

CUSIMAX CMKM-150B

CUSIMAX CMKM-150B Tilt-Head Electric Stand Mixer User Manual

Model: CMKM-150B

1. INTRODUCTION

Thank you for choosing the CUSIMAX CMKM-150B Tilt-Head Electric Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the mixer.
- Do not immerse the motor unit 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, 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.
- 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 surfaces, including the stove.
- Always ensure the mixer is switched OFF and unplugged before assembling, disassembling, or cleaning.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your CUSIMAX Stand Mixer:



Figure 1: Labeled diagram of the CUSIMAX Stand Mixer, highlighting the mixer head, splatter shield, dough hook, beater, whisk, tilt button, stainless steel mixing bowl, anti-slip base, and speed control knob.

- **Mixer Head:** Contains the motor and attachment shaft.
- **Tilt Button:** Releases the mixer head for tilting.
- **Speed Control Knob:** Adjusts mixing speed from OFF to MAX, including a pulse function.
- **Stainless Steel Mixing Bowl:** 5-quart capacity bowl for ingredients.
- **Anti-Slip Base:** Suction cups on the base ensure stability during operation.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl, with an access port for adding ingredients.
- **Attachments:**
 - **Dough Hook:** For kneading heavy mixtures like bread dough.
 - **Mixing Beater:** For medium-heavy mixtures like cake batter, cookie dough, and mashed potatoes.
 - **Whisk:** For light mixtures like egg whites, cream, and light batters.



Figure 2: The CUSIMAX Stand Mixer shown with its three primary attachments: dough hook, mixing beater, and whisk.

4. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Clean Before First Use:** Wash the mixing bowl, splash guard, dough hook, mixing beater, and whisk in warm, soapy water. Rinse thoroughly and dry. Wipe the main mixer unit with a damp cloth. Do not immerse the motor unit in water.
3. **Position the Mixer:** Place the mixer on a clean, dry, and stable surface. The anti-slip suction cups on the base will help secure the unit.
4. **Attach the Mixing Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
5. **Tilt the Mixer Head:** Press the tilt button (located on the side of the mixer) and lift the mixer head upwards until it locks into the tilted position.

6. **Insert an Attachment:** Select the desired attachment (dough hook, mixing beater, or whisk). Align the attachment with the shaft and push upwards, then rotate slightly until it clicks into place.
7. **Lower the Mixer Head:** Press the tilt button again and gently lower the mixer head until it locks into the operating position.
8. **Attach the Splash Guard:** If desired, place the splash guard over the mixing bowl, ensuring it fits snugly around the mixer head.

5. OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients into the mixing bowl. You can add ingredients through the access port on the splash guard or by tilting the mixer head.



Figure 3: Demonstrating how to add ingredients through the convenient access port on the splash guard.

2. **Select Speed:** Turn the speed control knob to the desired setting. Refer to the table below for recommended speeds and attachments for various tasks.



Figure 4: Recommended attachment and speed settings for various food preparations.

3. **Mixing:** The mixer features a planetary mixing action, ensuring thorough and even mixing without the need for frequent scraping.



Figure 5: Visual representation of the planetary mixing action, where the attachment rotates while orbiting the bowl for comprehensive mixing.

4. **Pulse Function:** For short bursts of power, turn the knob to the "P" (Pulse) setting and release.
5. **Stopping Operation:** Turn the speed control knob to the "OFF" position. Unplug the mixer from the power outlet.
6. **Removing Ingredients and Attachments:** Press the tilt button to raise the mixer head. Remove the attachment by pushing it upwards and rotating counter-clockwise. Unlock and remove the mixing bowl.

Attachment Specific Usage:

