

SENCOR®

SHB 6441WH
SHB 6442BK



STICK BLENDER

Translation of the original manual

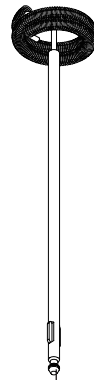
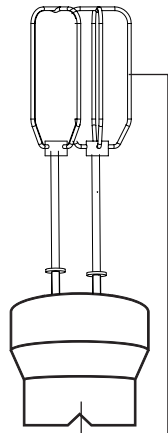
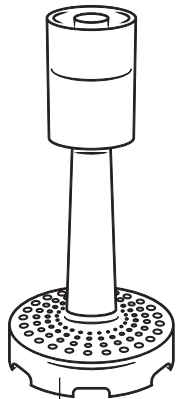
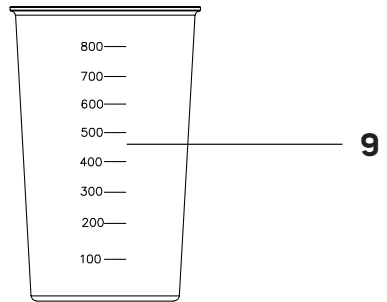
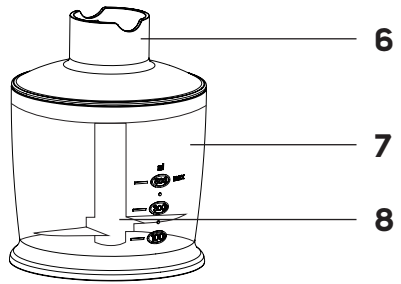
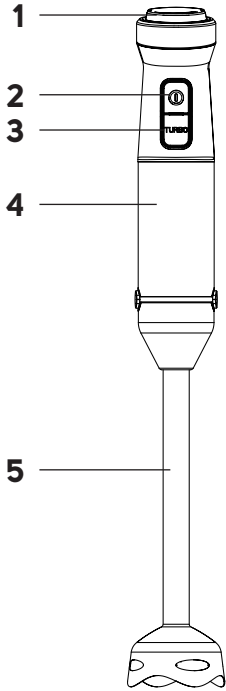


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EN Stick Blender

Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance is not to be used by children. Keep this appliance and its power cord out of the reach of children.
- Appliances may be used by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge, provided they are supervised or have been instructed in the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and maintenance by the user must not be carried out by children.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.



WARNING:


Incorrect use may lead to injuries.

Pay attention when handling the cutting blades, especially when removing the blades from the container, emptying the container and during cleaning.

- When cleaning food contact surfaces, follow the instructions in this manual. Use only clean water with a little neutral dishwashing detergent.
 - Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
 - Before replacing the accessories or accessible movable parts, please turn the appliance off and disconnect it from the power supply.
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- Before connecting this appliance to a power socket, make sure the rated voltage stated on the product's rating label corresponds to the voltage in your power socket.
 - The appliance is designed for home use and is used for blending, chopping, grating and whisking food. Do not use it to process food that are too hard, such as ice cubes, nutmeg, etc.
 - Do not use the appliance in an industrial environment or outdoors. Do not use it for any other purposes than those intended. Do not place the appliance on or near an electric or gas cooker, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
 - Only use the appliance with the original accessories supplied with it.
 - Make sure that the appliance is correctly assembled before putting it into operation.
 - Do not touch rotating parts that are in motion during operation. Otherwise, injury may occur.
 - Take extra care when handling hot liquids and food. Hot steam or splashing hot liquids and food may cause scalding. For added safety, allow hot liquids and food to cool down to at least 45 °C before blending.
 - To push ingredients through the filling tube, always use the supplied pusher. Never use your hands or other items.
 - The operating time of the appliance is 1 minute. Allow it to cool for at least 3 to 5 minutes before turning it on again. If you are using the appliance to blend sticky or harder food, stop operation after 30 seconds.
 - Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
 - Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
 - Before disassembling the appliance into individual parts, make sure that the motor unit is switched off, disconnected from the mains socket and that the rotating parts have stopped.
 - Take extra care when handling the grater, stick blender blade unit or chopper, especially when removing the grater or blade unit, emptying the container and cleaning to avoid injury from the blade.
 - Do not submerge the motor unit and power cord in water or any other liquids, and do not wash these parts under running water.
 - Ensure that the power plug contacts do not come into contact with moisture. Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it does not touch a hot surface.
 - Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the socket. Disconnect the power cord from the power socket by pulling the plug. Do not use the appliance if it is not working properly or shows signs of damage.
 - To prevent dangerous situations, do not repair or modify the appliance yourself. Have all repairs or adjustments performed at an authorised service centre. By tampering with the appliance, you expose yourself to the risk of losing your legal rights regarding faulty performance or warranty for quality.

