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SENCOR mikser sa posudom STM 3620WH

SENCOR



Tehnoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

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Food Mixer

User's manual

EN



SENCOR®

STM 3620WH

Translation of the original manual

Before you turn this appliance on, please read the user's manual thoroughly, even if you are already experienced in using similar appliances. Only use the appliance in the manner described in this user's manual. Keep this manual for future use.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of the warranty. During transportation, pack the appliance using the original packaging materials only.

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Food Mixer

STM 3620WH

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND STORE FOR FUTURE USE.

- Children must not use this appliance or play with it. Keep this appliance and its power cord out of reach of children.
- This appliance may be used by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Before connecting this appliance to a power socket, make sure the voltage stated on the rating label of the product corresponds to the voltage in your power socket.
- Never use accessories, which have not been supplied with this appliance or which have not been explicitly recommended by the manufacturer.
- The appliance is intended and designed for processing a standard amount of food in the household.
- Do not use the appliance for anything other than its intended purpose.

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- Do not use the appliance in an industrial environment or outdoors.
- Do not use sprays in the vicinity of the appliance.
- Do not place the appliance on window sills or on unstable surfaces. Only place the appliance on an even, dry and stable surface.
- Do not place the appliance on an electric or gas stove, in the vicinity of an open flame or appliances that are sources of heat.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not wash the appliance (except for the removable attachments and mixing bowl) under running water and do not submerge it in water or any other liquid.
- Before attaching attachments to the appliance, removing or replacing them, ensure that the appliance is turned off and disconnected from the power socket.
- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started if the appliance's arm is tilted out.

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- Before putting the appliance into operation, check that it is correctly assembled and that the arm is in the horizontal position.
- Allow hot liquids or food to cool down before mixing them.
- Do not leave the appliance in continuous operation under a heavy load for a period longer than 6 minutes. Before turning it on again, allow it to cool down for at least 10 minutes.
- Do not tilt out the arm or put your hands or items, such as a kitchen knife, fork or wooden spoon, into the bowl while mixing. Do not touch the rotating attachments and ensure that foreign items such as clothing, hair, etc. are kept away. An injury could occur or the appliance could be damaged.
- If an item, such as a spoon, falls into the mixing bowl while the appliance is running, immediately set the speed control knob to position 0 (stand-by mode), disconnect the power cord from the power socket and take the item out of the bowl.
- If ingredients stick to the attachments or the inside of the bowl, turn off the appliance

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and disconnect it from the power socket. Use a spatula to clean the attachments and the inside of the bowl. Then you can continue mixing.

- Do not turn the appliance on when empty. The incorrect use of the appliance may negatively affect its lifetime.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
- Before storing the appliance, check that the stand arm is tilted to the horizontal position.
- Do not place heavy items on the power cord. Make sure the power cord 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 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.

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- If the power cord is damaged, have it replaced at a expert service centre. It is forbidden to use the appliance if it has a damaged power cord or plug.
- 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 policy.

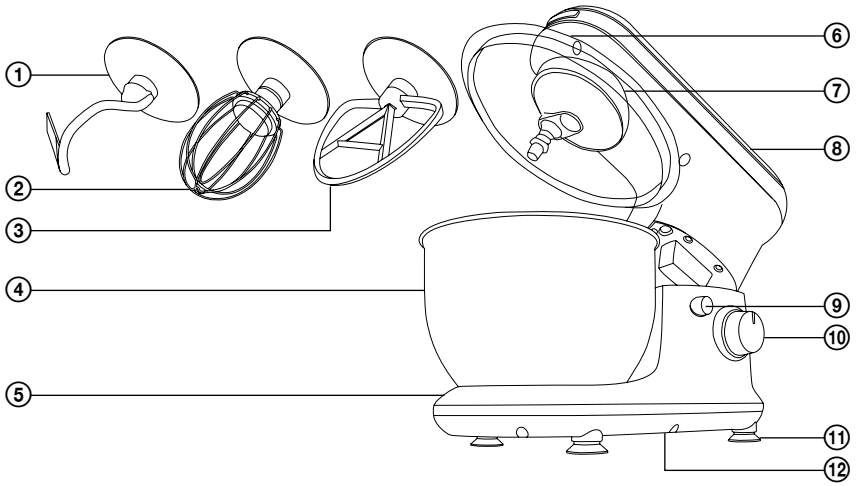
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Food Mixer

