

Deco Chef STMIX01WHT

Deco Chef 5.5 QT Kitchen Stand Mixer User Manual

Model: STMIX01WHT

Brand: Deco Chef

INTRODUCTION

This user manual provides essential information for the safe and efficient operation of your Deco Chef 5.5 QT Kitchen Stand Mixer. Designed for baking and cooking enthusiasts, this planetary standing mixer is equipped with a powerful 550-watt motor and 8-speed settings with pulse functionality, making it ideal for combining, mixing, beating, creaming, kneading, and whipping various ingredients. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- 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 outdoors.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Ensure the mixer head is securely locked down before operation.
- The appliance is equipped with a 10-minute auto-shutoff safety feature.

WHAT'S IN THE BOX

Your Deco Chef 5.5 QT Kitchen Stand Mixer package includes the following components:

- Stand Mixer Base with Motor Unit
- 5.5-Quart Stainless Steel Mixing Bowl
- Dough Hook Attachment
- Flat Beater Attachment
- Wire Whip Attachment
- Transparent Splash Guard

**Transparent
Splash Lid**

**5.5 QT
Brushed
Stainless Steel
Bowl**

Flat Beater

Wire Whip

Dough Hook



**Tilt-head design enables easy
installation of bowl, splash lid,
and accessories**

Image: The Deco Chef Stand Mixer showcasing its 5.5 QT stainless steel bowl, transparent splash lid, and the three included attachments: flat beater, wire whip, and dough hook.

PRODUCT OVERVIEW

Familiarize yourself with the key components and features of your stand mixer:

- **Tilt-Head Design:** Allows for easy access to the mixing bowl and attachments.
- **Lock Switch:** Secures the mixer head in place during operation.
- **Speed Knob:** Provides 8-speed settings with pulse functionality for precise control.
- **Non-Slip Feet:** Ensures stability on your countertop during use.
- **5.5 QT Stainless Steel Bowl:** Large capacity for various recipes, durable and easy to clean.
- **Planetary Mixing Action:** Ensures thorough and even mixing of ingredients.



Image: A close-up view of the Deco Chef Stand Mixer highlighting its tilt lock mechanism, 8-speed control knob, 10-minute auto-shutoff feature, and non-slip feet for stable operation.



**Features planetary stable mixing patterns
and minimal operation with only
75dB at highest speed**

Image: The Deco Chef Stand Mixer on a kitchen counter, emphasizing its quiet operation and planetary mixing action.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, splash guard, and all attachments (dough hook, flat beater, wire whip) in warm, soapy water. Rinse thoroughly and dry completely. *Note: Die-cast aluminum attachments and the mixing bowl should not be cleaned in a dishwasher or using strong detergents, as this can cause oxidation.*
3. **Position:** Place the mixer on a clean, dry, and stable countertop. Ensure the non-slip feet are securely gripping the surface.
4. **Attach Bowl:** Place the 5.5 QT stainless steel mixing bowl onto the base and twist clockwise until it locks securely into place.
5. **Install Attachment:**
 - Ensure the mixer head is tilted up (use the lock switch to release and tilt).

- Align the chosen attachment (flat beater, dough hook, or wire whip) with the shaft.
- Push the attachment upwards onto the shaft and twist slightly to lock it into place.



Easy Disconnect

Remove and clean attachments with ease. Twist and lock!

Image: Demonstrating the easy disconnect feature for removing attachments by twisting and pulling down.

6. **Attach Splash Guard (Optional):** If desired, place the transparent splash guard over the mixing bowl before lowering the mixer head.



Image: Illustrating how to add ingredients through the splash lid port during mixing.

7. **Lower Mixer Head:** Gently lower the mixer head until it clicks into the locked position. Ensure the lock switch is engaged.

OPERATING INSTRUCTIONS

Your Deco Chef Stand Mixer offers versatile mixing capabilities with its various attachments and speed settings.

Using the Speed Control

The mixer features an 8-speed control knob with a pulse function. Turn the knob clockwise to increase speed from 1 to 8. The "P" setting provides a momentary pulse for quick bursts of power.



Image: Detail of the mixer's control panel, showing the speed knob and tilt lock.

Attachment Guide

Attachment	Ideal For	Examples
Flat Beater	Medium mixtures	Cake batter, cookie dough, crepes, mashed potatoes, sauces.
Dough Hook	Heavy mixtures	Bread dough, pizza dough, pasta dough.
Wire Whip	Light mixtures	Egg whites, cream, meringues.



Wire Whip

Ideal for light mixtures

Mixes. Mashes. Scrapes and beats ingredients together.

Cake Mix, Creams, Sauces, Egg Whites, etc



Flat Beater

Ideal for medium mixtures

Mixes. Mashes. Scrapes and continuously beats ingredients together.

Cookie dough, crepe mix



Dough Hook

Ideal for Heavy mixtures

Turns & folds bread dough in mixing bowl so that your hands don't have to.

Bread and pizza dough, making pasta



Image: Visual guide to the three mixing attachments and their recommended uses.

Demonstration Video

Watch this official product video for a comprehensive demonstration of the mixer's features, attachment usage, and general operation:



Video: Official demonstration of the Deco Chef 5.5 QT Stand Mixer, showcasing its 550W 8-speed motor and the three mixing attachments in action, including mixing batter, kneading dough, and whipping cream.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your stand mixer.