- Thank you for purchasing our SENCOR product; we hope you will be satisfied with it.
- Before using this appliance, please familiarise yourself with the user manual, even if you are already familiar with using similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference.
- For the duration of the legal rights regarding faulty performance or warranty for quality, we recommend keeping the original packaging, packaging materials, receipt, and proof of the seller's liability or warranty certificate. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE APPLIANCE

- | | |
|---|--|
| A1 Speed dial | A8 Blade unit of the chopper |
| A2 Switch  to turn on/off | A9 800 ml mixing and whisking container |
| A3 TURBO button | A10 Attachment for preparing mashed potatoes |
| A4 Motor unit | A11 Adapter for connecting whisks or milk frothing attachment |
| A5 Removable stick blender attachment | A12 Whisks |
| A6 Chopper container lid with hole for connecting the motor unit | A13 Milk frothing attachment |
| A7 500 ml chopper container | |

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and remove all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Thoroughly wash all removable food contact accessories with warm water and neutral dishwashing detergent. Then rinse it with clean water and let it dry freely or wipe it thoroughly dry with a soft cloth. Clean the components equipped with the gear system (whisk attachment end, chopper lid and top of the mashed potato attachment) only with a damp cloth. Make sure that no water leaks inside these components. When cleaning the stick blender attachment, do not immerse the upper end, which attaches to the motor unit, in water.
- Wipe the motor unit with a slightly damp cloth and wipe dry.



Warning:

Take extra care when handling the graters and blade unit of the stick blender and chopper to avoid cutting yourself on the blade.

Milk Frothing Attachment

It is suitable for whipping hot or cold milk and milk substitutes for further use, e.g. for making cappuccino or hot chocolate. Do not use it to whip creams, etc.

ASSEMBLING AND DISASSEMBLING

Before you start assembling or disassembling the appliance, make sure that the power unit is turned off, disconnected from the power socket and that the rotating parts are not in motion. Parts that attach to the motor unit must be dry and clean!

Stick Blender

1. Attach the stick blender attachment from below to the motor unit. A click indicates that both parts are connected.
2. Mix the food in the supplied container or other suitable container, which is intended for contact with food.
3. When disassembling, press and hold the buttons on the sides while removing the stick blender attachment from the motor unit.
4. When using the stick blender to blend food in the pot, always remove the pot from the hot first.
5. The food you put in the supplied container should not be boiling or too hot to avoid damaging the container. It is recommended to allow the food to cool down to about 50 to 60°C before using the stick blender.

Chopper

1. Install the blade unit on the centre pin on the bottom of the container.
2. Fit the lid of the chopper container so that the shaft of the blade unit fits into the centre section in the lid and the safety locks on the sides of the lid fit into the safety system of the container. Turn the lid clockwise until it stops. This secures the lid.
3. Place the motor unit in the hole in the lid and push it down slightly until you hear a click. Now the chopper is assembled.
4. To remove, press and hold the buttons on the sides of the motor unit while pulling the motor unit upwards. Proceed in the opposite way to assembling the chopper.



Warning:

When handling the blade unit, take extra care not to cut yourself on the blade.

Hand Mixer

1. Insert the whisks into the holes in the adapter until they click into place. Before use, always make sure that the brooms are properly attached.
2. Attach the whisk adapter to the motor unit from below. The attachment is signalled by a click.
3. Whisk food in the supplied container or other suitable food contact container.
4. To remove, press and hold the buttons on the sides of the motor unit while pulling the motor unit upwards. Next, proceed in the opposite way to assembling the hand mixer.

