

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

> [FOHERE](#) /

> [FOHERE 15QT Commercial Food Mixer Instruction Manual](#)

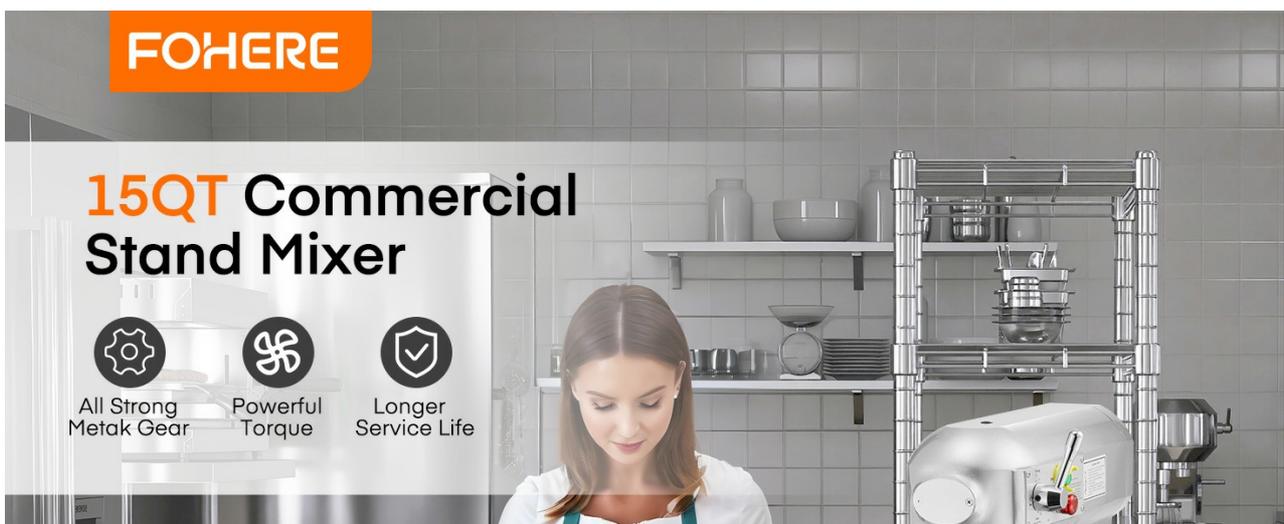
## FOHERE SZM-15

# FOHERE 15QT Commercial Food Mixer Instruction Manual

Model: SZM-15

## 1. INTRODUCTION

Thank you for choosing the FOHERE 15QT Commercial Food Mixer. This heavy-duty stand mixer is designed for commercial use in various settings such as bakeries, pizzerias, restaurants, and hotels. It features a powerful 600W motor, a large 15-quart stainless steel bowl, and three adjustable speeds to handle a wide range of mixing tasks. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.



*Image 1.1: FOHERE 15QT Commercial Food Mixer highlighting its powerful motor and durable, food-grade stainless steel construction.*

## 2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the mixer to prevent injury or damage to the appliance.

- **Electrical Safety:** Ensure the mixer is connected to a grounded 110V power outlet. Do not operate with wet hands or in wet conditions.
- **Personal Safety:** Keep hands, hair, and clothing away from moving parts during operation. Always use the safety guard.
- **Safety Guard:** The mixer is equipped with a safety guard that auto-locks during operation. The machine will shut off if the guard is opened accidentally or is loose. Ensure the safety guard is properly closed before starting the mixer.
- **Speed Change:** Always stop the mixer before changing speeds or attachments. Refer to the speed control lever for appropriate settings for each attachment.
- **Stability:** The mixer features non-slip feet to reduce vibration and noise. Ensure the mixer is placed on a stable, level surface.
- **Emergency Stop:** Familiarize yourself with the separate START and STOP buttons for safe control. The red STOP button can be pulled out to reset the system after an emergency stop or power outage.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the mixer during operation.

Your browser does not support the video tag.

*Video 2.1: Demonstrates the power-on sequence and safety features of a commercial mixer, including the start/stop buttons and bowl lift mechanism.*

### 3. PRODUCT COMPONENTS AND FEATURES

The FOHERE 15QT Commercial Food Mixer is built with high-quality materials and thoughtful design for optimal performance.

