

AREBOS

Kitchen Maschine 1800W

AR-HE-RKM1860S/R/G/B/P/C



Please follow all security measures in this user's manual to ensure a secure use.



Thank you for trusting in AREBOS.

Thank you for purchasing our product. Please read the operating instructions carefully before using the product for the first time. If you give the product to a third party, this manual must be handed over with it. Keep the instruction manual for future reference. The drawings in this manual may not match the physical objects. Please refer to the physical objects.

Security Instructions

Explanation of the symbols



By means of a CE marking, it can be recognized that a product complies with the legal requirements of European legal standards and therefore may be traded within the European Community.



This product **must not** be disposed of with household waste!



Warning! Read the safety instructions carefully. Failure to follow the safety precautions could result in serious injury or damage. Keep the operating instructions in a safe place.

General safety instructions

- Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.
- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors (except if it is designed to be used outdoors). Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).
- Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following “Special Safety Instructions”.

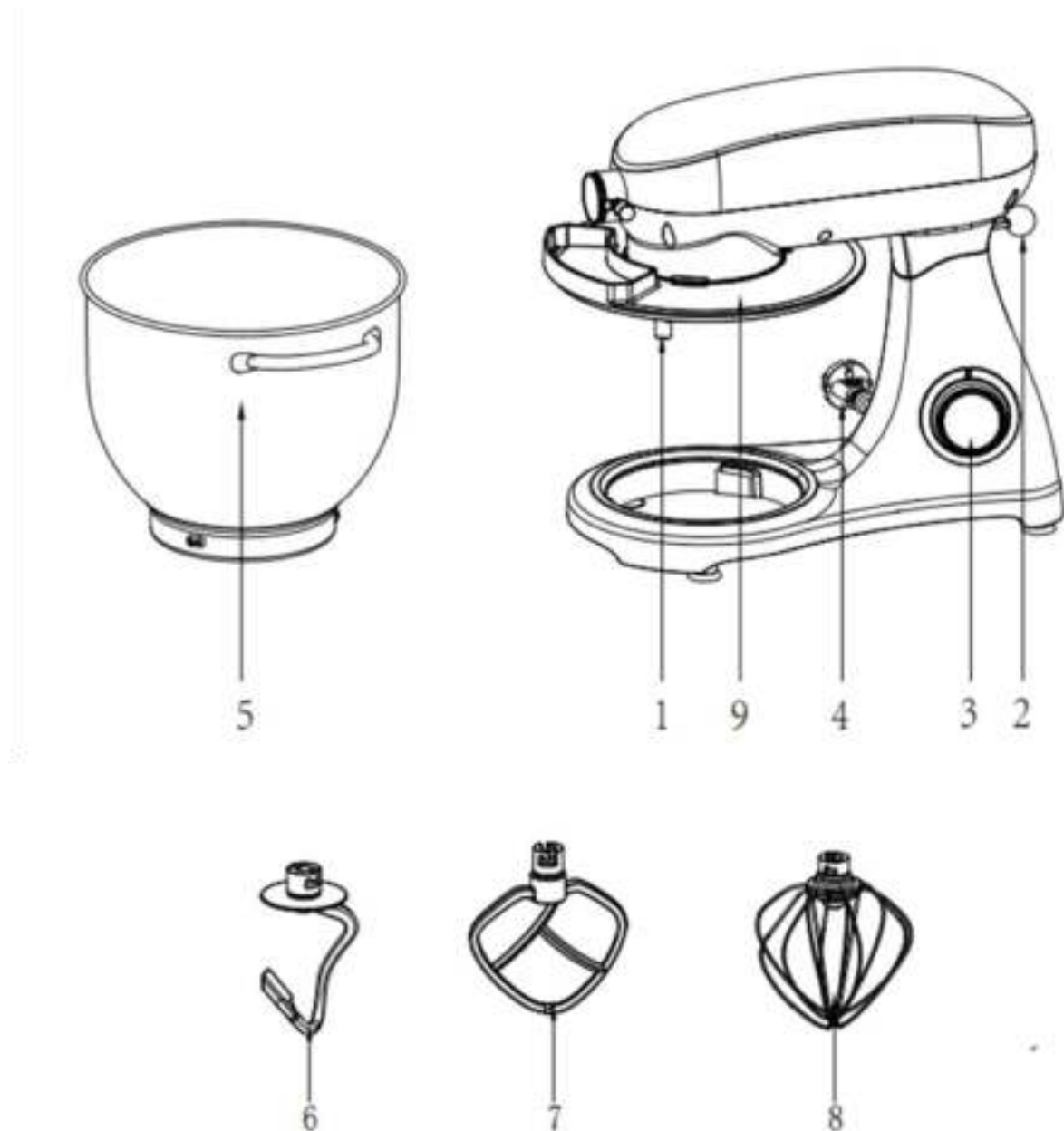
Children and Frail individuals

- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
Caution! Do not allow small children to play with the foil as there is a **danger of suffocation!**
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This device is not a toy. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Special Safety Instructions for this Machine

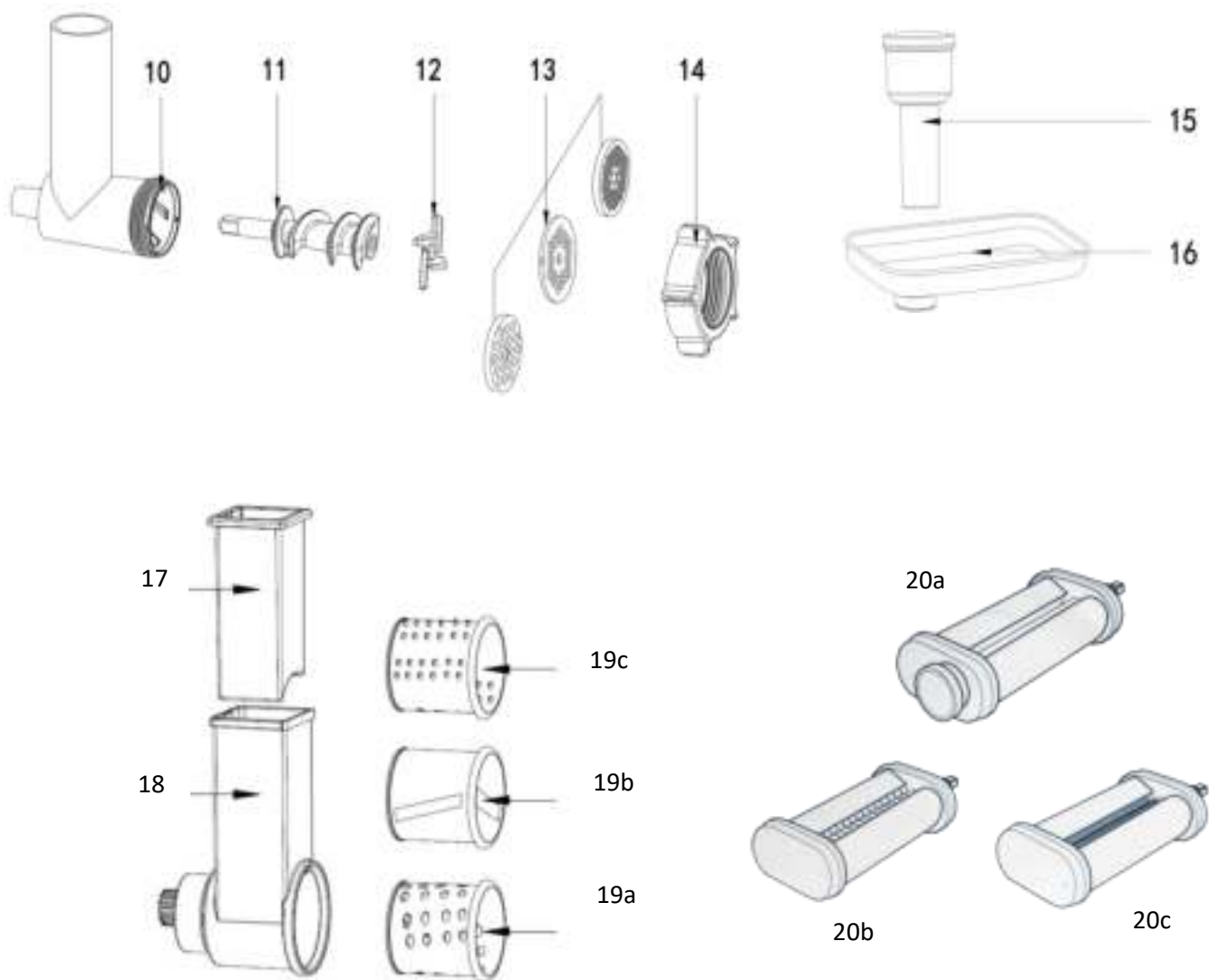
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not use appliance for other than intended purpose.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

