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› [Arebos Kitchen Machine 1500W Red | Stand Mixer with 2 Stainless Steel Mixing Bowls 4.5 & 5.5L | Model AR-HE-KM15X2R](#)

Arebos AR-HE-KM15X2R

Arebos Kitchen Machine 1500W Red Instruction Manual

Model: AR-HE-KM15X2R

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation can lead to damage to the appliance and injury to the user.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult.
- Place the appliance on a stable, flat, and dry surface during operation.
- Do not use attachments not recommended or sold by the manufacturer.
- Avoid touching hot surfaces.

2. PRODUCT OVERVIEW

The Arebos Kitchen Machine is a versatile stand mixer designed for various kitchen tasks, from kneading dough to whisking cream. It features a powerful motor and a planetary stirring system for optimal mixing results.

Key Components:

- **Motor Unit:** The main body housing the 1500W motor and control dial.
- **Tilt-Head:** Allows easy access to the mixing bowl and attachments.
- **Mixing Bowls:** Two stainless steel bowls (4.5L and 5.5L capacity) for different batch sizes.
- **Splash Guard:** Prevents ingredients from splashing out during mixing.
- **Speed Control Dial:** Offers 6 speed settings and a Pulse function.
- **Anti-Slip Feet:** Ensures stability during operation.

Included Attachments:

- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough or pasta dough.
- **Beater:** Suitable for medium-heavy mixtures such as cake batter, cookie dough, or mashed potatoes.

- **Whisk:** Perfect for light mixtures like egg whites, cream, or light batters.



Figure 2.1: The Arebos Kitchen Machine with its various attachments and two stainless steel bowls.



Figure 2.2: Labeled components of the Arebos Kitchen Machine, including attachments and features.

3. SETUP AND ASSEMBLY

Follow these steps to set up your kitchen machine for first use:

- Unpack:** Carefully remove all components from the packaging. Ensure all parts listed in the product overview are present.
- Clean:** Before first use, wash the mixing bowls, splash guard, and all attachments (dough hook, beater, whisk) in warm soapy water, then rinse and dry thoroughly. Wipe the motor unit with a damp cloth.
- Position:** Place the kitchen machine on a clean, dry, and stable countertop. Ensure the anti-slip feet are firmly gripping the surface.
- Lift the Head:** Press the tilt-head release lever (usually located on the side of the base) and lift the motor head upwards until it locks into place.
- Place the Bowl:** Place your chosen stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely.
- Attach Accessory:** Insert the desired attachment (dough hook, beater, or whisk) into the accessory shaft. Push it upwards and then turn it slightly to lock it into place.
- Lower the Head:** Press the tilt-head release lever again and gently lower the motor head until it clicks into its locked position.
- Attach Splash Guard:** If desired, slide the splash guard onto the motor head, ensuring it covers the bowl opening.

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BOWLS MADE FOR YOU - PROCESS TWO DOUGH
MASSES AT THE SAME TIME WITHOUT HAVING TO
CLEAN THE BOWL IN BETWEEN!



Figure 3.1: The tilt-head mechanism allows for easy attachment and bowl access.

4. OPERATING INSTRUCTIONS

This section details how to operate your Arebos Kitchen Machine for various mixing tasks.

Speed Settings Guide:

The speed control dial offers 6 continuous speed settings and a Pulse (P) function. The blue LED light indicates the current speed setting.

- **Speed 1-2 (Dough Hook):** For kneading heavy mixtures like yeast dough, bread dough, or pasta. Start at a low speed to combine ingredients, then increase as needed.
- **Speed 3-4 (Beater):** For mixing medium-heavy ingredients such as cake batter, cookie dough, or crepes.
- **Speed 5-6 (Whisk):** For whisking light mixtures like egg whites, cream, meringues, or light batters. Use higher speeds for maximum aeration.
- **Pulse (P) Function:** Provides short bursts of maximum power. Useful for quickly combining ingredients or for tasks requiring intermittent mixing.



Figure 4.1: Speed settings and their recommended uses for different attachments.

