

SENCOR®

STM 8970



MULTIFUNCTIONAL STAND MIXER

Translation of the original manual

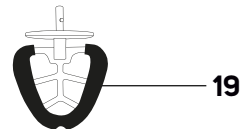
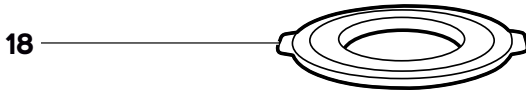
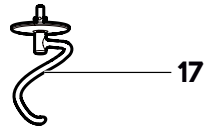
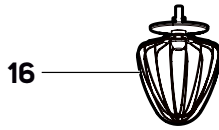
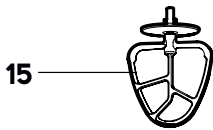
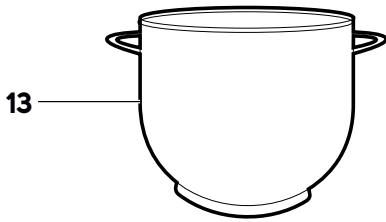
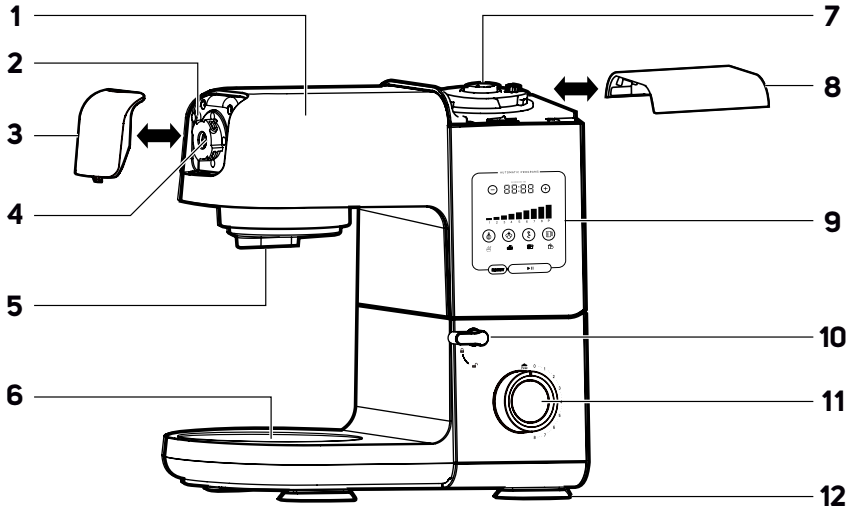


