



Highly versatile with attachments for yeast dough, cake mixture, cream and egg whites.

Appliance overview: Page 6



Select a speed suitable for the mixture, set the timer for up to 6 minutes, or use short bursts of the Turbo function.

Use: Page 9

# Welcome



**Please read all the information contained in these instructions for use. Keep the instructions for use in a safe place and pass them on to subsequent users. The device may only be used for its intended purpose in accordance with these instructions. Observe the safety instructions. The device is best operated with an RCD circuit breaker (max. 30mA).**



Complies with the European directives on safety and EMC.

We reserve the right to make changes to the design, equipment and specifications. Errors and omissions excepted.



**Spare parts and accessories shop**

<https://www.trisaelectronics.ch/en/zubehoer/>

# Table of Contents

|                     |   |
|---------------------|---|
| Safety instructions | 4 |
|---------------------|---|

|                |   |
|----------------|---|
| Specifications | 5 |
|----------------|---|

|                    |   |
|--------------------|---|
| Appliance overview | 6 |
|--------------------|---|

|                 |   |
|-----------------|---|
| Getting started | 7 |
|-----------------|---|

|     |   |
|-----|---|
| Use | 9 |
|-----|---|

|         |    |
|---------|----|
| Recipes | 11 |
|---------|----|

|          |    |
|----------|----|
| Cleaning | 12 |
|----------|----|

|                     |    |
|---------------------|----|
| Problems and causes | 13 |
|---------------------|----|

|                  |    |
|------------------|----|
| User information | 14 |
|------------------|----|

# Safety instructions

- Read all safety instructions, observe the instructions for use, keep them in a safe place and pass them on to subsequent users.
- Children aged 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, may only use the device if they are supervised by a person responsible for their safety or if they have been shown how to use the device safely and understand the dangers involved. Cleaning and maintenance work must not be carried out by children without supervision.
- Not for household waste. The device must be disposed of in accordance with local regulations.
- If the device is misused, operated incorrectly or repaired improperly, no liability can be accepted for any damage that occurs. In this case, the warranty claim is void.
- Never immerse the device in water or other liquids. No liquid must be allowed to enter the interior of the device (risk of short circuit).
- Check the device, power cord and extension cord for damage before each use. Never use damaged devices (including power cords) – have them repaired or replaced by the manufacturer, its service centre or qualified specialists. Never open the device yourself – risk of injury!
- Do not insert fingers or objects into device openings. Do not cover device openings.
- Avoid operating the device in the vicinity of flammable vapours.
- Children must not play with the device. Keep the device and power cord away from children under 8 years of age. Never leave the device unattended during operation. Packaging material (e.g. plastic bags) must be kept out of the reach of children.
- Mains connection: The voltage must correspond to the specifications on the device's type plate.

- Never carry or pull the device by the power cord. Do not kink, pinch or pull the power cord over sharp edges. Risk of short circuit due to cable breakage!



Never use near water (baths, sinks, etc.). Do not expose to rain or moisture. Only use the device with dry hands! If the device falls into water, have it checked by a specialist before using it again.

- Never place the device/connection cable on hot surfaces (hotplates) or near open flames. Do not expose the device to intense heat (heating sources, radiators, sunlight). Only extinguish burning devices with a fire blanket.
- Never pull the plug on the power cord or with wet hands. Unplug the device in the event of malfunctions during use, before refilling, before cleaning, before moving or after use. The plug must remain accessible at all times.
- Switch off unused/unattended devices and pull out the mains plug. Do not wrap the mains cable around the device.
- Only operate the device on a flat, stable, dry surface. Never attach it to a wall or ceiling.
- The appliance is intended for domestic use, not for commercial use.
- Do not operate/connect the appliance to a timer or remote-controlled switch.
- For safety reasons, do not use accessories that are not recommended/sold by the manufacturer.
- Take care when pouring hot liquid into the appliance/container, as it could be ejected from the appliance due to sudden vapour formation.



**Protection Class II (double insulated):** This device complies with Protection Class II (double insulation). No protective earth/protective contact is required.



## S+ Safety Mark

The S+ mark stands for verified electrical safety. It is awarded by the certification body of the Swiss Federal Inspectorate for Heavy Current Installations (ESTI).

The mark confirms that the product has been tested in accordance with the requirements applicable to low-voltage electrical equipment. The assessment includes type testing and market surveillance.

Note: The S+ mark sets higher requirements for electrical safety than a simple self-declaration based on CE marking.