General Operation:

1. Ensure the appliance is correctly assembled with the desired bowl and attachment.
2. Add your ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Turn the speed control dial to the desired setting. Start with a lower speed and gradually increase if necessary.
5. During mixing, you can use the opening in the splash guard to add additional ingredients.
6. When finished, turn the speed control dial to '0' (off) and unplug the appliance.
7. Lift the motor head to remove the attachment and mixing bowl.

Planetary Stirring Technology:

The planetary stirring system ensures that the attachment rotates on its own axis while also orbiting around the inside of the bowl. This movement covers all areas of the bowl, resulting in thorough and even mixing without leaving unmixed ingredients on the sides or bottom.



Figure 4.2: The 1500W motor and planetary stirring system ensure efficient mixing.

Using Two Mixing Bowls:

The inclusion of two stainless steel mixing bowls (4.5L and 5.5L) allows for preparing different mixtures consecutively without needing to clean a bowl in between. This is particularly useful for recipes requiring separate wet and dry ingredients or different dough types.

PERFECT MIXING RESULTS

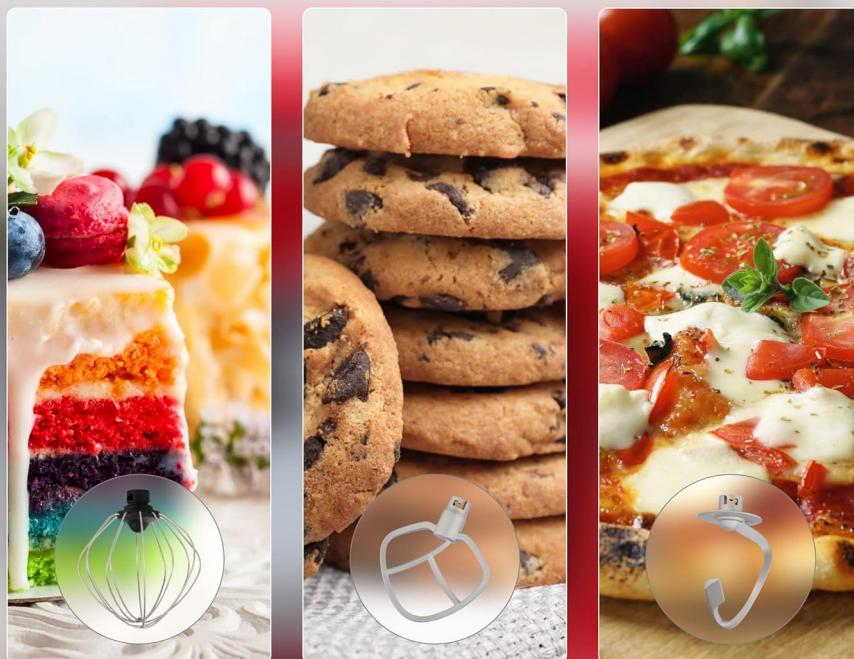
Thanks to the planetary stirring system, all areas are stirred optimally



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Figure 4.3: The two included stainless steel mixing bowls.

**CREATE A RANGE OF TREATS NOW FROM
THE COMFORT OF YOUR OWN HOME**



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Figure 4.4: Examples of culinary creations possible with the different attachments.

5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your kitchen machine.

- Always Unplug:** Before cleaning, always switch off the appliance and unplug it from the power outlet.
- Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Mixing Bowls:** The stainless steel mixing bowls are dishwasher-safe. Alternatively, they can be washed by hand with warm soapy water and a non-abrasive sponge, then rinsed and dried thoroughly.
- Attachments (Dough Hook, Beater, Whisk):** These attachments are also dishwasher-safe. For hand washing, use warm soapy water, rinse well, and dry immediately to prevent water spots or corrosion.
- Splash Guard:** Wash the splash guard in warm soapy water, rinse, and dry.
- Storage:** Store the cleaned and dried appliance and its accessories in a dry place, away from direct sunlight and out of reach of children.

