



USER'S MANUAL

**3 In 1 Upgraded Stand Mixer, Meat Grinder, Juice Extractor
EP24645**

Technical Data

Model: SM-1501BM/EP24645

Rated voltage: 120V~60Hz

Power consumption: 800W

Protection class: II

This device has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.

Subject to technical changes without prior notice!

General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors (except if it is designed to be used outdoors). Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug out, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug out, not the cable).
- Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged.
- Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following "Special Safety Instructions".

Children and Frail Individuals

- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

Caution! Do not allow small children to play with the foil as there is a **danger of suffocation!**

- In order to protect children or frail individuals from the hazards of electrical equipment, please ensure that this device is only used under supervision. This device is not a toy. Do not allow small children to play with it.

Special safety Instructions for this Machine

- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.
- Only the pusher should be used for refilling the mincer.
- **Danger of overloading!** Please use the device either as a mincer or mixer, but never both functions at the same time.

Overload Protection System

The motor is protected from burning out by a Thermal Protector. If the appliance is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the appliance again, it must be switched off and disconnected from the power socket then left for at least 30 minutes. Once the motor is fully cooled the appliance may be used again.

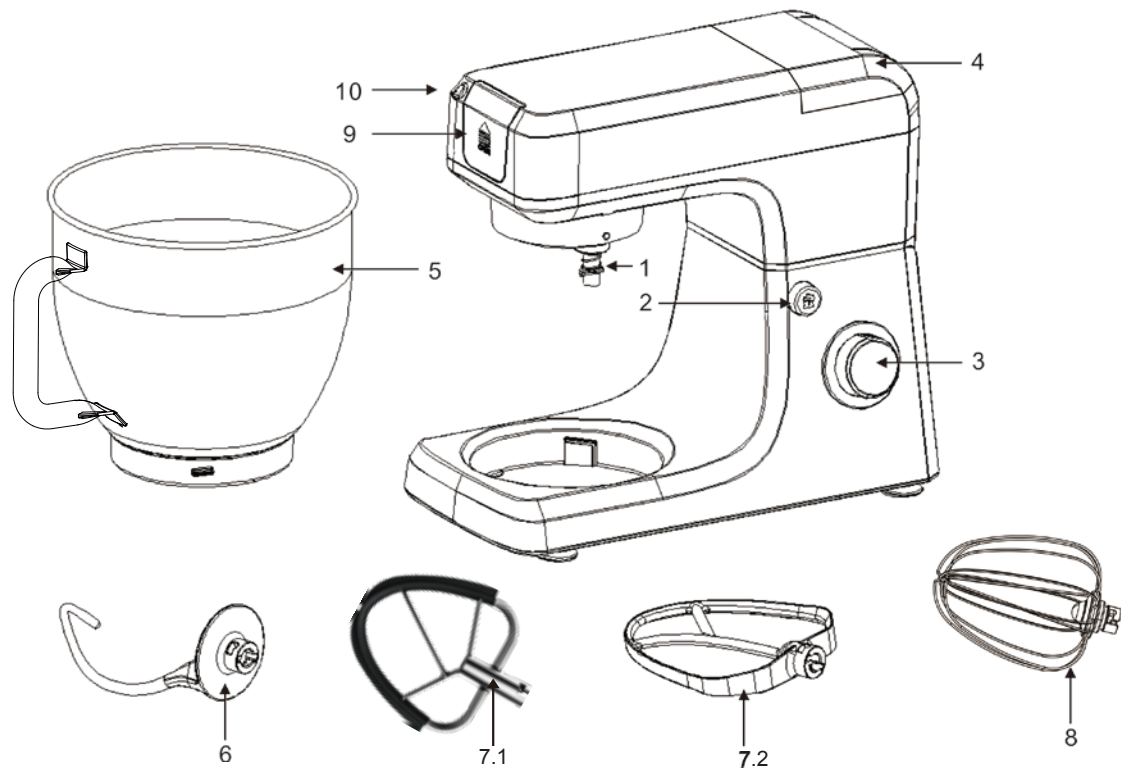
Safety System

The motor will not start if the Mixer Head is raised. If it is raised during normal operation, the safety switch will activate and the motor will shut off immediately.

