

Sencor STM 6355VT

Sencor STM 6355VT Planetary Food Processor

User Instruction Manual

1. INTRODUCTION

Thank you for choosing the Sencor STM 6355VT Planetary Food Processor. This appliance is designed to simplify your cooking and baking tasks with its powerful 1000W motor and versatile functions. It features a professional planetary mixing system, a 4.5-liter stainless steel bowl, and a range of accessories to handle various culinary needs, from kneading dough to blending smoothies.

Please read this instruction manual carefully before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always ensure the mixing bowl and attachments are properly secured before starting the appliance.
- Do not overload the appliance. Refer to the maximum capacities in the operating section.

3. PRODUCT OVERVIEW

The Sencor STM 6355VT comes with several components designed for various kitchen tasks.



Figure 3.1: Sencor STM 6355VT Food Processor with main unit, stainless steel bowl, blender, meat grinder, and various attachments.



Figure 3.2: The spacious 4.5-liter stainless steel mixing bowl, designed for efficient mixing and easy cleaning. Includes a transparent splash guard and a sealing lid for storage.



Figure 3.3: Essential mixing attachments: the dough hook for heavy doughs, the wire whisk for whipping and aerating, and the flat beater for general mixing.



Figure 3.4: The 1.5-liter blender attachment, ideal for smoothies, soups, and sauces.



Figure 3.5: The meat grinder attachment, expanding the food processor's capabilities for fresh ground meats.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, splash guard, and all attachments (dough hook, whisk, flat beater, blender jar, meat grinder parts) in warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the main unit on a stable, flat, and dry surface. Ensure there is enough space around the appliance for ventilation and operation.
4. **Attaching the Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the main unit. Rotate it clockwise until it locks securely into place.
5. **Installing Attachments:**
 - Press the release button (see Figure 4.1) to lift the mixer head.
 - Select the desired attachment (dough hook, whisk, or flat beater). Align the attachment with the shaft and push upwards, then rotate slightly until it clicks into place.
 - Lower the mixer head by pressing the release button again until it locks into position.
6. **Attaching the Splash Guard:** Once the attachment is installed and the head is lowered, place the transparent splash guard over the mixing bowl. Align the opening with the attachment for easy ingredient addition during operation.
7. **Attaching Blender/Meat Grinder:** For the blender or meat grinder, remove the cover from the top multi-function port. Insert the desired attachment and twist to secure.



Figure 4.1: The release button (left) for lifting the mixer head and the bowl locking mechanism (right) for securing the mixing bowl.

5. OPERATING INSTRUCTIONS

The Sencor STM 6355VT features a Smart Power & Energy system with 8 speed settings and a pulse function for precise control.

5.1. Mixing (Using Bowl Attachments)

1. Ensure the appliance is properly assembled with the desired attachment (dough hook, whisk, or flat beater) and the mixing bowl.
2. Add your ingredients to the stainless steel bowl. Do not exceed the maximum capacity of 4.5 liters.
3. Plug the appliance into a power outlet.
4. Turn the speed control dial (see Figure 5.1) to the desired setting (1-8). The LED light will illuminate during operation.
5. For a quick burst of power, turn the dial to the 'P' (Pulse) setting. Release to stop.
6. When finished, turn the speed dial to '0' (Off) and unplug the appliance.
7. Press the release button to lift the mixer head and remove the attachment and bowl.



Figure 5.1: The digital speed control dial (left) and the LED light (right) that indicates operation.

5.2. Blending (Using Blender Attachment)

1. Ensure the blender jar is securely attached to the multi-function port on top of the main unit.
2. Add ingredients to the blender jar. Do not exceed the 1.5-liter capacity.
3. Secure the blender lid.
4. Plug in the appliance and select a speed setting (typically higher speeds for blending).
5. Operate until desired consistency is achieved.
6. Turn off and unplug before removing the blender jar.

