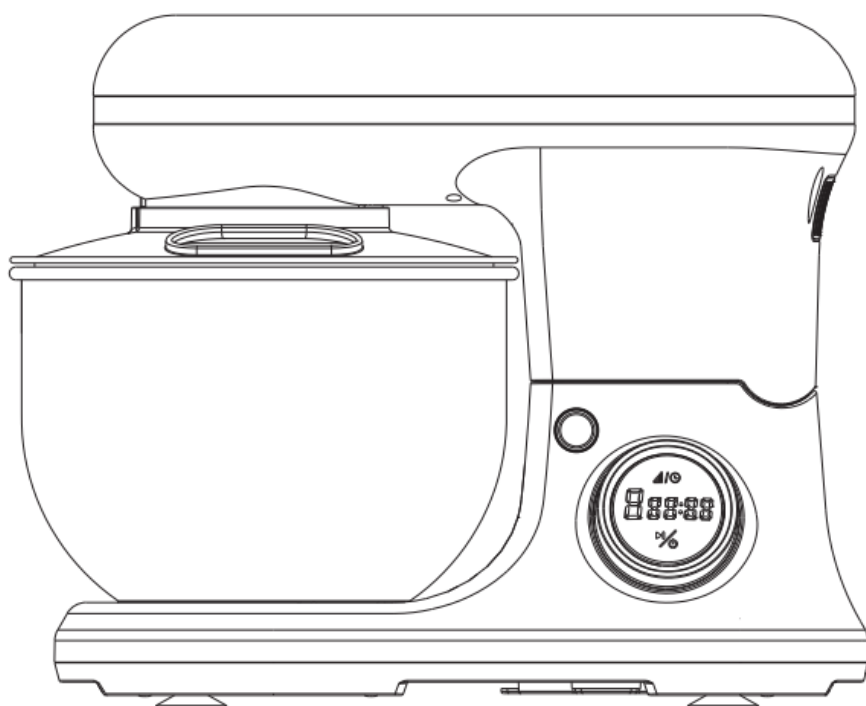


# M-1200 PulsarONE

**elit**  
electronics

EN STAND MIXER  
INSTRUCTION MANUAL

elit-electronics.com



Read the safety instructions carefully before using the appliance for the first time. Note the warnings on the appliance and in the user manual. Always keep the user manual close to hand. If you sell the appliance or give it away, please ensure that you also pass on this user manual. It is an essential component of the product.

## **GENERAL SAFETY WARNING:**

This appliance is intended for processing foods in normal household quantities: kneading or stirring foods such as dough, crèmes, cream or egg whites.

This appliance is designed for use in private households and similar household applications, such as:

- in staff kitchens in retail outlets, offices and other commercial or work environments
- on agricultural estates
- by customers in hotels, motels and other accommodation facilities
- in bed-and-breakfast establishments.

When used in commercial areas, the regulations that apply there must be observed. Please note that we shall not be liable in cases of improper use:

- Do not modify the appliance without our consent and do not use any auxiliary equipment that we have not approved or supplied.
- Only use replacement parts or accessories that we have supplied or approved.
- Comply with all the information in this user manual, especially the safety instructions. Any other use is considered improper and can cause personal injury or property damage.

## **SAFETY INSTRUCTIONS**

- This appliance must not be used by children. Keep the appliance and its mains cable out of reach of children.
- This appliance may be used by persons with reduced physical, sensory or mental abilities or by those without experience and/or knowledge, as long as they are supervised or have been instructed in the safe use of the appliance and have understood the dangers involved.
- Children must not be allowed to play with the appliance.
- Always unplug the appliance from the mains if it is to be left unattended, and before you assemble, disassemble or clean it.



### **Risk of electric shock!**

There is a risk of electric shock due to live parts.

- Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance.
- The power socket must be easily accessible so you can unplug the appliance from the mains quickly if necessary.
- Check the appliance and the mains cable for damage before using the appliance for the first time and after each use.
- Do not use the appliance if you notice that it, or its mains cable, is damaged.
- Contact our Service team without delay if the appliance has been damaged during transport.
- Do not, under any circumstances, make any unauthorised modifications to the appliance or try to open and/or repair a component yourself.
- If there is damage to the mains connection cable on this appliance, it must be replaced by the manufacturer, its customer service department, or another suitably qualified person.  
This is necessary to avoid hazards.
- Ensure that the mains cable does not come into contact with hot appliance parts or other heat sources.
- Never open the housing.