Additionally, if the appliance is plugged in while the speed control is not set at 0, the safety system will prevent it from running.

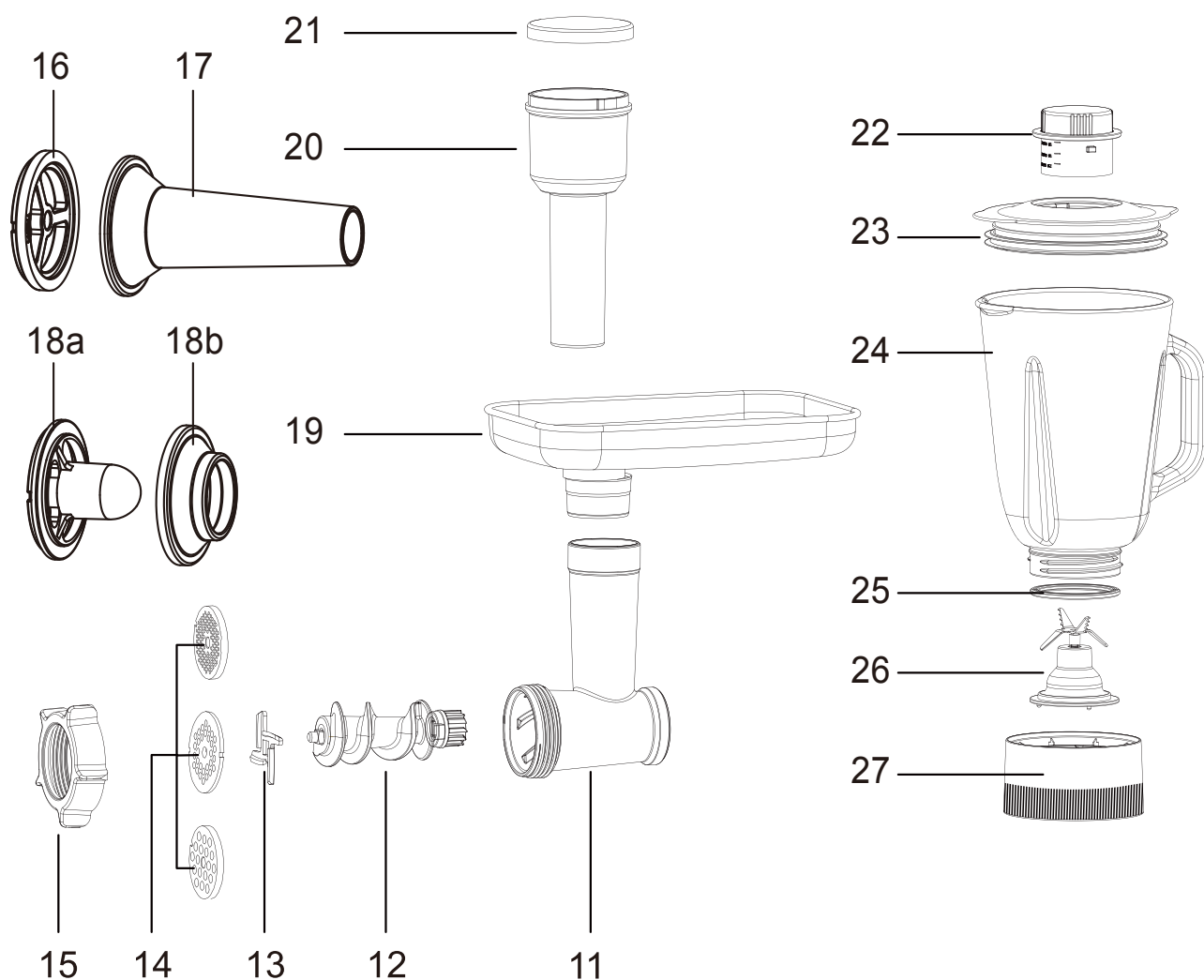
In either case, to start the machine again, return the head to the locked position and turn the Speed Control back to 0. The appliance should now function as normal.

