USER MANUAL

Sytech®

When technology turns to art

PRO Chef

SYTECH

STAND MIXER

SY·AM650

Welcome

Welcome to Sytech! Thank you for purchasing the new Stand Mixer SY-AM650. Please read this manual carefully before operating your product and pay close attention to the precautions which are mentioned below. Store this user manual in a safe place for future reference

General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

● The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors (except if it is designed to be used outdoors). Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.

● When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.

● Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).

● Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged.

● Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.

● Use only original spare parts.

● Pay careful attention to the following "Special Safety Instructions".

● This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children and Frail Individuals

● In order to ensure your children`s safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

   Caution! Do not allow small children to play with the foil as there is a **danger of suffocation!**

● In order to protect children or frail individuals from the hazards of electrical equipment, please ensure that this device is only used under supervision. This device is not a toy. Do not allow small children to play with it.

Special safety Instructions for this Machine

● Only operate this machine under supervision.

● Do not interfere with any safety switches.

● Do not insert anything into the rotating hooks while the machine is working.

● Place the machine on a smooth, flat and stable working surface.

● Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

Parts of the SY-AM650
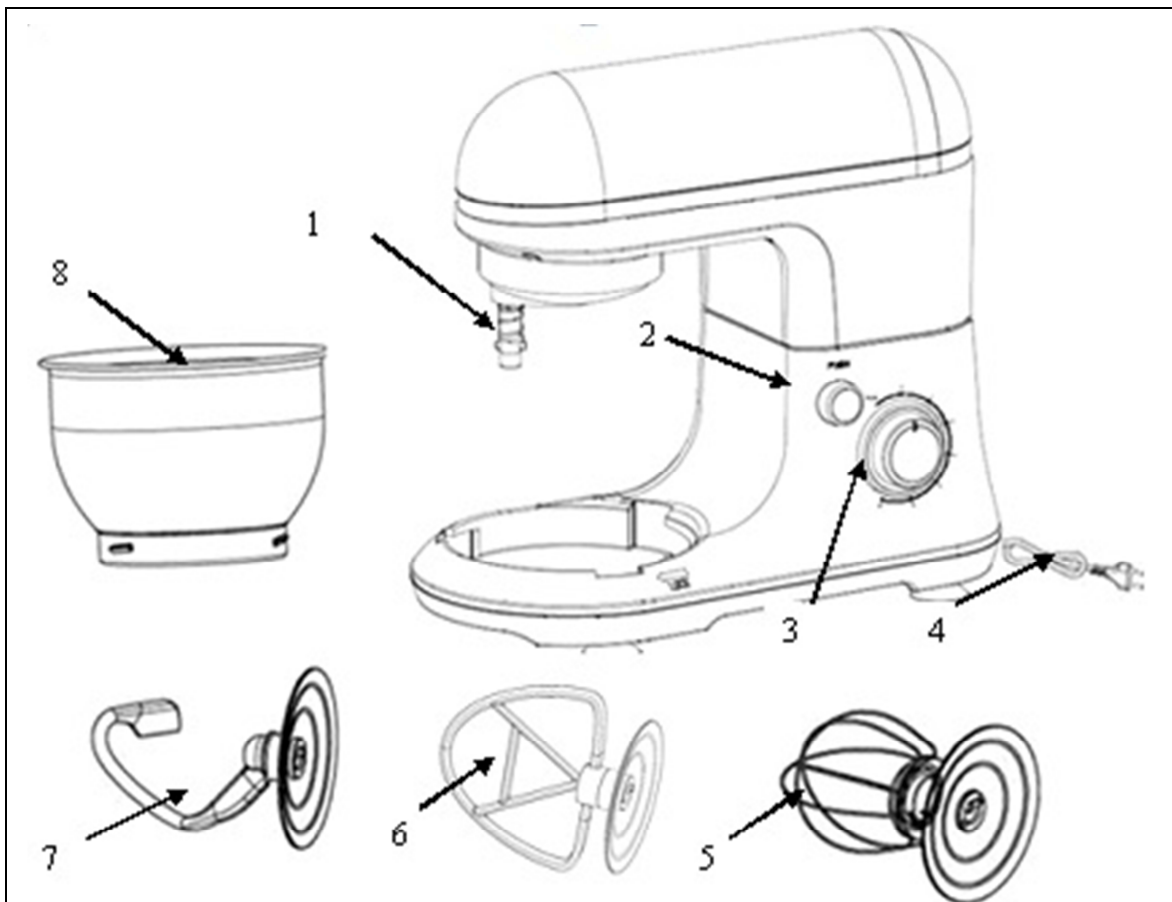
Main Components and Standard Accessories:

