



Blender SSM 550 B1

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 **Blender**
 Operating instructions

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

BLENDER

Safety Notices

⚠ To avoid the risk of a potentially fatal electric shock:

- Ensure that the motor block, the power cable and the power plug are never submersed in water or other fluids.
- Only use the appliance in dry rooms, never use it outdoors or in moist environments.
- Make sure that the power cable never becomes wet or damp during operation. Lay the cable such that it does not get clamped or otherwise damaged.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Always remove the plug from the power socket after use. Switching off the appliance is not sufficient because the appliance receives power as long as the power plug is connected to the socket.
- Check to ensure that the appliance is in a serviceable condition before taking it into use. The appliance may not be used if there is recognisable damage on it, especially to the motor block and the glass mixing jug.
- Immediately remove the plug from the socket should you hear or smell anything unexpected from the appliance when it is in use or there is an evident malfunction.

⚠ To avoid overheating and the risk of fire:

- Do not use the appliance in locations with direct sunlight or in the vicinity of heat generating appliances.
- NEVER fill the mixing jug with boiling fluids or other foods!
Allow these to cool to a handwarm temperature. Otherwise, the appliance could overheat and/or the glass of the mixing jug could crack!

- NEVER operate the appliance when it is empty, i.e. without ingredients in the mixing attachment.

⚠ To reduce the risk of fire or injury:

- NEVER insert your hand or fingers in the mixing jug, especially when it is in use. The cutters are extremely sharp!
- DO NOT open the cover when the appliance is in operation. Should you do so, pieces of the foodstuff could be thrown out at high speeds!
- Do not insert cutlery items or mixing tools into the mixing jug when the appliance is in use. There is a considerable risk of injury should these make contact with the swiftly rotating cutters!
- In order to be able to react immediately in the event of danger, always have the appliance under supervision when it is in use.
- 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.

Intended Use

This appliance is intended for ...


- the mixing, blending and stirring of foodstuffs as well as the crushing of ice cubes,
- exclusively for normal domestic amounts and only for private use in a domestic environment in dry rooms.

This appliance is not intended for ...

- the hacking of hard foodstuffs, such as nuts, seeds, large kernels or stalks,
- the processing of materials that are not foodstuffs,
- utilisation for commercial or industrial purposes,
- for use in moist environments or outdoors.

Use only the accessories and spare parts that are specified for this appliance. Other parts are possibly not sufficiently suitable or safe!

Technical data

Nominal voltage: 220 - 240 V~ 50 Hz
Nominal power consumption: 550 Watt
Max. capacity: 1.75 l
Protection class: II 
CO time: 3 Minutes

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

Unpacking

- Remove all packaging materials or protective foils from the appliance. Retain the packaging, so that you can store the appliance with protection or send it by post, e.g. should it need repair.
- Before taking the appliance into use, check to ensure that it is free of damage, check also that the power cable and plug as well as all accessories and appliance parts are undamaged.
- Carefully clean all components before taking the appliance into use for the first time (see "Cleaning").

Items supplied

After unpacking, check to ensure all items are available. Being supplied are:

- 1 x Motor block, with power cable and plug
- 1 x Mixer jug, with permanently assembled cutters
- 1 x Lid
- 1 x Filling cap
- 1 x Operating instruction

Appliance description

- 1 Filling cap
- 2 Cover
- 3 Mixer jug
- 4 Cutter
- 5 Switch
- 6 Power cable
- 7 Motor block
- 8 Cable storage
- 9 Scale

Preparing for use

When all components have been cleaned as described under "Cleaning":

- ⇨ Position the appliance such that, ...
 - that the power cable **6** passes through the recess at the rear of the appliance,
 - the power plug is immediately accessible, so that it can be quickly withdrawn in the event of danger.
 - that it is stable and not liable to slip, and such that the suction cups find a firm hold so that the appliance cannot tip over due to vibration.
 - that the power cable **6** is not in the working area and thus not presenting a risk of being inadvertently snagged and tipping the appliance over.

Operation

⚠ Warning!

The motor switches itself off as soon as the mixing jug **3** is removed from the motor block **7**. It could then be overlooked that the appliance is still switched on. The motor will thus start of its own accord as soon as the mixing jug **3** is replaced on it:

Therefore:

- First insert the power plug into the wall socket when the mixer jug **3** is filled and mounted with its lid fitted and closed.
- Before mounting the mixing jug always check to see that the appliance is switched off or that the power plug has been removed.
- Before removing the mixer jug **3**, switch the appliance off, remove the power plug and wait for the motor to stop revolving.

Filling and mounting the mixer jug

- ⇒ Take the mixer attachment **3** from the motor unit **7** and remove the lid **2**.
- ⇒ Fill the mixer attachment **3** and then press the lid **2** firmly back onto the mixer attachment **3**. Ensure that the pourer nose on the mixer attachment **3** is also closed.
- ⇒ Insert the filling cap **1** into the lid opening and secure it by turning it clockwise.
- ⇒ Place the ready filled and sealed mixer jug **3** onto the motor block **7**. Lightly turn the mixer jug **3** until you can press it down. The motor can start only when the mixer jug **3** is securely positioned.

