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INSTRUCTION MANUAL

Multifunction Stand Mixer - SM-159G



Herdsking Europe GmbH

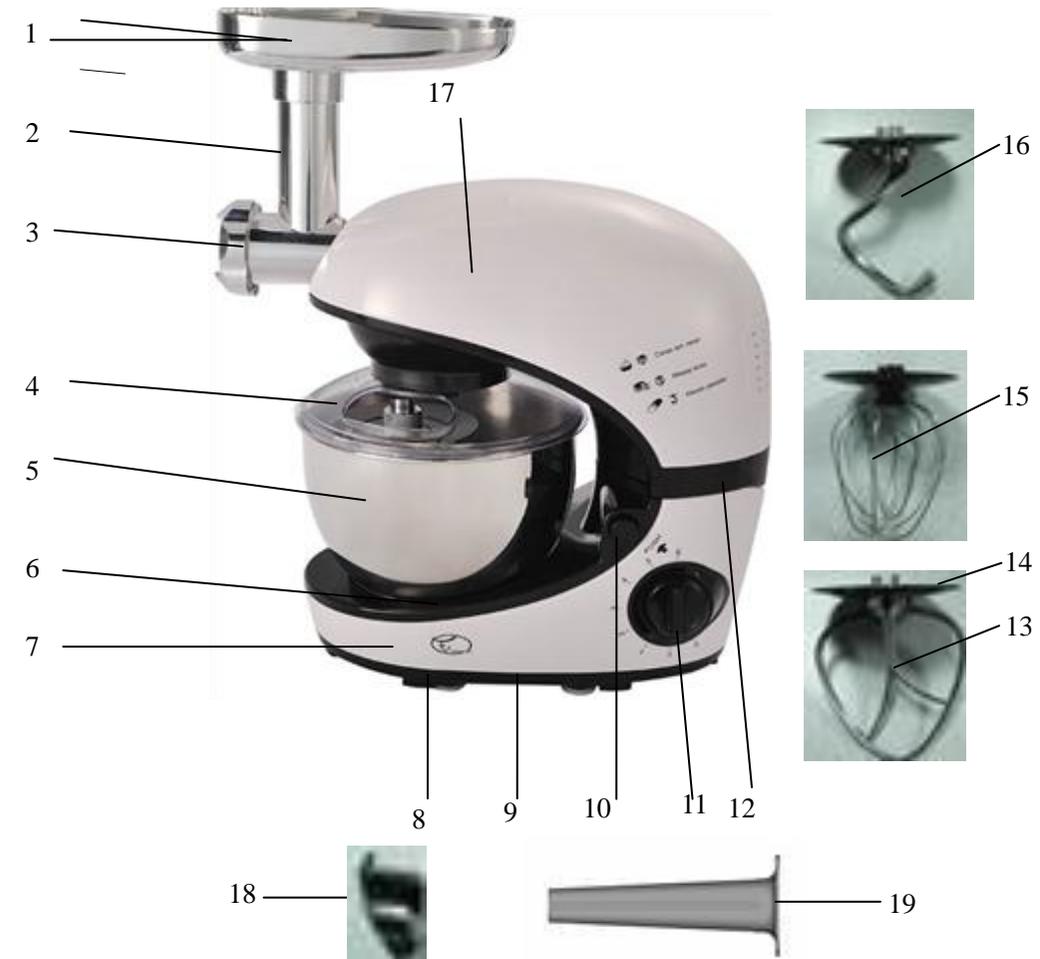


Fig. 1 Overview of components and controls

- | | | | | | |
|---|--------------------|----|----------------------|----|--------------------|
| 1 | Filler tray | 7 | Lower housing | 13 | Mixing hook |
| 2 | Worm casing filler | 8 | Suction foot | 14 | 3 protective discs |
| 3 | Lock ring | 9 | Base cover | 15 | Egg whisk |
| 4 | Splashguard | 10 | Lever knob | 16 | Kneading hook |
| 5 | Mixing bowl | 11 | Speed control button | 17 | Swiveling arm |
| 6 | Base plate | 12 | Middle housing | 18 | Protection cover |
| | | | | 19 | Meat funnel |

