

SENCOR®

STM 7950 / STM 7970



MULTIFUNCTIONAL STAND MIXER

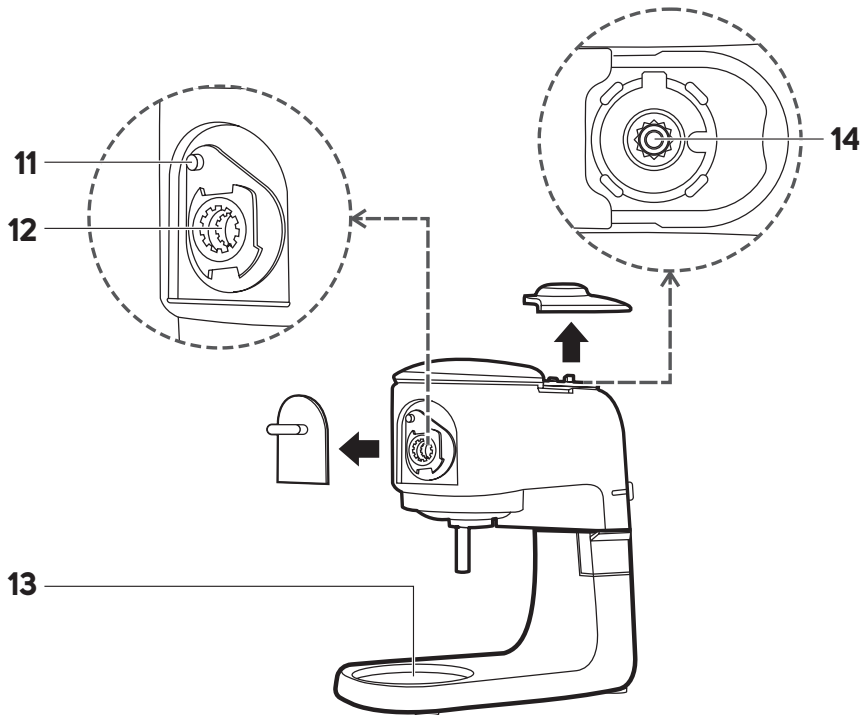
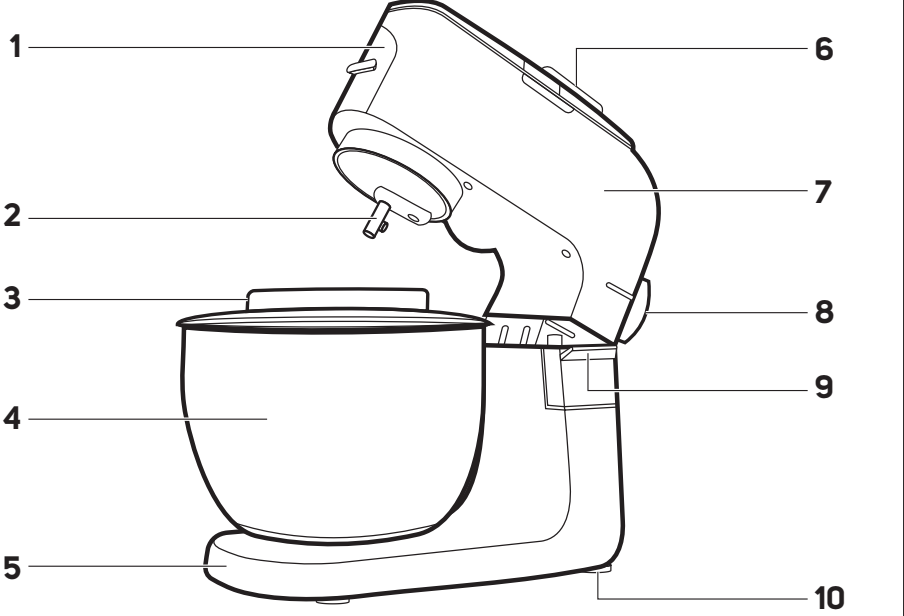
Translation of the original manual



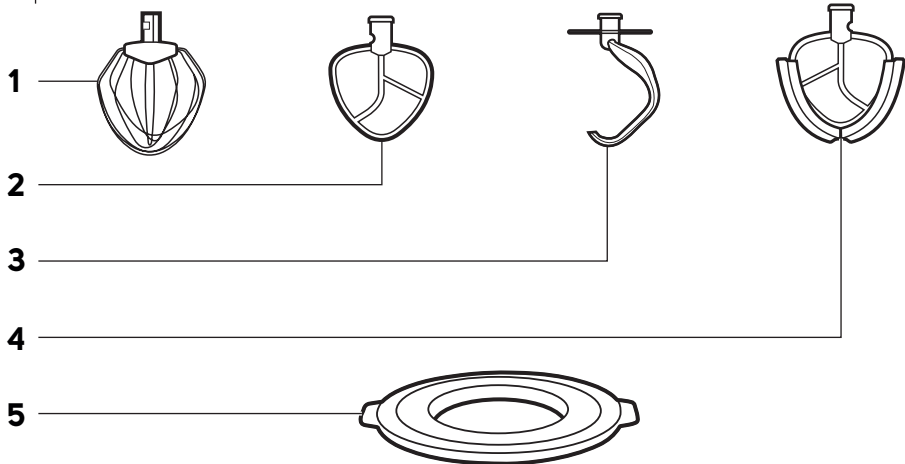
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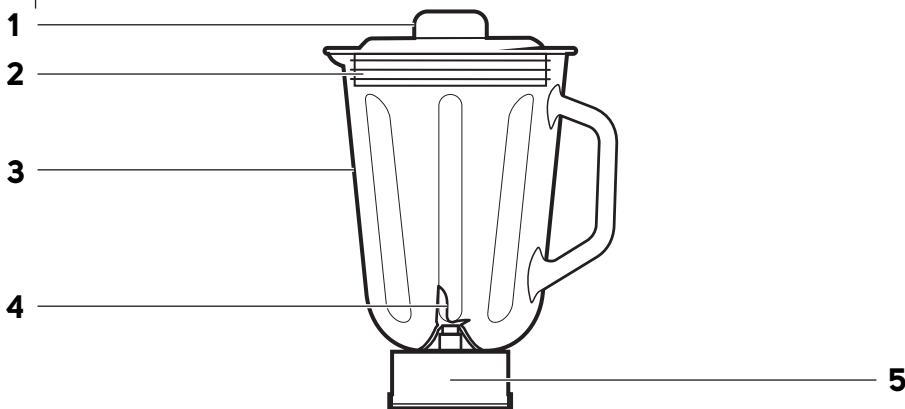




