



INSTRUCTION MANUAL

Heinzelmann
CHEF-X
HMCX02



Thank you for your trust!

Congratulations on the purchase of your new "Heinzelmann CHEF-X" Thermo Mixer.

For a safe handling of the product and to get to know the entire scope of product:

- ❖ Thoroughly read these instruction manual prior to initial use.
- ❖ Follow the safety instructions.
- ❖ The appliance should only be used as described in these instruction manual.
- ❖ Keep these instruction manual for reference.

We wish you a lot of joy with your new Thermo Mixer "Heinzelmann CHEF-X"!

Symbol on your appliance



The material of this appliance is food safe.

Pls follow guidance within this instruction manual to operate the machine, otherwise you will be risk in loss of the product warranty.

Please always check for updated Instruction Manual at www.heinzelmannpro.com/en/manual

1. Safety instructions

- ❖ This appliance is for indoor use only.
 - ❖ The appliance must only be used for the purpose it was intended and designed.
 - ❖ The manufacturer is not liable for any damage caused by incorrect operation and improper use.
 - ❖ This device is only suitable for indoor use.
 - ❖ The device may only go to its intended purpose be used.
 - ❖ The manufacturer is not responsible for damage caused by faulty operation and improper use.
 - ❖ Don't try that locking mechanism to manipulate the lid.
 - ❖ Only use devices properly and as intended, for preparing food (mixing, roasting, cooking, pureeing, whipping, emulsifying) in the domestic, as well as the extended use in kitchens and kitchens similar facilities such as breakfast restaurants, hotels, offices, and companies.
 - ❖ The spatula is only used to remove food from the bowl.
 - ❖ Don't hit the knife while it is in operation.
- ### Instructions for safe operation
- ❖ The appliance must be disconnected from the main plug if left unattended or it is not in use, and prior to assembly, disassembly, cleaning.
 - ❖ For the turbo function, be very careful that hot ingredients in the blender bowl could be ejected and may cause scalding always close lid cap.
 - ❖ After being switched off or pause is activated, the blade assembly and the mixer attachment will continue to rotate for a while. You must wait until all parts have come to a standstill before unlocking the blender bowl and opening the lid.
 - ❖ If the power cable of this appliance should become damaged, it must be replaced by the manufacturer, the manufacturer's customer service department or a similarly
 - ❖ Prior to replacement of parts or attachments which move when in operation, the appliance must be switched off and disconnected.
 - ❖ Do not switch OFF the machine (OFF button) while it is still in operation.
 - ❖ Turn off the appliance before pulling the plug out of the socket.
 - ❖ Never attempt to open the casing of the appliance yourself.
 - ❖ Do not insert any objects in the casing of the appliance.
 - ❖ Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
 - ❖ Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. This appliance shall not be used by children. Children shall not play with the

appliance.

- ❖ Keep the appliance and its cord out of reach of children.
- ❖ Never leave the appliance unattended during use.
- ❖ Never carry the appliance by the cord.
- ❖ Please take note of the chapter on cleaning (see "19. Cleaning")

DANGER! Risk of electric shock due to moisture

- ❖ The base unit, the power cable and the main plug must not be immersed in water or other liquids. Never hold the appliance under running water.
- ❖ Protect the base unit against moisture, water drips and splashes.
- ❖ If the appliance falls into water, disconnect the main plug immediately. Only then is it safe to retrieve the appliance. Do not use until the appliance has been checked by a certified technician.
- ❖ Should liquids enter the base unit, pull out the mains plug immediately. Have the appliance checked by a certified technician before reusing.
- ❖ Never touch the appliance or the plug with wet or damp hands.



DANGER! Risk of electric shock

- ❖ Only plug the main plug into the wall socket after the appliance has been completely assembled.
- ❖ Only connect the main plug to a properly installed and easily accessible grounded wall socket whose voltage and frequency corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the appliance is plugged in, in case of emergency the appliance can be unplugged immediately.
- ❖ Ensure that the power cable cannot be damaged by sharp or hot objects.
- ❖ Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate and place the appliance on a horizontal, stable, clean,

heat-resistant, and dry surface.

