

RAF R.6611G

RAF Stand Mixer R.6611G User Manual

Model: R.6611G | Power: 800W | Capacity: 4 Liters

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and retain them for future reference. Incorrect operation may cause damage to the appliance and injury to the user.

- Always ensure the voltage on the rating label corresponds to your mains voltage.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Unplug from the outlet when not in use, before assembling or disassembling 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 the cord hang over the edge of a table or counter or touch hot surfaces.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

PRODUCT OVERVIEW

The RAF Stand Mixer R.6611G is designed for various kitchen tasks, including mixing, kneading, and whipping. It features a powerful 800W motor and a 4-liter stainless steel bowl.

Components

- Mixer Head (Motor Unit)
- Mixing Bowl (4L Stainless Steel)
- Dough Hook
- Beater
- Whisk

- Splash Guard Cover
- Speed Control Knob
- Head Release Button



Image 1: The RAF Stand Mixer R.6611G in operation, showcasing its design and the mixing bowl with various ingredients.

Key Features

- **Powerful 800W Motor:** Ensures efficient mixing for various recipes.
- **4-Liter Stainless Steel Bowl:** Durable and suitable for large batches.
- **6 Speeds with Pulse Function:** Offers precise control for different mixing needs.
- **3-in-1 Functionality:** Includes attachments for kneading dough, whipping cream, and general mixing.
- **Anti-Splash Protection:** Helps keep your kitchen clean during operation.
- **Removable Bowl:** For easy cleaning and ingredient transfer.



Image 2: Diagram illustrating the key features of the RAF Stand Mixer, including its 800W power, 4L stainless steel bowl, anti-splash protection, 6 speeds with pulse function, and the three included attachments: whisk, dough hook, and beater.

SETUP

1. **Unpack the Mixer:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean Before First Use:** Wash the mixing bowl, dough hook, beater, whisk, and splash guard in warm soapy water, then rinse and dry thoroughly. Wipe the motor unit with a damp cloth.
3. **Position the Mixer:** Place the stand mixer on a clean, dry, and stable surface. Ensure there is enough space around the mixer for ventilation and operation.
4. **Attach the Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the mixer. Turn it clockwise until it locks securely into place.
5. **Install the Attachment:**
 - a. Press the head release button to lift the mixer head.
 - b. Insert the desired attachment (dough hook, beater, or whisk) into the attachment shaft. Push upwards and turn

counter-clockwise until it clicks into place.

c. Lower the mixer head until it locks into position.

6. **Attach the Splash Guard:** If desired, slide the splash guard onto the mixer head, ensuring it covers the bowl opening.

OPERATING INSTRUCTIONS

Before operating, ensure the mixer is properly assembled and plugged into a suitable power outlet.

Speed Selection Guide

- **Speed 1-3 (Low):** Suitable for light mixtures, such as mixing flour, mashing potatoes, or starting to combine ingredients. Use the dough hook for kneading.
- **Speed 2-4 (Medium):** Ideal for medium-heavy mixtures, such as mixing batters, creaming butter and sugar, or preparing light pastries. Use the beater attachment.
- **Speed 5-6 (High):** Best for whipping cream, egg whites, or light batters. Use the whisk attachment.
- **Pulse Function (P):** Provides short bursts of maximum power for quick mixing or incorporating ingredients. Turn the knob to 'P' and release.

General Operation

1. Add ingredients to the mixing bowl.
2. Ensure the mixer head is lowered and locked, and the correct attachment is installed.
3. Plug the mixer into a power outlet.
4. Turn the speed control knob to the desired speed setting. Start at a lower speed to prevent splashing, then gradually increase.
5. When finished, turn the speed control knob to the "0" (off) position.
6. Unplug the mixer from the power outlet.
7. Press the head release button to lift the mixer head. Remove the attachment by pushing upwards and turning clockwise.
8. Unlock and remove the mixing bowl by turning it counter-clockwise.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your stand mixer.

- **Always unplug the appliance** before cleaning.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- **Mixing Bowl, Dough Hook, Beater, Whisk, and Splash Guard:** These parts are generally dishwasher safe, but hand washing in warm soapy water is recommended to prolong their life. Rinse thoroughly and dry immediately.
- **Storage:** Store the mixer and its accessories in a dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; mixer head not locked.	Ensure the mixer is securely plugged in. Check the power outlet with another appliance. Make sure the mixer head is fully lowered and locked into place.
Attachment not rotating properly.	Attachment not correctly installed.	Ensure the attachment is pushed up and twisted counter-clockwise until it clicks securely into the shaft.
Excessive noise or vibration.	Mixer head not locked; uneven surface; overloaded.	Ensure the mixer head is locked. Place the mixer on a stable, flat surface. Reduce the amount of ingredients if overloading is suspected.
Motor stops during operation.	Overheating due to prolonged use or overload.	Turn off and unplug the mixer. Allow it to cool down for at least 30 minutes. Reduce the load if overloading was the cause.

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

SPECIFICATIONS

Model	R.6611G
Power	800W
Capacity	4 Liters
Material	Stainless Steel (Bowl)
Number of Speeds	6 + Pulse Function
Color	White
Item Weight	4 Kilograms
Package Dimensions	40 x 31 x 16 cm







WARRANTY AND SUPPORT

This RAF Stand Mixer R.6611G comes with a **3-Year Warranty** from the date of purchase.

The warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

For warranty claims, technical support, or service inquiries, please contact your retailer or the manufacturer's customer service department with your proof of purchase.

Related Documents - R.6611G

	<p>Manual de Instrucciones para Batidora de Sobremesa RAF R.6637</p> <p>Instrucciones detalladas para la limpieza, almacenamiento y operación segura de la batidora de sobremesa RAF R.6637, incluyendo guías de mezcla y precauciones de seguridad.</p>
	<p>RAF R.8060 Infrared Electric Stove User Manual</p> <p>Comprehensive user manual for the RAF R.8060 infrared electric stove, covering specifications, features, safe operation, troubleshooting, and maintenance. Includes detailed instructions and safety recommendations.</p>
	<p>Ficha Técnica: Hervidor Eléctrico RAF 800W 2L con Apagado Automático</p> <p>Especificaciones técnicas completas del Hervidor Eléctrico RAF (R.97816-110) de 800W y 2L de capacidad. Incluye características como apagado automático, base giratoria 360°, acero inoxidable y diseño moderno. Ideal para uso doméstico, oficinas y cafeterías.</p>
	<p>RAF 800W Juicer Extractor R.92817S-110 - Powerful & Quiet Kitchen Appliance</p> <p>Discover the RAF 800W Juicer Extractor (Model R.92817S-110). Features a powerful yet quiet motor, 600ml capacity, and easy-to-clean design for fresh fruit and vegetable juices. Ideal for home use.</p>
	<p>Ficha Técnica: Hervidor Eléctrico RAF 800W 1.8L con Base Giratoria 360°</p> <p>Hervidor Eléctrico RAF de 800W y 1.8L de capacidad, fabricado en vidrio borosilicato libre de BPA. Cuenta con base giratoria de 360°, asa ergonómica y diseño moderno para uso doméstico.</p>
	<p>Afeitadora Eléctrica Recargable RAF R.4017 - 3W, IPX7, USB</p> <p>Ficha técnica de la afeitadora eléctrica recargable RAF R.4017. Con motor de 3W, resistencia al agua IPX7, batería de 600 mAh y carga USB. Ideal para uso doméstico.</p>