



## 8 Qt. Bowl Lift Countertop Mixers with Digital Controls

### Standard Models:

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- |            |                           |
|------------|---------------------------|
| #177MIX8BK | Black • 120V • 4/5 HP     |
| #177MIX8GY | Dark Gray • 120V • 4/5 HP |
| #177MIX8WH | White • 120V • 4/5 HP     |
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### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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## Specifications

<b>Model</b>	177MIX8	177MIX8G
<b>Voltage</b>	120V	120V
<b>Wattage</b>	600W	600W
<b>Horsepower</b>	4/5 HP	4/5 HP
<b>Speed</b>	100-500 RPM	100-500 RPM
<b>Dimensions</b>	12"W x 16"D x 19"H	12"W x 16"D x 19"H
<b>Safety Guard</b>	No	Yes
<b>Included Accessories</b>	(1) Stainless Steel Bowl (1) Dough Hook (1) Flat Beater (1) Wire Whip	(1) Stainless Steel Bowl (1) Dough Hook (1) Flat Beater (1) Wire Whip



NEMA  
5-15P

CONFORMS TO UL STD. 763  
 CONFORMS TO CAN/CSA-C22.2 NO. 195

## Safety Precautions

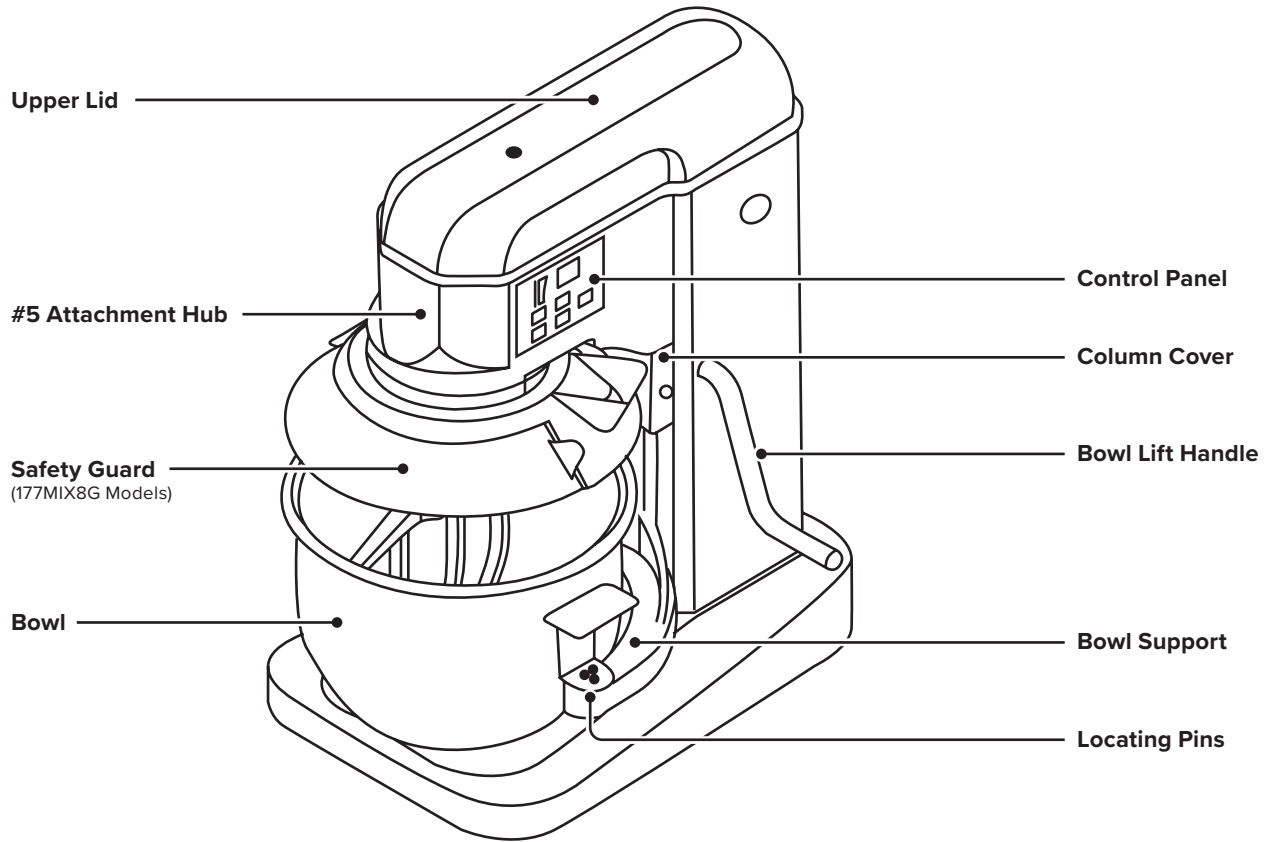


### WARNING

- Read all instructions carefully and completely.
- For commercial use only.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- Unplug this unit when not in use and before cleaning.
- DO NOT operate this unit or any appliance with a damaged electrical cord or plug.
- DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
- DO NOT use outdoors.
- Disconnect the unit by removing the electrical plug from the wall outlet.
- DO NOT use appliance for any application other than its intended use.
- DO NOT store any item on top of this unit when in operation.
- DO NOT allow this unit to touch or to be covered by flammable material such as curtains, draperies, walls, etc. when in operation.
- DO NOT clean the unit with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
- Avoid scratching the surface or nicking the edges of this unit.
- Note that the use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they DO NOT play with the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

**Save these instructions for future reference.**

## Parts Identification

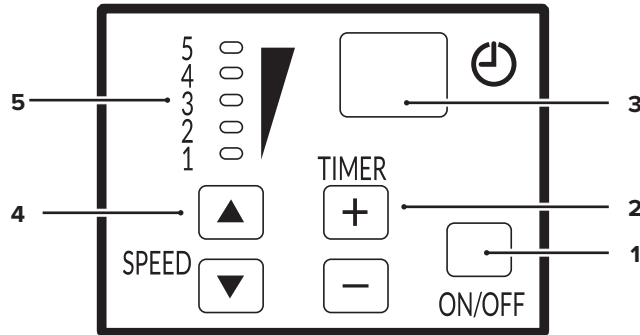


