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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SSMS 600 B3. You'll find the answers to all your questions on the SILVERCREST SSMS 600 B3 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST SSMS 600 B3

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Operating instructions SILVERCREST SSMS 600 B3

Instructions for use SILVERCREST SSMS 600 B3

Instruction manual SILVERCREST SSMS 600 B3

SILVERCREST®

KITCHEN TOOLS

Hand Blender Set SSMS 600 B3



Ⓜ **Hand Blender Set**
Operating instructions

Ⓜ **Sauvasekoitinsarja**
Käyttöohje

Ⓜ **Stavmixer, set**
Bruksanvisning

Ⓜ **Stavblender-sæt**
Betjeningsvejledning

Ⓜ **Stabmixer-Set**
Bedienungsanleitung

KOMPERNASS GMBH
BURGSTRASSE 21 · D-44867 BOCHUM
www.kompernass.com
ID-Nr.: SSMS 600 B3-09/11-V2
IAN: 71983



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Manual abstract:

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. 2 SSMS 600 B3 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. @@Do not expose the appliance to humidity and do not use it outdoors.

@@@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. @@@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. Switch off the appliance and disconnect from supply before changing accessories or approaching parts which move in use.

Fundamentally, always disconnect the appliance from the mains power socket when the unit is to be left unattended. GB IE SSMS 600 B3 3 GB IE Items supplied The appliance is delivered with the following components as standard: Hand Blender 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. 3) Clean all parts of the appliance as described in the chapter "Cleaning". 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. @@@@Let the liquidiser cool after 1 minute of operation. Let the whisk cool after 2 minute of operation. description of appliance / Accessories 1 Speed regulator 2 Switch (Standard Speed) 3 Turbo-Switch (High Speed) 4 Motor unit 5 Hand blender 6 Bowl lid 7 Blade 8 Bowl (with combined lid/base) 9 Whisk holder 0 Whisk q Measuring beaker (with combined lid/base) w Wall bracket , incl. Screws & plugs SSMS 600 B3 5 GB IE Utilisation NOTICE With the measuring beaker q 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 q. Should you wish to keep liquids/foods in the measuring beaker q, you can remove the base of the measuring beaker q and use it as a lid. Ensure that the spout of the measuring beaker q is also closed. With this hand blender 5 you can prepare dips, sauces, soups or baby food. @@ 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! @@@@ wARNING - PROPERTY DAMAGE! Do not use the liquidiser to process liquids. This would lead to irreparable damage to the appliance! @@@@Turn the hand blender 5 until the arrow on the motor unit 4 . @@@@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. @@@@Loosen the base of the bowl 8 and then place it onto the bowl 8. . Turn the motor unit 4 until the arrow points to the symbol . @@ rISK OF INJURY! Foodstuffs should not be too hot.

squirting contents may cause scalding. @@In this way the cream will be thicker quicker. @@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. @@@@ gB IE wARNING RISK OF ELECTRIC SHOCK! @@1) Mark the positions for the drill holes using the wall bracket w. 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 w 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! SSMS 600 B3 11 GB IE 1) Remove the power plug from the socket. 2) Clean the motor unit 4, the hand blender 5, the bowl lid 6 the whiskholder 9 and the wall bracket w with a moist cloth.

@@For stubborn soiling use a mild detergent on the cloth.

@@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.



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@@ observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. @@@@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. This product is for domestic use onlynd blend it into the mixture.

2) Allow it to cool and set completely in the refrigerator. 3) Before serving, stir with the whisk 0 until creamy. 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 0 perpendicular to the jug and press and hold the turbo button 3. 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. .



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