



Steba MX 4 Plus Blender Instruction Manual

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Steba MX 4 Plus Blender Instruction Manual





220 – 240V~; 50/60Hz; 1.200W

Standmixer MX 4 Plus


www.steba.com

Generally

This appliance is for private and indoor use only and must not be used commercially. Please read the instruction manual carefully and keep it at a safe place. When the appliance is given to another person the instruction manual should be passed to that person, too. Only use the appliance as described in the instruction manual and pay attention to the safety information. No liability for damages or accidents will be accepted, which are caused by not paying attention to the instruction manual. Remove all packaging and sticker. Wash up all parts carefully (see cleaning).

Safety information


- Connect and operate the appliance in accordance with the specifications shown on the rating label.
- Do not use if the plug cord is damaged. Verify before every use.
- Do not plug with wet hands.
- Connect the power plug to a properly installed and easily accessible socket only.
- To unplug the power plug, always pull the plug – not the cable.
- Plug off the appliance after each use or in case of failure.
- Do not pull at the cord. Don't pull it over edges and don't bend it too much.
- Keep the cord away from hot parts.

-  The appliance can be used by children aged 8 and above and persons with limited physical, sensory or mental capabilities or lack of experience/knowledge, provided that are supervised or have been provided with instruction in the safe use of the appliance and have understood the resulting dangers. Children must not use the packaging as a toy. Cleaning and user maintenance must not be carried out by children unless they are 8 years or older and are supervised.
- Children under the age of 8 must be kept away from the appliance and the connecting cable.
- Children should be supervised to ensure that they do not play with the appliance or packaging material (e.g. Plastic Bags).
- The appliance must not be operated using a timer or a separate remote system!
- Never leave the appliance unattended when in use.
- Do not leave the appliance outdoors or in a damp area.
- **Never immerse the unit in water.**
- Never use the device after a malfunction, e.g. if it felt down or has been damaged in any other manner.
- The manufacturer is not liable for damage which is occurring due to the usage of the appliance in a different way as described or a mistake in the handling has been made.
- To prevent injury, repairs such as replacing a damaged cord, should only be carried out by a customer service. Only original spare parts have to be used.
- Only use the device as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments.
- Before initial use: clean all parts carefully and leave to dry.
- If an extension cable is used, it has to have a cross-section of 1,5mm². A cable drum must always be unwound.
- If a GS-tested 16 A multi-pin extension is used, it may not be charged with more than 3680 watts due to fire hazard.
- Make sure that children do not tease the cable or that a trip hazard occurs.
- The device must always be disconnected from the power supply if it is not supervised and before assembling, disassembling or cleaning.
- **Hygiene:** Please always clean the device to avoid bacteria and mold formation.



Safety shutdown: if the lid is opened during operation, the device turns off.

