**Volowoo Stand Mixer**

# Volowoo Stand Mixer 7QT 660W User Manual

Model: Stand Mixer

## Important Safety Instructions

Read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always operate the mixer on a flat, stable surface.
- Do not use abrasive cleaners or harsh chemicals on the mixer.

## Product Overview

The Volowoo Stand Mixer is designed for efficient mixing, kneading, and whipping. Familiarize yourself with its components before use.




Image: The Volowoo Stand Mixer shown with its main unit, stainless steel bowl, and all included accessories: whisk, flat beater, dough hook, spatula, and splash guard.

## Components:

1. **Motor Unit:** The main body housing the 660W motor and control panel.
2. **Tilt-Head Release Lever:** Used to lift and lower the mixer head.
3. **Speed Control Dial:** Adjusts mixing speed from 0 (off) to 6, with a pulse (P) function. Features a blue LED light indicator.
4. **Attachment Port:** Where the mixing attachments are connected.
5. **Stainless Steel Bowl (7QT):** Large capacity bowl for ingredients.
6. **Splash Guard:** Transparent cover to prevent splattering, with an access hatch for adding ingredients.
7. **Flat Beater:** Ideal for mixing cakes, cookies, frostings, and mashed potatoes.
8. **Dough Hook:** Designed for kneading yeast doughs like bread, pizza, and pasta.
9. **Whisk:** Perfect for whipping eggs, cream, and light batters.
10. **Anti-slip Pads:** Located on the base for stability during operation.

## Setup and Assembly

Before first use, clean all parts that will come into contact with food. Ensure the mixer is unplugged from the power outlet.

### 1. Attaching the Stainless Steel Bowl:

- Place the mixer on a clean, dry, and stable surface.
- Place the stainless steel bowl onto the base of the mixer.
- Rotate the bowl clockwise until it locks securely into place.



Image: A close-up view of the 7-quart stainless steel mixing bowl, ready for attachment to the mixer base.

### 2. Attaching Mixing Accessories (Beater, Dough Hook, Whisk):

- Ensure the mixer is unplugged.
- Press the tilt-head release lever and lift the motor head until it locks in the tilted position.
- Insert the desired attachment (flat beater, dough hook, or whisk) into the attachment port. Align the pin on the attachment with the slot in the shaft.
- Push upwards and turn the attachment counter-clockwise until it locks into place.

- Lower the motor head by pressing the tilt-head release lever again and gently pushing the head down until it locks.




Image: The stand mixer with its head tilted upwards, revealing the attachment port where the whisk is currently installed. This demonstrates the tilt-head design for easy accessory changes.



Image: A close-up view of the whisk attachment, showing its construction and how it connects to the mixer's shaft.

## 3. Attaching the Splash Guard:

- With the motor head lowered and an attachment installed, place the splash guard over the bowl.
- Ensure the opening on the splash guard aligns with the attachment.
- The splash guard helps prevent ingredients from splattering during mixing and has an access hatch for adding ingredients.




Image: The stand mixer with the transparent splash guard securely placed over the stainless steel bowl, ready for mixing.



Image: A hand demonstrating how to open the access hatch on the splash guard, allowing ingredients to be added during operation without stopping the mixer.

## Operating Instructions

Follow these steps for safe and effective operation of your Volowoo Stand Mixer.

### 1. Adding Ingredients:

- Ensure the mixer is unplugged and the motor head is lowered.
- Add your ingredients to the stainless steel bowl. Do not overfill the bowl.

### 2. Powering On and Speed Selection:

- Plug the mixer into a suitable power outlet. The blue LED light on the speed control dial will illuminate.
- Turn the speed control dial to the desired setting (1-6).
- **Speed 1-2:** Slow mixing, kneading dough.
- **Speed 3-4:** Medium mixing, creaming butter and sugar.
- **Speed 5-6:** Fast mixing, whipping cream and egg whites.

- **Pulse (P) Function:** For short bursts of maximum power. Turn the dial to 'P' and hold, then release to stop.




Image: A close-up of the speed control dial, showing settings from 0 to 6 and the pulse (P) function. The blue LED light around the dial indicates power status.

### 3. During Operation:

- Always start at a low speed and gradually increase to prevent splattering.
- Use the splash guard to contain ingredients.
- If you need to add ingredients during mixing, use the access hatch on the splash guard.
- Avoid operating the mixer continuously for more than 10 minutes. Allow it to rest for 20 minutes before resuming.

### 4. Stopping the Mixer:

- Turn the speed control dial back to '0' (off).
- Unplug the mixer from the power outlet.
- Press the tilt-head release lever and lift the motor head to remove the attachment and bowl.

## Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your stand mixer. Always unplug the appliance before cleaning.

### Cleaning the Motor Unit:

- Wipe the exterior of the motor unit with a damp cloth.
- Do not use abrasive cleaners or immerse the motor unit in water.
- Ensure the unit is completely dry before storing or next use.

### Cleaning the Bowl and Attachments:

- The stainless steel bowl, flat beater, dough hook, and whisk are dishwasher safe.
- Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately.
- The splash guard should be hand-washed with warm, soapy water to prevent warping or damage.

### Storage:

- Store the mixer and its accessories in a clean, dry place.
- Ensure the power cord is neatly wrapped and not kinked.

## Troubleshooting

If you encounter any issues with your stand mixer, refer to the following table for common problems and solutions.

| Problem | Possible Cause | Solution |
|---|---|---|
| Mixer does not turn on. | Not plugged in; power outlet issue; speed dial not at '0' before starting. | Ensure the mixer is securely plugged into a working outlet. Check the circuit breaker. Turn the speed dial to '0' and then select a speed. |
| Attachment not fitting or falling off. | Attachment not correctly installed; motor head not fully lowered. | Ensure the attachment is pushed up and twisted counter-clockwise until it locks. Make sure the motor head is fully lowered and locked into place. |
| Excessive noise or vibration. | Mixer not on a stable surface; bowl or attachment not secured; overloaded. | Place the mixer on a flat, stable surface. Ensure the bowl and attachment are securely locked. Reduce the amount of ingredients if overloaded. |
| Motor stops during operation. | Overheating protection activated; power interruption. | Unplug the mixer and let it cool down for at least 20-30 minutes. Check the power supply. Reduce load if consistently stopping due to overload. |
| Ingredients splattering. | Speed too high; splash guard not used. | Start mixing at a lower speed and gradually increase. Always use the splash guard. |

## Specifications

| Feature | Detail |
|---|---|
| Brand | Volowoo |
| Model Name | Stand Mixer |

| Feature | Detail |
|---|---|
| Color | White |
| Motor Power | 660 Watts |
| Capacity | 7 Quarts (approx. 6.6 Liters) |
| Speeds | 6 Optimized Speeds + Pulse Function |
| Controls Type | Knob |
| Material | Acrylonitrile Butadiene Styrene (ABS) housing, Stainless Steel bowl and blades |
| Special Features | Adjustable Speed Control, Tilt-Head Design, Blue LED Power Indicator, Low Noise Operation (≤76dB), Anti-slip Pad |
| Dishwasher Safe Parts | Bowl, Flat Beater, Dough Hook, Whisk |
| Certifications | ETL/FDA |
| UPC | 746555984807 |
| ASIN | B0B24734KW |

## Warranty and Support

Volowoo products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your purchase or contact Volowoo customer support.
If you have any questions, require technical assistance, or need to report a problem, please contact our customer service team. Contact information can typically be found on the Volowoo official website or on your purchase documentation.

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