

Facelle SM-1521X

Facelle SM-1521X 1300W Stand Mixer Instruction Manual

Model: SM-1521X

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1. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation can cause damage to the appliance and personal injury.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- 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 damaged in any way.
- This appliance is for household use only. Do not use outdoors.
- **Overheat Protection:** If the motor overheats due to prolonged operation, the mixer will automatically shut off. Allow the motor to cool down completely before resuming use.
- **Safety Lock:** The mixer features a safety lock. When the tilt head is lifted, the appliance will automatically stop operating to prevent accidents. Ensure the head is securely locked down before starting.
- Always place the mixer on a stable, flat, and dry surface. The four anti-slip suction cups on the base help secure the mixer during operation.
- Children should be supervised to ensure they do not play with the appliance.

2. PRODUCT OVERVIEW

The Facelle SM-1521X Stand Mixer is designed for various kitchen tasks, from kneading dough to whipping cream. Familiarize yourself with its components:



Figure 2.1: Main components of the Facelle Stand Mixer. Includes the mixer unit, 5.5L stainless steel bowl, splash guard, whisk, flat beater, dough hook, egg separator, spatula, and instruction manual.



Figure 2.2: Detailed view of the mixer's control panel and design features, highlighting the pushbutton switches, security lock, single-handle bowl, three-snap design for stability, suction cups on the base, and the speed control knob.

- **Motor Unit:** The main body containing the motor and controls.
- **5.5L Stainless Steel Bowl:** Large capacity mixing bowl with a handle for easy handling.
- **Splash Guard:** Prevents ingredients from splashing out during mixing.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Flat Beater:** For medium-heavy mixtures like cakes, cookies, and mashed potatoes.
- **Whisk:** For light mixtures like egg whites, cream, and light batters.
- **Speed Control Knob:** Adjusts mixing speed from 1 to 10, plus a Pulse (P) setting.
- **Tilt-Head Release Button:** Allows the mixer head to tilt up for easy access to the bowl and attachments.
- **Suction Cups:** Located on the base for stability during operation.

3. ASSEMBLY

Follow these steps to assemble your Facelle Stand Mixer:

1. Ensure the mixer is unplugged from the power outlet.
2. Place the mixer on a clean, flat, and stable surface.
3. Press the tilt-head release button and lift the motor unit until it locks into place.
4. Place the 5.5L stainless steel bowl onto the base, turning it clockwise until it is securely locked.
5. Select the desired attachment (dough hook, flat beater, or whisk). Insert the attachment into the shaft and turn it counter-clockwise until it clicks into place.
6. Lower the motor unit by pressing the tilt-head release button and gently pushing the head down until it locks.
7. If desired, attach the splash guard by aligning it with the bowl and securing it.



Figure 3.1: The tilt-head design allows for easy attachment and removal of the mixing bowl and accessories.

4. OPERATION

Operating your Facelle Stand Mixer is straightforward. Always ensure the mixer is properly assembled and locked before use.

1. Add your ingredients to the mixing bowl.
2. Ensure the mixer head is securely locked down.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control knob to the desired setting (1-10) or to 'P' for pulse function.
5. When finished, turn the speed control knob to '0' and unplug the appliance.
6. Press the tilt-head release button and lift the motor unit to remove the bowl and attachment.

Speed Guide and Attachment Usage:



Figure 4.1: Visual guide for speed settings and corresponding attachments. Speeds 1-4 for dough, 4-7 for flat beater, 7-10 for whisk, and 'P' for pulse.

- **Dough Hook (Speeds 1-4):** Ideal for kneading heavy doughs such as bread, pizza, and pasta.



Figure 4.2: The dough hook attachment, designed for efficient kneading of various dough types.

- **Flat Beater (Speeds 4-7):** Perfect for mixing medium-heavy batters like cakes, cookies, salads, and crepes.



Figure 4.3: The flat beater attachment, used for general mixing tasks.

- **Whisk (Speeds 7-10):** Best for aerating ingredients such as egg whites, cream, and light sauces.



Figure 4.4: The whisk attachment, designed for whipping and aerating ingredients.

- **Pulse Function (P):** Use for short bursts of power or quick incorporation of ingredients.



Figure 4.5: The pulse function provides immediate maximum speed for short durations.

Mixing Process Example:



Figure 4.6: An example of the mixing process, from adding ingredients to achieving the desired consistency for various recipes.

Video Demonstration:

Your browser does not support the video tag.

Video 4.1: Demonstration of the Facelle Stand Mixer in operation, showing the dough hook mixing ingredients in the bowl. This video illustrates the mixer's functionality during a typical kneading task.

5. CLEANING AND MAINTENANCE

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

1. Always unplug the appliance before cleaning.
2. **Attachments and Bowl:** The dough hook, flat beater, whisk, and stainless steel bowl are dishwasher safe for easy cleaning. Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry.
3. **Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or

immerse the unit in water.

