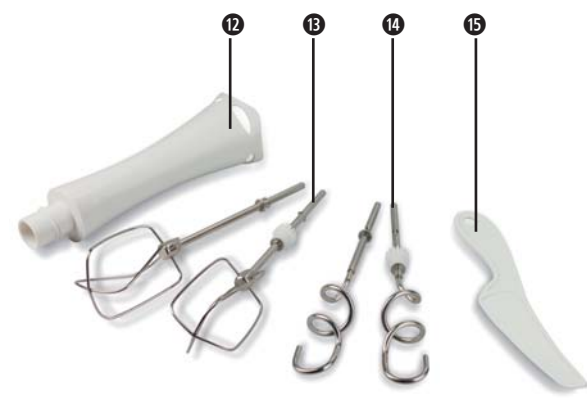


## ■ HAND MIXER SET



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

# HAND MIXER SET KH 202

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## Intended Use

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This Hand mixer set is suitable for kneading dough, mixing liquids (e.g. fruit juices), whipping cream and pureeing fruit. It is only suitable for foodstuffs. All other usages or modifications are regarded as contrary to the operating instructions and contain a great risk of accidents. The manufacturer refuses to accept liability for damage(s) resulting from usage that is contrary to these instructions. Not for commercial use.

## Technical data

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Power rating: 230-240V~ 50Hz

Rated output: 300W

Protection class: II / 

### Continuous

**operating time:** Mixer: 10 min.

Blender: 1 min.

### CO Time


The C.O. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged. When the given C.O. Time has lapsed, the appliance must be switched off until the motor has cooled itself down.

## Important safety instructions

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### **Warning:**

- 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.
- Do not use the hand mixer outdoors. The appliance is intended exclusively for domestic use indoors.
- Unplug the power cable after every use and before cleaning, so as to prevent the appliance from switching itself on inadvertently.
- Before exchanging accessories, ALWAYS remove the plug from the mains power socket.
- Do not leave the appliance unsupervised. Should you need to leave the workplace, remove the plug from the mains power socket.
- When removing the plug from the mains power socket, always pull the plug itself, never the power cable.
- Never touch any parts of the appliance that are in motion, always wait for them to come to a complete stop.
- Check the appliance and all parts for visible damages. The safety concept can work only if the appliance is in a faultless condition.
- Under NO circumstances should you use the appliance if parts are damaged or missing. If you do, there will be an increased risk of accidents.
- Arrange for all repairs to be carried out only by specialists. If need be, approach our Service Partner responsible for your country.

 Do not submerge the blender or the hand mixer in water. If necessary, clean the lower part of the blender with the blade under running water. The appliance could become irreparably damaged if it is submerged.

- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.

### **Risk of Injuries:**

- During use, do not come into contact with the whisk, the kneading hooks or the knife on the blender. The blade of the blender is sharp. Therefore, ALWAYS handle the blender with care. Do not allow long hair, scarves and such like to hang over the mixing attachments.
- NEVER attempt to assemble ancillaries with differing functions at the same time.

### **Risk of electrical shocks.**

- The power cable must never come into close contact with hot parts of the appliance or other sources of heat. Do not allow the power cable to lie on sharp rims or edges.
- Do not fold or crush the power cable.

## Items supplied

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- 1 Hand mixer
- 1 Mixing stand
- 1 Mixing bowl with lid
- 2 Kneading hooks
- 2 Whisks
- 1 Blender
- 1 Dough scraper
- Operating instructions

## Description of Components

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- 1 Speed switch
- 2 Fixture for the blender, with safety cover
- 3 Power cable with power plug
- 4 Unlocking button for the handmixer
- 5 Unlocking button
- 6 Mixing stand
- 7 Mixing bowl
- 8 Filler opening
- 9 Lid
- 10 Turbo button
- 11 Ejection button
- 12 Blender
- 13 Whisk made of stainless steel
- 14 Kneading hooks made of stainless steel
- 15 Dough scraper

## Unpacking

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- Take all components out the packaging.
- Remove all packaging materials and transport restraints.
- Check that all of the items listed are present and that they do not show signs of damage.

## Placing


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- Place the mixer stand **6** onto a level surface. Three suction discs have been fixed to the base of the mixer stand **6** to prevent it sliding during operation.
- Ensure that the mains power socket is easily accessible in the event of a risk situation.

## Speed levels

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- 0 Appliance is switched off
- 1 Good starting speed for mixing "soft" ingredients such as flour, butter, etc.
- 2 Best speed for blending liquid ingredients
- 3 Optimum speed for mixing cake and bread dough
- 4 For whipping butter to form a fine foam, sugar, for desserts etc.
- 5 For whipping egg whites, cake, decorative jelly, pureeing of boiled potatoes, whipping cream, etc.

 For operating the blender:  
Only usable in combination with the turbo button.

Turbo:

- this button allows you to have the full power of your appliance immediately at your disposal.
- for operating the blender

## Operation

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### Kneading and Whisking

#### **Warning:**

Do not operate the mixer for longer than 10 minutes in one session. After 10 minutes, allow the appliance to rest until it has cooled itself down.

1. Before the first usage, clean the attachments (12, 13, 14), the mixing bowl 7 and the lid 9.

2. Insert the whisk 13 or the kneading hooks 14 into the appliance until they securely and audibly engage.  
Always insert the kneading hook 14 or the whisk 13 with the cogged wheel into the predetermined opening (marked with a cog wheel) on the handmixer.
3. Release the mixer holder by pressing the release button for tilting 5 and lift the mixer holder upwards.
4. Remove the mixing bowl 7 and fill it with the quantities of ingredients to be prepared.

