

H.Koenig MXC20

H.Koenig MXC20 Soup Maker Instruction Manual

Model: MXC20

1. PRODUCT OVERVIEW

The H.Koenig MXC20 is a versatile heated blender designed for preparing a variety of dishes, including smooth soups, chunky soups, compotes, and other culinary preparations. It features a durable stainless steel construction and a powerful 850W motor for efficient performance.

- **Capacity:** 1.1 Liters, suitable for generous portions.
- **Programs:** Two distinct cooking programs for smooth/compote and water cooking, plus a dedicated mixing function.
- **Control:** Precise temperature control up to 100°C and adjustable cooking time up to 30 minutes.
- **Durability:** Stainless steel body and blades ensure longevity.
- **Safety:** Equipped with overheat protection for secure operation.



Image 1.1: Front view of the H.Koenig MXC20 Soup Maker, showing its stainless steel jug and black handle.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor base, cord, or plug in water or any other liquid.
- Keep hands and utensils out of the jug during operation to prevent injury and damage to the appliance.
- Avoid contact with moving parts. Blades are sharp; handle with extreme care.
- The appliance generates heat during operation. Use caution when handling hot liquids or steam.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure the lid is securely locked in place before starting any program.
- Do not overfill the jug beyond the maximum fill line to prevent boiling over.

- This appliance is for household use only. Do not use outdoors.
- Keep the appliance out of reach of children.

3. COMPONENTS

Familiarize yourself with the main parts of your H.Koenig MXC20 Soup Maker:

1. **Motor Base:** Contains the heating element and motor.
2. **Stainless Steel Jug:** The main container for ingredients.
3. **Lid with Control Panel:** Features program buttons and a handle.
4. **Blades:** Integrated into the jug for blending.
5. **Power Cord:** For connecting to an electrical outlet.



Image 3.1: Top view of the control panel on the lid, showing ON/OFF, SMOOTH, CHUNKY, and SMOOTHIE buttons.



Image 3.2: Close-up of the lid and handle, highlighting the secure design.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Initial Cleaning:** Before first use, clean the jug, lid, and blades with warm soapy water. Wipe the motor base with a damp cloth. Rinse and dry thoroughly.
3. **Placement:** Place the soup maker on a stable, flat, heat-resistant, and dry surface, away from the edge of the countertop.
4. **Power Connection:** Ensure the appliance is unplugged before adding ingredients. Once ready, plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. **Add Ingredients:** Place your desired ingredients into the stainless steel jug. Ensure that the total volume of ingredients does not exceed the maximum fill line (1.1L).
2. **Secure Lid:** Place the lid onto the jug and twist it clockwise until it locks securely into position. The appliance will not operate if the lid is not properly secured.
3. **Select Program:** Plug in the appliance. The control panel will illuminate. Press the desired program button (SMOOTH, CHUNKY, or SMOOTHIE).

4. **Start/Stop:** Press the ON/OFF button to start the selected program. Press it again to stop the program at any time.
5. **Completion:** Once the program is complete, the appliance will beep and switch to standby mode. Carefully unplug the appliance and remove the lid.

5.2 Program Functions

- **SMOOTH:** This program is designed for preparing smooth soups, purees, and compotes. It combines heating and blending cycles to achieve a creamy consistency.
- **CHUNKY:** Ideal for making chunky soups or stews where ingredients are cooked but not fully blended. This program primarily focuses on heating.
- **SMOOTHIE:** A blending-only function for cold preparations like smoothies or milkshakes. This program does not involve heating.

5.3 Temperature and Time Control

The MXC20 offers precise control over cooking parameters:

- **Temperature Range:** Up to 100°C, allowing for thorough cooking.
- **Cooking Time:** Adjustable up to 30 minutes, providing flexibility for various recipes.



Image 5.1: The H.Koenig MXC20 Soup Maker on a kitchen counter, ready to serve a bowl of freshly made

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your soup maker.

- Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- Jug Cleaning:** The stainless steel jug is **NOT dishwasher safe**. Fill the jug with warm soapy water and use a non-abrasive sponge or brush to clean the interior and blades. Be extremely careful around the sharp blades. Rinse thoroughly.
- Lid Cleaning:** Wash the lid with warm soapy water and rinse thoroughly. Ensure all food residue is removed from the control panel area.
- Motor Base Cleaning:** Wipe the exterior of the motor base with a damp cloth. Never immerse the motor base in water or any other liquid.
- Drying:** Dry all parts thoroughly before storing.
- Storage:** Store the soup maker in a clean, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; lid not properly secured.	Check power connection; ensure lid is locked into place.
Blending is ineffective.	Too many ingredients; ingredients too large; not enough liquid.	Reduce ingredient quantity; cut ingredients into smaller pieces; add more liquid.
Appliance stops during operation.	Overheat protection activated; lid opened during cycle.	Unplug and allow to cool for 15-20 minutes; ensure lid remains closed during operation.
Liquid boils over.	Jug overfilled.	Do not exceed the maximum fill line (1.1L).

8. SPECIFICATIONS

Brand: H.Koenig

Model Number: MXC20

Capacity: 1.1 Liters

Power: 850 Watts

Material: Stainless Steel

Dimensions (L x W x H): 21.5 x 14.4 x 30.5 cm

Weight: 1.8 Kilograms

Special Feature: Heating

Dishwasher Safe: No

9. WARRANTY AND SUPPORT

Your H.Koenig MXC20 Soup Maker comes with a comprehensive warranty and dedicated support.

- **Warranty:** Enjoy an extended 2-year warranty from the date of purchase.
- **After-Sales Service (SAV):** A dedicated SAV workshop is available in France to provide assistance and repairs.
- **Spare Parts Availability:** Spare parts for this model are available for 5 years from the date of purchase.
- **Contact Support:** For any questions, technical assistance, or warranty claims, please contact H.Koenig customer service. (Specific contact details not provided in product data. Please refer to your purchase documentation or the official H.Koenig website for contact information.)