

GASTROBACK®

DESIGN STAND MIXER ADVANCED DIGITAL



OPERATING INSTRUCTIONS

Art.-No. 60977 »Design Stand Mixer Advanced Digital«

Read all provided instructions before first usage!
Model and attachments are subject to change
For household use only!

Deutsch

English

www.gastroback.co.uk



We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

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IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

GASTROBACK® Customer Service Hotline:

Phone: **+49 (0) 4165 – 22 25 0**

Monday to Friday (except on holidays) from 8am to 4pm

E-Mail: **info@gastroback.co.uk**

DEAR CUSTOMER!

Your new **DESIGN STAND MIXER ADVANCED DIGITAL** offers some astonishing features. The electronically controlled high performance motor keeps the set speed independently on any applied load. Due to the smart control, the motor stops immediately, when switched off, and starts operation without any jolt, increasing its speed slowly to the set value, thus minimizing splashes and clouds of dust. The planetary transmission drive ensures even mixing results for almost all types of ingredients. The machine is perfectly suited for mixing, beating and blending runny types of food (i.e. instant pudding, cocktail sauces, cream, crepe batter) and kneading pastry (i.e. shortcrust pastry or bread dough) or folding in ingredients (i.e. whipped egg white).

The special mincer accessory rounds up this scope of features to a new dimension. Especially the large variety of tools for different tasks may emphasize vegan gourmets, who prefer to create their own delicious dishes and design individual recipes.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your stand mixer.

We hope that you will enjoy your new **DESIGN STAND MIXER ADVANCED DIGITAL**.

Your GASTROBACK GmbH



IMPORTANT SAFEGUARDS

Carefully read all instructions, before operating this machine and save for further reference. **Do not** attempt to use this machine in any other way and for any other purpose, than described in these instructions (intended use). Any other use, especially misuse, can cause severe injuries or damage by electric shock, fire, or moving parts. Do not use any parts of the machine with any other device or for any purpose not described in this booklet.

These instructions are an essential part of the machine. Do not pass the machine without this booklet to third parties. Any operation, repair and technical maintenance of the machine or any part of it other than described in these instructions may only be performed at an authorised service centre (see: 'Warranty').



GENERAL SAFETY INSTRUCTIONS

- This machine is for household use only. Do not operate or store the machine in humid or wet areas or outdoors. This machine is NOT intended for use in boats or moving vehicles. **Do not use any accessories or spare parts not recommended by the manufacturer to avoid damage.** Damaged or unsuited parts could cause cracks, distortions, overheating, leakage, or injuries and damage due to moving parts. Do not operate the machine, when the machine or any part of it is likely to be damaged, to avoid hazards due to moving parts, and risk of fire, overflow, electric shock or any other injuries to persons and/or damage.
- Regularly check the machine for proper operation. Do not operate the machine when any part of it is likely to be damaged (e.g. cracks or deformations, worn out power cord) or is not working properly, or has been subject to inadmissible strain (e.g. mechanical or electric shock, moisture in the housing). In these cases, return the machine to an authorised service centre for examination and repair. Especially the mixing tools or some mincer tools could get damaged (e.g. deformation, cracks) via non-proper treatment. Switch off and unplug the machine immediately, when a severe problem occurs during operation (e.g. overheating, foreign object in the used system, damage to the tools). Do not attempt to open or repair the machine on your own.

- Operate the machine on a well accessible, water-resistant, stable, level, dry, clean, and suitable large table or counter. Do not place the machine on inclined surfaces, where it can tilt, overflow, or fall. Do not operate the machine near or below any sensitive objects, boards, or drop-lights to avoid damage caused by splashes. Vibration during operation may cause the machine to move around during operation. Do not place the machine near the edge of the table or counter. During operation keep the machine in an appropriate distance of at least 50cm on each side and above the machine. Do not use the machine on a sink or drain board.
- **Do not place the machine on sensitive surfaces** (e.g. valuable furniture) to avoid stubborn stains caused by the suction cups at the feet of the machine.
- Do not place any clothes or tissue or other objects under or on the machine during operation, to avoid hazards due to moving parts, fire, electric shock, and overheating. Do not place the machine or any part or accessory of it on or near hot surfaces (e.g. burner, heater, range, or oven). Do not heat any part of the machine in a microwave oven. Do not process any hot or frozen food via the machine. Steam and condensate could damage the machine and cause high risk of electric shock. Immediately unplug the machine, when condensate accumulated on the surfaces. Then wipe dry.
- Do not process extremely hard pieces of food. Before operation, always remove any inedible and/or too hard parts (e.g. bones, stalks, seeds) to avoid damage to the machine.
- The machine may be used by persons (including children from 8 years on) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the machine and understand and observe all required precautions. Even cleaning may not be performed by children without supervision. Children must be supervised to ensure that they do not play with the machine or any parts of the machine or the packaging. **Do not leave the machine unattended, when it is in reach of young children.**
- Do not leave the machine unattended when it is connected to the power supply. Always switch off the motor (press the control dial) and unplug the machine, before assembling or disassembling any parts, before lifting the mixing arm, moving, or cleaning the machine, and when the machine is not in use.
- Always ensure that the machine is assembled completely and correctly, before connecting it to the power supply. Always ensure that the mixing bowl, mixing arm and the used tools are engaged correctly, before starting the machine to avoid damage due to moving parts. **Do not attempt to combine sets of accessories and tools designed for different functions. Only use the parts of one single set of matching tools at a time.** Do not use violence. Ensure that the mixing arm is locked in the horizontal (operating) position, when the machine is not in use and before moving the machine. The maximum amount of dough this machine can mix in continuous operation is 1500g flour plus approx. 900ml liquid for 10 minutes. If your recipe demands more than this, process your food in portions and intervals of 10 minutes, leaving the machine rest for at least 5 minutes, to avoid overloading and/or overheating the motor.
- Do not hold the machine by the power cord, mixing arm, mixing bowl, mixing tools or the assembled mincer for moving the machine. Always grasp the machine at the front and backside of the base plate for moving the machine. Only use the machine for processing edible food. **Do not use the machine for processing alcoholic food or any materials containing organic solvents (e.g. paint or lacquer). Inflammable vapours escaping could get into the housing of the machine, causing high risk of explosion and fire!**
- Do not leave any food dry on the surfaces of the machine or any part of it.
- Do not use abrasive cleaners or cleaning pads for cleaning the machine or any part of it. Do not clean the machine with any corrosive chemicals (e.g. bleach). Do not use any hard or sharp-edged objects for operation or cleaning. **Always observe the instructions for cleaning, before placing any parts of the machine into an automatic dishwasher** (see: 'Care and Cleaning').

IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

Place the machine near a suitable wall power socket, and connect the machine directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the machine (230V, 50Hz, AC, rated for at least 8A). The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the machine. Thus, before operating the machine abroad, ensure that safe operation is possible.
- Do not use any extension cord or multi socket outlet. For operation, always unwind the power cord completely.
- Power cords may never be knotted, twisted, pulled, strained or squeezed. The pins of the power plug must be neat and clean without any discolouration. The insulation of the power cord may not be brittle or worn. Do not let the plug or power cord hang over the edge of the table or counter. Ensure that no one will pull the machine by the power cord, or entangle in the power cord. Always grasp the plug to disconnect the power cord. **Do not touch the power plug or machine with wet hands while the machine is connected to the power supply.**
- The power cord may not touch hot surfaces, moving parts, or sharp edges. Do not place the machine on a power cord. If the power cord is obviously damaged and/or gets hot during operation, contact an authorized service centre for replacement. **DO NOT** attempt to repair any power cord!
- Do not leave the machine unattended, while it is connected to the power supply. Always switch off the motor (press the control dial) and unplug the machine after operation and if the machine is not in use, and before cleaning and/or assembling or disassembling.
- Leave hot food cool down before processing, because steam and




condensate escaping from hot food could damage the machine. Always immediately wipe off any liquids and condensate from the machine. To avoid risk of electric shock: Do not spill or drip any liquids on the machine or power cord. Do not place or immerse the machine or the power cord in water or any other liquid. Do not operate or even touch the machine, when it is wet or damp and connected to the power supply. When the machine got wet, always immediately unplug the machine and wipe dry to avoid risk of fire and electric shock (see: 'Care and Cleaning'). If in doubt, return the machine to an authorised service centre for examination and repair.

- **Do not process very runny or liquid ingredients** via the mincer (e.g. fresh fruit or light batter). Otherwise, liquid may get into the mincer coupling at the mixing arm and cause risk of electric shock.

MOVING PARTS – RISK OF INJURIES

- While the machine is live: To reduce the risk of severe injury to persons and damage, always keep your hands and any foreign objects (e.g. hair, clothes, brushes, cooking utensils) out of the bowl and feed chute of the mincer and away from the assembled tools (wire whisk, scraper beater, or kneading tools). Always switch off (press the control dial) and **unplug the machine, before assembling/disassembling any parts, cleaning, or moving the machine and when not in use.** Do not grasp into the mincer coupling when the machine is connected to the power supply.
- The edges of the cross blade are very sharp. Handle with care.
- Do not hold your face over the feed chute of the mincer, while the motor is in operation. Residues of bones or other hard parts could be hurled out. Do not poke in the feed chute! Do not push food into the feed chute via your hands or any foreign objects. Only use the pusher for pressing down food into the feed chute.
- Do not operate the machine without the mixing bowl in place—even when using the mincer. Place the splash guard on the mixing bowl whenever possible.
- **Do not leave the machine unattended when it is operation and/or in reach of young children.**

TECHNICAL SPECIFICATIONS

Model:	Art.-No.: 60977 Design Stand Mixer Advanced Digital
Power supply:	220-240V, 50-60Hz
Power consumption:	max. 600W
Length of power cord:	approx. 115 cm
Weight: (incl. stainless steel mixing bowl)	approx. 8kg
Dimensions: (incl. stainless steel mixing bowl)	approx. 230 x 360 x 365 mm (width x depth x height)
Capacity, mixing bowl:	max. 5 litres 1.5 kg flour + 900 ml liquid
Operating time:	Continuous operation: max. 10 minutes Breaks: at least 5 minutes
Certification:	  

These specifications may change without notice.



KNOWING YOUR NEW STAND MIXER



- MIXING ARM** – Containing the planetary transmission mixing drive with 2 drive shafts and the mincer coupling.
- MINCER COUPLING** – Attach the mincer here.
- TRANSPARENT SPLASH GUARD** – Minimises splattering during mixing.
- MIXING DRIVE** – With 2 drive shafts.
- BOWL ILLUMINATION**
- UNLOCK BUTTON**
- SPEED DISPLAY** – Showing the currently selected speed - „00“ (off) and „01“ to „12“.
- ALL-IN-ONE CONTROL DIAL** – For switching on or off the machine, selecting the pause function or selecting the speed.
- 5 LITRES MIXING BOWL** – Stainless steel or Ceramics
- OPERATING TIME DISPLAY**
- BASE PLATE** – Suction cups at the feet ensure a stable stand on smooth and solid surfaces.

MIXING TOOLS



DOUGH HOOK & DOUGH PADDLE
For mixing and kneading heavy dough.



SCRAPER BEATER
For creaming, mixing, or folding in whipped egg whites or whipped cream.



WIRE WHISK
For beating and mixing runny ingredients.

MINCER



MINCER HOUSING WITH FEED CHUTE
Attach this part to the mincer coupling at the mixing arm.