- ❖ Do not place the appliance at the edge of the counter or table side to avoid accidents. Also to ensure the surface where the appliance is placed on is capable of supporting the overall weight of the appliance with food inside.
- ❖ Do not wrap the power cable around the appliance.
- ❖ Even after it has been switched off, the appliance has not been completely disconnected. In order to fully disconnect it, pull out the power plug.
- ❖ Ensure that the power cable never develops into a trip hazard, and that nobody can get caught in or stand on it.
- ❖ Do not use the appliance near explosive or flammable materials.
- ❖ When using the appliance, ensure that the power cable cannot be trapped or crushed.
- ❖ When removing the main plug from the wall socket, always pull the plug and never the cord.
- ❖ Disconnect the main plug from the wall socket ...
 - ❖ ... if there is a fault,
 - ❖ ... while you do not use the Heinzelmännchen CHEF-X,
 - ❖ ... before you assemble or disassemble the Heinzelmännchen CHEF-X
 - ❖ ... before you clean the Heinzelmännchen CHEF-X and
 - ❖ ... during thunderstorms.
- ❖ Do not use the appliance if there is visible damage to the appliance or the power cable.
- ❖ To avoid any risk, do not make modifications to the product.
- ❖ Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- ❖ Failure to follow these instructions could cause a risk to life.



DANGER! Risk of injury from cutting

- ❖ Please remember that the blades of the blade assembly are very sharp:
- ❖ Never touch the blades with your bare

hands, to avoid cuts.

- ❖ When washing manually, the water should be sufficiently clear so that you can see the blade assembly easily to avoid injuries caused by the very sharp blades.
- ❖ When emptying the blender bowl, ensure not to touch the blades of the blade assembly.
- ❖ When removing and inserting the blade assembly ensure not to touch the blades.
- ❖ The appliance must never be operated without the blender bowl.
- ❖ Never reach into the rotating blades. Do not touch rotating parts with spoons or similar utensils. Keep long hair or loose clothing away from rotating parts as well.
- ❖ Please note that the blades keep spinning for a short time after switching the appliance off. This applies in particular at high rotation speeds. Do not reach into the pot until the blades come to a complete standstill.



FIRE HAZARD

- ❖ Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate and place the appliance on a horizontal, stable, clean, heat-resistant and dry surface.



DANGER! Risk of injury through burning

- ❖ The surfaces of the appliance might become very hot during operation.
- ❖ Only transport the appliance when it has cooled down.
- ❖ Wait for the appliance to cool down before cleaning or storing.
- ❖ Danger of burn by released steam when the lid will be lifted from the blender bowl.
- ❖ Never remove or open the lid while the appliance is operating. The steam may come out and cause burns.

WARNING ! Risk of material damage

- ❖ Place the appliance exclusively on a level, dry, non-slip and waterproof surface, so that it can neither fall nor slip off.
- ❖ Never place the appliance on a hot surface, e.g. hot plate.
- ❖ The whisk must only be used with speed settings 1 to 4.
- ❖ The button TURBO must not be used when using the whisk.
- ❖ Use the blender bowl with the lid in place, otherwise liquid might be ejected.
- ❖ If there is still food in the blender bowl, do not change the position of the appliance.
- ❖ Never overfill the blender bowl or the contents might be ejected. Overflowing liquid would flow onto the surface. You should therefore place the appliance on a waterproof surface.
- ❖ Ensure that during steaming, there is never too much or too little water in the appliance.
- ❖ Do not operate the appliance when it is empty, as this causes the motor to overheat and may result in damaging.
- ❖ To ensure for product protection the maximum continuous operation time of up to 4 hours.
- ❖ Only use the original accessories.
- ❖ Do not use any astringent or abrasive cleaning agents.
- ❖ The appliance is equipped with non-slip synthetic feet. As furniture is coated with a wide array of varnishes and synthetics, and is also treated with different care products, it cannot be fully ruled out that some of these materials contain ingredients that could attack and soften the non-slip plastic bases. If necessary, place a non-slip mat under the appliance

2. Intended Purpose

Heinzelmann CHEF-X is used to mix, emulsify, grind, homogenize, cream, infuse, puree, whip, whisk, beat, stir, chop, mash, stew, brown, and cook. These user instructions describe the basic functions such as mixing and chopping.