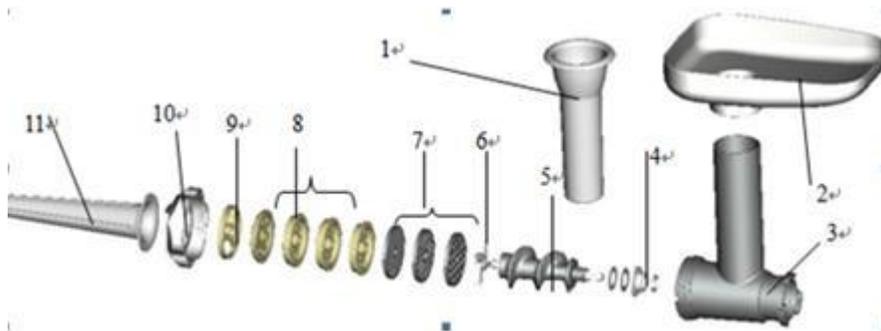
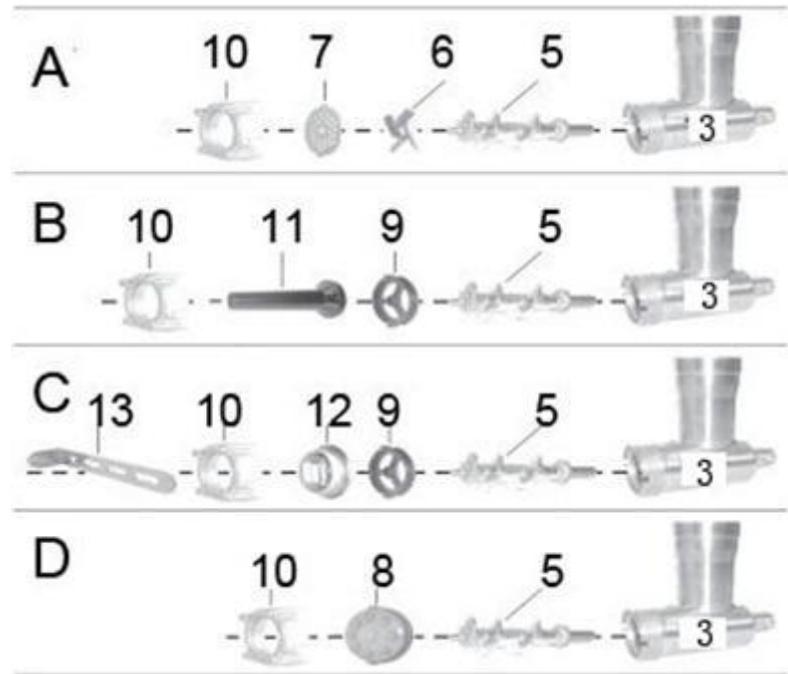


Fig. 2 & 3 Overview of meat grinder components

- | | | | | | |
|---|--------------------|---|---------------------|----|-------------------|
| 1 | Plunger | 5 | Worm | 9 | Sausage adapter |
| 2 | Filler tray | 6 | SUS blade | 10 | Lock ring |
| 3 | Worm casing filler | 7 | 3 drilled discs | 11 | Meat funnel |
| 4 | Silicone ring | 8 | 4 pasta attachments | 12 | Cookie Attachment |
| | | | | 13 | Cookie rail |