STM 3620WH

DESCRIPTION OF THE APPLIANCE

A



① Kneading hook
② Balloon whisk
③ A-shaped beater
④ 4-litre stainless steel bowl
⑤ Base unit
⑥ Pouring shield
⑦ Mixing head with shaft for connecting attachments A①, A② or A③
⑧ Tilt-out arm with open position lock
⑨ PUSH button for releasing the arm
⑩ Speed control knob with light
PULSE (pulse mode for short operation at the maximum speed level) – 0 (turned off to stand-by mode) – speed level setting 1, 2, 3, 4, 5, 6 (52, 87, 112, 122, 136 and 172 rpm)
⑩ Anti-slip feet with suction cups
⑫ Storage space for winding up the power cord

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PLANETARY MIXING SYSTEM

- The planetary mixing system is based on the principle of 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 bowl are processed thoroughly and evenly.

BEFORE FIRST USE

1. Take the appliance and its accessories out of the packaging materials.
2. Thoroughly wash all parts that are intended to come into contact with food (kneading hook A①, whisk A②, beater A③, the stainless steel mixing bowl A④ and pouring shield A⑥ using warm water and a neutral kitchen detergent. Then rinse them with clean water and dry thoroughly with a fine wiping cloth.

SELECTING ATTACHMENT TYPES

ATTACHMENT TYPE	PURPOSE OF USE
Kneading hook A①	It is used for kneading and preparing heavy and thick doughs containing yeast, e.g. bread dough.
Beater A③	It is used for mixing medium heavy and lighter doughs not containing yeast, for mixing sauces, creams, fillings, etc.
Whisk A②	It is used for whisking whole eggs or egg whites, whipped cream, light doughs, foamy creams, etc. Do not use it for mixing heavy and thick doughs.

ASSEMBLING AND DISASSEMBLING THE APPLIANCE

- Before you start assembling or disassembling the food mixer, check that it is turned off and disconnected from the el. power socket.

1. Inserting the mixing bowl

1.1 Place the food mixer on an even, dry surface, for example on a kitchen workbench.
1.2 Release the arm A⑧ by pressing the PUSH button A⑨ and tilt it upwards. The arm A⑧ is locked in the open position when the PUSH button A⑨ slides out together with an audible click.
1.3 Place the stainless steel bowl A④ into the hole in the base unit A⑤ and secure it in place by turning it clockwise. When the bowl A④ is properly attached, it is not possible to lift it off the base unit A⑤.

2. Attaching an attachment (kneading hook, beater or whisk)

2.1 If you decide to use the pouring shield A⑥, then it is necessary to attach it prior to mounting an attachment. Carefully seat the pouring shield A⑥ on to the tilt-out arm and secure it in the locked position by turning it anticlockwise.
2.2 When attaching an attachment, the arm A⑧ must be secured in the open position, see point 1.2 in chapter Inserting the mixing bowl. Attach one of the attachments to the T-shaped shaft of the mixing head A⑦ so that the shaft fits into the hole on the attachment. Push the attachment towards the mixing head A⑦ turn it anticlockwise to secure it to the shaft.
2.3 With one hand, hold the attachment and gently pull it downwards. If it is properly secured to the shaft, it will not come off.

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2.4 If you will not be immediately placing ingredients into the mixing bowl A④, press the PUSH button A⑨ and tilt the arm A⑧ to the horizontal position. When the arm A⑧ is tilted to the horizontal position, the PUSH button A⑨ will slide out accompanied by an audible click.

3. Removing the attachment and mixing bowl

3.1 Release the arm A⑧ by pressing the PUSH button A⑨ and tilt it upwards. The arm A⑧ is locked in the open position when the PUSH button A⑨ slides out together with an audible click.