SENCOR®

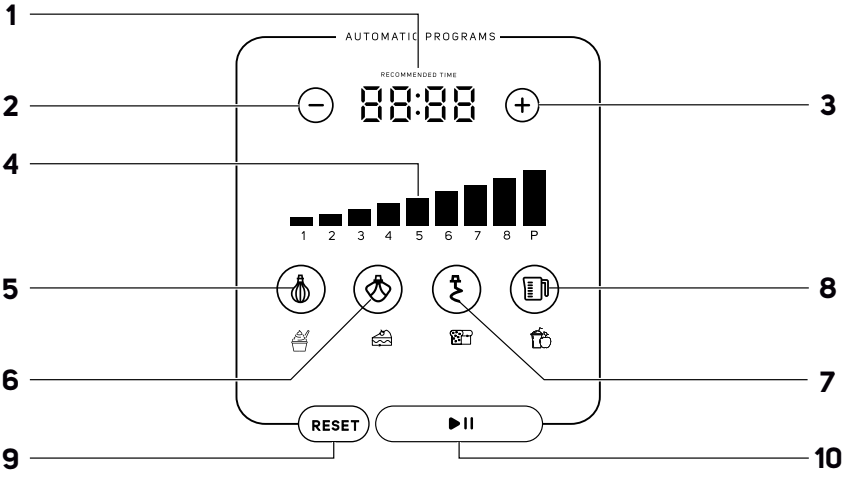
STM 8970



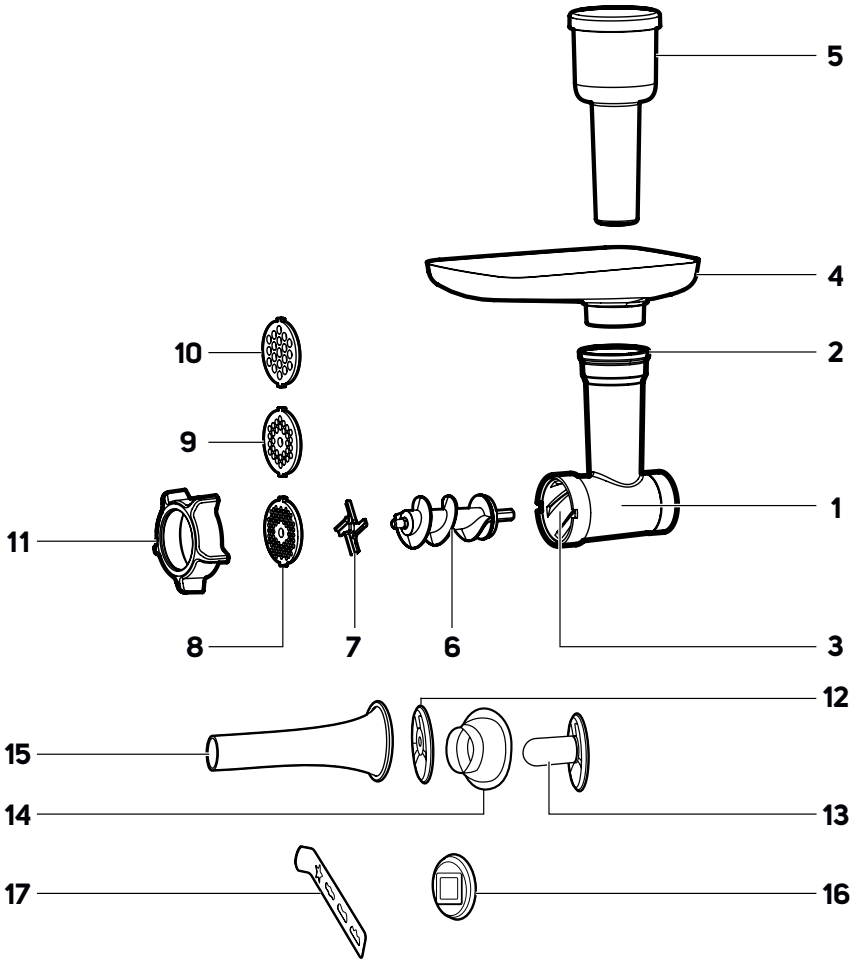
A



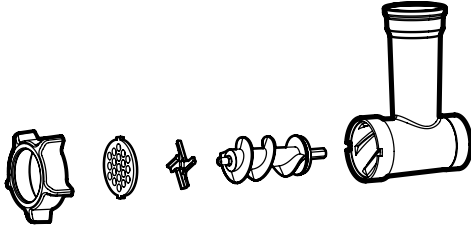
B



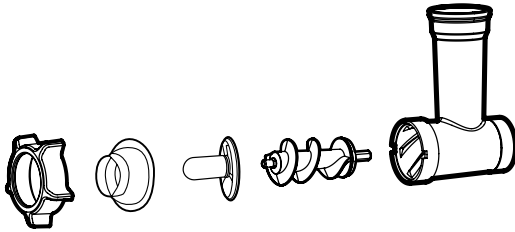
C



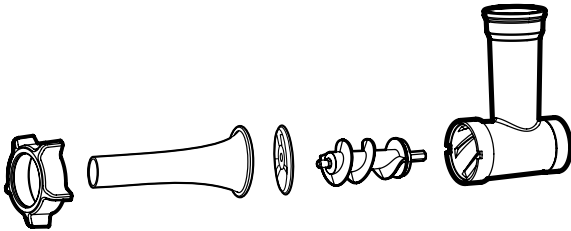
C₁



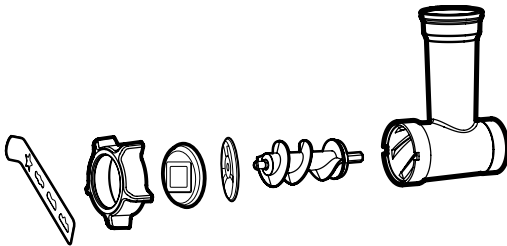
C₂



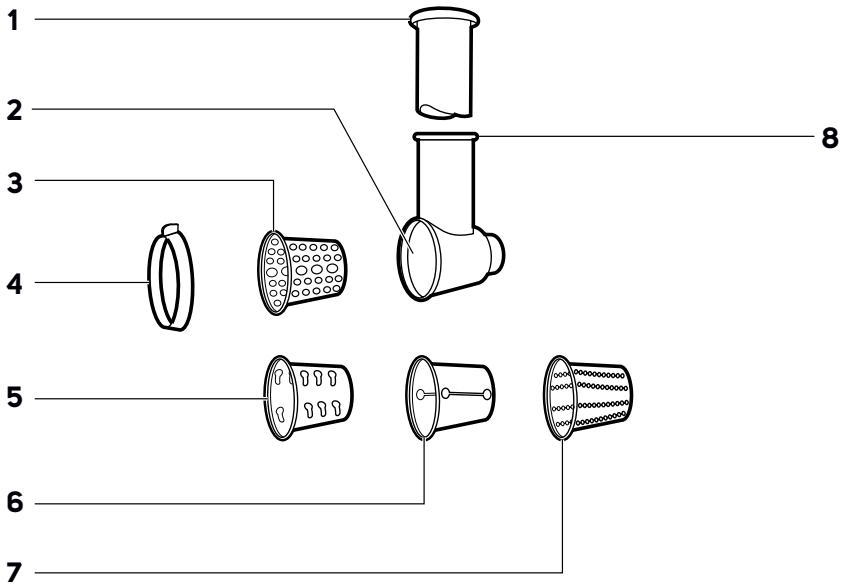
C₃

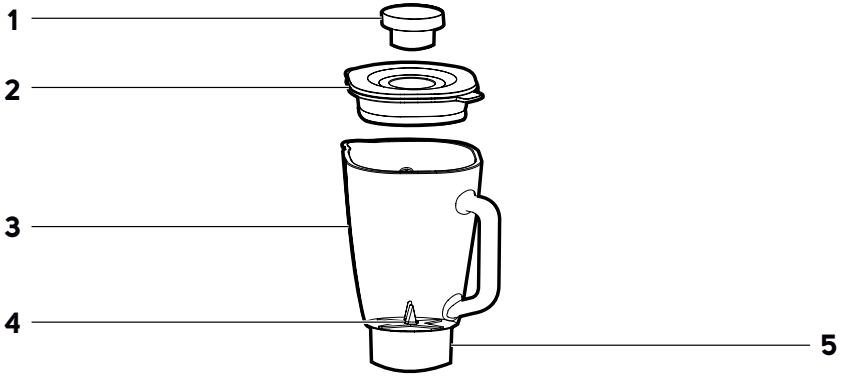
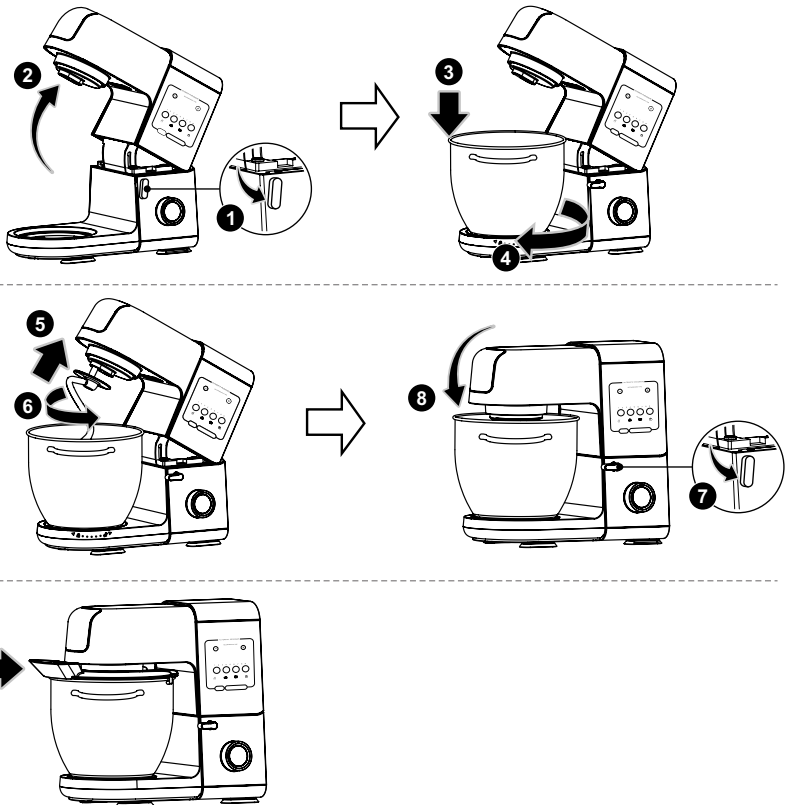


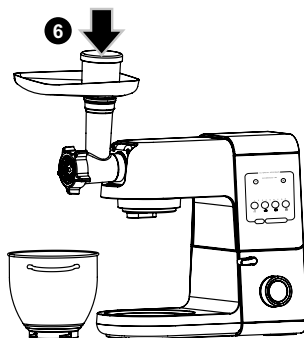
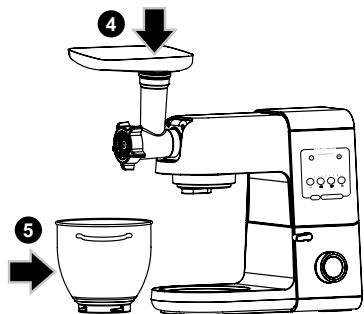
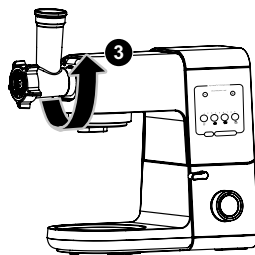
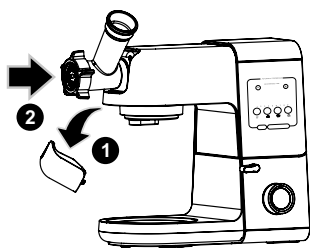
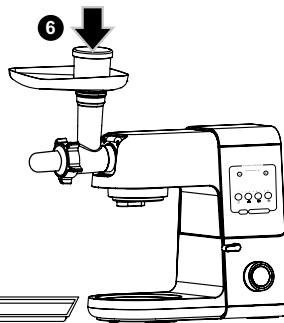
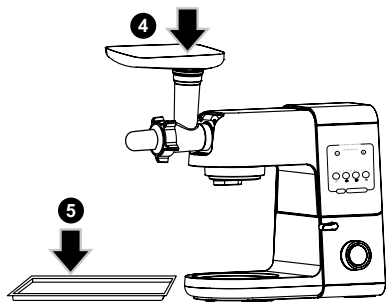
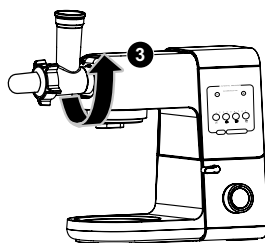
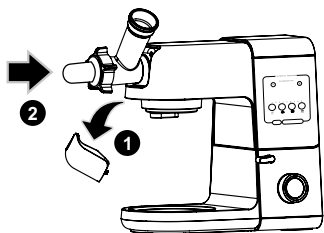
C₄

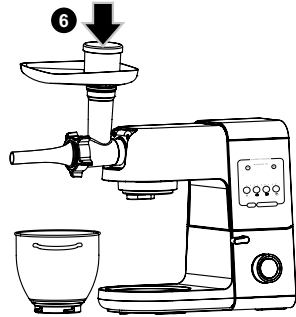
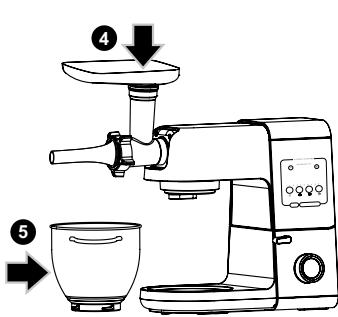
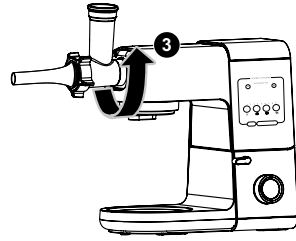
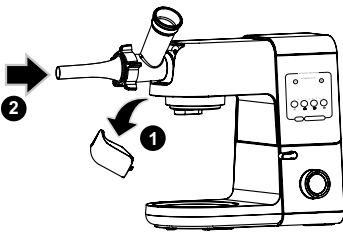
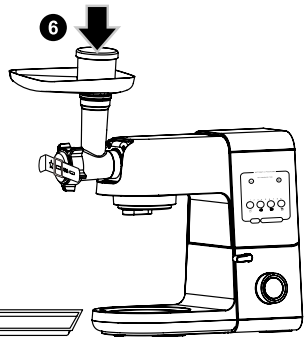
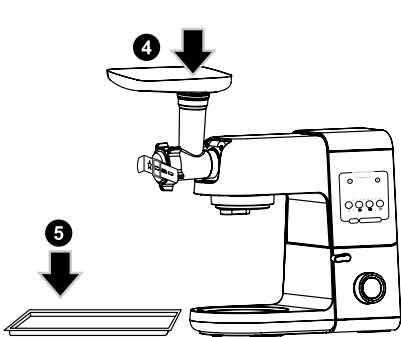
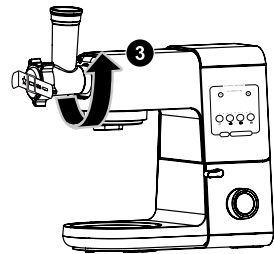
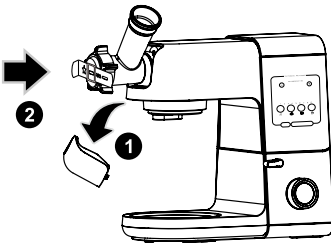


