

# Mixer

## User Manual

EN



# SENCOR®

STM 3700WH-NAA1

Before using this appliance, read the user manual thoroughly, even if you already have experience using similar appliances. Use the appliance only in the manner described in this user manual. Keep this users manual in a safe place where it can be easily accessed for future use.

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 legal liability for unsatisfactory performance or quality. When shipping, pack the appliance using the original packaging materials only.

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## IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed, including the following:

- Carefully read the instructions before using your appliance.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance when it is not in use, before installing or removing parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of personal injury or damage to the mixer.
- Remove beaters from mixer before washing.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place blending blades on base without jar properly attached.
- Always operate blender with cover in place.
- Do not blend hot liquids.
- Keep hands and utensils out of container to reduce the risk of personal injury or damage to the mixer.
- Never add anything to mixer container while the appliance is operating.
- Mixer container must be properly in place before operating appliance.
- Never insert food or dough by hand. Always use food pusher.
- Do not use fingers to scrape food away from discharge disc while the appliance is operating. Cutting injuries may result.
- This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- For household use only.
- Before plugging in the appliance, check whether your voltage corresponds to the appliance's rating label.
- Switch off and unplug the appliance before installing or removing the attachment.
- Keep your fingers away from moving parts and the opening on the attachment.
- Use the appliance only for its intended domestic use, the manufacturer will not accept any liability for improper use or failure to comply with these instructions.

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- Never leave the appliance to run unsupervised, especially when young children or disabled people are present.
- Check that the voltage rating of the appliance matches that of your electrical system. Any connection error will void the warranty.
- Unplug the appliance as soon as you have finished using it and when you clean it.
- Don't use your attachment and/or appliance if it has been damaged. You should contact an approved service centre.
- Any work on the appliance other than normal care and cleaning by the customer must be done by an approved service centre.
- Do not immerse the appliance, the power cord or the plug in water or in any other liquid.
- Do not allow the power cord to hang within reach of children, to come close to or into contact with the hot parts of your appliance, any other source of heat or any sharp edge.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces, including a stove.
- Do not put the appliance into water.
- Switch off the appliance and unplug it before changing accessories or approaching parts that move during operation.
- Do not touch the whisk, mixer blade or dough hook while the appliance is in operation.
- Only use one attachment at a time.
- Children should be supervised to ensure that they do not play with the appliance.
- Children are not to play with the appliance.
- Cleaning and user maintenance are not to be done by children without supervision.
- Improper use may cause injury.
- Keep hands and utensils out of the container while blending and away from the cutting blade while chopping food to prevent the severe personal injury or damage to the unit. A scraper may be used but only when the unit is not running.
- Don't operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it has been dropped or damaged in any way.
- Contact the manufacturer at their customer service telephone number for information on inspection, repair, or adjustment. The attachment plug or entire cord unit cannot be replaced. If damaged, the appliance must be replaced.

- The use of attachments, including canning jars, not recommended or sold by the manufacturer may cause of fire, electric shock or personal injury.

## SAVE THESE INSTRUCTIONS.

# YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING". These words mean:



**DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**



**WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



**WARNING**



**Electrical Shock Hazard**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

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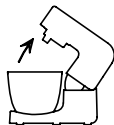
## WARNING



### Injury Hazard

Unplug mixer before touching beaters.

Failure to do so can result in broken bones, cuts or bruises.



