



## **WARRANTY**

**Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [OVENTE.COM](http://OVENTE.COM)**

**WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.**

### **LIMITED ONE (1) YEAR WARRANTY**

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

### **LIMITATIONS**

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

**Customer Service: (855) 926-2626**

**Visit us at [ovente.com](http://ovente.com)**

# OVENTE®

## Professional Stand Mixer SM880 Series



Before using please read the instruction manual and keep it for future use.

## IMPORTANT SAFETY NOTES

**When using your stand mixer, basic safety precautions should always be followed, which includes the following:**

- Before connecting, check that the voltage indicated on the appliance corresponds with the main voltage in your home and the device is properly assembled. Always leave the device on setting "0" before connecting to the power.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities unless they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The device must be placed on a flat and stable surface, not a slant one or that with a carpet.
- This device is only used for wet and dry ingredients such as flour, cream and egg.
- This device should be left on setting "0" before unplugging after usage.
- Always switch the stand mixer to setting "0", then unplug before cleaning or disassembling.
- Do not touch the whisk during operation. Keep your hair, clothes and other parts of your body away from the whisk.
- If any power cord, plug or other parts and units damage, do not use your stand mixer.
- Don't use any foreign accessory or that are not recommended by the supplier.
- Do not make any modifications in any way or try to extend the power cord.
- Do not use outdoors or for any purpose other than its intended use.
- Use only original accessories; do not use any incompatible products.

## TROUBLESHOOTING

- If the device fails to work, unplug and check whether the parts are properly assembled.
- If the device produce terrible odor, It normal at the very beginning that the device will produce an odor. In this case, check whether there are hard ingredients or if the device has operated overtime.
- If the device produces improper noises and smoke, cut off the power immediately by switching the device to setting 0 and unplug.

## ELECTRICAL REQUIREMENTS

**Input Voltage: 120V**

**Power: 300W**

**Hertz: 60Hz**

## **CLEANING**

1. Turn off and unplug the device before cleaning.
2. Remove the accessories per instructions to clean.
3. Do not immerse the motor unit into water or other liquid nor to rinse. Wash the outside wall of the motor unit with a damp cloth.
4. Wash the removable parts except the motor unit in a dishwasher or by hand.

## **DEVICE MAINTENANCE**

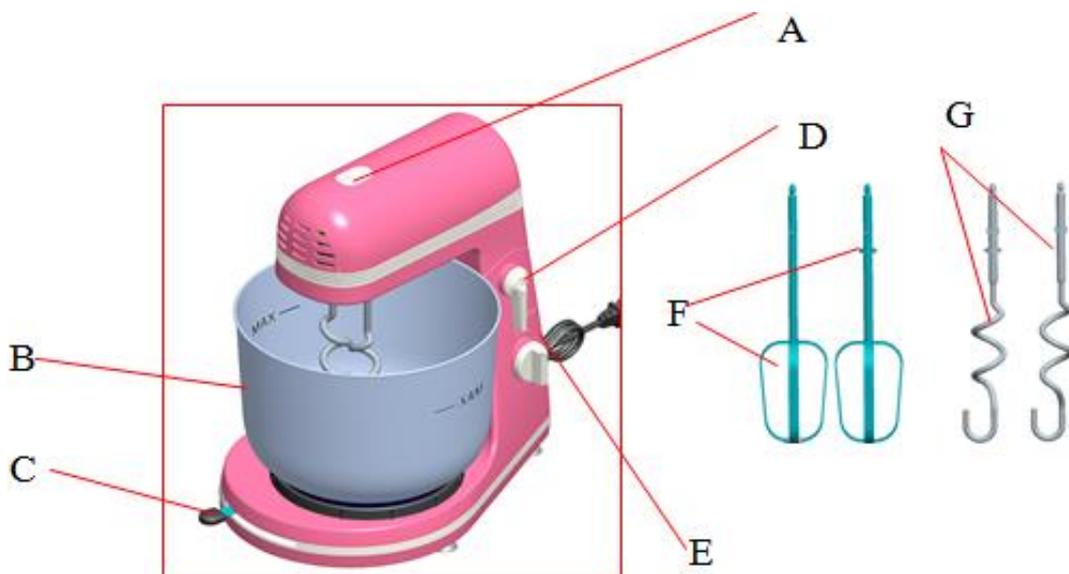
1. Always unplug the device before cleaning and remove all accessories.
2. Clean all the accessories with soapy water. Do not immerse the motor unit in water, nor allow water to get in through the motor air vent.

