

# Hand mixer with blender stick

Instruction manual

EN



**SENCOR®**

SHM 5270

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Use the appliance only as described in this user's manual. Store the user's manual in a safe place where it can be easily retrieved in case of future need.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty for the period of the warranty at minimum. In case of transportation, pack the product using the original packaging materials only.

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## IMPORTANT SAFETY INSTRUCTIONS

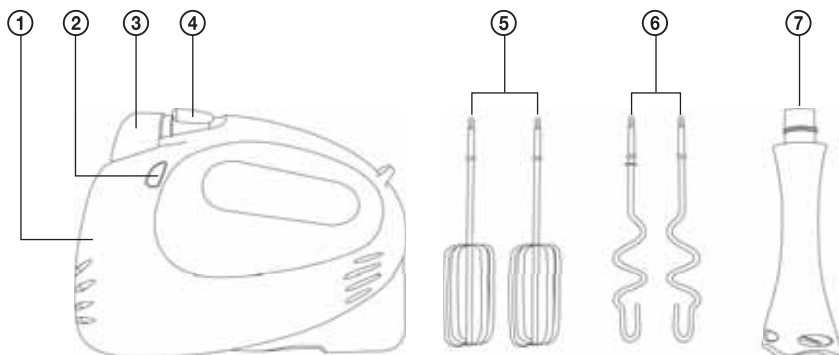
### READ CAREFULLY AND SAVE FOR FUTURE USE

- 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 they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they will not play with the appliance.
- Before connecting the appliance to the power point, make sure the voltage stated on the label corresponds with the voltage in your power point.
- Never use accessories which have not been provided with this appliance or not specifically recommended for this appliance.
- Do not place the appliance on window sills or instable surfaces. Always place the appliance on a flat, dry surface.
- Make sure the electric cable and the electric plug can not come into contact with water or dampness.
- Do not spray the appliance with water or any other liquid. Never rinse the motor unit under running water nor submerge it under water or any other liquid.
- The appliance is designed for processing regular quantities of food in the household.
- Do not use the appliance for other purposes than it is intended for.
- Do not use the appliance in an industrial environment, or outdoors.
- Do not use sprays in the near vicinity of the appliance.
- Before first use it is necessary to thoroughly wash the accessories (beaters, dough hooks and the stick mixer) in hot water using kitchen detergent. Then rinse with drinking water and thoroughly dry with a soft tea towel.
- Always turn off the appliance and remove it from the electric socket, provided it will not be used and if it will be left without attendance, prior to assembly, disassembly or cleaning.
- Before attaching, removing or changing accessories check that the appliance is turned off and disconnected from the el. power socket.
- Caution! The stick mixer blades are sharp. When handling them, pay extra attention.
- Make sure that the appliance is correctly assembled before putting it into operation.
- Do not touch the rotating attachments or stick mixer blades if the appliance is running.
- Do not put your hands or items, such as a kitchen knife, fork or wooden spoon, into the bowl while beating, kneading or mixing. An injury could occur or the appliance could be damaged.
- Allow hot liquids or food to cool down before processing them.
- Do not allow children to use the appliance without supervision. When the appliance is not being used, store it away from the reach of children. In case the appliance gets into the hands of a child without adult supervision, this may lead to the injury of the child or the damage of the appliance.
- Do not place the appliance on or near to electric, or gas cookers, do not place it near an open fire and other appliances or devices, which are a source of heat.
- In case the electric cable is damaged, have it replaced by an expert service. Do not use the appliance if it has a damaged electric cable/electric cable plug.
- In no case should you attempt to repair the appliance yourself, do not make any amends yourself - danger of electric shock! Entrust a specialised company/service with all repairs and alignment of this appliance. Failure to do so will void the warranty policy.
- Do not place the electric cable of the appliance near hot surfaces, or over sharp objects. Do not place heavy objects on the cable, position the cable so that it is not stepped on, or tripped over. Make sure the power cable does not hang over the edge of a table, or that it does not touch a hot surface.
- Do not disconnect the appliance from the power point by pulling the electric cable - it may damage the electric cable/power point. Disconnect the cable from the power point by gently pulling the plug of the electric cable.

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## DESCRIPTION OF THE APPLIANCE

**A**

- ① Motor unit/motor cover
- ② TURBO pulse button for maximum speed
- ③ Button for releasing beaters/dough hooks
- ④ Off switch, setting the speed and changing to the stick mixer mode
- ⑤ Set of beaters
- ⑥ Set of dough hooks
- ⑦ Stick mixer

## USE OF THE APPLIANCE

### 1. Using beaters or dough hooks

- 1.1 Insert the ends of the beaters or dough hooks into the openings on the underside of the appliance. Push them in until they safely click into position.

**B**



**Note:**

When attaching the dough hooks it is necessary to follow the correct procedure. Place the dough hook with the ring into the left opening and the dough hook without the ring into the right opening.



**Caution:**

Do not combine the beaters and the dough hooks.

- 1.2 Insert the ingredients you wish to process into an appropriate container. Submerge the attachments into the container with the ingredients.
- 1.3 Insert the power cord into the electric power socket. Using the switch ④ set the desired speed in the range of 1–5.  
Note: We recommend starting beating/kneading at a lower speed. Later you can set a higher speed depending on requirements. The TURBO pulse button ② is used for a short increase to maximum speed.
- 1.4 After finishing beating/kneading turn off the appliance by sliding the switch ④ to the position 0. Disconnect the power cord from the el. power socket. To release the attachments press button ③ and remove the attachments.



