COOKLEE SM-1507BM

COOKLEE 6-IN-1 Stand Mixer SM-1507BM Instruction Manual

Model: SM-1507BM | Brand: COOKLEE

Safety Instructions Product
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1. Important Safety Instructions

Please read all instructions carefully before using your COOKLEE Stand Mixer to ensure safe operation and prevent damage.

- Always unplug the appliance from the power supply before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury and damage to the mixer.
- Never operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer support for assistance.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use outdoors. This appliance is for household use only.
- Ensure the mixer head is locked down before operation.
- Do not overload the mixer. Refer to the maximum capacities in the operation section.
- Use only attachments recommended or sold by the manufacturer.

2. Product Components

The COOKLEE 6-IN-1 Stand Mixer comes with various parts and attachments to enhance your cooking experience. Familiarize yourself with each component:



Figure 2.1: Main Components and Attachments

This image illustrates the primary parts of the stand mixer, including the mixing bowl, whisk, tilt-up knob, anti-slip suction cups, speed control, and various attachments like the juice blender, sausage/kibbe kits, slicer/shredder, and food grinder.

- **Main Unit:** Houses the motor, speed control, and attachment hubs.
- **8.5-Quart Stainless Steel Mixing Bowl:** Large capacity bowl for various mixing tasks.
- **Dough Hook:** Used for kneading heavy mixtures like bread dough, pizza dough, and spaghetti dough. Features a Teflon coating.
- **Flat Beater:** Ideal for medium-heavy mixtures such as cakes, cookies, crepes, and salads. Dishwasher safe.
- **Wire Whip:** Designed for light mixtures like egg whites, cream, and sauces. Made from food-grade stainless steel.
- **Pouring Shield:** Helps prevent splashes and allows for easy addition of ingredients during mixing.
- **Juice Blender Attachment:** 1.5L glass jar for blending fruits and vegetables.
- **Food Grinder Attachment:** For grinding meat to make sauces, meatballs, or burgers.
- **Slicer & Shredder Attachments:** Includes various blades for slicing and shredding vegetables.
- **Pasta Maker Attachments:** Includes 6 discs for different pasta types.

- **Sausage & Kibbe Kits:** Specialized attachments for making sausages and kibbe.

3. Setup

Before first use, ensure all packaging materials are removed. Clean the mixing bowl and all attachments with warm soapy water, then rinse and dry thoroughly. The main unit should be wiped with a damp cloth.

3.1 Attaching the Mixing Bowl

1. Place the mixer on a stable, flat, and dry surface. Ensure the anti-slip suction cups are securely gripping the countertop.
2. Lift the mixer head by pushing the tilt-up knob.
3. Place the mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely in place.
4. Lower the mixer head until it clicks into position.

3.2 Attaching Beaters/Whips/Hooks

1. Ensure the mixer is unplugged.
2. Lift the mixer head.
3. Insert the desired attachment (dough hook, flat beater, or wire whip) into the attachment shaft, pushing upwards and turning slightly until it locks into place.
4. Lower the mixer head.

3.3 Attaching Other Accessories (Food Grinder, Blender, etc.)

1. Ensure the mixer is unplugged.
2. Remove the cover from the front attachment hub (for food grinder, slicer/shredder, pasta maker, sausage/kibbe kits) or the top attachment hub (for juice blender).
3. Insert the accessory shaft into the hub, aligning the drive shaft, and turn until it locks. Secure with the locking knob if applicable.
4. Refer to the specific accessory manual for detailed assembly of individual parts (e.g., blades for food grinder, discs for pasta maker).

4. Operating Instructions

Always ensure the mixer head is locked down and attachments are securely in place before starting. Begin mixing at a low speed and gradually increase as needed.



Figure 4.1: Recommended Speed Settings for Attachments
This image provides a visual guide for selecting the appropriate speed range for each primary mixing attachment based on the type of food being prepared.

4.1 Using the Dough Hook

- **Recommended Speed:** Level 1-4
- **Applications:** Kneading bread dough, pizza dough, pasta dough, and other heavy mixtures.
- **Procedure:** Add ingredients to the mixing bowl. Select speed 1 and gradually increase to 4 as the dough forms. Knead until the desired consistency is achieved.

4.2 Using the Flat Beater

- **Recommended Speed:** Level 2-6
- **Applications:** Mixing cakes, cookies, crepes, frostings, mashed potatoes, and salads.
- **Procedure:** Add ingredients. Start at speed 2 to combine, then increase to 6 for thorough mixing.

4.3 Using the Wire Whip

- **Recommended Speed:** Level 6-10
- **Applications:** Whipping egg whites, cream, light batters, and sauces.
- **Procedure:** Begin at speed 6 and gradually increase to 10 for maximum aeration and volume.



