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COSTWAY 23694SL-CYPE

COSTWAY Stand Mixer Instruction Manual

Model: 23694SL-CYPE

1. Introduction

Thank you for choosing the COSTWAY 7.5-Quart 660W 6-Speed 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 use and retain this manual for future reference.



Figure 1: The COSTWAY 7.5-Quart 660W 6-Speed Electric Stand Mixer.

2. Product Features

- **660W Powerful Motor & 6 Speeds Control:** The powerful 660W motor ensures quick and thorough mixing. Features a handy 6-speed control and a pulse function for versatile use.
- **Versatility:** Comes with three different accessories: a dough hook, beater, and whisk, suitable for various food preparation needs. Includes a splash guard to prevent mess during operation.
- **Tilt Head & Anti-Slip Design:** The tilt-head design allows for easy installation and detachment of the stainless steel bowl and attachments. Anti-slip suction feet keep the stand mixer stable during use.
- **Large Capacity Bowl:** Equipped with a 7.5-quart stainless steel bowl, ideal for preparing large batches of cakes,

breads, cookies, salads, and more.

- **Easy to Clean:** All accessories, including the three attachments, 7.5-quart stainless steel bowl, and splash guard, are detachable for convenient cleaning.

3. Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

1. Read all instructions before operating the mixer.
2. Ensure the power supply voltage matches the voltage indicated on the appliance.
3. Always unplug the mixer from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
4. Do not immerse the motor unit in water or any other liquid.
5. Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
6. Never operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
7. Do not use attachments not recommended or sold by the manufacturer.
8. Close supervision is necessary when any appliance is used by or near children.
9. Place the mixer on a stable, flat, and dry surface.
10. Do not use the appliance outdoors.

4. Components and Accessories

Your COSTWAY Stand Mixer comes with the following components and accessories:

- **Main Unit:** Houses the motor, speed control knob, and tilt-head mechanism.
- **Stainless Steel Bowl (7.5-Quart):** Large capacity mixing bowl.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough.
- **Beater:** Suitable for medium-heavy mixtures such as cake batter, cookie dough, and mashed potatoes.
- **Whisk:** Perfect for light mixtures like egg whites, cream, and thin batters.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing.



Figure 2: Key components of the Stand Mixer.



Figure 3: Mixer attachments and their primary functions.

5. Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present and undamaged.
2. **Placement:** Place the mixer on a clean, dry, and stable countertop. The anti-slip suction feet at the base will help secure the unit during operation.
3. **Attach the Bowl:** Place the stainless steel bowl onto the base, aligning the grooves on the bowl with the pins on the base. Turn the bowl clockwise until it locks securely into place.
4. **Lift the Head:** Push the tilt-up knob (located on the side of the mixer head) downwards and lift the motor head until it clicks into an upright position.
5. **Attach an Accessory:** Select the desired attachment (dough hook, beater, or whisk). Insert the attachment into the connector shaft and turn it counter-clockwise until it locks into place.

6. **Lower the Head:** Push the tilt-up knob downwards again and gently lower the motor head until it locks into the operating position.
7. **Attach Splash Guard:** If desired, slide the splash guard onto the mixer head, ensuring it covers the bowl opening.
8. **Connect Power:** Plug the power cord into a suitable electrical outlet.

6. Operating Instructions

Before operating, ensure the mixer is properly assembled and plugged in.

1. **Add Ingredients:** Place your ingredients into the stainless steel bowl.
2. **Select Speed:** Turn the speed control knob to your desired setting (0-6).

