

Instruction Manual for Bamix

Table of Contents

Preface	1
Before Using	2
Important Safeguards	2-3
Mounting Instructions for Wall Bracket	4
Dry Wall Mounting	5
Stud Mounting	5
Working Parts	6
Applications/Handling	7
Cleaning and Care	7
Putting On and Exchanging the Attachments	8
Using the Bamix	9
Working with the Bamix	9
Care of Bamix	10

Dear Customer,

Congratulations on your purchase of the Bamix all-purpose wand mixer. Bamix is a high-quality precision product, manufactured since 1954. It has proved its worth a thousand times over, satisfying users on all five continents. Ideal for daily mixing chores, both large and small, that occur in the kitchen, Bamix is ergonomically designed to fit comfortably in the hand for easy use.

Before Using

Read all instructions.

- The appliance should only be plugged in to AC connections with a voltage corresponding to the identification plate on the appliance.
- To protect against risk of electric shock resulting in serious injury or death, the appliance may only be immersed in liquids as far up as the seam below the switch. Do not put the entire unit in water or other liquid. Do not clean the appliance in the dishwasher.
- **To avoid hand injuries from inadvertent starts, always unplug the appliance from the electric line when you handle the cutter guard or the working parts -- for example, when cleaning the appliance and when inserting, removing or exchanging the attachments.**

WARNING

IMPORTANT SAFEGUARDS

Hazards or unsafe practices could result in severe personal injury or death.

The safety instructions appearing in this guide are not meant to cover all possible situations that may occur. Caution must be exercised when installing, maintaining or operating this appliance. Contact your dealer, distributor, service agent or manufacturer with any issues you do not understand.

Always read and obey the safety messages included in this guide.

Pay close attention to these safety instructions. Misuse of this or any other electrical appliance could result in serious injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

Read all instructions.

- The appliance should only be plugged in to AC connections with a voltage corresponding to the identification plate on the appliance.
- To protect against risk of electric shock resulting in serious injury or death, the appliance may only be immersed in liquids as far up as the seam below the switch. Do not put the entire unit in water or other liquid. Do not clean the appliance in the dishwasher.
- Unplug the appliance when you handle the cutter guard or the working parts; for example, when cleaning the appliance under running water and when exchanging the attachments.
- Only switch on the appliance when the mixer is in the receptacle.

- Bamix is fitted with a safety switch, intended to prevent it from being started by mistake, which turns off immediately when pressure on the switch is released.
- This appliance should never be used by children, and care should be taken when using it near children.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
- Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but only when the unit is not running.
- Blades are sharp. Handle carefully.
- If your unit is equipped with a grinder/chopper attachment, do not operate this attachment without the cover in place, as there is risk of personal injury.
- Do not operate the appliance without the cutter guard, as there is risk of personal injury.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning to avoid serious injury should the unit be started accidentally. Never pull the plug with wet hands. Never carry or pull the appliance by the cord.
- Avoid contact with moving parts as serious injury could result.
- Do not let cord hang over edge of table or counter. Do not let cord contact hot surface, including the stove.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Do not use outdoors.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Repairs may only be carried out by our qualified service facilities. Considerable danger for the user may result from repairs by unauthorized persons.

SAVE THESE INSTRUCTIONS

Additional Safety Instructions

- This appliance may be fitted with a polarized plug (one blade wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- The manufacturer accepts no responsibility for damages that occur if the appliance is used for purposes other than those for which it is intended, if it is incorrectly operated or repaired by unqualified persons. In such cases, the guarantee becomes invalid.

Mounting Instructions for Wall Bracket

Note: This mounting hardware is meant for dry wall/stud mounting only. If walls are concrete, brick or plaster, please consult your local hardware store for assistance. **Do not use or attach wire for hanging the wall bracket; it is meant to be mounted with appropriate wall screws.**

Tools needed:

Level, Tape Measure, Stud Finder, #3 Slotted Screwdrivers, Pencil

Hardware included (Not in all models):

- (2) Metal Screws
- (2) Dry Wall Anchors (for dry wall only)

For stud mounting, anchors are not required; use only the screws.

Mounting Instructions:

- Determine your desired hanging location. Measure the distance between the two slots provided on the back of the wall bracket, making sure to take the measurements from the centers of both slots. The distance between the slots should be 4cm or approximately 1½”.
- Mark the wall with the pencil, using this distance. Use a level and a tape measure to ensure a level installation.

Mounting Considerations:

Do not install this bracket:

- closer than 1m or 40” from a door or window
- closer than 1m or 40” from a ceiling or floor directly over or next to a power outlet underneath or over a sink or a basin or under a table over or near any portion of a heating or cooking appliance

Also: To reduce the risk of fire or electric shock, do not operate any heating appliance beneath the mounted unit.

Dry Wall Mounting

- Use a screwdriver to insert the wall anchors. Rotate the anchors clockwise while pushing them gently into the wall. They have threads that are designed to engage the dry wall as they are turned. Continue to rotate them until each flange touches the dry wall surface.
- Insert the metal screws into the installed wall anchors, turning the screws clockwise, leaving approximately ½” between the back of the screw head and the wall.
- Align the wall bracket over the screw heads and slide the bracket down until the slots fully engage the screw heads. Tighten or loosen screws as needed to fit the wall bracket snugly against the wall.

Stud Mounting

With a screwdriver, insert the metal screws directly into the studs clockwise until tight (you may wish to predrill a hole into the stud using an appropriate drill bit and power drill).

