

Contributing to environmental protection: we use recycled paper.

Before reading, please unfold the page showing the illustrations.

General safety instructions

Please read all the following information carefully – it contains important hints on the safety, use and maintenance of your appliance. Keep the operating instructions in a safe place and hand them on to the next owner if necessary.

This appliance meets the accepted technical regulations and the relevant safety requirements for electrical appliances. Repairs to electrical equipment should only be carried out by experts. Inexpert repairs can cause considerable danger for the user. The manufacturer bears no responsibility for any damage caused by failure to follow the instructions for use or by incorrect operation. It is extremely important that the user takes note of the following:

- Do not use appliance if damaged.
- To ensure safe operation, connect and use the appliance as instructed on the type plate.
- In the event of a fault, cut the appliance off from the power (unplug from mains).
- Unplug by pulling the plug, not pulling on the cable.
- Do not pull the cable across sharp edges or use for carrying.
- Do not take the cable across hotplates or naked flames.
- Only have repairs and servicing carried out by an expert/Customer Services Department.
- Children should only be permitted to operate electrical appliances under supervision.
- Only clean the appliance dry or with a damp cloth. Unplug before cleaning. Never immerse appliance in water.
- When the appliance is worn out, it should be made unusable immediately. Then dispose of appliance properly.

Disposal instructions

During transport, our products are protected by packaging as far as necessary. The packaging consists entirely of environmentally compatible materials that should be taken for central disposal as valuable secondary raw materials. Contact the relevant Local Authority department to find out about disposal, including disposal of old appliances.

Maintenance

The basic unit, accessories and auxiliary units are maintenance-free.

Voltage and type

See nameplate on the appliance. This appliance satisfies the Guidelines No. 89/336/EEG for electromagnetic compatibility and No. 73/23/EEG für safety.

Safety tips on using the appliance

- The mixing and kneading tools and auxiliary units may be attached or removed only when the kitchen machine is switched off.
- Switch the kitchen machine on only after the mixing and kneading tools or auxiliary units have been attached and the kitchen machine is in its work position.
- For as long as the kitchen machine is in operation, do not put your hands into the mixing bowl or into an auxiliary unit. **Caution!** The kitchen machine runs on for a short time even after having been switched off.
- Always work within the specified switch settings.
- Always use the cover for the mixer, cutting and shredding devices and the mixing bowl.
- Keep children away from the kitchen machine.
- Never immerse the basic unit in water or clean it under running water. Never leave the appliance running unsupervised and do not stand it or operate it near a sink filled with water.
- **Pull the plug out each time after use and before cleaning.**
- **If damage occurs to the connecting attachment on this appliance, this may be replaced only by our customer service because a special tool is required.**

Note

The kitchen machine is a household appliance and is not intended for industrial use.

When processing food, do not exceed normal household quantities and pause before switching on again.

Description of appliance

Figure 1

Basic unit with swivelling drive-mechanism.

- 1 Rotary switch with 4 settings
- 2 Release button for the swivelling drive-mechanism
- 3 Drive-mechanism
- 4 Protective cap

Attachments

Figure 2

- 1 Mixing bowl with cover
- 2 Whisk
- 3 Mixing tool
- 4 Dough hook with pastry deflector

Auxiliary units

Figure 15

Blender

Figure 16

Through-feed shredder with 3 discs and as optional attachment potato-grater disc and chip-making disc.

Figure 17

Mincer

Figure 18

Adapters for the mincer

- a Fruit squeezer adapter
- b Shredder adapter
- c Adapter for forcing bag for biscuits

Figure 19

Lemon squeezer

Figure 20

Cereal mill with steel grinder

Figure 21

Cereal mill with stone grinder

Figure 22

Multi-Mixer

Safety

If the appliance becomes overloaded and jams, it switches itself off automatically. To make the appliance operational again, it must first be switched back to O/off. If necessary, let the appliance cool down, and reduce any excessive amount of material for processing or remove the clogging material.

Working surface

While it is being used, the kitchen machine is to be placed on a firm, even support (kitchen worktop), but not near a sink full of water. The ventilation slits at the bottom of the appliance must remain free.

Putting into operation

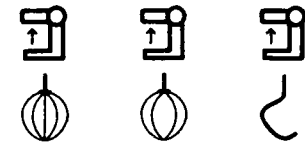
Unwind the cable to the length needed and secure it (figure 3).

When the mixer drive mechanism is not being used, always put the protective flap on it (figure 3).

Place the universal plug into the socket. Press the release button and swivel the drive mechanism!

