

oursson[®]



INSTRUCTION MANUAL
with a warranty card



Kitchen machine KM1010HSD



Congratulation on buying your new kitchen machine!

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SAFETY INSTRUCTIONS



Danger symbol
A reminder to user about high voltage.



Warning symbol
A reminder to user about the necessity of operating exactly according to the instructions.

WARNINGS:

- Use the device according to the following instructions manual.
- Do not use the device in places where the air can contain vapors of flammable substances.
- Use only the tools, which are included in the product set.
- To protect against risk of electrical shock do not put the cord in water or other liquid. If for some reason the water got into the unit, contact an authorized service center (ASC) OURSSON AG.
- Never attempt to open the device by yourself – it could possibly be the reason of an electrical shock can lead to product malfunction and will invalidate the manufacturer’s warranty.
- For repair and maintenance, contact only authorized service centers meant for repair of products under the trademark OURSSON.
- For power supply, use a power grid with proper characteristics.
- Do not expose this device to high levels of

direct sunlight, high-humidity or wet conditions. Avoid sudden changes in temperature and humidity.

- When moved from a cool to a warm place and vice versa unpack it before use and wait 1-2 hours without turning it on.
- Install the device on a stable surface.
- Do not move or lift the kitchen machine when it is working.
- Do not place on the device foreign objects.
- Keep the device from bumps, falls, vibration and other mechanical influences.
- **Keep in mind that display of the device is fragile and can be damaged even with a little effort.**
- When cleaning the device do not use abrasives and organic cleaners (alcohol, gasoline, etc.). When cleaning the body of the device it is allowed to use a small amount of neutral detergent.
- Regularly check the controllers and pressure block regulator, designed for steam exhaust, to

make sure they are not blocked.

- For power supply, use a power grid with proper characteristics.
- In order to prevent electrical shock do not immerse the entire product or the wires into the water.
- Do not leave children unattended near a working kitchen machine.
- Do not allow children to play with the product.
- Make sure to disconnect the device from the power grid before cleaning it.
- After use, make sure to disconnect the device from the power grid.
- Do not install the device near gas and electric stoves and ovens.
- Do not use the kitchen machine if the cord is damaged, or if there is a malfunction in its operation or it was dropped or damaged in any other ways.
- This appliance is not intended for use by persons (including children) with reduced

physical, sensory or mental capabilities, or lack of experience and knowledge. They can only use the device under the supervision of the person responsible for their safety or after instruction on the safe use of the device.

- The power cord is specially made relatively short in order to avoid the risk of injury.
- Do not connect this device to a grid, which is overloaded with other appliances: it can lead to the fact that the device will not function properly.
- Do not use the device outdoors.
- This product is intended only for use in domestic purposes.
- When disconnecting the device from the socket, hold the plug, do not pull the cord - it can damage the cord or socket and cause a short circuit.
- Do not allow the cord to hang over the sharp edge of the table or touch hot surfaces.

NOTE! When you turn it on for the first time, there may be a slight burn smell, which may be emitted during the first heating of the heating element of the device. During next uses this smell won’t be emitting.

NOTE! When using the “HEAT” mode, the mixer bowl is heating. Do not use the mixer bowl with bare hands.

RECOMMENDATIONS FOR THE INSTALLATION, OPERATION, MAINTENANCE AND STORAGE

- **Please read the instruction manual before using the device. Keep the manual after reading for further use.**
- **All illustrations in this manual are schematic representations of real objects, which may differ from the actual images.**
- Unpack the device and remove all packing material. Wipe the body and inner surface with a clean dry cloth do not use abrasive cleaners.
- If there is smoke coming from the device, unplug it.
- The device is not intended for heating places, utilizing in industrial or laboratory purposes.
- If the power cord is damaged, to avoid danger, it must be replaced by a specialist from the authorized service center (ASC) OURSSON AG.
- Kitchen machine must not be in a closet when operating.
- This device must be grounded. In case of an electrical short circuit, grounding reduces the risk of electric shock.
- Turn on the device only with a properly closed clean lid.
- When cooking (temperature higher than 60 C) do not touch the measuring cup, which closes the hole in the mixer cups lid.
- Set the measuring cup correctly when

- preparing food on low (3-6) or high (7-10) speed levels, to avoid the spilling of the food.
- To avoid burns, do not touch the hot parts of the device with bare hands for as long as they are completely cooled.
 - Open the mixer cup's lid only when the device is completely stopped it is especially important when using high speeds (higher than 4 level).
 - Do not try to open the lid with force while cooking.
 - Do not cover the lid with foreign objects.
 - Protect your face and hands from steam, which is coming out from the steam valve to avoid burns.
 - Do not replace the mixer cub with other containers.
 - Do not use the mixer cup for heating food on gas or electric ovens and cookers.
 - Make sure that the grommet of the mixer knife is set correctly, otherwise the food will leak and may damage the device.
 - Stir the food in the mixer cup only with spatula, which is included in the set. Never use other things for stirring because they may damage the device.
 - Block the lid before inserting the spatula into the mixer cup.

- Use only the measuring cup to close the hole in the mixer cup.
- Do not immerse the device into the water and don't use too much water when cleaning the device.
- When cleaning the device use a damp soft cloth.
- Make sure the device is unplugged and all its parts are cooled, before cleaning it.

NOTE! Do not touch the edges of the knife. They are very sharp. When installing or removing the knife hold its spine. Beware of hot steam, which will rise up through the hole in the lid of the mixer cup after removing the steamer.

PURPOSE

This device weighs, cooks, mixes, whips, grinds, crushes, shreds, fries, stews, steams, and kneads dough. This device is intended only for household use and is not intended for commercial and industrial use.

USEFUL TIPS

- After loading the ingredients in the mixer cup, move the device from the edge of the table to

- avoid falling off during the cooking process.
- Set the device on a stable, flat, dry, unheated surface, as in the preparation of dough and grinding products the mixer cup may vibrate, which can lead to the displacement of the entire device.
 - If you accidentally press a button on the control panel, the working process may stop.
 - Never exceed the maximum volume limit of the mixing cup – 2 L.
 - Never exceed the maximum capacity limit of the steam cooker.
 - Use the mixing cup's measuring marks.
 - Failing to follow the ingredients loading recommendations, the cooking process may be interrupted. This can also cause damage to the mechanism of the kitchen machine.
 - To avoid burns, hold the steam cooker only by the side handles.
 - Make sure that the mixer cup's lid hole, basket slits and steam cooker gratings are open, otherwise an uncontrollable steam release may occur.
 - Hold tight the measuring cup when operating at medium (3-6) and high (7-10) speed levels.
 - Use only low speed levels (1-2) when cooking in STEMIO PRO steam cooker.

- Take up the lid carefully, so that hot steam and hot water drops don't fall on you.
- When cooking hot dishes, do not use the 4th of the food.
- Ventilation holes from both sides must be kept clean, otherwise the device may be damaged.
- Heating time depends on:
 - The initial temperature of the ingredients.
 - Quantity, weight, volume of the ingredients, thermal capacity of the ingredients, which will be used.
 - Heating level.
 - Speed level.
 - Utilizing accessories (with/without cooking basket and steam cooker).

