

Food Processor

User's manual

EN



SENCOR®

STM 3700WH

Prior to using this appliance, please read the user's manual thoroughly, even if you already have experience in using similar appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future reference.

We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor and warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE FOR FUTURE USE.

- Children must not use this appliance or play with it. Keep this appliance and its power cord out of reach of children.
- This appliance may be used by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Before connecting this appliance to a power socket, make sure the voltage stated on its rating label corresponds to the voltage in your power socket.
- Never use accessories, which have not been supplied with this appliance or which have not been explicitly recommended by the manufacturer.
- The appliance is intended and designed for processing a standard amount of food in the household.



Warning:

Incorrect use may lead to injuries.

- Do not use the appliance for any other purposes than those intended.
- Do not use the appliance in an industrial environment or outdoors.
- Do not place the appliance on window sills or on unstable surfaces. Only place the appliance on an even, dry and stable surface.
- Do not place the appliance on an electric or gas stove, in the vicinity of an open flame or appliances that are sources of heat.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Never use multiple attachments simultaneously.

- Do not wash the appliance (except for the removable parts) under running water and do not submerge it in water or any other liquid.
- Always turn off the appliance, disconnect it from the power socket if you will not be using it, if you will be leaving it without supervision, and before assembling, disassembling, cleaning or moving it. Prior to disassembling the appliance and replacing accessories or accessible parts that move during use, wait until all moving parts come to a stop.
- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started if the appliance's arm is tilted out.
- Before putting the appliance into operation, check that it is correctly assembled and that the arm is in the horizontal position.
- Be especially careful when handling hot foods and liquids. Hot steam or splashing hot foods and liquids may cause scalding. For reasons of increased safety, allow hot foods and liquids to cool down to at least 45 °C before blending.
- Do not attempt to grind bones, nut shells or other hard ingredients.
- Do not leave the appliance in continuous operation under a heavy load for a period longer than 10 minutes. Before turning it on again, allow it to cool down for at least 30 minutes.
- Do not tilt out the arm or put your hands or items, such as a kitchen knife, fork or wooden spoon, into the bowl while the appliance is running. Do not touch rotating parts of the appliance or attachments and ensure that foreign items such as clothing, hair, etc. are kept away. An injury could occur or the appliance could be damaged.
- If an item, such as a spoon, falls into the mixing bowl while the appliance is running, immediately set the speed control knob to the OFF position (stand-by mode), disconnect the power cord from the power socket and take the item out of the bowl.

