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Acekool MC3

Acekool 4QT 300W Stand Mixer User Manual

Model: MC3



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the stand mixer.
- To protect against risk of electrical shock, do not immerse the mixer base, cord, or plug in water or other liquid.
- 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.
- Remove beaters from mixer before washing.

PRODUCT OVERVIEW

The Acekool 4QT 300W Stand Mixer is designed for various kitchen tasks, from kneading dough to whipping cream. It features a tilt-head design for easy access to the mixing bowl and attachments.



Figure 1: Acekool 4QT 300W Stand Mixer with included accessories: dough hook, flat beater, and wire whisk.

Components:

- **Mixer Head:** Contains the motor and attachment hub.
- **Tilt-Head Release Lever:** Allows the mixer head to tilt back for easy access.
- **Speed Control Knob:** Adjusts mixing speed.
- **4-Quart Stainless Steel Bowl:** For mixing ingredients.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Flat Beater:** For medium-heavy mixtures like cake batter and cookies.
- **Wire Whisk:** For light mixtures like egg whites and cream.
- **Power Cord:** For connecting to an electrical outlet.

SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.

2. Cleaning Before First Use:

- Wash the stainless steel bowl, dough hook, flat beater, and wire whisk in warm, soapy water. Rinse thoroughly and dry.
- Wipe the mixer base with a damp cloth. Do not immerse the base in water.

3. Placing the Mixer:

Place the stand mixer on a clean, dry, and stable surface. Ensure the suction cups on the base are securely attached to the countertop.

4. Attaching the Mixing Bowl:

- Ensure the mixer head is tilted back.
- Place the 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. Attaching an Accessory:

- Ensure the mixer is unplugged and the speed control is set to '0' (OFF).
- Tilt the mixer head back using the release lever.
- Slide the desired accessory (dough hook, flat beater, or wire whisk) onto the attachment shaft, pushing upwards and rotating slightly until it clicks into place.
- Lower the mixer head until it locks into position.



Figure 2: Visual guide for assembling and cleaning the stand mixer, including securing the bowl and attachments.

OPERATING INSTRUCTIONS

- Adding Ingredients:** With the mixer head lowered and the desired accessory attached, add your ingredients to the stainless steel bowl.
- Selecting Speed:** Plug the mixer into a standard electrical outlet. Turn the speed control knob to the desired setting.



6 SPEED SETTINGS

Pulse

When require a quick burst of power or for quick incorporations.



1-3 Dough Hook

Heavy Mixture (e.g. bread or short pastry)



3-4 Beater

Medium-Heavy Mixtures (e.g. crepes or sponge mixture)



5-6 Whisk

Light Mixtures (e.g. cream, egg white, blancmange)



Figure 3: Guide to the 6 speed settings and their recommended uses with different attachments.

- **Pulse (P):** For quick bursts of power or quick incorporations.
- **Speeds 1-3 (Dough Hook):** Ideal for heavy mixtures like bread dough or short pastry.
- **Speeds 3-4 (Flat Beater):** Suitable for medium-heavy mixtures such as crepes or sponge mixture.
- **Speeds 5-6 (Wire Whisk):** Best for light mixtures like cream or egg whites.

3. **Mixing:** Allow the mixer to operate until ingredients are thoroughly combined. For optimal mixing, scrape down the sides of the bowl with a spatula as needed.
4. **Stopping Operation:** Turn the speed control knob back to '0' (OFF) and unplug the mixer from the outlet.
5. **Removing Accessories and Bowl:** Tilt the mixer head back, remove the accessory by pushing upwards and rotating, then unlock and remove the mixing bowl.

MULTIFUNCTIONAL MIXING



Wire Whisk

Dead-zone Free Mixing



Cake



Cream Puff



Cheese Cake



Dough Hook

Master-level Kneading



Pizza



Bread



Pasta



Mixing Beater

Large Portions Stirring



Salad



Mashed Potato



Meat

Figure 4: Examples of multifunctional mixing capabilities with the wire whisk, dough hook, and mixing beater.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Acekool Stand Mixer.

Cleaning:

- Always unplug the mixer before cleaning.
- Mixing Bowl and Accessories (Dough Hook, Flat Beater, Wire Whisk):** These parts are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- Mixer Base:** Wipe the exterior of the mixer base with a soft, damp cloth. Do not use abrasive cleaners or immerse the base in water.
- Ensure all parts are completely dry before reassembling or storing.

Storage:

Store the mixer in a dry, clean place when not in use. Ensure the power cord is neatly wrapped and not tangled.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed control not set to '0'.	Ensure the mixer is securely plugged into a working outlet. Check if the speed control knob is at '0' before turning it to a speed setting.
Unusual noise during operation.	Overloaded motor; improper attachment installation; foreign object in bowl.	Reduce the amount of ingredients. Ensure the attachment is correctly installed and locked. Check the bowl for any foreign objects.
Ingredients not mixing thoroughly.	Incorrect attachment used; insufficient mixing time; ingredients stuck to sides.	Ensure the correct attachment is used for the mixture type. Increase mixing time. Stop the mixer and scrape down the sides of the bowl with a spatula.
Mixer head not locking down.	Obstruction; release lever not fully engaged.	Check for any obstructions preventing the head from lowering. Ensure the tilt-head release lever is fully pushed back into the locked position.