SPECIAL FEATURES

- All stages of cooking combined in one container and in a single device.
- The device combines the capabilities of several kitchen appliances, this device can weigh the ingredients, grind them using different degrees of grinding from shredding to mush, mix, whip, boil, stew and knead dough.
- Pulsing mode is used for the preparation of dough.
- Thanks to this function, you can make a high

- quality dough.
- Gentle heating mode.
 - Thanks to this mode, the temperature increases slowly, resulting in gentle mode.
 - The presence of a 37 ° C temperature allows you to cook dishes with honey and yoghurt while retaining their beneficial qualities.
 - Special attachment VENSER ensures evenly mixing of the ingredient in the mixer cup, which prevents the ingredients from sticking and scorching.
 - Thanks to two-tier steam cooker STEMIO PRO you can cook simultaneously several dishes on steam.
 - For small portions, you can use the cooking basket.

FEATURES

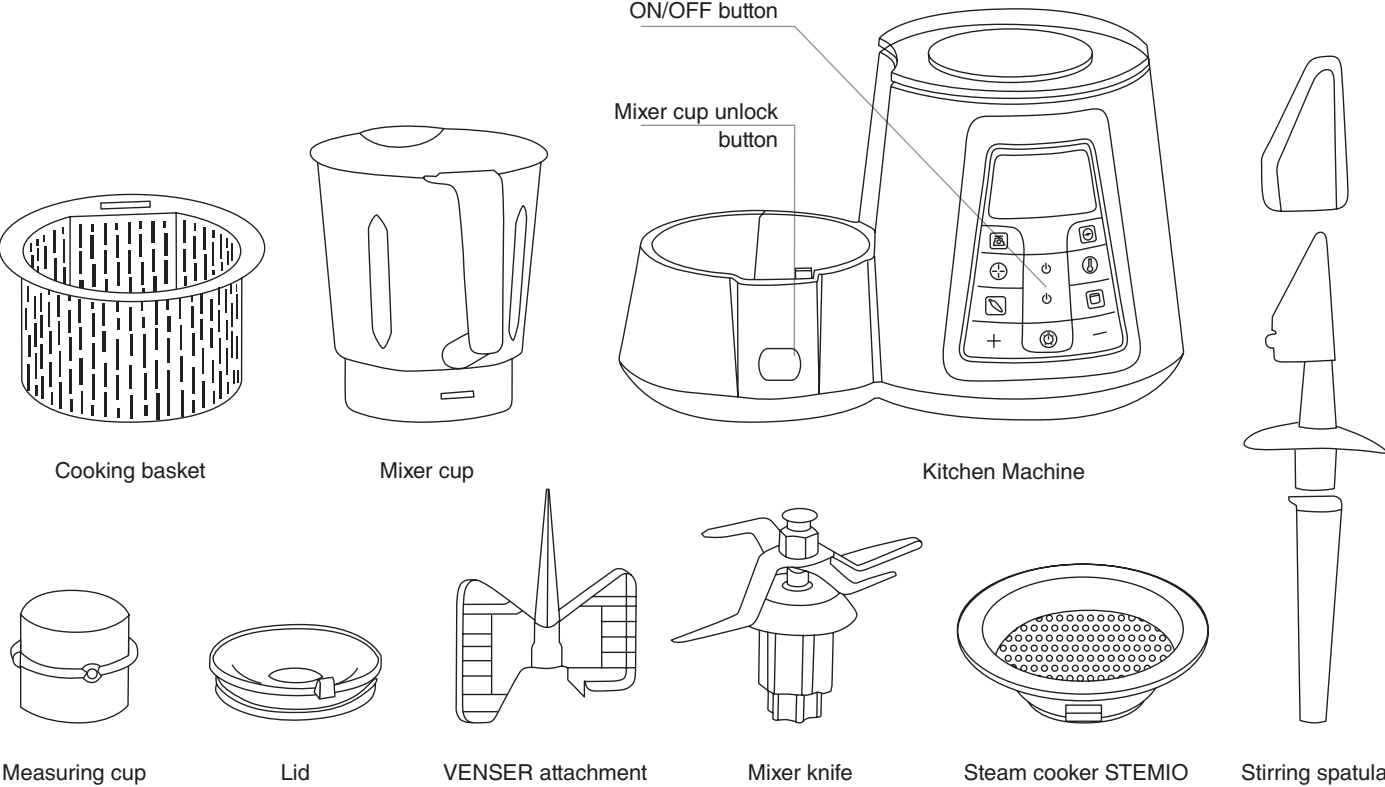
- Digital control
- Informational display
- Steam cooker
- Temperature adjustment from 37 °C up to 100 °C.
- Speed level adjustment from 110 up to 8700 rpm.
- Build-in heating system

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- Automatic control of predetermined cooking temperature
- Mixer cup with 2 L. capacity made from a high quality stainless steel
- Build-in electronic clock
- Build-in electronic scales
- Allows weighing precisely the ingredients before cooking from 6 g. to 3 kg.
- Safe in use:
 - Electronic engine overheat protection.
 - Overheat protection.
 - Build-in temperature sensor.
 - Lid auto lock.
 - Mixer cup control sensor.
 - Lid closure control sensor.

INTRODUCTION

ELEMENTS OF DESIGN

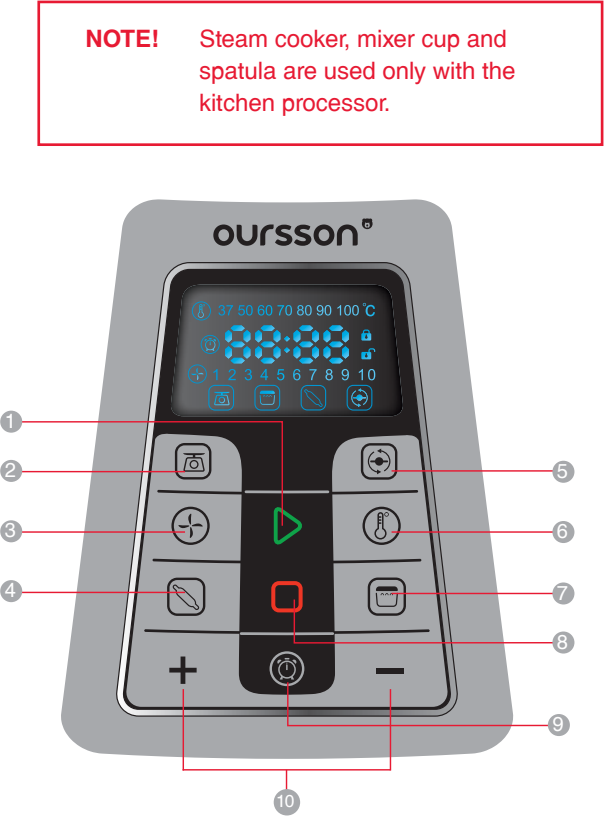


PRODUCT SET

Kitchen processor.....	1 psc
Mixer cup with lid.....	1 psc
Steam cooker STEMIO PRO.....	1 psc
VENSER attachment.....	1 psc
Mixer knife.....	1 psc
Measuring cup.....	1 psc
Stirring spatula.....	1 psc
Cooking basket.....	1 psc
Power cord.....	1 psc
Instruction manual with a warranty card.....	1 psc

CONTROL PANEL

- 1 Starting the cooking process
- 2 “ELECTRONIC SCALES” mode
- 3 Choose the mode “MIXER/BLENDER/STIRRING”
- 4 “KNEAD DOUGH” mode
- 5 “TURBO” mode
- 6 “HEAT” mode
- 7 “COOKING” mode
- 8 Manual switch off of the cooking process/reset selected settings
- 9 Cooking time setting mode
- 10 Buttons for setting cooking time, speed level and temperature.