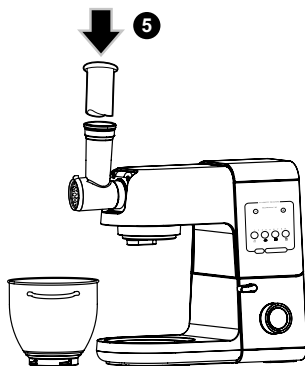
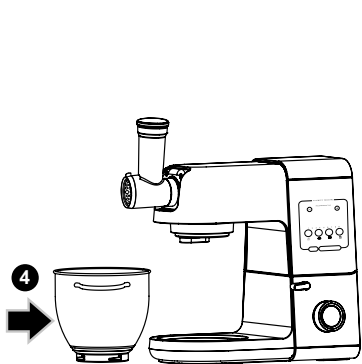
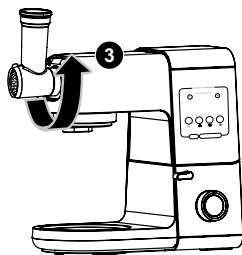
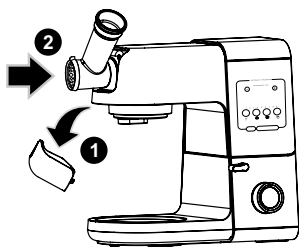
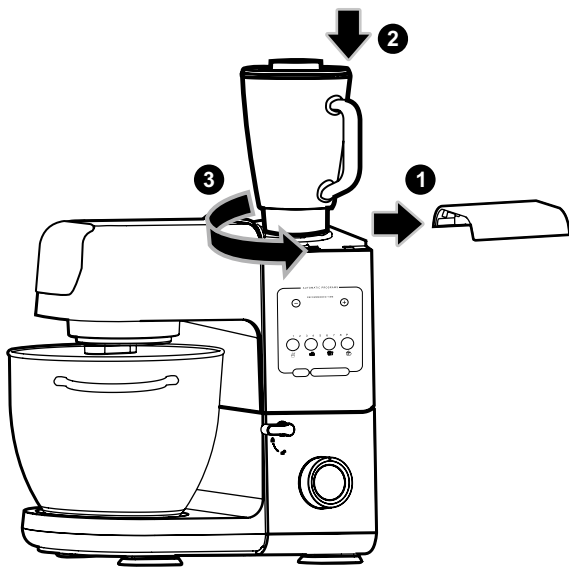
D



E**F**

G**H**

I**J**

K**L**

EN Multifunctional Stand Mixer

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance may be used by persons with physical, sensory or mental impairments or by persons with insufficient experience and knowledge, if they are properly supervised or have been informed about how to use the appliance in a safe manner and understand the potential dangers.
- This appliance may not be used by children. Keep the appliance and its power cord away from children.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.



Warning:

Incorrect use may lead to injuries.

- Pay increased attention not to injure yourself on the sharp parts when handling the grinding blade of the grinder, grating cones and the blade assembly of the

blending jar, especially when installing and removing accessories, when filling or emptying the blending jar and when cleaning.

- The surfaces of the appliance and its accessories that come into contact with food must always be cleaned according to the instructions in this user's manual.
- This user's manual includes processing times and speed settings for the individual types of accessories.
- Always turn off the appliance, disconnect it from the power socket when not using it, when leaving it without supervision, and before assembling, disassembling, cleaning or moving it.
- Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.

Electrical safety

- Before connecting this appliance to an electrical power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Fully unwind the power cord before use.
- Ensure that the power plug contacts do not come into contact with water or any other liquid.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Do not connect and disconnect the appliance's power plug to and from the power socket with wet hands.
- Do not place any items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- Keep the power cord dry.
- Do not wind the power cord around the appliance.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the appliance nor its power cord in water or any other liquid, or wash these under running water.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- In the event that the appliance falls into water, under no condition continue using it. Hand it over to an authorised service centre for inspection.
- The appliance is not intended for operation by means of an external timer switch or any other component that switches the appliance on and off automatically.

Safety during use

- The appliance is designed for household use and is constructed for processing the usual amount of food in a household. Do not use it for commercial purposes or for purposes other than those for which it is intended.
- This appliance is designed for use in indoor areas only. Never use it in industrial surroundings or outdoors.
- Only use the appliance with the original accessories from the manufacturer.

**Warning:**

Using non-original accessories may result in a dangerous situation arising.

- It is forbidden to modify the surface of the appliance in any way, e.g. with self-adhesive wallpaper, foils, etc.
- Only use the appliance and its accessories in accordance with the instructions contained in this user's manual.
- Before first use, it is necessary to thoroughly wash the individual parts of the removable accessories using warm water and kitchen detergent, then rinse them with drinking water and wipe them thoroughly until dry using a wiping cloth. When cleaning the blending jar, make sure that no water enters into the underside of the blending jar that is connected to the multifunctional stand mixer. Never rinse the multifunctional stand mixer nor its power cord under water or submerge it in water.
- Before attaching the removable accessories to the appliance, make sure that they are dry.
- When tilting down the multi-function head, pay increased attention not to crimp your fingers between the tilting and rigid part of the multifunctional stand mixer.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not cover the appliance's vents.
- Do not place the appliance nor its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Do not place the appliance nor its accessories near heaters, open fires or other sources of heat. Only place the appliance on a clean, even, dry and stable surface.
- Do not use the appliance when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- Before putting the appliance into operation, check that it is properly assembled, that the multi-function head is in the horizontal position. When using an accessory that is intended for beating, kneading or whipping, ensure that it is submerged in the stainless steel bowl with the ingredients.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
- When handling the appliance, ensure that your hands are clean and dry.
- To prevent a dangerous situation from arising, prevent coming into contact with the rotating parts of the appliance. While using it, never place hands, forks or any other utensils into the bowl with the ingredients, and keep hair, clothing, etc. at a sufficient distance from the rotating parts of the appliance. If a fork or another utensil falls into the container while the appliance is running, immediately turn it off and disconnect it from the power socket.
- Make sure that no hair, clothing or other items enter the feed tube of the meat grinder or grater while it is running. Do not put anything other than the ingredients that are to be processed into the feed tube.
- Never use your fingers or other items to push ingredients through the feed tube of the meat grinder or the grater. For this purpose there is a pusher that is included as an accessory to this appliance.
- Never tilt open the multi-function head during operation.
- Before attaching an accessory to the appliance, removing or replacing it, always turn off the appliance and disconnect it from the power socket.
- Never assemble or disassemble an accessory while it is mounted on the appliance.
- Never start the blender without the lid properly seated in position. During operation, the lid must always be properly attached to the blending jar.
- Hot steam or splattering hot foods or liquids may cause scalding. Always pay increased attention when handling hot liquids and foodstuffs.
- The glass blending jar is resistant against heat up to 55 °C. Never place food or pour any liquids with a higher temperature into it, otherwise there is a risk of the glass jar cracking, which may subsequently lead to scalding.
- For reasons of increased safety, allow hot foods and liquids to cool down before putting the appliance into operation.
- When processing warm liquids in the blending jar, do not remove the inner cap of the blending jar during operation.
- The surfaces of the accessories that are used may be hot after use. Do not touch the hot surface. When carrying the blending jar or the stainless steel bowl, use the handle or holders intended for this purpose.
- No accessories of this appliance are intended for use in a microwave or electric oven, etc.
- To prevent injury caused by sharp edges, be especially careful when handling the grinding blade of the meat grinder, the grating and slicing cones and the blade assembly of the blender. Increased attention must also be paid when emptying out the blending jar, when assembling the meat grinder, when removing the grinding blade from the grinding chamber, when assembling or disassembling the grating cones and when cleaning.
- In order to prevent a dangerous situation from arising, never use the appliance to process hard ingredients such as, for example, walnut shells, hard stones of apricots, peaches, mangoes, etc.
- The maximum continuous operating time of the appliance is 10 minutes. When using the blender, do not exceed the operating time of 3 minutes. Before using it again, allow the appliance to cool down for 30 minutes. Do not exceed the maximum continuous operating time and adhere to the time necessary for the cooling down of the appliance before further use.

Safety during cleaning and maintenance

- Before cleaning, always turn off the appliance, disconnect it from the power socket and allow it to cool down completely.
- Regularly clean the appliance after each use according to the instructions in chapter Cleaning and maintenance. Do not perform any maintenance on the appliance except for cleaning as described in this user's manual.
- Do not wash the multi-function head or the base unit under running water or submerge it in water or another liquid. Neither the appliance nor its accessories are intended for washing in a dishwasher.
- Store the appliance in a dry, clean environment. Before storing the appliance, check that the multi-function head is tilted down to the horizontal position.

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it.
- 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. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

- | | |
|--|--|
| <p>A1 Tilting multi-function head with illumination of the stainless steel bowl area</p> <p>A2 Button for releasing the meat grinder from the front attachment hub on the head</p> <p>A3 Removable cover of the front attachment hub for the meat grinder / grating attachment</p> <p>A4 Front attachment hub for the meat grinder / grating attachment</p> <p>A5 Hole for attaching the whisk, beater or kneading hook</p> <p>A6 Base for the stainless steel bowl</p> <p>A7 Top blender attachment hub</p> <p>A8 Removable cover of the top blender attachment hub</p> <p>A9 Control panel with display</p> <p>A10 Multi-function head lock / release lever</p> <p>A11 Speed control knob serves to set the speed level and to stop operation of the appliance in the manual setting mode
0 – stop the appliance
1–8 – speed levels
1 – lowest, 8 – highest)
P – PULSE mode for increasing the speed to</p> | <p>maximum for a short time.</p> <p>A12 Anti-slip feet</p> <p>A13 Stainless steel bowl for processing food with a total capacity of 6.7 l (2 pcs)
The maximum filling capacity of the stainless steel bowl is 4.5 l.</p> <p>A14 Transparent lid against the splashing of ingredients with a hole for the gradual addition of ingredients into the stainless steel bowl</p> <p>A15 Beater</p> <p>A16 Balloon whisk</p> <p>A17 Kneading hook</p> <p>A18 Stainless steel bowl lid (2 pcs) serves to cover the stainless steel bowl</p> <p>A19 Flexi-beater with spatula
It is used in the same way as the beater A15.
It is fitted with a spatula, which gradually wipes the wall of the stainless steel bowl, whereby it achieves better processing of all the ingredients into the prepared mixture.</p> |
|--|--|

