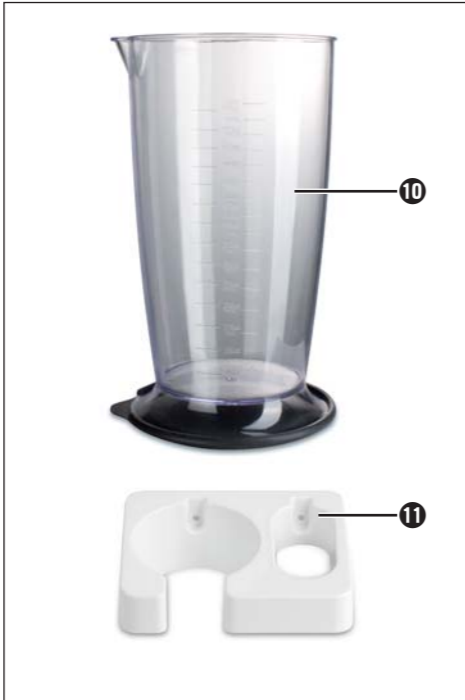
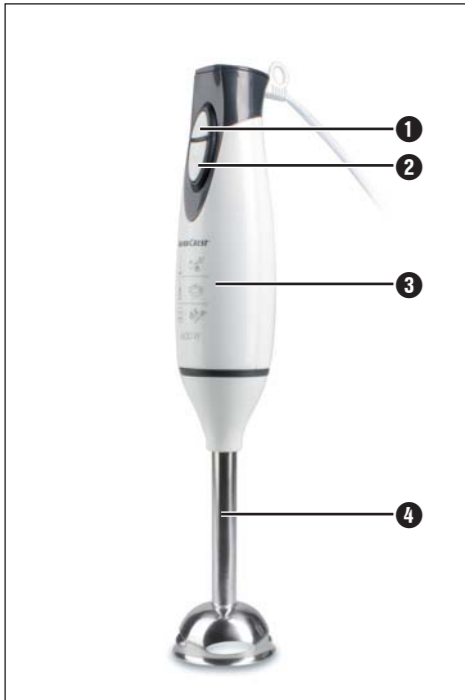


Hand Blender Set SSMS 600 A1



 **Hand Blender Set**
 Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this booklet for future reference. Pass this booklet on to whoever might acquire the appliance at a future date.

Hand Blender Set

Intendend Use

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

Technical data

Mains voltage: 220-240V ~ /50Hz

Rated output: 600 W

Protection class: II 

CO time: 1 Minute

CO Time

The C.O. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged. Allow the appliance to cool down for 2 minutes before switching it on again.

Capacity

Measuring cup: 700 ml

Max. fill volume for fluids: 300 ml

Items supplied

Hand blender Set

Measuring beaker with combined lid/base

Whisk

Chopper (Blade and bowl with combined lid/base)

Wall bracket

2 x Plugs

2 x Screws

Operating instructions

Safety instructions

Risk of electric shock!

- Connect the blender only to correctly installed mains power sockets supplying a power voltage of 220 - 240 V ~ /50 Hz.
- Unplug the hand blender from the socket if you notice any faulty operation and before cleaning it.



Under no circumstances may the motor unit be immersed in liquids, or liquids be permitted to permeate into the motor unit housing.

- Never subject the appliance to moisture and do not use it outdoors.
- Should liquids nonetheless gain entry into the appliance housing, immediately unplug the appliance and arrange for it to be repaired by qualified specialists.
- Never touch the hand blender, power cable or plug with wet hands.
- To unplug the power cable, always grasp and pull the plug and do not pull the cable itself.
- Do not crease or crimp the power cable and place the power cable in such a way as to prevent anyone from stepping on or tripping over it.
- 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, appliance safety can no longer be assured 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.

Description of appliance / attachments

- 1 Switch (I) (normal speed)
- 2 Turbo-switch (II) (faster speed)
- 3 Motor unit
- 4 Hand blender
- 5 Bowl lid
- 6 Blade
- 7 Bowl (with combined lid/base)
- 8 Whisk holder
- 9 Whisk
- 10 Measuring beaker (with combined lid/base)
- 11 Wall bracket, incl. screws & plugs

Utilisation

- i** Note: With the measuring cup 10 you can measure amounts of fluids up to 700 ml. For food processing, fill it to a maximum of 300 ml, otherwise fluids could overflow from the measuring cup 10.
- Should you wish to keep liquids/foods in the measuring beaker 10, you can remove the base of the measuring beaker 10 and use it as a lid. Ensure that the spout of the measuring beaker 10 is also closed.

