

Facelle SM1519

Facelle SM1519 Stand Mixer Instruction Manual

Model: SM1519

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the stand mixer.
- To protect against 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. Contact customer service for assistance.
- 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 ensure the mixer is unplugged before assembling, disassembling, or cleaning.
- This appliance is equipped with over-heating and overload protection for your safety. If the mixer stops unexpectedly, unplug it and allow it to cool before restarting.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Facelle SM1519 Stand Mixer.



Imitation of manual kneading



Kneading



Folding



Press

Image: An exploded view of the Facelle SM1519 Stand Mixer showing its main components: the mixer body, 6.5L mixing bowl, splash guard, egg whisk, beater, and dough hook. Labels point to the tilt lock, speed control, and anti-slip feet.

Components:

- **Mixer Body:** Contains the motor, speed control, and tilt-head mechanism.
- **6.5QT Stainless Steel Mixing Bowl:** Large capacity bowl for various mixing tasks.
- **Splash Guard:** Prevents ingredients from splashing out during mixing and features an access hatch for adding ingredients.
- **Dough Hook:** For kneading heavy mixtures like bread dough, pizza dough, and spaghetti dough.
- **Beater:** For medium-heavy mixtures like cakes, cookies, and salads.
- **Egg Whisk:** For light mixtures like egg whites, cream, and sauces.
- **Speed Control Dial:** Adjusts mixing speed from 1 to 6, plus a Pulse (P) setting.

- **Tilt Lock:** Secures the mixer head in place during operation.
- **Anti-Slip Feet:** Suction cups on the base to ensure stability during operation.

SETUP

Follow these steps to set up your stand mixer for first use.

1. Placement

- Place the mixer on a clean, dry, and stable countertop.
- Ensure the anti-slip feet are firmly suctioned to the surface to prevent movement during operation.



Image: A close-up view of the underside of the mixer base, highlighting the five suction cup anti-slip feet designed to secure the mixer to the countertop.

2. Attaching the Mixing Bowl

- Ensure the mixer is unplugged.
- Place the 6.5QT stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base.
- Rotate the bowl clockwise until it locks securely into place.



Image: A close-up showing the mixing bowl being placed onto the mixer base, with arrows indicating the locking mechanism for secure attachment.

3. Attaching Accessories (Dough Hook, Beater, Whisk)

- Ensure the mixer is unplugged and the speed control is set to '0'.
- Press the tilt-head release lever and lift the mixer head until it locks in the tilted position.
- Align the accessory (dough hook, beater, or whisk) with the attachment shaft and push upwards.
- Rotate the accessory counter-clockwise until it clicks into place. Ensure it is firmly secured.
- Lower the mixer head by pressing the tilt-head release lever again and gently pushing the head down until it locks.

Tilt-Head Auto Power Off

High Quality, High Performance.



Image: The Facelle stand mixer with its head tilted upwards, showing the attachment shaft and the mixing bowl in place. This illustrates the tilt-head design for easy access.

4. Attaching the Splash Guard

- After attaching the mixing bowl and accessory, place the splash guard over the bowl.
- Ensure the opening on the splash guard aligns with the mixer head.

OPERATING INSTRUCTIONS

This section provides guidance on using your Facelle stand mixer for various tasks.

1. Powering On and Speed Control

- Plug the mixer into a suitable electrical outlet.
- Add your ingredients to the mixing bowl.
- Turn the speed control dial to the desired setting (1-6). The LED indicator will illuminate when the

mixer is operating.

- For a quick burst of power, turn the dial to the 'P' (Pulse) setting and release.



Image: A detailed view of the speed control dial, showing settings from '0' to '6' and the 'P' (Pulse) function, with an illuminated ring indicating operation.

2. Attachment Usage Guide

Select the appropriate attachment and speed for your recipe:

3 Attachments Use Guide



DOUGH HOOK
1-2 SPEED

For Bread, Pizza, Spaghetti



BEATERS
3-4 SPEED

For Salads, Cookies, Crepes



WHISK
5-6 SPEED

For Egg Whites, Cake, Sauces



Image: A visual guide demonstrating the use of the three main attachments: the dough hook for bread dough at speeds 1-2, the beater for cookie dough at speeds 3-4, and the whisk for egg whites at speeds 5-6.

