

HAUSWIRT M5

HAUSWIRT M5 Smart Stand Mixer User Manual

Model: M5

INTRODUCTION

Thank you for purchasing the HAUSWIRT M5 Smart Stand Mixer. This manual provides essential information for the safe operation, maintenance, and care of your appliance. Please read all instructions carefully before use and retain this manual for future reference.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse the mixer base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. 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.
6. 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.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.
11. Always ensure the mixer is turned off and unplugged before assembling, disassembling, or cleaning.

PRODUCT COMPONENTS

The HAUSWIRT M5 Smart Stand Mixer comes with several key components and accessories:

- **Mixer Base:** The main unit housing the motor and controls.
- **5.3QT Stainless Steel Mixing Bowl:** A durable bowl for various mixing tasks.
- **Splash Bowl Cover:** A clear cover with an enlarged feed opening to prevent splashes and allow ingredient

addition during operation.

- **Egg Whisk:** For whipping eggs, cream, and light batters.
- **Dough Hook:** For kneading yeast doughs.
- **Flat Beater:** For mixing cakes, cookies, and other medium-heavy batters.
- **LED Touch Screen:** For intelligent control, displaying time and gear.



Image: HAUSWIRT M5 Stand Mixer with its main components labeled, including the LED Touch Screen, Mode Button, Splash Bowl Cover, Rise Button, 5.3QT Stainless Steel Bowl, Anti-slip Feet, Instruction Manual, Whisk, Dough Hook, and Beater.

ASSEMBLY AND SETUP

Follow these steps for initial setup:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the mixer on a stable, flat, and dry surface. Ensure adequate ventilation around the appliance.
3. **Clean:** Before first use, wash the mixing bowl, splash cover, and all attachments (egg whisk, dough hook, flat beater) in warm, soapy water. Rinse thoroughly and dry. The attachments are dishwasher-safe.
4. **Attach Bowl:** Place the 5.3QT stainless steel mixing bowl onto the base and twist clockwise until it locks

securely.

5. **Attach Accessory:** Select the desired attachment (whisk, dough hook, or beater). Insert the attachment into the shaft and rotate until it locks into place.
6. **Lower Head:** Ensure the mixer head is securely locked in the down position.
7. **Connect Power:** Plug the power cord into a grounded electrical outlet. The mixer is ready for use.

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Video: An unboxing and initial setup demonstration of the HAUSWIRT M5 Stand Mixer, showing how to unpack, attach the bowl, and install accessories like the whisk, dough hook, and beater. It also highlights the LED touchscreen and splash guard.

OPERATING INSTRUCTIONS

Powering On/Off

To power on the mixer, ensure it is plugged in. The LED touchscreen will illuminate. To turn off, press the power button or unplug the unit.

Using the LED Touch Screen

The 4.5-inch LED intelligent touch display provides real-time information on time and speed settings. It features two modes: Quick Mode and Self-Setting Mode.

- **Preset Menus:** The mixer offers 5 smart preset menus for common tasks. Select a menu for optimized mixing.
- **Timer Function:** Utilize the intelligent timing feature to set specific operation durations, freeing you from constant monitoring.
- **Speed Control:** Adjust the speed using the dial on the side. The LED screen will display the current speed setting.



Image: The HAUSWIRT M5 Stand Mixer's LED touchscreen displaying time and speed, highlighting its unattended timed function for tasks like dough kneading, cream whipping, and butter creaming.

