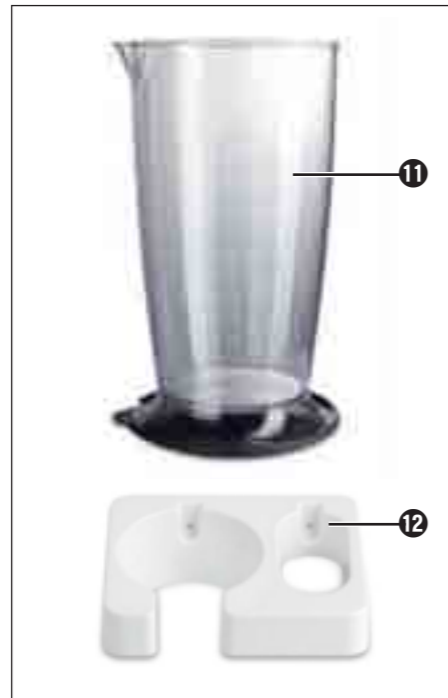
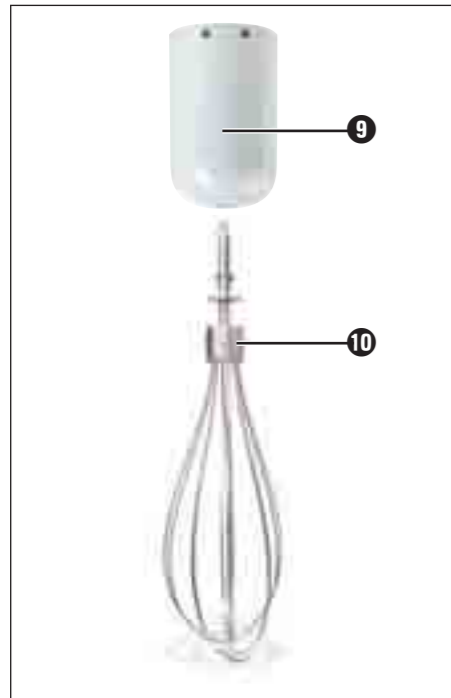


## Hand Blender Set SSMS 600 B2



 **Hand Blender Set**  
 Operating instructions



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## Information for these operating instructions

These operating instructions are a component of the Hand Blender Set SSMS 600 B2 (henceforth designated as the appliance) and they supply you with important information for the intended use, safety, connection and operation of the appliance.

These operating instructions must be constantly kept available close to the appliance. They are to be read and applied by everyone assigned to operate the appliance and to eliminate faults with it.

Retain these operating instructions and pass them on, together with the appliance, to any future owners.

## Copyright

This documentation is copyright protected.

Any copying or reproduction, including as extracts, as well as the reproduction of images, also in an altered state, is only permitted with the written authorisation of the manufacturer.

## Intended use

This hand blender is intended exclusively for processing foodstuffs in small quantities. It is intended exclusively for use in domestic households. This hand blender set is not intended for commercial applications.

### **WARNING**

#### **Danger from unintended use!**

Danger can come from the appliance if used for unintended purposes and/or other types of use.

- ▶ Use the appliance exclusively for intended purposes.
- ▶ Observe the procedures described in these operating instructions.

### **NOTICE**


- ▶ Risks can be engendered if the appliance is used for unintended purposes and/or other types of use. Use the appliance exclusively for its intended purposes. Observe the procedures described in these operating instructions. Claims of any kind resulting from damage caused by improper use, incompetent repairs, unauthorized modifications or the use of non-approved spare parts will not be acknowledged. The operator alone bears liability.

