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Comprehensive guide for operating and maintaining your Necchi NKSM1518BM planetary mixer, featuring 1400W power, 6 speeds, and multiple attachments for versatile kitchen tasks.

PRODUCT OVERVIEW

The Necchi NKSM1518BM planetary mixer is a powerful and versatile kitchen appliance designed to simplify various food preparation tasks. With its 1400W motor and planetary mixing action, it efficiently handles a wide range of ingredients, from light batters to heavy doughs. The mixer features 6 speed settings plus a pulse function, a large 5.5-liter stainless steel bowl, and comes with three essential mixing attachments: a dough hook, a flat beater, and a wire whisk. Additionally, it includes a 1.5-liter glass blender jar, a meat grinder, and a vegetable slicer attachment, making it a multi-functional tool for any kitchen.

Key Features

- 1400W planetary mixing action with metal knob and LED light.
- Large 5.5-liter stainless steel bowl with transparent splash guard.
- Three mixing attachments: dough hook, flat beater, and wire whisk.
- Meat grinder with sausage accessories and vegetable slicer.
- 6 speed settings plus pulse function.
- Motor arm lift for easy accessory insertion.
- Can knead up to 1kg of flour + 538g of water.



The Necchi NKSM1518BM Planetary Mixer in red, shown with the wire whisk attachment and stainless steel bowl.

COMPONENTS AND ACCESSORIES

Your Necchi NKSM1518BM mixer comes with several components and accessories to enhance your cooking and baking experience. Familiarize yourself with each part before use.

Included Accessories:

- **Main Unit:** The motor housing with speed control and arm lift mechanism.
- **Stainless Steel Mixing Bowl (5.5 Liters):** For mixing ingredients.
- **Dough Hook:** Ideal for kneading heavy doughs like bread and pizza.
- **Flat Beater:** Suitable for mixing batters, cakes, and cookies.
- **Wire Whisk:** Perfect for whipping cream, egg whites, and light mixtures.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.
- **Glass Blender Jar (1.5 Liters):** For blending liquids, smoothies, and sauces.
- **Meat Grinder Attachment:** For grinding meat.
- **Vegetable Slicer Attachment:** For slicing and shredding vegetables.



The Necchi NKSM1518BM Planetary Mixer with the flat beater attachment installed, ready for mixing.



The Necchi NKSM1518BM Planetary Mixer with the dough hook attachment, suitable for kneading.



The Necchi NKSM1518BM Planetary Mixer with the transparent splash guard in place, ensuring clean operation.

SETUP

Follow these steps to set up your Necchi NKSM1518BM planetary mixer for first use.

1. **Placement:** Place the mixer on a clean, dry, and stable surface. Ensure there is enough space around the unit for proper ventilation and operation.
2. **Attaching the Mixing Bowl:** Lift the motor arm by pushing the arm release lever. Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely into position.
3. **Installing Mixing Attachments:** Select the desired attachment (dough hook, flat beater, or wire whisk). Insert the attachment into the shaft on the underside of the motor arm, pushing upwards and turning slightly until it clicks into place.
4. **Lowering the Motor Arm:** Gently lower the motor arm until it locks into position. You should hear a click.
5. **Attaching the Splash Guard:** If desired, attach the transparent splash guard to the motor arm, ensuring it covers the bowl opening.

OPERATING INSTRUCTIONS

This section provides guidance on how to use your Necchi NKSM1518BM mixer for various tasks.

Speed Control

The mixer features a rotary knob with 6 speed settings and a 'Pulse' function. Turn the knob to select the desired speed. The 'Pulse' setting provides short bursts of power for quick mixing or to incorporate ingredients.

- **Speeds 1-2:** For kneading heavy doughs (e.g., bread, pizza).
- **Speeds 3-4:** For mixing batters, cakes, and cookie doughs.
- **Speeds 5-6:** For whipping cream, egg whites, and light mixtures.
- **Pulse (P):** For short bursts of maximum power.

Using the Dough Hook

Attach the dough hook for kneading bread, pizza, or pasta dough. Start at a low speed (1-2) and gradually increase as needed. Ensure the ingredients are properly combined and kneaded to the desired consistency.

Using the Flat Beater

Use the flat beater for mixing medium to heavy batters, such as cake mixes, cookie dough, or mashed potatoes. Begin at a low speed and increase gradually to ensure even mixing without over-beating.

Using the Wire Whisk

The wire whisk is designed for aerating ingredients, such as whipping egg whites, cream, or making light meringues. Use higher speeds (5-6) for best results.

Using the Blender Attachment

Attach the 1.5-liter glass blender jar to the designated port on the mixer. This attachment is suitable for preparing smoothies, soups, sauces, and other liquid mixtures. Ensure the blender lid is securely closed before operating.

Using the Meat Grinder and Vegetable Slicer Attachments

These attachments can be connected to the front port of the mixer. Refer to the specific instructions included with these accessories for detailed assembly and usage. Always ensure the mixer is turned off and unplugged before attaching or detaching these components.

CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your Necchi NKSM1518BM planetary mixer.

- **Cleaning the Main Unit:** Always unplug the mixer before cleaning. Wipe the main unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
- **Cleaning the Bowl and Attachments:** The stainless steel mixing bowl, dough hook, flat beater, and wire whisk are generally dishwasher-safe, but hand washing with warm, soapy water is recommended to preserve their finish. Rinse thoroughly and dry immediately.
- **Cleaning Blender, Meat Grinder, and Slicer:** Disassemble these attachments according to their specific instructions. Wash all removable parts with warm, soapy water, rinse, and dry thoroughly.

- **Storage:** Store the mixer and its accessories in a clean, dry place when not in use. Ensure all parts are completely dry before storing.

TROUBLESHOOTING

If you encounter any issues with your Necchi NKSM1518BM mixer, refer to the following common problems and solutions:

- **Mixer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the motor arm is fully lowered and locked into place. The mixer will not operate if the arm is not secured.
 - Verify the speed control knob is set to a speed other than '0' or 'P' (unless using pulse function).
- **Attachments are not fitting correctly:**
 - Ensure the motor arm is in the raised position before attempting to attach or detach accessories.
 - Make sure you are using the correct attachment for the task and that it is aligned properly with the shaft.
- **Excessive noise or vibration:**
 - Check that the mixing bowl is securely locked onto the base.
 - Ensure the motor arm is fully lowered and locked.
 - Reduce the amount of ingredients if the bowl is overloaded.
- **Motor stops during operation:**
 - The mixer may have an overload protection feature. Turn off the mixer, unplug it, and allow it to cool down for at least 15-20 minutes before resuming use. Reduce the load if it was too heavy.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Necchi
Model	NKSM1518BM
Power	1400W
Number of Speeds	6 + Pulse
Mixing Bowl Capacity	5.5 Liters (Stainless Steel)
Blender Jar Capacity	1.5 Liters (Glass)
Dimensions (Product)	38 x 23.8 x 51 cm
Weight (Item)	14 kg
Material	Metal
Controls Type	Knob
Automatic Shut-off	Yes

WARRANTY AND SUPPORT

Your Necchi NKSM1518BM Planetary Mixer is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including coverage duration and claim procedures.

For technical assistance, spare parts, or any other support inquiries, please contact Necchi customer service through their official website or the contact information provided in your product documentation. Keep your purchase receipt as proof of purchase for warranty claims.