

KICHOT SM-1570N

KICHOT SM-1570N 8.5QT 800W Stand Mixer Instruction Manual

Model: SM-1570N | Brand: KICHOT

[Instructions](#) [Safety Instructions](#) [What's Included](#) [Setup](#) [Operating](#)
[Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the stand mixer.
- 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, and 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.
- Remove all attachments from the mixer before washing.

2. WHAT'S INCLUDED

Your KICHOT Stand Mixer comes with a comprehensive set of accessories to enhance your baking and cooking experience:

- KICHOT Stand Mixer Unit (Metal Body)

- 8.5QT Stainless Steel Mixing Bowl with Handle
- Transparent Splash Guard with Pouring Chute
- Wire Whisk Attachment
- Flat Beater Attachment
- Dough Hook Attachment
- Egg White Separator
- Silicone Spatula
- User Manual

Multiple Accessory Set



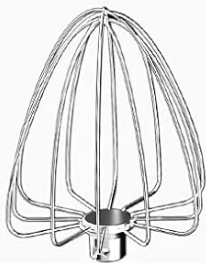
KICHOT Stand Mixer



8.5QT Stainless Steel Bowl



Splash Guard with Pouring Chute



Wire Whip



Flat Beater



Dough Hook



Egg White Separator



Silicone Spatula



User Manual

Image: A complete set of accessories including the KICHOT Stand Mixer unit, 8.5QT Stainless Steel Bowl, Splash Guard with Pouring Chute, Wire Whip, Flat Beater, Dough Hook, Egg White Separator, Silicone Spatula, and User Manual.

Video: This video demonstrates the various components and accessories that are included with your KICHOT 800W Stand Mixer, providing a visual guide to help you identify each part.

3. SETUP GUIDE

3.1 Placing the Mixer

Place the stand mixer on a clean, dry, and stable surface. The mixer is equipped with anti-slip suction cups on its base to ensure stability during operation. Press down gently to secure it to the countertop.

3.2 Attaching and Removing the Mixing Bowl

1. To attach: Place the 8.5QT stainless steel mixing bowl onto the base, aligning the notches on the bowl with the slots on the mixer base. Turn the bowl clockwise until it locks securely into place.
2. To remove: Turn the bowl counter-clockwise to unlock it from the base, then lift it off.

3.3 Attaching and Removing Attachments (Beaters, Whisk, Dough Hook)

1. Ensure the mixer is unplugged before attaching or removing any accessories.
2. To raise the mixer head: Push the tilt-head release lever (located on the side of the mixer) downwards and gently lift the mixer head until it locks into the upright position.
3. To attach an accessory: Insert the top of the attachment into the shaft, aligning the pin on the shaft with the groove on the attachment. Twist the attachment counter-clockwise until it locks into place.
4. To remove an accessory: Twist the attachment clockwise to unlock it from the shaft, then pull it downwards.
5. To lower the mixer head: Push the tilt-head release lever downwards and gently lower the mixer head until it locks into the operating position.

3.4 Attaching the Splash Guard

The transparent splash guard helps prevent ingredients from splashing out during mixing. It features a convenient pouring chute for adding ingredients while the mixer is running.

1. With the mixer head in the upright position and an attachment installed, slide the splash guard onto the mixer head, ensuring it covers the top of the mixing bowl.
2. Lower the mixer head. The splash guard should sit snugly around the attachment and over the bowl.



Image: Detailed view of the mixer's ergonomic handle on the bowl, the transparent splash guard with pour chute, and the stable anti-slip suction cups on the base.

Video: This video provides a step-by-step guide on how to properly set up and use your KICHOT 800W Stand Mixer, including attaching the bowl and accessories.

4. OPERATING INSTRUCTIONS

The KICHOT SM-1570N Stand Mixer features an 800W pure copper high-performance motor and 6-speed control for precise mixing.

800W Pure Copper High Performance Motor



800W High Power
Quick and saving time



Pure Copper Motor
Stable operation



Metal Housing
Steady without moving



Low Noise
Run smoothly and quietly



Image: An X-ray view illustrating the powerful 800W pure copper motor, metal housing, and low-noise operation for stable and efficient mixing.

4.1 Speed Control

The mixer has a rotary knob with 6 speed settings and a pulse function. Always start at a lower speed and gradually increase as needed to prevent splashing and ensure thorough mixing.

