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› [HAUSWIRT](#) /

› [Hauswirt High-End Smart Stand Mixer M5 Instruction Manual](#)

HAUSWIRT M5

Hauswirt High-End Smart Stand Mixer M5 Instruction Manual

Model: M5

1. INTRODUCTION

Thank you for choosing the Hauswirt High-End Smart Stand Mixer M5. This appliance is designed to simplify your baking and cooking tasks with its advanced features and robust construction. Please read this manual thoroughly before operating the mixer to ensure safe and efficient use. Keep this manual for future reference.

Versatile Accessories Make More Tasty Food



Meat Grinders



Slice & Shred



Noodle Maker Set



Figure 1: Hauswirt M5 Smart Stand Mixer (Lake Green)

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 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 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.
- Always ensure the mixer is turned off and unplugged before assembling, disassembling, or cleaning.

3. PRODUCT OVERVIEW

The Hauswirt M5 Stand Mixer features a robust design with intelligent controls for a superior mixing experience.

Components:

- Mixer Body with LED Touchscreen Display
- 5.3-Quart Stainless Steel Mixing Bowl
- Splash Bowl Cover with Enlarged Feed Opening
- Egg Whisk (Stainless Steel)
- Dough Hook (Stainless Steel)
- Flat Beater (Stainless Steel with silicone edge)
- Anti-slip Feet
- Power Cord Storage

DC Motors Provide Quieter Operation

5.3QT
Large Capacity

Low Noise:
<70dB

Rated Frequency
60Hz

Rated Voltage
120V



Figure 2: Labeled Components of the Hauswirt M5 Stand Mixer

Key Features:

- **LED Touch Screen:** A 4.5-inch full-screen display shows time and gear in real-time. Features Quick Mode and Self-Setting Mode for intelligent timing.
- **11 Speed Options:** Provides precise control for various mixing tasks, from gentle blending to high-speed whipping.
- **Tilt-Head Design:** Allows for easy installation and removal of the bowl and accessories.
- **5.3-Quart Stainless Steel Bowl:** Large capacity suitable for diverse mixing and baking needs. Includes a clear dust cover with an enlarged feed opening.
- **Quiet Operation:** Equipped with DC motors and high-precision helical gears for reduced noise levels (below 70dB).
- **3-in-1 Stainless Steel Accessories:** Includes Egg Whisk, Dough Hook, and Flat Beater, all dishwasher-safe.
- **Optional Attachments:** Compatible with separately purchased pasta maker, meat grinder, and vegetable cutter accessories.



Figure 3: LED Touch Screen Display



Figure 4: Integrated LED Light

4. SETUP

Follow these steps to set up your Hauswirt M5 Stand Mixer:

- 1. Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
- 2. Placement:** Place the mixer on a clean, dry, and stable surface. Ensure there is adequate space around the mixer for ventilation and operation.
- 3. Clean Components:** Before first use, wash the mixing bowl, splash guard, and all accessories (whisk, dough hook, beater) in warm, soapy water. Rinse thoroughly and dry. The main unit can be wiped with a damp cloth.
- 4. Attach Bowl:** Place the 5.3-quart stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
- 5. Install Accessory:** Lift the mixer head using the 'Rise Button'. Select the desired attachment (whisk, dough hook, or beater) and push it upwards onto the attachment shaft, then turn it counter-clockwise until it locks. Lower the mixer head.
- 6. Attach Splash Guard:** Place the splash guard over the mixing bowl, aligning the opening with the attachment.
- 7. Connect Power:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches your local power supply (120V).

Video 1: Unboxing and initial setup of the Hauswirt M5 Stand Mixer, demonstrating the components and how to prepare the mixer for use.

5. OPERATING INSTRUCTIONS

Operating your Hauswirt M5 Stand Mixer is intuitive with its LED touchscreen and precise speed control.

