

## Uputstvo za upotrebu (EN)

SENCOR multipraktik STM 7740 PAUL 2

**SENCOR**



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# SENCOR®

STM 7740



## MULTIFUNCTIONAL STAND MIXER

Translation of the original manual

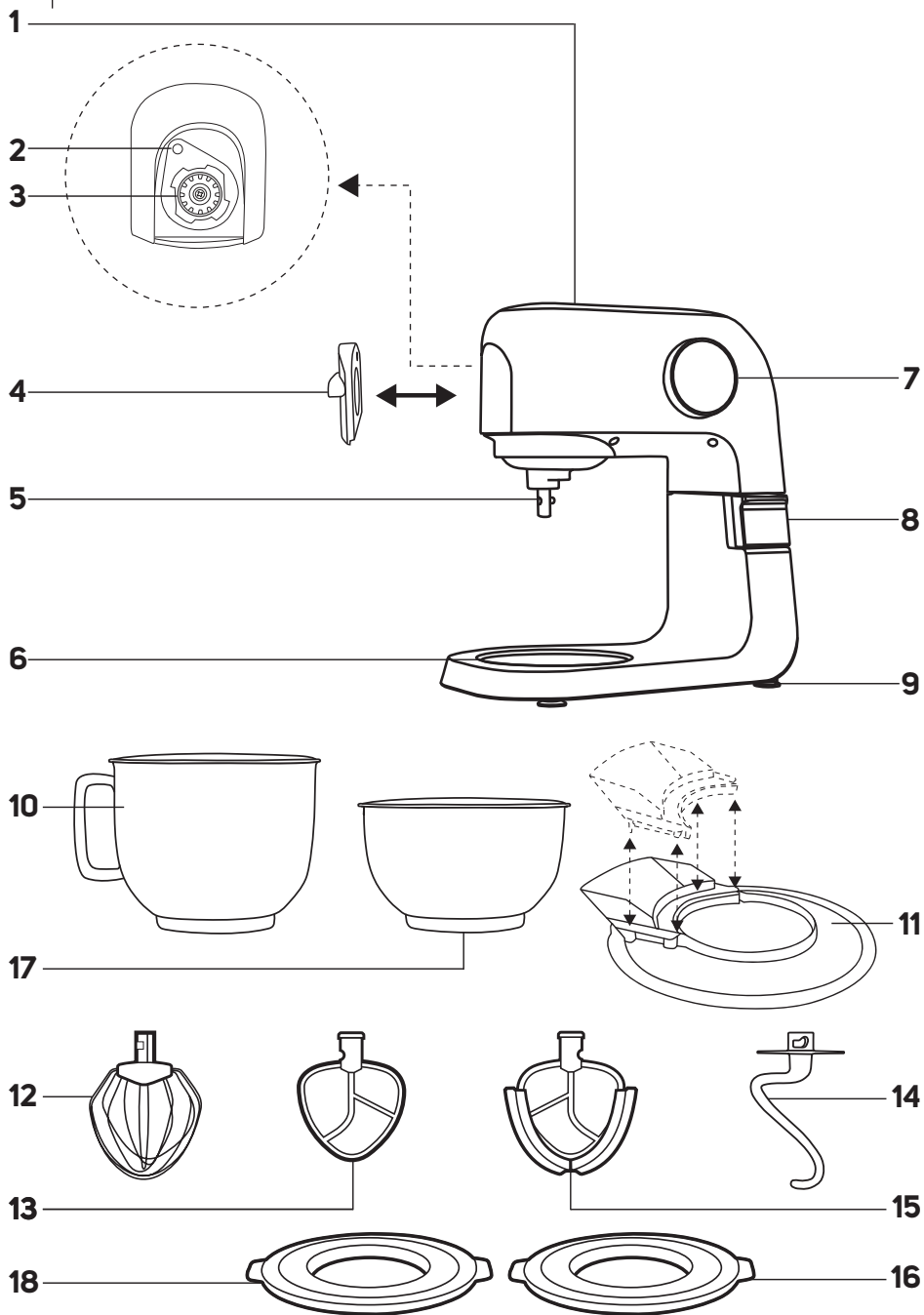


# SENCOR®

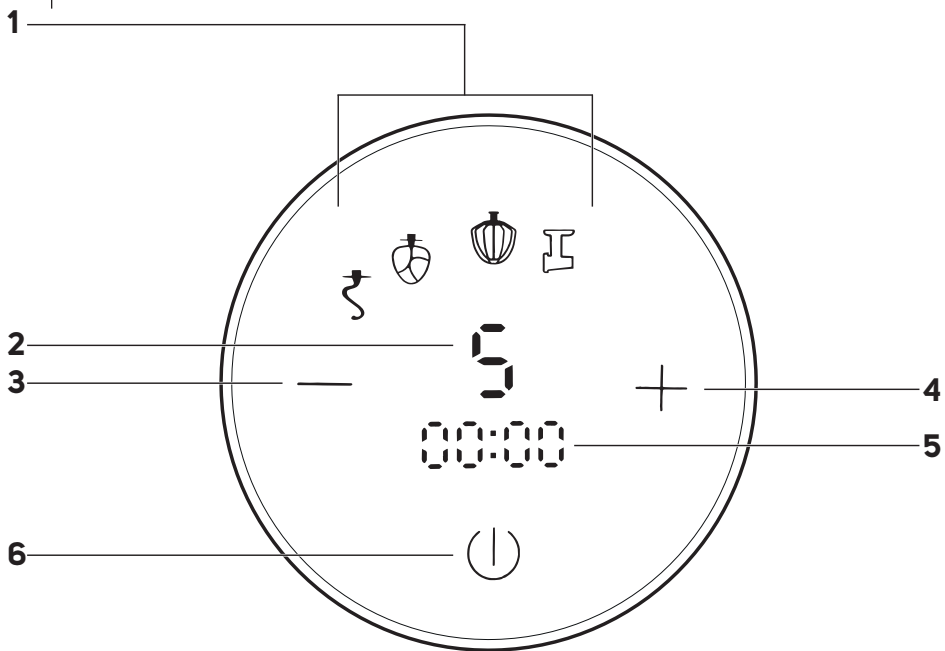
STM 7740



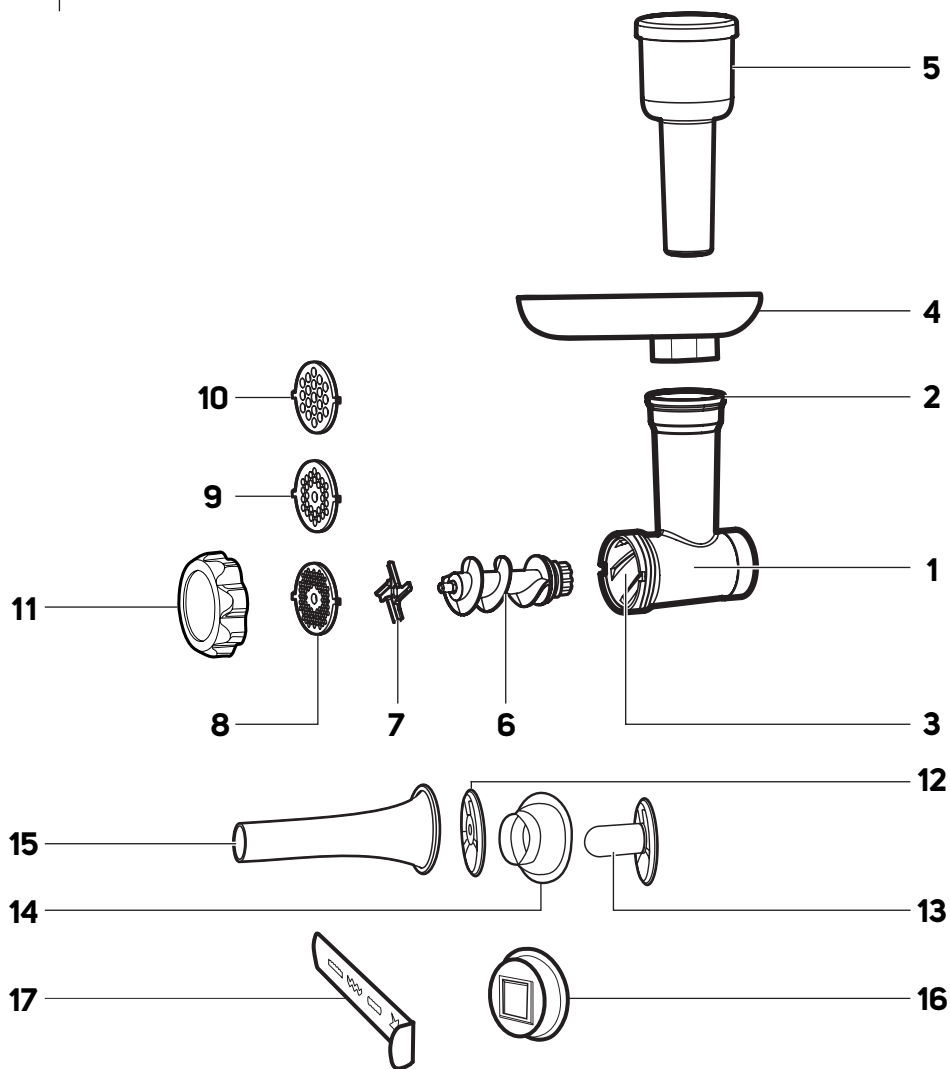
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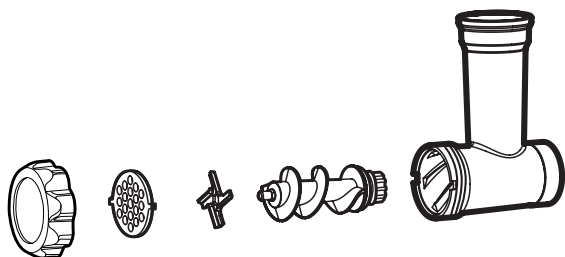