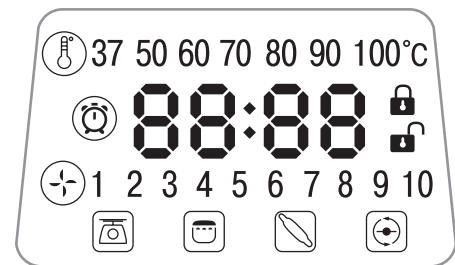


Режимы	
	“ELECTRONIC SCALES” mode Pushing it again will reset the values.
	“MIXER/BLENDER/STIRRING” mode, set/reset speed level.
	“KNEAD DOUGH” mode
	“TURBO” mode Grinds the ingredients at maximum speed.
	“HEAT” mode, set the temperature.
	“COOKING” mode
	Set the cooking time
«+» и «-»	Use this buttons to set cooking time, speed level and temperature. Pushing this buttons in any mode will increase or decrease appropriate indications.
	Start the cooking process
	Manual switch off of the cooking process/Reset selected settings


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DISPLAY

Multifunctional display shows weigh mode, cooking time, cooking modes, temperature, speed level, clock, lid locker and if mixer cup is installed.



During the working process, the display will show all chosen settings and countdown. If the “**HEAT**” mode is selected, the **C** symbol will be flashing in the right corner of the display, until the chosen temperature is reached.

 indicator for “**HEAT**” mode. Blinking of the indicator means that temperature adjustment is on. The lack of blinking means that temperature is set.


 indicator for “**MIXER/BLENDER/STIRRING**” mode. Blinking of the indicator means that you can select the speed level. Lack of blinking means the speed is set.


 indicator for “**SCALES**” mode.


 indicator for “**COOKING**” mode

 indicator for “**KNEAD DOUGH**” mode. Blinking of the indicator means that this mode is on.

 indicator for “**TURBO**” mode.

 indicator for setting the cooking time. Blinking of the indicator means the process of setting the cooking time is on.

 indicator means that the mixer cup is present and lid lock is on.

 indicator means the lack of mixing cup and/or that the lid is unlocked.

ACCESSORIES

MIXER CUP

On the inner and outer sides of the mixer cup are marks that indicate the level of filling. Every mark corresponds to 0,5 liters.

Maximum capacity of the cup is 2 liters.


MIXER CUP'S LID

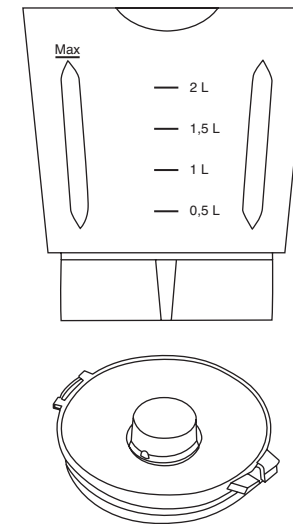
The Lid is designed for closing the mixer cup. Always close the lid correctly.



NOTE! Do not heat an empty mixer cup!

MEASURING CUP

The measuring cup is designed for closing the opening in the lid of the mixer cup, to maintain heat and to prevent food from spattering. You can also use the measuring cup to measure the ingredients.

NOTE! Never try to open the lid with force if it is locked and display shows .



NOTE! If the mixer cup and lid are set correctly and locked, the display will show  sign. If the mixer cup and lid aren't set correctly and unlocked the display will show  sign. For the safety, the device won't start until the mixer cup and lid are set correctly and locked.

The capacity of the measuring cup is 100 ml. In order to add the ingredients into the mixer cup in the cooking process, raise the measuring cup and add them through the opening in the mixer cup's lid.

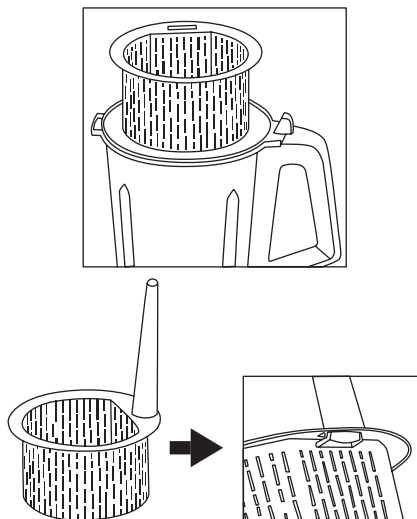
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COOKING BASKET

The cooking basket is made from a high quality stainless steel.

The cooking basket is used to prepare dishes, that don't need to be grind (meat and fish balls, side dish) or for stewing. The basket may also be used for juicing fruits and vegetables.

Example: Chop and prepare the puree in the device. Insert the cooking basket into the mixer cup and use it as a filter to pour out the juice. When pouring out the juice, hold the basket with a spatula.



NOTE! If you need to evaporate the liquid out of the products when preparing (for example tomato sauce), use steam cooker STEMIO PRO without the upper lid, instead of the mixer cup's lid.

NOTE! If you need to take out the basket, insert the handle of the spatula into the basket's groove and take it out.

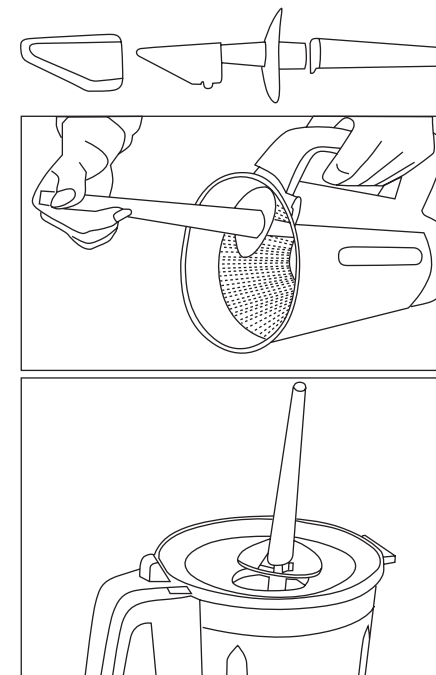
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SPATULA

For stirring and extraction of the ingredients from the mixer cup, use spatula with a safety disc, which prevents its impact with the knife.

The spatula consists of three parts (as shown on the picture). Before using it, insert the handle in a special groove in the spatula with a safety disc. Then put the rubber tip on the spatula with a safety disc.

You may also use the spatula while chopping and boiling the ingredients. For stirring ingredients, you need to insert the spatula into the opening in the mixer cup's lid.



NOTE! Lock the lid before inserting the spatula.

NOTE! Always use the spatula with the rubber tip to avoid damaging the mixer cup.

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VENSER ATTACHMENT

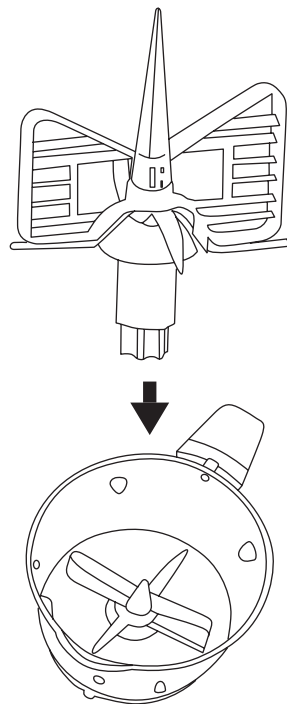
The attachment is used to whip cream and eggs, to prepare pudding or cream, sauce, boil milk.

Set the VENSER attachment on the blade and turn it counterclockwise.

When using the attachment, set the measuring cup with the open part down into the lid's opening.

The VENSER attachment ensures evenly mixing of the ingredients, which prevents them from scorching.

To remove the attachment, take its top and pull, turning it clockwise.