# Specifications

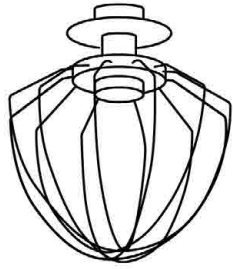
**Art. no. 6624.31**

|                    |                |               |                     |                               |                  |
|--------------------|----------------|---------------|---------------------|-------------------------------|------------------|
| <b>1-8 + Turbo</b> | Speed settings | <b>II</b>     | Protection class    | <b>220–240 V<br/>50–60 Hz</b> | Mains connection |
| <b>5 l</b>         | Max. capacity  | <b>1.5 kg</b> | Max. dough quantity |                               |                  |

## Power consumption

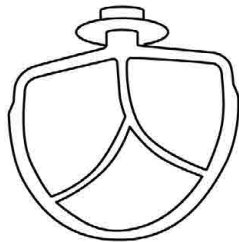
|                    |         |                   |          |               |                               |
|--------------------|---------|-------------------|----------|---------------|-------------------------------|
| <b>&lt; 1100 W</b> | When ON | <b>&lt; 0.3 W</b> | When OFF | <b>10 min</b> | OFF/Standby mode active after |
|--------------------|---------|-------------------|----------|---------------|-------------------------------|

# Appliance overview



Whisk

For cream, egg whites, mayonnaise, baked glazes and whipped butter.



