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› [AILESSOM](#) /

› [AILESSOM 3-in-1 Electric Stand Mixer User Manual](#)

## AILESSOM SM-1533

# AILESSOM 3-in-1 Electric Stand Mixer User Manual

Model: SM-1533

## INTRODUCTION

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Welcome to the AILESSOM family! Your new 3-in-1 Electric Stand Mixer is designed to make your cooking and baking experience more efficient and enjoyable. With its powerful 660W motor, 10-speed control, and versatile attachments, you can effortlessly prepare a wide range of dishes, from light meringues to heavy bread dough. Please read this manual thoroughly before operating your mixer to ensure safe and optimal performance. Keep this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the appliance.
- To protect against risk of electrical shock, do not put the mixer base 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. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- 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 outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Remove beaters from mixer before washing.

- This appliance is intended for household use only.

## Box Contents

Carefully unpack all items from the box and ensure all components are present and in good condition. If any items are missing or damaged, please contact customer support.

# Box Contains



**AILESSOM Stand Mixer**



**Whisk**



**6.5QT Stainless Steel Bowl**



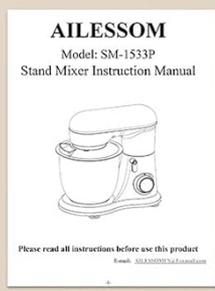
**Beater**



**Splash Bowl Cover**



**Dough Hook**



**Instructions**

The image displays the AILESSOM Stand Mixer unit in a light green color with a stainless steel bowl. Surrounding the unit are five accessories: a whisk, a 6.5QT stainless steel bowl, a beater, a splash bowl cover, and a dough hook. Below the unit is a label for the 'AILESSOM Stand Mixer'. To the right of the unit is a label for the '6.5QT Stainless Steel Bowl'. Below the bowl is a label for the 'Splash Bowl Cover'. To the left of the unit is a label for the 'Whisk'. Below the whisk is a label for the 'Beater'. Below the beater is a label for the 'Dough Hook'. To the right of the unit is a label for the 'Instructions' which includes a small image of the mixer and the text 'AILESSOM Model: SM-1533P Stand Mixer Instruction Manual' and 'Please read all instructions before use this product'.

This image illustrates all components included in the AILESSOM Stand Mixer package, ensuring you have everything needed for operation.

- AILESSOM Stand Mixer Unit
- 6.5 Quart Stainless Steel Mixing Bowl
- Dough Hook
- Beater
- Whisk
- Splash Bowl Cover

- Instruction Manual

## PRODUCT FEATURES



The AILESSOM Stand Mixer in Morandi Green, showcasing its sleek design and included attachments, ready for various culinary tasks.

### Powerful 660W Motor

# 660W Super Motor

360° Planetary Mixing Action for Thorough Mixing



660W High Power



Volume < 60dB



Overheating Protection



This diagram highlights the powerful 660W motor and planetary mixing action, ensuring thorough and efficient mixing with low noise and built-in overheating protection.

Equipped with a robust 660W pure copper motor, this mixer ensures powerful and efficient performance for all your culinary needs. The planetary mixing action provides 360-degree coverage of the bowl, ensuring all ingredients are thoroughly incorporated. It operates at less than 60dB and includes overheating protection for safety and durability.

## 6.5 Quart Stainless Steel Bowl

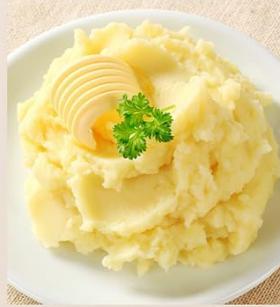
The large 6.5-quart food-grade stainless steel bowl offers ample capacity for family-sized meals and various baking projects. Its generous size allows you to prepare cakes, bread, cookies, pastries, muffins, and waffles with ease.

## Versatile 3-in-1 Attachments

Enhance your baking and cooking capabilities with the included attachments, designed for specific mixing tasks:

## Beater

A Variety of Mixing jobs for Salad, Butter, Mashed Potatoes



## Dough Hook

Comprehensive mixing for bread, pizza etc



## Whisk

Quickly whipped for Fluffy Cream , Egg Whites



This image demonstrates the specific uses for each of the three included attachments: the beater for general mixing, the dough hook for kneading, and the whisk for aerating.

- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta dough.
- **Beater:** Perfect for medium-heavy mixtures such as cakes, cookies, mashed potatoes, and icings.
- **Whisk:** Designed for light mixtures like egg whites, cream, and light batters.

## Tilt-Head Design



This composite image highlights the convenient tilt-head mechanism, the intuitive 10-speed control dial, and the secure anti-slip suction cup feet for stable operation.

The tilt-head design allows for easy installation and removal of the mixing bowl and attachments, simplifying the process of adding ingredients and cleaning.

