

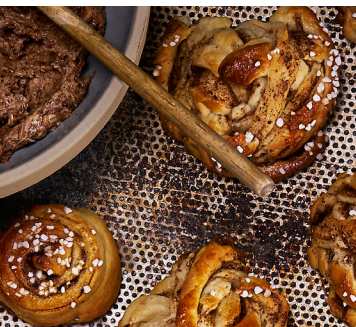
ANKARSRUM



H O M E . M A D E

SWEDISH QUALITY
SINCE 1940

LET THE BUN PARTY BEGIN!



Always use the roller together with the dough scraper. Add all liquid first then add flour gradually.

Home-made – a word that can almost make you feel the scent of freshly baked, and even take you back in time and space. In that word is also the love of craftsmanship. The same love that is the foundation of our own craftsmanship: **Ankarsrum Assistent Original**. The assistant that helps you reach all the way from gently processing the dough, letting it rise, shaping it, baking it and then enjoying it.

We started in 1940 and have since 1969 manufactured our assistants in Ankarsrum, a small community in Småland in southern Sweden. It is said that the people from Småland are frugal and, to keep up the Småland spirit, we therefore make assistants that are not only here to simplify and make it even more fun in the kitchen – but they are made to last as well. Ankarsrum Assistent Originals are really sturdy assistants with self-manufactured motors of 1500 W and with a 7-year warranty. We know that your Ankarsrum Assistent Original will endure most things. Not least baking. You can make as much as 5 kilo of dough at a time. That means no less than 150 buns or five loaves. Not bad, if we may say so ourselves.

Cinnamon Buns 150 pcs.

125 g (7.5 tbsp) yeast
250 g (8.5 oz) softened butter
1.5 litre (6.3 cups) milk
225 g (1 cup) sugar
1 tsp salt
2.4 kg (17 cups) flour

Filling:
250 g softened butter
5 tbsp cinnamon
225 g (1 cup) sugar

For brushing
and decoration:
2-3 eggs
Pearl sugar

1. Assemble the bowl, scraper and roller.
2. Crumble the yeast into the bowl.
3. Warm the milk to 37 C (98 F) and pour it over the yeast in the bowl. Start the assistant on low speed and run until the yeast is resolved.
4. Add sugar, salt and almost all of the flour, saving a little for shaping. Add softened butter little by little and run until well blended.
5. Lock the roller 2-4 cm from the edge of the bowl. Work the dough smooth on medium speed, until the dough no longer sticks to the sides of the bowl.
6. With a smaller recipe, you can leave the dough in the bowl and let it rise under the cover for about 45 minutes. This big recipe requires a bigger container.
7. Take the dough out onto a floured surface and divide into eight pieces.
8. Roll out one piece at a time into a thin, rectangular sheet.
9. Assemble the double beater bowl with the single wire cookie whisks. Whisk butter, cinnamon and sugar, spread the blend onto the dough and roll up the dough lengthwise.
10. Cut the rolls into pieces of 2 cm (3/4 inch) width.
11. Place them with the cut side up on a baking tray covered with baking paper.
12. Set the oven to 250 C (475 F).
13. Let the buns rise under a towel for about 30 minutes.
14. Brush the buns with a beaten egg and sprinkle with a little pearl sugar.
15. Bake them in the middle of the oven for approximately 8 minutes until they are golden brown.
16. Let them cool on a grid under a towel.



The open bowl
makes it easy to add
ingredients, and to see
and feel the dough.



INSPIRATION AND PLEASURE IN THE KITCHEN.

When we started 75 years ago, it was a must to be able to make your own jam and juice, and to can and bake. Now we can buy most things ready-cooked and be satisfied with no further effort. But food is so much more than that! Today, cooking and baking are inspiration, experiments, creativity, pleasure and not least – a delightful moment in the kitchen.

With our Assistent Original it becomes easy to knead, grind, rasp, blend, cut, mix and press. You can use it at low speed and still get powerful effect. With motor and transmission in the base, the Ankarsrum Assistent Original stands steadily even during hard work.