#### **Warning:**

NEVER fill the mixing bowl 7 beyond the Max marking (approx 2.5 l) with ingredients. If you do, there is a risk they could spill over the edge during operation.

5. Replace the mixing bowl 7 onto the mixing stand 6.
6. Press the release button for tilting 5 and lower the holder downwards.
7. Place the hand mixer on the holder so that it firmly engages.
8. Slide the lid 9 into the guiderails on the mixing bowl 6 so that it is firmly seated.

#### **Note:**

Should you wish to add ingredients whilst mixing, open the filler opening 8 and insert them through it. To avoid a splattering of the ingredients, be sure to reclose the filler opening 8!

You can also use the hand mixer without the mixing stand 6. Especially with minor amounts of liquids you are advised to use the hand mixer without the mixing stand 6. Otherwise, the liquid may not be completely captured and thus not mixed thoroughly.

### **⚠ Warning:**

Under no circumstance should you use receptacles made of glass or other very fragile/easily breakable materials. These containers can be damaged and then cause potentially serious injuries.

9. Insert the plug **3** into a mains power socket.
10. To set the mixer into motion, push the speed switch **1** to the desired speed setting. You can select between 5 speed settings or the turbo button **10** (see section "Speed levels").

### **⚠ Warning:**

Do not operate the mixer for longer than 10 minutes in one session. After 10 minutes, allow the appliance to rest until it has cooled itself down.

### **i Note:**

If ingredients become stuck to the side of the mixing bowl **7** and they cannot be captured with the kneading hooks **14**/ whisks **13**, switch the hand mixer off. Remove the lid **9**. Use the dough scraper **15** to push them back into the middle of the mixing bowl **7**. Replace the lid **9**. Switch the hand mixer back on.

11. To remove the bowl contents, switch the appliance off. Pull the lid **9** to the side and remove it. Press the release button for tilting **5**, lift the holder upwards and remove the mixing bowl **7** from the mixing stand **6**.

### **i Note:**

In the case of larger amounts in the mixing bowl **7**, it is to be recommended that you first remove the mixer from the holder.

12. Press the release button **4** to remove the hand mixer and the ejection button **11** to release the whisks **13** or the kneading hooks **14**.

## Blending

### **⚠ Warning:**

Never use the blender **12** for hard foodstuffs such as: coffee beans, ice cubes, sugar, cereals, chocolate, raw/hard vegetables etc. They could cause serious damage to the appliance.

### **⚠ Warning:**

Under no circumstance should you use receptacles made of glass or other very fragile/easily breakable materials. These containers can be damaged and then cause potentially serious injuries.

1. Open the fixture for the blender **2** and hold the safety cover **2** firmly.

### **i Note:**

The blender **12** can only be utilised when the whisks **13** or the kneading hooks **14** are not installed.

2. Insert the blender **12** until it engages and then twist it firmly tight.
3. To avoid overflows, the container used for blending should only be filled to 2/3rds of its capacity. Select a sufficiently large container.

### **i Tips:**

- To ensure an effective blending of the ingredients, the foodstuffs to be processed should cover at least the lower section of the blender **12**.
- First switch the hand mixer on when the blender **12** has been inserted into the ingredients to be blended.

4. Push the speed switch **1** into the position "Blender" (s. section "Speed levels") and press the Turbo button **10**. Keep the Turbo button **10** pressed down during the whole procedure. The appliance stops as soon as it is released.

### **Warning:**

Do not operate the blender **12** for longer than 1 minute in one session. After one minute, allow the appliance to rest until it has cooled itself down.

5. When you have finished working with the blender **12**, place the speed switch **1** back into the position "0" and remove the plug from the mains power socket.
6. To clean the blender **12** twist and remove it from the retaining mechanism **2**.

### **Warning:**


Clean only the lower part of the blender **12** under running water. Under no circumstances may water permeate into the blender **12**. This could result in damage to the appliance.

## Cleaning

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### **Warning:**

Always remove the power plug before cleaning the appliance. There is a risk of receiving an electric shock!

-  UNDER NO CIRCUMSTANCES may the hand element be submersed in water or other liquids! This would increase the risk of a potentially fatal electric shock should liquids come into contact with powered components.

- Clean the hand element with the electric motor only with a damp cloth and, if necessary, with a mild detergent.

- Clean the mixing stand **6** only with a moist cloth and, if required, with a mild cleaning detergent.
- The whisks **13** and the kneading hooks **14** can be cleaned under running water or in the dish-washing machine.

### **Warning:**

Clean only the lower part of the blender **12** under running water. Under no circumstances may water permeate into the blender **12**. These could result in damage to the appliance.

- We recommend cleaning the ancillaries directly after use. Food remnants are then immediately removed, greatly reducing the risks of bacterial contamination.
- Clean the mixing bowl **7**, the lid **9** and the dough scraper **15** in warm water with washing-up liquid.

## Disposal

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**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 the appliance through an approved waste 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.



## Warranty and Service

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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 case 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, not for wearing parts or for damage to fragile components, e.g. buttons or batteries. The appliance is intended for domestic use only, NOT for commercial purposes.

If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised sales and service outlets, the warranty will be considered void. Your statutory rights are not restricted in any way by this warranty.

## Importer

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