COOKLEE SM-1507BM

COOKLEE 6.5Qt All-Metal Stand Mixer

Instruction Manual

Model: SM-1507BM

1. Introduction

Thank you for choosing the COOKLEE 6.5Qt All-Metal Stand Mixer. This powerful and versatile kitchen appliance is designed to simplify your baking and cooking tasks, offering exceptional performance and durability. With its robust all-metal housing and gears, along with a powerful motor, it ensures stable and efficient mixing for a wide range of recipes.

Key features include:

- **All-Metal Construction:** Durable die-cast aluminum housing and all-metal gears for enhanced stability and reduced noise.
- **Powerful 10-Speed Motor:** Offers precise control for various mixing needs, from gentle stirring to high-speed whipping, with an additional pulse setting.
- **Large 6.5-Quart Capacity:** Stainless steel mixing bowl provides ample space for large batches.
- **Versatile Attachments:** Includes a dough hook, flat beater, wire whisk, and pouring shield, all designed for optimal performance.
- **Easy to Clean:** All attachments are dishwasher-safe for convenient cleanup.

2. Important Safety Instructions

Please read all instructions carefully before using your COOKLEE Stand Mixer to ensure safe operation and prevent damage. Keep this manual for future reference.

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor base 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 beaters during operation to prevent injury and damage to the mixer.

- Supervise children closely when the appliance is in use or stored within their reach. 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. Contact customer support for assistance.
- Use only attachments and accessories recommended or sold by the manufacturer.
- Do not use the appliance outdoors.
- Ensure the mixer is placed on a stable, flat, and dry surface during operation.
- Never leave the mixer unattended while it is operating.

3. Product Components

Familiarize yourself with the parts of your COOKLEE Stand Mixer:



Figure 3.1: Exploded view of the COOKLEE Stand Mixer components, including the main unit, mixing bowl, and various attachments.

- **Main Unit:** Contains the motor, speed control knob, tilt-head release lever, and attachment port.
- **6.5-Quart Stainless Steel Mixing Bowl:** Large capacity bowl with a handle for easy handling.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta.
- **Flat Beater:** Perfect for medium-heavy mixtures such as cakes, cookies, frostings, and mashed potatoes.
- **Wire Whisk:** Designed for light mixtures like whipping cream, egg whites, and light batters.
- **Pouring Shield:** Helps prevent splashes and allows for easy addition of ingredients during mixing.

4. Setup and Assembly

Follow these steps to set up your stand mixer for first use:



Figure 4.1: The COOKLEE Stand Mixer ready for assembly.

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or packing materials.
2. **Clean Before First Use:** Wash the mixing bowl, dough hook, flat beater, wire whisk, and pouring shield in warm, soapy water, then rinse and dry thoroughly. The main unit can be wiped with a damp cloth.
3. **Position the Mixer:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is enough space around the mixer for operation and ventilation.
4. **Lift the Tilt-Head:** Push the tilt-head release lever (usually located on the side or back of the mixer) and lift the motor head until it locks into the upright position.
5. **Attach the Mixing Bowl:** Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks securely into place.
6. **Attach the Accessory:** Slide the desired attachment (dough hook, flat beater, or wire whisk) onto the attachment shaft. Push upwards and then rotate the attachment counter-clockwise until it clicks into place.
7. **Lower the Tilt-Head:** Push the tilt-head release lever again and gently lower the motor head until it locks into the operating position. Ensure it is fully locked before operation.
8. **Attach the Pouring Shield (Optional):** If desired, slide the pouring shield onto the mixing bowl. The opening should align with the front of the mixer for easy ingredient addition.

5. Operating Instructions

Once assembled, your COOKLEE Stand Mixer is ready for use. Always ensure the mixer is unplugged when attaching or removing accessories.

Speed Control



Figure 5.1: The intuitive speed control knob.

The mixer features a 10-speed control knob, allowing you to select the perfect speed for your recipe. The 'P' setting provides a pulse function for short bursts of power.

