



Manuals.plus /

› Aucma /

› Aucma Stand Mixer Instruction Manual

Aucma SM-1518N

Aucma Stand Mixer Instruction Manual

Model: SM-1518N

Brand: Aucma

1. INTRODUCTION

Thank you for choosing the Aucma Stand Mixer. This powerful and versatile kitchen appliance is designed to simplify your baking and cooking tasks, offering efficient mixing for a variety of recipes. With its robust motor, large capacity bowl, and multiple attachments, you can effortlessly prepare cakes, breads, cookies, and more.



Figure 1: Aucma Stand Mixer (6.5QT, Black)

Please read this manual thoroughly before operating your new stand mixer to ensure safe and optimal performance. Keep this manual for future reference.

2. PRODUCT FEATURES

- **Powerful Motor and Variable Speed Control:** Equipped with a 660W high-performance pure copper motor and sturdy ABS housing. Features 6 optimized speeds with a pulse function for versatile recipe preparation. Operates with lower noise ($\leq 76\text{dB}$).
- **6.5Qt Large Capacity Bowl With Handles:** The 6.5-quart stainless steel bowl is designed to meet all your kitchen needs, ideal for making cakes, breads, cookies, pastry, muffins, and waffles. Dual handles provide convenient handling.
- **Tilt Head and Outside Design:** The tilt-head design allows for easy installation and removal of the bowl and

accessories. Features a stainless steel decoration belt and a blue LED light power indicator. The housing is finished with two-layer painting for a shining and beautiful appearance.

- **Multiple Attachment Set:** Comes with three essential mixing accessories: a whisk, a dough hook, and a mixing beater. Includes a splash guard with an access hatch to add ingredients without mess.
- **Ideal Gift and Multiple Authentication:** A perfect gift for baking enthusiasts.

3. COMPONENTS AND ATTACHMENTS

Familiarize yourself with the parts of your Aucma Stand Mixer:



Figure 2: Key Components of the Stand Mixer

Included Attachments:

- **Wire Whisk:** Ideal for light mixtures such as cream, egg whites, cakes, and sauces.
- **Dough Hook:** Designed for heavy mixtures like bread, pizza, and spaghetti dough.

- **Mixing Beater:** Suitable for medium-heavy mixtures including salads, cookies, and crepes.
- **Splash Guard:** Prevents splattering and allows for easy addition of ingredients during mixing.
- **6.5QT Stainless Steel Bowl:** Large capacity bowl with dual handles for convenience.



Figure 3: Mixer Attachments and Their Uses

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.

2. **Clean:** Before first use, wash the stainless steel bowl, whisk, dough hook, beater, and splash guard in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Place the Mixer:** Position the mixer on a clean, dry, and stable surface. Ensure the anti-slip feet are securely gripping the countertop.
4. **Install the Bowl:** Place the 6.5QT stainless steel bowl onto the base of the mixer. Rotate it clockwise until it locks securely into place.
5. **Attach the Accessory:** Lift the tilt-head by pushing the tilt-lock lever. Select the desired attachment (whisk, dough hook, or beater) and insert it into the accessory shaft. Rotate and push upwards until it clicks into place.
6. **Lower the Head:** Gently lower the tilt-head until it locks into position.
7. **Attach Splash Guard:** If desired, attach the splash guard over the bowl, aligning it with the mixer head.

Video 1: Aucma Stand Mixer Overview and Setup (Seller Video)

This video demonstrates the components and basic assembly of the Aucma Stand Mixer, including attaching the bowl and accessories.

5. OPERATING INSTRUCTIONS

Once assembled, your mixer is ready for use. Ensure the mixer is plugged into a suitable power outlet.

Speed Control:

The mixer features a 6-speed rotary knob with a pulse (P) function. Refer to the guide below for recommended speeds:

Speed Setting	Recommended Use	Attachment
1-3	Heavy Mixtures (e.g., dough for bread, pizza)	Dough Hook
2-4	Medium-Heavy Mixtures (e.g., salad, cookie dough, meat sauce)	Mixing Beater
5-6	Light Mixtures (e.g., mixing eggs, cream)	Wire Whisk
P (Pulse)	Short bursts of maximum power for quick mixing or incorporating ingredients.	All attachments

To start, turn the speed knob to the desired setting. To stop, turn the knob to '0'. Use the pulse function for quick bursts of power.

Video 2: Aucma Stand Mixer Operation Demonstration (Seller Video)

This video illustrates the mixer in action, demonstrating its various speeds and the use of different attachments for different mixing tasks.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your Aucma Stand Mixer.

- **Always unplug the mixer** before cleaning or attaching/removing parts.
- **Main Unit:** Wipe the exterior of the mixer with a soft, damp cloth. Do not immerse the main unit in water or other liquids.

- **Stainless Steel Bowl:** The 6.5QT stainless steel bowl is dishwasher safe. For best results, wash immediately after use.
- **Attachments (Whisk, Dough Hook, Beater, Splash Guard):** These accessories are designed for easy cleaning. They are dishwasher safe.
- **Storage:** Store the mixer and its accessories in a dry, clean place when not in use.

7. TROUBLESHOOTING

If you encounter any issues with your mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power switch off; tilt-head not locked.	Ensure power cord is securely plugged in. Turn speed knob to a setting other than '0'. Make sure the tilt-head is fully lowered and locked.
Attachments not reaching ingredients at bottom of bowl.	Bowl not properly seated or attachment not fully inserted.	Ensure the bowl is rotated and locked securely. Re-attach the accessory, ensuring it clicks into place.
Excessive noise or vibration during operation.	Overloaded; unstable surface; loose parts.	Reduce the amount of ingredients. Ensure the mixer is on a flat, stable surface. Check that all attachments and the bowl are securely fastened.
Motor stops during operation.	Overheating due to prolonged heavy use.	Unplug the mixer and let it cool down for at least 30 minutes. Reduce load for future use.

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

8. SPECIFICATIONS

- **Brand:** Aucma
- **Model Name:** stand mixer
- **Item Model Number:** SM-1518N
- **Color:** Black
- **Product Dimensions:** 15.2"D x 9.4"W x 12.4"H
- **Capacity:** 6.5 Quarts
- **Item Weight:** 11.7 Pounds
- **Motor Power:** 660W
- **Controls Type:** Knob
- **Container Material:** Stainless Steel
- **Special Feature:** Tilt Head, 6.5QT Mixing Bowl, Dishwasher Safe (attachments only)
- **Manufacturer:** AUCMA

- **First Available:** April 25, 2019

9. WARRANTY AND SUPPORT

Aucma is committed to providing high-quality products and customer satisfaction. Your Aucma Stand Mixer is covered by a standard manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your product or contact customer support.

If you have any questions, require technical assistance, or need to claim warranty service, please contact Aucma customer support directly. Contact information can typically be found on the product packaging or the official Aucma website.

Manufacturer/Seller: Qingdao Aucma

Please always feel free to contact us if you have any questions during using your Aucma Stand Mixer.