3 STEEL MINCING DISCS
Is installed in the mincer coupling.

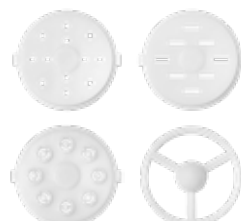
TOOLS FOR THE PRODUCTION OF KEBAB, SAUSAGE, PASTA AND BISCUIT



KEBAB TOOLS



SAUSAGE TOOLS
Sausage horn and sausage adapter



PASTA TOOLS
For spaghetti, macaroni, and tagliatelle.



COOKIE TOOLS
Metal cover and cookie mask

PROPERTIES OF YOUR NEW STAND MIXER

The Design Stand Mixer Advanced Digital comes as a versatile low-noise mixing machine into your home. Via the provided mincer and its assortment of accessories a wide variety of additional features is provided.

SMART MOTOR CONTROL

The powerful motor is controlled via an integrated electronics system, ensuring safe operation and long-lasting high performance of the drive system. When starting the motor, the speed is increased gradually to the set value. This way, splashes and clouds of dust of powdery ingredients are minimized and the lifetime of the motor and gear box are increased.

- When switching off the motor, via the integrated dynamic brake the motor stops immediately—without keeping dangerously running.
- The electronic motor control enables to maintain the desired rotating speed even with the machine loaded with ingredients of various consistency, thus providing a reproducible result.
- 12 different speed settings enable the appropriate fine tuning for always getting the desired results.

LOW-NOISE GEAR

The high-grade planetary transmission drive of the Design Stand Mixer Advanced Digital is made from pulverized metal casting for long-lasting, high performance and low-noise operation. The drive shafts rotate around the mixing bowl whilst the mixing tool itself is rotating in the opposite direction.

PRE-SET OPERATING TIME

When the required mixing time for processing your food is known already, you can set the operating time via the arrow keys next to the time display. This function is useful especially for any recipe that specifies the length of time ingredients should be mixed. You may select the operating time in the range of 30 seconds to 20 minutes ("00:30" to "20:00"). As soon as the motor starts, the machine shows a count-down of the still remaining operating time.

IMPORTANT - At the maximum this machine can mix in continuous operation approx. 2500g dough (1500g flour and approx. 900ml liquid) for 10 minutes. If you wish to process your food for a longer period of time, pause for at least 5 minutes after each 10 minutes of operation, to avoid overloading the motor (see below: 'Safety Devices'). You may use the entry of the operating time for being reminded of making breaks in time.

As soon as the set operating time elapses and the count-down reaches zero, the machine stops automatically and the defaults are shown again: speed "00" and operating time "20:00" (20 minutes).

IMPORTANT - When stopping the motor manually by turning the control dial to zero or switching off the machine (pressing the control dial for approx. 2 seconds) and/or lifting the mixing arm to the upper position, the operating time will be reset to the default value (20 minutes). If you wish to interrupt operation without setting the operating time again, you should use the pause function (see below: 'Pause Function').

PAUSE FUNCTION

Using the pause function, you can interrupt operation at any time you like by shortly pressing the control dial. The motor and count-down of the operating time stop immediately and the current speed setting is kept.

Use this function to add further ingredients or to check the mixing results. As soon as you wish to continue operation, simply press the control dial shortly again. The machine continues running, using the current settings. Alternatively, you can cancel operation and reset the timer to "20:00" (20 minutes) by turning the control dial to zero ("00") or shut off the machine by pressing the control dial until the beep sounds (approx. 2 seconds; see: 'After Usage').

IMPORTANT - When moving the mixing arm to the upper position, the machine is switched off completely and the pause function is cancelled too.

VARIOUS MIXING TOOLS

The machine comes with 4 different mixing tools that are adapted to the mixing bowl and the requirements of the possible tasks the machine is designed for.

Via selecting the appropriate mixing tool, a lot of various types of food can be processed. The wire whisk and scraper beater are suited for runny and light batters. These tools can only be used separately from any other mixing tool.

For heavy dough (e.g. yeast dough, bread dough, pasta dough) only use the knea-

ding tools: dough hook and dough paddle. These tools can be use separately and in combination with each other. According to the special design of the kneading tools, the perfect kneading result is reached in a quite short time.

ADDITIONAL COUPLING FOR THE MINCER

At the front of the mixing arm an additional coupling for the mincer is integrated.

CAUTION – Do NOT use the mixing function in combination with the mincer to avoid overloading the motor.

The mincer is provided with several additional tools for executing a variety of tasks:

- Cutting meat and some types of vegetables: 3 steel mincing discs enable to adapt the result to your requirements: from coarse to fine.

IMPORTANT - During mincing, the water is pressed out of the food, Thus, the ingredients may not be too wet. If in doubt, it is better to chop the ingredients manually or using a suited chopper. If possible, mix wet ingredients with dry types of food before processing the mixture in the mincer. For vegetable rissole use the coarse mincing disc.

- Use the sausage tools for making your own sausages.
- The kebab tools are suited for making kebab and similar dishes.
- Select a pasta disc for making spaghetti and soup noodles, macaroni, and tagliatelle (stripes) from pasta dough.
- The cookie tools offer various masks for forming cookies / shortcrust pastry.

NOTE

Self-made minced meat or vegetable mixtures for rissole can be mixed with further ingredients (e.g. spices) via the mixing function. Thereafter use the mincer again for preparing your own sausages and kebab. Prepare the dough for pasta and cookies via the kneading tools of the mixing system. This way, the complete preparation of your dishes and baking products can be made via this special machine.

For further information, refer to the following chapter 'Tips for Best Results'.

SAFETY DEVICES

For your safety and for protecting the machine from damage, the machine is equipped with several safety devices.

Intelligent Motor Control System

Switching off: Even when operated at maximum speed ("12") the motor stops immediately.

Starting operation: The machine speeds slowly to the set value. Even when the pause function is used at maximum speed setting, the motor does not start with a jolt, when continuing operation. This way, splashing and excessive clouds of dust are reduced. You do not need to increase the speed manually to the desired value. Thus, when a problem occurs while starting the motor, you can respond in time and stop operation immediately.

Mixing Arm Safety Cut-Off

If the mixing arm is lifted up at any time, while the machine is working, a safety cut-off will automatically switch off the motor and shut off the machine completely. When the machine is live, a beep sounds repeatedly, reminding you to unplug the machine.

IMPORTANT - All settings get lost, when moving the mixing arm to the upper position. When continuing operation, the defaults for speed ("00") and operating time ("20:00") will be active again.

For continuing operation, lower the mixing arm to the horizontal operating position first.

Overload Protection

The stand mixer is equipped with an electric overload protection and will automatically stop operation, if the motor is stalled or overloaded. In most cases, overload is a result of excessive amounts of ingredients being processed in a single portion, or too hard ingredients are blocking the mixing tool or the mincer.

When the overload protection is triggered, unplug the machine. Remove the obstacle and/or some of the ingredients in the mixing bowl. After a break of approx. 20 minutes, you may continue operation.

Overheat Protection

A self-resetting safety device safeguards the machine against overheating the motor with excessive load or elongated continuous operation. If overheating occurs, the machine stops working automatically.

If this error occurs, unplug the machine and leave the machine cool down for at least 20 minutes before continuing operation.

TIPS FOR BEST RESULTS

USAGE OF THE MIXING TOOLS

The Design Stand Mixer Advanced Digital offers 4 different mixing tools.

Your Task	Mixing Tool, Speed and Amount
Mixing and kneading very heavy dough for bread, rolls, pizza, focaccia, yeast-raised cakes, sweet buns, and pasta or noodles. Mixing minced meat or vegetable mixtures and further ingredients for meat loaf, rissole, sausage, and kebab. NOTE: You may use the kneading tools (dough hook and dough paddle) separately or in combination.	Dough hook and/or dough paddle, speed: 1 to 3, max. 2 kg in total.
Various mixing tasks: light cake batters and light biscuit doughs. frosting and icing, creaming flavoured and spiced butter, mixing sticky ingredients, folding in whipped egg whites, cheesecakes, doughs of medium consistency, batters for muffins and pancakes, mascarpone, soft types of cheese. Mixing fillings for sausages and kebab. NOTE: The Scraper beater can also be used as a spatula for scraping cake, biscuits or other mixtures out of the mixing bowl.	Scraper beater, speed: 3 to 4, max. 2 kg.
Runny foodstuffs and all whipping or aeration tasks: whole eggs, egg whites, cream, sponge cake, chiffon or angel food cakes, meringues and pavlova, sauces and dressings. NOTE: When whipping egg whites, ensure that the wire whisk and bowl are completely clean and dry before use. Even a small amount of fat or egg yolk may affect the whipping performance. Increase the speed to 10-12, when the egg whites become a little stiff already. CAUTION: Do not use the wire whisk for processing heavy dough. The whisk could be bent or even break and cause damage.	Wire whisk, Speed: 5 to 6 or 10 to 12 (aerating tasks), min. 200 ml, max. 1 litre.
Folding in whipped egg whites or whipped cream.	scraper beater or wire whisk, Speed: 1 to 3, max. 1.5 kg.
Folding in solid ingredients into heavy dough: grained chocolate, raisins, candied fruit, grained nuts, and others.	scraper beater or dough hook, Speed: 1 to 3, max. 1.5 kg.

FURTHER TIPS FOR USING THE MIXING FUNCTIONS

Whenever possible, use the splash guard. This will prevent clouds of powder and splashes from escaping the bowl, especially when adding ingredients. The feed opening enables the addition of further ingredients without removing the splash guard. When adding powdery ingredients (e.g. flour) during operation, only use the speed setting 1-3.

- Add dry and liquid ingredients in alternating portions. Wait, until the machine made an even mixture again, before adding the next portion.
- The machine accelerates the speed slowly up to the set value. However, start operation with the slowest speed. Increase the speed slowly up to the desired speed setting. Avoid high speed settings, when mixing liquids to avoid splashes.
- For adding ingredients, do not pour them directly onto the mixing tool. Add liquid ingredients slowly otherwise the liquid will gather in the middle of the mixing bowl, making even mixing more difficult. The feed opening of the provided splash guard eases the sideways adding. When mixing small amounts, you should stop operation intermediately and push the mixture down via a soft spatula. For yeast dough and other heavy dough use the kneading tools (in combination or separately) only. Use a slow speed level (1-3). Too heavy loads may damage the scraper beaters or wire whisk and cause overheating and damage to the machine when using high speed.
- For best results warm up the bowl, before making yeast dough. For this, you may rinse the bowl with hot water. If the dough sticks to the dough hook keep on processing until the dough is smooth and even. However, **ensure that the dough does not creep upwards into the drive shafts**. In this case, stop the machine and push down the dough via a spatula.
- **Do not process hot food.** Wait for the food to cool down. The rising steam and condensation on the machine can damage the machine. When the machine got wet, immediately unplug and wipe dry. Do not touch the machine with your hands, when the machine is wet and connected to the power supply.
- Process cake mixtures with a medium speed level and increase the speed to a higher level, after the ingredients have combined. Refer to the instructions of the recipe for best mixing results.
- For adding solid ingredients the dough should be heavy, otherwise the ingredients may settle on the base of the cake pan during baking. Use the dough hook for adding solid ingredients such as granulated nuts, raisins, small chocolate pieces or dried fruit to heavy dough.
- Always select a slow speed level for folding in ingredients. This way, the ingre-

dients will not get mashed but will be folded into the dough carefully.