- Always unplug the appliance plug from the power socket before cleaning or servicing and before fitting or removing accessories.
- Do not kink the mains cable or wrap it around the appliance.
- Unwind the cable fully when using the appliance. Do not kink or crush the mains cable.
- Appliances connected to the mains during a thunderstorm may be damaged by power surges. You should therefore always unplug the mains plug during thunderstorms.
- Do not use the appliance outdoors.
- Do not expose the appliance to extreme conditions. Avoid:
  - high humidity or wet conditions
  - extremely high or low temperatures
  - direct sunlight
  - naked flames

The appliance must not be submerged in water or other liquids, nor exposed to running water or used in damp environments, as this may result in an electric shock.

- Unplug the appliance from the socket:
  - when you are cleaning the appliance
  - if the appliance is damp or wet
  - when the appliance is unattended
  - when you are no longer using the appliance

Do not let the appliance come into contact with water or other liquids. Keep the appliance, the mains cable and the mains plug away from wash basins, sinks and similar.

- Do not place any objects filled with liquid (e.g. vases or drinks) on or near the appliance.
- Never touch the appliance or the mains cable with wet hands.
- Use the appliance indoors only



**Risk of injury!**

Touching moving parts results in injuries.

- Avoid touching the moving parts.
- Only when the stirrer is completely stopped should you remove any dough stuck to the edge of the mixing bowl with a spatula.
- Keep hair, clothing, hands, cutlery, cooking spoons or similar away from the appliance while you are using it, to avoid injuring yourself or damaging the appliance.
- Always disconnect accessories from the swivel arm before cleaning.
- The appliance must be switched off and disconnected from the mains before assembling and disassembling accessories or other parts that are moved during operation.



**Risk of burns!**

You may scald yourself if you use the appliance with food that is hotter than 60°C.

- Do not put hot food into the appliance.



**Risk of injury!**

Injuries may result from using the appliance carelessly.

- Ensure the mains cable does not become a tripping hazard – do not use an extension cable.
- Place the appliance on a stable, level surface.
- Never place the appliance on the edge of a table – it could tip over and fall.

**NOTICE!**

**Possible damage to the appliance!**

Using the appliance in a way that was not intended may damage it.

- Do not use the stand mixer without food.
- Do not use the appliance for more than 4 minutes without interruption to avoid the motor overheating.
- After this period of use, allow the appliance to cool down to room temperature for approx. 10 minutes before using it again.
- Do not process dough which is too firm in the appliance.
- Do not use any harsh or abrasive cleaning agents or objects to clean the accessories and the housing because they could damage the surfaces.
- The splash guard is not heatproof. Do not set the temperature of the dishwasher to above 50°C.

**PACKAGE CONTENTS**



**Risk of choking and suffocation!**

There is a risk of choking and suffocation due to swallowing or inhaling small parts or plastic wrap.

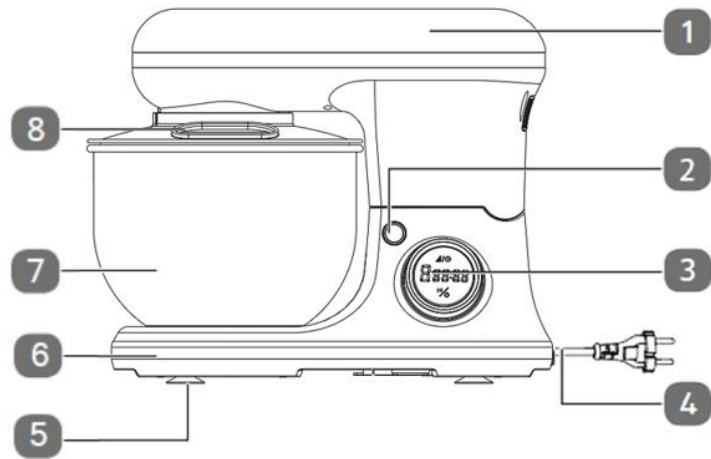
- Keep all packaging materials used (bag, pieces of polystyrene etc.) out of the reach of children.
- Do not let children play with the packaging material.
  - Remove the product from the packaging and remove all packaging materials.
  - Please check your purchase to ensure that all items are included and in perfect condition. If anything is missing or damaged, please contact us.

