

HOMCOM 800-112V80WT

HOMCOM Stand Mixer 600W 6 Qt - Instruction Manual

Model: 800-112V80WT

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.
- Do not immerse the motor unit 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, and 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. 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.
- Always operate the mixer with the bowl cover in place when mixing to prevent splashing.
- Ensure the tilt-head is securely locked down before operation.

PRODUCT OVERVIEW AND COMPONENTS

The HOMCOM Stand Mixer is designed for various kitchen tasks, featuring a powerful motor and multiple speed settings. It includes essential accessories for baking and cooking.



Image: The HOMCOM Stand Mixer in white, featuring a stainless steel mixing bowl and a whisk attachment. The tilt-head is raised, showing the attachment mechanism.

Included Components:

- **Main Mixer Unit:** Contains the motor, speed control, and tilt-head mechanism.
- **6 Qt Stainless Steel Mixing Bowl:** Large capacity bowl for various recipes.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Beater:** For mixing medium-heavy mixtures like cake batter and cookie dough.
- **Whisk:** For whipping light mixtures like egg whites and cream.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during mixing.

HUMANIZED DESIGN



Tilt Head



Suction Foot



Splash Guard



Snap Design

Image: A diagram highlighting key design features: the tilt-head mechanism for easy access, suction feet on the base for stability, the transparent splash guard, and its snap design for secure attachment.

ASSEMBLY AND FIRST USE

1. **Preparation:** Before first use, clean the mixing bowl, dough hook, beater, whisk, and splash guard with warm soapy water. Rinse thoroughly and dry. Wipe the main mixer unit with a damp cloth.
2. **Place the Mixer:** Position the mixer on a clean, dry, and stable surface. Ensure the suction cups on the base are firmly attached to the countertop for stability.
3. **Raise the Tilt-Head:** Press the tilt-head release lever (usually located on the side of the mixer) and lift the motor head until it locks into place.
4. **Attach the Mixing Bowl:** Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks securely into place.
5. **Attach an Accessory:** Select the desired attachment (dough hook, beater, or whisk). Insert the shaft of the attachment into the accessory port and turn it counter-clockwise until it clicks into place.
6. **Lower the Tilt-Head:** Press the tilt-head release lever again and gently lower the motor head until it locks into the operating position.
7. **Attach the Splash Guard:** Slide the splash guard onto the mixing bowl, ensuring it fits snugly around the attachment and the rim of the bowl. The pouring chute should be positioned for easy addition of ingredients.
8. **Connect Power:** Plug the power cord into a standard electrical outlet. The mixer is now ready for use.



Image: A close-up view of the transparent splash guard attached to the mixing bowl, showing its design for adding ingredients during operation.

OPERATING INSTRUCTIONS

This mixer features a 6-level speed control plus a 'P' (Pulse) function for quick bursts of power.



Image: A close-up of the chrome speed control knob, clearly showing settings from 'P' (Pulse) to '6'.

Speed Control:

- **'P' (Pulse):** Provides a short burst of maximum speed. Release the knob to stop. Useful for quick mixing or incorporating ingredients.
- **Speed 1-2 (Low):** Ideal for kneading dough with the dough hook. Use for heavy mixtures like bread, pizza, or cinnamon roll dough.
- **Speed 3-4 (Medium):** Suitable for mixing cake batter, salad dressings, cookie dough, or mashing potatoes with the beater.
- **Speed 5-6 (High):** Best for whipping liquids, sauces, egg whites, or cream with the whisk attachment.

