

## OSTBA FM101

# OSTBA Stand Mixer User Manual

Model: FM101

## 1. INTRODUCTION

Thank you for choosing the OSTBA Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

## 2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- To protect against risk of electrical shock, do not immerse the mixer base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always operate the mixer with the splash guard in place when mixing to prevent splashing.

### 3. PRODUCT OVERVIEW

The OSTBA Stand Mixer is designed for various kitchen tasks, featuring a powerful motor and versatile attachments. Familiarize yourself with the main components:

- **Mixer Head:** Contains the motor and attachment hub.
- **Stainless Steel Bowl:** 5.5-quart capacity for mixing ingredients.
- **Dough Hook:** For kneading heavy mixtures like bread and pizza dough.
- **Wire Whip:** For light mixtures such as cream, egg whites, and sauces.
- **Beater:** For medium-heavy mixtures like cake batter, cookies, and salads.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.
- **Speed Control Knob:** Adjusts mixing speed from 1 to 8, with a pulse function.
- **Tilt-Head Release Lever:** Allows the mixer head to tilt back for easy access to the bowl and attachments.
- **Anti-Slip Suction Cups:** Secure the mixer to the countertop during use.



Tilt-Head

Splash Guard



Anti-Slip Suction Cups

Safe-Lock

Figure 1: Key components of the OSTBA Stand Mixer, showing the tilt-head, splash guard, anti-slip suction cups, and safe-lock feature.



Figure 2: The three primary attachments: whisk, dough hook, and beater, each designed for specific mixing tasks.

## 4. ASSEMBLY

Follow these steps to assemble your OSTBA Stand Mixer before use:

1. Ensure the mixer is unplugged and the speed control knob is in the 'OFF' position.
2. Press the tilt-head release lever and tilt the mixer head back.
3. Place the stainless steel bowl onto the base, twisting it clockwise until it locks securely.
4. Select the appropriate attachment (dough hook, wire whip, or beater) for your recipe. Align the attachment with the shaft and push upwards, then twist counter-clockwise to lock it into place.
5. Lower the mixer head by pressing the tilt-head release lever again and gently pushing the head down until it locks.
6. Attach the splash guard by sliding it onto the mixer head, ensuring the pouring chute is positioned correctly.

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Video 1: Demonstrates the assembly process of the OSTBA Stand Mixer, including attaching the bowl, selecting and securing the appropriate mixing attachment, and lowering the tilt-head.

## 5. OPERATION

Operating your OSTBA Stand Mixer is straightforward. Always ensure the mixer is properly assembled and locked before starting.

### 5.1 Speed Control

The mixer features an 8-speed control knob with a pulse function. Turn the knob clockwise to increase speed. The 'P' setting activates the pulse function for short bursts of power.



Figure 3: The 8-speed control knob and pulse function, indicating suggested speed ranges for dough, beating, and whipping.

### 5.2 Using Attachments

- **Dough Hook (Speeds 1-2):** Ideal for kneading yeast doughs for bread, pizza, and pasta. Start at a low speed and gradually increase as the dough forms.
- **Beater (Speeds 1-6):** Suitable for mixing cake batters, cookie dough, frostings, and mashing potatoes. Use lower speeds for initial mixing and higher speeds for thorough blending.
- **Wire Whip (Speeds 6-8):** Best for aerating ingredients like egg whites, cream, and light batters. Use high speeds to achieve desired consistency.

Always add ingredients gradually through the splash guard's pouring chute to avoid mess.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your mixer.

- **Before Cleaning:** Always unplug the mixer from the power outlet and ensure it has cooled down.
- **Mixer Body:** Wipe the exterior of the mixer body with a damp cloth. Do not immerse the mixer body in water or any other liquid.
- **Stainless Steel Bowl:** The bowl is dishwasher safe. Alternatively, wash it with warm, soapy water and rinse thoroughly.
- **Attachments (Dough Hook, Wire Whip, Beater):** Wash attachments with warm, soapy water and rinse thoroughly. They are not dishwasher safe.
- **Splash Guard:** Wash with warm, soapy water and rinse.
- **Drying:** Ensure all parts are completely dry before reassembling or storing.
- **Storage:** Store the mixer and its accessories in a dry, clean place.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power switch off; mixer head not locked.	Ensure plug is securely in outlet; turn speed control knob to a setting; ensure mixer head is fully lowered and locked.
Attachments do not reach ingredients.	Bowl not properly seated; attachment not fully inserted.	Ensure bowl is twisted clockwise until locked; push attachment up and twist counter-clockwise until locked.
Mixer stops during operation.	Overload protection activated.	Turn off and unplug the mixer. Reduce the load in the bowl. Let the mixer cool down for 15-20 minutes before restarting.
Excessive noise or vibration.	Mixer not on a stable surface; bowl or attachment not properly secured.	Place mixer on a flat, stable surface. Ensure bowl and attachment are securely locked.

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

## 8. SPECIFICATIONS

Feature	Specification
Brand	OSTBA
Model Number	FM101
Capacity	5.5 Quarts

Feature	Specification
Voltage	120 Volts
Wattage	550 Watts
Product Dimensions	9"D x 15"W x 14"H
Item Weight	17.61 pounds
Controls Type	Knob
Dishwasher Safe Parts	Bowl only (attachments are not)

## 9. WARRANTY AND SUPPORT

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For warranty information or technical support, please refer to the warranty card included with your product or visit the official OSTBA website. You may also contact customer service directly for assistance with any issues or questions regarding your stand mixer.

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