

STM3 350 - STM3 450 - STM3 650



130130 - 130131 - 130132

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Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words.....	2
1.2	Safety instructions.....	3
1.3	Intended Use	7
1.4	Unintended Use	7
2	General information	8
2.1	Liability and Warranty	8
2.2	Copyright Protection	8
2.3	Declaration of Conformity	8
3	Transport, Packaging and Storage	9
3.1	Delivery Check.....	9
3.2	Packaging	9
3.3	Storage	9
4	Technical Data.....	10
4.1	Technical Specifications	10
4.2	List of Components of the Appliance	12
5	Installation and operation	17
5.1	Installation.....	17
5.2	Assembly and Disassembly	18
5.3	Operation	19
6	Cleaning and Maintenance	24
6.1	Safety Instructions for Cleaning	24
6.2	Cleaning.....	25
6.3	Maintenance	26
7	Possible Malfunctions.....	27
8	Disposal.....	28



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.
- 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 Stick Mixer Operation

- Never touch the rotating parts of the appliance during operation.
- When the appliance is switched on and works, never add any products nor objects into a pot, which feature characteristics different from products that are suitable for the intended use, for example: bones, frozen meat, non-edible products or other objects, like scarves, etc.
- Never hold the appliance in areas other than the ones intended for normal use.
- Never hold, operate nor switch the appliance on with one hand only.
- With the appliance connected and switched on, it is prohibited to press other food products or ingredients to the bottom of a pot and to order other people to make such a pressure, as well as to introduce hands or any other body parts during the operation of the appliance.
- Never immerse the appliance in a pot with food products for processing deeper than the indicated level of immersion.
- Never pull the appliance out of a pot until it stops completely and no earlier than 10 seconds after switching the appliance off.
- Neither partially nor entirely, never remove safety elements and warning indications from the appliance.
- Never use the appliance unless measures for removing residual risks have been undertaken.

Residual Risks Stemming from Removal of Fixed Covers, Intervention with Damaged / Worn Parts

- Under no circumstances may the user attempt to open or remove the fixed cover or modify the safety elements.
- During refilling, maintenance and cleaning, as well as during all other manual activities with the appliance, during which hands or other body parts are introduced into hazardous areas of the appliance, there is a residual risk mainly consisting of:
 - hitting the elements of the appliance,
 - abrasion on rough parts of the machine,
 - injury on pointed elements,
 - cut wounds from sharp elements,
 - entanglement into moving parts (e.g. a whisk).
- Remaining residual risks during cleaning or removing leftover food from the blade due to the need to introduce hands into the vicinity of the blade, which may lead especially to getting cut wounds by sharp elements.
- For this reason the user and maintenance technician must be trained for manual interventions with open covers and stemming risks, as well as be authorised by the person bearing responsibility. They must also wear suitable personal safety garments or gloves resistant to cutting.

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Supervised Usage only

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

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.

- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

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.

Improper Use

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- 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:

- chopping, mixing, grinding, mashing, stirring, blending suitable warm and cold food, with the use of suitable accessories.

The appliance is intended for professional use only.

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:

- Chopping of frozen food products
- Chopping of very hard food products, e.g. ice cubes, nutmeg, coffee grains or cereals
- Chopping of bones
- Chopping of products other than food products and other objects.

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

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

Version / Characteristics

- Colour: beige
- Processing of warm and cold food
- Designed for mixing, pureeing and chopping
- Control: electronic, knob
- Speed control: turbo, 9 levels
- ON/OFF switch

Name:	Stick mixer STM3 350
Art. No.:	130130
Material:	stainless steel, plastic
Maximum rotational speed, in RPMs:	11000
Speed levels:	9
Cord length, in m:	2,1
Connected load:	0,35 kW 230 V 50-60 Hz
Dimensions (W x D x H), in mm:	115 x 180 x 360
Weight, in kg:	2,9

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Technical Data

Name:	Stick mixer STM3 450
Art. No.:	130131
Material:	stainless steel, plastic
Maximum rotational speed, in RPMs:	15000
Speed levels:	9
Cord length, in m:	2,1
Connected load:	0,45 kW 230 V 50-60 Hz
Dimensions (W x D x H), in mm:	130 x 190 x 380
Weight, in kg:	3,3

Name:	Stick mixer STM3 650
Art. No.:	130132
Material:	stainless steel, plastic
Maximum rotational speed, in RPMs:	13000
Speed levels:	9
Cord length, in m:	2,1
Connected load:	0,65 kW 230 V 50-60 Hz
Dimensions (W x D x H), in mm:	130 x 190 x 400
Weight, in kg:	3,9

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We reserve the right to implement technical modifications.

