

STM3



350 / 130130



450 / 130131



650 / 130132



300

130133



400

130134



500

130135



600

130136



245 / 130137



WH1 / 130138

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



WARNING! Risk of incised wounds!

This symbol highlights dangerous situation which may lead to incised wounds.



WARNING! Risk of hand injuries!

This symbol highlights dangerous situation which may lead to hand injuries.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- This device may only be operated in technically proper and safe condition.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not lay the power cable over carpets or other inflammable materials. Do not cover the cable. Keep away the cable from operating range.
- Check the power cord regularly for damage. Do not use the device 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.

- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Never immerse the device, the power cord and the power plug in water or other liquids.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING! Danger of injury!

To avoid the hazard results please follow the instructions below.

- **Never** touch rotating parts of the device during its operation.
- **During the operation of the device, never place in the pot any products or objects** having properties other than those foreseen for intended use, e.g. bones, frozen meat, non-food products or other products such as e.g. scarves etc.
- **Never** use, hold or operate the device in the places other than intended for its correct operation. **Never** operate the device with one hand.
- During the operation of the device, **never** press the food products or ingredients against the pot bottom, and generally make sure other persons do not exert such pressure.

- During the operation of the device do not put hands or other body parts in the pot.
- **Never** immerse the device in the pot with the processed food products **deeper than the immersion mark**.
- **Never remove the device from the pot before its complete stop and never earlier than 10 seconds from turning the device off.**
- **Never** remove safeguards and warning labels from the device, either partially or fully.
- **Never** insert any objects inside ventilation holes of the device body.
- **Never** place or lay the device **on objects other than the working table**, which must be fitted for food products and its height from the floor must be within the range from 900 to 1100 mm.
- Never use **flammable, corrosive or toxic cleaning agents** and **excessively alkaline ones, like e.g. sodium hydroxide or ammonia**.
- **Never allow unauthorized persons** or persons not wearing recommended protective clothing **to use the device**.
- It is forbidden **to use the whip in the devices without adjustable speed**.

- Never use the device in the direct vicinity of open flame or glowing materials, unless appropriate safeguards are in place.
- **Never** use the device when all **conditions ensuring elimination of the residual risk** are not fulfilled.



WARNING The residual risk results from removing permanent covers and tampering with damaged / used parts!

- **The operator absolutely must not attempt to open or remove the permanent covers or protective elements.**
- During **completion, maintenance and cleaning** and **other similar manual activities**, connected with placing hands or other body parts in the hazardous areas of the device, there is the residual risk which may result in:
 1. **hitting the device parts;**
 2. **abrasion and/or scratches due to contact with rough device parts;**
 3. **injuries inflicted by sharp parts;**
 4. **cutting wounds due to contact with sharp parts,**
 5. **entangling in moving parts (whip)**
- Due to the need of placing hands in the vicinity of the knife during **cleaning or removing residues**, there is a residual risk consisting in the **possibility of injuries with sharp objects.**
- Therefore, the persons operating and performing maintenance of the device **must be trained in performing activities with open covers** and must be informed of resulting hazards, as well as authorized by the responsible person.
They must also use appropriate personal protective equipment or wear **cut resistant gloves.**

1.3 Proper use



CAUTION!

The device has been designed and constructed for the industrial use and may be operated only by the qualified personnel under catering operations and in big kitchens.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The device with appropriate equipment is designed only for **pureeing, mixing, mincing, beating, stirring, etc.** of warm and cold food.

It allows for preparation of soups, puree, creams, marzipan mass, cheese cream etc. directly in the pot.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

