

The word 'dreame' is the abbreviation of Dreame Technology Co., Ltd. and its subsidiaries in China. It is the transliteration of the company's Chinese name "追觅", which means striving for excellence in every endeavor and reflects the company's vision of continuous pursuit, exploration and search in technology.

Dreame Stand Mixer MX60

DREAME

Operating and Safety Instructions

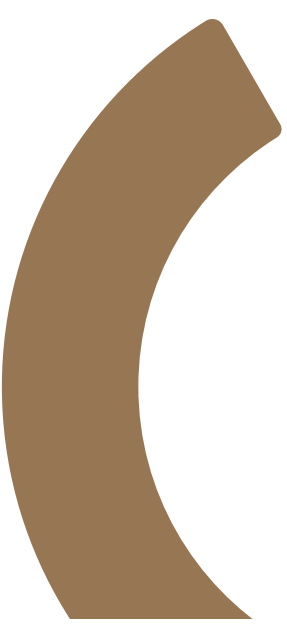


For more information & after-sales support, contact us via aftersales@dreame.tech or <https://global.dreame.tech>
Dreame Trading (Tianjin) Co., Ltd
Made in China



Scan the QR code
for more benefits

For indoor and household use only



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Product Features and Technical Specifications

Product Name: Stand Mixer
Model Number: MX60
Rated Voltage: 220-240V~
Rated Frequency: 50-60Hz
Bowl Capacity: 6L
Main Body Material: Metal
Motor Type: DC
Rated Power: 800W
Number of Speeds: 12

TABLE OF CONTENTS

EN Product Manual	01
DE Produkt-Handbuch	17
FR Manuel du produit	33
IT Manuale del prodotto	49
ES Manual del producto	65
EL Εγχειρίδιο προϊόντος	81
PT Manual do produto	97
NL Producthandleiding	113

IMPORTANT SAFEGUARDS

These important safety precautions are an essential part of this device. Before using this device for the first time, read all precautions carefully. You may keep the user manual for future reference or provide it to other users.

This device is designed for household use only and must be operated strictly according to this user manual. Always operate with caution and remind others of potential hazards.

Warning: Misuse of this device may cause injury!

A WARNING:

1. This device must not be used by children. Keep the device and its power cord out of reach of children.
2. Persons with limited physical, sensory, or mental capabilities, or lacking experience and relevant knowledge, may use this device only if supervised, instructed in safe use, and aware of potential hazards during operation.
3. Children must not play with this device.
4. When children are near the device or using it, they must be closely supervised by an adult.
5. If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or similarly qualified professionals to prevent hazards.
6. This device is not intended for commercial use and is for household use only. Do not use this device for unintended purposes. Do not use it in moving vehicles, on boats, or outdoors. Improper use may cause personal injury.
7. When the device is not in use, turn off the machine, disconnect the power, and unplug it.
8. Before cleaning the device, turn off the machine, unplug it, and wait until all parts are completely cool. Remove the accessories from the food mixer before cleaning.

1

9. Before replacing accessories or approaching moving parts, turn off the device and unplug it.
10. To prevent electric shock, do not immerse the power cord, plug, or main unit casing in water or any other liquid.
11. Use only the accessories and mixing bowl supplied with this food mixer. Do not use any accessories not provided with it.
12. Do not let the power cord hang over the edge of a table or countertop, and avoid allowing the power cord to contact hot surfaces or become tangled.
13. Avoid contact with the moving parts of the device. During operation, keep hands, hair, clothing, and utensils such as scrapers away from accessories and the mixing bowl to reduce the risk of injury and equipment damage.
14. To turn off the device, press and hold the knob button until you hear a beep and the indicator light turns off.
15. Before first use, remove and properly dispose of all packaging materials and promotional labels.
16. Do not place this device on or near heat sources, such as electric hot plates, ovens, or heaters.
17. Maintain at least 20 cm of distance between the device and walls, curtains, or other items sensitive to heat or steam, and ensure sufficient space above and around the device for proper ventilation.
18. Do not block the ventilation openings on the mixer head or base to prevent overheating.
19. Do not place the device at the edge of a countertop or table during operation. Ensure the surface is sturdy, level, clean, and free of standing water or debris, as vibrations during operation may cause the device to shift.
20. When disconnecting power, first turn off the device, then unplug it from the wall socket.
21. Do not leave the device unattended while it is operating.
22. Do not move the device during operation.
23. Handle the device and its accessories with care. Do not insert fingers into the mixing bowl or near attachments while the device is running.
24. If a spoon, scraper, or other object falls into the mixing bowl, immediately turn off the device, disconnect the power, and unplug it before removing the item.