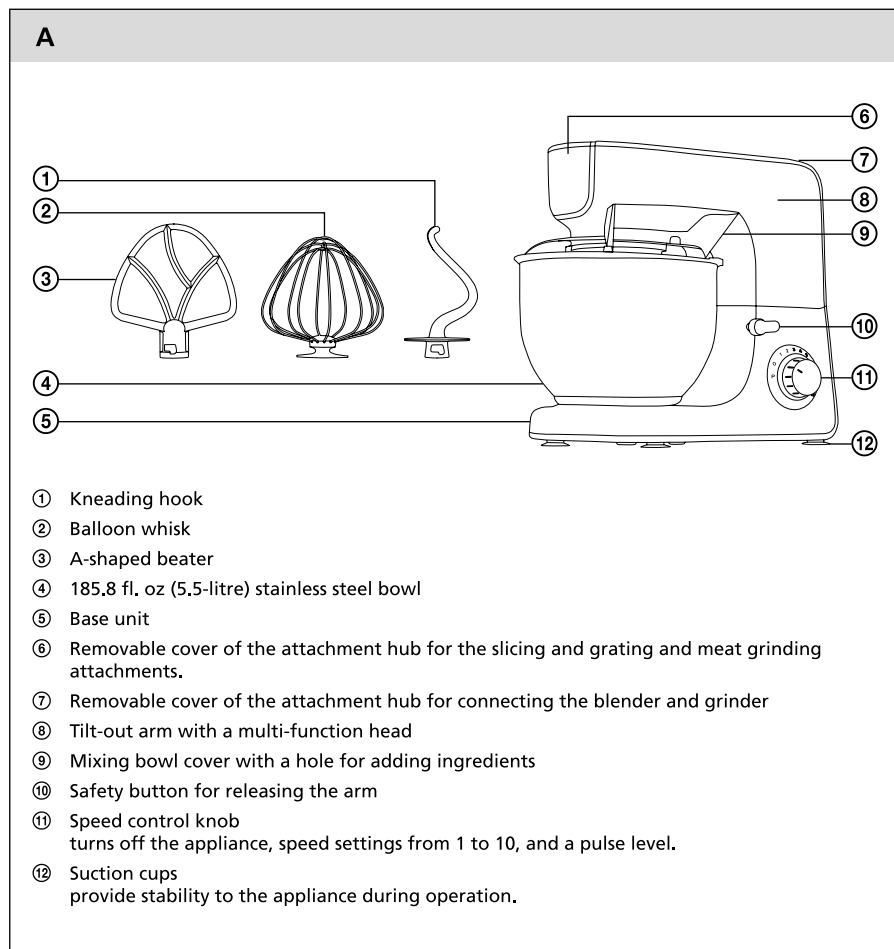
Be very careful when using the arm release button!