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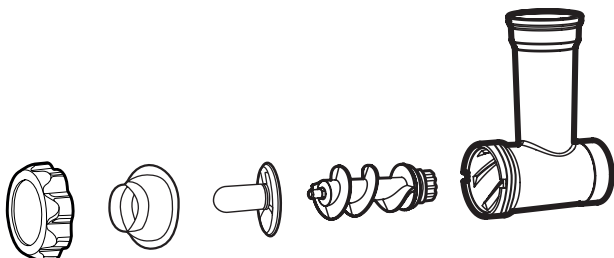
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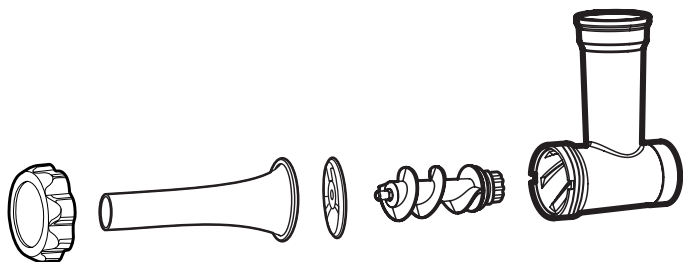
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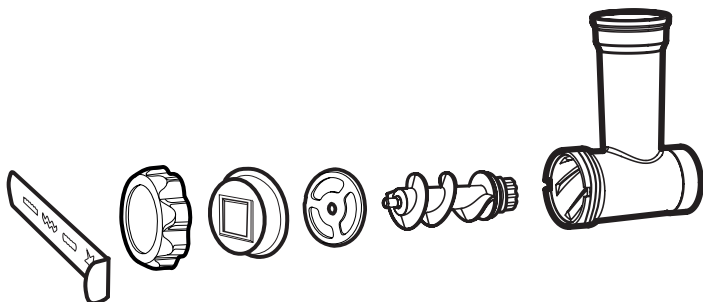
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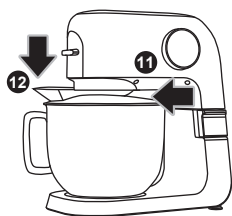
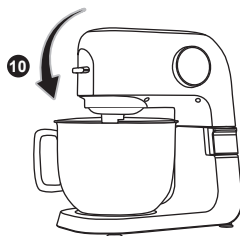
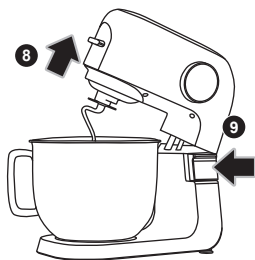
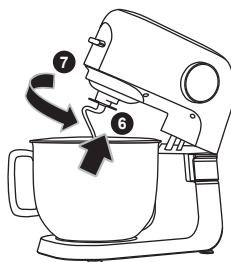
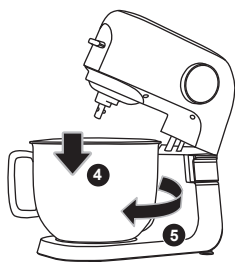
