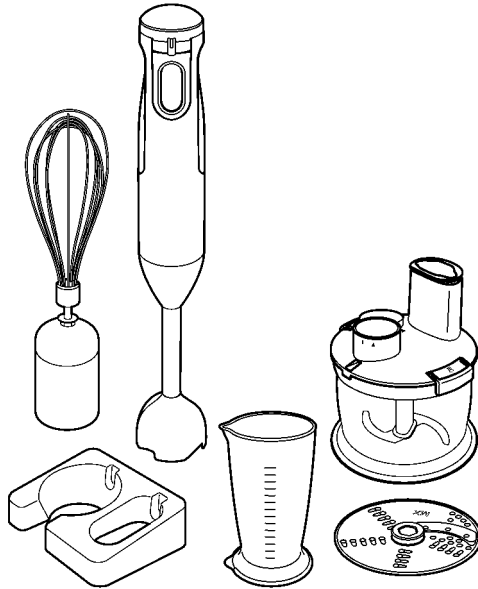


# Service Manual

Hand Blender

Model No. **MX-SS40BTN**

Destination: Iran, Iraq, Egypt, Jordan



## ⚠ WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

## IMPORTANT SAFETY NOTICE

There are special components used in this equipment which are important for safety. These parts are marked by ⚠ in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.

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# Panasonic

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# 1 Safety Precautions

The precautions listed below must be followed in order to prevent accidents during repair and ensure the safety of the product after repair.


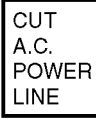


■ The following labels describe the degree of danger and damage that might result through non-compliance with these precautions.

	<b>Danger</b>	This section warns of the urgent danger of death or serious injury.
	<b>Warning</b>	This section warns of the risk of death or serious injury.
	<b>Caution</b>	This section warns of the risk of injury or damage to property.

■ The following labels describe the types of rules that need to be followed.  
(These labels are examples.)

	This label shows a "reminder" action to be paid attention to.
	This label shows a "prohibited" action.
	This label shows a "compulsory" action to be followed without fail.

## Warning

<p><b>After repair, return wiring to its original condition.</b></p> <p> Rotary parts or part extremities that contact lead may cause failure, electrical shock, or fire.</p>	<p><b>Before repair.</b></p> <p> Make sure to cut off the power line before disassembly, parts replacement, and assembly. Otherwise, electrical shock or injury may occur.</p>
<p><b>Use a designated part</b></p> <p> Make sure to use a designated part when the part is marked in circuit diagrams and parts lists. Otherwise, smoke, fire, or failure may occur.</p>	<p><b>Wait until the rotary part has stopped completely.</b></p> <p> You may injure your hands even when the part is rotating slowly.</p> <p>Do not touch</p>

## Caution

<p> <b>Wear gloves for disassembly, replacement and assembly.</b></p> <p>Make sure to wear gloves in order to prevent injuries by metal edges and electric shock when the power is turned on.</p>
--