- **Powerful 600W Motor:** Gear-driven motor ensures durability and consistent performance for heavy-duty tasks.
- **15QT Stainless Steel Bowl:** Food-grade 304 stainless steel, rust-resistant, corrosion-proof, and easy to clean. Designed to handle large quantities.
- **3-Speed Control:** Three precision speeds for various mixing needs:
  - **Low (135 RPM):** Ideal for kneading heavy dough.
  - **Medium (220 RPM):** Suitable for mixing fillings and batters.
  - **High (409 RPM):** Perfect for whipping cream and egg whites.
- **3-in-1 Mixing Attachments:** Includes a spiral dough hook, a flat beater, and a wire whisk.
- **60-Minute Timer:** Allows for hands-free operation and precision control.
- **Adjustable Bowl:** Features a crank handle to easily raise and lower the mixing bowl.
- **Non-slip Feet:** Equipped with anti-slip silicone suction cups for stable operation and reduced vibration.

# 15QT

- Can mix about 3.4 lbs dough at one time
- 15 QT

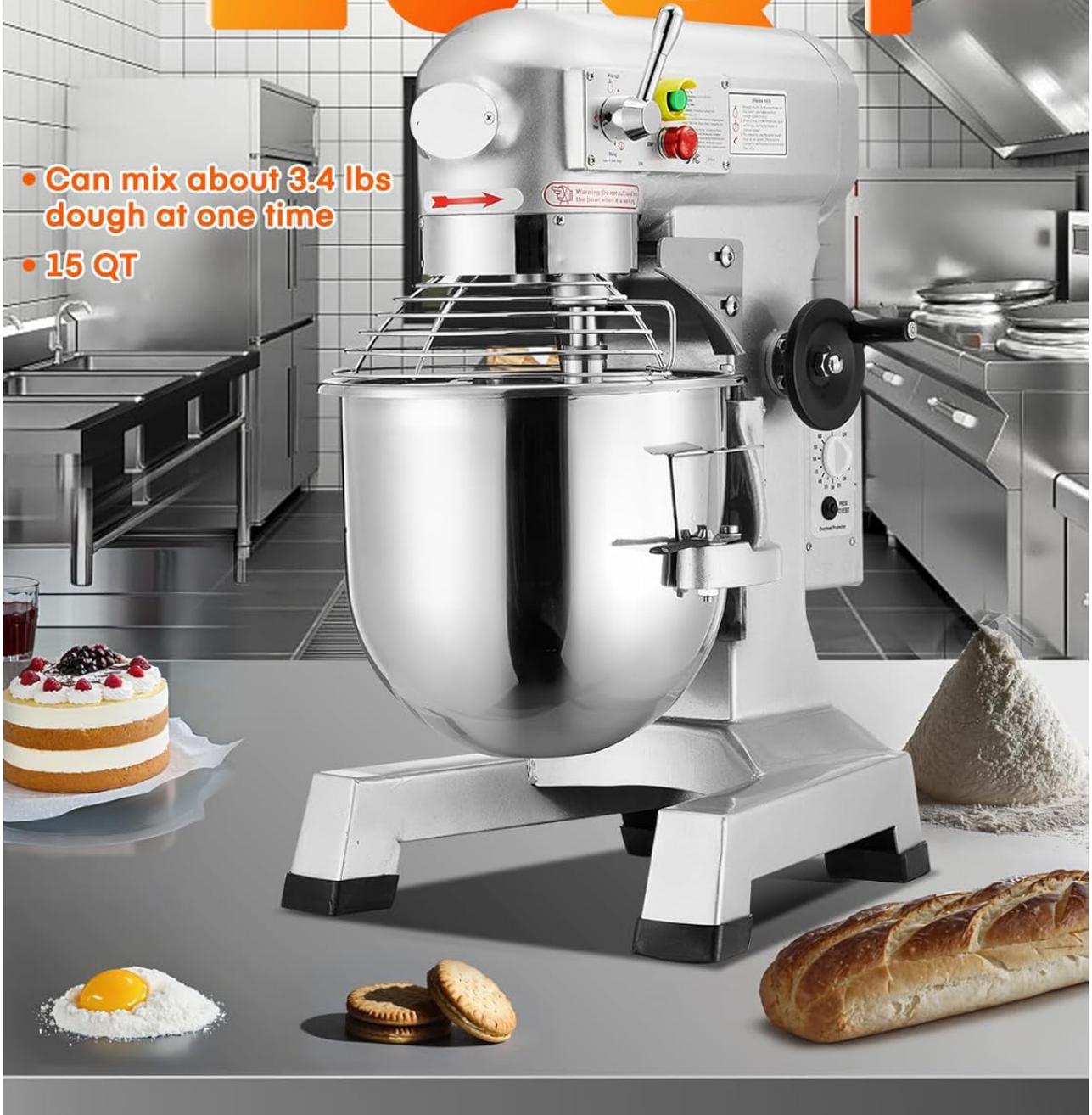


Image 3.1: The 15QT high-capacity stainless steel bowl, capable of mixing large quantities of ingredients.

