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COSTWAY GO-24647BK-EPCY

COSTWAY Stand Mixer User Manual

Model: GO-24647BK-EPCY

1. INTRODUCTION

Thank you for choosing the COSTWAY 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.

2. PRODUCT FEATURES

- **Powerful 660W Motor with 6-Speed Control:** High-performance motor ensures efficient mixing with reduced noise. Offers 6 speed settings plus a pulse function for versatile food preparation, from light whipping to heavy kneading. Features 360° stereo stirring for even mixing.
- **Three Versatile Attachments:** Includes a dough hook for kneading, a beater for medium-heavy mixtures, and a whisk for light mixtures. These attachments are designed for various mixing tasks, suitable for cakes, cookies, breads, and more.
- **7.5 QT Large Capacity Stainless Steel Bowl:** Generous 7.5-quart bowl accommodates large batches, perfect for family gatherings. Equipped with a comfortable handle for easy pouring and scooping.
- **Tilt-Head & Anti-Slip Design:** The tilt-head design allows for easy installation and removal of the bowl and attachments. Anti-slip suction cups on the base ensure stability during operation, preventing movement on the countertop.
- **Easy to Use & Clean:** Simple knob control for operation. The stainless steel bowl is easy to clean, and a splash guard helps prevent messes while adding ingredients.

3. COMPONENTS OVERVIEW



Figure 3.1: COSTWAY Stand Mixer with included attachments.

This image displays the complete COSTWAY Stand Mixer unit in black, featuring its large stainless steel mixing bowl and the three primary attachments: the whisk, dough hook, and beater, positioned in front of the mixer.



Figure 3.2: Key components of the Stand Mixer.

This diagram highlights the main parts of the stand mixer: 1. Splash Guard Lid, 2. Output Shaft, 3. 7.5Qt Stainless Steel Mixing Bowl, 4. Tilt-up Knob, 5. Speed Control Dial, and 6. Non-slip Feet.



Figure 3.3: Mixer attachments and their functions.

Detailed view of the three included attachments: the whisk for quickly incorporating air, the dough hook for mixing and kneading yeast dough, and the beater for quickly and thoroughly mashing and mixing ingredients.



Figure 3.4: Speed options and pulse function guide.

This image illustrates the recommended speed settings for different attachments: 1-3 for Dough Hook (heavy mixtures), 2-4 for Beater (medium-heavy mixtures), and 5-6 for Whisk (light mixtures). It also explains the Pulse function for quick bursts of power.



Figure 3.5: Key design features for convenience and stability.

Highlights the splatter shield for mess-free ingredient addition, anti-slip suction cups for machine stability, and the 7.5-quart stainless steel mixing bowl with a comfortable handle.



Figure 3.6: 360° Planetary Trajectory mixing.

This image visually explains the simulated planetary track whipping, which ensures a uniform mixing effect by covering the entire bowl area.



Figure 3.7: Motor specifications and safety features.

Details the 660W high-performance motor, noting its copper construction, overheated protection, overloaded protection, and blue LED light indicator.



Figure 3.8: Product dimensions.

Provides the overall dimensions of the stand mixer (15.5\"/>

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts listed in Section 3 are present and undamaged.
2. **Placement:** Place the stand mixer on a clean, dry, and stable surface. The anti-slip suction cups on the base will help secure the unit during operation.
3. **Attaching the Mixing Bowl:**
 - Place the 7.5 QT stainless steel mixing bowl onto the base of the mixer.
 - Twist the bowl clockwise until it locks securely into place. Ensure it is firmly seated to prevent movement during mixing.

4. Installing Attachments:

- Ensure the mixer is unplugged before installing or removing attachments.
- Lift the tilt-head by pushing the tilt-up knob (4) and raising the head until it clicks into place.
- Align the chosen attachment (dough hook, beater, or whisk) with the output shaft (2).
- Push the attachment upwards and twist counter-clockwise until it locks into the shaft.
- Lower the tilt-head by pushing the tilt-up knob (4) again and gently lowering the head until it locks into its operating position.

