



thinkkitchen PROMIX PLUS Stand Mixer Instruction Manual

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thinkkitchen PROMIX PLUS Stand Mixer



Product Specifications

- **Voltage Capacity:** 120V AC ~60Hz
- **Power:** 660 Watts
- **Dimensions:** 175 x 365 x 320 mm
- **Capacity:** 5.5 L

Product Usage Instructions

THANK YOU!

Thank you for purchasing this appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

Safety

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages. This symbol alerts you to potential hazards that can cause serious injury to you and others. All safety messages will follow the safety alert symbol. All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

APPLIANCE SPECIFICATIONS

Voltage	120V AC ~60Hz
Capacity	5.5 L
Power	660w
Dimensions	175 x 365 x 320 mm

This product can be used in 120v ac outlets only.

Important Safeguards

Please read all the instructions carefully before the first use. Please keep this User Manual for future reference. You can find an electronic copy on the online product page. Visit www.stokesstores.com

GENERAL ELECTRICAL SAFETY

- Only plug your appliance in a 120V AC wall outlet that respects the Canadian national safety standards.
- Always use the power cable, charger or docking station that came with your electric appliances. Otherwise, it can damage your appliance or cause a fire.
- Never remove the third prong of a plug because this ground prong reduces the risk of electric shock.
- Always unplug your electrical appliance before cleaning or changing accessories. That way, you avoid accidentally setting off the machine while you are manipulating it.
- Do not use an appliance if the power cable is damaged or altered. It can malfunction, cause a fire or shock you.
- Do not use an appliance if it was damaged in any way (malfunctioned, dropped, altered, etc.) It voids the warranty of the manufacturer.
- Do not leave power cables hanging, they can lead to entanglement, tripping and falling of hot contents.
- It is not recommended to use electrical extensions.
- Keep electrical products dry and away from water.
- Unplug an appliance that fell in water immediately. Do not touch the appliance, it can shock you! Do not use the appliance afterwards.
- Do not leave cooking appliances unattended when they are ON. Forgetting active appliances can lead to injury or cause a fire.
- Do not leave cooking appliances plugged in when they are not in use.
- Do not try to repair electronic appliances by yourself.

WARNING

- Do not submerge the appliance, the cable or the plug in water or any liquid.
- Do not place the appliance under running water or any other liquid.
- Do not manipulate the appliance with wet hands.
- This appliance should not be used by children or individuals with reduced physical, sensory, or mental capabilities unless they are supervised by someone who can ensure their safety.
- Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.
- Unplug the appliance before cleaning, and allow it to cool down.
- Only use the appliance with the accessories provided by the manufacturer.
- Be very careful when operating appliances around children.
- Be very careful when manipulating an appliance with hot contents.
- Be very careful when opening the lid of an appliance with hot contents.
- Always use appliances on flat surfaces.
- This appliance is for household use only. It is not for commercial use.
- This appliance is for indoor use only, do not use it outdoors.
- This appliance is not suitable for use on the stovetop, in the microwave and is not dishwasher safe.
- Do not run this appliance if it is empty.
- Always stop the appliance before disconnecting it.

- Always pull on the plug, not the cable.
- If the appliance or its power cord shows any signs of damage, refrain from using it. Regularly inspect the appliance for any signs of damage.
- Avoid touching the moving parts of this appliance or allowing accessories to obstruct them while it is switched on.
- Ensure the device is deactivated when left unattended.
- Do not operate the appliance without installing an attachment.
- Refrain from tampering with any of the appliance's safety features.
- If you face any problems, contact Customer Service at www.stokesstores.com

Specific Warnings

OVERLOAD PROTECTION SYSTEM

The appliance's motor is safeguarded against burning out by a manual reset cut-out switch. If the appliance is overloaded or used continuously for an extended period, the motor may overheat and shut down. To resume operation, switch off the appliance, disconnect it from the power socket, and allow it to rest for at least 30 minutes. Once the motor has fully cooled, the appliance can be used again.

