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> Aucma 8.5QT 900W Tilt-Head Stand Mixer Instruction Manual

Aucma SM-1552NP

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Model: SM-1552NP

INTRODUCTION

Thank you for choosing the Aucma 8.5QT 900W Tilt-Head Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor and versatile attachments. Please read this manual thoroughly before first use to ensure safe and efficient operation. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid. Wipe clean with a damp cloth.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by children.
- 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.
- Do not use outdoors.
- Ensure the mixer is placed on a stable, flat, and dry surface during operation.

PRODUCT OVERVIEW

The Aucma Stand Mixer features a robust design with a powerful 900W motor and an 8.5-quart stainless steel bowl, ideal for various culinary tasks.



Figure 1: Aucma 8.5QT 900W Tilt-Head Stand Mixer with whisk attachment.

Key Components:

- **Motor Unit:** Houses the powerful 900W motor and control dial.
- **Tilt-Head Design:** Allows easy access to the bowl and attachments.
- **8.5QT Stainless Steel Bowl:** Large capacity for mixing various ingredients. Features a handle for easy handling.
- **Splash Guard:** Transparent cover to prevent splashing during mixing.
- **Attachments:** Includes a Dough Hook, Beater, and Wire Whisk.
- **Speed Control Dial:** Offers 6 speeds plus a pulse function for precise control.

900W Mental gear system



Stable
operation



Powerful
mixing



Durable
long-lasting



Overheat
Protection

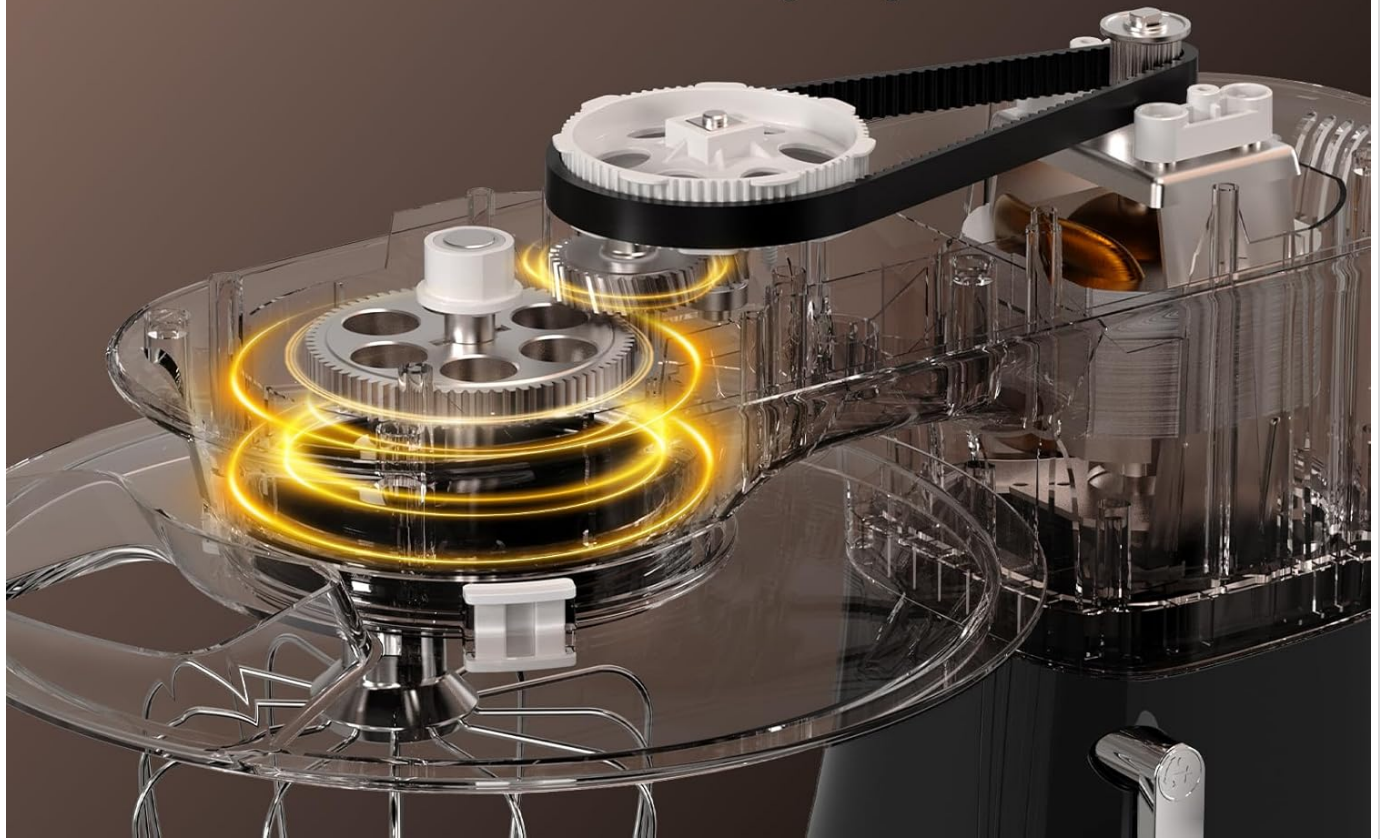


Figure 2: The mixer's internal 900W mental gear system ensures stable and powerful mixing with overheat protection.