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- ❖ Don't try that locking mechanism to manipulate the lid.
- ❖ Only use devices properly and as intended, for preparing food (mixing, roasting, cooking, pureeing, whipping, emulsifying) in the domestic, as well as the extended use in kitchens and kitchens similar facilities such as breakfast restaurants, hotels, offices, and companies.
- ❖ The spatula is only used to remove food from the bowl.
- ❖ Don't hit the knife while it is in operation.

WARNING! Risk of material damage!

- ❖ Do not use the appliance to chop hard food such as bones or nutmegs.

3. Overview

1. Blender bowl
2. Power cable with plug
3. Power socket
4. Base unit compartment for blender bowl (with clutch)
5. Safety switch
6. Base unit
7. Temperature control
8. Speed control
9. On / Off Switch
10. Reverse
11. Turbo
12. Multi-Pulse
13. Pause
14. Timer
15. Display
16. Seal for blade assembly
17. Blade assembly
18. Simmering basket
19. Whisk
20. Spatula
21. Seal for the lid of the blender bowl
22. Lid for the blender bowl
23. Transparent lid cap
24. LED Light
25. Feeding Tube



4. Items supplied

- ❖ 1 Base unit **I6**
- ❖ 1 Blender bowl **I1** with:
 - ❖ Blade assembly **I17**
 - ❖ Lid for the blender bowl **I22**
 - ❖ Transparent lid cap **I23**
 - ❖ LED Light **I24** (see LED light instructions inside the LED light packing)
- ❖ 1 Simmering basket **I18**
- ❖ 1 Whisk **I19**
- ❖ 1 Spatula **I20**
- ❖ 1 copy of the user instructions
- ❖ 1 copy of the quick user guide

5. Unpacking and setting up

1. Remove all packing material.
2. Check to ensure that all parts are present and undamaged. In case of incomplete delivery (e.g. lid for the blender bowl, etc) or damages, contact supplier immediately.
3. Clean the appliance prior to its first use! (see " **I9**. Cleaning")

NOTE: when in operation for the first time, some odour may be generated by the appliance. This is normal and harmless. Please ensure adequate ventilation.

6. Product registration & Warranty

Please scan the QR code or visit <https://www.heinzelmannpro.com/en/product-registration> for product registration.



Heinzelmann CHEF-X comes with a 12-month warranty against manufacturing defect, excluding naturally normal wear and tear, and provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way.

We cannot accept any liability for the following damages

- ❖ ignorance or non-observance of these Instruction manual.
- ❖ if not using the original packing during transport.

7. Operating the appliance

For safety reasons, the settings described in this chapter, can only be selected when the appliance has been assembled completely.

7.1 Power supply

- ❖ Connect the power cable with plug **I2** to the power socket **I3** of the base unit **I6** and then plug in power cable with plug **I2** into a suitable wall socket. The wall socket must continue to be easily accessible after the appliance is plugged in.
- ❖ Power indication turns red to indicate appliance

connected to power. An acoustic signal indicates power connection.

7.2 Switching the appliance ON and OFF

- ❖ Press On/Off switch **I9** to switch on the appliance. An acoustic signal sounds indicates the appliance turned on.
- ❖ Press switch **I9** for prolonged time to turn the appliance OFF.