Control panel with display

- | | |
|--|--|
| <p>B1 Operating time indicator shows the set, elapsed and remaining operating time</p> <p>B2 Reduce operating time button</p> <p>B3 Increase operating time button</p> <p>B4 Speed indicator</p> <p>B5 Touch button for starting/ stopping the preset program</p> | <p>for whipping with the balloon whisk</p> <p>B6 Touch button for starting/ stopping the preset program for beating with the beater</p> <p>B7 Touch button for starting/ stopping the preset program for kneading with the kneading hook</p> |
|--|--|

- | | |
|---|--|
| <p>B8 Touch button for starting/ stopping the preset program for the blender</p> | <p>B9 Touch button RESET</p> <p>B10 Start/Pause touch button</p> |
|---|--|

Meat grinder

- | | |
|--|---|
| <p>C1 Grinding chamber</p> <p>C2 Feed tube</p> <p>C3 Screw shaft insertion hole</p> <p>C4 Hopper</p> <p>C5 Pusher</p> <p>C6 Screw shaft</p> <p>C7 Grinding blade</p> <p>C8 Fine grinding plate</p> <p>C9 Medium fine grinding plate</p> | <p>C10 Coarse grinding plate</p> <p>C11 Screw ring</p> <p>C12 Separator</p> <p>C13 Kibbeh attachment</p> <p>C14 Conical attachment</p> <p>C15 Sausage stuffer attachment</p> <p>C16 Cookie maker holder</p> <p>C17 Cookie maker</p> |
|--|---|

Grating attachment

- | | |
|--|--|
| <p>D1 Pusher</p> <p>D2 Grater insertion chamber</p> <p>D3 Very fine grating cone</p> <p>D4 Screw ring for securing the grating cone inside the chamber</p> | <p>D5 Coarse grating cone</p> <p>D6 Grater for making slices</p> <p>D7 Fine grating cone</p> <p>D8 Feed tube</p> |
|--|--|

Blender

- | | |
|--|---|
| <p>E1 Inner cap</p> <p>E2 Outer lid with a hole for adding ingredients</p> <p>E3 Blending jar with 1.5 l capacity</p> | <p>E4 Blade assembly is an integral part of the blending jar</p> <p>E5 Base for mounting/removing the blender from the top attachment hub of the head</p> |
|--|---|

INTENDED USE OF THE APPLIANCE

- The Multifunctional Stand Mixer is intended for processing a standard amount of food in the household. It is suitable for beating, whipping and kneading and blending of ingredients, for meat grinding, for making kibbeh or sausages, grating food and making cookies.

BEFORE FIRST USE

- Clean the external surface of the multifunctional stand mixer using a lightly dampened wiping cloth and then take care to prevent any moisture from entering the speed control knob **A11**.
- Clean the front attachment hub **A4** for mounting the grinder or the grating attachment and the top attachment hub **A7** for mounting the blender using only a dry wiping cloth.
- Only clean the power cord of the multifunctional stand mixer using a dry wiping cloth.

Warning:

Never rinse the multifunctional stand mixer or its power cord under water or submerge it in water.



- Prior to first use, clean all the parts that are intended for coming into contact with food in the following manner:
- Thoroughly wash the stainless steel bowl **A13**, lid **A18**, transparent lid **A14**, attachments **A15**, **A16**, **A17** and **A19**, parts of the grinder **C1–C17**, the parts for grinding **D1–D8** and the blender accessories **E1–E2** in warm water using a neutral kitchen detergent. Then rinse these parts with clean water and allow them to dry naturally or dry them out using a wiping cloth.
- Thoroughly rinse out the internal area of the blending jar **E3** with warm water using neutral kitchen detergent and then rinse it out several times with clean water. Rinse the outer surface of the glass blending jar **E3** under warm running water whilst using neutral kitchen detergent and then wash under clean running water.
Attention: When cleaning, make sure that no water enters into the underside of the blending jar **E5** by which it is connected to the multifunctional stand mixer. Carefully dry any moisture or always allow it to dry out completely. Allow the internal area of the blending jar **E3** to dry out completely and dry the outer surface of the glass blending jar **E3** using a wiping cloth.





Attention:

NEITHER the multifunctional stand mixer NOR any parts of its accessories are designed to be washed in a dishwasher!
When cleaning the internal area of the blending jar **E3**, inside of which the blade assembly **E4** is located, and when cleaning the grinding plates **C8–C10**, grinding blade **C7**, grinder screw shaft **C6** and graters **D3**, **D5–D7** pay increased attention so as not to injure yourself on the blades or sharp edges.

INSTALLATION LOCATION OF THE APPLIANCE



- Place the appliance on an even, dry, clean and especially stable surface, for example on a kitchen countertop.
- Always locate the appliance so that nobody can brush against it and thereby pull or push it over. Never locate it on the edge of the countertop or table, the vibrations during use could cause it to move resulting in a subsequent fall.

TURNING ON AND OFF

- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down to the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. A sound signal is made. The indicator **B1** and **B4**, touch buttons **B5–B10**, speed control knob **A11** and the illumination of the stainless steel bowl area will be lit for a moment and then turn off. The control button **B10**  will subsequently repeatedly turn on and off.
- Touch button **B10**  to set the multifunctional stand mixer to stand-by mode. The appliance will beep, the buttons **B5–B9**, the speed control knob **A11** and the illumination of the stainless steel bowl area will be lit. Subsequently, buttons **B5–B8** will repeatedly turn on and off. The stainless steel bowl area, the buttons **B9–B10** and the speed control knob **A11** will remain lit.










Note:

If no settings are made within 10 minutes of putting the multifunctional stand mixer into the stand-by mode, the control panel with display **A9**, the speed control knob **A11** and the illumination of the stainless steel bowl will turn off. Only button **B10**  will remain active. If this happens, simply touch button **B10**  to put the multifunctional stand mixer back into stand-by mode.

- To put the multifunctional stand mixer into operation from the stand-by mode, use the control elements described further in this user's manual. Read the entire user's manual before putting the multifunctional stand mixer into operation. It is necessary to adhere to the instructions contained in this user's manual during operation. The purpose and method of use of the individual types of accessories are described in the respective chapters.
- To stop operation, use the respective control elements. In the event that you have selected one of the preset programs, operation will be stopped automatically at the end of the preset program.
- When you have finished using the multifunctional stand mixer, ensure that it is turned off and that the control knob **A11** is set to the 0 position. Then disconnect the multifunctional stand mixer from the electrical power socket.

CONTROL ELEMENTS

Control element	Feature
Button B10 	<p>After connecting the multifunctional stand mixer to a power socket, wait a few seconds until this button becomes active and then touch it to put the multifunctional stand mixer into stand-by mode.</p> <p>If the multifunctional stand mixer is in operation, touching this button will pause its operation. Paused operation is indicated by the control knob A11 quickly flashing on and off. Touching this button again, will put the multifunctional stand mixer back into operation. The memory function enables the appliance to be put back into operation up to 10 minutes after operation has been paused. After 10 minutes, the control panel with display A9 and the control knob A11 and the illumination of the stainless steel bowl area will turn off. Only button B10 will remain active. In the event that before this the multifunctional stand mixer was in operation in the manual setting mode, set the control knob A11 back to the 0 position.</p> <p>If the multifunctional stand mixer is connected to a power socket and only button B10 is active on the control panel, touch it to put the multifunctional stand mixer into stand-by mode.</p>
Button B9 RESET	<p>If the multifunctional stand mixer is operating in the preset program mode or in the manual setting mode, touch this button to stop operation. The multifunctional stand mixer will switch to the stand-by mode.</p> <p>In the case of the manual setting mode, it is necessary to set the control knob A11 back to the 0 position.</p>
Buttons B2  and B3 	<p>First select a preset program or manually set the speed and then you can use these buttons to adjust or set the operating time. The maximum operating time in the manual mode is 10 minutes. The maximum settable times for the preset programs are as follows: 4 min in the whipping program, 6 min in the beating program, 8 minutes in the kneading program and 3 minutes in the blending program.</p> <p>If the operating time is 5 minutes or less, each time button B2 is touched, the time is reduced by 30 seconds.</p> <p>If the operating time is more than 5 minutes, each time button B2 is touched, the time is reduced by 1 minute.</p> <p>If the operating time is 5 minutes or less, each time button B3 is touched, the time is increased by 30 seconds.</p> <p>If the operating time is more than 5 minutes, each time button B3 is touched, the time is increased by 1 minute.</p>

Button B5 	Touching this button in the stand-by mode will start the preset program for whipping with the balloon whisk. Pressing this button again will end the program.
Button B6 	Touching this button in the stand-by mode will start the preset program for beating with the beater. Touching this button again will end the program.
Button B7 	Touching this button in the stand-by mode will start the preset program for kneading with the kneading hook. Touching this button again will end the program.
Button B8 	Touching this button in the stand-by mode will start the preset program for the blender. Touching this button again will end the program.
Speed control knob A11	Serves to set the speed level and to stop operation of the appliance in the manual setting mode. O – stop the operation of the appliance 1–8 – speed levels (1 – lowest, 8 – highest) P – PULSE mode for increasing the speed to maximum for a short time. It is necessary to hold the control knob A11 in the P position. After releasing the control knob A11 , it will return to the O position. Hold the control knob A11 in the P position only for short intervals of a few seconds in duration. In the event that you connect the multifunctional stand mixer to a power socket whilst the control knob A11 is set to a different position than O, it is necessary to first set the control knob A11 to the O position and only then will it be possible to select the desired speed level. Always, after you have finished using the multifunctional stand mixer, ensure that the control knob A11 is set to the O position.