4.2 List of Components of the Appliance

Hand Blender – STM3 Set

Highly versatile, makes it possible to adjust the hand blender to individual needs.
Freely selectable combination possibilities:

- Motor blocks 130130, 130131, 130132 of different power
- Mixing bars 130133, 130134, 130135, 130136 of different lengths (optionally)
- 1 whisk 130137 (fits STM3 350) (optionally)

Motor blocks 130130, 130131, 130132

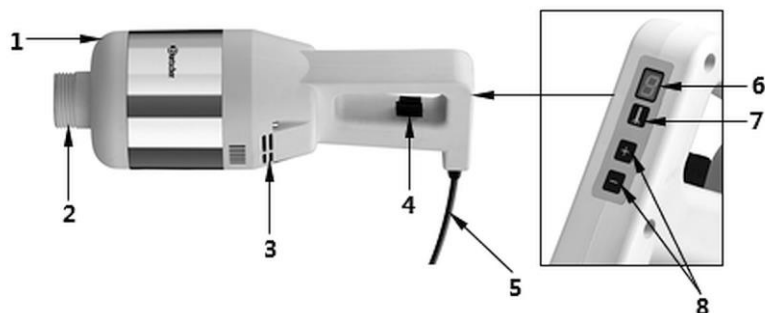


Fig. 1

- | | |
|------------------------------------|---|
| 1. Appliance body with motor block | 2. Quick coupling |
| 3. Ventilation openings | 4. ON/OFF switch |
| 5. Power cord | 6. Rotational speed level display |
| 7. Mixing bar Turbo button | 8. '+' and '-' buttons for setting rotational speed level |

Technical Data

Mixing bars, whisks (optional equipment)

- 9. Mixing bar base with blade
- 10. Mixing bar
- 11. Immersion mark
- 12. Mixing bar interlocking ring

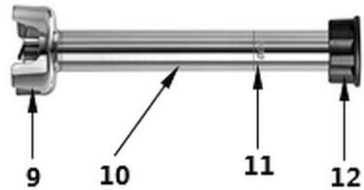


Fig. 2

- 13. Whisk
- 14. Whisk interlocking ring

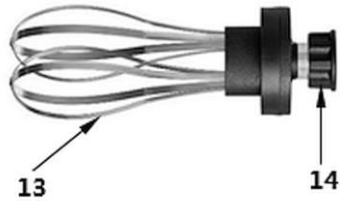


Fig. 3

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Optional Equipment for Art. No. 130130, 130131, 130132

Mixing Bar STM3 300

Material: nickel-chromium steel 18/10
 Mixing bar length: 300 mm
 Blade: Ø60 mm
 Max. processing capacity: approx. 30 l
 Dimensions: W 90 x D 90 x H 330 mm
 Weight: 1.3 kg
Art. No.: 130133



Mixing Bar STM3 400

Material: nickel-chromium steel 18/10
 Mixing bar length: 400 mm
 Blade: Ø60 mm, 3 cutters
 Max. processing capacity: approx. 80 l
 Dimensions: W 90 x D 90 x H 430 mm
 Weight: 1.5 kg
Art. No.: 130134



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Mixing Bar STM3 500

Material: chrome-nickel steel 18/10
 Mixing bar length: 500 mm
 Blade: Ø60 mm, 3 cutters
 Max. processing capacity: approx. 150 l
 Dimensions: W 90 x D 90 x H 530 mm
 Weight: 1.8 kg
Art. No.: 130135



Mixing Bar STM3 600

Material: chrome-nickel steel 18/10
 Mixing bar length: 600 mm
 Blade: Ø60 mm, 3 cutters
 Max. processing capacity: approx. 250 l
 Dimensions: W 90 x D 90 x H 120 mm
 Weight: 2.0 kg
Art. No.: 130136



Technical Data

Whisk STM3 245

Material: chrome-nickel steel 18/10

Whisk length: 245 mm

Dimensions: W 100 x D 125 x H 365 mm

Weight: 1.1 kg

Art. No.: 130137



Wall Holder STM3 WH1

Material: chrome-nickel steel 18/10

Whisk length: 245 mm

Dimensions: 140 x D 135 x H 90 mm

Weight: 0.17 kg

Art. No.: 130138



Hand Blender Holder 600

Material: high-alloy steel;