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## DESCRIPTION OF THE MIXER

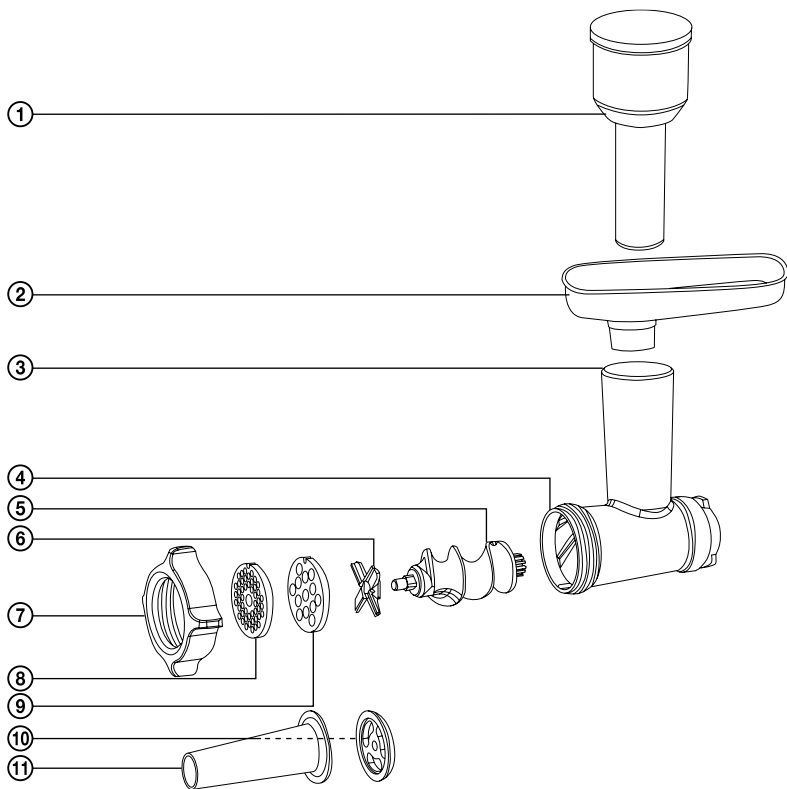


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## ACCESSORIES FOR THE MEAT GRINDING AND SAUSAGE MAKING ATTACHMENT

**B**

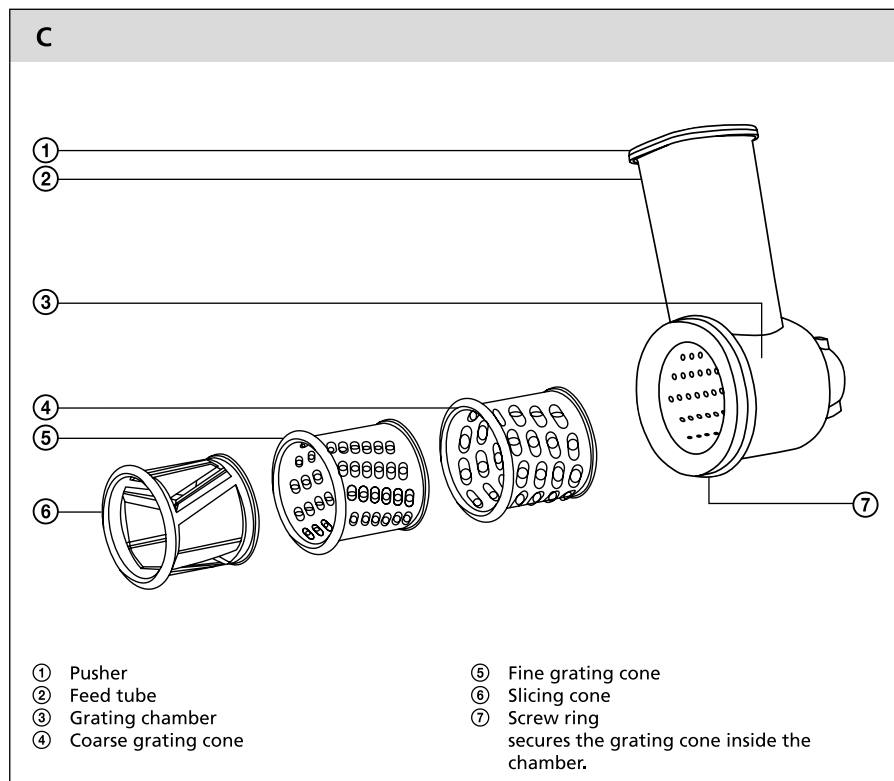


- ① Pusher
- ② Hopper
- ③ Feed tube
- ④ Grinding chamber
- ⑤ Screw shaft
- ⑥ Grinding blade

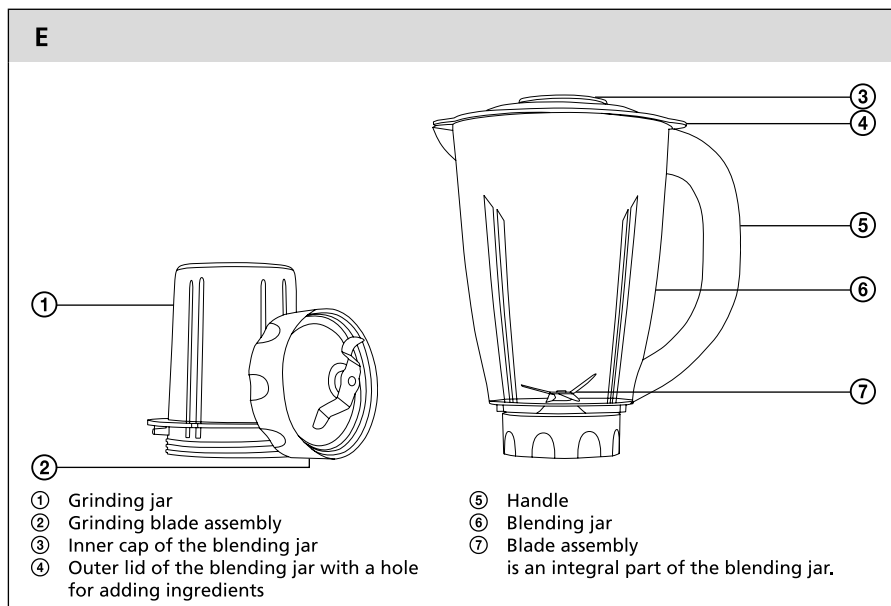
- ⑦ Screw ring
- ⑧ Fine grinding plate
- ⑨ Coarse grinding plate
- ⑩ Separator
- ⑪ Thick sausage stuffer attachment



## ACCESSORIES FOR THE GRATING AND SLICING ATTACHMENT



## BLENDER AND GRINDER ACCESSORIES



## BEFORE FIRST USE

1. Take the appliance and its accessories out of the packaging.
2. Thoroughly wash all removable parts and accessories shown in figures B, C and E, such as the kneading hook A①, whisk A②, beater A③ and the stainless-steel mixing bowl A④ using warm water and neutral kitchen detergent. Then rinse them with clean water and dry thoroughly with a fine wiping cloth.

## PURPOSE OF THE MIXER

- Thanks to a wide range of accessories, this mixer will find a place in every kitchen. You can use it to blend, whip, knead, grind, mince, grate or make sausages.

## BEATING, WHIPPING AND KNEADING (USING ACCESSORIES FROM FIGURE A)

### PLANETARY BEATING, WHIPPING AND KNEADING SYSTEM

- The planetary beating, whipping and kneading system is based on dual rotation of the attachment. The attachment rotates counterclockwise along the inner perimeter of the bowl while rotating

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around its own axis in the opposite direction. This ensures that ingredients are processed thoroughly and evenly.

