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› Aifeel Stand Mixer OU-6110 Instruction Manual

Aifeel OU-6110

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1. PRODUCT OVERVIEW

This manual provides detailed instructions for the safe and efficient operation of your Aifeel 6.5QT Stand Mixer, Model OU-6110. This versatile kitchen appliance is designed for mixing, kneading, whipping, and includes an ice cream maker attachment for various culinary tasks.



Image 1: Aifeel 6.5QT Stand Mixer with Ice Cream Maker Attachment. The mixer is white and black, featuring a large stainless steel bowl and an ice cream maker bowl with a paddle.

2. COMPONENTS AND ACCESSORIES

Your Aifeel Stand Mixer comes with several attachments to enhance its functionality. Please ensure all components are present before initial use.

What You Will Get



Image 2: All components included with the Aifeel Stand Mixer. This includes the 6.5QT stainless steel mixing bowl, dough hook, flat beater, wire whisk, pouring shield, and the 2QT ice cream maker bowl with its mixing paddle and driver shafts.

Included Accessories:

- **6.5QT Stainless Steel Mixing Bowl:** For general mixing, kneading, and whipping.
- **2QT Ice Cream Maker Bowl:** For preparing frozen desserts.
- **Flat Beater:** Ideal for medium-heavy mixtures like cakes, cookies, and mashed potatoes.
- **Wire Whisk:** Perfect for light mixtures such as egg whites, cream, and sauces.
- **Dough Hook:** Designed for heavy mixtures like bread dough, pizza dough, and pasta.
- **Pouring Shield:** Helps prevent splashes and allows for easy addition of ingredients during mixing.
- **Ice Cream Maker Paddle and Driver Shafts:** Specific components for the ice cream function.

3. SETUP AND FIRST USE

3.1 Unpacking and Initial Cleaning

1. Carefully remove all parts from the packaging.
2. Wash the mixing bowl, ice cream maker bowl, flat beater, wire whisk, dough hook, pouring shield, and ice cream paddle in warm, soapy water. Rinse thoroughly and dry completely. All attachments are dishwasher-safe.
3. Wipe the main unit with a damp cloth. Do not immerse the motor unit in water.

3.2 Assembling the Mixer

1. Ensure the mixer is unplugged and the speed control is set to 'OFF'.
2. Press the tilt-head release button and lift the motor head.
3. Place the mixing bowl onto the base, twisting clockwise until it locks securely.
4. Insert the desired attachment (dough hook, flat beater, or wire whisk) into the attachment shaft and twist to secure.
5. Lower the motor head until it locks into place.
6. Attach the pouring shield by sliding it onto the mixing bowl.

4. OPERATING INSTRUCTIONS

4.1 General Mixing

1. Add ingredients to the mixing bowl.
2. Select the appropriate attachment for your recipe:
 - **Dough Hook:** Speed 1 for heavy mixtures.
 - **Flat Beater:** Speeds 2-6 for medium-heavy mixtures.
 - **Wire Whisk:** Speed 7 for light mixtures.
3. Plug in the mixer. Turn the speed control knob to the desired setting.
4. To stop, turn the speed control knob to 'OFF'. Press the tilt-head release button to lift the motor head and remove the bowl and attachment.

7 Speed & Ice Cream Settings



Image 3: Diagram illustrating the recommended speed settings for each attachment: Ice Cream Speed for the Ice Cream Freezer Bowl, Speed 1 for the Dough Hook, Speeds 2-6 for the Beater, and Speed 7 for the Whisk.

4.2 Ice Cream Maker Operation

The Aifeel Stand Mixer includes a 2QT ice cream maker bowl for homemade frozen desserts.

1. **Pre-freeze the Ice Cream Bowl:** Place the empty ice cream maker bowl in a freezer at 0°F (-18°C) or colder for 16-24 hours. The bowl must be completely frozen for proper ice cream consistency.
2. **Assemble Ice Cream Attachment:** With the mixer unplugged and the head tilted up, install the frozen ice cream bowl onto the base. Place the ice cream paddle into the frozen bowl, ensuring it sits correctly.
3. **Add Ingredients:** Pour your prepared ice cream batter into the frozen bowl.
4. **Start Churning:** Lower the motor head and secure it. Plug in the mixer and turn the speed control knob to the 'Ice Cream' setting. Churn for 10-15 minutes, or until the desired consistency is reached.
5. **Serve:** Once churning is complete, turn the mixer off, lift the head, and remove the paddle. Serve immediately for soft-serve consistency or transfer to an airtight container and freeze for a firmer texture.

HOW TO MAKE TASTY ICE CREAM



Image 4: Step-by-step guide for making ice cream: 1. Freeze the bowl at 0°F for 16-24 hours. 2. Assemble the attachment onto the mixer. 3. Pour ingredients into the bowl and start mixer on 'Ice Cream' speed. 4. Mix for 10-15 minutes. 5. Add toppings and enjoy.

Your browser does not support the video tag.

Video 1: Official Aifeel demonstration of the Kitchen Electric Mixer with 2QT Ice Cream Maker Bowl, showing the assembly and operation of the ice cream function.

5. MAINTENANCE AND CLEANING

5.1 Cleaning

- Always unplug the mixer before cleaning.
- All attachments (dough hook, flat beater, wire whisk, ice cream paddle, pouring shield) and both bowls are dishwasher-safe.
- Wipe the motor unit and base with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- Ensure all parts are completely dry before reassembling or storing.

5.2 Storage

Store the mixer and its accessories in a clean, dry place. The ice cream maker bowl can be stored in the freezer for convenience if you use it frequently.

6. TROUBLESHOOTING

- **Mixer stops during operation:** The mixer is equipped with an overload protection feature. If the motor becomes too hot or is overworked, it may automatically shut off. Turn the speed control to 'OFF', unplug the mixer, and allow it to cool down for at least 15-20 minutes before restarting. Reduce the load or mixing time if this occurs frequently.
- **Attachments not reaching ingredients:** Ensure the bowl is properly seated and locked into the base. If the attachment still doesn't reach, refer to the manual for adjustment instructions (if applicable to your model).
- **Ice cream not freezing:** Ensure the ice cream maker bowl was pre-frozen for the recommended 16-24 hours at 0°F (-18°C) or colder. The mixture itself should also be chilled before adding to the bowl.
- **Excessive noise or vibration:** Check that all attachments and the mixing bowl are securely installed. Ensure the mixer is on a flat, stable surface.

7. SPECIFICATIONS

Feature	Specification
Brand	Aifeel
Model Name	OU-6110
Capacity (Mixing Bowl)	6.5 Quarts
Capacity (Ice Cream Bowl)	2 Quarts
Motor Power	700W DC Motor
Speed Settings	7 Variable Speeds + Ice Cream Function
Noise Level	55 Decibels
Product Dimensions	6"D x 12"W x 12"H
Item Weight	15.67 pounds
Special Features	Adjustable Speed Control, Anti-Skid, Low Noise, Tilt-head Design

8. WARRANTY AND SUPPORT

Your Aifeel Stand Mixer comes with a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects and ensures reliable performance under normal household use.

For any questions, technical assistance, or warranty claims, please contact our dedicated 24/7 customer service team. Refer to your purchase documentation for specific contact details or visit the official Aifeel website.

