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> CULINARY CHEF 4.5L Retro Stand Mixer Instruction Manual (Model CSTM020BLACK)

CULINARY CHEF CSTM020BLACK

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Model: CSTM020BLACK

INTRODUCTION

Thank you for choosing the CULINARY CHEF 4.5L Retro Stand Mixer. This appliance is designed to assist you with various kitchen tasks, from mixing batters to kneading dough. Please read this manual thoroughly before initial use to ensure safe and optimal operation. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the mixer.
- To protect against risk of electrical shock, do not immerse the mixer base, cord, or plug in water or other liquid.
- 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 reduce the risk of injury to persons 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.
- Always operate the mixer with the bowl in place.
- Do not use the appliance for other than intended use.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other

PRODUCT OVERVIEW

Familiarize yourself with the components of your CULINARY CHEF Stand Mixer.



Image 1: The CULINARY CHEF 4.5L Retro Stand Mixer in black, featuring the main unit, stainless steel mixing bowl, and whisk attachment. The speed control knob and head lock lever are visible.

Components:

- **Mixer Head:** Contains the motor and attachment port.
- **Mixing Bowl:** 4.5-liter stainless steel bowl.
- **Dough Hook:** For kneading yeast doughs like bread and pizza.
- **Whisk:** For whipping eggs, cream, and light batters.

- **Flat Beater:** For general mixing, such as cakes, cookies, and frostings.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing.
- **Speed Control Knob:** Adjusts mixing speed.
- **Head Lock Lever:** Secures the mixer head in place during operation.

Key Features:

- **Planetary Mixing Action:** Ensures thorough mixing by rotating the beaters around the entire bowl.
- **Powerful 300-Watt Motor:** Handles thick batters and doughs effectively.
- **8 Speed Settings:** Provides precise control from slow stirring to fast mixing.
- **4.5 Liter Stainless Steel Bowl:** Ample capacity for various recipes.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, dough hook, whisk, flat beater, and splash guard in warm, soapy water. Rinse thoroughly and dry. Wipe the mixer base with a damp cloth.
3. **Position:** Place the mixer on a clean, dry, and stable surface. Ensure the suction cups on the base are securely attached to the countertop.
4. **Attach Bowl:** Place the stainless steel mixing bowl onto the base and twist clockwise until it locks into position.
5. **Lift Mixer Head:** Push the head lock lever to the "UNLOCK" position and lift the mixer head until it clicks into place.
6. **Attach Accessory:** Insert the desired attachment (dough hook, whisk, or flat beater) into the attachment shaft. Push upwards and twist clockwise to secure it.
7. **Lower Mixer Head:** Push the head lock lever to the "UNLOCK" position and gently lower the mixer head until it locks into the "LOCK" position.
8. **Plug In:** Plug the power cord into a suitable electrical outlet.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Ensure the mixer head is in the "LOCK" position. Add your ingredients to the mixing bowl.
2. **Attach Splash Guard (Optional):** If using, place the splash guard over the bowl before starting.
3. **Select Speed:** Turn the speed control knob to the desired setting. Start with a lower speed and gradually increase as needed to prevent splashing.
4. **Mix:** Allow the mixer to operate until ingredients are thoroughly combined.
5. **Stop:** Turn the speed control knob to the "OFF" position.
6. **Remove Ingredients:** Push the head lock lever to "UNLOCK" and lift the mixer head. Remove the attachment by twisting counter-clockwise and pulling down. Scrape down the bowl sides if necessary.
7. **Unplug:** Always unplug the mixer from the power outlet after use.

Speed Guide:

The mixer features 8 speeds for various mixing tasks. A helpful guide is located on the mixer's top for quick reference.

Speed Setting	Recommended Use	Attachment
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Speed Setting	Recommended Use	Attachment
1-2 (Stir/Fold)	Combining dry ingredients, folding in delicate mixtures, starting heavy batters.	Flat Beater, Dough Hook
3-4 (Mix/Beat)	Mixing cake batters, cookie dough, mashing potatoes.	Flat Beater
5-6 (Cream/Whip)	Creaming butter and sugar, whipping frostings.	Flat Beater, Whisk
7-8 (Fast Whip)	Whipping egg whites, heavy cream, meringues.	Whisk

Note: Always start at a low speed and gradually increase to avoid splashing and ensure proper mixing.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your stand mixer.

- **Always unplug the mixer before cleaning.**
- **Mixer Base:** Wipe the mixer base with a soft, damp cloth. Do not immerse the base in water or any other liquid.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, whisk, flat beater, and splash guard are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water, then rinsed and dried thoroughly.
- **Storage:** Store the mixer and its accessories in a clean, dry place.

TROUBLESHOOTING

If you encounter issues with your 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; mixer head not locked.	Ensure the power cord is securely plugged into a working outlet. Check that the mixer head is fully lowered and locked into position.
Attachments do not reach ingredients at the bottom of the bowl.	Attachment not fully inserted; too few ingredients.	Ensure the attachment is pushed up and twisted clockwise until secure. For small quantities, consider using a smaller bowl or increasing ingredient amounts.
Mixer head wobbles or lifts during operation.	Mixer head not locked; excessive load.	Ensure the mixer head is securely locked. Reduce the amount of ingredients or use a lower speed for very thick mixtures.
Loud noise during operation.	Normal operation for powerful motor; excessive load.	Some noise is normal. If the noise is unusually loud or grinding, reduce the load or stop operation and check for obstructions.

SPECIFICATIONS

- **Brand:** CULINARY CHEF
- **Model Name:** CSTM020BLACK

- **Color:** Black
- **Capacity:** 4.5 Liters
- **Power:** 300 Watts
- **Controls Type:** Knob
- **Product Dimensions:** 9.21"D x 14.5"W x 11.29"H
- **Item Weight:** 7 pounds
- **Dishwasher Safe Parts:** Mixing Bowl, Dough Hook, Whisk, Flat Beater, Splash Guard
- **Manufacturer:** Curtis FRIGIDAIRE
- **UPC:** 058465813918

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the warranty card included with your product or contact CULINARY CHEF customer service. Keep your purchase receipt as proof of purchase.

You can also visit the official CULINARY CHEF store for more information: [CULINARY CHEF Store](#)