General Safety Instructions

1. Please read the information and safety advice contained in these operating instructions carefully and thoroughly, before you use the kitchen machine for the first time.
2. The appliance should only be used for its intended purpose and is not fit for commercial use.
3. Make sure that the voltage shown on the rating label corresponds with that of the mains supply. The rating label can be found on the bottom of the motor block. Before you connect the multifunctional stand mixer to the 220V AC main supply, make sure this appliance is switched off (Fig. 1 Knob 10 and 11 in the "0" setting).
4. To avoid electric shocks, do not use this appliance near water. Do not immerse the mains lead in water or other liquid. Danger of electric shock!
5. Do not use outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use it with wet hands. If the appliance is humid or wet, unplug it immediately.
6. Always switch off the appliance, when you do not use the appliance, when you replace accessories, when you clear the appliance or when the appliance is defect. Do **not** operate the machine without supervision. If you leave the room, you should always turn the device off. Pull out the plug from the socket.
7. Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have faulty cable be replaced only by the customer service or by qualified person (electrician) and with a cable of the same type. Use only original spare parts.
8. The appliance should be used and stored out of the reach of children. Careful supervision is required, when it is used by or in the vicinity of children. Never allow your children to play with the appliance unsupervised.
9. Persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge do not intend this appliance for use, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
10. No liability is accepted for damages caused by improper use or failure to observe our operational instructions and safety advices.

Social Safety Precaution for this Device

- 1 Switch off the appliance and disconnect from mains power supply before changing accessories or attachments, which are moving during operation.
- 2 Make sure the accessory part is fitted correctly and placed firmly before switching on.
- 3 The drive shaft of the kneading machine starts turning, when the appliance is switched on.

Do not touch the rotating drive shaft during operation! For your own safety always attach the big mixing bowl, even if you use the appliance as a blender or meat grinder.

- 4 Before use, place the appliance on a flat level and sturdy surface. **No** objects, such as spoons or dough scrapers, are allowed to insert into the bowl when the appliance is in operation.
- 5 During use, never touch moving parts with your fingers.
- 6 Unplug the appliance when not in use or before cleaning.
- 7 Never use the machine with a damaged power cord! Let the customer service or qualified person (electrician) repair the cable to avoid any danger of electric shock.
- 8 Do not use mixing and mincing function at the same time. Only one function can be in use at a time.

Technical Specifications

Model No.:.....SM-159G
Power supply:.....220-240 V~, 50/60 Hz
Rated power consumption:.....650 W
Max. power consumption:.....1000 W
Mixing bowl capacity..... 5,5 Liter
Protection class:..... II
Max.. flour amount in mixing bowl.....1,5 kg.

These Data are subject to change without prior notice!

EC Directives of Conformity

The manufacturer hereby declares that the kitchen machine SM-159G complies with all current relevant European directives such as

- 2004/108/EG - Electromagnetic Compatibility Directives
- 2006/98/EG - Low Voltage Equipment Directive
- 2002/72/EG - LFGB The European Commission Directives and BfR Recommendation
- 2002/95/ EG - EG-Directive The Restriction of the Use of certain hazardous Substances in Electrical Equipment Directives (RoHS)
- 2004 GPSG - Equipment and Product Safety Law
- 2002/96/EC - The Waste Electrical and Electronic Equipment (WEEE) and is manufactured according to the latest safety regulations

Intended Use

This appliance serves as

- kneader for making dough, creams, cream milk, egg whites;
 - meat grinder for grinding food. You can form a pasta or dough with different attachments.
1. It is intended solely for this purpose and should only be used therefore. It may only be used in the way, as described in this instruction manual
 2. You may not use the appliance for commercial usage. Any other use is considered inappropriate and may even lead to property damage or personal injury
 3. The manufacturer assumes no liability for damages caused by improper use.

Trial Use

1. Turn the speed control button (11) at "0" and press the lever knob (10) to move the swiveling arm (17) up.
2. Put the mixing bowl onto the base plate (6) and lock it, as the arrowhead (LOCK) denotes.
3. Fix the protective discs (14) onto the mixing blade and lock the blade into the machine. The protective discs prevent the driveshaft from being contacted with dough.