5. **Splash Guard Installation:** If desired, attach the splash guard lid (1) to the top of the mixing bowl before lowering the tilt-head. This helps prevent ingredients from splattering during operation.

5. OPERATING INSTRUCTIONS

1. **Adding Ingredients:** With the tilt-head lowered and the desired attachment installed, add your ingredients to the mixing bowl. The splash guard can be used to add ingredients while mixing.
2. **Power On:** Plug the mixer into a standard electrical outlet. The blue LED light around the speed control dial (5) will illuminate, indicating the mixer is ready for operation.
3. **Selecting Speed:** Turn the speed control dial (5) to the desired speed setting (1-6) based on your recipe and the attachment being used. Refer to Figure 3.4 for recommended speed guidelines.
 - **Speeds 1-3 (Dough Hook):** Ideal for heavy mixtures like bread dough or short pastry.
 - **Speeds 2-4 (Beater):** Suitable for medium-heavy mixtures such as crepes or sponge cake batter.
 - **Speeds 5-6 (Whisk):** Best for light mixtures like cream, egg whites, or blancmange.
4. **Pulse Function:** For quick bursts of power or to incorporate ingredients rapidly, turn the speed control dial to the "P" (Pulse) setting and release. The mixer will operate at maximum speed as long as the dial is held in this position.
5. **Stopping Operation:** To stop the mixer, turn the speed control dial back to the "0" (Off) position. Unplug the mixer from the power outlet after use.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your COSTWAY Stand Mixer.

- **Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe for easy cleaning. Alternatively, wash with warm, soapy water and dry thoroughly.
- **Attachments:** The dough hook, beater, and whisk are dishwasher safe. For manual cleaning, wash with warm, soapy water and rinse thoroughly. Ensure they are completely dry before storage.
- **Main Unit:** Wipe the exterior of the mixer body with a damp cloth. Do not immerse the main unit in water or any other liquid. Avoid using abrasive cleaners or scouring pads, as they may damage the surface.
- **Storage:** Store the mixer and its attachments in a clean, dry place when not in use.

7. TROUBLESHOOTING

If you encounter any issues with your stand mixer, please refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; tilt-head not fully locked.	Ensure the power cord is securely plugged into a working outlet. Check that the tilt-head is fully lowered and locked into place.
Attachments not mixing properly.	Attachment not installed correctly; wrong attachment for mixture consistency.	Ensure the attachment is pushed up and twisted securely onto the output shaft. Verify you are using the correct attachment and speed for the mixture type.
Mixer is unstable or moves during operation.	Surface is not flat or stable; suction cups are not engaged.	Place the mixer on a flat, dry, and stable countertop. Press down firmly on the mixer to ensure the anti-slip suction cups adhere to the surface.
Motor overheats or stops.	Overloaded with ingredients; continuous operation for too long.	Reduce the amount of ingredients. Allow the mixer to cool down for at least 20-30 minutes before resuming operation. Refer to the manual for maximum capacities.

If the problem persists after attempting these solutions, please contact COSTWAY customer support for assistance.

8. SPECIFICATIONS

- **Brand:** COSTWAY
- **Model Name:** Stand Mixer
- **Model Number:** GO-24647BK-EPCY
- **Color:** Black-update
- **Power:** 660W
- **Capacity:** 7.5 Quarts (approx. 6.62 Liters)
- **Product Dimensions:** 15.5"D x 9.5"W x 13"H
- **Item Weight:** 12 Pounds
- **Blade Material:** Stainless Steel
- **Container Material:** Stainless Steel
- **Controls Type:** Knob
- **Special Feature:** Adjustable Speed Control
- **Is Dishwasher Safe:** Yes (Bowl and Attachments)
- **UPC:** 798470275591
- **Date First Available:** March 25, 2019

9. WARRANTY AND SUPPORT

For warranty information, product support, or any inquiries not covered in this manual, please contact COSTWAY customer service. You can typically find contact details on the official COSTWAY website or through your original point of purchase.

Visit the official COSTWAY store for more products and information: COSTWAY Store

