

[Manuals.plus](#) /

› [BLACK+DECKER](#) /

› BLACK+DECKER 1000W Stand Mixer SM1000-B5 Instruction Manual

BLACK+DECKER SM1000-B5

BLACK+DECKER 1000W Stand Mixer SM1000-B5 Instruction Manual

1. INTRODUCTION

Thank you for purchasing the BLACK+DECKER 1000W Stand Mixer, Model SM1000-B5. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

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 carefully before operating the appliance.
- Do not immerse the motor unit, 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. Contact customer service for examination, repair, or electrical or mechanical adjustment.
- 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 head is locked down before operation.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your BLACK+DECKER Stand Mixer.



Image 3.1: Main unit of the BLACK+DECKER 1000W Stand Mixer, showing the motor head, stainless steel mixing bowl, and speed control knob.

Components:

- **Motor Head:** Contains the motor and attachment port.
- **Mixing Bowl:** 4-liter capacity stainless steel bowl.
- **Speed Control Knob:** Adjusts between 6 speed settings.
- **Head Release Lever:** Allows the motor head to tilt up for attachment and bowl removal.
- **Power Cord:** For connecting to an electrical outlet.



Image 3.2: The stand mixer displayed with its primary attachments: the whisk, flat beater, and dough hook.

Included Attachments:

- **Whisk:** Ideal for whipping eggs, cream, and light batters.
- **Flat Beater:** Suitable for mixing cakes, cookies, frostings, and mashed potatoes.
- **Dough Hook:** Designed for kneading yeast doughs for bread, pizza, and pasta.



Image 3.3: The transparent splash guard, designed to prevent ingredients from splattering during mixing.

Additional Accessory:

- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during operation.

4. SETUP AND ASSEMBLY

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

1. Place the mixer on a clean, dry, and stable surface.
2. Ensure the speed control knob is set to '0' (OFF) and the appliance is unplugged.
3. Press the head release lever and tilt the motor head upwards until it locks into place.



Image 4.1: The mixer head tilted upwards, showing the attachment port and a whisk attachment.

4. Place the mixing bowl onto the base, turning it clockwise until it locks securely.
5. Select the desired attachment (whisk, flat beater, or dough hook). Align the attachment with the shaft in the motor head and push upwards, then turn slightly counter-clockwise until it clicks into place.
6. Lower the motor head by pressing the head release lever again and gently pushing the head down until it locks.
7. If using, place the splash guard over the mixing bowl.
8. Plug the power cord into a suitable electrical outlet.



Image 4.2: Rear view of the stand mixer, highlighting the power cord and plug for electrical connection.

5. OPERATING INSTRUCTIONS

This section details how to use your stand mixer for various tasks.

General Operation:

1. Ensure the mixer is properly assembled and plugged in.
2. Add ingredients to the mixing bowl. Do not overfill the bowl beyond its 4-liter capacity.
3. Turn the speed control knob to the desired setting. Start with a low speed and gradually increase as needed to prevent splashing.
4. During operation, you may use a spatula to scrape down the sides of the bowl, but always turn off the mixer and lift the head before doing so.

- 5. When finished, turn the speed control knob back to '0' (OFF) and unplug the appliance.
- 6. Press the head release lever and tilt the motor head upwards to remove the attachment and mixing bowl.

Speed Guide:

Speed Setting	Recommended Use	Attachment
1-2 (Low)	Mixing dry ingredients, starting wet ingredients, mashing potatoes.	Flat Beater, Dough Hook
3-4 (Medium)	Mixing batters, creaming butter and sugar, kneading dough.	Flat Beater, Dough Hook
5-6 (High)	Whipping cream, egg whites, frosting.	Whisk

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer.

Cleaning:

- 1. Always unplug the mixer before cleaning.
- 2. **Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- 3. **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
- 4. **Attachments (Whisk, Flat Beater, Dough Hook):** Wash these attachments by hand with warm, soapy water. Rinse thoroughly and dry immediately to prevent corrosion. Some attachments may be dishwasher safe; refer to specific markings if present.
- 5. **Splash Guard:** Wash with warm, soapy water, rinse, and dry.

Storage:

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

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed knob not at '0'.	Ensure plug is securely in outlet; test outlet with another appliance; turn speed knob to '0' then select desired speed.
Motor head does not lock down.	Head release lever not fully pressed; obstruction.	Press the head release lever firmly and push the head down until it clicks. Check for any obstructions.
Attachments are difficult to install/remove.	Improper alignment; food residue.	Ensure attachment is correctly aligned with the shaft. Clean any residue from the shaft or attachment.

Problem	Possible Cause	Solution
Excessive noise or vibration.	Mixer overloaded; unstable surface; attachment not properly secured.	Reduce the amount of ingredients; place mixer on a stable, flat surface; ensure attachment is securely locked.

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

8. SPECIFICATIONS

Technical details for the BLACK+DECKER 1000W Stand Mixer SM1000-B5.

Feature	Detail
Model Number	SM1000-B5
Power / Wattage	1000 Watts
Voltage	240V
Mixing Bowl Capacity	4 Liters
Number of Speeds	6
Material	Metal (body), Stainless Steel (bowl)
Product Dimensions (D x W x H)	29 x 40.2 x 36 cm
Item Weight	4.75 Kilograms
Special Features	Removable Bowl

9. WARRANTY AND SUPPORT

Your BLACK+DECKER 1000W Stand Mixer SM1000-B5 comes with an international warranty. Please retain your proof of purchase for warranty claims.

For warranty service, technical support, or to inquire about replacement parts, please contact BLACK+DECKER customer service in your region. Contact information can typically be found on the official BLACK+DECKER website or in the packaging materials.