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> HOWORK SM-1588 Stand Mixer User Manual

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Model: SM-1588

1. INTRODUCTION

Thank you for choosing the HOWORK SM-1588 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.



Image 1.1: The HOWORK SM-1588 Stand Mixer with its main components.

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 body, cord, or plug 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, including the stove.
- Always operate the mixer on a dry, stable, and level surface.
- Ensure the mixer head is locked down before operation.

3. PRODUCT OVERVIEW

3.1 Components



Image 3.1: Exploded view of the HOWORK SM-1588 Stand Mixer components.

The HOWORK SM-1588 Stand Mixer includes the following main components:

- **Mixer Body:** Contains the motor, speed control, and tilt-head mechanism.
- **5.5-Quart Stainless Steel Mixing Bowl:** Food-grade bowl for ingredient preparation.

- **Splash Guard:** Transparent cover to prevent splashing during mixing, with an access hatch for adding ingredients.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Flat Beater:** For medium-heavy mixtures such as batters and mashed potatoes.
- **Wire Whisk:** For light mixtures like egg whites, cream, and meringues.
- **Egg Separator:** A tool for separating egg yolks from whites.
- **Scraper:** A utensil for scraping down the sides of the bowl.

3.2 Attachments



Image 3.2: Detailed view of the mixer attachments.

Each attachment is designed for specific mixing tasks:

- **Dough Hook:** Made of Teflon-coated aluminum, ideal for kneading yeast doughs for bread, pizza, and pasta.
- **Wire Whisk:** Made of food-grade stainless steel, perfect for whipping eggs, cream, and light batters.
- **Flat Beater:** Made of Teflon-coated aluminum, suitable for mixing cakes, cookies, frostings, and mashed vegetables.

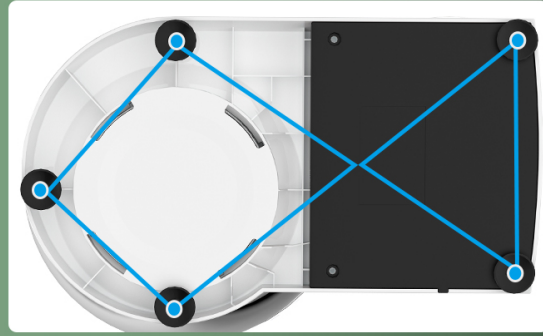
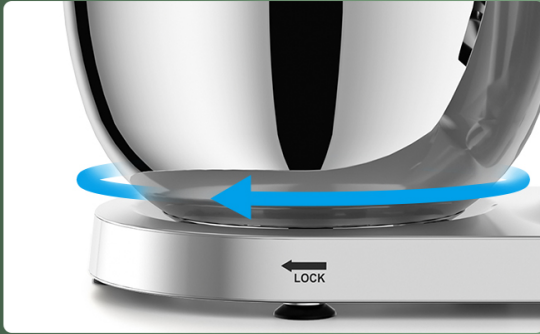
4. SETUP

4.1 Unpacking and Placement

1. Carefully remove all components from the packaging.
2. Place the mixer on a clean, dry, stable, and level surface. Ensure there is adequate space around the mixer for operation and ventilation.
3. The mixer features anti-slip suction cups on its base to ensure stability during operation.

Lock the bowl

Please spin the bowl as the arrow indication.



Anti-Slip

Makes the stand mixer keep steady while working.

Image 4.1: Locking the bowl and anti-slip features.

4.2 Attaching the Mixing Bowl

1. Ensure the mixer is unplugged.
2. Place the stainless steel mixing bowl onto the base.
3. Rotate the bowl clockwise until it locks securely into place, as indicated by the 'LOCK' arrow on the base.

4.3 Attaching Accessories

1. Ensure the mixer is unplugged and the speed control is set to '0'.
2. Press the tilt-head release button and lift the mixer head.
3. Insert the desired attachment (dough hook, beater, or whisk) into the attachment shaft. Push upwards and turn clockwise until it clicks into place.
4. Lower the mixer head until it locks into position.
5. If using, attach the splash guard by sliding it onto the mixer head from the front.