- Spread some flour on sticky fruit before adding them to the dough (e.g. candied orange peel).
- Use the wire whisk for beating egg whites and ensure that the bowl is dry and clean. Slowly increase the speed level (e.g. to "10") and check the consistency of the eggs. Egg white is ready for the next step of preparation, when it is stiff and shiny and when it builds heaps. Do not beat egg whites too long. Otherwise the proteins will separate from liquid irreversible.
- After processing eggs, immediately rinse the mixing tool with cold water. When using hot water or leaving the egg desiccate on the mixing tools, the proteins of the egg will curdle and stick stubbornly tools.
- For making whipped cream, chill the bowl (e.g. by rinsing with ice/water mixture) and only use chilled whipped cream. Slowly increase the speed to the highest level ("12") and check the consistency of the whipped cream. The whipped cream is stiff when it builds heaps, when taking the wire whisk out of the bowl. Do not over-process whipped cream, to avoid separation of fat and whey.

SPECIAL HINTS CONCERNING THE SCRAPER BEATER

Under-mixed batters give poor baking results, including collapsing, unevenness of crumb, large holes, low rising, streaking and coarse textures. Via the special design of the scraper beater exceptionally thorough mixing is possible.

The scraper beater can be used for a variety of mixing tasks. Long mixing times may be required for larger or double quantities. You should not use the scraper beater for whisking egg whites or cream. For this type of purpose, the wire whisk is suited better.

IMPORTANT - Do not use the scraper beater for mixing heavy dough (bread, pizza etc.), or smashing potatoes.

When using the scraper beater always ensure that ingredients like butter and cream cheese has been softened at room temperature and chopped into cubes or flakes.

USING THE MINCER

- During operation, always protect the mixing drive against unintended touch. For this, install the mixing bowl and splash guard. Do not process or consume any food that has gone bad or has been stored for too long. Even in the refrigerator, minced meat is highly perishable. Thus, use really fresh meat and process meat directly, before consumption or cooking.

- Do not process any too hard pieces or fibres (e.g. bones, gristle, tendon, hard seeds, nuts, stalks, or hard shells). Remove any inedible parts, before mincing.
- Add onions, herbs and finely ground spices during the first processing run to achieve a better mixing result. Before processing, finely grind or crush hard spices (e.g. pepper, nutmeg, clove).
- Sauté onions until they are transparent, before mincing. This will increase the flavour and improve the digestibility. Cook hard ingredients (e.g. carrots, potatoes) until they are soft.
- Cut tough ingredients in sufficiently small pieces. Your ingredients must fit easily into the feed chute of the mincer (approx. 2 x 2 x 6cm). Cut very tough ingredients to cubes of max. 1 cm.
- Select a speed of 9-12, when using the mincer. Wait, until the machine reaches the selected speed, before inserting in your food.
- When processing large amounts, you should prepare your ingredients in portions, that can be processed in approx. 10 minutes. Switch off the machine after each portion and leave it rest for approx. 5 minutes for letting the motor cool down. This time duration can be used for preparing the next portion.
- When the motor slows down audibly and/or stalks, immediately switch off the machine. Remove any obstacles (see: 'Using the Mincer / Removing Obstacles'). Cut your food to smaller pieces before mincing.
- Do not force the food down into the feed chute violently. In general, the warm shaft moves the food within the mincer housing automatically. Only use the pusher for slightly moving the food down, when the food sticks within the feed chute.
- Start with the coarse or medium mincing disc. For getting a fine consistency (e.g. for some sausages), use the fine mincing disc in a second run.

BEFORE FIRST USE

⚠ WARNING – DO NOT let young children play with the machine, or any part of it, or the packaging! Always grasp the machine with both hands at the base plate for moving it. Do not hold the machine at the power cord, mixing arm, or mixing bowl or at the mincer housing for moving the machine. Keep in mind that the machine is very heavy. Grasp the machine at the front and backside of the base plate, for moving the machine.

1. Unpack the machine and all accessories carefully and check that no parts are damaged or missing. Carefully remove all shipping materials and promotional

materials, but DO NOT remove the warning icons or model label.

2. Before first use and after a longer period of storage, ensure to switch off the motor (press the control dial), unplug the machine, and clean the machine according to the instructions in chapter 'Care and Cleaning'.

NOTE

When using the Design Stand Mixer Advanced Digital for the first time, you may notice a slight odour coming from the motor. This is normal and will dissipate with use.

PREPARATION

⚠ WARNING – Always ensure that the machine is out of reach of young children! For operation, ensure that nobody will pull the machine by the power cord. Always place the machine on a stable, and level surface, where it will not wobble, tilt or fall. During operation, be aware that the machine could move around on the table or counter due to vibrations. Always keep the machine in sufficient distance (at least 50cm) to the edge of the working space and to any other objects during operation.

For avoiding stubborn stains by the suction cups at the base plate, do not place the machine on any sensitive surfaces (e.g. valuable furniture). Do not attempt to move the machine by dragging the machine over the work surface. This could damage the suction cups.

Do not operate the machine without the mixing bowl installed correctly. This holds for using the mincer as well. Place the splash guard on the mixing bowl, whenever possible, for avoiding splashes and clouds of dust escaping, and for protecting the mixing drive from unintended touch.

Do not hold your hands or any objects (e.g. cooking utensils or brushes) onto the assembled tools, while the machine is live. Do not use any tools with the machine that are not recommended by the manufacturer.

Always stop the motor (press the control dial) and unplug the machine before removing or inserting the mixing tools or unlocking the mixing arm via the unlock button.

Do not process hot food as steam and condensate could cause damage to the machine. When the machine became moist or wet, do not touch the machine with your hands, but unplug the machine immediately. Wipe off moisture immediately. The machine is intended for processing edible food. Do not fill in any other substances. **The machine is NOT suited for processing highly alcoholic food or liquids! Risk of Explosion and Fire!**

PREPARING THE MACHINE FOR OPERATION

⚠ CAUTION – Do not hold your hand onto the joint of the back pillar and mixing arm to avoid crushing your hand in the joint. The mixing arm is heavy and could cause damage when falling down from the upper position. For moving the mixing arm up or down, always grasp the mixing arm at the front. Always ensure that the mixing arm is engaged securely, before releasing your grip at the mixing arm.

IMPORTANT - Always lower the mixing arm to the horizontal (operating) position, when the machine is not in use and for moving the machine. When moving the machine, keep in mind that the machine is very heavy and the suction cups fix the machine to the work surface.

1. Grasp the machine at the front and backside of the base plate and place the machine on a suitable surface (see: 'Important Safeguards').
2. Grasp the front of the mixing arm, while pressing the unlock button. Doing so, ensure to keep your hands away from the joint of the mixing arm. Move the mixing arm to the upper position and, releasing the unlock button, ensure that the mixing arm is locked securely in the upper position before releasing your grip.

IMPORTANT - Do not operate the machine without the mixing bowl locked in place, even when using the mincer. **Only when using the mixing function:** Fill your food into the mixing bowl, according to your recipe. Further ingredients may be filled in during operation via the feed opening in the splash guard. Place the mixing bowl into the bowl holder at the base plate. The MAX filling line should be at the rear of the machine. If required, turn the mixing bowl to and fro a little to make the mixing bowl slide down into the excavation at the base plate. Then turn the mixing bowl counter-clockwise to the stop to lock it securely in place.

With your left hand, hold the mixing arm at the front and, while pressing the unlock button, slowly move the mixing arm to the lower operating position. Only when using the mincer: Place the splash guard onto the mixing bowl for protecting the mixing drive against unintended touch. If required, carefully and completely pull the power cord out of the cord storage at the back pillar of the stand mixer. The power cord is approx. 1 m in length. There may be no loops of the power cord within the cord storage, while the machine is in use.

USING THE MIXING FUNCTION

⚠ WARNING – Do not grasp into the mixing bowl or hold any foreign objects (e.g. cooking utensils) into the mixing bowl or at the mixing tools, while the motor is running. Always switch off the motor (press the control dial) and unplug the machine, before touching the mixing tool, assembling or disassembling any parts, inserting your hands or any foreign objects into the mixing bowl or moving the mixing arm to the upper position.

Before plugging in the power plug and switching on by pressing the control dial: Always ensure that no foreign utensils (e.g. cooking utensils) are inside the mixing bowl and the mixing arm is in the lower (operating) position. Do not process more than 1500g flour plus approx. 900ml water in continuous operation for more than 10 minutes. If your recipe demands more than this, process your food in portions and make breaks for at least 5 minutes after each 10 minutes of operation, to avoid overloading the motor.

IMPORTANT - Do not operate the mixing function in combination with the mincer to avoid overloading the motor.

ASSEMBLING OR DISASSEMBLING THE MIXING TOOL

On top of the mixing tool shaft, there is an opening with a bent guiding groove. At the bottom of the mixing drive, two drive shafts are protruding, each one equipped with a securing pin. For assembling the mixing tool, the guiding groove must be slipped over the securing pin and locked by turning the mixing tool. The drive shafts are completely identical and you may install the mixing tool at any one of them. The kneading tools (dough hook and dough paddle) may be used separately or in combination with each other.

NOTE

It may occur that the mixing drive comes to a standstill in an unfortunate position, making it impossible to install both kneading tools in combination. In this case, simply install the kneading tools each at the other drive shaft.

⚠ CAUTION – Do not attempt to install the wire whisk or scraper beater in combination with any other mixing tool! Otherwise, the mixing tool and/or mixing drive could get damaged. Do not let the mixing arm fall down into the lower operating position. Always hold the mixing arm at the front when pressing the unlock button for moving the mixing arm. **Always ensure to keep your hands and fingers away from the joint between mixing arm and back pillar of the machine to avoid crushing your hand.**

IMPORTANT - Before installing the mixing tool, always ensure that the opening on top of the mixing tool shaft is clean and dry. Otherwise, the drive shaft of the mixing drive could get polluted and/or damaged.

NOTE

Always move the mixing arm to the upper position, for inserting or removing the mixing tools.

1. Ensure that the appliance is unplugged. Then move the mixing arm into the upper position (see: 'Preparation').
2. **Disassembling the mixing tool:** Holding the mixing arm with one hand, push the installed mixing tool upwards until you can turn the mixing tool easily clockwise (to the right). Then pull the mixing tool down off the drive shaft (see: 'After Usage / Removing the Mixing Tools').
3. **Assembling a mixing tool:** Align the groove on top of the mixing tool shaft with the securing pin on the drive shaft of the mixing drive. Holding the mixing arm with one hand, push the mixing tool upwards until you can turn the mixing tool easily counter-clockwise (to the left). Ensure that the mixing tool is locked securely and cannot fall out/down.
4. Lower the mixing arm to the operating position. For this, hold the mixing arm tightly at the front and press the unlock button. Ensuring that your hand stays away from the joint of the mixing arm, gently lower the mixer arm to the operating position. Slide the splash guard into position on top of the mixing bowl and gently press the splash guard down for fixing it on the mixing bowl.

NOTE

You may turn the splash guard to almost every required position. There is no need to remove the splash guard for adding further ingredients. Simply fill the ingredients in via the feed opening. Too large pieces of food should be cut to smaller pieces fitting easily into the feed opening (e.g. cooked potatoes for purée).

STARTING THE MIXING PROCESS

NOTE

Use the splash guard to avoid that clouds of powdery ingredients and splashes escape during operation. Turn the feed opening to the desired position. Liquid ingredients, powder, and small pieces can be filled in via the feed opening. Add flour in portions to the mixing bowl and use a low speed setting (1-2) until the single portions are mixed in, for minimizing the build-up of flour dust.

1. Prepare the machine for operation (see: 'Preparation' and 'Using the Mixing Function'). Ensure that the mixing arm is correctly locked in the horizontal operating position. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). A beep sounds and the speed display and operating time display show dashes. The stand mixer is now in standby mode and ready for use.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. rubber spatula) into the mixing bowl or on the mixing tool, while the machine is connected to the power supply. Always switch off the machine (press the control dial), before manually scraping down your food in the mixing bowl.

