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HAUSWIRT M5 Electric Stand Mixer

HAUSWIRT Electric Stand Mixer User Manual

Model: M5 Electric Stand Mixer

1. INTRODUCTION

Thank you for choosing the HAUSWIRT Electric Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor, versatile attachments, and intelligent features. Please read this manual thoroughly before first use to ensure safe and optimal operation.

Key features include an LED intelligent touch display, a 5.3QT stainless steel mixing bowl, 11 speed options, and a tilt-head design for easy access. It comes with three essential accessories: an egg whisk, dough hook, and flat beater, all made from upgraded stainless steel and dishwasher safe.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the mixer.
- To protect against risk of electrical shock, do not immerse the mixer base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is 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 outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always ensure the mixer head is locked down before operation.
- Do not overfill the mixing bowl.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- HAUSWIRT Electric Stand Mixer Base
- 5.3QT Stainless Steel Mixing Bowl
- Clear Visible Dust Cover (Splash Guard)
- Stainless Steel Egg Whisk
- Stainless Steel Dough Hook
- Stainless Steel Flat Beater
- User Manual (this document)

UNIQUE DESIGN

Space Saving

Innovative vertical design cleverly utilizes kitchen space

Tilt-Head Design

Locking the head into place during operation keeps the beater-to-bowl contact close and efficient

Splash Guard

Splash guards with access hatch helps add ingredients during processing without making a mess



Image: HAUSWIRT Stand Mixer and its accessories, including the main unit, 5.3QT stainless steel bowl, splash guard, egg whisk, dough hook, and flat beater.

4. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the different parts of your HAUSWIRT Stand Mixer:



Image: Labeled diagram of the HAUSWIRT Stand Mixer showing the Mode Button, Splash Bowl Cover, Rise Button, 5.3QT Stainless Steel Bowl, Anti-slip Feet, and Display Screen. Also shown are the included Instruction Manual, Whisk, Dough Hook, and Beater.

- **Mode Button:** Used to select different operating modes.
- **Splash Bowl Cover:** Prevents splashing during operation and has an enlarged feed opening for adding ingredients.
- **Rise Button (Tilt-Head Release):** Releases the mixer head for easy attachment and bowl removal.
- **5.3QT Stainless Steel Bowl:** Large capacity mixing bowl.
- **Anti-slip Feet:** Suction cups on the base to secure the mixer to the countertop.
- **Display Screen:** LED intelligent touch display showing time and gear (speed).
- **Egg Whisk:** For light mixtures like cream, egg whites, and sauces.
- **Dough Hook:** For heavy mixtures like bread dough, pizza dough, and spaghetti dough.
- **Flat Beater:** For medium to heavy mixtures like fruit salads, cookies, and crepes.

5. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the mixer on a clean, dry, and stable surface. Ensure the anti-slip feet are firmly suctioned to the countertop for stability during operation.



Image: Anti-slip feet on the base of the mixer.

3. **Attaching the Mixing Bowl:**

- Press the Rise Button to tilt the mixer head upwards.
- Place the 5.3QT stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Twist clockwise until it locks securely into place.

4. Attaching Accessories:

- With the mixer head tilted up, slide the desired attachment (egg whisk, dough hook, or flat beater) onto the attachment shaft.
- Rotate the attachment until the pin on the shaft engages with the groove on the attachment, then push upwards to secure it.

5. **Lowering the Mixer Head:** Gently push the mixer head downwards until it clicks and locks into place.

6. **Attaching the Splash Guard:** Place the clear dust cover (splash guard) over the mixing bowl, ensuring it fits snugly.

7. **Power Connection:** Plug the power cord into a standard electrical outlet.



Image: Power cord storage at the rear of the mixer.

6. OPERATING INSTRUCTIONS

6.1. LED Touch Screen Operation

The HAUSWIRT mixer features an intelligent LED touch display for intuitive control. The display shows real-time mixing time and speed gear.



Image: The HAUSWIRT Stand Mixer highlighting its LED touch screen display.

- **Power On/Off:** Press the power button on the display to turn the mixer on or off.
- **Speed Adjustment:** Use the speed controls on the display to select from 11 different speed options.
- **Timer Setting:** The intelligent timing feature allows you to set a specific operation duration.
- **Quick Mode:** Pre-set modes for common tasks.
- **Self-Setting Mode:** Customize your own mixing parameters.

