

ADVWIN mk-3703

ADVWIN Stand Mixer Instruction Manual

Model: mk-3703

1. IMPORTANT SAFEGUARDS

Read all instructions carefully before using the appliance to ensure safe and efficient operation.

- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- To protect against electric shock, do not immerse the motor unit, cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the mixer from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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 the appliance outdoors.

2. PRODUCT OVERVIEW

The ADVWIN Stand Mixer is a versatile kitchen appliance designed for efficient mixing, kneading, and whipping of various ingredients. It features a powerful 1400W motor and a large 6.5L stainless steel bowl, making it suitable for a wide range of culinary tasks.



Figure 2.1: ADVWIN Stand Mixer with attachments and ingredients.

2.1 Components

- **Motor Unit:** Houses the 1400W motor and the speed control dial.
- **Mixing Bowl:** A 6.5L capacity food-grade stainless steel bowl for preparing large batches.
- **Dough Hook:** Specifically designed for kneading heavy mixtures such as bread dough, pizza dough, and pasta.
- **Flat Beater:** Ideal for medium-heavy mixtures like cake batters, cookie dough, and mashed potatoes.
- **Wire Whisk:** Used for light mixtures such as whipping egg whites, cream, and preparing meringues.
- **Splash Guard:** A transparent cover that helps prevent ingredients from splashing out of the bowl during mixing.
- **Speed Control Dial:** Provides 6 distinct speed settings and a 'P' (Pulse) function for precise control.
- **Tilt-Head Release Button:** Allows the motor head to be tilted back for easy attachment and removal of the bowl and accessories.
- **Suction Feet:** Located at the base of the mixer, these provide stability and prevent movement during operation.

1400w Stand Mixer



3 in 1 Mixer



Planetary
Mixing Action



Large 6.5L Bowl



6 Speeds and
Pulse Setting



Quick & Easy
Cleaning



Figure 2.2: Key features of the ADVWIN Stand Mixer.

3. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. It is recommended to retain the original packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, dough hook, flat beater, wire whisk, and splash guard in warm soapy water. Rinse them thoroughly and dry completely. Wipe the exterior of the motor unit with a damp cloth.
3. **Placement:** Place the stand mixer on a clean, dry, flat, and stable surface. Ensure the suction feet on the base are firmly attached to the countertop to provide maximum stability during operation.



Figure 3.1: Illustration of the mixer's stable design.

4. **Attaching the Bowl:** Place the stainless steel mixing bowl into its base on the motor unit. Turn the bowl clockwise until it locks securely into place.
5. **Attaching Accessories:**
 - Ensure the mixer is unplugged from the power outlet and the speed control dial is set to 'P' (Pulse) or '0' (Off).
 - Press the tilt-head release button and gently lift the motor head upwards until it locks in the tilted position.
 - Insert the desired attachment (dough hook, flat beater, or wire whisk) into the attachment shaft. Push the attachment upwards and turn it counter-clockwise until it locks securely into place.
 - Lower the motor head by pressing the tilt-head release button again and gently pushing the head down until it clicks into its locked operating position.
6. **Attaching the Splash Guard:** Slide the splash guard onto the motor head, ensuring it is properly aligned over the mixing bowl.

4. OPERATING INSTRUCTIONS

4.1 Speed Control Guide

The ADVWIN Stand Mixer offers 6 speed settings and a pulse function to accommodate various mixing requirements. Refer to the table below for recommended speeds for different tasks and attachments.

Speed Setting	Recommended Attachment	Application
1-3	Dough Hook	Kneading heavy mixtures like bread dough, pizza dough, and pasta.
2-4	Flat Beater	Mixing cakes, cookies, pastries, icings, and mashing potatoes.
4-6	Wire Whisk	Whipping egg whites, cream, meringues, and light batters.
P (Pulse)	All attachments	Short bursts of power for quick mixing or incorporating ingredients.



Figure 4.1: Speed velocity guide for attachments.

