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ErgoMixx

Accessories (Hand blender)

MSM6...N AU

[en]

Instruction manual

Accessories (Hand blender)

3

Intended use

These accessories are designed for the hand blender MSM6.... Follow the operating instructions for the hand blender.

Never use these accessories for other appliances. Only use matching parts together.

The accessories are suitable only for the use described in these instructions.

Food which is to be processed must not contain any hard components (e.g. bones). The accessory must not be used for processing other objects or substances.

Safety instructions

Risk of injury

- Do not touch the sharp edges of the blades with bare hands. When inserting and removing knives, grasp by the plastic only. Clean with a brush.
- The accessory must be completely assembled before use. Before attaching or removing the accessory, always wait until the drive has come to a standstill and pull out the mains plug.
- Never insert the whisk or masher attachment in the base unit without the associated gear attachment.
- Never use the hand blender (blender foot) in the universal cutter container.
- Before using the masher attachment in a cooking pot, take the pot off the hotplate.
- Do not bang the masher attachment against hard edges (pot, bowl).

Caution!

- The universal cutter is not microwave-safe.
- Never immerse the attachment of the universal cutter or the gear attachments in liquids or hold under running water. Do not clean in the dishwasher.

Important!

It is essential to clean the accessory thoroughly after each use or after it has not been used for an extended period. → *“Cleaning and maintenance” see page 6*

Overview

→ Fig. A

1 Universal cutter

- a Container
- b Fixing points for gear attachment ●
- c Universal blade
- d Gear attachment
- e Lid

2 Whisk*

- a Gear attachment

3 “ProPuree” masher attachment*

- a Gear attachment
- b Masher paddle (detachable)

* Depending on the model

Before using the appliance for the first time

Before the new accessory can be used, it must be fully unpacked, cleaned and checked.

Caution!


Never operate a damaged accessory!

- Remove all accessories from the packaging and dispose of all packing materials.
- Check that all the parts are present and examine them for obvious damage.

→ Fig. A

- Thoroughly clean and dry all parts before using for the first time.
→ “Cleaning and maintenance” see page 6

Symbols and markings

Symbol	Meaning
	Marking on the masher paddle (→ Fig. B).

Universal cutter

Warning!

Always observe the maximum quantities and processing times in the table. → Fig. C

Universal cutter: For cutting meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, and almonds.

Caution!

- Before cutting meat, remove gristle, bones and sinews.
- The universal cutter is not suitable for cutting very hard items (coffee beans, radishes, nutmeg) and frozen food (fruit etc.).

→ Fig. B

1. Place the container on a smooth, clean work surface and press into position. Insert the universal blade.

Important: The blade must be positioned straight in the container.

2. Add food.
3. Place the gear attachment on the container and rotate clockwise until it clicks into position.
4. Place the base unit on the gear attachment and press until it clicks into position.
5. Plug the mains plug into the mains.
6. Hold the base unit and universal cutter firmly. Press the Turbo button (Ⓢ). The appliance remains switched on as long as the button is pressed.
7. Process the food with the universal cutter.
8. Release the button when the desired consistency is reached. Wait until the drive comes to a standstill. Disconnect the mains plug.
9. Hold down both release buttons and remove the base unit.
10. Rotate the gear attachment anticlockwise and remove.
11. Take out the blade.
12. Empty the container.
 - Clean all parts immediately after use.
→ “Cleaning and maintenance” see page 6

Example recipe:

Honey cake with apples

Honey-apple mixture (CNHR24):

- 110 g forest honey (5 °C)
- 30 g sliced apple cubes (11 mm cubes)
- Put in universal cutter and mix on Turbo speed for 2 seconds.

Honey-apple mixture (CNHR25, CNHR26, CNHR26C):

- 130 g forest honey (5 °C)
- 30 g sliced apple cubes (11 mm cubes)
- Put in universal cutter and mix on Turbo speed for 2 seconds.