## Installation

### WARNING

- The electrical cord on this machine is fitted with a three-pronged grounding plug which must be connected to properly grounded electrical outlet. If the outlet is not the proper grounding type, contact an electrician.
  - **DO NOT** remove the grounding prong from the plug.
  - Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and other local electrical codes.
1. Prior to installation, the electrical supply to the unit must be checked to ensure it complies to the electrical rating of the machine as detailed on the serial plate.
  2. The unit must be positioned on a sturdy, level surface.
  3. The unit must be positioned so that there is sufficient space to operate the controls and to raise and lower the mixing bowl without obstruction.

## Controls



1	START/STOP	Turns the machine on/off.
2	TIMER	Increases or decreases the timer.
3	Time Display	Shows the amount of time remaining. (If the amount is in minutes, a dot will flash to signify the timer is still running.)
4	SPEED	Increases or decreases the speed.
5	Speed Display	Shows current set speed 1-5. Speed 1: Slow Mixing/Beating - For slow beating, mashing, and kneading yeast dough. Speed 2: Medium Mixing - For mixing cookie and cake batters. Speed 3: Medium Beating - For beating, creaming, and medium-fast whipping. Speed 4: Fast Beating - For whipping heavy cream, egg whites, and boiled frostings. Speed 5: Fast Whipping - For whipping small amounts of heavy cream and egg whites. (If the mixer senses an uneven load in the bowl, a notification will flash on the display.)

## Setup

### Installing the Bowl

1. The bowl must be installed before the agitator.
2. Fully lower the bowl support.
3. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the locating pin on the front of the bowl support fits in the holes on the sides of the bowl.

### Installing the Bowl Guard

1. Turn the mixer off and unplug from outlet.
2. Remove the mixing arm and the bowl from the mixer.
3. Use a Flat Head screwdriver to remove the two screws on the oil ring. Remove the oil ring from the machine.



4. Assemble the bowl guard by stacking the front and rear guards together so that the guard with holes is on top of the guard without holes.
5. Place the stainless steel ring inside the bowl guard and use four small screws to secure the front guard, rear guard, and stainless steel ring.