7.3 Operation

Button / Component	Function	Notes
Connecting to the power supply	Machine is in stand-by mode when red LED lights up.	Press 9 to switch on the machine.
On/Off 9	The appliance is ready for operation when green LED lights up. Press for prolonged time to turn the unit appliance off.	Select a desired function to start the operation. When idle, the appliance will be automatically switched off after 15 minutes for energy saving purpose.
Turbo 11	Press to start turbo function. Turbo function is not available if a temperature is selected.	Keep the button pressed as long as the function is needed. Whisk 19 should not be used in Turbo function. Please keep the transparent lid cap on when the turbo function is used.
Reverse 10	Blade operates in counter-clockwise direction (blunt side of blade) for stirring. Green LED next to reverse button lights up to indicate reverse is activated.	Press to activate and press again to de-activate. Reverse operates in intervals.
Multi-Pulse 12	The machine operates in alternating speeds. Green LED next to Multi-Pulse lights up to indicate Multi-Pulse is activated. For temperature above 70°C, the function is limited to speed 1&2 for safety reason.	Press to start. Whisk 19 should not be used in Multi-Pulse function. Multi-Pulse operates in intervals.
Pause 13	Temporary stop of speed, heating and timer. Lid can be opened after acoustic signal sounds. Close lid and press pause again, the unit resumes with the same speed and heat settings, and timer continues to count up / down.	Press to activate and press again to de-activate. Wait for the LED light above pause to turn GREEN and acoustic signal before opening the lid. Warning If lid was opened before the LED turns GREEN, the appliance will be locked for 90 seconds for safety reason. After 90 seconds you can select the desired settings (heat, speed, timer) again.
Temperature 7	Select desired temperature. In order to start the heating process, a speed must be selected, minimum to use speed 1 or Reverse.	Some functions are limited for temperature above 70°C for safety reason. For temperature 70°C or above, it is mandatory to set the timer first. Please select temperature, time then speed to start the operation.
Speed 8	Select desired speed.	Whisk can only be used in speed 1-4.
Timer 14	To set count down timer for the desired process .	The appliance stops after set time is elapsed.

7.4 Setting the temperature

Turn the temperature control |7 to set the cooking temperature:

- ❖ The adjustable temperature ranges from 37 °C to 130 °C.



- ❖ In order to start the heat-up process, a speed setting must be selected.
- ❖ Once the desired temperature is selected, the temperature turns green to show the appliance is heating up. When desired temperature is reached, the temperature turns red. An acoustic signal indicates the completion.
- ❖ Whenever cooking for a long time (over 30 mins) under low speed (below speed 3), put the lid cap upside down.

Note:

Actual temperature is higher than set cooking temperature may sometime occur when the volume of ingredient is less than 0.5L and it will process to set temperature after a short period of time.

Red light – Heating up.

Orange light – Actual temperature is higher than set temperature.

Green light – Set temperature is being reached.

7.5 Setting the time

For temperature below 70°C, it is not mandatory to set the timer.

For temperature 70°C or above, it is mandatory to set the timer. The timer will blink to show such setting is needed before selecting speed to start.

The adjustable time ranges from 1 second to 90 minutes.

- ❖ The adjustment takes place as below interval:
- ❖ up to 1 minute in intervals of seconds,
- ❖ as of 1 minute in 30-second intervals,
- ❖ as of 10 minutes in intervals of minutes.
- ❖ The time set is shown on the display |15.



- ❖ After setting the desired time, counting down starts. Once the time set is elapsed, the appliance stops automatically. An acoustic signal indicates the completion.
- ❖ If count down function is not used, the display can show up to 90 minutes for counting up purpose.
- ❖ During operation, the set time can be changed.

7.6 Setting the speed

Turn the speed control |8 to set the desired speed.

- ❖ The speed can be adjusted in 10 increments.

