

Cecotec Cecomixer Merengue 5L 1200 Ice-Cream

Cecotec Cecomixer Merengue 5L 1200 Ice-Cream Mixer User Manual

Model: Cecomixer Merengue 5L 1200 Ice-Cream (03903)

Brand: Cecotec

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Cecotec Cecomixer Merengue 5L 1200 Ice-Cream Mixer. Please read all instructions carefully before first use and retain this manual for future reference.

The Cecotec Cecomixer Merengue is a versatile stand mixer designed for domestic use, offering functions for kneading, whipping, mixing, and emulsifying. It also includes a dedicated ice cream making function.



Figure 1: Cecotec Cecomixer Merengue 5L 1200 Ice-Cream Mixer with accessories.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has malfunctioned or been dropped.
- This appliance is for household use only. Do not use outdoors.
- Children should be supervised to ensure they do not play with the appliance.
- The mixer features an overheating protection system. If the motor becomes too hot, the unit will stop and will only restart once it has cooled down.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Cecomixer Merengue:

1. **Motor Unit/Main Body:** Contains the motor and control dial.
2. **Mixing Head:** Tilts up for easy access to the bowl and attachments.
3. **Speed Control Dial:** Adjusts the mixing speed (6 levels).
4. **5-Liter Stainless Steel Bowl:** For mixing ingredients.
5. **Dough Hook:** For kneading heavy doughs like bread and pizza.
6. **Flat Beater:** For mixing medium-heavy mixtures like cake batter, cookies, and frostings.

7. **Wire Whisk:** For whipping eggs, cream, and light batters.
8. **Ice Cream Bowl Attachment:** For preparing homemade ice cream.
9. **Splash Guard:** Prevents ingredients from splashing out during mixing.



Figure 2: Main attachments and ice cream bowl.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all components from the packaging. Dispose of packaging materials responsibly. Check for any damage during transit. If any parts are missing or damaged, contact customer support.

4.2 Cleaning Before First Use

- Wash the stainless steel bowl, dough hook, flat beater, wire whisk, and ice cream bowl attachment in warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the motor unit with a damp cloth. Do not immerse it in water.

4.3 Assembly

1. Place the mixer on a stable, flat, and dry surface. Ensure the suction cups on the base are securely attached.
2. Lift the mixing head by pressing the release button (if applicable) and tilting it upwards.
3. Place the stainless steel bowl onto the base, twisting it clockwise until it locks into position.
4. Select the desired attachment (dough hook, flat beater, or wire whisk). Insert the attachment into the shaft and twist to secure it.
5. Lower the mixing head until it locks into place.
6. If using, attach the splash guard over the bowl.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Ensure the mixer is correctly assembled and plugged into a suitable power outlet.
2. Add your ingredients to the mixing bowl.
3. Turn the speed control dial to the desired setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing.
4. The mixer features planetary action, where the attachment rotates on its own axis while orbiting around the bowl, ensuring thorough mixing.
5. To stop the mixer, turn the speed dial to '0' and unplug the appliance.



Figure 3: Adjusting the speed control dial.

5.2 Using Attachments

- **Dough Hook:** Use for heavy mixtures such as bread dough, pizza dough, and pasta dough. Speeds 1-3 are generally suitable.
- **Flat Beater:** Ideal for medium-heavy mixtures like cakes, cookies, pastries, and mashed potatoes. Speeds 2-4 are recommended.
- **Wire Whisk:** Best for light mixtures requiring aeration, such as whipping egg whites, cream, meringues, and light batters. Speeds 4-6 are most effective.



Figure 4: Wire Whisk for whipping.



Figure 5: Flat Beater for mixing.



Figure 6: Dough Hook for kneading.

5.3 Ice Cream Function

To use the ice cream function:

1. Ensure the ice cream bowl attachment is thoroughly frozen (typically 12-24 hours in a freezer).
2. Assemble the mixer with the frozen ice cream bowl and the specific ice cream paddle (if provided, otherwise use the flat beater).
3. Pour your prepared ice cream mixture into the frozen bowl.

4. Start the mixer on a low speed (e.g., speed 1-2) and allow it to churn until the desired consistency is reached. This usually takes 20-40 minutes.
5. Once done, turn off the mixer, remove the ice cream, and transfer it to an airtight container for further freezing if desired.