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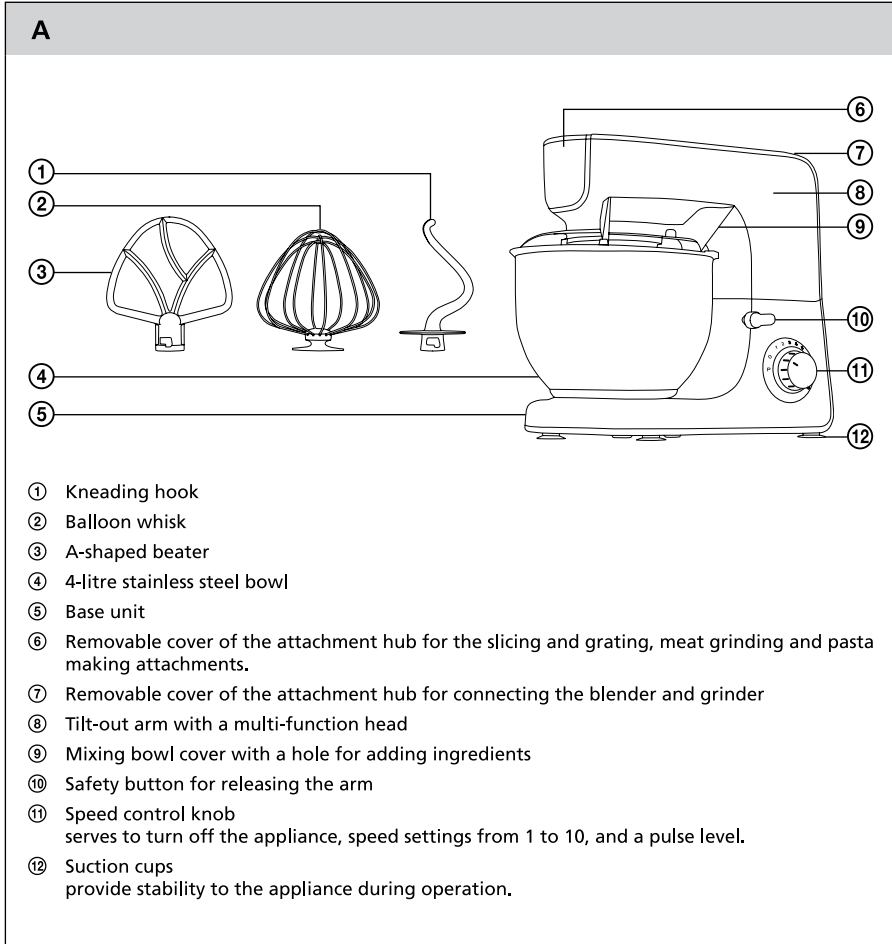
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- If ingredients stick to the attachments or the inside of the bowl, turn off the appliance and disconnect it from the power socket. Use a spatula to clean the attachments and the inside of the bowl. Then you can continue mixing.
- Never use your fingers or other items to push ingredients through the feed tube of the meat grinder, the pasta attachments or the slicing and grating attachment. For this purpose there is a pusher included as an accessory to this appliance.
- To prevent injury caused by sharp edges, be especially careful when handling the grinding blade of the meat grinder, the grating and slicing attachments and the blade assembly of the blender and grinder. Increased attention must also be paid when emptying out the blending jar, when removing the blade assemblies from the blending jar, or grating cones from the chamber and during cleaning.
- The appliance must not run without a load. The incorrect use of the appliance may negatively affect its lifetime.
- Before storing the appliance, check that the stand arm is tilted to the horizontal position.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling on the plug of the power cord.
- If the power cord is damaged, have it replaced at a specialised service centre. It is forbidden to use the appliance if it has a damaged power cord or plug.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. By tampering with the appliance you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

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DESCRIPTION OF THE FOOD PROCESSOR

