

Vospeed SM1520BM

Vospeed SM1520BM 9-in-1 Stand Mixer User Manual

Model: SM1520BM

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Vospeed SM1520BM Stand Mixer. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury and/or damage to the mixer.
- Never operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use outdoors. This appliance is for household use only.
- Do not use attachments not recommended or sold by the manufacturer.
- Always ensure the tilt-head is locked down before operation.
- The appliance is equipped with an overheating protection system. If the motor overheats, it will automatically shut down. Allow it to cool down before resuming use.

2. PRODUCT OVERVIEW

The Vospeed SM1520BM is a versatile 9-in-1 kitchen machine designed to simplify various cooking and baking tasks. It features a powerful 850W motor and a tilt-head design for easy access to the mixing bowl and attachments.

Main Components:

- **Motor Unit:** The main body housing the motor and speed control.

- **Tilt-Head:** Allows easy attachment and removal of accessories and bowl.
- **8 QT Stainless Steel Mixing Bowl:** Large capacity bowl for various preparations.
- **Speed Control Dial:** Adjusts mixing speed from 1 to 6, with a pulse option.
- **Power Ports:** Dedicated ports for attaching the blender and meat grinder.

Included Attachments:

- **Dough Hook:** For kneading heavy mixtures like bread dough and pizza dough.
- **Beater:** For medium-heavy mixtures like cake batter, cookies, and mashed potatoes.
- **Whisk:** For light mixtures like whipping cream, egg whites, and light batters.
- **1.5L Glass Jar Blender:** For making juices, smoothies, and sauces.
- **Meat Grinder:** For grinding meat, making sausages, and kibbe.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl during mixing.
- **Pasta Maker Attachments:** Includes 6 discs for various pasta types.
- **Slicer & Shredder Attachments:** Includes slicing blade, coarse shredder, and fine blade.



Image: Overview of the Vospeed Stand Mixer and its primary attachments: Dough Hook for dough, Beater for mixed salads and mashed potatoes, Whisk for whipping eggs and cream, Meat Grinder for meatballs and sausages, and Juice Blender for smoothies.



Pasta Maker Attachments

Includes 6 discs for 6 pasta types



Sausage & Kibbe kits

Complete attachments make cooking easier



Food Grinder Attachments

Juicy Meat Sauce / Tasty Meatballs / Yummy Burgers



Slicer & shredder Attachments

Slicing Blade / Coarse Shredder / Fine Blade



Image: Additional attachments for the Vospeed Stand Mixer, including Pasta Maker discs, Food Grinder plates, Sausage & Kibbe kits, and Slicer & Shredder blades.

3. SETUP AND ASSEMBLY

3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the mixing bowl, dough hook, beater, whisk, splash guard, blender jar, and all meat grinder/slicer attachments in warm soapy water. Rinse thoroughly and dry. These parts are dishwasher safe.
3. Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water.

3.2 Assembling the Mixer

1. Place the mixer on a stable, flat, and dry surface.
2. Press the tilt-head release button and lift the motor head.
3. Place the 8 QT stainless steel bowl onto the base, turning it clockwise until it locks securely.
4. Insert the desired attachment (dough hook, beater, or whisk) into the attachment shaft and rotate until it locks into place.
5. Lower the tilt-head until it locks into position. Ensure it is fully locked before operation.
6. Attach the splash guard by sliding it onto the mixing bowl.

3.3 Attaching the Blender

1. Ensure the mixer is unplugged.
2. Remove the cover from the top power port on the mixer head.
3. Place the 1.5L glass blender jar onto the power port, aligning the grooves, and turn clockwise until it is securely locked.
4. Add ingredients to the blender jar and secure the lid.

3.4 Attaching the Meat Grinder / Slicer / Pasta Maker

1. Ensure the mixer is unplugged.
2. Remove the cover from the front power port on the mixer head.
3. Assemble the meat grinder or slicer/pasta maker attachment according to its specific instructions.
4. Insert the assembled attachment into the front power port, aligning the square shaft, and turn the locking knob clockwise to secure it.



Image: The Vospeed Stand Mixer fully assembled, showcasing the main mixing bowl with an attachment, the meat grinder attached to the front power port, and the blender attached to the top power port.

4. OPERATING INSTRUCTIONS

4.1 Using the Mixer (Dough Hook, Beater, Whisk)

1. Ensure the mixer is properly assembled with the desired attachment and mixing bowl.
2. Add ingredients to the mixing bowl.
3. Plug the mixer into a power outlet.

