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› [FOHERE](#) /

› [FOHERE 5.5QT Stand Mixer Instruction Manual](#)

FOHERE 5.5QT Stand Mixer

FOHERE 5.5QT Stand Mixer Instruction Manual

Model: 5.5QT Stand Mixer

Brand: FOHERE

1. 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 base, 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 ensure the mixer head is locked down before operation.
- The splash guard is not dishwasher safe. The mixing bowl is dishwasher safe.

2. PRODUCT COMPONENTS

Your FOHERE Stand Mixer comes with the following components:

- Mixer Base with Tilt-Head and Speed Control Knob
- 5.5-Quart Stainless Steel Mixing Bowl with Handle
- Double Dough Hook (anti-stick coating)
- Flat Beater (anti-stick coating)
- Wire Whip (304 Stainless Steel)
- Pouring Shield/Splash Guard

DOUBLE DOUGH HOOKS

Ergonomic Design
More Efficient

vs

Quick 10%-20% Time

Quick 59% Time

Image: FOHERE Stand Mixer with its various attachments and the mixing bowl.

3. SETUP AND ASSEMBLY

Follow these steps to set up your stand mixer:

1. Ensure the mixer is unplugged from the power outlet.
2. Press the tilt-head button (usually on the side) and lift the motor head until it locks into place.
3. Place the stainless steel mixing bowl onto the base, twisting it clockwise until it is securely locked.
4. Select the desired attachment (dough hook, flat beater, or wire whip). Align the attachment with the shaft and push upwards, then twist to secure it.
5. Lower the motor head by pressing the tilt-head button again and gently pushing the head down until it locks into place.
6. If desired, attach the pouring shield/splash guard over the bowl to prevent splattering during mixing.



Image: Visual guide for mixer assembly and initial use.


4. OPERATING INSTRUCTIONS

Your FOHERE Stand Mixer features 6 speed settings plus a pulse (P) function for versatile mixing. Always start at a lower speed and gradually increase as needed.

Speed Control Guide:

Silent Metal Stand Mixer

There are stable and quiet devices,
even if the baby is asleep, will not wake up

( $\times \geq 70\text{dB}$)



Sleep



Reading



Learning



Wind Blowing
20 dB



whisper
40 dB



Normally Talk
60 dB



Stand mixer
76 dB



Car 80dB

Image: Speed settings and recommended attachment usage.

- **Speeds 1-3 (Low):** Ideal for heavy mixtures.
- **Speeds 2-4 (Medium):** Suitable for medium-heavy mixtures.
- **Speeds 5-6 (High):** Best for light mixtures.
- **Pulse (P):** Provides short bursts of power for quick mixing or incorporating ingredients.

Using Attachments:

Your browser does not support the video tag.

Video: Demonstration of the FOHERE Stand Mixer in operation with various attachments.

Double Dough Hook:

Use for kneading heavy doughs like bread, pizza, or pasta. The double-hook design mimics hand-kneading for efficient results. Recommended speed: 1-3. Mixing time: 3-5 minutes.

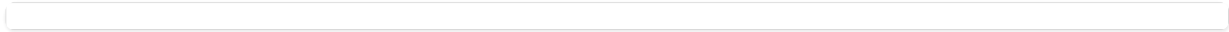


Image: Double Dough Hook in action with usage guidelines.

Flat Beater:

Ideal for medium-heavy mixtures such as cakes, cookies, frostings, or mashed potatoes. Recommended speed: 2-4. Mixing time: 3-10 minutes.