Cake:

- 3 eggs
- 60 g butter
- 100 g plain white flour
- 60 g ground walnuts
- 1 teaspoon cinnamon
- 2 packets vanilla sugar
- 1 teaspoon baking powder
- 1 apple
- Separate egg yolks from the whites.
- Beat the egg whites until stiff.
- Beat the yolks and sugar, then add softened butter and **honey-apple mixture**.
- In separate container mix flour, ground walnuts, cinnamon and baking powder. Mix and incorporate into wet ingredients. Using spatula, carefully mix in beaten egg whites.
- Line a bread baking pan (dimensions 35 cm x 11 cm) with baking paper and pour in the prepared mixture.
- Peel the apple and slice it. Put the slices on top of the cake.
- Preheat the oven to 180 °C and bake the cake for 30 minutes.

Whisk

For whipping cream, beating egg whites and milk froth from hot (max. 70 °C) and cold milk (max. 8 °C) as well as for preparing sauces and desserts.


⚠ Risk of scalding!

When processing hot liquids, use a tall, thin receptacle for blending.

Caution!

- Never insert the whisk into the base unit without the gear attachment.
- Do not attach or remove the gear attachment with the whisk until the appliance is at a standstill.

→ Fig. 6

1. Place the prepared food in the blender jug or another suitable receptacle or process in the cooking pot.
 2. Place the gear attachment on the whisk and press until it clicks into position.
 3. Place the whisk with the gear attachment on the base unit and press until it clicks into position.
 4. Plug the mains plug into the mains.
 5. Set the required speed with the speed control (high speed recommended)
 6. Take hold of the base unit and blender jug and press the ON button .
 7. Process the food with the whisk.
 8. Release the ON button after processing. Wait until the drive comes to a standstill. Disconnect the mains plug.
 9. Hold down both release buttons and remove the whisk with the gear attachment from the base unit.
 10. Remove the gear attachment from the whisk.
 - Clean all parts immediately after use.
- "Cleaning and maintenance" see page 6


“ProPuree” masher attachment

For processing cooked potatoes and for making purees from other suitable foods (e.g. cooked pulses, cooked fruit and vegetables).

Caution!

- Before using the masher attachment in a cooking pot, take the pot off the hotplate.
- Do not bang the masher attachment against hard edges (pot, bowl).
- Do not process hard ingredients (e.g. coffee beans, chocolate).
- Only use cooked ingredients.
- Roughly chop large items of food (e.g. potatoes).

→ Fig. D

1. Place the prepared, cooked food in a suitable receptacle or process in the cooking pot.
2. Place the gear attachment on the masher attachment and rotate clockwise until it clicks into position.
3. Place the masher attachment with the gear attachment on the base unit and press until it clicks into position.
4. Plug the mains plug into the mains.
5. Hold the receptacle with one hand and immerse the masher attachment.
6. Press the Turbo button . The appliance remains switched on as long as the button is pressed.
7. Move the masher attachment up and down while processing the food.
8. Release the button when the desired consistency is reached. Wait until the drive comes to a standstill. Disconnect the mains plug.
9. Hold down both release buttons and remove the masher attachment with the gear attachment from the base unit.
10. Rotate the gear attachment anticlockwise and remove from the masher attachment.

- Clean all parts immediately after use. → “Cleaning and maintenance” see page 6

Example recipe:

Mashed potatoes

- 1 kg boiled potatoes
- 0.15 l warm milk
- 50 g soft butter
- Salt, pepper and nutmeg
- Cinnamon (to taste)
- Place ingredients in a suitable receptacle and process with the masher attachment for approx. 1 minute.
- Lastly, season to taste with salt, pepper and nutmeg.
- Add a pinch of cinnamon if wished.

Cleaning and maintenance

The attachments and accessories used must be thoroughly cleaned after each use.


