





SM-500A SPEED SELECTION

Select the appropriate speed setting by rotating the speed selector knob clockwise starting from 0. To increase mixer speed, continue turning the selector button clockwise to desired speed.

Recommended speed while mixing:

Speed	Agitator	Product Type/Ingredients
1(stir)	All	Start to incorporate ingredients
2(low)	Spiral	Heavy: mixing pizza, bread, pasta, stuffing and dough, waffle/cake batter, mashed potatoes, etc.
3-7 (Medium)	Beater	Medium: 2 nd stage of mixing For donut dough. Etc.
8-10 (High)	Whip	Light: whipping cream, egg whites, meringue mousse, pancake mix, sponge cakes, etc

	1	2	3	4	5	6	7	8	9	10
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IMPORTANT: When mixing products always follow the recommended agitator and speed setting.