CAUTION:

- ❖ Whisk can only be used in speed 1-4. On the display |15, a respective indication appears if speed 5 or above is selected.
- ❖ When mixing liquids at speed 10, the blender bowl |1 must not contain more than 1 litre, otherwise liquid might be ejected (see "8.Using the blender bowl"). For speed settings less than 10, the blender bowl |1 can be filled up to maximum of 2 litres.
- ❖ Always put the lid cap in lock position under high speed operation (over Speed 4).



- ❖ During operation, the speed setting can be changed.

7.7 Reverse (Anti-clockwise rotation)

The anti-clockwise rotation is used for gentle stirring of food not to be chopped.

- ❖ The anti-clockwise rotation speed is fixed and cannot be changed.
- ❖ IMPORTANT – the unit immediately operate at the same speed setting prior to pressing reverse as selected on the speed knob dial.
- ❖ Reverse to provide gentle stirring and stop stirring at intervals.
- ❖ If count down function is not used, the display can show up to 90 minutes for counting up purpose.
- ❖ During operation, the set time can be changed.

7.8 Turbo function

Once turbo button is pressed, speed is increased to maximum speed.

CAUTION :

- ❖ When mixing liquids in turbo function, the blender bowl |1 must not contain more than 1 litre, otherwise liquid might be ejected.
- ❖ Never use this function when the whisk |19 is used.
- ❖ The button is blocked in all temperature settings.
- ❖ Press for as long as you need the function.



7.9 Overflow

In the Base |6 there is an overflow hole.

Should liquid escape from the blender bowl |1, this will not collect in the base unit |6, but can escape via the overflow hole onto the surface below



7.10 Pause

Press Pause to temporarily stop the operation for checking or adding ingredients. Only open the lid when the LED above pause button turns GREEN and a sound appears.



After closing the lid, press Pause again and the appliance will start operating at the selected setting, timer will continue to count up or down.

7.11 Multi-Pulse

The machine operates in alternating speed, for settings 1-7. Green LED next to Multi-Pulse lights up to indicate Multi-Pulse is activated.

8. Using the blender bowl

8.1 Markings inside the blender bowl



On the inside, the blender bowl **11** is provided with markings regarding the filling volume:

- ❖ Bottom marking: approx. 0.5 litre
- ❖ Marking I: approx. 1 litre
- ❖ Centre marking: approx. 1.5 litre
- ❖ Max: approx. 2 litre

CAUTION:

- ❖ When mixing liquids at speed 10 or with button Turbo **11**, the blender bowl **11** must not contain more than 1 litre, otherwise liquid may be ejected. For speed settings of less than 10, the blender bowl **11** may only be filled up to a maximum of 2 litres.
- ❖ Always follow guidance to chop / grind very hard ingredients e.g. crystal sugar max. 200g in 1 time: Do not use high speed (over speed 8 or turbo) and do not consecutively operate more than 30 seconds,

otherwise damaged unit and blade may be occurred.

NOTE:

- ❖ For some applications, the blender bowl **11** should not contain an insufficient amount of liquid, so that the appliance can function properly. Thus, for whipping cream, for instance, you should use at least 200 ml and when beating egg white use at least two eggs.
- ❖ To chop, grate, pulverize and mix the volume of ingredients should never exceed half of the bowl.

8.2 Using and removing the blade assembly

The blender bowl **11** must not be used without the blade assembly **17**, since the blade assembly **17** seals the blender bowl **11** on the bottom.

DANGER! Risk of injury from cutting!

Please remember that the blades of the blade assembly **17** are very sharp. Never touch the blades with your bare hands.

In order to remove the blade assembly **17**, proceed as follows:



1. Position the blender bowl **11** horizontally.
2. Press the unlocking lever **25** on the underside of the blender bowl **11** so that it points to the open lock symbol.
3. Pull out the blade assembly **17** carefully towards the top.

