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## Necchi NKSM1518

# Necchi NKSM1518 Planetary Stand Mixer User Manual

Model: NKSM1518

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## 1. INTRODUCTION

Thank you for choosing the Necchi NKSM1518 Planetary Stand Mixer. This appliance is designed to assist you with various kitchen tasks, including mixing, kneading, and whipping. With its powerful 1400W motor, 5.5-liter stainless steel bowl, and planetary mixing action, it offers efficient and consistent results for a wide range of recipes. Please read this manual carefully before first use to ensure safe and optimal operation of your new stand mixer. Keep these instructions for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling 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 has been dropped or damaged in any manner. Contact customer service for examination, repair, or adjustment.
- 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 the cord hang over the edge of a table or counter.

- Do not let the cord contact hot surfaces, including the stove.
- Always ensure the mixer head is locked down before operation.
- Do not overload the mixer. Refer to the maximum capacities in the specifications section.
- This appliance is for household use only.

### 3. PRODUCT OVERVIEW

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Familiarize yourself with the components of your Necchi NKSM1518 Stand Mixer.



**Image 1:** The Necchi NKSM1518 planetary stand mixer in black, shown with its stainless steel mixing bowl, whisk attachment, dough hook, and flat beater. Various baking ingredients like eggs, flour, butter, sugar, and cocoa powder are arranged around it, indicating its use for baking and cooking. The mixer features a transparent splash guard and a speed control knob with an LED light.

#### Components:

1. **Motor Unit:** The main body housing the motor and controls.
2. **Mixing Head:** Tilts up for easy access to the bowl and attachments.
3. **Speed Control Knob:** Adjusts between 6 speeds and Pulse function, with LED light.
4. **Head Release Lever:** For tilting the mixing head.
5. **Power Cord:** For connecting to an electrical outlet.
6. **Stainless Steel Mixing Bowl (5.5 L):** Large capacity bowl for various preparations.
7. **Transparent Splash Guard:** Prevents ingredients from splashing out during operation.
8. **Whisk Attachment:** For whipping cream, egg whites, and light batters.
9. **Dough Hook Attachment:** For kneading heavy doughs like bread and pizza.
10. **Flat Beater Attachment:** For mixing medium to heavy batters, such as cakes, cookies, and mashed potatoes.

### 4. SETUP AND ASSEMBLY

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Before first use, ensure all packaging materials are removed and clean all parts as described in the

"Maintenance and Cleaning" section.

1. **Placement:** Place the stand mixer on a clean, dry, and stable surface.
2. **Tilt the Head:** Press the head release lever and lift the mixing head until it locks into the tilted position.
3. **Attach the Bowl:** Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely.
4. **Attach the Accessory:** Select the appropriate attachment (whisk, dough hook, or flat beater) for your recipe. Insert the attachment into the accessory shaft and turn it counter-clockwise until it clicks into place.
5. **Lower the Head:** Press the head release lever again and gently lower the mixing head until it locks into the operating position. Ensure it is fully locked before proceeding.
6. **Attach Splash Guard:** If desired, slide the transparent splash guard onto the mixing head, ensuring it covers the bowl opening.
7. **Connect Power:** Plug the power cord into a suitable electrical outlet. The LED light on the speed control knob will illuminate.

## 5. OPERATING INSTRUCTIONS

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Follow these steps for safe and effective operation of your stand mixer.

1. **Add Ingredients:** With the mixing head lowered and locked, add your ingredients to the mixing bowl. Do not exceed the maximum capacities specified in the "Specifications" section.
2. **Select Speed:** Turn the speed control knob to the desired speed setting (1-6). Start with a low speed and gradually increase as needed to prevent splashing.
3. **Pulse Function:** For short bursts of power, turn the knob to the "P" (Pulse) setting and hold it. Release to stop.
4. **Monitor Mixing:** Observe the mixing process. Use a spatula to scrape down the sides of the bowl if necessary, but only when the mixer is turned off and unplugged.
5. **Stop Operation:** When mixing is complete, turn the speed control knob to the "0" (Off) position.
6. **Remove Bowl and Attachment:** Unplug the mixer. Press the head release lever and lift the mixing head. Turn the attachment clockwise to remove it, then turn the bowl counter-clockwise to unlock and remove it.

### Recommended Speed Settings:

- **Speed 1-2 (Low):** For kneading heavy doughs (bread, pizza) with the dough hook.
- **Speed 3-4 (Medium):** For mixing medium batters (cakes, cookies) with the flat beater.
- **Speed 5-6 (High):** For whipping cream, egg whites, and light batters with the whisk.
- **Pulse (P):** For quick mixing or incorporating ingredients.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your stand mixer.

1. **Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
3. **Mixing Bowl:** The stainless steel mixing bowl can be washed by hand with warm, soapy water. Ensure it is thoroughly dried before storage.

4. **Attachments (Whisk, Dough Hook, Flat Beater):** Wash attachments by hand with warm, soapy water. Rinse thoroughly and dry immediately. *Note: The product is not dishwasher safe. Hand washing is recommended for all parts that come into contact with food.*
5. **Splash Guard:** Wash the transparent splash guard by hand with warm, soapy water.
6. **Storage:** Store the assembled mixer and its accessories in a dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your stand mixer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; mixing head not locked; speed knob not at '0' before starting.	Ensure power cord is securely plugged in. Lower and lock the mixing head. Turn the speed knob to '0' then select desired speed.
Attachments are difficult to install/remove.	Attachment not aligned correctly; debris in shaft.	Ensure the mixing head is tilted up. Align the attachment correctly and twist firmly. Clean the shaft if necessary.
Mixer makes unusual noise or vibrates excessively.	Overloaded; uneven surface; attachment not properly secured.	Reduce the amount of ingredients. Place the mixer on a flat, stable surface. Ensure attachment is securely locked. If noise persists, discontinue use and contact customer support.
Ingredients are not mixing evenly.	Insufficient mixing time; incorrect attachment; too much ingredient.	Increase mixing time. Use the appropriate attachment for the task. Ensure ingredients are within capacity limits. Scrape down sides of the bowl with a spatula (when off).

If the problem persists after trying these solutions, please contact Necchi customer support.

## 8. PRODUCT SPECIFICATIONS

- **Model:** NKSM1518
- **Brand:** Necchi
- **Power:** 1400W
- **Bowl Capacity:** 5.5 Liters
- **Speeds:** 6 speeds + Pulse function
- **Material:** ABS (Base), Steel (Bowl), Metal (Gears), Aluminum (Attachments)
- **Color:** Black
- **Dimensions (Depth x Width x Height):** 23.8 cm x 38 cm x 30 cm
- **Special Features:** Removable bowl, LED speed ring, safety switch for easy opening.
- **Dishwasher Safe:** No

### Maximum Capacities:

- **Dough (e.g., bread, pizza):** Approximately 1.5 kg flour + water
- **Cake Batter:** Approximately 2 kg total mixture
- **Egg Whites:** Up to 12 eggs

*Note: These are approximate values. Adjust quantities based on consistency and mixer performance.*

## **9. WARRANTY AND CUSTOMER SUPPORT**

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Necchi products are manufactured to high-quality standards. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official Necchi website.

For technical assistance, spare parts, or any questions regarding your Necchi NKSM1518 Stand Mixer, please contact Necchi Customer Support through their official channels. Please have your model number (NKSM1518) and proof of purchase ready when contacting support.

**Necchi Official Website:** [www.necchi.it](http://www.necchi.it) (This is a placeholder, please refer to actual brand website for support information)