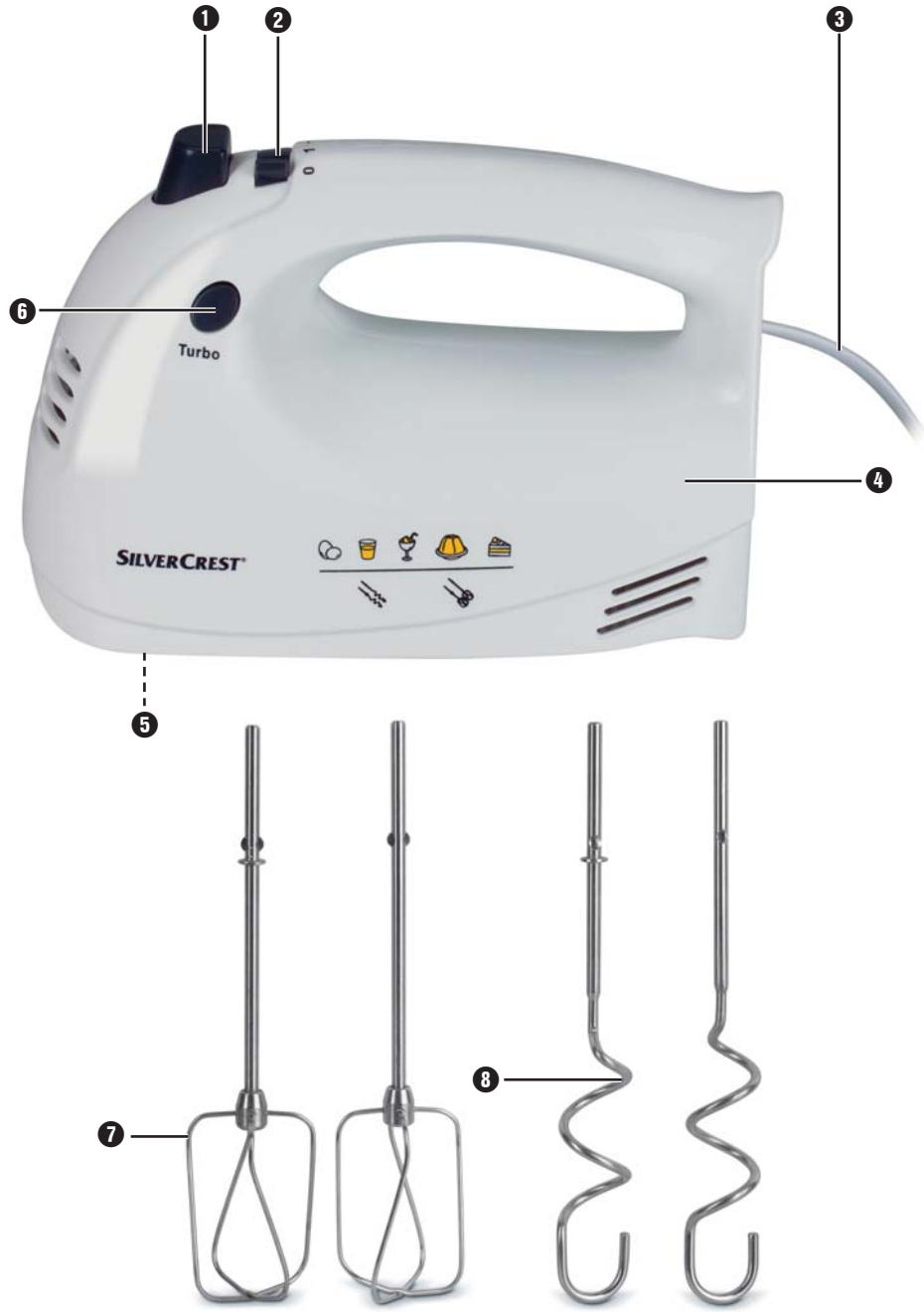


■ Hand mixer



KH 1136

GB Hand mixer
IE Operating instructions
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CONTENT	PAGE
Intended Use	2
Technical data	2
Important safety instructions	2
Items supplied	3
Description of Components	3
Unpacking	3
Speed levels	3
Operation	4
Kneading and Whisking	4
Cleaning	4
Disposal	4
Warranty and Service	5
Importer	5

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 KH 1136

Intended Use

This Handmixer is intended for kneading dough, mixing liquids (e.g. fruit juices) and whipping cream. 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 declines to accept responsibility for damage(s) arising out of usage contrary to the instructions specified below. Not for commercial use.

Technical data

Power rating:	230-240V~ 50Hz
Rated output:	300W
Protection class:	II / 
Continuous operating time:	10 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

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 operate 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.



Under no circumstances may the hand element be submersed in water or other liquids!

This would incur the risk of a potentially fatal electrical shock should liquids come into contact with powered components.

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

⚠ Risk of Injuries:

- Do not touch the whisks or kneading hooks when the appliance is in use. 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

- 1 Hand mixer
- 2 Kneading hooks
- 2 Whisks
- Operating instructions

Description of Components

- 1 Tool-release button
- 2 Speed switch
- 3 Power cable with power plug
- 4 Hand element
- 5 Insertion slots for the accessories
- 6 Turbo button
- 7 Whisks
- 8 Kneading hooks

Unpacking

- 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.

Speed levels

- 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 beating meringue, cake jelly, whipped cream etc.

turbo:

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

Operation

Kneading and Whisking

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.

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 using them for the first time, clean the ancillaries (7, 8).
2. Push the whisks (7) or the kneading hooks (8) into the insertion slots (5) until they are safely and audibly engaged.
Always insert the kneading hook (8) or the whisk (7) without the extra ring on the shaft into the insertion slot (5) (marked with a star) on the hand element (4) intended for it. The kneading hook (8) or whisk (7) marked with an extra ring is to be inserted into the insertion slot (5) with the larger hole.
3. Insert the power plug (3) into a wall power socket..
4. To set the mixer to work, push the speed switch (2) to the desired speed setting. You can select between 5 speed settings and, additionally, the turbo button (6) (see section "Speed levels").
5. Press the tool-release button (1) to unfasten the whisks (7) or the kneading hooks (8).

Cleaning

Warning:

Always remove the power plug (3) before cleaning the appliance. There is a risk of receiving an electric shock!

-  Under no circumstances may the hand element (4) be submersed in water or other liquids!
This would incur the risk of a potentially fatal electrical shock should liquids come into contact with powered components.

- Clean the hand element (4) only with a damp cloth and, if necessary, with a mild detergent.
- You can clean the whisks (7) or kneading hooks (8) with water and a mild detergent.
- We recommend cleaning the ancillaries directly after use. Food remnants are then immediately removed, greatly reducing the risks of bacterial contamination.

Disposal



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 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

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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Standard call rates apply. Mobile operators may vary.

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