## 2 Specifications

### >> Specifications Model MX-SS40

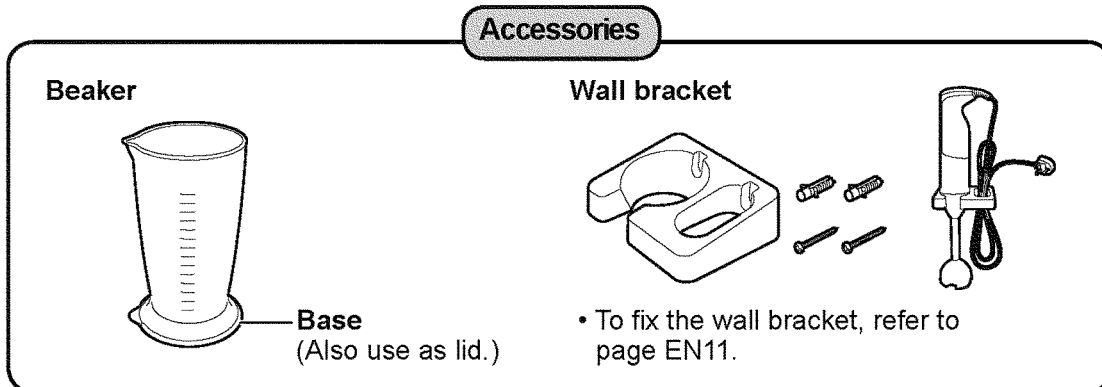
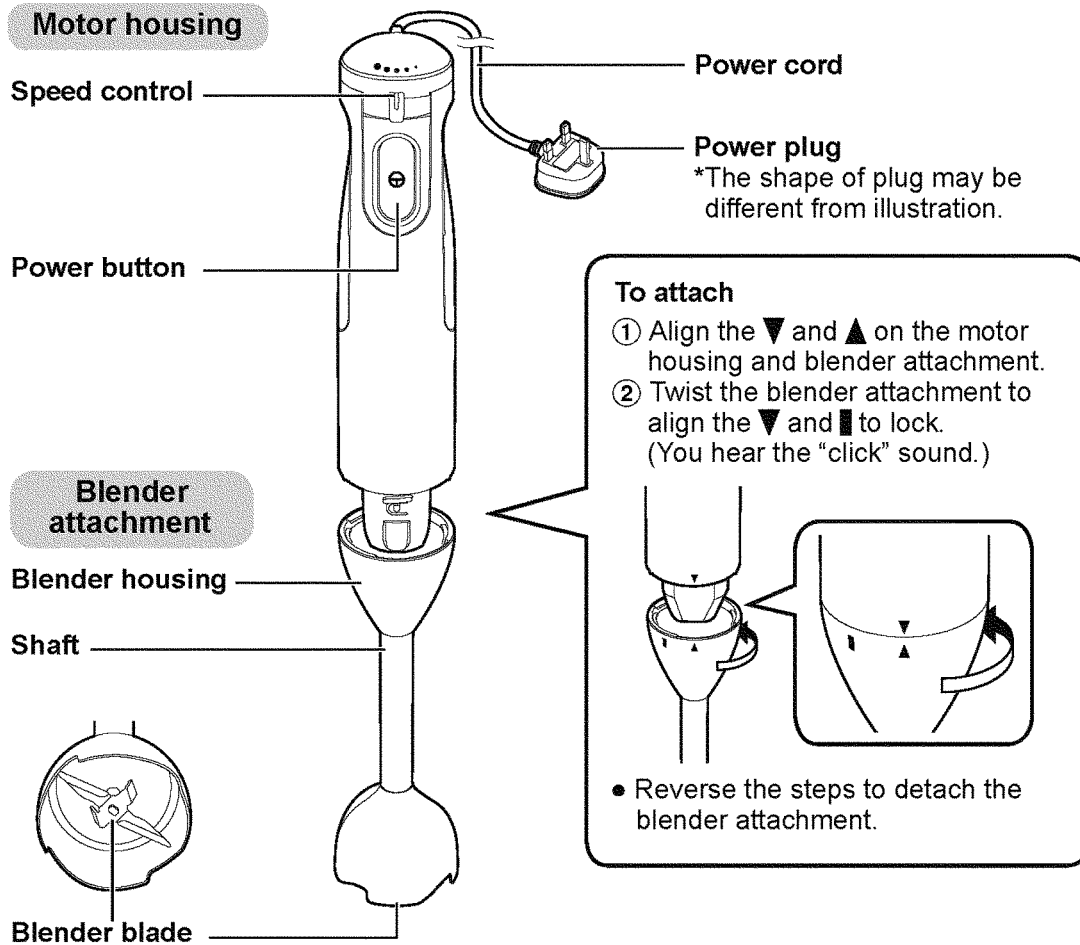
		MX-SS40
Power supply		220 - 240 V ~ 50 - 60 Hz
Power consumption		600 W
Speed control		Variable speed control
Operation rating	Blender	2 consecutive cycles of 1 min. ON, then 3 min. OFF
	Chopper	2 consecutive cycles of 1 min. ON, then 3 min. OFF
	Whisk	2 consecutive cycles of 2 min. ON, then 3 min. OFF
Dimensions (Motor housing + attachment) (W × D × H) (approx.)	Blender	6.4 × 7.0 × 39.7 cm
	Chopper	17.7 × 19.0 × 37.0 cm
	Whisk	6.0 × 6.8 × 45.7 cm
Mass (Motor housing + attachment) (approx.)	Blender	1.0 kg
	Chopper	With chopper blade: 1.6 kg With disk blade: 1.7 kg
	Whisk	1.0 kg
Length of the power cord (approx.)		1.3 m

# 3 Installation Instructions

## 3.1. Parts Names and Handling Instructions

### Parts Names and Handling Instructions

■ Wash all the detachable parts before using the appliance for the first time or when you have not used it for a while. (P. EN20)



# Parts Names and Handling Instructions

**Chopper attachment**

**To attach**

- Insert the chopper blade or disk blade into the blade shaft.
  - Attach the disk blade and disk shaft for using the disk blade.

Wide

- To slicing, this side is upper position.

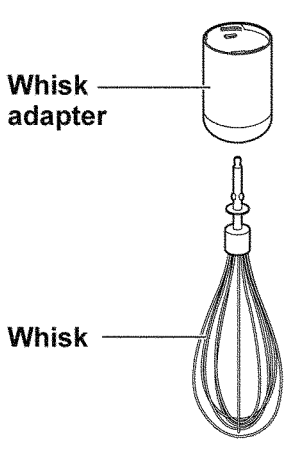
Narrow

- To shred, this side is upper position.

