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Commercial CHEF CHSM53MB

Commercial Chef Electric Stand Mixer 4.7 Quart

Model: CHSM53MB

Brand: Commercial CHEF

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Commercial Chef Electric Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Figure 1.1: Commercial Chef Electric Stand Mixer with included accessories and common baking ingredients.

This versatile stand mixer is designed to simplify your baking and cooking tasks, offering powerful performance and a range of features to handle various ingredients, from light batters to heavy doughs. Its robust construction and user-friendly design make it an indispensable tool in any kitchen.

2. PRODUCT FEATURES

- **High Capacity Bowl:** Equipped with a 4.5L/4.7-quart brushed stainless steel mixing bowl, suitable for large batches. The bowl is dishwasher safe for easy cleaning.
- **7-Speed Settings with Pulse:** Offers precise control over mixing, from gentle stirring to high-speed whipping, with an additional pulse function for quick bursts of power.
- **Tilt-Head Design:** The mixer head tilts back, allowing for easy attachment installation/removal and convenient access to the mixing bowl.

- **Safety Measures:** Features an auto-stop function after 15 minutes of continuous use to prevent overheating and ensure safety. Four anti-slip feet provide stability during operation.
- **Powerful Motor:** Operates at 120V with a 350W motor, providing ample power for various mixing needs.
- **Convenient Power Cord:** Includes a 5.24 ft power cord for flexible placement on your countertop.

7 Speed setting and pulse mode

Tilt head **design**



DOUGH HOOK



BEATER



WHISK



Figure 2.1: Speed settings and tilt-head functionality.



Figure 2.2: Key safety features of the stand mixer.

3. COMPONENTS AND ACCESSORIES

Your Commercial Chef Electric Stand Mixer comes with the following components and accessories:

- **Main Unit:** The motor housing with the tilt-head mechanism and speed control knob.
- **Stainless Steel Mixing Bowl (4.7 Quart):** A durable, large-capacity bowl for all your mixing needs.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta dough.
- **Beater (Flat Beater):** Perfect for medium-heavy mixtures such as cake batter, cookie dough, frostings, and mashed potatoes.

- **Whisk (Wire Whip):** Designed for incorporating air into light ingredients like egg whites, cream, and light batters.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing, keeping your countertop clean.

ACCESSORIES INCLUDED

Dough hook, beater, whisk **and** bowl lid



Figure 3.1: Included accessories: Dough Hook, Beater, Whisk, and Splash Guard.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, dough hook, beater, whisk, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.

3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is sufficient space around the mixer for ventilation and operation. The anti-slip feet will help secure the unit.
4. **Attach Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the mixer. Turn the bowl clockwise until it locks securely into place.
5. **Attach Accessory:**
 - Ensure the mixer is unplugged and the speed control is set to "OFF".
 - Press the tilt-head release button and lift the motor head until it locks into the tilted position.
 - Insert the desired accessory (dough hook, beater, or whisk) into the attachment shaft. Push upwards and turn counter-clockwise until it locks into place.
 - Lower the motor head by pressing the tilt-head release button again and gently pushing the head down until it locks into the operating position.
6. **Attach Splash Guard:** If desired, slide the splash guard onto the top of the mixing bowl, ensuring the pouring chute is positioned conveniently.
7. **Connect Power:** Plug the power cord into a standard 120V AC electrical outlet.

5. OPERATING INSTRUCTIONS

Always ensure the mixer is properly assembled and the bowl and attachment are securely locked before operation.

1. **Add Ingredients:** Place all necessary ingredients into the mixing bowl.
2. **Select Speed:** Turn the speed control knob to the desired setting (1-7) or to 'P' for pulse.
 - **Speeds 1-2 (Dough Hook):** For heavy mixtures like bread dough, pizza dough.
 - **Speeds 3-4 (Beater):** For medium-heavy mixtures like cake batter, cookie dough, and frostings.
 - **Speeds 5-7 (Whisk):** For light mixtures like egg whites, cream, and light batters.
 - **Pulse (P):** For short bursts of power, useful for quickly combining ingredients or for delicate folding.
3. **Monitor Mixing:** Observe the mixing process. Use the splash guard's pouring chute to add ingredients while mixing if needed.
4. **Stop Operation:** When mixing is complete, turn the speed control knob back to the "OFF" position.
5. **Remove Ingredients:** Unplug the mixer. Press the tilt-head release button and lift the motor head. Scrape down the sides of the bowl with a spatula if necessary. Remove the attachment by pushing upwards and turning clockwise. Unlock and remove the mixing bowl.



Figure 5.1: Adjusting the speed control knob.

The mixer features an automatic shut-off after 15 minutes of continuous operation. If the mixer stops, simply turn the speed knob to "OFF", wait a moment, and then restart if further mixing is required.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer.

1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
2. **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe. Alternatively, wash it with warm, soapy water, rinse, and dry thoroughly.
3. **Attachments (Dough Hook, Beater, Whisk):** Wash these accessories with warm, soapy water. Rinse well and dry immediately to prevent water spots or corrosion.
4. **Splash Guard:** Wash the splash guard with warm, soapy water, rinse, and dry.
5. **Main Unit:** Wipe the exterior of the motor housing with a soft, damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
6. **Storage:** Store the cleaned and dried mixer and its accessories in a dry place, away from direct sunlight and heat. Ensure the power cord is neatly wrapped.

EASY CLEAN-UP

4.7 qt. brushed stainless steel bowl is dishwasher **safe**



Figure 6.1: The 4.7-quart brushed stainless steel bowl is dishwasher safe for easy cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your stand mixer, please refer to the following common problems and their solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed knob not set to "OFF" before turning on; auto-stop activated.	Ensure the mixer is securely plugged into a working outlet. Turn the speed knob to "OFF" and then select a speed. If auto-stop activated, wait a moment before restarting.

Problem	Possible Cause	Solution
Attachment not mixing properly or hitting the bowl.	Attachment not properly installed; incorrect attachment for mixture.	Ensure the attachment is pushed up and twisted securely into the shaft. Verify you are using the correct attachment for the consistency of your ingredients.
Mixer stops during operation.	Auto-stop safety feature activated (after 15 minutes); motor overloaded.	Turn the speed knob to "OFF", unplug, and allow the motor to cool down for 10-15 minutes. Reduce the amount of ingredients if overloading is suspected.
Excessive noise or vibration.	Mixer not on a stable surface; bowl or attachment not securely locked.	Ensure the mixer is on a flat, stable surface. Check that the mixing bowl and chosen attachment are securely locked in place.

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

8. SPECIFICATIONS

Feature	Detail
Model Number	CHSM53MB
Brand	Commercial CHEF
Capacity	4.7 Quarts (4.5 Liters)
Power	350 Watts
Voltage	120V
Speed Settings	7 Speeds + Pulse
Product Dimensions (D x W x H)	15.3" x 8.66" x 12.5"
Item Weight	13.07 pounds
Power Cord Length	5.24 ft
Bowl Material	Stainless Steel
Color	Black

USE IT ANYWHERE

Compact and portable, it's a **must** for any kitchen



Dorm Rooms



RV Living



Tiny Homes



Apartments



Figure 8.1: Product dimensions.

9. WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official user manual provided with your product or visit the Commercial Chef website. You can also access the digital user manual here: [Commercial Chef Stand Mixer User Manual \(PDF\)](#).

For technical assistance or service inquiries, please contact Commercial Chef customer support through their official channels.