SOFT START FUNCTION

This food processor has a soft start function that ensures a smooth ramp up of the motor when it starts, whereby it is gentle of the internal components of the product and extends its lifetime.

MOTOR PROTECTION

- The motor of the multifunctional stand mixer is equipped with a safety mechanism that protects it against damage in the situation where the multifunctional stand mixer is subjected to an excessively high load or if it remains in operation for too long. In the event that such a situation occurs, the safety mechanism will be triggered and the operation of the multifunctional stand mixer will be stopped. Set the control knob **A11** to the O position, disconnect the power cord from the power socket and allow the multifunctional stand mixer to cool down for at least 30 minutes.
- Do not leave the multifunctional stand mixer in operation for too long under a high load. Separate large batches into several smaller batches.

BEATING, WHIPPING AND KNEADING



Warning:

Before installing or removing accessories, the multifunctional stand mixer must always be turned off and disconnected from the power socket.

When installing or removing an attachment to/from the multi-function head **A1**, whilst the multifunctional stand mixer is connected to the power grid, it could happen that it is accidentally turned on and cause serious injury.

Planetary mixing system

- The multifunctional stand mixer is equipped with a planetary mixing system, which works on the principle of a dual rotation of the attachment. The attachment rotates anticlockwise along the inner perimeter of the bowl while rotating around its own axis in the opposite direction. This ensures that ingredients inside the stainless steel bowl are processed thoroughly and evenly.

Selecting an attachment type

Attachment type	Operation
Beater A15 or A19	It is used for beating light and medium heavy yeast-free doughs, for preparing sauces, creams, cake mixes, fillings, etc. Do not use it for kneading heavy doughs.
Balloon whisk A16	It is used for whisking whole eggs or egg whites, whipped cream, whipping creams, foamy creams, etc. Do not use it for beating or kneading doughs. Otherwise, this may damage it.
Kneading hook A17	It is used for kneading various types of doughs including heavy and thick doughs such as for example bread dough, pizza dough, fresh pasta doughs, etc.

Mounting attachments and attaching the stainless steel bowl (fig. F)

- Make sure that the control knob **A11** is set to the O position and that the multifunctional stand mixer is disconnected from the power socket. Covers **A8** and **A3** must be attached in their place.



Note:

The multifunctional stand mixer is equipped with a safety mechanism that prevents it from being started unless the cover **A8** is properly mounted in place.

- Using one hand, push down the lever **A10** towards the open padlock symbol. This will release the multi-function head **A1**. With the other hand, hold the multi-function head **A1** from above. Release the lever **A10** and tilt the multi-function head **A1** all the way up. Locking of the multi-function head **A1** in the tilted up position is indicated by the lever **A10** returning to the default position (to the closed padlock symbol), which is accompanied by an audible click.
- Insert the stainless steel bowl **A13** into the base unit **A6** and secure it in place by turning it clockwise. When the stainless steel bowl **A13** is properly attached, it cannot be separately lifted out of the base unit **A6**.
- Select the attachment **A15**, **A16**, **A17** or **A19** based on its intended use, insert it into the hole **A5** in the multi-function head **A1** and turn it anticlockwise to secure it in place. Lightly pull the attachment downwards with one hand to check that it is properly attached.
- Fill the stainless steel bowl **A13** with the ingredients that you wish to process. Proceed as described in chapter Adding ingredients into the bowl.
- Using one hand, push down the lever **A10** and the other to slowly tilt down the multi-function head **A1**, whilst releasing the lever **A10**. After tilting down the multi-function head **A1** into the horizontal position, there will be an audible click and the lever **A10** will return to the horizontal position (to the closed padlock symbol). Thereby the multi-function head **A1** is locked in the work position.

**Attention:**

When tilting down the multi-function head **A1**, take care not to crimp your fingers between the tilting and rigid part of the multifunctional stand mixer.


- Put the transparent cover **A14** on to the stainless steel bowl **A13** so that the feed tube points towards the front part of the multi-function head **A1**.

Adding ingredients into the bowl

- Put the ingredients that you wish to process into the stainless steel bowl **A13**. Do not fill the stainless steel bowl **A13** above the maximum mark, i.e. 4.5 litres.
- If an insufficient amount of ingredients are put in the bowl **A13** then they may not be optimally processed.
- The minimum and maximum amounts of ingredients that can be processed in a single batch are specified in the following table. Various recipes may include various ratios of powder (loose) and liquid ingredients, and therefore it is also necessary to take the overall composition of the given recipe into consideration.




Ingredients/Type of dough	Minimum amount	Maximum amount
Egg whites	4 pcs	12 pcs
Whipping cream	300 g	800 g
Cake dough, cookie dough, confectionery, etc.	400 g of flour	1500 g of flour
Bread dough, etc.	400 g of flour	1500 g of flour

Operation of the multifunctional stand mixer with the kneading hook, beater or whisk

- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.

Preset programs



- The multifunctional stand mixer is equipped with three preset programs: beating, whipping and kneading.




Button	Attachment	Course of program:
	Balloon whisk A16	<ul style="list-style-type: none"> Preset speed: 1–8 Program duration: 4 minutes <p>At the beginning of the program, the speed gradually increases in approx. 3-second intervals until they reach speed 8.</p>
	Beater A15 or A19	<ul style="list-style-type: none"> Preset speed: 1–6 Program duration: 3 minutes <p>At the beginning of the program, the speed gradually increases in approx. 6-second intervals until they reach speed 6.</p>
	Kneading hook A17	<ul style="list-style-type: none"> Preset speed: 1–3 Program duration: 6 minutes <p>Speed 1 is set for the first minute of operation, speed 2 is set for the duration of the subsequent two minutes, and speed 3 is set for the final 3 minutes of operation.</p>

- In the stand-by mode, start the work cycle with a preset speed and duration by touching the button of one of the preset programs. The following buttons will be lit: **B9–B10**, the button of the currently selected program, speed indicator **B4** (the current speed is indicated by flickering speed indicators); and the remaining countdown time of the preset time will be shown on the display.

**Note:**

It is not possible to adjust the speed in a preset program. The time can be adjusted on the control panel using

buttons **B2**  and **B3** . The maximum times that can be set are as follows: 04:00 in the whipping program, 06:00 in the beating program and 08:00 in the kneading program.

- If you wish to pause a program, press button **B10** . Pressing the **B10**  button again will resume the program. The memory function enables the program to be started again up to 10 minutes from it being paused. After 10 minutes, the display with the control panel **A9** will turn off. Only button **B10**  will remain active on the control panel.
- If you wish to end a program prematurely, press button **B9** RESET or the button with which you started the program.
- When the program is finished, the multifunctional stand mixer will beep and will stop operation, and it will switch to the stand-by mode.

**Warning:**

Never insert items such as spoons, kitchen knives, forks, etc. into the stainless steel bowl **A13** during operation as this could result in serious injury or damage to the appliance.



Manual setting

- If you do not wish to use the preset programs, you can set the processing speed and duration yourself.
- You can change the speed setting while the appliance is running. We recommend to always first start with a lower speed setting and to then gradually increase it as required. We recommend that runny doughs are processed at a lower speed; this will prevent ingredients from splashing out. As soon as they are mixed together, increase the speed to the required level. The recommended food processing times and recommended speed settings are provided in the table Quick guide to processing ingredients.

Speed setting

- Turning the speed control knob **A11** to the required speed level will start the multifunctional stand mixer. The display **A9** will show the elapsed time of operation.
- The processing time for most ingredients is generally in the order of several minutes. When using the whisks, we recommend that you do not exceed the operating time of 4 minutes, when using the beaters 6 minutes and when using the kneading hooks 8 minutes.
- To stop the appliance, set the control knob **A11** to the 0 position. This will switch the multifunctional stand mixer to the stand-by mode. The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you set the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Setting the speed and time of operation

- Turning the speed control knob **A11** to the required speed level will start the multifunctional stand mixer. The display **A9** will start counting down the elapsed time of operation.
- Use buttons **B2**  and **B3**  to set the desired time of operation. The maximum operating time that can be set is 10 minutes. The display **A9** will show the time remaining until the set time has elapsed. When the set time has elapsed, the multifunctional stand mixer will beep, stop automatically and switch to the stand-by mode.

- Set the speed control knob **A11** back to the 0 position.



Attention:

The maximum continuous operating time is 10 minutes. Then allow the appliance to cool down for approximately 30 minutes.

Pulse level

- If you wish to increase the speed to maximum for a short time, turn the control knob **A11** to position **P** (pulse mode) and hold it for a short time in this position. As soon as you release the control knob **A11**, it will automatically return to the 0 position. Hold the control knob **A11** in the P position only for short intervals of a few seconds in duration.

Quick guide to processing ingredients

Attachment	Ingredients	Recommended settings
Balloon whisk A16	egg whites, whipping cream, foamy creams, etc.	<ul style="list-style-type: none"> Speed: 6–8 Time: 2–4 minutes
Beater A15 or A19	soups, creams, cake mixes, fillings	<ul style="list-style-type: none"> Speed: 4–6 Time: 3–4 minutes
Kneading hook A17	bread dough, pizza dough, etc.	<ul style="list-style-type: none"> Speed: 1–3 Time: 4–6 minutes Higher speed settings are not recommended for this type of attachment.



Note:

The speeds and processing times provided above are only a reference. To prevent ingredients from splattering out of the stainless steel bowl **A13**, select an initial speed level of 1 or 2. Later set a higher speed based on requirements. For easier mixing of dough we recommended soft margarine or butter.