NOTE! Turn on the device only after setting the attachment. **NEVER RAISE THE SPEED LEVEL HIGHER THAN 4 WHEN USING THE ATTACHMENT.** Never leave the spatula in the mixer cup during the cooking process when VENSER attachment is set. Never add ingredients that can damage or block the attachment while it is spinning.

STEMIO PRO STEAM COOKER

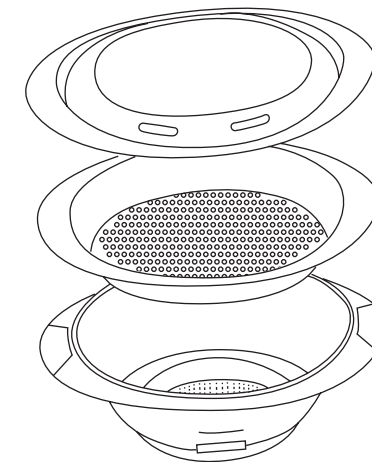
STEMIO PRO steam cooker consists of three parts: steam basket (lower), steam grating (middle) and lid (upper).

When preparing food on steam, never use STEMIO PRO steam cooker without the lid.

Set the STEMIO PRO steam cooker tightly into the mixer cup and turn it clockwise. If the lid of the STEMIO PRO steam cooker isn't set correctly, the steam will come out, which may violate the cooking process. The mixer cup's opening and slits of the basket and gating should be open, otherwise an uncontrollable steam release may occur.

NOTE! When setting the STEMIO PRO steam cooker, make sure that the mixer cup is set correctly. Do not close the mixer cup's opening with the lid.

NOTE! When cooking food on STEMIO PRO steam cooker, use only "STIRRING" mode on 1-2 speed levels.




SWITCHING ON THE DEVICE

Set the device on a clean, solid, flat surface, so it could not slip. For a stable operation and right weigh of the ingredients, the device must be set horizontally.

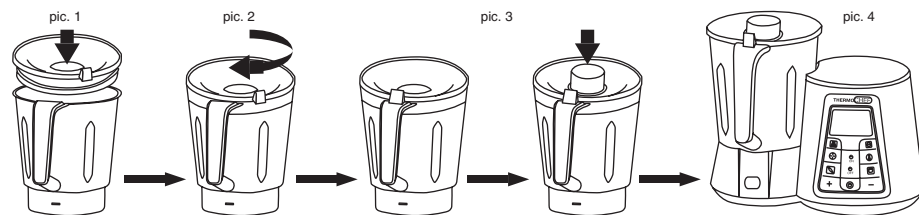
Plug in the device. Then turn the red knob, which is situated near the cord, to the «-» mark. You will hear a sound signal and display's backlight will lit, which means that the device is working. On the display you will see **"TIME"**; the device is in a standby mode and is ready to work. Press any button to exit the standby mode.

Make sure that the cord isn't tensioned, so that the scales can work properly. Do not place the device on the cord or the scales will not work properly.


SETTING THE MIXER BOWL

Add all necessary ingredients into the mixer cup, according to the recipe.(pic. 1)
To lock the mixer cup's lid, turn it clockwise till the  mark (pic. 2).

Close the lid's opening with the measuring cup (pic. 3). Before setting the mixer cup, make sure that no foreign object got into the slot.
Set the mixer cup with the handle forward (pic. 4). Push it softly until you hear a click. Then turn on the kitchen machine.




SELECTING THE MODE

After you added all the necessary ingredients and set the mixer cup, if required set the cooking time according to the recipe. Now it is necessary to select a cooking mode. On the control panel, select one of the modes **"KNEAD DOUGH"**, **"MIXER/BLENDER/STIRRING"**, **"HEAT"**, **"COOKING"** or **"TURBO"**. Then press  button.

NOTE! For safety, when operating the lid locks to revents its opening.

The display will show a countdown of the cooking time.

When the cooking process is finished you will hear a sound signal and display will show **"End"**.

Press  button whenever the display shows **"End"**, to move to any other.

If it is necessary to weigh the ingredients, put them on the glass plate and push **"SCALES"** button. Maximal weight – 3 kg.

MODES

"STIRRING" mode.

Suitable for soft stirring of the food (without chopping it) and for stew.

"MIXER/BLENDER" mode.

Suitable for rough, small and very thin chopping, mixing and preparing mash.

"KNEAD DOUGH" mode.

Is used for kneading dough. Irregular movement of the blades mimics the movements of chef's hands when kneading dough.

"COOKING" mode.

Cooking with stirring at 100 °C. Only this mode is used when steam cooking. Suitable for boiling, frying, preparing sauces.

"HEAT" mode.




Helps to heat or boil food thanks to the temperature diapason from 37 up to 100 °C.

"TURBO" mode.

Suitable for rough chopping of large amount of ingredients and for ice crushing. Chopping ingredients on ultrahigh speed. The process goes on as far as the button is pressed.

NOTE! If you unplug the device or turn off the toggle switch on the rear panel, the device will reset all settings.


ELECTRIC CLOCK


The electric clock is displayed when, the device is in standby mode or turned off. To change time press and hold  button for 2 seconds to go into **"CLOCK"** mode (24 h format). Press **"+"** or **"-"** buttons to set the hour. Then press  button again to change minutes. Confirm the set time by pressing  button and the device will go into a standby mode.

STANDBY MODE

If the device is plugged in, but is not used, in 15 minutes it will automatically go into a standby mode. In this mode, all its functions are turned off, except for the display, which shows current time. Electricity consumption in this mode is less than 1 watt.
To exit standby mode, press any button on the control panel.


SETTING THE COOKING TIME


In standby mode, press  button, the display will light up the corresponding symbol, and minute indicator will be blinking. Press “+” to raise or “-” to lower the cooking time. Press the button briefly, to change the time gradually.

For a fast change press and hold the corresponding button. Press  button again to change from minutes to seconds setting, after which the seconds indicator will blink, which can be changed by pressing “+” and “-” buttons.


While cooking, a countdown will be shown on the display. When the cooking is finished, you will hear a sound signal and see “End” on the display.

Maximum cooking time is 60 minutes.




You can’t change the cooking time after pressing  button.

You can’t change the cooking time after pressing  button. If you need to stop the cooking process before the cooking time ends, press start button. If you didn’t set the cooking time, but started the cooking process, it will automatically end in 15 minutes. When the cooking is finished, you will hear a sound signal and see “End” on the display.

“HEAT” MODE

To turn on “HEAT” mode, in standby press  button.



NOTE! In the “HEAT” mode, the mixer cup is heating. Do not touch it with bare hands.

Press “+” to raise and “-” to lower the temperature. These buttons can set the temperature from 37 °C up to 100 °C. After selecting the temperature, press  button, to start cooking, the **C** symbol will be flashing in the right corner of the display, until the chosen temperature is reached. The temperature may be changed in the process. All you need to do is to press  button and change the temperature by pressing “+” and “-” buttons. After which press the  button to confirm selected value.


SELECTING THE SPEED

There 10 speed levels available when cooking. **Change to higher speed levels gradually to avoid spattering of food.**


Mode	Speed
«STIRRING»	1-3
«MIXER/BLENDER/STIRRING»	4-10
«TURBO»	TURBO

If you want to change the speed level in the cooking process, press  button and choose the required speed with “+” or “-” buttons. Then confirm your selection with  button.

“STIRRING” MODE

To select “STIRRING” mode press , button and choose the required speed with “+” or “-” buttons from 1 to 3. The corresponding symbol will be flashing on the display.

