

Balzano SM-1510N

Balzano SM-1510N Stand Mixer Instruction Manual

Model: SM-1510N | Brand: Balzano

1. INTRODUCTION

Thank you for choosing the Balzano SM-1510N Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor and versatile attachments. Please read this manual carefully before first use to ensure safe and efficient operation. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug 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 assembling or disassembling 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 prevent injury 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 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 the cord hang over the edge of a table or counter or touch hot surfaces.
- Always ensure the mixer head is locked down before operation.
- Do not operate the mixer with an empty bowl.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Balzano SM-1510N Stand Mixer:

- **Mixer Body:** The main unit housing the motor and controls.
- **Tilt-Head Release Lever:** Used to lift and lower the mixer head.
- **Speed Control Dial:** Adjusts the mixing speed.
- **Attachment Port:** Where the mixing attachments are inserted.
- **Stainless Steel Mixing Bowl (4.5L):** For holding ingredients during mixing.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Flat Beater:** For medium-heavy mixtures like cake batter, cookies, and frosting.
- **Whisk:** For light mixtures like egg whites, cream, and light batters.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.



Image: Balzano SM-1510N Stand Mixer with its main components laid out.

4. SETUP AND ASSEMBLY

Follow these steps to set up your stand mixer for first use:

1. **Unpack:** Carefully remove all parts from the packaging. Dispose of packaging materials responsibly.
2. **Clean:** Before first use, wash the stainless steel bowl, dough hook, flat beater, whisk, and splash guard in warm, soapy water. Rinse thoroughly and dry. Wipe the mixer body with a damp cloth.

3. **Position the Mixer:** Place the mixer on a clean, dry, and stable surface. Ensure it is unplugged from the power outlet.
4. **Lift the Mixer Head:** Push the tilt-head release lever (located on the side of the mixer body) downwards and lift the mixer head until it locks into place.
5. **Attach the Bowl:** Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely.
6. **Insert Attachment:** Select the desired attachment (dough hook, flat beater, or whisk). Insert the attachment into the attachment port and turn it counter-clockwise until it locks into place.
7. **Lower the Mixer Head:** Push the tilt-head release lever downwards again and gently lower the mixer head until it locks into the operating position. Ensure it is fully locked before proceeding.
8. **Attach Splash Guard:** If desired, slide the splash guard onto the mixer head, ensuring it covers the bowl opening.



Image: The stand mixer fully assembled with the mixing bowl and head in the lowered position.

5. OPERATING INSTRUCTIONS

Once assembled, your Balzano SM-1510N Stand Mixer is ready for use:

1. **Add Ingredients:** Place your ingredients into the stainless steel mixing bowl.

2. **Plug In:** Connect the power cord to a suitable electrical outlet (220V).
3. **Select Speed:** Turn the speed control dial to the desired speed setting (1-8). The mixer will start operating.
4. **Pulse Function:** For short bursts of power, turn the dial to the 'P' (Pulse) setting and hold. Release to stop.
5. **Mixing Guide:**
 - **Speeds 1-2 (Stir/Slow Mix):** For heavy mixtures, kneading dough with the dough hook.
 - **Speeds 3-4 (Mix/Beat):** For medium-heavy mixtures, creaming butter and sugar with the flat beater.
 - **Speeds 5-6 (Whip/Cream):** For light batters, whipping egg whites or cream with the whisk.
 - **Speeds 7-8 (Fast Whip):** For maximum aeration, whipping small quantities of egg whites or cream.
6. **Stop Operation:** To stop the mixer, turn the speed control dial back to '0' (Off).
7. **Remove Bowl and Attachment:** Unplug the mixer. Push the tilt-head release lever and lift the mixer head. Turn the attachment clockwise to remove it. Turn the bowl counter-clockwise to unlock and remove it.



Image: The stand mixer operating with the whisk attachment.



Image: The stand mixer with the dough hook attachment installed.



Image: The stand mixer with the flat beater attachment installed.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your stand mixer.

1. **Always Unplug:** Ensure the mixer is unplugged from the power outlet before cleaning.
2. **Wash Attachments and Bowl:** The stainless steel mixing bowl, dough hook, flat beater, whisk, and splash guard are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. **Clean Mixer Body:** Wipe the exterior of the mixer body with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
4. **Storage:** Store the mixer and its attachments in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following table:

| Problem | Possible Cause | Solution |
|---------------------------------|--|--|
| Mixer does not turn on. | Not plugged in; power outlet fault; speed dial not at '0' before starting. | Ensure plug is securely in outlet; check power outlet with another appliance; turn speed dial to '0' then select desired speed. |
| Mixer head not locking. | Head not fully raised or lowered. | Ensure the tilt-head release lever is fully engaged when raising or lowering the head until it clicks into place. |
| Attachments not fitting. | Attachment not aligned correctly. | Ensure the attachment is aligned with the shaft and twisted firmly to lock. |
| Unusual noise during operation. | Overloaded; attachment loose; foreign object. | Reduce ingredients; ensure attachment is secure; unplug and check for foreign objects. If noise persists, discontinue use and contact support. |

If the problem persists after trying these solutions, please contact Balzano customer support.

8. SPECIFICATIONS

| Feature | Specification |
|----------------------|--|
| Model Number | SM-1510N |
| Power | 400 Watts |
| Capacity | 4.5 Liters |
| Voltage | 220 Volts |
| Speed Settings | 8 Speeds + Pulse |
| Material | Plastic (Body), Stainless Steel (Bowl) |
| Dimensions (Product) | 20 cm (Depth) x 25 cm (Width) x 25 cm (Height) |
| Weight | 4.36 Kilograms |
| Special Feature | Adjustable Speed Control |

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact Balzano customer service. Keep your purchase receipt as proof of purchase.

For further assistance, visit the official Balzano website or contact their authorized service centers.

