



CUSTOM STAND MIXER

Instruction Manual and Recipe Book



US Rated Voltage 120V~

US Power Consumption 660W

European Rated Voltage 220-240V~

European Power Consumption 1500W

Grounded (3 prong for UK/EU version) outlet required

*Germany and Netherlands must use a power adapter (not included)

SSX26P131

SAVE THESE INSTRUCTIONS

Read the safety and “how to use” instructions carefully before operating the stand mixer. Keep the contents including the instructions and if possible, the box with the internal packing. If you give this device to others, please also pass on the operating instructions.

General Safety Instructions



WARNING

Read all instructions.

- To protect against risk of electrical shock do not put the stand mixer in water or other liquid.
- This stand mixer is not intended for use by children or by person with reduced physical, sensory or mental capacities, or lack of experience or knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure they do not play with the stand mixer.
- Turn the stand mixer OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
- Do not insert anything into the rotating hooks while the machine is working.
- Do not operate stand mixer with a damaged cord or plug or after the stand mixer malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at (bespokepromotions@go2partners.com). Do not attempt to fix or replace any damaged part included in this product. Failure to do so will void any warranty.
- The use of attachments not recommend or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.

- **Electrical Shock Hazard**
 - Plug into a grounded (earthed) outlet only.
 - Do not remove the grounding prong.
 - Do not use an extension cord.
 - Failure to follow these instructions can result in death, fire, or electrical shock.
- Household use only
- Place the stand mixer on a smooth, flat, and stable working surface.
- Do not insert the main plug of the machine into the power socket without having installed all the necessary accessories.
- **SAVE THESE INSTRUCTIONS**

EU Authorised Representative

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Scan QR code below for additional information and instructions:



Motor Heat and Sound Notice

Normal Operation — Motor Heat

The top of the mixer housing may become warm or hot during extended or heavy use. This is normal. The motor is designed to operate at elevated temperatures. If you notice a pungent or slightly burning smell during first use, this is also normal — it is caused by protective coatings on new motor windings burning off. This will diminish after the first few uses.

If the mixer stops operating during extended use, the motor protection system may have activated. Turn the speed control to 0, unplug the unit, and allow it **to cool for at least 30 minutes before resuming use.**

Important: This is a new machine. The lubricants in the motor need to wear through the components. With use, the motor will make a different noise/pitch from the initial time it's used.

Components

#1 - Output Shaft

#2 - Rise Button

#3 - Speed Knob

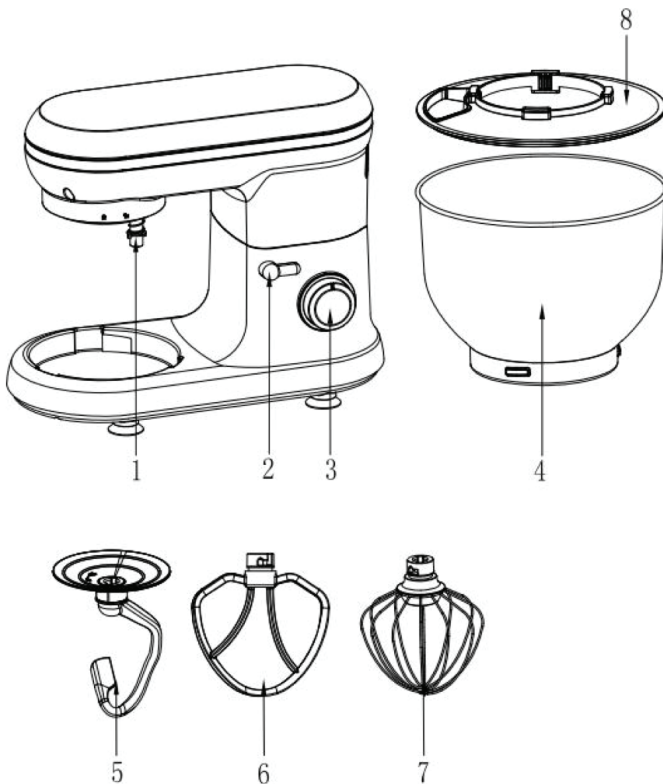
#4 - Mixing Bowl

#5 - Dough Hook

#6 - Beater

#7 - Whisk

#8 - Bowl Cover



How to Use the Machine

1. Before use, wash the accessories with clean soapy water, rinse, and dry.
2. Place the stand mixer on a flat, clean, and dry surface.
3. Ensure the speed knob (#3) is set to 0 and the stand mixer is unplugged. Press the machine head downward slightly to release spring tension, keeping your hand on the top of the machine turn the rise button (#2) a quarter turn clockwise. Guide the machine head upward with your hand to prevent it from snapping up rapidly. See “Step 1” in PG1 image below:



