

Facelle SM-1519U

Facelle Stand Mixer User Manual

Model: SM-1519U

Brand: Facelle

1. INTRODUCTION AND IMPORTANT SAFEGUARDS

Welcome to the Facelle Stand Mixer user manual. This guide provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new kitchen appliance. Please read all instructions carefully before first use and retain for future reference.

Important Safeguards

- Always ensure the mixer is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner.
- The mixer is equipped with over-heating and overload protection. If the motor overheats, the unit will automatically shut off. Allow it to cool down before resuming operation.
- Ensure the tilt-head is securely locked down before operating the mixer.

2. PRODUCT COMPONENTS

Your Facelle Stand Mixer comes with several key components designed for various mixing tasks:

- **Mixer Body:** The main unit housing the motor, speed control knob, and tilt-head release lever.
- **6.5QT Stainless Steel Mixing Bowl:** A large-capacity bowl for preparing various recipes.
- **Splash Guard:** Attaches to the mixer head to prevent splattering during operation, featuring an access hatch for adding ingredients.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and spaghetti dough.
- **Flat Beater:** Suitable for medium-heavy mixtures such as cakes, cookies, mashed potatoes, and salads.
- **Wire Whisk:** Perfect for light mixtures like egg whites, cream, and sauces.
- **Anti-slip Feet:** Suction cups on the base ensure stability during operation.

Overview of the Stand Mixer



Figure 2.1: Overview of Facelle Stand Mixer Components

3. SETUP AND ASSEMBLY

Before First Use

1. Unpack all parts and accessories from the packaging.
2. Wash the stainless steel mixing bowl, splash guard, dough hook, flat beater, and wire whisk in warm, soapy water. Rinse thoroughly and dry completely. These parts are dishwasher safe.
3. Wipe the main mixer body with a damp cloth. Do not immerse the motor unit in water.

Assembly

1. Place the mixer on a clean, dry, and stable countertop. Ensure the anti-slip suction cups firmly adhere to the surface.
2. To attach the mixing bowl, align the bowl with the base and twist clockwise until it locks securely into place.
3. To raise the mixer head, push the tilt-head release lever (located on the side of the mixer body) upwards and gently lift the head until it clicks into the open position.
4. Select the desired attachment (dough hook, flat beater, or wire whisk). Insert the attachment shaft into the accessory port on the mixer head and twist to secure it.
5. Lower the mixer head by pushing the tilt-head release lever upwards again and gently pushing the head down until it locks into place.
6. Place the splash guard over the mixing bowl, aligning its tabs with the slots on the mixer head.

Tilt-Head Auto Power Off

High Quality, High Performance.



Figure 3.1: Tilt-Head Mechanism for Easy Access



Splash Guard with Feeding Port

You can add ingredients while the mixer is working and can always view the beautiful process of delicious molding.



Tilt Head with Security Lock

Easy to insert and remove the bowl by lifting the head of the mixer while stand mixer will automatically power off.



Anti-oil leakage, black powder

Facelle mixer has made a professional leakage prevention treatment on the machine head.

4. OPERATING INSTRUCTIONS

Your Facelle Stand Mixer features a powerful 660W motor and a 6-speed control with a pulse function for versatile mixing.

Speed Control and Attachments

The speed control knob allows you to adjust the mixing speed from 1 to 6, plus a 'P' (Pulse) setting for quick bursts of power.

- **Dough Hook (Speed 1-2):** Use for heavy mixtures like bread, pizza, and pasta dough.
- **Flat Beater (Speed 3-4):** Ideal for medium-heavy mixtures such as cakes, cookies, and crepes.
- **Wire Whisk (Speed 5-6 & Pulse):** Best for light mixtures like egg whites, cream, and sauces. The Pulse function provides quick, short bursts of power for rapid incorporation or final mixing.

3 Attachments Use Guide



DOUGH HOOK
1-2 SPEED

For Bread, Pizza, Spaghetti



BEATERS
3-4 SPEED

For Salads, Cookies, Crepes



WHISK
5-6 SPEED

For Egg Whites, Cake, Sauces



Figure 4.1: 3 Attachments Use Guide



Figure 4.2: Dough Hook (Level 1 - 3) for Bread, Pizza, and Spaghetti



Figure 4.3: Flat Beater (Level 2 - 4) for Salads, Cookies, and Crepes



Figure 4.4: Wire Whisk (Level 5 - 6.P) for Egg Whites, Cake, and Sauces



Figure 4.5: Pulse Function for Quick Bursts of Power

Mixing Process

1. Ensure the mixing bowl and desired attachment are securely installed.
2. Add your ingredients to the mixing bowl.
3. Lower and lock the mixer head.

