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Ariete 1589

Ariete 1589 Moderna Planetary Mixer User Manual

Model: 1589 | Power: 1600W | Capacity: 5.5 Liters

1. Introduction

Thank you for choosing the Ariete 1589 Moderna Planetary Mixer. This appliance is designed to assist you with various kitchen tasks, including kneading, mixing, and whipping, with efficiency and ease. Please read this manual carefully before first use to ensure safe and optimal operation.



Image 1.1: The Ariete 1589 Moderna Planetary Mixer shown with its three primary attachments: whisk, beater, and dough hook.

2. Important Safety Instructions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- 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, 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.
- 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.

3. Product Components

Familiarize yourself with the parts of your Ariete 1589 Moderna Planetary Mixer:

- **Main Mixer Unit:** Houses the motor, speed control knob, and attachment hub.
- **Stainless Steel Bowl (5.5 Liters):** For holding ingredients during mixing.
- **Splash Guard Lid:** Prevents ingredients from spilling out of the bowl during operation.
- **Wire Whisk:** Ideal for whipping eggs, cream, and light batters.
- **Flat Beater:** Suitable for mixing medium-heavy batters like cakes, cookies, and frosting.
- **Dough Hook:** Designed for kneading heavy doughs such as bread, pizza, and pasta.



Image 3.1: The included accessories: wire whisk, flat beater, dough hook, splash guard, and spatula.

4. Setup and Assembly

Follow these steps to set up your mixer for use:

1. **Placement:** Place the mixer on a stable, flat, and dry surface. Ensure there is enough space around the unit for ventilation and operation.
2. **Attaching the Bowl:** Lift the mixer head by pressing the release button. Place the stainless steel bowl onto the base, aligning the grooves, and twist clockwise until it locks securely into place.
3. **Selecting an Attachment:** Choose the appropriate attachment (whisk, beater, or dough hook) for your recipe.
4. **Attaching the Accessory:** Insert the chosen attachment into the shaft on the mixer head. Push upwards and twist until it clicks into place. Ensure it is firmly secured.
5. **Lowering the Mixer Head:** Gently lower the mixer head until it locks into position.
6. **Attaching the Splash Guard:** If desired, place the splash guard lid over the bowl, ensuring it fits snugly.



Image 4.1: Demonstrating how to attach an accessory to the mixer head.

5. Operation

The Ariete 1589 Moderna Planetary Mixer features 11 speeds for precise control over your mixing tasks.

5.1. General Operation

1. Ensure the mixer is properly assembled with the desired attachment and bowl.
2. Add your ingredients to the stainless steel bowl.
3. Plug the mixer into a suitable power outlet (220V).
4. Turn the speed control knob to the desired setting. Start with a lower speed and gradually increase as needed to prevent splashing.
5. Once mixing is complete, turn the speed control knob to the '0' (off) position and unplug the mixer.
6. Lift the mixer head and remove the attachment and bowl.

5.2. Using Attachments

- **Wire Whisk:** Use for aerating ingredients. Ideal for whipping egg whites, cream, meringues, and light cake batters. Start at low speed and increase gradually to high.



Image 5.1: The wire whisk attachment is perfect for preparing light and airy desserts.

- **Flat Beater:** Best for general mixing. Use for cake mixes, cookie dough, frostings, mashed potatoes, and quick breads. Use medium speeds.



Image 5.2: The flat beater attachment is suitable for mixing various batters and doughs.

- **Dough Hook:** Specifically designed for kneading heavy yeast doughs. Use for bread, pizza, and pasta dough. Use low speeds to prevent overworking the motor.



Image 5.3: The dough hook attachment efficiently kneads heavy doughs for bread and pasta.

6. Cleaning and Maintenance

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

- **Always unplug the mixer** from the power outlet before cleaning.
- **Mixer Unit:** Wipe the main mixer unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Stainless Steel Bowl:** The bowl can be washed by hand with warm soapy water or placed in a dishwasher.
- **Attachments (Whisk, Beater, Dough Hook):** These can be washed by hand with warm soapy water. Ensure all food residue is removed.
- **Splash Guard:** The removable splash guard can be washed by hand with warm soapy water.
- Dry all parts thoroughly before reassembling or storing.

7. Troubleshooting

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

- **Mixer does not turn on:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check if the speed control knob is set to a position other than '0'.
  - Verify that the mixer head is fully lowered and locked into place.
- **Attachments are difficult to install or remove:**
  - Ensure the mixer head is in the raised position.
  - Twist the attachment firmly until it clicks into place or releases. Do not force it.

- **Excessive noise or vibration:**
  - Ensure the bowl and attachment are correctly installed and locked.
  - Reduce the amount of ingredients if the bowl is overfilled.
  - Ensure the mixer is on a stable, flat surface.

If problems persist, please contact customer support.

8. Specifications

Feature	Specification
Brand	Ariete
Model Number	00C158900AR0
Color	White
Power / Wattage	1600 watts
Voltage	220 Volts
Capacity	5.5 Liters
Number of Speeds	11
Material	Stainless Steel
Product Dimensions (D x W x H)	37.5 x 22 x 36.5 cm
Item Weight	6.9 Kilograms
Special Features	Removable Bowl



Image 8.1: Product dimensions: 37.5cm (depth), 22cm (width), 36.5cm (height).

9. Warranty and Support

The Ariete 1589 Moderna Planetary Mixer comes with a **1-Year Warranty** from the date of purchase, covering manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims. For technical support, service, or warranty inquiries, please contact your local Ariete service center or the retailer from whom you purchased the product. You may also visit the official Ariete website for further assistance.

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