- **Speed 1-2 (Low):** Ideal for slow stirring, combining dry ingredients, and kneading dough.
- **Speed 3-4 (Medium):** Suitable for mixing batters, mashing potatoes, and preparing salads.
- **Speed 5-6 (High):** Best for whipping cream, egg whites, and light mixtures.
- **Pulse (P):** Provides short bursts of power for quick mixing or incorporating ingredients. Hold the knob at 'P' for continuous pulse action.

360° Updated Planetary -Style Mixing

Simulate the planetary trajectory to stir and more evenly



Image: The mixer head and attachment rotating in a planetary motion, ensuring thorough mixing of ingredients within the bowl.

4.2 Using the Attachments

Select the appropriate attachment based on your recipe:

- **Wire Whisk:** For light, fluffy mixtures such as meringues, whipped cream, and egg whites. Use speeds 5-6.
- **Flat Beater:** For normal to heavy mixtures like cookies, cakes, brownies, and mashed potatoes. Use speeds 2-4.
- **Dough Hook:** For thicker yeast-based doughs such as bread, pizza dough, and homemade rolls. Use speeds 1-3.

Whisk

light, fluffy mixtures



Flat Beater

normal-heavy mixtures



Dough Hook

thicker yeast-based dough



Image: Visual guide for using the whisk for light mixtures, flat beater for normal to heavy mixtures, and dough hook for thicker yeast-based dough.

Video: This video demonstrates how to use the KICHOT Stand Mixer's whisk attachment to create stiff, fluffy meringue, highlighting its efficiency compared to manual methods.

5. MAINTENANCE AND CLEANING

5.1 Cleaning the Mixing Bowl and Attachments

The stainless steel mixing bowl, wire whisk, flat beater, and dough hook are dishwasher safe. For best results, wash them immediately after use to prevent food residue from drying.

5.2 Cleaning the Mixer Base

Wipe the mixer base with a damp cloth. Do not immerse the mixer base in water or any other liquid. Do not use abrasive

cleaners or scouring pads, as they may scratch the surface.

5.3 Storage

Store the mixer and its accessories in a dry place. Ensure all parts are clean and dry before storage.

6. TROUBLESHOOTING

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

- **Uneven Mixing / Batter at Bottom:** Ensure the attachment is correctly installed and reaches close enough to the bottom of the bowl. For very thick mixtures, occasionally stop the mixer and use the silicone spatula to scrape down the sides of the bowl to ensure all ingredients are incorporated.
- **Mixer Shuts Off / Overheats:** The mixer is designed with an overload protection system. If the motor becomes too hot, it may shut off automatically. Allow the mixer to cool down for at least 10-15 minutes before resuming operation. Avoid continuous operation for more than 10 minutes, especially with heavy doughs (limit heavy dough mixing to 6 minutes). Reduce the load or speed if the mixer struggles.
- **Excessive Noise or Vibration:** Ensure the mixer is placed on a stable, flat surface and the suction cups are properly engaged. Verify that the mixing bowl and chosen attachment are securely locked in place.
- **Attachments Not Locking:** Check that the mixer head is fully locked in the upright or lowered position. Ensure the attachment's pin is correctly aligned with the shaft's groove before twisting to lock.

If the problem persists, please contact KICHOT customer support.

7. SPECIFICATIONS

Feature	Specification
Brand	KICHOT
Model	SM-1570N
Color	White
Product Dimensions	10.6"D x 15.9"W x 14.2"H
Material	Metal (Housing), Stainless Steel (Bowl & Blade)
Voltage	120 Volts
Wattage	800 watts
Controls Type	Knob
Item Weight	20.5 Pounds
Dishwasher Safe Parts	Yes (Bowl, Whisk, Beater, Dough Hook)

Number of Speeds

6 + Pulse Function

8. WARRANTY

KICHOT is committed to providing high-quality products. For specific warranty details regarding your SM-1570N Stand Mixer, please refer to the warranty card included in your product packaging or visit the official KICHOT website. The warranty typically covers manufacturing defects and malfunctions under normal household use.

9. CUSTOMER SUPPORT

For any questions, technical assistance, or support needs, please visit the official KICHOT brand store or contact their customer service team. KICHOT offers 24/7 online consulting services.

KICHOT Brand Store: [Visit KICHOT Store on Amazon](#)

© 2023 KICHOT. 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