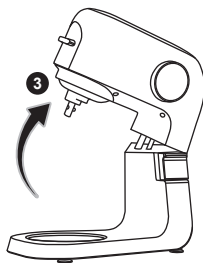
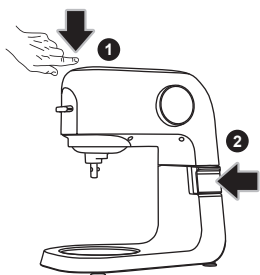
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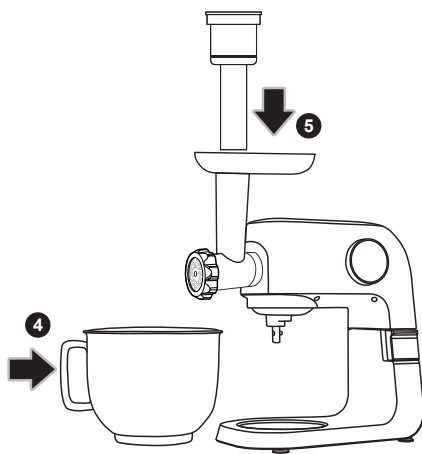
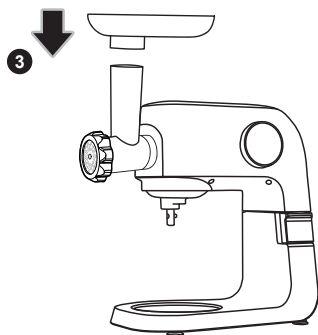
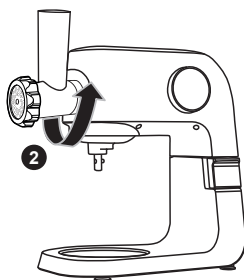
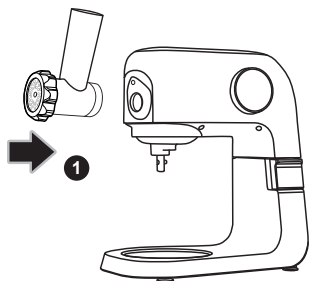
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D



E



# 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,

especially when assembling and disassembling the grinder and when cleaning it.