When whipping egg whites, the stainless steel bowl **A13** and the whisk **A16** must be perfectly clean and dry. Even a small amount of fat may result in that the egg whites will not be whipped to the desired snowy consistency. Whipping cream should be cooled to a temperature of 6 °C prior to being whipped. Prior to processing them, allow the ingredients used for making various doughs to rest at room temperature.

Removing or releasing stuck-on ingredients

- In the event that it is necessary to remove ingredients or if the ingredients (e.g. dough) are stuck on the sides of the bowl **A13** and it is necessary to release them, stop the operation of the appliance by touching the button RESET **B9** (on preset programs) or by setting the speed control knob **A11** to the 0 position (manual setting).

Attention: Ending the operation of the appliance will cancel all previous settings.
- Make sure that the control knob **A11** is set to the 0 position and disconnect the multifunctional stand mixer from the power socket.
- In the event that the cover **A14** was used, first take it off. Tilt open the multi-function head **A1**. Check that it is properly locked in the top open position and remove the ingredients as necessary. If ingredients are stuck to the bowl, use a standard kitchen spatula to wipe them off the edge of the bowl **A13**.
- Check that there are only ingredients that you wish to process located inside the stainless steel bowl **A13**. Tilt the multi-function head **A1** back down into the working position. Put the cover **A14** on to the bowl **A13**. Connect the multifunctional stand mixer to a power socket and set the settings as required.

Ending operation and disassembling the accessories

- After you have finished using the appliance, set the control knob **A11** to the 0 position and disconnect the power cord from the power socket.
- If you have used the transparent bowl cover **A14**, take it off.
- Using one hand, push down the lever **A10** towards the open padlock symbol. This will release the multi-function head **A1**. At the same time, with the other hand, hold the multi-function head **A1** from above. Release the lever **A10** and tilt the multi-function head **A1** all the way up. Locking of the multi-function head **A1** in the tilted up position is indicated by the lever **A10** returning to the default position (to the closed padlock symbol), which is accompanied by an audible click.
- Gently push the attachment that you used upwards towards the multi-function head **A1** and simultaneously turn it clockwise. This will release it and you can take it out of the multi-function head **A1**.
- Turn the stainless steel bowl **A13** anticlockwise and carefully remove it from the base unit **A6**.
- Set the multi-function head **A1** back to the horizontal position.
- Clean out the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

GRINDING MEAT, MAKING KIBBEH, STUFFING SAUSAGE CASINGS AND MAKING COOKIES



Warning:

Before installing or removing accessories, the multifunctional stand mixer must always be turned off and disconnected from the power socket.

When installing or removing a grinder to the multi-function head **A1**, whilst the multifunctional stand mixer is connected to the power grid, it could happen that it is accidentally turned on and cause serious injury.

Assembling the grinder for grinding meat (fig. C and C)

- Insert the screw shaft **C6** into the grinding chamber **C1**. At the same time, make sure that the screw shaft **C6** is inserted in the grinding chamber **C1** in the correct direction and that it fits in properly.
- Place the grinding blade **C7** on to the shaft **C6** with the edge facing outwards from the chamber **C1** and on to it attach a grinding plate **C8**, **C9** or **C10** depending on the preferred consistency the grind. Make sure that the grinding plate properly slides along the perimeter into the hole in the grinding chamber **C1**.



Warning:

When handling the grinding blade **C7** and the grinding plates **C8**, **C9** or **C10**, pay increased attention so as not to injure yourself on the sharp parts.

- Place the screw ring **C11** on to the grinding chamber **C1** and tighten it securely by screwing it in.

Assembling the grinder for making kibbeh (fig. C and C₂)

- Insert the screw shaft **C6** into the grinding chamber **C1**. At the same time, make sure that the screw shaft **C6** is inserted in the grinding chamber **C1** in the correct direction and that it fits in properly.
- Place the kibbeh attachment **C13** on to the shaft **C6** and make sure that along the perimeter it properly slides into the hole in the grinding chamber **C1**. Put the conical attachment **C14** on to the kibbeh attachment **C13**.
- Complete the assembly by screwing the screw ring **C11** on to the grinding chamber **C1**. Pull the screw ring **C11** tight with appropriate force.

Assembling the grinder for stuffing sausage casings (fig. C and C₂)

- Insert the screw shaft **C6** into the grinding chamber **C1**. At the same time, make sure that the screw shaft **C6** is inserted in the grinding chamber **C1** in the correct direction and that it fits in properly.
- Place the separator **C12** on to the shaft **C6** and make sure that along the perimeter it properly slides into the hole in the grinding chamber **C1**. Put the sausage stuffer attachment **C15** on to the separator **C12**.
- Complete the assembly by screwing the screw ring **C11** on to the grinding chamber **C1**. Pull the screw ring **C11** tight with appropriate force.

Assembling the grinder for making cookies (fig. C and C₂)

- Insert the screw shaft **C6** into the grinding chamber **C1**. At the same time, make sure that the screw shaft **C6** is inserted in the grinding chamber **C1** in the correct direction and that it fits in properly.
- Place the separator **C12** on to the shaft **C6** and make sure that along the perimeter it properly slides into the hole in the grinding chamber **C1**. Insert the cookie maker holder **C16** into the screw ring **C11**.
- Screw the screw ring **C11** together with the cookie maker holder **C16** on to the grinding chamber **C1**. Pull the screw ring **C11** tight with appropriate force.
- Complete the assembly by inserting the cookie maker **C17** into the holder **C16**.

Mounting the assembled grinder on to the multifunctional stand mixer (fig. G–J)

- Make sure that the control knob **A11** is set to the 0 position and that the multifunctional stand mixer is disconnected from the power socket. The multi-function head **A1** must be tilted down to the horizontal position and none of the attachments **A15**, **A16**, **A17** or **A19** may be mounted on it. Cover **A8** must be attached in its place.



Note:

The multifunctional stand mixer is equipped with a safety mechanism that prevents it from being started unless the cover **A8** is properly mounted in place.

- Remove the front cover **A3** from the multi-function head **A1**. To remove the front cover **A3**, it is necessary to push down the bottom part of the cover **A3** with your index finger, which will release it and then it can be taken off by pulling it upwards.
- Put the assembled grinder on to the front hub **A4** at an angle of approximately 45° and turn it anticlockwise all the way to secure it in the operating position.
- Put the stainless steel hopper **C4** on to the feed tube of the grinder **C2**, and place a suitable container for collecting the food underneath the grinder. You can use the stainless steel bowl **A13**. When using the kibbeh maker attachment or the cookie maker attachment, we recommend using a tray.


Mincing meat

- First prepare the meat for grinding in the following way: Remove all bones, tendons, cartilage and cut the meat into 2 × 2 × 6 cm size pieces that will freely pass through the feed tube **C2**.



Warning:

Do not process frozen meat. Allow it to defrost before grinding it.

- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.
- Use the control knob **A11** to set the desired speed. For meat grinding, it is recommended to set speed level 4. Always initially

set the lowest speed and then increase it as required. The display will show the elapsed operating time.

- Gradually place the meat pieces into the feed tube **C2** and push them in using the pusher **C5**. Take care not to clog up the feed tube **C2** by a large amount of meat. Do not process more than 5 kg of meat per batch. The processing time is only several minutes.




Warning:

Never use fingers or other items to push the meat in. For this, always use the provided pusher **C5**.

- Ground meat will fall into the container located underneath the grinder. The meat that remains in the grinding chamber **C1** can be removed by grinding a slice of bread or a bread roll.
- To stop the appliance, set the control knob **A11** to the 0 position.
- The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you turn it off by setting the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Making kibbeh

- Prepare a pre-ground kibbeh meat mixture and place it on to the hopper **C4**.
- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.
- Use the control knob **A11** to set the desired speed. For making kibbeh, it is recommended to set speed level 4. Always initially set the lowest speed and then increase it as required. The display will show the elapsed operating time.
- Gradually place the pre-ground meat mixture into the feed tube **C2** and push it in using the pusher **C5**. The result will be a hollow meat tube that is then cut into smaller pieces. The kibbeh is a traditional meal from the Middle East made predominantly from ground meat and whole grain wheat.




Warning:

Never use fingers or other items to push the meat mixture in. For this, always use the provided pusher **C5**.

- To stop the appliance, set the control knob **A11** to the 0 position.
- The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you turn it off by setting the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Stuffing sausage casings

- Prepare a sausage casing that you will stuff with pre-ground meat and allow it to soak in lukewarm water for approx. 10 minutes. Place the ground meat mixture on to the hopper **C4**. Take the sausage casing out of the water and skewer or tie up one end and slide the other end like a sock on to the sausage stuffer attachment **C15**.
- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.
- Use the control knob **A11** to set the desired speed. For stuffing sausage casings, it is recommended to set speed level 4. Always initially set the lowest speed and then increase it as required. The display will show the elapsed operating time.

- With one hand hold the sausage casing on the attachment **C15** and use the other hand to push the ground meat mixture with the pusher **C5** through the feed tube of the grinder **C2**. If the sausage casing sticks to the attachment **C15**, it is necessary to moisten it with water again.




Warning:

Never use fingers or other items to push the meat mixture in. For this, always use the provided pusher **C5**.

