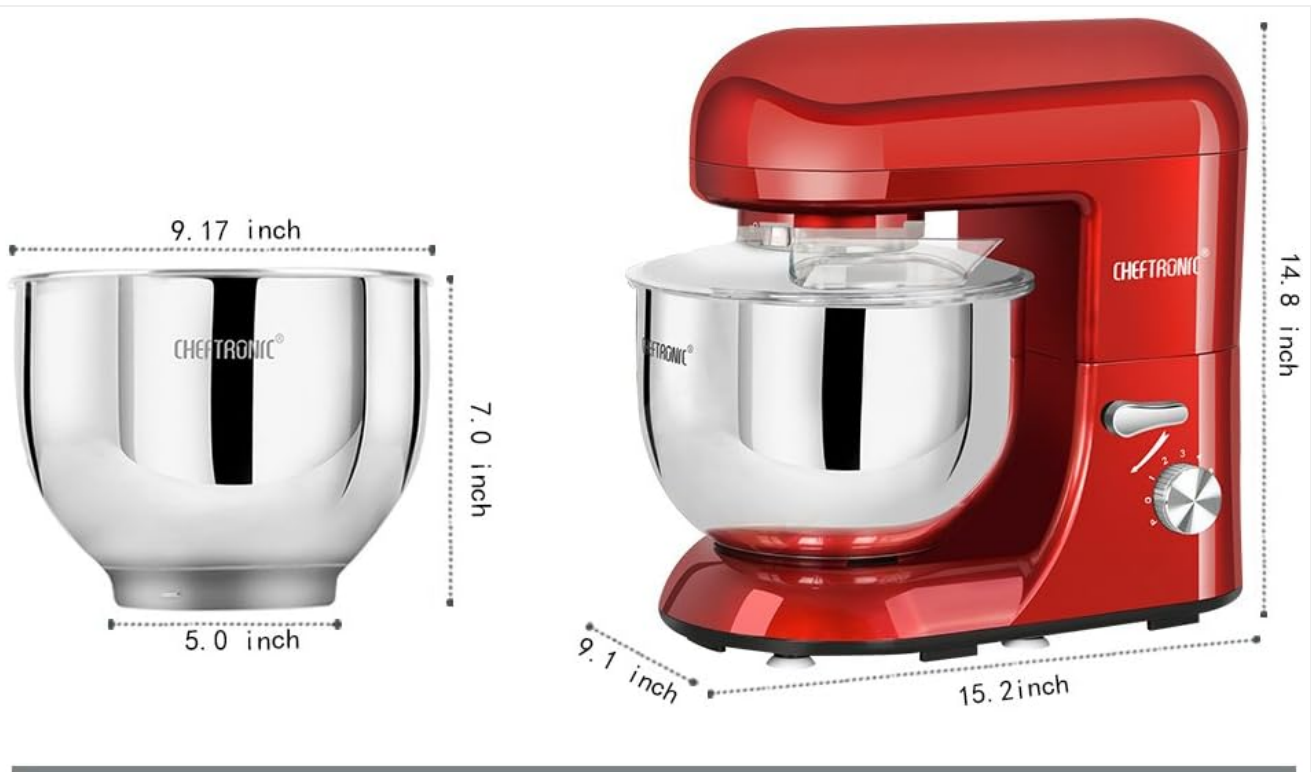
Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed knob not set to a speed.	Ensure the mixer is securely plugged into a working outlet. Turn the speed knob to a setting other than '0'.
Attachments not mixing properly or hitting the bowl.	Attachment not properly secured; bowl not locked in place.	Ensure the attachment is pushed up and twisted clockwise until locked. Verify the bowl is twisted clockwise and securely locked on the base.
Mixer is noisy or vibrating excessively.	Heavy load; mixer not on a stable surface.	Reduce the load if mixing very heavy ingredients. Ensure the mixer is on a flat, stable surface and suction cups are engaged. Some noise is normal, especially with heavy doughs.
Dough climbs up the dough hook.	Dough consistency too sticky or too wet; incorrect speed.	Adjust the dough consistency by adding a small amount of flour. Ensure you are using the recommended speed for kneading.

If the problem persists after trying these solutions, please contact customer support.

## 8. SPECIFICATIONS

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<b>Brand:</b>	CHEFTRONIC
<b>Model Name:</b>	SM986-Red
<b>Color:</b>	Red
<b>Wattage:</b>	650W
<b>Capacity:</b>	5.5 Quarts (5.5 Liters)
<b>Controls Type:</b>	Knob
<b>Item Weight:</b>	14.3 pounds (6.5 Kilograms)
<b>Product Dimensions:</b>	15.2 x 9.1 x 14.8 inches
<b>Blade Material:</b>	Stainless Steel, ABS, Aluminium alloy
<b>Dishwasher Safe Parts:</b>	Bowl and Attachments
<b>Certifications:</b>	UL Certificated



<b>Product Name</b>	<b>Stand Mixer</b>	<b>Wattage</b>	<b>800W</b>
<b>Capacity</b>	<b>5.5QT</b>	<b>Item Size</b>	<b>15.2*9.1*14.8inch</b>
<b>Accessories</b>	<b>Flat Beater, Dough Hook, Wire Whip, Flex Edge Beater, Stainless Steel Bowl, Pouring Shield</b>		

Figure 8.1: Visual representation of the mixer's dimensions and included accessories.

## 9. WARRANTY AND SUPPORT

The CHEFTRONIC Stand Mixer is backed by a **2-year product warranty**. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any inquiries, please contact CHEFTRONIC customer service through their official website or Facebook page. Please have your model number (SM986-Red) and proof of purchase ready when contacting support.

**Manufacturer:** CHEFTRONIC

**UPC:** 841569100998, 841569100028