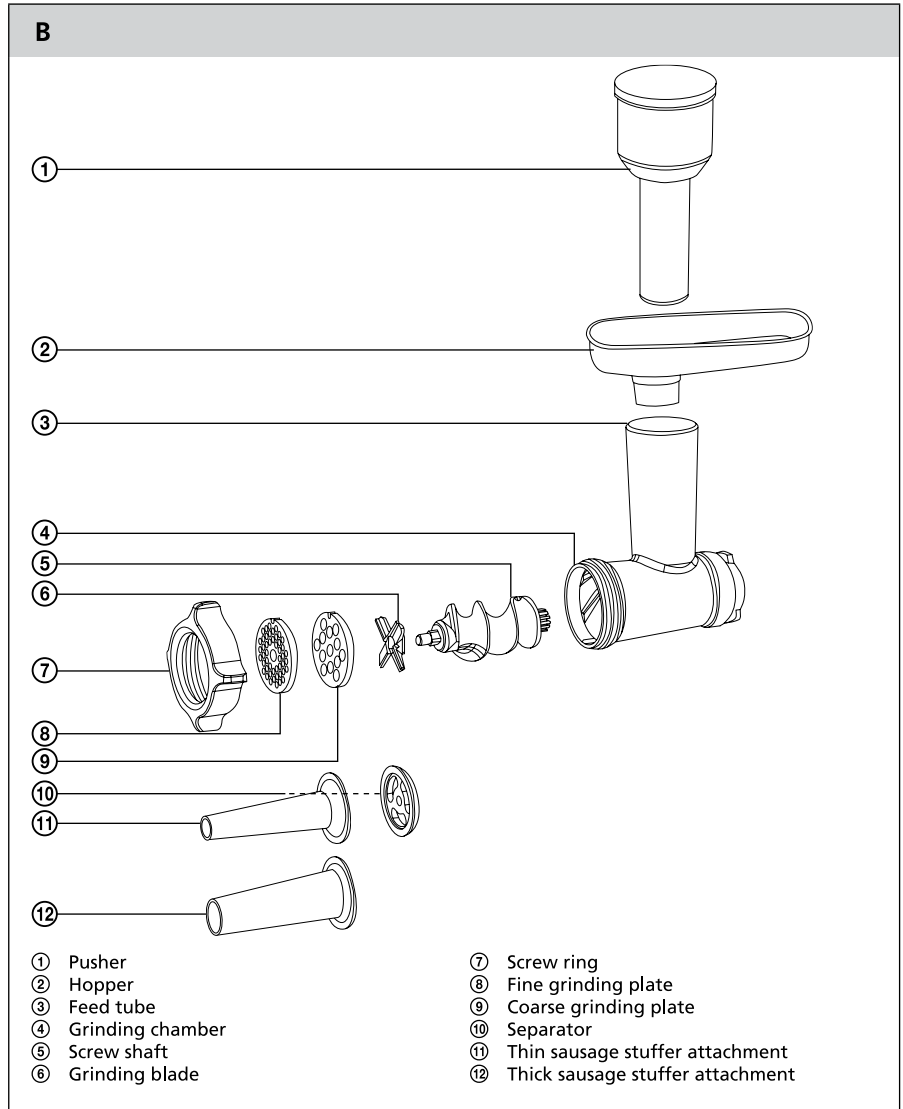


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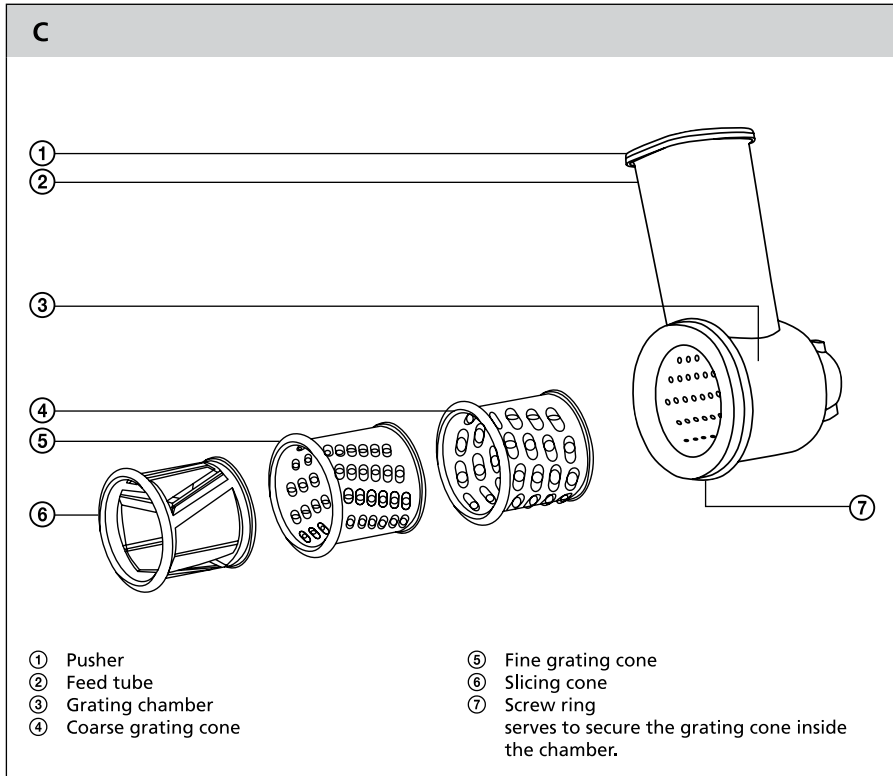
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ACCESSORIES FOR THE MEAT GRINDING AND HOMEMADE SAUSAGE MAKING ATTACHMENT