The following items are supplied with your product:

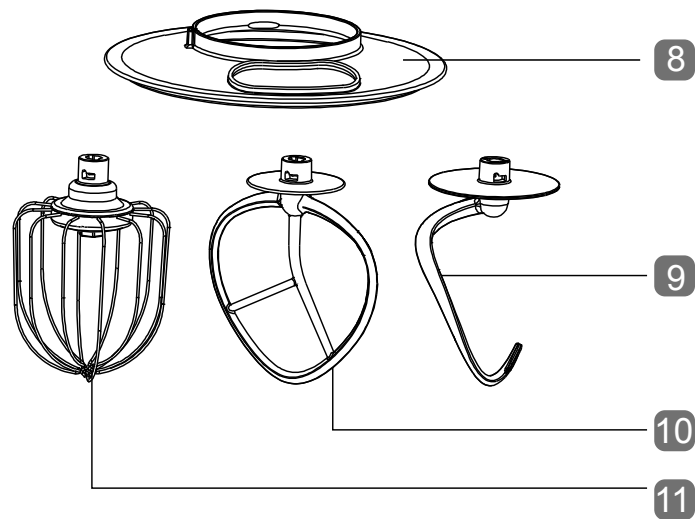
- Stand mixer
- Beater
- Dough hook
- Whisk
- Splash-guard lid with filler opening
- User manual, warranty card

## APPLIANCE OVERVIEW

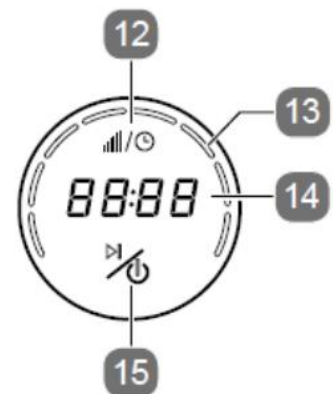
- (1) Swivel arm
- (2) Swivel arm release button
- (3) Speed regulator
- (4) Mains cable with plug
- (5) Suction feet
- (6) Appliance base
- (7) Mixing bowl



- (8) Splash guard
- (9) Dough hook
- (10) Flat beater
- (11) Whisk



- (12) Timer
- (13) Speed bar display
- (14) Stir time display, error code display
- (15) Switch the appliance On/Off, start/interrupt stirring process

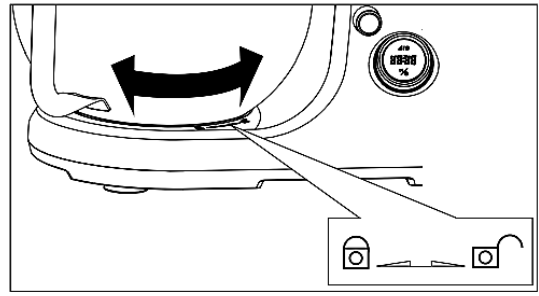


### Before using the appliance for the first time

Before using for the first time, thoroughly rinse the accessories (mixing bowl, splash guard, dough hook, flat beater and whisk) with warm water and washing-up liquid. After cleaning, dry the accessories thoroughly before switching on the appliance.

## Inserting and changing stirrers

- Press the release button to lift the swivel arm. Make sure that the swivel arm engages in the upper position.
- Place the mixing bowl on the appliance base mount.
- Turn the mixing bowl up to the stop in the direction indicated by the arrow (clockwise) until it engages.

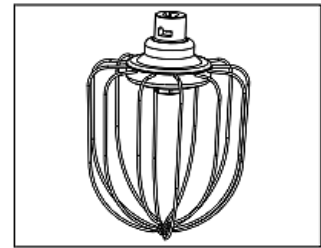


## AREAS OF APPLICATION

### Whisk

Use the whisk for lightly beaten foods:

- Eggs
- Egg whites
- Whipping cream
- Pudding
- Cake icing
- Some cakes & sweets ...

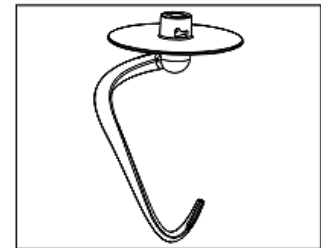


Recommended speed: 6 to 8, depending on the thickness of the dough/food mixture.