- With the hand blender 4 you can prepare dips, sauces, soups or baby food.

⚠ Warning:

Do not use the hand blender 4 for the preparation of solid foods. This would lead to irreparable damage to the appliance!

- With the whisk 9 you can make mayonnaise, beat egg whites and cream or mix desserts.
- Using the chopper, comprising the blade 6 and the bowl 7, you can also chop semi-solid food-stuffs.

⚠ Warning:



Do not use the chopper to process liquids. This would lead to irreparable damage to the appliance!

Assembly



⚠ Risk of Injuries:

Insert the plug into the power socket only after you have completely assembled the appliance for use.

To assemble the hand blender

- ⇒ Place the hand blender 4 on the motor unit 3 so that the arrow points to the symbol . Turn the hand blender 4 until the arrow on the motor unit 3 points to the symbol .

Assembling the wire whisk



- ⇒ Insert the whisk 9 into the whisk holder 8.
- ⇒ Place the assembled whisk on the motor unit 3 so that the arrow points to the symbol . Turn the whisk until the arrow on the motor unit 3 points to the symbol .

Assembling the liquidiser

⚠ Warning:

The blade is very sharp! Handle it with great care. Injury hazard!

- ⇒ Carefully place the blade 6 onto its retainer in the bowl 7.

- ⇒ Fill the bowl with the foodstuffs you wish to liquidise.
- ⇒ Place the lid **5** on the bowl and turn it until it is secure. Ensure that the lugs on the edge of the bowl are guided into the recess on the lid.
- ⇒ Place the motor unit **3** on the lid **5** so that the arrow points to the symbol . Turn the motor unit **3** until the arrow points to the symbol .

i *Note: Should you wish to keep liquids/foods in the chopper, you can remove the base of the measuring beaker and use it as a lid. For this, carefully remove the lid **5** and motor block **3** and, if needs be, the blade **6**. Loosen the bottom of the chopper and put it on the chopper.*

Operation

Warning:

Foodstuffs should not be too hot. Contents squirted out may cause scalding.

Risk of fire:

Never exceed the maximum operating duration of 1 minute. Allow the appliance to cool down for 2 minutes before switching it on again.

i *Note: When you beat cream with the whisk **9**, 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 you have assembled the hand blender for your particular purpose, insert...

- ⇒ The plug into the mains power socket.
- ⇒ Hold down the switch **1** to process the foodstuffs at the standard speed.
- ⇒ Hold down the turbo-switch **2** to process the foodstuffs at the higher speed.
- ⇒ When you have completed processing the foodstuffs, simply release the switch.

Wall mounting

Included are 2 dowels and 2 screws to enable the wall bracket **11** to be installed.

- ⇒ Mark the positions of the drill holes using the wall bracket **11**.
- ⇒ Bore the holes with a 6 mm drill.
- ⇒ Insert the dowels into the drill holes.
- ⇒ Position the openings of the wall-holder **11** over the drill holes and then secure it using both of the screws.

Cleaning

Risk of electric shock!

Before you clean the hand blender, unplug the appliance from the power socket. Under no circumstances may the motor unit **3** be cleaned by immersing it in water or holding it under running water.

Risk of personal injury!

To prevent injuries, exercise caution when handling the extremely sharp blade **6**. Reassemble the liquidiser after use and cleaning to prevent injury from the exposed knife blade. Keep the blade out of the reach of children.

Attention!

Do not clean the attachments of your hand blender in the dishwasher as it may cause damage to them.

- ⇒ Unplug the power cable from the wall socket.
 - ⇒ Clean the motor unit **3**, the hand blender **4**, the lid **5** and the whisk-holder **8** with a moist cloth.
- Ensure that water cannot permeate through the openings of the hand mixer **4**. For stubborn soiling use a mild detergent on the cloth.

- ⇒ Clean the rest of the attachment components under running water and dry them off well with a dish-towel.

Disposal



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

Dispose of the 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.



Dispose of all packaging materials in an environmentally friendly manner.

Importer

KOMPERNASS GMBH
BURGSTRASSE 21
44867 BOCHUM, GERMANY

www.kompernass.com

Warranty and Service

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.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

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