The following are the possible positions for insertion, securing, removing and operation of tools and auxiliary units:

Position 1

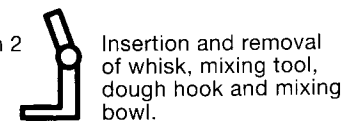


Beating Mixing Kneading



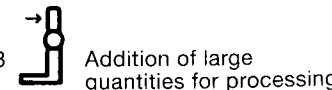
Cereal mill

Position 2



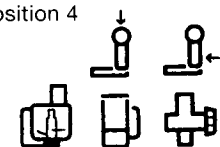
Insertion and removal of whisk, mixing tool, dough hook and mixing bowl.

Position 3




Addition of large quantities for processing

Position 4

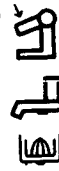


Multi-Mixer, Mixer, Mincer

Directions for mixing and kneading

	Use the beating whisk only for very light substances (e.g. cream, egg white, sauce and sponge cake mix)		Use the stirring whisk only for light substances (e.g. cake dough)		Stirring whisk or dough hook		Dough hook for yeast doughs and heavy doughs	
	Cream	Egg white	Sponge cake dough	Cake dough	Short pastry dough	Yeast dough		
	100 g to 600 g	1 to 8	3 eggs, 3 to 4 tablespoons of hot water, 150 g sugar, 1 small packet vanilla sugar or peel from ½ lemon, 100 g flour, 100 g starch flour if desired baking powder	3 to 4 eggs, 200 to 250 g sugar, a pinch of salt, 1 small packet of vanilla sugar or peel from ½ lemon, 200 to 250 g butter, 500 g flour, baking powder, ½ l milk	125 g butter, 100 to 125 g sugar, 1 egg, a pinch of salt, some lemon peel or vanilla sugar, 250 g flour	½ to ¼ l lukewarm milk, 1 egg, 80 g shortening, 500 g flour, 25 g fresh yeast or 1 package of dry yeast, peel of ½ lemon, pinch of salt		
	around 1½ to 4 minutes depending on amount and consistency of the cream	around 4–5 minutes stage 4 depending on amount and desired stiffness	all ingredients except flour and starch flour approx. 4 minutes then for folding in flour and starch flour approx. ½ minute speed 2	approx. ½ minute speed 1 then approx. 3–4 minutes speed 3	approx. ½ minute speed 1 then approx. 2–3 minutes speed 2	approx. ½ minute speed 1 then approx. 3–6 minutes speed 2		
	maximum fill		2 x basic recipe	1.5–2 time basic recipe	2x basic recipe	1000 g dry mix		
							Mix all ingredients together in the mixing bowl; fat must be soft (room temperature)	

Position 5



Cutting and shredding attachments

Lemon squeezer


For larger quantities, the mincer can be operated in switch position 2 or 3, the cutting and shredding attachment and lemon squeezer in position 1. Stops (blocking devices) prevent the drive mechanism from swivelling out beyond position 3 or 4.


Figure 4

The rotary switch has 4 settings.

- 1 slow
- 2 + 3 medium
- 4 fast




in addition to which:

 = off and


 = parking position

Parking position


Figure 5

With the help of the parking position  the drive mechanism is brought into the swivelling position before and after each operation with the mixing bowl and tool. In doing so, the rotary switch is kept in the parking position  only until the kitchen machine has turned itself off. After operating the release button, it is only in this position that the drive mechanism can be swivelled, and the tools and mixing bowl can be mounted or removed. The kitchen machine will not run any more if the parking position  has already been reached when switching off. If the rotary switch is released, it goes back automatically to the off-position "0".

Insertion of the mixing tool, dough hook and mixing bowl

- To obtain the swivel position, turn the rotary switch to the parking position  and hold it until the kitchen machine switches itself off (if the kitchen machine does not run, then the swivel position has already been reached) **(figure 5)**.
- Press the release button and swivel the drive-mechanism upwards **(figure 6)**.
- Insert the mixing bowl into the base plate **(figure 7)**.
- Press in mixing tool or dough hook until it locks into place **(figure 8)**.
- With the dough hook it may be necessary to rotate the pastry deflector **(figure 8/1)** until the dough hook locks into place.
- Press the release button and put the drive mechanism into the working position. The mixing bowl is thereby held between the base plate and the drive mechanism **(figure 9)**.
- Put on the dust cover to prevent fine flour escaping at the start of the mixing and kneading process **(figure 9/1)**.