### Dough hook

Use the dough hook for mixing and kneading yeast dough:

- Loaves of bread
- Bread rolls
- Raisin bread
- Shortcrust pastry
- Some cakes ...

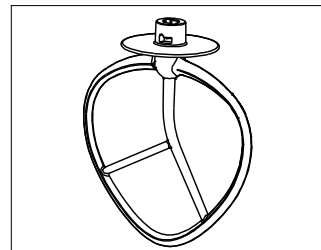


Recommended speed: 1 to 3, depending on the thickness of the dough/food mixture.

### Flat beater

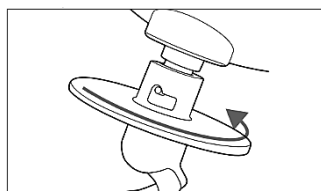
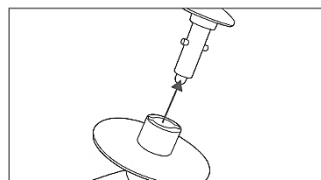
Use the flat beater for normal to thick doughs or food mixtures:

- Cakes
- Pancake batter
- Sweets
- Cookies
- Pastry goods ...





Recommended speed: 3 to 5, depending on the thickness of the dough/food mixture.

- Place the splash guard on the swivel arm until it engages. It prevents the drive shaft from coming into contact with the dough.
- Mount the stirrer on the food processor as shown:
- Insert the stirrer into the holder in the swivel arm from below
- Push the stirrer up and turn it clockwise until it engages. A stirrer can only be inserted and turned correctly if the guide nose is in the corresponding guide slot.
- Press the release button and fold the swivel arm down to the operating position.



## USING THE STAND MIXER




The food processor is prepared as described above and the ingredients are placed in the mixing bowl. You can subsequently add ingredients through the filler opening on the splash guard.

- Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance. The  button lights up.
- Make sure that the swivel arm is engaged in the operating position.
- Press the  button to switch on the appliance. The display field shows **00:00** in the stir time display and the speed display does not show any bar.

**NOTE:** The speed regulator is a rocker switch:

- Gently turn the speed regulator once up to the stop for each speed setting/30-second interval until the desired value is displayed.
- Do not turn the speed regulator all the way round!
- Set the speed regulator to the desired level:
  - Turn right: Increase speed
  - Turn left: Reduce speed


The recommended speed settings for different applications is levels **0** (off) to **8** (fast) can be set and are displayed as a bar graph.

- Press the  button to start the process.
- Press the  button briefly to interrupt the stirring process.
- Press and hold the  button to switch the appliance off.

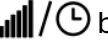

**NOTE:** If the release button is pressed during the stirring process and the swivel arm is raised, the speed is immediately set to **0** and **E:01** is displayed in the stir time display. If the swivel arm is lowered again and it is engaged, the stirring process is continued and the remaining stir time is displayed.

- Unplug the mains plug.
- Press the release button and the swivel arm lifts; remove the stirrer from the holder on the swivel arm.
- Turn the mixing bowl anti-clockwise to remove.
- When the dough is ready, remove it from the mixing bowl with a spatula.
- Remove the splash guard from the swivel arm.
- Clean the bowl, stirrer and splash guard.

### Pre-setting stir time/speed

- Press the  button to set the stir time. After the set time, the appliance switches off automatically (max. 20 minutes).
  - Turn right: Extend stir time by 30 seconds at a time
  - Turn left: Reduce stir time by 30 seconds at a time

If you do not set a stir time, the appliance automatically switches off after 20 minutes.

- Press the  button again to set the speed.
  - Turn right: Increase speed
  - Turn left: Reduce speed
- Press the  button to start the process.

## PRACTICAL TIPS

### Mixing and kneading dough

Use the flat beater or the dough hook to knead dough.

- The best dough mixture for kneading is a ratio of 5 parts flour to 3 parts water. Fill the mixing bowl to 3/4 full.

- When filling the mixing bowl, make sure that the maximum flour quantity of 1.5 kg is not exceeded.

Use the dough hook or flat beater for mixing.