2. Press the control dial for approx. 2 seconds for switching on the machine. A signal sounds, the bowl illumination goes on, and the display areas show the defaults: speed "00" and operating time "20:00".

NOTE

Start with low speed settings (1 or 2), until the ingredients are combined. This will minimize splashing and avoid clouds of powdery ingredients (e.g. flour). The machine supports you in this via the smart motor control. The motor does not start with a jolt, but increases the speed slowly to the set value. Therefore, when selecting the speed, always wait for some seconds, until the selected speed is reached.

IMPORTANT - Do not leave the motor operate continuously for more than 10 minutes to avoid overheating. Make breaks of at least 5 minutes after each 10 minutes of operation.

3. When the required mixing time is known already, you may adjust the operating time accordingly. Use the arrow keys at the left side of the operating time display to enter the desired time. The machine stops operation automatically, when the set operating time ran out (see: 'Operating Time and Pause Function').
4. Turn the control dial clockwise for starting operation. As soon as the motor starts, the count-down of the operating time starts.

NOTE

You can change the speed at any time you like during operation. The set operating time cannot be changed, while a mixing process is running. If required, cancel the current mixing process (see: 'Operating Time and Pause Function').

NOTE

If you wish to add further ingredients, you should interrupt operation for this. Use the pause function, if you wish to resume operation thereafter (see: 'Operating Time and Pause Function').

5. For changing the speed during operation, turn the control dial to the desired value. If required, you may interrupt the mixing process at any time you like by simply pressing the control dial **shortly**. The motor stops immediately. The current speed setting is kept and the count-down of the operating time stops at the current setting (see: 'Operating Time and Pause Function'). Use this function for adding further ingredients.
6. If required, you can cancel operation manually at any time you like (see: 'Operating Time and Pause Function'). In this case, the settings for speed and operating time will be reset to the defaults (speed zero and 20 minutes). If you leave the machine operate until the set operating time elapses, the machine stops automatically. Thereafter, the default operating time is shown again on the operating time display (20 minutes, "20:00"). You may start operation again at once.

IMPORTANT - When processing very heavy dough or leaving the machine operate for several minutes, the mixing arm gets somewhat warm. This is normal and no need for concern. However, do not leave the motor run in continuous operation for more than 10 minutes.

7. If you do not wish to use the machine again, switch off the machine completely by pressing the control dial until only dashes are shown (see: 'After Usage'). Then unplug the machine. Do not leave the machine connected to the power supply uselessly.
8. Do not leave any food dry on the surfaces. Clean the machine and any used tools immediately after operation. This will keep the machine hygienically clean and always ready for use (see: 'Care and Cleaning').

USING THE MINCER

⚠ WARNING – Do not hold your hands or any foreign objects in the feed chute of the mincer or at the mixing drive, when the machine is connected to the power supply. Even for operating the mincer, install the mixing bowl at the base plate of the machine and cover the mixing bowl via the splash guard to protect the mixing drive against unintended touch. Do not hold your face over the feed chute, while the motor is agitating, because splinters and splashes could be hurled out of the feed chute, especially, when you failed to remove small pieces of bones or other hard parts (e.g. stalks, hard seeds, stones) while preparing the food. Only use the provided pusher for pushing down the food in the feed chute.

⚠ WARNING – **Do not remove the screw ring from the mincer housing, while the mincer is mounted on the mixing arm** and the machine is connected to the power supply. Always switch off the motor (press the control dial) and unplug the machine, when the motor gets stuck or runs noticeably slowly. Always remove the mincer from the mixing arm for removing obstacles (see: 'Removing Obstacles').

DO NOT pour water or any other liquids into the feed chute of the mincer, while the mincer is assembled to the mixing arm. Do not process very wet or runny ingredients via the mincer (e.g. light batter, fresh fruit or vegetables) to avoid risk of electric shock.

⚠ CAUTION – Do not process frozen or too hard food (e.g. nuts, coconut, dried spices) to avoid damage. Always remove extremely hard parts of your food (e.g. bones, hard shells, seeds). The mincer is suited for processing fresh meat and food of similar consistency as well as heavy types of dough (e.g. pasta dough). Always select the appropriate set of tools for processing your food (see below). Before switching on the motor, always ensure that the mincer is assembled completely and correctly.

IMPORTANT - Do not operate the mincer in combination with the mixing drive to avoid overloading the motor. When the motor is running for several minutes, the mixing arm may get warm. This is normal. However, do not let the motor run continuously for more than 10 minutes to avoid overheating. Make a break of at least 5 minutes after each 10 minutes of operation.

NOTE

You may operate the mincer without setting the operating time and use the default of 20 minutes ("20:00"). We recommend to set the operating time to 10 minutes for being reminded to make breaks in time. This will help to maintain the high performance and long lifetime of the motor. Use the breaks for preparing the next portion of food, or for performing the next step of making your dishes with the food already processed via the mincer.

IMPORTANT - Cut tough pieces of food (e.g. meat) in stripes of approx. 2 x 2 x 6 cm. Dough for pasta, sausage, kebab, and cookies should be kneaded to a thick roll of approx. 2 x 2 cm in diameter. The food must fit conveniently into the feed chute.

PROCESSING TOUGH FOOD-MINCING MEAT

The cross blade and steel mincing discs are intended for processing tough food, especially raw meat. The pieces of food are crushed via the worm shaft and cut via the cross blade, before the food is pressed through the mincing disc. The typical consistency of minced meat is the result. By selecting the appropriate mincing disc, you get different grind sizes. For getting a really fine product, you may process the food repeatedly.

IMPORTANT - Always use only one separate mincing disc at a time. When a finer consistency is required, process the food twice, selecting the fine mincing disc for the second run.

Preparing the Mincer

1. Prepare your food for mincing. Remove all hard and inedible parts (e.g. bones, gristle, tendons). Cut your food to stripes of 2 x 2 x 6 cm.
2. Hold the mincer housing with the thread facing upwards and insert the worm shaft with the long, hexagonal shaft facing downwards. With the worm shaft inserted correctly, the hexagonal shaft protrudes the mincer housing at the coupling side (bottom).

IMPORTANT - The blades of the cross blade are edged only at one side. Ensure to insert the cross blade in correct orientation. The edged side is supposed to cut your food just at the mincing disc. **Handle the cross blade with care to avoid injuries.**

3. With the sharp edges facing upwards, place the cross blade on the short central pin of the worm shaft. If required, turn the cross blade until it settles without a gap on the worm shaft.
4. Select the required mincing disc (coarse, medium, or fine) and place it on the worm shaft. With the worm shaft and cross blade mounted correctly, you can turn the mincing disc until the spigots at the rim of the mincing disc engage in the notches at the rim of the mincer housing.
5. Turn the screw ring hand-tight on the mincer housing, but without violence.
6. Prepare the machine for operation (see: 'Preparation').
7. For removing the protecting cover of the mincer coupling at the mixing arm, turn the protecting cover clockwise and pull it out.

8. Holding the feed chute of the mincer in the 2'clock position, insert the coupling of the mincer with the protruding hexagonal shaft into the mincer coupling of the mixing arm. If required, turn the mincer to and fro a little until it slides into the mincer coupling.
9. While pressing the release button of the mincer coupling, turn the mincer counter-clockwise to the stop. The feed chute must face upwards vertically and the mincer must be engaged firmly when releasing the release button.
10. Place the tablet onto the feed chute of the mincer and push it down carefully. The mincer is now ready for operation.

Mincing Your Food

11. Prepare a portion of your food and place the food onto the tablet of the mincer. Hold the provided container or another sufficiently large bowl at hand.
12. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). The display areas show dashes and an acoustic signal sounds. The stand mixer is in standby mode now.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. cooking utensils) into the feed chute of the mincer or at the mixing drive, while the machine is connected to the power supply. Always use the provided pusher for pushing down your food within the feed chute.

13. Hold the control dial pressed for approx. 2 seconds for switching on the machine. A signal sounds and "00" flashes on the speed display. The operating time display shows the default operating time: "20:00" (20 minutes).
14. When you wish to be reminded to making breaks in time, you should set the timer of the machine to 10 minutes (see: 'Operating Time and Pause Function').
15. Turn the control dial until the speed setting "10" is shown at the speed display.

NOTE

The worm shaft moves the food to the outlet automatically, as soon as the motor is running. Your food should fit easily into the feed chute and fall onto the worm shaft. Therefore, in most cases, it is not necessary to push your food down. Only use the pusher, when your food clogs the feed chute and/or sticks to the walls of the feed chute.

16. It is best to hold the container below the outlet of the mincer, while pushing the pieces of food one by one from the tablet into the opening of the feed chute. If required, use the pusher to push your food down slowly and without much pressure.

17. After processing the prepared portion, press the control dial for stopping the motor (see: 'Operating Time and Pause Function').
18. When you wish to process another portion of food, prepare the next portion and place your food onto the tablet of the mincer.
19. Start the motor again with speed "10". Wait until the selected speed is reached. Then repeat steps 16 to 18.
20. When you do not wish to use the machine for another portion, switch off the machine by holding the control dial pressed until only dashes are displayed (see: 'After Usage'). Unplug the machine.
21. Remove the mincer from the mixing arm (see: 'After Usage'). Immediately thereafter, clean the machine and any used accessories (see: 'Care and Cleaning').

FILLING SAUSAGE SKINS

Via the sausage horn you can fill sausage skins with already prepared fillings. For this, slip the skin onto the sausage horn. The worm shaft of the mincer presses the prepared mixture into the skin. Preparation of the filling can be done via the mincer accessory and/or the mixing function (see above: 'Processing Tough Food—Mincing Meat' und 'Using the Mixing Function'). You may use real skins or synthetic skins as well.

NOTE

Making sausages may be easier with the assistance of a second person. One person filling the prepared sausage mixture into the feed chute of the mincer, while the second person carries through the filling of the skins.

Preparing the Mincer for Filling Sausage Skins

1. Prepare skin and filling: Mix the ingredients for the filling (e.g. via the mixing system of the machine). Prepare a sufficient amount of short pieces of an appropriate fine thread. Lace up one end of the skin. Hold a sufficiently large tablet or wide bowl at hand for putting down the sausages.
2. Hold the mincer housing with the thread facing upwards and insert the worm shaft with the long, hexagonal shaft facing downwards. With the worm shaft inserted correctly, the hexagonal shaft protrudes the mincer housing at the coupling side (bottom).
3. Place the sausage adapter onto the pin in the centre of the worm shaft.
4. Place the sausage horn onto the sausage adapter and put the screw ring over the sausage horn.

5. Turn the screw ring hand-tight onto the mincer housing.

IMPORTANT - The screw ring could block the worm shaft within the mincer housing, when it is turned on too tight! The sausage horn may not turn with the worm shaft and must be fixed in position without wobbling.

6. Ensure that the sausage horn is assembled firmly. Prepare the machine for operation (see: 'Preparation').
7. For removing the protecting cover at the mixing arm, turn the protecting cover clockwise and pull it out.
8. Holding the feed chute of the mincer in the 2'clock position, insert the coupling of the mincer with the protruding hexagonal shaft into the mincer coupling of the mixing arm. If required, turn the mincer to and fro a little until it slides into the mincer coupling.
9. While pressing the release button of the mincer coupling, turn the mincer counter-clockwise to the stop. The feed chute must face upwards vertically and the mincer must be engaged firmly, when releasing the release button.
10. Place the tablet onto the feed chute of the mincer and carefully push it down. The mincer is now ready for operation.