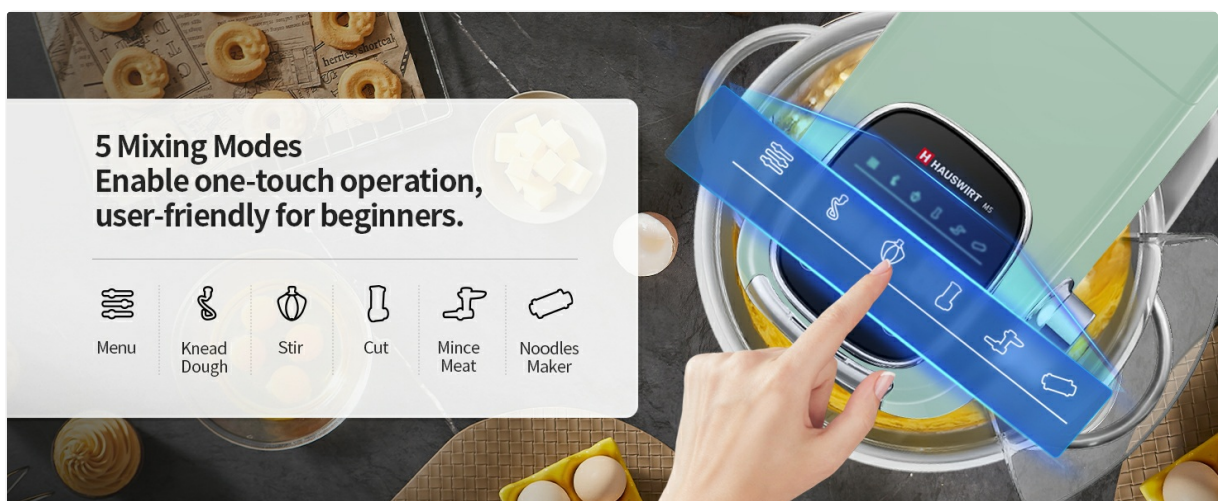


Image: The HAUSWIRT M5 Stand Mixer's LED touchscreen showing 5 mixing modes: Menu, Knead Dough, Stir, Cut, Mince Meat, and Noodles Maker, indicating one-touch operation for beginners.

Speed Control Guide (11 Speeds)

The mixer features 11 speed options for precise control over various ingredients:

Speed Range	Recommended Use	Attachment
1-2	Mixing meat stuffing, slow stirring.	Flat Beater / Dough Hook
3-4	Dough formation, mixing heavy batters.	Dough Hook
5-8	Creaming butter, mixing cake batters.	Flat Beater
9-11	Whipping cream, egg whites, meringues.	Egg Whisk



Images: Visual guide for recommended speed settings for various mixing tasks.

Tilt-Head Function

The tilt-head design allows for easy access to the mixing bowl and attachments. To raise the head, press the 'Rise Button' (usually located on the side or back of the mixer head) and lift. To lower, gently push the head down until it locks into place.

Using the Splash Guard

The clear splash bowl cover helps prevent ingredients from splattering during mixing. It features an enlarged feed opening, allowing you to add ingredients while the mixer is operating without stopping.

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Video: Demonstration of the HAUSWIRT M5 Stand Mixer kneading dough for cranberry shredded bread, showcasing its mixing capabilities and quiet operation.

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Video: A recipe demonstration for gingerbread cookies using the HAUSWIRT M5 Stand Mixer, illustrating its mixing performance for cookie dough.

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Video: A recipe demonstration for Halloween pumpkin cookies using the HAUSWIRT M5 Stand Mixer, showing its mixing capabilities for biscuit dough.

CARE AND CLEANING

Proper cleaning and maintenance will extend the life of your HAUSWIRT M5 Stand Mixer:

- **Always Unplug:** Before cleaning, always unplug the mixer from the power outlet.

- **Mixer Base:** Wipe the mixer base with a damp cloth and mild detergent. Do not immerse the base in water.
- **Mixing Bowl & Attachments:** The stainless steel mixing bowl, egg whisk, dough hook, and flat beater are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water, rinsed, and dried thoroughly.
- **Splash Cover:** Wash the splash cover by hand in warm, soapy water and dry.
- **Storage:** Store the mixer and its accessories in a dry place. The power cord can be neatly stored in the designated compartment at the back of the mixer base.



Image: Close-up of the power cord neatly stored in the compartment at the back of the HAUSWIRT M5 Stand Mixer.

OPTIONAL ACCESSORIES

The HAUSWIRT M5 Stand Mixer features a specially designed front output port compatible with additional functional attachments, available for separate purchase:

- **Pasta Maker:** For making fresh pasta.
- **Meat Grinder:** For grinding various meats.
- **Vegetable Cutter:** For slicing and shredding vegetables.



Images: Examples of optional attachments: meat grinder, pasta maker, and vegetable cutter, which can be connected to the mixer's front port.

TROUBLESHOOTING

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

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is fully locked in the down position.
- **Attachments are difficult to install/remove:** Ensure the mixer head is in the raised position and the attachment is aligned correctly with the shaft. Do not force attachments.
- **Excessive noise or vibration:** Ensure the mixing bowl is securely locked to the base and the attachment is properly installed. Reduce the load if mixing very heavy ingredients. The mixer operates at approximately 68 decibels.
- **Ingredients not mixing evenly:** Ensure the correct attachment is being used for the task. Use a spatula to scrape down the sides of the bowl if necessary.

For further assistance, please contact HAUSWIRT customer support.

SPECIFICATIONS

Feature	Detail
Brand	HAUSWIRT
Model Name	Stand Mixer M5
Color	Lake Green
Capacity	5.3 Quarts
Power	500 Watts
Voltage	120V
Speeds	11
Special Features	LED Touch Screen, 5 Smart Menu Presets, Timer Function, Dishwasher Safe Attachments
Noise Level	68 Decibels
Product Dimensions	12.7"D x 7.2"W x 13.7"H
Material	Plastic, Stainless Steel
Item Weight	16 Pounds

WARRANTY AND SUPPORT

HAUSWIRT products are designed for reliability and performance. For warranty information, product support, or to purchase additional accessories, please refer to the contact information provided with your product packaging or visit the official HAUSWIRT website. Please retain your proof of purchase for warranty claims.