3.2 Hold the attachment and gently push it towards the mixing head A⑦. Then rotate it clockwise until it is released from the motor shaft and take it off. Turn the mixing bowl A④ anticlockwise and take it off the base unit A⑤. Move the arm A⑧ back to the horizontal position.

OPERATING THE APPLIANCE

1. Unwind the necessary length of power cord from the compartment A⑫.
2. Release the arm A⑧ by pressing the PUSH button A⑨ and tilt it out.
3. Into the bowl A④ that is seated in the base unit A⑤, place the ingredients.



Attention:
The maximum weight of the ingredients that can be processed in a single batch is 1.6 kg. When preparing bread dough, do not process more than 600 g of flour at once. When preparing dough for sweet pastries (fruit cakes, etc.) it is possible to process no more than 450 g of flour at once. The maximum number of egg whites that can be whisked at once is 8.

4. Press the PUSH button A⑨ and tilt the arm A⑧ together with the attached attachment to the horizontal position.
5. Make sure that the food mixer is correctly assembled and that the speed control knob A⑩ is set to position 0 (stand-by mode). Connect the power cord to the el. power socket. Connection to a working power socket is indicated by the speed control knob A⑩ being lit.
6. Use the speed control knob A⑩ to set the required speed level from 1 to 6. First, set a lower speed to prevent ingredients from being sprayed around. As soon as they are mixed together, increase the speed to the required level. The speed can be adjusted at any time as required.
   The pulse mode is used for increasing the speed to maximum for a short time. To activate the pulse mode, turn the speed control knob A⑩ to the PULSE position and to ensure continuous operation hold it down in this position. As soon as you release the speed control knob A⑩, it will automatically return to position 0 (off).



Attention:
If it is necessary to wipe ingredients off the inside of the mixing bowl A④ and the attachment, first turn off the food mixer by setting the speed control knob A⑩ to position 0 (stand-by mode) and then disconnect it from the power socket. Then wipe away the ingredients using a plastic spatula.

The maximum operating time is 6 minutes. Do not leave the appliance in continuous operation for longer than indicated above. This is especially true under a heavy load (e.g. when processing heave, thick doughs). If the appliance is in operation under heavy load, allow it to cool down for at least 10 minutes before turning it on again. At lower loads, a cooling time of 3 to 5 minutes is usually sufficient.

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7. After you have finished using the appliance, set the speed control knob A⑩ to position 0 (stand-by mode) and disconnect the power cord from the power socket.
8. Disassemble the food mixer according to the instructions included in chapter Assembling and disassembling the appliance. Use a soft plastic spatula to remove mixes from the mixing bowl A④ and the attachment.
9. Clean out the food mixer after each use according to the instructions in chapter Cleaning and maintenance

QUICK GUIDE TO MIXING

Attachment type	Ingredients	Amount	Processing time	Selecting a speed
Whisk A②	Egg whites	max. 8 pcs	4 minutes	Level 6
Whisk A②	Cream	500 ml	4–5 minutes	Level 6
Whisk A②	Mayonnaise	3 egg yolks	1 minute	Level 2–4
Beater A③	Cake dough	approx. 800 g	6 minutes	Level 2–6
Kneading hook A①	Bread dough	max. 600 g of flour	4 minutes	Level 2

Note:
The above processing times are only a reference. To prevent ingredients from splattering out of the bowl, select an initial speed level of 1 or 2. Later set a higher speed based on requirements.

CLEANING AND MAINTENANCE

- Before cleaning the food mixer, always turn it off by setting the speed control knob A⑩ to position 0 and disconnect it from the power socket.
- It is necessary to thoroughly clean the attachment after every use in hot water and neutral kitchen detergent. Then rinse it under clean running water and thoroughly wipe dry with a fine wiping cloth.

Note:
The attachments are intended for short term contact with food (including beverages), i.e. max. 4 hours.

- Wash the stainless steel mixing bowl A④ using hot water and neutral kitchen detergent. Then rinse it under clean running water and wipe dry with a fine wiping cloth.

Tip:
If you whisked egg whites, first rinse the whisk A② and the mixing bowl A④ under cold water. If you were to use hot water, the egg white remains would harden and their removal would be more difficult.