If the problem persists after attempting these solutions, please contact Acekool customer support.

SPECIFICATIONS

- **Model:** MC3
- **Brand:** Acekool
- **Power:** 300W
- **Bowl Capacity:** 4 Quarts / 3.5 Liters
- **Speeds:** 6-speed control with Pulse function
- **Dimensions (Product):** 11.4"D x 13.2"W x 9.6"H (approximate)
- **Weight:** Approximately 6 Pounds
- **Material:** ABS Housing, Stainless Steel Bowl, Aluminum Dough Hook/Flat Beater, Stainless Steel Wire Whisk
- **Noise Level:** <75dB (Operation noise)
- **Dishwasher Safe Parts:** Bowl, Dough Hook, Flat Beater, Wire Whisk

Household Stand Mixer with 4QT

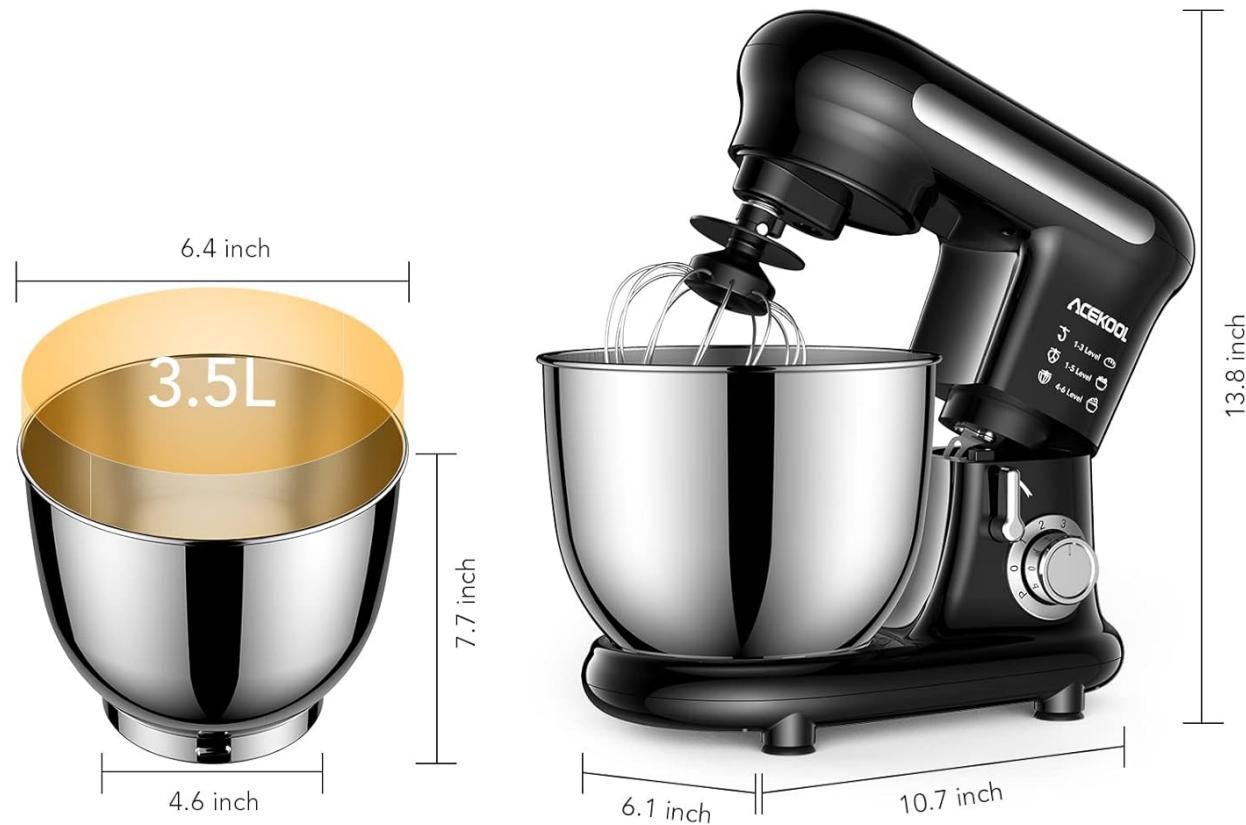


Figure 5: Detailed dimensions of the Acekool 4QT Stand Mixer and its bowl.

WARRANTY AND SUPPORT

Acekool products are manufactured with quality and reliability in mind. For specific warranty details, please refer to the warranty card included with your product or visit the official Acekool website.

For technical support, troubleshooting assistance, or parts inquiries, please contact Acekool Customer Service:

- **Website:** [Acekool Official Store](#) (for general product information)
- Refer to your product packaging or included documentation for direct contact information (email/phone).