Mixing bar diameter: 25 x 40 mm

Max. pot diameter: 600 mm

Adjustable position and angle

Dimensions: W 255 x D 625 x H 70 mm

Weight: 1.18 kg

Art. No.: 130140



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Application and Sub-Assemblies

The appliance comprises of electric motor, which is installed in a plastic casting (independent appliance body). Optional equipment (mixing bar, whisk) is set with the interlocking ring on the quick coupling of the appliance body with motor block, and fixed on the motor shaft through rotation.

Put the required food products in a container, and then **use both hands** and **hold the appliance firmly by areas designed for this purpose (see Fig. 7)**; it may be switched on by proceeding the following order:

1. put the appliance with the set equipment (mixing bar or whisk) into a container or a pot;
2. start and maintain in operation until the product is processed;

3. switch the appliance off, and after approx. 10 seconds remove it from a container and place on an appropriate surface.

Properties of the device allow for the following processing of food products:

1. touching the bottom of a container (with the mixing bar), but the immersion level mark may not, however, be exceeded,
2. being held in the air; it must be, however, held with both hands (with the whisk).

The products are emptied manually after the end of the processing cycle and when the appliance is removed out of a container.

All materials that come into direct contact with food are compliant with regulations on food products hygiene in force.

Depending on the operational and production needs, the appliance may be equipped with various accessories (section **4.2 'List of Components of the Appliance' / Optional equipment for art. No. 130130, 130131, 130132**).

Protective Elements / Protective Thermoswitch

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If the appliance is used extensively, subject to too long periods of operation or overloaded, the protective thermoswitch automatically disconnects the appliance.

In such a case, before switching the appliance again, wait until the appliance cools down completely.

5 Installation and operation

5.1 Installation

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.

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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 Assembly and Disassembly

CAUTION!

Any assembly and disassembly of any part of the appliance may be executed only with the motor switched off and the mains plug disconnected.

Assembly of a suitable equipment on the motor block must be executed according to the following indications.

Mixing Bar

- Put the interlocking ring (12) of the mixing bar (10) onto a quick coupling (2) of the appliance body (1).
- Screw the mixing bar (10) onto the quick coupling (2) of the appliance body (1).

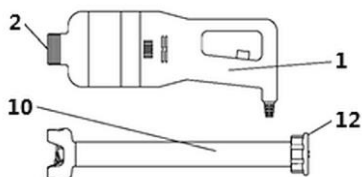
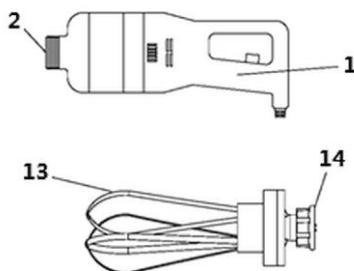


Fig. 4

Whisk

- Put the interlocking ring (14) of the whisk (13) onto a quick coupling (2) of the appliance body (1).
- Screw the whisk (13) onto the quick coupling (2) of the appliance body (1).



- To disassemble (e.g. for cleaning purposes), pull the whisk base (a) until it becomes loose on the interlocking ring unit (b).

In order to assemble the whisk base (a), insert it on the studs of interlocking ring unit and press firmly.

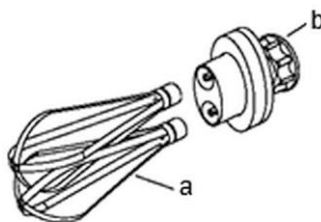


Fig. 5

Installation and operation

The **disassembly** shall be performed according to the above description, but in reverse order.

Wall Holder

Practical wall holder allows for motor block storage in easily accessible place while saving space.

1. Fix the wall holder in an accessible location, using suitable studs and screws (the assembly materials are not part of the scope of the supply).
2. Put the motor block of the appliance into the wall holder (Fig. to the right).



Fig. 6

3. Put the interlocking ring (7) of the mixing bar (8) onto a quick coupling (6) of the appliance body (1).
4. Tighten the mixing bar (8) by rotating it counter-clockwise, until it snaps onto the appliance body (1).

NOTE!

Follow the instructions found on the appliance body.

The **disassembly** shall be performed according to the above description, but in reverse order.

5.3 Operation



CAUTION!