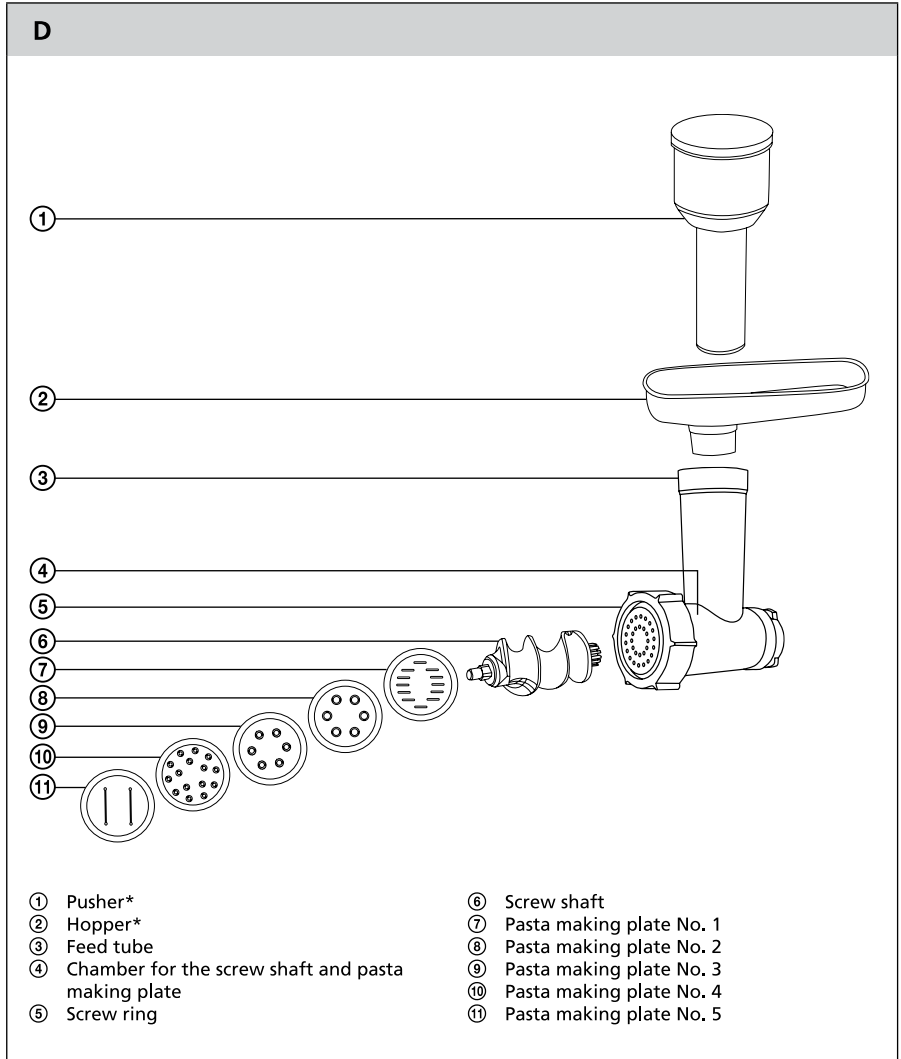


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ACCESSORIES FOR THE GRATING AND SLICING ATTACHMENT



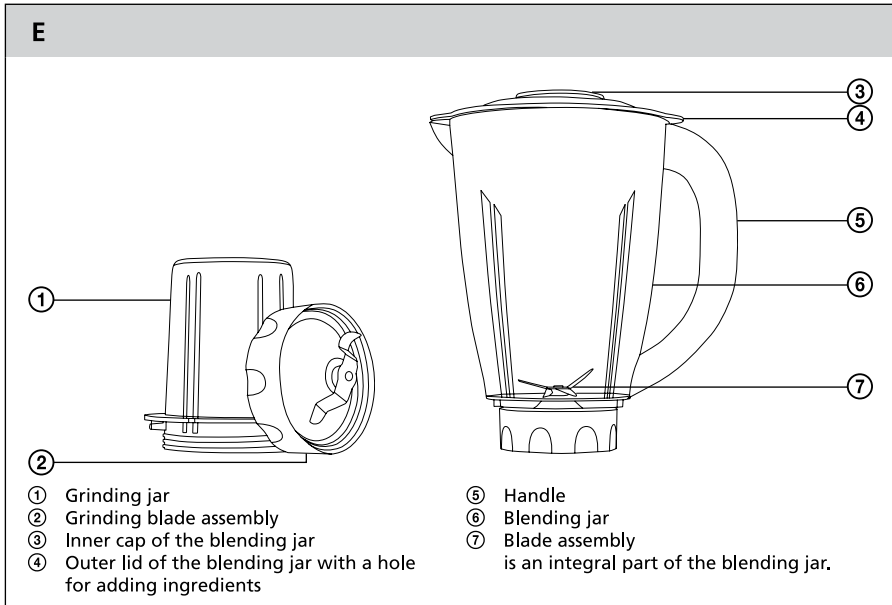
ACCESSORIES FOR THE PASTA ATTACHMENT



Note*:

These parts are common for the meat grinder attachment and the pasta attachment.

BLENDER AND GRINDER ACCESSORIES



BEFORE FIRST USE

1. Take the appliance and its accessories out of the packaging materials.
2. Thoroughly wash all removable parts and accessories shown in figures B, C, D and E, i.e. 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 USE OF THE FOOD PROCESSOR

- Thanks to a wide range of accessories, this food processor will find its place in every kitchen. You can use it to blend, whip, knead, grind, mince, grate or to make pasta or homemade 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 the principle of dual rotation of the attachment. The attachment rotates anticlockwise along the inner perimeter of the bowl while rotating around its own axis in the opposite direction. This ensures that ingredients are processed thoroughly and evenly.

SELECTING ATTACHMENT TYPES

ATTACHMENT TYPE	APPLICATION
Kneading hook A①	It is used for kneading and preparing heavy and thick doughs containing yeast, e.g. bread dough.
Beater A③	It is used for mixing medium heavy and lighter doughs not containing yeast, for mixing sauces, creams, fillings, etc.
Whisk A②	It is used for whisking whole eggs or egg whites, whipped cream, light doughs, foamy creams, etc. Do not use it for mixing heavy and thick doughs.

ASSEMBLING AND DISASSEMBLING THE FOOD PROCESSOR

- Before you start assembling or disassembling the food processor, check that it is turned off and disconnected from the el. power socket.

1. Inserting the bowl