Filling the Sausage Skins

11. Place a portion of your sausage filling onto the tablet of the mincer. The amount should be sufficient for at least one sausage.
12. Slip and push the prepared skin onto the sausage horn up to the laced up end of the skin. Long pieces of skin may build wrinkles on the sausage horn.
13. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). The display areas show dashes and an acoustic signal sounds. The stand mixer is in standby mode now.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. cooking utensils) into the feed chute of the mincer or at the mixing drive, while the machine is connected to the power supply. Always use the provided pusher for pushing down your food within the feed chute.

14. Hold the control dial pressed for approx. 2 seconds for switching on the machine. A signal sounds and "00" flashes on the speed display. The operating time display shows the default operating time: "20:00" (20 minutes).
15. When you wish a reminder for making breaks in time, you should set the timer of the machine to 10 minutes (see: 'Operating Time and Pause Function').

16. Hold the skin with one hand at the end of the sausage horn. Then start the motor with speed setting "10".
17. Push the sausage filling into the feed chute. While the filling is pressed out of the sausage horn, let the skin slip gently off the sausage horn or push the skin down as required.

NOTE

If the skin only hardly slips down the sausage horn, you may rub a little cooking oil onto the sausage horn. When using a long piece of skin, you can make several short sausages by lacing up the skin repeatedly. Alternatively, you may cut the skin after filling in the desired amount and lace up the remaining skin on the sausage horn for another sausage.

18. When the skin is filled with the desired amount, press the control dial for stopping the motor (see: 'Operating Time and Pause Function').
19. Close the filled skin via one of the prepared pieces of thread. If required, cut off the filled skin at the end of the sausage horn.
20. If you wish to continue, prepare the next portion of your food and place your food onto the tablet of the mincer. If required, slip another piece of skin onto the sausage horn. Ensure that the end of the skin is closed firmly. Then repeat steps 16 to 19.
21. When you do not wish to use the machine for another portion, switch off the machine by holding the control dial pressed until only dashes are displayed (see: 'After Usage'). Unplug the machine.
22. Remove the mincer from the mixing arm (see: 'After Usage'). Immediately thereafter, clean the machine and any used accessories (see: 'Care and Cleaning').

IMPORTANT - Depending on the type of filling, raw sausages are highly perishable, even when refrigerated. Consume or cook the sausages in time.

MAKING KEBAB

For making kebab (Middle Eastern meat pâté), you may prepare minced meat for the filling via the mincer (see above: 'Processing Tough Food—Mincing Meat'). You should add all ingredients just before the first mincing run. This way, the ingredients are mixed perfectly. If required, prepare the dough for making the sleeves via the appropriate mixing tool (see: 'Using the Mixing Function').

Preparing the Mincer for Making Kebab

1. Prepare the kebab mixture according to your recipe. Hold a sufficiently large tablet or container at hand.

2. Hold the mincer housing with the thread facing upwards and insert the worm shaft with the long, hexagonal shaft facing downwards. When inserted correctly, the hexagonal shaft protrudes the mincer housing at the coupling side (bottom).
3. Place the plastic finger onto the pin in the centre of the worm shaft. Turn the plastic finger until the spigots at the rim of the plastic finger engage in the notches at the rim of the mincer housing.
4. Place the cone onto the plastic finger and put the screw ring over the cone.
5. Turn the screw ring hand-tight on the mincer housing.
6. Prepare the machine for operation (see: 'Preparation').
7. For removing the protecting cover of the mincer coupling at the mixing arm, turn the protecting cover clockwise and pull it out.
8. Holding the feed chute of the mincer in the 2'clock position, insert the coupling of the mincer with the protruding hexagonal shaft into the mincer coupling of the mixing arm. If required, turn the mincer to and fro a little until it slides into the mincer coupling.
9. While pressing the release button, turn the mincer counter-clockwise to the stop. The feed chute must face upwards vertically and the mincer must be engaged firmly when releasing the release button.
10. Place the tablet onto the feed chute of the mincer. The mincer is now ready for operation.

Processing the Kebab Mixture

1. Place a sufficiently large portion of the kebab mixture onto the tablet of the mincer.
2. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). The display areas show dashes and an acoustic signal sounds. The stand mixer is in standby mode now.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. cooking utensils) into the feed chute of the mincer or at the mixing drive, while the machine is connected to the power supply. Always use the provided pusher, if you need to push down your food within the feed chute.

13. Hold the control dial pressed for approx. 2 seconds for switching on the machine. A signal sounds and "00" flashes on the speed display. The operating time display shows the default operating time: "20:00" (20 minutes).
14. When you wish a reminder for making breaks in time, you should set the timer of the machine to 10 minutes (see: 'Operating Time and Pause Function').

15. Place the container or tablet below the outlet of the mincer.

NOTE

It is best to hold the tablet or container for your kebab mixture directly below the mincer outlet. Additionally, you may fill already prepared sleeves for your kebab directly via the mincer. When being somewhat experienced, you may keep the machine running, while filling some sleeves.

16. Place the kebab dough onto the tablet of the mincer. Turn the control dial until the speed setting "10" is shown at the speed display.
17. Push the kebab dough from the tablet into the opening of the feed chute. If required, use the pusher to push your food slowly and evenly down without much pressure. After a short time, the kebab mixture is pressed out of the mincer outlet.
18. After processing the prepared portion, press the control dial for stopping the motor (see: 'Operating Time and Pause Function').
19. If you wish to process another portion of kebab, prepare the next portion and place the kebab mixture onto the tablet of the mincer. Start the motor again with speed "10". Wait until the selected speed is reached. Then repeat steps 17 and 18.
20. When you do not wish to use the machine for another portion, switch off the machine by holding the control dial pressed until only dashes are displayed (see: 'After Usage'). Unplug the machine.
21. Remove the mincer from the mixing arm (see: 'After Usage'). Immediately thereafter, clean the machine and any used accessories (see: 'Care and Cleaning').

IMPORTANT - Even in the refrigerator, kebab is highly perishable. Cook the prepared kebab immediately after preparation.

MAKING NOODLES AND PASTA

Via the plastic discs (pasta discs) pasta dough can be formed to spaghetti or noodles for soups, macaroni, or tagliatelle. The prepared dough is pressed through the pasta discs via the worm shaft. The shape is given by the selected pasta disc.

NOTE

Use the kneading tools of the mixing system for making a heavy dough of durum wheat semolina (pasta dough) according to your recipe. Especially when forming long spaghetti or macaroni, you should get some assistance of a second person. One person can insert the pasta dough into the feed chute, while the second person takes the pasta from the outlet of the mincer.

Preparing the Mincer for Making Noodles and Pasta

1. Prepare the pasta dough according to your recipe. For this, you may use the dough hook and dough paddle (see: 'Using the Mixing Function'). Knead the prepared dough to a roll of approx. 2 cm in diameter. Hold a sufficiently large tablet or bowl at hand for placing the pasta threads on it.

NOTE

If required, spread some flour onto the roll before processing. This could make the roll slide down easily at the inner walls of the feed chute.

2. Hold the mincer housing with the thread facing upwards and insert the worm shaft with the long, hexagonal shaft facing downwards. When inserted correctly, the hexagonal shaft protrudes the mincer housing at the coupling side (bottom).
3. Place the desired pasta disc onto the pin in the centre of the worm shaft. Ensure correct orientation: the pin must be inserted into the well at one side of the pasta disc. Turn the pasta disc until the spigots at the rim of the pasta disc engage in the notches at the rim of the mincer housing.
4. Turn the screw ring hand-tight onto the mincer housing.
5. Prepare the machine for operation (see: 'Preparation').
6. For removing the protecting cover of the mincer coupling at the mixing arm, turn the protecting cover clockwise and pull it out.
7. Holding the feed chute of the mincer in the 2'clock position, insert the coupling of the mincer with the protruding hexagonal shaft into the mincer coupling of the mixing arm. If required, turn the mincer to and fro a little until it slides into the mincer coupling.
8. While pressing the release button, turn the mincer counter-clockwise to the stop. The feed chute must face upwards vertically and the mincer must be engaged firmly when releasing the release button.
9. Place the tablet onto the feed chute of the mincer. The mincer is now ready for operation.

Processing the Pasta Dough

NOTE

It is best to place the tablet or bowl below the outlet of the mincer. This way, the pasta can build long threads, while you are feeding the dough into the opening of the feed chute. If you wish to prepare short threads or tagliatelle for soups, you can cut the dough just in front of the outlet as soon as the threads reach the desired length. However, avoid damaging the pasta disc while cutting off the pasta threads. Alternatively, make long threads and, after processing, cut the threads to the desired length.

10. Place a roll of the pasta dough onto the tablet of the mincer.
11. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). The display areas show dashes and an acoustic signal sounds. The stand mixer is in standby mode now.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. cooking utensils) into the feed chute of the mincer or at the mixing drive, while the machine is connected to the power supply. If required, use the provided pusher for pushing down the dough within the feed chute.

12. Hold the control dial pressed for approx. 2 seconds for switching on the machine. A signal sounds and "00" flashes on the speed display. The operating time display shows the default operating time: "20:00" (20 minutes).
13. When you wish a reminder for making breaks in time, you should set the timer of the machine to 10 minutes (see: 'Operating Time and Pause Function').
14. Place the tablet or bowl below the mincer outlet. Turn the control dial until the speed setting "10" is shown at the speed display.
15. Feed the pasta dough as evenly as possible into the feed chute. If required, use the pusher to push your food down slowly and without much pressure.
16. When the pasta threads reach the desired length, you may cut the threads just at the outlet of the mincer via a sharp knife or a pair of scissors. If required, stop the motor by shortly pressing the control dial (see: 'Operating Time and Pause Function'). However, with some experience, you may keep the motor running, while cutting the threads.
17. After processing the prepared portion, press the control dial for stopping the motor (see: 'Operating Time and Pause Function').
18. If required, prepare the next roll of pasta dough and place the roll onto the tablet of the mincer. Start the motor again with speed "10". Wait until the selected speed is reached. Then repeat steps 15 to 17.

19. When you do not wish to use the machine for another portion, switch off the machine by holding the control dial pressed until only dashes are displayed (see: 'After Usage'). Unplug the machine.

20. Remove the mincer from the mixing arm (see: 'After Usage'). Immediately thereafter, clean the machine and the used accessories (see: 'Care and Cleaning').

NOTE

Dry or cook the noodles or pasta immediately, according to the instructions in your recipe.

Making Cookies

For making cookies and small cakes from a sufficiently heavy dough (e.g. for short-crust pastry) a special tool set is provided.

NOTE

To ensure easy forming of the dough, you should place the dough, worm shaft, and mincer housing into the refrigerator, before making the cookies or cakes. Otherwise, the dough may be too soft and sticky. When the mincer housing and worm shaft are still at room temperature, the dough will be warmed up again by touching the metal parts. Do not place the mincer into the freezer, before processing your food to avoid a lot of ice and condensate on the parts of the mincer. The dough would freeze solid to the mincer parts.

NOTE

You should get some assistance of a second person. One person can insert the dough into the feed chute, while the second one takes the formed pieces of dough at the outlet of the mincer and distributes the dough on appropriately prepared backing trays or large dishes.

Preparing the Mincer for Making Cookies

1. Prepare the cookie dough according to your recipe. For this, you may use the dough hook and dough paddle (see: 'Using the Mixing Function'). Knead the prepared dough to a roll of approx. 2 cm in diameter. Hold a sufficiently large tablet or appropriately prepared baking tray at hand for placing the dough on it.

NOTE

If required, spread some flour onto the dough roll, before processing. This could make the dough roll slide down easily at the inner walls of the feed chute.