4. **Splash Guard:** Wash the splash guard in warm, soapy water and rinse.
5. Ensure all parts are completely dry before storing or reassembling.

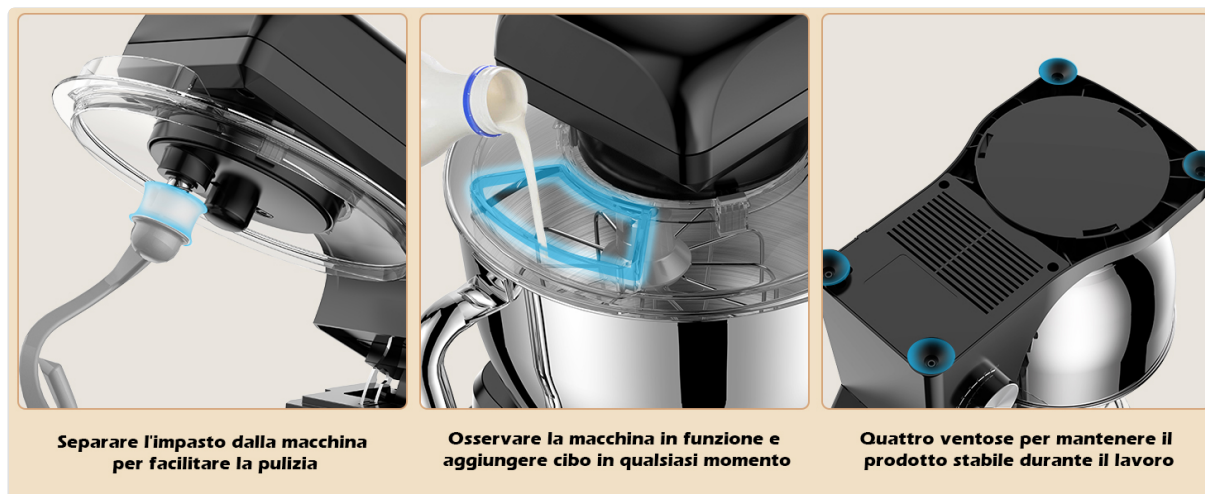


Figure 5.1: The mixing bowl and attachments are designed to be dishwasher safe for convenient cleaning.

6. TROUBLESHOOTING

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

| Problem | Possible Cause | Solution |
|--|---|---|
| Mixer does not start. | Not plugged in. Speed knob not set to a speed (0). Tilt head not locked down. | Ensure the power cord is securely plugged into a working outlet. Turn the speed knob to a setting between 1 and 10. Press the tilt-head release button and push the head down until it clicks into place. |
| Mixer stops during operation. | Overheat protection activated. Tilt head lifted during operation. | Unplug the mixer and allow it to cool down for at least 20-30 minutes before restarting. Ensure the tilt head is securely locked down before operation. |
| Attachments are difficult to install/remove. | Mixer head not fully tilted up. | Press the tilt-head release button and ensure the motor unit is fully lifted and locked. |
| Mixer vibrates excessively. | Uneven surface. Too much or too heavy ingredients. | Ensure the mixer is on a flat, stable surface and suction cups are engaged. Reduce the amount of ingredients or use a lower speed setting for heavy mixtures. |

7. SPECIFICATIONS

| Feature | Detail |
|---------|---------|
| Brand | Facelle |

| Feature | Detail |
|--------------------------------|---|
| Model Name | SM-1521X |
| Power | 1300 Watts |
| Voltage | 220V |
| Capacity | 5.5 Liters |
| Speeds | 10 adjustable speeds with Pulse function |
| Material | Stainless Steel (bowl), Aluminum, Metal, Plastic |
| Product Dimensions (D x W x H) | 27P x 30I x 27H cm (approximately 10.6 x 11.8 x 10.6 inches) |
| Special Features | Anti-slip suction cups, Safety lock, Adjustable speed control, Overheat protection, Tilt head |
| Dishwasher Safe Parts | Bowl, Dough Hook, Flat Beater, Whisk |
| GTIN / UPC | 797417313266 |

8. WARRANTY AND SUPPORT

Facelle is committed to providing high-quality products and excellent customer service. Your Facelle Stand Mixer comes with comprehensive support.

- **Lifetime Technical Assistance:** Facelle offers lifetime technical support for your product.
- **Customer Service:** For any questions or issues, please contact our customer service team. We are dedicated to resolving your concerns.

TEAM DEL SERVIZIO CLIENTI Facelle

Siamo un produttore professionale di Impastatrice Planetaria con una storia di oltre 20 anni



24/7
Supporto online



Servizio
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Supporto tecnico



100%
Assistenza clienti

Se hai problemi, non esitare a contattarci, ti offriamo il miglior servizio

Figure 8.1: Facelle Customer Service Team offers 24/7 online support, one-to-one service, lifetime technical support, and 100% customer assistance.

If you have any problems, do not hesitate to contact us. We will offer you the best service.

