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POWWA SM1503H

POWWA 7.5 QT Electric Tilt-Head Stand Mixer

Model: SM1503H
Brand: POWWA

1. 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 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, 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.
- 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.

2. Product Overview

The POWWA Stand Mixer is designed for various kitchen tasks, featuring a powerful motor and multiple attachments for mixing, kneading, and whipping.



Image: The POWWA 7.5 QT Electric Tilt-Head Stand Mixer, showcasing its main unit, stainless steel bowl, and various mixing attachments.

Components:

- **Mixer Body:** The main unit housing the 660W motor and speed control knob.
- **7.5 QT Stainless Steel Mixing Bowl:** A large capacity bowl suitable for family-sized batches.
- **Splash Guard:** A clear cover with a feeding port to prevent splatters during operation.
- **Whisk:** For whipping light ingredients like egg whites, cream, and frostings.
- **Dough Hook:** For kneading dense doughs such as bread, pizza, and rolls.
- **Mixing Beater:** For medium-density mixtures like cookies, brownies, and cakes.
- **Anti-slip Suction Feet:** Located at the base for stability during operation.



Image: An exploded view illustrating the various components of the stand mixer and its accessories.

3. Setup

3.1. Installing the Mixing Bowl

1. Ensure the mixer is unplugged and the speed control is set to '0'.
2. Press the tilt-head release button (located on the side of the mixer) and lift the motor head until it locks into place.
3. Place the 7.5 QT stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base.
4. Rotate the bowl clockwise until it locks securely into position.

3.2. Attaching the Mixing Accessory

1. With the motor head tilted up, select the desired attachment (whisk, dough hook, or mixing beater).
2. Insert the attachment shaft into the accessory port on the underside of the motor head.
3. Push the attachment upwards and turn it slightly to the side until it locks into place. Ensure it is firmly secured.

3.3. Installing the Splash Guard

1. Before lowering the motor head, slide the splash guard onto the attachment shaft.
2. Align the splash guard over the mixing bowl.
3. Gently lower the motor head by pressing the tilt-head release button and guiding the head down until it clicks into its locked position.

Video: Demonstration of installing the mixing bowl, attachments, and splash guard on the POWWA Stand Mixer.

4. Operating Instructions

The POWWA Stand Mixer features 6 continuous speed modes and a Pulse (P) mode for versatile mixing.

4.1. Speed Control

1. Ensure the mixer is properly assembled with the desired attachment and ingredients in the bowl.
2. Plug the mixer into a suitable power outlet.
3. Turn the speed control knob to the desired setting. Start at a lower speed and gradually increase as needed to prevent splashing.
4. For quick bursts of power, turn the knob to the 'P' (Pulse) setting and release.
5. When finished, turn the speed control knob back to '0' and unplug the mixer.



Image: The speed control knob with settings from 0 to 6 and a Pulse (P) function.

4.2. Mixing Guide by Attachment

- **Whisk (Speeds 5-6):** Ideal for whipping liquids, sauces, egg whites, cream, batters, mousses, and soufflés. Use high speeds for maximum aeration.
- **Dough Hook (Speeds 1-3 & Pulse):** Best for heavy mixtures such as dough for bread, pizza, cinnamon rolls, and pasta. Use lower speeds for kneading.
- **Mixing Beater (Speeds 3-4):** Suitable for medium-heavy mixtures like cake batter, cookie dough, fudge, mashed potatoes, and crepes.



Image: A visual guide demonstrating the recommended uses for each mixing attachment.

5. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your POWWA Stand Mixer.

5.1. Cleaning the Mixer Body

- Always unplug the mixer before cleaning.
- Wipe the exterior of the mixer body with a damp cloth. Do not immerse the mixer body in water or any other liquid.
- Ensure all parts are completely dry before storing or next use.

5.2. Cleaning the Bowl and Attachments

- The stainless steel mixing bowl, whisk, dough hook, and mixing beater are dishwasher safe for quick and easy cleaning.
- Alternatively, wash them by hand with warm, soapy water and rinse thoroughly.
- The splash guard can be hand-washed with warm, soapy water.
- Ensure all attachments and the bowl are completely dry before reassembling or storing.



Image: Dishwasher-safe accessories for convenient cleaning.

6. Troubleshooting

If you encounter any issues with your POWWA Stand Mixer, please refer to the following common troubleshooting steps:

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the speed control knob is set to '0' before attempting to turn it on.
- **Attachments are not mixing properly:** Verify that the attachment is correctly installed and locked into the accessory port. Ensure the mixing bowl is securely locked onto the base.
- **Excessive noise or vibration:** This may occur with very heavy doughs. Ensure the mixer is on a stable, flat surface and that the anti-slip suction feet are engaged. Reduce the batch size if necessary.
- **Motor stops during operation:** The mixer may have an overheat protection feature. Turn off the mixer, unplug it, and allow it to cool down for at least 30 minutes before resuming use.

If the problem persists after following these steps, please contact POWWA customer support for assistance.

7. Specifications

Feature	Specification
Brand	POWWA
Model Name	POWWA SM-1503H
Item Model Number	SM1503H
Power	660W
Capacity	7.5 Quarts

Feature	Specification
Speed Modes	6 + Pulse (P)
Controls Type	Knob
Product Dimensions	15"D x 8.3"W x 11.8"H
Item Weight	13.1 pounds
Noise Level	70 Decibels
Dishwasher Safe Parts	Bowl, Whisk, Dough Hook, Mixing Beater
Special Feature	Adjustable Speed Control, Tilt-Head Design

8. Warranty and Support

POWWA offers 5 years of support for this product. For any inquiries, technical assistance, or warranty claims, please contact POWWA customer service through the retailer where the product was purchased or visit the official POWWA website.

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