Attachment for Preparing Mashed Potatoes

1. Attach the attachment for preparing mashed potatoes to the motor unit from the bottom. The attachment is signalled by a click.
2. Rotate the bottom of the attachment to set the desired structure of the mashed potatoes.
3. To remove, press and hold the buttons on the sides of the motor unit while pulling the motor unit upwards.

Milk Frothing Attachment

1. Insert the end of the milk frothing attachment into the hole in the adapter.
2. Attach the adapter with the attachment to the motor unit from below. The attachment is signalled by a click.

PURPOSE OF USE

Stick Blender

It is suitable for mixing soft ingredients and liquids. It is mainly used for the preparation of baby food, various types of cocktails, sauces, spreads, etc.

Chopper

It is suitable for chopping food such as meat, semi-hard and hard cheese, raw fruit and vegetables, nuts, herbs, etc. Do not try to process too hard food such as ice cubes, coffee beans, nutmeg, cocoa beans, etc.

Hand Mixer

It is suitable for preparing light batters or for whipping whipped cream, egg whites and creams. Do not use for whipping thick doughs.

Attachment for Preparing Mashed Potatoes

It is suitable for the preparation of mashed potatoes, potato puree or puree of soft fruits or cooked vegetables. Do not use it to crush hard or semi-hard foods.

- Do not use the milk frothing attachment for more than 1 minute. Then let it cool down for 1 minute.
- When disassembling, press and hold the buttons on the sides of the motor unit and remove the milk frothing attachment from the motor unit.

OPERATING THE APPLIANCE

- Select the type of accessories you want to use and assemble the appliance according to the instructions in the chapter Assembling and disassembling the appliance.
- Connect the power cord plug to a power socket. Use the speed dial to set the desired speed. Turn the dial clockwise to increase speed, turn the dial anticlockwise to decrease speed.
- Press the switch as soon as the desired speed is set. Do not adjust the speed while the appliance is running. As long as the switch is pressed, the appliance will operate. When the switch is released, the appliance switches off.
- If you need to process ingredients quickly, press the TURBO button and the appliance will start at maximum power. When the button is released, the appliance switches off.
- Disconnect the power cord from the power socket when you have finished using it. Make sure that the rotating parts have stopped rotating and disassemble the appliance into its individual parts. Then clean all used parts according to the instructions in the chapter Cleaning and Maintenance.



Warning:

The maximum continuous operation time of the appliance is 1 minute. Then let it cool down for 3 to 5 minutes. If you are using the appliance to blend sticky or harder food, stop operation after 30 seconds.

OPERATING THE APPLIANCE

Tips and Advice on Using the Appliance

Stick blender: Keep the blade unit submerged while the appliance is in use to avoid splashing food. You can also prevent food splashing by not overfilling the container in which you process it. We recommend processing food in short bursts. Move the blade unit slowly up and down and in circles.

Chopper: Cut the food into pieces of the same size and distribute the food evenly in the container. Place the blade unit first and then the food that you wish to process. Do not fill the chopper container above the maximum mark. We recommend processing food in short bursts.

Hand mixer: Immerse the whisks in the container and then turn on the appliance. Keep the whisks submerged while the appliance is running to avoid splashing food. You can also prevent food splashing by not overfilling the container in which you process it. Do not whip more than 6 egg whites or 1,000 ml of cream.

Attachment for preparing mashed potatoes: Rotate the bottom of the attachment to set the desired structure of the mashed potatoes. Immerse the attachment in cooked food and turn the appliance on. Slowly move the attachment until you reach the desired structure.

Milk frothing attachment: Immerse the frothing attachment in milk and turn on the appliance. Move the attachment in the milk from the surface to the bottom to aerate the milk and create milk foam. Do not process more than 200 ml of milk. Turn off the appliance before removing the attachment from the milk.



Warning:

When assembling the chopper, place the food in the container only after placing the blade unit on the centre pin at the bottom of the container. Do not fill the container above the maximum mark.