Overview of the Components



Main Components and Standard Accessories:

1	Output Shaft	6	Dough Hook with Silver Teflon coating
2	Tilt-up Knob	7.1	Flex Edge Beater
		7.2	Beater with Silver Teflon coating
3	Speed Control	8	Whisk
4	Back Cover	9	Front cover
5	Mixing bow	10	Release button



Main Components:

11	Meat Grinder Compartment	19	Meat Tray
12	Screw Conveyor	20	Pusher
13	Blade	21	Cover of Pusher
14	Grinder plates	22	Measuring Cup
15	Assembly ring	23	Jar Cover
16	Accessory for Sausages	24	1.5L Glass Jar
17	Sausage stuffer	25	Seal Ring
18a	Accessory (a) for kebbe	26	Blades
18b	Accessory (b) for kebbe	27	Cup Holder

Before using Your Stand Mixer

1. Before using this appliance for the first time, remove and safely discard any packaging material.
2. Clean the bowl and accessories in warm soapy water. Dry all parts thoroughly.


NOTE: During using this machine, please use the function of Mixer (Beater, Dough Hook, Whisk), Blender and Meat Grinder separately. Do not use all the functions at the same time.

Operating Your Stand Mixer – Using Beater, Dough Hook and Whisk

Warning: When using Beater, Dough Hook or Whisk, please make sure to put the Back Cover on the housing. If not, it will not work because there is a security system. It would prevent the operation. It's also better to put the Front Cover on the housing.

1. Ensure the Speed Control Dial is set to the "OFF" position.

NOTE: If you forgot to set the Speed Control Dial to the "OFF" position, the machine will not run unexpectedly when you insert the plug into the socket. You need to turn it to "0" and then run it starting from low speed, which can prevent the ingredients spurring out.

2. Place one hand on top of the **Mixer Head** and with the other hand press and hold the **Tilt Button** to lift the Mixer Head up until it stops. Release the Tilt Button. The Mixer Head will lock into the elevated position. Now it is easy to position the mixing bowl.
3. Fit the bowl so that it aligns with the grooves on the Mixer Stand. To lock the mixing bowl, turn it clockwise following "  " on the Mixer Stand. Make sure that the mixing bowl is securely locked in place.
4. Attach the **Splash Guard** to the Upper Body directly.
5. Insert the Dough Hook, Beater or Whisk attachment depending on which attachment the recipe requires. Align the chosen attachment so that grooves on attachment align with the Attachment Shaft located under the Mixer Head. With some pressure, push the attachment towards the Mixer Head, lifting the Attachment Shaft spring upwards and twist the attachment in an anti-clockwise direction. Make sure that the attachment is securely locked in place.
6. Add ingredients into the Mixing Bowl supplied as listed in the recipe. Do not overfill the bowl. It is recommended not to mix more than 2kg mixture each time. For kneading dough, the proportion of flour and water is near 2:1 such as 1300g dough + 700g water.
7. Place one hand on top of the **Mixer Head** and with the other hand press and hold the **Tilt Button**. Push the Mixer Head down so that it is in the horizontal position and the Mixing Attachment is inside the mixing bowl. Release the Tilt Button.
8. Plug the power cord into the mains supply.
9. Always begin mixing at a lower speed setting to prevent splattering. Increase the speed suited to the mixing task. The speed setting can be adjusted during operation by turning the Speed Control Dial. Use the Mixing Guide in the next section as a reference.
10. Use the **Pulse** Function when you require a quick burst of power or for quick incorporations. Turn the Speed Control Dial in an anti-clockwise direction and hold it in this position. Hold the dial for no more than 30 seconds at one time. When the dial is released, it returns to the "OFF" position automatically.
11. Occasionally stop the mixer during the operation and scrape any food mixture down the sides of the mixing bowl with spatula.