- Match the groove inside of the chopper lid and top of the chopper blade or disk shaft. Insert the tab on the chopper lid into the trimmed parts of the chopper bowl. Then pull the clamps sideways and release to close the chopper lid. If it is hard to close the lid, turn the top of the blade a little and close the chopper lid again.
- Align the ▼ and ▲ on the motor housing and chopper lid.
- Twist the motor housing to align the ▼ and ■ to lock. (You hear the “click” sound.)
  - Reverse the steps to detach the chopper attachment.

EN10

**Whisk attachment**

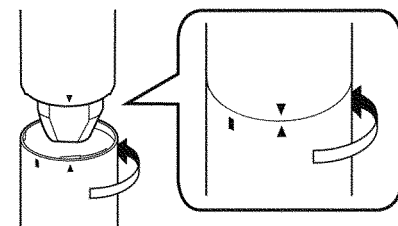


**Whisk adapter**

**Whisk**

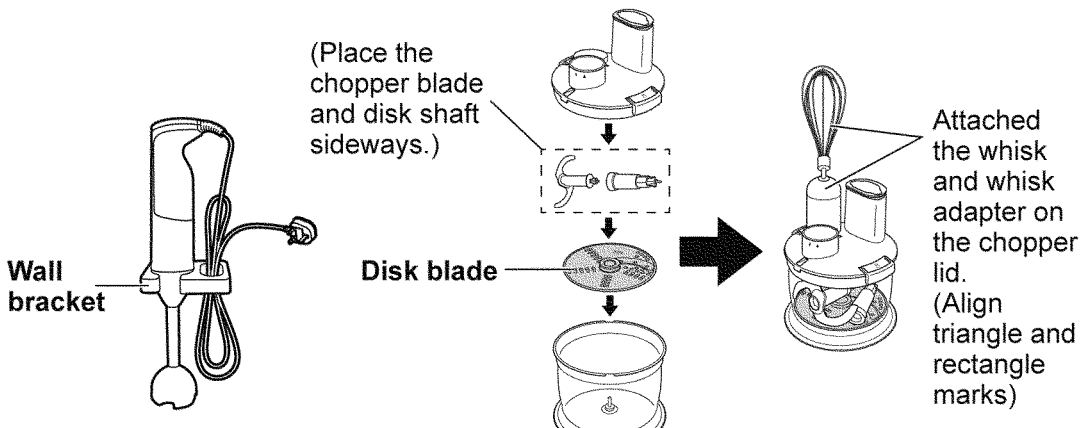
**To attach**

- ① Insert the whisk into the whisk adapter. (You hear the “click” sound.)
- ② Align the ▼ and ▲ on the motor housing and whisk attachment.
- ③ Turn the whisk attachment to align the ▼ and ■ to lock. (You hear the “click” sound.)



• Reverse the steps to detach the whisk attachment.

## Storage/Fixing the wall bracket



**Wall bracket**

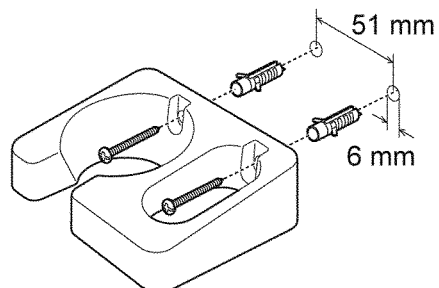
(Place the chopper blade and disk shaft sideways.)

**Disk blade**

Attached the whisk and whisk adapter on the chopper lid. (Align triangle and rectangle marks)

■ Fix the wall bracket on the firm wall properly. If it is fix on fragile surface such as sheet-rocks, it may be loose up easily and cause the blender to fall or damage to the wall.

- ① Drill two holes (depth of plastic tube's length) in the wall. (Refer to illustration for dimension.)
- ② Hammer two plastic tubes into the holes.
- ③ Secure the wall bracket on the wall with two screws.



EN11

# 4 Operating Instructions

## 4.1. How to Use

### How to Use Using the blender attachment

- Using blender attachment for sauces, dips, soup, fruit, milk shakes, cooked vegetables baby food or making mayonnaise, etc.
- You can use the other container such as deep bowl instead of the beaker.

#### Note

- Do not exceed the quantity of ingredients higher than connection of the blender housing and shaft.
- Do not insert or remove the appliance from the bowl during the power button is pressed.
- Avoid scratching the pan or bowl when blending ingredients by hitting.
- The mixture may overflow from the beaker depend on ingredients, its quantity and/or movement of the blender. In that case reduce the quantity of the mixture.