## SELECTING ATTACHMENT TYPES

ATTACHMENT TYPE	APPLICATION
<b>Kneading hook A①</b>	Used for kneading and preparing heavy or thick doughs containing yeast, such as bread dough.
<b>Beater A③</b>	Used for mixing medium heavy and lighter doughs not containing yeast, for mixing sauces, creams, fillings, etc.
<b>Whisk A②</b>	Used for whisking whole eggs or egg whites, whipped cream, light doughs, foamy creams, etc. Do not use it for mixing heavy or thick doughs.

## ASSEMBLING AND DISASSEMBLING THE MIXER

- Before you start assembling or disassembling the mixer, check that it is turned off and unplugged.
- 1. Inserting the bowl**
    - 1.1 Place the mixer on an even, dry surface, such as a kitchen countertop.
    - 1.2 Release the safety lock A⑩ by pushing it down all the way. This will release the arm A⑧. Tilt out the arm A⑧ all the way. The arm A⑧ is locked in the open position when the safety lock A⑩ returns to its initial position.
    - 1.3 Place the stainless steel bowl A④ into the hole in the base unit A⑤ and secure it by turning it clockwise. When the bowl A④ is properly attached, it is not possible to lift it off the base unit A⑤. The lid A⑨ is placed on the bowl A④ only before starting the mixer, when attachment A①, A② or A③ is attached to the tilt-out arm A⑧ and the arm A⑧ is tilted down in the horizontal position.
  - 2. Putting on an attachment (kneading hook, beater or whisk)**
    - 2.1 When putting on an attachment, the arm A⑧ must be secured in the open position, see point 1.2 in the chapter "Inserting the mixing bowl". Put one of the attachments on the shaft of the tilt-out arm A⑧ so that the shaft fits into the hole on the attachment. Push the attachment up toward the tilt-out arm and turn it counterclockwise to secure it to the shaft.
    - 2.2 With one hand, hold the attachment and gently pull it downward. If it is properly secured to the shaft, it will not come off.
    - 2.3 If you will not be immediately placing ingredients into the mixing bowl A④, release the safety lock A⑩, hold it down and at the same time tilt the tilt-out arm A⑧ to the horizontal position. After tilting the arm A⑧ to the horizontal position, release the safety lock A⑩.
  - 3. Removing the attachments and bowl**
    - 3.1 Release the safety lock A⑩ and tilt the arm A⑧ out all the way. The arm A⑧ is locked in the open position when the safety lock A⑩ returns to its initial position.
    - 3.2 Hold the attachment and gently push it against the tilt-out arm A⑧. Then rotate it clockwise until it is released from the shaft and take it off. Turn the mixing bowl A④ counterclockwise and take it off the base unit A⑤. Move the arm A⑧ back to the horizontal position.

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### USING THE MIXER

1. Tilt out the arm A⑧ and place ingredients into the bowl A④ located in the base unit A⑤.


**Attention:**

The maximum weight of the ingredients that can be processed in a single batch is 3 pounds. The maximum number of egg whites that can be whisked at once is 8.

2. Tilt the arm A⑧ with the installed attachment down to the horizontal position and cover the bowl A④ with the lid A⑨.
3. Make sure that the mixer is correctly assembled and that the speed control knob A⑩ is set to position 0 (OFF). Plug the power cord in. Check that the cover A⑦ is properly attached to the multi-function head. Otherwise, it will not be possible to start the appliance.
4. Use the speed control knob A⑩ to set the required speed level from 1 to 10. First, set a lower speed to prevent ingredients from splattering around. As soon as they are mixed together, increase the speed to the required level. The speed can be adjusted at any time required. When preparing yeast doughs, use speed levels 1 to 5.


**Attention:**

If it is necessary to wipe ingredients off the inside of the mixing bowl A④ and the attachment, first turn off the mixer by setting the speed control knob A⑩ to position 0 (OFF) and then unplug it. Then wipe away the ingredients using a plastic spatula.

The maximum operating time is 10 minutes. Do not let the appliance run longer than that time. This especially applies under a heavy load (such as when processing heavy, thick doughs). If the appliance is operating under heavy load, allow it to cool for at least 30 minutes before turning it on again.