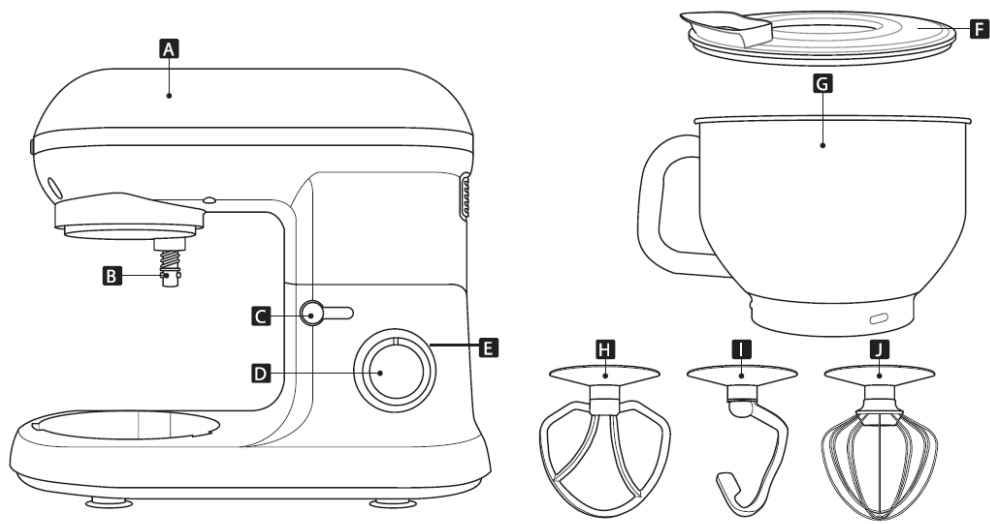
SAFETY SWITCH FOR THE MIXER HEAD

The motor will not activate if the Mixer Head is lifted. If raised during operation, the safety switch will trigger, immediately shutting off the motor. Furthermore, if the appliance is plugged in while the speed control is not set to 0, the safety switch will prevent operation. In either scenario, to restart the machine, return the head to the locked position and set the Speed Control back to 0. The appliance should then operate normally.

Parts & Assembly

Parts:

- A. Mixer Head
- B. Attachment Shaft
- C. Tilt Button
- D. Speed Control & Pulse Function
- E. LED Light
- F. Splash Guard
- G. 5.5L Mixer Bowl
- Mixing Attachments:
 - H. Beater
 - I. Dough Hook
 - J. Whisk



How to Operate

BEFORE USING THE STAND MIXER

- Prior to assembling the appliance, ensure all packaging material is removed and disposed of safely.
- Wash the Mixing Bowl, Beater, Dough Hook, and Whisk attachments thoroughly in warm soapy water using a soft cloth, then rinse and dry them.

USING THE STAND MIXER

1. Ensure the Speed Control is set to 0 before proceeding.
Note: Failure to set the Speed Control to 0 may trigger the appliance's safety feature, preventing activation. Refer to the SPECIFIC WARNINGS if needed to start the appliance.
2. Press and hold the Tilt Button while lifting the Mixer Head. Release the tilt button to lock the head in place.
3. Place the Mixing Bowl into the grooves on the mixer's base and turn clockwise to lock it securely. Ensure the bowl is firmly locked before proceeding.
4. Attach the Splash Guard directly to the Upper Body.
5. Select the Mixing Attachment suitable for your recipe.
6. Align the grooves on the attachment with the attachment shaft, then press the attachment in while turning anti-clockwise to lock it into place.
7. Add ingredients to the Mixing Bowl, avoiding overfilling. It is recommended not to exceed 1.2kg of ingredients at a time, and for dough kneading, maintain a mix of roughly 2 parts flour to 1 part water.
8. Press and hold the Tilt Button to unlock the Mixer Head and return it to the horizontal position. Release the tilt button to lock it into place.
9. Plug the power cord into the mains supply. This will illuminate the Speed Control and flash blue.
10. Turn the Speed Control clockwise to select a speed and start mixing. Start at a lower speed to prevent splattering, then adjust as needed. Refer to the MIXING GUIDE for recommended speeds.
11. To use the Pulse function, turn the Speed Control anti-clockwise from the off position, holding it in place for longer pulses.
12. Pause mixing periodically to scrape down the sides of the Mixing Bowl with a spatula.
13. When mixing is finished, return the Speed Control to the 0 position and unplug the appliance from the power supply.

14. Lift the Mixer Head as described earlier and remove the Attachment by pushing it in and rotating it clockwise.

MIXING GUIDE

Always begin mixing at low speed to prevent splattering, then increasing to higher speeds as required.

Voltage	120V AC ~60Hz
Capacity	5.5 L
Power	660w
Dimensions	175 x 365 x 320 mm

Note: With heavy mixtures, do not operate the machine for more than six minutes at a time, and allow ten minutes for it to cool down before operating again.

TROUBLESHOOTING

Always begin mixing at low speed to prevent splattering, then increasing to higher speeds as required.