4. Turn the speed control dial to the desired setting (1-6). Refer to the speed guide below.
5. For quick bursts of power, turn the dial to the 'P' (Pulse) setting and release.
6. When finished, turn the speed dial to '0' (Off) and unplug the mixer.
7. Press the tilt-head release button to lift the head and remove the attachment and bowl.



Image: Speed guide for mixer attachments. Dough Hook: Speeds 1-3 for kneading dough. Beater: Speeds 3-4 for mixing salad and mashed potatoes. Whisk: Speeds 5-6 for whipped cream and egg whites.

4.2 Using the Juice Blender

1. Ensure the blender jar is securely attached to the top power port.
2. Add liquids and solid ingredients to the blender jar. Do not overfill.
3. Secure the blender lid.
4. Plug the mixer into a power outlet.
5. Turn the speed control dial to the desired setting (typically higher speeds for blending, or 'P' for pulse).
6. When finished, turn the speed dial to '0' (Off) and unplug the mixer.
7. Carefully remove the blender jar.

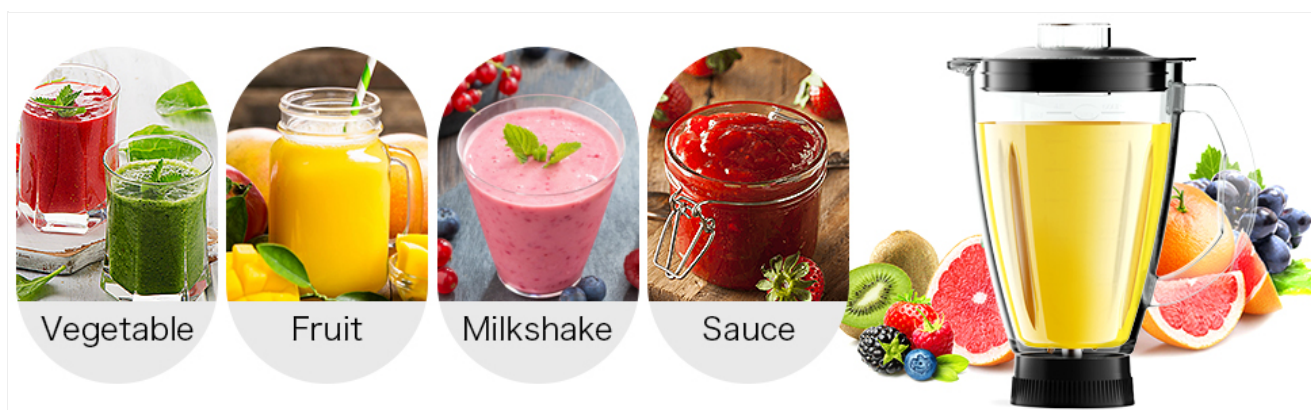


Image: The blender attachment can be used for various preparations including vegetable juices, fruit smoothies, milkshakes, and sauces.

4.3 Using the Meat Grinder / Slicer / Pasta Maker

1. Ensure the meat grinder or other attachment is securely fastened to the front power port.
2. For meat grinding, prepare meat by cutting it into small pieces that fit into the feed tube.
3. Place a bowl or plate under the output of the attachment to collect processed food.
4. Plug the mixer into a power outlet.
5. Turn the speed control dial to a low to medium setting (e.g., 2-4) for grinding or slicing.
6. Use the food pusher to guide ingredients into the feed tube. Never use your fingers.
7. When finished, turn the speed dial to '0' (Off) and unplug the mixer.
8. Carefully remove the attachment.

