

0,75kg/5L AS



101915

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

Technical Support Hotline: +49 5258 971-197

www.bartscher.com



Version: 2.0

Date of preparation: 2022-07-25

Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	5
1.4	Unintended Use	5
2	General information	6
2.1	Liability and Warranty	6
2.2	Copyright Protection	6
2.3	Declaration of Conformity	6
3	Transport, Packaging and Storage	7
3.1	Delivery Check.....	7
3.2	Packaging	7
3.3	Storage	7
4	Technical Data.....	8
4.1	Technical Specifications	8
4.2	List of Components of the Appliance	9
4.3	Functions of the Appliance.....	10
5	Installation and operation	10
5.1	Installation.....	10
5.2	Operation	12
6	Cleaning and Maintenance	16
6.1	Safety Instructions for Cleaning	16
6.2	Cleaning.....	16
6.3	Maintenance	17
7	Possible Malfunctions.....	17
8	Disposal.....	18



Read this instruction manual before using 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. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

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.

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 planetary mixer operation

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

Operating Personnel

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

Supervised Usage only

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

Improper Use

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

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

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

EN

1.4 Unintended Use

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

The following is an unintended use:

- Processing of inappropriate food products and other materials

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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.

EN

3.3 Storage

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

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

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

4 Technical Data

4.1 Technical Specifications

Name:	Planetary mixer 0,75kg/5L AS
Art. No.:	101915
Material:	cast aluminium
Mixing bowl material:	stainless steel
Amount of dough production in kg/l:	0,75 / 5
Speed control:	1 - 10
Connected load:	0,25 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	230 x 350 x 420
Weight, in kg:	15,0

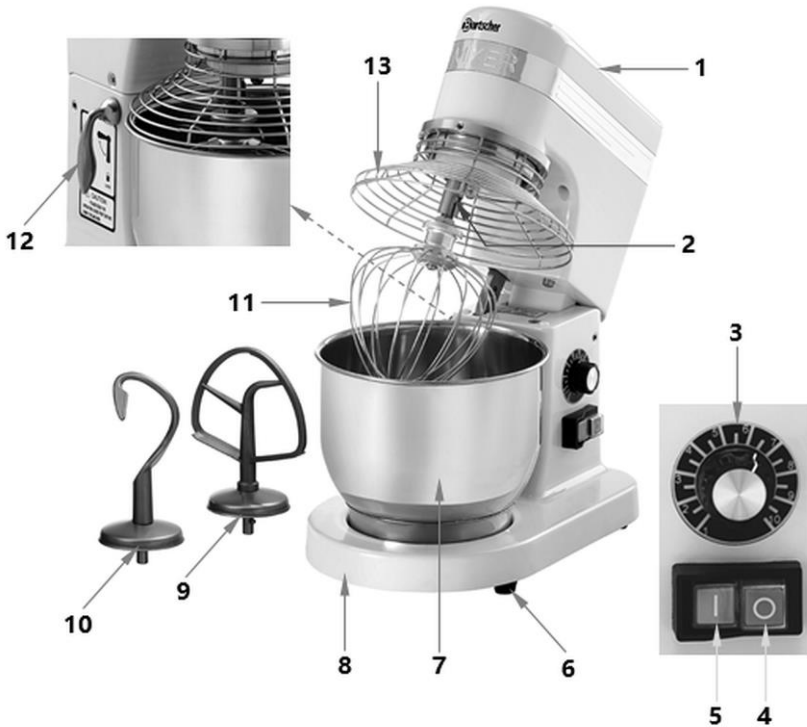
We reserve the right to implement technical modifications.

EN

Version / Characteristics

- Appliance connection: ready to plug in
- Speed control: stepless
- Removable mixing bowl
- Safety switch
- ON/OFF switch
- The set includes:
 - whisk, cast aluminium, stainless steel
 - dough hook, stainless steel
 - flat stirrer, stainless steel
 - protective grating, stainless steel
- Characteristics: dishwasher-safe accessories

4.2 List of Components of the Appliance



EN

Fig. 1

- | | |
|-------------------------|-------------------------------|
| 1. Motor block | 2. Holder for mixing elements |
| 3. Speed controller | 4. Stop/OFF button (red) |
| 5. Start button (green) | 6. Rubber feet (4 pcs) |
| 7. Mixing bowl | 8. Base |
| 9. Flat stirrer | 10. Dough hook |
| 11. Whisk | 12. Opening/closing lever |
| 13. Protective grating | |

Protective Device

The appliance is equipped with a safety switch that provides for the possibility of starting it only when the top section is lowered, and the opening/closing lever is closed (at the bottom).



Fig. 2

4.3 Functions of the Appliance

With the production amount of 0.75 kg, this planetary mixer stands ground in terms of quality with large processors. Owing to stepless regulation and enclosed accessories, the appliance mashes, mixes and kneads exactly according to individual needs.

EN

5 Installation and operation

5.1 Installation



CAUTION!

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

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

Unpacking / Positioning

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



CAUTION!

Choking hazard!

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

- 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 fixed on 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.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

EN

Power supply connection

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

5.2 Operation



WARNING

Risk of fingers and hands injury by rotating mixing elements!

Kitchen utensils may get caught by mixing elements during operation.

Never put rigid kitchen utensils through the protective mesh into the mixing bowl.

Turn the appliance off, wait for the motor to stop and only then mix or remove ingredients from the bowl.

Before First Use

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

EN




Selection of mixing elements

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

NOTE!