6.2. Recommended Speed Settings and Attachments

Select the appropriate attachment and speed for your recipe:

Attachment	Recommended Speed	Usage / Food Type

Attachment	Recommended Speed	Usage / Food Type
Egg Whisk	Speed 9-11	<p>Light mixtures: Cream, Egg Whites, Cake batters, Sauces. Ideal for whipping.</p> <p>Whisking cream.</p>
Flat Beater	Speed 5-8	<p>Medium to heavy mixtures: Fruit salads, Cookies, Crepes, Butter creaming.</p> <p>Mixing fruit with the flat beater.</p>
Dough Hook	Speed 3-4	<p>Heavy mixtures: Bread dough, Pizza dough, Spaghetti dough. Ideal for kneading.</p> <p>Kneading dough with the dough hook.</p>

For grinding meat filling, use speeds 1-2. For dough formation, use speeds 3-4. For creaming butter, use speeds 5-8. For whipping cream, use speeds 9-11.



Speeds 1-2: Ground Meat Filling



Speeds 3-4: Dough Formation



Speeds 5-8: Creaming Butter



Speeds 9-11: Whipping Cream

6.3. Using Optional Attachments (Sold Separately)

The HAUSWIRT Stand Mixer is designed to be versatile and can accommodate additional attachments (sold separately) for expanded functionality.

- **Meat Grinder:** Attach to the front power hub for grinding various meats.



Image: Stand mixer with meat grinder attachment.

- **Noodle Maker Set:** Attach to the front power hub for making fresh pasta and noodles.

DC motors provide a quieter operation allowing you to indulge in a tranquil and noise-free lifestyle

5.3QT Large Capacity



Image: Stand mixer with noodle maker attachment.

- **Slicer/Shredder:** Attach to the front power hub for slicing and shredding vegetables.



Image: Stand mixer with slicer/shredder attachment.

7. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your HAUSWIRT Stand Mixer.

7.1. Cleaning the Mixer Base

- Always unplug the mixer before cleaning.
- Wipe the mixer base with a damp cloth and mild detergent.
- Do not immerse the mixer base in water or any other liquid.
- Dry thoroughly after cleaning.

7.2. Cleaning Accessories and Bowl

The 5.3QT stainless steel mixing bowl, egg whisk, dough hook, and flat beater are all dishwasher safe for convenient

cleaning.

How to choose a chef 's machine?



Recommend



Not recommended



VS

HAUSWIRT STAND MIXERS

Custom and menu modes are your choice, and the smart timing LED full screen frees your hands!

OTHERS

This mode has a single setting, a small display, and requires bending over to set from the side.

Image: Mixing bowl and attachments are dishwasher safe.

- For manual cleaning, wash with warm soapy water, rinse thoroughly, and dry immediately.
- Ensure all parts are completely dry before reassembling or storing.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; mixer head not locked down.	Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is fully lowered and locked into place.
Attachments not fitting correctly.	Attachment not aligned with the shaft pin.	Ensure the mixer head is tilted up. Align the groove on the attachment with the pin on the shaft and push firmly upwards until it clicks.
Mixer is noisy or vibrating excessively.	Overloaded; unstable surface; attachment not properly secured.	Reduce the amount of ingredients. Ensure the mixer is on a flat, stable surface and the anti-slip feet are engaged. Check that the attachment is securely installed.
Ingredients not mixing thoroughly.	Incorrect attachment or speed; too little ingredient.	Refer to the "Recommended Speed Settings and Attachments" section. Ensure there is enough ingredient for the attachment to properly engage.
Splash guard does not stay in place.	Not properly seated on the bowl.	Ensure the splash guard is correctly aligned and seated firmly on the rim of the mixing bowl.

If the problem persists after trying these solutions, please contact HAUSWIRT customer support for assistance.

9. SPECIFICATIONS

Feature	Detail
Brand	HAUSWIRT
Model Name	Electric Stand Mixer (M5 Electric Stand Mixer)
Capacity	5.3 Quarts
Product Dimensions	13.8"D x 7.2"W x 12.7"H
Item Weight	19.21 pounds
Blade Material	Stainless Steel
Container Material	Stainless Steel
Controls Type	Knob / LED Touch Screen
Number of Speeds	11
Noise Level	48 dB
Dishwasher Safe Parts	Yes (Bowl, Egg Whisk, Dough Hook, Flat Beater)

10. WARRANTY AND CUSTOMER SUPPORT

HAUSWIRT is committed to providing high-quality products and excellent customer service. For any questions, concerns, or warranty claims, please contact our customer support team.

While specific warranty details are not provided in this manual, please retain your proof of purchase for any warranty-related inquiries. Our team is available to assist you with product operation, troubleshooting, and parts replacement. For further assistance, please visit the official HAUSWIRT store or contact the retailer where you purchased the product.

HAUSWIRT Official Store: [Visit HAUSWIRT Store on Amazon](#)

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