Problem	Solution
Unsure on which attachment to use for mixture.	<ul style="list-style-type: none"> Utilize the dough hook solely for preparing yeast or other bread doughs. Use the whisk to aerate egg whites. Employ the beater for all other mixing tasks.
Unsure on which speed setting to use for mixture.	<ul style="list-style-type: none"> Refer to the MIXING GUIDE above for recommended speed settings for various mixtures. Start mixing at the lowest speed and gradually increase to higher speeds to prevent splattering.
Over-mixing has occurred.	<ul style="list-style-type: none"> Refer to the mixing guide above for recommended speed settings for various mixtures.
Eggwhites not whipping.	<ul style="list-style-type: none"> Ensure that both the whisk and bowl are thoroughly clean, as even small amounts of fat may impact whipping performance.
Lumps in batter or dough.	<ul style="list-style-type: none"> Sift the flours and sugar before mixing.
Bread dough is not combining.	<ul style="list-style-type: none"> Some brands of flour may absorb more liquid than others, so additional liquid may be required. Avoid using high speeds to knead dough.
The batter is too firm, and some ingredients are sticking to the sides of the bowl.	<ul style="list-style-type: none"> Add more liquid to the batter and use a spatula to scrape any food mixture down the sides of the bowl.
Mixture is curdling after eggs have been added	<ul style="list-style-type: none"> Add eggs one at a time, beating well after each one. Make sure eggs are at room temperature before use.
Sugar crystals still visible after creaming	<ul style="list-style-type: none"> Continue to cream until sugar has dissolved, or use caster sugar.

CLEANING & MAINTENANCE

DAILY CLEANING

- Before cleaning, ensure the appliance is unplugged from the power supply.
- Avoid immersing the appliance in liquid.
- Hand wash the attachments and mixing bowl in warm soapy water with a soft cloth after each use. Rinse and dry thoroughly before the next use.

4. The Whisk, Bowl, and Splash Guard are dishwasher safe. The Dough Hook and Beater are for hand washing only.
5. Clean the housing of the appliance with a damp cloth only.
6. Avoid exposing the appliance to heat or caustic cleaning products, as these may cause it to become misshapen or discolored.
7. Do not use sharp or abrasive detergents on the appliance.



RECIPES

Whip up fluffy cakes, creamy frosting, and perfectly kneaded bread dough with ease. From classic favorites to innovative creations, Promix Plus opens up a realm of recipe ideas. Visit our blog today and let the culinary adventures begin!



DISPOSAL

Please follow your local waste regulations when disposing of the packaging. Debris should be sorted and recycled if possible. At the end of its service life, this product must not be thrown away in regular household waste. This is indicated on the object or the packaging by a crossed out garbage bin. Electronic goods should be disposed of properly for recycling. For more information on recovery and recycling of used electronics, and to locate the nearest authorized drop-off point, consult your local recycling organization. Please dispose of your appliance in an environmentally friendly manner.

LIMITED TWO YEAR WARRANTY

The limited warranty on this product covers defects in materials and workmanship, should this be the case, please bring product back to one of our stores along with the original receipt or proof of purchase, or email us at: customerservice@stokesstores.com The warranty obligations of thinkkitchen for this product are limited to the terms set forth below.

This limited warranty does not cover any damage, deterioration or malfunction resulting from any alteration, modification, improper or unreasonable use or maintenance, misuse, abuse, accident, neglect, exposure to excess moisture, fire, lightning, power surges, or other acts of nature. This limited warranty does not cover any unauthorized tampering with this product, any repairs attempted by anyone unauthorized by thinkkitchen to make such repairs, or any other cause which does not relate directly to a defect in materials and/or workmanship of this product.

Frequently Asked Questions (FAQ)

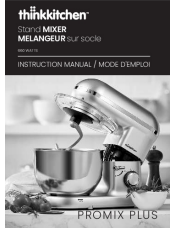
Q: What should I do if the motor overheats?

A: If the motor overheats, switch off the appliance, disconnect from power, and allow it to cool for at least 30 minutes before using it again.

Q: How do I ensure the safety switch for the mixer head is functioning?

A: Make sure the mixer head is locked in place before attempting to operate the appliance. The motor will not start if the head is not secured.

Documents / Resources



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PROMIX PLUS Stand Mixer, PLUS Stand Mixer, Stand Mixer, Mixer

References

- [S stokesstores.com](#)
- [User Manual](#)

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