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CUSIMAX B0FMJCCJBD

CUSIMAX Stand Mixer User Manual

MODEL: B0FMJCCJBD

Important Safeguards

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.
- Remove beaters from mixer before washing.

Product Overview

The CUSIMAX Stand Mixer is designed for versatile kitchen tasks, featuring a powerful 650W motor and a 5-quart stainless steel mixing bowl. It comes with multiple attachments to handle various mixing needs.

WHAT'S IN THE BOX



5qt Mixing Bowl



Splash Cover



Dough Hook



Mixing Beater



Egg Whisk



User Guide

Figure 1: Components included in the CUSIMAX Stand Mixer package.

Main Components:

- **Mixer Base:** Houses the 650W motor, digital switch control, and speed dial.
- **5-Quart Stainless Steel Mixing Bowl:** Large capacity for various recipes. Features a secure locking mechanism.
- **Splash Guard:** Prevents ingredients from splashing out during operation, with an access port for adding ingredients.

Attachments:



Figure 2: The three primary mixing attachments.

- **Dough Hook:** Ideal for heavy mixtures such as bread dough or short pastry.
- **Mixing Beater:** Suitable for medium-heavy mixtures like cake batter, cookies, or sponge mixtures.
- **Wire Whip (Egg Whisk):** Best for light mixtures such as cream, egg whites, or light batters.

Setup

Follow these steps to set up your CUSIMAX Stand Mixer for use:

1. Attaching the Mixing Bowl:

- Place the mixing bowl onto the base.
- Rotate the bowl clockwise until it locks securely into place.

2. Attaching Accessories:

- Ensure the mixer head is tilted up.
- Select the appropriate attachment (Dough Hook, Mixing Beater, or Wire Whip) for your recipe.
- Push the attachment upwards into the shaft and rotate it counter-clockwise until it clicks into place.

3. Lowering the Mixer Head:

- Press the tilt-head release button located on the side of the mixer.
- Gently lower the mixer head until it locks into the operating position.



Figure 3: The tilt-head design allows for easy attachment and removal of accessories.

4. Attaching the Splash Guard:

- Slide the splash guard onto the mixer head, ensuring it covers the mixing bowl opening.
- The splash guard has an opening to add ingredients during mixing.

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Video 1: This video demonstrates the setup process, including attaching the bowl and accessories, and lowering the mixer head.

Operating Instructions

The CUSIMAX Stand Mixer features a digital switch control with 8 optimized speeds and a 15-minute timer for precise mixing.

DIGITAL SWITCH

WITH TIMER & SPEED DISPLAY



Figure 4: Digital Switch Control Panel with speed and timer display.

1. Power On/Off and Speed Control:

- Plug the mixer into a 120V AC power outlet.
- Use the digital switch to turn the mixer ON/OFF and adjust the speed. The display will show the current speed setting.
- The speed dial ranges from minimum (Min) to maximum (Max), offering 8 optimized speeds for various tasks.

2. Timer Setting:

- The integrated 15-minute timer allows for precise mixing durations.
- Set the desired time, and the mixer will automatically stop once the timer counts down.

3. Using Attachments for Specific Tasks:

- **Dough Hook:** Use for kneading heavy doughs like bread or pizza. Start at a low speed (1-2) and gradually increase as needed.
- **Mixing Beater:** Ideal for mixing cake batters, cookie dough, or mashing potatoes. Use medium speeds (3-5).

- **Wire Whip:** Perfect for whipping cream, egg whites, or light batters to achieve airy textures. Use higher speeds (6-8).

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Video 2: This video demonstrates the dough hook in action, kneading flour for bread.

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Video 3: This video showcases the stand mixer's operation, including speed adjustments and the tilt-head mechanism.

Cleaning and Maintenance

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

1. Before Cleaning:

- Always unplug the mixer from the power outlet before cleaning.
- Remove all attachments and the mixing bowl.

2. Cleaning the Mixer Base:

- Wipe the mixer base with a damp cloth. Do not immerse the base in water or any other liquid.
- Ensure the digital display and control knob are clean and free from food residue.

3. Cleaning Attachments and Bowl:

- The stainless steel mixing bowl is easy to clean with warm soapy water.
- The attachments (dough hook, mixing beater, wire whip) should be hand-washed with warm soapy water.
- **Note:** The specifications indicate the product is **not dishwasher safe**. Hand wash all parts to prevent damage.
- Rinse thoroughly and dry immediately after washing to prevent water spots or corrosion.

4. Storage:

- Store the mixer and its accessories in a dry place.

Troubleshooting

If you encounter any issues with your CUSIMAX 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 outlet. Check if the mixer head is properly locked down. The mixer has a safety mechanism that prevents operation if the head is not fully lowered and locked.
- **Attachments are difficult to install/remove:** Ensure the mixer head is fully tilted up. Push the attachment firmly upwards and rotate to lock or unlock. Do not force attachments.
- **Excessive vibration or noise:** This can occur with very heavy doughs, especially at higher speeds. Ensure the mixer is on a stable, flat surface. The anti-slip silicone suction cups should keep it steady. Reduce the batch size if the load is too heavy for the mixer.
- **Ingredients not mixing evenly:** Use the splash guard's access port to add ingredients gradually. Occasionally stop the mixer and use a spatula to scrape down the sides of the bowl to ensure all

ingredients are incorporated.

If the problem persists after trying these steps, please contact CUSIMAX customer support.

Specifications

Feature	Specification
Brand	CUSIMAX
Model Number	B0FMJCCJBD
Product Dimensions	14.56 x 7.08 x 12.99 inches
Item Weight	11.23 pounds
Material	Plastic (housing), Stainless Steel (bowl)
Special Features	Adjustable Speed Control, Digital Display, Time Setting Function
Capacity	5 Quarts / 5 Liters
Voltage	120 Volts (AC)
Wattage	650 watts
Controls Type	Push Button
Dishwasher Safe	No

SPECIFICATION

Power: 650 Watts Voltage: 120V-60Hz Capacity: 5 Quart



Figure 5: Product dimensions of the CUSIMAX Stand Mixer.

Warranty and Support

For warranty information or technical support, please refer to the contact details provided in your product packaging or visit the official CUSIMAX website. Keep your purchase receipt for warranty claims.