Figure 4.2: 8.5-Quart Mixing Bowl Capacity Examples

This image demonstrates the generous capacity of the mixing bowl, suitable for large batches of cake dough, egg whites, cream, or salads.

4.4 Using the Juice Blender Attachment

- **Attachment Hub:** Top of the mixer head.
- **Applications:** Making vegetable juice, fruit juice, smoothies, and milkshakes.
- **Procedure:** Assemble the blender jar onto the top hub. Add ingredients. Use appropriate speed settings for blending, and the pulse option for quick bursts.



Figure 4.3: Juice Blender Applications
This image highlights the versatility of the juice blender attachment for preparing various beverages.

4.5 Using the Food Grinder Attachment

- **Attachment Hub:** Front of the mixer head.
- **Applications:** Grinding meat for sauces, meatballs, and burgers.
- **Procedure:** Assemble the grinder components (auger, blade, grinding plate, ring) onto the front hub. Feed pre-cut meat into the hopper. Use a low to medium speed for grinding.



Figure 4.4: Food Grinder and Slicer/Shredder Attachments
This image displays the various components of the food grinder and slicer/shredder attachments, along with examples of their culinary uses.

4.6 Using the Slicer & Shredder Attachments

- **Attachment Hub:** Front of the mixer head.
- **Applications:** Slicing vegetables (e.g., cucumbers, carrots) and shredding (e.g., cabbage, cheese).
- **Procedure:** Assemble the slicer/shredder housing and insert the desired blade (slicing, coarse shredder, fine blade) into the front hub. Feed ingredients through the chute.

4.7 Using the Pasta Maker Attachments

- **Attachment Hub:** Front of the mixer head.

- **Applications:** Creating various types of pasta using the 6 included discs.
- **Procedure:** Assemble the pasta maker with the chosen disc onto the front hub. Feed prepared pasta dough into the hopper. The mixer will extrude the pasta.



Figure 4.5: Pasta Maker and Sausage/Kibbe Attachments
This image illustrates the pasta maker attachments with its various discs and the sausage/kibbe kits, showcasing their culinary outputs.

4.8 Using the Sausage & Kibbe Kits

- **Attachment Hub:** Front of the mixer head (used in conjunction with the food grinder).
- **Applications:** Preparing homemade sausages and kibbe.
- **Procedure:** Attach the sausage stuffer or kibbe attachment to the food grinder. Feed prepared meat mixture into the grinder to form sausages or kibbe.

5. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your COOKLEE Stand Mixer.

5.1 Cleaning the Main Unit

- Always unplug the mixer before cleaning.
- Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- Never immerse the main unit (motor housing) in water or any other liquid.

5.2 Cleaning Attachments and Bowl

- The stainless steel mixing bowl, dough hook, flat beater, and wire whip are generally dishwasher safe. However, for best results and to prolong the life of Teflon-coated parts, hand washing with warm soapy water is recommended.
- For other attachments like the juice blender jar, food grinder components, slicer/shredder blades, and pasta maker discs, refer to their specific cleaning instructions. Most metal parts can be hand washed.
- Ensure all parts are thoroughly dried before storage to prevent rust or damage.

6. Troubleshooting

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

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is fully

locked down.

- **Attachments not mixing properly:** Ensure the attachment is correctly installed and locked into the shaft. Check if the mixer head is fully lowered and locked.
- **Excessive noise or vibration:** This may occur with very heavy loads. Ensure the mixer is on a stable surface. Reduce the batch size if necessary. If the noise persists or is unusual, discontinue use and contact support.
- **Motor stops during operation:** The mixer may have overheated due to prolonged use or an overloaded bowl. Turn off the mixer, unplug it, and let it cool down for at least 30 minutes before restarting. Reduce the load if overloading was the cause.

If the problem persists after attempting these solutions, please contact COOKLEE Customer Service for further assistance.

7. Specifications

Brand	COOKLEE
Model Number	SM-1507BM
Color	Pure White
Product Dimensions (D x W x H)	15.5" x 9.5" x 13"
Material	Acrylonitrile Butadiene Styrene (ABS)
Capacity	8.5 Liters (8.5 Quarts)
Voltage	120V
Wattage	660W
Controls Type	Knob
Number of Speeds	10
Item Weight	12 Pounds
Blade Material (Blender)	Stainless Steel
Dishwasher Safe (Main Unit)	No

8. Warranty and Support

COOKLEE is committed to providing quality products and customer satisfaction. For any questions, missing parts, broken components, or damage, please contact our customer service team.

- **Customer Service:** Available 24/7 online. Refer to your product packaging or the official COOKLEE website for contact details.
- **Warranty Information:** Specific warranty details are typically provided with your purchase documentation. Please retain your proof of purchase for warranty claims.

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