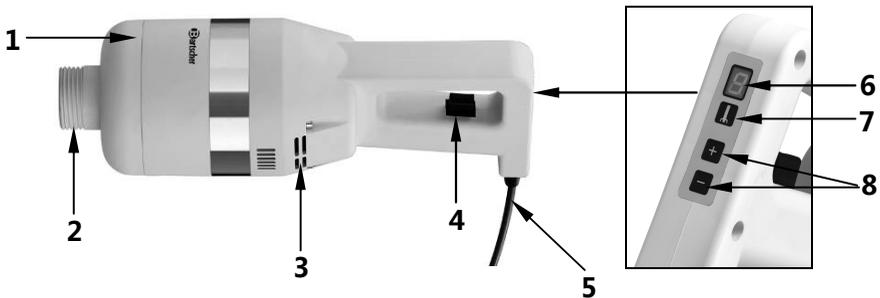
4.1 Overview of parts

Stick mixer set STM3

**Extremely flexible – adjust the stick mixer to your individual needs.
Freely selectable combination possibilities:**

- Motor blocks **130130**, **130131**, **130132** of different power
- Beaters **130133**, **130134**, **130135**, **130136** of different lengths
- 1 whisk **130137** (suitable for STM3 350)
- 1 wall holder **130138**

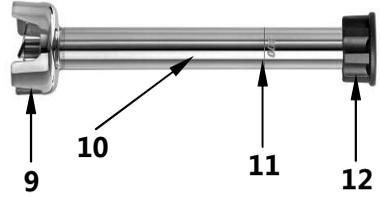
Motor blocks



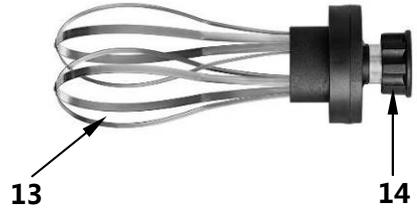
- 1** Motor body with motor block
- 2** Quick coupling
- 3** Ventilation holes
- 4** **ON/OFF** button
- 5** Connection cable
- 6** Speed indicator
- 7** Turbo beater button
- 8** Speed adjustment buttons

Beaters, whisk, wall holder

- 9 Knife guard
- 10 Stirrer
- 11 Immersion mark
- 12 Beater retaining flange



- 13 Whisk
- 14 Whisk retaining flange



- 15 Wall holder



Application and subassemblies

The device consists of the electric motor, placed in plastic casting (independent device body). Equipment (beater, whisk) is fixed with use of retaining flange on the quick coupling of device body with motor block and connected with the motor shaft by turning . Place the desired food products in the container and start the device **holding it in both hands in appropriate places (see fig. on page 47)** in a sequence as below:

1. put in the container or pot with attached equipment (beater or whisk);
2. start the device and do not turn it off until the product is prepared;
3. turn the device off and take it out of the container after ca. 10 seconds and place it on an appropriate surface.

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

1. when the device touches the bottom of the container (with beater), but do not exceed the immersion mark,
2. when the device operates in the air but being held with both hands (with a whip).

The food product should be taken out of the container when the processing cycle is completed and after taking out the device from the container.

All materials which have direct contact with food products are consistent with the valid legal regulations about the hygiene of work with food products.

Depending on the needs, the device may be equipped with various additional accessories (chapter **4.2 „Technical specification“**).

Safety devices

Thermal switch

If the device is heavily loaded, operates for an excessive time or is overloaded, the thermal switch automatically turns the device off.

In such a case, **wait until the device cools off** before turning it on again.

4.2 Technical specification

Motor blocks

Name	Motor block STM3 350	Motor block STM3 450	Motor block STM3 650
Code-no.:	130130	130131	130132
Material:	Plastic, beige	Plastic, beige	Plastic, beige
Max. mixer revs.:	11.000 RPM	15.000 RPM	13.000 RPM
Speed control:	9 levels + turbo	9 levels + turbo	9 levels + turbo
Cable length:	2.1 m	2.1 m	2.1 m
Power supply:	0.35 kW 230 V 50 Hz	0.45 kW 230 V 50 Hz	0.65 kW 230 V 50 Hz
Dimensions (mm):	W 115 D 180 H 360	W 130 D 190 H 380	W 130 D 190 H 400
Weight:	2.85 kg	3.3 kg	3.9 kg

Beaters

Name	Beater STM3 300	Beater STM3 400
Code-no.:	130133	130134
Material:	Nickel-chrome steel 18/10	Nickel-chrome steel 18/10
Knife:	Ø 60 mm, 3 blades	Ø 60 mm, 3 blades
Productivity:	approx. 30 litres	approx. 80 litres
Beater length:	300 mm	400 mm
Dimensions:	W 90 x D 90 x H 330 mm	W 90 x D 90 x H 430 mm
Weight:	1.25 kg	1.5 kg