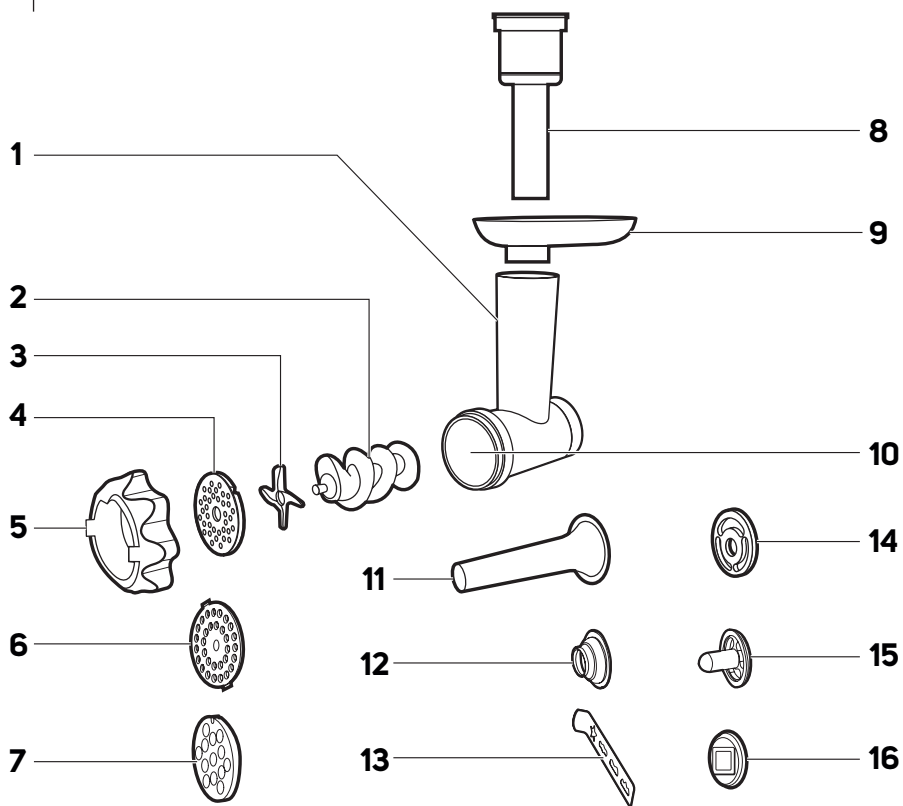
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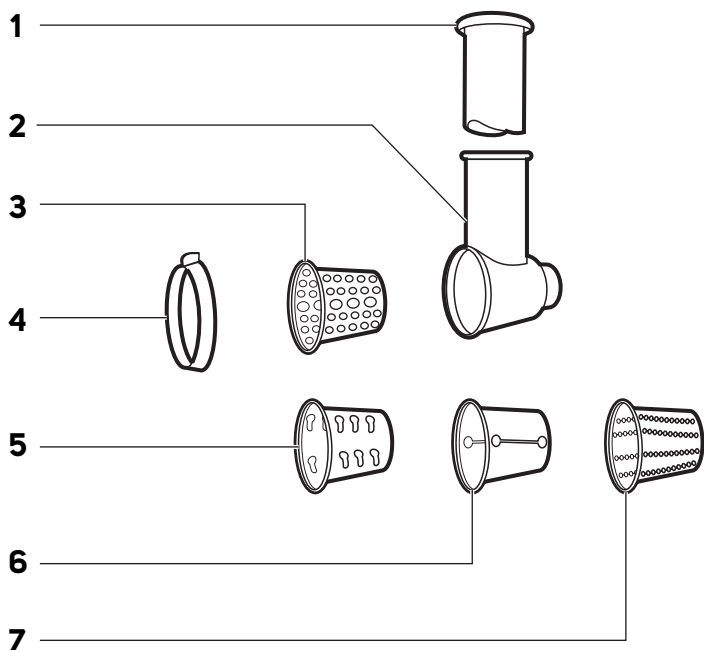
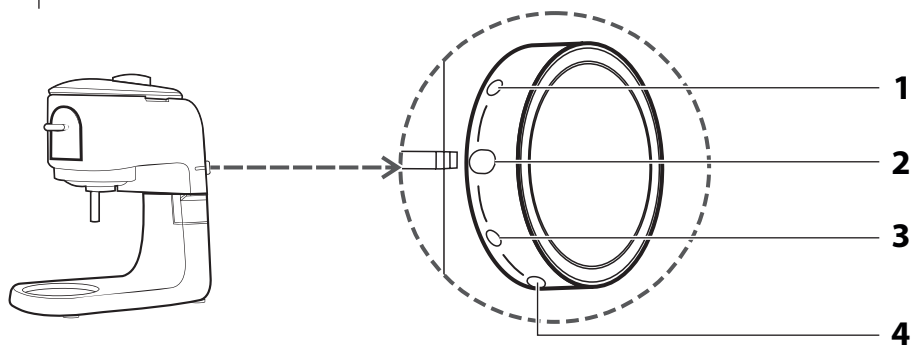