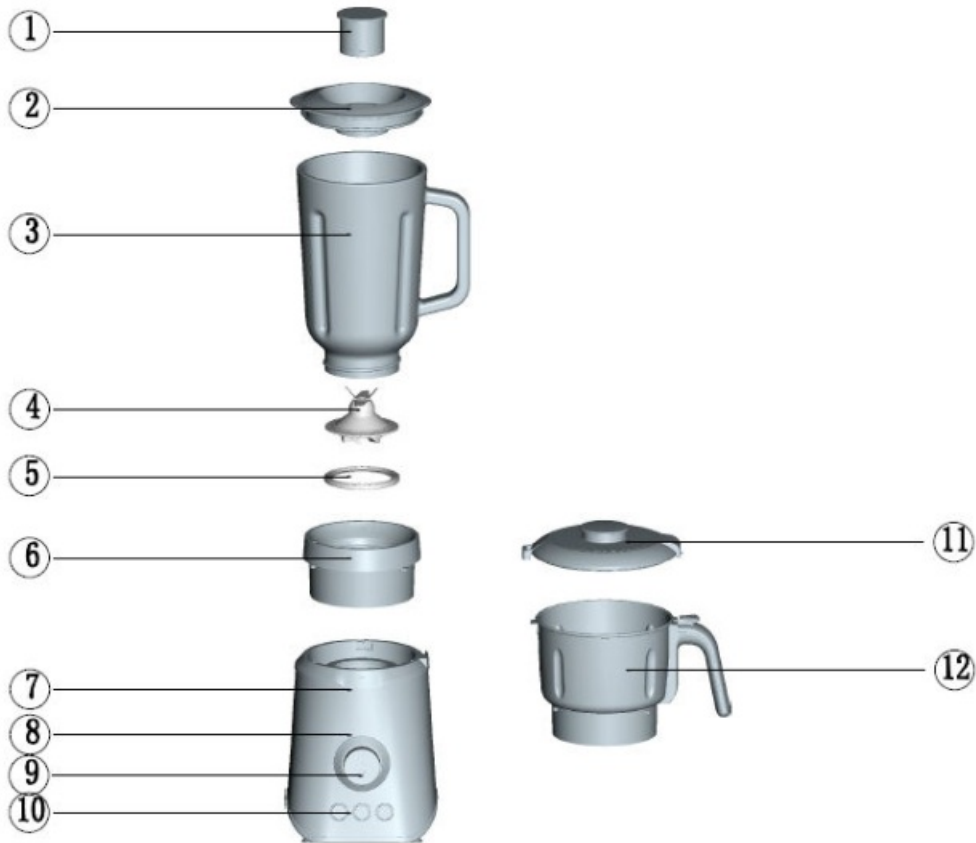
Cleaning

-  **Attention! Pull the plug before cleaning.**
- **Never immerse the unit into water.**
- Food residues must be removed for reasons of hygiene.
- Put warm water with some detergent in the glass jar and mix for a while. Then rinse thoroughly.
- Clean and dry the lid and the lid insert.
- **Attention! Blades are sharp!**
- Clean the housing with a damp cloth.
- Do not use abrasive or acidic cleaning agents, as well as steel sponges.

Workplace

Important:


Never place this device on or next to hot surfaces (e.g. hot stoves). Only use it on an even, stable and a heat resisting surface. It is important that no inflammable items are near to the device. Do not place the device on the edge of the table so that it cannot be touched by children or fall down when touched.



1. Measuring cup
2. Lid
3. Glass jar
4. Blades
5. Gasket
6. Jar holder
7. Motor part
8. LED display
9. Rotary switch
10. Function buttons
11. Lid of grinder
12. Stainless steel grinder

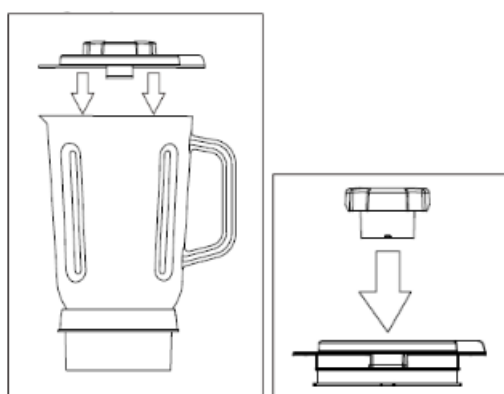


Safety Contacts

- The device is equipped with 2 contacts on the lid of the jar, in order that the device can not be opened during operation.
 1. place the jar with the handle on the right side onto the motor part and engage with a rotary motion.
 2. Place the lid on the jar and let it engage into the hooks on the handle with a rotary motion.
-  The device can only be put into operation if all contacts are correctly engaged!
- If the motor is in continuous operation for more than 2 minutes, the circuit breaker switches the device off. Unplug the device and allow to cool down for about 10 minutes.

Getting Started

- Put the ingredients into the jar and place the lid on it. Close the lid with the measuring cup.