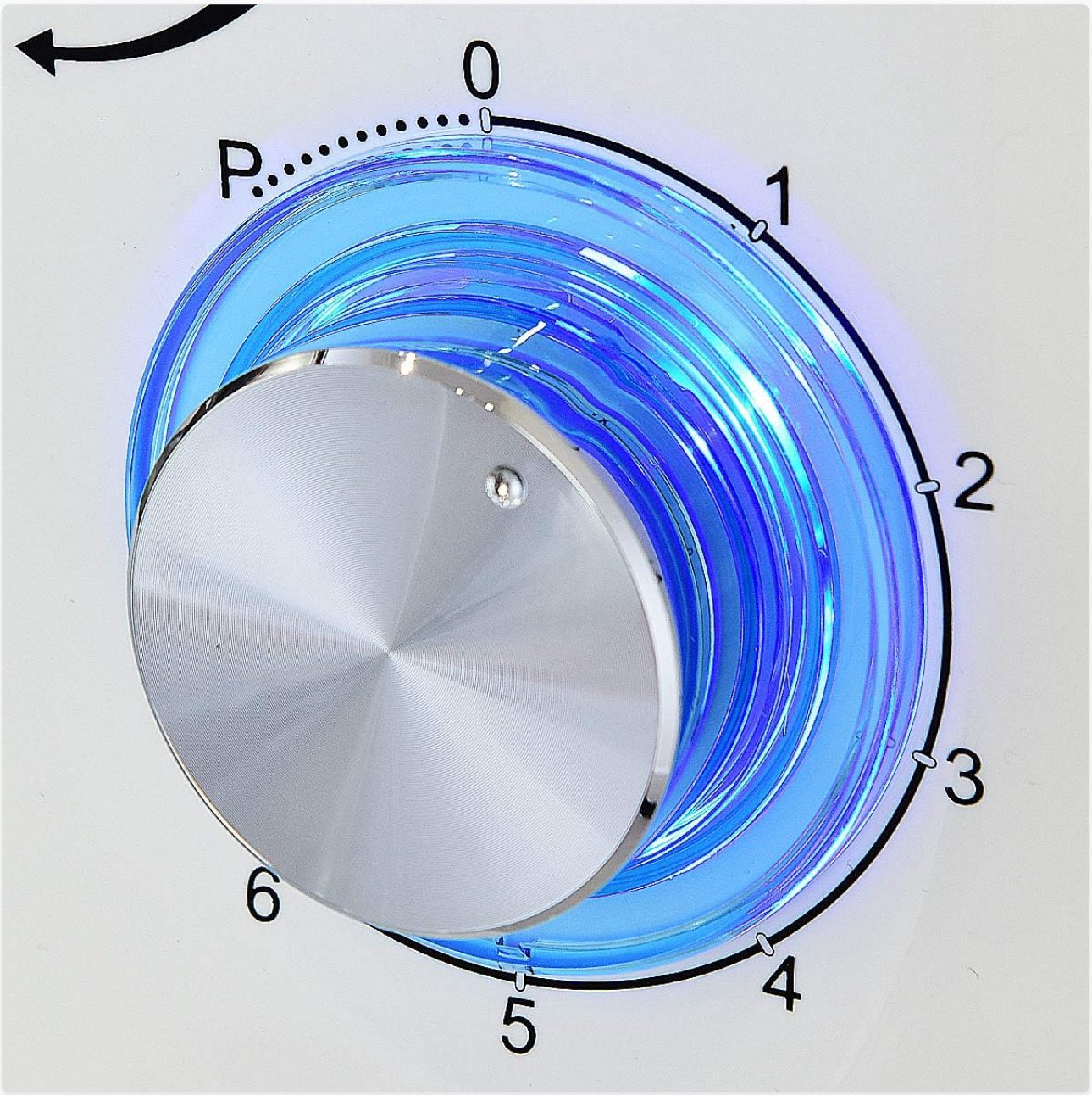


Figure 4: Speed control knob.

- **Setting 'P' (Pulse):** For short bursts of maximum power.

- **Settings 1-2 (Low):** Ideal for kneading dough with the dough hook.
- **Settings 3-4 (Medium):** Suitable for mixing batters and cookie dough with the beater.
- **Settings 5-6 (High):** Best for whipping cream or egg whites with the whisk.

3. **Mixing:** The mixer will begin operation. Monitor the mixing process and adjust speed as needed.
4. **Stop Operation:** Turn the speed control knob back to '0' to stop the mixer.
5. **Remove Bowl/Attachment:** Push the tilt-up knob downwards and lift the motor head. Remove the attachment by turning it clockwise and pulling it off. Unlock the bowl by turning it counter-clockwise and lifting it from the base.

7. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your mixer.

1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
2. **Clean Attachments & Bowl:** The stainless steel bowl, dough hook, beater, and whisk are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry immediately.
3. **Clean Main Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
4. **Storage:** Store the mixer and its accessories in a dry, clean place when not in use.

8. Troubleshooting

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; speed knob not at '0'.	Check power connection; verify power supply; ensure speed knob is at '0' before turning on.
Attachment not fitting properly.	Incorrect alignment; debris in connector.	Ensure attachment is aligned correctly and twisted firmly into place; clean connector.
Excessive noise or vibration.	Bowl or attachment not securely locked; overloading.	Ensure bowl and attachment are securely locked; reduce batch size.
Motor smells burnt.	Overheating due to prolonged use or overloading.	Turn off and unplug the mixer immediately. Allow it to cool down completely before resuming use. Reduce load or operating time. If the smell persists, contact customer support.

9. Specifications

- **Brand:** COSTWAY
- **Model Number:** 23694SL-CYPE
- **Color:** Sliver
- **Motor Power:** 660W
- **Capacity:** 7.5 Quarts
- **Speed Control:** 6-Speed with Pulse Function
- **Bowl Material:** Stainless Steel
- **Product Dimensions:** 15.5 x 9.5 x 13 inches



Figure 5: Product dimensions.

10. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official COSTWAY website. Keep your purchase receipt as proof of purchase for any warranty claims. For further assistance, you may contact COSTWAY customer service through their official channels. Details are typically found on the product packaging or the brand's website.

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