#### Prohibition ingredients

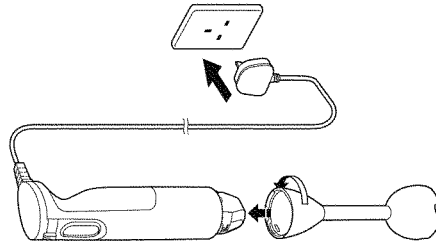
Do not use the hard ingredients as they may damage the blade.

- Hard ingredients such as:
  - coffee beans
  - fish
  - meat
  - frozen food
  - ice cube
  - soy beans
  - turmeric etc.
- Sticky ingredients
- Hard dough such as bread dough. (It may cause malfunction.)

#### Preparations

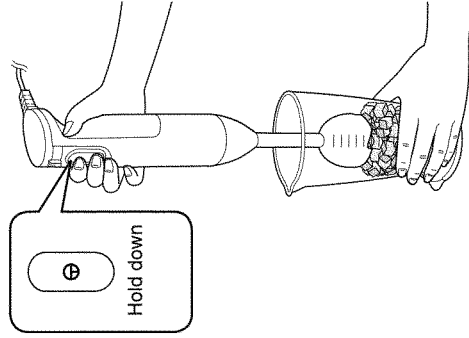
- Pre-cut ingredients into approx. 2 cm cubes or sticks.

- 1 Attach the blender attachment to the motor housing. (P. EN9) Then plug in.**



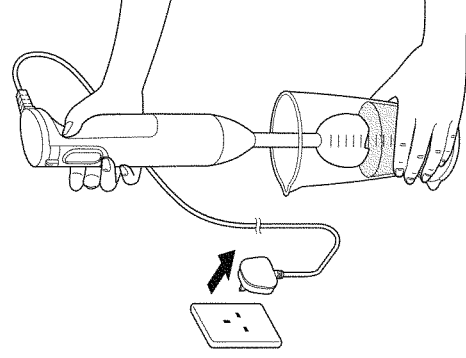
- Make sure blender attachment is attached firmly.

- 2 Insert the blender into the beaker and hold the power button down to start.**



- Do not operate the blender continuously for more than 1 minute. Rest over 3 minutes after 1 minute operation at two consecutive cycles.
- Adjust speed by turning the speed control.
- The blender lightly touch the bottom of beaker and start blending.
- While operating, hold the beaker steadily.

- 3 When blending is complete, release power button before removing the appliance from the mixture.**



- **Unplug immediately after use and remove the blender attachment.**

# How to Use Using the chopper attachment with chopper blade

- Using chopper attachment with chopper blade to chop food such as vegetables, nuts, cheese, herbs, crackers, bread and meat.

## Note

- The mixture may overflow from the chopper bowl depend on ingredients, its quantity, too much liquid and/or mixing speed. In that case reduce the quantity of the mixture.

## Prohibition Ingredients

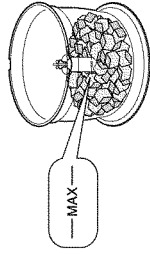
Do not use the hard ingredients as they may damage the blade.

- Hard ingredients such as:
  - coffee beans
  - frozen food
  - ice cube
  - soy beans
  - turmeric etc.
- Sticky ingredients
- Hard dough such as bread dough. (It may cause malfunction.)

## Preparations

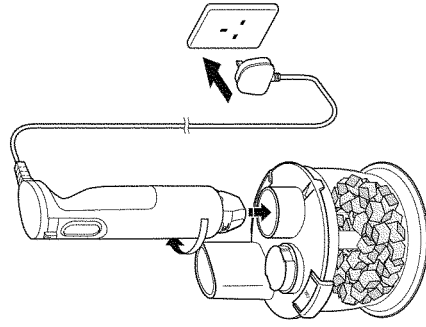
- Pre-cut ingredients into approx. 2 cm cubes or sticks.
- Un-shell nuts.
- Remove bones, tendons and gristle from meat.

## 1 Insert the chopper blade into the chopper bowl and place cut ingredients into the chopper bowl.



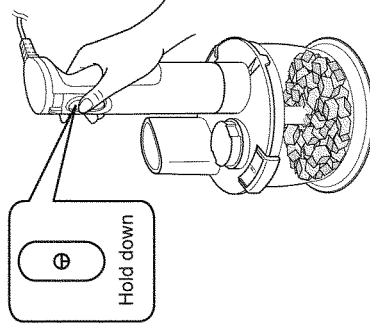
- Do not exceed the quantity of ingredients higher than MAX line.

## 2 Close the chopper lid and attach the motor housing onto the chopper attachment. (P. EN10) Then plug in.



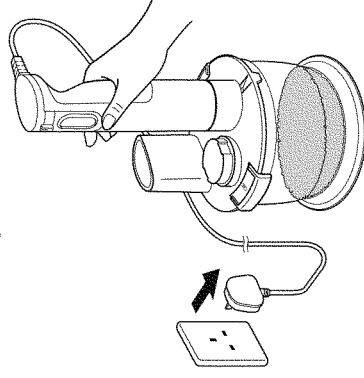
- Make sure the chopper lid and chopper bowl are attached firmly. Otherwise, it may cause malfunction.

