

Bedienungsanleitung**Planeten Schlag-, Knet-
und Rührmaschine T 5L**

Seite 3 bis 20

D/A/CH

Instruction manual**Planetary mixer for whipping,
kneading and mixing 5 TL**

from page 21 to 38

GB/UK

Mode d'emploi**Malaxeur planétaire 5 TL**

de page 39 à page 56

F/B/CH

Gebruiksaanwijzing**Planeetmenger voor kloppen,
knenen en mengen 5 TL**

blz. 57 t/m 74

NL/B

Instrukcja obsługi**Miesiarka planetarna do ubijania,
gniecenia i mieszania 5 TL**

strony od 75 do 92

PL

Návod k obsluze**Planetový šlehací, hnětací a
míchací kuchyňský robot 5 TL**

stránka 93 až 110

CZ

Upute za upotrebu**Planetarna miješalica za tući,
mijesiti i miješati 5 TL**

stranica 111 do 128

HR

**101.926**

**Keep this instruction manual
ready to hand at the product!**

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1. General information

1.1 Information about the instruction manual

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

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device. In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

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

1.2 Key to symbols

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



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.

1.3 Liability and Warrantees

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

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

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



NOTE!

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

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



NOTE!

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

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General Information

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The planetary whipping, kneading and mixing machine is intended only for kneading dough for bread and baked sweets, for mixing cake and baked sweets batter, and for whipping cream and eggs.



CAUTION!

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

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

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

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt.

In case of visible damage do not accept or accept the delivery with reservation only.

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

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

3.2 Packaging

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



NOTE!

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

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

3.3 Storage

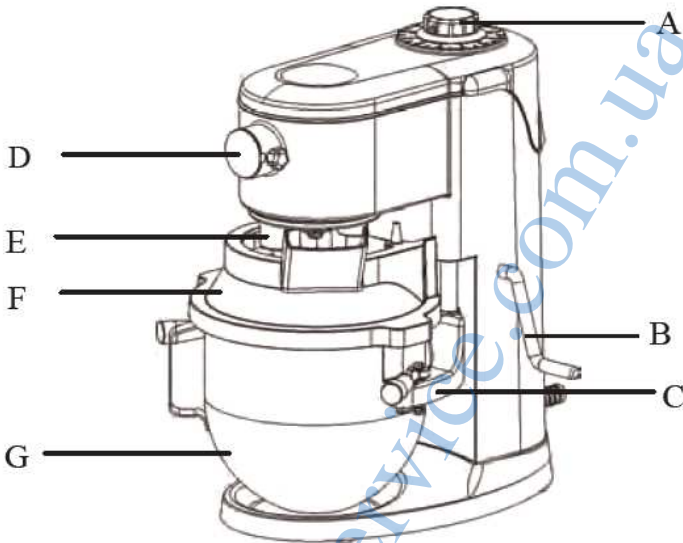
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly. If required refresh or renew.

4. Technical data

4.1 Overview of parts



A	ON/OFF – Speed regulator dial
B	Mixing bowl lever
C	Mixing bowl handle
D	Accessory mount
E	Mixer handle
F	Mixing bowl protective cover
G	Mixing bowl

4.2 Technical data

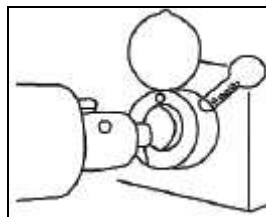
Name	Planetary mixer for whipping, kneading and mixing 5 TL
Article no.:	101.926
Speeds:	10
Kneading bowl capacity:	5 litres
Power:	230 V ~ 50 Hz 750 W
Size:	W 380 x D 310 x H 455 mm
Weight:	15.6 kg
Accessories:	1 mixing bowl and 1 CNS whisk, 1 flat beater and 1 dough hook cast made of cast aluminum, 1 plastic dough scraper

We reserve the right to make technical changes!

Additional equipment (not included with purchase)

KitchenAid accessories from the current Bartscher range can be used with the mixer (see the current Bartscher catalogue or at www.bartscher.de).