- To clean the base unit A⑤ and the arm A⑧, use a cloth dipped in a weak detergent solution. Then wipe everything dry.
- Never submerge the appliance or its power cord in water or any other liquids. For cleaning do not use thinners or solvents, or cleaning agents causing abrasion. Otherwise the surface treatment of the appliance could be damaged.

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STORAGE

- If you will not be using the food mixer, store it in a dry place out of children's reach. Make sure that the arm A⑧ is tilted into the horizontal position.

TIPS AND ADVICE

BREAD DOUGH – INGREDIENTS

FLOUR
This is the most important ingredient used for baking bread. Together with yeast it creates the texture of the loaf. When it is mixed with a liquid, the proteins contained in it start to create gluten. Gluten is a web of flexible fibres which entrap gases produced by the yeast.

White wheat flour
It is sold as baking flour, bread flour or fine wheat flour. Fine flour is the most readily available, nevertheless, you will achieve better result with flour with a protein content of at least 11 % to 12 %. The recipes included in this user's manual require the use of bread flour with a protein content of 11 %. This information is provided on the packaging of the flour. Do not sieve the flour or use flour with baking powder unless specified in the recipe.

Whole grain wheat flour
It is produced from wheat grains and contains bran and germ. Bread baked from this type of flour will be denser. You will achieve a less dense bread by replacing one cup of whole grain flour with one cup of white bread flour.

Rye flour
It is very popular in bread making. It contains a large amount of mineral compounds, but has a low protein content and so it is usually combined with wheat flour to ensure that the bread rises well.

Gluten flour
It is produced by extracting gluten from wheat grains. Adding gluten flour can improve the texture and quality of the bread when using a flour with a lower protein content.

BREAD MIXES
They contain flour, sugar, dried milk, salt and other ingredients such as bread improver. Usually water and yeast is added.

BREAD IMPROVER
It is available in supermarkets and health food stores. The ingredients contained in bread improver are usually food processing industry acids such as ascorbic acid (vitamin C) and enzymes (amylase) extracted from wheat flour.
Bread improver will help in firming up the dough, thus achieving a larger size loaf and finer texture. The bread is more stable and lasts longer.

SUGAR
It provides sweetness, flavour and a brown colour to the bread crust. It is added to yeast. White sugar, brown sugar or honey are suitable.

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DRIED MILK AND DAIRY PRODUCTS
They enrich the taste and increase the nutritional value of the bread. Dried milk is suitable and easy to use. Store it in an air-tight container in the refrigerator. Likewise, dried soya milk may be used but it makes the bread tougher. Fresh milk should not be substituted unless indicated in the recipe otherwise.

SALT
It is an important ingredient for baking bread. It increases the absorption capacity of the dough, improves kneading, supports gluten development and has an effect on the shape of the loaf, texture of the crumb, taste and increases the lifetime of the bread. Measure it out carefully as it prevents the bread from rising.
FAT
Adds flavour and retains moisture. Vegetable oils such as safflower, sunflower or rape seed oil may be used. Oils can be substituted for by butter or margarine, however the crust colour may become yellowish.

YEAST
It is used as a leavening agent. The recipes in this user's manual use dried yeast. Prior to using dried yeast, always check the use-by-date because yeast with an expired use-by-date may cause the dough not to rise.
Three times as much fresh or pressed yeast must be used compared to dried yeast. To create a starter, one needs liquid, sugar and heat.

FAST RISING YEAST
It is a mix of yeast and bread improver. If you wish to replace standard yeast in your recipe with this type of yeast then leave out the bread improver. Fast rising dough should not be used in combination with bread mixes as a bread improver is usually already contained in them.

WATER
Standard tap water is usually used. It is necessary to warm cold water up to room temperature before use. Water that is too cold or too hot will prevent the starter from forming.

EGGS
They are used in certain bread recipes. They help the dough to rise and increase the nutritional value of the bread. They add flavour and a fine crust and usually are used for sweeter types of bread.