NOTE:If you forgot to turn the Speed Control Dial to the “0” position when you tilt-up the Mixer Head,the machine will not work unexpectedly after you putting it down.You need to turn back to “0” and then select any working speeds.

12. When mixing is complete,turn the Speed Control Dial to the “OFF” position,switch the appliance off at the power outlet and remove the power cord from the outlet.

13. Remove the Dough Hook,Beater or Whisk.

Mixing Guide

Speed Setting	Purpose	Attachment	Type of Mixture
1-3	Kneading	Dough hook	<ul style="list-style-type: none"> • Recipes that call for LOW speed • Pizza & Pasta Dough, Bread Dough, Scones
3-4	Light Mixer	Beater	<ul style="list-style-type: none"> • Recipes that call for MEDIUM speed • Cake & Biscuit • Butter & Sugar • Egg • Icing
		Flex Edge Beater	
5-6	Aerating&Whisking	Whisk	<ul style="list-style-type: none"> • Egg Whites & Cream
Pulse	Quick bursts of power	Whisk	<ul style="list-style-type: none"> • Mixtures that require short bursts of power(e.g. for mixing under sponge, egg white)

NOTE:Short operation time: With heavy mixtures, do not operate the machine for more than six minutes, and then allow it to cool down for a further ten minutes.

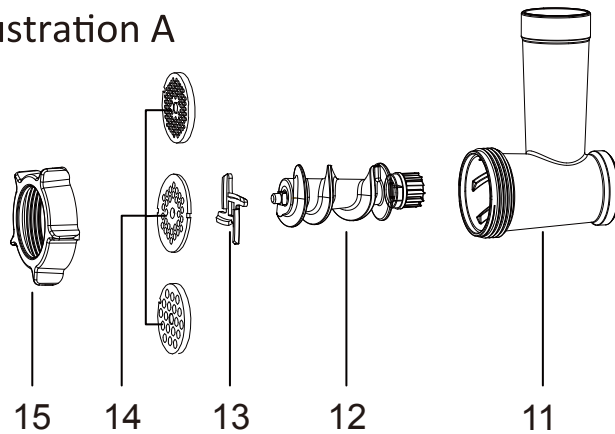
NOTE:Always begin mixing at a low speed,then increase to a high speed to prevent splattering.

How to use the Meat Grinder

Warning:When using the Meat Grinder,Sausage-making accessory and Kebbe accessory,please make sure to put the Back Cover on the housing.If not,it will not work because there is a security system.It would prevent the operation.

1. Ensure the Speed Control Dial is set to the “OFF” position.
2. Insert the Screw Conveyor in the Meat Grinder Compartment with the short shaft pointing outwards and mount the knife onto the shaft of the screw conveyor.When monting the knife,be careful to position the knife correctly,i.e. the flat side of the knife facing outwards towards the grinder plate.Next,mount the grinder plate you want on the screw conveyor – take care that the notch of the ginder plate is positioned correctly opposite the corresponding groove in the meat grinder compartment.Finally,mount the assembly ring at the end of the meat grinder compartment. Pls refer to below “illustration A”.