- 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 disconnect the appliance 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.
- 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.
- 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 clean water and wipe them thoroughly until dry using a wiping cloth. Never rinse the multifunctional stand mixer or its power cord under water or submerge it in water.
- Before starting to assemble the appliance, always make sure that it is disconnected from the power socket.
- Before attaching the removable accessories to the appliance, make sure that they are clean and dry, and that they are not damaged in any way. Never use the appliance with a damaged accessory.
- 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 connecting the appliance to a power socket, check that it is properly assembled, that the multi-function head is secured 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 the risk of injury, avoid coming into contact with the rotating parts of the appliance.
- It takes a short while for the rotating parts come to a complete stop after the appliance is turned off. Always keep hands at a safe distance from the rotating parts of the appliance.
- Whilst the multi-function head is secured in the horizontal position and the appliance is connected to a power socket, pay increased attention and keep hands at a safe distance from parts that rotate during use.
- During operation, 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.
- Ensure that hair, clothing or other items do not enter into the feed tube of the meat grinder while it is running. Do not put anything other than the ingredients that are to be processed into the filling opening.
- Never use your fingers or other items to push ingredients through the meat grinder feed tube. For this purpose there is a pusher that is included as an accessory to this appliance.
- In order to prevent a dangerous situation from arising, never use the appliance to process hard ingredients such as, for example bones, etc.
- Never tilt open the multi-function head during operation.
- Hot steam or splattering hot foods or liquids may cause scalding. Therefore, always pay increased attention when handling hot liquids and foodstuffs.
- The surfaces of the accessories that are used may be hot after use. Do not touch the hot surface. For carrying the stainless steel bowl, use the handle intended for this purpose. In the event that the stainless steel bowl does not have handles, use oven mitts.
- Always disconnect the appliance from the power socket when not using it, when leaving it without supervision, and before assembling, disassembling, cleaning or moving it.
- Prior to replacing accessories or accessible parts that move during use, turn off the appliance and disconnect it from the el. power supply.
- Never assemble or disassemble accessories that consist of multiple parts while mounted on the appliance.
- 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. Increased attention must also be paid when assembling the meat grinder, when removing the grinding blade from the grinding chamber, and when cleaning the appliance.
- The maximum continuous operating time of the appliance is 10 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 secured in the horizontal position.

# EN Multifunctional Stand Mixer

## User's manual

- 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.

- C3** Screw shaft insertion hole
- C4** Hopper
- C5** Pusher
- C6** Screw shaft
- C7** Grinding blade
- C8** Fine grinding plate
- C9** Medium fine grinding plate
- C10** Coarse grinding plate
- C11** Screw ring
- C12** Separator
- C13** Kibbeh attachment
- C14** Conical attachment
- C15** Sausage stuffer attachment
- C16** Cookie maker holder
- C17** Cookie maker

### DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

- A1** Tilting multi-function head with illumination of the stainless steel bowl area
- A2** Button for releasing the meat grinder from the front attachment hub
- A3** Front meat grinder attachment hub
- A4** Removable cover of the front meat grinder attachment hub
- A5** Attachment shaft for the whisk, beater or kneading hook
- A6** Base with space for mounting the stainless steel bowl
- A7** Control panel with display
- A8** Multi-function head lock/release lever
- A9** Anti-slip feet
- A10** Stainless steel bowl for processing food with a total capacity of 6 l. The maximum filling capacity of the stainless steel bowl tank is 4.5 l.
- A11** 2-piece transparent lid against the splashing of ingredients with a hole for the gradual addition of ingredients into the stainless steel bowl **A10/A17**
- A12** Balloon whisk
- A13** Beater
- A14** Kneading hook
- A15** Beater with spatula
- A16** Lid of the stainless steel bowl serves to cover the stainless steel bowl **A10** for when you want to store processed ingredients in it
- A17** Stainless steel bowl for processing food with a total capacity of 3.5 l. The maximum filling capacity of the stainless steel bowl is 3 l.
- A18** Stainless steel bowl lid serves to cover the stainless steel bowl **A17** when you wish to temporarily keep your processed ingredients in it.

### Control panel with display

- B1** Accessory indicator changes with the speed setting and displays the accessories suitable for the given speed
- B2** Speed indicator shows the set speed
- B3** Touch button – for setting the speed and time of operation
- B4** Touch button + for setting the speed and time of operation
- B5** Operating time indicator shows the set, elapsed and remaining operating time
- B6** Touch button  serves to turn on the illumination light for the stainless steel bowl, to confirm a performed setting and for starting, pausing or ending the operation of the appliance

### Meat grinder

- C1** Grinding chamber
- C2** Feed tube

### 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 of ingredients, for meat grinding, for making kibbeh meat balls or sausages and for making cookies.