1	Accessory input	5	Whisk
2	Rise button	6	Beater
3	Speed knob	7	Dough hook
4	Power Cord	8	Mixing bowl

Using the Mixing Bowl

1. Place the mixing bowl into its position and turn the bowl until it locks into place.

2. In order to lift the arm, push the rise button (2) down. The arm will now move upwards.

3. Mount the required accessory by inserting it into the accessory input and then you will hear a "click" sound to confirm it is locked.

4. Now fill in your ingredients.

   Do not overfill the bowl - the maximum quantity of ingredients is 1.2 kg.

5. Lower the arm using the rise button (2).

6. Insert the mains plug into a properly installed 230 V/50 Hz safety power socket.

7. Switch the machine on moving the speed button to a speed between 1 and 6 (speed may vary according to the mixture).

8. For pulse operation (kneading at short intervals), turn the switch to the "PULSE" position. The switch has to be held in this position according to the desired interval length. When the switch is released it returns automatically to the "0" position.

Adjusting the Levels and Using the Hook for not more than 1.2kg of Mixture

Levels	Use	Type of Mixture
1-3	Dough hook	Heavy mixtures(e.g. bread or short pastry)
2-4	Beater	Medium-heavy mixtures(e.g. crepes or sponge mixture)
5-6	Whisk	Light mixtures (e.g. cream, egg white, blancmange)
Pulse	Whisk	Interval (e.g. for mixing under sponge, egg white)

NOTE:

- **Short operation time:** With heavy mixtures, do not operate the machine for more than six minutes. Let the appliance cool down for a further ten minutes.

9. After kneading/stirring turn the speed knob (3) back to the "0" position as soon as the mixture has formed a ball. Then remove the mains plug.

10. Press the rise button (2) downwards and the arm will be raised.

11. The mixture can now be removed from the bowl with the help of a spatula

12. The mixing bowl can now be removed.

13. Clean the parts as described under "Cleaning".

Suggested Recipes

Sponge Mixture (Basic Recipe), Level 1-4

Ingredients:

200grams soft butter or margarine, 200grams sugar, 1 packet vanilla sugar or 1 bag Citro-Back, 1 pinch of salt, 4 eggs, 400grams wheat flour, 1 packet baking powder, approx. 1/8 liter milk.

Preparation:

Transfer the wheat flour and the remaining ingredients to the mixing bowl, stir with the beater for 30 seconds on level 1, then for approximately 3 minutes on level 2. Grease a tin or cover with baking paper. Fill in the mixture and bake. Before the cake is removed from the oven, test to see if it is done. With a sharp wooden stick pierce the center of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow to cool.

Traditional Oven

Insertion height: 2

Heating: electric oven, top and bottom heat 175-200° Celsius; gas oven: level 2-3

Baking time: 50-60 minutes

Depending on taste, this recipe can be changed, for example with 100g raisins or 100g nuts or 100g grated chocolate.

Linseed Bread Rolls, Level 1-4

Ingredients:

500-550g wheat flour, 50g linseed, 3/8 liter water, 1 cube of yeast (40g), 100g low-fat curds, well drained, 1 tsp salt. For coating: 2 table spoons of water.