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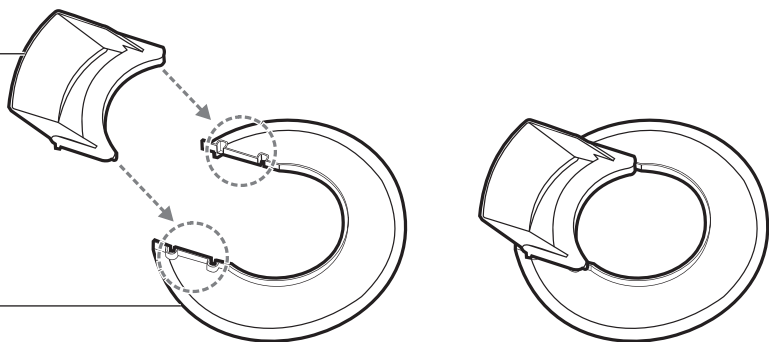


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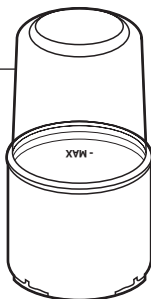
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Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

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



Warning:

Incorrect use may lead to injuries.

- Be careful when handling and cleaning the attachments.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.

- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
- Before replacing the accessories or accessible parts that move during use, turn the appliance off and disconnect it from the power supply.

Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- Do not spray the appliance with water or any other liquid. Never wash it under running water or submerge it in water or another liquid.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

Correct use of the appliance

- The appliance is intended and designed for processing a standard amount of food in the household.
- Do not use the appliance for a purpose other than that for which it is designed.
- This appliance is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This appliance must be used only in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.



Attention:

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

- Do not use sprays in the vicinity of the appliance.
- Only place the appliance on an even, dry surface. Do not place the appliance on window sills or on unstable surfaces. Likewise, do not place the appliance on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or an appliance that is a source of heat.
- Do not use the appliance when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- It is forbidden to modify the surface of the appliance in any way, e.g. using self-adhesive wallpaper, foil, etc.
- Before first use, it is necessary to thoroughly wash the accessories using warm water and kitchen detergent, then rinse then with drinking water and wipe thoroughly until dry using a fine wiping cloth.
- Before putting the appliance into operation, check that it is correctly assembled and that the multi-function head is in the horizontal position.
- Do not use the appliance if you have wet hands.
- Do not cover the appliance's vents.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
- Only run the appliance after submerging the attachments in the bowl with the ingredients. To prevent food from splashing out, keep the attachments submerged in the container while the appliance is running.
- If food sticks to the attachments or the inside of the bowl, turn off the appliance and disconnect it from the power socket. Use a spatula to clean the attachments and the sides of the bowl.
- Avoid coming into contact with the rotating parts of the appliance. While using it, do not place hands, forks or any other utensils into the bowl with the ingredients, and keep hair, clothing, etc. at a sufficient distance from the rotating parts of the appliance. If a fork or another utensil falls into the container while the appliance is running, immediately stop it.
- Make sure that no hair, clothing or other items enter the feed tube of the meat grinder or grater while it is running. Do not put anything other than the ingredients that are to be processed into the feed tube.

- Never use your fingers or other items to push ingredients through the feed tube of the meat grinder or grater. For this purpose there is a pusher included as an accessory.
- Do not tilt open the multi-function head during operation.
- Be especially careful when handling hot liquids and foodstuffs. Hot steam or splashing hot foods and liquids may cause scalding. For reasons of increased safety, it is recommended to allow hot liquids and foods to cool down before processing them.
- If you have just processed hot foods, the removable attachments may be hot after they are used.
- Before attaching attachments to the appliance, removing or replacing them, ensure that the appliance is turned off and disconnected from the power socket.
- To prevent injury caused by sharp edges, be especially careful when handling the grinding blade of the meat grinder and the blade assembly of the blender. Increased attention must also be paid when emptying out the blending jar, when removing the blade assembly from the blending jar, when removing the grinding blade from the chamber, and when cleaning the appliance.
- Do not attempt to grind bones, nut shells or other hard ingredients.
- Hot liquids up to a temperature of 55 °C may be processed in the stainless steel bowl. Be especially careful when handling hot liquids. Hot steam or splashing hot foods and liquids may cause scalding. Never start the blender without the lid properly seated in position. When processing hot liquids, do not remove the inner cap during operation. Do not touch the hot surface. Use the handle to carry the blending jar when it is hot.
- The maximum continuous operating time is 10 minutes. Do not exceed the maximum operating time of 5 minutes when in the kneading mode and do not exceed the maximum operating time of 2 minutes when using the blender. Before starting it again, allow the appliance to cool down for 30 minutes.

Safety during maintenance

- Allow the appliance to always fully cool down before cleaning it.
- Regularly clean the appliance after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the appliance apart from the maintenance procedure described in chapter Maintenance and cleaning.
- Do not wash the multi-function head or stand under running water or submerge it in water or another liquid. The stand mixer is not designed to be washed in a dishwasher.
- The removable attachments are intended for short term contact with food (including beverages), i.e. max. 4 hours. To prevent damaging their surface, do not leave them submerged, for example in water for extended periods of time.
- Before storing the appliance, check that the multi-function head is tilted to the horizontal position.

