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ErgoMixx

MSM6...

MS6...

[en]

Information for Use

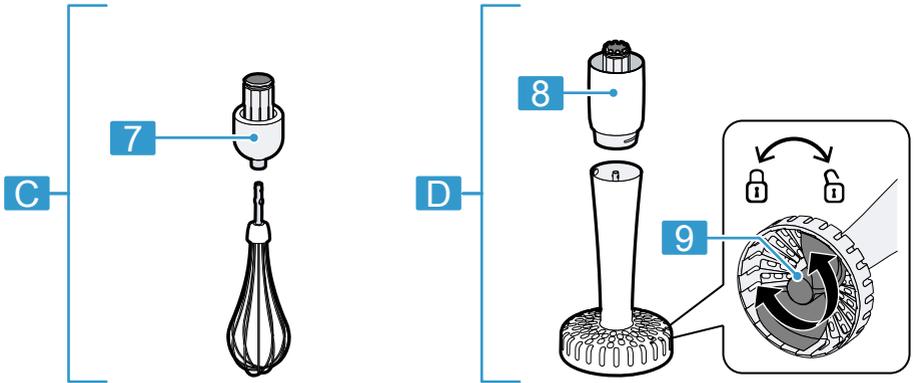
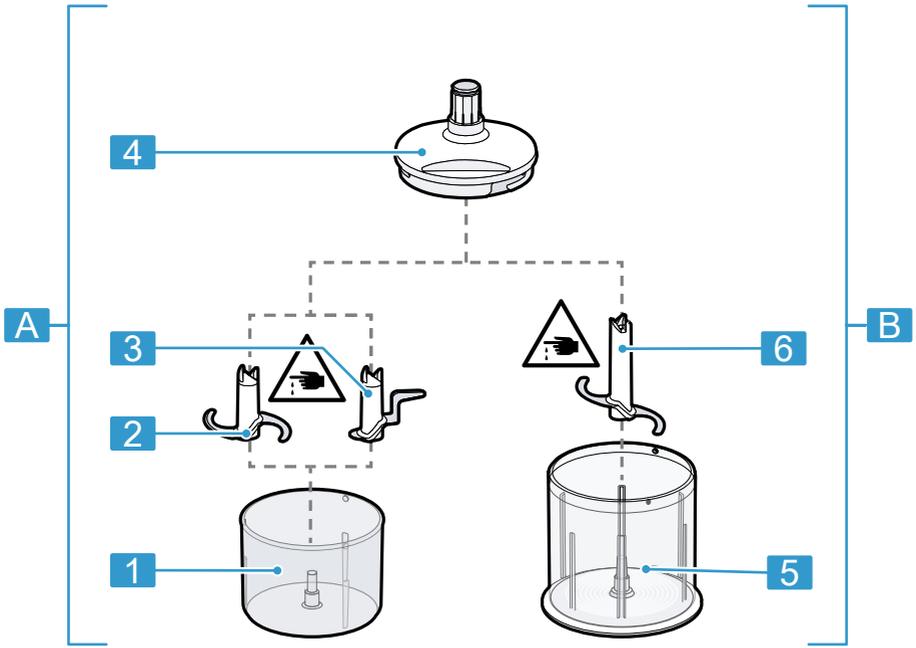
Accessories