Preparation:

Soak the linseed in 1/8 liter of lukewarm water. Transfer the remaining lukewarm water (1/4 liter) into the mixing bowl, crumble in the yeast, add the curds and mix with the dough hook on level 2. The yeast must be completely dissolved. Put the flour with the soaked linseed and the salt into the mixing bowl. Knead thoroughly on level 1, then switch to level 3 and continue kneading for 3-5 minutes. Cover the mixture and allow to rise in a warm place for 45-60 minutes. Knead thoroughly once more, remove from the bowl and form sixteen rolls. Cover the baking tin with wet baking paper. Place the rolls on this and allow to rise for 15

minutes. Coat with lukewarm water and bake.

Traditional Oven:

Insertion height: 2

Heating: electric oven: top and bottom heat 200-220°C (preheated for 5 minutes),gas oven level 2-3

Baking time: 30-40 minutes

Chocolate Cream, Level 5-6

Ingredients:

200ml sweet cream, 150g semi-bitter chocolate coating, 3 eggs, 50-60g sugar, 1 pinch of salt, 1 packet of vanilla sugar, 1 tablespoon cognac or rum, chocolate flakes.

Preparation:

Beat the cream in the mixing bowl with the whisk until stiff. Remove from the bowl and place somewhere to cool. Melt the chocolate coating in accordance with the instructions on the packet or in the microwave at 600W for 3 minutes. In the meantime, beat the eggs, sugar, vanilla sugar, cognac or rum and salt in the mixing bowl with the whisk on speed 2 to form a foam. Add the melted chocolate and stir in evenly on speed 5-6. Leave a little of the cream for decoration. Add the remaining cream to the creamy mixture and stir in briefly using the pulse function. Decorate the chocolate cream and serve well cooled.

Pizza dough, Level 1-4

Ingredients

400g plain flour, 250ml warm water, 1/2 tsp sugar, 1sacher active dried yeast (about 2-1/2 tsp), 1-1/2 tsp olive oil and 1 tsp salt.

Preparation:

Put the flour in the bowl. Mix the remaining ingredients in a bowl or jug. Run the mixer at speed 1-2, and gradually add the liquid. As the ingredients incorporate, and the dough ball becomes more formed, increase the speed to 3-4. Knead for a couple of minutes on this speed, till the dough ball is smooth. Remove from the bowl and split into 2-4 pieces. Roll into pizza bases (circles or rectangles) on a floured surface, then lay them on a baking sheet or pizza tray. Spread the pizza bases with tomato purée and add toppings – mushrooms, ham, olives, sun dried tomatoes, spinach, artichoke, etc. Top with dried herbs, pieces of mozzarella, and a drizzle of olive oil. Bake in a preheated oven at 200°C/400°F/gas 6 for 15-20 minutes, till the toppings are bubbling and golden brown.

Basic White Bread, Level 3-6

Ingredients:
600g strong white bread flour 1 sachet active dried yeast (about 2½ tsp) 345ml warm water 1 tbsp sunflower oil or butter 1 tsp sugar 2 tsp salt

Preparation:

Use the mixing instructions for pizza dough, then put the dough in a bowl, cover and leave in a warm place till it's doubled in size (30-40 minutes). Remove the dough and punch down to remove air. Knead lightly on a floured board, shape it into a loaf, or put it in a tin, cover, and leave in a warm place to rise for another 30 minutes. Bake in a preheated oven at 200°C/400°F/gas 6 for 25-30 minutes, till golden brown and hollow sounding on the bottom.

Soft Poppy Seed Rolls , Level 1-3
Ingredients:
570g strong white bread flour 1 sachet active dried yeast (about 2½ tsp) 300ml milk (warmed slightly) 2 eggs (room temperature) 1 table spoon of sunflower oil 1½ tsp sugar 2 tsp salt 75g poppy seeds

Preparation:
Mix the milk, eggs, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes. Put the flour and poppy seeds in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for five minutes. Remove the dough to a floured surface, cut into 8-10 pieces, roll into shape, then put on a greaseproof baking sheet. Leave in a warm place till doubled in size. Brush with a little egg or milk, and bake in a preheated oven at 220°C/425°F/gas 7 for 20-25 minutes, till golden brown and hollow sounding on the base.