EXPLANATION OF SYMBOLS PLACES ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



This product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

EN Multifunctional stand mixer

User's manual

BEFORE FIRST USE

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all the parts of the appliance.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

- | | |
|---|---|
| A1 Removable cover of the front attachment hub for the meat grinder or the slicing and grating attachments | A9 Multi-function head release and tilt-down lock |
| A2 Mounting shaft | A10 Anti-slip feet for stability of the appliance during operation |
| A3 Transparent cover with feed hole, two-part (see fig. G) | A11 Button for releasing the meat grinder from the attachment hub / head |
| A4 6.5-litre stainless steel bowl for processing food | A12 Front attachment hub for meat grinder and grater |
| A5 Stand | A13 Base for stainless steel bowl |
| A6 Removable cover of the top blender attachment hub | A14 Top attachment hub for blender |
| A7 Tilt-out multi-function head | |
| A8 Control knob used to variably set the speed level 1-2-3-4- | |

Not shown:

Second 3.5-litre stainless steel bowl with a protective cover (model STM 7950)

Second 6.0-litre stainless steel bowl with a protective cover (model STM 7970)

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|-------------------------|--|
| B1 Balloon whisk | B4 Elastic beater |
| B2 Beater | B5 Lid for stainless steel bowl |
| B3 Kneading hook | |

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|--|--|
| C1 Inner cap | C4 Blade assembly |
| C2 Outer lid with a hole for adding ingredients | C5 Base for mounting/removing the blender from the attachment hub |
| C3 Blending jar with 1.5 l capacity | |

- | | |
|--------------------------------------|---------------------------------------|
| D1 Grinder | D9 Aluminium hopper |
| D2 Screw shaft | D10 Grinding chamber |
| D3 Grinding blade | D11 Sausage stuffer attachment |
| D4 Fine grinding plate | D12 Conical attachment |
| D5 Screw ring | D13 Cookie maker |
| D6 Medium fine grinding plate | D14 Separator |
| D7 Coarse grinding plate | D15 Kebab maker |
| D8 Pusher | D16 Cookie maker holder |

Only model STM 7970

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|---------------------------------|-------------------------------|
| E1 Pusher | E5 Coarse grating cone |
| E2 Grater | E6 Slicing cone |
| E3 Fine grating cone | E7 Potato mashing cone |
| E4 Attachment screw ring | |

- | | |
|---|--|
| F1 PULSE mode for increasing the speed to maximum for a short time. The control knob must be manually held in this position. | Releasing it will automatically set it back to the OFF position. |
| | F2 Appliance OFF |
| | F3 Illumination |
| | F4 Speed levels 1-6 |

- | | |
|---------------------|--------------------------|
| G1 Top cover | G2 Circular cover |
|---------------------|--------------------------|

Only model STM 7970

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|------------------------|--------------------------|
| H1 Grinding jar | H2 Blade assembly |
|------------------------|--------------------------|

INTENDED USE OF THE APPLIANCE

- The stand mixer is intended for processing a standard amount of food in the household. It is suitable for blending, whipping, kneading, grinding, grating, making pasta or cookies or for stuffing smoked goods.

BEFORE FIRST USE

- Before first use, thoroughly wash all the parts that come into contact with food (stainless steel bowl, transparent cover, accessories **B1** to **B5**, the complete blender **C1** to **C5**, the complete grinder **D1** to **D16**, the grater **E1** to **E7** and parts of the grinder **H1** and **H2**) using warm water and a neutral kitchen detergent. Then rinse everything with clean water and allow it to dry naturally or dry it out thoroughly using a wiping cloth.



Attention:

Accessories **B1** to **B5**, the metal parts of the meat grinder **D1** and the grater **E2** are not intended for washing in a dishwasher. Other removable parts may be washed in a dishwasher.

When washing the blade assembly **A21**, take special care to avoid injury on the sharp cutting edges.

- Wipe the outer parts of the stand **A5** and the multi-function head **A7** using a lightly dampened wiping cloth.



Attention:

Do not rinse or submerge the stand **A5** or the multi-function head **A7** and its power cord in water. Neither the stand nor the multi-function head are intended for washing in a dishwasher.

BEATING, WHIPPING AND KNEADING

Planetary mixing system

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

Preparing for operation



Warning:
Before you start assembling or disassembling the accessories of the c, check that it is turned off and disconnected from the power socket. Attaching an attachment while the multi-function head is connected to mains power, may result in it being accidentally turned on and serious subsequent injuries.

Selecting an attachment type

| Attachment type | Operation |
|--------------------------|--|
| Balloon whisk B1 | It is used for whisking whole eggs or egg whites, whipped cream, foamy creams, etc. Do not use it for beating or kneading doughs. |
| Beater B2 | It is used for beating light and medium heavy yeast-free doughs, for preparing sauces, creams, cake mixes, fillings, etc. Do not use it for kneading heavy doughs. |
| Kneading hook B3 | It is used for kneading various types of doughs including heavy and thick doughs such as for example bread dough, pizza dough, fresh pastry doughs, etc. |
| Elastic beater B4 | It is used for beating dessert creams, instant puddings, mayonnaise, sponge cake dough, etc. Do not use it for kneading heavy doughs. |

Adding ingredients into the bowl

- Put the ingredients that you wish to process into the stainless steel bowl. No more than 2.7 kg of dough may be processed per batch.
- The maximum number of egg whites that can be whisked at once is 12.
- We recommend that you do not fill the bowl past the level of the 4 l mark. If an insufficient amount of ingredients are put in the bowl (less than 0.3 litres of dough), then they may not be optimally processed.

