

GeekChef Stand Mixer FAQs

- **What are the standard inclusions with a GeekChef® Stand Mixer?**

GeekChef® Stand Mixer includes beater, whisk, dough hook and pouring shield.

- **What are the optional attachments?**

GeekChef® provides a wide range of optional attachments, includes mincer, blender and food processor.

- **Where can I order parts or accessories?**

You can purchase parts or accessories online through Amazon.com, search "GeekChef Stand Mixer" .

- **What if my dough is too heavy?**

The amount of batter being mixed is too large. Decrease the amount of batter.

- **What if the motor stops working?**

The amount of batter being mixed is too large. Decrease the amount of batter.

The stand mixer will be automatically turned off after 15 minutes of continuous operation, this can avoid potential safety problems due to prolonged usage.

Rotate speed control to Off (0), then select the desired speed setting.

- **How do I prevent my mincer from rusting?**

Mincer must be dried immediately after washing in order to prevent rusting.

- **There is a burning smell from my food processor. Why is this?**

During the first few uses, there may be a burning smell. This is likely to be a “newness smell” .

- **What is Planetary Mixing Action?**

Planetary mixing action describes the way in which the flat beater moves around the bowl. During operation, the beater moves around the stationary bowl, at the same time turning in the opposite direction on its own axis.

Original planetary mixing action ensures thorough ingredient incorporation. The beater, dough hook or whisk rotates around the bowl, giving incredible bowl coverage for fast and complete mixing.

- **What speed should I use?**

SPEED 1 - STIR - For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, and add liquids to dry ingredients. Use Speed 1 to combine yeast dough.

SPEED 2 - SLOW MIXING - For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters. For heavy mixtures, please do not exceed Speed 2. For heavy loads, use a slow speed, no longer than 5 minutes.

SPEED 3 - MIXING, BEATING - For mixing semi-heavy batters, such as

cookies. Use to combine sugar and shortening and to add sugar to egg whites for meringues. Medium speed for cake mixes.

SPEED 4 - BEATING, CREAMING - For medium fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.

SPEED 5 - FAST BEATING, WHIPPING - for whipping cream, egg whites, and boiled frostings.

SPEED 6 - FAST WHIPPING- For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes.

- **What is the purpose of the pouring shield?**

The pouring shield minimizes splash and flour puff as well as making adding liquids easy through the use of the chute.

- **Can I place the whisk in the dishwasher?**

Yes, the whisk is dishwasher safe.

- **Can I place the beater in the dishwasher?**

Yes, the beater is dishwasher safe.

- **Can I place the dough hook in the dishwasher?**

Yes, the dough hook is dishwasher safe.