2. Hold the mincer housing with the thread facing upwards and insert the worm shaft with the long, hexagonal shaft facing downwards. When inserted correctly, the hexagonal shaft protrudes the mincer housing at the coupling side (bottom).
3. Place the black plastic cross (cookie adapter) on the pin in the centre of the worm shaft. Ensure correct orientation: the label "FRONT" must face upwards. Turn the cookie adapter until the spigots at the rim of the cookie adapter engage in the notches at the rim of the mincer housing.
4. Place the metal cover on the cookie adapter and turn the metal cover until the notches at the rim slide onto the spigots of the cookie adapter. If positioned correctly, there is no gap between the cookie adapter and the metal cover.
5. Turn the screw ring hand-tight onto the mincer housing.
6. Prepare the machine for operation (see: 'Preparation').
7. For removing the protecting cover of the mincer coupling at the mixing arm, turn the protecting cover clockwise and pull it out.
8. Holding the feed chute of the mincer in the 2'clock position, insert the coupling of the mincer with the protruding hexagonal shaft into the mincer coupling of the mixing arm. If required, turn the mincer to and fro a little until it slides into the mincer coupling.
9. While pressing the release button, turn the mincer counter-clockwise to the stop. The feed chute must face upwards vertically and the mincer must be engaged firmly, when releasing the release button.
10. Place the tablet onto the feed chute of the mincer.
11. From the side of the mincer, insert the cookie mask into the slit between the metal cover and cookie adapter and push the cookie mask in, until the desired opening is positioned in the centre of the metal cover.

NOTE

You select the shape of your cookies via the position of the cookie mask.

Forming the Cookie Dough

12. Place the dough roll onto the tablet of the mincer.
13. Connect the machine to a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). The display areas show dashes and an acoustic signal sounds. The stand mixer is in standby mode now.

⚠ WARNING – Do not hold your hands or any foreign objects (e.g. cooking utensils) into the feed chute of the mincer or at the mixing drive, while the machine is connected to the power supply. Always use the provided pusher for pushing down your food within the feed chute.

14. Hold the control dial pressed for approx. 2 seconds for switching on the machine. A signal sounds and "00" flashes on the speed display. The operating time display shows the default operating time: "20:00" (20 minutes).
15. If you wish a reminder for making breaks in time, you should set the timer of the machine to 10 minutes (see: 'Operating Time and Pause Function').
16. Turn the control dial until the speed setting "10" is shown at the speed display.
17. It is best to hold your hand or a small tablet directly below the outlet of the mincer, while pushing the dough roll into the feed chute. Try to push the dough as evenly as possible into the feed chute. Let the shaped dough slide onto your hand or onto the tablet.
18. When the piece of dough coming out of the mincer has reached the desired length, cut off the dough via a sharp knife or pair of scissors just at the outlet of the mincer. If required, stop the motor for this by pressing the control dial (see: 'Operating Time and Pause Function'). However, when being experienced, you may keep the motor running, while separating the shaped pieces of dough.
19. Put down the pieces of shaped dough onto the tablet or baking tray, while a second person is inserting the dough roll slowly into the opening of the feed chute. If required, use the pusher to push your food slowly and without much pressure down in the feed chute.
20. After processing the prepared dough roll, press the control dial for stopping the motor (see: 'Operating Time and Pause Function').
21. If required, prepare the next dough roll and place it onto the tablet of the mincer. Then repeat steps 16 to 20.
22. When you do not wish to use the machine for another portion, switch off the machine by holding the control dial pressed until only dashes are displayed (see: 'After Usage'). Unplug the machine.
23. Remove the mincer from the mixing arm (see: 'After Usage'). Immediately thereafter, clean the machine and any used accessories (see: 'Care and Cleaning').

NOTE

You should bake the prepared cookies immediately according to the instructions in your recipe.

REMOVING OBSTACLES

⚠ WARNING – Do not pour any type of liquid into the feed chute of the mincer, while the mincer is assembled to the mixing arm. Do not insert any foreign objects into the feed chute (e.g. cooking utensils). Do not remove the screw ring from the mincer housing with the mincer assembled to the mixing arm and the machine connected to the power supply.

⚠ CAUTION – Immediately switch off the motor (press the control dial), when the motor keeps running noticeably slowly or gets blocked. This may avoid overloading or overheating the motor and thus maintain long-lasting high performance of the motor.

When processing tough pieces of food (e.g. tendons or gristle within meat) or dough with pieces of nuts, fruit, or hard vegetables and similar ingredients, the mincer may be clogged. Large, hard pieces (e.g. bones) could block the worm shaft and/or cross blade. In the extreme case, the mincer could get damaged (see: 'Tips for Best Results / Using the Mincer').

1. Press the control dial for switching off the motor and unplug the machine.
2. Remove the tablet of the mincer. Then, remove the mincer from the mixing arm and turn off the screw ring from the mincer housing (see: 'After Usage / Removing and Disassembling the Mincer').
3. With single hard pieces clogging the outlet of the mincer, it may be sufficient to pull out the mincing disc, clean the holes of the mincing disc, and remove the blockage from the cross blade. Check, whether the worm shaft can be turned freely within the mincer housing. With the worm shaft blocked (you cannot turn it manually after removing the screw ring), you must disassemble the mincer completely (see: 'After Usage'). Possibly, you need to press the worm shaft and used tools out of the mincer by pressing on the hexagonal shaft of the worm shaft.
4. Remove the obstacle and check, if the parts of the mincer are undamaged. Damaged parts must be replaced. Ensure that the openings of the used tools are free from obstacles.
5. Re-assemble the mincer according to the instructions for the individual tools (see above).

IMPORTANT - Ensure that the hexagonal shaft of the worm shaft and the coupling side of the mincer are completely clean and dry, before re-assembling the mincer to the mixing arm of the machine. Otherwise the mincer coupling of the mixing arm could be polluted or even get damaged.

6. If required, clean and dry the hexagonal shaft and the coupling side of the mincer.

7. Re-assemble the mincer at the mixing arm of the machine (see above). Ensure that the motor of the machine is operating as usual, before processing further pieces of food.

NOTE

For further information refer to the chapter 'Solving Problems'.

OPERATING TIME AND PAUSE FUNCTION

For your convenience, the machine offers an operating timer and pause function. These features are described in this section.

ADJUSTING THE OPERATING TIME

You can set a pre-defined operating time. When starting motor operation, the set operating time is counted down to zero and the operating time still required for completing the mixing process is shown on the operating time display.

When switching on the machine, the operating time starts always with the default (20 minutes, "20:00").

When turning the control dial back to zero speed ("00"), the operating time is set to the default (20 minutes). If you wish to interrupt operation without resetting the timer, use the pause function (see below: 'Using the Pause Function').

You can cancel operation at any time you like by turning the control dial to zero or switching off the machine (pressing the control dial for approx. 2 seconds).

1. Press the up/down arrows at the left side of the operating time display for setting the operating time. You may operate the machine using any value between 30 seconds ("00:30") and 20 minutes ("20:00") in steps of 30 seconds.

NOTE

Hold the appropriate arrow pressed, for scrolling through the timer setting automatically.

2. After setting the operating time, turn the control dial clockwise for selecting the desired speed and starting operation. The timer starts immediately and the operating time is counted down. When the timer reaches zero ("00:00"), the motor is turned off automatically and zero flashes on the speed display ("00"). The operating time is reset to the default value (20 minutes).
3. If you wish to cancel operation and/or set the operating time back to the default value ("20:00"), simply turn the control dial back to zero ("00") manually.

NOTE

When the motor is in operation or the pause function is active, you cannot change the operating time. There will be no response to the arrow keys. If you wish to select another operating time, you need to cancel operation first (see below: 'Cancelling Operation').

USING THE PAUSE FUNCTION

During operation, at any time you like, you can activate the pause function. This will turn off the motor and freeze the timer at the current point (see: 'Properties of Your New Stand Mixer / Pause Function'). Use this function for checking the mixing result or adding additional ingredients without changing the current timer setting.

⚠ WARNING – Do not touch any moving parts (e.g. mixing drive, mincer coupling, moved parts of the mincer), while the machine is connected to the power supply. For pushing down your food in the mixing bowl, use a soft spatula. For changing the mixing tool, always cancel operation completely (press the control dial for approx. 2 seconds) and unplug the machine. Thereafter move the mixing arm to the upper position (see: 'After Usage').

IMPORTANT - When turning the control dial to zero with the pause function activated, the remaining operating time is deleted and the default value (20 minutes) is shown again (see below: 'Cancelling Operation').

1. Shortly press the control dial for activating the pause function. Motor and timer stop immediately.
2. If you wish to add further ingredients, in most cases you can use the feed opening in the splash guard. Cut large ingredients to smaller pieces.
3. For re-assuming operation, shortly press the control dial again. Motor and timer continue running.

CANCELLING OPERATION

You may cancel operation at any time you like. This can be done in two ways:

- turning the control dial to zero or
- holding the control dial pressed for approx. 2 seconds until the signal sounds and only dashes are displayed (see: 'After Usage').

NOTE

When moving the mixing arm to the upper position, the machine is switched off automatically. However, in any case you should switch off the motor and unplug the machine, before moving the mixing arm to the upper position.

NOTE

No matter, which way you choose for switching off the motor, the settings of the speed and timer will be lost and the machine goes back to the defaults: speed zero and operating time 20 minutes. If you wish to keep the set values, use the pause function for stopping the motor (see above).

AFTER USAGE

⚠ WARNING – While the machine is connected to the power supply, do not hold your hands or any objects (e.g. cooking utensils or brushes) into the mixing bowl or onto the moving parts (mixing drive, mixing tools, mincer coupling, worm shaft, cross blade). Always switch off (press the control dial until the beep sounds) and unplug the machine before touching moving parts of the machine or accessories and before unlocking the mixing arm via the unlock button, and before disassembling any accessories. Do not hold your hand into the joint for the mixing arm to avoid crushing your hands. Do not grasp into the feed chute of the mincer or turn off the screw ring of the mincer, while the mincer is installed at the mixing arm. Do not leave the machine unattended, when the machine is connected to the power supply.

NOTE

Ensure that the mixing arm is engaged in the upper position, when inserting or removing the mixing bowl and/or mixing tools.

Always switch off and unplug the machine when the machine is not in use. Remove all used accessories (see below: 'Removing the Mixing Tool' and 'Removing and Disassembling the Mincer'). Clean the machine and all used accessories (see: 'Care and Cleaning'). This is the best way of keeping your machine and the accessories hygienically clean and ready for use.

SWITCHING OFF THE MACHINE

1. Press the control dial until the beep sounds (approx. 2 seconds) and only dashes are shown on the display areas (standby mode).

2. Unplug the machine, if you do not wish to start operation again and before assembling or disassembling any parts or cleaning the machine.

REMOVING THE MIXING TOOLS

⚠ WARNING – Do not hold your hands or any objects (e.g. cooking utensils or brushes) onto the mixing tools, while the machine is connected to the power supply. Do not hold your hand into the joint between the mixing arm and the back pillar of the stand mixer to avoid crushing your hand.

IMPORTANT - Always hold the mixing arm tightly by the handle, when raising or lowering the mixing arm. Additionally, the mixing arm is very heavy and may not fall down from the upper position to avoid damage. Always lower the mixing arm slowly into the operating position.