### BEFORE FIRST USE

- Clean the external surface of the multifunctional stand mixer using a lightly dampened wiping cloth, whilst taking care to prevent any moisture from entering the control panel **A7**.
- Only clean the front grinder attachment hub **A3** 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 removable parts of the accessories that are intended for coming into contact with food in the following manner.
- Wash the stainless steel bowl **A10** and **A17**, lid **A16** and **A18**, cover **A11**, attachments **A12–A15** and parts of the grinder **C1–C17** in warm water using a neutral kitchen detergent. Then thoroughly rinse them with clean water and allow them to dry naturally or dry them out using a wiping cloth.



#### Warning:

NEITHER the multifunctional stand mixer NOR any parts of its accessories are designed to be washed in a dishwasher!

When cleaning the grinding plates **C8–C10**, grinding blade **C7** and the screw shaft **C6**, pay increased attention not to injure yourself on the sharp cutting 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.

### MOTOR PROTECTION

- The motor of the multifunctional stand mixer is equipped with a safety mechanism that protects it against damage in the situation where it 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. Error message E2 will appear on the display **A7**. 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

### 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                                                                                                                                                                                                          |
|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Balloon whisk <b>A12</b>       | 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.                                  |
| Beater <b>A13</b>              | It is used for beating light and medium heavy yeast-free doughs, for preparing icings, creams or cake mixes, for creaming butter and sugar, etc. Do not use it for kneading heavy doughs.                          |
| Kneading hook <b>A14</b>       | It is used for kneading various types heavy and thick doughs such as for example bread dough, pizza dough, fresh pasta doughs, etc.                                                                                |
| Beater with spatula <b>A15</b> | It is used similarly to the beater <b>A13</b> . It is fitted with an additional spatula, which gradually wipes the wall of the stainless steel bowl, whereby it achieves better processing of all the ingredients. |

### Assembling the multifunctional stand mixer for operation with the kneading hook, whisk or beater (fig. D)



#### 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 accessories 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.

- Make sure that the multifunctional stand mixer is disconnected from the power socket. Cover **A4** must be mounted in place.
- Use one hand to slightly push down the multi-function head **A1** and press the release lock **A8** with the other. This will release the multi-function head **A1**. Slowly tilt the multi-function head **A1** upwards all the way until it is secured in the open position. This is indicated by an audible click.
- Insert the stainless steel bowl **A10** or **A17** into the base unit **A6** and secure it in place by turning it clockwise. The locking direction of the stainless steel bowl is also marked on the base **A6**. When the stainless steel bowl is properly mounted on the base unit **A6**, it cannot be lifted up separately.
- Depending on the purpose of use, select a suitable type of accessory and slide it onto the shaft **A5** so that the shape of the end of the attachment corresponds to the shape of the shaft **A5**. Push the attachment onto the shaft **A5** all the way and simultaneously turn it anticlockwise all the way. Then gently pull on the end of the attachment downwards in order to secure it properly in place.
- Fill the stainless steel bowl with the ingredients that you wish to process. Proceed as described in chapter Adding ingredients into the bowl.

- Use one hand to gently lift up the multi-function head **A1** and press the release lock **A8** with the other. Push the multi-function head **A1** down slightly, release the lock **A8** and slowly tilt down the multi-function head **A1** to the horizontal position. The locking of the multi-function head **A1** in the horizontal position is indicated by an audible click.



#### Attention:

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

- Put the transparent cover **A11** onto the stainless steel bowl. The transparent cover consists of an outer lid and a hopper for adding ingredients. First place the outer lid onto the stainless steel bowl so that it sits flush on the stainless steel bowl around its entire perimeter and then turn it so that it is possible to put the hopper onto it. Now, attach the hopper to the outer lid. Turn the assembled cover **A11** so that it is easy to add ingredients into the stainless steel bowl.

### Adding ingredients into the bowl

- Put the ingredients that you wish to process into the stainless steel bowl. Do not fill the stainless steel bowl above the maximum mark. The maximum capacity of the stainless steel bowl **A10** is 4.5 litres. The maximum capacity of the stainless steel bowl **A17** is 3 litres.
- If an insufficient amount of ingredients are put in the bowl 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 dry 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                  |                                 |
|----------------------------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
|                                                    | Stainless steel bowl <b>A10</b> | Stainless steel bowl <b>A17</b> | Stainless steel bowl <b>A10</b> | Stainless steel bowl <b>A17</b> |
| Egg whites                                         | 4 pcs                           |                                 | 12 pcs                          | 8 pcs                           |
| Whipping cream                                     | 200 ml                          |                                 | 800 ml                          | 500 ml                          |
| Cake mix, etc.                                     | 200 g                           |                                 | 2,700 g                         | 1,800 g                         |
| Bread dough, pizza dough, fresh pastry dough, etc. | 200 g                           |                                 | 1,000 g                         | 650 g                           |

- When processing yeast or starter, it is necessary to take into consideration that they will increase in volume during the leavening process. Enough space should be left in the bowl for the leavening process.