Name	Beater STM3 500	Beater STM3 600
Code-no.:	130135	130136
Material:	Nickel-chrome steel 18/10	Nickel-chrome steel 18/10
Knife:	Ø 60 mm, 3 blades	Ø 60 mm, 3 blades
Productivity:	approx. 150 litres	approx. 250 litres
Beater length:	500 mm	600 mm
Dimensions:	W 90 x D 90 x H 530 mm	W 90 x D 90 x H 630 mm
Weight:	1.8 kg	1.95 kg

Whisk

Name	Whisk STM3 245 suitable for the motor block STM3 350
Code-no.:	130137
Material:	Nickel-chrome steel 18/10
Whisk length:	245 mm
Dimensions:	W 100 x D 125 x H 365 mm
Weight:	1.1 kg

Wall holder

Name	Wall holder STM3 WH1
Code-no.:	130138
Material:	Nickel-chrome steel 18/10
Delivery:	Without fixing
Dimensions:	W 140 x D 135 x H 90 mm
Weight:	0.166 kg

We reserve the right to implement the technical modifications!

5. Installation and operation

5.1 Start-up



CAUTION!

The device may be operated only by the authorized and properly trained personnel, having sufficient technical experience.

Before switching the device on:

- thoroughly read the technical manual;
- become familiarized with the safety and protective devices, as well as their locations and mode of operation.

The use of the device parts and its components designed for safety and protection by **unauthorized persons** may cause malfunctions or hazards for the operator.

The operator must be properly trained, informed about the residual risk and correct operation of the device.

Assembly / Disassembly



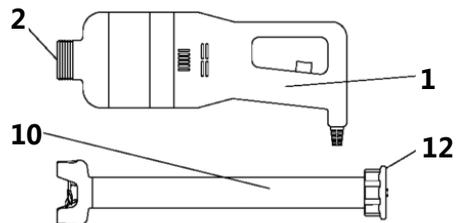
WARNING!

All operations related to the assembly / disassembly of each device part must be performed with motor turned off and plug removed from the socket.

Assembly of appropriate equipment element to the motor block is realized according to the instructions below.

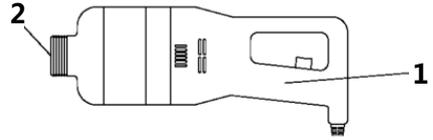
Beater

1. Put the retaining flange (12) of beater (10) on the quick coupling (2) of device body (1).
2. Tighten the beater (10) to the quick coupling (2) of device body (1).

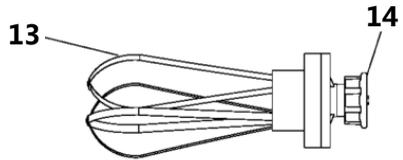


Whisk

1. Put the retaining flange (14) of whisk (13) on the quick coupling (2) of device body (1).

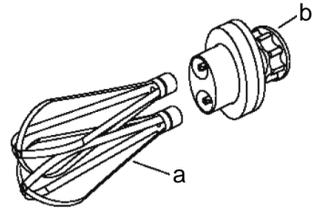


2. Tighten the whisk (13) to the quick coupling (2) of device body (1).



3. To disassemble (e.g. for cleaning) the whip (a) pull it until it becomes loose on the retaining flange (b).

In order to assemble the whip, insert the whip base (a) on the retaining flange bolts and press firmly.



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

Wall holder

- Practical wall holder allows for motor block storage in easily accessible place while saving space.
- Fix the wall holder in accessible place with use of appropriate expansion bolts (not included in the delivery).
- Put the motor block into the wall holder (fig. on the right).



5.2 Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

Connect the device only to properly installed single socket with protective terminal.

- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Use the device near the socket to quickly disconnect the plug when required.

Working area

The working area must be consistent with the requirements of the Directive 89/654/EEC. The surface on which the device will be placed after use must have sufficient size, must be well-lit, clean and dry. These are important requirements related to the safety of personnel.

No foreign objects may be found in the working area.