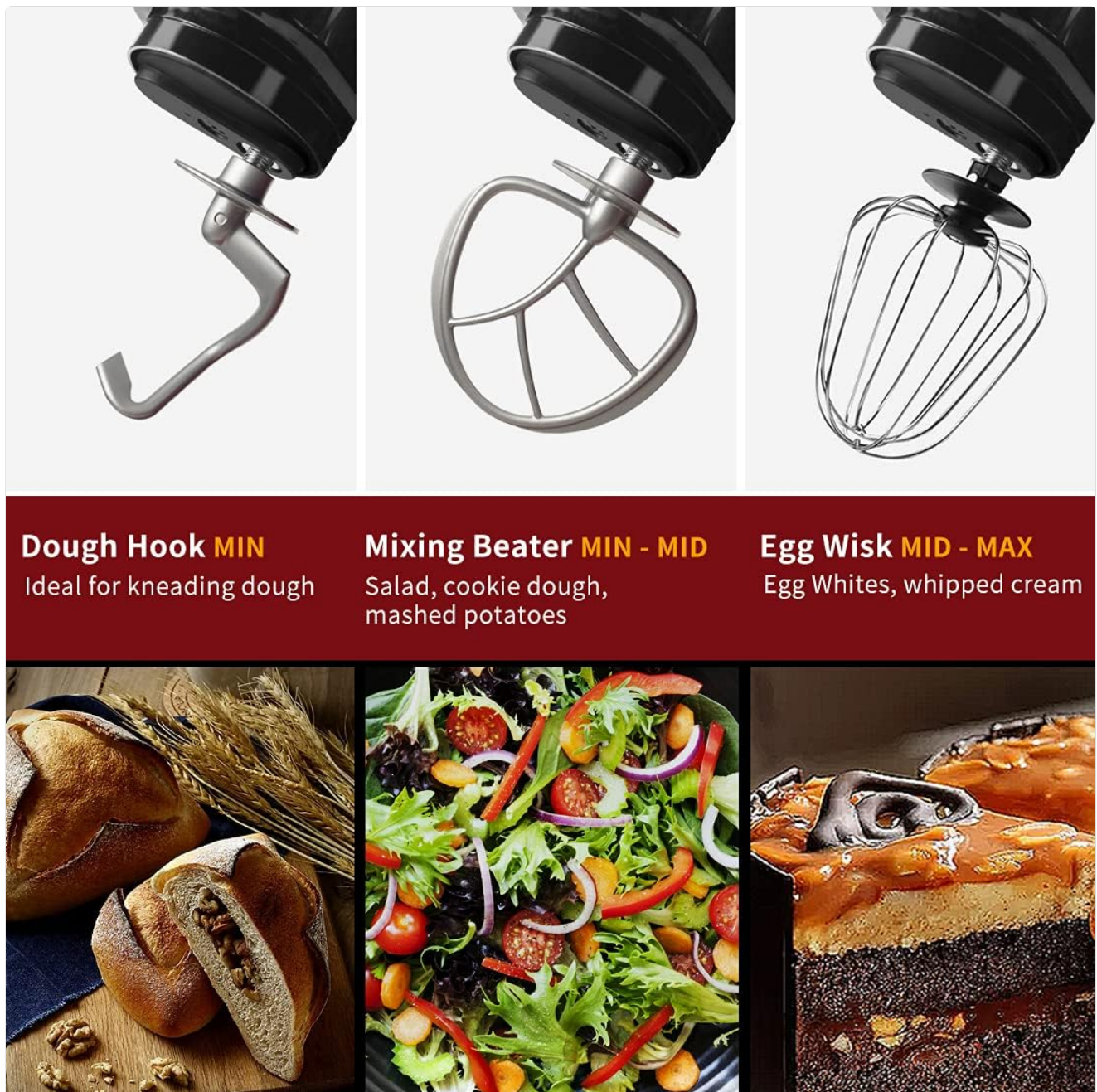


Figure 6: The three attachments (Dough Hook, Mixing Beater, Egg Whisk) and their primary applications.

- **Dough Hook:** Ideal for kneading yeast doughs for bread, pizza, and pasta. Use on MIN speed.



Figure 7: The dough hook effectively kneading dough.

- **Mixing Beater:** Suitable for mixing cake batters, cookie dough, frostings, and mashing potatoes. Use on MIN to MID speed.



Figure 8: The mixing beater in action, creating a smooth batter.

- **Whisk:** Best for whipping egg whites, cream, and preparing instant puddings. Use on MID to MAX speed.



Figure 9: The whisk attachment efficiently whipping egg whites to a fluffy consistency.

6. CARE AND MAINTENANCE

Cleaning:

- Always unplug the mixer before cleaning.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Mixing Bowl:** The stainless steel mixing bowl can be washed by hand with warm, soapy water or placed in the dishwasher.
- **Attachments (Dough Hook, Mixing Beater, Whisk):** All three attachments are dishwasher safe for convenient cleaning. Alternatively, wash by hand with warm, soapy water.
- **Splash Guard:** Wash with warm, soapy water and rinse thoroughly.
- Ensure all parts are completely dry before reassembling or storing.

Storage:

Store the mixer and its accessories in a clean, dry place. Ensure the power cord is neatly wrapped and not kinked.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed knob not set.	Ensure the mixer is securely plugged into a working outlet. Turn the speed knob from "OFF" to a desired speed setting.

Problem	Possible Cause	Solution
Attachments do not reach ingredients at the bottom of the bowl.	Bowl or attachment not properly installed.	Ensure the mixing bowl is locked into place and the attachment is fully inserted and rotated until it clicks.
Mixer is excessively noisy or vibrates.	Overloaded; unstable surface; attachment not properly installed.	Reduce the amount of ingredients. Ensure the mixer is on a flat, stable surface and the anti-slip base is engaged. Check that the attachment is securely installed.
Motor stops during operation.	Overheating protection activated.	Turn off the mixer and unplug it. Allow it to cool down for at least 20-30 minutes before resuming use. Reduce load if consistently stopping.

8. PRODUCT SPECIFICATIONS

- **Brand:** CUSIMAX
- **Model Name:** Dough Mixer Tilt-Head Electric Mixer
- **Model Number:** CMKM-150B
- **Capacity:** 5 Liters (5 Quarts)
- **Controls Type:** Knob
- **Product Dimensions:** 13"D x 15"W x 7"H
- **Item Weight:** 7.1 ounces *(Note: This weight may refer to a component, as actual product weight is typically higher for a stand mixer.)*
- **Attachments Included:** Dough Hook, Mixing Beater, Whisk
- **Dishwasher Safe Parts:** Mixing Bowl, Dough Hook, Mixing Beater, Whisk
- **Special Feature:** Electric Stovetop Compatible *(Note: This feature appears to be a data error and is not relevant to stand mixer functionality.)*

9. WARRANTY AND CUSTOMER SUPPORT

CUSIMAX provides a guarantee for its products. If you received a defective item or have any questions during use, please do not hesitate to contact CUSIMAX customer support. They are committed to assisting you and offering the best service.

For support, please refer to the contact information provided with your purchase documentation or visit the official CUSIMAX website.

Online Resources:

- Visit the official CUSIMAX Store for more products and support:[CUSIMAX Store](#)