5. OPERATING INSTRUCTIONS

5.1 Speed Control Guide



Image 5.1: Recommended speed settings for each attachment.

The mixer features 10 speed settings plus a pulse function. Refer to the table below for recommended usage:

Attachment	Recommended Speed Range	Application
Dough Hook	1-6	Kneading heavy mixtures (e.g., bread dough, pizza dough)
Flat Beater	1-7	Mixing medium-heavy mixtures (e.g., cake batter, cookie dough, mashed potatoes)
Wire Whisk	8-10	Whipping light mixtures (e.g., egg whites, cream, meringues)



Image 5.2: Speed control knob and attachment usage examples.

5.2 Using the Mixer

1. Ensure the mixer is properly set up with the desired attachment and bowl.
2. Add ingredients to the mixing bowl.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control knob to the desired setting. Start at a lower speed and gradually increase to prevent splashing.
5. For quick bursts of power, use the 'P' (Pulse) setting. This is useful for incorporating ingredients or achieving specific textures, especially for whipped cream.
6. During operation, ingredients can be added through the access hatch on the splash guard.
7. When finished, turn the speed control knob back to '0' and unplug the mixer.
8. Press the tilt-head release button to lift the head and remove the attachment and bowl.

5.3 Video Demonstration

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Video 5.1: This video demonstrates the HOWORK Stand Mixer in use, showcasing the attachment of the dough hook, beater, and whisk, and their respective mixing actions for dough, salad, and egg whites.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning Instructions

1. Always unplug the mixer before cleaning.
2. **Mixer Body:** Wipe the exterior of the mixer body with a damp cloth. Do not immerse the mixer body in water or any other liquid.
3. **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
4. **Attachments (Dough Hook, Flat Beater, Wire Whisk):** These attachments are generally not dishwasher safe due to their material (Teflon-coated aluminum for dough hook/beater, stainless steel for whisk). Hand wash with warm, soapy water, rinse, and dry immediately to prevent corrosion or damage to the coating.

5. **Splash Guard:** Wash with warm, soapy water, rinse, and dry.

6.2 Storage

Store the mixer and its accessories in a clean, dry place when not in use. Ensure all parts are dry before storage.

7. TROUBLESHOOTING

If you encounter 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 not working; speed control not at '0' before starting.	Check power connection; test outlet with another appliance; ensure speed knob is at '0' before turning on.
Mixer head not locking down	Obstruction; not fully lowered.	Check for any foreign objects; ensure the head is pushed down firmly until it clicks.
Attachments not fitting or falling out	Not inserted correctly.	Ensure attachment is pushed up and twisted clockwise until it locks into the shaft.
Excessive noise or vibration	Mixer not on a stable surface; bowl or attachment not secured; overloaded.	Place on a flat, stable surface; ensure bowl and attachment are locked; reduce ingredient quantity.
Motor stops during operation	Overheat protection activated; overloaded.	Unplug and let cool for 30 minutes; reduce ingredient quantity for next use.

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

8. SPECIFICATIONS

Feature	Detail
Model Name	SM-1588
Brand	HOWORK
Color	Silver
Product Dimensions (D x W x H)	13.9" x 12" x 9.7"
Capacity	5.5 Quarts
Controls Type	Knob

Feature	Detail
Speed Settings	10+ Pulse
Special Features	Adjustable Speed Control, Low Noise, Overheat Protection
Noise Level	60 Decibels
Item Weight	8.58 pounds

9. WARRANTY AND SUPPORT

HOWORK is committed to providing quality products and customer satisfaction. For any questions, missing parts, or damage, please contact our 24/7 Customer Service Team. We are available to assist you.

For further assistance, please visit the official HOWORK store: [HOWORK Store on Amazon](#).