**NOTE:** The bowl guard is already pre-assembled as a kit when shipped, so it can be directly installed on the machine.

6. Place the bowl guard kit in the original location where the oil ring was placed, ensuring that the inner ring of the bowl guard completely covers the mixing arm.



7. Align the screw holes on the bowl guard with the screw holes on the machine's mixing arm and install three basket screws to secure it in place.
8. Ensure that the bowl guard is securely installed by lightly shaking the machine to confirm that the bowl guard does not move or come off.
9. Once the installation is complete, place the mixing arm and the bowl back on the base of the mixer and ensure they are properly locked in place.



### Attaching an Agitator

1. Fully install the bowl and lower using the bowl lift handle.
2. Place the attachment in the bowl and push it up onto the attachment shaft.
3. Rotate it clockwise to seat the shaft pin in the slot of the attachment shaft.
4. To remove, rotate counterclockwise to unseat the shaft pin and remove from attachment shaft.

## Using the #5 Attachment Hub

1. Turn the mixer off and unplug from outlet.
2. Remove any agitators from inside the bowl.
3. Remove the retention screw and the attachment hub guard from the front of the unit.
4. Slide the desired attachment into place in the hub and reinstall retention screw to secure.
5. To remove, unscrew the retention screw and slide attachment out.
6. Re-install the guard and retention screw. Always keep guard in place when not in use.

## Operation

### CAUTION

- **ALWAYS** make sure the bowl is securely attached and in the fully lifted position and that the safety guard is closed (if present) before operation.
  - New mixer bowls and agitators (beater, whip, and dough hook) should be thoroughly washed with hot water and mild soap solution, rinsed with either a mild soda or vinegar solution, and thoroughly rinsed with clean water **BEFORE** being used. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites or whole eggs.
  - **DO NOT** attempt to use a #5 attachment and agitator at the same time.
1. Plug the unit into an appropriate outlet. After being powered on, all of the indicators and digital display will flash on and the buzzer will sound for 1 second.  
**NOTE:** If the device was normally shut down before being powered off last time, it will enter a standby state after 1 second. The digital displays will all display 0 and the indicator will display speed level 1.  
**NOTE:** If the motor was running when last powered off, the state before the unit was powered off will be restored after 1 second, but the motor will change from a running state to a paused state.  
**NOTE:** In case of a shutdown, please stop the motor first, then unplug the power.
  2. Before starting the mixer, make sure the bowl and preferred agitator are securely attached, and the lift is engaged in the up position (see Attachments and Mixer Capacity Chart on pages 8 and 9).
  3. Adjust the speed by pressing the up and down speed button arrows.
  4. Adjust the timer by pressing the up or down timer arrows. The time will appear on the display.
  5. Press the start/stop button to start the motor.  
**NOTE:** The speed and timer can be adjusted whether the motor is running or not.  
**NOTE:** If the timer is adjusted while the motor is running, the adjusted time will not be remembered and will only be effective for this operation.  
**NOTE:** If the timer is not set to 0, the countdown will start again immediately.
  6. After the mixer is started, press the START/STOP button to pause the motor. When the motor is paused, the timer will also pause until the button is pressed again, resuming operation.
  7. To return to the standby state, press the START/STOP button when the mixer is running or paused.
  8. When the countdown is less than 15 seconds, the alarm will sound to notify the user every 2 seconds until the timer reaches 0.
  9. The motor will stop running automatically and the digital display will flash to show "00." Once the timer reaches 0, the alarm will sound once every 10 seconds for 1 minute.

## Attachment Guide

### Standard Attachments (Included)



	Whip	Flat Beater	Dough Hook
<b>Item #</b>	177MIX8XWW	177MIX8XFB	177MIX8XDH
<b>Usage</b>	Incorporate air to mixtures, such as eggs, sponge cakes, egg whites, angel food cakes, heavy cream, mayonnaise, etc.	Used to make normal to heavy mixtures, such as cakes, biscuits, creamed frostings, quick breads, candies, mashed potatoes, etc.	Used to mix and knead yeast doughs such as breads, coffee cakes, rolls, buns, etc.
<b>Speeds</b>	1 / 2 / 3 / 4 / 5	1 / 2 ONLY	1 ONLY
<b>Notes</b>	DO NOT run more than 15 minutes.	DO NOT use in high speed. DO NOT run more than 15 minutes.	DO NOT use in med/high speed. DO NOT run more than 20 minutes. AR must be > 50%.

