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Model: Kitchen in the box Stand Mixer (Red)

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Kitchen in the box Stand Mixer. Keep this manual for future reference.

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is equipped with an overheat protection feature. If the motor overheats, the unit will automatically shut off. Allow it to cool down for approximately 20 minutes before resuming use.
- Ensure the mixer is placed on a stable, flat, and dry surface. The anti-slip suction feet will help secure the unit during operation.
- This appliance is intended for household use only.

2. PRODUCT COMPONENTS

Your Kitchen in the box Stand Mixer comes with the following components:

- **Main Mixer Unit:** Features the motor, speed control knob, and tilt-head mechanism.
- **3.2Qt Stainless Steel Mixing Bowl:** Durable bowl for various mixing tasks.
- **Whisk:** Ideal for light mixtures such as cream, egg whites, and sauces.
- **Flat Beater:** Suitable for medium-heavy mixtures like cake batter, cookies, and mashed potatoes.
- **Dough Hook:** Designed for heavy mixtures, including bread dough, pizza dough, and short pastry.

- **Splash Guard:** Transparent lid to prevent ingredients from splashing out during mixing.
- **Scraper:** For easy removal of ingredients from the bowl.
- **User Manual:** This instruction guide.



Figure 2.1: Main components and accessories of the Kitchen in the box Stand Mixer.

3.2QT Capacity Stainless Steel Mixing Bowl, Perfect for everyday use



Figure 2.2: Detailed view of the whisk, flat beater, and dough hook attachments.

3. SETUP AND ASSEMBLY

Follow these steps to set up your stand mixer for first use:

1. **Placement:** Place the mixer on a clean, dry, and stable countertop. Ensure the anti-slip suction feet are firmly attached to the surface to prevent movement during operation.
2. **Tilt Head Up:** Press the 'Push' button (tilt lock) on the side of the mixer and lift the motor head until it locks into the upright position.
3. **Attach Bowl:** Place the 3.2Qt stainless steel mixing bowl onto the base, twisting it clockwise until it locks securely into place.
4. **Attach Accessory:** Select the appropriate attachment (whisk, flat beater, or dough hook) for your recipe. Align the top of the attachment with the shaft and push upwards, then twist slightly to lock it into place.
5. **Lower Head:** Press the 'Push' button again and gently lower the motor head until it clicks into the locked

position.

6. **Attach Splash Guard:** If desired, place the transparent splash guard over the mixing bowl.



Figure 3.1: Stand mixer ready for use with whisk attachment.

4. OPERATING INSTRUCTIONS

Your Kitchen in the box Stand Mixer features 6 speed settings to handle a variety of mixing tasks.

4.1 Speed Control

The mixer has a rotary knob for speed selection, ranging from 0 (off) to 6 (maximum speed).

- **Speed 1-2:** Ideal for dough hook, heavy mixtures (bread dough, pizza dough).
- **Speed 3-4:** Suitable for flat beater, medium-heavy mixtures (cake batter, cookies, mashed potatoes).
- **Speed 5-6:** Best for whisk, light mixtures (cream, egg whites, sauces).

4.2 Using Attachments



Figure 4.1: Recommended uses for each attachment.

- **Whisk:** Use for aerating ingredients, such as whipping cream, beating egg whites, or making light sauces.
- **Flat Beater:** Perfect for creaming butter and sugar, mixing cake batters, cookie dough, or mashing potatoes.
- **Dough Hook:** Designed for kneading yeast doughs for bread, pizza, or pasta.

Capacity: The 3.2Qt stainless steel bowl is suitable for small batches, typically for 1-2 person households or small family use. Avoid overfilling the bowl to prevent spills and ensure efficient mixing.



Figure 4.2: Key features and controls of the stand mixer.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your stand mixer.

- **Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, whisk, flat beater, and dough hook are dishwasher safe for easy cleaning. Alternatively, they can be washed by hand with warm, soapy water and rinsed thoroughly.
- **Main Mixer Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Bowl Seat Area:** After removing the bowl, wipe the area where the bowl sits on the base to remove any food residue. This prevents buildup and ensures proper seating of the bowl.
- **Storage:** Store the mixer and its accessories in a clean, dry place. The attachments can be stored inside the

bowl for space-saving.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer stops during operation.	Overheat protection activated.	Unplug the mixer and allow it to cool down for approximately 20 minutes before resuming use. Reduce load if consistently overheating.
Motor bogs down or struggles with thick mixtures.	Mixture is too thick or bowl is overloaded.	Do not overload the mixer. For very thick doughs, consider reducing the batch size or adding liquids gradually.
Mixer shakes or moves excessively during operation.	Not placed on a stable surface; suction feet not engaged; very heavy mixture.	Ensure the mixer is on a flat, stable surface and the anti-slip suction feet are firmly engaged. For very heavy mixtures, this can be normal; ensure it's not moving off the counter.
Ingredients splash out of the bowl.	Speed too high; splash guard not used.	Start mixing at a lower speed and gradually increase. Always use the splash guard, especially with liquid ingredients.

7. SPECIFICATIONS

Feature	Specification
Brand	Kitchen in the box
Model Name	Kitchen in the box Stand Mixer
Color	Red
Product Dimensions	12.9"D x 7"W x 10.2"H
Item Weight	7 pounds
Capacity	3.2 Quarts (3 Liters)
Controls Type	Knob
Special Feature	Dishwasher Safe accessories
Motor Power	300W



Figure 7.1: Product dimensions.

8. WARRANTY AND SUPPORT

Kitchen in the box stands behind the quality of its products. While specific warranty details are not provided in this manual, we are confident in the quality of our stand mixer and offer after-sales support.

If you have any questions, concerns, or require assistance with your product, please contact Kitchen in the box customer support through the retailer where you purchased the item. Please have your product model and purchase date available when contacting support.

