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› **VEVOR 4.4 QT Electric Stand Mixer (Model SM-2548A) Instruction Manual**

VEVOR SM-2548A

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Brand: VEVOR

What's in the

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1. INTRODUCTION

Thank you for choosing the VEVOR 4.4 QT Electric Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new kitchen appliance. Please read these instructions thoroughly before first use and keep them for future reference.

The VEVOR Stand Mixer is designed to simplify your baking and cooking tasks, offering versatile mixing capabilities for various ingredients with its powerful 300W motor and 10+ pulse speed settings.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids.
- 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 operate the mixer on a dry, stable, and level surface.
- Close supervision is necessary when any appliance is used by or near children.

3. WHAT'S IN THE BOX

Your VEVOR Stand Mixer package includes the following components:

- 1 x Stand Mixer (Main Unit)
- 1 x 4.4 QT (4.2 L) 304 Stainless Steel Bowl
- 1 x Whisk Attachment
- 1 x Dough Hook Attachment
- 1 x Beater Attachment
- 1 x Splash Guard



Image: All components included in the VEVOR Stand Mixer package.

4. PRODUCT OVERVIEW

The VEVOR Stand Mixer features a tilt-head design for easy access to the mixing bowl and attachments. It is equipped with a powerful motor and a control dial for precise speed adjustments.



Image: VEVOR 4.4 QT Electric Stand Mixer (Model SM-2548A) in red.

Key Features:

- **Tilt-Head Design:** Allows for easy attachment and removal of accessories and the mixing bowl.
- **10+ Pulse Speeds:** Offers precise control for various mixing tasks, from gentle stirring to fast whipping.
- **300W Powerful Motor:** Ensures efficient and thorough mixing.
- **4.4 QT Stainless Steel Bowl:** Large capacity for preparing significant batches.
- **3 Professional Attachments:** Dough hook, beater, and whisk for diverse culinary needs.
- **Splash Guard:** Prevents ingredients from splashing out during operation.
- **Suction Cup Feet:** Provides stability on the countertop during use.

5. ASSEMBLY AND SETUP

Follow these steps to assemble your VEVOR Stand Mixer:

1. **Place the Mixer:** Position the mixer on a dry, flat, and stable countertop. Ensure the suction cups on the base firmly adhere to the surface for stability.

- 2. Lift the Head:** Press the tilt-head release button (usually located on the side or back of the mixer) and lift the motor head until it locks into place.
- 3. Attach the Bowl:** Place the stainless steel mixing bowl onto the base, aligning the notches. Twist the bowl clockwise until it locks securely into position.
- 4. Install an Attachment:** Select the desired attachment (dough hook, beater, or whisk). Insert the attachment shaft into the attachment port on the underside of the mixer head. Twist and push upwards until it clicks into place.
- 5. Lower the Head:** Press the tilt-head release button again and gently lower the motor head until it locks into the operating position.
- 6. Add Splash Guard (Optional):** If desired, attach the splash guard to the mixer head. It typically slides or clips into place, covering the top of the bowl to prevent splashes.



Image: Tilt-Head Design for easy access and attachment changes.

6. OPERATING INSTRUCTIONS

6.1. Using the Attachments

Each attachment is designed for specific mixing tasks:

- Dough Hook:** Ideal for kneading heavy doughs for bread, pizza, or pasta. Use speeds 1-6.
- Beater:** Perfect for stirring mashed potatoes, salad, cake batter, or cookie dough. Use speeds 1-7.
- Whisk:** Best for light mixtures such as whipped cream, egg whites, or light batters. Use speeds 8-10.



Image: Recommended uses for the Dough Hook, Beater, and Whisk attachments.

6.2. Speed Control

The VEVOR Stand Mixer offers 10 adjustable speeds plus a pulse option for quick bursts of power:

- **Speeds 1-6:** For heavy mixtures like dough.
- **Speeds 1-7:** For medium mixtures and fillings.
- **Speeds 8-10:** For light mixtures and whipping.
- **Pulse (P) Setting:** Provides short bursts of maximum power for quick mixing or incorporating ingredients.