- To stop the appliance, set the control knob **A11** to the 0 position.
- The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you turn it off by setting the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Making cookies

- Place the prepared dough on to the hopper **C4**.
- Slide the cookie maker **C17** to the left or right to set the desired cookie shape.
- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.
- Use the control knob **A11** to set the desired speed. For making cookies, it is recommended to set speed level 3–4. Always initially set the lowest speed and then you can increase it as required. The display will show the elapsed operating time.
- Use the pusher **C5** to push the dough through the feed tube **C2**. The result will be a dough having the shape that you set using the cookie maker **C17**. We recommend that you place a tray or your palm underneath the pushed out dough. Then cut the formed dough into smaller pieces.



Warning:

Never use fingers or other items to push the dough in. For this, always use the provided pusher **C5**.

- To stop the appliance, set the control knob **A11** to the 0 position.
- The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you turn it off by setting the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Ending operation and disassembling the grinder

- After you have finished using the appliance, set the control knob **A11** to the 0 position and disconnect the power cord from the power socket.
- To remove the meat grinder from the multifunctional stand mixer, first remove the hopper **C4**. Then press the button **A2**, turn the grinder clockwise and pull it upwards from the multi-function head **A1** to remove it. After removing the grinder, put the front attachment hub cover **A3** back in its place.
- When disassembling the meat grinder into its individual parts, proceed in the reverse sequence.
- Clean out the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

GRATING



Warning:

Before installing or removing accessories, the multifunctional stand mixer must always be turned off and disconnected from the power socket.

When installing or removing a grating attachment to the multi-function head **A1**, whilst the multifunctional stand mixer is connected to the power grid, it could happen that it is accidentally turned on and cause serious injury.

Assembling the grating attachment (fig. D)

- Insert one of the grating cones **D3**, **D5**, **D6** or **D7** into the chamber **D2**. Then make sure that the grating cone is inserted into the chamber **D2** in the correct direction and that it properly fits into the chamber **D2**. For advice about the choice of grating cone, see Quick guide to selecting a grating cone



Attention:

When inserting grating cone **D3**, **D5**, **D6** or **D7** into the chamber **D2**, pay increased attention so as not to injure yourself on the sharp edges.

- Secure the grating cone in the chamber **D2** by screwing the screw ring **D4** on to the front part of the chamber **D2**. Pull the screw ring **D4** tight with appropriate force.

Mounting the assembled grating attachment on to the multifunctional stand mixer (fig. K)

- Make sure that the control knob **A11** is set to the 0 position and that the multifunctional stand mixer is disconnected from the power socket. The multi-function head **A1** must be tilted down to the horizontal position and none of the attachments **A15**, **A16**, **A17** or **A19** may be mounted on it. Cover **A8** must be attached in its place.



Note:

The multifunctional stand mixer is equipped with a safety mechanism that prevents it from being started unless the cover **A8** is properly mounted in place.

- Remove the cover **A3** from the multi-function head **A1**. To remove the front attachment hub cover **A3**, first push down the bottom part of the cover **A3** with your index finger, which will release it and then take it off by pulling it upwards.
- Put the assembled grating attachment on to the front hub **A4** at an angle of approximately 45° and turn it anticlockwise all the way to secure it in the operating position.
- Place an appropriate food container beneath the grating attachment. You can use the stainless steel bowl **A13**.

Using the grater


- The grater is intended for processing various types of fruit, vegetables and other foods normally used in the household.
- Prepare the ingredients and cut them into pieces that will pass through the top feed tube **D8**. Certain types of fruits/vegetables will require stones, pits, hard peels, shells, etc. to be removed before being processed.



Attention:

Never attempt to process nut shells or hard fruit stones.

- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.

- Connect the power cord to an el. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.
- Use the control knob **A11** to set the desired speed. For the grating attachment, it is recommended to set speed level 6. Always initially set the lowest speed and then increase it as required. The display will show the elapsed operating time.
- Place the ingredients one by one into the feed tube **D8**. Use the supplied pusher **D1** to push ingredients through the feed tube **D8**. The processing time is only several minutes.



Warning:

Never use fingers or other items to push the ingredients in. For this, always use the provided pusher **D1**.

- Always insert the individual pieces of ingredients into the feed tube, and with appropriate force gently push down on the pusher **D1**. During operation, ensure that the ingredients are passing through the attachment by looking into the feed tube **D8**. Never fill the feed tube up to its top edge with ingredients. Processing large amounts of ingredients at once may overload the multifunctional stand mixer. The grated ingredients will fall into the container located beneath the grating attachment.
- To stop the appliance, set the control knob **A11** to the 0 position.
- The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless you turn it off by setting the control knob **A11** to the 0 position. In the event that automatic shut-off occurred, set the speed control knob **A11** back to the 0 position.

Useful advice for grating

- To achieve the best possible results, process fresh not overly ripened fruit. The same applies to vegetables.
- Softer types of fruit can be put into the freezer for a few minutes prior to processing. Do not process frozen food.
- Do not process soft or already grated cheese. Otherwise, the feed tube may become clogged.
- When using the very fine or fine grating cone **D3/D7** or the grating cone for cutting slices **D6**, push the food through the feed tube **D8** gently. When using the coarse grating cone **D5** it is necessary to push the ingredients through with greater force.

Quick guide to selecting a grating cone

Food	Speed setting	Grating cone for slicing D6	Coarse grating cone D5	Fine grating cone D7	Very fine grating cone D3
Fruit					
Apples	6	✓	✓	✓	
Fresh coconut pulp	6			✓	✓
Pears	6	✓			
Vegetables					
Carrot	6	✓	✓	✓	
Zucchini	6	✓	✓		
Cucumber	6	✓	✓		
Celery	6	✓	✓	✓	
Onion	6	✓			
Potatoes (smaller size)	6	✓	✓	✓	
Radish	6	✓	✓	✓	
Other foods					
Hard bread products (for breadcrumbs)	6				✓
Hard cheese	6		✓	✓	✓

- The table provides an overview of the most frequently used food.

Ending operation and removing the grating attachment

- After you have finished using the appliance, set the control knob **A11** to the 0 position and disconnect the power cord from the power socket.
- Touch the button **A2**, turn the grating attachment clockwise and pull it upwards from the multi-function head **A1** to remove it. After removing the grating attachment, put the front attachment hub cover **A3** back in its place.
- When disassembling the grating attachment into its individual parts, proceed in the reverse sequence.
- Clean out the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

BLENDING



Warning:

Before installing or removing accessories, the multifunctional stand mixer must always be turned off and disconnected from the power socket.

When installing or removing the blender to the multi-function head **A1**, whilst the multifunctional stand mixer is connected to the power grid, it could happen that it is accidentally turned on and cause serious injury.

Purpose of use of the blender and adding ingredients

- The blender is intended for preparing meals and drinks such as milkshakes, creamy soups, sauces, spreads, fresh baby foods, etc. It is not intended for juicing fruit and vegetables, preparing potato purée, yeast dough or for whipping egg whites.
- Cut up the ingredients into equal size pieces measuring approximately 3 cm.
- Frozen ingredients (ice cubes, frozen banana, strawberries, etc.) should not be larger than 3 cm. Ice cubes must be processed immediately upon being removed from the freezer.
- From fruit and vegetables, always remove hard peels and take out hard stones from e.g. apricots, peaches, mangos, etc., or hard seeds. Always remove the central core from pineapples. Otherwise there is a risk of damaging the blender.
- If you wish to blend coconut, always blend only its pulp.

Filling the blending jar and assembling the blender

- Fill the blending jar **E3** with ingredients.



Warning:

Hot steam or splattering hot foods or liquids may cause scalding. Always pay increased attention when handling hot liquids and foodstuffs.

The glass blending jar is resistant against heat up to 55 °C. Never place food or pour any liquids with a higher temperature into it, otherwise there is a risk of the glass jar cracking, which may subsequently lead to scalding.

For reasons of increased safety, always allow hot foods and liquids to cool down before putting the appliance into operation.



Attention:

The maximum capacity of the blending jar is 1.5 litres. Never fill it past the maximum mark. When processing heated liquids or liquids that expand in volume during the blending process, do not fill the blending jar **E3** to more than 2/3 of its maximum capacity.

- Place the outer lid **E2** on to the blending jar **E3** so that its edges copy the neck of the blending jar **E3**, and push it down thoroughly

along its entire perimeter. Insert the inner cap **E1** into the hole in the lid **E2** and ensure that it is properly seated in it.

Mounting the blender on the multifunctional stand mixer (fig. L)


- Make sure that the control knob **A11** is set to the 0 position and that the multifunctional stand mixer is disconnected from the power socket. The multi-function head **A1** must be tilted down to the horizontal position and none of the attachments **A15**, **A16**, **A17** or **A19** may be mounted on it. The front attachment hub cover **A3** must be attached in its place. The stainless steel bowl **A13** may be mounted on the base **A6**.
- Remove the top cover **A8** from the multi-function head **A1**. Put the properly assembled blending jar on to the top attachment hub **A7** and turn it all the way towards the closed padlock symbol.



Note:


The robot is equipped with a safety mechanism that prevents the blender from being started unless it is correctly attached to the top attachment hub **A7**.

Using the blender

- Before connecting the multifunctional stand mixer to a power socket, always check that it is correctly assembled according to the instructions in this user's manual, that the multi-function head **A1** is tilted down into the horizontal position and that the speed control knob **A11** is set to the 0 position.
- Connect the power cord to an e.l. power socket. Touch button **B10**  to set the multifunctional stand mixer to stand-by mode.

Preset program

- The multifunctional stand mixer has one preset program for the blending mode.

Button	Course of program:
	<ul style="list-style-type: none"> • Speed: 1–8 During the course of the program, the rotation speed increases and decreases and alternates with short pauses to ensure the proper processing of the ingredients. • Time: 1.5 minutes

- In stand-by mode, start the work cycle for the blender with the preset speed and duration by touching the button **B8**. The buttons **B9–B10**, the button of the selected program **B8**, the speed indicator **B4** will be lit and time will count down on the display until the preset time has elapsed.