Risk of injury

Do not touch the blades of the universal cutter with bare hands. To clean, only grasp by the plastic and use a brush.

Caution!

- Do not use any cleaning agents containing alcohol or spirits.
- Do not use any sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.
- Never immerse the gear attachment of the universal cutter or the gear attachment in liquids or hold under running water. Do not clean in the dishwasher.

Please note:

- To make it easier to clean the whisk / masher attachment, after use place it in a receptacle containing clean water and briefly press the Turbo button  several times.
- When processing food such as red cabbage or carrots, plastic parts may become discoloured. This can be removed with a few drops of cooking oil.

In **Fig. E** you will find a summary of how to clean the individual parts.

Universal cutter / whisk

- Only wipe the attachment of the universal cutter and the gear attachment of the whisk with a soft, damp cloth and dry off.
- Clean the other accessory parts with a detergent solution and a soft cloth or sponge or place them in the dishwasher. Clean the blades with a brush.

Masher attachment

Caution!

To remove food remnants, use a dough scraper or plastic spoon. Never try to remove by banging against hard edges (e.g. cooking pot)!

Note: The masher paddle can be removed to ensure especially thorough cleaning. To do so, the gear attachment must be affixed to the masher attachment.

→ Fig. E

1. Place the gear attachment on the masher attachment and rotate clockwise until it clicks into position.
2. Hold the masher attachment and rotate the masher paddle clockwise (↻).
3. Remove the masher paddle.
 - Rotate the gear attachment anticlockwise and remove from the masher attachment.
 - Clean all parts as shown in **Fig. F**.

Important: After cleaning, check there is nothing left in the locking opening. If necessary, remove with a brush or toothpick.

4. Hold the masher attachment with the gear attachment in place and rotate the masher paddle anticlockwise (↻).

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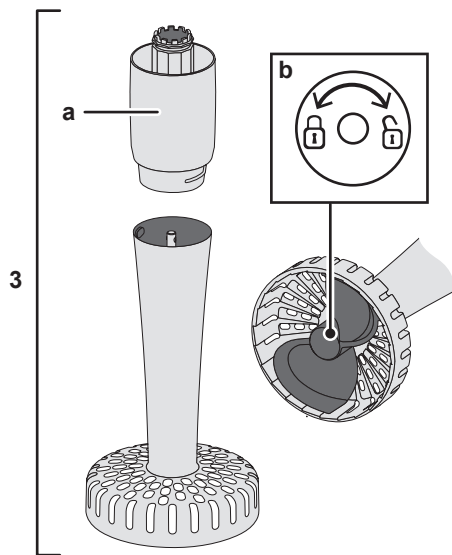
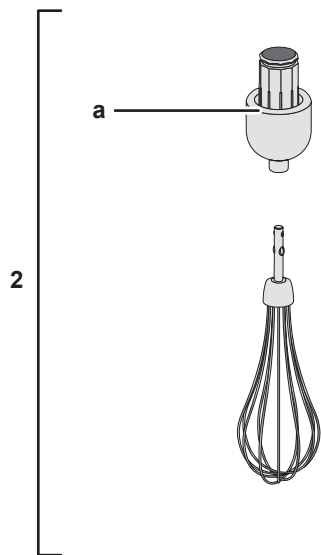
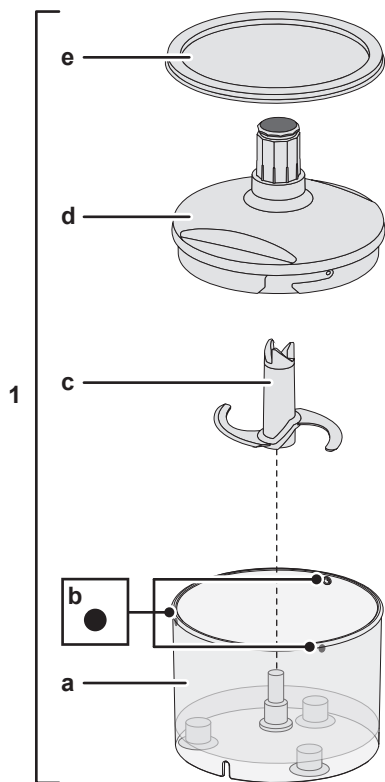
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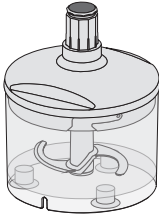