- Only fill the appliance with solid food up to 1250ml and add some liquid. Liquid food can be mixed up to 1750ml.
- Only use the device when fully assembled!
- Never let the device run empty or without liquids.
- Do not pour liquids that are hotter than 60 ° C into the cold jar so that the glass does not break.
- Only open the refill opening in the lid during mixing if liquids or spices are to be added.
- The maximum mixing time should not exceed 2 minutes, then pause for 1 minute.

ON/OFF button

- Turn the switch to ON, the 3 buttons light blue.
- Turn the switch further and select the speed between MIN and MAX, depending on the food.
- Note: empty the glass jar after mixing. Do not store the food in it for a long time and carefully clean the jar.



Crushed Ice

- To crush ice, fill the glass jar with ice cubes or frozen fruits.
- Press the button, “Ice crushing” lights up. The pre-set program runs at intervals.
- After 60 seconds, the device switches off automatically.
- If the program needs to be stopped, press the button once again.
-  Do not put more than 8 ice cubes (20 x 20 x 20mm) in the jar at once.

Smoothie

- Fill the glass jar with fruit and liquid.
- Press the button, the pre-set program begins to run.
- After 60 seconds, the device switches off automatically.
- If the program needs to be stopped, press the button once again.

Pulse button

- By pressing the Pulse button, you determine the working interval at the highest speed by yourself. As long as the button is pressed, the device works.

The device is not suitable for:

- Juicing fruits and vegetables
- Beat egg whites
- Mix solid doughs
- Puree boiled potatoes

Should the device be blocked or work unusual slowly, please switch it off, unplug it and remove the stuck food with a plastic cooking spoon.

Grinder

A grinder is available for this appliance. It can be used for grinding herbs, nuts, etc.

Usage:

Fill the food into the grinder and close the lid. Engage the complete unit on the motor block with a slight twisting motion. The grinder must only be removed once the appliance stopped completely.

Usage example:

The grinder is suitable for small amounts.

Example:

Peanuts, Almonds, coffee beans.

Do not completely fill the container, close it and lock it on the motor block. Press the pulse button (P) by the second until the food is chopped as desired. If necessary, remove the grinder from the motor block, shake it and replace it so that unevenly distributed food can be shredded.

Pesto:

Add basil leaves, Parmesan cheese, pine nuts and oil to the container. Everything else as mentioned above.

Troubleshooting

Dear Client,

Thank you for buying this STEBA product. The following table will help you with problems that may occur when using your device. For many problems there is a simple solution, because not everything that appears like a malfunction must be serious. Please check the following list before contacting our customer service.

Problem	Reason	Suggestion
Device does not start	<ul style="list-style-type: none">· It is not connected· Lid is not closed properly	<ul style="list-style-type: none">· Plug in the device· Check the fuse
Device turns off	<ul style="list-style-type: none">· Motor is overcharged	<ul style="list-style-type: none">· Unplug the device and let it cool down for approx. 10 minutes, then restart it

Drinks

Peach drink

Ripe peaches

Sirup of grenadine

Cold Sparkling wine

Wash peaches, dry, peel and seed. Mix fruits and a splash of sirup on level 5 and add the sparkling wine.

Pina Colada

White rum

Pineapple juice
Coconut cream
Cream
Slices of pineapple
Ice cubes

Crush the ice and fill in cocktail glasses.
Mix all other ingredients and top on the ice.

Red drink (non-alcoholic)

Ripe strawberries
Banana juice
Peach juice
Cream
Ice cubes

Mix all ingredients for about 1 minute and fill in glasses.

Pineapple- strawberry drink

Ripe strawberries
Pineapple juice
Icing sugar
Cool sparkling wine

Wash strawberries and mix with pineapple juice and icing sugar. Add to a champagne cup and fill up with sparkling wine.

Blue drink

Vodka
Pineapple juice
Coconut cream
Cream
Blue curacao
Ice cubes

Crush ice and fill in cocktail glasses. Mix well all other ingredients and add on the ice.

