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## Swiss Pro+ SP-SM1500B

# Swiss Pro+ 2-in-1 Stand Mixer and Kneader

Model: SP-SM1500B | Brand: Swiss Pro+

## IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- 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 it has malfunctioned or been dropped. Contact customer support for assistance.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Do not use attachments not recommended or sold by the manufacturer.
- Ensure the mixer head is locked down before operation.

## PRODUCT OVERVIEW

The Swiss Pro+ 2-in-1 Stand Mixer is a versatile kitchen appliance designed for mixing, kneading, and whipping. It features a powerful 1500W motor and a large 6-liter stainless steel bowl, suitable for preparing ingredients for up to 8 people. The mixer includes various attachments and a transparent splash guard for clean operation.

## Components

- Main Motor Unit with Control Dial
- 6-Liter Stainless Steel Mixing Bowl
- Dough Hook (for kneading heavy doughs)

- Beater (for mixing batters, cakes, and lighter doughs)
- Whisk (for whipping cream, egg whites, and light mixtures)
- Transparent Splash Guard with Filling Opening



*Image: Overview of the Swiss Pro+ Stand Mixer's main components, including the whisk, beater, dough hook, 6-liter bowl, and transparent splash guard.*

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, dough hook, beater, whisk, and splash guard in warm soapy water. Rinse thoroughly and dry. Wipe the main motor unit with a damp cloth.
3. **Position:** Place the mixer on a clean, dry, and stable surface. Ensure the four anti-slip suction cups on the base are securely attached to the countertop.
4. **Attach Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into position.
5. **Install Attachment:** Lift the mixer head by pushing the tilt-head release lever. Select the desired

attachment (dough hook, beater, or whisk) and insert it into the attachment shaft, turning it slightly until it clicks into place.

6. **Attach Splash Guard:** Slide the transparent splash guard onto the mixer head, ensuring it covers the bowl opening.
7. **Lower Mixer Head:** Push the tilt-head release lever again and gently lower the mixer head until it locks into place.



*Image: The Swiss Pro+ Stand Mixer with the transparent splash guard in place and the mixer head lowered, indicating readiness for operation.*

## OPERATING INSTRUCTIONS

The mixer features a 10-speed control dial for precise mixing. Always start at a lower speed and gradually increase as needed.

1. **Add Ingredients:** Place your ingredients into the mixing bowl. The transparent splash guard's opening allows for adding ingredients during operation.
2. **Plug In:** Connect the power cord to a suitable 220-240V, 50Hz power outlet.

3. **Select Speed:** Turn the control dial to the desired speed setting. The mixer offers 10 speeds, allowing for gentle stirring to rapid whipping.
4. **Operation:** Allow the mixer to operate until ingredients are thoroughly combined or processed to the desired consistency.
5. **Stop:** Turn the control dial to the '0' (off) position to stop the mixer.
6. **Unplug:** Always unplug the appliance from the power outlet after use.
7. **Remove Ingredients:** Lift the mixer head, remove the attachment, and then unlock and remove the mixing bowl to access your prepared ingredients.

### Recommended Speed Settings:

- **Speeds 1-3 (Dough Hook):** Ideal for kneading heavy doughs like bread or pizza dough.
- **Speeds 4-6 (Beater):** Suitable for mixing cake batters, cookie doughs, frostings, and mashing potatoes.
- **Speeds 7-10 (Whisk):** Best for whipping egg whites, cream, and light batters to achieve airy textures.

## To use for a variety of dishes



10 speeds



6 Liter bowl



Max. 1500W



*Image: The Swiss Pro+ Stand Mixer in a kitchen environment, highlighting its versatility for different culinary tasks with its 10-speed control and 1500W motor.*

## MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Swiss Pro+ Stand Mixer.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Remove Attachments and Bowl:** Detach the mixing bowl, dough hook, beater, whisk, and splash guard.
3. **Dishwasher Safe Parts:** The stainless steel mixing bowl, dough hook, beater, whisk, and splash guard are dishwasher safe. Alternatively, wash them by hand in warm soapy water, rinse thoroughly, and dry immediately.
4. **Clean Main Unit:** Wipe the exterior of the main motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the mixer. Store in a dry place.



