Ariete 1588

Ariete Vintage Mixer Model 1588 Instruction Manual

Model: 1588 | Brand: Ariete

1. Introduction

This manual provides essential information for the safe and efficient operation of your Ariete Vintage Mixer Model 1588. Please read these instructions carefully before using the appliance and retain them for future reference. This stand mixer is designed for domestic use to prepare various food items such as dough, batters, and whipped creams.

2. Safety Instructions

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

- Ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the mixer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way.
- Supervise children closely when the appliance is in use.
- Use only attachments and accessories recommended by the manufacturer.
- Place the mixer on a stable, flat, and dry surface during operation.
- Avoid contact with moving parts.

3. Package Contents

Carefully unpack all components and check for any damage. Ensure all items listed below are present:

- Ariete Vintage Mixer Motor Unit
- Stainless Steel Mixing Bowl (5.5 Liters)

- Dough Hook
- Flat Beater (Heart Beater)
- Wire Whisk
- Splash Guard Cover
- Instruction Manual



Image 3.1: The Ariete Vintage Mixer Model 1588, showcasing the main unit, stainless steel bowl, dough hook, flat beater, and wire whisk.



Image 3.2: An exploded view illustrating the main mixer unit, mixing bowl, splash guard, dough hook, flat beater, and wire whisk.

4. Product Overview

Familiarize yourself with the main parts of your Ariete Vintage Mixer.

- **Motor Unit:** The main body containing the motor and controls.
- **Mixing Head:** The upper part that lifts and lowers, where attachments are connected.
- **Speed Control Knob:** Used to select one of the 7 speeds or the pulse function.
- **Head Release Lever:** Allows the mixing head to be tilted back for attachment and bowl removal.
- **Attachment Port:** Where the dough hook, flat beater, or wire whisk are inserted.
- **Stainless Steel Bowl:** 5.5-liter capacity bowl for mixing ingredients.
- **Splash Guard:** Transparent cover to prevent splashing during operation.



Image 4.1: Close-up view of the mixer highlighting the splash guard, the 5.5-liter bowl capacity, and the 7-speed control knob.

5. Setup

1. **Placement:** Position the mixer on a clean, dry, and stable countertop. Ensure there is adequate space around the appliance for ventilation and operation.
2. **Clean Components:** Before first use, wash the mixing bowl, splash guard, dough hook, flat beater, and wire whisk in warm, soapy water. Rinse thoroughly and dry completely.
3. **Attach Bowl:** Place the stainless steel mixing bowl onto the base of the mixer and turn it clockwise until it locks securely into place.
4. **Lift Mixing Head:** Press the head release lever and lift the mixing head until it clicks into the tilted-back position.
5. **Attach Accessory:** Select the desired attachment (dough hook, flat beater, or wire whisk). Align the attachment with the shaft in the mixing head and push upwards, then turn slightly to lock it into place.
6. **Lower Mixing Head:** Press the head release lever again and gently lower the mixing head until it locks into the operating position.
7. **Attach Splash Guard:** If desired, place the splash guard over the mixing bowl, ensuring it fits snugly.

6. Operating Instructions

The Ariete Vintage Mixer offers 7 speeds and a pulse function for versatile mixing tasks.

6.1 General Operation

1. Ensure the mixer is properly assembled and the mixing head is locked down.
2. Add your ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Turn the speed control knob to the desired speed (1-7). For quick bursts of power, use the 'P' (Pulse) setting.
5. When finished, turn the speed control knob to '0' (Off) and unplug the appliance.

6.2 Using Attachments

Select the appropriate attachment for your recipe:

