

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [KUCCU](#) /

› [KUCCU Stand Mixer User Manual](#)

KUCCU SM-1504X-Black-1

KUCCU 6.5 Qt 660W Stand Mixer User Manual

Model: SM-1504X-Black-1 | Brand: KUCCU

PRODUCT OVERVIEW

The KUCCU 6.5 Qt 660W Stand Mixer is a high-performance kitchen appliance designed for various mixing tasks, from light batters to heavy doughs. It features a powerful motor, a large stainless steel bowl, and multiple attachments to assist in your culinary creations.



Image: The KUCCU 6.5 Qt Stand Mixer, showcasing its sleek black design, stainless steel mixing bowl, and included attachments: whisk, dough hook, and flat beater.

SAFETY PRECAUTIONS

- Always ensure the mixer is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- Do not operate the mixer with a damaged cord or plug, or if it malfunctions or has been dropped or damaged.
- Place the mixer on a stable, flat, and dry surface during operation.
- The tilt-head mechanism includes a safety feature that immediately turns off power when the head is tilted, enhancing safety.

SETUP AND ASSEMBLY

Before first use, carefully unpack all components and remove any packaging materials. Clean all parts that will come into contact with food as described in the Maintenance section.

Components:

- Main Motor Unit
- 6.5-Quart Stainless Steel Mixing Bowl
- Dough Hook (for heavy mixtures like bread dough)
- Flat Beater (for medium-heavy mixtures like batters and mashed potatoes)
- Wire Whip (for light mixtures like egg whites and cream)
- Pouring Shield (to prevent splashes during mixing)
- Egg White Separator



Image: All components of the KUCCU Stand Mixer, including the main unit, stainless steel bowl, dough hook, flat beater, wire whip, and pouring

shield.

Assembly Steps:

1. Place the mixer on a clean, dry, and stable countertop. The base is equipped with 6 powerful silicone suction cups to ensure stability during operation.
2. Ensure the mixer is unplugged.
3. Tilt the head of the mixer upwards by pressing the tilt-head release button and lifting the motor unit.
4. Place the stainless steel mixing bowl onto the base, aligning it with the locking mechanism, and turn clockwise until it locks securely into place.
5. Select the desired attachment (dough hook, flat beater, or wire whip). Insert the attachment into the shaft, pushing upwards and turning slightly until it clicks into place.
6. Lower the tilt-head until it locks into position.
7. Attach the pouring shield by sliding it onto the mixing bowl from the front, ensuring it fits snugly around the attachment shaft.

OPERATING INSTRUCTIONS

The KUCCU Stand Mixer offers precise control for various recipes with its 6-speed settings and pulse function.

Speed Control and Usage:

- **Speeds 1-3 (Dough Hook):** Ideal for heavy mixtures such as bread dough, pizza dough, and pasta. Use for kneading and mixing flour, water, and butter.
- **Speeds 2-4 (Mixing Beater):** Suitable for medium-heavy mixtures like cake batters, cookie dough, mashed potatoes, and meat sauces.
- **Speeds 5-6 (Wire Whip):** Best for light mixtures such as whipping egg whites, cream, and making meringues.
- **Pulse (P) Function:** Provides short bursts of power at maximum speed for quick mixing or incorporating ingredients.

Abundant Accessories

Provide more possibilities for kitchen creation



Image: The rotary knob with 6-speed settings and a pulse function, allowing precise control over mixing.

General Operation:

1. Ensure the mixer is properly assembled and the bowl and attachment are securely in place.
2. Add your ingredients to the stainless steel mixing bowl.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control knob to the desired setting. Start at a lower speed and gradually increase as needed to prevent splashing.
5. For optimal mixing, the planetary mixing action ensures thorough incorporation of ingredients by rotating the attachment around the bowl while also spinning on its own axis.
6. When finished, turn the speed knob to "0" and unplug the mixer.
7. Tilt the head upwards to remove the attachment and then the mixing bowl.

Working Decibels As Low As 40 DB



Image: The tilt-head design of the mixer, illustrating how the head can be lifted for easy access to the bowl and attachments.

Tips for kneading high-quality dough

Preparation 2 :1 = Flour: Water



1200g
Flour



660g
Water



Mixing speed application



1 Speed
30 seconds



2 Speed
30 seconds



4 Speed
2-3 Minutes



Dough



Cookie
x 90



Bread
x 12



Toast
x 7



8-inch cake
X 3

Image: A visual representation of the 360-degree planetary mixing action, ensuring all ingredients are thoroughly combined.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your KUCCU Stand Mixer.

Cleaning Instructions:

- Always unplug the mixer before cleaning.
- The stainless steel mixing bowl, dough hook, flat beater, wire whip, and pouring shield are all **dishwasher safe** for convenient cleaning.
- Wipe the main motor unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Ensure all parts are completely dry before reassembling or storing the mixer.



Image: The stainless steel bowl and various attachments are shown being placed into a dishwasher, highlighting their dishwasher-safe design.

TROUBLESHOOTING

If you encounter any issues with your KUCCU Stand Mixer, please refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power switch off; tilt-head not locked down; overheating protection activated.	Ensure the power cord is securely plugged in. Check the speed knob is at "0". Make sure the tilt-head is fully lowered and locked. Allow the mixer to cool down if it has been running for an extended period.

Problem	Possible Cause	Solution
Attachments do not reach ingredients at the bottom of the bowl.	Attachment not fully inserted or bowl not properly seated.	Ensure the attachment is pushed firmly upwards into the shaft until it clicks. Verify the mixing bowl is securely locked into the base.
Mixer vibrates excessively or moves during operation.	Unstable surface; heavy load; suction cups not engaged.	Place the mixer on a flat, stable, and dry surface. Ensure the suction cups on the base are clean and firmly pressed onto the countertop. Reduce the load if mixing very heavy dough.
Loud noise during operation.	Normal operation noise; foreign object; internal issue.	Some noise is normal, especially with heavy loads. Check for any foreign objects in the bowl or around the attachment. If the noise is unusual or excessive, discontinue use and contact customer support.

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

SPECIFICATIONS

Feature	Detail
Brand	KUCCU
Model Name	SM1504X
Item Model Number	SM-1504X-Black-1
Color	Black
Power	660W High Performance Motor
Capacity	6.5 Quarts (approx. 5 Liters)
Speeds	6-Speed with Pulse Function
Product Dimensions	16.3"D x 10.4"W x 14.1"H
Item Weight	13 Pounds
Blade Material	Stainless Steel
Container Material	Stainless Steel
Controls Type	Knob

Feature	Detail
Dishwasher Safe Parts	Bowl, Dough Hook, Flat Beater, Wire Whip, Pouring Shield
Special Features	Adjustable speed control, Tilt head, Smart chip controlled, Fully automatic, Pure copper motor, Full metal gears + ball bearing + belt structure, LED light indicator, Low noise, 360° planetary mixing, Vibration absorption design, Strong suction cups, Over-Heating and overload protection, ETL certified.
UPC	761989283388

WARRANTY AND SUPPORT

KUCCU stands behind the quality of its stand mixers. We offer a quality guarantee and friendly lifelong support for our products.

- **24/7 Online Support:** For any questions or assistance, KUCCU provides 24/7 online support.
- **Defective Items:** If you received a defective item, please contact KUCCU customer service immediately for resolution.
- For further inquiries or support, please visit the official KUCCU website or contact their customer service channels.

© 2025 KUCCU. All rights reserved.