

## COOKLEE stand mixer

# COOKLEE Stand Mixer Instruction Manual

Model: Stand Mixer (9.5 Qt, 660W, 10-Speed)

## 1. INTRODUCTION

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

### Important Safety Information

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- 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.
- Ensure the mixer is placed on a stable, flat, and dry surface during operation.

## 2. PRODUCT OVERVIEW

The COOKLEE Stand Mixer is designed for various kitchen tasks, featuring a powerful motor and multiple attachments for diverse mixing needs.

### Components

- Main Mixer Unit (with 660W motor and 10-speed control)
- 9.5 Quart Stainless Steel Mixing Bowl
- Dough Hook
- Flat Beater
- Wire Whip
- Pouring Shield

- Silicone Spatula



Image 2.1: The COOKLEE Stand Mixer main unit with bowl and pouring shield.

## Key Features

- **Powerful 660W Motor:** Provides efficient mixing for various ingredients.
- **9.5 Quart Capacity:** Large stainless steel bowl suitable for significant batches.
- **10 Speed Settings + Pulse:** Offers precise control for different mixing tasks.
- **Planetary Mixing Action:** Ensures thorough and even mixing by reaching all areas of the bowl.
- **Tilt-Head Design:** Allows for easy access to the bowl and attachments.
- **Anti-Slip Suction Cups:** Secures the mixer to the countertop during operation.
- **Dishwasher-Safe Attachments:** Simplifies cleanup after use.

# Box Contains

All of attachments are dishwasher-safe for quick and easy cleaning.  
Just throw them in the dishwasher, and you're all set.



**COOKLEE Stand Mixer\*1**



**Mixing Bowl\*1**



**Pouring Shield\*1**



**Wire Whisk\*1**



**Flat Beater\*1**



**Dough Hook\*1**



**Silicone Spatula\*1**



**Instruction Manual\*1**

Image 2.2: Contents included in the product box.

## 3. SETUP

### Unpacking and Initial Preparation

1. Carefully remove all components from the packaging.
2. Wash the mixing bowl, dough hook, flat beater, wire whip, and pouring shield in warm, soapy water. Rinse thoroughly and dry completely before first use. The main mixer unit should be wiped with a damp cloth.
3. Place the mixer on a clean, dry, flat, and stable countertop. Ensure the anti-slip suction cups on the base firmly grip the surface.

### Assembling the Mixer

1. **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.
2. **Lift the Head:** Push the tilt-head release lever (located on the side of the mixer) downwards and lift the motor head until it

clicks into the tilted position.

3. **Attach an Accessory:** Insert the desired attachment (dough hook, flat beater, or wire whip) onto the accessory shaft. Push upwards and turn counter-clockwise until it locks into the pin on the shaft.
4. **Lower the Head:** Push the tilt-head release lever downwards again and gently lower the motor head until it locks into the operating position. Ensure it is fully locked before proceeding.
5. **Attach the Pouring Shield (Optional):** Slide the pouring shield onto the mixing bowl, ensuring the opening aligns with the attachment.

## 4. OPERATING INSTRUCTIONS

### Speed Control and Attachment Guide

The mixer features a 10-speed control dial and a pulse setting for quick bursts of power. Select the appropriate speed based on the attachment and ingredients.



Image 4.1: Speed options and recommended attachment usage.

- **Dough Hook (Speeds 1-4):** Ideal for heavy mixtures such as bread dough, pizza dough, and pasta. Start at a low speed and gradually increase as the dough forms.
- **Flat Beater (Speeds 2-6):** Suitable for medium-heavy mixtures like cake batters, cookie dough, frostings, and salads.
- **Wire Whip (Speeds 6-10):** Best for light mixtures requiring aeration, such as whipping egg whites, cream, and making light sauces.
- **Pulse (P Setting):** Provides short bursts of maximum power for quick mixing or incorporating ingredients.

# Multi-function Stand Mixer



## Dough Hook

Teflon Coating Aluminum  
Heavy mixtures  
Bread, Pizza, Spaghetti



## Flat Beater

Teflon Coated Aluminum  
Medium heavy mixtures  
Salad, Cookie, Crepes



## Wire Whip

Stainless Steel  
Light mixtures  
Cream, Egg White, Cake, Sauces

Image 4.2: Specific uses for each mixing attachment.

## Operating Procedure

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 grounded electrical outlet.
4. Turn the speed control dial to the desired setting. Start at a lower speed and gradually increase to prevent splashing.
5. When finished mixing, turn the speed control dial to '0' (OFF) and unplug the mixer.

6. Push the tilt-head release lever and lift the motor head to remove the bowl and attachment.

## Using the Pouring Shield

The pouring shield helps prevent splashes and allows for easy addition of ingredients during mixing. Simply slide it onto the rim of the mixing bowl after the bowl and attachment are in place and the head is lowered.

# Professional Motor, Noise Reduct 10dB

660W pure copper motor, make it simple to enjoy clean, healthy recipes with less of a fuss—and less noise!



**-10dB**  
Noise Reduct

Icon	Value
House icon	≤ 30dB
Mixer icon	≤ 45dB
Lightning bolt icon	≤ 70dB
Speaker icon	≤ 80dB

Image 4.3: The pouring shield in place on the mixing bowl.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your COOKLEE Stand Mixer.