Italian Herb Bread

Ingredients:

575g strong white bread flour ,1 sachet active dried yeast (about 2½ tsp) ,290ml water 2 tbsp olive oil, 2 tsp sugar 2 tsp salt, 4 tbsp mixed dried herbs

Preparation:

Mix the water, oil, sugar, salt and yeast in a jug or bowl, and leave for 5 minutes. Put the flour and dried herbs in the bowl, and mix at speed 1, gradually adding the liquid, then increase the speed to 2, and mix for 5 minutes. Put the dough in a bowl, cover and leave in a warm place till doubled in size (20-30 minutes). Put on a floured surface, knead gently to knock out the air, then shape, put on a baking sheet, and leave in the warm till doubled in size. Bake in a preheated oven at 200°C/400°F/gas 6 for 25 minutes or till golden brown and hollow sounding on the bottom.

Coffee & Brandy Ice Cream, Level 5-6

Ingredients:

3 eggs 75g caster sugar, 300ml single cream 2 tbsp instant coffee powder, 300ml double cream 2½ table spoon of brandy.

Preparation:

Add the sugar and eggs to the bowl and process at speed 6 till smooth in texture. In a saucepan, bring the single cream and coffee just to the boil and stir in the egg and sugar mixture. Put in a heatproof bowl over a simmering pan of water and cook gently, stirring well, till thick enough to coat the back of a spoon. Strain into a bowl and leave to cool. Whip the double cream at speed 6 till soft peaks form and then fold into the cold egg and

sugar mixture, with the brandy. Pour into a container, cover, and freeze for 2½-3 hours, till partially frozen. Remove, stir well and then freeze again, till the desired texture is achieved.

Basic Meringues, Level 5-6

Ingredients:

4 egg whites, 100g caster sugar, 100g icing sugar Combine

Preparation:

Put the egg whites in the bowl and process at speed 6 till fairly stiff. Add half the sugar and whisk again till the mixture is smooth, and stiff peaks have formed. Remove the bowl, and lightly fold in the remaining sugar with a metal spoon. Line a baking sheet and spoon or pipe the meringue mixture into ovals. Sprinkle with the remaining sugar A and put on the lowest shelf of a cool oven (120°C/250°F/ gas ½) for 1½ hours. Cool on a wire rack. Top with soft fruits, chocolate, and sweetened cream.

Cleaning

- Before cleaning, remove the mains lead from the socket.
- Never immerse the housing with motor in water!
- Do not use any sharp or abrasive detergents.

Motor Housing
- Only a damp rinsing cloth should be used to clean the outside of the housing.

Mixing Bowl, Mixing Equipment
CAUTION:

- The components are not suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners they might become misshapen or discolored.
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.
- Please apply a small quantity of vegetable oil likely to the screens after they have dried.

Specifications

Stand Mixer with bowl
3 accessories included to knead, beat and mix.
Speed control with 6 positions
Pulse control
Stainless Steel bowl
Lock system with safety switch
Easy opening of top part
Non-slip rubber feet
Capacity: 4L
Power: 650W
Weight: 4.7kg
Dimension: 33.9x21x33.5cm

Disposal

Do not dispose of the device in normal domestic waste
Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

Declaration of Conformity

Manufacturer Name: Satyatrade S. L.
Address: Pol.Ind.La Raya. C/ Guadalquivir, 2.
Camarma de Esteruelas, 28816 Madrid
Tel: 902 430 967
Fax: 91 8864285
NIF: B83254763
Manufacturing country: China
Description: Stand Mixer
Sytech® SY-AM650 complies with the following directives:

EMC Standard: Directive 2004/108/EC

LVD Standard: 2006/95/EC

RoHS Standard: 2011/65/EU

Signed: Ajeet Nebhwani Utamchandani
Sole Administrator