“MIXER/BLENDER” MODE

To select “MIXER/BLENDER” MODE press , button and choose the required speed with “+” or “-” buttons from 4 to 10. The


corresponding symbol will be flashing on the display. Depending on the speed level, the chopping may be rough, small and very thin, you can mix ingredients and prepare mash. The higher the speed in this mode, the thinner chopping of the ingredients may be received. **When chopping solid ingredients (meat, ice) it is necessary for the device to cool. After every 30 seconds of work, you need to make a brake for 30 seconds. When chopping meat in “MIXER/BLENDER” mode, maximum length of work must be 15 minutes. Maximum amount of meat that can be chopped at a time – 200 g.**

COMBINATION OF TWO MODES “HEAT” AND “STIRRING /MIXER/ BLENDER”

Combination of those modes allows cooking at any temperature, stirring, mixing, chopping and whipping ingredients. The order of selecting modes is irrelevant. You can set the temperature and then set the speed, or you can set speed and then the temperature. You can change speed level and temperature while cooking. If you are using “HEAT” mode

and “STIRRING” mode, the temperature in the cup is rising evenly which leads to a gentle cooking and prevents food from scorching. If you are using high temperature and “MIXER/ BLENDER” mode, when temperate gets higher than 60 °C, the speed level drops to 5, to avoid spattering of food.


“TURBO” MODE

In standby mode press and hold  button. A symbol will be displayed and a countdown will start. Letting go the button will automatically turn off “TURBO” mode. It this mode you can’t set time.

NOTE! In “MIXER/BLENDER” and “TURBO” modes, there is a vibration in the mixer cup, which may result in displacement of the device. Don't leave the device unattended, when using these modes.

NOTE! “TURBO” mode is purposed for a very thin chopping, because it operates on the highest speed.


“KNEAD DOUGH” MODE

To turn on “**KNEAD DOUGH**” mode, press  button. In this mode, automatic system locks the heating system to avoid overheating of the dough, that's why “**HEAT**” mode is unavailable. Changing the knead speed is also unavailable. You can set the knead time, maximal time – 2 minutes. If the time isn't set, the process will go on for 2 minutes.

In this mode, there is a vibration in the mixer cup, which may result in displacement of the device.

NOTE! Dough kneading takes place in several stages. For the next stages, you can reduce the time to 1 minute. You can use this function 5 times in a row, than the device must cool for an hour before using it again.


“COOKING” MODE


Cooking at 100 °C with stirring. Only this mode is used when steam cooking. To turn on this mode press  button, two symbol will flash on the

display:  and .

The default stirring speed level is 1. For chopping press “+” or “-” buttons, and choose the required stirring speed (from 1 to 5). After that, if necessary, you can set the cooking time (see “**SETTING THE COOKING TIME**”).

Then press  button to begin cooking.

In addition, the display will show  symbol, which means that the “**COOKING**” mode is on.

While cooking, you can also change the stirring speed by using “**STIRRING**” mode. To do this, while cooking, press , button and then press “+” and “-” to change the stirring speed.

STEAM COOKING

Install the mixer cup. You must set the **STEMIO PRO** steam cooker on the correctly installed and locked mixer cup.


Do not close the mixer cup with lid.

Firmly set the **STEMIO PRO** steam cooker into the mixer cup and turn it clockwise to lock it. There are 2 ways of using **STEMIO PRO** steam cooker.

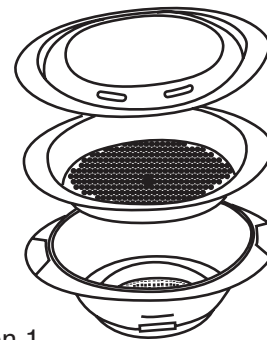
OPTION 1

When cooking several ingredients at the same time (vegetables with meat or fish) or a big amount of same ingredients (dumplings) use all three parts of the **STEMIO PRO** steam cooker (basket, grating, lid).

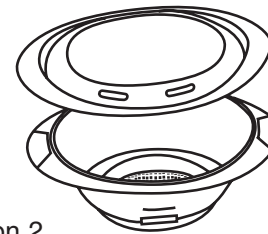
OPTION 2

When cooking one ingredients (vegetables or meat) use the basket and lid. Set the required cooking time and choose “**COOKING**” mode. After that, select the stirring speed (1 or 2) and press  button. Water in the mixer cup heats to a temperature above 100 ° C, which leads to the formation of steam. The steam rises from the mixer cup through the steam basket. Thus the ingredients are steam cooked.

option 1




option 2



NOTE! When filling **STEMI PRO** steam cooker, put the products that prepare longer in the basket and those that prepare faster on the grating. Use only low speed levels (1-2) when cooking in **STEMIO PRO**.

ELECTRIC SCALES

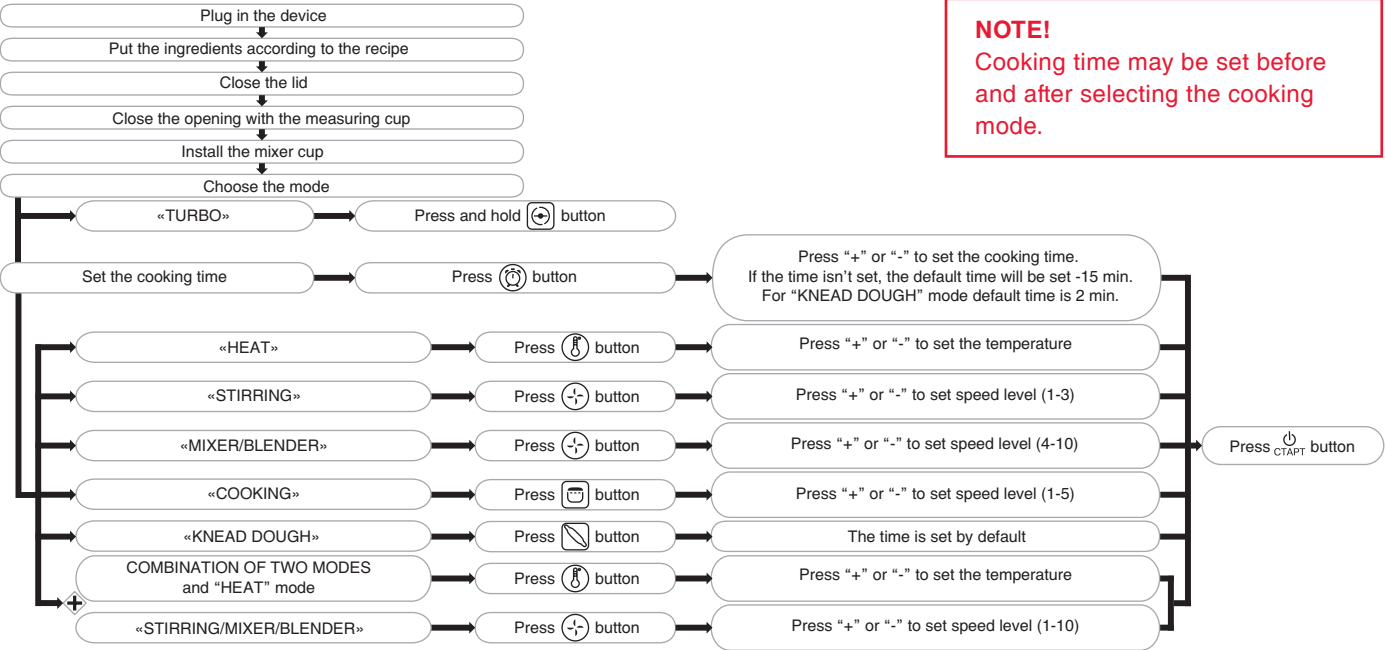
In standby, press  button, an appropriate symbol lights up on the display and “**0000**” value will be shown.