1. Switch off the motor (press the control dial) and unplug the machine. Remove the splash guard.
2. Tightly grasp the mixing arm at the front. Then press the unlock button, while moving the mixing arm up. Release the unlock button and ensure that the mixing arm is engaged securely in the upper position.
3. Hold the mixing arm at its topside, while pushing the shaft of the mixing tool upwards until you can turn the mixing tool easily clockwise (to the right).
4. Remove the mixing tool now by pulling it gently downward.
5. Repeat the steps 3 and 4, if both kneading tools have been installed.
6. Grasp the mixing bowl with both hands and turn the mixing bowl clockwise until you can remove the mixing bowl from the base plate. Remove residues of food sticking to the mixing tool and inner walls of the mixing bowl.

NOTE

You may use the scraper beater for scraping food off the mixing bowl.

7. Tightly hold the mixing arm by the front and press the unlock button. Ensuring to keep your hand away from the joint of the mixing arm, lower the mixing arm gently down until it locks into the horizontal (operating) position.
8. Clean the machine and all used accessories immediately after usage. Do not leave food dry on the surfaces (see: 'Care and Cleaning').

REMOVING AND DISASSEMBLING THE MINCER

1. Switch off the machine (press the control dial) and unplug (see above: 'Switching Off the Machine').
2. Remove the tablet of the mincer. Then, grasp the mincer with your right hand and, while holding the release button pressed with your left hand, turn the mincer clockwise. Then pull the mincer out of the mincer coupling at the mixing arm.
3. Ensure that the mincer coupling within the mixing arm is clean and dry. If required, wipe the mincer coupling using a soft, and only slightly damp cloth for removing any residues of food. Then whip dry thoroughly.
4. Ensure that the mincer coupling is completely dry. If so, place the cover onto the mincer coupling and turn the cover counter-clockwise for locking it in place.

IMPORTANT - We recommend to disassemble the mincer over a large bowl made of metal or unbreakable plastic. DO NOT use a bowl or dish made of fragile material (e.g. china or glass). After using the mincing tools, ensure to touch the cross blade with care to avoid cutting your hand.

5. Unscrew the screw ring from the mincer housing.
6. Hold the outlet of the mincer housing over an unbreakable bowl and shake out the worm shaft and used accessories. If required, press the worm shaft out of the mincer housing by pressing on the hexagonal shaft at the coupling side of the mincer housing.
7. Clean all used parts of the mincer immediately thereafter (see: 'Care and Cleaning').

SOLVING PROBLEMS

If any problems occur during operation, you will find solutions in this chapter.

Problem	Reason	Easy solution
Emergency stop required?		Unplug the machine.
General problems		
You cannot switch on the machine, the display areas stay dark.	The stand mixer is not live.	Check, whether the power plug is connected correctly to a sufficient power supply (see: 'Technical Specifications'). Check, whether the power outlet is live by connecting a lamp. Is the power cord damaged? Contact your vendor.
	The mixing arm is in the upper position.	Lower the mixing arm to the operating position.

Problem	Reason	Easy solution
The machine is live with the displays illuminated but the motor does not work.	The machine is not switched on. Only dashes are displayed.	Press the control dial for approx. 2 seconds until a beep sounds. "00" flashes on the speed display and the timer shows the maximum operating time "20:00". Then try again.
	The operating timer has been set to "00:00", when you attempted to select a speed.	Select an operating time between 30 seconds ("00:30") and 20 minutes ("20:00"), before selecting a speed. Simply try again.
	The set operating time has elapsed.	When the count-down of the operating time reached zero, the motor is switched off automatically, and the speed and operating time are reset to defaults. If required, select a speed again.
	You let the motor work in continuous operation for more than 10 minutes. The overheat protection is active.	Unplug the machine and leave the machine cool down for at least 20 minutes, before starting operation again. Process your food in smaller portions. Do not let the motor agitate in continuous operation for more than 10 minutes. If a longer operating time is required, make a break of 5 minutes after each 10 minutes of operation.
	The motor is blocked and/or the overload protection is active.	Unplug the machine and remove the obstacle. Chop or grind very hard ingredients (e.g. nuts). Remove extremely hard parts of your food thoroughly (e.g. bones, gristle, seeds), before processing the food. Leave the machine cool down for at least 20 minutes, before starting operation again.
	The used tool is damaged.	Immediately unplug the machine. Ensure that all used tools are undamaged, before switching on the machine. Bent or broken tools must be replaced. Contact your vendor. The machine is not suited for chopping or grinding very hard types of food (e.g. nuts). For mincing solid pieces of food like meat, use the mincer (see: 'Using the Mincer'). Always select the tool set, which is suited best for the desired task (see: 'Tips for Best Results').
You cannot adjust the operating time.	The motor is running.	When a speed is selected and the motor is running, the operating time cannot be changed and the arrow keys are inactive. Turn the control dial to zero, for cancelling the current operation. Then try again.

Problem	Reason	Easy solution
	The pause function is activated.	With the pause function active, the operating time cannot be changed and the arrow keys are inactive. You need to cancel operation completely for setting a new operating time. Turn the control dial to zero. Then try again.
The machine is moving around on the working surface during operation.	Vibrations, caused by executing a mixing task.	During stirring and kneading the machine may vibrate vigorously, depending on the consistency of the food and selected speed. These vibrations could make the machine move around. This is normal. Always supervise the machine during operation, especially when kneading heavy dough.
	The machine is placed on an insufficient or inclined surface.	Do not place the machine on any clothes or napkins. Only place the machine on a stable, level, and smooth work surface. Otherwise, the suction cups at the feet of the machine will not have sufficient support for ensuring a stable stand.
	Liquids or powders stick to the suction cups of the machine.	The work surface of the machine must be clean and dry. Otherwise, the suction cups at the feet of the machine will not have sufficient support for ensuring a stable stand. Clean the work surface and suction cups (see: 'Care and Cleaning / Cleaning the Housing').
The machine beeps repeatedly, the bowl illumination flashes.	The machine is connected to the power supply, while the mixing arm is in the upper position.	Always unplug the machine, before moving the mixing arm to the upper position.
The motor reaches the selected speed only slowly.	The smart motor control prevents the motor from starting in a jolt.	This is intended for minimizing splashes and dust clouds. Wait until the motor reaches the set speed.
During operation the motor stops immediately.	The set operating time elapsed. At the display areas "00" and "20:00" are shown.	The motor stops automatically, when the selected operating time is reached. If required, turn the control dial for selecting a speed.
	The motor has been running for a too long time. The overheat protection is active.	Unplug and leave the machine cool down for approx. 20 minutes. Then try again.

Problem	Reason	Easy solution
	The used tool is blocked and/or the overload protection is active.	Immediately unplug the machine. Check, if any parts of your food are clamped between the mixing bowl and mixing tool. Check, if any hard or fibrous parts block the processing tools of the mincer (see: 'Using the Mincer / Removing Obstacles'). Remove the obstacle. Leave the machine cool down for approx. 20 minutes. Then try again. Chop or grind very hard ingredients (e.g. nuts). Remove any extremely hard and fibrous parts of your food (e.g. bones, tendons, seeds, hard shells), before processing your food.

Using the Mixing System

It seems impossible to fix the mixing tool at the drive shaft of the mixing drive and/or the mixing tool falls off the mixing drive.	The mixing tool is not in correct orientation.	There is a groove at the shaft of the mixing tool, that must be slipped onto the securing pin at the drive shaft. Turn the mixing tool accordingly.
	Another tool is assembled already at the mixing drive.	Wire whisk and scraper beater can only be assembled separately from the other mixing tools. Remove the attached mixing tool. Then try again.
	You do not push the mixing tool upwards sufficiently.	Springs at the drive shaft of the mixing drive push the mixing tool downwards. For assembling or disassembling, you must push the mixing tool upwards sufficiently high. While doing so, turn the mixing tool until it settles firmly and cannot fall out.
	The mixing drive stopped in an unfortunate orientation.	The kneading tools (dough hook and dough paddle) can be assembled in combination. However, it may occur that the mixing drive stops in a position that makes it impossible to assemble the second kneading tool. In this case, assemble the first kneading tool at the other drive shaft. Then and try again.
The motor stopped suddenly and/or the motor does not operate.	The used mixing tool is blocked. Perhaps, the overload protection is active.	Immediately unplug the machine. Remove the obstacle. Cut or chop very hard food (e.g. nuts) to smaller pieces. Wait for approx. 20 minutes. Then try again.
	The mixing bowl is over-filled or the mixture is too heavy for the assembled mixing tool.	Immediately unplug the machine and wait for approx. 20 minutes, before operating the machine again. Add some liquid to the dough. Ensure that you use the appropriate mixing tool. Decrease the speed and/or process your food in portions (see: 'Tips for best Results').

Problem	Reason	Easy solution
An unusual loud noise is heard, while the machine is in operation.	Parts of the processed food are caught between mixing bowl and mixing tool.	Immediately switch off the motor (press the control dial) and unplug the machine. Remove the obstacle. Always ensure that no large, hard pieces of food (e.g. bones, whole nuts) are in the mixing bowl, when starting the motor with the wire whisk or scraper beater. If required, use the kneading tools for folding in whole nuts and the like.
	The used tool is bent or broken.	Contact your vendor for replacement. Before assembling any tools, always ensure that the tools are in correct working order. Before starting the motor, always remove any hard and sharp-edged parts of the food (e.g. bones or nut shells). Ensure to select the appropriate mixing tool for the desired task (see: 'Properties of Your New Stand Mixer / Various Mixing Tools').

Using the Mincer

The screw ring cannot be turned onto the mincer housing correctly.	The worm shaft is in wrong orientation.	Turn the worm shaft with the long, narrow end facing downwards when inserting the worm shaft into the mincer housing. The hexagonal shaft must face to the coupling side of the mincer housing.
	A part of the used tool set is in wrong orientation.	Various parts of the tool sets have a central well or opening for fixing the worm shaft in position during operation. Insert the pin of the worm shaft in this opening. Additionally, some discs and adapters have spigots at the rim, that must be inserted into the notches at the rim of the mincer housing (see: 'Using the Mincer').
	A part of the used tool set is bent or broken.	Before assembling the mincer, always ensure that all parts of the used tool set are undamaged. If required, contact your vendor. Some parts of the mincer may NOT be cleaned in an automatic dishwasher. As well, do not rinse these parts with hot water to avoid damage (see: 'Care and Cleaning').
	Making pasta or minced meat: You used more than one disc.	Only use one single pasta disc or mincing disc.
	You attempted to combine the parts of different tool sets.	Do not mix up the parts of different tool sets. Only use matching parts of one single tool set (see: 'Knowing Your New Stand Mixer'). For making pasta or minced meat only use one single disc.

Problem	Reason	Easy solution
You attempted to combine the parts of different tool sets.	Do not mix up the parts of different tool sets. Only use matching parts of one single tool set (see: 'Knowing Your New Stand Mixer'). For making pasta or minced meat only use one single disc.	Schalten Sie den Motor sofort aus (Regler drücken). Ziehen Sie den Netzstecker aus der Steckdose. Vergewissern Sie sich, dass Sie den Fleischwolf richtig und vollständig zusammengesetzt haben (siehe: 'Mit dem Fleischwolf arbeiten'). Fixieren Sie den Stift in der Mitte der Schnecke mit dem entsprechenden Adapter oder der Scheibe des verwendeten Werkzeugsatzes.
	The screw ring got loose.	Immediately switch off the motor (press the control dial) and unplug the machine. Ensure that the screw ring is turned on sufficiently firm. The used tool set may not wobble within the mincer housing (see: 'Using the Mincer').
	Hard parts of the food got caught between the worm shaft, cross blade, and mincer housing.	Immediately switch off the motor (press the control dial) and unplug the machine. Remove the mincer from the mixing arm and disassemble the mincer. Remove any obstacles from the interior of the mincer (see: 'Using the Mincer / Removing Obstacles').
Pasta dough comes out only in short threads.	The pasta disc is not in the correct orientation.	Switch off the machine (press the control dial) and unplug. Check, if the pin of the worm shaft is inserted into the well in the centre of the pasta disc. Check, if the spigots at the rim of the pasta disc are engaged in the notches at the rim of the mincer housing.
	You are using some insufficient tools.	Ensure to assemble the mincer completely and correctly according to the appropriate instructions (see: 'Using the Mincer / Making Noodles and Pasta'). Do not use any parts of any other tool set. Only the pasta tools are suited for forming pasta.
	You did not insert the pasta dough evenly into the feed chute.	Knead the pasta dough to a compact roll of 2cm in diameter. Try to insert the dough roll in a steady pace into the feed chute. If required, spread some flour onto the roll, before processing. If required, slow down the speed setting a little.
	The pasta dough sticks to the inner walls of the feed chute.	Knead the pasta dough to a compact roll of 2cm in diameter. Spread some flour onto the roll, before processing and/or stop and unplug the machine and rub the inner walls of the feed chute with some cooking oil for making the dough slide down somewhat easier. Try again.

