

#### INCLUDES:



#### ATTACHMENTS

Whisk, flat beater, and dough hook can handle any culinary challenge



#### MIXING BOWL

Professional-grade 7-quart mixing bowl with handle holds up to 14 dozen cookies or 8 lb. of dough



#### MIXING SHIELD

Splash/pouring shield with ingredient spout helps prevent splatters



Please visit [wolfgourmet.com/registration](http://wolfgourmet.com/registration) to register your product

Thank you for your purchase of the Wolf Gourmet® Stand Mixer.

We look forward to being part of your kitchen for years to come. Wolf® is a third-generation, family-owned company that has a personal stake in the preparation of your food. Wolf built its business and reputation on helping home cooks achieve the best results possible. With Wolf Gourmet's precise control and the tips found in this guide, the dish you envision will be the dish you serve.



## STAND MIXER QUICK TIPS GUIDE

BOWL AND ATTACHMENT SETUP



1 Place the mixing bowl in the stand mixer base



2 Insert the attachment you selected into the coupling, press it upward, and turn the attachment counter-clockwise until it locks in place



3 Rotate the handle on the bowl clockwise until it lifts and locks into the raised mixing position. To mix, turn the speed control to the desired mixing speed.



4 When finished mixing, rotate the speed control to OFF (O) and unplug from the wall outlet



5 To remove an attachment, push upward into the coupling, turn the attachment clockwise to unlock it, then pull it down



6 To remove the bowl, rotate the handle counterclockwise until it lowers and stops, then lift the bowl up and out of the stand

**NOTE:** Before inserting or removing attachments, make sure the stand mixer is unplugged and setting control is set to OFF (O)

PULSE FUNCTION

To pulse ingredients, turn the speed control counter-clockwise to pulse icon.

Use pulse to gently incorporate ingredients or to loosely disperse candies, nuts, or dried fruits into a batter or dough.

Pulse can also be used to slightly move the attachment in order to scrape the sides of the mixing bowl.



SPECIALTY ATTACHMENT AREA

Add more versatility to your stand mixer (such as grinding) by removing the magnetic accessory cover to add your specialty attachment (sold separately)



ATTACHMENT GUIDE



**DOUGH HOOK:**  
Use for kneading dough and for heavier pastries



**FLAT BEATER:**  
Best for ingredients with normal to heavy consistency such as cake batters, biscuits, pastries, icing, fudge, cookie dough and potatoes



**WHISK:**  
Designed for whipping liquids such as egg whites and light cake batter and for incorporating air into whipped cream and meringue

MIXING SPEED GUIDE

| FOOD:                 | ATTACHMENT: | SPEEDS: |
|-----------------------|-------------|---------|
| BREAD AND PIZZA DOUGH |             | 1-3     |
| CAKES                 |             | 2-7     |
| COOKIE DOUGH          |             | 2-7     |
| MASHED POTATOES       |             | 4-6     |
| FROSTING              |             | 4-6     |
| EGG WHITES            |             | 7-10    |
| WHIPPED CREAM         |             | 10      |

**NOTE:** Begin mixing on setting 1 and increase to your desired mixing speed, or use the speed settings suggested above as a general guide