5.3. Meat Grinding (Using Meat Grinder Attachment)

1. Attach the meat grinder to the multi-function port.
2. Prepare meat by cutting it into small pieces that fit the feeder tube.
3. Plug in the appliance and select a suitable speed.
4. Feed meat into the grinder using the food pusher. Never use your fingers.
5. Turn off and unplug when finished.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your Sencor food processor.

1. **Always unplug the appliance before cleaning.**
2. **Main Unit:** Wipe the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
3. **Stainless Steel Bowl and Attachments:** The stainless steel mixing bowl, splash guard, dough hook, wire whisk, and flat beater are dishwasher safe. Alternatively, wash them in warm soapy water, rinse thoroughly, and dry immediately to prevent water spots.
4. **Blender Jar:** Disassemble the blender jar and wash all parts in warm soapy water. The blades are sharp, handle with care. Rinse and dry.
5. **Meat Grinder Parts:** Disassemble all parts of the meat grinder. Wash immediately after use in warm soapy water to prevent food residue from drying. Use a brush for hard-to-reach areas. Rinse and dry thoroughly.
6. **Storage:** Ensure all parts are completely dry before storing. Store the appliance and its accessories in a clean, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Sencor STM 6355VT, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; safety lock not engaged.	Ensure power cord is securely plugged in. Turn speed dial to a setting other than '0'. Check that the mixer head is fully lowered and locked, and the bowl is securely twisted into place.
Dough hook gets stuck or is difficult to remove.	Dough or residue has dried around the shaft; attachment not properly aligned during installation.	Ensure the mixer head is fully lifted. Gently wiggle the attachment while pulling down. If dried residue is the cause, try soaking the attachment in warm water for a few minutes before attempting removal. Always clean attachments immediately after use.
Grease or lubricant spills into dough.	This can sometimes occur with new appliances or if the attachment is not fully seated.	Ensure the attachment is pushed up and twisted securely onto the shaft. Run the mixer with a small amount of flour or oil for a few minutes before adding ingredients to help distribute any excess lubricant. If the problem persists, contact customer support.
Motor sounds strained or stops.	Overloaded; ingredients too thick; continuous operation for too long.	Reduce the amount of ingredients. Add liquids if the mixture is too thick. Turn off the appliance and let it cool down for at least 15-20 minutes before resuming operation. Refer to maximum capacities in the recipe section (if applicable).
Attachments wobble excessively.	Attachment not properly installed; worn parts.	Ensure the attachment is fully pushed up and twisted into place until it clicks. If the issue persists, contact customer support for inspection.

If the problem persists after trying these solutions, please contact Sencor customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Sencor
Model Name	STM 6355VT (6355 SERIES)
Color	Purple
Motor Power	1000W
Speed Settings	8 speeds + Pulse function
Mixing Bowl Capacity	4.5 Liters
Mixing Bowl Material	Stainless Steel
Blender Capacity	1.5 Liters
Blade Material (Blender)	Stainless Steel
Control Type	Digital (Rotary Dial)
Product Dimensions (L x W x H)	35 x 24.5 x 32.3 cm (main unit) / 26P x 40L x 45H cm (with blender)
Item Weight	9.7 Kilograms
Special Features	Adjustable speed control, Planetary mixing system, LED light



Figure 8.1: Approximate dimensions of the Sencor STM 6355VT Food Processor with blender attachment.

9. WARRANTY AND SUPPORT

Sencor stands behind the quality of its products. The Sencor STM 6355VT Planetary Food Processor comes with a **6-year warranty on the motor**, ensuring long-term reliability for this core component.

For general product issues, please refer to the Troubleshooting section of this manual. If you require further assistance, have questions about your warranty, or need to arrange for service, please contact Sencor customer support through their official website or the retailer from whom you purchased the product.

Please have your model number (STM 6355VT) and proof of purchase ready when contacting support.

10. OFFICIAL PRODUCT VIDEOS

No official product videos from the seller are available for embedding at this time.