If the appliance is used by individuals, who are not authorised may lead to damages or situations dangerous for a user.

Only the authorised and properly trained personnel may be allowed to use the appliance; the personnel must feature sufficient technical experience.

The user must be informed about residual risks and trained for correct operation.

Before switching the appliance on, perform the following steps:

- read the technical documentation carefully,

- learn about protective and safety devices of the appliance, as well as their location and method of operation.

Verifications and Tests Prior to Switching On

Verification / Test	Procedure
Make sure that: – there are no foreign objects in a pot	Visual inspection is aimed at verification if there are no foreign objects in a pot, such as tools, towels etc., as well as no products that are not food products. Remove such objects if found.
Cleanness control of: – internal parts of the appliance – surfaces of accessories – internal parts of the appliance	Before use, all surfaces of replaced parts must be subject to visual inspection for the purpose of verifying their cleanness. When mould or other contaminants are found, those parts should be cleaned following the instructions in Section 6.2. 'Cleaning'.
The condition inspection includes: – fixed safety elements – appliance body	All fixed covers must fulfil their functions. Perform visual inspection of given elements to make sure they are not externally damaged. Without exception, those elements must be replaced in case of first signs of wear or damage. Contact the service company.
Inspection of operational ability of: – control elements designed for assuring safety – control systems	All elements must fulfil functions they are intended for. Operate the elements directly, so that they executed the intended functions. Elements showing first signs of wear or damage should be replaced immediately. Contact the service company.
Make sure that: – there are no strange sounds after switching the appliance on	After confirming any abnormal sounds during inspection of control elements, indicating e.g. seizure or mechanical damages, stop the appliance immediately, disconnect from power supply and contact the service company.

Table 1

Display / Control Elements

No.	Display/Button	Description
6		Standby display
		Rotational speed level display, 1–9
		Rotational speed level display, Turbo
4		ON/OFF switch (marking on the motor block)
7		Mixing bar Turbo button (maximum rotational speed)
8		Rotational speed increase button
		Rotational speed decrease button

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WARNING!

Cut wounds hazard!

Keep hands and other body parts away from the area, where there is the blade of the mixing rod, when it is fixed to the motor block and the appliance is operating.

Hand injury hazard!

During operation, never reach with your hand nor any other kitchen implements into a container with food products. They may get entangled with movable parts of accessories and cause injury.

Switching On / Food Processing

1. Clean the appliance and accessories thoroughly before the first use according to instructions provided in section 6 'Cleaning'.
2. Switch the appliance on while observing the following instructions:
 - positive inspection result with respect to power supply;
 - connection of the plug into a suitable mains socket;
 - positive inspection result with respect to assembly;
 - positive inspection/test result before switching on (Table 1);
 - inspections conducted in order to assure observance of all safety regulations.
3. Put the food products for processing into a suitable container.
4. Plug the appliance into a suitable single socket.
5. Keep the appliance with both hands in areas designed for this purpose (see Fig. to the right):
 - one hand on the interlocking ring of the mixing bar (or the whisk),
 - the other hand on the appliance body in the ON/OFF switch area.

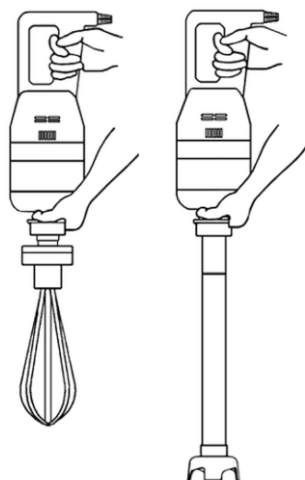


Fig. 7

ATTENTION!

Never immerse the appliance in a pot with food products for processing deeper than the indicated level of immersion.

Never use the appliance with motor idling.

6. To start the appliance, press  and  concurrently.
The appliance operates at the rotational speed level set the last time.
7. Release the ON/OFF switch .
8. Set the required rotational speed level in the range of 1–9, using  or .

The selected rotational speed level is shown on the display: .

Only when operating with the mixing rod the additional rotational speed level may be selected (Turbo) by pressing  button.

Installation and operation

That setting allows the appliance to operate at full rotational speed, the external display segments  illuminate alternately (in turns).

9. Switch the appliance in the order specified below, as soon as the processed products reach the required texture.
 - press the ON/OFF switch ,
 - wait approx. 10 seconds and remove the appliance from the container with food products,
 - put the appliance on an appropriate work surface,
 - remove the plug from a socket,
 - to end with, clean the appliance and the used equipment components.