3 Kinds of Grinding Plates: Coarse, Medium and Fine, Helping You Deal With Diverse Recipes

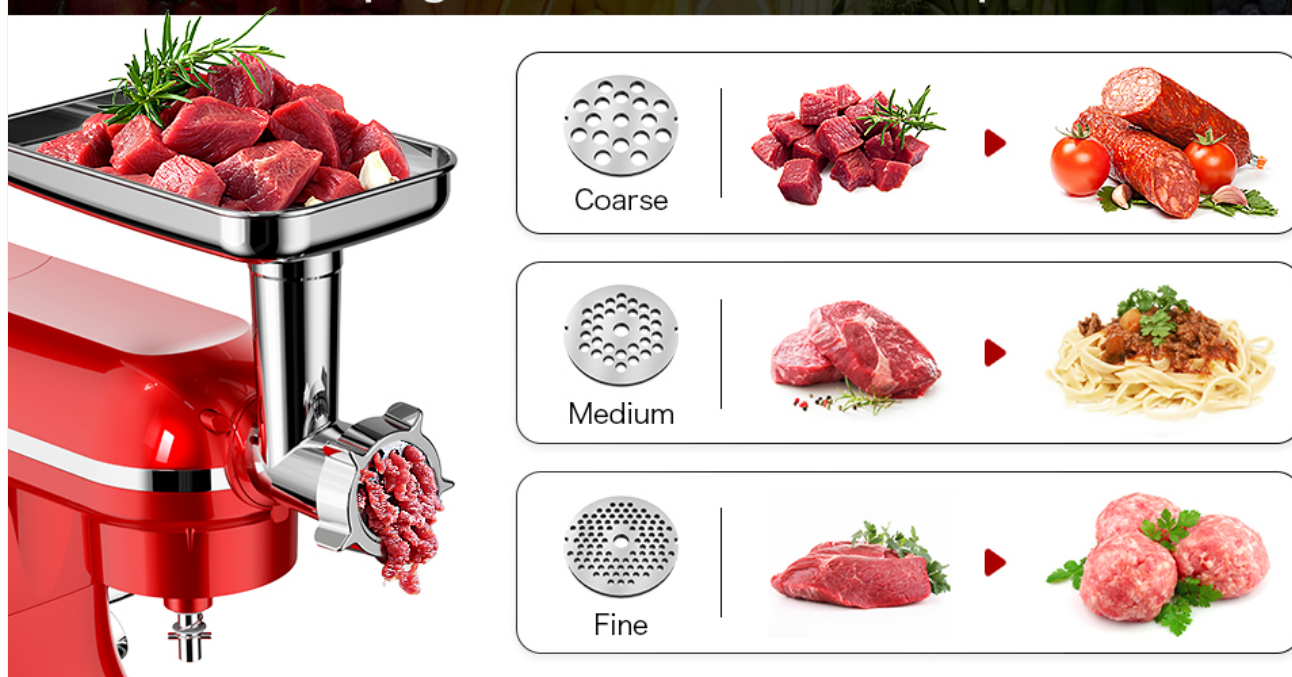


Image: The meat grinder attachment comes with three types of grinding plates: coarse, medium, and fine, allowing for diverse recipe preparations.

5. MAINTENANCE AND CLEANING

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

5.1 Cleaning the Motor Unit

- Always unplug the mixer before cleaning.
- Wipe the exterior of the motor unit with a soft, damp cloth.
- Do not use abrasive cleaners or scourers.
- Never immerse the motor unit in water or any other liquid.

5.2 Cleaning Attachments and Bowl

- The stainless steel mixing bowl, dough hook, beater, whisk, splash guard, and all parts of the blender, meat grinder, slicer, and pasta maker are dishwasher safe.

- Alternatively, wash these parts in warm, soapy water, rinse thoroughly, and dry immediately.
- For stubborn food residue, soak the parts in warm soapy water before cleaning.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; Power outlet fault; Overheating protection activated.	Ensure plug is firmly in outlet; Test outlet with another appliance; Unplug and allow mixer to cool for 30 minutes.
Attachment not mixing properly.	Attachment not fully engaged; Tilt-head not locked.	Ensure attachment is clicked into place; Lower and lock the tilt-head securely.
Motor sounds strained or stops.	Overloaded; Overheating protection activated.	Reduce the amount of ingredients; Unplug and allow mixer to cool for 30 minutes.
Excessive vibration or noise.	Mixer not on a stable surface; Bowl or attachment not secured.	Place mixer on a flat, stable surface; Ensure bowl and attachment are locked.

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

7. SPECIFICATIONS

Feature	Specification
Model Number	SM1520BM
Power	850 Watts
Voltage	120 Volts
Mixing Bowl Capacity	8 Quarts (Stainless Steel)
Blender Jar Capacity	1.5 Liters (Glass)
Speed Settings	6 Speeds + Pulse Function
Product Dimensions (approx.)	22"D x 11"W x 15"H
Item Weight (approx.)	22 pounds
Material	Stainless Steel, Glass, ABS Plastic
Special Features	Tilt-Head Design, Overheating Protection, Dishwasher Safe Jars/Attachments



Image: Approximate dimensions of the Vospeed Stand Mixer: 15.35 inches wide, 9.6 inches deep, and 13.3 inches high.

8. WARRANTY AND SUPPORT

The Vospeed SM1520BM Stand Mixer is ETL-certified, ensuring it meets recognized safety standards.

For any product inquiries, technical assistance, or warranty claims, please contact Vospeed customer support. Vospeed offers 24/7 support to assist you with your product.

Please retain your proof of purchase for warranty purposes.