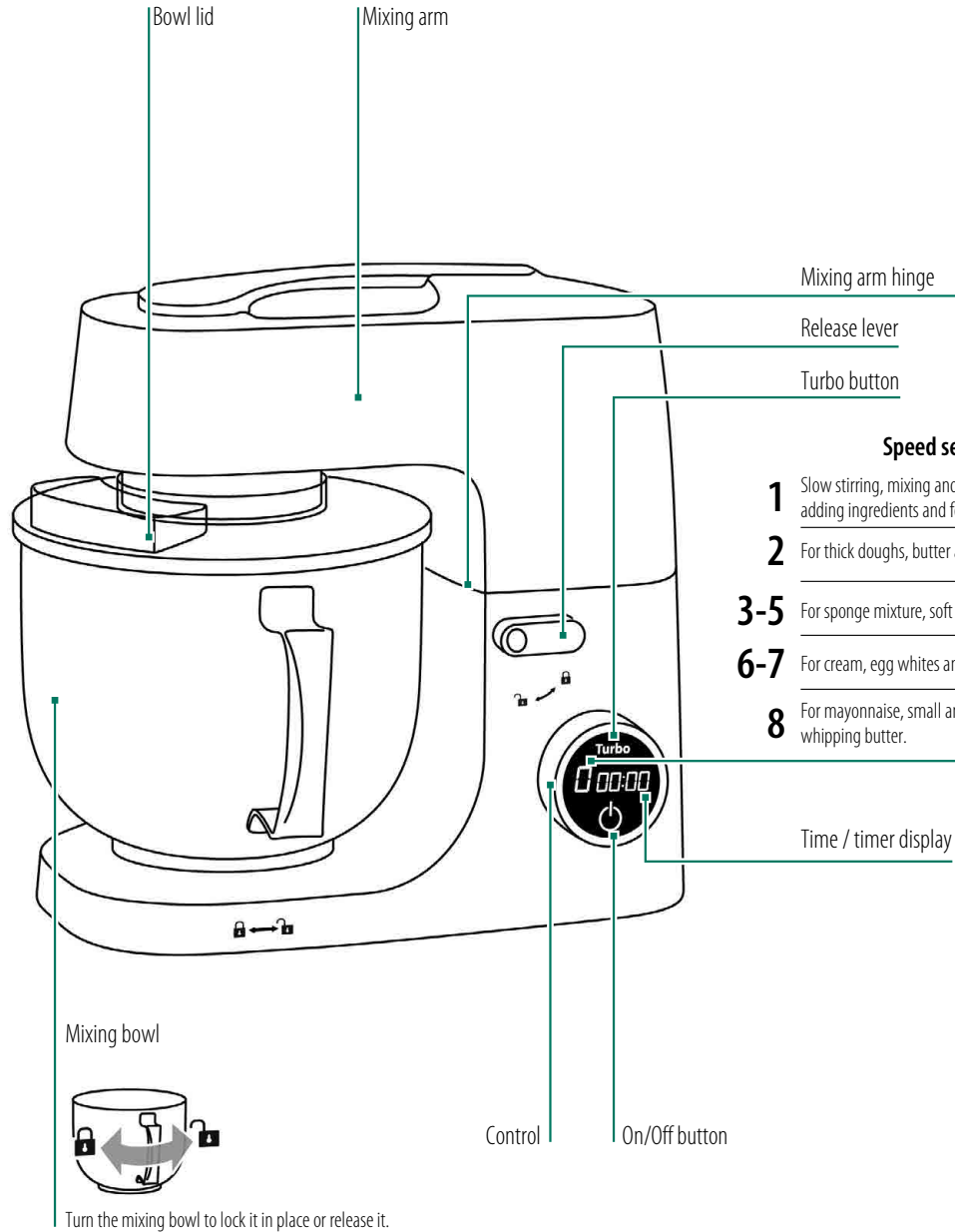
Flat beater

For thick dough, cake mixture, sponge mixture, butter and flour.



Dough hook

For yeast dough and heavy dough.



Risk of pinching: Keep your hands away from the mechanism.

## Speed settings

- 1** Slow stirring, mixing and blending. Starting position for all mixing. Suitable for adding ingredients and for thicker or firmer mixtures.
- 2** For thick doughs, butter and flour, thin doughs and yeast dough.
- 3-5** For sponge mixture, soft butter with sugar and cake mixture.
- 6-7** For cream, egg whites and baked glazes.
- 8** For mayonnaise, small amounts of cream or egg whites and for whipping butter.

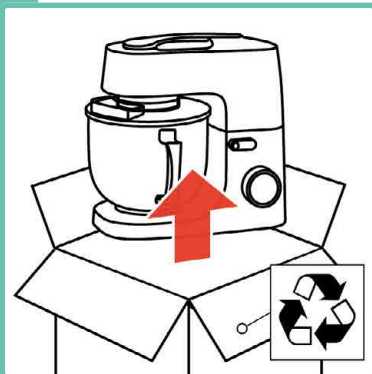


**Spare parts and accessories shop**

<https://www.trisaelectronics.ch/en/zubehoer/>

# Getting started

## 1. Unpack appliance and accessories



Unpack the appliance completely and remove the protective films and bags.

! Keep packaging materials away from children.

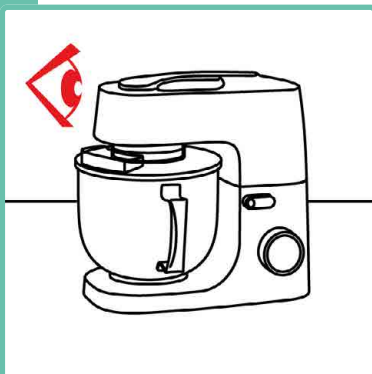
## 2. Set up appliance



Place the appliance on a smooth, level and stable work surface.

! Keep away from heat, direct sunlight, moisture and sharp edges.

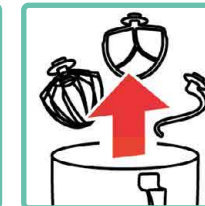
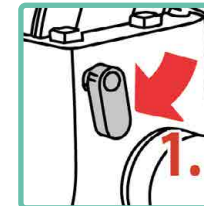
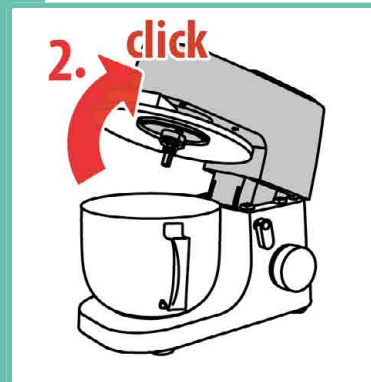
## 3. Check appliance



Check the appliance and the power cable before each use.

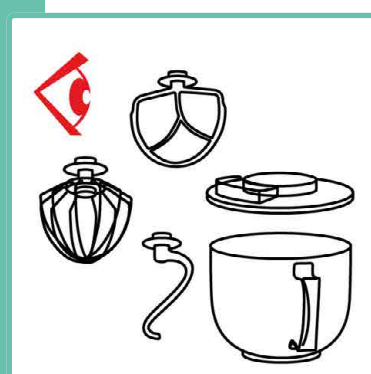
! Do not use the appliance if damaged and do not attempt to repair it yourself.

## 4. Lift mixing arm, take out accessories



Press the release lever downwards. The mixing arm moves upwards.

## 5. Check accessories



Check the mixing bowl, bowl lid, dough hook, flat beater and whisk.

! Use only suitable genuine parts.