OTHER INGREDIENTS
Ingredients such as dried fruit, nuts, chocolate chips, etc. which should remain whole in the baked bread, should be mixed into the dough. They should be added to the dough gradually during the kneading process before the dough rises.

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BREAD DOUGH – PREPARATION

- Check the minimum lifetime or the use-by-date of all the ingredients.
- Add the ingredients in the order that they are provided in the recipe.
- Store opened foods in air-tight containers.
- Allow ingredients that you have taken out of the refrigerator to first reach room temperature before using them.
- If not indicated in the recipe otherwise, use bread flour. Do not use flour with a protein content lower than 11 %.
- Do not use flour with baking powder for making a yeast-based bread, unless indicated otherwise in the recipe.
- If you live in a location that is above 900 m above sea level, you will probably need to adjust the amount of yeast indicated in the recipe. The higher the above-sea-level altitude, the lower the air pressure and the faster dough rises. It is recommended to use ¼ of a teaspoon of yeast less than indicated in the recipe.
- If the weather is hot and humid, use ¼ of a teaspoon of yeast less than is indicated in the recipe to prevent the dough from over-rising.
- The properties of the flour may change with the season or type of storage. Then it is necessary to adjust the water to flour ratio in the following way. If the dough is too sticky, add 1 to 2 tablespoons of flour. If the dough is too dry, add 1 to 2 tablespoons of water. Several minutes are needed for these ingredients to be absorbed. It should be possible to shape a dough with the right amount of flour and water into a smooth loaf that is moist to touch but not sticky.

How to prepare a yeast starter

- Pour the amount of warm water indicated in the recipe into a clean glass bowl. Then add the necessary amount of fresh or pressed yeast together with 1 teaspoon of sugar and one teaspoon of flour. Carefully mix everything together and cover with a plastic bag. Leave it in a warm place (30 °C) for approximately 30 minutes or until the mixture foams up. This mixture should be used immediately.

Rising in a warm location

- Yeast, whether it be during fermentation or in the dough, requires heat to gain in volume. Create a warm place for rising your dough by placing a metal baking tray onto a bowl with sufficiently hot water. Place the prepared dough on to the baking tray and cover with a lightly greased thicker plastic bag or a kitchen wiping cloth. A warm location without a draft is required for dough to rise. Allow the dough to rise until it doubles in volume.

CAKE AND PASTRY DOUGH – INGREDIENTS

FLOUR

Flour used for cakes and fine pastries should have a lower protein (gluten) content, than flour used for baking bread.

Medium-fine and fine flour

This flour has a lower protein (gluten) content and gives the baked goods, such as cakes, tarts, fine pastry, pancakes a finer texture.

Flour with baking powder

It is a mixture of flour and leavening agents such as baking powder. To make 1 cup of the flour and baking powder mixture, mix 1 cup of flour with 2 teaspoons of baking powder.

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Whole wheat flour
Contains bran and wheat germ and may be used in doughs for tarts and pies. The texture of a product made from whole wheat flour will be denser.

Corn flour
It is made from corn and is used for certain baked goods to which it loans a finer texture. It may be used to thicken sauces and desserts.

Rice flour
It is made from rice and is used to make the texture of baked goods finer, for example for shortcrust pastry.

BAKING POWDER
It is used as a leavening agent in baking.

BAKING SODA
It is known as sodium bicarbonate. It can be used as an additional leavening agent or for darkening certain baked goods.

BUTTER
It provides a specific taste and a fine texture to baked goods. In certain recipes it is possible to substitute oil for butter, however the resulting taste and texture of the baked good will be different. In this case, use ¼ less butter than the amount of oil indicated in the recipe. Before you start whipping butter together with sugar, allow it to soften at room temperature.

EGGS
Eggs should be at room temperature to give the correct volume to baked goods. Crack the eggs individually into a separate bowl and only then add to the other ingredients. This will prevent ruining the entire batch if one of the eggs is rotten. If you will be whisking the egg whites, carefully separate them from the yolks. Egg yolks contain fat and their remains prevent the successful whipping up of egg whites. Before you start whipping the egg whites, make sure that the whisk and the mixing bowl are completely clean and without fat residues. Otherwise, the egg whites might not be perfectly whipped.

