

ALL IN ONE (Household)

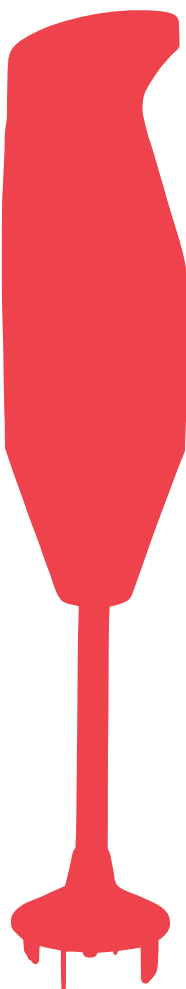
Basic | Classic | Mono | Deluxe | SwissLine | Superbox | Selection

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bamix®

of Switzerland

The Original



Bitte Anleitung aufbewahren
und unsere Sicherheitshinweise
beachten. www.bamix.com

Technische Daten (Leistungsangaben siehe Matrix)

Mechanische und elektrische Sicherheit

EN 50564
EN 55014-1
EN 55014-2
EN 60335-1
EN 60335-2-14
EN 61000-3-2
EN 61000-3-3
EN 62233
EN 63000

Direktiven und Normen

2014/35/EG LVD
2014/30/EU EMC
2011/65/EU RoHS
2009/125/EG Freamwork Directive
10/2011/EG PIM
94/62/EG Packing
2012/19/EU WEEE
1935/2004 EG FMC

Isolation Schalter Kurzzeitbetrieb Materialien

doppelt isoliert
Sicherheitsschalter mit Impulskontakt
max. 5 Minuten
Sämtliche Teile sind rostfrei, nahrungsmittelbeständig
und geschmacksneutral.

Prüfzeichen



www.tuev-sued.de/ps-zert.

Lebensmittelkontakt



Hiermit bestätigen wir, dass das Material und Zubehör der EN-Norm 10/2011 entspricht. Die gesetzlichen Grenzwerte werden eingehalten und überwacht.

Entsorgung



Dieses Gerät ist entsprechend der europäischen Richtlinie 2012/19/EG über Elektro- und Elektronik-Altgeräte (waste electrical and electronic equipment – WEEE) gekennzeichnet. Die Richtlinie gibt den Rahmen für eine EU-weit gültige Rücknahme und Verwertung der Altgeräte vor. Über aktuelle Entsorgungshinweise informieren Sie sich bitte bei Ihrem Fachhändler oder bei Ihrer Gemeindeverwaltung.

Hersteller

ESGE AG, Hauptstrasse 21, CH-9517 Mettlen/Schweiz
Made in Switzerland

Technische Änderungen vorbehalten.
Obige Angaben sind länderspezifisch.
www.bamix.com

Instructions for Use bamix® universal kitchen appliance

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Dear customer

We congratulate you on buying the bamix® **universal kitchen appliance**. bamix® has proved its worth a thousand times over and has satisfied users in all five continents. It is ideal for daily kitchen chores no matter how small. bamix® is easy to use because its grip is specifically designed to fit the hand and the ergonomics of the handle ensure your hand is in the ideal position to easily control the switch. It is easy to use even for smaller hands and is suitable for left handed use. bamix® is a **Swiss quality product** of which we have been proud of since 1954.

For your safety:

- **Please read this user manual before using the device.**
- **The device may only be used for its intended purpose, the preparation of food.**
- **For usage that has nothing to do with food preparation, we reject any claims and liability.**



Before using your bamix®

Please read all the information given in these instructions for use very carefully. It gives you important tips about the use, the safety and the care of the appliance. Keep these instructions in a safe place and pass them on to the next user. The appliance may only be used for the intended purpose according to these instructions for use.

