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› [Twist&Fusion 45000 Luxury Red Dough Mixer 800 W Cast Aluminium Body DC Motor 8 Speed LED Light 5.2 Litre Stainless Steel Bowl 45.9 x 44 x 27.5 cm Red](#)

Cecotec 04173

Cecotec Twist&Fusion 45000 Luxury Red Dough Mixer User Manual

Model: 04173

INTRODUCTION

Thank you for choosing the Cecotec Twist&Fusion 45000 Luxury Red Dough Mixer. This powerful and versatile kitchen appliance is designed to simplify your baking and cooking tasks, offering high performance and optimal mixing results. With its robust cast aluminum body, efficient DC motor, and 5.2-liter stainless steel bowl, it is built to handle a variety of recipes with ease.

Please read this manual carefully before using the appliance to ensure safe and efficient operation. Keep this manual for future reference.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before use.
- Do not immerse the motor unit in water or other liquids.
- Ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving beaters during operation to prevent injury 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.
- Close supervision is necessary when any appliance is used by or near children.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

PRODUCT COMPONENTS



Figure 1: The Cecotec Twist&Fusion 45000 Luxury Red Dough Mixer, showcasing its main unit, 5.2-liter stainless steel bowl, whisk, dough hook, and flat beater attachments, along with the splash guard.

1. Motor Unit with LED Display and Speed Control
2. Mixing Head Release Lever
3. 5.2 Litre Stainless Steel Bowl
4. Dough Hook (for heavy doughs like bread)
5. Flat Beater (for medium-heavy mixtures like cake batter)
6. Whisk (for light mixtures like egg whites and cream)
7. Splash Guard

SETUP

Before first use, clean all parts that will come into contact with food. Ensure the mixer is placed on a stable, flat, and dry surface.

1. **Unpacking:** Carefully remove all packaging materials and check for any damage. Keep packaging for future storage

or disposal.

2. **Cleaning:** Wash the stainless steel bowl, dough hook, flat beater, whisk, and splash guard in warm soapy water. Rinse thoroughly and dry completely. The main motor unit should be wiped with a damp cloth.
3. **Attaching the Bowl:** Place the stainless steel bowl onto the base of the mixer and turn it clockwise until it locks securely into place.
4. **Attaching an Accessory:**
 - Ensure the mixer is unplugged.
 - Lift the mixing head by pushing the release lever.
 - Insert the desired attachment (dough hook, flat beater, or whisk) into the accessory shaft, pushing upwards and then turning counter-clockwise until it clicks into place.
 - Lower the mixing head until it locks.
5. **Connecting Power:** Plug the power cord into a suitable electrical outlet.

OPERATING INSTRUCTIONS

The Twist&Fusion 45000 features an intuitive LED display and 8 speed settings for precise control.



Figure 2: Illustrates the process of adding liquid ingredients to the mixing bowl, with the splash guard effectively preventing spills during operation.



Figure 3: A hand demonstrates adjusting the speed dial on the mixer's control panel, highlighting the LED display for speed and timer settings.



Figure 4: A close-up view of the dough hook attachment actively kneading dough inside the stainless steel bowl, demonstrating its effectiveness for heavy mixtures.

1. **Adding Ingredients:** Place all desired ingredients into the stainless steel bowl. For best results, add dry ingredients first, then liquids. Attach the splash guard if needed.
2. **Selecting Speed:** Turn the speed control dial to the desired setting (1-8). Start with a low speed (1-2) to combine ingredients, then gradually increase to the recommended speed for your recipe. The LED display will show the current speed and can also display a timer.
3. **Mixing:** Allow the mixer to operate until ingredients are thoroughly combined or the desired consistency is achieved. Avoid overmixing.
4. **Stopping Operation:** Turn the speed control dial to the "0" position to stop the mixer. Unplug the appliance from the power outlet.
5. **Removing Ingredients:** Lift the mixing head using the release lever. Scrape down the sides of the bowl with a spatula if necessary. Remove the attachment by pushing upwards and turning clockwise.

Recommended Speed Settings:

Speed Setting	Recommended Use	Attachment
1-2 (Low)	Mixing dry ingredients, starting dough, mashing potatoes.	Flat Beater / Dough Hook
3-4 (Medium-Low)	Mixing batters, creaming butter and sugar.	Flat Beater
5-6 (Medium-High)	Mixing cake mixes, kneading bread dough.	Flat Beater / Dough Hook
7-8 (High)	Whipping cream, beating egg whites, making meringues.	Whisk

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your mixer.