Always stop the mixer before changing speeds to prevent damage to the motor.

Image: 10+ Pulse Speed Settings for optimal mixing results.

6.3. General Operation Steps

1. Ensure the mixer is properly assembled and the desired attachment is installed.
2. Add your ingredients to the stainless steel bowl.
3. Plug the mixer into a suitable power outlet (110 Volts).
4. Turn the speed control dial to the desired setting. Start with a lower speed and gradually increase as needed.
5. For quick mixing, use the Pulse (P) setting.
6. Once mixing is complete, turn the speed dial to '0' and unplug the mixer.
7. Press the tilt-head release button to lift the head, then remove the attachment and the mixing bowl.

Video: Official product demonstration of the stand mixer's features and operation, including attachment changes and speed settings.

7. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your VEVOR Stand Mixer.

7.1. Cleaning the Mixer

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Wipe Down:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.

7.2. Cleaning Attachments and Bowl

The stainless steel bowl, whisk, dough hook, and beater are made of food-grade stainless steel and are dishwasher-safe. Alternatively, they can be washed by hand:

1. **Hand Wash:** Wash attachments and bowl in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
2. **Dishwasher:** Place attachments and bowl on the top rack of your dishwasher for cleaning.

Multiple Options Available



Image: Easy to Clean - Quick & Simple Disassembly and Dishwasher Safe Attachments.

8. TROUBLESHOOTING

If you encounter any issues with your VEVOR Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; head not fully lowered.	Ensure the power cord is securely plugged in. Check the power outlet. Make sure the mixer head is fully lowered and locked.
Attachments are difficult to install/remove.	Head not fully lifted; attachment not aligned correctly.	Ensure the mixer head is fully lifted and locked. Align the attachment shaft with the port and twist firmly.
Ingredients are not mixing evenly (especially at the sides).	Insufficient mixing time; ingredients stuck to sides.	Increase mixing time. Stop the mixer, scrape down the sides of the bowl with a spatula, then continue mixing.
Mixer shakes or moves during operation.	Not on a stable surface; suction cups not engaged.	Ensure the mixer is placed on a clean, dry, and flat surface. Press down firmly to engage the suction cups.
Motor overheats.	Overloading the mixer; continuous operation for too long.	Reduce the amount of ingredients. Allow the mixer to cool down for at least 30 minutes before resuming use.

9. SPECIFICATIONS

Feature	Detail
Model Number	SM-2548A
Power	300W
Voltage	110 Volts

Feature	Detail
Bowl Capacity	4.4 QT (4.2 L)
Material	Plastic (housing), 304 Stainless Steel (bowl, attachments)
Speed Settings	10 Levels + Pulse Mode
Product Dimensions	14.06"D x 8.86"W x 11.22"H
Item Weight	7.1 Pounds



Item Model Number: **SM-2548A**

Speed: **230r/min**

Color: **Red**

Main Material: **ABS**

Power: **300W**

Number of Speeds:

Capacity: **4.4 qt/4.2L Stainless Steel Bowl**

10 Levels + Pulse Mode

Net Weight: **6.72 lbs / 3.05 kg**

Item Dimensions: **14.06 x 8.86 x 11.22 in / 357 x 225 x 285 mm**

Accessories:

1 x 304 Stainless Steel Bowls

1 x Dough Hook

1 x Splash Guard

1 x Whisk

1 x Beater

Image: VEVOR Stand Mixer dimensions and specifications.

10. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For specific warranty details and terms, please refer to the warranty card included with your product or visit the official VEVOR website.

If you require technical assistance, troubleshooting beyond this manual, or have questions about your product, please contact VEVOR customer support. Contact information can typically be found on the VEVOR website or on the product packaging.

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