- 1.1 Place the food processor on an even, dry surface, for example on 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 in place 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 food processor, 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. Attaching an attachment (kneading hook, beater or whisk)

- 2.1 When attaching an attachment, the arm A⑧ must be secured in the open position, see point 1.2 in chapter Inserting the mixing bowl. Attach one of the attachments on to the shaft of the tilt-out arm A⑧ so that the shaft fits into the hole on the attachment. Push the attachment up towards the tilt-out arm and turn it anticlockwise to secure it to the shaft.
- 2.2 With one hand, hold the attachment and gently pull it downwards. 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 anticlockwise and take it off the base unit A⑤. Move the arm A⑧ back to the horizontal position.

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USING THE FOOD PROCESSOR

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 1.5 kg. The maximum number of egg whites that can be whisked at once is 8.

2. Tilt the arm A⑧ with the attached attachment down to the horizontal position and cover the bowl A④ with the lid A⑨.
3. Make sure that the food processor is correctly assembled and that the speed control knob A⑩ is set to position 0 (turned off). Connect the power cord to an el. power socket. 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 being splattered around. As soon as they are mixed together, increase the speed to the required level. The speed can be adjusted at any time as 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 food processor by setting the speed control knob A⑩ to position 0 (turned off) and then disconnect it from the power socket. Then wipe away the ingredients using a plastic spatula.