Put the ingredients on the glass plate, display will show their weight in grams. To reset the value press “**SCALES**” button, display will show “**0000**”. Now you can weigh the ingredients again.

This function is unavailable when in the cooking process.

NOTE! Maximal weight is 3 kg. If that limit exceeds, display will show “**E4**”, which means that you have exceeded the permissible limit.

STEP BY STEP PROCEDURES



This device combines capabilities of different kitchen appliances. It can weigh ingredients, chop them at different degrees from shredding to mash, mix, whip, boil, saute, stew, as well as knead dough. Most important, you can do this all just in one device. For all procedures you use only one container with one knife. There is no need to transfer finished products from one container to another: you use only one mixer cup, which ensures maximum hygiene and saves you time.

STIRRING
Stirring is one of the most boring, repetitive and tedious thing to do when cooking, it requires constant attention. The blades, rotating at 1-3 speed, provide gentle stirring and allows to avoid overheating and scorching of the ingredients, also the ingredients are not chopped. Stirring heats the liquid evenly.

MIXING
To mix the ingredients you need to use 1-3 level of speed without heating. The products are not chopped.

GRINDING
Grinding products is often used in the preparation

of the food. The products are grind with various appliances: cut with knife, through meat grinder, rubbed on a grater, a lot of different variant. Kitchen processor can replace all that “machinery”, and long minutes that were spent on grinding, will reduce to seconds. First, for fruits and vegetables you must use the smallest speed levels, to determine which grinding degree suit your taste. Basically for grinding you must use 4-10 speed levels:
4 SPEED LEVEL: to cut vegetables to big pieces. It is useful to add all necessary ingredients of the salad, grind them and put them into salad bowl.
5-6 SPEED LEVEL: for soft cheese, potatoes, ice crushing and nuts.
7-8 SPEED LEVEL: for garlic, mince preparation.
9-10 SPEED LEVEL: for solid ingredients –cereal, grains, coffee, sugar, hard cheese.
TURBO: same as 10th that way it is easier to control the result.
Before grinding big ingredients, it is necessary to cut them on small cubes (about 3 cm). It is not allowed to grind bigger pieces, because vibration may cause the device to fall. Meat for mince must be cleaned of fat, cartilage and connective tissue, cut into pieces and put into the freezer for about

30 minutes-1 hour. Grinding degree depends on the time. Grinding parameters of different ingredients are given in the table. Time is approximate, it depends on the quality of the product, size of the pieces and desired grinding degree.

BASIC FUNCTIONS

Product	Quantity	Speed	Time
Beef	300 g.	8	8-10 sec.
Grain small grind	250 g.	10	1 min.
Grain coarse grind	250 g.	10	15 sec.
Cabbage	400 g.	4	10-12 sec.
Potato	1000 g.	5	10-15 sec.
Coffee	100 g.	9	1 min.
Coffee	250 g.	9	1,5 min.
Ice cubes	200 g.	5	5 sec.
Onion	1 psc. (50 g.)	5	3 sec.
Carrot	700 g.	5	3 sec.
Nuts	200 g.	6 or TURBO	5-7 sec. 2-3 times
Millet	250 g.	10	10 sec.
Rice	100 g.	10	30 sec.
Sugar (send)	200 g.	10	20 sec.
Sugar (cubes)	200 g.	8	10 sec.
Dry bread	250 g.	6	15 sec.
Cheese (Gouda)	200 g.	5	5-7 sec.
Cheese (Parmesan)	100 g.	10	15-20 sec.
Herbs	20 g.	8	3 sec.
Garlic	1 clove	8	3 sec.
Chocolate (small)	200 g.	8	5-7 sec.
Chocolate (large)	200 g.	7	4-7 sec.
Apples	600 g.	5	3 sec.

Mash

When preparing vegetable or fruit mash, puree soups often is used sieve or mixer. Whit the kitchen processor you can achieve puree consistency in seconds. Depending on the products, you can use speed levels from 5 to 10 and Turbo. When preparing mash with meat or very hot dishes it is convenient to start grinding at 5th increase it to 10. To prepare puree soup all you need is to push Turbo button for 10 seconds.

Whipping

To whip cream and egg white use VENSER attachment. You need to install it on the knife. You can use VENSER only to mix liquid and homogeneous products. If you are using VENSER, you cannot use spatula and raise speed higher than 4, it may damage the attachment. If you need to close the opening in the lid, measuring cup must be set upside-down.

Product	Quantity	Speed	Time
Egg white	3	4	2-3 min.
	7	4	3,5 min.
	10	4	5,5 min.

When whipping cream, time and result depend on the quality of the product. If for some reasons you cannot use VENSER attachment, use high-speed levels or Turbo button.

Kneading

“KNEAD DOUGH” mode allows to evenly add flour into dough and knead it. If the order of adding products is not important, add all the ingredients except the flour, using “STIRRING” and then in “KNEAD DOUGH” mode gradually add the flour and bring the dough to the desired consistency. This mode is also convenient for preparation of mince. When all ingredients are grind and mixed, using this mode will help you knead mince.

Hot Cooking

Kitchen processor allows to cook

differently and will automatically control set temperature.

- 1) Simple heating, without stirring. Rising yeast dough, stew porridge.
- 2) Heating and stirring. The main way for cooking soups, stews, etc.
- 3) Steam cooking. The entire spectrum of steam dishes. You can cook small amount in the basket, large amount in two levels of STEMIO PRO steam cooker, and different dishes simultaneously using basket and two levels of steam cooker for different products.
- 4) Cooking at 100 ° C. Stew, boil, etc., main mode for steam cooking. If the cooking time isn’t set, the default time will be set to15 min.

Cooking in the mixer cup

This type of cooking is particularly suitable for dishes that require initial grinding of the ingredients. For example, for sauces, purees soups, thick soups, jams you need to grind

BASIC FUNCTIONS

components for a few seconds and then to cook them at a desired temperature and speed.

Cooking in the cooking basket

The basket allows cooking in water or steam a small amount of products. When cooking broth you need to put all ingredients into the basket. After boiling, take the basket out from the mixer cup, the broth will remain in the cup. When cooking filling soups it is better to place grains into the basket, for them to remained intact, and mix them with the soup after cooking. When cooking purees soups and you need to leave some ingredients for decoration, place them into the basket. Before mashing, take the basket out. When cooking some dishes, people and bundles of aromatic herbs or a whole onion, which must be removed after cooking. Using this basket will help you do it in seconds.

Steam cooking with “STEMIO PRO”

When using the steam cooker, you must pour at least 0,5 L of water into the mixer cup, unless the recipe tells otherwise.

You can add aromatic herbs or wine into the water. It is comfortable to cook simultaneously broth in the mixer cup and steamed dishes in the steam cooker.Cooking time is shown in the table.

Fast cleaning

When there is a small dirt, just pour into the mixer cup hot water, add one drop of detergent and mix it on 5th speed level for 10-15 seconds. Pour the liquid out and rinse the cup, you can also rinse it on 5th speed level for 10-15 seconds.