illustration A



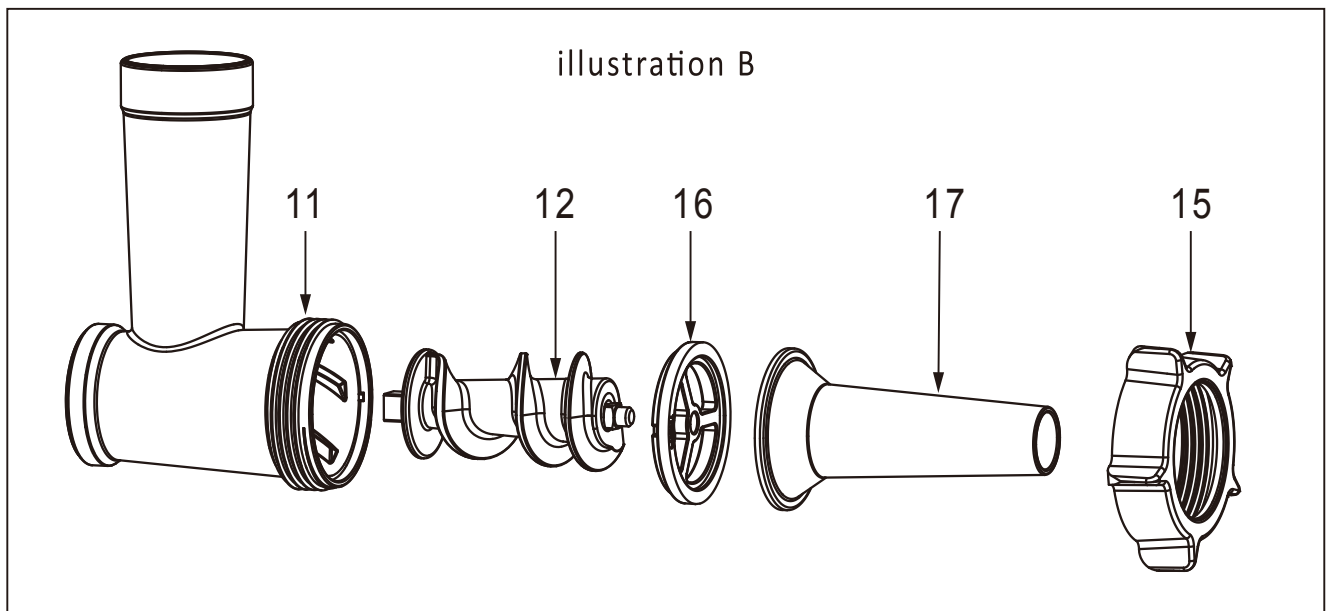
3. Mount the Meat Grinder on the kitchen machine by first removing the Front Cover from the machine. Mount the joint part of the Meat Grinder on the opening of the Kitchen Machine and turn the meat grinder counter-clockwise. When hearing “click”, it’s locked well. Mount the Meat Tray on the feed hopper. Position the bowl under the outlet of the Meat Grinder for collection of the ground meat.
4. Plug the Kitchen Machine in the mains supply and the meat grinder is ready for use. Cut the meat in adequate pieces before it’s pushed down the feed hopper by means of the pusher, one piece at a time. Be careful not to press too hard. Always use the pusher only to stuff the meat into the meat grinder.

NOTE: Cut the meat into pieces of about 2.5 cm. The meat shall be without any bones or sinews. And the frozen meat shall be defrosted before grinding . We recommend that you always start at the lowest speed and gradually increase the speed to the wanted one from 1 to 6.

5. In order to completely empty the meat grinder of remaining meat, we recommend that you let a few slices of white bread pass through. When the grinding is done, switch off and unplug the appliance.
6. Remove the meat grinder from the kitchen machine by pressing the release button at the left side of the meat grinder and at the same time, turn the meat grinder clockwise. Put the Front Cover back in place.

