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› Commercial Stand Mixer, 15Qt Heavy Duty Electric Food Mixer, Commercial Mixer 600W with 3 Speeds Adjustable 130/233/415RPM, Stainless Steel Bowl, Dough Hook Whisk Beater Perfect for Bakery Pizzeria

CuisinAid 600W

Commercial Stand Mixer User Manual

Brand: CuisinAid | Model: 15Qt 600W

PRODUCT OVERVIEW

The CuisinAid 15Qt Commercial Stand Mixer is a heavy-duty electric food mixer designed for professional use in bakeries, pizzerias, and other commercial kitchens. Featuring a powerful 600W motor and three adjustable speeds (130/233/415 RPM), this mixer is built for durability and reliability. All food-contact parts are made from Food-Safe Grade 304 stainless steel, ensuring hygienic operation. Its 15-quart bowl can mix up to 3.5 lbs of dough at once.

Key Features:

- **Premium Material:** Food-Safe Grade 304 stainless steel for all food-contact parts. 15Qt bowl capacity, mixes up to 3.5 lbs of dough.
- **Versatile Machine:** Includes dough hook, flat beater, and wire whip attachments for various mixing needs.
- **Adjustable 3-Speeds:** Offers 130 RPM, 233 RPM, and 415 RPM for precise control. Powerful 600W motor.
- **Security Guard:** Stainless steel guard prevents items from falling into the bowl. Features automatic shutdown if the protective cover is opened or not closed tightly.
- **Easy To Use:** Equipped with non-slip feet for stability and reduced noise. Independent START and STOP buttons for safe operation.



Figure 1: CuisinArt 15Qt Commercial Stand Mixer with its included dough hook, flat beater, and wire whip attachments, alongside common baking ingredients.

SAFETY INSTRUCTIONS

- Read all instructions before operating the mixer.
- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury. Never insert hands into the bowl while the mixer is running.
- Ensure the protective guard is properly closed and secured before starting the mixer. The machine will not operate if the guard is open.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.

- Ensure the mixer is placed on a stable, level, and dry surface during operation.
- Supervise children closely when the appliance is in use.

COMPONENTS

The CuisinArt Commercial Stand Mixer comes with several key components and attachments to facilitate various mixing tasks:

- **Mixer Body:** The main unit housing the motor, controls, and attachment hub.
- **Stainless Steel Mixing Bowl (15Qt):** The primary container for ingredients.
- **Protective Wire Guard:** A safety feature that covers the bowl opening during operation.
- **Bowl Lift Handle:** Used to raise and lower the mixing bowl.
- **Speed Control Lever:** Adjusts the mixing speed.
- **START/STOP Buttons:** For initiating and halting mixer operation.

Included Attachments:

- **Dough Hook:** Ideal for kneading heavy doughs such as pizza dough, bread dough, and pastries. Recommended for use with the first and second speed settings.
- **Flat Beater:** Suitable for light mixtures, cakes, cookies, batters, and icings. Recommended for use with the first and second speed settings.
- **Wire Whip:** Designed for whipping eggs, cream, and other light ingredients, as well as stirring bulk materials like jam or salad. Recommended for use with the second and third speed settings.



Spiral Dough Hook

Used for pizza and other heavy dough. first and second speed recommend.



Flat Beater

Used for Whisk for light mixtures, cakes, eggs, batters. first and second speed recommend.



Wire Whip

Used to stir bulk materials, such as mixed jam, salad, etc. second and third speed recommend.



Figure 2: Detailed view of the Spiral Dough Hook, Flat Beater, and Wire Whip, illustrating their specific applications.

SETUP

1. **Prepare the Mixer:** Ensure the mixer is unplugged and placed on a stable, clean surface.
2. **Attach the Bowl:** Lower the bowl lift using the handle. Place the stainless steel mixing bowl onto the bowl supports and secure it by engaging the locking pins.
3. **Add Ingredients:** Pour or place your ingredients into the mixing bowl.
4. **Install Attachment:** Select the appropriate attachment (Dough Hook, Flat Beater, or Wire Whip) for your recipe. Slide the attachment onto the mixer shaft until it clicks into place.
5. **Raise the Bowl:** Use the bowl lift handle to raise the mixing bowl until it locks into the operating position.
6. **Close Protective Guard:** Ensure the protective wire guard is fully closed over the bowl. The mixer will not operate if the guard is open.