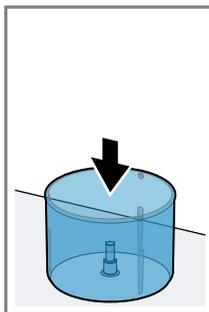


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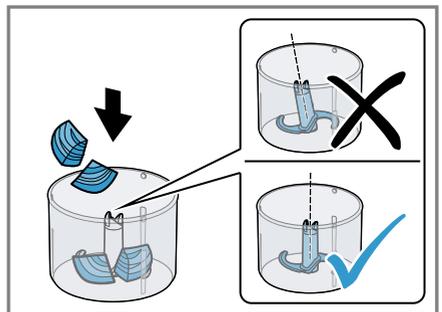
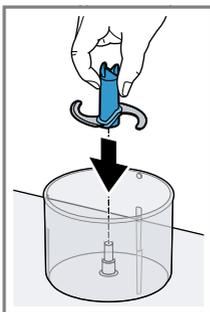
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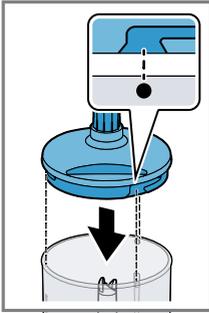
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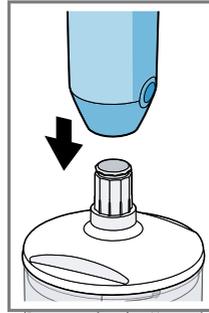
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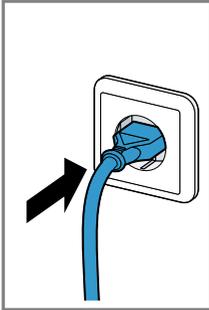
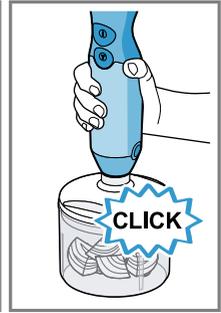
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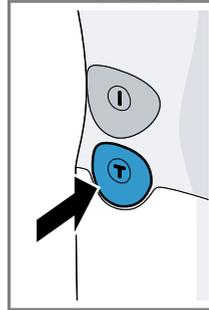
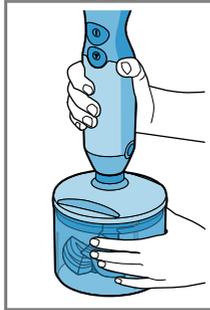
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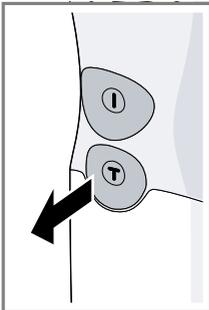
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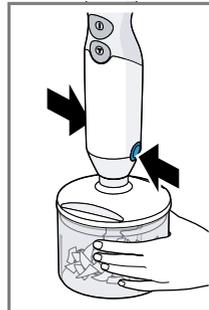
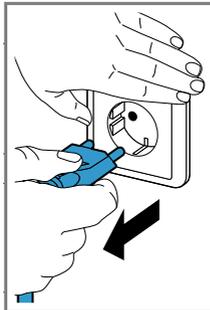
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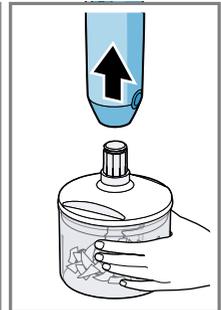
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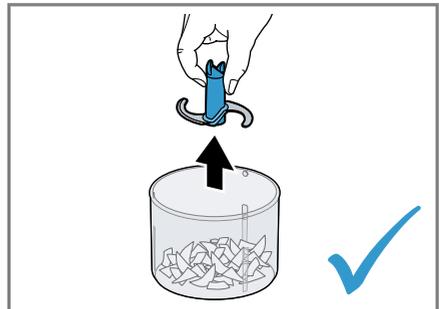
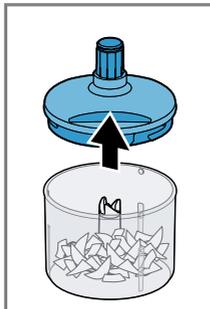
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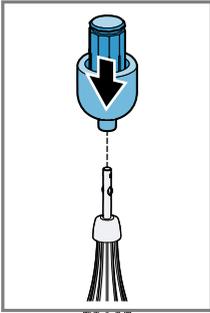
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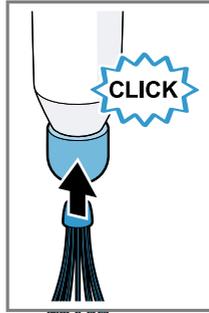
