

1,2kg/7L AS



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- Ensure that no liquids come into contact with the device's connectors or the mains plug. Moisture can lead to electrical hazards or damage to the device.
- Always disconnect the device from the mains supply before carrying out any installation or dismantling work, cleaning, maintenance, or if the device is not going to be used for an extended period. To do this, pull the mains plug fully out of the socket.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.

- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of planetary mixer operation

- Never touch the rotating parts of the appliance during operation.
- Keep hands, hair, clothes, spatulas, and similar kitchen utensils away from the mixing bowl and whisk during the appliance operation.
- Whisks should be replaced only after complete stop of the drive which rotates for a short time after the power supply is switched off.

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Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Dough kneading for bread and pies
- Dough mixing for pies and cakes
- Whipping of creams, sour cream, and eggs

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Processing of inappropriate food products and other materials

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Planetary mixer 1,2kg/7L AS
Art. No.:	101923
Material:	steel, enameled
Mixing bowl material:	stainless steel
Amount of dough production in kg/l:	1,2 7
Speed control:	5
Time setting, from—to, in min.:	1 - 30
Time setting intervals, in min.:	1
Connected load:	0,65 kW 220-240 V 50 Hz
Dimensions (W x D x H), in mm:	440 x 335 x 510
Weight, in kg:	20,6

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We reserve the right to implement technical modifications.

Version / Characteristics

- Appliance connection: ready to plug in
- Removable mixing bowl
- Safety switch
- Digital display
- ON/OFF switch
- The set includes:
 - 1 whisk for beating froth, stainless steel
 - 1 hook for kneading dough, stainless steel
 - 1 flat stirrer, stainless steel, aluminium alloy
 - protective grating, stainless steel

4.2 List of Components of the Appliance



Fig. 1

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- | | |
|--------------------------------------|-------------------------------------|
| 1. Housing | 2. Control panel |
| 3. Lever for lifting the mixing bowl | 4. Holder chuck for mixing elements |
| 5. Mixing bowl bracket | 6. Base |
| 7. Protective cover attachment | 8. Mixing bowl |
| 9. Mixing bowl protective cover | 10. Flat stirrer |
| 11. Dough hook | 12. Whisk |

Control Elements / Indicator Lights

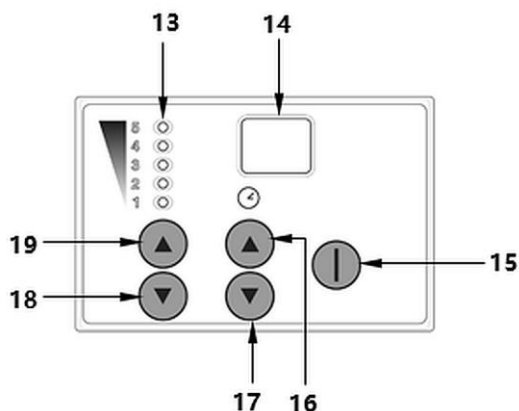


Fig. 2

13. Speed level LED indicator

15. ON/OFF switch

17. Time decrease key

19. Speed increase key

14. Digital display

16. Time increase key

18. Speed decrease key

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Protective Measures

- The planetary dough-kneading machine is equipped with protective devices preventing start-up when:
 - the mixing bowl protective cover is not in place,
 - the feed opening in the protective cover is not closed,
 - the mixing bowl is not placed on the bracket,
 - the mixing bowl holder is not in its highest position.
- For additional safety the appliance is equipped with power supply failure protection. This means that in the event of a power failure, the appliance can only be restarted by operating the ON/OFF switch again. That element assures that after the power supply restoration the appliance would not start automatically.
- In case of overload the overheating protection is activated which automatically stops the appliance. It is then required to switch the appliance off with ON/OFF switch and after complete drive stop reduce the dough amount.

4.3 Functions of the Appliance

The efficient planetary dough-kneading machine produces up to 1.2 kg of dough in one cycle. The mixing bowl of volume of 7 litres allows for preparation of various pies, whipped cream, creams, and much more, using the attached accessories and the 5-level speed control.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.

