SUPERLEX Universalküchenmaschinen

SUPERLEX 3-in-1 Universal Kitchen Robot User Manual

Model: Universalküchenmaschinen | Brand: SUPERLEX

Important Safety Instructions

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation may cause damage to the appliance and injury to the user.

- Always ensure the appliance is switched off and unplugged from the power supply before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Ensure the splash guard is properly installed when operating to prevent splashing.
- Do not overload the appliance. Refer to the maximum capacities in the operating section.
- Place the appliance on a stable, flat, and dry surface during operation.

Product Overview and Components

The SUPERLEX 3-in-1 Universal Kitchen Robot is a versatile appliance designed to simplify your cooking and baking tasks. It features a powerful 1300W motor and an 8-speed control with pulse function, making it suitable for a

wide range of preparations from kneading dough to whipping cream.



Image: The SUPERLEX Kitchen Robot shown with its stainless steel bowl and three primary attachments: the whisk, mixer, and dough hook. Also depicted are baked goods and ingredients, illustrating its use.



Image: A top-down view of the SUPERLEX Kitchen Robot's base, with the three multi-functional accessories (dough hook, mixer, whisk) laid out beside it, highlighting their distinct designs.

Main Components:

- **Motor Unit:** The main body housing the powerful 1300W motor and control dial.
- **Stainless Steel Bowl (5L):** A large capacity bowl for mixing ingredients.
- **Dough Hook:** Ideal for kneading heavy doughs like bread or pizza.
- **Mixer (Beater):** Suitable for medium-heavy mixtures such as cake batter, cookie dough, or mashed potatoes.
- **Egg Whisk:** Perfect for whipping eggs, cream, or light batters.
- **Splash Guard:** Prevents splashing during operation and features a refill opening for adding ingredients.

Setup

1. Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials from the appliance.
3. Wash the stainless steel bowl, dough hook, mixer, egg whisk, and splash guard in warm soapy water, then rinse thoroughly and dry completely before first use. The motor unit should only be wiped with a damp cloth.

2. Assembly

1. Place the motor unit on a clean, dry, and stable surface.
2. Ensure the speed control dial is set to '0' (OFF) and the appliance is unplugged.
3. Press the tilt-head release button (usually located on the side or back of the motor unit) and lift the motor head until it locks into place.
4. Place the stainless steel bowl into its base, turning it clockwise until it locks securely.
5. Select the desired attachment (dough hook, mixer, or egg whisk). Align the attachment with the shaft and push upwards, then turn slightly to lock it into place.
6. Lower the motor head by pressing the tilt-head release button again and gently pushing the head down until it clicks into its locked position.
7. If using, attach the splash guard by sliding it onto the motor head from the front until it is securely in place over the bowl.

Operating Instructions

1. Powering On/Off

- Before plugging in, ensure the speed control dial is set to '0'.
- Plug the appliance into a suitable power outlet (AC220-240V, 50/60Hz).
- To turn on, rotate the speed control dial clockwise to the desired speed setting.
- To turn off, rotate the speed control dial counter-clockwise back to '0'. Always unplug the appliance after use.

2. Attaching/Removing Accessories

- Always ensure the appliance is unplugged and the motor head is in the lifted position before attaching or removing accessories.
- To attach: Align the accessory with the shaft, push up, and twist slightly until it clicks into place.
- To remove: Push the accessory upwards and twist slightly to release it from the shaft.

3. Using the Speed Control



Image: A hand turning the speed control dial on the SUPERLEX Kitchen Robot, which features settings from 0 to 8 and a 'P' (Pulse) function.

- The appliance features 8 speed settings (1-8) and a 'P' (Pulse) function.
- **Speeds 1-3 (Low):** Ideal for kneading heavy doughs with the dough hook, or for gentle mixing.
- **Speeds 4-6 (Medium):** Suitable for mixing batters, creams, and light doughs with the mixer attachment.
- **Speeds 7-8 (High):** Best for whipping eggs, cream, and aerating mixtures with the egg whisk.
- **'P' (Pulse) Function:** Provides short bursts of maximum power. Use for quick mixing or to incorporate ingredients briefly. The appliance will operate at maximum speed as long as the dial is held at 'P' and will return to '0' when released.