MILK
Full-cream milk should be used unless indicated in the recipe otherwise. Low-fat or half-cream milk can be used but the final taste and texture of the baked goods may be different.

SUGAR
Usually white granulated sugar is used. It adds flavour, texture and colour to baked goods.
Caster sugar is also frequently used because it dissolves easier when it is whipped with butter. Brown sugar may be used to add a different taste and colour to the baked goods.

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BAKING

- Allow the oven to preheat to the correct temperature before starting baking.
- The baking temperature may differ depending on the type of baking oven. Reduce the temperature indicated in the recipe by 15–20 ˚C if using a hot-air oven.
- Instead of floured baking pans and trays, you can use parchment paper if appropriate. You can coat the baking pan with a small amount of fat to prevent the parchment paper from sliding on the smooth surface of the baking pan.
- Test that the baked good is finished before taking it out of the oven. Gently touch the top of the baked good, if it returns to its initial shape, it should be properly baked. Carefully insert a skewer into the middle of the baked good and pull it out. If the dough does not stick to the skewer, the baked good is finished.
- To make biscuits crispier, take the baking tray out of the oven and place it onto a metal rack. Move the individual items on the baking tray from their baking location and allow them to cool down. Once they cool down move them from the baking tray to a platter.

RECIPES

Sponge cake

4 eggs, separated egg whites from yolks
¼ of a cup of caster sugar
1 cup (150 g) of medium-fine flour with baking powder, sieved
3 tablespoons of water

- Use the whisk A②.
- Set the speed level to 6 and whisk up the egg whites into a thick foam. Reduce the speed level to 1 and slowly add sugar until the foam thickens and stops to be smooth.
- Add the egg yolks and mix carefully.
- Set the speed level to 1 and intermittently add flour and water. Whisk until the ingredients combine.
- Pour the dough into a pre-prepared greased and floured baking pan.
- Bake in a preheated oven at 180 °C for approx. 20–25 minutes.
- Allow the baked sponge cake to cool down on a metal rack.

Vanilla batter dough cake

125 g of butter, softened
¾ of a cup of caster sugar
1 teaspoon of vanilla essence
2 eggs
2 cups (300 g) of medium-fine flour with baking powder, sieved
¾ of a cup of milk

- Use the beater A③.
- Set the speed to 6 and beat the butter together with sugar until the mixture is fluffy and smooth.
- Add the vanilla essence, eggs one after the other and beat them thoroughly.
- Reduce the speed to 2 and slowly intermittently add flour and milk and beat until a smooth dough forms.

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- Pour the dough into a pre-greased and floured baking pan with a diameter of 22 cm.
- Bake in a preheated oven at 180 °C for approximately 45–50 minutes or until the dough is golden in colour.
- Allow the baked cake to cool down on a metal platter.

Butter biscuits (approx. 40 pcs)

125 g of butter, softened
¾ of a cup of caster sugar
1 teaspoon of vanilla essence
1 egg
2 cups (300 g) of medium-fine flour
1 teaspoon of baking powder

- Use the beater A③.
- Set the speed to 6 and beat the butter until smooth. Add sugar, vanilla essence and the egg. Beat until a light smooth mixture is created.
- Mix the flour and the baking powder.
- Set the speed to 2 and gradually add the flour until everything is properly combined into a single mass. Do not, however, beat for too long.
- Use a teaspoon to form small balls and lay them out evenly on to a lightly greased or parchment paper covered baking tray. Leave sufficient room around each ball. Using a lightly floured fork, push down each of the balls.
- Bake in a preheated oven at 190 °C for approximately 12–15 minutes or until the biscuits are lightly golden in colour.
- Take the biscuits off the baking tray and leave to cool down on a metal rack.