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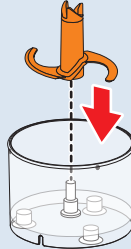
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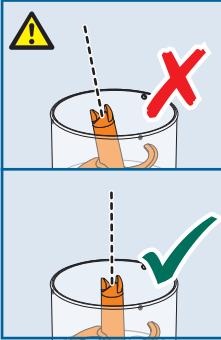
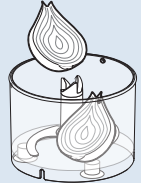
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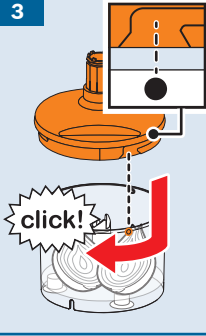
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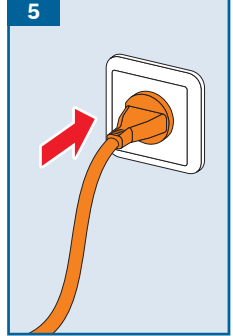
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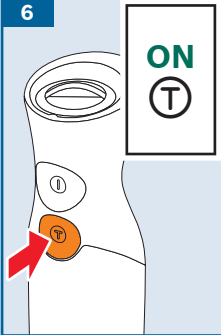