- **Speeds 1-2 (Stir/Slow Mix):** For combining dry ingredients, starting heavy batters, or mashing potatoes.
- **Speeds 3-4 (Mix/Beat):** For mixing cakes, cookies, and quick breads.
- **Speeds 5-6 (Cream/Beat):** For creaming butter and sugar, or beating eggs.
- **Speeds 7-8 (Whip/Aerating):** For whipping cream, egg whites, and light batters.
- **Speeds 9-10 (Fast Whip):** For maximum aeration, ideal for small quantities of egg whites or cream.
- **Pulse (P):** For quick bursts of power, useful for incorporating ingredients or quick mixing.

Using Attachments

- **Dough Hook:** Use for kneading yeast doughs for bread, rolls, pizza, and pasta. Start on a low speed (1-2) and gradually increase as the dough forms.
- **Flat Beater:** Use for normal to heavy mixtures such as cakes, cookies, pastries, frostings, and mashed vegetables.
- **Wire Whisk:** Use for mixtures that need air incorporated, such as egg whites, cream, and light batters.

Using the Pouring Shield



Figure 5.2: Adding ingredients with the pouring shield.

The pouring shield helps to prevent ingredients from splashing out of the bowl during mixing and provides a convenient opening to add ingredients while the mixer is running. Simply slide it onto the rim of the mixing bowl after the bowl and attachment are in place.

6. Care and Maintenance

Proper care and maintenance will ensure the longevity and optimal performance of your COOKLEE Stand Mixer.

Cleaning



Figure 6.1: All attachments are dishwasher-safe for easy cleaning.

- **Always unplug the mixer before cleaning.**
- **Attachments (Dough Hook, Flat Beater, Wire Whisk, Pouring Shield):**These are dishwasher-safe. For best results, rinse off any excess food before placing them in the dishwasher. They can also be washed by hand with warm, soapy water.
- **Mixing Bowl:** The stainless steel mixing bowl is dishwasher-safe. It can also be washed by hand with warm, soapy water.
- **Main Unit:** Wipe the exterior of the motor base with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor base in water or any other liquid.
- **Power Cord:** Wipe the power cord clean if necessary. Ensure it is dry before plugging in.

Storage

Store the mixer in a clean, dry place. Ensure the power cord is neatly wrapped and not kinked. Store attachments inside or near the mixer for easy access.

7. Troubleshooting Guide

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet issue; tilt-head not fully locked.	Ensure the power cord is securely plugged into a working outlet. Check if the tilt-head is fully lowered and locked into place.
Attachment not reaching ingredients.	Attachment not properly installed.	Ensure the attachment is pushed up onto the shaft and rotated counter-clockwise until it clicks securely.
Mixer is noisy or vibrating excessively.	Unstable surface; overloaded; internal issue.	Ensure the mixer is on a flat, stable surface. Reduce the amount of ingredients if overloaded. If the issue persists, contact customer support.
Ingredients splashing out of the bowl.	Speed too high; pouring shield not used.	Reduce the mixing speed. Use the pouring shield to contain ingredients.

If the problem persists after trying these solutions, please contact COOKLEE Customer Support for further assistance.

8. Technical Specifications

Detailed specifications for your COOKLEE Stand Mixer:

Brand	COOKLEE
Model Name	SM-1507BM
Capacity	6.5 Quarts
Color	Black
Product Dimensions	13.9"D x 9.2"W x 11.1"H
Item Weight	14.61 pounds
Container Material	Stainless Steel

Blade Material	Stainless Steel
Controls Type	Knob
Special Feature	Adjustable Speed Control
Is Dishwasher Safe	Yes (Attachments and Bowl)
UPC	735632086718

9. Warranty and Customer Support

COOKLEE is committed to providing quality products and excellent customer service. We offer friendly lifelong support for your stand mixer.

If you have any questions, concerns, or require assistance with your COOKLEE Stand Mixer, including missing or broken parts, or any damage, please do not hesitate to contact our 24/7 Customer Service Team. We are here to help ensure your satisfaction.

For the most up-to-date warranty information and to contact support, please refer to the contact details provided with your product packaging or visit the official COOKLEE website.

© 2024 COOKLEE. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question