2

▲ WARNING:

25. Do not put your hand into the mixing bowl unless the device is unplugged and has completely stopped.
26. Before disassembling any parts, ensure the motor and attachments have fully stopped.
27. Before unlocking and lifting the mixer head, make sure the speed control knob is set to 0, the device is powered off, and the plug is unplugged. Before removing processed ingredients from the mixing bowl, detach the accessories from the mixer head first.
28. Do not clean the device with metal scouring pads. Debris from metal scouring pads may fall into internal electrical components, creating a risk of electric shock.
29. Keep the food mixer clean and follow the instructions in the "Cleaning and Maintenance" section of this manual.
30. Always remove attachments from the mixer head before cleaning. When removing ingredients from the mixing bowl, make sure the motor and attachments have completely stopped before disassembling.
31. Do not use an extension cord.
32. Make sure the power cord is fully extended when using the device.
33. During operation, ensure there are no foreign objects in the mixing bowl, such as spoons, scrapers, or similar items.
34. Do not unlock or lift the mixer head while the mixer is running.
35. Do not process ingredients hotter than 60°C to avoid the risk of burns. Never put hot food into the mixing bowl.
36. This device is only for kneading or mixing dough, mousse, cream, egg whites, and similar ingredients.
37. Do not modify the device without the manufacturer's permission.
38. Make sure to read all instructions in the user manual carefully, especially the safety precautions.
39. Before first use and after each use, check the power cord for any damage.

3

40. Ensure the power cord does not create a tripping hazard, and make sure it is not pinched or crushed.
41. High voltage exists inside the device. Do not open the casing or insert any objects into the ventilation openings.
42. To completely disconnect the device from the power supply, unplug it from the socket. Always hold the plug when unplugging; never pull the cord to unplug.
43. Before turning on the device, ensure all accessories are installed correctly and securely.
44. Once the device is turned on, the drive shaft will begin rotating. Never insert your hand into the drive shaft area while the device is running. Always install the mixing bowl properly to ensure your safety.



This marking indicates that this product must not be disposed of with other household wastes. To prevent potential harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

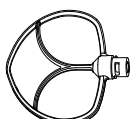
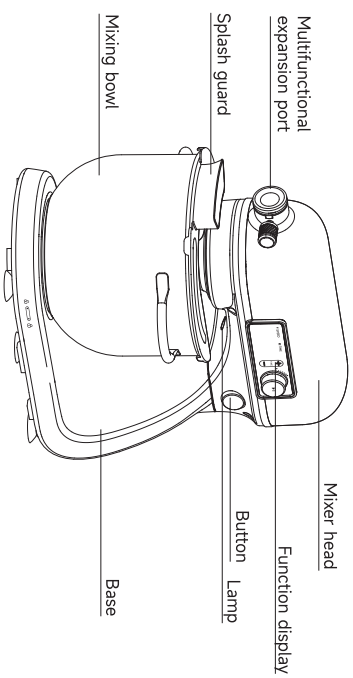
Save these Instructions.

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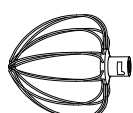
PRODUCT COMPONENT DESCRIPTION

Please check the product you purchased to ensure that all items are included. If any items are missing, please contact us within 14 days of purchase.

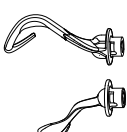
This product includes the following items:
Stand mixer main unit, 1 mixing bowl, 1 flat beater, 2 dough hooks (long and short), 1 stainless steel whisk, 1 splash guard, user manual, and quick start guide.



Flat beater



Whisk

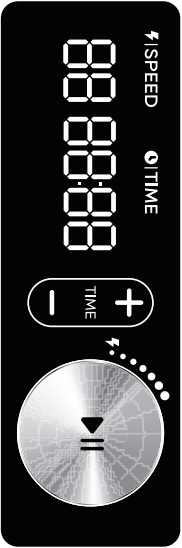


Dough hooks (long and short)

▲Note:

1. The multifunctional expansion port allows the machine to expand additional functions, such as meat mincing, noodle pressing, sausage stuffing, etc. Users need to purchase compatible expansion accessories separately.
2. The machine is equipped with dual drive shafts. The long dough hook and short dough hook can only be assembled and used simultaneously when using dough hooks. It is prohibited to assemble two mixing tools at the same time when using the flat beater or whisk.