The maximum operating time is 10 minutes. Do not leave the appliance in continuous operation for longer than indicated above. This is especially true under a heavy load (e.g. when processing heavy, thick doughs). If the appliance is in operation under heavy load, allow it to cool down 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 (turned off) and disconnect the power cord from the power socket.
6. Disassemble the food processor according to the instructions included in chapter Assembling and disassembling the food processor. Use a soft plastic spatula to remove mixes from the mixing bowl A④ and the attachment.
7. Clean out the food processor after each use according to the instructions in 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 pcs	5 minutes	Level 10
Whisk A②	Cream	250 ml	3 minutes	Level 10
Whisk A②	Mayonnaise	3 egg yolks	1 minute	Level 3–5
Beater A③	Cake dough	approx. 800 g	6 minutes	Level 3–7
Kneading hook A①	Bread dough	max. 600 g of flour	4 minutes	Level 3



Note:

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

GRINDING MEAT AND MAKING SAUSAGES

ASSEMBLING AND DISASSEMBLING THE MEAT GRINDER

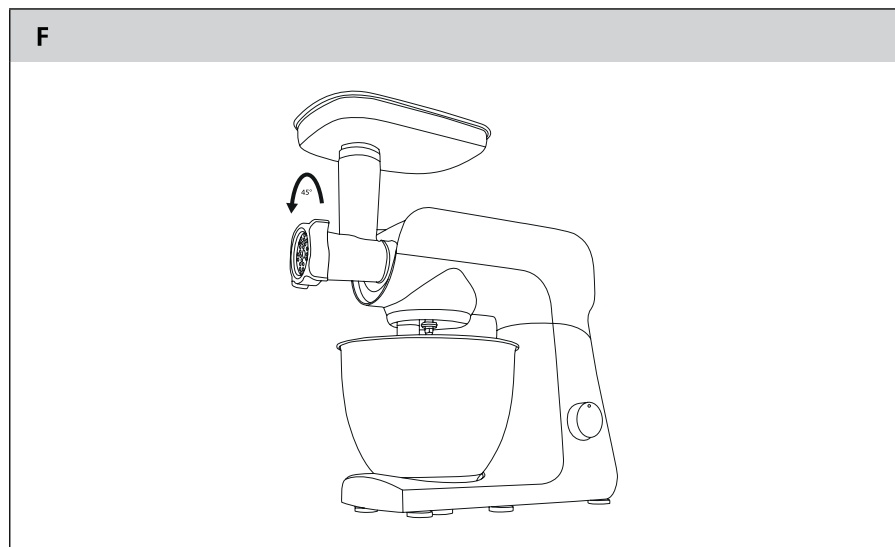
1. Insert the screw shaft B⑤ into the grinding chamber B④ with the cogged wheel entering first.
2. Place the grinding blade B⑥ on to the shaft B⑤ (with the edge facing outwards from the chamber) and attach either the fine or coarse grinding plate B⑧ or B⑨ depending on the preferred coarseness of the 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 on to the grinding chamber B④ and tighten it securely by screwing it clockwise.
4. Check that the appliance is turned off and disconnected from the el. power socket. 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 at an angle of 45° against the attachment hub that is located on the front part of the multi-function head and secure it in place by turning it anticlockwise all the way (fig. F). Place the hopper B② on to the feed tube B③. The meat grinder is now assembled and ready for use.



5. Disassemble in reverse sequence.

USING THE MEAT GRINDER

1. First prepare the meat for grinding in the following way. Remove all bones, tendons, cartilage and cut the meat into 2 × 2 × 6 cm size 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 A⑩ is set to the 0 position (turned off).
3. Place the stainless steel bowl A④ or another suitable container under the meat grinder. Insert the power plug into an electrical power socket.
4. Use the speed control knob A⑩ to set the desired speed. We recommend that you initially set it to 5 and then lower 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 by 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 A⑩ to the 0 position (turned off).
7. Clean out the meat grinder after each use according to the instructions in 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, only with the difference that instead of the grinding blade B⑥ and the grinding plate B⑧ or B⑨ only parts B⑩ and B⑪, or B⑫ are used.
2. Place the separator B⑩ on to 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 or B⑫ on to the separator B⑩ and complete the entire sausage stuffer assembly by screwing the screw ring B⑦ on to the grinding chamber B④.
3. To disassemble proceed in the reverse sequence.