- **Dough Hook:** Use for heavy mixtures such as bread dough, pizza dough, and spaghetti dough. Recommended speeds: **1-2**. The 660W motor can form soft dough in approximately 5 minutes.
- **Beater:** Use for medium-heavy mixtures such as cakes, cookies, crepes, and salads. Recommended speeds: **3-4**.
- **Egg Whisk:** Use for light mixtures such as egg whites, cream, and sauces. Recommended speeds: **5-6**.

3. Adding Ingredients During Mixing

- Utilize the access hatch on the splash guard to add ingredients while the mixer is running. This helps prevent splashes.

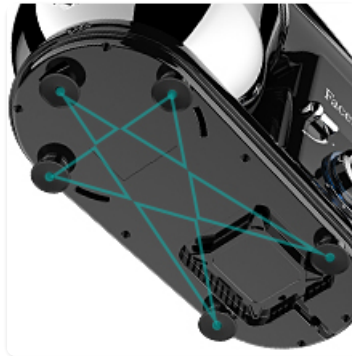


Image: A close-up showing milk being poured into the mixing bowl through the convenient access hatch on the splash guard, demonstrating how to add ingredients during operation.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity of your stand mixer.

1. Before Cleaning

- Always unplug the mixer from the power outlet before cleaning.
- Ensure the speed control dial is set to '0'.
- Remove all attachments and the mixing bowl.

2. Cleaning Attachments and Bowl

- The beater, dough hook, and whisk are dishwasher safe for easy cleaning.
- The 6.5QT stainless steel mixing bowl can also be washed in the dishwasher or by hand with warm, soapy water.
- Rinse thoroughly and dry immediately to prevent water spots.

3. Cleaning the Mixer Body

- Wipe the exterior of the mixer body with a damp cloth. Do not use abrasive cleaners.
- Never immerse the mixer body, cord, or plug in water or any other liquid.
- Ensure all parts are completely dry before storing or next use.

TROUBLESHOOTING

If you encounter issues with your Facelle SM1519 Stand Mixer, refer to the following common problems and solutions.

- **Mixer does not turn on:**
 - Ensure the power cord is securely plugged into a working outlet.
 - Check if the speed control dial is set to '0' before attempting to turn it to a speed setting.
 - If the mixer has been running for an extended period, the over-heating protection may have activated. Unplug the mixer and allow it to cool down for at least 30 minutes before restarting.
- **Attachments are difficult to apply or remove:**
 - Ensure the mixer head is fully tilted up and locked before attempting to attach or remove accessories.
 - Apply a small amount of food-grade oil to the attachment shaft if resistance persists. This may ease attachment over time.
- **Mixer vibrates excessively during operation:**
 - Ensure the mixer is placed on a flat, stable, and dry surface.
 - Verify that the anti-slip feet are properly suctioned to the countertop.
 - Check that the mixing bowl and attachment are securely locked in place.
- **LED indicator flashes but mixer does not operate:**
 - This may indicate the mixer head is not fully locked down. Ensure the tilt-head is securely in the operating position.

If you experience any issues not covered here, or if the problem persists, please contact Facelle customer service for further assistance.

SPECIFICATIONS

Feature	Detail
Model Number	SM1519
Power	660W
Speed Settings	6 Speeds + Pulse (P)
Bowl Capacity	6.5 Quarts (QT)
Product Dimensions	10 x 15 x 13 inches
Item Weight	12.12 pounds
Certifications	ETL Certified
Special Features	Tilt-Head Design, Anti-Slip Feet, Over-heating & Overload Protection, Dishwasher Safe Beater

WARRANTY AND SUPPORT

Facelle is committed to providing high-quality products and excellent customer service.

Quality Guarantee

Your Facelle SM1519 Stand Mixer comes with a full **3-year quality guarantee** from the date of purchase.

Technical Support

We offer **lifetime technical support** for your product. If you have any questions, require assistance with operation, or need troubleshooting advice, please do not hesitate to contact our customer service team.

Contact Us

For support, please refer to the contact information provided with your product packaging or visit the official Facelle website.