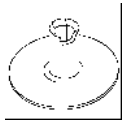
Align the wall bracket over screw heads so that the slots provided on the back of the bracket engage with the screw heads. Gently press the bracket down until firmly engaged.

Working Parts



Mincer

Chops, minces, purées raw vegetables, fruits, berries, baby foods (max. 500g/16 oz), frozen fruit (300g/10 oz with liquids only), ice cream, cooked vegetables (1kg/32 oz), jam (10L/36 cups).



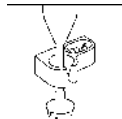
Beater

Beats, aerates, blends egg whites (from 30g/1 oz up to 300g/10 oz) and creams (max. 5L/18 cups). Use to whip up soups, sauces and shakes or anything you want light and fluffy.



Whisk

Stirs and mixes drinks (5L/18 cups), salad dressing (5L/18 cups) and mayonnaise (2L/7 cups).



Wall Bracket

For mounting to wall.

Applications/Handling

Wrist Movement

While processing, use a light swiveling motion from the wrist. Raise Bamix up a little and then lower it into the ingredients (do not press or pound). The best results depend on the length of processing.

Drawing Up

Rest the Bamix for a few seconds on the bottom of the container. Then hold it at an angle and draw it up slowly against the side of the container. When the ingredients are no longer drawn with it, put the Bamix back on the bottom and repeat the process until the ingredients are whipped to the required texture.

Blending

Lower the Bamix at an angle into the ingredients, then switch it on and blend. Before removing the appliance from the ingredients, switch it off to prevent splashing.

Tip: While working, hold your free hand over the top of the container to prevent ingredients from spraying out.

Soft Grip Switch

Switch positions:

Step I - for all light, airy dishes and small amounts

Step II - for all thick, firm ingredients and large amounts

Cleaning and Care

Cleaning Bamix is very easy. Remove any attachment used and clean it. Clean the chromium-plated part of the appliance after every use under running water (do not switch on). Easily clean food that has stuck to Bamix by holding the appliance in a container of hot water and switching it on. Take care that the switch does not come in contact with water. CAUTION: Unplug appliance before cleaning.

Important: Clean the appliance as soon as you have finished working to prevent the drive shaft from getting clogged.

Putting On and Exchanging the Attachments

Holding the preferred attachment as straight as possible, push it onto the stub so that the drive pin on the stub fits exactly into the small recess in the socket of the attachment. The attachment is designed to make this process easy. Remove the attachment by simply pulling it off the stub.

WARNING: When you exchange the attachments, always pull out the plug.

Over time, the attachments may no longer fit as firmly on the shaft. In this case, simply press the spring blades lightly together with a pair of pliers.

Containers/Cookware

The Bamix can be used with any type of container or cookware, even directly in a pan on the stove. Use small containers for small amounts and large containers for larger amounts. Narrow, high containers are more suitable for working with the Bamix than are wide, shallow ones.

Troubleshooting

If you have not used your appliance for some time, the drive shaft may get stuck due to food residue that has hardened and is now clogging the lower shaft bearing. This can cause the drive shaft to stop rotating. Place the operative part of the appliance in a container of hot water for five to 10 minutes, and then switch it on. Usually the appliance will then work properly; if not, try to free the shaft carefully with pliers.

The Bamix will stay “fit” longer if you oil it every few months with vegetable oil. Hold the Bamix upside-down with the cutter guard facing you, put two or three drops of vegetable oil on the drive shaft, and switch on the appliance for two to three minutes. Afterwards, rinse the appliance in hot water.

Caution: Do not operate the hand mixer without the guard!

Using the Bamix

Use the Bamix directly in the cooking pot or pan. No need to transfer the ingredients to another container!

The Bamix is particularly suitable for the following purposes:

- Strain and blend cold and warm sauces in quantities from 2 to 30 liters
- Liquefy vegetable soups (quantities from 3 to 30 liters)
- Thicken soups and sauces (more than 3 liters)
- Whip and stiffen egg whites (at least 10 egg whites)
- Mix liquids; e.g., for cheese flans, custard, etc.
- Blend and liquefy fruits for ices
- Prepare jams
- Whip cream (more than 2 liters)
- Make fruit and milk shakes
- Blend mayonnaise, herb butter
- Crush ice cubes and frozen fruits
- Beat ice cream mixtures

Working with the Bamix

Mincing and chopping

Always move the Bamix lightly from the wrist and lower it into the ingredients without pressure. Move the appliance up and down through the ingredients. The length of processing determines the best results.

Beating

Lower the Bamix at an angle into the ingredients and move up and down slowly along the side of the container. Repeat beating until contents are thick.

Straining and Blending

Lower the Bamix with the whisk attachment into the mixture at an angle and blend.

Tip: When working with small amounts, hold the container at an angle; this prevents spraying.

Cleaning

After using, hold the cutter guard and the shaft with the attachment under hot or cold running water, and then put Bamix back in its convenient wall holder. This appliance is watertight as far up as the switch.

WARNING: Unplug appliance before cleaning.

Care of Bamix

Occasionally put two or three drops of salad oil on the base of the drive shaft and switch the appliance on for two minutes. Afterwards, rinse it in hot water so that no traces of oil can get into food.

This appliance is only to be used for the preparation of food. Any other application can be dangerous and can lead to personal injuries. When the appliance is operated incorrectly, the liability and the guarantee become invalid.

Eventual disposal of the appliance should be done according to the regulations of your place of residence.