In order to insert the blade assembly **17**, proceed as follows:

1. Position the blender bowl **11** horizontally.
2. Insert the blade assembly **17** from the top.
3. Please take note that the two cams at the bottom of the blade assembly **17** must be pushed through the two recesses in the underneath the blender bowl **11**.
4. To lock the blade assembly **17**, move the unlocking lever **25** on the underside of the blender bowl **11** so that it points to the closed lock symbol.

CAUTION : ensure that the seal for the blade assembly **17** is positioned correctly, otherwise liquid may leak from the blender bowl.

8.3 Insert the blender bowl

1. Place the blender bowl **11** into the base for the blender bowl **14**.
2. Press the blender bowl **11** slightly downward until the cog wheel of the blade assembly **17** locks in place in the clutch **14**.

NOTES:

- ❖ If the blender bowl **11** cannot be pressed downward,

"wobble" slightly so that the cog wheel of the blade assembly **17** in the blender bowl **1** will slide into the gear ring / clutch **14**.

- ❖ Should the blender bowl **1** is not positioned correctly, a safety mechanism prevents the functioning of the appliance.

8.4 Insert and remove the whisk

- ❖ The whisk **19** serves to combine liquid foods, e.g. to whip cream, beat egg white, emulsify (e.g. mayonnaise). The whisk **19** is put onto the blade assembly **17**.
- ❖ The wings of the whisk **19** are located in the space between the blades. To remove the whisk **19**, pull it out upward.

Caution

- ❖ The whisk **19** must only be used with speed settings 1 to 4.
- ❖ The Multi-Pulse button **12** must not be pressed if the whisk **19** is used.
- ❖ When using the whisk **19**, the spatula **20** must not be used, since it might get into the whisk **19**.
- ❖ When adding food, ensure that it will not block the whisk **19**.

8.5 Put on the lid of the blender bowl

- ❖ The lid for the blender bowl **22** can only be placed on if the blender bowl **1** was inserted correctly.
- ❖ Put the lid for the blender bowl **22** slightly twisted onto the blender bowl **1**.



- ❖ Press and turn the lid **22** clockwise with both hands until it is firmly closed.



put a few drops of oil on a cloth and rub it on the seal **21**.

- ❖ To make the lid **22** properly lock in place, it is helpful to press lightly while closing the lid.

8.6 Use the transparent lid cap for lid opening, and add ingredients without opening the lid

The transparent lid cap **23** is used to close the lid of the blender bowl **1** and to measure ingredients.

- ❖ In order to close the blender bowl **1**, place the transparent lid cap **23** with the opening at the bottom into the lid **22** and lock it in place by turning it clockwise.

CAUTION :

Prior to removing the transparent lid cap **23**, you must reduce the speed to setting 1, 2 or 3, so that no food can be ejected.

- ❖ In order to add ingredients while appliance is in operation, the transparent lid cap **23** can be removed for a short period of time.
- ❖ To measure ingredients, turn the transparent lid cap **23** upside down and fill in the food. The values can be read in ml from the outside.

8.7 Cooking and steaming with the simmering basket

1. Fill at least 500 ml of water into the blender bowl **1**. Only fill water into the blender bowl **1** that the maximum filling volume of 2 litres will not be exceeded when the food is added.
 - ❖ If the entire food is covered by water, it will be cooked.
 - ❖ If the food is not completely covered by water, it will be steamed.
2. Fill food into the simmering basket **18**.
3. Place the simmering basket **18** into the blender bowl **1**.
4. Close the blender bowl **1** with the lid **22** and the transparent lid cap **23**.
5. Use the timer **14** to set the desired time.
6. Use the temperature controller **17** to set the desired temperature, e.g. 100 °C for cooking.
7. Select speed setting 1 to have an even distribution of the heat in the water. The appliance starts to operate.
8. After the set time has elapsed, a signal sounds and the unit stops operation.

CAUTION :

- ❖ Do not use any kitchen utensil to stir the ingredients. The utensil might get into the blades and cause damage.

The hook on the rear of the spatula **20** can be used to remove the hot simmering basket **18**. Simply hook on the metal bracket of the simmering basket **18** and pull it out upwards.

