STIRLING®

800 W Stick Mixer

Model Number: HSM-512-C / HSM-512-A

INSTRUCTION MANUAL

Welcome

Congratulations on choosing to buy a STIRLING® product.
All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive warranty. We hope you will enjoy using your purchase for many years to come.

AFTER SALES SUPPORT
☎ (AUS) 1300 112 534

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STIRLING®

800 W Stick Mixer

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

1
YEAR WARRANTY

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MODEL: HSM-512-C / HSM-512-A PRODUCT CODE: 718021 03/2025

General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with any warranty information, your purchase receipt and the carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical Safety and Cord Handling

- **Voltage**: Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label before connecting the appliance to a readily accessible electrical wall outlet.
- **Protect from moisture:** Do not place the appliance near a sink or basin so that the appliance, the mains plug and the power cord cannot accidentally come into contact with water. If the appliance, mains plug or cord falls into water, turn off the power immediately. Do not reach into the water!
- **WARNING! Do not immerse:** To reduce the risk of electrocution, never operate this product with wet hands. Never immerse the product, the mains plug and/or the power cord in water or other liquid.
- **WARNING! Misuse:** Improper assembly and misuse of the product may result in severe injury and damage to the product. We accept no liability for any eventual damages caused by misuse or noncompliance with the instructions.
- **Power cord:** Do not kink, bend, squash or damage the power cord and protect it from sharp edges and heat. Do not let it hang over the edge of a table or benchtop, or touch hot surfaces. Do not put any stress on the power cord where it connects to the product, as the power cord could fray and break.
- **No extension cord:** Do not use an extension cord. Insert the plug directly into an electrical outlet. But if you must use one, make sure it has the same technical specifications as the one of the appliance.
- **Cord handling:** Unwind the power cord completely for use. Run the cord in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- **Damage:** Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged in any manner. If the power cord is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid a hazard.
- **Switch off and unplug** the stick mixer from the outlet when it is not in use and before attaching/detaching or cleaning the mixing shaft. Grip the plug when disconnecting, do not pull the cord.

General Safety Instructions (Cont.)

- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30 mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
- **Winding the cord:** If winding the power cord, avoid tight bends as this could damage the cord.

Usage Conditions and Restrictions

- **Domestic use only:** This appliance is intended for private domestic use only. It is not suitable for commercial, industrial or trade use. **Do not use it outdoors**.
- **Intended purpose:** This appliance is intended for processing domestic quantities of foods and liquids for human consumption. Only use it for its intended purpose, and only use it as described in this manual. Any other use is not recommended, may expose you to danger and void the warranty.
- **Usage restriction:** The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used near children.
- **CAUTION! Do not leave unattended:** Never leave the appliance unattended during use. Unplug it when you leave the room, even if it is just for a moment.
- **Accessories:** Do not use any accessory attachments that are not sold with the appliance.
- **Work environment:** Do not use the appliance where highly flammable gases are present, or where it is exposed to extreme temperatures, water or high humidity. Use the appliance on a stable, level, dry surface. Do not use it on a surface that can become hot, such as on a cooktop or near a gas stove.
- **Hot liquids:** Be extremely careful when blending hot liquid as it can be ejected out of the appliance due to sudden steaming.
- **Operating speeds and times:** Do not use the stick mixer continuously for more than 1 minute at a time, or on hard food for more than 15 seconds (on any speed setting). Let the appliance cool down for at least 1 minute before continuing.
- **CAUTION! Do not touch moving parts!** The blades are very sharp. Keep hands, hair, clothing and utensils away from the blades to reduce the risk of severe injury or damage.
- **CAUTION! Cleaning:** Take particular care when cleaning the appliance. The blades are sharp, handle with care! Take the blending shaft off the motor part before washing it in warm, soapy water. Allow the blending shaft to dry thoroughly before reassembly.
- **Disconnect:** When you have finished, switch off and unplug the stick mixer. Grip the plug when disconnecting, do not pull the cord.

General Safety Instructions (Cont.)

- **WARNING! Misuse:** Improper assembly and misuse of the product may result in severe injury and damage to the product. We accept no liability for any eventual damages caused by misuse or noncompliance with the instructions.