Your browser does not support the video tag.

Video 1: This video demonstrates the process of setting up the CuisinArt Commercial Stand Mixer, including attaching the bowl and

installing the mixing accessories. It also shows the mixer in operation, highlighting its features and capabilities for various food preparation tasks.

OPERATING INSTRUCTIONS

1. **Power On:** Plug the mixer into a suitable power outlet.
2. **Select Speed:** Use the speed control lever to select the desired speed setting (1, 2, or 3).
 - Speed 1: 130 RPM (for heavy doughs)
 - Speed 2: 233 RPM (for medium batters and mixing)
 - Speed 3: 415 RPM (for whipping and light mixtures)

***Important:** Always stop the mixer before changing speeds to prevent damage to the motor and gears.*

3. **Start Mixing:** Press the green "START" button to begin mixing.
4. **Stop Mixing:** Press the red "STOP" button to halt the mixing process.
5. **Safety Shutdown:** The mixer is equipped with an automatic shutdown function. If the protective cover is opened or not closed tightly during operation, the machine will stop immediately for safety.



Figure 3: Overview of the mixer's control panel and key operational features.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your CuisinArt Commercial Stand Mixer.

- **Always Unplug:** Before cleaning or performing any maintenance, ensure the mixer is unplugged from the power source.
- **Cleaning the Bowl and Attachments:** The stainless steel bowl and attachments (dough hook, flat beater, wire whip) are dishwasher safe. For manual cleaning, wash with warm, soapy water, rinse thoroughly, and dry immediately to prevent water spots.
- **Cleaning the Mixer Body:** Wipe the exterior of the mixer body with a damp cloth. Do not immerse the mixer body in water or spray it with liquids. Avoid abrasive cleaners or scouring pads, as they may damage the finish.
- **Protective Guard:** Clean the protective wire guard regularly to remove any food residue.
- **Storage:** Store the mixer in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; protective guard open; power switch off.	Ensure power cord is securely plugged in. Close the protective guard completely. Press the green START button.
Unusual noise during operation.	Attachment not properly installed; excessive load; foreign object in bowl.	Stop the mixer and check that the attachment is securely locked. Reduce the amount of ingredients if overloaded. Inspect the bowl for any foreign objects.
Motor stops during operation.	Overload protection activated; protective guard opened.	Turn off the mixer, reduce the load, and allow it to cool down before restarting. Ensure the protective guard remains closed during operation.
Ingredients not mixing evenly.	Incorrect attachment for task; insufficient mixing time; ingredients stuck to sides.	Ensure the correct attachment is used for the consistency of ingredients. Increase mixing time as needed. Scrape down the sides of the bowl with a spatula if necessary (only when mixer is off).

SPECIFICATIONS

Attribute	Detail
Brand	CuisinAid
Model Name	600W
Capacity	15 Quarts
Power	600W
Speeds	3 Adjustable Speeds (130/233/415 RPM)
Product Dimensions	16.9"D x 21.6"W x 35"H
Item Weight	139.7 pounds
Blade Material	Stainless Steel
Container Material	Stainless Steel
Dishwasher Safe Parts	Yes (Bowl and Attachments)
Controls Type	Knob
Color	Blue
ASIN	B0CTKJ2B5D
UPC	198290797509



Figure 4: Visual representation of the mixer's dimensions and core specifications.

WARRANTY AND SUPPORT

CuisinAid is committed to providing high-quality products and excellent customer service. For any inquiries or support needs regarding your Commercial Stand Mixer, please refer to the following information:

- **Protection Plans:** Extended protection plans are available for purchase, including 3-Year and 4-Year options, as well as a monthly "Complete Protect" plan. These plans offer additional coverage beyond the standard manufacturer's warranty.
- **Returns:** This product is eligible for 30-day easy returns. Please refer to your purchase documentation for detailed return policy information.
- **Customer Support:** For technical assistance, troubleshooting, or warranty claims, please contact CuisinAid customer support. Contact details can typically be found on the product packaging or the official CuisinAid website.

ASK A QUESTION ABOUT THIS MANUAL

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question