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

Installation and operation

	Dough hook	designed for heavy mixes, e.g. bread dough low speed setting is recommended
	Flat stirrer	usually used for light pies, cakes, filling, and vegetable puree medium speed setting is recommended
	Whisk	perfect for light mixes, e.g. whipped cream, mayonnaise, eggs, egg white foam, pancakes, souffles high speed setting is recommended

Tab. 1

Mixing Bowl Installation

Prior to installing the mixing bowl, the appliance must be switched off, the opening/closing lever must be set in top position (observe the marking at the left side of the appliance), and the motor block must also be raised.

EN

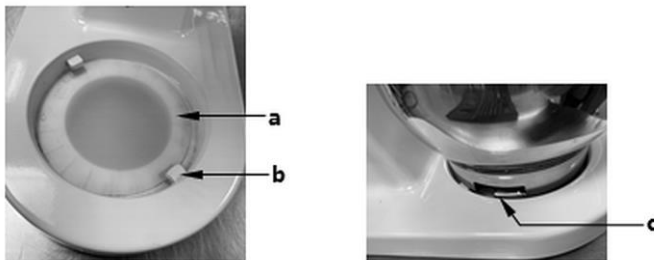


Fig. 3

1. Place the rubber mat (a) in a hollow for the mixing bowl.
2. Insert the mixing bowl in the hollow, so that recesses (c) in the mixing bowl enter the fixing catches (b) of the hollow.

Installing/Removing Mixing Elements

1. Slide the selected mixing element onto the holder chuck and rotate clockwise until it locks in.

WARNING!

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

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

Filling with Ingredients

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

Recommendation: 0,5 kg of flour per 0,250 litre of liquid.

We recommend to pour water (or other liquid) in the mixing bowl first, and then add flour.

The appliance might be able to knead larger amounts, but it could lead to premature wear and possible damage. The appliance overloading also extends the mixing/kneading time and causes unsatisfactory results.

Starting the Appliance

1. When the mixing bowl is filled with ingredients, lower the motor block.
2. Rotate the opening/closing lever downwards (observe the marking at the left side of the appliance).

This provides for the appliance's readiness for operation with the safety switch.

3. Plug the appliance into a suitable single socket.
4. To switch the appliance off, rotate the speed controller from '0' setting to '1' setting.

Setting Speed

1. Use the speed controller to select one of the settings.

Selection of speed level (1–10) depends mostly on type, amount, and consistence of ingredients to be processed.

Observe the recommended speed settings in Table 1.

NOTE!

Always start from the lowest speed setting and gradually select higher levels until reaching the required speed.

Processing of Ingredients

1. Press Start button (green) in order to start the processing.
2. Process the required ingredients.
3. If subsequent ingredients are to be added during operation, stop the appliance by pressing the Stop/OFF button (red).
4. Add the required ingredients.
5. Continue processing by pressing the Start button (green).
6. When the processing of food products is finished, rotate the speed controller to '0' setting.

EN

ATTENTION!

In case of drive overload during operation, stop the appliance by pressing the Stop/OFF button (red) and immediately reduce the mixing bowl filling.

Switching the Appliance Off / Removing the Mixing Bowl

1. Press the Stop/OFF button (red), to switch the appliance on.
2. Rotate the opening/closing lever upwards.
3. Raise the motor block upwards.
4. Remove mixing elements by pressing them slightly towards the holder chuck, rotating counter-clockwise, and then pulling down.
5. Put mixing elements in the mixing bowl.
6. Remove the mixing bowl with mixing elements from the hollow by rotating it, pulling out of fixing catches and raising.
7. Remove mixing elements.
8. If needed, put the processed food products into a suitable container.

6 Cleaning and Maintenance

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.

6.2 Cleaning

1. Clean all appliance elements after each use.
2. Rotate the opening/closing lever upwards.
3. Raise the motor block upwards.
4. Always remove mixing elements for washing by pressing them slightly towards the holder chuck, rotating counter-clockwise, and then pulling down.
5. Put mixing elements in the mixing bowl.
6. Next, remove the mixing bowl with mixing elements from the appliance by rotating it and removing it from fixing catches.
7. Remove food residues from disassembled parts.
8. Clean the mixing bowl and removed accessories thoroughly in hot water with a gentle washing agent.

NOTE!

Removable parts of the appliance (mixing bowl and mixing elements) are dishwasher-safe.

9. Rinse cleaned elements in fresh water.
10. Dry parts with a soft, lint-free cloth or allow them to dry in open air.
11. Clean the protective grating and mixing elements holder chuck thoroughly with a soft, damp cloth.

NOTE!

For cleaning, the protective grate may be removed; to this end, undo fixing screws.

Possible Malfunctions

12. Wipe the housing, rubber mat and base of the appliance with a soft, damp cloth. Use a mild cleaning agent if required.
13. Rinse in fresh water.
14. Dry all cleaned surfaces thoroughly.

6.3 Maintenance

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

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.


Problem	Cause	Solution
Mixing elements holder chuck does not rotate after start-up	Incorrectly connected plug	Connect the plug
	Power connection fuse tripped	Disconnect the appliance from mains supply, reset the fuse and re-connect the appliance

Problem	Cause	Solution
Rotational speed decreases during mixing process	Too low a voltage	Check supply voltage
	Overload	Reduce the processed amount
	Incorrectly selected mixing element or incorrectly set rotational speed	Follow indications in Table 1
	Too long an operation time	Switch the appliance off and switch it back on after cooling down
Mixing element touches the mixing bowl and makes noise	Deformed mixing elements in the mixing bowl	Replace deformed elements

8 Disposal

EN

Electrical Appliance

	<p>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.</p>
---	---

Electrical appliances should be returned to designated collection points.