## Safety instructions

### **RISK OF ELECTRIC SHOCK**

- ▶ Connect this hand blender only to correctly installed mains power sockets supplying a power voltage of 220 - 240 V ~ / 50 Hz.
- ▶ Disconnect the hand blender from the mains power socket if you notice any faulty operation and before beginning to clean it.
- ▶ Do not expose the appliance to humidity and do not use it outdoors.
- ▶ Should liquids enter the housing, disconnect the appliance from the mains power socket immediately and arrange for it to be repaired by a qualified technician.
- ▶ To unplug the appliance, always pull the plug from the socket, do not pull on the power cable itself.
- ▶ Do not crease or crimp the power cable and place it in such a way as to prevent anyone from stepping on or tripping over it.
- ▶ To avoid unnecessary risks, arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- ▶ You may not open the motor unit housing of the hand blender. Should you do so, the safety concept of the appliance may be compromised and the warranty becomes void.
- ▶ This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- ▶ Children should be supervised to ensure that they do not play with the appliance.

### **RISK OF ELECTRIC SHOCK**

- ▶  Under no circumstances may the motor unit of the hand mixer be immersed in liquids, or liquids be permitted to permeate into the motor unit housing.

### **WARNING! RISK OF INJURY!**

- ▶ Fundamentally, always disconnect the appliance from the mains power socket when you install or remove accessories or the unit is to be left unattended.

## Items supplied

The appliance is delivered with the following components as standard:

- Hand Mixer – Set
- Measuring beaker with combined lid/base
- Whisk
- Liquidiser (Blade and bowl with combined lid/base)
- Wall bracket
- 2 x Plugs
- 2 x Screws
- Operating instructions

- 1) Remove all parts of the appliance and these operating instructions from the box.
- 2) Remove all packing material.

### NOTICE

- ▶ Check the contents to make sure everything is there and for visible damage.
- ▶ If the contents are incomplete, or have been damaged due to defective packaging or transportation, contact the Service Hotline (see chapter **Service**).

## Disposal of the packaging

The packaging protects the appliance from transport damage. The packaging materials are selected from the point of view of their environmental friendliness and disposal technology and are therefore recyclable.




The recirculation of packaging into the material circuit saves on raw material and reduces generated waste. Dispose of packaging material that is no longer needed according to the regionally established regulations.

### NOTICE

- ▶ If possible preserve the appliance's original packaging during the warranty period so that in the case of a warranty claim you can package the appliance properly for return.

## Technical data

Voltage	220 - 240 V ~, 50 Hz
Nominal Power Rating	600 W
Protection Class	II 
Capacity:	
Measuring beaker	700 ml
Max. fill volume for fluids	300 ml

We recommend the following operating times:

Let the hand blender cool after 1 minute of operation.

Let the liquidiser cool after 1 minute of operation.

Let the whisk cool after 2 minute of operation.

## Description of appliance / Accessories

- ❶ Speed regulator
- ❷ Switch (Standard Speed)
- ❸ Turbo-Switch (High Speed)
- ❹ Motor unit
- ❺ Hand blender
- ❻ Bowl lid
- ❼ Blade
- ❽ Bowl (with combined lid/base)
- ❾ Whisk holder
- ❿ Whisk
- ⓫ Measuring beaker (with combined lid/base)
- ⓬ Wall bracket, incl. screws & plugs

## Utilisation

### NOTICE

- ▶ With the measuring beaker **11** you can measure volumes of fluids up to 700 ml. For food processing, fill it to a maximum of 300 ml, otherwise fluids could overflow from the measuring beaker **11**.
- ▶ Should you wish to keep liquids/foods in the measuring beaker **11**, you can remove the base of the measuring beaker **11** and use it as a lid. Ensure that the spout of the measuring beaker **11** is also closed.
- With this hand blender **5** you can prepare dips, sauces, soups or baby food. We recommend using the hand blender **5** for a maximum of 1 minute at a time and then letting it cool down.

### WARNING - PROPERTY DAMAGE!

- ▶ Do not use this hand blender for the **5** preparation of solid foods. This would lead to irreparable damage to the appliance!
- With the whisk **10** you can whip cream, beat egg whites and mix pastry, desserts or mayonnaise. We recommend using the whisk **10** for a maximum of 2 minutes at a time and then letting it cool down.
- With the liquidiser, comprising of the blade **7**, bowl **8** and bowl lid **6**, you can also liquidise solid foods. We recommend using the liquidiser for a maximum of 1 minute at a time and then letting it cool down.