- **Always Unplug:** Before cleaning, ensure the mixer is unplugged from the power outlet.

- **Cleaning Attachments and Bowl:** Wash the stainless steel mixing bowl, splash guard, dough hook, flat beater, and wire whip by hand using warm, soapy water. Rinse thoroughly and dry immediately.
- **Important Note:** *Do not clean the die-cast aluminum attachments (dough hook, flat beater) or the stainless steel mixing bowl in a dishwasher or use strong detergents, as this can cause oxidation and damage the finish.*
- **Cleaning the Main Unit:** Wipe the exterior of the mixer base with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- **Storage:** Store the mixer and its accessories in a clean, dry place when not in use.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet issue; 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 place.
Attachments are difficult to install/remove.	Incorrect alignment; debris on shaft.	Ensure the attachment is correctly aligned with the shaft. Clean any residue from the shaft and attachment opening. Refer to the "Setup" section for proper installation.
Mixer is vibrating excessively.	Unstable surface; uneven load; non-slip feet not gripping.	Place the mixer on a flat, stable surface. Ensure ingredients are evenly distributed in the bowl. Check that the non-slip feet are clean and making full contact with the countertop.
Motor sounds strained.	Overloaded; mixture too thick.	Reduce the amount of ingredients. For very thick mixtures (e.g., stiff dough), use lower speeds and allow the mixer to work gradually. Do not exceed recommended capacities.

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

SPECIFICATIONS

Brand	Deco Chef
Model Name	DGSTMIX01WHTOB (STMIX01WHT)
Color	White
Capacity	5.5 Quarts
Power	550 Watts (Motor)

Speeds	8-Speed with Pulse Functionality
Controls Type	Knob
Product Dimensions	13.6"D x 14.6"W x 7.1"H
Item Weight	14.4 Pounds
Blade Material	Stainless Steel (Wire Whip)
Container Material	Steel (Mixing Bowl)
Special Feature	Tilt Head, 10-Minute Auto-Shutoff
Dishwasher Safe	No (for attachments and bowl)
UPC	840133931419







WARRANTY INFORMATION

The Deco Chef 5.5 QT Kitchen Stand Mixer comes with a**Full 1 Year Manufacturer’s Limited Protection Plan**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

For detailed warranty terms and conditions, please refer to the documentation included with your product or contact Deco Chef customer support.

CUSTOMER SUPPORT

For any questions, technical assistance, or warranty inquiries, please contact Deco Chef customer support. You can also visit the official Deco Chef store for more information and products:[Deco Chef Store](#)

 <p>deco chef</p> <p>User Manual</p> <p>5.2L Countertop Stand Mixer DGSTMIX01WHT</p> <p>View this product on decochef.com</p>	<p>Deco Chef 5.2L Countertop Stand Mixer DGSTMIX01WHT User Manual and Safety Guide</p> <p>This user manual provides essential safety guidelines, operating instructions, technical specifications, and warranty details for the Deco Chef 5.2L Countertop Stand Mixer, model DGSTMIX01WHT. Learn how to safely use and maintain your kitchen appliance.</p>
 <p>deco chef</p> <p>2-IN-1 PIZZA & GRILL OVEN</p> <p>ASSEMBLY INSTRUCTIONS</p>	<p>Deco Chef 2-in-1 Propane Pizza & Grill Oven: Assembly Instructions & User Guide</p> <p>Comprehensive assembly instructions, safety precautions, troubleshooting, and cooking guide for the Deco Chef DGPGRP200 2-in-1 Propane Pizza & Grill Oven. Learn how to set up, use, and maintain your outdoor pizza oven.</p>
 <p>deco chef</p> <p>12 QT Digital Air Fryer</p>	<p>Deco Chef 12 QT Digital Air Fryer Owner's Manual and Operating Guide</p> <p>Comprehensive owner's manual for the Deco Chef 12 QT Digital Air Fryer, including safety instructions, parts and accessories, operating guide, cooking presets, troubleshooting, and warranty information. Learn how to use your air fryer for various cooking functions like air frying, rotisserie, and dehydration.</p>
 <p>deco chef</p> <p>3.7QT Electric Oil-Free Digital Air Fryer - DCDARFR</p> <p>USER MANUAL</p>	<p>Deco Chef Air Fryer: LCD Control Screen and Operation Guide</p> <p>Learn how to use your Deco Chef air fryer with this guide to the LCD control screen, smart programs, timer, temperature settings, and cooking presets. Includes warranty information.</p>
 <p>deco chef</p> <p>Counter Top 40 LB Ice Maker</p> <p>Instruction Manual</p>	<p>Deco Chef Counter Top 40 LB Ice Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Deco Chef Counter Top 40 LB Ice Maker (DCICM Models), covering safety, operation, maintenance, troubleshooting, and technical specifications.</p>
 <p>deco chef</p> <p>PORTABLE PIZZA & GRILL OVEN 2-IN-1</p> <p>USER MANUAL</p>	<p>Deco Chef DGPZG100 Portable Outdoor Pizza & Grill Oven User Manual Assembly, Tips & Warranty</p> <p>Comprehensive user manual for the Deco Chef DGPZG100 2-in-1 portable outdoor pizza and grill oven. Includes assembly instructions, usage tips, safety warnings, and manufacturer's warranty information.</p>