4. Install the bowl cover (#8) onto the output shaft end of the machine head as shown in “Step 2” in PG2 image below:



5. Place contents to be mixed into the mixing bowl. Important: Do not overfill the bowl. Overfilling can cause ingredients to spill during mixing and may damage the motor or accessories.
6. Assemble the mixing bowl (#4) on the machine. Rotate clockwise until the buckle is screwed in and locked. See “Step 3” and “Step 4” in PG3 image below:



7. Install the required accessories (#5, #6, or #7). Only one of the three can be used at a time. Once the stirring component is decided, insert onto the head mixing output shaft (#1). Push the accessories to the top, and then turn a quarter turn counterclockwise to the locking position. See “Step 5” in PG4 image and “Step 6” in PG5 image below:



8. Press the head of the machine downward while turning the rise button (#2) a quarter turn clockwise. The machine will automatically lock the rise button (#2), once the head is in the proper lock position. See “Step 7” in PG6 image below:



9. Plug the power cord into outlet and turn on the power switch.
10. Control speed knob (#3) to the required speed – start mixing.
11. Once contents are mixed, press the head of the machine by hand downward and rotate the rise button (#2) a quarter turn clockwise, gently guide the head upward, rotate the mixing bowl (#4) a quarter turn counterclockwise and remove the mixing bowl from the mixer.
12. Switch off the stand mixer and disconnect from supply before changing accessories or approaching parts that move in use.

Accessory Guide

Each accessory is designed for a specific type of mixing. Use the guide below to select the right accessory for your recipe.

Accessory	Component #	Picture	Best Used For	Speed Range	Tips
Dough Hook	#5		Yeast breads, pizza dough, bagels, rolls	1-3	Never exceed Speed 3 with yeast doughs. Higher speeds can strain the motor.
Beater	#6		Cake batter, cookies, mashed potatoes, meat loaf, frostings	2-4	Ideal for most everyday mixing tasks. Start low; increase gradually.
Whisk	#7		Whipped cream, egg whites, light frosting	5-6	Use only for light, airy mixtures. Do not use with heavy doughs. Hand wash only; not dishwasher safe.

Tips for Great Results

General Mixing Tips

- Always start on Speed 1 and gradually increase to your target speed. Starting at high speed can cause ingredients to splash.
- Do not scrape the bowl while the mixer is running. Turn the speed to 0 and stop the machine before scraping down the sides.
- For best results, ingredients should generally be at room temperature unless the recipe specifies otherwise.
- Do not exceed the maximum recommended speed for each attachment (see Accessory Guide pg. 9). Running at excessive speeds shortens the life of the appliance.

Yeast Doughs (Dough Hook - #5)

- Activate yeast in warm liquid (100–110°F) before adding to flour.
- Knead on Speed 2 for most yeast doughs. Do not exceed Speed 3.
- Properly kneaded dough will be smooth, slightly tacky, and will spring back when poked.
- Maximum recommended flour for a single batch: 9 cups of bread flour.

Egg Whites & Whipped Cream (Whisk - #7)

- Make sure the bowl and whisk are completely clean and dry. Even a trace of fat will prevent egg whites from whipping properly.
- For whipped cream, chill the bowl and whisk in the refrigerator for 15 minutes before whipping. Use cold heavy cream.
- Start on Speed 4 and increase to Speed 6. Watch carefully — overwhipping cream turns it to butter, and overwhipped egg whites become dry and grainy.

Cakes & Cookies (Beater - #6)

- Cream butter and sugar thoroughly before adding other ingredients — this step builds structure.
- Add eggs one at a time to allow the batter to emulsify properly.
- When adding flour, mix only until just combined. Overmixing develops gluten and produces a tough texture.

Care & Cleaning



WARNING

Before Cleaning

Turn the speed control to 0. Switch off and unplug the appliance from the outlet. Allow the appliance to cool completely before handling. Failure to do so can result in electrical shock or injury.

Cleaning the Main Body

- Wipe the exterior of the mixer with a soft, damp cloth.
- Do not use household cleaners, bleach, scouring pads, or abrasive materials on any surface.
- Do not immerse the main body of the mixer, the power cord, or the plug in water or any other liquid.
- Do not spray water or cleaning products directly onto the stand mixer.
- Wipe the output shaft, #1 frequently with a damp cloth to prevent residue buildup. Dry thoroughly after wiping.

