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› Cuisinart SM-50 Precision Master 5.5-Quart Stand Mixer Instruction Manual

Cuisinart SM-50

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Model: SM-50

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:

1. Read all instructions before operating the stand mixer.
2. To protect against electrical shock, do not immerse the mixer base in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, 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.
6. 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.
7. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Cuisinart SM-50 Precision Master Stand Mixer is designed for powerful and precise mixing tasks. It features a 5.5-quart capacity stainless steel bowl and a 500-watt motor with 12 speeds.

Components and Attachments

- **Mixer Base:** Contains the motor and speed controls.
- **Tilt-Back Head:** Allows easy access to the mixing bowl and attachments.

- **5.5-Quart Stainless Steel Bowl:** Polished stainless steel with an easy-to-grip handle. Dishwasher safe.
- **Chef's Whisk:** Ideal for whipping eggs, egg whites, or heavy cream.
- **Flat Mixing Paddle:** Suitable for stirring, mixing, or beating batters and cookies.
- **Dough Hook:** Designed for kneading yeast dough for breads, rolls, and pizza.
- **Splash Guard with Pour Spout:** Prevents spattering and allows for easy addition of ingredients during mixing.
- **Power Outlet:** For optional attachments such as meat grinders, spiralizers, ice cream makers, and pasta makers.



Image: Cuisinart SM-50 Stand Mixer, showing the main unit and the 5.5-quart stainless steel mixing bowl.

SETUP AND ASSEMBLY

Before First Use

1. Unpack the mixer and all its components. Remove any packaging materials or protective films.

2. Wash the stainless steel bowl, chef's whisk, flat mixing paddle, dough hook, and splash guard in warm, soapy water. Rinse thoroughly and dry. The stainless steel bowl is dishwasher safe.
3. Wipe the mixer base with a damp cloth. Do not immerse the base in water.

Assembling the Mixer

1. Ensure the mixer is unplugged from the power outlet.
2. Place the mixer on a clean, flat, and stable surface.
3. To attach the mixing bowl: Place the 5.5-quart stainless steel bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks into place.
4. To attach an accessory (whisk, paddle, or dough hook):
 - a. Press the head-lift release lever and tilt the motor head back.
 - b. Slide the accessory onto the attachment shaft, aligning the pin on the shaft with the groove in the accessory. Push up and turn counter-clockwise to secure.
 - c. Lower the motor head until it locks into place.
5. To attach the splash guard: Once an accessory is attached and the head is lowered, slide the splash guard onto the mixing bowl. The pour spout should be positioned for easy access.



Image: Cuisinart SM-50 Stand Mixer with the motor head tilted back, showing the whisk attachment ready for use.



Image: Cuisinart SM-50 Stand Mixer with the splash guard and flat mixing paddle installed, ready for mixing.

OPERATING INSTRUCTIONS

Mixing

1. Ensure the mixer is properly assembled with the desired attachment and bowl.
2. Add ingredients to the mixing bowl.
3. Plug the power cord into a 120V AC electrical outlet.

4. Turn the speed control knob to the desired speed setting (1-12). Start at a lower speed to prevent splashing, then gradually increase as needed.
5. Use the splash guard's pour spout to add additional ingredients while mixing.
6. When finished, turn the speed control knob to the "OFF" position and unplug the mixer.

Using Attachments

- **Chef's Whisk:** Use for aerating mixtures, such as whipping cream, egg whites, or light batters. Select higher speeds for best results.
- **Flat Mixing Paddle:** Versatile for most mixing tasks, including creaming butter and sugar, mixing cake batters, cookie doughs, and frostings. Use medium speeds.
- **Dough Hook:** Specifically designed for kneading yeast doughs. Use lower speeds (1-3) to prevent overworking the motor.



Image: The Chef's Whisk attachment, used for whipping and aerating ingredients.



Image: The Flat Mixing Paddle attachment, suitable for general mixing tasks.



Image: The Dough Hook attachment, designed for kneading yeast dough.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Cuisinart SM-50 Stand Mixer.

Cleaning the Mixer Base

1. Always unplug the mixer before cleaning.

2. Wipe the mixer base with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
3. Ensure the mixer base is completely dry before storing or next use.

Cleaning Attachments and Bowl

1. The 5.5-quart stainless steel bowl is dishwasher safe.
2. The chef's whisk, flat mixing paddle, dough hook, and splash guard should be hand-washed in warm, soapy water. Rinse thoroughly and dry immediately.
3. Do not use steel wool or abrasive cleaners on any parts.



Image: The 5.5-quart polished stainless steel mixing bowl, which is dishwasher safe.

TROUBLESHOOTING

If you encounter issues with your Cuisinart SM-50 Stand Mixer, refer to the following common problems and solutions:

- **Mixer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the speed control knob is turned to an active speed setting (not 'OFF').
 - Verify that the motor head is fully lowered and locked into place.
- **Attachments are difficult to install or remove:**
 - Ensure the mixer head is tilted back completely.

- Align the pin on the attachment shaft with the groove in the accessory correctly.
- Do not force attachments; they should slide on and off smoothly with a slight twist.

- **Mixer makes unusual noise or vibrates excessively:**

- Ensure the mixing bowl is securely locked onto the base.
- Check that the attachment is properly secured to the shaft.
- Reduce the batch size if you are mixing very heavy or dense ingredients.

- **Ingredients are not mixing evenly:**

- Stop the mixer and scrape down the sides of the bowl with a spatula.
- Ensure you are using the correct attachment for the type of ingredients being mixed.

If the problem persists after attempting these solutions, please contact Cuisinart Customer Support.

SPECIFICATIONS

Brand	Cuisinart
Model Name	SM-50 (E10CUISM50)
Color	White
Product Dimensions (D x W x H)	14.17" x 7.87" x 14.14"
Material	Die-cast Metal (housing), Stainless Steel (bowl, blade)
Capacity	5.5 Quarts
Voltage	120 Volts
Wattage	500 watts
Number of Speeds	12
Item Weight	15.2 Pounds
Dishwasher Safe Parts	Mixing Bowl



Image: Cuisinart SM-50 Stand Mixer with key dimensions indicated for reference.

WARRANTY AND SUPPORT

Warranty Information

This Cuisinart SM-50 Precision Master Stand Mixer includes Full Cuisinart USA Protection. Please refer to the warranty card included with your product for specific terms and conditions, including the duration of coverage and what is covered.

Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Cuisinart Customer Support. Contact information can typically be found on the Cuisinart official website or in the product packaging.

When contacting support, please have your model number (SM-50) and proof of purchase readily available.

ASK A QUESTION ABOUT THIS MANUAL

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