## 3 Hold the power button down to start.



- Do not operate the chopper continuously for more than 1 minute. Rest over 3 minutes after 1 minute operation at two consecutive cycles.
- Adjust speed by turning the speed control.
- While operating, hold the chopper lid steadily.
- During the operation, do not open the chopper lid.

## 4 When chopping is complete, release the power button before removing the motor housing.



## Unplug immediately after use and remove the motor housing.

Reference for quantity and time

Ingredients	Max. quantity	Operating time (approx.)	Speed
Onion	500 g	15 sec.	
Carrot			
Meat			
Parmesan cheese	400 g	50 sec.	
Nuts			
Dry bread	160 g	30 sec.	

- If amount of the ingredient is too little, the chopper blade cannot be contacting with them and result of the quality is unsatisfactory.
- If amount of the ingredient is too much or operating time is not enough, result of chopping will not be even.
- Depending on meat types, meat may be hard to chop or get stuck in the feeding tube. In that case, decrease the food quantity or loosen lumps with a spatula or similar utensil and resume process.



# How to Use Using the chopper attachment with disk blade

- Using the chopper attachment with disk blade to slice or shred vegetables, fruit, cheese etc.

## Note

- Remove the food when sliced or shredded ingredients accumulated close to the disk blade.
- Discard the remaining un-sliced food when they accumulated on the disk blade.

## Prohibition Ingredients

Small or hard ingredients which may damage the blade.

- hard vegetables such as raw pumpkin
- hard cheese
- frozen food
- ice cube
- beans
- turmeric etc.
- sticky ingredients

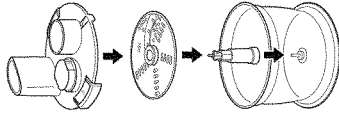
Soft or high-fiber ingredients, or leaf vegetables may result unsatisfactory on the quality.

- tomato
- peach
- ginger
- lettuce
- green onion etc.

## Preparations

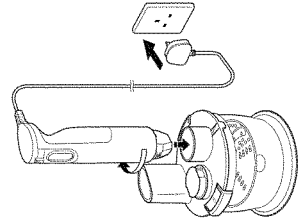
- Pre-cut ingredients to fit in the feeding tube.
- Remove the core and/or seed from ingredients.

## 1 Attach the disk blade and disk shaft and insert it into the blade shaft of the chopper bowl. Then close the chopper lid. (P.EN10)



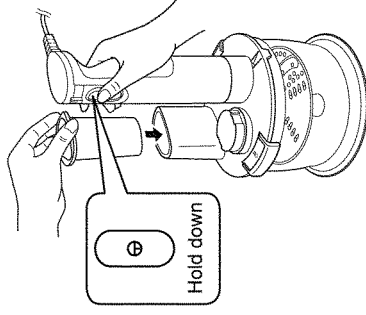
- Make sure the chopper lid and bowl are attached firmly.

## 2 Attach the motor housing onto the chopper attachment. (P.EN10) Then plug in.

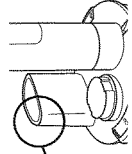


## 3 Insert the ingredients into the feeding tube. Hold the power button down to start and push the ingredients slowly with the food pusher.

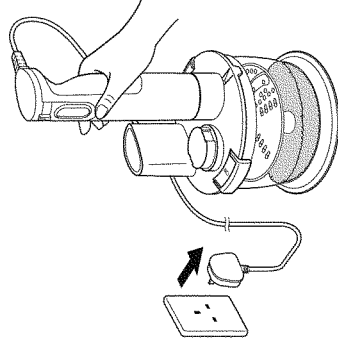
- Use Max. speed.



- Do not operate the chopper continuously for more than 1 minute. Rest over 3 minutes after 1 minute operation at two consecutive cycles.
- During the operation, do not open the chopper lid.
- Do not push in ingredients by fingers or utensils. Use the food pusher.
- For slim ingredients, it is better to place against the whisk holder side of feeding tube wall as illustrated for better shredding result.



## 4 When slicing or shredding is complete, release the power button before removing the motor housing.



**Unplug immediately after use and remove the motor housing.**

# How to Use Using the whisk attachment

- Using whisk attachment to whip cream or beat egg whites.
- Use the deeper bowl to avoid splashing ingredients.

## Note

- Avoid scratching the pan or bowl when blending ingredients by hitting.
- When whip eggs, do not exceed 4 eggs whites.