- **Always unplug** the mixer from the power outlet before cleaning.
- **Motor Unit:** Wipe the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Stainless Steel Bowl:** The 5.2-liter stainless steel bowl is dishwasher safe. Alternatively, wash it in warm soapy water, rinse, and dry thoroughly.
- **Attachments (Dough Hook, Flat Beater, Whisk):** These attachments are dishwasher safe. For manual cleaning, wash in warm soapy water, rinse, and dry completely.
- **Splash Guard:** Wash with warm soapy water, rinse, and dry.
- **Storage:** Store the mixer and its accessories in a clean, dry place.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; mixing head not locked down.	Ensure the power cord is securely plugged into a working outlet. Check if the mixing head is fully lowered and locked into place.
Attachment not reaching ingredients.	Attachment not properly installed.	Ensure the attachment is pushed up and twisted counter-clockwise until it clicks securely into the shaft.
Loud noise or vibration during operation.	Overloaded; unstable surface; attachment not properly installed.	Reduce the amount of ingredients. Ensure the mixer is on a stable, flat surface. Re-install the attachment. If the problem persists, contact customer support.
Motor smells burnt.	Overheating due to prolonged use or overload.	Turn off the mixer immediately and unplug it. Allow it to cool down for at least 30 minutes. Reduce the load or mixing time. If the smell persists, discontinue use and contact customer support.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	Cecotec
Model Name	Twist&Fusion 45000 Luxury Red
Item Model Number	04173
Power	800 W
Motor Type	DC Motor
Speed Settings	8 Speed with LED Light
Bowl Capacity	5.2 Litres
Bowl Material	Stainless Steel
Body Material	Cast Aluminium
Product Dimensions	18.07"D x 10.83"W x 17.32"H (45.9 x 44 x 27.5 cm)
Item Weight	21.1 pounds (9.6 Kilograms)
Noise Level	75 dB
Dishwasher Safe Parts	Bowl, Dough Hook, Flat Beater, Whisk, Splash Guard

WARRANTY AND SUPPORT

Cecotec products are manufactured to the highest quality standards. This product comes with a standard manufacturer's warranty against defects in materials and workmanship from the date of purchase. Please refer to your purchase documentation for specific warranty terms and duration.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Cecotec Customer Service. You can find contact information on the official Cecotec website or through your retailer.


Website: www.cecotec.com


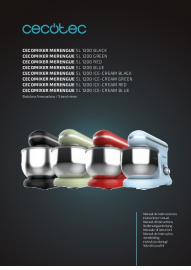



Please have your model number (04173) and purchase date ready when contacting support.



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Twist&Fusion 45000 Luxury Red Dough Mixer User Manual

Related Documents - 04173

	<p>Cecotec TWIST&FUSION 4000 LUXURY Stand Mixer: User Manual and Safety Instructions</p> <p>This document provides comprehensive instructions for the Cecotec TWIST&FUSION 4000 LUXURY stand mixer. It includes detailed safety guidelines, operating procedures, cleaning and maintenance advice, technical specifications, disposal information, and warranty details.</p>
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	<p>Cecotec PowerTwist 500 Hand Mixer: Instruction Manual and User Guide</p> <p>Comprehensive instruction manual for the Cecotec PowerTwist 500 Hand Mixer, covering parts, safety, operation, cleaning, maintenance, technical specifications, and warranty.</p>
	<p>Cecotec Cecomixer Merengue 5L 1200: Batidora Amasadora Potente y Versátil</p> <p>Descubre la Cecotec Cecomixer Merengue 5L 1200, una batidora amasadora de alta potencia con bol de 5L y accesorios para repostería y helados. Ideal para uso doméstico.</p>
	<p>Cecofry Full Inox 5500 Pro & Cecofry Full InoxBlack 5500 Pro: 5.5L Stainless Steel Air Fryer Instruction Manual</p> <p>Comprehensive instruction manual for the Cecofry Full Inox 5500 Pro and Cecofry Full InoxBlack 5500 Pro air fryers. Learn about safety, operation, cleaning, troubleshooting, and technical specifications for your 5.5L stainless steel air fryer.</p>
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