5. After you have finished using the appliance, set the speed control knob A⑩ to position 0 (OFF) and unplug the power cord.
6. Disassemble the mixer according to the instructions in the chapter "Assembling and disassembling the mixer". Use a soft plastic spatula to remove mixes from the mixing bowl A④ and the attachment.
7. Clean out the mixer after each use according to the instructions in the chapter "Cleaning and maintenance".

### QUICK GUIDE TO BEATING, WHIPPING AND KNEADING

Attachment type	Ingredients	Amount	Processing time	Speed selection
Whisk A②	Egg whites	max. 8	5 minutes	Level 10
Whisk A②	Cream	8.5 fl. oz. (250 ml)	3 minutes	Level 10
Whisk A②	Mayonnaise	3 egg yolks	1 minute	Level 3–5
Beater A③	Cake dough	approx. 28 oz. (800 g)	6 minutes	Level 3–7
Kneading hook A①	Bread dough	max. 21 oz. (600 g) of flour	4 minutes	Level 3


**Note:**

The processing times above are only for reference. To prevent ingredients from splattering out of the bowl, select an initial speed level of 1 or 2. Later set a higher speed as needed.

## GRINDING MEAT AND MAKING SAUSAGES

### ASSEMBLING AND DISASSEMBLING THE MEAT GRINDER

1. Insert the screw shaft B⑤ into the grinding chamber B④ with the cogged wheel entering first.
2. Place the grinding blade B⑥ onto the shaft B⑤ (with the edge facing outward from the chamber) and attach either the fine or coarse grinding plate B⑧ or B⑨ depending on the preferred coarseness of the grind. Make sure that the notch in the grinding chamber B④ slides into the groove on the grinding plate.

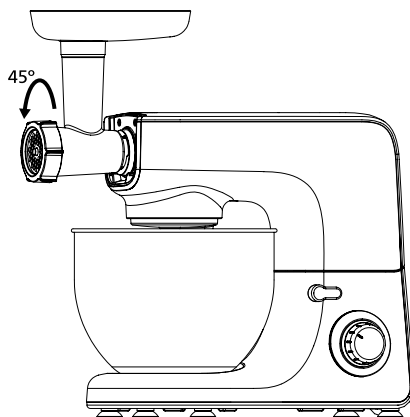


**Attention:**

When attaching the blade B⑥, be very careful not to injure yourself on the sharp edge.

3. Place the screw ring B⑦ onto the grinding chamber B④ and tighten it securely by screwing it clockwise.
4. Check that the appliance is turned off and unplugged. The arm A⑧ must be tilted down to the horizontal position and the attachment A①, A② or A③ must be removed. The cover A⑦ must be properly attached to the multi-function head. Otherwise, it will not be possible to start the appliance. Remove the cover A⑥ from the multi-function head. Push the assembled meat grinder to a 45° angle against the attachment hub located on the front of the multi-function head and secure it by turning it counterclockwise all the way (Fig. F). Place the hopper B② onto the feed tube B③. The meat grinder is now assembled and ready for use.

**F**



5. Disassemble in reverse sequence.

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### USING THE MEAT GRINDER

1. First prepare the meat for grinding as follows. Remove all bones, tendons, cartilage and cut the meat into 2x2x6 cm pieces that will freely pass through the feed tube B③.



**Attention:**

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

2. Make sure that the meat grinder is correctly assembled and that the speed control knob A⑪ is set to the 0 position (OFF).
3. Place the stainless steel bowl A④ or another suitable container under the meat grinder. Plug in the appliance.
4. Use the speed control knob A⑪ to set the desired speed. We recommend that you initially set it to 5 and then decrease or increase the speed as required. Gradually place the meat pieces into the feed tube B③ and push them in using the pusher B①. Take care not to clog up the feed tube B③ with a large amount of meat.



**Attention:**

Do not use fingers or other utensils to push the meat through the feed tube B③. Always use the pusher B① designed for this purpose.

5. The ground meat will fall into the prepared bowl. The meat that remains in the grinding chamber B④ can be removed by grinding a slice of bread or a bread roll.
6. To turn off the appliance, set the speed control knob A⑪ to the 0 position (OFF).
7. Clean out the meat grinder after each use according to the instructions in the chapter "Cleaning and maintenance".

### ASSEMBLING AND DISASSEMBLING THE SAUSAGE STUFFER ATTACHMENT

1. When assembling the sausage stuffer for filling sausage casings (making sausages), proceed in the same way as when assembling the meat grinder, but instead of the grinding blade B⑥ and the grinding plate B⑧ or B⑨, only parts B⑩ and B⑪ are used.
2. Place the separator B⑩ onto the screw shaft so that the notch in the grinding chamber B④ fits into the groove in the separator B⑩. Place the sausage stuffer attachment B⑪ onto the separator B⑩ and complete the sausage stuffer assembly by screwing the screw ring B⑦ onto the grinding chamber B④.
3. To disassemble proceed in the reverse sequence.

