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> [MAGNANI Stand Mixer Instruction Manual - 5L Stainless Steel Bowl, 1000W, 6 Speeds, Model 8715342029955](#)

MAGNANI 8715342029955

MAGNANI Stand Mixer Instruction Manual

Model: 8715342029955

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your MAGNANI Stand Mixer. Please read all instructions carefully before first use and retain for future reference.

Important Safety Instructions

- Always unplug the appliance from the power supply before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Supervise children closely when the appliance is in use.
- 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.
- Use only attachments recommended or sold by the manufacturer.
- This appliance is for household use only.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your MAGNANI Stand Mixer:



Figure 2.1: Overview of the MAGNANI Stand Mixer, showing the main unit, tilt-head, whisk attachment, and 5-liter stainless steel bowl.

1. Motor Unit / Main Body
2. Tilt-Head Release Lever
3. Speed Control Dial
4. Power Cord
5. 5L Stainless Steel Mixing Bowl
6. Whisk Attachment
7. Beater Attachment
8. Dough Hook Attachment
9. Splash Guard



Figure 2.2: The included accessories: whisk, beater, dough hook, splash guard, and the 5-liter stainless steel mixing bowl.

3. SETUP

Before first use, clean all parts that will come into contact with food. Ensure the mixer is unplugged.

1. **Place the Mixer:** Position the mixer on a stable, flat, and dry surface.
2. **Attach the Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
3. **Lift the Head:** Press the tilt-head release lever and lift the motor unit until it clicks into the raised position.
4. **Attach an Accessory:** Insert the desired attachment (whisk, beater, or dough hook) into the accessory shaft. Push upwards and turn counter-clockwise until it locks.
5. **Lower the Head:** Press the tilt-head release lever again and gently lower the motor unit until it locks into the operating position.
6. **Attach Splash Guard (Optional):** If using, slide the splash guard onto the mixing bowl.



Figure 3.1: The stand mixer with the transparent splash guard in place, designed to prevent splattering during operation.

4. OPERATING INSTRUCTIONS

The MAGNANI Stand Mixer features 6 speed settings and a pulse function for versatile mixing tasks.

1. **Add Ingredients:** Place your ingredients into the mixing bowl.
2. **Plug In:** Connect the power cord to a suitable electrical outlet.
3. **Select Speed:** Turn the speed control dial to the desired setting (1-6).
 - **Speed 1-2:** For heavy mixtures, e.g., dough, heavy batters. Use the dough hook.
 - **Speed 3-4:** For medium-heavy mixtures, e.g., light batters, cake mixes. Use the beater.
 - **Speed 5-6:** For light mixtures, e.g., whipping cream, egg whites. Use the whisk.
 - **"P" (Pulse):** For short bursts of maximum power.
4. **Monitor Mixing:** Observe the mixing process. If necessary, stop the mixer, scrape down the sides of the bowl with a spatula, and continue mixing.
5. **Stop Operation:** Turn the speed control dial to "0" to switch off the mixer. Unplug from the power outlet.



Figure 4.1: Detail of the speed control dial (0-6 and Pulse 'P') and the tilt-head release mechanism.

Recommended Attachment Usage:

Attachment	Function	Recommended Speed
Dough Hook	Mixing and kneading yeast doughs (bread, pizza, pasta).	1-2
Beater	Mixing cakes, cookies, pastries, frostings, mashed potatoes.	3-4
Whisk	Whipping eggs, cream, meringues, light batters.	5-6

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your stand mixer.

1. **Unplug:** Always unplug the mixer before cleaning.
2. **Remove Attachments and Bowl:** Detach the mixing bowl and chosen attachment.
3. **Clean Attachments and Bowl:** Wash the stainless steel bowl, whisk, beater, dough hook, and splash guard in warm, soapy water. Rinse thoroughly and dry immediately. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
4. **Clean 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.
5. **Storage:** Store the mixer and its accessories in a clean, dry place.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outlet not working; speed dial not set.	Ensure the mixer is securely plugged in. Check the power outlet with another appliance. Turn the speed dial to a setting other than "0".
Attachment not mixing properly.	Attachment not correctly installed; wrong attachment for task; too much/too little mixture.	Ensure the attachment is fully locked into the shaft. Use the correct attachment for the recipe. Adjust ingredient quantities as needed.
Mixer makes unusual noise or vibrates excessively.	Bowl or attachment not secured; heavy load.	Ensure the mixing bowl and attachment are securely locked. Reduce the load if mixing very heavy dough. If the problem persists, discontinue use and contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	MAGNANI
Model Number	8715342029955
Color	Black
Dimensions (L x W x H)	32 x 16 x 32.8 cm
Weight	4.3 kg
Bowl Capacity	5 Liters (Stainless Steel)
Power	1000 Watts
Voltage	220 Volts
Number of Speeds	6 + Pulse
Material	Plastic, Stainless Steel

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact MAGNANI customer service. Keep your proof of purchase for any warranty claims.

Note: Information regarding spare parts availability is not provided in the product details.