- When using the dough hook or flat beater, switch to speed setting 1 for at least 30 seconds, followed by at least 30 seconds for speed setting 2 and finally to speed setting 3 for up to 3 minutes.
- Do not operate for longer than 4 minutes at full power. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

### Beating eggs

Use the whisk to beat eggs (yolks or egg whites).

- Use the speed setting 6 or 8 and beat the egg whites continuously until stiff for approx. 4 minutes.
- Do not beat the egg whites from more than 12 eggs at once.
- Do not operate for longer than 4 minutes at full power. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

### Whipping cream

- Use the whisk to whip cream.
- Use fresh cream.
- For whipping cream, use speed setting 6 to 8 and beat for 3 to 4 minutes.
- Be careful not to overfill the mixing bowl when adding fresh milk, cream or other ingredients to the mixing bowl.
- Do not operate for longer than 4 minutes at full power. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

### Mixing shakes, cocktails or other liquids

Use the whisk to mix milkshakes, cocktails and other liquids.

- Mix the ingredients according to the desired recipe for about 4 minutes at a speed of 1 to 6.
- Be careful not to overfill the mixing bowl.
- Do not operate for longer than 4 minutes at full power. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

## CLEANING

### **WARNING!**

#### **Risk of electric shock!**

The appliance must not be immersed in water or other liquids, or held under running water, because this could cause an electric shock.

- Unplug the appliance from the power socket when cleaning the appliance.
- Always hold the plug to pull it out and never pull the cable.
- Never expose the appliance to water drops or water spray.

### **NOTICE!**

#### **Possible damage to the appliance!**

Using the appliance in a way that was not intended may damage it.

- Never use acidic, abrasive or granular, acetic-acid-, soda- or solvent-based cleaning agents. These may damage the appliance surfaces or the printing on it.
- The splash guard is not heatproof. Do not set the temperature of the dishwasher to above 50°C.

- Press the release button for the swivel arm to lift it.
- Remove the stirrer by turning it anti-clockwise and pulling it downwards.
- Clean the mixing bowl, stirrer and splash guard with a mild washing-up liquid or in the dishwasher and dry the parts thoroughly before reinserting.
- Wipe the surface of the appliance with a soft, slightly damp cloth.
- After cleaning, return the swivel arm to the lowered position.

## TROUBLESHOOTING

The product left our warehouse in perfect condition. If you do, however, discover a problem, see if you can solve it by using the solutions offered in the following table. If you do not succeed, contact customer services,

Problem/ error message	Possible cause	Troubleshooting
The appliance is not working.	The appliance is not plugged into a power socket.	Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance.
The appliance has overheated.	Allow the appliance to cool to room temperature.	
The stirrer does not rotate.	The ice cream is too thick.	Change the recipe.
Set preparation time too long.	Adjust the preparation time.	
<b>E:01</b>	Swivel arm swivelled up; not in correct position	Lower the swivel arm until it is engaged
<b>H</b>	Hall sensor faulty, motor stops	Contact customer services

## Storing/transporting

- If you are not going to use the appliance for an extended period of time, unplug the mains plug, wind the mains cable around the cable winder, clean the appliance and store the appliance in a dry, dust-free and frost-free environment that is not exposed to direct sunlight.
- Do not store the appliance within the reach of children.
- To avoid damage during transport, we recommend that you use the original packaging.

## TECHNICAL SPECIFICATIONS

Supplier's address:	Tehno-Mag d.o.o., Slavonska av.53, 10000 Zagreb, HR
Model:	M-1200 PulsarONE
Rated voltage:	220-240 V~50-60 Hz
Protection class:	II
Rated power:	1200 W
Mixing bowl:	5 litres
Max. capacity:	2.6 kg/flour 1.5 kg
Dimension / Net weight	39.0x23.5x31.4cm / 4.5kg

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Take the packaging material to a designated municipal waste facility.

### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or accompanying documents indicates that used electrical and electronic products should not be disposed of with regular municipal waste. For proper disposal and recycling, take these products to designated collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents damage to the environment caused by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

#### Disposal in Other Countries Outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, please consult your local authorities or your dealer for information on the correct method of disposal.



This appliance complies with EU rules and regulations regarding electromagnetic and electrical safety.

- EMC Directive 2014/30/EU
- LVD Directive 2014/35/EU
- RoHS Directive 2011/65/EU

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.