- Turn the mixer off prior to assembly.
- The accessory mount is located at the front of the unit.
- To access it, remove the black cover by loosening the screw.
- Mount the accessory in the accessory mount and turn the screw in.



ATTENTION!

Accessories are intended for light work, and not for larger volumes of work. Proceed in accordance with the user instructions for the additional accessories!

5. Installation and operation

5.1 Safety instructions



WARNING! Electrical hazard!

The device must only be connected to a properly installed single socket with protective contact.

Never yank cord to disconnect from outlet.

Cable must not touch any hot parts.

- See that the cable does not touch any heat sources or sharp edges. Do not let the cable dangle over the counter edge.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not move or tilt the device when in operation.
- If the unit is turned on, keep stiff objects away from the mixing bowl and mixer.



WARNING! Danger of injury!

Arms, hair and clothing, as well as kitchen utensils must be kept away from the mixing bowl and mixer when the unit is turned on, in order to avoid injury and damage to the unit.

- Do not leave the unit unattended when turned on.



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only in case of compliance!

Take note of the security advice!

Safety features

- For the user's safety, the **speed regulator dial** should be in the „OFF” position prior to attaching the mixing bowl, protective cover, attachments or other additional accessories.
- The unit is also equipped with a **protective mixing bowl cover** which blocks the unit electrically to ensure that it begins working only when the cover is properly mounted and the mixing bowl is in the highest position.
- To ensure additional safety, the unit possesses a **breaker switch**. In the event a power outage occurs, the unit can be turned on again by turning the **ON/OFF/ speed regulator dial**. This ensures that the unit will not turn itself on after power has been restored.
- In the event the unit begins to overheat, the **overheating protection mechanism** will activate and the unit will automatically shut it self off. If this occurs, place the speed regulator dial in the „OFF” position, and reduce the amount of dough.
- After 10 - 15 minutes the unit can be turned on again using the speed regulator dial (by selecting the desired speed from **1 to 10**).
- If the unit stops working again, reduce the amount of dough.
- If the following occurs when only a small amount of dough is present, contact the nearest service center for assistance.



WARNING! Danger of injury caused by moving parts!

Mount attachments only when the power is turned off – when the unit is turned off, the power continues to flow for a short period.

Mounting and removal of attachments while the motor is activated may cause injury to fingers and hands.

Place the speed regulator dial in the „OFF” position to mount and remove attachments, and remove the unit's plug from its socket.

5.2 Installation and connection

- Discard the complete packing material after unpacking the device.
- Place the unit on a flat, safe surface capable of holding the unit's weight (min. 25 kg).
- Not **at any time** should you place the device on an inflammable surface (such as: table cloth, carpet, etc.).
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.

- Leave enough space around the unit to use it properly and for mounting and removing the mixing bowl and attachments.
Do not block the ventilation ducts at the rear of the unit as this may lead to its overheating.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

5.3 Operating

Before first use

- Before first use, thoroughly wash the mixing bowl, protective cover and attachments for mixing and whipping (flat beater, whisks, dough hook, dough scraper) with hot water and a mild cleaning agent.
- Rinse thoroughly under running water, then dry.
- Before whipping whites or whole eggs, repeat the above process for washing the unit.

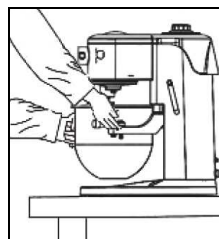
Mounting the mixing bowl

The mixing bowl handle must be lowered, and the **speed regulator dial** in the „OFF” position.

Place the desired attachment in the mixing bowl and place the bowl on the handle.

There are three points for mounting the mixing bowl:

- a) The locking bolt (pin) at the rear of the bowl is inserted into the appropriate opening in the bowl handle;
- b) Both pins must lock in place;
- c) The safety lever must be closed at the right and left sides.






ATTENTION!

Before closing and pressing the safety lever, ensure that the bowl has been properly mounted!