4. Plug the mixer into a power outlet.
5. Turn the speed control knob to the desired setting. Start at a lower speed and gradually increase as needed to prevent splashing.
6. Use the splash guard's feeding port to add ingredients during mixing without stopping the machine.
7. When finished, turn the speed control knob to '0' (Off) and unplug the mixer.
8. Raise the mixer head to remove the attachment and mixing bowl.

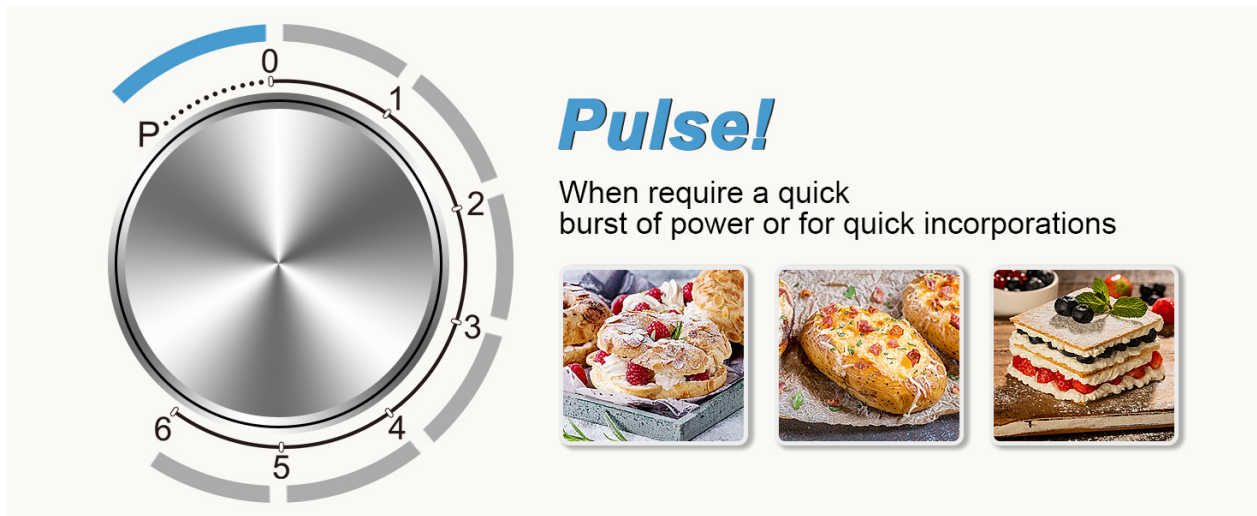


Figure 4.6: Splash Guard with Feeding Port

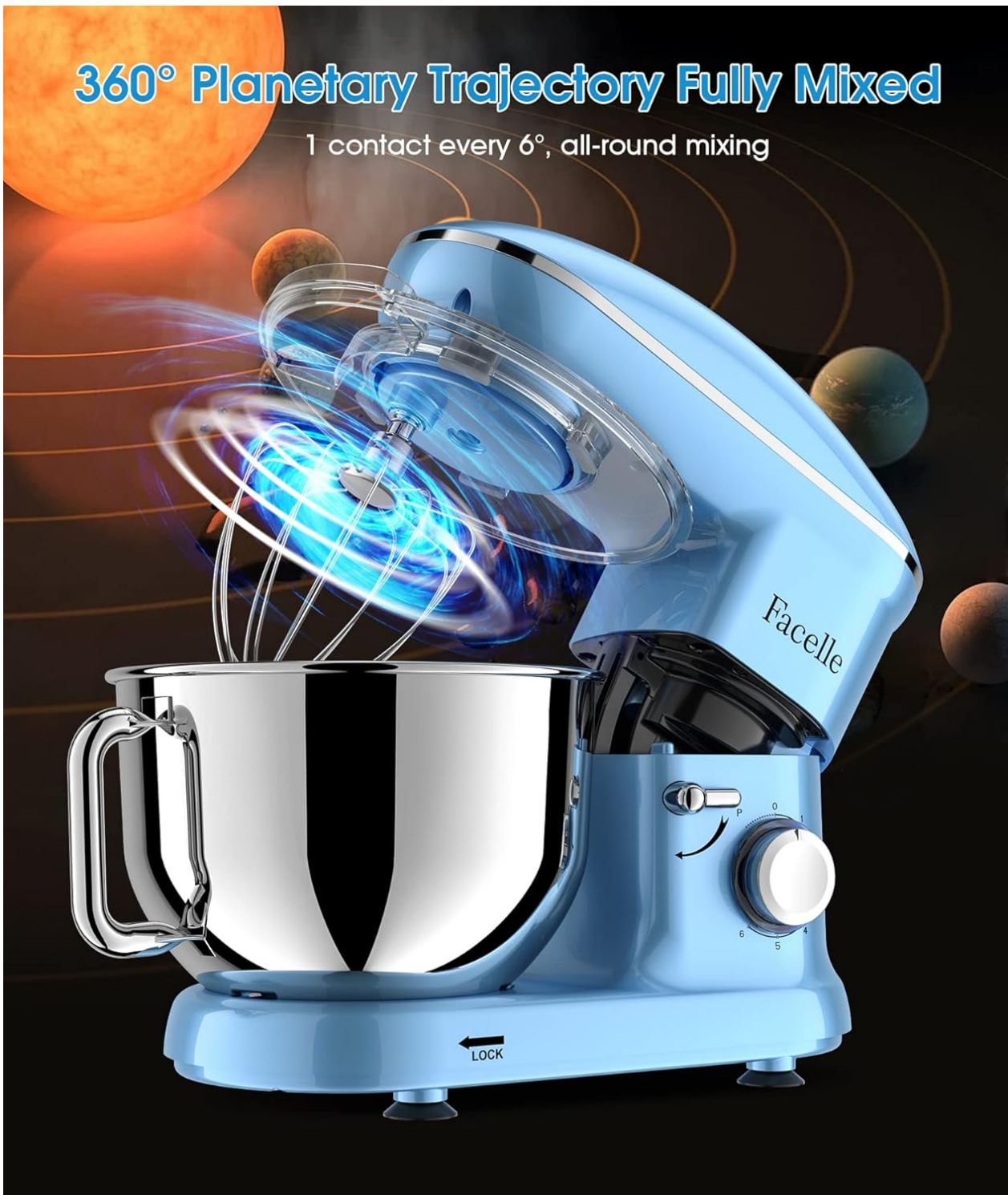


Figure 4.7: 360° Planetary Trajectory for Thorough Mixing

Official Product Video

Video 4.1: Official Facelle Stand Mixer demonstration showcasing features and usage.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Facelle Stand Mixer.

Cleaning

1. Always unplug the mixer from the power outlet before cleaning.
2. Remove the mixing bowl, splash guard, and attachments.
3. The stainless steel mixing bowl, splash guard, dough hook, flat beater, and wire whisk are all dishwasher safe for quick and easy cleaning. Alternatively, wash them by hand with warm, soapy water, then rinse and dry thoroughly.
4. Wipe the exterior of the mixer body with a soft, damp cloth. Do not use abrasive cleaners or scourers, as they may damage the surface.
5. Ensure all parts are completely dry before reassembling or storing the mixer.



Figure 5.1: Dishwasher Safe Components

Storage

Store the mixer in a dry, clean place, away from direct sunlight and heat sources. Ensure all attachments are stored safely to prevent damage.

6. TROUBLESHOOTING GUIDE

If you encounter any issues with your Facelle Stand Mixer, please refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; tilt-head not locked; motor overheated.	Ensure plug is securely in outlet; check power supply; ensure tilt-head is fully locked down; allow mixer to cool for 30 minutes if overheated.
