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VEVOR SM-1560N

VEVOR 6 QT Stand Mixer SM-1560N Instruction Manual

Model: SM-1560N

1. INTRODUCTION

Thank you for choosing the VEVOR 6 QT Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

The VEVOR Stand Mixer is designed for various kitchen tasks, including kneading dough, mixing batters, and whipping creams. It features a powerful 660W motor, a 6-quart stainless steel bowl, and multiple speed settings with a pulse function.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- Read all instructions before operating the mixer.
- Do not immerse the motor base 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 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 ensure the mixer head is locked down before operation.

3. PRODUCT COMPONENTS

The VEVOR Stand Mixer comes with the following components:



Image: All components included in the VEVOR Stand Mixer package.

- **Stand Mixer Unit:** The main body with motor and speed control.
- **6 QT Stainless Steel Bowl:** For mixing ingredients. Features a handle for easy handling.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta.
- **Flat Beater:** Suitable for medium mixtures such as cake batters, cookies, mashed potatoes, and frostings.
- **Wire Whisk:** Perfect for light mixtures like whipped cream, egg whites, and light batters.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing.
- **Silicone Scraper:** For scraping down the sides of the bowl.

4. SETUP AND ASSEMBLY

Follow these steps to set up your VEVOR Stand Mixer:

1. **Place the Mixer:** Position the mixer on a clean, dry, and stable surface.
2. **Lift the Head:** Push the tilt-head release lever (usually on the side of the mixer) and lift the motor head until it locks into place.
3. **Attach the Bowl:** Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Twist the bowl clockwise until it locks securely.
4. **Insert Attachment:** Select the desired attachment (dough hook, flat beater, or wire whisk). Insert the shaft of the attachment into the attachment hub and rotate it until it clicks into place.
5. **Lower the Head:** Push the tilt-head release lever again and gently lower the motor head until it locks into the operating position.
6. **Attach Splash Guard (Optional):** If using, slide the splash guard onto the mixer head, ensuring the opening aligns with the attachment.



Image: Steps for operating the tilt-head design for easy attachment and bowl removal.

5. OPERATING INSTRUCTIONS

The VEVOR Stand Mixer features 6 adjustable speeds and a pulse setting for precise control over your mixing tasks.

Speed Settings Guide:



Image: Recommended speed settings for different types of mixtures.

- **Speeds 1-3 (Low):** Ideal for heavy mixtures such as kneading dough with the dough hook.
- **Speeds 2-4 (Medium):** Best for mixing fillings, batters, and mashing potatoes with the flat beater.
- **Speeds 5-6 (High):** Use for whipping cream, egg whites, and light batters with the wire whisk.
- **Pulse Setting (P):** Provides quick bursts of power for rapid mixing or incorporating ingredients.

Important Note:

- Always ensure the mixer is turned off and unplugged before changing attachments or scraping the bowl.
- Start at a lower speed and gradually increase to prevent splashing.
- Do not overload the mixer. Refer to the capacity guidelines in the specifications.



Image: Overview of attachments and their recommended uses.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your VEVOR Stand Mixer.

Cleaning Instructions:



Image: The mixer's bowl and attachments are designed for easy cleaning, including being dishwasher safe.

- **Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Mixing Bowl:** The 6 QT stainless steel bowl is dishwasher safe. Alternatively, wash it with warm, soapy water and rinse thoroughly.
- **Attachments (Dough Hook, Flat Beater, Wire Whisk):** All three attachments are made of food-grade stainless steel and are dishwasher safe for easy cleaning.
- **Splash Guard:** Wash with warm, soapy water and rinse.
- **Drying:** Ensure all parts are completely dry before reassembling or storing the mixer.

7. TROUBLESHOOTING

If you encounter issues with your VEVOR 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; Mixer head not locked down.	Ensure plug is securely in outlet; Test outlet with another appliance; Lower and lock the mixer head properly.
Attachment not rotating	Attachment not properly installed.	Lift mixer head, remove and re-insert attachment, rotating until it clicks into place.
Excessive vibration or noise	Bowl or attachment not secured; Overloaded mixer.	Ensure bowl and attachment are locked; Reduce the amount of ingredients.

Problem	Possible Cause	Solution
Motor stops during operation	Overheating protection activated; Overload.	Turn off and unplug the mixer. Let it cool down for 20-30 minutes. Reduce load if applicable.

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

8. SPECIFICATIONS

Detailed specifications for the VEVOR 6 QT Stand Mixer, Model SM-1560N:



Image: Technical specifications and dimensions of the VEVOR Stand Mixer.

- **Model Number:** SM-1560N
- **Color:** White
- **Power:** 660W
- **Voltage:** 110 Volts
- **Capacity:** 6 QT / 5.68 L Stainless Steel Bowl (with single handle)
- **Number of Speeds:** 6 Levels + Pulse Mode
- **Speed:** 220r/min
- **Main Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Item Weight:** 13.01 pounds (5.9 kg)
- **Product Dimensions (L x W x H):** 17.95" x 9.45" x 13.07" (456 x 240 x 332 mm)
- **Included Accessories:** 1 x 6 QT Stainless Steel Bowl, 1 x Dough Hook, 1 x Flat Beater, 1 x Wire Whisk, 1 x Splash Guard, 1 x Silicone Scraper

9. WARRANTY AND SUPPORT

VEVOR provides a warranty for its products. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official VEVOR website.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact VEVOR customer service through their official channels. Keep your model number (SM-1560N) and purchase information readily available when contacting support.