Observe the safety instructions for the bamix®



- The bamix® must be powered from an AC socket. For the voltage rating, see type plate of the appliance
- This device may not be used by children. The device and its connecting cable shall be kept out of reach of children
- This appliance is not intended for use by children under 8 years of age or by persons with limited physical, sensory or mental faculties or with a lack of experience and/or knowledge, unless they are continually supervised by a person responsible for their safety or have been carefully instructed in the use of the appliance. Children may not play with the appliance. The appliance must not be cleaned or serviced by children, unless they are supervised by an experienced user
- **Applies only: (AU, NZ, UAE, Malaysia and Singapore)**
The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
Children being supervised not to play with the appliance
- The mixer must **always be disconnected from the mains supply** when not supervised or before assembling, dismantling or cleaning
- Do not place the appliance on hot surfaces or close to a naked gas flame
- The appliance may only be immersed in liquids **up to the level of the separation** between housing and handle
- Do not clean the **appliance or the cutter guard** in the dishwasher
- Clean the appliance with a damp cleaning cloth
- Before changing attachment or manipulating the cutter guard or the attachments, e.g. to clean the device under running water, **disconnect the power plug**
- Only switch on the appliance when the mixer is placed in the receptacle
- The bamix® is fitted with a safety switch which prevents it from accidentally being put into operation and which switches off straight away when pressure on the switch is released
- If the power cord of the appliance is damaged, it must be replaced by the manufacturer, its customer service agent or another suitably qualified person
- If something goes wrong during or after use, immediately disconnect the power plug
- Never pull out the plug with wet hands
- Never carry or pull the appliance by its power cord

- Do not pinch the power cord or pull it over sharp edges
- Do not lay or hang the power plug over hot objects or open flames, and protect it from heat and oil
- Do not use the bamix®, if:
 - the appliance, the housing or the power cord is damaged
 - a fault is suspected after the appliance has been dropped, or a similar mishap has occurred. In such cases, return the bamix® to **our repair service**
- All repairs must be performed by qualified technicians.
Considerable danger may arise for the user through repairs by unauthorized persons. If the appliance is used for purposes other than those for which it is intended, or if it is incorrectly operated or repaired by unqualified persons, the manufacturer shall not be liable for damages. In such a case, all warranty shall be voided
- An eventual disposal of the appliance should be done according to the applicable statutory regulations. This document is subject to changes without prior notice.



Warranty (manufacturer):

As a manufacturer, we assume a warranty of 2 years from the date of purchase for this device. Within this warranty period, any defects resulting from material or manufacturing faults will be remedied by us free of charge and, at our discretion, by either repairing or replacing the device. Should the seller provide a different (higher warranty) than the legal warranty, any warranty claim must be filed with the respective sales organisation. The manufacturer can not be required to provide any guarantee to this extent.

The following is not covered by the warranty:

Damage due to improper use, normal wear and tear or use, or defects that have a negligible effect on the value or the operation of the device. The warranty is voided if repairs are carried out by unauthorised persons or if original Bamix spare parts are not used.

Accessories



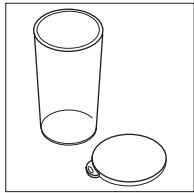
Jug

1.0 litre, with measuring scale, shock-resistant, heat-resistant, microwave-resistant, with lid (lid not available in all countries)



Before placing the jug in the microwave, always remove the lid. Heating greasy and oily liquids might result in permanent marks on the inside of the jug. When freezing food in the beaker with the lid in place defrost fully before removing the lid. Risk of breakage!

Accessories

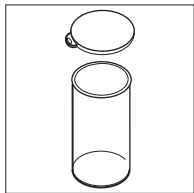


Beaker 0.6 l

with lid, 0.6 litres, with measuring scale, shock-resistant, heat-resistant, microwave-resistant



Before placing the jug in the microwave, always remove the lid. Heating greasy and oily liquids might result in permanent marks on the inside of the jug. When freezing food in the beaker with the lid in place defrost fully before removing the lid. Risk of breakage!

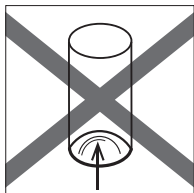


Beaker 0.4 l

with lid, 0.4 litres, ideal for small portions, shock-resistant, heat-resistant, microwave-resistant

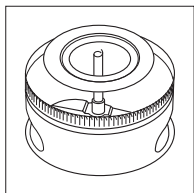


Before placing the jug in the microwave, always remove the lid. Heating greasy and oily liquids might result in permanent marks on the inside of the jug. When freezing food in the beaker with the lid in place defrost fully before removing the lid. Risk of breakage!



Please do wash the beakers and jug with water before first use, increase the scratching resistance.

When using other containers, ensure that they do not have an inward curved base. Otherwise, the curved container base might come into contact with the moving attachment, causing damage.



