

VEVOR SM-1507L

VEVOR 600W 7.4 Qt Stand Mixer Instruction Manual

Model: SM-1507L

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your VEVOR 600W 7.4 Qt Stand Mixer. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor base in water or other liquids. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by persons 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.
- 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 electrical or mechanical adjustment.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Ensure the mixer is on a stable, flat, dry surface before operation.

PACKAGE CONTENTS

- 1 x VEVOR Stand Mixer (Model: SM-1507L)
- 1 x 7.4 Qt (7 L) Stainless Steel Mixing Bowl with Cover
- 1 x Dough Hook

- 1 x Flat Beater
- 1 x Whisk
- 1 x Scraper
- 1 x Splash-Proof Cover
- 1 x User Manual

PRODUCT OVERVIEW

The VEVOR 600W 7.4 Qt Stand Mixer is designed for efficient mixing of various ingredients. It features a powerful motor, a large capacity bowl, and multiple attachments for different culinary tasks.



Image: VEVOR Stand Mixer with its stainless steel bowl, dough hook, flat beater, and whisk displayed alongside. Bread slices and flour are also visible.

SETUP

1. **Unpack the Mixer:** Carefully remove all components from the packaging. Ensure all listed package contents are present.
2. **Clean Before First Use:** Wash the stainless steel mixing bowl, dough hook, flat beater, whisk,

scraper, and splash-proof cover in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.

3. **Place the Mixer:** Position the mixer on a clean, dry, and stable countertop. Ensure there is enough space around the mixer for safe operation.
4. **Attach the Mixing Bowl:**
 - Ensure the mixer head is in the tilted-up position (refer to "Tilt-Head Mechanism" in Operating Instructions).
 - Place the stainless steel bowl onto the base, aligning the tabs on the bowl with the slots on the base.
 - Rotate the bowl clockwise until it locks securely into place.
5. **Install an Attachment:**
 - With the mixer head tilted up, push the desired attachment (dough hook, flat beater, or whisk) upwards onto the attachment shaft.
 - Rotate the attachment counter-clockwise until it locks into the pin on the shaft.
6. **Lower the Mixer Head:** Press the tilt-head release button and gently lower the mixer head until it locks into place.
7. **Attach the Splash-Proof Cover:** Place the splash-proof cover over the mixing bowl, ensuring it fits snugly. The cover has an opening for adding ingredients during mixing.

OPERATING INSTRUCTIONS

Tilt-Head Mechanism

To access the mixing bowl or change attachments, press the tilt-head release button located on the side of the mixer. The head will lift, allowing you to easily remove or install components. Gently push the head back down until it clicks into place before operating.



Image: A hand pressing the tilt-head release button on the VEVOR Stand Mixer, demonstrating how to lift the mixer head for access to the bowl and attachments.

Speed Control and Attachments

Your VEVOR Stand Mixer features an 11-speed rotary knob for precise control over mixing tasks. Select the appropriate speed based on the attachment and ingredients.

VEVOR
TOUGH TOOLS. HALF PRICE

11 SPEED LEVELS

Suitable for various baking recipes



Image: Close-up of the VEVOR Stand Mixer's rotary speed control knob, showing the 11 speed settings.



Image: A visual guide showing the dough hook, flat beater, and whisk attachments with their recommended speed ranges for different tasks like dough kneading, butter/salad mixing, and cream/egg white beating.

- **Dough Hook (Speeds 1-4):** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta dough. Start at a low speed and gradually increase as the dough forms.

600W COPPER MOTOR

Keep kneading with large torque for 1 hour



Image: The VEVOR Stand Mixer operating with the dough hook attachment, kneading dough in the stainless steel bowl.

- **Flat Beater (Speeds 4-8):** Suitable for medium-heavy mixtures such as batters, cakes, cookies, mashed potatoes, and salads. The flat beater includes a soft silicone edge for efficient scraping of ingredients from the bowl sides.



Image: Close-up of the VEVOR Stand Mixer's flat beater with a silicone edge, demonstrating its ability to scrape ingredients from the bowl during mixing.

- **Whisk (Speeds 9-11):** Best for light mixtures that require aeration, such as whipping cream, egg whites, meringues, and light batters. Use higher speeds for maximum volume.

7 L Extensive Capacity

Make more food at once



Image: The VEVOR Stand Mixer operating with the whisk attachment, whipping cream in the 7-liter stainless steel bowl, surrounded by various baked goods.