Cleaning Accessories

Accessory	Cleaning Method	Notes
Bowl (#4)	Dishwasher-safe or hand wash with warm soapy water	Dry thoroughly before re-attaching
Beater (#6)	Dishwasher-safe or hand wash	Remove from mixer before washing
Dough Hook (#5)	Dishwasher-safe or hand wash	Remove from mixer before washing
Whisk (#7)	Dishwasher-safe or hand wash	Remove from mixer before washing
Bowl Cover (#8)	Dishwasher-safe or hand wash	Remove from mixer before washing

Maintenance

Do not open the mixer, no user serviceable parts. For warranty or service support, contact (bespokepromotions@go2partners.com).

Storage

- Do not store accessories attached to the output shaft.
- Store accessories in a clean, dry location.
- Wrap the power cord loosely — do not bend sharply or wrap tightly around the appliance body.
- Store in a dry location away from heat sources.

Troubleshooting

Problem	Likely Cause	Solution
Mixer will not start	Not plugged in; speed knob at 0; bowl not properly locked; circuit breaker tripped	Check power connection. Ensure speed knob is turned above 0. Confirm bowl is fully locked clockwise. Check household breaker.
Mixer stops during use	Motor overheat protection activated	Turn speed to 0. Unplug and allow to cool for at least 30 minutes. This is normal during extended heavy-duty use.
Motor housing is hot	Normal operation under load	This is normal. The motor is designed to run warm. If the unit is too hot to touch and shuts off, see “Mixer stops during use” above.
Pungent or burning smell (new unit)	Protective coating on motor windings burning off	Normal during first few uses. Run the mixer briefly with no load. Smell will diminish quickly.
Excessive vibration or noise	Accessory not fully locked; mixer not on a flat surface; overloaded bowl	Stop the mixer. Confirm the accessory is locked (quarter-turn counterclockwise to lock). Ensure machine is on a flat, stable surface. Reduce bowl contents if overfilled.

Warranty

The SSX26P131 Custom Stand Mixer includes manufacturer warranty, of up to 12-month warranty coverage.

Coverage

The warranty covers manufacturing defects in materials or workmanship when the mixer is used according to the instructions provided. This applies to home use only and does not cover commercial or industrial use.

What You Should Do

Keep your proof of purchase, order confirmation, and packaging details. If an issue occurs, contact GO2 Partners support directly at bespokepromotions@go2partners.com. Follow all usage guidelines listed in the user manual to maintain warranty eligibility.

What's Covered / Not Covered

Covered

- Motor failure under normal use
- Control or gear mechanism defects
- Cracked or defective housing caused by manufacturing issues
- Factory-related electrical or internal component failures

Not Covered

- Damage caused by misuse or incorrect operation
- Commercial use or continuous high-load use
- Wear-and-tear parts such as attachments affected by long-term friction
- Modification, tampering, or use of incompatible accessories
- Damage from exceeding bowl capacity or ignoring manual limits

Regulatory

Hereby, GO2 Partners declares that the equipment type: SM-1519 is in compliance with Directive 2014/30/EU, Directive 2014/35/EU, RoHS 2 Directive 2011/65/EU, and RoHS 3 recast directive (EU) 2017/2102.

EU Authorised Representative

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Custom Stand Mixer Recipe Collection

Homemade Butter

Yield: ~1 cup butter

Prep Time: 10–15 minutes

Total Time: 15 minutes

Equipment

- Stand mixer with whisk attachment
- Fine mesh strainer or sieve

Ingredients

- 2 cups heavy cream
- 1/2 tsp salt (optional)

Method:

1. Pour heavy cream into the stand mixer bowl fitted with the whisk attachment.
2. Start mixing on medium speed, gradually increasing to medium-high.
3. The cream will go through stages: whipped cream, stiff peaks, separation.
4. Continue mixing until solids (butter) separate from liquid (buttermilk), about 8–12 minutes total.
5. Strain the mixture through a sieve, reserving buttermilk if desired.
6. Rinse the butter under cold water while pressing it to remove excess liquid.
7. Add salt if desired and mix briefly to combine.

Cinnamon Roll Bread

Yield: 1 loaf

Prep Time: 20 minutes

Rise Time: 1.5–2 hours

Bake Time: 30 minutes

Equipment

- Stand mixer with dough hook
- Loaf pan

Ingredients

- 3 1/2 cups bread flour
- 1 cup warm water or milk
- 2 1/4 tsp yeast
- 1 tbsp sugar
- 1 tsp salt
- 2 tbsp butter

Cinnamon Filling

- 1/3 cup brown sugar
- 1 tbsp ground cinnamon
- 2 tbsp butter, softened

Optional Glaze

- 1/2 cup powdered sugar
- 1–2 tbsp milk
- 1/4 tsp vanilla extract (optional)

Method

1. Activate yeast in warm liquid with sugar, until foamy (5–10 minutes).
2. Add flour, salt, and butter.
3. Mix on low, then knead on medium for 8–10 minutes.
4. Let rise until doubled, about 1 hour.
5. Mix the brown sugar and cinnamon in a small bowl.
6. Roll the dough into a rectangle roughly the width of your loaf pan.
7. Spread softened butter over the dough, then sprinkle evenly with cinnamon sugar.
8. Roll up tightly from the short end, pinch the seam closed, and place seam-side down in the loaf pan.
9. Cover and rise again until puffy, about 30–45 minutes.

