SUPERLEX SSM002SSDE

SUPERLEX SSM002SSDE Professional Kitchen Machine User Manual

Model: SSM002SSDE

1. Important Safety Instructions

Please read all instructions carefully before using your SUPERLEX Professional Kitchen Machine. Keep this manual for future reference.

- 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, as well as spatulas and other utensils away from moving parts during operation to prevent injury and damage to the appliance.
- Never 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 not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always operate the appliance on a flat, stable surface.

2. Product Overview

The SUPERLEX SSM002SSDE Professional Kitchen Machine is designed for efficient mixing, kneading, and whipping. It features a powerful 1300W motor and an 8-speed control with a pulse function.



Image: The SUPERLEX Professional Kitchen Machine shown with its main unit, 5-liter stainless steel bowl, and three primary attachments: the dough hook, flat beater, and whisk.

Components:

- **Motor Unit:** The main body housing the 1300W motor and control dial.
- **Mixing Head:** Tilts up for easy access to the bowl and attachments.
- **Speed Control Dial:** Offers 8 speeds and a pulse function (P).
- **5-Liter Stainless Steel Bowl:** Large capacity bowl for various preparations.
- **Splash Guard:** Prevents ingredients from splashing out during operation, with a convenient opening for adding ingredients.
- **Dough Hook:** Ideal for kneading heavy doughs like bread and pizza.
- **Flat Beater:** Suitable for mixing batters, cakes, cookies, and mashed potatoes.

- **Whisk:** Perfect for whipping cream, egg whites, and light batters.



Image: The kitchen machine with callouts indicating its key features: 8 speed settings, 5-liter capacity, and a 1300W high-performance motor.



Image: A close-up of the 5-liter stainless steel mixing bowl, shown containing a risen dough, emphasizing its generous capacity for baking.

3. Setup

1. **Unpack:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Clean:** Before first use, wash the mixing bowl, splash guard, dough hook, flat beater, and whisk 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 safe operation.
4. **Attach Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the motor unit. Turn it clockwise until it locks securely into place.
5. **Install Attachment:**
    - Ensure the mixing head is in the raised position.
    - Select the desired attachment (dough hook, flat beater, or whisk).

- Align the top of the attachment with the shaft in the mixing head. Push upwards and turn counter-clockwise until it clicks into place.

6. **Lower Mixing Head:** Press the head release button (usually located on the side of the motor unit) and gently lower the mixing head until it locks into position.
7. **Attach Splash Guard (Optional):** If desired, place the splash guard over the mixing bowl, ensuring the opening is positioned conveniently for adding ingredients.

4. Operating Instructions

4.1. Using the Kitchen Machine

1. Ensure the machine is properly assembled and plugged into a 220V power outlet.
2. Add your ingredients to the mixing bowl.
3. Select the appropriate attachment and speed setting for your recipe. Refer to the 'Speed Guide' below.
4. Turn the speed control dial to the desired speed (1-8).
5. To stop the machine, turn the dial back to '0'.
6. To remove the bowl or attachment, turn the dial to '0', unplug the machine, press the head release button to raise the mixing head, then remove the attachment and bowl.



Image: A hand turning the speed control dial on the SUPERLEX Kitchen Machine, demonstrating the ease of adjusting the 8-speed settings.

4.2. Speed Guide

Speed Setting	Recommended Attachment	Application
1-2 (Low)	Dough Hook, Flat Beater	Mixing heavy mixtures, mashing potatoes, starting doughs, combining dry ingredients.
3-4 (Medium-Low)	Flat Beater, Dough Hook	Mixing cake batters, cookie doughs, creaming butter and sugar, kneading medium doughs.

Speed Setting	Recommended Attachment	Application
5-6 (Medium-High)	Flat Beater, Whisk	Mixing light batters, preparing frostings, beating eggs.
7-8 (High)	Whisk	Whipping cream, egg whites, meringues, aerating mixtures.
P (Pulse)	All attachments	Short bursts of maximum power for quick mixing or incorporating ingredients. Hold the dial at 'P' for continuous pulse.



Image: The kitchen machine in operation with the splash guard attached, showing ingredients being poured through the filling opening, highlighting its practical design.

5. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your SUPERLEX Kitchen Machine.

1. **Always unplug the appliance before cleaning.**
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
3. **Mixing Bowl:** The 5-liter stainless steel mixing bowl is dishwasher safe. Alternatively, wash by hand with warm soapy water, rinse, and dry thoroughly.
4. **Attachments (Dough Hook, Flat Beater, Whisk):** All stainless steel attachments are dishwasher safe. For hand washing, use warm soapy water, rinse, and dry completely.
5. **Splash Guard:** Wash with warm soapy water, rinse, and dry.
6. **Storage:** Store the cleaned and dried kitchen machine and its accessories in a dry place.

6. Troubleshooting

If you encounter any issues with your kitchen machine, please refer to the following common problems and solutions:

- **Machine does not start:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check that the mixing head is fully lowered and locked into place. The machine has a safety interlock that prevents operation if the head is not secured.
  - Ensure the speed dial is not set to '0'.
- **Attachments are not mixing properly:**
  - Verify that the correct attachment is being used for the task (e.g., dough hook for heavy doughs).
  - Ensure the attachment is securely installed on the shaft.
  - The quantity of ingredients might be too small or too large for the bowl. Adjust as necessary.
- **Machine is vibrating excessively:**
  - Ensure the machine is placed on a flat, stable, and level surface.
  - Reduce the amount of ingredients if the load is too heavy.
  - Lower the speed setting.
- **Loud noise during operation:**
  - Some noise is normal, especially with heavy loads or at higher speeds.
  - Check for any foreign objects in the bowl or around the attachment.
  - If the noise is unusual or excessive, discontinue use and contact customer support.

If the problem persists after checking these points, please contact SUPERLEX customer service.

7. Specifications

Feature	Specification
Brand	SUPERLEX
Model Number	SSM002SSDE
Power/Wattage	1300 Watts

Feature	Specification
Voltage	220 Volts
Capacity	5 Liters (Stainless Steel Bowl)
Number of Speeds	8 + Pulse Function
Material	Plastic (housing), Stainless Steel (bowl, attachments)
Product Dimensions	38D x 34B x 23H cm (approx. 32.5 x 22.5 x 38 cm; 3.59 kg)
Weight	3.59 kg
Color	Black, Stainless Steel
Dishwasher Safe (Attachments/Bowl)	Yes



Image: A side view of the kitchen machine with arrows indicating its height (31.5cm / 12.41 inches) and width (33.5cm / 13.18 inches).

8. Warranty and Support

Your SUPERLEX Professional Kitchen Machine comes with a**2-year warranty** from the date of purchase.

This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, neglect, accident, alteration, or unauthorized repair.

For warranty claims, technical support, or any questions regarding your appliance, please contact SUPERLEX customer service. Our customer service team is available to assist you.

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