Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

SUPERLEX SSM001DE

SUPERLEX Kitchen Machine User Manual

Model: SSM001DE

Introduction

Thank you for choosing the SUPERLEX Kitchen Machine. This manual provides important information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.
The SUPERLEX Kitchen Machine, model SSM001DE, is a versatile appliance designed for various baking and cooking tasks, featuring an 800W motor and a 4.5L stainless steel bowl.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils away from moving blades or parts during operation to prevent injury and damage to the appliance.
- This appliance is for household use only.

Product Components

Familiarize yourself with the main components of your SUPERLEX Kitchen Machine:

- Motor Unit (Head)

- Speed Control Knob
- Head Release Lever
- 4.5L Stainless Steel Mixing Bowl
- Dough Hook
- Beater (Flat Beater)
- Whisk
- Splash Guard



Image: The SUPERLEX Kitchen Machine, showing its main body, stainless steel bowl, and control knob. This image provides an overview of the appliance's design and primary parts.

Setup and Assembly

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, dough hook, beater, whisk, and splash guard in warm soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the kitchen machine on a clean, dry, flat, and stable surface. Ensure there is enough space around the appliance for ventilation and operation. The anti-slip feet will help secure the unit during use.
4. **Attaching the Bowl:** Place the stainless steel mixing bowl onto the base of the machine. Turn it clockwise until it locks securely into place.
5. **Attaching Accessories:**
    - Press the head release lever to lift the motor head.
    - Select the desired accessory (dough hook, beater, or whisk). Align the accessory with the shaft and push upwards, then turn slightly to lock it into place.
    - Lower the motor head until it clicks into position.
6. **Attaching the Splash Guard:** If desired, attach the transparent splash guard to the motor head before lowering it, or slide it onto the bowl after the head is lowered.



Image: A close-up view of the SUPERLEX Kitchen Machine's attachments, including the dough hook, flat beater, and whisk, demonstrating their versatility for different food processing tasks.

Operating Instructions

General Operation

1. Ensure the machine is properly assembled and the mixing bowl is securely locked.
2. Add your ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet (220V).
4. Turn the speed control knob to the desired setting (1-10). Start with a lower speed and gradually increase as needed to prevent splashing.
5. Monitor the mixing process. If necessary, stop the machine, scrape down the sides of the bowl with a spatula, and continue mixing.
6. When finished, turn the speed control knob to "0" (OFF) and unplug the machine from the power outlet.

7. Press the head release lever to lift the motor head and remove the accessory and mixing bowl.

Recommended Speeds and Accessories

Accessory	Function	Recommended Speed Range	Typical Use
Dough Hook	Mixing and kneading heavy doughs	1-3	Bread dough, pizza dough, pasta dough
Beater (Flat Beater)	Mixing medium to heavy mixtures	4-7	Cake batter, cookie dough, mashed potatoes, frostings
Whisk	Whipping eggs, cream, and light mixtures	8-10	Whipped cream, egg whites, meringues, light batters



Image: The SUPERLEX Kitchen Machine in operation, showing the whisk attachment mixing a liquid batter in the 4.5L stainless steel bowl. This illustrates the machine's functionality during use.

Care and Maintenance

Proper cleaning and maintenance will ensure the longevity and optimal performance of your SUPERLEX Kitchen Machine.

Cleaning

1. Always unplug the machine from the power outlet before cleaning.
2. **Accessories (Dough Hook, Beater, Whisk, Splash Guard) and Mixing Bowl:**These parts are dishwasher safe. Alternatively, wash them in warm soapy water, rinse thoroughly, and dry immediately.
3. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
4. Ensure all parts are completely dry before reassembling or storing the machine.



Image: A hand wiping the interior of the stainless steel mixing bowl with a cloth, demonstrating the ease of cleaning the bowl after use. This highlights the machine's user-friendly maintenance.

Storage

Store the kitchen machine in a dry, clean place, away from direct sunlight and heat sources. Ensure the power cord is neatly wrapped and not kinked.

Troubleshooting Guide

If you encounter any issues with your SUPERLEX Kitchen Machine, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet not working; Head not fully lowered and locked.	Ensure the power cord is securely plugged into a working outlet. Check if the motor head is fully lowered and locked into position.
Accessory not mixing properly.	Accessory not attached correctly; Too much or too little mixture.	Ensure the accessory is securely attached to the shaft. Adjust the quantity of ingredients to be within the recommended capacity of the bowl.
Machine stops during operation.	Overload protection activated; Head lifted during operation.	Unplug the machine and let it cool down for 15-20 minutes. Reduce the load if mixing heavy ingredients. Ensure the head remains locked during operation.
Unusual noise or vibration.	Machine not on a stable surface; Bowl or accessory not properly secured.	Place the machine on a flat, stable surface. Ensure the mixing bowl and accessory are securely locked in place.

Technical Specifications

Feature	Detail
Model Number	SSM001DE
Brand	SUPERLEX
Power	800 W
Voltage	220 Volt
Bowl Capacity	4.5 Liters
Number of Speeds	10
Material	Stainless Steel, Plastic (ABS housing)
Product Dimensions (L x W x H)	32.5 x 22.5 x 38 cm
Item Weight	3.59 kg
Color	Black, Stainless Steel



Image: A diagram showing the approximate dimensions of the SUPERLEX Kitchen Machine, including a depth of 30cm/11.8 inches, a width of 14cm/inch, and a height of 31.9cm/12.5 inches, providing a visual reference for its size.

Warranty Information

Specific warranty details may vary by region and retailer. Please refer to the warranty card included with your product or contact your point of purchase for detailed warranty terms and conditions. Generally, SUPERLEX products are covered by a limited warranty against manufacturing defects from the date of purchase.

Customer Support

For further assistance, technical support, or inquiries regarding your SUPERLEX Kitchen Machine, please contact the retailer or the manufacturer directly. Keep your purchase receipt and model number (SSM001DE) ready when contacting support.
You can often find contact information on the product packaging or the retailer's website where you purchased the item.

© 2025 SUPERLEX. All rights reserved.
This manual is for informational purposes only. Product specifications are subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0FDKYFKQZ

More documents and user manuals: **https://manuals.plus/**