

## Vezzio KSM3316XCA

# Vezzio 9.5 Qt Stand Mixer Instruction Manual

Model: KSM3316XCA | Brand: Vezzio

## 1. IMPORTANT SAFETY INSTRUCTIONS

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 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 is 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 ensure the mixer is turned off and unplugged before changing accessories or cleaning.

## 2. PRODUCT OVERVIEW

The Vezzio 9.5 Qt Stand Mixer is designed for versatile kitchen tasks, featuring a powerful motor and multiple attachments.

## Components:

- **Mixer Head:** Contains the motor and attachment hub.
- **9.5 Quart Stainless Steel Bowl:** Large capacity mixing bowl with two handles.
- **Splash Guard:** Transparent cover to prevent splatters during mixing.
- **Dough Hook:** For kneading heavy doughs like bread and pizza.
- **Flat Beater:** For medium-heavy mixtures such as cakes, cookies, and mashed potatoes.
- **Whisk:** For light mixtures like egg whites, cream, and sauces.
- **Speed Control Knob:** Adjusts mixing speed from 1 to 10, plus a Pulse function.
- **Tilt Lock Lever:** Releases the mixer head for easy access to the bowl and attachments.
- **Anti-Slip Suction Cups:** Located on the base for stability during operation.

# OVERVIEW OF THE COMPONENTS



Figure 1: Overview of Vezzio Stand Mixer Components including the 9.5 QT Stainless Steel Bowl, Splash Guard, Output Shaft, Tilt Lock, Speed Control, Anti-Slip Feet, Whisk, Beater, Dough Hook, Egg White Separator, and Spatula.

## Key Features:

- **Powerful 660W Motor:** Efficiently handles various mixing tasks.
- **10 Speed Settings + Pulse:** Precise control for different recipes.
- **Tilt-Head Design:** Allows for easy attachment and bowl removal.
- **Stable Operation:** Equipped with anti-slip suction cups to prevent movement.

- **Dishwasher-Safe Attachments:** For convenient cleaning.



Figure 2: Visual summary of key features including 660W motor, 9.5 QT Stainless Steel Bowl, Anti-Slip Suction Cups, 10 Speeds & Pulse Function, Dishwasher-Safe, and Splash Resistance.

### 3. SETUP

#### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the stainless steel bowl, dough hook, flat beater, whisk, egg white separator, spatula, and splash guard in warm, soapy water. Rinse thoroughly and dry. These accessories are dishwasher-safe.
3. Wipe the mixer base with a damp cloth. Do not immerse the base in water.

#### 3.2 Assembling the Mixer

1. Place the mixer on a clean, dry, and stable surface. Ensure the anti-slip suction cups are securely attached to the countertop.
2. Lift the mixer head by pushing the Tilt Lock Lever (located on the side of the mixer) upwards and

gently raising the head until it locks into place.

3. Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Twist the bowl clockwise until it locks securely.
4. Attach the desired accessory (dough hook, flat beater, or whisk) by pushing it upwards onto the output shaft and twisting it clockwise until it clicks into place.
5. Lower the mixer head by pushing the Tilt Lock Lever upwards again and gently lowering the head until it locks into the closed position.
6. Attach the splash guard by aligning it with the mixer head and bowl, then gently pressing it into place.



Figure 3: The 9.5 Quart Stainless Steel Bowl with two handles, ready for attachment.

## 4. OPERATING INSTRUCTIONS

### 4.1 Speed Control Guide

The speed control knob offers 10 variable speeds and a Pulse function for optimal mixing results.

Speed Setting	Recommended Attachment	Application
1-4	Dough Hook	Kneading heavy mixtures like bread dough or short pastry.
2-6	Flat Beater	Mixing medium-heavy mixtures such as crepes, sponge mixtures, cakes, cookies, and mashed potatoes.
8-10	Whisk	Whipping light mixtures like cream, sauces, and egg whites.
<b>Pulse (P)</b>	All Attachments	For quick bursts of power or rapid incorporation of ingredients.



## 10 Speed Options & Pulse Function



- 
**1-4 Dough Hook**  
 (e.g bread or short pastry)
- 
**2-6 Beater**  
 Medium-Heavy Mixtures  
 (e.g crepes or sponge mixture)
- 
**8-10 Whisk**  
 Light Mixtures  
 (e.g cream, sauces  
 egg white,)
- 
**Pulse**  
 When require a quick burst of power or for quick incorporations

Figure 4: Detailed guide for 10 speed options and pulse function with corresponding attachments and uses.

## 4.2 General Operation

1. Ensure the mixer is properly assembled and plugged into a suitable electrical outlet.
2. Add ingredients to the mixing bowl. The splash guard's inlet allows for adding ingredients during operation.
3. Turn the speed control knob to the desired setting. Start with a lower speed and gradually increase as needed.
4. For quick mixing or incorporating ingredients, use the Pulse (P) setting by turning the knob to 'P'

and holding it, then releasing.

5. When finished, turn the speed control knob to '0' (off) and unplug the mixer.
6. Lift the mixer head to remove the bowl and attachment.

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Video 1: Official product video demonstrating the Vezzio High Performance Stand Mixer (Model SM-1553N) in operation, showcasing its mixing capabilities and features.

## 5. CLEANING AND MAINTENANCE

### 5.1 Cleaning

1. Always unplug the mixer before cleaning.
2. Remove the mixing bowl, attachments, and splash guard. These parts are dishwasher-safe for easy cleaning.
3. Wipe the exterior of the mixer head and base with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
4. Ensure all parts are completely dry before reassembling or storing the mixer.

### 5.2 Storage

Store the mixer and its accessories in a dry place, away from direct sunlight and heat. Ensure the power cord is neatly wrapped and not kinked.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; mixer head not fully locked.	Check power cord connection; test outlet with another appliance; ensure mixer head is securely locked down.
Mixer moves or vibrates excessively.	Anti-slip suction cups not engaged; uneven surface; excessive load.	Ensure suction cups are clean and pressed firmly onto a smooth, dry surface; reduce batch size if mixing heavy dough.
Attachments do not reach ingredients at the bottom of the bowl.	Attachment not fully inserted or bowl not properly seated.	Re-attach the accessory, ensuring it clicks into place; ensure the mixing bowl is twisted and locked securely onto the base.
Motor 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.

## 7. SPECIFICATIONS

- **Brand:** Vezzio
- **Model Number:** KSM3316XCA
- **Color:** Blue (as per current product variant)
- **Product Dimensions:** 10.63"D x 16.54"W x 14.17"H
- **Capacity:** 9.5 Quarts
- **Motor Power:** 660W
- **Controls Type:** Knob (10 speeds + Pulse)
- **Noise Level:**  $\leq 76$ dB (as per feature bullets), 60 Decibels (as per specifications)
- **Dishwasher Safe Parts:** Yes (attachments and bowl)
- **Item Weight:** 12.76 pounds
- **UPC:** 633690892541
- **Certifications:** ETL certified, Over-heating and Overload Protection



Figure 5: Product dimensions of the Vezzio Electric Stand Mixer.



Figure 6: Bottom label of the mixer showing model number, electrical specifications, and caution notices.

## 8. WARRANTY AND SUPPORT

The Vezzio Stand Mixer is backed by ETL certification and includes over-heating and overload protection for enhanced safety and durability.

For any issues, including damaged or unusable products, Vezzio offers 24/7 customer support to assist you. Please refer to your purchase documentation for specific warranty details and contact information.

Your browser does not support the video tag.

Video 2: Official product video highlighting the Vezzio high performance Stand Mixer's features and ease of use.