Cream snow puffs (20–24 pcs)

4 egg whites
1 cup of caster sugar

- Use the whisk A②.
- Set the speed level to 6 and whip up a thick snow from the egg whites. Lower the speed to level 1 and carefully add half the sugar and whip it in. Then add the remaining sugar.
- Using a spoon, apply a small amount of the snowy mixture on to a lightly greased baking tray. Leave about 3 cm around the individual pieces so that they do not bake to one another.
- Bake in the oven at 120 °C about 1 to 1½ hours or until the snow puffs are dry. To avoid burning them, do not, however, bake then too long. Take them off the baking tray and put them aside to cool down and store them in an air-tight container.

Note:
You can use a decorating tool to create larger snow puffs. This may necessitate a longer baking time.

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White bread

4 cups (600 g) of bread flour
3 tablespoons of dried milk
1½ teaspoons of salt
1½ tablespoons of sugar
1 teaspoon of bread improver
2 teaspoons of instant yeast
2 tablespoons of oil
1½ cups (375 ml) of water
additional bread flour for hand kneading

- Use the kneading hook A①.
- In the mixing bowl, mix the flour, dried milk, salt, sugar, bread improver and the instant yeast.
- Set the speed to 1–2 and slowly add water and oil into the dry mix. Leave it to knead until a dough starts to form.
- Move the dough on to a lightly floured rolling board and thoroughly knead by hand until the dough is sufficiently fine and smooth.

Note:
At this stage, the dough should be very well kneaded so that gluten is formed, which gives the dough the correct elasticity and helps it to rise.

- Place the dough into a large bowl and cover with plastic wrap. Allow it to rise in a warm place for about 20 minutes or until the dough doubles in size.
- Take the risen dough out of the bowl and knead once more on a lightly floured rolling board.
- Place the dough into a baking pan. Cover with plastic wrap and allow it rise in a warm place for about 30–40 minutes or until the dough has risen sufficiently. Remove the plastic wrap.
- You can make a egg glaze before baking.
- Bake in a preheated oven at 200 °C for approximately 40–50 minutes or until the bread is golden in colour.
- Allow the baked bread to cool down for 15 to 20 minutes and then remove it from the baking pan. Allow the loaf to cool down completely before cutting it, to prevent it from collapsing.

Egg glaze for bread dough

1 egg, lightly beaten
2–3 tablespoons of water

- Mix both ingredients together until a smooth mixture is formed. Do not whip. If necessary strain through a sieve. Brush the egg glaze on to the bread dough before baking.

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Focaccia (2–4 portions)

3 cups (450 g) of bread flour
1 teaspoon of salt
2 teaspoons of sugar
2 teaspoons of instant yeast
2 tablespoons of olive oil
1 cup (250 ml) of water

For glazing:
2 tablespoons of olive oil
1 tablespoon of coarse salt
2 tablespoons of black olives, sliced

- Use the kneading hook A①.
- In the mixing bowl, mix the flour, salt, sugar and yeast.
- Set the speed to 1–2 and slowly add water and oil into the dry mix. Leave it to knead until a dough starts to form.
- Move the dough on to a lightly floured rolling board and thoroughly knead by hand until a fine smooth dough forms.
- Place the dough into a large bowl and cover with plastic wrap. Allow it to rise in a warm place for about 20 minutes or until the dough doubles in size.
- Take the risen dough out of the bowl and knead once more on a lightly floured rolling board.
- Place the dough into a lightly greased Teflon baking pan of dimensions 20 × 30 cm and roll into the shape of the baking pan.
- Lightly cover with plastic wrap and allow it rise in a warm place for about 20–30 minutes or until the dough has risen a little. Remove the plastic wrap.
- Brush the dough with olive oil and sprinkle on the coarse salt and sliced olives.
- Bake in a preheated oven at 200 °C for approximately 30–35 minutes or until the focaccia bread is golden in colour.
- After taking it out of the oven, allow it to cool down on a metal rack.

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Food Mixer

STM 3620WH

TECHNICAL SPECIFICATIONS

Rated voltage range ..... 220–240 V
Rated frequency ..... 50-60 Hz
Rated power input ..... 600 W
Safety class (for electric shock protection) II
Noise level ..... 86 dB(A)

The declared noise emission level of the appliance is 86 dB(A), which represents a level A of acoustic power with respect to a 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 the text and technical parameters are reserved.

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 EQUIPMENT



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.

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

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