Note:

It is not possible to adjust the speed in a preset program while it is running. The time can be adjusted on the

control panel using buttons **B2**  and **B3** .

The maximum time that can be set in the preset blending program is 3 minutes.

- If you wish to pause a program, press button **B10** . Pressing the **B10**  button again will resume the program. The memory function enables the program to be started again up 10 minutes from it being paused. After 10 minutes, the display with the control panel **A9** will turn off. Only button **B10**  will remain active on the control panel.
- If you wish to end a program prematurely, press button **B9** RESET or the button **B8** with which you started the program.
- When the program is finished, the multifunctional stand mixer will beep and will stop operation, and it will switch to the stand-by mode.

Manual setting

- If you do not wish to use the preset blending program, you can set the processing speed and duration yourself. You can change

the speed setting while the appliance is running. We recommend to start at a lower speed and to increase it gradually. The recommended food processing times and recommended speed settings are provided in the table Quick guide to blending.





Attention:

The maximum continuous operating time in the blending mode is 3 minutes. Do not leave the appliance in the blending mode for longer than 3 minutes. Then allow the appliance to cool down for approximately 30 minutes.

Speed setting

- Turning the speed control knob **A11** to the required speed level will start the blender. The display **A9** will show the elapsed time of operation. To stop the appliance, set the control knob **A11** to the 0 position. This will switch the multifunctional stand mixer to the stand-by mode.
- Do not leave the multifunctional stand mixer in the blending mode for longer than 3 minutes.

Setting the speed and time of operation

- Turning the speed control knob **A11** to the required speed level will start the multifunctional stand mixer. The display **A9** will start counting down the elapsed time of operation.
- Use buttons **B2**  and **B3**  to set the desired time of operation. Do not set a time of operation greater than 3 minutes. The display **A9** will show the time remaining until the set time has elapsed. When the set time has elapsed, the multifunctional stand mixer will beep, stop automatically and switch to the stand-by mode.
- Set the speed control knob **A11** back to the 0 position.

Pulse level

- If you wish to increase the speed to maximum for a short time, turn the control knob **A11** to position P (pulse mode) and hold it for a short time in this position. As soon as you release the control knob **A11**, it will automatically return to the 0 position. Hold the control knob **A11** in the P position only for short intervals of a few seconds in duration.

Quick guide to blending

Ingredients	Speed setting	Recommended blending time
Fruit, vegetables cut into smaller pieces	7–8	90 s
Baby food	7–8	90 s
Spreads, dressings, marinades	5–6	60 s
Smoothies and cocktails	7–8	90 s
Soups	7–8	90 s
Ice cubes	P	60 s



Note:

The above food processing times are only a reference. The actual mixing time depends on the size of the ingredients, their amount and the required final consistency.

Advice and tips for blending

- Ingredients are getting stuck on the blade assembly **E4** or the walls of the blending jar **E3**, stop the appliance by either touching button **B8**, which was used to start the preset program, or by setting the control knob **A11** to the 0 position (in the manual setting).
Attention: Ending the operation of the appliance will cancel all previous settings.
- Make sure that the control knob **A11** is set to the 0 position and disconnect the multifunctional stand mixer from the power socket.

- Make sure that the blade assembly **E4** has stopped rotating. Carefully remove the assembled blending jar from the multi-function head **A1** by turning it towards the opened padlock symbol and then lifting it upwards. Open the lid **E2** and use a plastic spatula to clean the blade assembly **E4** and the walls of the blending jar **E3**. Make sure that there are only ingredients suitable for processing located inside the blending jar **E3**. Put the lid **E2** back on and reattach the blender assembly to the multi-function head **A1**. Connect the power cord to a power socket and make the manual settings again or select the preset blending program and adjust the blending time in the appropriate manner.
- When processing heated liquids, do not remove the inner cap **E1** during operation.
- When processing heated liquids or liquids that expand in volume during the blending process, do not fill the blending jar to more than 2/3 of its maximum capacity.
- First, blend a smaller amount of ingredients and then gradually add more ingredients through the hole in the lid while blending. In this way, you will achieve better results than by adding all ingredients into the blending jar at once.
- If you need to blend food of a solid consistency together with liquids, we recommend that you first blend the food of solid consistency and a part of the liquids. Then gradually add the remaining liquids through the hole in the lid while blending.
- To blend very thick liquids, we recommend using the pulse level so that the blade assembly does not jam. Start the blender repeatedly in short intervals.
- Ice cubes must be processed immediately upon being removed from the freezer. When the ice starts to melt, the ice cubes will stick together and it will not be possible to blend them.
- Do not process dried fruit, coffee beans, nuts, grains, etc. for longer than 1 minute.

Ending operation and disassembling the blender

- After you have finished using the appliance, set the control knob **A11** to the 0 position and disconnect the power cord from the power socket.
- Make sure that the blade assembly **E4** has stopped rotating and carefully remove the blending jar assembly from the multi-function head **A1** by turning it towards the opened padlock symbol and then lifting it upwards. Properly mount the top attachment hub cover **A8** back in its place.
- When disassembling the blending jar into its individual parts, proceed in the reverse sequence to its assembly. Use a soft plastic spatula to remove food from the blending jar **E3**.
- Clean out the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

CLEANING AND MAINTENANCE



Warning:

Before carrying out any cleaning or maintenance, always set the control knob **A11** to the 0 position, disconnect the appliance from the power grid and allow it to cool down completely.

Never use chemicals, dishwashing abrasive wool, steel wool or cleaning products with abrasive components for cleaning. Otherwise the surface of the appliance or its accessories may be damaged. Never rinse the multifunctional stand mixer or its power cord under water or submerge it in water. NEITHER the multifunctional stand mixer NOR any parts of its accessories are designed to be washed in a dishwasher!

- Prior to cleaning them, it is always necessary to remove the removable accessories from the multi-function head **A1** and then disassemble them if they comprise of multiple parts.
- Thoroughly wash all removable parts that came into contact with food in hot water using neutral dishwashing detergent. If you whisked egg whites, first rinse the stainless steel bowl **A13** and the

used whisk **A16** under cold water. If you were to use hot water, the egg white remains would harden and their removal would be more difficult. When cleaning the blending jar **E3**, proceed according to the procedure described below.

- Clean the blending jar **E3** by filling it with 0.5 litre of clean water and 1-2 drops of kitchen detergent and then assemble the blender and run it for 10 to 15 seconds. Then turn off the multifunctional stand mixer, disconnect it from the power socket, and after the rotating parts have come to a stop, remove the blending jar assembly. Empty out the contents of the blending jar **E3** and then thoroughly rinse out the blending jar **E3** with clean water. If the outer surface of the glass blending jar **E3** is soiled, rinse it under hot running water whilst using neutral kitchen detergent and then wash it under clean running water. **Attention:** When cleaning, make sure that no water enters into the underside of the blending jar **E5** by which it is connected to the multifunctional stand mixer. Carefully dry any moisture or always allow it to dry out completely. Allow the internal area of the blending jar **E3** to dry out completely and dry the outer surface of the glass blending jar **E3** using a wiping cloth.
- Rinse the removable parts that you washed with the kitchen detergent using clean water and allow them to dry naturally or carefully wipe them dry using a fine wiping cloth.



Attention:

When cleaning the inside of the blending jar with the blade assembly **E4**, the grinding plates **C8-C10**, grinding blade **C7**, screw shaft **C6** and graters **D3, D5-D7**, pay increased attention so as not to injure yourself on the blades or sharp edges.

- Clean the outer surface of the multifunctional stand mixer using only a lightly dampened cloth. While doing this, take care that no water enters into the control knob **A11**.
- Only clean the front attachment hub **A4** and the top attachment hub **A7** using a clean wiping cloth.
- Only clean the power cord of the multifunctional stand mixer using a dry wiping cloth.

STORAGE

- Always make sure that the control knob **A11** is set to the 0 position and that the multifunctional stand mixer is disconnected from the power socket. Clean the multifunctional stand mixer and all of its accessories that were used according to the instructions described in chapter CLEANING AND MAINTENANCE. Prior to storage, the multifunctional stand mixer and its accessories must be clean. Likewise, make sure that the accessories are completely dry.
- Place and thoroughly mount the stainless steel bowl **A13** into the base **A6**. Tilt the multi-function head **A1** to the horizontal position. Store the multifunctional stand mixer and all of its accessories in a clean, dry place out of the reach of children and animals.



Attention:

Keep the multifunctional stand mixer away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place the multifunctional stand mixer on its side. During storage, do not leave the removable accessories (blender, meat grinder, grating attachment) mounted on the multi-function head **A1**. Do not place anything on top of the stored multifunctional stand mixer.

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V
Rated frequency	50/60 Hz
Rated power input	1,800 W
Weight (without accessories)	10.5 kg
Total volume of the stainless steel bowl	6.7 l
Maximum filling capacity of the stainless steel bowl	4.5 l
The maximum filling capacity of the glass blending jar	1.5 l
Maximum time of continuous operation	10 minutes
Maximum time of continuous operation of the blender	3 minutes
Cooling time between two operation cycles	30 minutes
Noise level	85 dB(A)

The declared noise emission level of the appliance is 85 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Changes to text and technical parameters are reserved.

.....

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand over these products at determined collection points. Alternatively, in some European Union states or other European countries you may return your products to the local retailer when buying an equivalent new product.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electrical or electronic equipment, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