4. Press the lever knob to move the swiveling arm down. Make sure the arm is fixed together with the base and the lever knob turns to the arm to lock firmly
5. Plug-in the cord and turn on the speed control button, then test every function for a few seconds respectively.
6. After the trial run turn off the speed control button on Speed "0". Press the lever knob and move the arm up, then take apart the mixing blade from the blade connector.

General Application Methods

1 The Kneading Machine

1.1 Assembly and operation of kneading machine

1. Cover the worm casing connector with protection cover (18):
 - Set the lock ring (3) to **OPEN** position.
 - Attach the cover to the locking ring.
 - Turn the locking ring with the cover towards **LOCK** position.
2. Press the lever knob with your right hand in the direction of the arrow. The swiveling arm

moves up. Move the swiveling arm with your left hand at the same time to dead stop. The swiveling arm must audibly lock in place. The lever knob moves back to its initial position.

3. Place the mixing bowl in such way in its support that the handle stands above the arrow. Turn the mixing bowl at the handle in the direction of the arrow to the limit stop (**LOCK**).
4. When using the egg whisk or the mixing hook, please first attach the splashguard (4): Hold the splashguard with the collar up. **NOTE:** • You can see two recesses left and right at the bottom of the arm. • The splashguard is marked with the words **OPEN** and **LOCK**. Attach the splashguard in such way to the arm that the OPEN marking is under the arrow (see illustration). Move the splashguard with its guide tabs into the recesses and lock towards **LOCK**.



5. Attach the protective disc to the tool to be used to prevent contamination of the drive shaft with dough.
6. Now fill your ingredients into the mixing bowl. **CAUTION:** Do not overfill the appliance; the max. amount of flour in the mixing bowl is 1,5 kg.
7. Press the lever in the direction of the arrow and move the swiveling arm with your other hand slowly down. The swiveling arm must audibly lock in place.

1.2 Application instruction of kneading machine

1.2.1 Mixing or kneading dough

1. Our suggestion for proportional mixture: flour and water at a ratio of 5:3. Fill the mixing bowl maximal 3/4 full of ingredients.
2. When filling the mixing bowl, please ensure that the maximum quantity of 1500g is not exceeded.
3. When you use dough hook or mixer, turn on the speed control button to run the appliance firstly 30 seconds at Speed "1", then 30 seconds at Speed "2", finally 3 minutes at Speed "3".
4. Use the appliance for kneading for no longer than 5 minutes continuously at a time.



1.2.2 Whipping egg whites or cream

1. Switch on speed control button 4 to 6, whip the egg whites without stopping for ca. 5 minutes, according to the size of the eggs, until they are stiff.
2. Maximum quantity to whisk is 12 egg whites.
3. For whipped cream whip 250 ml fresh cream at high speed of 4 to 6 for ca. 5 minutes.
4. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quality is not exceeded.
5. Use no more than 10 minutes continuously at a time.



1.2.3 Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, at speed from 1 to 6 for ca. 5 minutes.
2. Do not exceed the maximum quantity for the mixing bowls.
3. The egg whisk should be used.
4. Use no more than 10 minutes continuously at a time.

1.3 End Operation and Remove Bowl

1. Turn the appliance off.
2. Disconnect from mains power supply.
3. Press the lever knob down; the arm moves up.
4. Remove the tool. Screw the quick release chuck out anticlockwise.
5. Turn the mixing bowl clockwise and remove it.
6. Loosen the dough with a spatula and take it out from the mixing bowl.
7. Clean all used components as instructed under "Cleaning".

2 The Meat Grinder

2.1 Assembly and operation of meat grinder

2.1.1 Meat Grinder Assembly (see Fig. 2 & 3, Part A)

1. Remove the protection cover (18), place the meat grinder tube with worm casing filler (3) upwards into housing and lock it.

2. Montage the filler tray (2) on the worm housing filler, which is used to locate the tray above the motor block.
3. Put the worm (5) in the worm housing (3) and assemble the blade (6) with sharpened edges outward to the axis of the worm shaft.
4. Select a drilled disc (7). Observe the recesses on the worm housing while inserting the disc.
5. Screw the lock ring (10) clockwise in the worm housing (3).
6. Insert the meat into the filler tray with the meat plunger.