USING THE SAUSAGE STUFFER ATTACHMENT

1. Make sure that the appliance is correctly assembled and that the speed control knob A⑩ is set to the 0 position (turned off). Insert the power plug into an electrical power socket.
2. Prepare a sausage casing that you will stuff with ground meat and allow it to soak in lukewarm water for approx. 10 minutes. Place the ground meat mixture on to the hopper B②. Take the sausage casing out of the water and skewer or tie up one end and slide the other end like a sock on to the sausage stuffer attachment B⑩.
3. Use the speed control knob A⑩ to set the desired speed. We recommend to initially set the lowest speed and then increase it as required. With one hand hold the sausage casing on the attachment B⑩ and use the other hand to push the ground meat mixture with the pusher B① through the feed tube B③. If the sausage casing sticks to the attachment B⑩, it is necessary to moisten it with water again.

**Attention:**

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

The maximum operating time is 10 minutes. Then allow it to cool down for at least 30 minutes.

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

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 disconnected from the el. power socket. 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 at an angle of 45° against the attachment hub that is located on the front part of the multi-function head and secure it in place by turning it anticlockwise 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, beetroot, cabbage, carrot, cucumber, 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 stones from the fruit and vegetables.

**Attention:**

Do not process frozen food. Under no circumstances should you attempt to process hard stones that are found for example in mango or avocado.

3. Make sure that the appliance is correctly assembled and that the speed control knob A⑩ is set to the 0 position (turned off). Insert the power plug into an electrical power socket.
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, or the maximum amount of ingredients that can be processed in a single batch is 0.5 kg. Then allow the appliance to cool down for at least 5 minutes.

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

BLENDING AND GRINDING (USING ACCESSORIES FROM FIGURE E)

ASSEMBLING AND DISASSEMBLING THE BLENDER

1. Place the outer lid E④ on to 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 disconnected from the power socket. 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 on to the attachment hub located in the rear part of the multi-function head so that the arrow marked on the blending jar E⑥ is aligned with the open padlock symbol on the multi-function head. Turn the blending jar E⑥ towards the closed padlock symbol all the way. This will secure the assembled blender to the multi-function head. The appliance is equipped with 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 potato purée, 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 chapter Assembling and disassembling the blender.



Note:

The maximum capacity of the blending jar E⑥ is 1 500 ml. We recommend that the blending jar E⑥ is not filled with more than 1 000 ml of liquids. Certain liquids increase their volume during mixing, and therefore 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 (turned off). Connect the power cord to a power socket.
4. Set the required speed using the speed control knob A⑩. We recommend to first set 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 only very quickly. To start the pulse level, turn the speed dial A⑩ to the 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 (turned off).



Attention:

The maximum operating time of the blender is 3 minutes. Do not leave the appliance in continuous operation for longer than indicated above. Then allow the appliance to cool down 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. In the event that 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 (turned off) and disconnect it from the power socket. Make sure that the blade assembly E⑦ has stopped rotating. Remove the blending jar from the multi-function head. Take off the lid and using a plastic spatula, 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.
7. After you have finished using the appliance, set the speed control knob A⑩ to position 0 (turned off) and disconnect the power cord from the power socket. 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 chapter Cleaning and maintenance.

ADVICE AND TIPS FOR BLENDING

- First cut food with a firm consistency such as fruit and vegetables into smaller pieces measuring 2 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. In this way, you will achieve better results than by adding all ingredients into the blending jar E⑥ at once.
- If you need to blend food of a solid consistency together with liquids, we recommend that you first blend the food of solid consistency 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 in 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 s
Baby food	5–7	40 s
Spreads, dressings, marinades	4–6	30 s
Smoothies and cocktails	6–10	40 s
Soups	6–10	30 s
Ice cubes	P (Pulse level)	



Note:

The above food processing times are only a 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 upwards. Seat the blade assembly E② on to 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 disconnected from the power socket. The arm A③ 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 on to the attachment hub located in the rear part 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 is equipped with 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 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 (turned off). Connect the power cord to a power socket.
4. For grinding, we recommend using the "P" pulse level. Pulse switching enables the repeat processing of ingredients in very short intervals. This prevents their excessive pulverisation. 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 (turned off).



Attention:

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

5. After you have finished using the appliance, set the speed control knob A⑩ to position 0 (turned off) and disconnect the power cord from the power socket. 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 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 above food processing times are only a reference. The actual blending time depends on the size of the ingredients, their amount and the required final consistency.