Products	Quantity	Time	Notes
Vegetables: cauliflower broccoli mushrooms Chinese cabbage peas (frozen) fennel green beans potatoes kohlrabi carrots carrots paprika leek asparagus spinach savoy zucchini	500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g.	18 min. 12-14 min. 11-13 min. 11-13 min. 16-18 min. 16-18 min. 22-24 min. ~ 30 min. ~ 15 min. 17-19 min. 20-22 min. 10-12 min. 17-19 min. 22-24 min. 11-12 min. 21-23 min. 15-17 min.	divide into florets divide into florets slice cut into strips don't thaw slice entirely young, small chop into sticks whole, very young slice 1 cm strips cut into circles medium sticks cut into strips cut into 1 cm slices
Fruits: pears apples apricots cherry peaches plums *ripeness of fruit greatly affects the process of steaming	500 g. 500 g. 500 g. 500 g. 500 g. 500 g. 500 g.	~ 11 min. ~ 12 min. 12-14 min. ~ 8 min. 8-12 min. ~ 12 min.	½ of ripe fruit quarter halves whole, no bone ½ of fruit halves
Meat and sausages: chicken breast meat balls turkey fillets sausage	250 g. 500 g. 250 g. 5 psc.	20-25 min. ~ 25 min. ~ 20 min. 10-15 min.	small depending on thickness
Fish and seafood: pollock salmon trout shrimp mussels in the shell	200 g. 200 g. 2 psc. 200 g. 500 g.	13-15 min. ~ 15 min. ~ 15 min. ~ 13 min. ~ 20 min.	

PROTECTION SYSTEM OF THE ELECTRIC MOTOR

Protection system of the electric motor monitors its condition and in case of overheating or because of possible damage it immediately stops its work. The possible reason for this may be violation of recommendations on quantity of the ingredients, in this case when the device is working it will stop and display will show “E5”

To restore the device’s work you must follow these steps:

1. Turn of the device
2. Look for objects that prevent knives to work.
3. Take out few ingredients and pour some water.
4. Put all parts of the device on their place.
5. Plug in the device and set the corresponding cooking mode.

NOTE! It is recommended to wait for 3-5 minutes for the device to cool before restarting it. If the display shows “E5” it is recommended to contact an authorized service center (ASC) OURSSON AG.

Code	Problems	Possible cause	Solutions
E0	Mixer cup or lid are not installed	Mixer cup's lid is not closed. Mixer cup is installed wrong.	Close the lid. Make sure that mixer cup is installed correctly.
E2	Device is overheated	Not enough water.	Wait till the device is cooled. Pour some water.
E3	Engine is overheated	Overloading of the engine over due to an excessive amount of ingredients in the mixer cup.	Wait till the device is cooled. Lower the amount of ingredients in the mixer cup.
E4	Scales malfunction	Weight of the ingredients exceeds 3 kg.	Remove few ingredients from the scales until weight values are shown.
E5	Engine stopped	Engine stopped due to an excessive amount of ingredients in the mixer cup.	Lower the amount of ingredients in the mixer cup. Turn off and then turn on the device.
E6	Engine temperature sensor isn't working	Engine temperature sensor is damaged.	Contact an authorized service center (ASC) OURSSON AG.
E7	No mixer cup Mixer cup temperature sensor isn't working	No mixer cup. Mixer cup temperature sensor is damaged.	Make sure that mixer cup is installed correctly. Turn off and then turn on the device. If there is still a problem, contact an authorized service center (ASC) OURSSON AG.

NOTE! Regularly check the kitchen processor for damage that may affect its operation. If you found any damage, do not use the device. Contact an authorized service center (ASC) OURSSON AG.

NOTE! Please check the possible malfunction solutions before contacting the service center. If after checking, the device isn't working, contact an authorized service center (ASC) OURSSON AG. Only a qualified specialist of the authorized service center (ASC) OURSSON AG must perform the repair of the kitchen processor.

SPECIFICATIONS	
Power consumption, W	1550
Engine power, W	550
Heating element power, W	1000
Rated voltage	~220-230 V; 50 Hz
Capacity, L	2
Build-in scales	6 g – 3 kg
Housing material	High-quality plastic
Level of protection	I
Dimensions, mm	466x425x410
Steam cooker dimensions, mm	358x282x143
Weight, kg	7,24

CLEANING AND MAINTENANCE

Device maintenance

Before utilizing, it is recommended to clean all parts of the device.

Cleaning the mixer cup

Press the unlock button and take the mixer cup out. Take off the lid and remove the knife. To remove the knife, with one hand hold the mixer cup, with the other turn the mixer cup's stand clockwise on 30 degrees and remove the stand, pulling it down. Carefully hold the upper side of the knife and remove it with the gasket. Wipe the mixer cup inside and outside with a soft cloth with warm water and detergent. Wipe the contact pins in the bottom of the mixer cup. They must be always kept clean and dry.

Do not put the mixer cup into the washing machine!

NOTE! Do not touch the knife's blades. They are very sharp. When installing and removing the knife, hold its upper side.

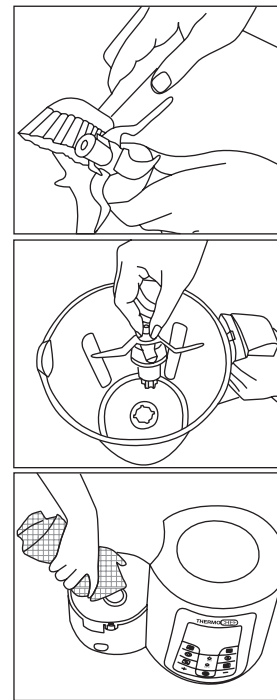
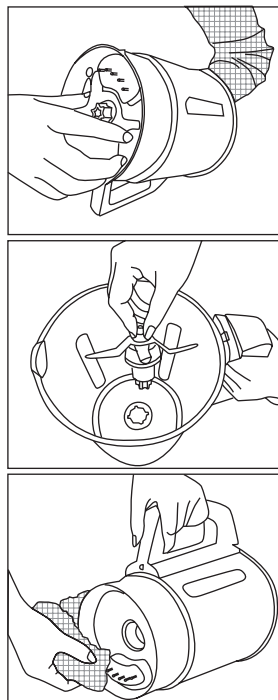
Cleaning the knife

The knife must be washed under running water, hold it vertically, as shown in the picture.

Do not wash the knife under water for a long time, as this may damage the bearing's gasket system of the knife.

After cleaning the knife and mixer cup, install the knife. To do this, place the knife back into the mixer cup and insert it into the hole at the bottom of the cup. Ensure that the gasket is properly installed under the knife.

If the gasket isn't properly installed, the food may leak and damage the device.



Cleaning the steam cooker

Carefully wash the basket, grate and lid with a soft cloth in warm water with a gentle detergent. You can also wash the steam cooker in a dishwasher.

If the mixer cup, knife, lid and measuring cup aren't too dirty, then pour into the mixer cup 1 liter of water, add a few drops of gentle detergent, turn on «MIXER / BLENDER» mode on 5 or 6 speed. Perform the same operation with a clean water for rinsing.

Cleaning the main body

Before cleaning, unplug it. Wipe the body with a soft damp cloth with detergent. Do not put the device into water. Avoid water inside the body.

For a better ventilation, do not cover the mixer cup's lid opening with the measuring cup, when storing the device.

SERVICING

Company OURSSON AG expresses great appreciation to you for choosing our products. We have done everything possible so that this meets your needs, and the quality corresponds to the best world standards. If your OURSSON branded product will need maintenance, please contact one of the authorized service center (hereinafter - ASC). A complete list of ASC and their exact addresses can be found on the website www.oursson.ru, as well as by calling free hotline number OURSSON AG. If you have questions or problems with OURSSON AG products, please contact in writing form the organization authorized to accept and meet the demands for the products of poor quality, - «BBK Service Center», 109202, Moscow, Fraser Highway, 17A, 1A or email info@oursson.ru.

