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> Aigostar 250W 6-Speed Electric Hand Mixer Instruction Manual

Aigostar B07N457Q74

Aigostar 250W 6-Speed Electric Hand Mixer

Model: B07N457Q74

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the hand mixer.
- To protect against electrical hazards, do not immerse the mixer body, 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, and 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.
- Do not let cord contact hot surfaces, including the stove.
- Remove all attachments from the mixer before washing.

PRODUCT OVERVIEW

The Aigostar 6-Speed Electric Hand Mixer is designed for various mixing tasks in your kitchen. It comes with multiple attachments and features for ease of use.

Components:

- Electric Hand Mixer Unit
- 2x Hand Mixer Beaters (for whipping, beating, and aerating)
- 2x Dough Hooks (for kneading dough)

- 1x Plug-in Storage Bracket (for convenient storage of attachments)
- Power Cord



Figure 1: Overview of the Aigostar Hand Mixer and its components.

SETUP

Before first use, ensure all packaging materials are removed and clean the attachments as described in the 'Cleaning and Maintenance' section.

Attaching Beaters/Dough Hooks:

1. Ensure the hand mixer is unplugged from the power outlet.
2. Insert the beaters or dough hooks into the designated openings on the underside of the mixer until they click securely into place. The beaters are interchangeable, but dough hooks must be inserted into their specific slots (one with a collar, one without).
3. Gently tug on the attachments to ensure they are firmly seated before use.

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Video 1: Demonstrates the attachment and detachment of beaters and dough hooks for the Aigostar Hand Mixer.

OPERATION

The Aigostar Hand Mixer features 6 speed settings and a Turbo Boost function for efficient mixing.

Speed Settings:

- **Speed 0:** Off position.
- **Speed 1-2:** Ideal for mixing dry ingredients with liquids, folding whipped egg whites and cream into mixtures, stirring gravies, sauces, and mashing vegetables.
- **Speed 3-4:** Suitable for mixing cake mixes, pudding, or batters. Use dough hooks for mixing dough or heavier cake mixes. Also for creaming together shortening and sugar.
- **Speed 5-6:** Best for whipping cream, powdered milk, egg whites, or whole eggs. Use for mixing minced meat or kneading heavy dough.

Turbo Function:

The Turbo button provides an immediate burst of maximum power, accelerating the speed beyond the current setting. This is useful for quickly finishing a mixing task or for tougher ingredients.

Ejecting Attachments:

To safely remove attachments, ensure the speed selector is set to '0' (off). Press the eject button firmly to release the beaters or dough hooks.



Figure 2: Visual guide to the 6-speed settings and their applications.

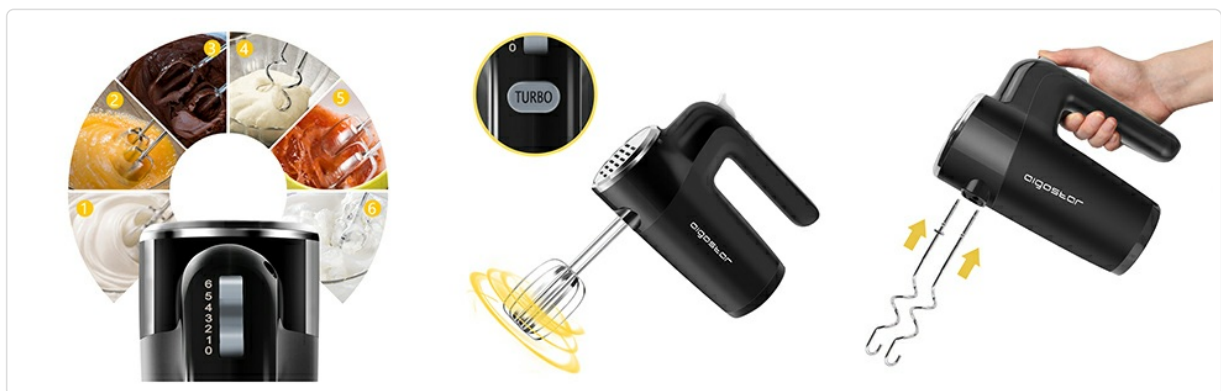


Figure 3: Detail of the eject and turbo buttons.

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Video 2: Demonstrates the Aigostar Hand Mixer in use, highlighting its 6-speed functionality.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Aigostar Hand Mixer.

- Always unplug the mixer before cleaning.
- Eject the beaters or dough hooks using the eject button.
- The beaters and dough hooks are made of stainless steel and are dishwasher-safe. They can also be washed by hand with warm, soapy water. Rinse thoroughly and dry.
- Wipe the mixer body with a damp cloth. Do not immerse the mixer body in water or any other liquid.
- Do not use abrasive cleaners or scouring pads on any part of the mixer.

STORAGE

The Aigostar Hand Mixer is designed for convenient storage with its included plug-in storage bracket.

- After cleaning and ensuring all parts are dry, attach the storage bracket to the underside of the mixer.
- Insert the beaters and dough hooks into the designated slots on the storage bracket.
- The mixer can then be stored vertically, keeping all attachments organized and easily accessible.



Figure 4: The hand mixer with attachments stored compactly.

Plug-in Storage Bracket

-Easy to store stainless steel attachments



Figure 5: Detail of the plug-in storage bracket attachment.

SPECIFICATIONS

Product Dimensions	7.4 x 3.35 x 6 inches
Item Weight	2.53 pounds
Power	250W
Manufacturer	Aigostar
Model Number	B07N457Q74

- **250W** HighPower
- **Multi-hole** Heat Dissipation



Figure 6: Illustrates the 250W power and heat dissipation features.

WARRANTY AND CUSTOMER SUPPORT

Aigostar is committed to providing high-quality products and customer service.

- **Attachments Replacement:** 12 months free replacement for attachments.
- **Product Warranty:** One-year warranty on the hand mixer unit.
- **Customer Service:** Lifetime customer service is available.

For any issues or inquiries, please contact Aigostar customer service.