## 6. Clean accessories

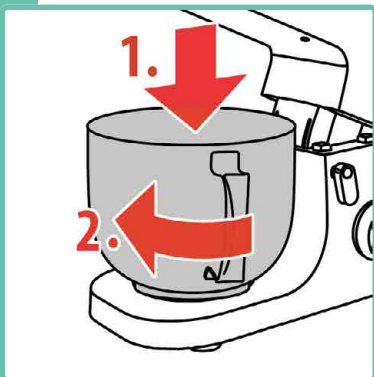


Clean the dough hook, flat beater, whisk, bowl lid and mixing bowl with soapy water.

! Do not use aggressive cleaning products. The parts are not dishwasher-safe. Heat or aggressive cleaning products can cause parts to warp or discolour.

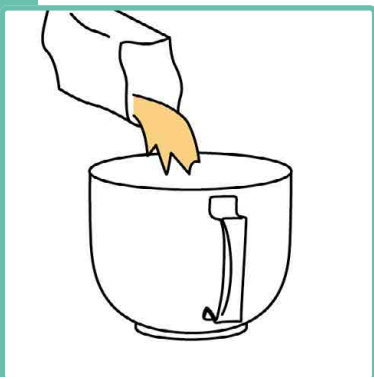


## 7. Insert mixing bowl



Place the mixing bowl in the holder. Turn the bowl until it clicks into place.

## 8. Add ingredients

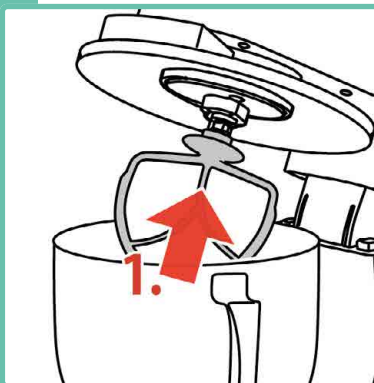


Place the ingredients in the mixing bowl. Do not exceed the maximum capacity.

**i** Add max. 1.5 kg for a flour-to-water ratio of 5:3, or 1.2 kg for a ratio of 2:1.

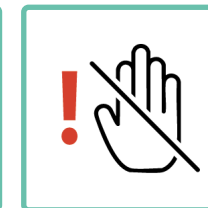
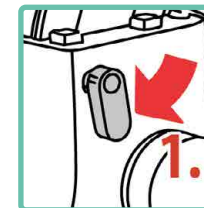
**i** See page 11 for recipe ideas.

## 9. Attach required accessory



Insert the dough hook, flat beater or whisk into the drive shaft. Press the accessory onto the coupling and then turn it to lock it in place.

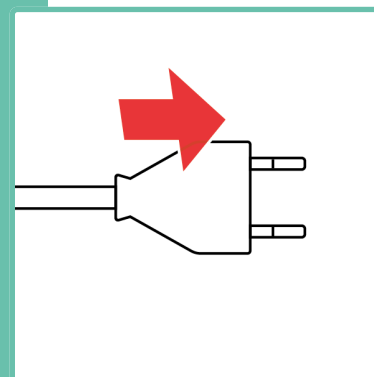
## 10. Lower mixing arm



Lower the mixing arm into the working position until you hear it click into place.

**! RISK OF PINCHING:** Keep your hands away from the mechanism.

## 11. Plug appliance in



Plug the power plug into a properly installed socket.

**!** The socket must be rated at 220–240 V~, 50–60 Hz.



# Use

- ! Never put your hands or any objects into the mixing bowl during operation. Always switch off the appliance and unplug it before changing accessories.

## 1. Switch appliance on



Tap the On/Off button.

- i The appliance is ready for use when the display shows 00:00.

## 2. Select speed setting



Turn the control to change the speed setting in increments.

- i During operation, the display shows the elapsed operating time. The maximum operating time without timer is 10 minutes.

- i Low settings for thicker mixtures, high settings for thinner mixtures.

- ! When kneading, do not operate the appliance for more than 6 minutes at a time. Then switch it off and let it cool down.

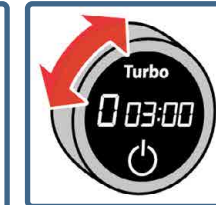
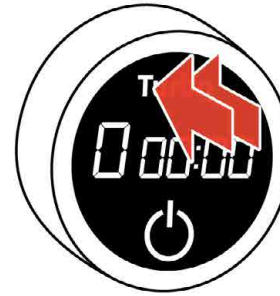
## 3. Pause appliance



While the appliance is operating, briefly tap the On/Off button.

