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STARLYF SM

STARLYF Fast Mixer Stand Mixer User Manual

Model: SM
Brand: STARLYF

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the STARLYF Fast Mixer. Retain this manual for future reference. Improper use can result in personal injury or damage to the appliance.

- Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid.
- 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.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by children.
- 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.
- Place the mixer on a stable, flat, and dry surface during operation.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.

2. PRODUCT OVERVIEW AND COMPONENTS

The STARLYF Fast Mixer is a versatile stand mixer designed for various kitchen tasks, including kneading, mixing, beating, and whisking. It features a powerful 1500W motor and a 3.5-liter stainless steel bowl.

Components:

- Main Motor Unit with Speed Control Dial
- 3.5 Liter Stainless Steel Mixing Bowl
- Dough Hooks (2 pieces for kneading)
- Beaters (2 pieces for mixing/beating)
- Whisk (for whisking/aerating)

350W

EASY TO CLEAN

5 SPEEDS CONTROL

NON-SLIP SUCTION PADS

3,5L

STAINLESS STEEL

QUICK AND EASY TO USE

MULTI FUNCTION

Our products are made for longevity and comfort

Starlyf
FAST MIXER

Figure 2.1: Overview of the STARLYF Fast Mixer and its accessories.



Figure 2.2: The STARLYF Fast Mixer with the mixing bowl attached.

3. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Placement:** Place the main motor unit on a clean, dry, flat, and stable surface. Ensure the non-slip suction pads on the base are securely attached to the countertop for stability during operation.
3. **Attach Mixing Bowl:** Place the 3.5L stainless steel mixing bowl onto the base, twisting it gently until it locks into position.
4. **Select and Attach Accessory:** Choose the appropriate attachment (dough hooks, beaters, or whisk) for your task. Insert the attachment into the shaft until it clicks into place. Ensure it is securely fastened before use.
5. **Power Connection:** Ensure the speed control dial is set to '0' (off) before plugging the power cord into a 220V electrical outlet.



Figure 3.1: Attaching the mixing bowl and selected accessory.

4. OPERATING INSTRUCTIONS

The STARLYF Fast Mixer features 5 speed settings to accommodate various mixing needs. Always start at a lower speed and gradually increase as needed.

1. **Prepare Ingredients:** Add your ingredients to the stainless steel mixing bowl.
2. **Select Speed:** Turn the speed control dial to the desired setting.
3. **Monitor Mixing:** Observe the mixing process. The powerful 1500W motor ensures efficient mixing. The suction pads provide stability, allowing you to prepare other ingredients while the mixer operates.
4. **Switch Off:** Once mixing is complete, turn the speed control dial back to '0' and unplug the appliance from the power outlet.
5. **Remove Ingredients:** Lift the motor head (if applicable) or carefully remove the bowl and attachment to access your mixture.

Speed Guide:

Speed Setting	Recommended Use	Attachment
Speed 1	Incorporating dry and bulk foods such as flour, butter, and potatoes.	Beaters or Dough Hooks
Speed 2	Mixing liquid ingredients or salad dressings.	Beaters or Whisk
Speed 3 (Kneading)	Preparing cakes, cookies, pizza dough, and bread dough.	Dough Hooks
Speed 4 (Creaming)	Creaming butter and sugar, beating uncooked sweets.	Beaters
Speed 5 (Beating)	Beating eggs, whipping cream, preparing glazes or creamy mashed potatoes.	Whisk or Beaters



Figure 4.1: Various attachments for different mixing tasks.



Figure 4.2: Example of the mixer in operation, preparing bread dough.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your STARLYF Fast Mixer.

1. **Unplug:** Always ensure the appliance is unplugged from the power outlet before cleaning.
2. **Motor Unit:** Wipe the main motor unit with a damp cloth. Do not immerse it in water or spray it with liquids.
3. **Mixing Bowl:** The 3.5L stainless steel mixing bowl is dishwasher safe for easy cleaning. Alternatively, wash it with warm soapy water and rinse thoroughly.
4. **Attachments:** The dough hooks, beaters, and whisk can be washed by hand with warm soapy water or placed in the dishwasher. Ensure they are completely dry before storing.
5. **Storage:** Store the mixer and its accessories in a clean, dry place.

6. TROUBLESHOOTING

If you encounter issues with your STARLYF Fast Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not active; speed dial not at '0' before starting.	Ensure the power cord is securely plugged into a working 220V outlet. Check if the speed dial is set to '0' before turning it on.

Problem	Possible Cause	Solution
Attachments are not mixing ingredients effectively.	Attachment not properly secured; incorrect attachment for the task; too much or too little ingredient.	Ensure the attachment is securely clicked into place. Verify you are using the correct attachment and speed for the type of ingredients. Adjust ingredient quantities if necessary.
Mixer is unstable or moving during operation.	Non-slip suction pads not engaged; uneven surface.	Ensure the mixer is placed on a clean, dry, flat, and stable surface. Press down gently to engage the suction pads.
Unusual noise or smell during operation.	Overload; foreign object; internal malfunction.	Immediately turn off and unplug the mixer. Reduce the load if overloaded. Check for any foreign objects. If the issue persists, discontinue use and contact customer support.

7. PRODUCT SPECIFICATIONS

Brand: STARLYF

Model Number: SM

Power: 1500 Watts

Voltage: 220 Volts

Capacity: 3.5 Liters (Mixing Bowl)

Number of Speeds: 5

Material: Stainless Steel (Bowl), other parts as specified

Dimensions (Product): Approximately 31 x 29.3 x 22.4 cm

Weight (Product): Approximately 2.5 Kilograms

Dishwasher Safe: Yes (Mixing Bowl and Attachments)

8. WARRANTY AND SUPPORT

Specific warranty details for your STARLYF Fast Mixer are typically provided with your purchase documentation or by the retailer. Please refer to these documents for information regarding warranty coverage, terms, and conditions.

For technical support, spare parts, or any inquiries not covered in this manual, please contact the retailer where you purchased the product or the manufacturer directly. Contact information can usually be found on the product packaging or the retailer's website.