Problem	Reason	Easy solution
	There are a lot of bubbles in the pasta dough and/or the pasta dough is too dry and crumbly or too runny.	Pasta dough must be as heavy and glutinous as bread dough. Knead the dough to a roll as compact as possible. Insert the dough roll in a steady pace. This may avoid making air bubbles within the mincer housing.
When processing dough for pasta / noodles or cookies, the dough sticks stubbornly to the inner walls of the feed chute.	The dough is too sticky.	Shortly press the control dial for switching to the pause function. Then spread some flour onto the dough roll and try again. If this is not sufficient, switch off the machine and unplug. Rub the inner walls of the feed chute with some cooking oil. Then try again.
Your food comes out at the rim of the screw ring.	The mincer is not assembled correctly.	Ensure to assemble the mincer completely and correctly according to the instructions given in this booklet (see: 'Using the Mincer'). Do not attempt to mix up the tools of different tool sets (see: 'Knowing Your New Stand Mixer'). Ensure to assemble the parts of the tool set in correct orientation.
	The screw ring got loose.	Turn on the screw ring somewhat tighter but do not use violence. The worm shaft must be able to move within the mincer housing.
	Your food is too runny and/or too wet.	Do not process runny batters or juicy fruit and vegetables (e.g. cucumbers) with the mincer.
The motor stops unexpectedly and/or the motor does not start.	The motor ran continuously for a too long time period. The overheat protection is active.	Immediately unplug the machine. Wait for approx. 20 minutes. Do not let the motor run continuously for more than 10 minutes. In time, make breaks of approx. 5 minutes.
	The screw ring is fixed too tightly. The overload protection is active.	Immediately unplug the machine. Wait for approx. 20 minutes. Remove the mincer from the mixing arm. Do not turn on the screw ring with violence. If required, loosen the screw ring a little, before starting operation again.
	The worm shaft or cross blade is blocked by some hard or fibrous parts of your food. The overload protection is active.	Immediately unplug the machine. Wait for approx. 20 minutes. Do not fill any too hard pieces of food into the mincer. The machine is not suited for grinding nuts or other food with similar consistency. Cut your ingredients to pieces of approx. 2 x 2 x 6 cm. Do not press too hard onto the pusher. Remove the mincer from the mixing arm and remove the obstacle, before starting operation again (see: 'Using the Mincer / Removing Obstacles').

Problem	Reason	Easy solution
There are residues of food or liquids within the mincer coupling of the mixing arm.	The processed food has been too runny and/or too juicy.	Only process types of food via the mincer, which do not give off much juices when being pressed. The mincer is NOT suited for juicing fruit and vegetables. Additionally, it is not suited for processing any type of runny food. Do not pour any liquids into the feed chute, while the mincer is assembled to the mixing arm of the machine.
	The screw ring got loose.	When assembling the mincer, turn the screw ring somewhat tighter. However, do not turn it with violence. Ensure that the mincer is assembled completely and correctly (see: 'Using the Mincer').
	The mincer is not assembled correctly.	Ensure to assemble the mincer completely and correctly according to the instructions, before starting operation (see: 'Using the Mincer').

CARE AND CLEANING

⚠ WARNING – Always ensure that the machine is out of reach of young children! Do not hold your hands or any foreign objects (e.g. cooking utensils, brushes, clothes) onto the moving parts (mixing drive, mixing tools, worm shaft and cross blade of the mincer), while the machine is connected to the power supply. Always switch off the motor (press the control dial) and unplug from the mains power supply, before moving or cleaning the machine. Do not touch the machine with wet hands or when the machine is wet (e.g. by condensate), while the machine is connected to the power supply. Do not place the machine on a power cord or on wet surfaces. Do not immerse the machine or power cord into water or any other liquid. Do not spill any liquids onto the machine.

⚠ CAUTION – Do not use any hard or sharp-edged objects, corrosive chemicals, disinfectants, abrasive cleaners, or metal scouring pads for cleaning the machine or any part of it. Do not poke with any foreign objects in the mincer coupling, mixing drive, or in the joint of the mixing arm. Do not use violence. **Do not place the machine or the power cord in an automatic dishwasher. Additionally, some accessories and tools are NOT suited for cleaning via hot water and/or in an automatic dishwasher** (see below: 'Cleaning in an Automatic Dishwasher').

PREPARATION FOR CLEANING

1. Press the control dial until only dashes are shown on the display areas (see: 'After Usage'). Unplug the machine.
2. Remove the removable parts (see: 'After Usage').

CLEANING THE HOUSING

IMPORTANT - For getting a stable stand on the work surface, the suction cups at the feet of the machine must be clean. Usually, you do not need to clean the suction cups. However, when flour or sticky liquids have been on the work surface, the suction cups may get polluted, causing the machine to excessively move around during operation. In this case, you should remove any pollution from the suction cups. For this, always use only soft clothes. **Do not scratch or scrape on the suction cups.**

3. Hold the unlock button at the joint of the mixing arm pressed, while moving the mixing arm to the upper position. Ensure that the mixing arm engaged securely in this position.
4. If required, remove any residues and splashes from the drive shafts of the mixing drive and from the bottom of the mixing arm with a soft, slightly damp cloth. Then press the unlock button and slowly lower the mixing arm to the operating position.
5. Wipe the housing of the mixer. Avoid dripping any liquids into the joint of the mixing arm. Wipe any food particles from the power cord.
6. Carefully wipe dry the housing after cleaning. **If required**, carefully clean the suction cups at the feet of the base plate: For this, the mixing arm must be engaged in the lower operating position. Lay the machine (without mixing tools and mixing bowl) carefully **onto its left side**. Use a SOFT, damp cloth for cleaning. After removing any residues, wipe with clear water and thoroughly dry the suction cups via a soft cloth.

CLEANING THE TOOLS AND ACCESSORIES

IMPORTANT - Do not clean the mincing discs in the automatic dishwasher. We recommend to clean the steel mincing discs regularly, even when they have not been used. This will avoid a rancid or resinous taste and smell. Always rub the mincing discs with some cooking oil after cleaning. **If you wish to use an automatic dishwasher for cleaning, carefully observe the instructions given in the following section** ('Cleaning in the Automatic Dishwasher').

IMPORTANT - Proteins curdle in hot water and, therefore, stick to the surfaces even more stubbornly. Thus, after processing eggs or other protein-rich ingredients, you should rinse the parts with cold water first.

8. Soak stubborn or dried-on residues of food for approx. 10 minutes in lukewarm dishwater.
9. Clean the used accessories and, if required, all mincing discs in warm dishwater, using a soft cloth or soft brush. You may clean the holes in the mincing discs via a clean pipe cleaner.
10. Stubborn residues in the interior of the mincer housing and/or sausage horn may be removed via a soft bottle brush.
11. Dry all parts thoroughly after cleaning and leave the parts dry naturally for approx. 1/2 hour, where they are **out of reach of young children**.
12. After cleaning and drying the mincing discs, rub the mincing discs with some cooking oil.

IMPORTANT - Always protect the mincing discs from moist and humid air (see: 'Storage'), when they are not in use.

CLEANING IN THE AUTOMATIC DISHWASHER

CAUTION – The plastic parts (multi-purpose container, pasta discs, splash guard, adapter for sausage, kebab and cookies) may get distorted when exposed to high temperature. Some metal parts (mincer housing, worm shaft, mincing discs, scraper beater, kneading tools) corrode when coming in contact with the corrosive cleaning agents used in dishwashers. Please, follow the instructions for cleaning, given below, before placing any parts and accessories of the stand mixer in an automatic dishwasher.

IMPORTANT - In an automatic dishwasher, you may clean only those parts mentioned below. All other parts may only be cleaned manually in warm dishwater according to the instructions given above. For cleaning in an automatic dishwasher, always use a low-temperature program and place the plastic parts in the upper rack.

Only the following parts are **suited for cleaning in an automatic dishwasher**:
Mixing System: Mixing bowl, wire whisk. **Mincer**: pusher and tablet.

STORAGE

WARNING – When the machine is not in use, always switch OFF the motor (press the control dial) and unplug the machine to avoid hazards due to moving parts, overheating, fire, and electric shock. Do not hold the machine at the mixing arm, mixing bowl, mixing tools, installed mincer, or power cord for moving the machine.

CAUTION – Always grasp the machine at the front and back of the base plate for moving it. Keep in mind that the machine is very heavy. Additionally, **the machine is fixed to the work surface with 6 suction cups, making it difficult to lift the machine**. The mixing arm must be locked in the operating position for moving the machine and/or when the machine is not in use.

IMPORTANT - Ensure to store the machine where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (electric or mechanical shock, fall down/over) and where it is **out of reach of young children and animals**. Do not place any hard or heavy foreign objects on or in the machine or any part of it.

It is good advice to install the mixing bowl and splash guard for storage. Additionally, you may place the mixing tools and the **plastic parts** of the mincer into the mixing bowl for protecting the mixing tools from loss and damage. However, **ensure that the parts in the mixing bowl will not get damaged when lowering the mixing arm to the operating position**.

1. Before storage, clean the machine and all used accessories (see: 'Care and Cleaning'). Ensure to rub the steel mincing discs with some cooking oil.
2. Lock the mixing bowl at its place on the base plate (see: 'Preparation'). Place the mixing tools and the **plastic parts** of the mincer **carefully** into the mixing bowl.
3. If required, **carefully** lower the mixing arm to its operating position, **ensuring that the mixing arm will not damage any of the tools and accessories**. Cover the mixing bowl via the splash guard.
4. Assemble the mincer with worm shaft, cross blade, a mincing disc and the screw ring (see: 'Using the Mincer / Processing Tough Food—Mincing Meat'). This will protect the cross blade best from unintended touch.
5. If required, you may push the power cord into the cord storage. Alternatively, lay the power cord carefully into the gap between the mixing bowl and the back pillar of the machine.

6. It is best to wrap the remaining mincing discs in a piece of greaseproof paper. Lay the mincing discs and remaining metal parts of the mincer into the multi-purpose container of the machine. Grasp the machine at the front and back of the base plate and, by carefully tilting the machine a little, release the suction cups from the work surface.
7. Place the machine on a dry, level, and stable surface, where it cannot fall and is **out of reach of young children**.

NOTES FOR DISPOSAL



Dispose of the machine and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air poisoning flora and fauna for years, thus getting into the food chain and damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.co.uk for further information.

For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.co.uk.

Please refer to our home page for a copy of these operating instructions in pdf format.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Note

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address:

Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Please agree that we cannot bear the charge of receipt.

Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

The appliance is intended for household use only and NOT suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

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