

Arebos AR-HE-KM1500R

Arebos 1500W Stand Mixer Instruction Manual

Model: AR-HE-KM1500R | Brand: Arebos

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation can lead to personal injury and appliance damage.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury and damage to the mixer.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer support for assistance.
- Place the mixer on a stable, flat, and dry surface during operation.
- Avoid using attachments not recommended or sold by the manufacturer, as they may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- The appliance is equipped with overheat protection. If the motor overheats, it will automatically shut off. Allow it to cool down before resuming operation.

2. PRODUCT OVERVIEW

The Arebos 1500W Stand Mixer is designed for efficient mixing, kneading, and whisking tasks in your kitchen. It features a powerful motor, a large capacity stainless steel bowl, and a planetary mixing system for thorough results.

Components:

- Main Motor Unit with Tilt-Head
- 6-Liter Stainless Steel Mixing Bowl with Handles
- Splash Guard
- Dough Hook (for heavy doughs like bread or pizza)
- Beater (for medium-heavy mixtures like cake batter or cookie dough)
- Whisk (for light mixtures like cream, egg whites, or puddings)

Key Features:

- **Powerful 1500W Motor:** Ensures efficient performance for various tasks.
- **6 Speed Settings + Pulse Function:** Offers precise control for different recipes.
- **Planetary Mixing System:** Guarantees thorough mixing by reaching all areas of the bowl.
- **Tilt-Head Design:** Allows for easy attachment and removal of accessories and the mixing bowl.
- **6-Liter Stainless Steel Bowl:** Large capacity, food-safe, and dishwasher-friendly.
- **Anti-Slip Feet:** Provides stability during operation.



Figure 2.1: Labeled components of the Arebos Stand Mixer, highlighting the whisk, beater, dough hook, splash guard, 6-liter stainless steel bowl, inclined head, speed settings, and non-slip feet.

3. SETUP

Follow these steps to set up your Arebos Stand Mixer for first use:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, clean the mixing bowl, splash guard, dough hook, beater, and whisk with warm soapy water. Rinse thoroughly and dry completely. Wipe the main motor unit with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, stable, and level surface. Ensure there is enough space around the mixer for operation and ventilation. The anti-slip feet will help secure the unit.
4. **Attaching the Mixing Bowl:**
 - Ensure the mixer head is in the raised position. If not, press the tilt-head release lever and lift the head until it locks.
 - Place the stainless steel mixing bowl onto the base, aligning the grooves on the bowl with the locking pins on the base.
 - Turn the bowl clockwise until it locks securely into place.
5. **Attaching an Accessory:**
 - Select the appropriate accessory (dough hook, beater, or whisk) for your recipe.
 - Insert the accessory shaft into the accessory port on the mixer head.
 - Rotate the accessory slightly until it clicks into place. Ensure it is firmly attached.
6. **Lowering the Mixer Head:**
 - Hold the mixer head and press the tilt-head release lever.
 - Gently lower the mixer head until it locks into the operating position.
7. **Attaching the Splash Guard:** Slide the splash guard onto the mixer head, ensuring it covers the bowl opening. The filling chute should be accessible for adding ingredients during mixing.

4. OPERATING INSTRUCTIONS

Once the mixer is set up, you can begin preparing your ingredients.

1. **Add Ingredients:** Place your ingredients into the mixing bowl. You can add ingredients through the splash guard's filling chute during operation.
2. **Connect to Power:** Plug the power cord into a suitable electrical outlet.
3. **Select Speed:** Turn the speed control knob to the desired setting (1-6). The integrated blue LED light will indicate the selected speed. Refer to the speed guide below for recommendations.
4. **Pulse Function (P):** For short bursts of maximum power, turn the knob to the 'P' position and hold it. The mixer will operate at maximum speed as long as the knob is held in this position. Release to stop.
5. **Monitor Mixing:** Observe the mixing process. If necessary, stop the mixer, scrape down the sides of the bowl with a spatula, and then resume mixing.

6. **Stop Operation:** When mixing is complete, turn the speed control knob back to the '0' (off) position.
7. **Remove Bowl and Accessory:** Unplug the mixer. Press the tilt-head release lever to raise the mixer head. Remove the accessory by rotating and pulling it down. Unlock and remove the mixing bowl by turning it counter-clockwise.

Speed Guide:



Figure 4.1: Speed settings and their recommended applications for the Arebos Stand Mixer.

- **Speed 1-2 (Dough Hooks):** Ideal for mixing and kneading yeast dough effortlessly.
- **Speed 3-4 (Mixing Hooks/Beater):** Suitable for even mixing of crêpe batter, cake batter, or cookie dough.
- **Speed 5-6 (Whisks):** Best for light mixtures such as cream, egg whites, or puddings.
- **Pulse Function (P):** Runs the stirring elements alternately fast and slow for quick mixing or blending.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your stand mixer.

1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
2. **Remove Accessories and Bowl:** Detach the mixing bowl, splash guard, and all accessories from the main unit.
3. **Cleaning Bowl and Accessories:**
 - The stainless steel mixing bowl is dishwasher safe. Alternatively, wash it by hand with warm soapy water, rinse thoroughly, and dry immediately.
 - The dough hook, beater, and whisk should be washed by hand with warm soapy water, rinsed, and dried. Avoid abrasive cleaners or scouring pads.
 - The splash guard can be washed with warm soapy water, rinsed, and dried.
4. **Cleaning Main Unit:** Wipe the exterior of the main motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water. Ensure no liquid enters the motor housing.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing the mixer.
6. **Storage:** Store the mixer in a dry place, away from direct sunlight and out of reach of children.



Figure 5.1: The mixer in operation, highlighting its design for easy cleaning and maintenance.

6. TROUBLESHOOTING

If you encounter issues with your Arebos Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outage; speed knob not at '0'; overheat protection activated.	Ensure plug is firmly in outlet; check power supply; turn speed knob to '0' then select desired speed; allow mixer to cool down for 20-30 minutes if overheated.

Problem	Possible Cause	Solution
Accessory not mixing ingredients properly.	Accessory not fully engaged; incorrect accessory for mixture; too much/too little mixture.	Ensure accessory is securely attached; use the recommended accessory for the task (e.g., dough hook for heavy dough); adjust ingredient quantities to fit bowl capacity.
Mixer head does not lock down.	Obstruction; release lever not fully engaged.	Check for any obstructions preventing the head from lowering; ensure the tilt-head release lever is fully pressed when lowering.
Unusual noise or vibration.	Mixer not on a stable surface; bowl or accessory not properly secured; heavy load.	Place mixer on a flat, stable surface; ensure bowl and accessory are locked in place; reduce load if mixing very heavy ingredients.

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

7. TECHNICAL SPECIFICATIONS

Specification	Value
Model Name	AR-HE-KM1500R
Power	1500 Watts
Bowl Capacity	6 Liters
Number of Speeds	6 + Pulse Function
Noise Level	76 Decibels
Product Dimensions (L x W x H)	38.7 x 23.6 x 31.4 cm
Product Weight	5.8 kg
Special Features	Programmable (refer to speed settings), Tilt-Head Design, Planetary Mixing System
Bowl Material	Food-grade Stainless Steel

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact the retailer where the product was acquired. For technical support, spare parts, or any questions regarding the operation of your Arebos Stand Mixer, please contact Arebos customer service directly. Contact details can typically be found on the official Arebos

website or on your purchase receipt.

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