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VEVOR B0G2CJ6RKY

VEVOR Stand Mixer Instruction Manual

Model: B0G2CJ6RKY

Safety Instructions Product Overview Setup Operation Maintenance Troubleshooting Specifications Warranty & Support

1. Safety Instructions

Please read all instructions carefully before using the VEVOR Stand Mixer. Retain this manual for future reference.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the motor unit in water or other liquids.
- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

2. Product Overview

The VEVOR Stand Mixer is designed for various kitchen tasks, including kneading dough, mixing batters, and whipping creams. It features a tilt-head design and 10-speed control for versatile use.

Components Included:

- 1 x Stand Mixer (Main Unit)
- 2 x 304 Stainless Steel Bowls (4.4 QT and 6 QT)
- 1 x Whisk
- 1 x Dough Hook
- 1 x Beater
- 1 x Splash Guard



Image: VEVOR Stand Mixer with its main unit, two stainless steel bowls, whisk, dough hook, beater, and splash guard, along with key dimensions.

Attachments and Their Uses:



Image: Visual guide to the three main attachments and their recommended uses for various ingredients.

- **Dough Hook:** Ideal for kneading heavy mixtures such as bread dough, pizza dough, and pasta. Use speeds 1-6.
- **Beater:** Suitable for medium-heavy mixtures like cakes, cookies, mashed potatoes, and meat sauces. Use speeds 1-7.
- **Whisk:** Designed for light mixtures such as whipping cream, egg whites, and light batters. Use speeds 8-10.

3. Setup and Assembly

Before first use, clean all parts that will come into contact with food. Ensure the mixer is unplugged from the power outlet.

1. **Place the Mixer:** Position the stand mixer on a stable, flat, and dry surface.
2. **Attach the Bowl:** Place the desired stainless steel mixing bowl onto the base and twist clockwise until it locks securely into place.
3. **Install the Attachment:**
    - Press the tilt-head release button and lift the motor head.
    - Insert the chosen attachment (dough hook, beater, or whisk) into the attachment shaft. Push upwards and turn counter-clockwise until it locks into place.
    - Lower the motor head until it clicks into its locked position.
4. **Attach the Splash Guard (Optional):** If desired, slide the splash guard onto the mixing bowl from the front, ensuring the pouring chute aligns with the front of the mixer.

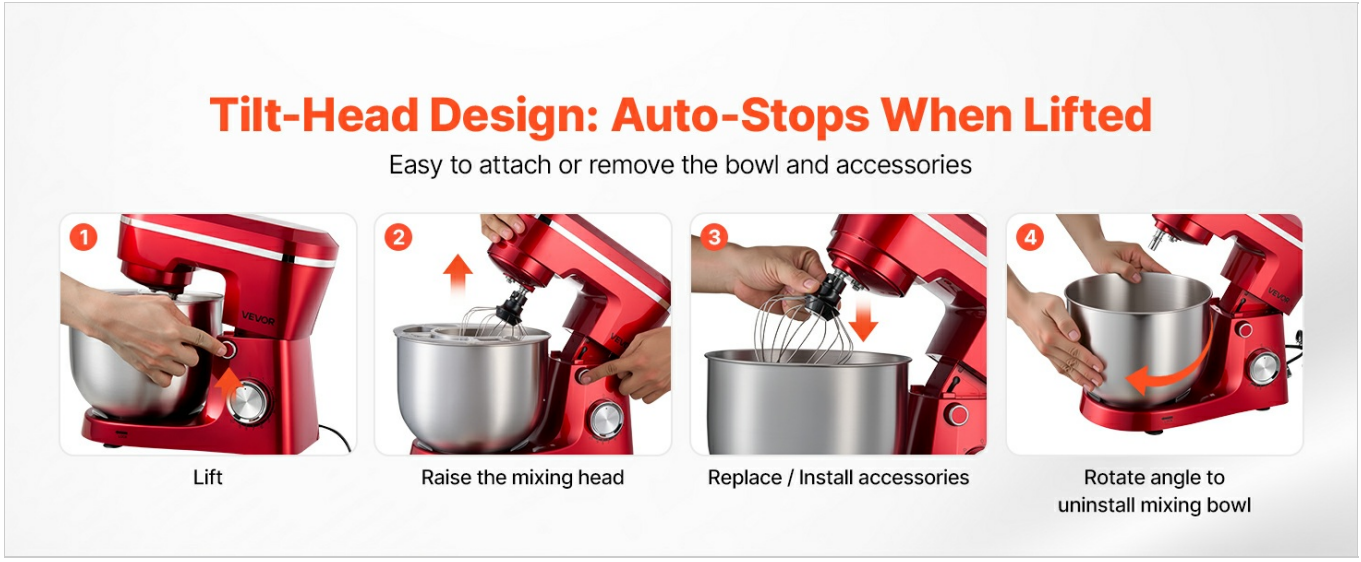

Image: Step-by-step guide demonstrating the tilt-head mechanism for attaching and detaching accessories and the mixing bowl.

