

Facelle B0FN3X3D1Q

Facelle Professional Planetary Stand Mixer

Model: B0FN3X3D1Q - User Manual

1. INTRODUCTION

Thank you for choosing the Facelle Professional Planetary Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

2. 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 prevent injury 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 operate the mixer on a dry, stable, and level surface.
- Ensure the mixer is switched off and unplugged before changing accessories or cleaning.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Facelle Professional Planetary Stand Mixer.



Figure 3.1: Overview of the Facelle Stand Mixer components. This image illustrates the main unit, the 5.5QT stainless steel bowl, the splash guard, and the three primary attachments: the egg whisk, mixing beater, and dough hook. Additional accessories like egg separators and a silicone spatula are also shown.

- **Mixer Head:** Contains the motor and attachment port.
- **Speed Control Knob:** Used to select desired speed (0-10) and Pulse function.
- **Tilt-Head Release Button:** Allows the mixer head to be tilted back for easy access to the bowl and attachments.
- **5.5L Stainless Steel Bowl:** Large capacity bowl for mixing ingredients.
- **Dough Hook:** For kneading heavy mixtures like bread dough.
- **Mixing Beater:** For medium-heavy mixtures like cake batter, cookies, and frosting.
- **Egg Whisk:** For light mixtures like egg whites, cream, and light batters.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation. Features an opening for adding ingredients.
- **Non-slip Feet:** Provide stability during operation.

4. ASSEMBLY AND SETUP

Follow these steps to assemble your mixer before first use.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the stainless steel bowl, dough hook, mixing beater, egg whisk, and splash guard in warm, soapy water. Rinse thoroughly and dry. The main mixer unit should be wiped with a damp cloth.
3. **Position the Mixer:** Place the mixer on a clean, dry, stable, and level surface. Ensure the non-slip feet are securely gripping the surface.
4. **Tilt the Head:** Press the tilt-head release button and lift the mixer head until it locks into the tilted position.
5. **Attach the Bowl:** Place the stainless steel bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely into place.
6. **Attach an Accessory:** Select the appropriate attachment (dough hook, mixing beater, or egg whisk) for your recipe. Insert the attachment into the shaft and turn it counter-clockwise until it locks into place.
7. **Lower the Head:** Press the tilt-head release button again and gently lower the mixer head until it locks into the operating position.
8. **Attach Splash Guard:** If desired, slide the splash guard onto the mixer head, ensuring it covers the bowl opening.

5. OPERATION

Your Facelle Stand Mixer features a powerful 1300W motor and a 10-speed control with a pulse function for versatile mixing tasks.

10-Speed & *Pulse* Function



Figure 5.1: Speed Control Knob. This image highlights the 10-speed settings and the Pulse function 'P' on the mixer's control knob.

5.1. Powering On/Off

- Ensure the mixer is properly assembled and plugged into a suitable power outlet (240 Volts).
- Turn the speed control knob to the desired speed setting to start the mixer.
- To turn off the mixer, turn the speed control knob to the '0' position.

5.2. Speed Control and Pulse Function

The mixer offers 10 variable speeds and a Pulse function:

- **Speeds 1-3 (Low):** Ideal for kneading dough, mixing heavy batters, and starting to combine dry ingredients to prevent splashing.
- **Speeds 4-7 (Medium):** Suitable for mixing cake batters, cookie dough, and mashing potatoes.
- **Speeds 8-10 (High):** Best for whipping cream, beating egg whites, and aerating light mixtures.
- **Pulse (P):** Provides short bursts of power at maximum speed. Use for quick mixing, incorporating ingredients, or achieving specific textures. To use, turn and hold the knob at 'P' and release to stop.

5.3. Using Attachments

Select the correct attachment for your task:

- **Dough Hook:** Use for kneading yeast doughs for bread, pizza, and pasta.
- **Mixing Beater:** Use for general mixing, creaming butter and sugar, mixing cake batters, cookie doughs, and frostings.
- **Egg Whisk:** Use for whipping egg whites, cream, and light batters.