### **10-Speed Control with Pulse Function**

The mixer features 10 variable speeds, providing precise control for various recipes. The powerful planetary mixing action is suitable for everything from kneading bread dough to whipping meringue. The pulse function allows the mixer to reach maximum speed instantly, ideal for quick bursts of power, such as beating egg whites or blending.

### **Anti-slip Stable Design**

Equipped with anti-slip suction cup feet, the mixer remains stable and secure on your countertop during operation, preventing movement and ensuring safety.

## **SETUP**

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1. **Unpack:** Carefully remove all packaging materials and the mixer components from the box.
2. **Clean Before First Use:** Before initial use, wash the mixing bowl, dough hook, beater, and whisk in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Place the Mixer:** Place the mixer on a clean, dry, and stable surface. Ensure the anti-slip suction cups are firmly attached to the countertop.
4. **Install the Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
5. **Attach the Accessory:** Ensure the mixer head is tilted up. Select the appropriate attachment (dough hook, beater, or whisk) for your recipe. Align the attachment with the shaft and push upwards, then turn slightly to lock it into place.
6. **Lower the Head:** Gently lower the mixer head until it clicks into its locked position.
7. **Connect Power:** Plug the power cord into a standard electrical outlet.

## OPERATING INSTRUCTIONS



The mixer head can be tilted up for easy access to the bowl and attachments, simplifying the process of adding ingredients or changing tools.

## Adding Ingredients

With the mixer head lowered and locked, you can add ingredients directly into the bowl. For convenience and to prevent splashing, use the removable splash bowl cover with its access opening to add ingredients while the mixer is operating.

## Using the Speed Control

The mixer features a rotary dial with 10 speed settings. Turn the dial clockwise to increase the speed from 1 (lowest) to 10 (highest). Turn counter-clockwise to decrease speed or turn off the mixer.

- **Speeds 1-3 (Low):** Ideal for slow stirring, combining, and kneading heavy doughs. Use the dough hook.
- **Speeds 4-6 (Medium):** Suitable for mixing batters, creaming butter and sugar, and mashing potatoes. Use the beater.
- **Speeds 7-10 (High):** Best for whipping cream, beating egg whites, and aerating light mixtures. Use the whisk.

## Using the Pulse Function

The pulse function provides a quick burst of maximum power. To use, turn the speed dial to the 'P' (Pulse) setting and hold it. The mixer will operate at its highest speed as long as the dial is held in this position. Release the dial to stop. This is useful for quickly incorporating ingredients or for short, powerful mixing.

# Multifunction Stand Mixer

Free Your Hands Get your favorite tasty treats at home!



The ALESSOM Stand Mixer in use, illustrating its ease of use and suitability for family baking activities.

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your ALESSOM Stand Mixer.

- **Always unplug the mixer** from the power outlet before cleaning.
- **Main Unit:** Wipe the exterior of the mixer base with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe or can be washed by hand with warm, soapy water.
- **Attachments (Dough Hook, Beater, Whisk):** The whisk is dishwasher safe. The dough hook and beater should be washed by hand with warm, soapy water and dried thoroughly to prevent corrosion.
- **Splash Bowl Cover:** Wash with warm, soapy water and rinse thoroughly.
- **Storage:** Store the mixer and its accessories in a clean, dry place.

## TROUBLESHOOTING

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If you encounter any issues with your mixer, please refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on	Not plugged in; Power outlet not working; Overheating protection activated.	Ensure plug is securely in outlet; Test outlet with another appliance; Unplug and let cool for 30 minutes before restarting.
Attachment not mixing properly	Attachment not fully engaged; Incorrect attachment for task.	Ensure attachment is pushed up and twisted to lock; Use the correct attachment for the consistency of your mixture.
Mixer is vibrating excessively	Unstable surface; Too much mixture; Mixture too thick.	Ensure mixer is on a flat, stable surface with suction cups engaged; Reduce batch size; Add liquid to thin mixture if appropriate.
Loud noise during operation	Normal operation for heavy loads; Attachment not properly installed.	Some noise is normal, especially with thick doughs. Ensure attachment is securely locked. If noise is unusual or excessive, contact support.

## SPECIFICATIONS

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Feature	Specification
Model Number	SM-1533
Power	660 Watts
Voltage	120 Volts
Capacity	6.5 Quarts
Number of Speeds	10 + Pulse Function
Material	Stainless Steel (Bowl, Blade), Other (Housing)
Dimensions (L x W x H)	35 x 21 x 32 cm (13.78 x 8.27 x 12.6 inches)
Item Weight	4.37 Kilograms (9.64 Pounds)
Color	Morandi Green

## WARRANTY AND SUPPORT

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ALESSOM is committed to providing high-quality products and excellent customer service. If you encounter any

problems or have questions regarding your AILESSOM Stand Mixer, please do not hesitate to contact us through Amazon.

We offer 24/7 online customer support to assist you with any inquiries or issues you may have. Your satisfaction is our priority.

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