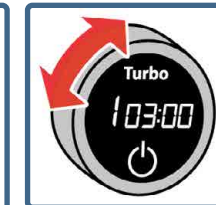
- i The appliance and the timer (if activated) will stop.

## 4. Set timer function



Double-tap the Turbo button to stop the appliance. Double-tap again to activate the timer function. Use the control to set the time.

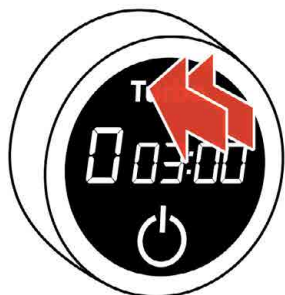
## 5. Start timer



Press the On/Off button to confirm the timer. Select a speed setting to start the timer.

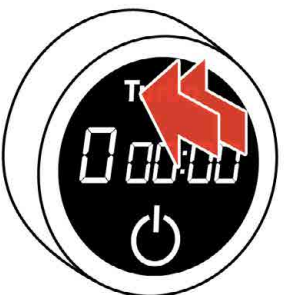
- i The appliance will stop automatically once the timer has run out.

## 6. Cancel timer



Double-tap the Turbo button while the timer is active.

## 7. Turbo function



To activate the Turbo function, double-tap the turbo button so that 0 00:00 is displayed. Then hold down the Turbo button to give the mixer a burst of power.

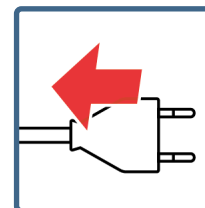
**i** When you release the button, the display flashes 5 times. While the display is flashing, you can tap Turbo again for more bursts of power.

**i** The Turbo function cannot be activated when the appliance is operating at a selected speed setting.

## 8. Switch appliance off



2s.



Press and hold the On/Off button to switch the appliance off. Unplug the power plug.

**!** Wait until all parts have stopped moving.

# Recipes

## Braided dough



- 500 g plain flour or specialty flour
- 1½ tsp salt
- 20 g sugar
- 20 g fresh yeast or 1 sachet of dried yeast
- 300 ml milk, lukewarm
- 60 g butter, softened
- 1 egg

1. Mix the flour, salt and sugar in a bowl.
2. Dissolve the yeast in the lukewarm milk and add it to the flour along with the butter and egg.
3. Knead everything into a smooth, supple dough (approx. 10 minutes).
4. Cover and leave to rise at room temperature for 1–1½ hours until doubled in size.
5. Divide the dough in half, shape into two strands and plait them into a braid.
6. Place on a baking tray lined with baking paper and leave to rest for another 30 minutes.
7. Brush with the egg and milk mixture.
8. Bake in an oven preheated to 200 °C for approx. 35–40 minutes.

## Pizza dough



- 500 g pizza flour or plain flour
- 10 g salt
- 10 g fresh yeast or ½ sachet of dried yeast
- 300 ml water, lukewarm
- 2 tbsp olive oil

1. Mix the flour, salt and sugar.
2. Dissolve the yeast in the water and add it to the flour along with the olive oil.
3. Knead into a stretchy dough (approx. 10 minutes).  
*It is best to use the dough hook for this*
4. Cover and leave to rise for 4 hours or overnight.
5. Divide into 2–3 portions and roll out thinly.
6. Add toppings as desired.
7. Bake on the bottom shelf at 240–250 °C for 10–15 minutes.

## Cake mixture (sweet shortcrust pastry)



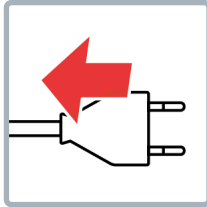
- 250 g flour
- 125 g cold butter
- 30 g sugar
- ½ sachet of vanilla sugar
- 1 pinch of salt
- 1 egg
- 1–2 tbsp cold water

1. Mix the flour, sugar, vanilla sugar and salt.
2. Add the butter in small pieces and rub it in between your fingers.
3. Add the egg and water and quickly mix into a dough.
4. Flatten it and chill for 30 minutes.
5. Roll out the dough and line a baking tray.
6. Add toppings according to recipe or bake as is.
7. Bake at 180–200 °C depending on the cake recipe.

