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> KLARSTEIN Lucia Argentea Electric Kitchen Mixer Instruction Manual

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Model: Lucia Argentea | Brand: KLARSTEIN

INTRODUCTION

The KLARSTEIN Lucia Argentea is a versatile multi-functional kitchen machine designed to simplify various food preparation tasks. It combines a powerful stand mixer with a meat grinder and a mixing blender, offering a comprehensive solution for baking, cooking, and beverage preparation. Its robust 650W motor and 6-speed levels ensure efficient processing of ingredients, from light batters to heavy doughs.

This manual provides detailed instructions for the safe and effective operation, maintenance, and troubleshooting of your Lucia Argentea kitchen machine. Please read it thoroughly before first use and keep it for future reference.

PRODUCT OVERVIEW AND COMPONENTS

The Lucia Argentea kitchen machine comes with several key components and attachments to maximize its functionality.



Figure 1: Main unit with stand mixer, meat grinder, and blender attachments. This image shows the complete multi-functional kitchen machine, highlighting its primary components.



Figure 2: All included accessories for the Lucia Argentea. This includes the mixing bowl, dough hook, stirring beater, whisk, splash

guard, blender jug, meat grinder attachment with various discs, and pasta shaping molds.

Main Unit

- **Motor Housing:** Contains the 650W motor and control knob for speed selection.
- **Tilt-Head Mechanism:** Allows for easy attachment and removal of accessories and access to the mixing bowl.
- **Mixing Bowl:** 5.3 qt (5 liter) stainless steel bowl for mixing, kneading, and whipping.
- **Speed Control Knob:** Offers 6 speed levels for precise control over various tasks.

Attachments

- **Dough Hook:** Made of die-cast aluminum, ideal for heavy masses like sourdough or yeast dough.
- **Stirring Beater:** Made of die-cast aluminum, suitable for uniform stirring of large quantities, such as cake batters.
- **Whisk:** Stainless steel whisk for whipping cream, egg whites, and light mixtures.
- **Splash Guard:** Transparent cover to prevent splashing during operation.
- **Blender Jug:** 1.3 qt (1.2 liter) glass jug with lid and mini measuring cup for shakes, smoothies, and purees.
- **Meat Grinder Attachment:** Includes 3 power discs (fine, medium, coarse) and 6 pasta shaping molds for various pasta types (spaghetti, macaroni, vermicelli). Also includes a sausage pipe with holder and disc.

SETUP AND ASSEMBLY

Before first use, ensure all parts are clean. Refer to the "Maintenance and Cleaning" section for initial cleaning instructions.

1. **Positioning the Unit:** Place the main unit on a stable, flat, and dry surface. Ensure adequate ventilation around the appliance.
2. **Attaching the Mixing Bowl:**
 - Lift the tilt-head by pushing the release lever.
 - Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely.
 - Lower the tilt-head until it clicks into place.
3. **Attaching Mixer Accessories (Dough Hook, Stirring Beater, Whisk):**
 - Lift the tilt-head.
 - Insert the desired attachment (dough hook, stirring beater, or whisk) into the accessory shaft. Push upwards and turn counter-clockwise until it locks.
 - Lower the tilt-head.
 - Attach the splash guard by sliding it onto the tilt-head until it covers the bowl opening.



Figure 3: The 5.3 qt stainless steel bowl with splash guard, designed for thorough and homogeneous mixing results.

4. Attaching the Blender Jug:

- Ensure the main unit is unplugged.
- Remove the cover from the top attachment port on the main unit.
- Place the blender jug onto the port, aligning the base with the drive shaft, and turn clockwise to secure.
- Add ingredients and secure the blender lid.

5. Attaching the Meat Grinder/Pasta Maker:

- Ensure the main unit is unplugged.
- Remove the cover from the front attachment port on the main unit.
- Assemble the meat grinder components (screw, blade, disc, ring) and attach the assembled unit to the front port, turning to lock.
- For pasta making, attach the desired pasta shaping mold to the meat grinder outlet.



Figure 4: A selection of discs and molds for meat grinding and pasta making, offering versatility for different culinary needs.

OPERATING INSTRUCTIONS

Always ensure the appliance is properly assembled and secured before operation. Do not operate the machine empty.

Stand Mixer Operation

1. Place the mixing bowl and desired attachment (dough hook, stirring beater, or whisk) as described in the "Setup" section.

2. Add ingredients to the mixing bowl. Do not exceed the maximum capacity of 5.3 qt (4.4 lbs of dough).
3. Ensure the tilt-head is securely locked down.
4. Plug the appliance into a suitable power outlet.
5. Turn the speed control knob to the desired setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing.
6. Allow the machine to mix until the desired consistency is achieved. The planetary mixing action ensures thorough and homogeneous results.
7. To stop, turn the speed control knob to "0" (off) and unplug the appliance.
8. Lift the tilt-head to remove the attachment and bowl.

Your browser does not support the video tag.

Video 1: Demonstration of the KLARSTEIN Lucia Orangina Kitchen Machine's various functions, including mixing, blending, and pasta making. This video provides a visual guide to operating the different attachments.

Blender Operation

1. Attach the blender jug to the top port as described in "Setup."
2. Add liquids and solid ingredients to the blender jug. Do not overfill.
3. Securely close the blender lid.
4. Plug in the appliance.
5. Turn the speed control knob to the desired blending speed. For pulse blending, use the "P" setting.
6. Blend until smooth or to the desired consistency.
7. Turn the speed control knob to "0" (off) and unplug the appliance before removing the jug.

