Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Ariete 1598/02

Ariete Gourmet Professional 7L 1598/02 Planet Kneading Machine User Manual

Model: 1598/02

1. Introduction

Thank you for choosing the Ariete Gourmet Professional 7L Planet Kneading Machine. This appliance is designed to assist you with various kitchen tasks, including kneading, mixing, and whisking. To ensure safe and efficient operation, please read this instruction manual thoroughly before first use and retain it for future reference.

2. Safety Instructions

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has malfunctioned or been dropped. Contact authorized service personnel for repair.
- This appliance is for household use only. Do not use outdoors.
- Supervise children to ensure they do not play with the appliance.
- Do not use attachments not recommended or sold by the manufacturer.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation.
- Avoid contact with hot surfaces.

3. Product Overview

The Ariete Gourmet Professional 7L Planet Kneading Machine comes with several key components designed for various culinary tasks.



Image 1: Ariete Gourmet Professional 7L Planet Kneading Machine, showcasing its main unit, stainless steel bowl, and splash guard.

Components:

1. **Main Unit:** Houses the motor, speed control, and attachment hub.
2. **Stainless Steel Bowl (7L capacity):** For holding ingredients during mixing.
3. **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.
4. **Dough Hook:** For kneading heavy doughs like bread or pizza.
5. **Flat Beater:** For medium-heavy mixtures such as cake batter, cookies, or mashed potatoes.
6. **Wire Whisk:** For light mixtures like egg whites, cream, or light batters.

4. Setup

Follow these steps to set up your kneading machine before first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel bowl, splash guard, dough hook, flat beater, and wire whisk 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 clean, dry, and stable countertop.
4. **Attach Bowl:** Place the stainless steel bowl into its base on the main unit and turn it clockwise until it locks securely into place.
5. **Install Attachment:** Lift the motor head by pressing the release button. Select the desired attachment (dough

hook, flat beater, or wire whisk) and insert it into the attachment shaft, pushing upwards and turning slightly until it clicks into place.

6. **Lower Head:** Lower the motor head until it locks into position.
7. **Attach Splash Guard:** If desired, place the splash guard over the bowl, aligning its opening with the attachment.

5. Operating Instructions

General Operation:

1. Ensure the appliance is properly assembled and plugged into a suitable power outlet.
2. Add your ingredients to the stainless steel bowl. Do not exceed the maximum capacity of 7 liters.
3. Turn the speed control knob to the desired setting (1-6). Start with a lower speed and gradually increase as needed.
4. For quick bursts of power, use the Pulse function.
5. When finished, turn the speed control knob to '0' (off) and unplug the appliance.

Using the Dough Hook:

The dough hook is ideal for kneading heavy doughs such as bread, pizza, or pasta dough. Use speeds 1-3 for kneading.



Image 2: The kneading machine in operation with the dough hook, preparing bread dough.

Using the Flat Beater:

The flat beater is suitable for medium-heavy mixtures like cake batters, cookie dough, frostings, or mashed potatoes. Use speeds 2-4.



Image 3: The mixer using the flat beater to combine ingredients for a cake.

Using the Wire Whisk:

The wire whisk is designed for incorporating air into light mixtures such as egg whites, cream, meringues, or light batters. Use speeds 4-6.



Image 4: The mixer with the wire whisk attachment, whipping cream to a fluffy consistency.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygiene of your appliance.

1. **Always unplug** the appliance before cleaning.
2. **Motor Unit:** Wipe the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
3. **Bowl and Attachments:** The stainless steel bowl, dough hook, flat beater, and wire whisk are dishwasher

safe. Alternatively, wash them in warm soapy water, rinse thoroughly, and dry immediately.

4. **Splash Guard:** Wash the splash guard in warm soapy water, rinse, and dry.
5. **Storage:** Store the appliance and its accessories in a dry place.

7. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power outage; motor head not locked.	Check power connection; verify power supply; ensure motor head is fully lowered and locked.
Attachment not reaching ingredients.	Attachment not fully inserted.	Ensure attachment is pushed up and twisted until it clicks into place.
Excessive vibration or noise.	Uneven surface; overloaded bowl; attachment not properly secured.	Place on a stable surface; reduce ingredient quantity; re-secure attachment.
Motor stops during operation.	Overload protection activated.	Turn off, unplug, reduce load, and let cool for 30 minutes before restarting.

8. Specifications

- **Model Number:** 1598/02
- **Brand:** Ariete
- **Power:** 1200 Watts
- **Voltage:** 240V
- **Capacity:** 7 Liters (Stainless Steel Bowl)
- **Number of Speeds:** 6 + Pulse Function
- **Material:** Stainless Steel (bowl and attachments)
- **Item Weight:** 5.36 Kilograms
- **Dimensions (D x W x H):** Approximately 39D x 23.5W x 57.5H centimeters



Image 5: Diagram illustrating the approximate dimensions of the kneading machine.

9. Warranty and Support

This product is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. Note that warranty information may be provided in the original language of the manufacturer. For service or support, please contact your local distributor or the point of purchase. Keep your proof of purchase for warranty claims.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0B9XRWSKL

More documents and user manuals: **https://manuals.plus/**