Selecting operating speeds

When the mixer jug **3** is filled, completely sealed and securely fitted to the motor block **7**, you can then switch the appliance on.

⇒ Place the switch **5** on ...

- **Level 1-3**
for fluid or soft foodstuffs, for mixing, blending and stirring
- **Level 3-5**
for firmer foodstuffs or for hacking
- **Level Ice Crush/Clean**
for short, powerful impulse operation, e.g. for crushing icecubes or when cleaning. So as not to overburden the motor, the switch **5** does not engage in this position. Hence, hold the switch **5** in this position for short periods only.

i Notice

Fill the mixer attachment **3** with a maximum of 180 g of ice cubes. If filled with more than this, the appliance cannot optimally crush them.

Filling when in use

⚠ Warning!

Should you wish to insert further foodstuffs during operation, you may **ONLY** open the filling cap **1** provided for this purpose.

- Under no circumstance should you open the lid **2**. Pieces of the foodstuff could be thrown out at high speeds!
- Do not insert cutlery items or mixing tools into the mixing jug **3** when the appliance is in use. There is a considerable risk of injury should these make contact with the swiftly rotating cutters **4**!

To insert something when the appliance is in operation, ...

- ⇒ turn the filling cap **1** anti-clockwise and remove it.
- ⇒ Fill in the ingredients.
- ⇒ Afterwards, replace the filling cap **1** into the lid and secure it by turning it clockwise.

Removing the mixer

When the processing of the foodstuffs is complete:

- ⇨ Always first place the switch 5 into the OFF position ("0") and remove the power plug.
- ⇨ Wait until the motor has come to a complete standstill before lifting the mixer jug 3 straight up. It does not need to be turned.

Useful tips

- The best results when blending firm ingredients are achieved by placing small portions one after the other into the mixer jug 3 instead of inserting a single large portion.
- When processing firm ingredients, cut them into small pieces (2-3 cm).
- When mixing liquid ingredients begin first of all with a small measure of fluids. Gradually add more fluids to the mixture through the filling cap.
- The appliance can be stabilised by placing your hand on top of the closed liquidiser during operation.
- For the stirring of firm or very viscous foodstuffs it can be beneficial to use the impulse-operation, which helps avoid a blocking of the cutters 4.

i Notice

Do not use the appliance to crush grains of cooking salt, refined sugar or white sugar. For example, to make powdered sugar.

Recipes

Banana Shake

2 Bananas

approx. 2 Tbsp. Sugar (Depending on the ripeness of the bananas and personal taste)

1/2 l. Milk

1 Dash of lemon juice

Peel the bananas and liquidise them with Level 2. First gradually add the milk, then the sugar and lemon juice. Continue mixing everything until a smooth and uniform liquid results. Serve the shake chilled.

Vanilla Shake

1/4 l. milk

250 g Vanilla ice cream

125 ml Icecubes

1 1/2 Tsp Sugar

Crush the ice cubes with the level Ice Crush/Clean. Place the remaining ingredients into the mixer. Continue mixing everything until a smooth and uniform liquid results.

Cappucino Shake

65 ml cold Espresso (or a very strong coffee)

65 ml Milk

15 g Sugar

65 ml Vanilla ice cream

100 ml crushed Icecubes

Crush the ice cubes with the level Ice Crush/Clean. Add the espresso, milk and sugar. Mix everything together with level 2 until the sugar has dissolved. Finally, add the vanilla ice cream and then briefly mix everything together using level 1.

Tropical Mix

125 ml Pineapple juice
60 ml Papaya juice
50 ml Orange juice
1/2 small tin of Peaches with juice
125 ml Icecubes

Crush the ice cubes with the level Ice Crush/Clean. Place all ingredients into the mixer and blend them together using level 3.

Nut-Nougat Shake

1/2 l. Milk
200 g Nut-Nougat spread
1 ball of Vanilla ice cream
50 ml cream

Combine all ingredients in a mixer and use level 3 until everything is evenly blended together.

Carrot Shake

300 ml Apple juice
500 ml Carrot juice
4 Tbsp Cooking oil (Wheat germ oil or rapeseed oil)
4 Tbsp of Lemon juice
Ginger powder
Pepper

Place the apple juice, cooking oil and lemon juice into the mixer and blend everything together using level 2. Then, add the carrot juice and mix it all together using level 2. To finish, add the ginger powder and pepper to taste.

Blackcurrant Mix

2 Tsp Honey
2 Bananas
1/4 l. Buttermilk
1/4 l. Blackcurrant juice

Place all ingredients into the mixer and blend them together using level 3.