5.1 Powering On/Off

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

5.2 Using the LED Touchscreen

The 4.5-inch LED touchscreen provides real-time display of mixing time and speed (gear). It offers two main modes:

- **Quick Mode:** Select from 5 preset menus for common tasks like kneading dough, stirring, cutting, mincing meat, or making noodles. These presets optimize speed and time for specific ingredients.
- **Self-Setting Mode:** Manually adjust the speed and set a timer for customized mixing.

5.3 Speed Control (11 Speeds)

The mixer offers 11 speed options, controlled by the knob on the side of the unit. Rotate the knob to increase or decrease the speed. The current speed setting will be displayed on the LED screen.

- **Speeds 1-2 (Low):** Ideal for meat stuffing, gentle mixing, and combining dry ingredients.
- **Speeds 3-4 (Medium-Low):** Suitable for dough formation and heavy batters.
- **Speeds 5-8 (Medium-High):** Perfect for creaming butter and sugar, and mixing cake batters.
- **Speeds 9-11 (High):** Best for whipping cream, egg whites, and meringues.



Figure 5: Dough Hook in Action (Speeds 3-4)



Figure 6: Whisk in Action (Speeds 9-11)



Figure 7: Flat Beater in Action (Speeds 5-8)

5.4 Using Optional Attachments

The Hauswirt M5 Stand Mixer is compatible with various optional attachments (sold separately) that connect to the front output port.

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



Figure 8: Meat Grinder Attachment (Sold Separately)



Figure 9: Pasta Maker Attachment (Sold Separately)



Figure 10: Vegetable Cutter Attachment (Sold Separately)

5.5 Recipe Videos

Explore various recipes and techniques using your Hauswirt M5 Stand Mixer with these helpful videos:

Video 2: Learn to make Cranberry Shredded Bread using the Hauswirt M5 Stand Mixer.

Video 3: Step-by-step guide to making Gingerbread Cookies with the M5 Stand Mixer.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer.

- **Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Mixing Bowl and Accessories:** The stainless steel mixing bowl, egg whisk, dough hook, and flat beater are all dishwasher-safe for convenient cleaning. Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately.
- **Mixer Body:** Wipe the exterior of the mixer body with a soft, damp cloth. Do not use abrasive cleaners or immerse the mixer body in water.
- **Splash Guard:** Wash the splash guard in warm, soapy water, rinse, and dry.
- **Storage:** Store the mixer in a dry place. Utilize the integrated power cord storage for a tidy countertop.



Figure 11: Power Cord Storage

7. TROUBLESHOOTING

If you encounter any issues with your Hauswirt M5 Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on	Not plugged in; Power outlet malfunction; Mixer head not fully locked.	Ensure power cord is securely plugged in; Test outlet with another appliance; Ensure mixer head is fully lowered and locked.
Attachment not mixing properly	Attachment not correctly installed; Too much or too little ingredient.	Ensure attachment is securely locked onto the shaft; Adjust ingredient quantities according to recipes.
Unusual noise during operation	Overloading the mixer; Loose attachment or bowl.	Reduce the amount of ingredients; Ensure bowl and attachment are securely locked.
Mixer stops during operation	Overheating protection activated.	Turn off and unplug the mixer. Let it cool down for at least 30 minutes before restarting. Reduce load if consistently stopping.

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

8. SPECIFICATIONS

Feature	Specification
Brand	HAUSWIRT
Model Name	Stand Mixer M5
Color	Lake Green
Product Dimensions	12.7"D x 7.2"W x 13.7"H
Capacity	5.3 Quarts
Controls Type	Knob, LED Touch Screen
Special Features	11 Speeds, 5 Smart Menu Preset Modes, Dishwasher Safe Accessories, LED Touch Screen, Timer Function
Material	Plastic, Stainless Steel
Voltage	120V
Wattage	500 watts
Item Weight	16 pounds
Noise Level	68 Decibels

9. WARRANTY AND SUPPORT

HAUSWIRT is committed to providing high-quality products. For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official HAUSWIRT website. If you encounter any issues or have questions regarding your Hauswirt M5 Stand Mixer, please contact our customer service team for assistance.