Upgraded 8.5QT large capacity

Suitable for large-scale cooking, freeing your hands



Figure 3: The 8.5QT large capacity bowl is suitable for various quantities, from 30 eggs to 2kg of dough.

SETUP

1. Unpacking and Initial Cleaning:

- Carefully remove all packaging materials.
- Wash the stainless steel bowl, splash guard, dough hook, beater, and wire whisk in warm, soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the motor unit with a damp cloth. Do not immerse the motor unit in water.

2. Placing the Mixer:

- Place the mixer on a clean, dry, and stable countertop.
- Ensure there is enough space around the mixer for ventilation and operation.

3. Attaching the Bowl:

- Lift the tilt-head by pushing the tilt-head release lever and raising the head until it locks into place.
- Place the stainless steel bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks securely.

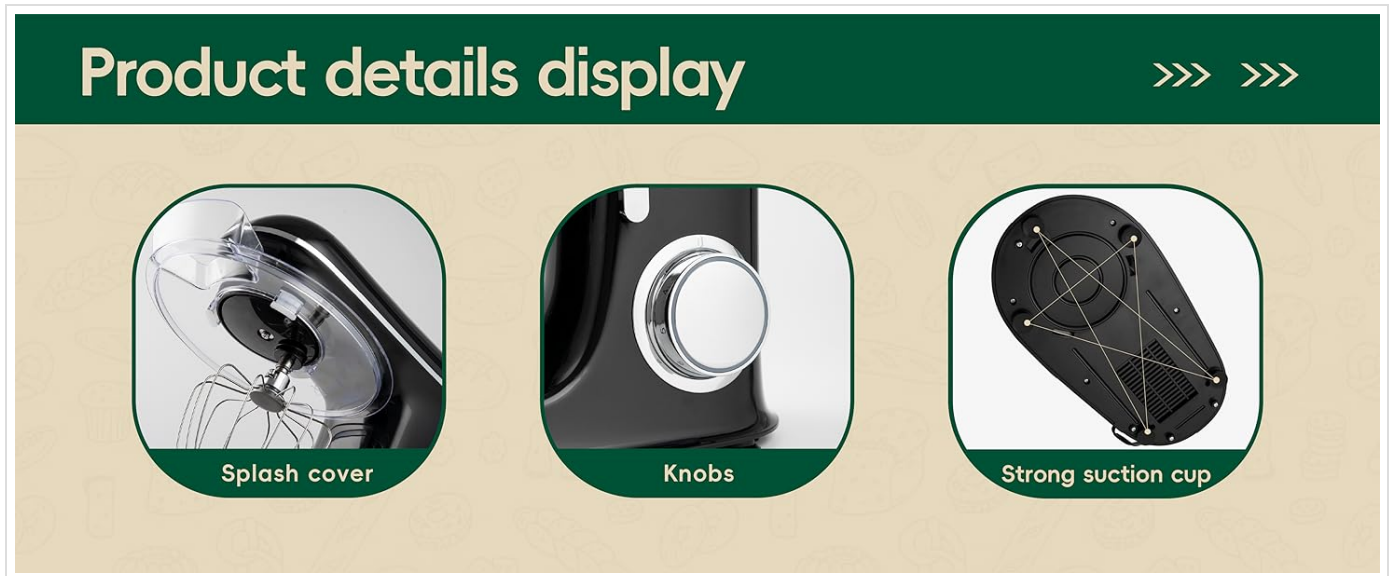


Figure 4: Securely lock the mixing bowl into the base.

4. Attaching the Splash Guard:

- Slide the splash guard onto the mixer head from the front, ensuring it covers the bowl opening.

5. Attaching Accessories:

- With the tilt-head raised, push the desired attachment (dough hook, beater, or whisk) upwards onto the attachment shaft.
- Rotate the attachment counter-clockwise until it locks into place.
- Lower the tilt-head by pushing the tilt-head release lever and gently lowering the head until it locks into place.



Figure 5: The three primary attachments: whisk, dough hook, and beater, each designed for specific mixing tasks.

OPERATING INSTRUCTIONS

1. Speed Control:

The mixer features a rotary 6-speed control dial plus a pulse function. Adjust the speed according to the ingredients and desired consistency.

- **Speeds 1-3 (Low):** Ideal for heavy mixtures like dough, batters, and mashing potatoes.
- **Speeds 2-4 (Medium):** Suitable for medium-heavy mixtures like butter, salad, and general mixing.
- **Speeds 5-6 (High):** Best for light mixtures like cream, egg whites, and whipping.
- **Pulse (P):** Provides short bursts of power for quick mixing or incorporating ingredients.