Overview of the Components



Main Components and Standard Accessories:

1	Output shaft	6	Dough hook
2	Rise knob	7	Beater
3	Speed knob	8	Whisk
4	Power cord	9	Anti-splash cover
5	Mixing bowl		



Optional Accessories (NOT in delivery):

10	Helix housing	17	Pusher
11	Helix	18	Cutter housing
12	Blade	19a	Coarse shredder
13	Sieve	19b	Slicer
14	Fixing ring	19c	Fine shredder
15	Meat Pusher	20a	Pasta Roller
16	Feed tray	20b	Fettuccine Cutter
		20c	Spaghetti Cutter

Kneading Machine Function

1. In order to lift the arm, clockwise rotation the Rise knob (2). The arm will now move upwards. (Fig 1)
2. Place the pot cover into its body. (Fig 2)
3. Place the mixing bowl into its holding device (Step 1) and turn the bowl clockwise until it locks into place (Step 2). (Fig 3)
4. Mount the required utensil (Dough hook or Beater or Whisk) by inserting the top into the output shaft and turn anti-clockwise until it locks into place. (Fig 4 & Fig 5)
5. Now fill in your ingredients.

CAUTION: Do not overfill the mixing bowl!

- The maximum quantity of ingredients is 1.5 kg.

6. Lower the arm using the rise knob (2). (Fig 6)
7. Insert the mains plug into a properly installed 220-240 V 50/60 Hz safety power socket.
8. Switch the machine using the speed knob to a speed between 1 and 6 (corresponding to the mixture).
9. For pulse operation (kneading at short intervals), turn the switch to the "PULSE" position. The switch has to be held in this position according to the desired interval length. When the switch is released it returns automatically to the "0" position.
10. After kneading/stirring turn the speed knob (3) back to the "0" position as soon as the mixture has formed a ball. Then remove the mains plug.
11. Push the rise knob (2) downwards and the arm will be raised.
12. The mixture can now be released with the help of a spatula and removed from the mixing bowl.
13. The mixing bowl can now be removed.
14. Clean the parts as described under "Cleaning".



FIG1



FIG2



FIG3



FIG4






FIG5



FIG6

Adjusting the levels and using the Dough Hook / whisk / beater for no more than 1.5 kg of Mixture.

Use	Picture	Levels	Time (Min)	Maximum	Operation method
Dough hook		1-3	3-5	1000g flour and 538g water	Heavy mixtures (e.g. bread or short pastry) <ul style="list-style-type: none"> To form a cluster, switch to Speed 1 for 30s, followed by speed 2 for 30s, and finally speed 3 run for 2 min to 4 min.
Beater		2-4	3-10	660g flour and 840g water	Medium-heavy mixtures (e.g. crepes or sponge mixture) <ul style="list-style-type: none"> To use the beater, switch to speed 2 for 20s, then speed 4 run for more than 2min40s.
Whisk		5-6	3-10	3 egg whites (Minimum)	Light mixtures (e.g. cream, egg white, blanchmange) <ul style="list-style-type: none"> To beat egg white, use Speed 5 or 6 to run 3 min or above until stiff. To whip cream, use Speed 5 or 6 and whip for 3 to 5 mins.

CAUTION:

Risk of overheating due to excessive operation!

- **Max. operating time:** Do not operate the machine for more than 5 minutes!
- After operating for 5 minutes, please allow a pause of min. 10 minutes before operating again.

Meat Mincer Function

How to use the mincer

- 1) To mount the mincer parts, first place the blade (12) on the end of the helix (11) and then a sieve (13) of your choice. Please pay attention to the sieve and the recesses on the helix housing (10). Screw the fixing ring (14) onto the thread (FIG.1)
- 2) Remove the front cover (FIG.2) from the machine.
- 3) Press the fixed button then place the helix housing into the machine and turn **anticlockwise** to lock (FIG.3)
- 4) Fit the feed tray (FIG.4) on the top end of the feed tube.
- 5) Place a container under the exit.
- 6) Put the plug in the socket then set the speed control to position 3. Place the pieces of meat onto the feed tray (16) and into the feed tube. If necessary, push the meat with the pusher (15).