# Multi-Speed Adjustment

Precise control to adapt to different mixing needs.



**409RPM High Speed**  
for Whipping Creams



**220RPM Mid Speed**  
for Mixing Food



**135RPM Low Speed**  
for Kneading Doughs



Image 3.2: Visual representation of the three-speed adjustment settings (Low, Medium, High) and their recommended uses with different attachments.

# More Thoughtful Details



Image 3.3: Close-up of thoughtful details including the security shield, 60-minute timer, adjustable bowl mechanism, and non-slip feet.

## 4. SETUP

Follow these steps to set up your FOHERE Commercial Food Mixer:

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the mixer on a clean, stable, and level surface. Ensure there is adequate space around the mixer for operation and ventilation.
3. **Install Bowl:** Lower the bowl lift using the crank handle. Align the bowl's rear pin with the hole in the mixer's support bracket, then push the bowl into place. Secure the bowl by engaging the side clamps.
4. **Attach Accessory:** Select the appropriate mixing attachment (dough hook, flat beater, or wire whisk) for your task. Slide the attachment onto the mixer shaft and rotate it until it locks into place.
5. **Raise Bowl:** Use the crank handle to raise the mixing bowl until it is securely in the operating position.
6. **Close Safety Guard:** Ensure the wire safety guard is properly closed over the bowl. The mixer will not operate if the guard is open.

Your browser does not support the video tag.

*Video 4.1: Demonstrates the installation of attachments, bowl, and the process of raising the bowl and closing the safety shroud.*

Your browser does not support the video tag.

*Video 4.2: Shows the process of adding ingredients, installing the bowl, and securing it to the mixer.*

## 5. OPERATING INSTRUCTIONS

Operating your FOHERE Commercial Food Mixer is straightforward once properly set up.

1. **Add Ingredients:** With the mixer off and the bowl lowered, add your ingredients to the mixing bowl.
2. **Select Speed:** Use the speed control lever to select the desired speed (Low, Medium, or High) based on your recipe and attachment. Remember to stop the mixer before changing speeds.
3. **Set Timer:** Turn the timer knob to the desired mixing duration (up to 60 minutes). The mixer will automatically stop when the timer runs out.
4. **Start Mixer:** Press the green START button to begin mixing.
5. **Stop Mixer:** To stop the mixer at any time, press the red STOP button.

Your browser does not support the video tag.

*Video 5.1: Demonstrates how to turn on the mixer, including setting the timer and pressing the start button.*

Your browser does not support the video tag.

*Video 5.2: Shows the mixer in operation, highlighting the speed control and mixing process.*

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your mixer.

- **Unplug Before Cleaning:** Always unplug the mixer from the power outlet before cleaning or performing any maintenance.
- **Clean Bowl and Attachments:** The stainless steel bowl and mixing attachments are removable for easy

cleaning. Hand wash them with warm, soapy water and dry thoroughly.

- **Clean Mixer Body:** Wipe down the exterior of the mixer body with a damp cloth. Do not immerse the mixer body in water.
- **Lubrication:** Periodically check for any unusual noises. If the mixer seems to be struggling or making high-pitched sounds, it may require lubrication or professional inspection.

## Easy to Detach & Clean

Height adjustable, Detachable design



Image 6.1: Illustrates the easy-to-detach and clean design of the mixing bowl and attachments.

## 7. TROUBLESHOOTING

If you encounter any issues with your mixer, refer to the following troubleshooting tips:

- **Mixer Does Not Start:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check if the safety guard is properly closed and the bowl is raised and locked. The mixer has a safety interlock that prevents operation if these conditions are not met.
  - If the red STOP button is pushed in, twist and pull it outwards to reset the system before pressing the green START button.
- **Unusual Noises:**
  - Stop the mixer immediately.
  - Check if attachments are correctly installed and not scraping the bowl.
  - Ensure the mixer is on a stable surface.
  - If noises persist, contact customer support.
- **Overload Protector:** If the mixer stops unexpectedly, it might be due to an overload. Press the black 'PRESS TO RESET' button located near the timer to reset the overload protector. Reduce the load if necessary.

Your browser does not support the video tag.

*Video 7.1: Demonstrates the correct procedure to ensure the mixer starts, including checking the safety guard and resetting the stop button.*

## 8. SPECIFICATIONS

Feature	Specification
Brand	FOHERE
Model Name	SZM-15
Capacity	15 Liters (15QT)
Wattage	600 watts
Voltage	110 Volts
Controls Type	Knob
Material	Stainless Steel
Product Dimensions	31.49"D x 16.53"W x 24.4"H

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact FOHERE customer service directly. Keep your purchase receipt for any warranty claims.