Processor (max. filling volume 200 ml)

Chops hazelnuts, almonds, herbs, cereals, chocolate, cheese, sugar (for icing sugar), spices, bread (for bread crumbs), coffee, garlic, horseradish, hard-boiled eggs for garnishes, etc.

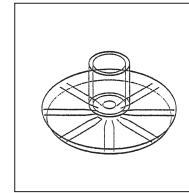
Tip: To chop chocolate, make sure that it is firm. Do not overfill the processor (to prevent blockage). Always run the processor at speed II. For best results, shake the processor while it is running.

For washing, detach the foot of the processor from the bowl.

To do this, simultaneously press apart the two catches at the bottom. After washing, place the bowl again in the processor base and push the parts together.



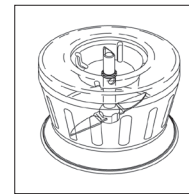
Before starting the processor, close the lid. Do not clean the processor in the dishwasher.



PowderDisc (dishwasher safe)

The bamix® PowderDisc is an accessory for the bamix® processor. It is designed for the pulverising of dry foodstuffs. Large items must first be ground in the bamix® processor (without PowderDisc). Place the food to be ground in the processor bowl. Insert the PowderDisc. (Disc facing down, cylinder-shaped section facing up). Switch on the bamix® at speed II. For best results,

hold the processor at an angle and shake it slightly. Only pulverise perfectly dry foods. We recommend running the appliance continuously for approx. 30 seconds. Then let the appliance and food cool down for approx. 1 minute. The PowderDisc must only be used for food at a temperature between -20°C and 70°C. Protect the PowderDisc against impact. Over time, the bamix® PowderDisc will become opaque. This does, however, not impair its function. Before opening the processor lid, wait until the powder has collected at the base of the bowl.



Grinder (max. filling volume 250 ml)

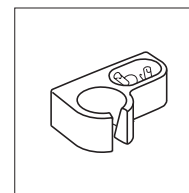
Grinds hazelnuts, almonds, dried herbs and spices, cereals, sugar, coffee, etc. Tip: Only process dry foods. Do not overfill the grinder (to prevent blockage). Always run grinder at speed II. For best results, shake the grinder while it is running.

Removable blade

The blade can be removed for cleaning. Disassembly and assembly by means of inserting and removing (secure with O-ring). When inserting, the blade must be pushed in all the way beyond the catch until it stops.

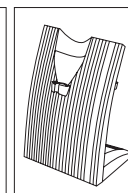
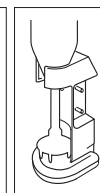
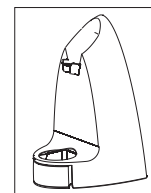


The grinder may only be put into operation with the lid closed. Always store the grinder blade in the grinder; never store separately. The grinder (excluding blade) is dishwasher safe. Please do not exceed continuous operation of max. 3 minutes



Wall holder

The wall holder is designed for screwing to a wall. Secure it with the screws provided, do not use wires or strings.

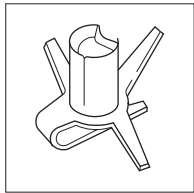


Stand

We recommend placing the stand on your worktop.

The easier the bamix® can be accessed, the more it is used.

Attachments

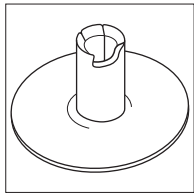


Multi-purpose blade

Cuts, chops and purées raw or cooked vegetables, fruit, berries, baby food, cooked meat, frozen fruit (for sorbets), jam and even ice cubes. Blends soups and sauces. Mixes cake and pancake batters. Perfect for all heavy ingredients.



The multi-purpose blade has sharp edges. Risk of injury, especially when the multi-purpose blade is rotating.

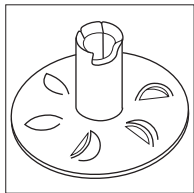


Beater

Beats, aerates, blends egg-white and cream. Perfect to whip up soups and sauces. For all food that needs to be light and fluffy.



The beater has sharp edges. Risk of injury, especially when the beater is rotating.

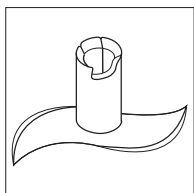


Whisk

Stirs and mixes shakes, drinks, purées, mashed potatoes, salad sauces, mayonnaise, etc. Ideal for foods of a thick or creamy consistency.



The whisk has sharp edges. Risk of injury, especially when the whisk is rotating.