CAUTION:

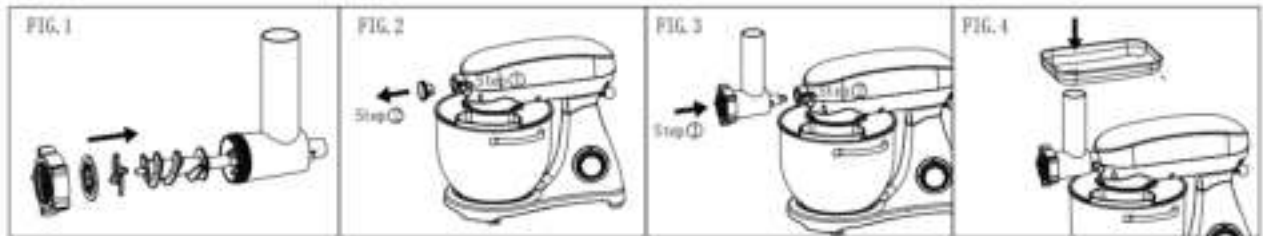
Do not use your fingers to push the meat in the feed tube!

- 7) After use, switch off the appliance and disconnect the mains plug.

ATTENTION:

Do not use the mincer for longer than 5 minutes continuously at a time then allow the machine to cool down before operating again.

Longest continuous operation time of the machine is 15 minutes



Recommended formulation:

- Remove bones or gristles from the meat and cut the pieces into 2.5cm cube chunks.
- Connect the mains plug then set the speed control to position 1-3.
- Feed meat into feeder tube, use pusher when necessary.
- The max. amount of ground meat at one time is 3kgs.
- It is essential to adhere to the maximum operating time. Interrupt the mincing process after continuous operation of 5 minutes at a time. Let the device cool down before using it again.

Vegetable Cutter Function

How to use the Vegetable cutter

- 1) Remove the front cover from the machine.
- 2) Insert the selected cutter (coarse shredder(19a), slicer(19b), or fine shredder(19c) into the cutter housing. (FIG.1&2) Making sure that the power shaft fits into the square hub.
- 3) Press the fixed button then attach the cutter housing into the machine and turn anticlockwise to lock (FIG.3)
- 4) Now the appliance is ready for slicing/shredding.
- 5) Place a container under the exit.
- 6) Plug the machine in the socket then set the speed control to position 3-5. Cut the potato or other vegetables into pieces, which size is suitable for the cutter housing. Choose different kind of cutter if required. Put the vegetable pieces into the cutter housing and press slightly by pusher (17). (FIG.4)

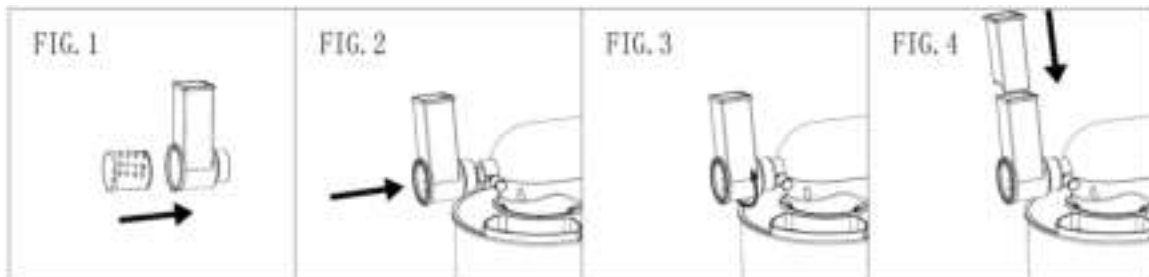
Note:

Never press the feeding objects with your finger!

ATTENTION:

Do not use the vegetable cutters for longer than 5 minutes continuously at a time and then allow the device cool down before using it again.

- 7) After use, switch off the appliance and disconnect the mains plug.