4.2 General Operation

1. Ensure the mixer is properly assembled with the desired attachment and mixing bowl securely in place.
2. Add your ingredients to the mixing bowl.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control dial to the desired setting. It is recommended to start with a lower speed and gradually increase it to avoid splashing, especially with liquid ingredients.
5. Allow the mixer to operate until the ingredients are thoroughly combined or the desired consistency is achieved.
6. Once mixing is complete, turn the speed control dial to '0' (Off) and unplug the appliance from the power outlet.
7. Press the tilt-head release button and lift the motor head to easily remove the mixing bowl and attachment.

5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance are crucial for ensuring the longevity and optimal performance of your ADVWIN Stand Mixer.

1. **Always unplug** the mixer from the power outlet before beginning any cleaning procedure.
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not immerse the motor unit in water or any other liquid, as this can cause electrical damage.
3. **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe for convenience. Alternatively, it can be washed by hand with warm soapy water. Rinse thoroughly and dry completely after washing.
4. **Attachments (Dough Hook, Flat Beater, Wire Whisk):**
 - The dough hook and flat beater are constructed from cast aluminum and should be washed exclusively by hand with warm soapy water. Do not wash these attachments in a dishwasher, as the harsh detergents and high temperatures can cause discoloration and damage to their coating.
 - The wire whisk is made of stainless steel and can be safely washed by hand or in a dishwasher.
 - Rinse all attachments thoroughly and dry them immediately after washing to prevent water spots or corrosion.
5. **Splash Guard:** The splash guard should be washed by hand with warm soapy water. It is not designed to be dishwasher safe.
6. **Storage:** Store the mixer and all its accessories in a clean, dry place, away from direct sunlight or extreme temperatures.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Mixer does not turn on.	The power cord is not firmly plugged in; the power outlet is not functioning; the speed dial is not set to an active speed.	Ensure the plug is firmly inserted into a working power outlet. Test the outlet with another appliance. Turn the speed dial to a numbered setting (1-6).
Motor head is not locking down.	There is an obstruction preventing the head from lowering; the head is not pushed down firmly enough.	Check for any foreign objects or ingredients obstructing the mechanism. Push the motor head down firmly until it clicks into its locked position.
Attachments are not reaching ingredients at the bottom of the bowl.	The attachment is not fully inserted or locked; the mixing bowl is not properly seated.	Ensure the attachment is pushed up and twisted counter-clockwise until it locks. Verify that the mixing bowl is twisted clockwise until it is securely locked in its base.
Mixer is excessively noisy or wobbles during operation.	The mixer is overloaded with ingredients; it is placed on an unstable surface; the attachment is not properly installed.	Reduce the amount of ingredients in the bowl. Ensure the mixer is on a flat, stable, and level surface with the suction feet fully engaged. Check that the attachment is correctly installed and locked.

If the problem persists after attempting these solutions, please contact ADVWIN customer support for further assistance.

7. SPECIFICATIONS

- **Model:** mk-3703
- **Power:** 1400W
- **Capacity:** 6.5 Litres (Mixing Bowl)
- **Dimensions (L x W x H):** Approximately 24.5 x 40.5 x 33.2 cm
- **Weight:** Approximately 5.42 kg
- **Material:** Stainless Steel, Aluminium
- **Number of Speeds:** 6 + Pulse function
- **Special Features:** Removable Bowl, Tilt Head Design, Non-slip Suction Feet



Figure 7.1: Approximate dimensions of the ADVWIN Stand Mixer.

8. WARRANTY AND SUPPORT

ADVWIN products are manufactured with a commitment to quality and reliability. For detailed warranty information and customer support, please refer to the specific warranty documentation included with your product purchase. You may also visit the official ADVWIN website for the most up-to-date information and support resources.

For direct assistance or inquiries related to your purchase, you may contact the seller, Advwin, through the Amazon platform or their official customer service channels.

Seller Information:

- Seller Name: Advwin
- Amazon Store Link: [Visit the ADVWIN Store on Amazon](#)

