

Honinst Honinst

Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer User Manual

Model: Honinst

1. INTRODUCTION

Thank you for choosing the Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer. This appliance is designed to assist with various kitchen tasks, from kneading dough to whipping cream, making your cooking and baking experience more efficient. Please read this manual thoroughly before use to ensure proper operation and maintenance.



Image 1.1: The Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer, showcasing its design and included accessories.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances:

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- 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 surfaces, including the stove.

3. PACKAGE CONTENTS

Your Honinst Stand Mixer package includes the following items:

- Honinst Stand Mixer (Main Unit)
- 6.5QT Stainless Steel Bowl
- Dough Hook
- Whisk
- Beater
- Splash Bowl Cover

Box Contains



Image 3.1: Visual representation of the Honinst Stand Mixer and its included accessories.

4. PRODUCT OVERVIEW

The Honinst Stand Mixer features a tilt-head design for easy access to the bowl and attachments. It is

equipped with a powerful pure copper motor and a 10-speed control knob for versatile mixing. The planetary mixing action ensures thorough ingredient incorporation.

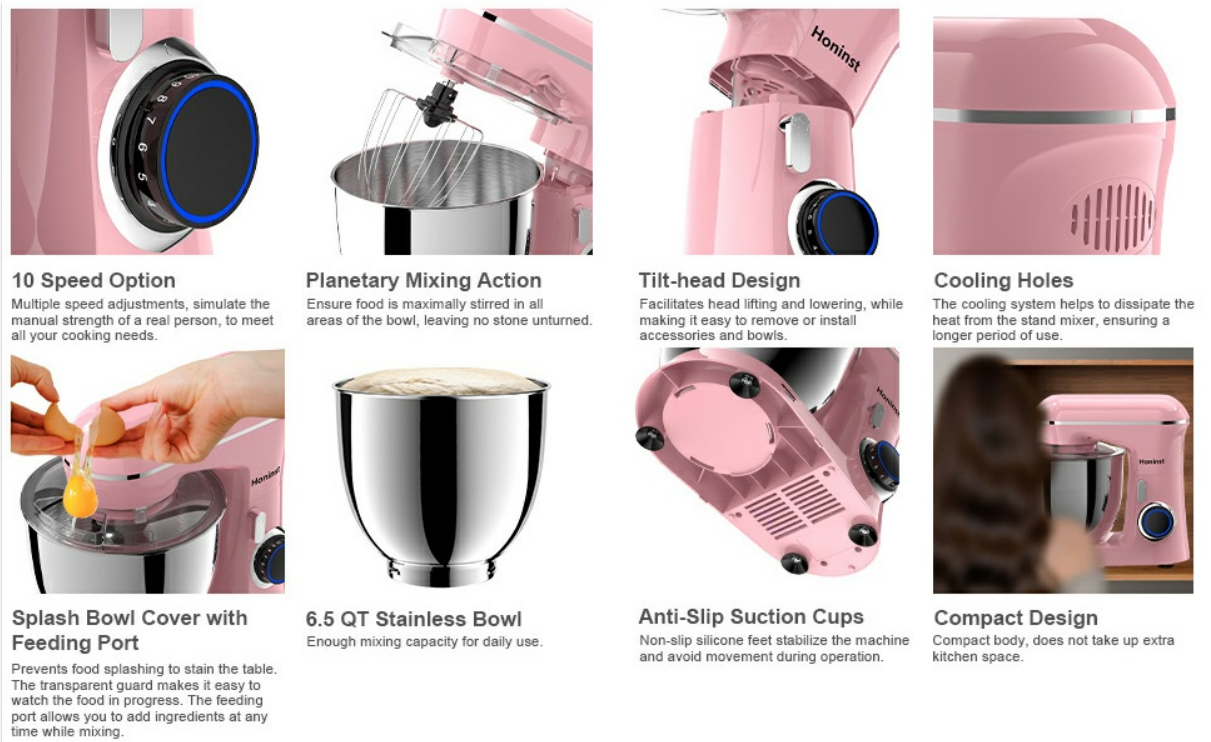


Image 4.1: Key features of the Honinst Stand Mixer, highlighting its design and functional elements.

5. SETUP

1. **Placement:** Place the mixer on a clean, dry, and stable surface. Ensure the anti-slip suction feet are securely attached to prevent movement during operation.
2. **Tilt-Head Mechanism:** Press the tilt-head release button (usually located on the side of the mixer body) and lift the motor head until it locks into place.
3. **Attach Bowl:** Place the 6.5QT stainless steel bowl onto the base, aligning the tabs on the bowl with the slots on the base. Twist clockwise to lock the bowl securely.
4. **Attach Accessory:** Select the desired mixing accessory (dough hook, whisk, or beater). Insert the accessory shaft into the attachment port on the motor head and twist to secure it.
5. **Lower Head:** Press the tilt-head release button again and gently lower the motor head until it clicks into its locked position.
6. **Splash Cover:** If desired, attach the splash bowl cover to the bowl to prevent ingredients from splattering.