### WARNING - PROPERTY DAMAGE!

- ▶ Do not use the liquidiser to process liquids. This would lead to irreparable damage to the appliance!





## Assembling

### **WARNING! RISK OF INJURY!**



- ▶ Only insert the plug into the power socket after you have assembled the appliance for use.

## To assemble the hand blender

### **WARNING! RISK OF INJURY!**

- ▶ The blade is extremely sharp! Handle it with great care.
- Place the hand blender **5** on the motor unit **4** so that the arrow points to the symbol . Turn the hand blender **5** until the arrow on the motor unit **4** points to the symbol .

## Assembling the wire whisk



- Insert the whisk **10** into the whisk holder **9**.
- Place the assembled whisk **10** on the motor unit **4**, so that the arrow points to the symbol . Turn the whisk **10** until the arrow on the motor unit **4** points to the symbol .

## Assembling the liquidiser

### **WARNING! RISK OF INJURY!**

- ▶ The blade **7** is extremely sharp! Handle it with great care.
- Carefully place the blade **7** onto its retainer in the bowl **8**.
- Fill the bowl with the foodstuffs you wish to liquidise **8**.

### **NOTICE**

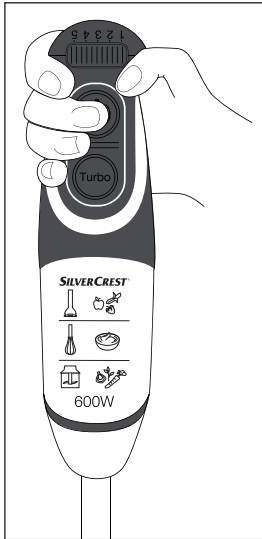
- ▶ NEVER fill the bowl **8** BEYOND the MAX marking. Otherwise, the appliance does not function optimally.
- Place the bowl lid **6** onto the bowl **8** and turn it until tight. Thereby, the lugs on the edge of the bowl **8** must be guided into the rail on the bowl lid **6**.
- Place the motor unit **4** on the bowl lid **6** so that the arrow points to the symbol . Turn the motor unit **4** until the arrow points to the symbol .

## NOTICE

- ▶ Should you wish to keep foodstuffs in the bowl **8** you can remove the base of the bowl **8** and use it as a lid. For this, carefully remove the bowl lid **6** and motor unit **4** and, if needs be, the blade **7**. Loosen the base of the bowl **8** and then place it onto the bowl **8**.

## Holding the appliance

To operate the appliance, hold it as follows:



## Operation

### **WARNING! RISK OF INJURY!**

- ▶ Foodstuffs should not be too hot. Squirting contents may cause scalding.

### **NOTICE**








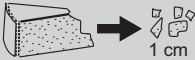
- ▶ When you beat cream with the whisk **10** hold the container at a slant during the beating. In this way the cream will be thicker quicker. Ensure that cream cannot be sprayed out of the container while it is being beaten. When whipping cream, slide the speed regulator **1** to position "5".

When you have assembled the blender set as you wish to use it:

- 1) Insert the plug into a mains power socket.
- 2) Press and hold the switch **2** to process foodstuffs at the standard speed. Slide the speed regulator **1** in the direction of "5" to increase the speed. Slide the speed regulator **1** in the direction of "1" to reduce the speed.
- 3) Press and hold the turbo-switch **3** to process foodstuffs at a higher speed. By pressing the turbo-switch **3** the maximum processing speed is available immediately.
- 4) When you have completed the processing of the foodstuffs, simply release the switch.

Examples for the chopping and liquiding of various foods with the liquidiser:

GB  
IE

Ingredients		max. amount	Processing time	SPEED
Onions		200 g	approx. 20 Sec.	Level 1 - 3
Parsley		30 g	approx. 20 Sec.	Turbo
Garlic		20 cloves	approx. 20 Sec.	Level 1 - 5
Baby-carrots		200 g	approx. 15 Sec.	Level 1 - 5
Hazelnuts/ Almonds		200 g	approx. 30 Sec.	Turbo
Walnuts		200 g	approx. 25 Sec.	Level 3 - 4
Parmesan		250 g	approx. 30 Sec.	Turbo

## Wall mounting

2 plugs and 2 screws are supplied to enable the wall bracket 12 to be mounted.