You have several different accessories to choose from to create the perfect sausage, burger, bread, pasta, applesauce, smoothie – or whatever you are dreaming of. Only your imagination sets the limits of what you and your Ankarsrum Assistent Original can accomplish.



AKM6230.

"A strong motor with a very efficient transmission makes the Assistant Original from Ankarsrum a durable friend in the kitchen, ready to take on any heavy duty."



The open bowl makes it easy to add ingredients, and to see and feel the dough.

7 litre/5 kg capacity in the stainless steel bowl. ~40-140 RPM.

Die casted aluminum body. Available in more than 14 different colours.

1500 watt motor (600w/120V.) and transmission in the base of the Assistant Original makes it powerful and sturdy.

The bowl spins on the assistant.

Blender hub; ~3 500-12 000 RPM.

On/off/12 minute timer. Stepless speed. Knobs in metal.

Height: 360 mm / 14.1 in
Width: 268 mm / 10.6 in
Depth: 400 mm / 15.7 in

Weight: 8.9 kg / 19 lb
Output: 1500 Watt on 220-240 volt
600 Watt on 110-120 volt

Volume Capacity: 7 litre / 7.4 qt
Weight Capacity: 5 kg / 11 lb

CREATED TO ENDURE. BUILT TO LAST.

"Our heritage runs deep, like the forests and rivers of Småland. Behind every Ankarsrum Assistent Original lies true craftsmanship and hours of work to create an assistant that lasts a lifetime, which is why Ankarsrum has been an essential part of Swedish kitchens for over 75 years."



When we started making kitchen machines, we wanted two things: facilitate the kitchen activities and offer quality. Today we know that sustainability is more important than ever – and that cooking has become a way to relax and socialize. We build assistants that manage to work just the way you want and perform at the highest power as long as you need. For example, in order to handle 5 kilo of dough, it requires a motor that can work hard and long.

When you buy an Ankarsrum Assistent Original you make an investment in quality. We cast ourselves and stand behind every little part of the machinery. Sustainability, from start to finish.

ALWAYS INCLUDED.

- AKM6230
- Stainless steel bowl
- Dough hook
- Dough roller
- Dough knife
- Spatula
- Beater bowl
- Balloon whisks
- Cookie whisks
- Bowl cover



ENDLESS POSSIBILITIES. IT'S JUST A MATTER OF IMAGINATION.

It is only your imagination that sets the limit of what you can create together with your Assistant Original. Mix, mash, whisk, knead, stir, grind and stuff sausages – an Assistant Original can do them all. Make full use of your Ankarsrum Assistant Original by using the wide range of accessories that are available. Let the fun begin!



MINCER



HOLE DISCS,
2,5 / 4,5 / 6 / 8 mm



GRATER



STRAINER



COOKIE PRESS



BLENDER



CITRUS PRESS



PASTA ROLLER LASAGNE



PASTA ROLLER
FETTUCCINE



Mincer complete.



VEGETABLE CUTTER



EXTRA DRUMS



PASTA ROLLER
SPAGHETTI



GRAIN MILL



FLAKE MILL

For the full
range of accessories
and different packages
see ankarsrum.com

AN ANKARSRUM FOR EVERY TASTE – BLEND IN OR STAND OUT.



The fact that your Assistant Original must be able to take the heavy load in the kitchen is one thing. But that does not mean that it cannot look fantastic of course! When you own an Ankarsrum Assistant Original, we want you to feel joy every time you enter the kitchen. Not only that baking and cooking will be so much more enjoyable, but because the Assistant Original is an interior detail in itself.

Mineral white, orange, red, creme or black chrome? We have more than 14 different colours to choose from. Choose a colour to suit your personality. Or your kitchen. Or one completely different, that stands out entirely!

Above all: choose one that makes you happy!

Visit Ankarsrum.com
for a full range of colours.







Together you can
do wonders.
Let Ankarsrum
into your life!