Switching the Appliance Off

When you switch the appliance off, perform the following steps:

- before switching off, make sure that the processing is finished or the product yielded the required amount,
- stop the appliance by releasing the ON/OFF button,
- wait approx. 10 seconds, until the motor stops completely,
- remove the appliance and put it onto a suitable surface,
- remove the plug from the socket.

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Then you may clean the appliance and accessories observing instructions in section **6.2 'Cleaning'**.

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.
- Do not clean the appliance with steam washer.
- Do not use a jet of compressed air on areas covered with flour and in general on the appliance.
- Do not use cleaning agents containing chlorine (also diluted) or featuring its, like bleaching lyes, hydrochloric acids, pipe unclogging agents, cleaning agents for marble, general descaling agents, etc., which may impact steel properties and cause permanent stains or oxidation. Even small spills of listed agents may cause oxidation and damage steel in some cases.
- Do not use agents for cleaning silver.

6.2 Cleaning



DANGER!

Electric shock hazard!

Never put nor place the appliance directly in a sink or under a water tap.
Make sure that no water gets into the device.



WARNING!

Cut wounds hazard!

Blade of the mixing rod is very sharp!

Never touch the blade of the mixing rod with bare hands!
Always use gloves resistant to cutting during cleaning of the appliance.

Danger of injuries!

Before and during cleaning, do not grab moving elements without prior verification if they are stopped and if the appliance is disconnected from the electric power supply.

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1. Clean the appliance at the end of each working shift, prior to everyday use or more frequently if required.

CAUTION!

All surfaces and parts of the appliance having contact with food products, or areas of contact with food products (external and internal surfaces of equipments) and the areas of operation of the appliance (upper surface of an equipment fixed to the appliance and external surface of the appliance) must be cleaned regularly, as described below, and then disinfected.

2. Remove the accessories from the appliance body prior to cleaning.
3. When disassembling the accessories, observe the indications provided in section '**Assembly / Disassembly**'.
4. Remove possible food residues from the accessories (e.g. using plastic scraper).
5. Clean the disassembled accessories with warm water, a soft cloth or a soft dish-washing brush and a mild washing agent.
6. Use denaturated alcohol to remove fat.
7. Then rinse the accessories with fresh, warm water.

8. Wipe the appliance body with motor block with a soft, slightly moistened cloth (not soaked) only.
9. Dry the cleaned elements thoroughly with a soft lint-free cloth.
10. To disinfect all surfaces that come in contact with food and areas that might be splattered during operation, use commercially available, food grade cleaning and disinfecting agent. Observe the instructions of the cleaning agent's manufacturer.
11. Never wash the appliance and its accessories in a dishwasher.

Storage

1. In the case of longer periods of non-usage, clean the appliance as indicated above.
2. Wipe all stainless steel surfaces with a cloth and considerable amount of Vaseline oil, to protect the surfaces with additional film.
3. Wrap the elements of the appliance in a soft, lint-free cloth.
4. Store the appliance in a dry, clean place, not subject to frost nor direct sunlight, and away from the reach of children. Do not place any heavy objects on the appliance.

EN

6.3 Maintenance



CAUTION!

Only authorized service company may intervene in case of cracks, maintenance, mechanic or electronic failures, or replace damaged parts of the device!

ATTENTION!

With damaged rubber seals, the processed products may enter the appliance interior and damage it.

Inspect rubber seals regularly.

1. Inspect the rubber seal (a) under the blade regularly (Fig. to the right).

If the rubber seal (a) is damaged or worn, it must be replaced. Contact the service company.

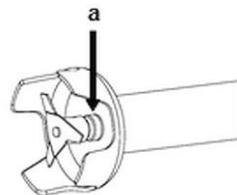


Fig. 8

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

Malfunction	Possible Cause	Solution
The appliance does not work: the mixing bar blade does not rotate	No power	Check and restore the electric power supply
	Appliance is not connected to the power supply	Insert the plug into the mains socket
	Damaged ON/OFF switch	Contact the service company
	Display shows 'E' message	Contact the service company
Interrupted operation	Protective thermoswitch was tripped due to too long an operation / overload	Leave the appliance to cool down; restart the appliance afterwards
	Reason(s) impossible to identify	Contact the service company

Tab. 2

8 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.