## **CONNECTION TO POWER**

- Before connecting, check that the voltage indicated on the appliance(bottom of the appliance) corresponds with the main voltage in your home. If this is not the case, consult your supplier and do not use.
- This appliance may be fitted with a non-rewirable plug. If you need to change the fuse in a non-rewirable plug, the fuse cover must be refitted.
- This unit must be earthed. It must be disconnected from the main socket when not in use. Do not allow this unit to be exposed to rain or moisture.

- Do not pull the power cord with force or put it on sharp edged subjects.
- Do not put the device near a heat source (such as oven, toaster, etc.).
- Do not replace any accessory during operation.
- Do not attempt to repair the stand mixer yourself, only an authorized and qualified personnel may repair the stand mixer.
- Do not overfill with mix solution or hot liquid.
- Keep the stand mixer out of reach of children. Do not leave children unsupervised with the stand mixer.

## STAND MIXER PARTS



A. Utensil Button

B. Stainless Steel Bowl

C. Adjustment Lever

D. Motor Unit Release Button

E. Knob

F. Whisk

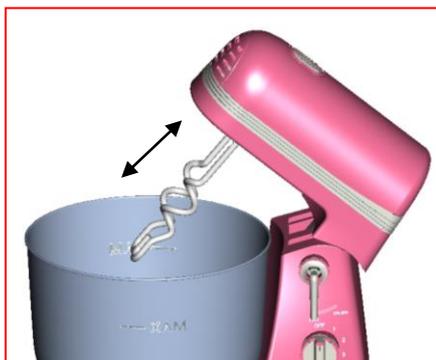
G. Dough Hooks

## RECOMMENDATIONS

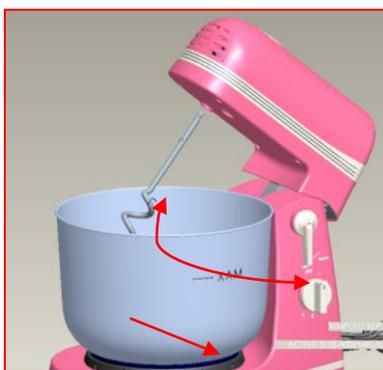
- This device is not intended for hard fruits or vegetables such as ice or that rich in fiber.
- The device will produce some noises during normal operation.
- Clean all the accessories before using for the first time.

## USING THE STAND MIXER

1. Place the device on a flat surface.
2. Press the motor unit release button (Button D) to turn the head of the motor unit.



3. Set the bowl on its base and tighten by turning while applying gentle pressure. Keep hold of the turntable with your left hand and turn the bowl clockwise. Once the device has been switched off and unplugged, repeat the operation to remove the bowl.



4. Insert the dough hooks or whisks, whichever you wish to use, as in the image above. The dough hooks and whisks display the letters 'L' and 'R'.

With the product facing you, the 'L' dough hooks/whisks go on the left and the 'R' dough hooks/whisks on the right. When you hear a click, the dough hooks/whisks have been properly set in place



5. Plug the device into the power source ensuring that the speed is set at 0.

6. Place the ingredients in the bowl and select a speed from 0 to 6, with 0 indicating that the product is off and 6 being the maximum speed.

7. In order to add ingredients while the stand mixer is switched on, reduce the speed to 1 or 0 and push the adjustment lever down and then right (or left, depending on the starting position of the adjustment lever). The bowl will change the position, and you will be able to add the ingredients from the right.

8. If necessary, turn off the device and use a spatula to move the ingredients back into the center of the bowl.

9. Once you are satisfied with your culinary preparation, turn back to 0 and unplug the device.

10. Use the utensil eject button to remove the whisks/dough hooks. Never push this button while the device is in operation.