Selecting the proper attachment for mixing

The flat beater, whisk and dough hook are intended only for the tasks listed in the table. Do not use the flat beater for preparing heavy dough, use whisks only for whipping and mixing of light creams and dough.

	Dough hook:	For heavy doughs, e.g. bread
	Flat beater:	Primarily for light doughs, stuffing and grated vegetables.
	Whisk:	Best for light mixtures, e.g. whipped cream, mayonnaise, eggs, crepe dough and soufflés.

Mounting an attachment for mixing

Insert the connecting element of the given attachment to the grip and turn it clockwise, until it locks into place.



ATTENTION!

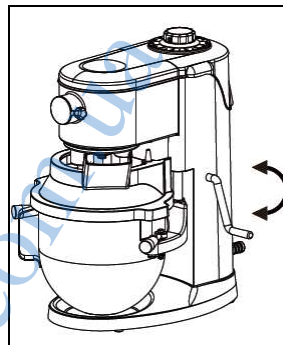
Check that the attachment is properly inserted into the grip.

To remove the attachment, press up gently and turn counterclockwise.



Mixing bowl lifting mechanism and mixing bowl protective cover

- The mixing bowl lifting mechanism is located at the right side of the unit. Turn it counterclockwise 180° to raise the bowl handle. To lower the handle, turn the mechanism clockwise 180°.
- The handle and protective cover are connected electrically. In this way, the unit only functions when the handle is in its highest position.
- The protective cover must also be properly mounted: the side bolts must be inserted into the openings on the mixing bowl.







- Only when the bowl is lifted by the lifting mechanism and the safety mechanism is blocked will the unit begin to function, ensuring constant safety of use.

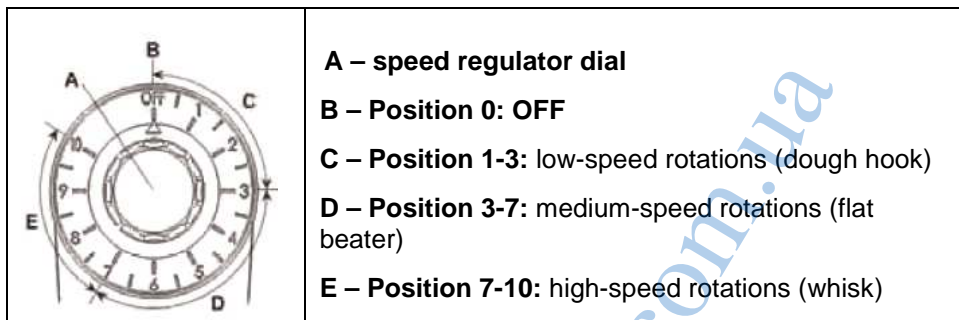
Selecting speed

- The unit offers 10 speeds. The speed regulator dial is at the top of the unit.
- The speed selected depends primarily on the quantity and consistency of the dough being processed.
- It is recommended to begin at the lowest speed and slowly increase, until the desired speed is reached.

Recommended speeds for each attachment

	1	2	3	4	5	6	7	8	9	10
										➔
			➔							
							➔			

ON/OFF / Speed regulator dial



Capacity (volume)

The table below shows the recommended amounts of ingredients (weight of prepared mixes) for mixing and processing.

The unit may process greater quantities of dough, but this may overload the unit, prematurely shorten its lifespan, or cause damage to the unit. Overloading may also result from mixing / processing dough for too long, leading to unsatisfactory results.

If the motor is working with difficulty, turn the unit off and remove some of the dough in the bowl.