4. Mixing Tips



Image: A person pouring flour into the stainless steel mixing bowl of the SUPERLEX Kitchen Robot, demonstrating the use of the splash guard's refill opening.



Image: The SUPERLEX Kitchen Robot actively mixing ingredients in its stainless steel bowl, with various baking ingredients and prepared food items on the counter, showcasing its utility.

- Always add ingredients to the bowl before starting the mixer.
- Start at a low speed and gradually increase to the desired speed to prevent splashing.
- Use the splash guard to keep your countertop clean, especially when adding dry ingredients or liquids. The refill opening allows for easy addition of ingredients during operation.
- For best results, ensure ingredients are at room temperature unless specified otherwise in your recipe.
- Do not continuously operate the appliance for more than 10 minutes. Allow it to cool down for at least 20 minutes before resuming operation.

Maintenance and Cleaning

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your SUPERLEX Kitchen Robot.

1. Cleaning the Bowl and Attachments

- The stainless steel bowl, dough hook, mixer, egg whisk, and splash guard are dishwasher safe.
- Alternatively, wash them in warm soapy water, rinse thoroughly, and dry immediately to prevent water spots or corrosion.
- Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the surfaces.

2. Cleaning the Main Unit

- Always unplug the appliance before cleaning.
- Wipe the exterior of the motor unit with a soft, damp cloth. For stubborn stains, use a mild detergent on the cloth.
- Never immerse the motor unit in water or any other liquid.
- Ensure all parts are completely dry before storing or next use.

3. Storage

- Store the appliance in a cool, dry place, away from direct sunlight and heat sources.
- Ensure the power cord is neatly wrapped and not kinked.
- Store attachments inside the bowl or in a designated accessory drawer to prevent loss.

Troubleshooting

If you encounter any issues with your SUPERLEX Kitchen Robot, please refer to the following table for common problems and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet faulty; Speed dial not at '0' before turning on; Safety lock not engaged.	Check power cord connection; Test outlet with another appliance; Ensure dial is at '0' before selecting speed; Ensure motor head is fully lowered and locked.
Motor sounds strained or stops.	Overloaded with ingredients; Mixture too thick; Continuous operation for too long.	Reduce ingredient quantity; Add more liquid if recipe allows; Turn off and allow to cool for 20-30 minutes before resuming.
Attachments not mixing properly.	Attachment not securely fastened; Incorrect attachment for task; Bowl not properly locked.	Ensure attachment is pushed up and twisted to lock; Use appropriate attachment (e.g., dough hook for heavy dough); Ensure bowl is twisted clockwise until locked.

Problem	Possible Cause	Solution
Excessive vibration or noise.	Appliance not on a stable surface; Bowl or attachment not properly secured.	Place on a flat, stable, non-slip surface; Ensure bowl and attachment are securely locked in place.

Specifications

Detailed technical specifications for the SUPERLEX 3-in-1 Universal Kitchen Robot.



Image: A diagram showing the approximate dimensions of the SUPERLEX Kitchen Robot: 33.5 cm (13.18 inches) in width and 31.5

cm (12.401 inches) in height.



Image: A transparent view of the SUPERLEX Kitchen Robot's internal components, highlighting the powerful 1300W motor and gear system, emphasizing its robust design.

Feature	Specification
Brand	SUPERLEX
Model Number	Universalküchenmaschinen
Color	Black
Dimensions (L x W x H)	24.5 x 39 x 36 cm (approx. 9.6 x 15.4 x 14.2 inches)
Weight	4.37 Kilograms (approx. 9.63 lbs)

Feature	Specification
Capacity	5 Liters (Stainless Steel Bowl)
Power	1300 Watts
Voltage	220-240 Volts (AC)
Number of Speeds	8 + Pulse (P)
Material	Stainless Steel (Bowl, Blade), ABS (Housing)
Special Features	Durable Construction, Large Capacity, Powerful Motor, Multifunction, Safety Lock, Anti-slip design
Automatic Stop Function	Yes

Warranty and Support

Information regarding product warranty and customer support is not available within this manual. Please refer to the product packaging, purchase documentation, or the retailer's website for details on warranty coverage and how to contact customer support for your SUPERLEX Kitchen Robot.

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