### USING YOUR SAUSAGE MAKER

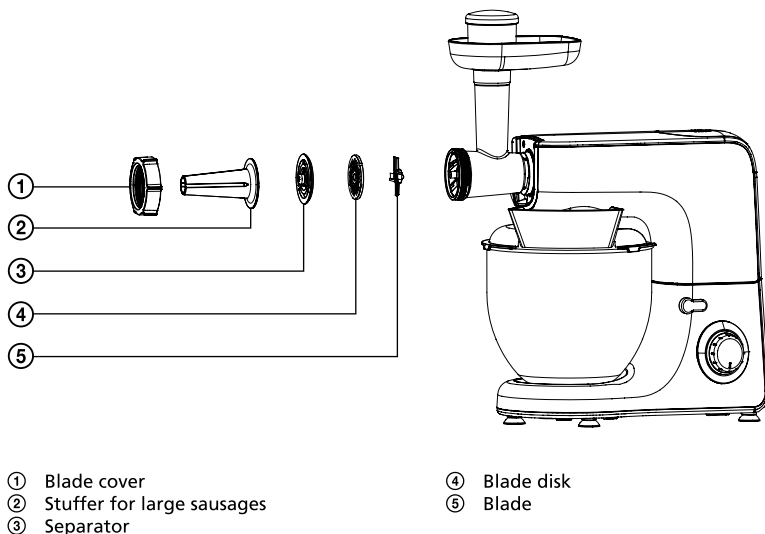
1. Lay the appliance on the flat horizontal surface and make sure it is unplugged.
2. Prepare 1,000 g of stringless and boneless pork and cut it into square pieces 2 cm x 2 cm x 6 cm large.
3. Take down the blade cover, take out the blade disk and blade, then put the stuffer for large sausages or small sausages and blade cover in proper order into the low speed outlet and rotate it anticlockwise until it is locked in position.

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4. Turn the speed selector to speed setting 4 or 5 and the appliance starts to work. Put the meat pieces into the funnel and then push them with the food pusher. Do not insert more than one chunk of meat at a time.
5. After grinding all the chunks of meat, turn the speed selector to "0", and the appliance will turn off.



**Note:**

The appliance must rest for 10 minutes after running for two consecutive cycles.

6. Rotate the meat-mincing attachment clockwise to move it out of the low-speed outlet.



**Caution:**

The speed selector must be at "0" position and the appliance must be unplugged before removing the meat-mincing attachment.

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### GRATING AND SLICING

#### ASSEMBLING AND DISASSEMBLING THE GRATING AND SLICING ATTACHMENT

1. The attachment is assembled by inserting one of the grating cones C④, C⑤ or C⑥ into the chamber C③. Then secure the grating cone against sliding out by attaching the screw ring C⑦ to the chamber C③.
2. Check that the appliance is turned off and unplugged. The arm A⑧ must be tilted down to the horizontal position and the attachment A①, A② or A③ must be removed. The cover A⑦ must be properly attached to the multi-function head. Otherwise, it will not be possible to start the appliance. Remove the cover A⑥ from the multi-function head and push the assembled attachment a 45° angle against the attachment hub located on the front of the multi-function head and secure it by turning it counterclockwise all the way.
3. Now the attachment is ready for operation.
4. To disassemble, proceed in the reverse sequence.

#### USING THE GRATING AND SLICING ATTACHMENT

1. The attachment is designed for grating or slicing fruit and vegetables (e.g. potatoes, beets, cabbage, carrots, cucumbers, apples, etc.) and for making breadcrumbs.
2. Prepare the ingredients and cut them into pieces that will pass through the feed tube C②. Remove kernels and pits from the fruit and vegetables.

**Attention:**

Do not process frozen food. Under no circumstances should you try to process hard pits found in fruits like mangos or avocados.

3. Make sure that the appliance is correctly assembled and that the speed control knob A⑩ is set to the 0 position (OFF). Plug in the appliance.
4. Place the stainless steel bowl A④ or another suitable container under the attachment. Use the speed control knob A⑩ to set the desired speed. The recommended speed for this attachment is 3 to 5.
5. Gradually add the ingredients into the feed tube C② and push them through using the pusher C①.

**Attention:**

Do not use fingers or other utensils to push ingredients through the feed tube C②. Always use the pusher C① designed for this purpose. The maximum operating time of the appliance with the grating and slicing attachment is 1 minute, and the maximum amount of ingredients that can be processed in a single batch is 1.8 ounces (0.5 kg). Then allow the appliance to cool for at least 5 minutes.