How to use the Sausage-making Accessory

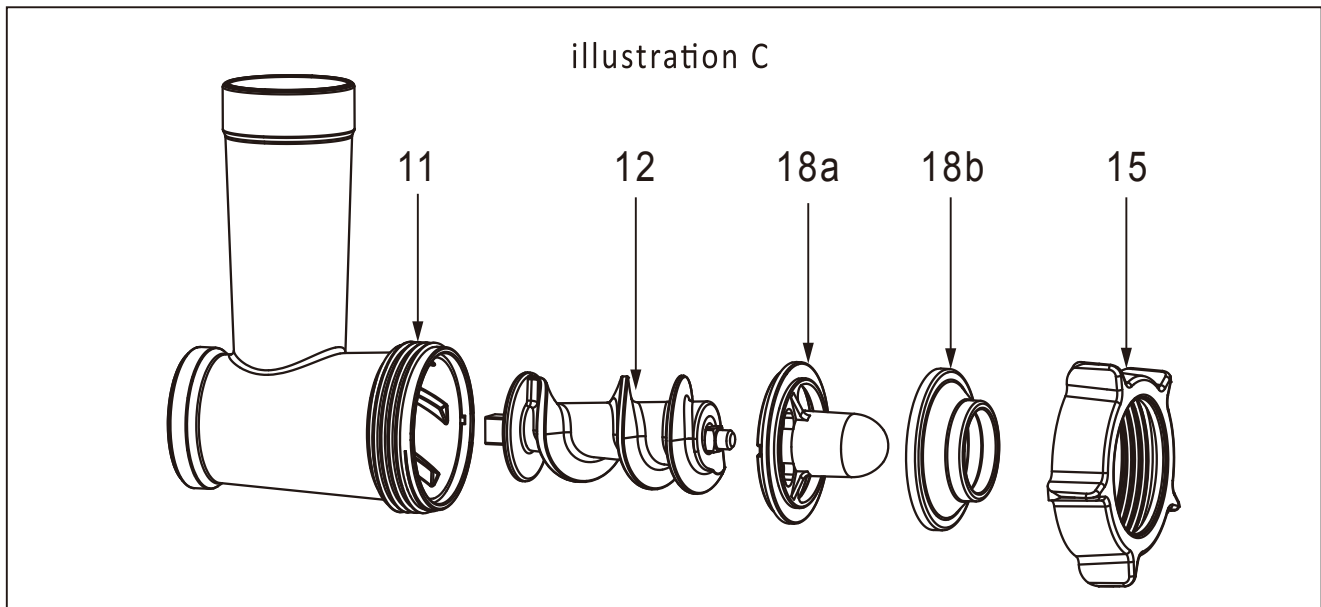
1. Ensure the Speed Control Dial is set to the “OFF” position.
2. Position the Screw Conveyor in the Meat Grinder Compartment with the short shaft pointing outwards and mount the sausage disk on the screw conveyor. Make sure to position the notch of the sausage disk correctly opposite the corresponding groove in the meat grinding compartment. Mount the stuffing tube and mount the assembly ring by screwing it onto the end of the meat grinder compartment. Pls refer to below “illustration B”.



3. Mount it on the kitchen machine as the way of mounting Meat Grinder.
4. Plug the kitchen machine in the mains supply and the Meat Grinder with the stuffing tube is ready for use. Put the ingredients in the meat tray. Use the pusher to push the ingredients down into the meat grinder.
5. Soak the sausage casing in lukewarm water for 10 minutes and roll the wet casing onto the sausage stuffer. If the sausage casing sticks to the stuffing tube, wet the casing with a little water. As the sausage casing gets filled, pull it off the stuffing tube and take care not to overfill the casing. Twist the casing to the sausage size you want.

How to use the Kebbe Accessory

1. Ensure the Speed Control Dial is set to the “OFF” position.
2. Position the Screw Conveyor in the Meat Grinder Compartment with the short shaft pointing outwards and mount the cone disk and the kebbe mould on the shaft of the screw conveyor. Make sure to position the notch of the cone disk correctly opposite the corresponding groove in the meat grinding compartment. Mount the compartment. Pls refer to below “illustration C”.



3. Mount it on the Kitchen Machine as the way of mounting Meat Grinder.
4. Plug the kitchen machine and the meat grinder with the Kebbe accessory is ready for use.
5. Kebbe is a traditional middle-east dish consisting primarily of lamb and bulgur wheat. Grind the mixture and pass it through the meat grinder with the kebbe accessory. The blend is cut into small “pouches” which are then stuffed with a meat blend. The “pouches” are closed in both ends and deep fried.

