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Aucma SM1520X

Aucma Stand Mixer SM1520X User Manual

Model: SM1520X | Capacity: 7.4 Quarts

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Aucma Stand Mixer. Retain this manual for future reference.

- Always ensure the mixer is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- 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. This appliance is not intended for use by children.
- 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.
- Do not use the appliance outdoors.
- Place the mixer on a stable, flat, dry surface during operation.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Aucma Stand Mixer.



Image: Labeled diagram of the Aucma Stand Mixer, highlighting the splash guard, whisk, dough hook, beater stainless connector, 7.4QT stainless steel bowl with handle, tilt lock, speed control, and anti-slip feet.

- **Motor Unit:** Contains the 660W pure copper motor and speed control knob.
- **7.4QT Stainless Steel Bowl:** Large capacity mixing bowl with a convenient handle.
- **Tilt-Head Design:** Allows easy access to the bowl and attachments.
- **Speed Control Knob:** Offers 6 optimized speeds plus a pulse function.
- **Tilt Lock Lever:** Secures the motor head in place during operation.
- **Splash Guard:** Transparent cover with an access hatch to prevent splattering and allow ingredient addition.
- **Anti-Slip Suction Feet:** Ensures stability during mixing.



Anti-Slip Suction Feet



7.4QT Stainless Bowl



Powerful 660W Motor



Splash Cover



Lift Lock



6 Speed Control

Image: Detailed view of the mixer's features, including anti-slip suction feet, 7.4QT stainless steel bowl, powerful 660W motor, splash cover, lift lock, and 6-speed control knob.

SETUP

Follow these steps to prepare your mixer for first use.

1. **Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
2. **Cleaning:** Before first use, wash the mixing bowl, splash guard, whisk, dough hook, and beater in warm soapy water. Rinse thoroughly and dry. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, and stable countertop. Ensure the anti-slip suction feet are firmly attached to the surface.
4. **Attaching the Bowl:** Lift the motor head by pushing the tilt lock lever. Place the 7.4QT stainless steel bowl onto the base, twisting it clockwise until it locks securely.
5. **Attaching Accessories:** Select the desired attachment (whisk, dough hook, or beater). Align the attachment with the shaft and push upwards, then twist to lock it into place.
6. **Lowering the Head:** Lower the motor head until it clicks into place, ensuring the tilt lock lever is engaged.
7. **Attaching Splash Guard:** If desired, attach the splash guard by aligning it over the bowl and securing it.



Image: The Aucma Stand Mixer with its head tilted up, demonstrating the tilt-head mechanism for easy attachment and bowl access.

OPERATING INSTRUCTIONS

This section details how to use your Aucma Stand Mixer for various tasks.

Speed Control and Attachments

The mixer features 6 optimized speeds and a pulse function (P) for precise control. Refer to the table below for recommended uses:



Whisk

Light mixtures – Cream, Egg White, Cake, Sauces.

Beater

Medium-heavy mixtures – Salad, Cookie, Crepes.

Dough Hook

Heavy mixtures – Bread, Pizza, Spaghetti.

Image: Visual guide showing the whisk, beater, and dough hook attachments, along with their recommended uses for light, medium-heavy, and heavy mixtures respectively.

Speed Setting	Attachment	Recommended Use
P (Pulse)	All	Quick bursts for mixing or folding.
1-2	Dough Hook	Mixing and kneading heavy doughs (bread, pizza, spaghetti).
2-4	Beater	Mixing medium-heavy mixtures (salads, cookies, crepes, cake batters).
5-6	Whisk	Whipping light mixtures (cream, egg whites, sauces).

General Operation Steps

1. Ensure the mixer is properly assembled and plugged into a suitable power outlet.
2. Add ingredients to the mixing bowl.
3. Select the appropriate attachment and speed setting for your recipe.
4. Turn the speed control knob to the desired setting. The blue LED light will illuminate.
5. Allow the mixer to operate until ingredients are thoroughly combined.
6. To stop, turn the speed control knob to '0'.

7. Unplug the mixer from the power outlet.
8. Lift the motor head, remove the attachment, and then remove the mixing bowl.



Image: A close-up of the mixer's speed control knob, showing settings from 0 to 6 and the pulse (P) function, with a blue LED indicator.

MAINTENANCE AND CLEANING

Proper care ensures the longevity and performance of your mixer.

Cleaning

- Always unplug the mixer before cleaning.
- **Attachments (Whisk, Dough Hook, Beater) and Bowl:** These parts are dishwasher safe. Alternatively, wash them in warm soapy water, rinse, and dry thoroughly.
- **Splash Guard:** Wash in warm soapy water, rinse, and dry.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Ensure all parts are completely dry before reassembling or storing.

Storage

Store the mixer in a dry place, away from direct sunlight and heat. Ensure the power cord is neatly wrapped and not kinked.

TROUBLESHOOTING

If you encounter any issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; tilt head not locked.	Check power connection; try a different outlet; ensure motor head is fully lowered and locked.
Attachments do not reach the bottom of the bowl.	Bowl not properly seated; attachment not fully inserted.	Ensure the bowl is twisted clockwise until locked; push attachment firmly onto the shaft and twist to secure.
Excessive noise or vibration.	Overloaded; unstable surface; internal issue.	Reduce ingredient quantity; ensure mixer is on a flat, stable surface; if problem persists, contact customer support.
Ingredients not mixing evenly.	Incorrect attachment or speed; too much ingredient.	Refer to the speed guide for appropriate settings; scrape down sides of the bowl with a spatula; reduce batch size.

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

SPECIFICATIONS

- **Brand:** Aucma
- **Model:** SM1520X
- **Color:** Green
- **Capacity:** 7.4 Quarts
- **Motor Power:** 660W (Pure Copper Motor)
- **Speed Settings:** 6 speeds + Pulse function
- **Noise Level:** 68-75 dB
- **Product Dimensions:** 15.8"D x 8.5"W x 14.09"H
- **Item Weight:** 11.68 pounds
- **Bowl Material:** #304 Stainless Steel
- **Special Features:** Tilt-Head Design, Anti-Slip Suction Feet, Splash Guard, Blue LED Power Indicator
- **Dishwasher Safe Parts:** Bowl, Whisk, Dough Hook, Beater



Image: The Aucma Stand Mixer shown with its key dimensions (15.35 inches length, 9.6 inches width, 13.3 inches height) and the three primary attachments: dough hook, beater, and whisk.

WARRANTY AND SUPPORT

Your Aucma Stand Mixer comes with a one-year 100% satisfaction guarantee for replacement or refund. For warranty claims, technical assistance, or any questions regarding your product, please contact Aucma customer support through the retailer where the product was purchased or visit the official Aucma website for contact information.