

Kitchen in the box B09BVCPSBT

Kitchen in the box 3.2Qt Stand Mixer User Manual

Model: B09BVCPSBT

1. INTRODUCTION

Thank you for choosing the Kitchen in the box 3.2Qt Small Electric Food Mixer. This compact and versatile stand mixer is designed for daily use in small kitchens, apartments, or for individuals and couples. It features 6-speed control, a tilt-head design, and comes with essential attachments for various mixing tasks. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before use.
- Do not immerse the motor unit in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off 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 prevent injury 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.
- 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 cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always ensure the mixer head is locked down before operation.

3. PRODUCT OVERVIEW

The Kitchen in the box Stand Mixer is designed for efficiency and ease of use. Below are the main components and their functions.



Figure 3.1: Labeled Components of the Stand Mixer

This diagram illustrates the key parts of your stand mixer, including the splash guard, whisk, 3.2QT stainless steel bowl, tilt lock, speed control, anti-slip feet, and the included accessories: instructions, scraper, beater, and dough hook.



Figure 3.2: Stand Mixer with Included Attachments

The image displays the black stand mixer along with its three primary attachments: the whisk, flat beater, and dough hook, ready for various culinary tasks.



Figure 3.3: Attachment Usage Guide

This visual guide shows the whisk for light mixtures like cream and egg whites, the flat beater for medium-heavy mixtures such as cookie dough and crepes, and the dough hook for heavy mixtures like bread and pizza dough.



Figure 3.4: Product Dimensions

The image provides the compact dimensions of the stand mixer: 12.9 inches deep, 7 inches wide, and 10.2 inches high, highlighting its space-saving design.



Figure 3.5: Key Features Overview

This diagram highlights important features such as the 300W motor, splash cover, lift lock mechanism, 6-speed control knob, and the anti-slip suction feet for stability during operation.

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



Figure 3.6: 3.2QT Capacity Mixing Bowl

A visual representation of the 3.2-quart stainless steel mixing bowl, demonstrating its capacity, perfect for everyday baking needs.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts listed in the Product Overview section are present. Remove any protective films or packaging materials.
2. **Placement:** Place the mixer on a clean, dry, and stable surface. The anti-slip suction feet on the base will help secure the unit during operation.
3. **Attaching the Mixing Bowl:** Place the 3.2Qt stainless steel mixing bowl onto the base of the mixer. Twist it clockwise until it locks securely into place.
4. **Installing an Attachment:**
 - a. Press the tilt-head release button (located on the side of the mixer) to lift the motor head.
 - b. Select the desired attachment (whisk, flat beater, or dough hook).
 - c. Insert the attachment into the shaft, pushing upwards and twisting slightly until it clicks into place.
 - d. Lower the motor head by pressing the tilt-head release button again and gently pushing the head down until it locks.

5. **Attaching the Splash Guard:** Place the transparent splash guard over the mixing bowl before lowering the motor head. It helps prevent ingredients from splashing out during mixing. The pour spout allows for easy addition of ingredients during operation.

5. OPERATING INSTRUCTIONS

Your Kitchen in the box Stand Mixer features 6 speed settings and a pulse function for precise control over your mixing tasks.

1. **Adding Ingredients:** Place all desired ingredients into the mixing bowl. Ensure the motor head is locked down and the splash guard is in place.
2. **Selecting Speed:** Turn the speed control knob to select the desired speed setting. Refer to the table below for recommended uses:

Speed Setting	Recommended Use	Attachment
1-2 (Low)	Mixing heavy batters, mashing potatoes, starting dough.	Dough Hook / Flat Beater
3-4 (Medium)	Mixing cakes, cookies, icings, creaming butter and sugar.	Flat Beater
5-6 (High)	Whipping cream, egg whites, light batters.	Whisk
P (Pulse)	Short bursts of high power for quick mixing or blending.	All attachments

Important: Do not overload the mixer. If the motor sounds strained, reduce the amount of ingredients or switch to a lower speed. The mixer is equipped with overheat protection and may stop if overheated. Allow it to cool down before resuming use.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your stand mixer.

- **Always unplug the mixer** before cleaning.
- **Mixing Bowl and Attachments:** The stainless steel bowl, whisk, flat beater, and dough hook are dishwasher safe. For best results, wash them immediately after use.
- **Main Unit:** Wipe the motor unit and base with a damp cloth. Do not use abrasive cleaners or immerse the unit in water. Ensure no food residue splashes into the top joint where the attachments connect; clean this area thoroughly.
- **Splash Guard:** The splash guard can be washed by hand with warm, soapy water.
- **Storage:** Store the mixer and its accessories in a clean, dry place when not in use.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet issue; motor head not locked down.	Check power connection; try a different outlet; ensure motor head is fully lowered and locked.

Problem	Possible Cause	Solution
Mixer stops during operation.	Overheating due to overload or prolonged use.	Unplug the mixer and let it cool down for at least 20-30 minutes. Reduce load if consistently stopping.
Attachments do not reach ingredients.	Attachment not properly installed or bowl not seated correctly.	Ensure attachment is twisted and locked into place; ensure mixing bowl is securely twisted onto the base.
Mixer shakes excessively.	Uneven surface; heavy dough or mixture.	Ensure mixer is on a flat, stable surface. The suction cups should provide stability. Reduce the amount of heavy ingredients.

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

8. SPECIFICATIONS

Feature	Detail
Brand	Kitchen in the box
Model	B09BVCPSBT
Color	Black
Product Dimensions	12.9"D x 7"W x 10.2"H
Blade Material	Aluminum (for dough hook and flat beater)
Special Feature	Dishwasher Safe accessories
Capacity	3.2 Quarts (3 Liters)
Controls Type	Knob
Item Weight	7 Pounds
Container Material	Stainless Steel

9. WARRANTY AND SUPPORT

Kitchen in the box stands behind the quality of its products. This product comes with a manufacturer's warranty covering defects in materials and workmanship under normal use. For specific warranty details, including duration and coverage, please refer to the warranty card included with your product or visit the official Kitchen in the box website.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Kitchen in the box customer service. Contact information can typically be found on the product packaging, the warranty card, or the brand's official website.