Dishwasher-safe Attachment

Dough Hook



Mixing Beater



Egg Whisk



Figure 5.2: Mixer Attachments. This image displays the dough hook, mixing beater, and egg whisk, illustrating their distinct designs and typical applications.

5.4. Planetary Mixing System

The Facelle Stand Mixer utilizes a planetary mixing action, where the attachment rotates in one direction while orbiting around the bowl in the other. This ensures thorough and even mixing, reaching all areas of the bowl and incorporating ingredients effectively.

Planetary Mixing System



Figure 5.3: Planetary Mixing System. This image visually represents the planetary mixing action, where the attachment moves in a circular path around the bowl while also spinning on its own axis, ensuring comprehensive ingredient incorporation.

6. CARE AND CLEANING

Proper cleaning and maintenance will extend the life of your mixer.



Figure 6.1: Dishwasher-Safe Components. This image demonstrates the stainless steel bowl and all attachments placed inside a dishwasher, highlighting their dishwasher-safe design for easy cleaning.

- **Always unplug the mixer** from the power outlet before cleaning.
- **Mixer Base:** Wipe the exterior of the mixer base with a damp cloth. Do not immerse the base in water or any other liquid.
- **Stainless Steel Bowl and Attachments:** The 5.5L stainless steel bowl, dough hook, mixing beater, egg whisk, and splash guard are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water, then rinsed and dried thoroughly.
- **Storage:** Store the mixer in a dry place. Ensure the mixer head is locked in the down position and attachments are stored safely.

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 electrical outlet.
 - Check if the speed control knob is set to a position other than '0'.

- Verify that the mixer head is fully lowered and locked into place.
- **Attachments are difficult to install or remove:**
 - Ensure the mixer head is tilted back and locked.
 - Align the attachment correctly with the shaft and twist firmly to lock/unlock.
- **Ingredients are not mixing evenly:**
 - Ensure the correct attachment is being used for the type of mixture.
 - Scrape down the sides of the bowl with a spatula periodically, especially when mixing small quantities.
- **Mixer makes unusual noise or vibrates excessively:**
 - Ensure the bowl and attachment are securely locked in place.
 - Reduce the amount of ingredients if the bowl is overfilled.
 - Ensure the mixer is on a stable, level surface.
- **Motor overheats:**
 - The mixer has overheat protection. If it stops, turn it off, unplug it, and let it cool down for at least 30 minutes before resuming use.
 - Avoid continuously running the mixer for extended periods with heavy loads.

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

8. SPECIFICATIONS

Lightweight & Compact



5.5QT



3.15KG



Figure 8.1: Compact and Lightweight Design. This image highlights the compact dimensions (29 x 16.5 x 26.5 cm) and light weight (3.15 kg) of the Facelle Stand Mixer, along with its 5.5-quart (5.5L) bowl capacity.

Feature	Specification
Brand	Facelle
Color	Silver
Product Dimensions	23.9D x 35.4W x 29.4H cm
Material	Acrylonitrile Butadiene Styrene (ABS)
Special Features	Non-slip, Adjustable Speed Control, Rapid Heat Dissipation, Rust Resistant, Tilt-Head
Capacity	5.5 Liters
Voltage	240 Volts
Wattage	1300 Watts

Control Type	Knob
Item Weight	3.5 Kilograms

1300W Copper Motor



Lower Noise



Overheat Protection



Power Motor



Figure 8.2: 1300W Copper Motor. This image emphasizes the powerful 1300W copper motor, noting its features such as lower noise operation, integrated overheat protection, and overall robust power.

9. WARRANTY AND CUSTOMER SUPPORT

Your Facelle Professional Planetary Stand Mixer is designed for reliable performance. For any questions, technical assistance, or warranty claims, please refer to the contact information provided at the point of purchase or visit the official Facelle website.