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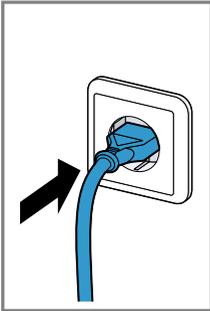
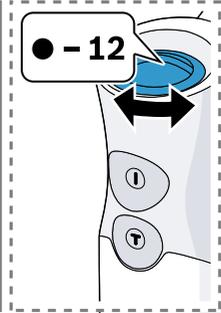
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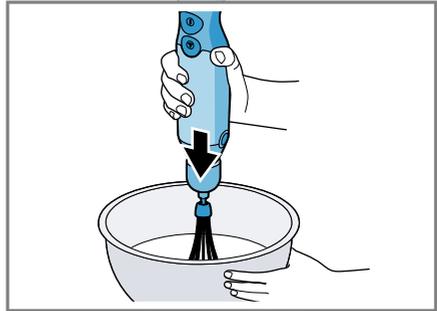
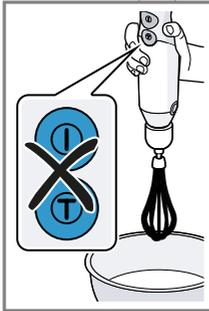
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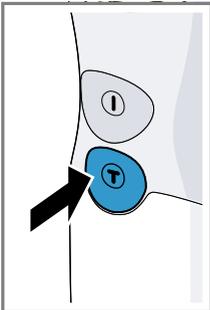
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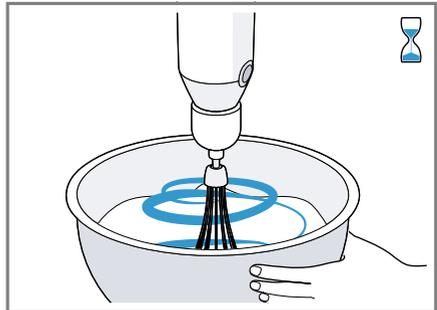
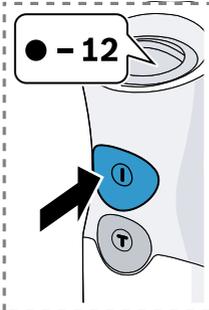
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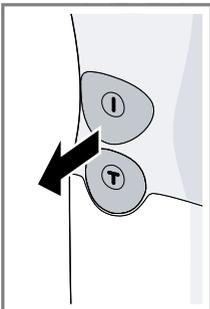
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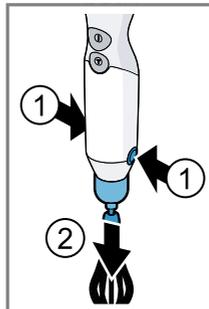
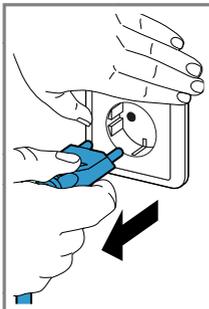
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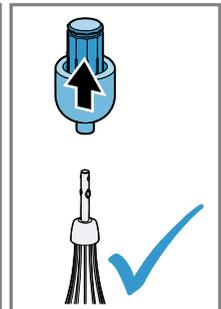
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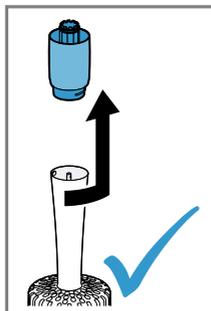
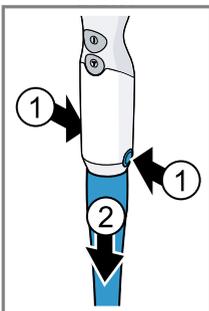
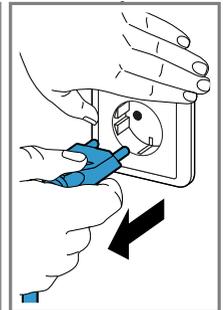
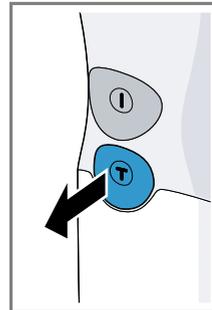
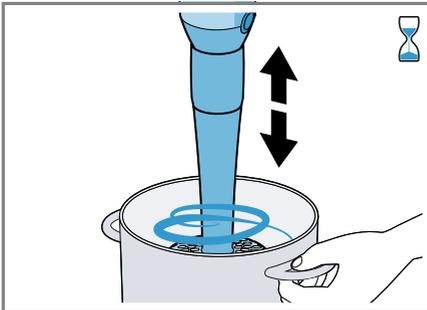
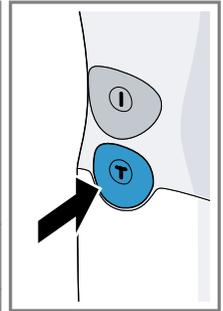
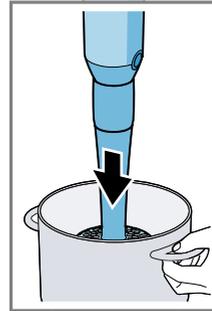
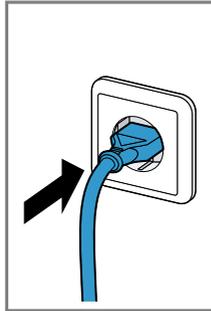
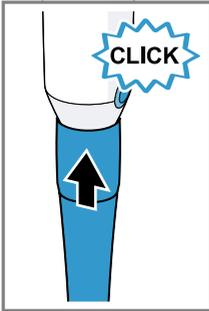
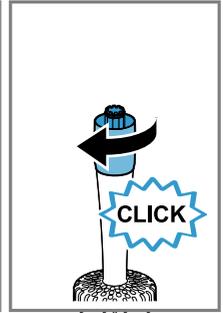
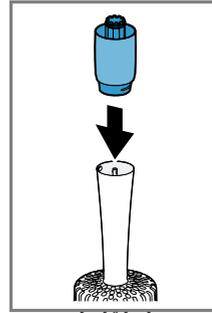
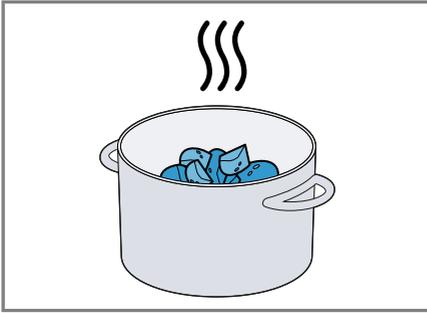