5.3 Operation

Control and inspections before start-up

Control / Inspection	Procedure
Make sure that: - there are no foreign objects in the pot	Visual inspection in order to make sure that there are no foreign objects in the pot, like tools, towels, etc., or any non-food products. Remove such objects if found.
Check the cleanness of: - external parts of the device - surfaces of equipment - internal parts of the device (knife, whip)	Before the operation of the device, all surfaces of all mentioned parts must be inspected visually for their cleanness. In case of mould or other contamination clean the parts according to section 6 “Cleaning and maintenance“ .
Check the condition of: - permanent protective covers - device body	All permanent covers must fulfil their functions. Perform the visual inspection of all mentioned parts in order to make sure that their internal surfaces are not damaged. After noticing the first symptoms of wear/damage the parts must be immediately replaced. Contact the customer service department or your dealer.
Check the operational condition of: - steering /control/ protective parts - control system.	All systems must fulfil their designed functions. Use the systems in such way that they operate in the expected way. The parts revealing the first symptoms of wear or damage must be immediately replaced. Contact the customer service department or your dealer.
Make sure that: - there are no strange noises after start-up	In case of noticing any strange noises during the inspection, indicating e.g. seizure or mechanical fractures, turn the device off immediately and contact the customer service department or your dealer.

Display / Control elements

No.	Display/button	Description
6		Display Standby
		Speed level display 1 - 9
		Speed level display Turbo
4		ON/OFF button (designation on the motor block)
7		Beater Turbo button (maximum speed)
8		Speed increase button
		Speed decrease button

Device start-up

To start the device press **ON/OFF** button and  button at the same time. After starting release **ON/OFF button**.

Operation of the device

The device must be switched on while observing the following instructions:

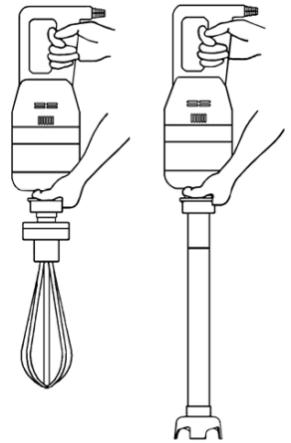
1. Check power supply in the work place;
2. Check correct assembly of selected equipment;
3. Perform all checks before starting the device (**table on page 45**);
4. Check compliance with all safety regulations;
5. Fill appropriate container with food products;
6. Connect plug to the earthed socket with protection contact;

7. Holding the device with **both hands** in appropriate places (**fig. on the right**): one hand at the retaining flange of beater (or whisk), and another holding the device body near the **ON/OFF** button;
8. In order to prepare food perform the following actions:



CAUTION!

**Never immerse the device in the pot with processed food products deeper than the immersion mark on the mixing stick or another equipment.
Never start the device with motor idling.**



- To start the device press **ON/OFF** button and  at the same time, the device operates at previously set speed level, and **ON/OFF** button may be released;
- Set required speed level **1 - 9** with buttons  or . Selected speed level is shown on the display;
- **Only for work with beater** the additional speed level may be selected (**Turbo**) by pressing button .
That setting allows the device to operate at full speed, the external display segments  illuminate alternately.

9. When food products obtain required consistence, turn the device off according to the instructions below:
 - press **ON/OFF** button,
 - wait approx. 10 seconds and remove the device from the container with food products,
 - put the device on the appropriate work surface,
 - remove the plug from the socket,
 - wash the device.



WARNING! Risk of incised wounds!

Keep hands and other body parts away from the beater knife, when it is still fixed to the motor block and the device is turned on.



WARNING! Risk of hand injuries!

Never put hand or kitchen utensils into the container with food products during the device operation, as they may become entangled in moving parts (whisk) and lead to hand injuries.

10. Put processed food products in the appropriate containers.

6. Cleaning und maintenance



WARNING!

Before cleaning, disconnect the device from the power supply (pull the plug!).

Never use pressurized water for cleaning the device!

Make sure that no water gets into the device.