Meat mincer

Cuts, chops and minces meat and fish (cooked or uncooked) as well as vegetables with coarse fibres. Only suitable for meat that contains no bones and only few sinews. Most sinews tend to wind around the attachment shaft of the mincer and need to be removed manually. Cut the meat, fish or vegetables into cubes of approx. 1 cm and place them in a receptacle. Do not process more than 500 g per batch.

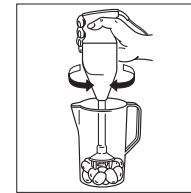


The meat mincer has sharp edges. Risk of injury, especially when the meat mincer is rotating.

Applications/handling

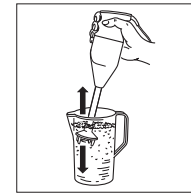


Risk of injury from scalding when pulling the mixer from hot ingredients.



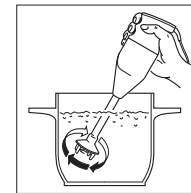
Wrist movement

While processing, use a light swivelling motion from the wrist, lift the bamix® up a little and let it drop again on the ingredients (do not press or pound). The longer the ingredients are processed, the finer the mixture becomes.



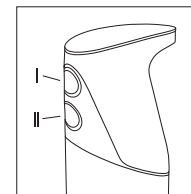
Lifting up

Rest the bamix® for a few seconds on the bottom of the receptacle. Then hold it at an angle and lift it up slowly against the side of the receptacle. When the ingredients are no longer lifted up with it, lower the bamix® to the bottom and repeat the process until the ingredients are whipped to the required stiffness.



Blending

Dip the bamix® at an angle into the ingredients, switch it on and blend. Before removing the appliance from the ingredients, switch it off to prevent splashing.



Switch/speeds

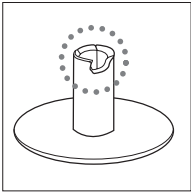
Step I - for all light, airy dishes and small amounts
Step II - for all viscous, firm ingredients and large amounts



The appliance must only be used for the preparation of food. Any other use is deemed dangerous and might cause injury. Improper use of the appliance shall void all warranty. The manufacturer shall not be liable for damage caused by improper use.

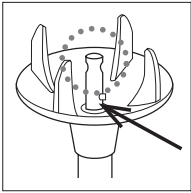
For more useful tips, visit our website
www.bamix.com

Mounting and changing attachments



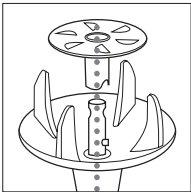
Recess

All attachments feature a recess (figure 1).



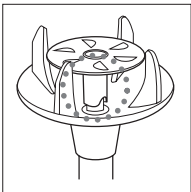
Drive pin

The drive shaft stub of the bamix® is equipped with a drive pin (figure 2).



Mount and remove attachment

Push the attachment as straight as possible onto the stub so that the drive pin engages in the recess on the attachment. Please make sure that the attachment is exactly parallel to the cutter guard and properly aligned with the stub (figures 3/4).

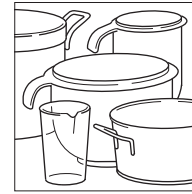


vertically

To remove the attachment, just pull it from the stub. If the attachment cannot be easily pulled off, loosen it by placing the bamix® in hot soapy water and switching the appliance on briefly. Disconnect the power plug from the socket and pull off the attachment. If necessary, lever it off with a suitable implement (e.g. screwdriver).

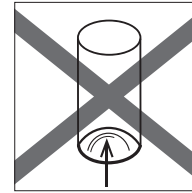


Before changing the attachment, disconnect the power plug of the appliance from the power plug. Do not touch rotating attachments.

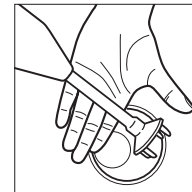


Receptacles

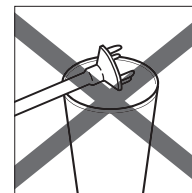
You can use the bamix® in any receptacle, even directly in a pan on the hob. Use small receptacles for small amounts and large receptacles for larger amounts. Narrow, high receptacles are more suitable for the bamix® than wide, shallow ones.