### Optional Attachments (Sold Separately)



	Bowl Guard	Pasta Kit	Meat Grinder
<b>Item #</b>	177MIX8XG	177MIX8XP	177MIX8XMG
<b>Attachment Point</b>	Bowl	#5 Hub	#5 Hub
<b>Usage</b>	Protective cover to reduce accidents and splashing while mixer is in use. Features ingredient chute for easy additions.	3 piece kit to roll pasta to adjustable thicknesses, then cut spaghetti or fettuccine.	Easily grind small quantities of meat. Includes coarse and fine grinding plates.



## Mixer Capacity Chart

Product	Agitator	Speed	Maximum Bowl Capacity
Bread & Roll Dough	Dough Hook	1	1.1 lb. Water / 1.8 lb. Flour
Pie Dough	Dough Hook	1	3.3 lb.
Sponge Cake	Flat Beater	1 / 2 / 3	2.2 lb.
Sugar Cookie Dough	Flat Beater	1 / 2 / 3	5.5 lb.
Pound Cake Batter	Flat Beater	1 / 2 / 3	5.5 lb.
Layer Cake Batter	Flat Beater	1 / 2 / 3	5.5 lb.
Sheet Cake Batter	Flat Beater	1 / 2 / 3	4.4 lb.
Waffle/Pancake Batter	Flat Beater	1 / 2 / 3	8½ Cups
Mayonnaise	Flat Beater	1 / 2 / 3	12¾ Cups
Mashed Potatoes	Flat Beater	1 / 2 / 3	6¼ Cups
Whipped Cream	Whip	1 / 2 / 3 / 4 / 5	12¾ Cups
Meringue	Whip	1 / 2 / 3 / 4 / 5	4¼ Cups
Egg Whites	Whip	1 / 2 / 3 / 4 / 5	1.5 lb.

## Cleaning & Maintenance



### WARNING

DISCONNECT THE MACHINE FROM THE POWER SOURCE BEFORE CLEANING

- All new mixer bowls and accessories, including whips, beaters, and dough hooks, should be properly washed before use.
- If the unit has not been used for some time, it is recommended that the procedure above is followed before mixer use.
- It is important that the rear bowl lift guides are greased every three months to prevent corrosion.
- It is highly recommended to follow this cleaning procedure for bowls and accessories prior to whipping egg whites or whole eggs.

### Cleaning

1. Clean the bowl and accessories with hot water and mild soap.
2. Rinse with a mild vinegar or soda solution.
3. Rinse with clean water and allow to dry.
4. Clean the outside of the unit with a clean, damp cloth.

## Troubleshooting

Problem	Possible Cause	Solution
Nothing happens when unit is turned ON.	Unit unplugged.	Ensure the plug is securely set in the outlet.
	Improper voltage.	Check that the outlet matches the units power requirements.
	Safety guard, bowl, or bowl lift handle are out of position.	Ensure all parts are securely placed in position according to operation instructions before hitting ON switch.
Oil leaking from unit.	Sealing washer is damaged.	Replace the washer.
Motor overheating and running slower than it should.	Insufficient voltage.	Check that the outlet matches the units power requirements.
	Incorrect speed selected.	Select a lower speed, as the product you are mixing may be too dense for higher speeds. (See Mixer Capacity Chart on Page 9.)
Unit is noisy and overheating.	Poor lubrication.	Add or change lubrication.
Mixer accessory is touching bowl during operation.	The mixing accessory or bowl may be deformed.	Repair or replace the deformed piece.
Mixing stops before timer is up.	The motor is close to overheating and the thermal overload switch has been activated.	Allow unit to cool down for 30-60 minutes. Reduce batch size if problem persists.
Error Code E2	Level lifting error.	Lift the bowl up and check the switch by the back of the machine or the circuit board.
Error Code E8	Overheating, high electricity, overworking.	Unplug and wait for about 30 minutes.
Error Code E9	Motor/bowl overload/blocked.	Remove ingredients from bowl.