## Prohibition Ingredients

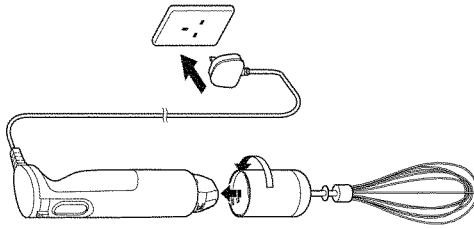
- Hard dough such as bread dough. (It may cause malfunction.)

## Preparations

- Chilled cream before whipping it.

# 1

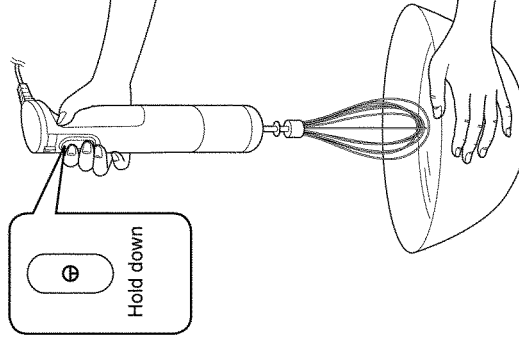
Attach the whisk attachment into the motor housing. (P.EN11) Then plug in.



- Make sure the whisk attachment is attached firmly.

# 2

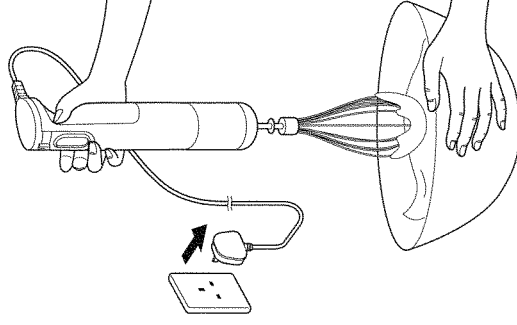
Insert the whisk into the bowl and hold the power button down to start.



- Do not operate the whisk continuously for more than 2 minutes. Rest over 3 minutes after 2 minutes operation at two consecutive cycles.
- Hold the whisk vertically when whipping ingredients.
- Adjust speed by turning the speed control.
- The whisk lightly touch the bottom of bowl and start whisking.
- While operating, hold the bowl steadily.
- When the ingredients are of small quantity, whisk well by tilting the bowl.

# 3

When whisking is complete, release the power button before removing the whisk.



Unplug immediately after use and remove the whisk attachment.

## 4.2. How to Clean

### How to Clean

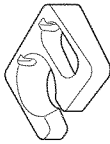
- Clean the appliance after every use.
- Unplug before cleaning.

#### Note

- Do not use benzene, thinner, alcohol, bleach, polishing powder, metal brush or nylon brush, otherwise the surface will be damaged.
- Do not wash the motor housing, chopper lid and whisk adapter in a dishwasher.
- Do not clean the appliance with pointed object such as a toothpick or pin.

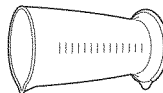
#### Motor housing/Wall bracket

Wipe with a well-wrung cloth.



#### Beaker\*/Base

Wash with diluted dish soap (neutral) and a soft sponge.



#### Blender attachment\*

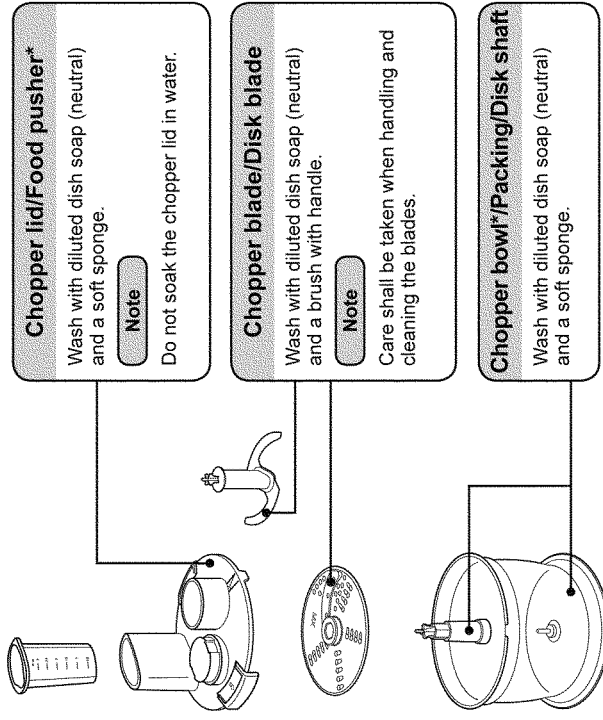
Fill the beaker with water and operate the blender approx. 5 seconds in the beaker to remove residue. Change the water and repeat it few times.

Then wash with diluted dish soap (neutral) and a brush with handle.

#### Note

Care shall be taken when handling and cleaning the blades.