Product Overview

Scope of Delivery

A Stick mixer

1 Power level dial
2 Power button
3 TURBO button
4 Motor unit
5 Eject buttons (one on each side)
6 Blender stick
7 Chopping bowl lid
8 "S" blade
9 500mL chopping bowl
10 Whisk/milk frother holder
11 Whisk
12 Milk frother
13 600mL measuring cup

B Documentation (not shown)

Instruction Manual
Quick Start Guide
Warranty Certificate

NOTE: Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

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MODEL: HSM-512-C / HSM-512-A PRODUCT CODE: 718021 03/2025

Getting Started

Before First Use

- This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the packaging is to be disposed of, please recycle it where possible.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Inspect all parts of the appliance for visual damage. Unwind the power cord to its full length and inspect the cord and plug for damage. Do not use the appliance if the appliance or its cord have been damaged or are not working properly. In case of damage, contact our after sales support centre for advice.
- Make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Overview, page 7, to familiarise yourself with the product and identify all parts. Pay particular attention to the safety instructions on the previous pages.
- To remove dust from transport and storage, wash the blending shaft and other attachments and accessories (excluding the motor unit) in warm, soapy water. Dry thoroughly, taking care not to cut yourself on the sharp blade. Wipe the motor unit with a dry or slightly damp cloth. Dry thoroughly.
- **WARNING:** Never wash the stick mixer motor unit under water or immerse it in water or other liquid.

TIPS

- To ensure smooth and consistent results, cut food into uniform sizes.
- When pureeing food, it is important to use enough liquid (water, juice, milk, cream, broth, etc.) to create a smooth mixture. Add more liquids or soft solids to adjust the consistency of the mixture.
- The appliance is not suitable for chopping extremely hard foods, such as ice cubes, nutmeg, coffee beans or whole grains.

SHORT OPERATION TIME

Do not use the stick mixer continuously for more than 1 minute at a time. Let the appliance cool down for at least 1 minute before continuing.

Instructions

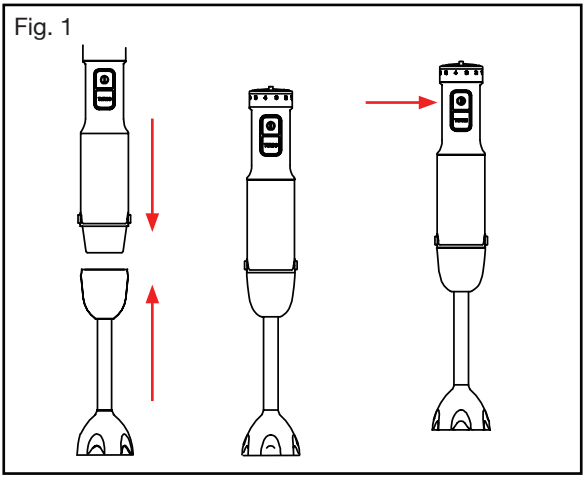
This STIRLING 800 W stick mixer is a versatile piece of kitchen equipment with a number of uses. The many attachments and accessories enable it to prepare dips, sauces, soups and baby food, as well as for blending milkshakes, smoothies and other drinks. This device can also be used to chop herbs or onions, or create spice pastes.

Using the Hand Blender

The hand blender is suitable for the preparation of dips, sauces, soups, mayonnaise, baby food and much more.

- To assemble the stick mixer, hold the motor unit by the handle and then attach the blender attachment by inserting it into the base of the motor unit (Fig. 1). Gently press it in place until you hear a "click" noise, which will indicate the two are properly attached.
- When using this appliance, it is recommended that you start on the lowest speed setting (1) and then slowly turning the dial clockwise, until it reaches the desired speed (max. 12).
- Place the bending shaft blender into the 600 mL measuring cup (or a similar vessel), before pressing and holding the power button.
- Once you have sufficiently blended your ingredients (using the TURBO button for extra speed if necessary), unplug the appliance and press the eject buttons on either side of the shaft to remove the blender stick.
- Do not tilt in the device in the container; keep the appliance as vertical as possible while blending.

Fig. 1



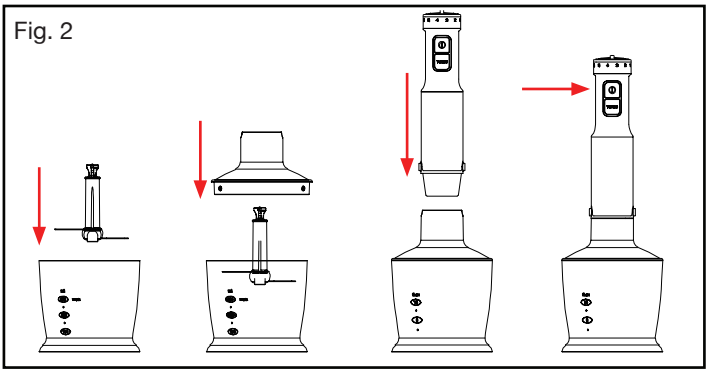
Instructions (Cont.)

Using the Chopper

The chopper is best suited for chopping and slicing moderately hard food, such as meat, cheese, onion, herb, garlic, carrots, walnuts, almonds, prunes etc.