Mounting attachments

- Place the stand mixer on an even, dry and stable surface, for example on a kitchen countertop.
- Use one hand to gently push down the multi-function head **A7** and press the release lock **A9** with the other. This will release the multi-function head. Tilt the multi-function head upwards all the way, so that a click is heard.
- Select an attachment and slide it on to the mounting shaft **A2**. Turn the attachment clockwise to secure it in position. Lightly pull the attachment downwards with one hand to check that it is properly attached.

Mounting the bowl

- Insert the stainless steel bowl into the base **A13** and secure it in place by turning it clockwise (towards the closed padlock symbol). When the bowl is properly attached, it cannot be separately lifted out of the base.
- Use one hand to push down the release lock **A9** and the other to push down the multi-function head **A7** so that it clicks into place.

Using the transparent bowl cover

- If you decide to use the transparent cover, first mount the large circular cover **G2** on to the bowl so that it is properly seated along the entire perimeter of the bowl. Then click the top cover **G1** on to the circular cover.

OPERATION

- Connect the power cord to an el. power socket.
- Use the control knob to set the required speed level from 1 to 6. We recommend to start at a lower speed and to increase it gradually. You can change the speed setting even while the appliance is running. We recommend that runny doughs and sauces are processed at lower speed levels; this will prevent ingredients from splashing out. As soon as they are mixed together, increase the speed to the required level.



Attention:

Items such as spoons, kitchen knives, forks, etc. must not be placed into the appliance during operation as this could result in injury or damage to the appliance.

Releasing stuck-on ingredients

- In the event that an ingredient (e.g. dough) sticks to the edge of the bowl, turn off the stand mixer by setting the control knob to the OFF position and disconnect it from the power socket.
- In the event that the bowl cover was used, first remove it. Then tilt open the multi-function head. For better visibility into the bowl, it is possible to turn on illumination by setting the control knob to position **F3**.
- Using an ordinary scraper, remove the stuck-on ingredient on the edge of the bowl and put it into the middle of the bowl.
- Tilt the multi-function head back into the operating position and put on the transparent bowl cover. Continue processing.

Operating time of the stand mixer

- When beating, whisking or kneading, do not leave the appliance in continuous operation for longer than 10 minutes.
- When kneading thick, heavy dough, do not allow the appliance to run for longer than 5 minutes.
- After one of the mentioned times has elapsed, turn off the appliance and allow it to cool down. The appliance can be used again after 30 minutes.
- If you wish to run the appliance at maximum speed for a short time, set the control knob to position **P**. Do not leave the stand mixer in this mode for longer than 30 seconds, there is a risk of overheating.

Quick guide to processing ingredients

| Attachment type | Ingredients | Maximum load | Processing time | Speed selection |
|---|----------------------------|--------------|-----------------|-----------------|
| Balloon whisk B1 | Egg whites | 12 pcs | 4 min | 5-6 |
| | Whipping cream | 1 l | 6-8 min | 5-6 |
| Beater B2 and elastic beater B4 | Cake dough | 2.7 kg | 6 min | 3-4 |
| Kneading hook B3 | Bread dough Pizza dough | 1 kg | 4-5 min | 1-2 |



Note:

The above processing times are only a reference. To prevent ingredients from splattering out of the bowl, select an initial speed level of 1 or 2. Then set a higher speed as required. For easier mixing of dough we recommended soft margarine or butter.
When whipping egg whites, the bowl and the beater must be perfectly clean and dry. Even a small amount of fat may result in that the egg whites will not be whipped to the desired snowy consistency.
Whipping cream should be cooled to a temperature of 6 °C prior to being whipped.
Prior to processing them, allow the ingredients used for making various doughs to rest at room temperature.

Ending operation and disassembling the accessories

- After you have finished using the appliance, set the control knob to the OFF position and disconnect the power cord from the power socket.
- If you used the transparent bowl cover, remove it. Snap the top cover **G1** out of the large circular cover and then take the circular cover **G2** off the bowl.
- Use one hand to gently push down the multi-function head **A7** and press the release lock **A9** with the other. This will release the multi-function head. Tilt the multi-function head upwards all the way, so that a click is heard.
- Turn the attachment anticlockwise to release it, and then remove it.
- Turn the stainless steel bowl anticlockwise (towards the open padlock symbol) and take it off the base.
- Move the multi-function head back to the horizontal position.

- Clean out the stand mixer and the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

GRINDING MEAT, STUFFING CASINGS, MAKING KEBABS AND COOKIES

Assembling the grinder for various uses



Warning:

Before you start assembling or disassembling the accessories of the stand mixer, check that it is turned off and disconnected from the power socket. Attaching an attachment while the multi-function head is connected to mains power, may result in it being accidentally turned on and serious subsequent injuries.

Assembling the grinder for grinding meat

- Place the stand mixer on an even, dry and stable surface, for example on a kitchen countertop.
- Insert the screw shaft **D2** into the grinding chamber **D10** with the clogged wheel entering first.
- Place the grinding blade **D3** on to the shaft (with the cutting edge facing outwards from the chamber) and on to it attach a grinding plate **D4** or **D6** or **D8** (depending on the preferred grind texture). Make sure that the notch in the grinding chamber slides into the groove in the grinding plate.



Attention:

When mounting the grinding blade, be very careful not to injure yourself on the sharp edge.

- Place the screw ring **D5** on to the grinding chamber and tighten it securely by screwing it clockwise.