\*Dishwasher safe



#### Chopper lid/Food pusher\*

Wash with diluted dish soap (neutral) and a soft sponge.

#### Note

Do not soak the chopper lid in water.

#### Chopper blade/Disk blade

Wash with diluted dish soap (neutral) and a brush with handle.

#### Note

Care shall be taken when handling and cleaning the blades.

#### Chopper bowl\*/Packing/Disk shaft

Wash with diluted dish soap (neutral) and a soft sponge.

#### Whisk adapter

Wipe with a well-wrung cloth.

#### Whisk\*

Wash with diluted dish soap (neutral) and a soft sponge.

\*Dishwasher safe

## 5 Troubleshooting Guide

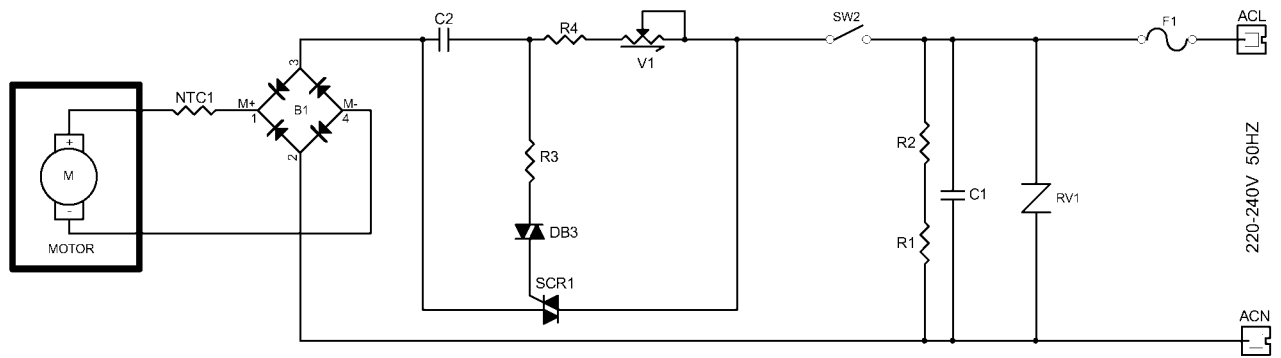
# Troubleshooting

Please check the following points before arranging for service.

Problem	Cause and Action
The appliance does not turn on.	<ul style="list-style-type: none"><li>• The power plug is not in the outlet. → Plug in firmly.</li></ul>
• When you are making action below, unplug.	
The ingredients are not blending.	<ul style="list-style-type: none"><li>• The quantity of the ingredients are too much. → Reduce the quantity of the ingredients.</li><li>• The ingredients are too large. → Cut them into smaller pieces.</li><li>• Using hard ingredients. → Remove the hard ingredients.</li><li>• Using improper speed. → Adjust speed by turning the speed control.</li><li>• The blade may be damaged. → Contact the service centre.</li></ul>
Abnormal noise occur.	<ul style="list-style-type: none"><li>• Using hard ingredients. → Remove the hard ingredients.</li><li>• The motor housing may not be securely attached. → Re-attach the motor housing. (P. EN9-11)</li><li>• The chopper lid is not close firmly. (P. EN10) → Re-close the chopper lid.</li></ul>
Abnormal vibration occur.	<ul style="list-style-type: none"><li>• The quantity of the ingredients are too much. → Reduce the quantity of the ingredients.</li><li>• The ingredients are too large. → Cut them into smaller pieces.</li><li>• Using hard ingredients → Remove the hard ingredients.</li></ul>
The attachment is not able to attach.	<ul style="list-style-type: none"><li>• The attachment is not attached properly. → Re-attach it. (P. EN9-11) If it is still not able to be attached, contact service centre.</li></ul>