MAKING PASTA

ASSEMBLING AND DISASSEMBLING THE PASTA ATTACHMENT

1. Insert the screw shaft D⑥ into the chamber D④ with the cogged wheel entering first.
2. Place one of the plates D⑦–⑩ on to the shaft D⑥, making sure that the tabs along the perimeter of the plate slide into the grooves along the perimeter of the chamber D④.
3. Place the screw ring D⑤ on to the thread of the chamber D④ and tighten it securely by screwing it clockwise.
4. Make sure that the appliance is turned off and disconnected from the power socket. The arm A⑧ must be tilted down to the horizontal position and the attachments A①, A② or A③, and the cover A⑦ must be 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 pasta attachment at an angle of 45° against the attachment hub that is located on the front part of the multi-function head and secure it in place by turning it anticlockwise all the way (fig. F). Place the hopper D② on to the feed tube D③. Now the pasta attachment is assembled and ready for use.
5. Disassemble in reverse sequence.

USING THE ATTACHMENT TO MAKE PASTA

1. Prepare a fresh dough and divide it into smaller parts approximately 2.5×2.5×5 cm in size. Select the plate type depending on the type of pasta that you wish to prepare and assemble the attachment according to the instructions included in chapter Assembling and disassembling the pasta attachment.
2. Make sure that the attachment is correctly assembled and that the speed control knob A⑪ is set to the 0 position (turned off).
3. Then place a tray underneath the attachment and connect the power plug to a power socket.
4. Use the speed control knob A⑪ to set the desired speed. We recommend to initially set the lowest speed and then increase it as required. Place the dough pieces gradually into the feed tube D③ and slowly push them through the feed tube D③ into the chamber D④. Take care not to clog up the feed tube D③ by a large amount of dough.

**Attention:**

To push the dough through the feed tube D③, use only the supplied pusher D①. Do not use fingers or other utensils.

The maximum operating time is 10 minutes. Then allow it to cool down for at least 30 minutes.

5. After you have finished using the appliance, set the speed control knob A⑪ to position 0 (turned off) and disconnect the power cord from the power socket. Make sure that the rotating parts have stopped rotating, and remove the pasta attachment assembly from the multi-function head. Clean the used parts according to the instructions in chapter Cleaning and maintenance.

Fresh pasta recipe

semolina flour
medium-sized egg
pinch of salt to taste

Add 1 egg for every 100 g of semolina flour.

- Place all the ingredients into the mixing bowl of the food processor and knead for approximately 3 to 4 minutes at speed level 1 to 2 using the kneading hook A①.

- Move the kneaded dough on to a pastry board and knead it a little more with your hands until you achieve a smooth dough.
- Allow the dough to rest for 15 minutes and then form it into the desired shape using the pasta attachment.
- Boil the freshly made pasta within four hours of making it. The boiling time is between 2 and 4 minutes. For every 100 g of pasta it is necessary to use 1 litre of water and 10 g of salt. Bring the water to a boil, add salt and place the pasta into the boiling water.

CLEANING AND MAINTENANCE

- Before cleaning the food processor, always turn it off by setting the speed control knob A⑩ to position 0 and disconnect it from the power socket.
- 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 to coat 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 or 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 discolouration of plastic parts on accessories. If this occurs, coat these parts with cooking oil and then wash in the normal way.



Tip:

If you whisked egg whites, first rinse the whisk A② and the mixing bowl A④ under cold water. If you were to use hot water, the egg white remains would harden and their removal would be more difficult.

- To clean the attachment A⑤ and the arm A③, 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 cleaning agents that cause abrasion. Otherwise, the surface of the appliance may be damaged.

STORAGE

- If you will not be using the food processor, store it in a dry place out of children's reach. Make sure that the arm A③ is tilted into the horizontal position.

Food Processor

STM 3700WH

EN

TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V
Rated frequency	50/60 Hz
Rated power input	1 000 W
Electrical shock protection class	II
Noise level	85 dB(A)

The declared noise emission level of the appliance is 85 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This appliance meets all the basic requirements of EU directives related to it.