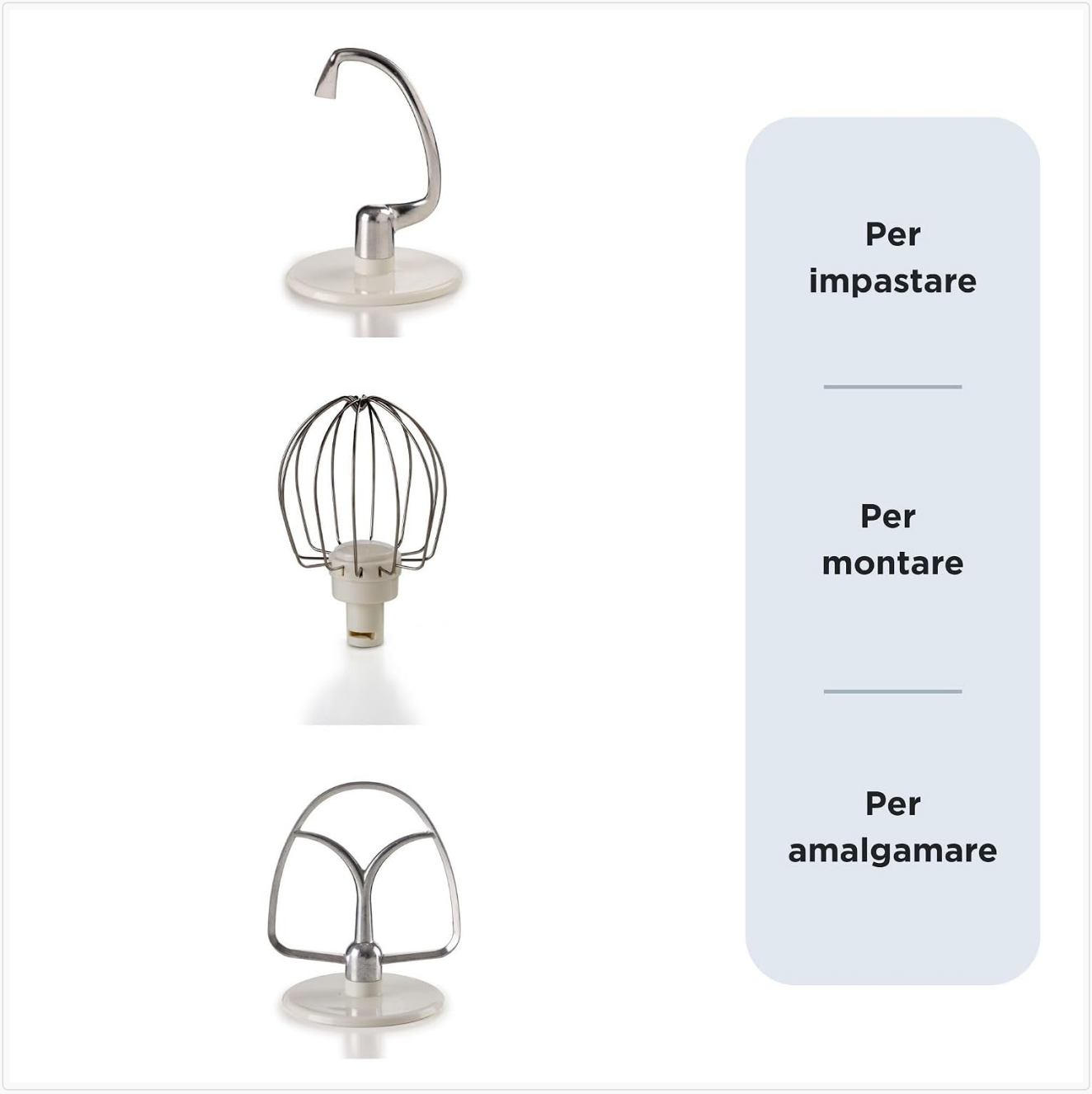


Image 6.1: The three primary attachments: dough hook (top), wire whisk (middle), and flat beater (bottom).

- **Dough Hook:** Ideal for kneading heavy mixtures such as bread dough, pizza dough, and pasta dough. Use lower speeds (1-3) for kneading.
- **Flat Beater (Heart Beater):** Suitable for medium-heavy mixtures like cake batters, cookie dough, frostings, and mashed potatoes. Use medium speeds (2-5).
- **Wire Whisk:** Designed for incorporating air into light mixtures such as egg whites, cream, meringues, and light batters. Use higher speeds (5-7).

The powerful motor (up to 2400W maximum effort) and 7 speeds allow you to work even the hardest and most consistent doughs effectively.

7. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your mixer.

1. **Always Unplug:** Before cleaning, ensure the mixer is turned off and unplugged from the power outlet.
2. **Clean Attachments and Bowl:** The stainless steel mixing bowl, dough hook, flat beater, and wire whisk should be washed in warm, soapy water. Rinse thoroughly and dry immediately. These parts are not dishwasher safe.
3. **Clean Splash Guard:** The splash guard can be washed in warm, soapy water, rinsed, and dried.
4. **Clean Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or other liquids.
5. **Storage:** Store the mixer and its accessories in a clean, dry place.

8. 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 faulty; mixing head not locked down.	Ensure power cord is securely plugged in. Test outlet with another appliance. Ensure mixing head is fully lowered and locked.
Attachment not rotating properly.	Attachment not correctly installed.	Remove and re-install the attachment, ensuring it clicks into place.
Mixer is unstable or vibrates excessively.	Uneven surface; too much mixture; non-slip feet not gripping.	Place on a flat, stable surface. Reduce the amount of ingredients if exceeding capacity. Ensure non-slip feet are clean.
Loud noise during operation.	Normal operation for heavy loads; attachment not properly secured.	Some noise is normal, especially with heavy dough. Check if the attachment is securely fastened.

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

9. Specifications

Feature	Detail

Feature	Detail
Brand	Ariete
Model Number	1588
Color	Green
Product Dimensions	28.5D x 42.5W x 38.5H Centimeters
Capacity	5.5 Liters
Controls Type	Knob Control
Speeds	7 Speeds + Pulse Function
Maximum Effort Power	2400 W
Noise Level	70 Decibels
Special Feature	Removable Bowl
Dishwasher Safe Parts	No (for bowl and attachments)
Item Weight	1 kg 160 g



Image 9.1: Diagram illustrating the dimensions of the Ariete Vintage Mixer: 42.5 cm width, 28.5 cm depth, and 38.5 cm height.

10. Warranty and Support

For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Ariete website. Keep your proof of purchase for any warranty claims.

For further assistance, you may contact Ariete customer service through their official channels.

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