Product	Max. normal mix	Whisk	Flat beater	Dough hook
Meringue / foam cakes	10 whites		*	*
Sponge cake	12 whites	*	*	
Whipped cream	1.0 litre	*		
(Chocolate Mousse)	500 g powder	*		
Crepe batter	1.5 litres milk	*		
Puff cake	600 g flour		*	*
Crunchy cake	750 g flour		*	
Sweet cake	750 g flour	*	*	
French cake	750 g flour			*
Sweet rolls / yeast cakes	750 g flour			*
Light bread dough (40% moisture)	400 g flour			*

Product	Max. normal mix	Whisk	Flat beater	Dough hook
Bread dough (50% moisture)	500 g flour			*
Heavy bread dough (60% moisture)	750 g flour			*
Pizza dough	400 g flour			*
1 kg stuffing				*
1 kg ground meat				*
1 kg dough				*
1. Recommended weight of prepared mix, if not indicated otherwise. 2. Water content, e.g. 250 g flour / 125 ml water = 50 % moisture. 3. For flour with a higher gluten content, reduce the amount of dough by 25%.				

Adding ingredients

- After mounting the desired attachment, pour the dough ingredients into the bowl.
- Mount the protective cover on the bowl, then raise the bowl handle using the lever and select the desired speed.



WARNING! Danger of injury caused by moving parts!

Never place hands inside the unit while in use, or serious injury, broken bones and crushed fingers and hands may result.

To avoid injury, disconnect the unit from its power source by removing the plug from the socket, then pour ingredients or remove dough from the bowl.

- While mixing, additional ingredients may be added only through the opening located at the right side of the protective cover.

Please remember about:

- Safety while adding ingredients from bags. Lower the bowl while pouring.
- When pouring flour from bags, place the opening of the bag as deep as possible in the bowl to create as little dust as possible.
- Use other means of shielding to prevent as much flour from spilling out as possible.

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket (pull the power plug!!!) and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

6.2 Cleaning

- Wash the unit thoroughly after each use.
- Wipe the unit's casing with a moist cloth.
- Do not forget to wash the rear of the unit.
- Wash the bowl with a delicate cleaning agent.
- Do not allow debris from dough etc. to remain on the bowl's pins or around its mount, or it will not be possible to mount the bowl properly.
- Always remove mixing attachments to be washed. Wash the attachment handle and point of insertion with hot water and a mild washing-up liquid, then rinse and dry thoroughly.
- **Never** wash attachments in a dishwasher. Their surfaces may be damaged by the types of substances used in dishwashers.
- Use soft cloth only and make sure you **never** use any kind of abrasive agents or pads, which could scratch the surface.
- After the cleaning procedure you should use a soft and dry cloth to wipe dry and polish the surface.
- Make sure the device has been cleaned and dried properly for further usage.

6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

PROBLEM	POSSIBLE CAUSE	SOLUTION
No power.	<ul style="list-style-type: none"> • Plug not properly plugged into socket • Power cord damaged • Mini-switch is damaged 	<ul style="list-style-type: none"> • Insert plug into socket • Contact a sales agent • Contact a sales agent
Unit does not work	<ul style="list-style-type: none"> • The protective cover has not been properly mounted, the bowl handle has not been raised or the safety lever has not been closed. • Speed not set 	<ul style="list-style-type: none"> • Mount the protective cover properly, raise the bowl handle and close the safety lever at the left and right sides. • Set the speed
Unit is loud.	<ul style="list-style-type: none"> • Bowl and attachment improperly mounted • Work surface is uneven • Worn bearing • Damaged or worn gears 	<ul style="list-style-type: none"> • Check that the bowl and attachment are properly mounted • Place unit on an even work surface • Contact a sales agent • Contact a sales agent
Unit overheats.	<ul style="list-style-type: none"> • Overheated motor 	<ul style="list-style-type: none"> • Check amount of dough and speed • Check electricity levels

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unit loses power.	<ul style="list-style-type: none"> • Bowl is overfilled • Damaged / worn – change belt • Damage to mixing attachment mount 	<ul style="list-style-type: none"> • Reduce quantity of ingredients • Contact a sales agent • Contact a sales agent
Oil on planetary walls.	<ul style="list-style-type: none"> • Worn seal – change the seal 	<ul style="list-style-type: none"> • Contact a sales agent

8. Waste disposal

Discarding old devices

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



WARNING!

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



NOTE!



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

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