

[Manuals.plus](#) /

› [Taurus](#) /

› Taurus Station Grey Pastry Mixer User Manual

Taurus Station Grey

Taurus Station Grey Pastry Mixer User Manual

Model: Station Grey

1. INTRODUCTION

Thank you for choosing the Taurus Station Grey Pastry Mixer. This appliance is designed to assist you in preparing various recipes, sauces, and batters with ease. With its 300W motor and versatile speed settings, it efficiently kneads, beats, and mixes ingredients. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

2. SAFETY INSTRUCTIONS

- Always ensure the power supply voltage matches the rating on the appliance.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- Avoid using attachments not recommended or sold by the manufacturer.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Place the mixer on a stable, flat, and dry surface during use.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Taurus Station Grey Pastry Mixer.



Figure 3.1: The Taurus Station Grey Pastry Mixer, highlighting its 300W power. This image shows the main mixer unit along with the two types of attachments: beaters and dough hooks.

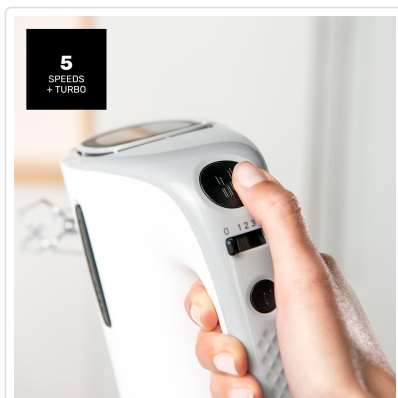


Figure 3.2: Close-up of the mixer's control panel, showing a hand adjusting the 5-speed selector and the turbo button. The speed settings range from 0 to 5.



Figure 3.3: The beater attachment, designed for mixing and whipping ingredients like eggs or cream. An inset shows the beater in use with egg yolks in a bowl.



Figure 3.4: The dough hook attachment, specifically for kneading heavier doughs. An inset shows the dough hook in use with dough in a bowl.



Figure 3.5: A hand demonstrating the use of the eject button, which allows for easy removal of the attachments after use.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
2. **Cleaning:** Before first use, wash the beaters and dough hooks in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.
3. **Attaching Accessories:** Insert the desired beaters or dough hooks into the openings on the underside of the mixer until they click into place. Ensure they are securely fastened. For beaters, ensure the one with the collar is inserted into the larger opening. For dough hooks, insert each into its respective opening.
4. **Placement:** Place the mixer on a clean, dry, and stable surface.

5. OPERATING INSTRUCTIONS

1. **Preparation:** Ensure the mixer is unplugged before attaching or removing accessories. Prepare your ingredients in a suitable mixing bowl.
2. **Power Connection:** Plug the mixer into a suitable electrical outlet.
3. **Selecting Speed:** Start with a low speed (1 or 2) to prevent splashing, then gradually increase to the desired speed using the speed selector switch. The mixer offers 5 speed settings for various tasks.
4. **Mixing:** Guide the mixer through the ingredients, ensuring even mixing.
5. **Turbo Function:** For particularly tough ingredients or to achieve maximum power instantly, press and hold the

'Turbo' button. Release the button to return to the selected speed.

- 6. **Completion:** Once mixing is complete, switch the speed selector to '0' (off) and unplug the mixer from the power outlet.
- 7. **Removing Accessories:** Press the eject button firmly to release the beaters or dough hooks.



Figure 5.1: The Taurus Station Grey Pastry Mixer actively mixing ingredients in a clear glass bowl, demonstrating its operational use.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your mixer.

- 1. **Unplug:** Always unplug the mixer before cleaning.
- 2. **Cleaning Attachments:** The beaters and dough hooks are dishwasher safe. Alternatively, wash them by hand in warm, soapy water, then rinse and dry thoroughly.
- 3. **Cleaning Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
- 4. **Storage:** Store the mixer and its accessories in a dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; damaged cord.	Ensure the mixer is securely plugged into a functional power outlet. Check the power cord for damage.
Attachments are difficult to insert or remove.	Incorrect alignment; eject button not fully pressed.	Ensure attachments are aligned correctly with the openings. Press the eject button firmly to release.

Problem	Possible Cause	Solution
Mixer struggles with ingredients.	Too much ingredient; ingredients too thick; wrong speed setting.	Reduce the quantity of ingredients. Add liquid if mixture is too thick. Increase speed or use the Turbo function for short bursts.
Unusual noise or smell during operation.	Overload; internal malfunction.	Immediately turn off and unplug the mixer. Allow it to cool down. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Taurus
Model Name	Station Grey
Power	300 Watts
Voltage	230 Volts (AC)
Speeds	5 Speeds + Turbo Function
Controls Type	Push Button
Special Feature	Adjustable Speed Control
Included Accessories	2 Kneading Sticks (Dough Hooks), 2 Mixing Sticks (Beaters)
Material	Plastic
Is Dishwasher Safe	Yes (Attachments only)
Product Dimensions	0.35 x 0.35 x 6.3 inches (approximate, main unit)
Item Weight	2.56 pounds (1160 Grams)



Figure 8.1: Diagram showing the approximate dimensions of the Taurus Station Grey Pastry Mixer: 19 cm in length and 15 cm in height.

9. WARRANTY AND SUPPORT

Taurus products are manufactured to high-quality standards. For information regarding the product warranty, please refer to the warranty card included with your purchase or visit the official Taurus website. For technical support, spare parts, or service inquiries, please contact Taurus customer service directly.

Manufacturer: Taurus

Website: [Visit the Taurus Store on Amazon](#)

© 2026 Taurus. 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

Open the live page

<https://manuals.plus/asin/B08X8Y3QQ3>

More documents and user manuals: <https://manuals.plus/>