- **This appliance is not suitable for chopping extremely hard foods.**
- Carefully pick up the "S" blade (**CAUTION:** This blade is VERY sharp. Always hold it by the upper plastic part, and never the blade itself).
- Place the blade onto the centre pin at the bottom of the chopper bowl. Press down on the upper plastic part of the blade, until you feel it lock into place. Ensure that the chopper bowl sits on its anti-slip base.

Fig. 2



- Place the food into the chopper bowl.
- Place the chopping bowl lid on the chopper bowl.
- Place the motor unit on the chopper bowl lid by inserting it into the base of the motor unit (Fig. 2). Gently press it in place until you hear a "click" noise, which will indicate the two are properly attached.
- When using this appliance, it is recommended that you start on the lowest speed setting (1) and then slowly turning the dial clockwise, until it reaches the desired speed (max. 12).
- Press and hold the switch to operate the chopper
- Once you have sufficiently chopped your ingredients (using the TURBO button for extra speed if necessary), unplug the appliance and press the eject buttons on either side of the shaft to remove the blender stick.
- Remove the chopping bowl lid.
- Carefully remove the blade.
- Remove the processed food from the chopper bowl.

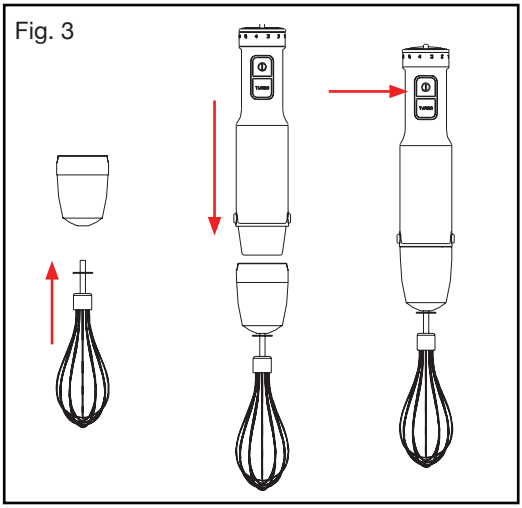
Instructions (Cont.)

Using the Whisk

The whisk is best suited for whipping cream, beating egg whites, and mixing sponges and ready-made desserts.

- Insert the whisk into the whisk holder, and then slot the gear box onto the motor until it locks (Fig. 3).
- Place the whisk into the vessel.
- When using this appliance, it is recommended that you start on the lowest speed setting (1) and then slowly turning the dial clockwise, until it reaches the desired speed (max. 12).
- Once you have sufficiently whisked your ingredients (using the TURBO button for extra speed if necessary), unplug the appliance and press the eject buttons on either side of the shaft to remove the gear box after use. Then, detach the whisk from the gear box.

Fig. 3



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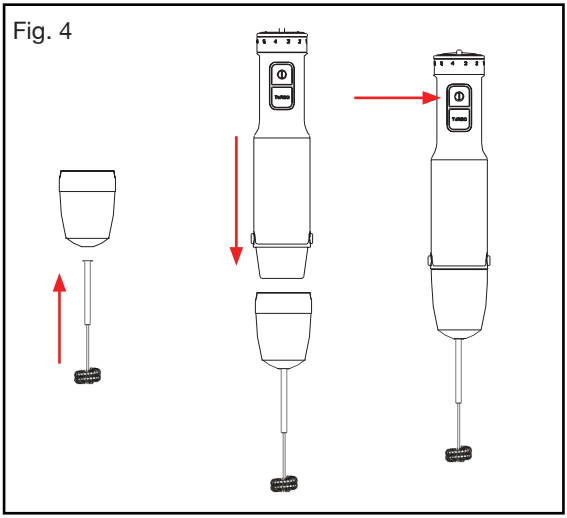
Instructions (Cont.)

Using the Milk Frother

The milk frother is best suited for frothing hot or cold milk (or milk substitute) for coffees, hot chocolates, and other beverages.

- Insert the milk frother into the whisk holder unit (Fig. 4).
- Connect the coupling unit to the motor unit.
- Place the frother into the vessel.
- When using this appliance, it is recommended that you start on the lowest speed setting (1) and then slowly turning the dial clockwise, until it reaches the desired speed (max. 12).
- Once you have sufficiently frothed your milk (using the TURBO button for extra speed if necessary), unplug the appliance and press the eject buttons on either side of the shaft to remove the gear box after use. Then, detach the milk frother from the gear box.