Meat Grinder / Pasta Maker Operation

1. Attach the meat grinder unit to the front port as described in "Setup." Ensure the correct disc or pasta mold is installed.
2. Place a bowl or plate beneath the grinder outlet to collect processed food.
3. Plug in the appliance.
4. Turn the speed control knob to a suitable speed (usually medium to high for grinding/pasta).
5. Feed pre-cut meat or prepared pasta dough into the feeding tube using the food pusher. Never use your fingers or other utensils to push food into the grinder.
6. Once processing is complete, turn the speed control knob to "0" (off) and unplug the appliance.
7. Disassemble the unit for cleaning.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your kitchen machine. Always unplug the appliance before cleaning.

Main Unit

- Wipe the motor housing with a damp cloth. Do not immerse the main unit in water or other liquids.
- Avoid abrasive cleaners or scouring pads, as they can damage the surface.

Attachments and Bowls

- The stainless steel mixing bowl, whisk, dough hook, and stirring beater are dishwasher safe.
- The glass blender jug and its components should be disassembled and washed with warm soapy water. Rinse thoroughly and dry.
- The meat grinder components (screw, blade, discs, molds) should be disassembled immediately after use and washed with warm soapy water. Dry thoroughly to prevent rust, especially for metal parts.
- The plastic splash guard can be washed by hand with warm soapy water.

Note: For stubborn residue, soak parts in warm soapy water before cleaning.

TROUBLESHOOTING

If you encounter issues with your KLARSTEIN Lucia Argentea, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; tilt-head not locked; safety fuse activated.	Check power connection; try another outlet; ensure tilt-head is fully locked; allow unit to cool down if overheated (auto-shutoff after 10 mins continuous use).
Mixing attachment not reaching ingredients.	Insufficient quantity of ingredients in the bowl.	Increase ingredient quantity to ensure proper engagement with the attachment.
Excessive noise or vibration.	Overloaded; unstable surface; attachment not properly secured.	Reduce load; place on a stable surface; ensure attachment is locked in place.
Splashing during mixing.	Speed too high; splash guard not installed.	Reduce speed; ensure splash guard is correctly installed.
Meat grinder/blender not functioning.	Attachment not properly secured; ingredients too large/hard.	Ensure attachment is fully locked; cut ingredients into smaller pieces.

If the problem persists after attempting these solutions, please contact KLARSTEIN customer support.

SPECIFICATIONS

- **Brand:** KLARSTEIN
- **Model Name:** Lucia Argentea
- **Color:** Silver
- **Product Dimensions:** 18.9"D x 9.1"W x 25.2"H
- **Blade Material:** Stainless Steel
- **Special Feature:** Adjustable Speed Control
- **Mixing Bowl Capacity:** 5 Liters (approx. 5.3 qt)
- **Blender Jug Capacity:** 1.3 qt
- **Controls Type:** Knob

- **Item Weight:** 24.3 Pounds
- **Power:** 650W
- **Dishwasher Safe Parts:** Yes (Mixing bowl, whisk, dough hook, stirring beater)
- **UPC:** 819885020252



THOROUGH AND HOMOGENEOUS

Planetary mixing action for improved mixing results

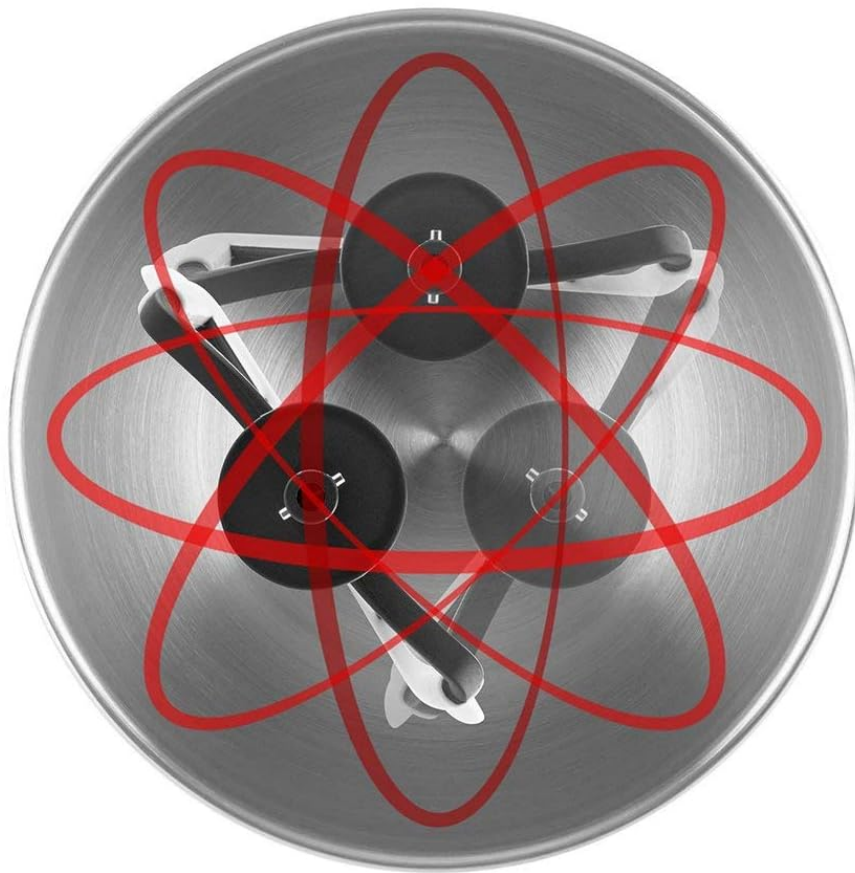


Figure 5: Detailed dimensions of the KLARSTEIN Lucia Argentea kitchen machine, showing its height, depth, and width.

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official KLARSTEIN website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

Online Support: www.klarstein.com