7. Turn off the machine with speed control knob at the higher speed level.
8. After use, turn the unit off and unplug it from the power supply.
9. Use the meat grinder no longer than 10 minute continuously at a time.

2.1.2 Assembling the sausage attachment (see Fig. 2 & 3, Part B)

Follow the steps in chapter "Preparation, Meat Grinder Assembly" as described in Point 1 and 2.

- Follow the steps below, if you use a readymade sausage mixture:
 - 3 Place the adaptor (9) on the worm shaft. Observe the recesses on the worm casing.
 - 4 Insert the sausage attachment (11) in the lock ring (10).
 - 5 Turn the lock ring with the sausage attachment clockwise onto the worm casing.
- Assemble first a blade (6) and a drilled disc (7) as described under points 3 and 4 under "Meat Grinder Assembly", if you want to grind meat and produce sausages in a single operation. Turn the lock ring with the sausage attachment

2.1.3 Cookie Attachment Assembly (see Fig. 2 & 3, Part C)

Follow the steps in chapter "Preparation, Meat Grinder Assembly", Point 1 and 2

3. Place the adaptor (9) on the worm shaft. Observe the recesses on the worm casing.
4. Place the cookie attachment (12) on the adaptor. Observe the recesses on the cookie attachment.
5. Turn the lock ring (10) clockwise onto the worm casing.

2.1.4 Pasta Attachment Assembly (see Fig. 2&3, Part D)

Follow the steps in chapter "Preparation, Meat Grinder Assembly" Point 1 and 2.

- 3 Do the same as preparation for meat grinder with the difference in selecting a pasta attachment (8).
- 4 Place the attachment on the worm shaft. Observe the recesses on the worm casing.
- 5 Turn the lock ring (10) clockwise onto the worm casing.

2.2 Application instruction of meat grinder

2.2.1 Mixing or kneading dough

- 1 Do not chop hard objects such as bones or shells.
- 2 Cut the meat into small pieces about 2,5cm (sinewless, boneless), so they are easily minced in the housing of meat grinder.

2.2.2 Making sausage

- 1 You can use natural as well as artificial sausage skins.
- 2 If you decide to use natural sausage skins, first soften them in water for a while. Knot one end of the sausage skin.
- 3 Push the sausage skin over the sausage attachment.
- 4 The sausage meat is pushed through the sausage attachment and the sausage skin is filled.
- 5 Make sure that the sausage skin is filled with slack, since the sausage expands during boiling or frying and the skin may rupture.
- 6 If the first sausage reaches the required length, press the sausage together at the end of the sausage attachment with your fingers.
- 7 Rotate the sausage once or twice.
- 8 Until you have developed a routine, you can turn the appliance off after each sausage length.

2.2.3 Shaping cookies

- 1 Prepare an area to spread the cookies afterwards.
- 2 Use the rail (13) to form your prepared cookie dough into different shapes.
- 3 Slide the rail into the cookie attachment after attaching the worm casing with cookie attachment (12) on the appliance.
- 4 Set it to the desired cookie shape.

Cleaning

- 1 Before cleaning, place the speed control button at the position of "0" and disconnect the

device from mains power supply.

- 2 Do not submerge the appliance into water. This may lead to electric shock or fire.
- 3 Do not use a wire brush or other abrasive utensils for cleaning and do not use aggressive or abrasive cleaning agents.
- 4 Cleaning of motor housing: Clean the housing only with a damp cloth and a squirt of washing-up liquid. Dry with a cloth.
- 5 Cleaning of kneading machine and meat grinder accessories: The attachments are not suitable for dishwasher. Heat and aggressive cleaning agents may warp or discolor the attachment.
- 6 The kneading hook, mixing hook, worm casing filler, filler tray, worm and lock ring are **not dishwasher safe**. These accessories should be cleaned only with warm water and detergent.
- 7 Plastic accessories, egg whisk, mixing bowl, blades and drilled discs can be cleaned with warm water and detergent or in a dishwasher. Do not use abrasive cleaners
- 8 Brush some vegetable oil on the meat grinder sieves after drying.