Warranty obligations OURSSON AG:

- 1. Warranty obligations OURSSON AG, provided ASC OURSSON AG, apply only to models designed OURSSON AG for the production or supply and sale within the country where the warranty service is provided, purchased in this country, certified for compliance with the standards of this country, and also marked the with official marks of conformity.
- 2. Warranty obligations OURSSON AG operate within the law on protection of consumer rights and are regulated by the laws of the country in which they are provided, and only when the product is used exclusively for personal, family or household purposes. Warranty obligations OURSSON AG shall not apply to uses of goods for business purposes or in connection with the acquisition of goods to meet the needs of enterprises, institutions and organizations.
- 3. OURSSON AG sets for its products the following terms of use and warranty periods:

Product name	Terms of use	Warranty Period
Microwave ovens breadmakers, induction hobs	60	12
Multicookers, kitchen processors, electric kettles, electric grills, hand blenders, hand mixers, meat grinders, blenders, toasters, airpots, toasters, juicers, steamers, coffee makers, choppers	36	12
Kitchen scales	24	12

- 4. Warranty obligations OURSSON AG shall not apply to the following products, if their replacement is assumed and is not connected with disassembling products:
 - Batteries.
 - Cases, straps, cords for carrying, mounting accessories, tools, documentation that came with the product.

- 5. Warranty does not cover defects caused due to violations of the rules of consumer use, storage or transportation of the goods, actions of third parties or force majeure, including but not limited to the following cases:
 - If the defect was a result of careless handling, used for other purposes, violations of conditions and rules of operation set forth in the instruction manual, including as a result of exposure to high or low temperatures, high humidity or dust, traces of opening the device independently and/ or self-repair, mismatch state standards for power grids, getting liquids, insects or other foreign objects, substances inside the device, as well as long-term use of the product in extreme operational modes.
 - If the defect of the product was a result of unauthorized attempts to test the product or make any changes in its construction or software programs, including repair or maintenance in unauthorized service centers.
 - If the defect of the product was a result of use of non-standard and/or low quality equipment, accessories, spare parts, batteries.
 - If the defect of the product is associated with its use in conjunction with additional equipment (accessories), other than additional equipment recommended by OURSSON AG for use with this product. OURSSON AG is not responsible for the quality of the additional equipment (accessories) manufactured by third parties, for the quality of its products together with such equipment, as well as the quality of the work of the additional equipment of OURSSON AG together with the products of other manufacturers.
- 6. Product defects detected during the lifetime of the product are eliminated by the authorized service centers (ASC). During the warranty period, limitation of defects is free of charge with the presentation of the original certificate of guarantee and documents that confirm the fact and date of the contract of retail purchase. In the absence of such documents, warranty period is calculated from the date of manufacture of goods. It should be taken into account:
 - Setup and Installation (assembly, the connection, etc.) of the product described in the documentation attached to it, does not enter the scope of warranty OURSSON AG and can be performed by the user as well as the specialists of most authorized service centers on a paid basis.
 - Work upon maintenance of products (cleaning and lubricating the moving parts, replacement of consumables and supplies, etc.) are made on a paid basis.
- 7. OURSSON AG is not responsible for any damage directly or indirectly caused by their products to people, pets, property, if it occurred as a result of non-observance of the rules and conditions of use, storage, transportation or installation of the product, intentional or negligent actions of consumer or third parties.
- 8. Under no circumstances, OURSSON AG is not responsible for any special, incidental, indirect or consequential loss or damage, including but not limited to: lost profits, damages caused by interruptions in the commercial, industrial or other activities, arising from the use of or inability to use the product.
- 9. Due to continuous product improvement, design elements and some technical specifications are subject to change without prior notice from the manufacturer.

Using the product when after the terms of use (lifetime):

- 1. Lifetime set by OURSSON AG for this product applies only when the product is used exclusively for personal, family or household needs, as well as the consumer observes the correct operation, storage and transportation of products. Under the condition of careful handling of the product and compliance with the rules of operation the actual life may exceed the lifetime set by OURSSON AG.
- 2. At the end of the product lifetime, you should contact an authorized service center for to conduct a preventive maintenance of the product and determine the suitability for further use. Work on conducting a preventive maintenance of the products is also made in service centers on paid basis.
- 3. OURSSON AG does not recommend the use of this product after the end of its lifetime without its preventive maintenance by the authorized service center, since this case, the product can be dangerous to the life, health or property of the consumer.

Product Recycling and Disposal

After the expiration of the lifetime, the product cannot be disposed with another household waste. Instead, it shall be deposited in the appropriate recycling collection point for electrical and electronic equipment for proper treatment and disposal in accordance with federal or local law. By disposing correctly this product, you will help to conserve natural resources and preventing the product from damaging the environment and human health. For more information on the collection point and recycling of this product, please contact your local municipal authorities or the enterprise for household waste disposal.



Date of manufacture

Each product has a unique serial number in the form of alphanumeric row and is duplicated with a barcode that contains the following information: name of the product group, date of manufacture, serial number of the product.

Serial number is located on the rear of the product, on the package and the warranty card.

- ❶ The first two letters-correspondence to the product group (kitchen machine - KM).
- ❷ The first two digits – year of manufacture.
- ❸ The second two digits – week of manufacture.
- ❹ The last two digits – serial number of product.



NOTE! To avoid misunderstandings, we highly recommend you to read carefully the instruction manual and the warranty obligations. Check the correctness of the warranty card. Warranty card is valid only if the following are correctly and clearly stated: model, serial number, date of purchase, clear stamps, buyer's signature. The serial number and the model of the device must be the same as in the warranty card. If these conditions are not fulfilled or the data specified in the warranty card was changed, the warranty card is invalid.



OURSSON AG hotline provides complete information about the company's activity in Russia, CIS and Baltic countries. Professional operators quickly answer to any question. You can contact the unified center for service support, for recommendations about the setup and connection, to get information about local sales, with questions about the promotions and yearly drawings conducted by the company, as well as with any other questions about the company's activities on the territory of Russia, CIS and Baltic countries.

Any questions? Call us, we can help!

Hotline OURSSON AG (free calls from fixed phones) 8 800 100 8708.

The hotline work schedule is: Monday-Friday from 9:00 to 20:00 (Moscow time).

Saturday, Sunday and public holidays are rest days.

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Contact information:

1. Manufacturer of goods - OURSSON AG (Orson AG) Utoqvay 39, 8008 Zurich, Switzerland.
2. Organization authorized to accept and meet the demands for the goods of poor quality, – «Management Service Company», 109202, Moscow, Fraser Highway 17A, 1A. Ukraine LLC «Universal Distribution Company», 03065, Kyiv, blvd. I.Lepse / Academica Kablukova, 51/16.
3. Certification information product available on the website www.oursson.com.
4. Importers of products OURSSON AG: Russia: OOO "Orson", 125171, Russia, Moscow, Leningrad Highway 16A, 2. Republica Moldova: S.C. «PLAI VERDE» S.R.L. MD-2002, str. Muncești highway, 271/A, Chișinău. Ukraine: TOV "Universal Distribution Company", 03065, Kyiv, blvd. I.Lepse / Akademika Kablukova, 51/16.
5. Product Suppliers OURSSON AG: Belarus: "Nikita plus", 220094, Minsk, 2nd Cycle lane., 30, office 603.

Hotline OURSSON AG
(free calls from fixed phones): 8 800 100 8 708

www.oursson.ru