### 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 and that the multi-function head **A1** is tilted down into the horizontal position.



#### Attention:

When the multi-function head **A1** is not properly secured in the horizontal position, the safety mechanism will not enable the multifunctional stand mixer to be started after it is connected to the power socket.

- Connect the power cord to an el power socket. When it is connected to a power socket, it will beep and the display **A7** will be lit. Indicator **B2** shows the speed O and indicator **B5** shows the time 00:00. The illumination of the stainless steel bowl is turned off. Turn the illumination of the stainless steel bowl on and off using the touch button **B6** in the default setting mode, when the display **A7** is showing the speed O and

time 00:00. To turn on the illumination, press the touch button **B6** once. If you leave out this step, automatic illumination will be activated when the multifunctional stand mixer is put into operation

- To set the speed, use the touch buttons **B4** and **B3**. The speed can be set in the range from 1 to 7. In the speed setting mode, the indicator **B2** is flashing. When the set speed is 0, the indicator **B2** is lit. The accessory indicator **B1**, showing the suitable type of accessory for the given speed, also changes simultaneously when the speed is set.



**Note:**

You can change the speed setting at any time while the appliance is in operation. We recommend to always first start with the lowest speed setting. As soon as the ingredients are mixed together, you can increase the speed to the required level. We recommend that runny doughs are processed at a lower speed; this will prevent ingredients from splashing out. The processing time is only several minutes. The recommended food processing times and speed settings are provided in the table Quick guide to processing ingredients.

- Confirm the speed setting by pressing the touch button **B6**. The operating time indicator **B5** will start flashing.
- In the event that you do not want to set the operating time, press the touch button **B6** again to put the multifunctional stand mixer into operation. The display **A7** will start counting the elapsed time of operation.
- In the event that you wish to set the operating time, use the touch buttons **B4** and **B3**. The time shown on the display **A7** changes in one-minute intervals. The maximum operating time that can be set is 10 minutes. To confirm the settings, press the touch button **B6**. The multifunctional stand mixer will start and the time remaining until the end will start counting down on the display **A7**.



**Attention:**

The maximum continuous operating time is 10 minutes. Then allow the appliance to cool down for approximately 30 minutes.  
Do not process more than 1 kg of dense, heavy dough in a single batch.  
When kneading larger batches of thick, heavy dough, do not allow the appliance to run for longer than 5 minutes.



**Attention:**

Never tilt open the multi-function head **A1** during operation. In the event that you release or tilt open the multi-function head **A1** during operation, the safety mechanism will automatically stop the appliance. The values shown on the display **A7** will flash.  
Never insert items such as spoons, kitchen knives, forks, etc. into the stainless steel bowl during operation as this could result in serious injury or damage to the appliance.

- To end the operation of the appliance, hold down button **B6** for 2 seconds at any time. The appliance will stop running and the display **A7** will show the default settings, speed 0 and time 00:00.
- In the event that the operating time was not set, after the ingredients are processed to the required consistency, stop the operation of the appliance by holding down button **B6** for 2 seconds. The multifunctional stand mixer will automatically stop after 10 minutes unless its operation is stopped sooner.
- If the operating time was set, after the set time has elapsed, the multifunctional stand mixer will automatically stop, unless it is stopped earlier using the button **B6**.
- When you have finished using the appliance, always disconnect the power cord from the power socket. Remove the used accessories and clean them according to the instructions provided below.

**Quick guide to processing ingredients**

| Attachment                                          | Ingredients                                         | Minimum amount                  |                                 | Maximum amount                  |                                 | Recommended speed | Recommended processing time |
|-----------------------------------------------------|-----------------------------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|-------------------|-----------------------------|
|                                                     |                                                     | Stainless steel bowl <b>A10</b> | Stainless steel bowl <b>A17</b> | Stainless steel bowl <b>A10</b> | Stainless steel bowl <b>A17</b> |                   |                             |
| Balloon whisk <b>A12</b>                            | Egg whites                                          | 4 pcs                           |                                 | 12 pcs                          | 8 pcs                           | 5-7               | 2-4 minutes                 |
|                                                     | Whipping cream                                      | 200 ml                          |                                 | 800 ml                          | 500 ml                          | 5-7               | 2-8 minutes                 |
| Beater <b>A13</b> or beater with spatula <b>A15</b> | Cake mix, etc.                                      | 200 g                           |                                 | 2.700 g                         | 1.800 g                         | 2-4               | 3-5 minutes                 |
| Kneading hook <b>A14</b>                            | Bread dough, pizza dough or fresh pasta dough, etc. | 200 g                           |                                 | 1.000 g                         | 650 g                           | 1-3               | 3-6 minutes                 |



**Note:**

The speeds and processing times provided above are only a guide. To prevent ingredients from splattering out of the stainless steel bowl, select an initial speed level of 1 or 2. Later set a higher speed based on requirements.