CAUTION

The following products may not be used for cleaning the device:

- steam pressure washers;
- compressed air stream for cleaning of areas with flour and generally for cleaning the device;
- cleaning agents containing **chlorine** (also diluted) or chlorine-based, like: sodium hypochlorite, hydrochloric acid, pipe cleaners, marble cleaners, scale removers, etc. They may damage the steel surface and cause irremovable stains or corrosion. Such products may become oxidized and in some cases cause pitting of steel;

- metal plates, brushes or polishing discs from other materials or alloys (e.g. common grade steel, aluminium, brass, etc.) or tools used previously for cleaning of other metals or alloys;
- petrol, solvents or flammable and/or corrosive fluids;
- silver cleaning agents.

Cleaning of the device

- Before cleaning and during cleaning, **never** touch moving parts of the device without making sure that they stopped and the device is disconnected from the power supply.
- To avoid electric shock, **never** immerse the device, power cord or plug in water or other liquids.
- **Never** place or put away the device directly to the sink or under the tap. Always make sure no water gets inside the device.
- The device must be cleaned after each shift, before the daily use, or more frequently when required.



WARNING

Dismount all the equipment from the device body before cleaning.

- When dismantling the equipment follow the instructions presented in Chapter 5.1 „Start-up “ (Assembly/Disassembly).
- All surfaces and parts of the device having contact with food, or **areas of contact with food** (external and internal surfaces of tools) and **and the spray areas** (upper surface of equipment fixed to the device and external surface of the device) must be cleaned regularly as described below and then disinfected.
- Remove possible food residues from the equipment (e.g. using plastic scraper).



WARNING! Risk of incised wounds!

**The knife of beater is very sharp and may cause injuries!
Never touch the beater knife with bare hands!
Always use cut resistant gloves during cleaning!**

- Wash the dismantled equipment with soft, moistened cloth in warm water with diluted cleaning agent. Then rinse in clean, warm water.
- Wipe the device body with motor block with soft, moistened cloth (not soaked).
- Use special cleaning agents for steel, only in liquid form (do not use creams or abrasive pastes), and without chlorine. It is allowed to use the denaturised alcohol for degreasing.
- Dry the cleaned elements thoroughly with a soft lint-free cloth.
- Disinfect all surfaces having contact with **food products** and **spray area** with commercial disinfectants designed for contact with food. Observe the instructions of the manufacturer of such a cleaning agent.
- **Never** clean the device and equipment in the dishwasher.

Storage of the device

- In case of **longer breaks in use** of the device, thoroughly clean the device, as described above. Apply to all steel surfaces (in particular those made of stainless steel) a sufficient amount of Vaseline oil to protect them with additional layer. Parts of the device should be stored wrapped in a soft, lint-free cloth.
- Store the device in a dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

Maintenance



CAUTION!

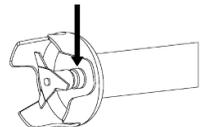
Only authorized service company may intervene in case of cracks, maintenance, mechanic or electronic failures, or replace damaged parts of the device!



CAUTION!

Periodically check the rubber seal under the beater knife (fig. on the right). When the rubber seal is damaged or worn, make it replaced by the authorized service company.

Perfect condition of the rubber seal prevents penetration of processed products into the device, thus damaging of the device.



7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Cause	Solution
<p>The device does not work: the beater knife does not rotate</p>	<ul style="list-style-type: none"> • No power supply. • The device is not connected to the power supply. • Damaged ON/OFF button • Display shows “E” 	<ul style="list-style-type: none"> • Check and restore the power supply. • Connect the plug to the electric socket. • Contact the customer service department or your dealer. • Contact the customer service department or vendor.
<p>Interrupted work</p>	<ul style="list-style-type: none"> • Thermal switch tripped due to the too long operation / overload. • The cause cannot be identified. 	<ul style="list-style-type: none"> • Wait for the device to cool and restart the work. • Contact the customer service department or vendor.

When malfunction cannot be removed:

- Disconnect the device from the power supply (pull the plug!).
- **Do not** open the casing,
- Contact the vendor, while providing the following data:
 - type of malfunction;
 - code number and serial number (on the rating plate on the device body).

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

**To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.
For that purpose disconnect device from mains supply and remove mains connection cable from the device.**



CAUTION!



For the disposal of the device please consider and act according to the national and local rules and regulations.