QUICK GUIDE TO PROCESSING INGREDIENTS

Stick Blender

Ingredients	Number	Speed setting	Processing time
Baby food	300 g	Medium to maximum	45 s
Spreads	200 g	Medium to maximum	30 s
Fruit and vegetables (cooked)	200 g	Medium to maximum	45 s
Sauces	500 ml	Medium to maximum	45 s
Shakes/ Cocktails	500 ml	Medium to maximum	30 s

Chopper

Ingredients	Number	Speed setting	Processing time
Meat	150 g	Medium to maximum	30 s
Fruit and vegetables (raw)	100 g	Medium to maximum	15 s
Hard and semi-hard cheeses	100 g	Maximal	15 s
Hard pastry for breadcrumbs	50 g	Medium to maximum	20 s
Shelled nuts	50 g	Maximal	15 s
Herbs	25 g	Medium	15 s

First cut larger pieces of food into 2 cm cubes and only then process them with a chopper. Vegetables such as onions can be cut into quarters.

Hand Mixer

Ingredients	Number	Speed setting	Processing time
Egg whites	4 pcs	Maximal	60 s
Cream for whisking	200 ml	Maximal	60 s
Lightweight doughs	500 g	Medium to maximum	60 s

Always whisk the cream and egg whites in a narrow, high container. When whipping egg whites, the whisks and container must always be completely clean and dry, otherwise the whites may not be whipped to a firm consistency.

Attachment for Preparing Mashed Potatoes

Ingredients	Number	Speed setting	Processing time
Potatoes (boiled; mashed potatoes with chunks of potatoes)	200 g	Medium to maximum	45 s
Potatoes (boiled; potato puree)	200 g	Medium to maximum	60 s
Cooked vegetables	200 g	Medium to maximum	45 s

Milk Frothing Attachment

Ingredients	Number	Speed setting	Processing time
Milk	200 ml	Medium to maximum	30 s



Note:

The above food processing times are indicative only. The actual processing time depends on the size of the food, its quantity and the desired final consistency. If the desired consistency is not achieved during the maximum period of operation of the appliance, after it has cooled down, you can continue processing the food again.

CLEANING AND MAINTENANCE

- Before cleaning, unplug the power cord from the mains socket and allow the appliance to cool down.
- Do not use abrasive cleaning agents, solvents, or any substances to clean any parts of the appliance that could damage the surface of the appliance. None of the components of this appliance are dishwasher safe.



Warning:

To prevent the risk of electric shock, do not submerge the appliance, plug or power cord in water or any other liquid.

- Disassemble the appliance into its individual parts. Wash used accessories thoroughly with warm water using neutral dishwashing detergent. Then rinse them with clean water and let them dry freely or wipe them thoroughly dry with a soft cloth.
- Clean the components equipped with the gear system (adapter, chopper lid and the top of the mashed potato attachment) only with a damp cloth. Make sure that no water leaks inside these components. When cleaning the stick blender attachment, do not immerse the upper end, which attaches to the motor unit, in water.
- Wipe the motor unit with a slightly damp cloth and wipe dry.
- The mixing container, chopper container and whisks are dishwasher safe. Other parts are not intended for washing in a dishwasher.
- The blade unit of the stick blender can also be cleaned by immersing it in warm water with added dishwashing detergent after use and briefly putting the appliance into operation. Then disconnect the appliance from the power socket, disassemble and rinse the blade unit with clean drinking water and dry thoroughly.



Warning:

Take extra care when cleaning blade unit of the stick blender or chopper to avoid cutting yourself on the blade.

Storage

- If you will not be using the appliance for an extended period of time, unplug the plug from the mains socket, allow the appliance to cool down and clean it according to the instructions in the chapter "Cleaning and Maintenance".
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V~
Rated frequency.....	50 Hz
Rated power input.....	1,200 W
Noise level.....	75 dB(A)

The declared noise emission level of the appliance is 75 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.



Safety class for electric shock protection:
Class II – Electric shock protection is provided by double or heavy-duty insulation.

We reserve the right to change the text and technical specifications.

INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or accompanying documents indicates that used electrical and electronic products should not be disposed of with regular municipal waste. For proper disposal and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product complies with all the essential requirements of the EU directives that apply to it.



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