Figure 6: The control dial allows for precise speed adjustments.

2. Planetary Mixing Action:

The mixer utilizes a 360° planetary mixing action, ensuring that all ingredients are thoroughly incorporated and mixed evenly within the bowl.



Figure 7: The planetary mixing action ensures thorough and even ingredient incorporation.

3. Using Attachments:

- **Dough Hook (Levels 1-3):** Ideal for kneading yeast doughs for bread, pizza, and pasta. The aluminum construction with a protective layer ensures durability.



Figure 8: The dough hook is designed for kneading heavy doughs.


- **Beater (Levels 2-4):** Perfect for mixing medium-heavy batters, such as cakes, cookies, and mashed potatoes. Made from aluminum with a protective layer.

• Safety lock to prevent snaking


900w powerful motor

900W upgraded


high speed motor, faster completion of various cooking, more even and full mixing. Long-term rotation without getting hot, extending the life of the motor and improving safety.




Overheat Protection



Durable long-lasting



Powerful mixing



Stable operation

Figure 9: The beater is versatile for various mixing tasks.

- **Wire Whisk (Levels 5-6):** Used for aerating ingredients like egg whites, cream, and light batters. Constructed from durable stainless steel.



Figure 10: The wire whisk is designed for whipping and aerating.

MAINTENANCE AND CLEANING

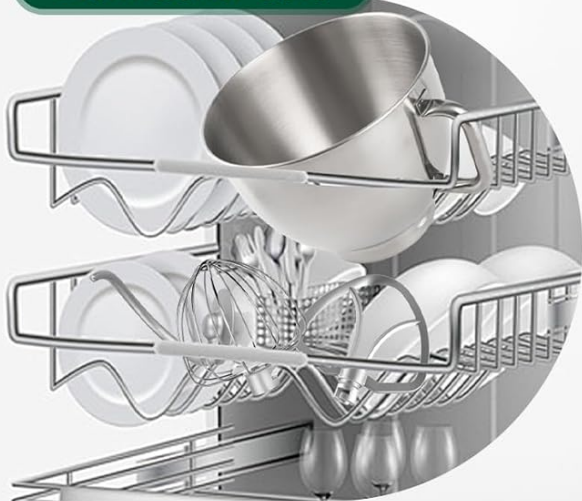
Regular cleaning and maintenance will ensure the longevity and optimal performance of your Aucma Stand Mixer.

Cleaning the Bowl and Attachments:

- The stainless steel bowl, dough hook, beater, and wire whisk are all dishwasher safe.
- Alternatively, wash them by hand using warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately to prevent water spots.

Multifunctional Attachments

Dishwasher Safe



Dough Hook



Whisk



Beater



Splash Guard

Figure 11: All mixing attachments are dishwasher safe for easy cleaning.

Cleaning the Motor Unit:

- Always unplug the mixer before cleaning.
- Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Ensure all parts are completely dry before storing or next use.

TROUBLESHOOTING

If you encounter any issues with your Aucma 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; safety lock not engaged.	Ensure the power cord is securely plugged into a working outlet. Check that the tilt-head is fully lowered and locked into place.
Mixer shakes excessively during operation.	Unstable surface; heavy load; suction cups not gripping.	Ensure the mixer is on a flat, stable surface. Reduce the load if mixing very heavy dough. Press down on the mixer to ensure the suction cups are firmly attached to the countertop.
Ingredients not mixing evenly.	Incorrect attachment or speed; insufficient liquid.	Ensure the correct attachment is used for the mixture. Adjust speed as needed. Scrape down the sides of the bowl periodically.
Motor sounds strained or overheats.	Overload; continuous operation at high speed with heavy mixture.	Reduce the amount of ingredients. Allow the mixer to cool down if it feels hot. The 900W motor is designed with overheat protection.

SPECIFICATIONS

Feature	Detail
Brand	Aucma
Model Name	stand mixer (SM-1552NP)
Color	Black
Product Dimensions	15.8"D x 8.5"W x 14.09"H
Blade Material	Stainless Steel (for whisk)
Capacity	8.5 Quarts
Controls Type	Push Button / Rotary Dial
Dishwasher Safe Parts	Yes (Bowl, Dough Hook, Beater, Whisk)
Container Material	Stainless Steel
Item Weight	16.37 pounds
Special Features	Tilt Head Mixers, 900W Pure copper motor, Sturdy ABS housing, Full metal gears for driven mechanism, Rotary 6 speeds + pulse function, Low operation noise

WARRANTY AND SUPPORT

Aucma is committed to providing high-quality products and excellent customer service. If you encounter any problems or have suggestions regarding your stand mixer, please do not hesitate to contact our professional support team. We are here to assist you.

For assistance, please refer to the contact information provided with your purchase or visit the official Aucma website.