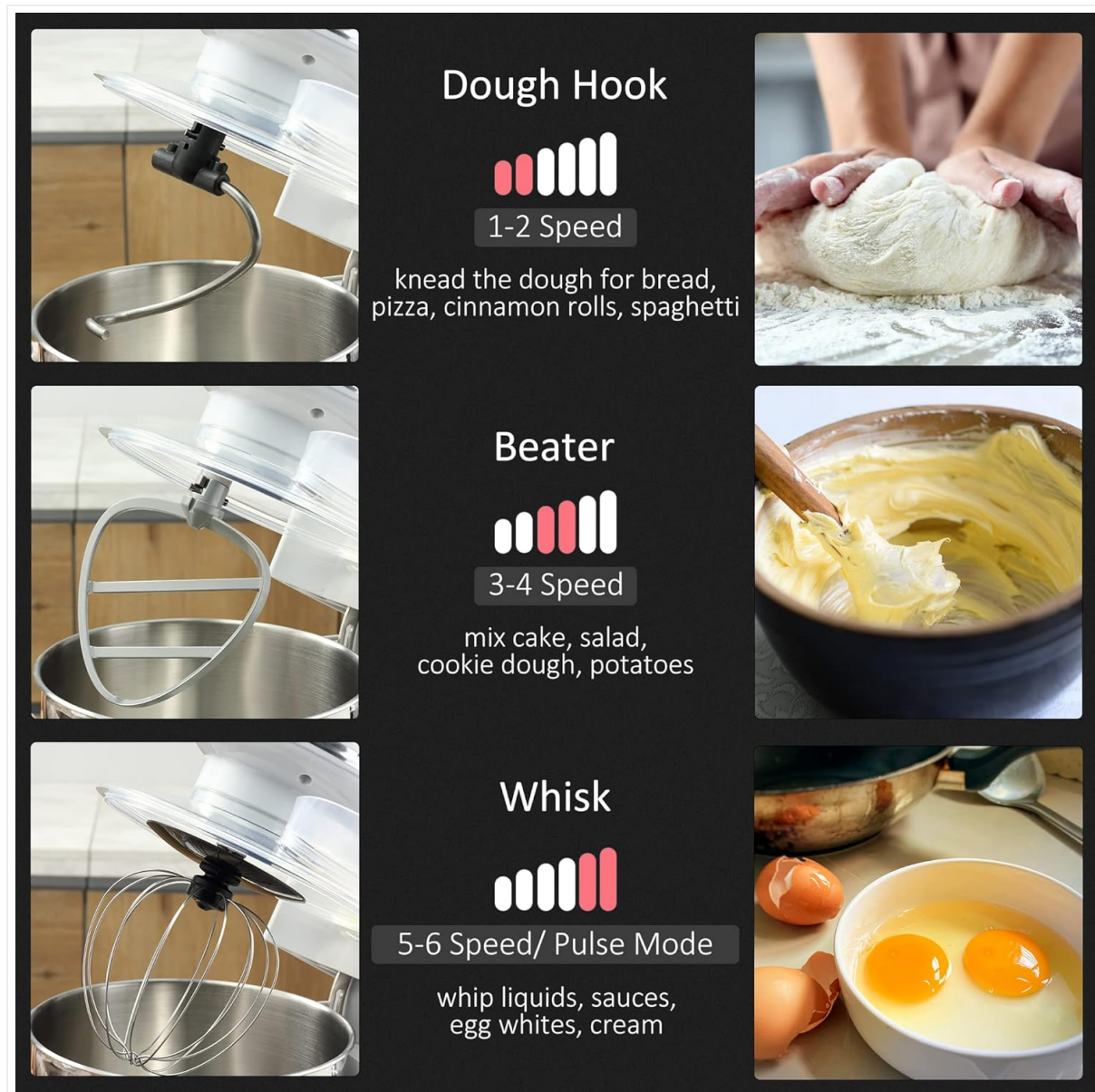


Image: A visual guide illustrating the recommended speed ranges for each attachment: Dough Hook (1-2 Speed for kneading), Beater (3-4 Speed for mixing), and Whisk (5-6 Speed/Pulse Mode for whipping).

General Operation:

1. Ensure the mixer is properly assembled and the tilt-head is locked down.
2. Add ingredients to the mixing bowl.
3. Turn the speed control knob to the desired setting. Start at a lower speed and gradually increase to prevent splashing.
4. Use the pouring chute on the splash guard to add ingredients while the mixer is operating.
5. When finished, turn the speed control knob to the 'O' (Off) position and unplug the mixer from the power outlet.
6. Press the tilt-head release lever and lift the motor head to remove the attachment and mixing bowl.

CARE AND MAINTENANCE

Cleaning:

- **Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, beater, and whisk are **not dishwasher safe**. Wash them by hand with warm soapy water, rinse thoroughly, and dry immediately to prevent water spots or corrosion.

- **Main Mixer Unit:** Wipe the exterior of the main mixer unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
- **Splash Guard:** Wash the splash guard with warm soapy water, rinse, and dry.

Storage:

Store the mixer and its accessories in a clean, dry place. Ensure all parts are dry before storing to prevent mold or mildew.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outlet not working; speed knob not set to 'O' before plugging in.	Ensure the power cord is securely plugged into a working outlet. Turn the speed knob to 'O' before plugging in, then select a speed.
Attachments do not reach ingredients at the bottom of the bowl.	Insufficient quantity of ingredients; attachment not fully inserted.	Ensure there is a sufficient quantity of ingredients for the bowl size. Check that the attachment is fully inserted and locked into place.
Mixer is excessively loud or vibrates.	Heavy load; mixer not stable on surface.	Reduce the load if mixing very heavy dough. Ensure suction cups are firmly attached to a flat, stable countertop.
Ingredients splash out of the bowl.	Speed too high; splash guard not used or improperly installed.	Start mixing at a lower speed and gradually increase. Always use the splash guard and ensure it is correctly installed.

PRODUCT SPECIFICATIONS

Detailed specifications for the HOMCOM Stand Mixer Model 800-112V80WT.



Image: A diagram illustrating the overall dimensions of the stand mixer: 14.5 inches wide, 9 inches deep, and 14.5 inches high.

Feature	Detail
Model Number	800-112V80WT
Brand	HOMCOM
Color	White
Product Dimensions	14.5"D x 14.5"W x 14.5"H
Capacity	6 Quarts
Motor Power	600W (Pure Copper Motor)
Speed Settings	6+1P (Pulse)
Controls Type	Knob
Special Features	Tilt Head, Suction Cups, Splash Guard
Material	Plastic (Housing)
Voltage	120 Volts
Noise Level	75 Decibels

Feature	Detail
Item Weight	11 Pounds
Dishwasher Safe	No (for bowl and attachments)
Certification	UL/ETL/CSA



Image: A visual representation of the mixer's internal components, emphasizing the 600W pure copper motor, its low noise operation, high power output, and durable ABS housing.

CUSTOMER SUPPORT

For any questions, concerns, or assistance with your HOMCOM Stand Mixer, please contact HOMCOM customer support. Refer to your purchase documentation or the HOMCOM official website for contact details.