### Cleaning Instructions

1. Always unplug the mixer before cleaning.

- 2. **Attachments and Mixing Bowl:** The dough hook, flat beater, wire whip, and pouring shield are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water, then rinsed and dried thoroughly.
- 3. **Main Mixer Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- 4. **Accessory Shaft:** Wipe the accessory shaft with a damp cloth to remove any residue.



Image 5.1: Dishwasher-safe attachments for easy cleaning.

Storage

Store the mixer and its attachments in a clean, dry place. Ensure the power cord is neatly wrapped and not kinked.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; Power outlet malfunction; Speed dial not at '0'.	Ensure the mixer is securely plugged in. Test the outlet with another appliance. Turn the speed dial to '0' before turning on.
Attachment not fitting or falling off.	Attachment not properly installed; Head not fully lowered/locked.	Ensure the attachment is pushed up and turned counter-clockwise until it locks onto the pin. Verify the mixer head is fully lowered and locked.
Excessive noise or vibration during operation.	Mixer not on a stable surface; Bowl or attachment not secured; Overloaded.	Place the mixer on a flat, stable surface. Ensure the bowl and attachment are locked. Reduce the amount of ingredients if overloaded.
Motor stops during operation.	Overheating protection activated; Power interruption.	Unplug the mixer and let it cool down for at least 30 minutes. Check power supply. If the problem persists, contact customer support.

If the issue is not resolved by the above steps, please contact COOKLEE customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	COOKLEE
Model Name	stand mixer
Power	660W
Capacity	9.5 Quarts
Speed Settings	10 + Pulse
Product Dimensions (D x W x H)	15.7" x 8.3" x 13.1"
Item Weight	14.47 pounds
Special Feature	Tilt Head
Certifications	ETL, GMark
UPC	199284885677

## 8. WARRANTY AND SUPPORT



COOKLEE is committed to providing quality products and customer satisfaction. For any questions, missing parts, broken components, or damage, please contact our customer service team.



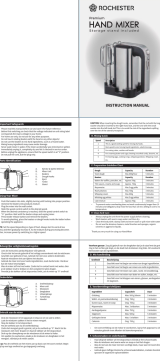

### Customer Support

COOKLEE offers 24/7 online support. For assistance, please visit the official COOKLEE store or contact us through the platform where you purchased the product.  
Visit the [COOKLEE Store](#) for more information and support.



### Related Documents - stand mixer

 <p>Operating Instructions Stand Mixer MK-3703</p> <p>Before operating this unit, please read the instructions completely.</p>	<p><a href="#">MK-3703 Stand Mixer Operating Instructions and Safety Guide</a></p> <p>Comprehensive operating instructions and safety advice for the MK-3703 Stand Mixer, covering setup, usage, applications, and cleaning. Learn how to use your 1400W kitchen appliance effectively.</p>
	<p><a href="#">Versatile Stand Mixer for Home Baking</a></p> <p>A comprehensive guide to using a modern stand mixer for various baking needs, featuring a durable design and multiple attachments for efficient mixing, whipping, and kneading.</p>

 <p>The cover of the KitchenAid KSM90PSBC0 Owner's Manual. It features the KitchenAid logo at the top, followed by the model number and title. Below is a small diagram of the stand mixer and a note about finding the manual on the bottom of the unit.</p>	<p><a href="#">KitchenAid KSM90PSBC0 Stand Mixer Owner's Manual and Usage Guide</a></p> <p>Comprehensive owner's manual for the KitchenAid KSM90PSBC0 Stand Mixer, covering features, assembly, operation, troubleshooting, warranty, and care instructions. Includes tips for mixing, bread making, and using accessories.</p>
 <p>The cover of the LINKO Chef HM-WX6668-US Hand Mixer Instruction Manual. It shows the product name and model number, along with a small image of the hand mixer and a table of contents.</p>	<p><a href="#">LINK Chef HM-WX6668-US Hand Mixer Instruction Manual</a></p> <p>Instruction manual for the LINK Chef HM-WX6668-US hand mixer, providing important safety instructions, usage guidelines, mixing guide, preparation chart, and cleaning care.</p>
 <p>The cover of the Rochester Premium Hand Mixer Instruction Manual. It features the product name and model number, a small image of the hand mixer, and a detailed table of contents.</p>	<p><a href="#">Rochester Premium Hand Mixer Instruction Manual</a></p> <p>Instruction manual for the Rochester Premium Hand Mixer, including important safeguards, parts identification, usage instructions, mixing guide, preparation guidelines, cleaning and care, and troubleshooting.</p>
 <p>The cover of the Scarlett SC-HM40B03 Mixer with Bowl: Instruction Manual. It shows the product name and model number, a small image of the hand mixer with its bowl, and a table of contents.</p>	<p><a href="#">Scarlett SC-HM40B03 Mixer with Bowl: Instruction Manual</a></p> <p>Official instruction manual for the Scarlett SC-HM40B03 hand mixer. Covers safety, operation, cleaning, and storage for this kitchen appliance.</p>