6. TROUBLESHOOTING

If you encounter any issues with your Arebos Kitchen Machine, refer to the following common problems and solutions:

- Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the speed control dial is set to a position other than '0'.
 - Verify that the motor head is fully lowered and locked into place.
- Machine shakes excessively during operation:**
 - This can be normal when kneading very heavy doughs. Ensure the appliance is placed on a stable, flat surface and the anti-slip feet are engaged.
 - Reduce the amount of ingredients if the bowl is overfilled.
- Ingredients are not thoroughly mixed (unmixed portions on sides/bottom):**
 - The planetary stirring system is designed for thorough mixing, but for very small quantities or sticky ingredients, you may need to occasionally scrape down the sides of the bowl with a spatula.
 - Ensure the correct attachment is being used for the type of mixture.
- Appliance stops during operation:**
 - The machine has a built-in overheating protection. If it stops, turn the speed dial to '0', unplug it, and let it cool down for at least 20-30 minutes before resuming use.
 - Check for any obstructions or excessive load on the motor.

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

7. SPECIFICATIONS

Feature	Specification
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Feature	Specification
Brand	Arebos
Model Number	AR-HE-KM15X2R
Power	1500 Watts
Voltage	220 Volts
Number of Speeds	6 + Pulse Function
Mixing Bowl Capacity	4.5 Liters & 5.5 Liters (Stainless Steel)
Material	Acrylonitrile Butadiene Styrene (ABS) housing
Product Dimensions	38 x 23.8 x 30 cm (Depth x Width x Height)
Item Weight	5.6 kg
Noise Level	78 Decibels
Special Features	Programmable (Speed Settings), Overheating Protection, Tilt-Head Design, Anti-Slip Feet

8. WARRANTY AND SUPPORT

Arebos products are manufactured to high-quality standards. In the unlikely event of a defect or malfunction, please refer to your purchase documentation for warranty details. For technical support, spare parts, or any questions regarding your Arebos Kitchen Machine, please contact the retailer or Arebos customer service directly.

Please have your model number (AR-HE-KM15X2R) and proof of purchase ready when contacting support.

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Related Documents - AR-HE-KM15X2R

	<p>AREBOS 1500W 3-in-1 Kitchen Machine User Manual AR-HE-KM1500S/W/R</p> <p>Official user manual for the AREBOS 1500W 3-in-1 Kitchen Machine (model AR-HE-KM1500S/W/R). Includes safety, operation, troubleshooting, specifications, and cleaning guides.</p>
	<p>AREBOS Stand Up Paddle Board User Manual and Safety Guide</p> <p>Comprehensive user manual for the AREBOS Stand Up Paddle Board, covering safety instructions, assembly, usage tips, technical specifications, care, maintenance, and disposal. Includes detailed guidance for safe and enjoyable paddling.</p>

 	<p><u>AREBOS Stand Up Paddle Board User Manual and Safety Guide</u></p> <p>Comprehensive guide for the AREBOS Stand Up Paddle Board, covering safety instructions, assembly, usage, maintenance, technical specifications, and disposal. Includes model numbers AR-HE-SUP320SB, AR-HE-SUP300SO, AR-HE-SUP320SG, AR-HE-SUP320DB, AR-HE-SUP300DO, AR-HE-SUP320DG.</p>
 	<p><u>AREBOS Portable Refrigerator User Manual: Operation, Safety & Maintenance</u></p> <p>Comprehensive user manual for AREBOS portable refrigerators (models AR-HE-KKR30A, AR-HE-KKR40A, AR-HE-KKR50A). Covers safety instructions, product overview, functions, operation, technical data, cleaning, troubleshooting, and disposal. Learn how to use your AREBOS cooler effectively and safely.</p>
 	<p><u>AREBOS SPA Pool User Manual</u></p> <p>This user manual provides comprehensive instructions for the AREBOS SPA Pool, covering safety precautions, technical specifications, installation, operation, cleaning, maintenance, troubleshooting, and environmentally friendly disposal.</p>
 	<p><u>AREBOS SPA Pool User Manual</u></p> <p>This user manual provides comprehensive instructions for the AREBOS SPA Pool, covering safety precautions, technical specifications, installation, operation, cleaning, maintenance, troubleshooting, and environmentally friendly disposal.</p>