Attachments not reaching ingredients.	Bowl not properly seated; incorrect attachment for mixture volume.	Ensure bowl is twisted and locked into place; use appropriate attachment for the quantity of ingredients.
Excessive noise or vibration.	Unstable surface; heavy load; attachment not properly installed.	Ensure mixer is on a flat, stable surface and suction cups are engaged; reduce load if mixing very heavy dough; check attachment installation.

Problem	Possible Cause	Solution
Motor stops during operation.	Overload protection activated.	Turn off and unplug the mixer. Reduce the amount of ingredients. Allow the motor to cool down for at least 30 minutes before restarting.

If the problem persists after attempting these solutions, please contact Facelle customer service for assistance.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Facelle
Model Name	SM-1519U
Color	Blue
Product Dimensions	10.47"D x 16.54"W x 13.98"H
Item Weight	10.62 Pounds
Capacity	6 Liters (6.5 QT)
Motor Power	660W
Speed Control	6 Speeds + Pulse Function
Blade Material	Stainless Steel, Teflon
Container Material	Stainless Steel
Dishwasher Safe Parts	Yes (Bowl, Splash Guard, Attachments)
Certifications	ETL Certified
UPC	797505603026
Manufacture Year	2024

8. WARRANTY AND CUSTOMER SUPPORT

Facelle mixers kitchen electric stand mixer is ETL certified and includes over-heating and overload protection. Facelle professional kitchen stand mixer is designed for optimal performance and durability. We offer a full 3-year quality guarantee and lifetime technical support for your product. If you have any questions or require assistance, please contact Facelle customer service directly. We are committed to

providing professional customer service to ensure your satisfaction.