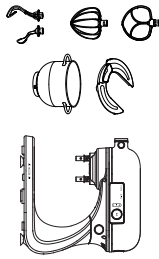
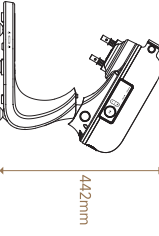
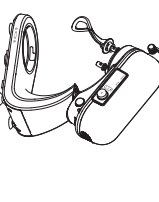
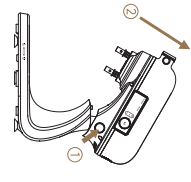
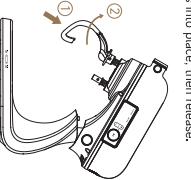
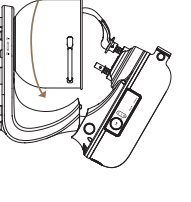
MENU DISPLAY

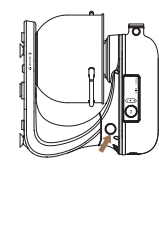
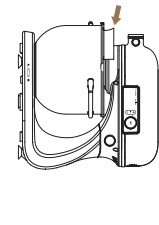
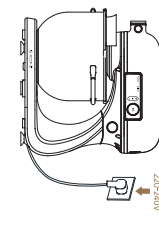


Icon	Functions	Note
	Speed Level Display	Shows the current speed level, ranging from 0 (minimum) to 12 (maximum).
	Working Time Display / Countdown Timer	1. If no time is set: Displays elapsed working time after starting operation. 2. If a timer is set: Displays countdown after starting operation.
	Add Time	Each press increases time by 30 seconds. Press and hold to rapidly increase time continuously.
	Reduce Time	Each press decreases time by 30 seconds. Press and hold to rapidly decrease time continuously.

Icon	Functions	Note
		1. Press and hold: Puts the machine into standby mode. 2. Short press: Pauses or resumes operation. 3. Rotate: Adjusts the speed level.
		1. Standby mode: Press and hold for about 2 seconds; the buzzer emits a long beep (1 second). The SPEED and TIME displays switch from flashing "--" and "--" to steady "00" and "00:00". The machine powers on, and the indicator light turns on. Working mode: Press and hold for about 2 seconds; the buzzer sounds once; the machine stops; the SPEED and TIME displays flash. Press and hold again; the machine enters standby mode; and the indicator light turns off. 2. During operation, press briefly once to pause the machine; press briefly again to resume operation. 3. Rotate clockwise to increase the speed step by step; the machine will start working as soon as it begins turning. Rotate counterclockwise to decrease the speed step by step; when the speed reaches setting 0, the machine stops working.

MACHINE ASSEMBLY

Remove all protective film, stickers, and other packaging materials from the device. 	Choose a safe, stable tabletop with a power outlet nearby that is easy to reach. Ensure there is enough clearance for the mixer head to lift. 	Before use, thoroughly clean all accessories and the device. After cleaning, make sure to dry the accessories completely. 
Press and hold the button, and then lift the mixer head. 	Align the slot of the dough hook, whisk, or flat beater with the pin on the mixer head drive shaft. Push the accessory upward and rotate it clockwise until it locks into place, then release. 	Place the mixing bowl on the base support, and rotate the bowl in the direction indicated by the "D" arrow to secure it in place. 

Slightly lift the mixer head, press and hold the button, and lower the head back down until it is securely locked into the base. 	Install the splash guard on the mixing bowl. 	Connect the device plug to a power outlet that meets the technical specifications and installation requirements of the device. 
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FIRST USE

1. Press and hold the button, and then lift the mixer head while supporting it with your hand.
2. Install the appropriate mixing tool onto the device based on the ingredients.
3. Add ingredients to the mixing bowl. Do not exceed the maximum fill line to prevent overflow.
4. Place the mixing bowl on the base support, and rotate the bowl fully in the direction indicated of the "⌚" arrow to secure it in place.
5. Slightly lift the mixer head, press and hold the button, then lower the head until it is fully and securely locked into place.
6. Install the splash guard on the mixing bowl.
7. After connecting the device to the power supply, press and hold the knob button to turn it on; the indicator light will turn on.
8. Set the desired mixing time by pressing "+" / "-", or leave it unset if preferred.
9. Turn the knob button clockwise to select the desired speed level, and the device will start operating. You can adjust the speed level at any time during operation.
10. When mixing is finished: If a preset time is set, the device will stop automatically when the countdown ends. If no preset time is set, turn the speed to 0 to stop the device.
11. Press and hold the button, lift the mixer head, push the tool upward and rotate it counterclockwise to remove it; then rotate the mixing bowl clockwise to remove it.

11

FUNCTION DESCRIPTION

Mixing and Kneading

When kneading dough, you can use the dough hook or the beater.