Assembling the grinder for filling casings

- Proceed in the same way as when assembling the grinder for grinding meat, only with the difference that instead of using the grinding blade **D3** and grinding plate **D4**, **D6** or **D8**, use parts **D11** and **D14** as follows:
 - place the separator **D14** on to the screw shaft so that the notch in the grinding chamber fits into the groove in the separator
 - place the sausage stuffer attachment **D11** on to the separator and complete the entire sausage stuffer assembly by screwing the screw ring **D5** on to the grinding chamber.

Assembling the grinder for making kebabs

- Proceed in the same way as when assembling the grinder for grinding meat, only with the difference that instead of using the grinding blade **D3** and grinding plate **D4**, **D6** or **D8**, use parts **D12** and **D15** as follows:
 - place the kebab maker **D15** on to the screw shaft so that the notch in the grinding chamber fits into the groove in the kebab maker
 - place the conical attachment **D12** on to the kebab maker and assemble the complete kebab maker assembly by screwing the screw ring **B5** on to the grinding chamber.

Assembling the grinder for making cookies

- Proceed in the same way as when assembling the grinder for grinding meat, only with the difference that instead of using the grinding blade **D3** and grinding plate **D4**, **D6** or **D8**, use parts **D14**, **D13** and **D16** as follows:
 - place the separator **D14** on to the screw shaft so that the notch in the grinding chamber fits into the groove in the separator
 - insert the cookie maker holder **D16** into the screw ring **D5**
 - screw the screw ring **D5** on to the grinding chamber and tighten firmly
 - complete the assembly by inserting the cookie maker **D13** into the holder **D16**

Mounting the assembled grinder on to the stand mixer

- Make sure that the stand mixer is disconnected from the power socket. The multi-function head must be tilted down in the horizontal position and the beater, whisk or kneading attachments must be removed.
- Remove the front cover **A1** from the multi-function head. Tilt the assembled grinder to the right at an angle of 45°, push it against the front attachment hub **A12** and turn it anticlockwise to set it into the operating position. The operating position is indicated by button **A11** popping out and an audible click.



Note:

The stand mixer is equipped with a safety mechanism that prevents it from being started unless the grinder is properly mounted and secured on the front attachment hub.

- Place the stainless steel hopper **D9** on to the top feed tube.

Grinding meat

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



Attention:

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

- Place a suitable container underneath the grinder for capturing the processed food.
- Insert the power plug into a power socket. Use the control knob to set the desired speed. We recommend to initially set speed 3 and then increase it as required. Gradually place the meat pieces into the feed tube and push them in using the pusher **D8**. Take care not to clog up the feed tube by a large amount of meat. Do not process more than 5 kg of meat per batch. The processing time is only several minutes.



Warning:

Do not use fingers or other items to push the meat in. Always use the pusher **D8** designed for this purpose.

- The ground meat will fall into the prepared bowl. The meat that remains in the grinding chamber **D10** can be removed by grinding a slice of bread or a bread roll.

Filling casings

- Prepare a sausage casing that you will stuff with ground meat and allow it to soak in lukewarm water for approx. 10 minutes. Place the ground meat mixture on to the hopper **D9**. Take the sausage casing out of the water and skewer or tie up one end and slide the other end like a sock on to the sausage stuffer attachment **D11**.
- Use the control knob to set the desired speed. We recommend to initially set the lowest speed and then increase it as required. With one hand hold the sausage casing on the attachment and use the other hand to push the ground meat mixture with the pusher **D8** through the feed tube of the grinder. If the sausage casing sticks to the attachment, it is necessary to moisten it with water again.



Warning:

Do not use fingers or other items to push the meat in. Always use the pusher **D8** designed for this purpose.

Making kebabs

- Place the prepared kebab meat mixture on to the hopper **D9**.
- Use the control knob to set the desired speed. We recommend to initially set the lowest speed and then increase it as required. Using the pusher **D8**, push the mixture through the feed tube. The result will be a hollow meat tube that is then cut into smaller pieces. The kebab

is a traditional meal from the Middle East made predominantly from ground meat and whole grain wheat.



Warning:

Do not use fingers or other items to push the meat in. Always use the pusher **D8** designed for this purpose.

Making cookies

- Place the prepared dough on to the hopper **D9**.
- Slide the cookie maker **D13** to the left or right to set the desired cookie shape.
- Use the control knob to set the desired speed. When starting it for the first time, we recommend that you set speed 3 and then increase or decrease it as required. Using the pusher **D8**, push the dough through the feed tube. The result will be a dough of the required shape that you set using the cookie maker.



Warning:

Do not use fingers or other items to push the dough in. Always use the pusher **D8** designed for this purpose.

- We recommend that you place a tray or your palm underneath the pushed out dough. Then cut the formed dough into smaller pieces.

Ending operation and disassembling the grinder

- After you have finished using the appliance, set the control knob to the OFF position and disconnect the power cord from the power socket.
- When disassembling the meat grinder, first remove the hopper **D9**. Then press the button **A11** and remove the meat grinder by turning it clockwise. After removing the grinder, put the cover **A1** back in its place.
- When disassembling the meat grinder into its individual parts, proceed in the reverse sequence.
- Clean out the grinder and the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

BLENDING

- Using the blender
- The blender is intended for preparing meals and drinks such as milkshakes, creamy soups, sauces, spreads, fresh baby foods, etc. It is not intended for juicing fruit and vegetables, preparing potato purée, yeast dough or for whipping egg whites.

Assembling the blender

- Make sure that the stand mixer is turned off and disconnected from the power socket. The multi-function head must be tilted down in the horizontal position and the beater, whisk or kneading attachments must be removed. Remove the top attachment hub cover **A6**.
- Prior to putting on the blending jar, check that the base **C5** with the blade unit is correctly mounted in the blending jar.
- Put the blending jar on to the top attachment hub **A14** and turn it to lock it into position. The safety mechanism will prevent the blender from starting unless it is correctly secured to the multi-function head.
- Put your ingredients into the blending jar. We recommend cutting larger ingredients into smaller pieces before blending them.