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Video 5.1: Official Honinst Stand Mixer demonstration, showing the assembly and basic operation of the mixer.

6. OPERATING INSTRUCTIONS

The Honinst Stand Mixer offers 10 speed settings to accommodate various mixing needs. Always start at a lower speed and gradually increase as needed.

6.1 Speed Control

The mixer features a rotary knob for speed selection, ranging from 0 (off) to 10 (maximum speed), with a pulse (P) function for short bursts of power.

- **Speeds 1-3 (Low):** Ideal for kneading heavy doughs (e.g., bread, pizza, pasta). Use the Dough Hook.
- **Speeds 4-7 (Medium):** Suitable for mixing batters, creams, and mashed potatoes. Use the Beater.
- **Speeds 8-10 (High):** Perfect for whipping egg whites, cream, and light batters. Use the Whisk.



Planetary Mixing Action

-  Volume ≤ 60DB
-  Overheating Protection
-  Pure Copper Motor



10-Speed Control

easy to cook a variety of ingredients



Image 6.1: Overview of the mixer's speed control and recommended uses for various ingredients.



Dough Hook

1-6 Speed

Knead the dough for Bread,
Pizza, Pasta, Cinnamon Rolls



Beater

2-7 Speed

Mix Salad, Butter,
Mashed Potatoes



Whisk

8-10 Speed

Quickly whipped for Fluffy
Cream, Egg Whites, Souffles



Image 6.2: Specific speed recommendations for each mixing attachment.

6.2 General Operation

1. Ensure the mixer is properly assembled and the bowl and desired attachment are securely in place.
2. Add ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Turn the speed control knob to the desired setting. Start at a low speed and gradually increase.
5. During mixing, you can use the feeding port on the splash cover to add additional ingredients.
6. Once mixing is complete, turn the speed control knob to '0' (off) and unplug the mixer.
7. Press the tilt-head release button to lift the motor head, then remove the attachment and the mixing bowl.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Honinst Stand Mixer.

7.1 Cleaning

- Always unplug the mixer before cleaning.

- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water.
- **Mixing Bowl:** The stainless steel bowl is dishwasher safe or can be washed by hand with warm, soapy water.
- **Attachments (Dough Hook, Whisk, Beater):** These accessories are not dishwasher-safe. Wash them by hand with warm, soapy water and dry thoroughly.
- **Splash Bowl Cover:** Wash with warm, soapy water.



Image 7.1: Cleaning instructions for the mixer's bowl and attachments.

7.2 Storage

Store the mixer and its accessories in a dry place, away from direct sunlight and heat. Ensure all parts are clean and dry before storage.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; tilt-head not locked.	Ensure plug is securely in outlet; check power outlet with another appliance; ensure motor head is fully lowered and locked.
Attachment not mixing properly.	Incorrect attachment for task; attachment not securely installed.	Refer to Section 6.1 for correct attachment usage; ensure attachment is twisted and locked into place.
Mixer stops during operation.	Overheating protection activated.	Turn off and unplug the mixer. Allow it to cool down for at least 30 minutes before resuming use. Reduce load if consistently overheating.
Excessive noise or vibration.	Unstable surface; heavy load; attachment not properly secured.	Ensure mixer is on a stable, flat surface; reduce the amount of ingredients; check that the attachment is securely locked.

9. SPECIFICATIONS

- **Brand:** Honinst
- **Model Number:** Honinst
- **Capacity:** 6.5 Quarts
- **Speed Settings:** 10-Speed Control
- **Motor:** Pure Copper Motor
- **Noise Level:** Less than 60 Decibels
- **Special Feature:** Tilt-Head Design, Planetary Mixing Action, Overheating Protection, Anti-slip Suction Feet
- **Product Dimensions:** 13.5"D x 8.7"W x 12.2"H
- **Item Weight:** 10.38 pounds
- **Accessories:** Dough Hook, Whisk, Beater (ETL Certified)

10. WARRANTY AND SUPPORT

Honinst provides 24/7 online service for any issues or questions you may have regarding your electric kitchen mixer. Please feel free to contact us if you encounter any problems while using it. For support, please visit the official Honinst store or contact customer service through your purchase platform.

[Visit the Honinst Store](#)