

Kitchen in the box Stand Mixer

Kitchen in the box 3.2Qt Mini Electric Food Stand Mixer User Manual

Model: Stand Mixer

Brand: Kitchen in the box

1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the stand mixer.
- To protect against risk of electrical shock, do not immerse the mixer base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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 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 support for examination, repair, or electrical or mechanical 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 cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Remove beaters from mixer before washing.
- This appliance is intended for household use only.

2. PRODUCT OVERVIEW AND COMPONENTS

The Kitchen in the box 3.2Qt Mini Electric Food Stand Mixer is designed for daily household baking and mixing tasks. It features a compact design, multiple speed settings, and essential attachments for various recipes.

2.1 Main Components



Image 2.1: Labeled diagram of the stand mixer and its included accessories.

- **Mixer Head:** Contains the motor and attachment hub.
- **Tilt Lock Button:** Releases the mixer head for tilting.
- **Speed Control Knob:** Adjusts mixing speed from 0 (off) to 6.
- **3.2Qt Stainless Steel Bowl:** The mixing container.
- **Anti-Slip Suction Feet:** Secure the mixer to the countertop during operation.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl.

2.2 Included Attachments

We are small, but we include all!



Image 2.2: All components included with the Kitchen in the box Stand Mixer.

- **Whisk:** Ideal for light mixtures such as eggs, cream, batters, meringues, and sauces.
- **Flat Beater:** Suitable for medium-heavy mixtures like cakes, cookies, pastries, and mashed potatoes.
- **Dough Hook:** Designed for heavy mixtures such as bread dough, pizza dough, and short pastry.
- **Scraper:** For assisting with ingredient removal and cleaning.

2.3 Key Features

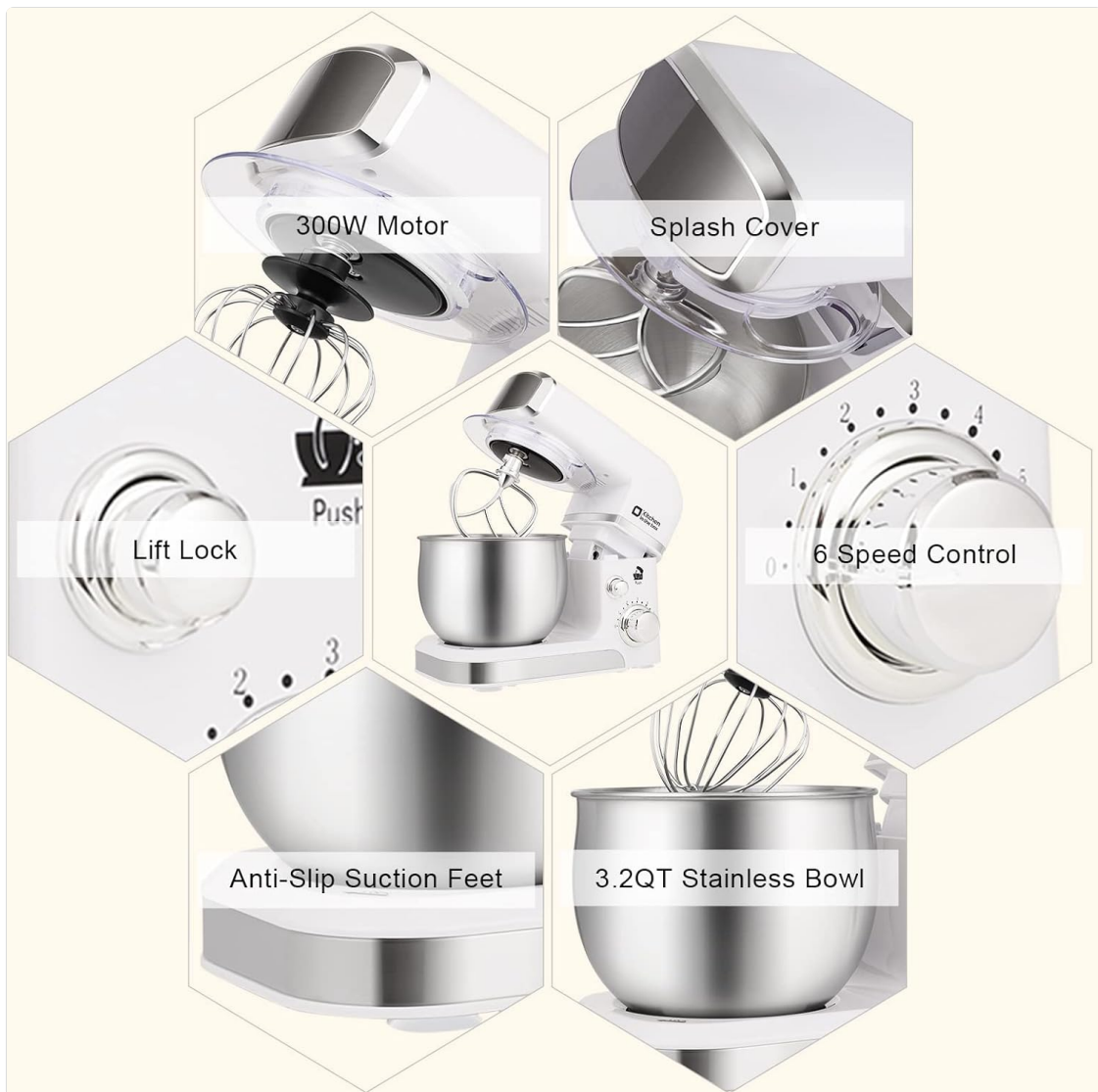


Image 2.3: Detailed view of the mixer's key features.