- Make sure that the designated escape routes are clear.
- Ensure a stable position.
- Allow sufficient space for work, maintenance and cleaning.
- Leave the supply and exhaust air vents, if any, free.
- Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Operation

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WARNING

Risk of fingers and hands injury by rotating mixing elements!

Hands, fingers, as well as kitchen utensils may get caught by mixing elements during operation.

Keep hands, hair and clothing away from the mixing bowl and mixing elements.

Never insert rigid kitchen utensils into the mixing bowl through the feed opening or through the opening of the protective cover while the appliance is in operation. Switch the appliance off, wait for the motor to stop and only then mix or remove ingredients from the mixing bowl.

Inserting or removing mixing elements while the motor is running can lead to injury to fingers or hands.

Mixing elements should be replaced only after complete stop of the drive which rotates for a short time after the power supply is switched off.

Before First Use

1. Prior to first use, thoroughly clean the appliance and equipment according to instructions in section **6 'Cleaning'**.
2. To end with, dry the appliance and accessories thoroughly.
3. Install the mixing bowl and appropriate mixing elements in the appliance according to the instructions below.

Mixing Bowl Protective Cover Installation

1. Place the mixing bowl protective cover on its attachment, located on the body of the appliance.
2. Position the protective cover over the accessory holder chuck and fasten with two mounting screws (a) provided.



Fig. 3

Mixing Bowl Installation

Before the mixing bowl installation the appliance must be switched off and the mixing bowl bracket must be in lower position.

1. Place the selected mixing element in the mixing bowl and secure it in the holder chuck.

There are three attachment points for the mixing bowl:

- locking pin (stud) at the back of the mixing bowl which is inserted into appropriate hole in the mixing bowl bracket;
- two pins on right and left side of the mixing bowl bracket which must snap in the holes on the mixing bowl holders.



Fig. 4

Selection of Mixing Elements

Flat stirrer, whisk, and dough hook are designed only for specific (appropriate) works.

NOTE!

Do not use the flat stirrer for preparation of heavy dough and the whisk for other works than whipping, scrambling, or preparation of light mixes.

	Flat stirrer	Usually used for light pies, cakes, filling, and vegetable purée Recommended speed levels: 2–3
	Dough hook	Designed for heavy mixes, e.g. bread dough Recommended speed level: 1
	Whisk	Perfect for light mixes, e.g. whipped cream, mayonnaise, eggs, egg white foam, pancakes, souffles Recommended speed levels: 4–5

Tab. 1

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Installation / Removal Of Mixing Elements

1. Slide the selected mixing element's bayonet onto the holder chuck and rotate counter-clockwise until it locks in.

CAUTION!

Make sure that the mixing element is firmly seated in the holder chuck.

2. To remove the mixing element, press it slightly towards the holder chuck of the mixing element, rotate clockwise, and then pull it down.

Installation and operation

Filling with Ingredients

- After installation of the selected mixing element, fill the mixing bowl with ingredients to knead. Do not exceed the maximum filling level.

Capacity (Quantities)

- The following table shows the recommended quantities (weights after kneading of common mixes) for dough production.
- The appliance might be able to knead larger amounts, but it could lead to premature wear and possible damage. The appliance overloading also extends the mixing/kneading time and causes unsatisfactory results.
- In the event of overloading, stop the appliance and immediately reduce the mixing bowl filling.

Product	Mixing element	Max. filling level	
Egg white	Whisk	700 g	
Mashed potatoes	Flat stirrer	1,500 g	
Mayonnaise	Flat stirrer	3 litres	
Meringue	Whisk	1 litre	
Whipped cream	Whisk	3 litres	
Pancake / waffle batter	Flat stirrer	2 litres	
Puff pastry	Flat stirrer	2,000 g	
Sponge cake	Whisk	1,000 g	
Sweet yeast dough	Flat stirrer	2,500 g	
Bread dough or roll dough (light / 60% moisture)	Dough hook, speed level 1	Water 500 g	Flour 800 g

Tab. 2

Lever and Mixing Bowl Protective Cover

1. After adding the ingredients lift the mixing bowl bracket using the handle (right drawing).

The mixing bowl lever is located on right side of the appliance.

2. Rotate the mixing bowl lever counter-clockwise by 180° to lift the mixing bowl bracket.
3. To lower it, rotate the mixing bowl lever clockwise by 180°. Pay attention to the information next to the lever.