1. The recommended dough ratio is 5 parts flour to 3 parts water, with a maximum flour amount of 1500 g.
2. Add ingredients to the mixing bowl, making sure not to exceed the maximum capacity.
3. Select the desired dough hook or flat beater and begin mixing: First, set the speed to level 1 and run for at least 30 seconds. Then set it to level 2 and run for at least 30 seconds. Finally, set it to level 3 and run for up to 5 minutes.

Whipping Eggs

When whipping eggs (whole eggs, yolks, or egg whites), use the whisk:

1. Crack the eggs into the mixing bowl. The amount of egg whites whipped at one time must not exceed the equivalent of 12 eggs.
2. Set the speed to level 11 or 12 and continue whipping for 3–5 minutes until stiff peaks form.

Whipping Cream

When whipping cream, use the whisk and select fresh cream:

1. Do not exceed the maximum capacity when adding fresh milk, cream or other liquid ingredients to the mixing bowl.
2. When whipping cream, set the speed to level 11 or 12 and whip for 3–5 minutes.

12

Mixing Butter Batter

When mixing butter batter, use the flat beater.

- 1. Put the softened butter into the mixing bowl. If needed, add caster sugar or icing sugar, ensuring not to exceed its maximum capacity.
- 2. Start the device. First set the speed to level 1 to beat for 1 minute, and then set it to level 5-6 and beat for another 2-3 minutes until the mixture becomes fluffy and its volume increases by 1.5-2 times.
- 3. Add the egg liquid in several batches, each not exceeding 1/3 of the butter amount. After each addition, set the speed to level 3-4 and mix for 30 seconds until the egg liquid is completely incorporated into the butter mixture. The final mixture should be smooth and glossy.
- 4. Add the low-gluten flour in two batches. After each addition, set the speed to level 1-2 and mix for 15 seconds until the flour is fully mixed with the butter mixture (no dry flour is visible).

▲ Note:

- 1. The device must not operate continuously for more than 15 minutes. For longer use, turn it off and wait until it has completely cooled before restarting.
- 2. After use, turn off the power and unplug the device.
- 3. The device will automatically shut down after 20 minutes in standby mode.

CLEANING AND MAINTENANCE

- 1. Before cleaning, set the control knob to "0" and unplug the power cord.
- 2. Remove all attachments before cleaning.

- 3. The beater, whisk, and dough hooks can be washed with warm water and mild soap. Do not use any stain removers.
- 4. Wipe the casing with a damp cloth and a small amount of soap, and then dry with a soft cloth.

▲ Note:

Always unplug the device before removing attachments or cleaning. Do not use wire brushes, scouring pads, or stain removers. Do not immerse the device in water or any other liquids!

COMMON TROUBLESHOOTING

Error Code	Fault Description	Solution
E3	NTC open circuit; motor operating temperature not detected	Contact professional after-sales service
E4	Hall sensor not detected; the device will shut down automatically after 7 seconds	Contact professional after-sales service
E5	NTC over-temperature protection; motor temperature too high	Allow the motor to cool before using again

ORDERING ACCESSORIES

If you have difficulty obtaining appliance accessories, please contact

 <https://global.dreame.tech>

 dreamesupport@dreame.tech

ENVIRONMENT

Do not dispose of the appliance with regular household waste at the end of its life. Instead, take it to designated recycling collection points. This helps protect the environment.

WARRANTY AND SERVICE

To ensure product quality, the warranty period is two years from the date of purchase.

This warranty does not limit your rights as may be mandated or granted by the applicable national or regional consumer protection laws in your region, in which cases the Limited Warranty Period is extended pursuant to the applicable requirements.

• The warranty does not cover the following cases:

- 1) The product, intended for personal or household use, is used for commercial or unintended purposes.
- 2) Any operation or installation that violates the instructions specified in the user manual.

3) Damage caused by unauthorized repairs, or the use of non-original parts or accessories.

4) Damage resulting from strong mechanical force, chemical exposure, electromagnetic interference, extreme temperatures (high or low), corrosion, oxidation, intrusion of foreign objects, substances, other liquids, insects, or animals.

5) Defects resulting from natural wear and tear during use, or deterioration in technical performance or appearance due to long-term use.

6) The warranty is valid only when the following information is clearly provided: model number, product serial number, and nameplate.

For more information & after-sales support, contact us via

 <https://global.dreame.tech>

 after-sales@dreame.tech

Product Warranty Card

Customer Name	Mailing Address	Contact Phone Number	Product Name and Model (Number)	Product SN	Product Purchase Date

Maintenance

	Description of Faults and Replacement Parts	Maintenance Date	Service & Maintenance Center
1			
2			
3			