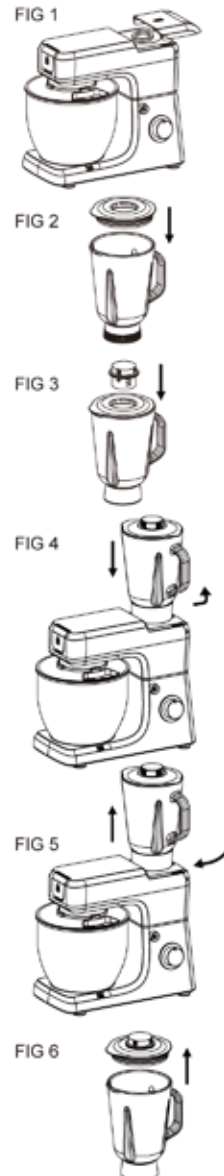
Operating Your Stand Mixer - Using the Blender

Important Notes:

- 1) When using Blender, please also attach the bowl just to avoid the moving Output Shaft scratching other things.
- 2) Before using the blender, do not insert the plug into the socket until assembling the Blender Jar in the correct position well.
- 3) After blending, turn the Speed back to 0. Do not tilt the Mixer Head up until taking the Glass Jar out.
- 4) Do not fill the Glass Jar with ingredients that are hotter than 80°C.
- 5) To prevent spilling, do not put more than 1.5 liters liquid in the Glass Jar.
- 6) Never remove the Lid while the blender is running.
- 7) **Do not operate the blender over 3 minutes.**
- 8) The blender can be used for pureeing and blending. It can be used for soups, sauces, milk shakes, baby food, vegetable, fruit the batter and puree etc.. Cut solid ingredients into smaller pieces before you put them in the blender if necessary.

How to use the blender:

- Remove the Back Cover(Fig 1).
 - Place the foodstuff into the jar.
 - Press the Lid into place and it is fixed firmly.(Fig 2)
 - Place the Small Measuring cup into the hole in the lid and turn clockwise to lock it. (Fig3).
 - Assemble the Glass Jar by turning it anti-clockwise until it is firmly fixed.(Fig4).
 - Assemble the Mixing Bowl into place to avoid the moving Output Shaft scratching other things.
 - Set the speed control to position 6.
- ※ Tips:
- a) The Small Measuring Cup can be used to add ingredients while the appliance is running. Remove it from the Lid to add the ingredients.
- After using, turn the Blender jar clockwise to take it out. (Fig 5)
 - Turn Small Measuring Cup anti-clockwise to take it out from Lid. Take the Lid out.(Fig6)



Cleaning

- Always unplug the appliance before cleaning.
- The motor base must never be immersed into water or other liquids. Wipe the motor base and the Mixer Head with a damp cloth. Avoid using scouring powder or other abrasive cleaners which may scratch or dull the surface.
- Wash the accessories (Dough Hook, Beater, Whisk) and the mixing bowl in warm soapy water with a soft cloth by hand. Rinse and dry them thoroughly. Do not expose them to heat or caustic cleaner. If so, they might become misshapen or discolored.
- Do not use any sharp or abrasive detergents..
- Do not fill the blender with boiling water or place any of the parts of the appliance in boiling water.



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.



TIPS:

Your suggestions and comments for Costway are really important to us!

We sincerely solicit you to go back to our shop and leave a good rating in just a simple click. It would be quite encouraging if you could kindly do so like below:

★★★★★ Great products so far

February 24, 2018

Great product so far. Fast delivery, easy setup, and working without any issues.

**With your inspiring rating, Costway will be more consistent to offer you
EASY SHOPPING EXPERIENCE, GOOD PRODUCTS and EFFICIENT SERVICE!**