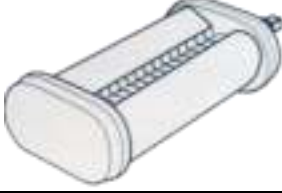

Recommended formulation:

- Cut solid ingredients into long stripes and make sure the size could pass through the top opening.
- Connect the mains plug then set the speed control to position 3 to 5.
- Apply appropriate force above the feeder tube of the cutter with the pusher to press the vegetables in until shredded or sliced.

Pasta Roller Function

How to use the Pasta roller

PARTS AND FEATURES

		
Pasta Roller	Fettuccine Cutter (optional)	Spaghetti Cutter (optional)

FUNCTION

Attachment	Speed	Noodle width	Suggested Uses
PASTA ROLLER	2	Up to 140mm	See <i>roller settings chart</i>
FETTUCCINE CUTTER	4	6.5mm	Egg noddles Fettuccine
SPAGHETTI CUTTER	6	2mm	Spaghetti Thin fettuccine Linguine fini

ROLLER SETTINGS CHART

Attachment	Roller setting	Suggested Use
Pasta roller	1-2	Kneading and thinning dough
	3-4	Egg noddles
	4-5	Spaghetti, fettuccine, favioli, lasagna noddles
	6-7	Tortellini, thin fettuccine, and linguini fini

BEFORE FIRST USE

To avoid damage:

- Do not wash or immerse attachments in water or other liquid!
- Do not wash in dishwasher!

Note:

These attachments are designed for making pasta dough only!

Do not cut or roll anything other than pasta to avoid damage to your pasta roller.

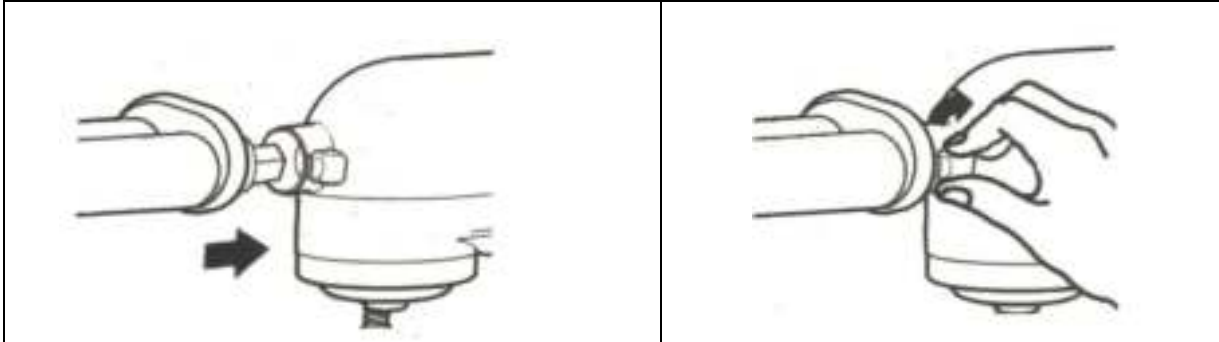
Assembly

ATTENTION!

Before assembling, switch the stand mixer off and disconnect the mains plug.

1. Insert the attachment shaft housing into the hub, making certain the power shaft fits into the square of hub socket. If necessary, rotate the Pasta Roller or Cutter back and forth. The pin on the attachment housing fits into the notch of the hub rim when in the proper position.

2. Tighten the Stand Mixer hub knob until the attachment is completely secured to the mixer.



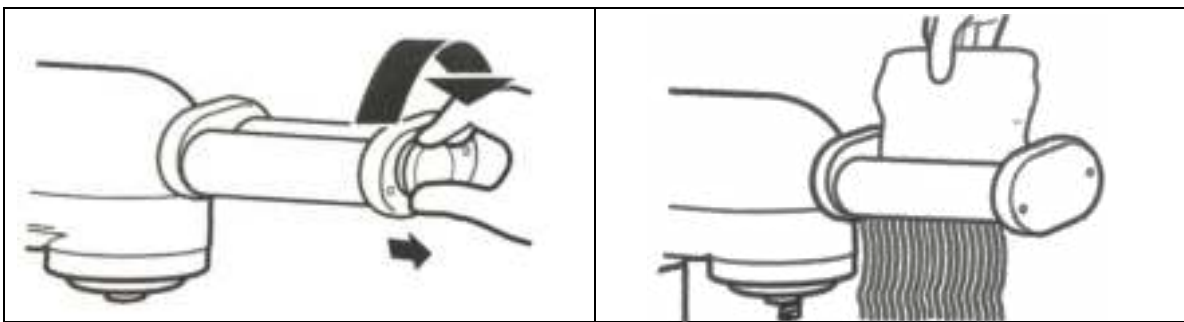
Using

WARNING!

