

Honinst Honinst

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

Model: Honinst

Brand: Honinst

1. INTRODUCTION

Thank you for choosing the Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor, versatile attachments, and user-friendly features. Please read this manual thoroughly before first use to ensure safe and optimal operation.

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 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.
- Remove all attachments from the mixer before washing.

3. PRODUCT OVERVIEW & COMPONENTS

Your Honinst Stand Mixer comes with several key components designed for various culinary tasks. Familiarize yourself with each part for optimal use.

Box Contains



Figure 1: Honinst Stand Mixer components including the main unit, 6.5QT stainless steel bowl, splash bowl cover, whisk, beater, and dough hook.

Included Accessories:

- **6.5QT Stainless Steel Bowl:** Large capacity bowl for mixing various ingredients.
- **Dough Hook:** Ideal for kneading heavy yeast doughs like bread, pizza, and pasta.
- **Beater:** Suitable for medium to heavy mixtures such as cake batter, cookies, and mashed potatoes.
- **Whisk:** Designed for quickly whipping light ingredients like cream, egg whites, and soufflés.
- **Splash Bowl Cover:** Helps prevent splashing and allows for easy addition of ingredients during mixing.



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



Figure 2: Close-up of the dough hook, beater, and whisk attachments with their recommended speed ranges and uses.

4. SETUP

Follow these steps to set up your Honinst Stand Mixer for first use:

1. **Placement:** Place the mixer on a dry, flat, and stable surface. Ensure the anti-slip suction feet are securely attached to prevent movement during operation.
2. **Attaching the Bowl:** Place the 6.5QT stainless steel bowl onto the base of the mixer. Twist it clockwise until it locks securely into place.
3. **Attaching Accessories:** Ensure the mixer head is in the tilted-up position. Select the desired attachment (dough hook, beater, or whisk). Align the attachment with the shaft and push upwards, then twist counter-clockwise until it locks into place.
4. **Lowering the Head:** Press the tilt-head release button (usually located on the side of the mixer) and gently lower the mixer head until it clicks into the locked-down position.
5. **Splash Guard:** If desired, attach the splash guard over the bowl. It has a feeding port for adding ingredients during mixing.

Video 1: Official Honinst Stand Mixer overview demonstrating setup and basic operation.

5. OPERATING INSTRUCTIONS

Your Honinst Stand Mixer features a powerful pure copper motor and 10-speed control for precise mixing.

Speed Control:

The mixer features a rotary knob with 10 speed settings, plus a 'P' (Pulse) function. Turn the knob clockwise to increase speed. Always start at a lower speed and gradually increase as needed to prevent splashing and ensure thorough mixing.

- **Speeds 1-6 (Dough Hook):** Ideal for kneading heavy doughs.
- **Speeds 2-7 (Beater):** Best for mixing batters and heavier creams.
- **Speeds 8-10 (Whisk):** Use for whipping egg whites, cream, and light batters.
- **'P' (Pulse) Function:** Provides short bursts of power for quick mixing or incorporating ingredients.



Figure 3: Key features of the Honinst Stand Mixer including speed control, planetary mixing, and tilt-head design.

Key Features for Operation:

- **Planetary Mixing Action:** The attachment rotates in one direction while the drive shaft rotates in the opposite direction, ensuring all areas of the bowl are reached for thorough mixing.
- **Low-Noise Operation:** Utilizing aerodynamic theory and high-quality bearing parts, the mixer operates at less than 60 dB.
- **Overheating Protection:** The mixer is equipped with overheating protection to ensure a longer lifespan for the motor. If the mixer stops unexpectedly, allow it to cool down before resuming operation.

6. MAINTENANCE & CLEANING

Proper maintenance and cleaning will extend the life of your Honinst Stand Mixer.

1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.

2. **Cleaning Attachments:** The dough hook, beater, whisk, and stainless steel bowl are **not dishwasher-safe**. Hand wash them with warm, soapy water and rinse thoroughly. Dry immediately to prevent water spots or corrosion.
3. **Cleaning Mixer Base:** Wipe the exterior of the mixer base with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
4. **Splash Guard:** The splash guard can be hand washed with warm, soapy water.



Figure 4: Cleaning the mixer accessories. Note: Accessories are not dishwasher-safe.

7. TROUBLESHOOTING

If you encounter any issues with your Honinst Stand Mixer, refer to the following common troubleshooting tips:

- **Mixer Not Turning On:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the speed control knob is set to an active speed (not '0' or 'P' unless intentionally using pulse).
- **Attachments Not Mixing Properly:** Ensure the attachment is correctly installed and locked into the shaft. Verify the mixer head is fully lowered and locked.
- **Mixer Stops During Operation:** The overheating protection may have activated. Unplug the mixer and allow it

to cool down for at least 30 minutes before attempting to use it again. Reduce the load or speed if consistently stopping.

- **Excessive Noise or Vibration:** Ensure the mixer is on a stable, flat surface and the suction feet are engaged. Check that the bowl and attachment are correctly installed and locked.

8. SPECIFICATIONS

Feature	Specification
Brand	Honinst
Model Name	Honinst
Capacity	6.5 Quarts
Controls Type	Knob
Voltage	120 Volts
Wattage	660 watts
Noise Level	55 Decibels
Item Weight	10.89 pounds
Product Dimensions	13.43"D x 8.66"W x 12.2"H
Material	Plastic

9. WARRANTY & SUPPORT

Honinst provides 24/7 online service for any questions or issues you may encounter with your electric kitchen mixer. Please feel free to contact us for assistance.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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

Answered questions about this manual

What is the wattage of the Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer?

The Honinst 6.5QT 10-Speed Tilt-Head Electric Stand Mixer has a power rating of 660 watts. According to the product specifications, it operates on a voltage of 120 Volts and features a powerful pure copper motor...

[Read full answer](#)