NOTES:

- ❖ In order to facilitate the closing of the lid somewhat,



9. Cleaning

- ❖ Disconnect the main plug **|2** from the wall socket before any cleaning.
- ❖ Never immerse the base unit **|6** in water.
- ❖ Before removing the blade assembly **|17**, rinse the blender bowl **|1** with water and remove scraps of food from the blades so that the blade assembly **|17** can be removed safely.
- ❖ When washing manually, the water should be sufficiently clear so that you can see the blade assembly **|17** easily to avoid injuries caused by the very sharp blades.

CAUTION :

- ❖ Never use any abrasive, corrosive or scratching cleaning agents. These might damage the appliance.

NOTE:

- ❖ Certain food or spices (e.g. curry) may discolour plastic parts. This is not a defect with the appliance and harmless to health.

9.1 Cleaning the base unit

- ❖ Use clear water and wipe with a clean cloth. Clean the outside of the base unit **|6** with a damp cloth.
- ❖ Do not use the base unit **|6** until it is completely dry again.

9.2 Cleaning in the dishwasher

The following parts are dishwasher-safe:

- ❖ Blender bowl **|1**
- ❖ Transparent lid cap **|23**
- ❖ Lid for blender bowl **|22**
- ❖ Seal for the lid of the blender bowl **|21**
- ❖ Blade assembly **|17**
- ❖ Simmering basket **|18**
- ❖ Whisk **|19**
- ❖ Spatula **|20**

Never use a dishwasher to clean the following parts: -
Base unit **|6**

9.3 Cleaning, checking and replacing seals

Remove seals from blade assembly **|17**, and seal for the lid of the blender bowl **|21** for cleaning and check them for damage. Pay attention to changes (e.g. porous material or tears).

- ❖ Both seals can be cleaned in the dishwasher.
- ❖ Damaged seals must be replaced with new ones. You can reorder new seals (see "13.How to order accessories").

CAUTION :

- ❖ Prior to the next use, damaged seals must be inserted again or replaced with new ones. An operation without seals in place is not permitted.

Blade assembly **|17**

1. Remove the blade assembly **|17** from the blender bowl **|1** (see "8.2 Using and removing the blade assembly").
2. Pull seal off the blade assembly **|17**.
3. Insert the cleaned seal or a new one.
4. Before using the appliance again, reinsert the blade assembly **|17**.

Lid of the blender bowl **|22**

1. Pull seal **|21** off the underside of the lid of the blender bowl **|22**.
2. Insert the cleaned seal **|21** or a new one in the lid for the blender bowl **|22**.



9.4 Cleaning the blender bowl

Multi-Pulse function can be used to clean the food residue on blender bowl and blade assembly.

9.5 Descaling

When steaming with hard water, limescale may build up on the parts used, especially in the blender bowl **|1**.

Normal cleaning

In most cases, the limescale deposits are removed by cleaning in the dishwasher or by hand.

Slight limescale deposits

1. Remove slight limescale deposits, which cannot be removed with normal cleaning by hand or in the dishwasher, with a cloth on which you put some household vinegar.
2. Rinse with clear water.

Major limescale deposits

CAUTION :

Do not use commercially available descaling agent, not

even glacial acetic acid or vinegar. Use the following gentle method.

1. Prepare a mixture of 50% white household vinegar and 50% boiling water.
2. Fill this mixture into the blender bowl **I** or put other furred-up parts into a container with this mixture.
3. Allow the mixture to react for 30 minutes.
NOTE: more extended reaction periods do not improve the limescale deposits but may damage the parts permanently.
4. Rinse with clear water.
5. Allow the parts to dry completely before using them again.

9.6 Storage

- ❖ Store the appliance protected against dust and dirt.