When using the pasta roller and the cutters, do not wear ties, scarves, loose clothing or long necklaces; gather long hair with a clasp.

ATTENTION:

Do not use the pasta roller/cutters for longer than 5 minutes continuously at a time and then allow the device cool down before using it again.



- 1) Cut dough into sections that fit in the pasta roller;
- 2) Pull the pasta roller adjustment knob straight out and turn to setting 1. Release the knob, making certain the pin on the pasta roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing;
- 3) Turn to speed 2. Feed flattened dough into rollers to knead. Fold dough in half and roll again. Repeat until dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to aid in drying and separation.
- 4) Feed dough through rollers to further flatten the sheet of dough. Change the roller to setting 3, and repeat the rolling process. Continue to increase roller setting until desired thickness is reached. Do not fold the dough during this step.
- 5) To make noodles, exchange the Pasta Roller for the Cutter of your choice. Feed the flattened sheets of dough through the cutter. See the " Roller settings chart" to determine the correct thickness for each type of pasta.

WARNING

Before cleaning, please ensure that the Switch knob is at the "OFF" position and the plug has been disconnected from the socket, otherwise it may cause an electric shock or injury risk. Never clean the pasta roller and cutters attachment when it is assembled in the stand mixer. It could result in a serious injury.

ATTENTION

Do not use metal objects to clean out the pasta roller and cutters.

Do not wash the attachment in the dishwasher, or immerse in water or other liquids.

The attachment must be hand washed.

Note:

- After cutting pasta, let the Roller and Cutters air dry for one hour, then remove any dried dough using the cleaning brush. If dried dough is difficult to remove, try tapping the attachment with your hand. Use a toothpick if necessary.
- After cleaning out all remaining dried dough, polish the Pasta Roller and Cutters with a soft, dry cloth and store in a dry place at room temperature.
- To maintain properly we recommend using a light mineral oil to lubricate the gears. Add a drop of mineral oil to each of the four corners of the Pasta roller and Cutters.

Troubleshooting

NO.	Troubles	Solution
1	The machine doesn't work.	<ul style="list-style-type: none"> - Check if the plug is in good contact with the socket. - Check if the rise button spring back in place. - Check if the machine works continuously more than 6 minutes, and wait until the motor cool down.
2	Noise in the mixing bowl when working (the accessory scraped the bowl).	<ul style="list-style-type: none"> - Check if the mixing bowl is properly installed. - Check if the accessory installed properly on machine.
3	The pot cover doesn't fit the mixing bowl properly.	<ul style="list-style-type: none"> - Check if the pot cover placed on the machine properly. - Check if the mixing bowl installed properly on machine and locked correctly.
4	The machine doesn't work on certain speed.	<ul style="list-style-type: none"> - Check if the mark on speed knob correspond to the speed silkscreen on housing. - Rotate speed knob to 0, and re-check if the machine works.
5	Movements when the machine working.	<ul style="list-style-type: none"> - Check if the anti-slip feet fall off. - Check if the machine is placed on a smooth and flat tabletop.
6	The rise button didn't spring back in place after installing the mixing bowl and pot cover.	<ul style="list-style-type: none"> - Check if the pot cover placed on the machine properly. - Check if the mixing bowl is properly installed.

Technical Specifications

Model	AR-HE-RKM1860S; AR-HE-RKM1860R; AR-HE-RKM1860G; AR-HE-RKM1860B; AR-HE-RKM1860P; AR-HE-RKM1860C
Nominal Power (Watt)	1800 Watt
Power supply	220-240 V, 50/60 Hz
Protection Class	I
Mixing bowl with handles	6L
Dimension of machine (L x W x H)	38.7cmX25cmX33.5cm
Delivery content	Whisk 1x, Stirrer beater 1x, Kneading hook 1x, anti-splash cover 1x, Mixing bowl 1x, Machine 1x, User Manual 1x
Weight (without packaging)	7.1 kg

Cleaning

- Before cleaning remove the mains plug from the socket.
- Do not use any sharp or abrasive detergents.