By always keeping the
Assistent Original on the
worktop and using the
whisk bowl, you quickly
mix the pancake batter
or whip the cream.

BAKING MADE FUN.

Baking has never been easier – or more fun – than with an Ankarsrum Assistant Original in the kitchen. It brings you a variety of accessories to help you succeed with buns, bread, cookies and batter.

With the balloon whisks you will always get it right when aiming for the perfectly fluffy cream and meringues, and with the cookie whisks you make both the tastiest cookies and the crispiest pie pastries you can imagine. In addition, you can say goodbye to kneading dough by hand – with the roller and the hook, the Assistant Original works out the perfect dough for you. The bowl cover keeps the dough moist and makes sure it leavens evenly. Then you can let the fun begin: shape it, bake it – and eat it! The cake is yours!



Chocolate Chip Cookies

200 g (1 cup) butter, softened (MUST be completely soft)
225 g (1 cup) sugar
200 g (1 cup) brown sugar
2 eggs
1 tsp vanilla powder
450 g (3.5 cups) flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
260 g (1.5 cup) chocolate chips
120 g (1.5 cup) shredded coconut
or chopped nuts

1. Preheat oven to 175 C (350 F).
2. Assemble the assistant with the double beater bowl (using the single wire cookie whisks).
3. Cream butter, sugar and brown sugar to make a grainy paste.
4. Add eggs and vanilla powder and run the assistant until well blended.
5. In a small bowl, combine flour, baking powder, baking soda and salt. Add to creamed mixture on low speed.
6. Add coconut just until combined.
7. Shape dough into tablespoon sized balls and place them on a baking sheet, not too close to each other.
8. Press chocolate chips into every cookie.
9. Bake 9-11 minutes or until tops look dry. Do not overbake.
10. Let them cool for 5 minutes. Remove from tray.



CHOPPED, AND MINCED.



Stainless steel hole discs
2.5, 4.5, 6 and 8 mm.



Mincer,
small.

A meat grinder in the kitchen means you can take your cooking to a whole new level. And that applies whether you prefer meat, fish or vegetarian, because you can use the grinder to make minced fish just as well as minced meat or minced chickpeas!

In addition to the mincerhouse with a feeder unit that helps you grind, you will have everything you need to make your own sausage! You get no less than three different sausage horns so you can make anything from hot dogs and nürnbergers to bratwürst and salsiccia – or why not go for a fish sausage or a falafel?

With full control of content and quality, you can make your own versions of your favourite dishes. Try making fish cakes with exciting flavours, sausages with selected spices and hand-picked content – or why not burgers with your own mince that has a perfect amount of fat and the right kind of meat? Let the grill be hot – all year round.

Homemade Sausage

4.5 kg (10 lbs) boneless beef
1 kg (2 lbs) boneless pork
1.25 kg (2.5 lbs) lard
3 tbsp salt
1 tbsp pepper
2 tbsp coriander seeds
1 tbsp ground cloves
1 tbsp cumin
100 ml (1/2 cup) vinegar
Sausage casings

1. Turn the assistant on its side and assemble the mincer.
2. Toast the coriander seeds in a dry pan.
3. Grind all the spices in the grainmill of the assistant or crush them in a mortar.
4. Cut the meat in 3 x 3 cm (1.25 x 1.25 inch) cubes.
5. Rub the spice mixture onto the pieces of meat and then mince the meat in the meatmincer with the 4.5 mm (1/5 inch) or 6 mm (1/4 inch) plate.
6. Switch to the 8 mm (1/3 inch) plate and grind the lard.
7. Mix the lard and the vinegar with the ground meat.
8. Test – fry a small dab to check the seasoning.
9. Thoroughly rinse the sausage casings with cold water.
10. Attach the sausage nozzle to the grinder. Place the sausage casings on the nozzle.
11. Feed the sausage mixture into the mincer and run it on low speed. Make sure that no air gets in to the sausage. If it does, stop the assistant and carefully press the air out backward through the groove on the nozzle.
12. If you want smaller sausages tie strings ever so often, otherwise you will have one long sausage ring.
13. Let the sausage cure in the refrigerator for one day. Either grill or pan fry.