Packing list

● Housing	1 set
● Mixing bowl	1 piece
● Stainless Steel blade	1 set
● Dough hook	1 set
● Egg whisk	1 set
● Sausage holder	1 piece
● Sausage tube	1 piece
● Mincer	1 set
● Instruction Manual	1 piece

Manufacturer Warranty

1 Coverage of Warranty

- 1.1 This warranty confers upon you specific rights and remedies against our products. By making a claim under this warranty, you will be deemed to have understood and accepted its terms.
- 1.2 We grant a warranty of 24 months beginning from the purchasing date for European customers. Prerequisite of our warranty claim is the purchase of our appliance in Germany offered by us or by one of our authorized dealers as well as sending us a copy of the

purchasing voucher and warranty sheet. If the appliance is abroad at the time of warranty claim, the warranty service is rendered at the buyer's expenses for to and fro transport..

- 1.3 The warranty period cannot be prolonged due to warranty reparation. There is no right to claim for a new warranty period. This warranty is a voluntary service provided by us as the manufacturer of the appliance. The statutory warranty rights (such as rectification, cancellation, compensation and reduction) are not affected by this warranty.
- 1.4 Defects must be reported to us in a written form within 14 days after discovering the defects. In case of a warranty right, we will decide what kind of defect should be dealt with and whether to repair it or to replace a similar one.

2 Exclusions and Limitations

The warranty does not extend to:

- 2.1 Any product not manufactured by or for us, or the product originally sold with its warranty to an end-user in a country outside Germany.
- 2.2 Defects based on the non-compliance with instructions for use, improper handling or normal abrasion of the device,
- 2.3 For fragile parts, such as glass or plastic part, warranty claims are excluded. Finally, warranty claims are excluded, when the repairing work for the appliance is not done by our authorized service.

3 Warranty Claim Processing

- 3.1 For all complaints and / or warranty claims please contact our service department by e-mail at kontakt@herdsking.de or by phone under +49 (0)2152 555 6399 and +49 (0)2152 892 5571
- 3.2 After reviewing your warranty claim, we will send you a RMA form to fill out per e-mail. Please fill out this RMA form with your name, domicile (street, house number, postcode and place), telephone number and e-mail address. In addition, we need **a copy of your proof of purchase (receipt, invoice, delivery note) and a brief description of the defect reasons with the model number, purchasing date and the dealer who sold you the appliance. Without the warranty proof, your complaint cannot be processed free of charge.**
- 3.3 Upon your information, we will issue a RMA-No. for the retour of the defect appliance and arrange the forwarder to pick-up it. What you need to do now is only to get prepared for your well packed product with your original purchase proof, ideally in the original package, to pass to the appointed forwarder.
- 3.4 The Delivery takes place free of charge for the buyer within Germany. The transport charge back and forth is obliged for the buyer outside Germany. Please do not use a non-free

delivery to return the appliance to us. Should you use the non-free delivery, your warranty claim will be inapplicable.

- 3.5 RMA Retour address:

Herdsking Europe GmbH
Von-Ketteler-Straße 13
D-47906 Kempen
Germany

Environmental Protection: Disposal – Meaning of the “Wheellie Bin” Symbol

Information (private householders) for the environmentally responsible disposal of Waste Electrical and Electronic Equipment.



1. Take care of our environment, do not dispose of electrical appliances via the household waste.
2. Dispose of obsolete or defective electrical appliances via municipal collection points.
3. Please help to avoid potential environmental and health impacts through improper waste disposal.
4. You contribute to recycling and other forms of utilization of old electric and electronic appliances.
5. Your municipality provides you with information about collecting points.