6. To turn off the appliance, set the speed control knob A⑩ to the 0 position (OFF).
7. Clean out the individual parts of the attachment after each use according to the instructions in the chapter "Cleaning and maintenance".



## BLENDING AND GRINDING (USING ACCESSORIES FROM FIGURE E)

### ASSEMBLING AND DISASSEMBLING THE BLENDER

1. Place the outer lid E④ onto the blending jar E⑥ so that the arrow symbols on the lid E④ and handle E⑤ are aligned. Firmly push down the lid E④ along the entire perimeter so that it adheres well to the edge of the blending jar E⑥. Place the inner cap E③ into the opening in the lid E④ so that the tabs along the perimeter of the cap E③ slide into the grooves in the lid E④. Turn the cap E③ clockwise to secure it in place.
2. Make sure that the appliance is turned off and unplugged. The arm A⑧ must be tilted down to the horizontal position and the attachments A①, A② or A③ must be removed. Remove the cover A⑦ from the multi-function head and place the assembled blending jar onto the attachment hub located at the rear part of the multi-function head. The arrow marked on the blending jar E⑥ must be aligned with the open padlock symbol on the multi-function head. Turn the blending jar E⑥ toward the closed padlock symbol all the way. This will secure the assembled blender to the multi-function head. The appliance has a safety mechanism that will prevent the blender from starting unless it is correctly secured to the multi-function head.
3. To disassemble, proceed in the reverse sequence.

### USING THE BLENDER

1. The blender is intended for preparing meals and drinks such as nutritional drinks, milkshakes, creamy soups, sauces, spreads, fresh baby foods, etc. It is not intended for juicing fruit and vegetables, preparing mashed potatoes, yeast dough or for whipping egg whites.
2. Place the prepared ingredients into the blending jar E⑥ and assemble the blender according to the instructions in the chapter "Assembling and disassembling the blender".

**Note:**

The maximum capacity of the blending jar E⑥ is 1.5 quarts (1,500 ml). We recommend that the blending jar E⑥ not be filled with more than a quart (1,000 ml) of liquid. Certain liquids increase their volume during mixing, so it is better to blend them gradually in smaller batches.

3. Make sure that the appliance is correctly assembled and that the speed control knob A⑩ is set to the 0 position (OFF). Plug the power cord in.
4. Set the required speed using the speed control knob A⑩. We recommend first setting the slower speed to allow the ingredients to mix together. Then you can increase the speed. While blending, always use your hand to hold down the lid from above. The pulse level is appropriate when you wish to blend food very quickly. To start the pulse level, turn the speed dial A⑩ to position "P" and hold it in this position for a moment. As soon as you release the speed dial A⑩, it will automatically return to position 0 (OFF).

**Attention:**

The blender's maximum operating time is 3 minutes. Do not let the appliance run longer than this time. Then allow the appliance to cool for 5 minutes.

5. While blending, you may add food or liquids to the blending jar E⑥ through the hole in the lid E④ after removing the inner cap E③. Never open the outer lid E④ during operation.
6. If food is sticking to the blade assembly E⑦ or the walls of the blending jar E⑥, turn the appliance off by turning the speed control knob A⑩ to position 0 (OFF) and unplug it. Make sure that the blade assembly E⑦ has stopped rotating. Remove the blending jar from the multi-function head. Take off the lid and use a plastic spatula to clean the blade assembly E⑦ and the walls of the blending jar E⑥. 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.

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7. After you have finished using the appliance, set the speed control knob A⑪ to position 0 (OFF) and unplug the power cord. Check that the blade assembly E⑦ has stopped rotating and take the blending jar assembly off the multi-function head. Use a soft plastic spatula to remove food from the blending jar E⑥.
8. Clean out the individual parts after each use according to the instructions in the chapter "Cleaning and maintenance".