For the kneading hook **A14** it is not recommended to set a speed higher than specified in the table.

For easier mixing of dough we recommended margarine or softened butter.

When whipping egg whites, the stainless steel bowl **A10**/ **A17** and the whisk **A12** 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 wall of the bowl and it is necessary to remove them, then stop the multifunctional stand mixer by pressing and holding down button **B6** for 2 seconds. **Attention:** Ending the operation of the appliance will cancel all previous settings.
- Disconnect the power cord from the power socket.
- In the event that you have used the cover **A11**, first remove the hopper and then the outer lid. Tilt open the multi-function head **A1**. Check that it is properly secured in the top open position and remove a part of the ingredients or wipe the stuck on ingredients as necessary from the wall of the bowl. It is possible to use a standard kitchen spatula for this purpose.
- Ensure that only ingredients that can be processed are placed inside the stainless steel bowl and tilt the multi-function head **A1** back to the

horizontal position. Put the cover **A11** back in its place. Connect the multifunctional stand mixer to an el. power socket. Set the settings as required and continue processing the ingredients.

#### Removing the accessories

- After you have finished using the appliance, always check that the multifunctional stand mixer is turned off and disconnect the power cord from the power socket.
- In the event that you have used the transparent cover **A11**, first remove the hopper and then the outer lid.
- Use one hand to slightly push down the multi-function head **A1** and press the release lock **A8** with the other. This will release the multi-function head **A1**. Slowly tilt the multi-function head **A1** upwards all the way until it is secured in the open position. This is indicated by an audible click.
- 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 off the shaft **A5**.
- Turn the stainless steel bowl anticlockwise and carefully remove it from the base unit **A6**.
- After removing the accessory and taking the stainless steel bowl off the base unit **A6**, it is necessary to set the multi-function head **A1** back to the horizontal position. Use one hand to gently lift up the multi-function head **A1** and press the release lock **A8** with the other. Push the multi-function head **A1** down slightly, release the lock **A8** and slowly tilt down the multi-function head **A1** to the horizontal position. The locking of the multi-function head **A1** in the horizontal position is indicated by an audible click.
- Clean the accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

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

##### Assembling the multifunctional stand mixer for operation with the grinder



##### 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 accessories 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 could 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** onto the shaft **C6** with the edge facing outwards from the chamber **C1** and onto 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**.



##### Attention:

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** onto the grinding chamber **C1** and tighten it securely by screwing it in.

##### Assembling the grinder for making kibbeh (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 kibbeh attachment **C13** onto 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** onto the kibbeh attachment **C13**.

- Install the complete the assembly by screwing the screw ring **C11** onto the grinding chamber **C1**. Pull the screw ring **C11** tight with appropriate force.

##### Assembling the grinder for stuffing casings (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 separator **C12** onto 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** onto the separator **C12**.
- Install the complete the assembly by screwing the screw ring **C11** onto the grinding chamber **C1**. Pull the screw ring **C11** tight with appropriate force.

##### Assembling the grinder for making cookies (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 separator **C12** onto 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** onto 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 onto the multifunctional stand mixer (fig. E)



##### Note:

The procedure described below applies for the grinder assembled for the purpose of grinding meat as well as making kibbeh, filling casings and making cookies.

- Make sure 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 **A12**, **A13** or **A14** or **A15** may be mounted on it.
- Remove the front cover **A4** from the multi-function head **A1**. First, gently pull the cover **A4** away from the multi-function head **A1** and then remove it by pulling it downwards and simultaneously away from the multi-function head **A1**.
- Place the assembled grinder onto the front attachment hub **A3** at an angle of 45° and secure it in the operating position by turning it all the way in the anticlockwise direction.
- Put the stainless steel hopper **C4** onto 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 **A10** or **A17**. When using the grinder for making kibbeh or for making cookies, we recommend using a tray.

##### Preparing the multifunctional stand mixer for use with the grinder

###### Preparation for grinding meat

- Prior to grinding, it is necessary to 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**.



##### Attention:

Never attempt to grind meat together with bones. It is necessary to allow frozen meat to defrost before grinding it.

###### Preparation for making kibbeh

- Prepare a pre-ground kibbeh meat mixture and place it onto the hopper **C4**.

### Preparation for 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 onto 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 onto the sausage stuffer attachment **C15**.

### Preparation for making cookies

- Prepare the dough and place it onto the hopper **C4**.
- Slide the cookie maker **C17** to the left or right to set the desired cookie shape.