*"For fruit tarts, reduce the sugar in the cake mixture to 20 g + ½ sachet of vanilla sugar, as the fruit will already be sweet enough"*

# Cleaning

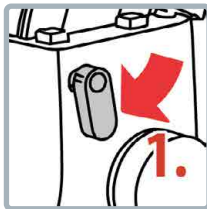
## 1. Switch appliance off



Press and hold the On/Off button to switch the appliance off. Unplug the power plug.

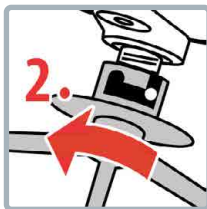
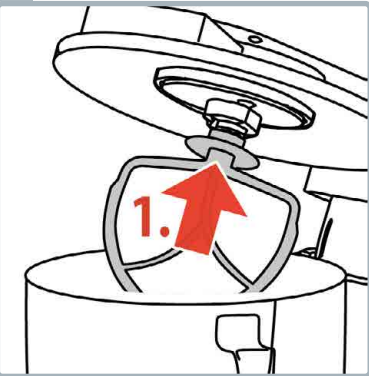
! Wait until all parts have stopped moving.

## 2. Lift mixing arm



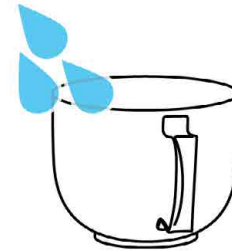
Press the release lever downwards. The mixing arm moves upwards.

## 3. Remove accessories



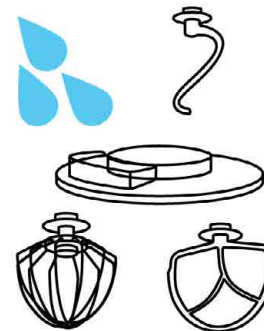
Remove the accessory and mixing bowl.

## 4. Clean mixing bowl



Clean the mixing bowl with soapy water. Remove all food residues.

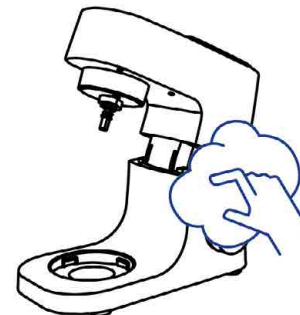
## 5. Clean accessories



Clean the dough hook, flat beater, whisk and bowl lid with soapy water.

! Do not use aggressive cleaning products. The parts are not dishwasher-safe. Heat or aggressive cleaning products can cause parts to warp or discolour.

## 6. Clean housing



Wipe off the housing with a damp cloth. Do not use sharp or abrasive cleaning products.

! Never immerse the motor housing in water or other liquids. Liquid must not get inside the appliance.

# Problems and causes

| Problem/cause                       | Solution                                                                                         |
|-------------------------------------|--------------------------------------------------------------------------------------------------|
| Appliance does not work             | Is the power plug plugged in? Is the mixing arm fully lowered and locked in place?               |
| The appliance makes knocking noises | Is the mixing bowl properly locked onto the base plate? Are the accessories correctly installed? |
| The appliance stops suddenly        | Is the appliance overloaded/overfilled?                                                          |

# User information



We provide a 5-year warranty for this device from the date of purchase. The warranty covers the replacement or repair of a device with material or manufacturing defects. Replacement with a new device or return with a refund of the purchase price is not possible. The warranty does not cover normal wear and tear, commercial use, changes to the original condition, cleaning work, consequences of improper handling or damage caused by the purchaser or third parties, damage attributable to external circumstances or damage caused by batteries. The warranty requires that the defective device be sent in at the purchaser's expense with the warranty card dated and signed by the point of sale or with the purchase receipt.



## Disposal/environmental protection

Never dispose of this device in household waste, but in accordance with local regulations. Only use official collection points in your municipality. If devices are disposed of in an uncontrolled manner, harmful substances can escape and poison the food chain, flora and fauna. Your point of sale is obliged to take back old devices. Immediately render disused devices unusable. Unplug the power plug and cut the power cord.

## Distribution

**CH** Trisa Electronics AG  
Kantonsstrasse 121  
CH-6234 Triengen  
info@trisaelectronics.ch  
+41 41 933 00 30

**DE** Ernst Lorch KG  
Bildstockstraße 9  
D-72458 Albstadt  
HG@lorch-gruppe.com  
+49 (7431) 124 200

**AT** SCD Handels GmbH  
Unterhaus 33  
A-2851 Krumbach  
service@trisaelectronics.at  
+43 (2647) 4304070

**BG** Trisa Ltd.  
43A, Gorski Patnik Street  
BG- 1421 Sofia



**5** YEARS  
GUARANTEE