GREEN IS NICE – BUT COULD BE EVEN TASTIER.

Welcome to a greener world! Using your Ankarsrum Assistent Original makes it easy to boost your day with fruit and vegetables, and cook vegetarian in general. You can rasp, press, strain or cut vegetables, just the way you want them.

There is a citrus press, no less than six different vegetable cutter drums that fix everything from rösti to coleslaw, and a strainer that is equally well suitable for fruit sauces as for purée. When it comes to the blender, you get a motor that is both strong enough to work through all contents of the bowl, and one that can withstand stress in the long run. The blender is made to vigorously fix everything from chopping chocolate to mixing hummus and smoothies – as often and as much as you want!

Do you have skeptical children? Perfect, then these parts will become the family's best friend. Make an irresistible juice or smoothie together – or by all means sneak down some finely rasped carrots in the mincemeat sauce. We promise not to tell.



Fruit Smoothie, 2 servings

1 green apple
1 pear
1 orange
1 banana
250 g (1 cup) of grapes
100 ml (1/2 cup) mango or pineapple juice
(or more to get the texture of your preference)

1. Turn the assistant on its side and assemble the blender on the blender hub.
2. Cut the apple and pear into four pieces and place in the blender. The cores do not have to be removed, they contain lots of nutrients.

3. Add the other ingredients and mix on the highest speed for 1 minute.



PASTA D'AMORE – FROM ANKARSRUM.

Serving home-made pasta makes a good impression during any dinner. The taste and texture provide a wonderful experience for the palate – and it is so much easier to make than you think!

Our pasta rollers come from the Italian company Marcato, with over 80 years of making pasta rollers. The discs have a width of 145 mm and a thickness of 0.6 mm up to 4.8 mm. Using them you can easily make everything from lasagne, ravioli and tortellini to spaghetti – and all there is in between. There is even a special pasta roll that makes perfect fettuccine.

If there is a pasta form, the Italians have a name for it. Making your own pasta for the family is not cooking, it's an act of love!

Lasagna



Fettuccine



Spaghetti



Pasta Dough

1 kilo (35 oz) durum
wheat flour
12 large eggs
100 ml oil

1. Attach the dough roller and dough knife and pour the flour into the bowl.
2. Run the assistant on low speed while adding the eggs. Set the dough roller 1-2 cm (1/2 - 3/4 inch) from the side of the bowl and knead until the dough is elastic (approximately 5 minutes). You might want to add some oil.

3. Work the dough by hand on a floured surface.
4. Put it in a bag and leave to rest in the fridge for at least 30 minutes.

Turning the Assistant Original on its side opens up for even more functions, such as here, where the pasta rollers are in use.



HOME. MADE.

How is it that mom's or dad's food always tastes better? A question that is hard to answer, but one thing is sure: the answer has less to do with the actual recipe than you would think, and more to do with memories.

At Ankarsrum we think that food made at home tastes better. It's as simple as that. And that the tools we use should be durable, hard working and of the utmost premium quality.

Because there is pride to be found in making something from the ground up and serving it to your friends and family. It's what makes a home. And what helps shape new memories. Just like your parents' cooking helped shape yours.

Ankarsrum Assistent Original.

Home. Made.



KONTAKT.

ANKARSRUM, SMÅLAND

Ankarsrum is a small community in Västervik municipality, Småland, southern Sweden. The town dates back to 1430. Its position between two lakes made it possible to make use of water power, and in 1655 Ankarsrums Bruk was established for the manufacture of items such as cast iron goods, stoves and bathtubs.

Today, the classic kitchen machine Assistent Original® is manufactured here, and has been since the 1960s. The factory district is also home to the two sister companies Ankarsrum Motors, which develops and manufactures electric motors, and Ankarsrum Diecasting, which manufactures high pressure aluminum diecasting components. All companies are present world wide.

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ANKARSRUM



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