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AILESSOM 1533P

AILESSOM 6.5-QT Stand Mixer Instruction Manual

Model: 1533P

1. Introduction

Thank you for purchasing the AILESSOM 6.5-QT Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

2. Important Safety Instructions

WARNING: 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 base, 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 assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent injury 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. Contact customer support for assistance.
- 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 the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the mixer is turned OFF and unplugged before changing attachments or cleaning.
- Do not use the appliance for other than intended use.

3. Package Contents

Carefully unpack all items and ensure you have received the following components:

- AILESSOM Stand Mixer Base
- 6.5-Quart Stainless Steel Mixing Bowl
- Dough Hook
- Flat Beater
- Wire Whisk
- Splash Guard
- Instruction Manual



Image: AILESSOM Stand Mixer with its primary components and attachments.

4. Product Overview

Familiarize yourself with the parts of your AILESSOM Stand Mixer:



Image: Labeled diagram showing the Splash Bowl Cover, Whisk, 6.5T Stainless Steel Bowl, Anti-slip Feet, Rise Button, and Speed Button.

- **Splash Bowl Cover:** Prevents ingredients from splashing out during mixing.
- **Whisk:** Used for aerating mixtures like egg whites and cream.
- **6.5-QT Stainless Steel Bowl:** Large capacity mixing bowl.
- **Anti-slip Feet:** Ensures stability during operation.
- **Rise Button:** Releases the tilt-head mechanism.
- **Speed Button (Knob):** Controls the mixing speed (1-10).
- **Beater:** For general mixing tasks.
- **Dough Hook:** For kneading yeast doughs.

5. Setup

Before first use, ensure the mixer is placed on a stable, flat, and dry surface.

1. **Tilt the Head:** Press the 'Rise Button' and lift the motor head until it locks into place.
2. **Attach the Bowl:** Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks securely.
3. **Attach an Accessory:** Insert the desired attachment (dough hook, beater, or whisk) into the accessory shaft. Push upwards and turn clockwise until it locks into place.
4. **Lower the Head:** Press the 'Rise Button' again and gently lower the motor head until it clicks into its locked position.
5. **Attach Splash Guard (Optional):** If desired, slide the splash guard onto the mixing bowl.



Image: The AILESSOM Stand Mixer demonstrating its tilt-head design for easy installation and removal of accessories and bowl.

6. Operating Instructions

Your AILESSOM Stand Mixer features 10 speeds for various mixing needs.

1. Ensure the mixer is properly assembled and the head is locked down.
2. Add ingredients to the mixing bowl.
3. Plug the mixer into a suitable electrical outlet.
4. Turn the speed knob to the desired setting. Start at a lower speed and gradually increase to prevent splashing.
5. When finished, turn the speed knob to '0' (OFF) and unplug the mixer.
6. Press the 'Rise Button' to lift the head, then remove the attachment and mixing bowl.

Recommended Attachment Usage:

- **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, pastries, frostings, and mashed potatoes.
- **Dough Hook:** Best for kneading yeast doughs for bread, pizza, and pasta.
- **Wire Whisk:** Perfect for incorporating air into ingredients, such as whipping eggs, cream, and light batters.



Image: Visual guide demonstrating the applications of the Beater (for salads, butter, mashed potatoes), Dough Hook (for bread, pizza), and Whisk (for fluffy cream, egg whites).

7. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity of your AILESSOM Stand Mixer.

1. Always unplug the mixer before cleaning.
2. **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
3. **Mixing Bowl:** The stainless steel mixing bowl can be washed by hand with warm, soapy water or placed in the dishwasher.
4. **Attachments (Dough Hook, Flat Beater, Wire Whisk):** **These attachments are NOT dishwasher safe.** Hand wash them immediately after use with warm, soapy water. Rinse thoroughly and dry completely to prevent oxidation and discoloration.
5. **Splash Guard:** Wash with warm, soapy water.



Image: A stainless steel mixing bowl and a whisk being rinsed under running water. Note: While the bowl is dishwasher safe, the metal attachments should be hand-washed to prevent damage.

8. Troubleshooting

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet issue; speed knob not at '0'.	Ensure the mixer is securely plugged in. Check the power outlet with another appliance. Turn the speed knob to '0' before turning it to a desired speed.
Attachments wobble or are difficult to attach/remove.	Attachment not properly seated; head not fully locked.	Ensure the attachment is pushed up and twisted clockwise until it clicks into place. Make sure the motor head is fully lowered and locked.
Loud noise during operation.	Overloaded; improper assembly.	Reduce the amount of ingredients. Check that the bowl and attachment are correctly installed. If the noise persists, discontinue use and contact support.
Motor stops during operation.	Overheating protection activated; overloaded.	Turn off and unplug the mixer. Let it cool down for 20-30 minutes. Reduce the load if you were mixing heavy ingredients.

9. Specifications

- **Model:** 1533P
- **Power:** 660W
- **Capacity:** 6.5 Quarts
- **Speed Settings:** 10-Speed Control
- **Controls Type:** Knob
- **Features:** Tilt-Head Design, Anti-slip Feet

10. Warranty and Support

AILESSOM products are manufactured to high-quality standards. For warranty information, technical support, or any questions regarding your product, please contact AILESSOM customer service. Please have your model number (1533P) and purchase details ready when contacting support.
Contact information can typically be found on the product packaging or the official AILESSOM website.

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