### Operating the multifunctional stand mixer with the grinder

- 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 properly secured in the horizontal position.
- Connect the power cord to an el. power socket. When it is connected to a power socket, it will beep and the display **A7** will be lit. Indicator **B2** shows the speed 0 and indicator **B5** shows the time 00:00.
- To set the speed, use the touch buttons **B4** and **B3**. The accessory indicator **B1**, showing the suitable type of accessory for the given speed, also changes when the speed is set. The recommended speed setting for the grinder is 4–5, which is shown by the indicator **B1** on the display **A7**.
- Confirm the speed setting by pressing the touch button **B6**. Pressing the button **B6** again, will put the multifunctional stand mixer into operation. The display **A7** will count the elapsed time of operation. The touch buttons **B4** and **B3** can be used to change the speed during operation.
- The appliance can be paused at any time by pressing the button **B6**. Pressing the button **B6** again, will put the appliance back into operation.



#### Attention:

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

### Instructions for grinding meat

- 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 an excessive 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.

### Instructions for making kibbeh

- 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 bulgur.

### Instructions for stuffing sausage casings

- 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**.

### Instructions for making cookies

- 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**.

### Ending operation of the multifunctional stand mixer with the grinder

- To end operation, press and hold down button **B7** for 2 seconds. The appliance will stop running and the display **A7** will show the default settings, speed 0 and time 00:00. The multifunctional stand mixer will automatically stop after 10 minutes of operation, unless it is stopped sooner.
- When you have finished using the appliance, always disconnect the power cord from the power socket. Remove the used accessories and clean them according to the instructions provided below.

### Removing the grinder

- After you have finished using the appliance, always check that the multifunctional stand mixer is turned off 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 away from the multi-function head **A1** to remove it. After removing the grinder, put the front attachment hub cover **A4** back in its place.
- When disassembling the meat grinder into its individual parts, proceed in the reverse sequence.
- Clean the accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

### CLEANING AND MAINTENANCE



#### Warning:

Prior to any cleaning or maintenance of the multifunctional stand mixer, always disconnect it from the power socket and allow it to cool down completely. Check that the multifunctional stand mixer is turned off before disconnecting it from the power socket.  
Never use chemicals, metal or silicone dishwashing steel wool or cleaning products containing abrasive materials. Otherwise the surface of the appliance or its accessories may be damaged.  
Never rinse the multifunctional stand mixer nor 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, it is always necessary to remove the removable accessories from the multi-function head **A1** and then to disassemble them if they comprise of multiple parts. Never disassemble an accessory while it is mounted on the multi-function head **A1**. In the event that the stainless steel bowl **A10** or **A17** was used, remove it from the base unit **A6**.
- Wash the stainless steel bowl **A10** / **A17**, lid **A16** / **A18**, cover **A11**, attachments **A12**–**A15** and parts of the grinder **C1**–**C17** in warm water with the addition of a neutral kitchen detergent. If you whisked egg whites, first rinse the stainless steel bowl **A10** / **A17** and the whisk

**A12** under cold water. If you were to use warm water, the egg white remains would harden and their removal would be more difficult.

- Thoroughly 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.
- It is appropriate to treat the grinding plates **C8–C10** and the grinding blade **C7** using standard cooking oil after cleaning.. Put a drop of oil onto a clean rag and gently wipe the surface of the grinding plate or blade.



**Attention:**

When handling the grinding plates **C8–C10**, grinding blade **C7** and the screw shaft **C6**, pay increased attention not to injure yourself on the sharp cutting 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 panel with display **A7**.
- Only clean the front grinder attachment hub **A3** using a dry wiping cloth.
- Only clean the power cord of the multifunctional stand mixer using a dry wiping cloth.

**STORING THE APPLIANCE**

- Make sure that the multifunctional stand mixer is disconnected from the power socket and that the accessories are properly cleaned and completely dry.
- Store the multifunctional stand mixer and its accessories in a clean, dry place out of the reach of children and animals. Prior to storage, secure the stainless steel bowl **A10** or **A17** into the base unit **A6** and tilt the multi-function head **A1** to the horizontal position.



**Attention:**

Do not expose the multifunctional stand mixer to extreme temperatures, direct sunlight, excessive humidity, do not put in in an excessively dusty environment or put it down on its side, etc. Do not leave the meat grinder connected to the multi-function head **A1**. Do not place anything on the stored appliance.

**TECHNICAL SPECIFICATIONS**

|                                                                   |            |
|-------------------------------------------------------------------|------------|
| Rated voltage range.....                                          | 220–240 V  |
| Rated frequency.....                                              | 50–60 Hz   |
| Rated power input.....                                            | 1,500 W    |
| Weight (without accessories) .....                                | 6.8 kg     |
| Total volume of stainless steel bowl <b>A10</b> .....             | 6 l        |
| Maximum filling capacity of stainless steel bowl <b>A10</b> ..... | 4.5 l      |
| Total volume of stainless steel bowl <b>A17</b> .....             | 3.5 l      |
| Maximum filling capacity of stainless steel bowl <b>A17</b> ..... | 3 l        |
| Maximum time of continuous operation.....                         | 10 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.

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**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.



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