Fig. 5

NOTE!

The mixing bowl holder and its protective cover are electrically connected to each other, so that the appliance only works when the mixing bowl is placed in its holder, the protective cover is fixed correctly and the mixing bowl holder is in its maximum raised position. After lifting the mixing bowl using the lever the appliance may be safely switched on.

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Switching the Appliance ON

1. Connect the appliance to a single grounded socket.
2. To switch the appliance on, press the ON/OFF switch  on the control panel.

Settings

1. Select the appropriate speed level and/or run time settings.

Speed levels

The appliance has 5 speed levels:

- | | |
|----------------|--|
| Level 1 | for slow beating, mixing and kneading of yeast dough |
| Level 2 | for light dough, filling and vegetable purée |
| Level 3 | for mixing and whipping dough |
| Level 4 | for whipping cream, egg whites |
| Level 5 | for beating smaller amounts of cream, egg whites |

Selection of speed level depends mostly on the amount and consistence of ingredients to be processed.

1. Use the ▲ and ▼ keys on the left-hand side of the control field to select one of the levels.
2. Always start from the lowest level and gradually select the higher levels until reaching the required one.

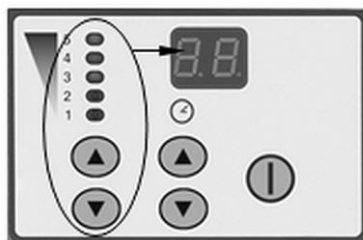


Fig. 6

The selected speed level is indicated by the corresponding LED indicator light. The digital display, in the left-hand field, additionally shows the selected speed level (e.g., 3).

Time

The duration can be set between 1 and 30 minutes (or no time = 0), in intervals of 1 minute.

1. Select the required time using the ▲ and ▼ keys in the centre of the operating panel.

The set time is displayed in the right-hand field of the digital display. If no time is set, '0' is displayed in this field.

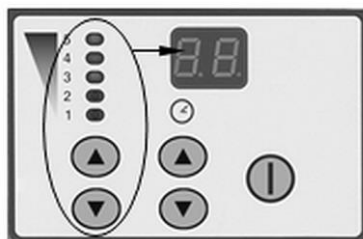


Fig. 7

Adding More Ingredients

During the mixing process, additional ingredients can be added via the chute (b) or opening (a) in the mixing bowl protective cover.

The opening in the protective cover can, if necessary, be easily opened with the handle and closed again after the ingredients have been added.



Fig. 8

NOTE!

Pour ingredients from bags carefully into the mixing bowl. Push the opening of a bag as far as possible into the chute or into the opening in the mixing bowl cover, so that dusting of the flour, for example, is reduced.

6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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6.2 Cleaning

ATTENTION!

Washing agents used in dishwashers may damage the surface of the accessories.

Never wash the mixing elements or the protective cover of the mixing bowl in a dishwasher.

1. Clean all appliance elements after each use.
2. Rotate the mixing bowl lever counter-clockwise by 180° to lift the mixing bowl bracket.

3. Always remove the mixing elements for washing by pressing them slightly towards the holder chuck, rotating clockwise, and then pulling off. Place them in the mixing bowl.
4. Then lift the mixing bowl to remove it from the bracket, together with the mixing element.
5. Loosening both fixing screws, remove the protective cover of the mixing bowl from the body.
6. Remove food residues from disassembled parts.
7. Clean the removed accessories (mixing bowl, mixing elements, mixing bowl protective cover) thoroughly with hot water and washing-up lye. .
8. Rinse cleaned parts with fresh water and allow to air dry or wipe with a soft, lint-free cloth.
9. Clean the accessory holder chuck, the mixing bowl holder and the body of the appliance thoroughly with a soft, damp cloth with a mild detergent.
10. Pay particular attention to remove the dough residuals from the mixing bowl holder pins, otherwise the mixing bowl will not be able to be positioned correctly.
11. Wipe cleaned surfaces/elements with a clean damp cloth.
12. Dry cleaned surfaces thoroughly afterwards.

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6.3 Maintenance

Let the appliance to be inspected by professional technician at least once a year or as required.

7 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.