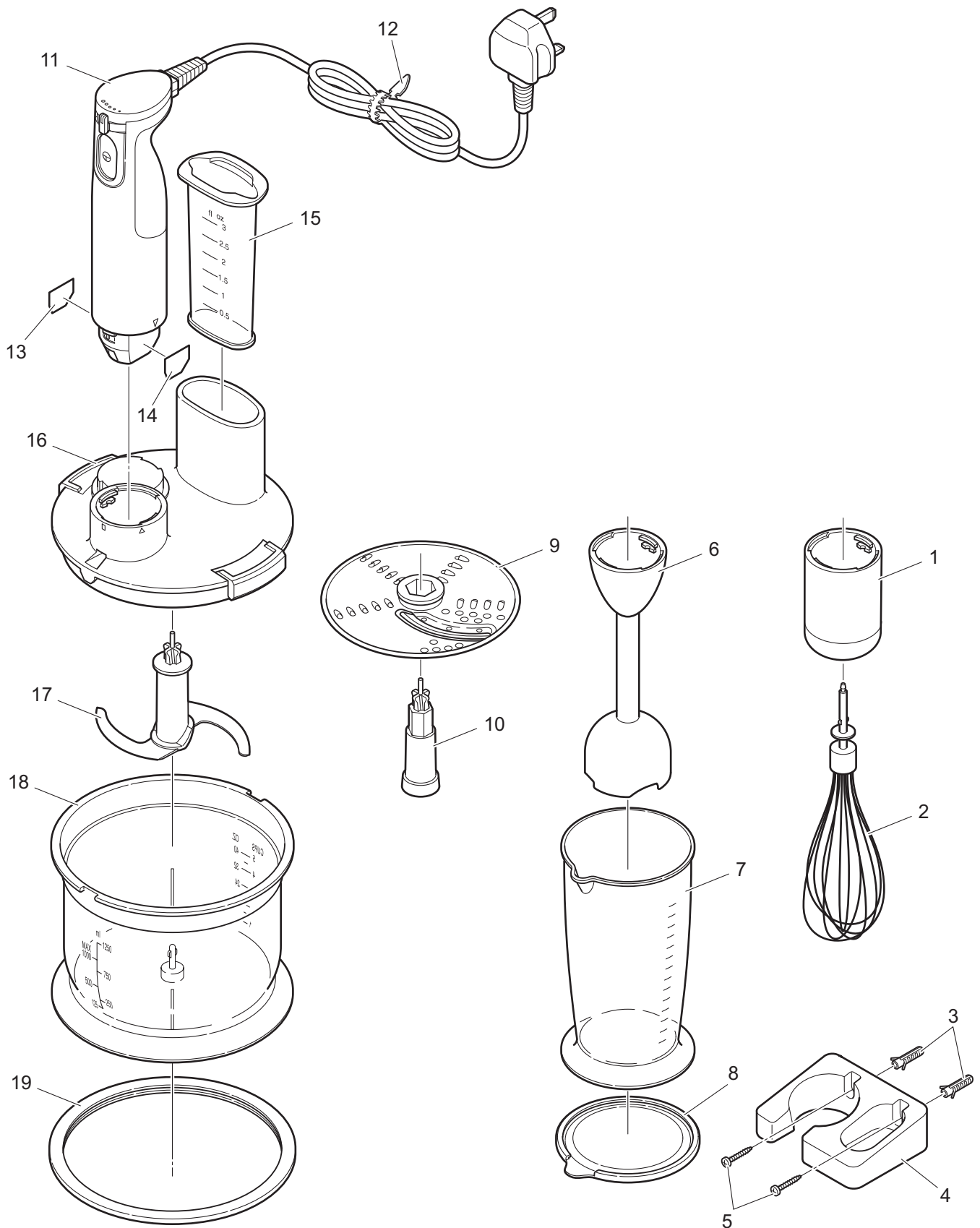
# 6 Schematic Diagram

>>Model MX-SS40



# 7 Exploded View and Replacement Parts List

## 7.1. Parts Location



## 7.2. Replacement Parts List

### ■ Notes: Important safety notice

- Components identified by  $\triangle$  mark have special characteristics important for safety.
- " When replacing any of these components, use only manufacturer's specified parts."
- Please order 'Individual box' ten by a unit.

MODEL No.MX-SS40BTN

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
				BTN	
<PARTS LIST>					
$\triangle$	1	AMA35-236-K0	Wisk gear unit	1	
	2	AMA34-236	Wisk wire unit	1	
$\triangle$	3	AMJ15-236	Anchor plug	2	
	4	AMB02-236-K0	Wall rack S	1	
	5	TWN3D28AFJ	Screw A	2	
	6	AMA18-236K0U	Blender S	1	
	7	AMD02-236	Beaker	1	
	8	AMD17-236	Beaker rubber leg	1	
	9	AMB48-140	Fine blade disc asm	1	
	10	MBA54-140	Upper blade bracket	1	
$\triangle$	11	AMA02-140	Budy unit SS40	1	Black, 220-240V Type plug
	12	MQ09-236	Cord band	1	
$\triangle$	13	MY21-140	Rating plate S	1	
$\triangle$	14	AMY22-236	Rating plate S	1	
	15	AMD22-140	Food pusher	1	
	16	AMD06-140	Chopper cuver unit	1	
$\triangle$	17	AMB95-140	Chopper cutter unit	1	
	18	MD01-140	Container unit	1	
	19	AMD03-140	Bowl mat	1	
<PACKING SPECIFICATIONS>					
		AMZ01J140	Individual box	1	
$\triangle$		MZ50J1402	Operating instructions	1	
		AMZ07-140	Pad A	1	
		AMZ06-140	Pad B	1	
		AMZ09-140	Pad C	1	

### 7.3. Packing Instruction