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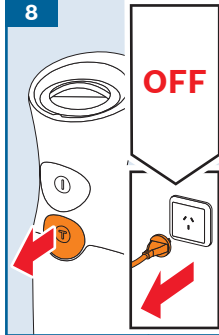
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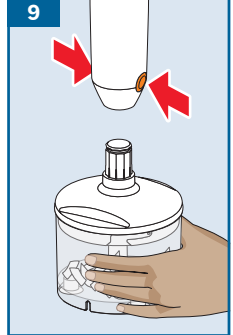
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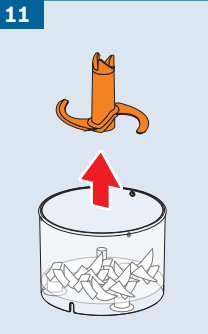
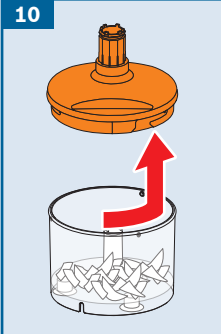
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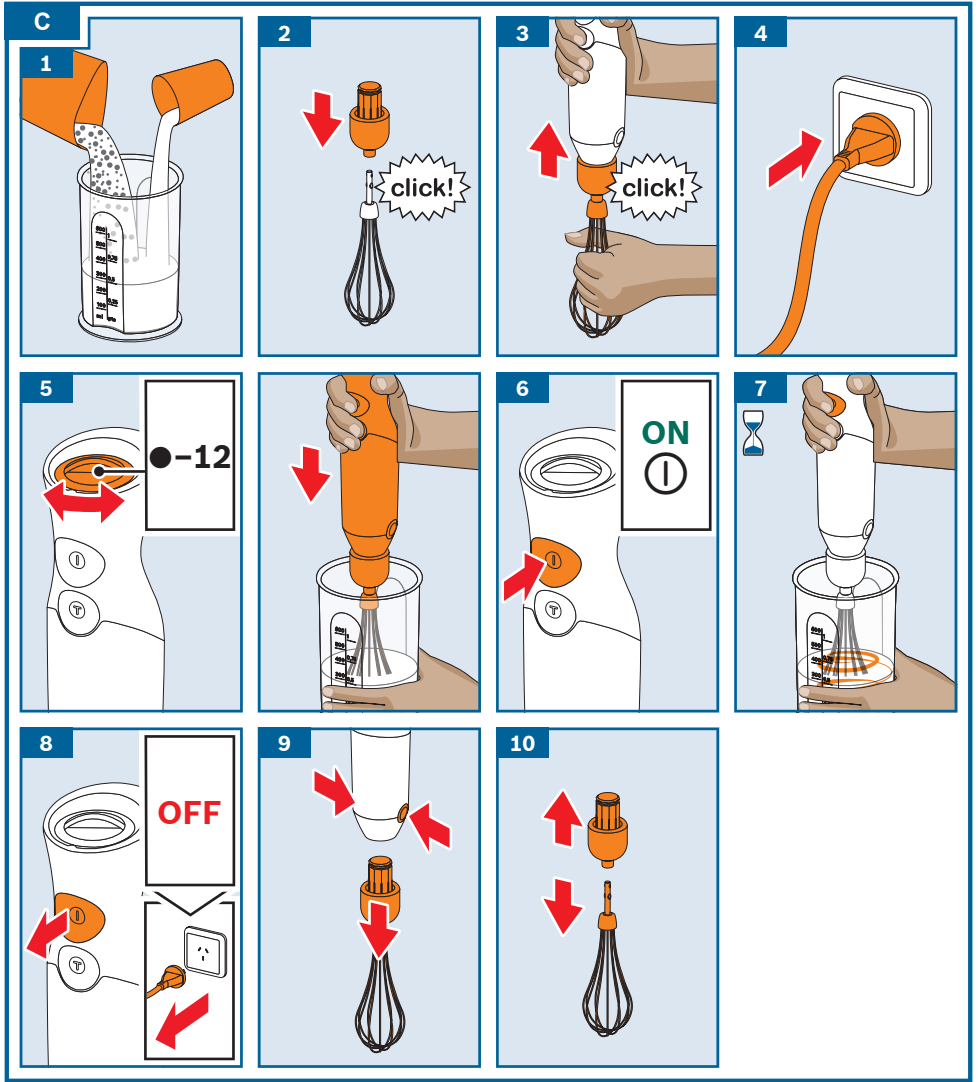