Fig. 4



FAQs and Troubleshooting Guide

If you encounter problems with your stick mixer, check in the table below for solutions to common problems. If none of the suggested solutions help you solve the problem, or if you experience any other problems with the appliance, do not try and manage them by yourself. Contact our after sales support centre for advice on repair or replacement.

Problem	Possible cause and solution
The appliance does not work.	• Check and ensure that the motor unit is properly connected to the blending shaft; the small arrow on the blending shaft should be pointing to the closed lock symbol on the motor unit.
	• Check and ensure that the appliance is properly connected to the wall outlet and that power is switched on at the outlet. • Check and ensure that the power outlet is not defective, check it with another appliance, or use a different outlet.
	• Check and ensure that the variable speed control is set to an appropriate mixing speed (between 1 and 5).
To blend soup, can I use the stick mixer in the saucepan?	• Take extreme care when using the stick mixer for blending hot liquids as they can be ejected out of the container due to sudden steaming. Protect yourself from splashes. • If using the stick mixer in a saucepan, take care with non-stick coatings.

Other Useful Information

Cleaning and Maintenance

CAUTION!

- Make sure the appliance is disconnected from the power supply before cleaning the blending shaft or motor unit.
- **Never immerse the motor unit in water!**
- **The blades are sharp!** Handle the blade on the blending shaft and the "S" blade with utmost care.

- Unplug the appliance before cleaning. Only clean the motor unit with a dry or slightly damp cloth. **Do not immerse the motor unit in water.**
- When washing up, take care with the sharp blades. Use a mild dish detergent and a soft sponge or dish brush.
- Do not use harsh, sharp or abrasive cleaning agents or scouring pads.
- All other parts (aside from the motor unit) may be washed in a dishwasher. However, after processing very salty food, the blades should be rinsed right away. In addition, be careful not to use too much cleaner or decalcifier in your dishwasher.
- When processing food with color, the plastic parts of the appliance may become stained. Wipe these parts with vegetable oil before placing them in the dishwasher or washing them by hand.

Storage

Store the clean and dry appliance in the original carton, which will protect it from dust. Store it in a clean and dry place, unplugged from the power supply and out of children's reach. Do not wrap the cord around the appliance during storage.

Service

The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. Trying to repair the appliance yourself, undertaking incorrect repairs or making any modifications to the appliance or the power cord will expose you to considerable danger and will void your warranty. Contact our after sales support centre.

Other Useful Information (Cont.)

Processing Guide (for the 500 mL chopping bowl, using turbo function)

Food	Maximum weight (grams)	Operation time (seconds)
Meat	250	15
Herbs	50	10
Nuts, almonds	150	15
Cheese	100	10
Bread	80	10
Onions	200	10
Biscuits	150	10
Soft fruit	200	10

Processing Guide (for the hand blender)

When blending fruit and vegetables using the hand blender, it is recommended that for every two parts of solids, you add three parts of liquid, to ensure the best consistency.

Before blending fruit or vegetables, ensure that they are clean. Peel if necessary, and remove the core. Cut into small pieces of less than 1.5 cm^3.

When blending in the 600 mL vessel, the weight of the solid ingredients should not exceed 240 g, and the volume of the liquid should not exceed 360 mL.

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Other Useful Information (Cont.)

Technical Specifications

Rating	220-240 V~, 50-60Hz, 800 W
Speed control	12 speeds (plus Turbo option)
Dimensions (body only)	approx. 63 (L) x 55 (W) x 230 (H) mm
Weight (excluding tools)	approx. 740 g

Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.14.

DOUBLE INSULATION

This symbol indicates that the appliance has been designed in such a way that it does not require a safety connection to electrical earth (ground).

The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

Responsible Disposal

Packaging materials are recyclable. Please dispose of them responsibly for recycling.

At the end of its working life, do not throw this appliance out with your household waste. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling.

Contact your local authorities for advice on recycling facilities in your area. Or find recycling scheme services listed on Planet Ark's website at www.recyclingnearyou.com.au, or call Planet Ark on 1300 733 712.

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STIRLING®

800 W Stick Mixer

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 112 534 or write to us at:

Tempo (Aust) Pty Ltd (ABN 70 106 100 252)
PO BOX 6097, North Sydney 2059, NSW Australia

Web Support: tempo.org/support

Tempo Help Desk: 1300 112 534 (Aust)
(Operating Hours: Mon–Sat 09:00 am to 06:00 pm AEST)

1
YEAR WARRANTY

Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 112 534 for advice.

For an electronic copy of this manual, go to www.stirlingappliances.com.au and download a copy, or contact our after sales support centre.

Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	24 November 2021	Original release (2022)
V2.0	21 September 2023	Second release (2024)
V3.0	02 July 2024	Third release (2025)