10. Maintenance

Regular maintenance

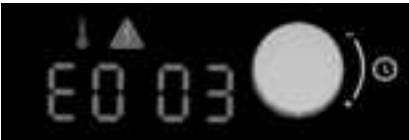
1. Inspect your CHEF-X and its accessories regularly (including mixing bowl, blade, cable and mixing bowl sealing ring) for possible damage.
2. Do not use your CHEF-X with damaged accessories.
3. To prevent any damage to CHEF-X, regularly check that the air intakes are not obstructed.
4. To improve ventilation when CHEF-X is not in use, leave the measuring cup off the mixing bowl lid.
5. Prolonged stewing or contact with acidic substances could lead to rust. Therefore, please carefully check for debris from your cooking ingredients
6. The mixing bowl and mixing blade set may be damaged if they are soaked in water, other liquids, or residual food for a prolonged period of time. Therefore, please wash and dry them in a timely manner after use.
7. Mixing blade set, bowls and accessories are consumables, and are subject to normal wear. Please replace them in a timely manner by considering their frequency of use and general condition to ensure perfect results.
8. Use water sparingly to prevent moisture from entering the base unit.
9. To ensure proper operation the main body, control panel, bowl and blades must be cleaned immediately and properly after each use.
10. If you notice that water or any liquid has overflowed or spilled onto your CHEF-X operation panel, wipe and clean immediately. In order prevent button / knob to be jammed or malfunctioning from debris.

11. Trouble shooting

11.1 Malfunctions during operation

Malfunction	Cause	Remedy
Appliance does not start	Blender bowl 11 is not positioned correctly	Insert blender bowl 11 correctly (see "8.3 Insert the blender bowl").
	Lid 22 has not been placed correctly onto the blender bowl 11 .	Place lid 22 correctly.
	No power supply	Check if main plug and sockets are functioning correctly.
Liquid underneath the appliance	The blade assembly 17 has not been inserted correctly so that the blender bowl 11 is leaking.	Insert blade assembly 17 correctly (see "8.2 Using and removing the blade assembly")
	Seal for the blade assembly is defective.	Insert new seal (see "9.3 Cleaning, checking and replacing seals").
	Liquid escaped from the blender bowl 11 flowing onto the surface through the overflow hole 10 of the base unit 12 . (see "Overflow" on page 49)	When mixing liquids at speed 10 or with button Turbo 11 , the blender bowl 11 must not contain more than 1 litre, otherwise liquid may be ejected. For speed settings of less than 10, the blender bowl 11 may only be filled up to a maximum of 2 litres.
Liquid escapes at the lid 22 of the blender bowl 11	Seal 21 has not been inserted correctly.	Insert seal 21 correctly (see "9.3 Cleaning, checking and replacing seals").
	Seal 21 is defective.	Insert new seal 21 (see "9.3 Cleaning, checking and replacing seals").
Parts of the appliance are discoloured.	Certain food or spices (e.g. curry) may discolour plastic. This is not a defect with the appliance.	Remedy unnecessary, since not harmful to health.

11.2 Warning messages on the display

Display	Cause	Remedy
Lid Open 	Lid 122 have not been placed correctly onto the blender bowl 11 .	Close lid 122 correctly (see "8.5 Put on the lid of the blender bowl").
Lock in Red 	Security unit in lock down for 90 sec.	Lid was opened during operation or without pressing Pause.
 	The appliance is overloaded.	The contents in the blender bowl are too much/dense and the appliance may overheat if continues. Please reduce the loading volume in the blender bowl.
E003 	The appliance is overheated.	Unplug and let the appliance cool down completely. Afterwards, it is ready for use.

12. Discarding & Environment

When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose to your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalized in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment and ecological disposal, either directly or through a public system.

13. Technical specifications

Model:	HMCX02
Voltage:	220 - 240V ~
Frequency:	50/60 Hz
Protection class:	I
Power rating:	1300W (Motor: 1400W, Heating: 1050W)
Capacity of blender bowl 	2 litres

Subject to technical modification.



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