4. Operating Instructions

Once the mixer is assembled and ingredients are in the bowl, you can begin operation.

1. **Connect to Power:** Plug the power cord into a suitable electrical outlet.
2. **Select Speed:** Turn the speed control knob to the desired setting. The mixer offers 10 speeds. Refer to the attachment guide for recommended speeds.
3. **Mixing:** Allow the mixer to operate until ingredients are thoroughly combined. Use the splash guard to prevent splattering. The tilt-head design allows for easy addition of ingredients during mixing.
4. **Stop Operation:** Turn the speed control knob to the '0' (off) position to stop the mixer.
5. **Remove Bowl and Attachment:** Unplug the mixer. Press the tilt-head release button and lift the motor head. Remove the attachment by pushing upwards and turning clockwise. Then, twist the mixing bowl counter-clockwise to remove it from the base.

Speed Guide:



Image: Dough Hook for kneading, recommended for speeds 1-6.



Image: Beater for stirring, recommended for speeds 1-7.



Image: Whisk for whipping, recommended for speeds 8-10.

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

5. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your VEVOR Stand Mixer.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
3. **Bowls and Attachments:** The stainless steel bowls, dough hook, beater, and whisk are dishwasher-safe. Alternatively, they can be washed by hand with warm, soapy water and rinsed thoroughly.
4. **Splash Guard:** Wash the splash guard with warm, soapy water and rinse.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing the mixer.



Image: The mixing bowls and attachments are designed for easy cleaning and are dishwasher safe.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; Power outlet faulty; Motor head not locked down.	Ensure plug is securely in outlet; Test outlet with another appliance; Push motor head down until it clicks.
Attachment not fitting correctly	Attachment not aligned with shaft; Incorrect attachment for model.	Ensure attachment is pushed up and twisted to lock; Verify you are using the correct attachments provided with your model.
Excessive noise or shaking	Overloaded; Bowl or attachment not secured; Mixer on uneven surface.	Reduce ingredient quantity; Ensure bowl and attachment are locked; Place mixer on a stable, flat surface.
Motor stops during operation	Overheating protection activated.	Turn off and unplug the mixer. Allow it to cool down for at least 30 minutes before restarting. Reduce load if consistently stopping.

7. Specifications

Technical details for the VEVOR Stand Mixer (Model B0G2CJ6RKY).

Feature	Detail
Model Name	Stand Mixer
ASIN	B0G2CJ6RKY
Brand	VEVOR
Power	300W
Voltage	110 Volts
Number of Speeds	10
Capacity	4.4 QT (4.2 L) and 6 QT (5.7 L) Stainless Steel Bowls
Material	Plastic (housing), Stainless Steel (bowls, attachments)

Feature	Detail
Product Dimensions (D x W x H)	14.57" x 8.94" x 11.61" (370 x 227 x 295 mm)
Item Weight	8.1 Pounds (3.66 kg)
Dishwasher Safe Parts	Bowls, Dough Hook, Beater, Whisk

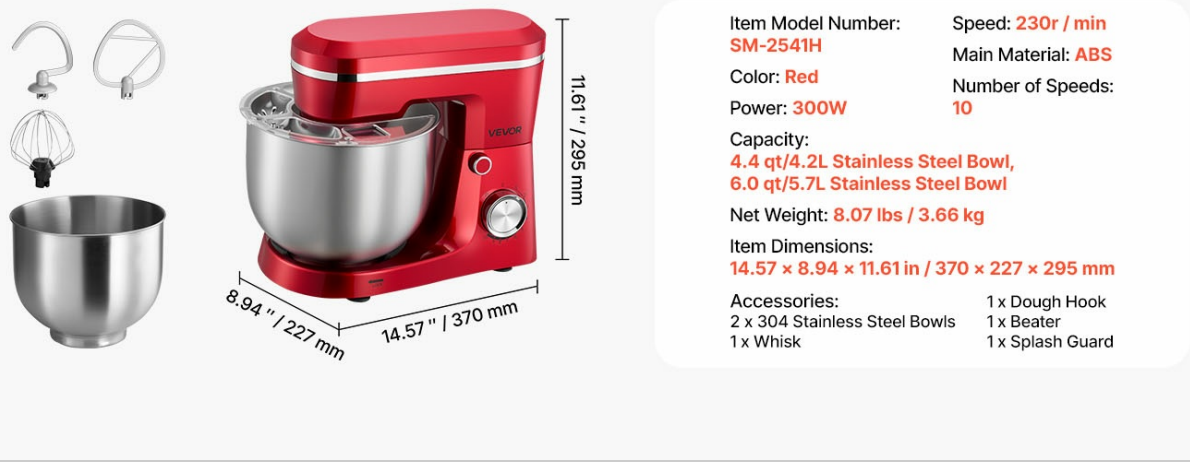

Image: Detailed view of the VEVOR Stand Mixer with its dimensions and a summary of included accessories.

8. Warranty and Support

For warranty information or technical support, please refer to the official VEVOR website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.
VEVOR Official Website: www.vevor.com

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