Motor Housing

- Never immerse the housing with motor in water!
- Only a damp rinsing cloth should be used to clean the outside of the housing.

Dough hook (6); beater (7); whisk (8), helix (11), helix housing (10), feed tray (16) and fixing ring of the mincer (14): pasta roller/cutters (20a, 20b, 20c)

- **Caution: The components are NOT suitable for cleaning in a dishwasher. If exposed to heat or caustic cleaners they might become distorted or discolored.**
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.
- Please apply a small quantity of vegetable oil likely to the screens after they have dried.

Plastic accessories, mixing bowl (5), cutting blade of mincer (12); meat cutting discs (13): Vegetable cutters (17, 18, 19a/b/c)

- These accessory parts can be cleaned with hot water and washing-up liquid or in the dishwasher.
- Do not use any scouring agents.
- After drying, rub the meat cutting sieves (13) and cutting blade (12) of the mincer with a few drops of vegetable oil.

Environmentally friendly disposal

Warning Danger of suffocation! Packaging material is dangerous for children. Never let children play with packaging material.

Disposal and packaging

- The packaging of your unit consists of materials that are necessary to guarantee effective protection during transport. These materials are fully recyclable and therefore reduce the environmental impact. Dispose of the packaging in a bin for recyclable materials.

Disposal of waste equipment

- Old appliances must be disposed of in accordance with the guidelines and regulations of the local waste disposal authority. Check with your local administration for the address of the nearest recycling centre and deliver your appliance there.



The symbol of the crossed-out dustbin on a Waste electrical or electronic equipment indicates that it must not be disposed of with household waste at the end of its life. Collection points for waste electrical and electronic equipment are available free of charge in your area. You can obtain the addresses from your city or local government. You can find out about other return options created by us on our website www.arebos.de.



The separate collection of Waste electrical or electronic equipment is intended to enable the reuse, recycling or other forms of recovery of Waste electrical or electronic equipment and to avoid the negative consequences of disposal on the environment and human health.

Our customer service number: Tel. +44 (0) 208 068 5604

Fax: +49 (0) 931 4523 2799 / E-Mail: info@arebos.de

Office address: Canbolat Vertriebs GmbH • Gneisenaustraße 10-11 • 97074 Würzburg

Return address can be found in the imprint: <https://www.arebos.de/impressum/>

Revocation/Return

- Check the product for transport damage. Immediately report any damage to the transport company that delivered the product.
- **Revocation/Return:** Please note that the full purchase price can only be refunded if the returned goods are unused, new and in their original packaging.

Declaration of Conformity EU

We, the

Canbolat Vertriebs GmbH, Gneisenaustraße 10--11, 97074 Würzburg, Germany,

hereby declare that the equipment described below, by virtue of its design and construction and in the versions placed on the market by us, complies with the relevant essential health and safety requirements of the EU directives.

Name of the product: AREBOS Kitchen Maschine 1800W

Model number: AR-HE-RKM1860S; AR-HE-RKM1860R; AR-HE-RKM1860G;

AR-HE-RKM1860B; AR-HE-RKM1860P; AR-HE-RKM1860C

Article number: 4260627427895 (black); 4260627427901 (red); 4260627427918 (green); 4260627427925 (blue); 4260627427932 (pink); 4260627427949 (beige).

Should the appliance be modified without our consent, this declaration of conformity will lose its validity.

Verified acc. to:

Standard/Directives EU:

EN 55014-1:2017

EN 55014-2:2015

EN IEC 61000-3-2:2019

EN 61000-3-3:2013+A1:2019

EMC Directive 2014/30/EU

EN 60335-1: 2012+A11:2014+A13:2017+A1:2019+A14:2019+A2:2019

EN 60335-2-14:2006 + A1:2008 + A11:2012 + AC:2013 + A12:2016

EN 62233:2008

Low Voltage Directive 2014/35/EU

RoHS Directive 2011/65/EU

ErP Directive 2009/125/EC

Date/Manufacturer Signature/Location:

Würzburg, 22.02.2022



Signature:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

Representative of these instructions for use/technical data:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

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Return address can be found in the imprint: <https://www.arebos.de/impressum/>

VAT identification number: DE 263752326

Court of the Commercial Register is Würzburg, HRB 10082

WEEE Reg.-No. DE 61617071