Note:

The maximum capacity of the blending jar is 1.5 litres. Never fill it past the maximum mark. When processing hot liquids or liquids that expand in volume during the blending process, it is recommended to fill the blending jar to no more than $\frac{2}{3}$ of its maximum capacity.

- Place the outer lid **C2** on to the blending jar so that its edges copy the neck of the jar, and push it down thoroughly along its entire perimeter.

Into the hole in the lid, insert the inner cap **C1** and push it down all the way.

Blending

- Make sure that the stand mixer is correctly assembled and that the control knob is set to the OFF position. Connect the power cord to a power socket.
- Use the control knob to set the desired speed. We recommend to first set a slower speed to allow the ingredients to mix together. Then the speed may be increased.
- If you wish to blend ingredients at maximum speed for only a short time, set the control knob to position **P** and hold it in this position for a short period. As soon as you release the control knob, it will automatically return to the OFF position.



Attention:

Hot liquids up to a temperature of 55 °C may be processed in the blending jar. The maximum operating time of the blender is 2 minutes. Do not leave the appliance in continuous operation for longer than indicated above. Then allow it to cool down for 30 minutes.

- While blending, you may add food or liquids to the blending jar through the hole in the lid **C2** after removing the inner cap **C1**. Never open the outer lid **C2** during operation. When processing hot liquids, the inner cap **C1** must remain closed.
- In the event that food is sticking to the blade assembly or the walls of the blending jar, turn the appliance off by turning the control knob to the OFF position and disconnect it from the power socket. Make sure that the blade assembly has stopped rotating. Carefully remove the assembled blending jar from the multi-function head by turning it and pulling it upwards. Open the lid and, using a spatula, clean the blade assembly and the walls of the blending jar. Put the lid back on and reattach the blender assembly to the multi-function head. Plug the power cord into a power socket and continue blending.

Advice and tips for blending

- First cut food with a firm consistency such as fruit and vegetables into smaller pieces measuring 3 cm and only then blend it.
- First, blend a smaller amount of ingredients and then gradually add more ingredients through the hole in the lid **C1** while blending. In this way, you will achieve better results than by adding all ingredients into the blending jar at once.
- If you need to blend food of a solid consistency together with liquids, we recommend that you first blend the food of solid consistency and a part of the liquids. Then gradually add the remaining liquids through the hole in the lid while blending.
- To blend very thick liquids, we recommend using the pulse level so that the blade assembly does not get jammed too often. Start the blender repeatedly in short intervals.
- Ice cubes must be processed immediately upon being removed from the freezer. When the ice starts to melt, the ice cubes will stick together and it will not be possible to blend them.

Quick guide to processing ingredients

| Ingredients | Speed selection | Recommended blending time |
|---|-----------------|---------------------------|
| Fruit, vegetables cut into smaller pieces | 5-6 | 30 s |
| Baby food | 5-6 | 40 s |
| Spreads, dressings, marinades | 3-4 | 30 s |
| Smoothies and cocktails | 5-6 | 40 s |
| Soups | 5-6 | 30 s |
| Ice cubes | Pulse mode (P) | |



Note:

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

Ending operation and disassembling the blender

- After you have finished using the appliance, set the control knob to the OFF position and disconnect the power cord from the power socket.
- Check that the blade assembly **C4** has stopped rotating and carefully take the blending jar assembly off the multi-function head. Put the cover **A6** back in its place and use a soft plastic spatula to remove food from the blending jar.
- Clean the blending jar and the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

GRATING

Assembling the grater

- Place the stand mixer on an even, dry and stable surface, for example on a kitchen countertop.
- Insert a cone (**E3, E5-E7**) into the grating chamber **E2** and secure it in place by screwing on the screw ring **E4**.



Attention:

When inserting a cone into the grater, be very careful not to injure yourself on its sharp blades.

Mounting the grater on to the stand mixer

- Make sure that the stand mixer is disconnected from the power socket. The multi-function head must be tilted down in the horizontal position and the beater, whisk or kneading attachments must be removed.
- Remove the front cover **A1** from the multi-function head. Tilt the assembled grater to the right at an angle of 45°, push it against the front attachment hub **A12** and turn it anticlockwise to set it into the operating position. The operating position is indicated by button **A11** popping out and an audible click.



Note:

The stand mixer is equipped with a safety mechanism that prevents it from being started unless the grater is properly mounted and secured on the front attachment hub.

Using the grater

- The grater is intended for processing practically all types of fruit, vegetables and other foods normally used in the household.
- Prepare the food and cut it into pieces that will pass through the top feed tube of the grater. Kernels and stones may need to be removed from certain types of fruit and vegetables.
- Place a suitable container underneath the grater for capturing the processed food.
- Insert the power plug into a power socket. Use the control knob to set the desired speed.
- Start by gradually placing ingredients into the feed tube. Use the supplied pusher to push ingredients through the feed tube **E1**.



Warning:

Do not use fingers or other items to push in the food. Always use the pusher **E1** designed for this purpose.

- Always insert the individual pieces of ingredients into the feed tube, and with appropriate force gently push down on the pusher. During operation, ensure that the ingredients are passing through the attachment by looking into the feed tube. Never fill the feed tube up to its top edge with ingredients. Processing large amounts of ingredients at once may overload the multi-function head of the stand mixer.

