



[Manuals.plus](#) /

› [Floisdace](#) /

› Floisdace 9-IN-1 Stand Mixer SM-B03P User Manual

Floisdace SM-B03P

Floisdace 9-IN-1 Stand Mixer SM-B03P User Manual

Model: SM-B03P

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Floisdace 9-IN-1 Stand Mixer, Model SM-B03P. This appliance is designed for household use to assist with various food preparation tasks, including mixing, kneading, and whipping. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: Floisdace 9-IN-1 Stand Mixer with its primary attachments.

2. SAFETY INSTRUCTIONS

- Always ensure the mixer is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts 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 manufacturer-recommended attachments.
- Place the mixer on a stable, flat, and dry surface during operation.
- Avoid using the appliance for purposes other than its intended use.

3. PRODUCT COMPONENTS

Your Floisdace Stand Mixer comes with the following components:

- **Main Unit:** Contains the motor, control panel, and attachment hub.
- **5.5QT Stainless Steel Mixing Bowl:** For holding ingredients during mixing.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread dough.
- **Wire Whisk:** For whipping eggs, cream, and light batters.
- **Flat Beater:** Suitable for medium-heavy mixtures like cakes, cookies, and frosting.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.



Image 3.1: Overview of the main unit, mixing bowl, and three primary attachments.

4. SETUP

Follow these steps to set up your stand mixer:

1. Ensure the mixer is unplugged from the power outlet.
2. Place the mixing bowl onto the base, aligning the grooves, and turn clockwise until it locks securely.
3. To tilt the head, push the 'OPEN' lever located on the side of the mixer. The head will lift.
4. Select the desired attachment (dough hook, wire whisk, or flat beater). Insert the attachment shaft into

the hub and turn to lock it in place.

5. Lower the mixer head by pushing the 'OPEN' lever again and gently pushing the head down until it clicks into place.
6. Slide the splash guard onto the mixer head, ensuring it covers the bowl opening.



Image 4.1: Visual guide for assembling the mixing bowl, attachments, and splash guard.

Video: Mixer Setup and Operation Overview

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Video 4.1: An official video demonstrating the setup process, including attaching the bowl and accessories, and a brief overview of the control panel.

5. OPERATING INSTRUCTIONS

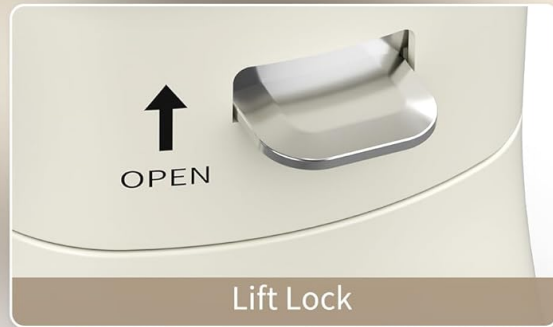
5.1 Control Panel Overview

The mixer features a smart touch operation panel and an LED display for time, speed, and other functions.

HUMANIZED DESIGNS



12 Speed Control



Lift Lock



Countdown Time Function



OZ Weighing function



9-In-1 Intelligent Control Panel



5.5QT Stainless Steel Bowl

Image 5.1: Detailed view of the touch control panel and digital display.

5.2 Power On/Off

- To turn on: Press the power button (usually integrated with the speed control knob) briefly.
- To turn off: Press and hold the power button for approximately 5 seconds.

5.3 Speed Control

The mixer offers 12 speed settings. Rotate the speed control knob to adjust the mixing speed. The current speed will be displayed on the LED screen.

5.4 Pre-set Functions

The touch panel includes pre-set functions for common tasks:

- **Dough Hook:** Optimizes speed and time for kneading dough.
- **Fermentation:** Provides controlled temperature and time for dough rising.
- **Mixing Blade:** General mixing for batters and ingredients.
- **Egg Whisk:** Specific settings for whipping eggs or cream.
- **Temperature:** Allows setting a specific temperature for certain processes.
- **Time:** Sets the countdown timer for mixing duration.

- **Scale/Tare:** Activates the integrated kitchen scale.
- **Manual Setting:** For custom speed and time adjustments.

5.5 Using the Kitchen Scale

The integrated kitchen scale allows for precise measurement of ingredients directly in the mixing bowl or on the designated weighing area.

1. Ensure the mixer is powered on.
2. Press the 'Scale/Tare' button on the control panel. The display will show '0.00 oz'.
3. Place ingredients directly onto the weighing area or into the mixing bowl. The weight will be displayed.
4. To tare (reset to zero), press the 'Scale/Tare' button again.

5.6 Fermentation Function

This function provides a controlled environment for dough fermentation.

1. Prepare your dough in the mixing bowl.
2. Select the 'Fermentation' pre-set on the control panel.
3. The mixer will maintain an optimal temperature and duration for dough rising. Monitor the process as needed.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your mixer.

- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners. Never immerse the motor unit in water.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, wire whisk, and flat beater are dishwasher safe. For best results, rinse immediately after use.
- **Splash Guard:** Wash the splash guard with warm, soapy water or place it on the top rack of the dishwasher.
- Ensure all parts are completely dry before reassembling or storing.

7. TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions:

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is properly locked down.
- **Attachments not mixing properly:** Ensure the correct attachment is used for the task and that it is securely installed in the hub.
- **Excessive noise or vibration:** Verify the mixing bowl is correctly seated and locked. Ensure the mixer is on a stable, flat surface. Reduce the amount of ingredients if the bowl is overfilled.
- **Motor stops during operation:** The mixer may have overheated. Unplug the unit and allow it to cool down for at least 30 minutes before restarting.

For issues not covered here, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Floisdace
Model Name	SM-B03P
Power	660W
Speed Settings	12 Speeds
Bowl Capacity	5.5 Quarts (5 Liters)
Controls Type	Touch Panel with Knob
Special Features	Integrated Kitchen Scale, Fermentation Function, Countdown Timer, Tilt-Head Design
Product Dimensions	16.8"D x 16.9"W x 10.3"H
Item Weight	9 pounds
Dishwasher Safe Parts	Bowl, Dough Hook, Wire Whisk, Flat Beater, Splash Guard

9. WARRANTY AND SUPPORT

Your Floisdace Stand Mixer is covered by a manufacturer's warranty. For detailed warranty information, product registration, or technical support, please refer to the warranty card included in your product packaging or visit the official Floisdace website. Our professional engineering team is available to provide remote troubleshooting and solutions within 24 hours for operational questions or unexpected issues.