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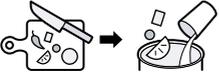
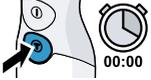
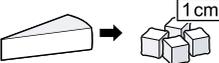
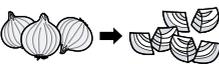
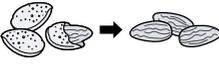


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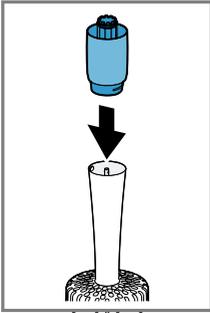
				
 			50 - 100 g	10 - 20 s
			50 - 100 g	20 - 40 s
			5 - 20 x 	3 - 15 s
			50 - 100 g	(3 - 8) x 1 s
			5 - 15 g	(7 - 10) x 1 s
	 		50 - 150 g 150 g	5 - 30 s ● L 7 - 10 s ● M 16 - 20 s ● S 20 - 30 s
			100 g	5 s
 			100 - 300 g	20 - 180 s
			1 - 3 x 	40 - 120 s
			50 - 150 g	60 - 120 s

	  	 	   00:00
CNHR24	110 g	30 g	2 s
CNHR26FP CNHR32	110 g	30 g	3 s
CNHR25 CNHR26 CNHR26C CNHR31 CNHR32C	130 g	30 g	2 s

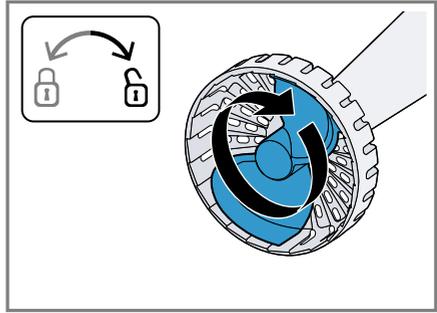
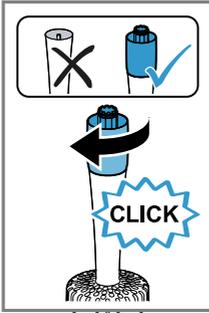
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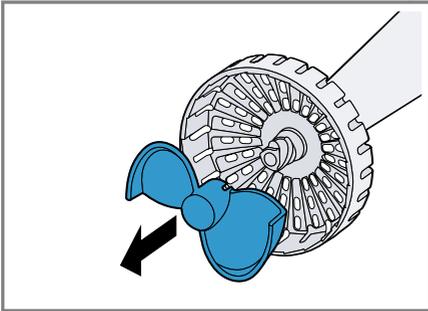
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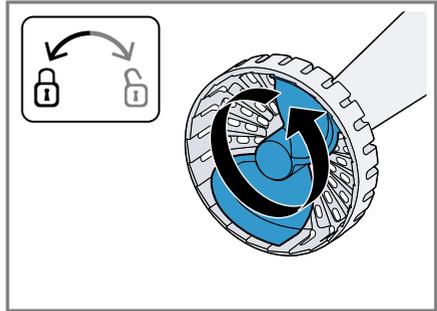
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Safety

- Read this instruction manual carefully.
- Observe the instructions for the main unit.