- **300W Motor:** Provides sufficient power for various mixing tasks.
- **6 Speed Control:** Offers precise speed adjustment for different ingredients and recipes.
- **Tilt-Head Design:** Allows easy access to the mixing bowl and attachments.
- **Anti-Slip Suction Feet:** Ensures stability and prevents movement during operation.
- **Transparent Splash Cover:** Minimizes mess and allows observation of mixing progress.

3. SETUP AND FIRST USE

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Verify that all listed parts are present (refer to Section 2.2).
3. Remove any protective films or packaging materials from the appliance.

3.2 Initial Cleaning

Before first use, clean all parts that will come into contact with food.

- Wash the stainless steel bowl, whisk, flat beater, dough hook, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher safe.

- Wipe the main mixer unit with a damp cloth. Do not immerse the main unit in water.

3.3 Positioning the Mixer

- Place the mixer on a clean, dry, flat, and stable surface.
- Ensure the anti-slip suction feet are firmly attached to the countertop to prevent movement during operation.
- Ensure there is adequate space around the mixer for ventilation and operation.

4. OPERATING INSTRUCTIONS

4.1 Attaching the Mixing Bowl

1. Ensure the mixer is unplugged and the speed control knob is set to "0" (off).
2. Place the 3.2Qt stainless steel mixing bowl onto the base, aligning the grooves.
3. Turn the bowl clockwise until it locks securely into place.

4.2 Attaching and Detaching Attachments

1. Press the Tilt Lock button (labeled "Push") to release the mixer head and tilt it upwards.
2. Select the desired attachment (whisk, flat beater, or dough hook).
3. Insert the attachment into the shaft, aligning the pin on the shaft with the groove on the attachment. Push upwards and turn counter-clockwise until it locks.
4. To detach, reverse the process: push upwards and turn clockwise to release.
5. Lower the mixer head until it clicks into place. Ensure it is securely locked before operation.

4.3 Using the Splash Guard

The transparent splash guard helps prevent ingredients from splattering during mixing.

- After attaching the bowl and attachment, slide the splash guard onto the mixer head, ensuring it covers the bowl opening.
- The splash guard has an opening for adding ingredients during mixing.

4.4 Mixing Operation



Image 4.1: Recommended uses for each attachment.

1. Add ingredients to the mixing bowl.
2. Ensure the mixer head is locked down and the splash guard is in place.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control knob to the desired speed setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing.
5. Refer to the table below for recommended speed settings for different tasks:

Attachment	Recommended Speed	Application
Whisk	Speeds 4-6	Whipping eggs, cream, meringues, light batters.
Flat Beater	Speeds 2-4	Mixing cakes, cookies, frostings, mashed potatoes.
Dough Hook	Speeds 1-2	Kneading bread dough, pizza dough, heavy batters.

6. When finished, turn the speed control knob back to "0" and unplug the mixer from the power outlet.
7. Press the Tilt Lock button to raise the mixer head and remove the attachment and mixing bowl.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your stand mixer.

5.1 Cleaning the Main Unit

- Always unplug the mixer before cleaning.
- Wipe the exterior of the mixer head and base with a soft, damp cloth.

- Do not use abrasive cleaners or scourers, as they may damage the surface.
- Never immerse the main unit in water or any other liquid.

5.2 Cleaning Attachments and Bowl

- The stainless steel mixing bowl, whisk, flat beater, dough hook, and splash guard are dishwasher safe.
- Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately to prevent water spots.
- Ensure all parts are completely dry before storing.

6. 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; speed knob not at "0"; mixer head not locked.	Ensure power cord is securely plugged in. Turn speed knob to "0" before selecting a speed. Ensure mixer head is fully lowered and locked.
Attachment not mixing properly.	Attachment not correctly installed.	Ensure the attachment is pushed up and twisted counter-clockwise until it locks into the shaft.
Mixer stops during operation.	Overload protection activated (e.g., too much dough, too thick mixture).	Turn off the mixer and unplug it. Remove some ingredients or thin the mixture. Let the motor cool down for 15-20 minutes before restarting.
Excessive noise or vibration.	Mixer not on a stable surface; bowl or attachment not properly secured.	Ensure the mixer is on a flat, stable surface and suction feet are engaged. Check that the bowl and attachment are securely locked.

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

7. PRODUCT SPECIFICATIONS



Image 7.1: Dimensions of the stand mixer and its mixing bowl.

Feature	Detail
Brand	Kitchen in the box
Model	Stand Mixer
Capacity	3.2 Quarts (3 Liters)
Power	300W Motor
Speed Settings	6 Speeds
Product Dimensions (L x W x H)	12.9" x 7" x 10.2"
Item Weight	7 pounds
Bowl Material	Stainless Steel
Special Features	Tilt-head design, Anti-slip suction feet, Dishwasher safe accessories

8. WARRANTY AND SUPPORT

The Kitchen in the box Stand Mixer comes with a manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions, including the warranty period and coverage details.

For technical support, troubleshooting assistance, or warranty claims, please contact Kitchen in the box customer service. Contact information can typically be found on the product packaging, the official brand website, or through your retailer.

When contacting support, please have your product model number (Stand Mixer) and purchase date available.