Removal of the mixing tool, dough hook, mixing bowl and cover

- Turn the rotary switch to the parking position  and hold it there until the kitchen machine turns itself off **(figure 5)**.
- Press the release button and gently raise the drive mechanism. Remove the dust cover and swivel the drive mechanism upwards until it locks into position.
- If the dough is heavy keep hold of the mixing bowl.
- Take out the mixing tool or dough hook.
- The cover can also be removed during the operation. Press the cover downwards by the handle and draw it off forwards. To put it on again, put the dust cover on the mixing bowl and slide it under the drive arm until it engages into position.

Cleaning

Draw out the mains plug!

Mixing bowl, mixing tool and dough hook can all be washed in the dishwasher. Place the mixing bowl into the dishwasher in such a way that it cannot be deformed. Do not squeeze it in. Wipe over the basic unit with a damp cloth. Do not use any abrasive cleaning materials. Never immerse it or clean it under running water.

Auxiliary attachment Blender

Figure 10

Description of attachment

Figure 11

- 1 + 2 Blade insert with ring seal
- 3 Scaled beaker
- 4 Beaker mount
- 5 + 6 Lid
- 6 Stopper for lid

For reasons of safety the following instructions must be observed:

Never assemble the blender on top of the basic unit.

Never use the blade insert without beaker, beaker mount and lid.

When switching on and during the blending process hold the lid on with a hand.

Take care when hot materials are being blended. Steam will escape around the lid.

Never put on or remove the blender when the kitchen machine is in operation.

Do not fill with more than 1 litre of liquid. Do not process deep-frozen fruit or vegetables.

Never put your hands into the blender when it is set up.

Take care! the blade is sharp and pointed.

When using the glass mixer (figure 15), liquids may be processed only up to a maximum of switch setting No. 3.

Disassembly

Remove the beaker from the beaker mount.

Caution! It is a left-handed thread.

Screw out the blade insert.

Remove the ring seal from the blade insert.

Assembly

Figure 12

Press the ring seal into the recess in the blade insert. Put the blade insert into the beaker from below and secure it with the help of the beaker mount (figure 13).

Screw the beaker mount to the beaker. Caution! Left-handed thread.

The beaker and beaker mount must be firmly screwed together.

Put the lid on.

Use

Put the blender on the blender drive of the kitchen machine in such a way that the marking on the beaker mount stands above the lateral rib on the blender drive (figure 14).

Note the direction arrow and "open/closed" ("auf/zu") mark on the beaker. Tighten by turning in an anti-clockwise direction figure 14, horizontal arrow.

The blender is suitable for

- Blending of liquids.
For mixed fruit drinks, add the liquid during blending.
- Making purees of fruit, vegetables and babies' food. When making potato puree from boiled potatoes use the mixing bowl with the mixing tool, not the blender. When making apple puree from raw pieces of apple, add water to at least half the weight of the apples.
- Fragmentation of fruit, vegetables, nuts and dried white bread (to make bread-crumbs).
- Making mayonnaise and sauces.

Example of a mayonnaise recipe

- 2 whole eggs
- 2 teaspoons mustard
- ¼ litre oil
- 2 tablespoons lemon juice or vinegar
- 1 pinch of salt
- 1 pinch of sugar

When preparing mayonnaise, blend all ingredients (except for the oil) for a few seconds on No. 2 setting, then quickly pour in the oil in an even thick stream through the opening in the lid.

Operate the blender as required (e.g. according to degree of fineness, quantity and type of material for blending) on switch setting 2, 3 or 4.

Make sure when doing so that the blender is only filled up to the upper filling capacity mark. When using dry materials, such as nuts or dry bread, the best results are obtained with a filling quantity of 50 to 100 g. The blending time depends on how full the beaker is and what degree of fineness is desired.

If the blender does not start after switching on, even at the highest setting (humming noise), the blades have become clogged by the contents. Switch off the kitchen machine, remove the blender and free the contents in the beaker.

Removal

Turn the rotary switch to "0". Undo the blender by turning the handle in a clockwise direction, remove it and empty it.

Cleaning

All parts, except for the blade insert, are suitable for washing in the dishwasher.

The ring seal in the blade insert is removable.

Do not put the blade insert into the washing-up water. Clean it only under running water.

Washing-up water will impair lubrication of the bearings.

Do not use any abrasive cleaning materials.

Customer service

If your appliance is damaged, your specialist stockist or our Customer Services Department are at your service. We can use the latest diagnostic devices to check your appliance immediately and repair it if necessary.