Only use the accessories:

- with a hand blender MSM6... / MS6....
- for applications described in these instructions.
- ▶ Never touch the edges of the blades with bare hands.
- ▶ Care should be taken when handling sharp blades, emptying the container and during cleaning.
- ▶ Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- ▶ Only use the accessories once fully assembled.

Avoiding material damage

- ▶ Never immerse the gear attachments in liquids and do not clean in the dishwasher.
- ▶ Never use the chopper container in the microwave or oven.
- ▶ Never use the blender foot or the whisk in the chopper container.
- ▶ Fully lock the main unit on the accessory with a click.
- ▶ Remove hard pieces of food before processing, e.g. gristle, bones, sinews or stones from stone fruit.

Overview

→ Fig. **1**

A	Chopper L ¹
B	Chopper XL ¹
C	Whisk ¹
D	"ProPuree" masher attachment ¹
1	Container L
2	Universal blade L
3	Ice crusher blade ¹
4	Gear attachment for the chopper
5	Container XL
6	Universal blade XL
7	Gear attachment for the whisk

8 Gear attachment for the masher attachment

9 Masher paddle (detachable)

Note: If an item is not included in the scope of supply, it can be ordered from customer service.

Chopper

The chopper is suitable for cutting up food, e.g. meat, hard cheese, onions, garlic, fruit, vegetables, herbs, nuts or almonds.

Notes

- The chopper is not suitable for cutting up very hard ingredients, e.g. coffee beans, nutmegs, radishes or frozen food.
- Only process ice cubes with the ice crusher blade.

Using the chopper

→ Fig. **2** - **11**

Whisk

The whisk is suitable for whipping cream, beating egg whites or milk froth and for making sauces or desserts.

Recommendations for optimum results:

- Use cream with a minimum fat content of 30% and a temperature of 4-8 °C
- Use milk with a high protein content and a temperature of max. 8 °C
- Whip cream or beat egg whites in a wide jug

¹ Depending on the model

Note: To prevent splashing, use deep containers with the whisk.

Using the whisk

→ Fig. **12** - **19**

"ProPuree" masher attachment

The masher attachment is suitable for preparing purées from boiled potatoes, peas, fruit or foods with a similar consistency.

Notes

- Do not process hard ingredients.
- Before processing the food in a pan, take the pan off the heat.
- Do not strike the masher attachment against hard edges (e.g. pots, bowls).

Using the masher attachment

→ Fig. **20** - **26**

Mashed potatoes

- 1 kg boiled potatoes
- 0.15 l warm milk
- 50 g soft butter
- Salt, pepper and nutmeg

Preparation

- Add the ingredients to a suitable jug and process with the masher attachment for approx. 1 minute.
- Lastly, season to taste with salt, pepper and nutmeg.

Application examples

Observe the information and values in the table.

→ Fig. **27**

Honey cake with apples

Honey-apple mixture

→ Fig. **28**

Cakes

Ingredients

- 3 eggs
- 60 g butter
- 100 g plain white flour
- 60 g ground walnuts
- 1 tsp cinnamon
- 2 tbsp vanilla sugar
- 1 tsp baking powder
- 1 apple

Preparation

- Separate the eggs and whisk the egg whites until stiff.

- Beat the egg yolk with the sugar until light and fluffy. Add the soft butter and the prepared **honey-apple mixture**.
- Mix the rest of the ingredients in a separate bowl, add to the moist ingredients and stir in.
- Carefully fold in the beaten egg whites with a spatula.
- Line a rectangular loaf tin (35 x 11 cm) with greaseproof paper and add the prepared cake mixture.
- Peel the apple, cut into slices and arrange on the cake.
- Preheat the oven to 180 °C and bake the cake for 30 minutes.

Overview of cleaning

Clean the individual parts as indicated in the table.

→ Fig. **29**

Cleaning the masher attachment

Remove the masher paddle to ensure especially thorough cleaning.

→ Fig. **30** - **33**



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