Always start the mixer at the lowest speed and gradually increase to the desired setting to prevent splashing and ensure thorough mixing.

MAINTENANCE AND CLEANING

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

1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
2. **Cleaning Attachments and Bowl:** The stainless steel mixing bowl, dough hook, flat beater, whisk, scraper, and splash-proof cover are all dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water, rinsed, and dried thoroughly.
3. **Cleaning the Motor Base:** Wipe the exterior of the motor base with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor base in water.
4. **Storage:** Store the mixer and its accessories in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter any issues with your VEVOR Stand Mixer, refer to the following common problems and

solutions:

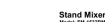
Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power switch off; mixer head not locked.	Ensure the power cord is securely plugged in. Turn the power switch to 'ON'. Make sure the mixer head is fully lowered and locked.
Attachments are difficult to install/remove.	Incorrect alignment; debris on shaft.	Ensure the mixer head is tilted up. Align the attachment correctly with the shaft pin. Clean the shaft if any debris is present.
Loud noise or vibration during operation.	Mixer overloaded; unstable surface; attachment not properly secured.	Reduce the amount of ingredients. Place the mixer on a stable, flat surface. Ensure the attachment is securely locked.
Ingredients not mixing evenly.	Incorrect attachment; insufficient mixing time; speed too low.	Use the appropriate attachment for the mixture. Increase mixing time or speed as needed. The flat beater with silicone edge helps scrape sides.

SPECIFICATIONS

Feature	Detail
Model	SM-1507L
Voltage	120V/60Hz
Capacity	7.4 Qt / 7 L
Material	Stainless Steel + Metal
Number of Speeds	11 Speeds
Power	600 W
Motor Type	Pure-Copper Motor
Product Dimensions (L x W x H)	15.8 x 8.1 x 13.5 inches (401 x 205 x 344 mm)
Net Weight	33 lbs / 15 kg

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided in your product packaging or visit the official VEVOR website. Keep your purchase receipt as proof of purchase for any warranty claims.



Comprehensive user manual for the VEVOR SM-1532BM Stand Mixer, covering setup, operation, safety, troubleshooting, and recipes. Learn how to use your kitchen appliance effectively.



Comprehensive user manual for the VEVOR SM-1503BM Stand Mixer, covering safety instructions, specifications, operation, troubleshooting, and recipes. Learn how to use and maintain your VEVOR stand mixer effectively.



Comprehensive user manual for the VEVOR SM-1503BML Stand Mixer. Includes detailed operating instructions, safety guidelines, troubleshooting tips, and various recipes for baking and food preparation.



Comprehensive instruction manual for the VEVOR SM-1507BML 660W Stand Mixer. Learn about technical specifications, safety, operation, attachments (blender, meat grinder), recipes, troubleshooting, and cleaning.

B15B SERIES FOOD MIXERS

- According to the planet movement theory, better move the planets in the bowls so that the food is mixed completely.
- They have three-range rotation speed.
- All the spare parts in the machines are made of premium stainless steel to ensure that they meet the national hygiene standard for food.

Model	Year	Capacity	Material	Power	Max. Flow Rate	Efficiency (%)	Price (USD)
Model A	2023	1000 L	Stainless Steel	1500 W	100 L/min	95%	1200
Model B	2022	800 L	Aluminum	1200 W	80 L/min	92%	950
Model C	2024	1200 L	Carbon Steel	1800 W	120 L/min	98%	1500

Operation and Notes:

Before use, ensure the emergency stop button released; safety cover closed and latching lever in the right/highest position. Check that power supply corresponds to that required by the machine. Check that the return earthing wire is reliably connected.

The machine which 3 phase motor must be checked that the machine rotate in the direction indicated by the rotation mark. If the rotation direction is wrong change the two of the three between each other. *Note:* for test of machine, motor tools should never be tested otherwise they would fall out in case of wrong rotation direction and cause damage to machine parts.

Comprehensive guide for VEVOR B15B Series Food Mixers, covering main features, technical specifications, operation, maintenance, and troubleshooting tips for optimal performance.



Official user manual for the VEVOR SM-1511 Stand Mixer. Includes detailed safety instructions, specifications, operating guide, parts identification, various baking and cooking recipes, troubleshooting tips, and cleaning instructions.