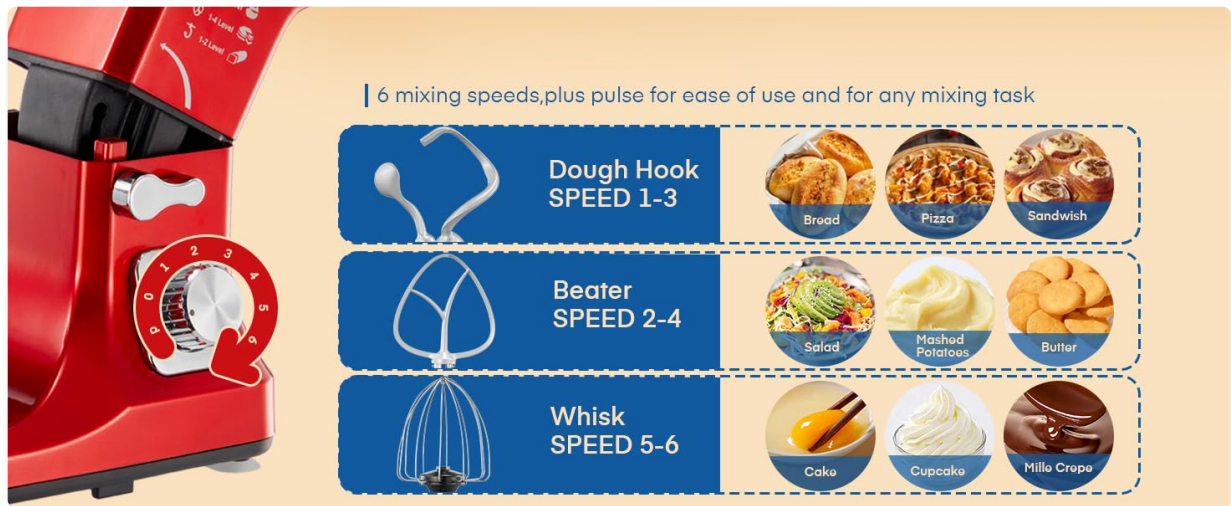


Image: Flat Beater in action with usage guidelines.

Wire Whip:

Perfect for incorporating air into light mixtures like egg whites, cream, or soufflés. Recommended speed: 5-6. Mixing time: 3-10 minutes.



Image: Wire Whip in action with usage guidelines.

Planetary Mixing System:

The mixer utilizes a planetary mixing action, ensuring that the attachment rotates on its own axis while also orbiting around the inside of the bowl. This design ensures thorough and even mixing, reaching all areas of the bowl.

Flat Beater

Material anti-stick cooking

-  Speed: 2-4
-  Time: 3-10mins
-  Rev: 60-120rpm
-  Use: for medium-heavy mixtures, biscuits, pastry



Image: Planetary Mixing System illustration.

5. CLEANING AND MAINTENANCE

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

- **Before Cleaning:** Always unplug the mixer from the power outlet.
- **Mixer Base:** Wipe the motor housing with a damp cloth. Do not immerse the base in water or any other liquid.
- **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe for easy cleaning.
- **Attachments (Dough Hook, Flat Beater, Wire Whip):** Wash attachments by hand with warm, soapy water. Rinse thoroughly and dry immediately. The anti-stick coating on the dough hook and flat beater can be damaged by harsh dishwasher detergents.
- **Pouring Shield/Splash Guard:** Wash by hand with warm, soapy water. It is not dishwasher safe.
- **Storage:** Store the mixer and its accessories in a clean, dry place.



Image: Splash guard in use, emphasizing its role in clean operation.

6. TROUBLESHOOTING

If you encounter any issues with your FOHERE Stand Mixer, please refer to the following common troubleshooting tips:

- **Mixer does not turn on:**

- Ensure the power cord is securely plugged into a working electrical outlet.
- Check if the motor head is fully lowered and locked into place. The mixer has a safety mechanism that prevents operation if the head is not locked.
- Verify the speed control knob is not set to '0' or 'P' (Pulse) if continuous operation is desired.

- **Attachments are not mixing properly:**

- Ensure the attachment is correctly installed and securely twisted onto the shaft.
- Check that the mixing bowl is properly seated and locked onto the base.
- Adjust the speed setting according to the type of mixture and attachment being used.

- **Mixer is excessively noisy or vibrating:**

- Ensure the mixer is placed on a stable, flat surface. The anti-skid suction feet should be engaged.
- Verify that the mixing bowl and attachment are correctly installed and secured.
- Avoid overloading the mixer with ingredients beyond its capacity.

- **Overheat Protection:** The mixer is equipped with a smart sensor for overheat protection. If the motor becomes too hot, it may automatically shut off. Unplug the mixer and allow it to cool down for at least 20-30 minutes before attempting to use it again.

If these steps do not resolve the issue, please contact FOHERE customer support for further assistance.

7. SPECIFICATIONS

Feature	Specification
Brand	FOHERE
Model Name	Stand mixer
Color	Red
Capacity	5.5 Quarts
Wattage	500 watts
Voltage	120 Volts
Number of Speeds	6 + Pulse
Controls Type	Knob
Material	304 stainless steel (Bowl), Anti-stick coating (Dough Hook, Flat Beater)
Product Dimensions (D x W x H)	16.37"D x 13"W x 10"H
Special Features	Adjustable Speed Control, Anti-Skid, Double Dough Hook, Removable Bowl, Tilt Head, Overheat Protection

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or visit the official FOHERE website. If you require assistance with troubleshooting or parts replacement, please contact FOHERE customer service directly.

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