### **WARNING RISK OF ELECTRIC SHOCK!**

- ▶ Before mounting the wall bracket 12 check whether there are any power cables or pipes in the wall!

- 1) Mark the positions for the drill holes using the wall bracket 12.
- 2) Bore the holes with a 6 mm drill.
- 3) Insert the dowels into the drill holes.
- 4) Position both the openings of the wall-holder 12 over the drill holes and then fix it tightly using both screws.

## Cleaning

### **WARNING RISK OF ELECTRIC SHOCK!**

- ▶ Before you start to clean the hand blender, ALWAYS unplug the appliance from the mains power socket.
- ▶  Under no circumstances may the motor unit 4 be cleaned by immersing it in water or holding it under running water.

### **WARNING - RISK OF PHYSICAL INJURY!**

- ▶ To avoid injuries, exercise caution when handling the extremely sharp blade 7. Reassemble the liquidiser after use and cleaning to prevent injury from the exposed blade. Keep the blade out of the reach of children.

### **WARNING - PROPERTY DAMAGE!**

- ▶ DO NOT clean the accessories of your hand blender in the dishwasher as it may cause damage to them.
- ▶ Do not use aggressive, chemical or abrasive cleaning agents! They could irreparably damage the upper surfaces!

- 1) Remove the power plug from the socket.
- 2) Clean the motor unit **4**, the hand blender **5**, the bowl lid **6** the whisk-holder **9** and the wall bracket **12** with a moist cloth. Ensure that water cannot permeate through the openings of the hand mixer **5**. For stubborn soiling use a mild detergent on the cloth.
- 3) Clean the remaining accessories (bowl **8**, whisk **10**, measuring beaker **11** and blade **7**) under running water and dry them well with a dish towel.

## Disposal of the appliance



**Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.**

Dispose of this appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.

## Notes on the EC Declaration of Conformity

With regard to conformity with essential requirements and other relevant provisions, this appliance complies with the guidelines of the Electromagnetic Compatibility Directive 2004/108/EC and the Low Voltage Directive 2006/95/EC.



The complete original declaration of conformity can be obtained from the importer.

## Importer

KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY  
[www.kompernass.com](http://www.kompernass.com)

## Warranty

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery.

Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

### NOTICE

- ▶ The warranty covers only claims for material and manufacturing defects, not for transport damages, wearing parts or for damage to fragile components, e.g. switches.

This product is for domestic use only and is not intended for commercial use. In the event of misuse and improper handling, use of force and modifications not carried out by our authorized service branch, the warranty will become void.

Your statutory rights are not restricted in any way by this warranty.

The warranty period is not extended by repairs made under the warranty. This applies also to replaced and repaired parts.

Damages and defects extant at the time of purchase must be reported immediately after unpacking, resp. no later than two days after the date of purchase.

Repairs made after the lapse of the warranty period are subject to charge.

## Service

### **GB** Service Great Britain

Tel.: 0871 5000 720 (£ 0.10 / minute)

E-Mail: [kompernass@lidl.gb](mailto:kompernass@lidl.gb)

### **IE** Service Ireland

Tel: 1890 930 034

(0,08 EUR/Min., (peak))

(0,06 EUR/Min., (off peak))

E-Mail: [kompernass@lidl.ie](mailto:kompernass@lidl.ie)

## Recipes


### Cream of Vegetable Soup

2 - 4 People

#### Ingredients

- 2-3 tbsp Cooking oil
- 200 g Onions
- 200 g Potatoes (specially suitable are floury varieties)
- 200 g Carrots
- 350-400 ml Vegetable stock (fresh or instant)
- Salt, Pepper, Nutmeg
- 5 g Parsley

#### Preparation

- 1) Peel and finely chop the onions. Wash, peel and cut the carrots into slices. Peel and rinse the potatoes, then cut them into approx. 2 cm cubes.
- 2) Heat the oil in a pan, sauté the onions until glassy. Add the carrots and potatoes and sauté them also. Pour in sufficient broth so that the vegetables are well covered and then boil everything for 10-15 minutes until soft. If necessary, add more broth if the vegetables are no longer completely covered.
- 3) Wash the parsley, shake it dry and remove the stems. Break the parsley into large pieces and add them to the soup. Puree everything with the hand mixer  for about 1 minute. Season with salt, pepper and grated nutmeg.



