

Better Chef IM-829BK

Better Chef Convertible Stand to Hand Mixer with Bowl Instruction Manual

Model: IM-829BK

INTRODUCTION

Thank you for choosing the Better Chef Convertible Stand to Hand Mixer. This appliance is designed for efficient mixing, blending, beating, and kneading tasks in your kitchen. Its versatile design allows it to function as both a stand mixer for hands-free operation and a hand mixer for greater control. Please read this manual thoroughly before first use to ensure safe and optimal performance.

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 mixer.
- To protect against electrical hazards, 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 prevent injury 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 service 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.

COMPONENTS

Your Better Chef Convertible Stand to Hand Mixer includes the following parts:

- Hand Mixer Unit (with motor and controls)
- Mixer Stand
- Mixing Bowl
- Beaters (pair)
- Dough Hooks (pair)



Image: The Better Chef Convertible Stand to Hand Mixer in black, shown assembled with the mixing bowl and beaters attached. The hand mixer unit is positioned on the stand, ready for use.

SETUP

Follow these steps to set up your mixer for use:

1. Unpack all components from the packaging and ensure all parts are present and undamaged.

2. Place the mixer stand on a stable, flat, and dry surface.
3. Position the mixing bowl securely onto the mixer stand.
4. Select the desired attachments (beaters for general mixing, dough hooks for kneading). Insert the stems of the attachments into the openings on the underside of the hand mixer unit. Push firmly until they click into place. Ensure they are fully engaged.
5. If using as a stand mixer, attach the hand mixer unit to the mixer stand. Ensure it is securely locked into position.

OPERATING INSTRUCTIONS

To operate your Better Chef mixer:

1. Prepare your ingredients and place them into the mixing bowl.
2. Ensure the mixer is properly assembled with the correct attachments for your task.
3. Plug the mixer into a standard electrical outlet.
4. Use the speed selector switch located on the top of the hand mixer unit to choose your desired speed (0-5). It is recommended to start at a lower speed (1 or 2) to prevent splashing, then gradually increase as needed for your recipe.
5. For an extra burst of power during mixing, press and hold the **TURBO** button. Release the button to return to the previously selected speed.
6. When finished mixing, set the speed selector switch to "0" and unplug the mixer from the outlet.
7. To remove attachments, ensure the mixer is unplugged, then press the **EJECT** button firmly. The attachments will release.

MAINTENANCE AND CLEANING

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

- Always unplug the mixer from the power outlet before cleaning.
- Wipe the exterior of the hand mixer unit (motor housing) with a damp cloth. Do not immerse the motor unit in water or any other liquid.
- The mixing bowl, beaters, and dough hooks are dishwasher safe for convenient cleaning.
- Alternatively, wash the mixing bowl, beaters, and dough hooks in warm, soapy water. Rinse thoroughly and dry completely before storing.
- Store the mixer and its accessories in a dry place.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; Speed selector at "0".	Ensure the mixer is securely plugged into a working electrical outlet. Set the speed selector to a desired speed (1-5).
Attachments are difficult to insert or eject.	Attachments not aligned correctly; Eject button not fully pressed.	Ensure the mixer is unplugged. Align the attachments with the openings and push firmly. For ejection, press the EJECT button completely.
Motor sounds strained during operation.	Too many ingredients; Ingredients too thick/dense.	Reduce the quantity of ingredients in the bowl. If ingredients are very thick, consider adding a small amount of liquid or processing in smaller batches.

SPECIFICATIONS

- **Model:** IM-829BK
- **Power:** 200 Watts
- **Speeds:** 5 speeds + Turbo function
- **Material:** Stainless Steel, Plastic
- **Color:** Black
- **Controls Type:** Push Button
- **Item Weight:** 2.5 Pounds
- **Dishwasher Safe Parts:** Mixing Bowl, Beaters, Dough Hooks
- **Included Components:** Hand Mixer Unit, Mixer Stand, Mixing Bowl, Pair of Beaters, Pair of Dough Hooks

WARRANTY AND SUPPORT

This Better Chef Convertible Stand to Hand Mixer is covered by a **Limited 1 Year Warranty** by the manufacturer. For warranty claims, technical assistance, or any product-related inquiries, please refer to the contact information provided in the original product packaging or visit the official Better Chef website for support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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