Figure 7: Planetary mixing action for thorough results.



Figure 8: Using the ice cream function.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- Always unplug the mixer before cleaning.
- Remove the bowl and attachments. Wash them immediately after use in warm, soapy water to prevent food residue from drying. Rinse and dry thoroughly.
- Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- Ensure all parts are completely dry before storing or reassembling.

6.2 Storage

Store the mixer and its accessories in a clean, dry place, away from direct sunlight and heat sources. Ensure the power cord is neatly wrapped and not kinked.

7. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|----------------------------------|---|--|
| Mixer does not turn on. | Not plugged in; power outage; overheating protection activated. | Check power connection; check circuit breaker; allow mixer to cool down. |
| Attachments not mixing properly. | Attachment not securely fastened; incorrect attachment for task; too much/too little mixture. | Ensure attachment is locked; use appropriate attachment; adjust ingredient quantity. |
| Loud noise during operation. | Normal operation for heavy loads; attachment not properly installed. | Ensure attachments are securely locked. If noise is excessive or unusual, discontinue use and contact support. |
| Motor stops during use. | Overheating protection activated. | Unplug the mixer and allow it to cool down for at least 30 minutes before resuming operation. Reduce load if consistently overheating. |

8. SPECIFICATIONS

- **Brand:** Cecotec
- **Model:** Cecomixer Merengue 5L 1200 Ice-Cream
- **Model Number:** 03903
- **Power:** 1200 Watts
- **Voltage:** 220-240V (AC)
- **Capacity:** 5 Liters (Stainless Steel Bowl)
- **Number of Speeds:** 6
- **Material:** Stainless Steel (bowl and some attachments)
- **Dimensions (L x W x H):** Approximately 22 x 37 x 32 cm

- **Weight:** Approximately 4.64 kg
- **Special Features:** Planetary movement, Ice cream function, Overheating protection









Figure 9: 5-Liter capacity bowl.

9. WARRANTY AND SUPPORT

Cecotec products are manufactured to high-quality standards. This product comes with a standard manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Cecotec website.

For technical support, spare parts, or service inquiries, please contact Cecotec customer service. Keep your purchase receipt and model number (03903) handy when contacting support.

Availability of Spare Parts: 10 Years

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|  | <p>Cecotec Cecomixer Merengue 5L 1200: Batidora Amasadora Potente y Versátil</p> <p>Descubre la Cecotec Cecomixer Merengue 5L 1200, una batidora amasadora de alta potencia con bol de 5L y accesorios para repostería y helados. Ideal para uso doméstico.</p> |
|  | <p>Cecotec Chillin' Ice 1200 Ice Maker User Manual</p> <p>Comprehensive user manual for the Cecotec Chillin' Ice 1200 ice maker, covering safety instructions, operation, cleaning, troubleshooting, and technical specifications.</p> |
|  | <p>Cecotec Cumbia Power Espresso 20 Barista Cream: User Manual & Operation Guide</p> <p>Comprehensive instruction manual for the Cecotec Cumbia Power Espresso 20 Barista Cream coffee machine, covering safety instructions, operation guide, cleaning and maintenance, troubleshooting, technical specifications, and warranty information.</p> |
|  | <p>Cecotec TWIST&FUSION 4000 LUXURY Stand Mixer: User Manual and Safety Instructions</p> <p>This document provides comprehensive instructions for the Cecotec TWIST&FUSION 4000 LUXURY stand mixer. It includes detailed safety guidelines, operating procedures, cleaning and maintenance advice, technical specifications, disposal information, and warranty details.</p> |
|  | <p>Cecotec PowerTwist 500 Hand Mixer: Instruction Manual and User Guide</p> <p>Comprehensive instruction manual for the Cecotec PowerTwist 500 Hand Mixer, covering parts, safety, operation, cleaning, maintenance, technical specifications, and warranty.</p> |
|  | <p>Cecotec Sealvac Steel Vacuum Sealer: User Manual and Instructions</p> <p>Comprehensive user manual for the Cecotec Sealvac Steel vacuum sealer (model 04070). Learn about safety instructions, parts, operation, cleaning, troubleshooting, storage, and technical specifications.</p> |