Useful advice for grating

- To achieve the best possible results, process fresh not overly ripened fruit. The same applies to vegetables.
- Softer fruit such as strawberries can be put into the freezer for a few minutes prior to processing.
- Semi-hard cheese will be processed better if placed in a refrigerator over night or in a freezer for 30 minutes.
- We do not recommend processing soft or already grated cheese as this could clog up the feed tube.
- When using the fine grating cone or the slicing cone for long straight slices, push the ingredients through the feed tube gently. When using the coarse grating cone or the slicing cone for thick wavy slices, it is necessary to push the ingredients through with greater force.

Ending operation and disassembling the grater

- After you have finished using the appliance, set the control knob to the OFF position and disconnect the power cord from the power socket.
- When disassembling the grater, first remove the pusher. Then press the button **A11** and remove the grater by turning it clockwise. After removing the grater, put the cover **A1** back in its place.
- When disassembling the grater into its individual parts, proceed in the reverse sequence.
- Clean out the grater and the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

COFFEE AND SPICE GRINDER (ACCESSORY FOR STM 7910)

Using the grinder

- The grinder is suitable for grinding coffee beans, herbs, spices, poppy seeds and for grinding various types of nuts with shells removed.

Preparing ingredients for grinding

- Add only dry ingredients into the grinding jar.
- If you wish to grind nuts, always first remove any shells.

Assembling and fastening the grinder

- Turn the grinding jar upside down. Place the ingredients that you wish to process into the jar. Always fill up to the maximum mark on the jar.
- Put the blade on to the grinding jar from above so that the blades point inside and screw in the blade assembly. Check that it is properly screwed in.
- Make sure that the stand mixer is turned off and disconnected from the power socket. The multi-function head must be tilted down in the horizontal position and the beater, whisk or kneading attachments must be removed. Remove the top attachment hub cover **A6**.
- Put the grinder on to the top attachment hub **A14** and turn it to lock it into position. The safety mechanism will prevent the grinder from starting unless it is correctly secured to the multi-function head.

Grinding

- Make sure that the stand mixer is correctly assembled and that the control knob is set to the OFF position. Connect the power cord to a power socket.
- Set the control knob to speed level 6.



Attention:

The maximum continuous grinding time is 90 seconds. Then allow the grinder to cool down for approximately 1 minute.

- After you have finished grinding, set the control knob to the OFF position and disconnect the power cord from the power socket.
- Carefully remove the grinder from the multi-function head. Put the cover **A6** back in its place.
- When disassembling the grinding jar into its individual parts, proceed in the reverse sequence to its assembly.

- Clean the blending jar and the used accessories after each use according to the instructions in chapter CLEANING AND MAINTENANCE.

CLEANING AND MAINTENANCE



Attention:
Prior to cleaning or maintenance, always disconnect the appliance from the power supply and allow it to cool down completely.
The stand and the multi-function head and its power cord are not intended for washing in a dishwasher. Do not spray these parts with water or any other liquid or submerge them in water or any another liquid.

- After use, thoroughly wash all the parts that come into contact with food (accessories **B1** to **B5**, the complete blender **C1** to **C5**, the complete grinder **D1** to **D16** and the grater **E1** to **E7**, grinding jar **H1** and blade assembly **H2**) using warm water and a neutral kitchen detergent. Then rinse everything with clean water and allow it to dry naturally or dry it out thoroughly using a wiping cloth. After washing and drying, we recommend to coat the grinding blade **D3** and the grinding plates **D4**, **D6** and **D7** with cooking oil.
- If you whisked egg whites, first rinse the stainless steel bowl and the used whisk under cold water. If you were to use hot water, the egg white remains would harden and their removal would be more difficult.



Attention:
Accessories **B1** to **B5**, the metal parts of the meat grinder **D1** and the grater **E2** are not intended for washing in a dishwasher. Other removable parts may be washed in a dishwasher.
When washing the grinding blade **D3** and the blade assembly **C4** of the blender, take special care to avoid injury on the sharp cutting edges.

- Clean the blending jar **C3** by filling it with 0.5 litre of clean water and a few drops of kitchen detergent and then assemble the blender and run it for 10 to 15 seconds. Then turn off the stand mixer , disconnect it from the power socket, and after the rotating parts have come to a stop, remove the blending jar assembly. Empty out the contents of the blending jar and then thoroughly rinse it out with clean water and wipe it dry.
- Wipe the outer parts of the stand **A5** and the multi-function head **A7** using a lightly dampened wiping cloth or sponge.



Attention:
Never use chemicals, dishwashing wool, steel wool or cleaning agents with an abrasive component since these may seriously damage the surface of the multi-function head or the stand.

STORAGE

- Before storing it, the appliance and its accessories must be completely cool, turned off and disconnected from the power supply, clean and dry.
- Place the stainless steel bowl into the base on the stand and into it you can place the beater, whisk and kneading hood. Tilt the multi-function head to the horizontal position. Store the stand mixer and all the accessories in a clean, dry place out of children's reach.



Attention:
Keep the stored stand mixer away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the stored stand mixer.

TECHNICAL SPECIFICATIONS

| | |
|---|------------|
| Rated voltage range | 220–240 V~ |
| Rated frequency..... | 50-60 Hz |
| Rated power input..... | 1,700 W |
| Volume of the stainless steel bowl | 6.5 l |
| Volume of the second stainless steel bowl (model STM 7950)..... | 3.5 l |
| Volume of the second stainless steel bowl (model STM 7970)..... | 6 l |
| Volume of the glass blending jar..... | 1.5 l |
| Noise level | 85 dB(A) |

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

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

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

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

For proper disposal, renewal and recycling, hand these appliances over to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

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

Disposal in other countries outside the European Union.

If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.

We reserve the right to change text and technical specifications.