Smoothies

Smoothie Hawaii

½ honeydew melon (peeled and seeded)
Filet of oranges
Honey
Ginger powder
Crème fraîche
5 ice cubes

Mix well everything.

Smoothie Portugal

½ can of peaches
30gr. Frozen blackberries
3-4 tbsp. port wine
Honey
5 ice cubes

Mix well all ingredients.

Nutcracker smoothie

½ pear and ½ apple
6 walnut cores
Lemon juice
5 tbsp. plain yoghurt
Milk
Honey
5 ice cubes

Mix well all ingredients.

Soupe-Recipes

Vegetable soup

Ingredients:

2 boiled potatoes
2 tomatoes
2 carrots
Leek
1 pepper
Celery
Cucumber
Bouillon cube
Cream + yolk

Add all ingredients to the jar and top up with hot water. Mix well on level 5.

Celery soup

Ingredients:

Celeriac (peeled,
chopped and boiled)
1 onion
Clove of garlic
Crème fraîche
Vegetable stock
Salt, pepper, thyme

Mix celery, onion, garlic and part of the vegetable stock. Season with crème fraiche and the spices.

Tomato soup

Ingredients:

- 1 big can of peeled tomatoes
- 1 garlic clove, minced
- 3 shallots, minced
- Ca. ½ l vegetable stock
- Basil leafs
- Salt, pepper, sugar
- 2 Tbspn olive oil
- Crème fraiche

Mix all ingredients and season to taste.

Heat into a pot and add some crème fraiche by serving.

Pepper-crème-soup

Ingredients:

- 6 red pepper, seeded
- 2 shallots
- 1 garlic clove
- 1 Tbsp. sweet paprika
- Chili powder, salt, sugar
- 2 Tbsp. olive oil
- Ca ¾ l vegetable stock
- 1 can cream

Mince shallots and garlic, sauté in olive oil. Add the red pepper and continue sautéing for 15 minutes. Deglaze with vegetable stock. Mash into the blender. Insert into a pot and season with salt chili, paprika and sugar and heat. Stir in the cream. Attention: soup should not boil!

Dip, dressings and sauces-Recipes

Yoghurt dressing

Ingredients:

- 3 stalks of parsley
- 2 cloves of garlic
- Lemon juice
- 100gr. Sheep cheese
- 150gr. Yoghurt
- 2 tbsp. olive oil
- Salt, pepper

Mix well all ingredients and season with the spices.

Avocado-dip

Ingredients:

2 cloves of garlic
1 ripe avocado, seeded
Lemon juice
Yoghurt
Mayonnaise
Oil
Chili, seeded
Salt

Mix well all ingredients and season with the spices.

Herb sauce (cold)

Ingredients:

3 green pepper, seeded
2 hands of mixed herbs
(e.g. parsley, basil, chives,
chervil, lovage)
1 garlic clove, peeled
Ca 5 Tbsp. olive oil
1 Tsp. lemon juice
Salt, pepper
2 eggs, boiled and minced

Mix all ingredients (except eggs) into the jar. Then fold in the eggs.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Packaging disposal: Do not throw away the package materials. Please put it in the recycling bin.



Gift box: Paper, should be put to the old paper collection point. Plastic packaging material and foils should be collected in the special collection containers.

Service and Repair

If the appliance must be repaired, please get in touch with your trader or with the manufacturer:

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Documents / Resources

 <p>Stecher MX 4 Plus</p> <p>Gebrauchsanweisung 2 Instructions for use 14 Modèle d'emploi 26 Guia de utilização 42 Instrukcja obsługi 55</p> <p>www.steba.com</p>	<p>Steba MX 4 Plus Blender [pdf] Instruction Manual MX 4 Plus Blender, MX 4 Plus, Blender</p>
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References

- [Steba Elektrogeräte | Qualität. Verlässlichkeit. Kompetenz.](#)