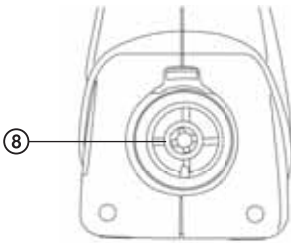
**Note:**

If the switch ④ is in position 1–5, the button ③ is blocked and the attachments cannot be released.

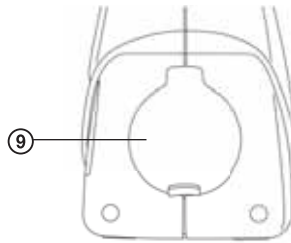
## 2. Using the stick mixer

- 2.1 Before attaching the stick mixer to the appliance, check that the beaters or dough hooks are removed. To attach the stick mixer slide out the cover of the opening ⑨ upwards. Use your thumb to hold it in the upper position. Insert the stick mixer into the opening ⑧. Remove your thumb from the cover and push the stick mixer towards the motor unit. Screw it in clockwise.


C



⑧ Opening for inserting the stick mixer



⑨ Opening cover

- 2.2 Insert the ingredients you wish to process into an appropriate container. Submerge the stick mixer into the container with the ingredients.
- 2.3 Insert the power cord into the electric power socket. Set the switch ④ to the position marked by the symbol . To start the mixing press the TURBO pulse button ②. We recommend that you hold down the pulse button for a short time and then release. Repeat this process until the ingredients are mixed into the required consistency.
- 2.4 After finishing mixing turn off the appliance by sliding the switch ④ to the position 0. Disconnect the power cord from the el. power socket. Screw out the stick mixer anticlockwise.



### IMPORTANT ADVICE!

**Beaters/dough hooks:** The appliance must be stopped for several minutes after it has been running continuously for 5 minutes. Maximum time of continuous operation is 10 minutes.

**Stick mixer:** The appliance must be stopped for several minutes after it has been running continuously for 2 minutes.

### Dough hooks

Use for kneading yeast dough, batter and pasta dough, to mix minced meat, spreads, or puff pastry.

### Beaters

Use for preparing batter, sponge cake dough, mashed potatoes, to whip whipped cream, to beat egg whites and cream.

### Stick mixer

It is used for mixing baby food, or milkshakes, fruit beverages, sauces, spreads, mayonnaise, etc.

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## Selecting a speed for the beaters/dough hooks

Setting 1 – suitable for the initial speed for mixing a larger amount of food, or dry foods such as flour, butter and potato

Setting 2 – suitable for processing liquid ingredients, for mixing salad dressings

Setting 3 – suitable for mixing ingredients for preparing pies, cookies and bread

Setting 4 – suitable for beating butter and sugar for cookie preparations, desserts, etc.

Setting 5 – suitable for beating eggs, icings, creams, etc.

## Quantity and duration of process

Beaters	Quantity	Duration of process	Selection of speed
Thin sauces, creams and soups	approx. 750 ml	approx. 4 minutes	Setting 2
Mayonnaise	max. 3 egg yolks	approx. 3 minutes	Setting 5
Mashed potato	max. 750 g	max. 4 minutes	Setting 4
Whipping cream	max. 500 g	max. 5 minutes	Setting 5
Beating egg whites	max. 5 egg whites	approx. 4 minutes	Setting 5
Pie pastry	approx. 750 g	approx. 4 minutes	Setting 3

Dough hooks	Quantity	Duration of process	Selection of speed
Yeast dough	max. 500 g of flour	max. 5 minutes	Setting 3



### Note:

Beat first of all on a low speed to keep the dough from spurting. Only then you can change to a higher speed. For easier mixing and kneading, we recommend using soft margarine or butter.

Stick mixer	Amount	Processing time
Baby food, sauces	100–300 g	45 seconds
Mixed beverages	100–500 g	30 seconds
Fruit, vegetables	100–200 g	45 seconds
Cheeses	50–100 g	30 seconds



### Note:

The processing time depends on how thoroughly you wish to mix the ingredients.

## MAINTENANCE AND CLEANING

- Prior to cleaning the appliance, always turn it off by shifting the switch into the 0 position and remove it from the power point.
- Following each use of the beaters or dough hooks, it is necessary to thoroughly rinse them with hot water and to use dish detergent. Then rinse with drinking water and thoroughly dry with a soft tea towel. The attachments are designed for short contact with food (including drinks), i.e. max. 4 hours.
- Thoroughly clean the stick mixer after every use. After finishing mixing (without first disassembling and turning off the appliance) submerge the attachment into warm water and kitchen detergent. Hold down the TURBO button for a short time to rid the attachment of food remains. Then turn off the appliance and disconnect it from the power socket. Remove the stick mixer and wash under clean running water. You may also wash the removed stick mixer in the dishwasher.  
Note: Some food may cause discolouration of plastic surfaces. If you have processed such food, apply vegetable oil to the attachment before washing.
- To clean the motor unit/cover of the motor use a cloth slightly moistened in a weak solution of dish detergent. Never submerge the motor unit under water, or any other liquids!
- To clean the appliance, do not use thinners or solvents, such as cleaning agents causing abrasion - they may damage the surface.
- Should you not use the appliance, store it in a dry place away from the reach of children. To store the appliance, you can (once it has been disassembled) use its transport cardboard box.

## TECHNICAL SPECIFICATIONS

230 V~ 50 Hz, 300 W

Safety class (for electric shock protection): II

Noise level: 68 dB(A)

The declared noise emission level for this appliance is 68 dB(A), which represents level A of the acoustic power relative to the reference acoustic power of 1 pW.

### Glossary of technical terms

#### **Safety class for electric shock protection:**

Class II - Electric shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters reserved.



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## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

### For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

### Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

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