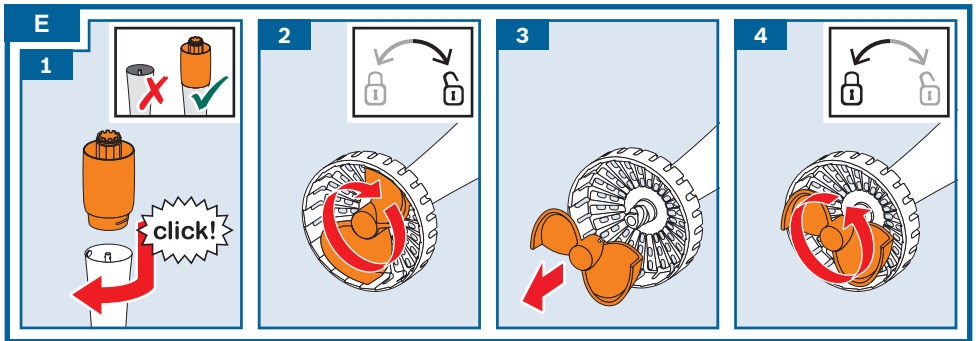
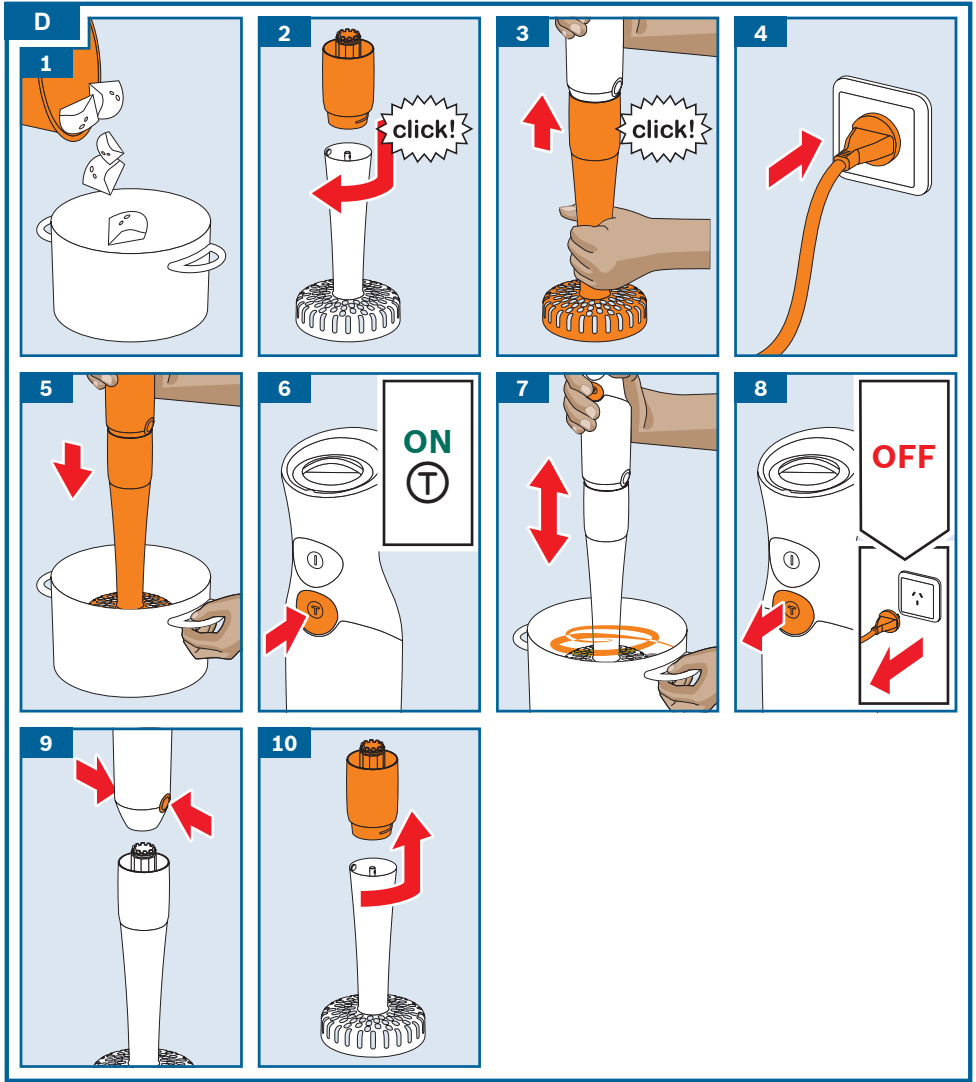
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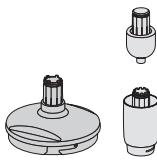

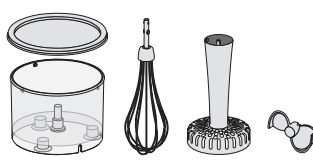





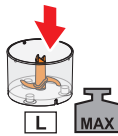











10







F			
	✓	⚠ X	✓
	⚠ X	✓	✓
	⚠ X	✓	✓

G		
	100 g	10-15 s
	CNHR24 100 g	30-40 s
	CNHR25 CNHR26 CNHR26C 150 g	
	150 g	
	15 g	(7-10) x 1 s
	20 x 	(3-8) x 1 s
	150 g	(5-10) x 1 s
	100 g	10-20 s
	100 g	30-40 s