### TIPS FOR BLENDING

- First cut food with a firm consistency such as fruit and vegetables into smaller pieces measuring 2 cm to 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 E④ while blending. This will give you better results than adding all ingredients into the blending jar E⑥ at once.
- If you need to blend solid food together with liquids, we recommend that you first blend the solid food with a smaller amount of the liquids. Then gradually add the remaining liquids through the hole in the lid E④ while blending. While blending, always use your hand to hold down the lid from above.
- To blend very thick liquids, we recommend using the pulse level so that the blade assembly E⑦ does not get jammed too often. Start the blender repeatedly at 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	5–7	30 sec.
Baby food	5–7	40 sec.
Spreads, dressings, marinades	4–6	30 sec.
Smoothies and cocktails	6–10	40 sec.
Soups	6–10	30 sec.
Ice cubes	P (Pulse level)	



#### Note:

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

## ASSEMBLING AND DISASSEMBLING THE GRINDER

1. Turn the grinding jar E① so that the opening faces upward. Seat the blade assembly E② onto the grinding jar E① so that the blades point into the grinding jar E①. Screw in the blade unit E② and tighten firmly.
2. Make sure that the appliance is turned off and unplugged. The arm A⑧ must be tilted down to the horizontal position and the attachments A①, A② or A③ must be removed. Remove the cover A⑦ from the multi-function head and place the assembled grinder onto the attachment hub located at the rear of the multi-function head so that the tabs on the perimeter of the grinding jar E① slide into the grooves along the perimeter of the attachment hub. Turn the grinding jar E① clockwise all the way. This will secure the grinder assembly to the multi-function head. The appliance has a safety mechanism that will prevent the grinder from starting unless it is correctly secured to the multi-function head.
3. When disassembling the grinder, proceed in the reverse sequence.

## USING THE GRINDER

1. The grinder is suitable for grinding nuts, almonds and coffee beans. Place the ingredients into the grinding jar E①, making sure not to exceed  $\frac{3}{4}$  of its volume.
2. Assemble the grinder according to the instructions in the chapter "Assembling and disassembling the grinder".
3. Make sure that the appliance is correctly assembled and that the speed control knob A⑩ is set to the 0 position (OFF). Plug the power cord in.
4. For grinding, we recommend using the "P" pulse level. Pulse switching enables repeat processing of ingredients at very short intervals. This prevents excessive pulverization. To start the pulse level, turn the speed control knob A⑩ to the position "P" and hold it in this position for a moment. As soon as you release the speed control knob A⑩, it will automatically return to position 0 (OFF).

**Attention:**

The maximum operating time of the grinder is 30 seconds. Then allow the appliance to cool for 3 minutes.

5. After you have finished using the appliance, set the speed control knob A⑩ to position 0 (OFF) and unplug the power cord. Check that the grinding blade assembly E② has stopped rotating and take the grinder off the multi-function head.
6. Then clean all used parts according to the instructions in the chapter Cleaning and maintenance.

## QUICK GUIDE TO PROCESSING INGREDIENTS

Ingredients	Speed selection	Recommended blending time
Nuts, almonds	P (Pulse level)	3 × 3-second pulses
Coffee beans	P (Pulse level)	5 × 3-second pulses

**Note:**

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

# Mixer

## STM 3700WH-NAA1

### CLEANING AND MAINTENANCE

- Before cleaning the mixer, always turn it off by setting the speed control knob A⑪ to position 0 and unplug the mixer.
- After each use, thoroughly wash the accessories (assembled attachments must be first disassembled into their individual parts) with warm water and neutral kitchen detergent. Then rinse under clean running water and wipe dry with a fine wiping cloth. After washing and drying, we recommend coating the grinding plates B⑧ and B⑨ and the blade B⑥ with cooking oil.



#### Attention:

To prevent injury, be especially careful when cleaning the grinding blades B⑧, the grinding blade assembly E② and the blending blade assembly E⑦.

Plastic accessories may be washed in a dishwasher. Do not wash metal parts in a dishwasher — otherwise their surface may be damaged. Certain foods may cause discoloration of plastic parts on accessories. If this occurs, coat these parts with cooking oil and then wash them normally.



#### Tip:

If you have whisked egg whites, first rinse the whisk A② and the mixing bowl A④ under cold water. Using hot water hardens the leftover egg white and makes it difficult to remove.

- To clean the attachment A⑤ and the arm A⑩, use a cloth dipped in a weak detergent solution. Then wipe everything dry.
- Never submerge the appliance or its power cord in water or any other liquids. For cleaning, do not use solvents or abrasive cleaning agents. Otherwise, the surface of the appliance may be damaged.

### STORAGE

- If you will not be using the mixer, store it in a dry place out of children's reach. Make sure that the arm A⑩ is tilted into the horizontal position.

### TECHNICAL SPECIFICATIONS

Rated voltage .....	120 V ~
Rated frequency .....	60 Hz
Rated power input (beater/blender) .....	400W Max.
Rated power input (hook/whisk/grinder) .....	300W Max.
Rated power input (meat grinder) .....	200W Max. (4–5 speed)
Rated power input (sausage maker/slicer) .....	100W Max. (4–5 speed)

We reserve the right to change text and technical parameters.