Hawaii Shake

4 Bananas
1/4 l. Pineapple juice
1/2 l. milk
2 tbsp. honey
1/4 l. Rum

Peel the bananas and liquidise them using Level 2. Then add the other ingredients and mix everything together using level 1.

Fruity Pineapple-Strawberry Mix

250 ml Pineapple juice
200 g Strawberries
300 ml Apple juice
4 Ice cubes

Crush the ice cubes with the level Ice Crush/Clean. Wash the strawberries and remove the green parts. Liquidise them using level 2. Then add the remaining ingredients and mix everything together using level 1.

Andalusian Cold Soup (Gazpacho)

1/2 Cucumber
1 Beef tomato
1 Green pepper
1/2 Onion
1 Garlic clove
1/2 White bread roll
1/2 Tsp Salt
1 Tsp Red wine vinegar
1 Tbsp Olive oil

Cut the vegetables into pieces approx. 2 cm in size. First place the tomatoes and then the cucumber into the mixer. Liquidise them using level 3. Add the remaining ingredients and then liquidise/blend them all together at level 3 until a smooth soup is created. Serve the soup with bread.

Note

These recipes are provided subject to change. All ingredients and preparation information are guiding values. Expand these recipe suggestions based on your personal experiences.

Note

For cases of lactose intolerance, we recommend you use a lactose-free milk. Keep in mind, however, that lactose-free milk is a little sweeter.

Cleaning

Caution!

Before starting to clean the liquidiser and its components:

- Ensure that the motor is switched off and the power plug removed from the socket.

⚠ Under no circumstance may the motor block **7** be submersed in water or other fluids. This could result in you receiving a fatal electric shock and the appliance could be damaged.

- Never open the housing of the appliance. This brings with it the risk of receiving a fatal electric shock.
- Never disassemble the cutters **4** and never reach into the mixer jug **3**. The cutters **4** are extremely sharp!
- Do not use solvents or abrasive cleaners on the plastic surfaces, they could be damaged by them.

Cleaning the mixer

- ⇒ So that you do not injure yourself on the cutters **4**, clean the mixer jug **3** only with a long handled dishwasher brush.
- ⇒ In a case of stubborn soiling, the mixer jug **3** can also be cleaned in a dishwasher. For this, always take the mixing jug **3** apart, as described later.

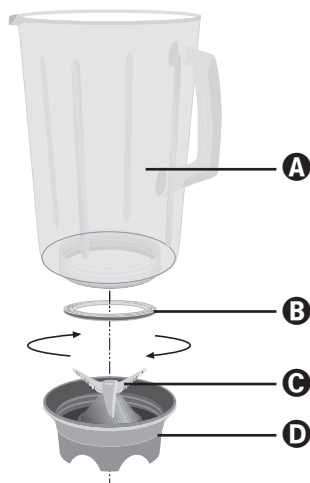
- ⇒ Clean the lid **2** and the filling cap **1** in a dishwasher or with the normal washing up.

If you clean the liquidiser directly after use, you can often achieve a satisfactory and hygienic level of cleaning with the following alternative:

- ⇒ Fill the mixer jug **3** with water, close the lid **2** and place the mixer jug **3** on the motor block **7**.

Insert the power plug into the wall socket and activate the Ice Crush/Clean switch, causing the cutters **4** to rotate in the water with maximum revolutions.

Should this not dislodge the soiling, you can separate the lower plastic part of the mixer jug **3** (with the cutters **4**) from the the glass part:



- ⇒ Remove the mixer jug **3** from the motor block **7**.
- ⇒ Turn the plastic element **D** of the mixer attachment **3** anti-clockwise, such that it allows itself to be released from the glass element **A**.

Attention!

Take care with the cutters **C**. They are very sharp. Risk of injury!

- ⇒ Clean both parts thoroughly in a mild soapy solution or in a dishwasher.
- ⇒ Replace the plastic part **D** of the mixer jug **3** back onto the glass part **A**. Ensure that the sealing ring **B** is correctly fitted.

Cleaning the motor block

- ⇒ Use a dry cloth or, at the most, a lightly moistened one for cleaning the plastic surfaces.
- ⇒ At every cleaning check that the contact switch in the receptor for the mixer jug **3** is not blocked by soiling residues. If you cannot dislodge any blockages with the corner of a piece of paper, make contact with Customer Services. Under no circumstances should you use a hard object, this could damage the contact switch.
- ⇒ Remove any possible residues on the underside of the motor block **7** only with a dry cloth or a stiff bristled brush. Ensure that nothing can enter through the ventilation opening of the appliance.

After cleaning

Allow all parts to dry well before re-assembling and re-using the liquidiser.

Storage

- ⇒ If you do not intend to use the liquidiser for an extended period, clean it thoroughly (see chapter "Cleaning").
- ⇒ Wrap the power cable **6** around the cable storage **8** on the base of the motor block **7**.
- ⇒ Store the liquidiser at a cool and dry location.

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 responsible manner.

Warranty & 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.

Importer

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