10. Bake at 375°F for 30 minutes.
11. Cool before glazing. For the glaze, whisk powdered sugar/icing sugar with milk and vanilla until pourable, then drizzle over loaf.

Sandwich Bread

Yield: 1 loaf

Prep Time: 20 minutes

Rise Time: 1.5–2 hours

Bake Time: 30 minutes

Equipment

- Stand mixer with dough hook
- Loaf pan

Ingredients

- 3 1/2 cups bread flour
- 1 cup warm water or milk
- 2 1/4 tsp yeast
- 1 tbsp sugar
- 1 tsp salt
- 2 tbsp butter

Method

1. Activate yeast in warm liquid with sugar (5–10 minutes).
2. Add flour, salt, and butter.
3. Mix on low, then knead on medium for 8–10 minutes.
4. Let rise until doubled.
5. Shape into loaf, place in pan, and rise again.
6. Bake at 375°F for 30 minutes.

Banana Bread

Yield: 1 loaf

Prep Time: 15 minutes

Bake Time: 50–60 minutes

Equipment

- Stand mixer with beater
- Loaf pan

Ingredients

- 2 cups flour
- 1/2 cup butter
- 1 cup sugar
- 3 ripe, peeled bananas
- 2 eggs
- 1 tsp baking soda

Method

1. Cream butter and sugar on medium speed until light and fluffy.
2. Add eggs one at a time.
3. Mix in mashed bananas.
4. Add flour and baking soda; mix until just combined.
5. Pour into greased pan.
6. Bake at 350°F for 50–60 minutes.

Pizza Dough

Yield: 2 medium pizzas

Prep Time: 15 minutes

Rise Time: 1–2 hours

Equipment

- Stand mixer with dough hook
- Sheet pan

Ingredients

- 4 cups bread flour
- 1 1/2 cups warm water
- 2 tsp yeast
- 1 tsp salt

Method

1. Activate yeast in water.
2. Add flour and salt.
3. Knead 8–10 minutes.
4. Let rise until doubled.
5. Divide and shape.

Pie Crust

Yield: 1 double crust

Prep Time: 15 minutes + chilling

Equipment

- Stand mixer with dough hook

Ingredients

- 2 1/2 cups flour
- 1 cup cold butter
- 6–8 tbsp ice water

Method

1. Cut butter into flour until crumbly.
2. Add water gradually until dough forms.
3. Chill 30–60 minutes before rolling.

Cream Cheese Frosting

Yield: Frosts 1 cake

Prep Time: 10 minutes

Total Time: 10 minutes

Equipment

- Stand mixer with whisk

Ingredients

- 8 oz cream cheese
- 1/2 cup butter
- 3–4 cups powdered sugar

Method

1. Beat cream cheese and butter until smooth.
2. Add sugar gradually.
3. Mix until fluffy.

Buttercream Frosting

Yield: Frosts 2-layer cake

Prep Time: 10 minutes

Total Time: 10 minutes

Equipment

- Stand mixer with whisk

Ingredients

- 1 1/2 cups butter
- 4 1/2 cups powdered sugar
- 3–4 tbsp heavy cream
- 1 tsp vanilla extract

Method

1. Beat butter 5–7 minutes until pale.
2. Add sugar gradually.
3. Add cream and vanilla.
4. Whip until light and smooth.

Whipped Cream

Yield: ~2 cups

Prep Time: 10 minutes

Total Time: 15 minutes

Equipment

- Stand mixer with whisk

Ingredients

- 1 cup heavy cream

Method

1. Whip on medium-high until soft peaks form.

Chocolate Chip Cookies

Yield: 24 cookies

Prep Time: 15 minutes

Total Time: 25 minutes

Equipment

- Stand mixer with beater
- Sheet pan/baking tray

Ingredients

- 2 1/4 cups flour
- 3/4 cup butter
- 3/4 cup sugar
- 3/4 cup brown sugar
- 2 eggs
- 2 cups chocolate chips

Method

1. Cream butter and sugars.
2. Add eggs.
3. Mix in flour.
4. Fold in chocolate chips.
5. Bake at 350°F for 10–12 minutes.

Notes:

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Disposal



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

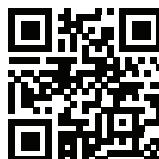


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