## Pumpkin Soup

4 People

### Ingredients

- 1 medium-sized Onion
- 2 Garlic cloves
- 10 - 20 g fresh Ginger
- 3 tbsp Rapeseed oil
- 400 g Pumpkin (ideally suited is Hokkaido pumpkin, because the shell becomes soft when cooked and it does not need to be peeled)
- 250 -300 ml Coconut milk
- 250 -500 ml Vegetable stock
- Juice of ½ of an Orange
- some dry white wine
- 1 tsp. Sugar
- Salt, Pepper

### Preparation

- 1) Peel and chop the onion, the garlic also. Peel and finely chop the ginger. Firstly, sauté the onion and ginger in hot oil. After 2 minutes add the garlic and sauté this also.
- 2) Thoroughly clean the pumpkin under warm water with a vegetable brush, then cut it into 2-3 cm cubes. (If a pumpkin other than Hokkaido pumpkin is being used, it must be peeled in addition). Add the diced pumpkin to the onions and ginger and sauté them also. Fill with half the amount of coconut milk and sufficient vegetable broth to cover the pumpkin well. Cook for approx. 20-25 minutes with the lid on until soft. Mix everything with a hand blender **5** until smooth. Thereby, add additional coconut milk until the soup has the correct soft and creamy consistency.
- 3) Season the soup with orange juice, white wine, sugar, salt and pepper so that it has both a sweet and a balanced sour-salty note in addition to the sharp flavour.

## Sweet Fruit Spread

### Ingredients

- 250 g Strawberries or other fruit (fresh or frozen)
- 1 packet (about 125g) Preserving sugar without cooking
- 1 dash of Lemon juice
- 1 pinch of the pulp of a Vanilla pod

### Preparation

- 1) Wash and clean the strawberries, at the same time removing the green stems. Drain well in a colander, so that you are rid of excess water and the spread is not too watery. Slice larger strawberries into small pieces.
- 2) Weigh 250 g of strawberries and place in a suitable blender jug.
- 3) Add a dash of lemon juice.
- 4) If desired, scrape out and add the pulp of a vanilla pod.
- 5) Add the contents of the packet of preserving sugar without cooking and mix thoroughly with a hand blender **5** for 45-60 seconds. If there are still large pieces in it, allow it to stand for 1 minute and then purée it again for 60 seconds.
- 6) Enjoy the fruit spread straight away or pour it into a glass jar with a screw cap and firmly seal it.

## Chocolate Cream

For 4 people

### Ingredients

- 350 g Whipping cream
- 200 g Dark chocolate (> 60% Cocoa)
- ½ Vanilla pod (Pulp)

### Preparation

- 1) Bring the cream to a boil, crumble the chocolate and melt it slowly over low heat. Scrape out the pulp of half a vanilla pod and blend it into the mixture.
- 2) Allow it to cool and set completely in the refrigerator.
- 3) Before serving, stir with the whisk **10** until creamy.

Tip: This tastes good with fresh fruit.

## Mayonnaise

- 200 ml neutral vegetable oil, e.g. Rapeseed oil
- 1 Egg (yolk and egg white)
- 10 g mild Vinegar or Lemon juice
- Salt and Pepper to taste

### Preparation

- 1) Place the egg and lemon juice in the mixing jug, hold the whisk **10** perpendicular to the jug and press and hold the turbo button.
- 2) Slowly add the cooking oil in a thin uniform stream (within 1:30 minutes), so that the oil combines with the other ingredients.
- 3) Finally, season to taste with salt and pepper.