*Image: A person cleaning a bowl next to the Swiss Pro+ Stand Mixer, emphasizing that all removable accessories are dishwasher safe for easy cleaning.*

## TROUBLESHOOTING

If you encounter any 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 electrical outlet.
- Check if the mixer head is fully lowered and locked into place. The mixer will not operate if the head is not locked.
- Verify the speed dial is not set to '0'.

- **Attachment is difficult to install or remove:**

- Ensure the mixer is unplugged.
- Lift the mixer head completely using the tilt-head release lever.
- Gently twist the attachment while pushing up or pulling down to engage or disengage it from the shaft.

- **Mixer vibrates excessively during operation:**

- Ensure the mixer is placed on a flat, stable surface and the anti-slip suction cups are engaged.
- Check that the mixing bowl is securely locked into the base.
- Avoid overloading the mixer with ingredients, especially when kneading heavy doughs. Reduce the quantity if necessary.

- **Ingredients are not mixing evenly:**

- Ensure the correct attachment is being used for the type of ingredients.
- Scrape down the sides of the bowl with a spatula periodically, especially when mixing thicker batters.

## SPECIFICATIONS

Feature	Specification
Brand	Swiss Pro+
Model Number	SP-SM1500B
Color	Black
Power	1500 W
Voltage	220-240 V
Frequency	50 Hz
Capacity	6 Liters
Material	Stainless Steel (Bowl), Aluminum (Dough Hook, Beater), Stainless Steel (Whisk)

Product Dimensions (L x W x H)	26 x 42 x 35 cm
Item Weight	5.27 kg
Special Features	Anti-slip design, 10-speed control, Transparent splash guard
Dishwasher Safe Parts	Bowl, Dough Hook, Beater, Whisk, Splash Guard

## WARRANTY AND SUPPORT

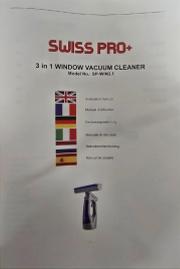
For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. Swiss Pro+ aims to provide reliable products, and any claims under warranty should be directed to the point of sale.

Information regarding spare parts availability is not provided in this manual. For inquiries about spare parts or further product support, please contact the retailer where the product was purchased or visit the official Swiss Pro+ website for contact details.

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### Related Documents - SP-SM1500B

 <p>SWISS PRO+ 3.5L Stand Mixer Model No.: SP-SM3.5B/G/P</p> <p>United Kingdom France Germany Italy Spain</p>	<p><a href="#">Swiss Pro+ 3.5L Stand Mixer Instruction Manual</a></p> <p>Comprehensive guide for the Swiss Pro+ 3.5L Stand Mixer (Model No. SP-SM3.5B/G/P), covering important safeguards, general description, setup, usage, and cleaning instructions.</p>
 <p>SWISS PRO+ Bread Maker Model No.: SP-BM550S/SP-BM550P/SP-BM550G</p> <p>United Kingdom France Germany Italy Spain</p>	<p><a href="#">Swiss Pro+ Bread Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Swiss Pro+ Bread Maker (Model No.: SP-BM550S/SP-BM550P/SP-BM550G), covering safety, operation, features, recipes, and troubleshooting.</p>

	<p><a href="#">Swiss Pro+ Induction Cooker SP-DIP1400.2 User Manual and Safety Guide</a></p> <p>Comprehensive user manual for the Swiss Pro+ Induction Cooker Model SP-DIP1400.2, covering safety instructions, operation, features, cleaning, and troubleshooting.</p>
	<p><a href="#">SWISS PRO+ 3-in-1 Window Vacuum Cleaner SP-WIN3.1 User Manual and Instructions</a></p> <p>Comprehensive user manual for the SWISS PRO+ 3-in-1 Window Vacuum Cleaner (Model SP-WIN3.1). Includes safety guidelines, operating instructions, maintenance tips, and disposal information.</p>
	<p><a href="#">Swiss Pro+ Air Fryers and Air Grills - Product Catalog</a></p> <p>Explore the Swiss Pro+ range of kitchen appliances, including the SP-AF2L 2L Air Fryer and the SP-AF6L 6L Air Fryer &amp; Air Grill. Discover specifications and features for these home appliances.</p>