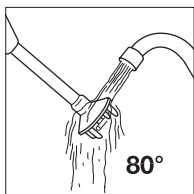
When using receptacles other than those supplied with your bamix®, ensure that they do not have an inward curved base. Otherwise, the curved container base might come into contact with the moving attachment, causing damage.



Risk of splashing and injury from scalding.



Never attempt to clean appliance by tapping the mixer base or shaft against the edge of the pan. Only tap it against your hand.



Cleaning and care (Always disconnect the device from the mains supply)

The bamix® is very easy to clean. Remove the attachment and wash it separately. To clean the attachment, rinse the dirty parts under running water (do not switch on the appliance).

The easiest way to clean off bits of food which have stuck to the bamix® is to hold it in a jug with hot water and switch it on.

Take care that the switch of the bamix® does not come into contact with the water.



The appliance and the cutter guard are not suitable for cleaning in the dishwasher. Corrosion (black staining) may occur on the protective hood if it is exposed to water for a longer time.

Important: Clean the appliance as soon as you have finished working, to prevent the drive shaft or the attachment getting clogged. If not in use, always remove the attachments from the appliance.

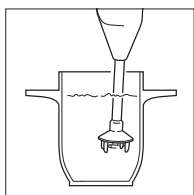


To keep the bamix® running smoothly for longer, lubricate it every few months with vegetable oil.

Hold the bamix® with the cutter guard facing up, lubricate the drive shaft with 2-3 drops of oil and then run the appliance for approx. 30 seconds. Then clean the shaft with hot water.



What to do...

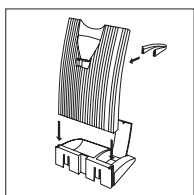


If the drive shaft of the appliance fails to rotate?

If the bamix® is not used for a prolonged period of time, the drive shaft might become stuck, or the attachment might slip from the shaft stub, as the parts are clogged up by minute food residue.

Place the attachment for 5-10 minutes in a jug of hot water.

Then switch on the appliance. Normally, all parts should now work perfectly again. If not, try to free the shaft carefully with pliers.



Assembling SwissLine stand

1. Insert front panel into the base
2. Slide cable holder into place
3. Mount flap for the storage of the attachments

Technical data (for power indications please see product overview)

Mechanical and electrical safety

EN 50564
EN 55014-1
EN 55014-2
EN 60335-1
EN 60335-2-14
EN 61000-3-2
EN 61000-3-3
EN 62233
EN 63000

Directives and standards

2014/35/EG	LVD
2014/30/EU	EMC
2011/65/EU	RoHS
2009/125/EG	Framework Directive
10/2011/EG	PIM
94/62/EG	Packing
2012/19/EU	WEEE
1935/2004 EG	FMC

Insulation

Double insulation

Switch

Safety switch with pulse contact

Intermittent operation

max. 5 minutes at a time

Materials

All parts are made from rust-free, odourless and tasteless materials that are resistant to corrosive foodstuffs.

Test marks



www.tuev-sued.de/ps-zert

Food contact materials



We herewith certify that this product and its attachments and accessories conform to the European Commission Regulation No. 10/2011 on food contact materials. It complies to all relevant statutory limits.

Disposal



This product conforms to the European Directive 2012/19/EC on waste electrical and electronic equipment – WEEE. This Directive governs the disposal and recycling of such equipment within the EU. For disposal instructions, please contact your dealer or local authorities.

Manufacturer

ESGE AG, Hauptstrasse 21, CH-9517 Mettlen/Schweiz
Made in Switzerland

All information in this document is subject to change without prior notice. The above information might vary from country to country.

www.bamix.com

IMPORTANT SAFEGUARDS





Pay close attention to these safety instructions. The 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:

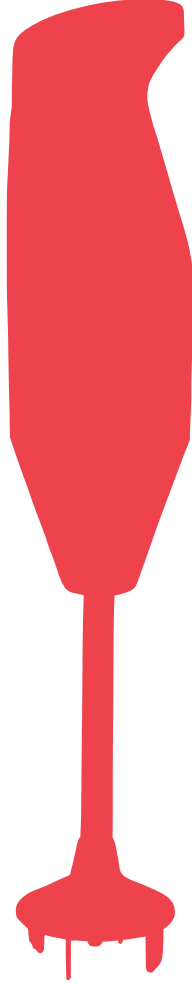
- Read all instructions.
- To protect against risk of electrical shock do not put the wand mixer in water or other liquid.
- This appliance should not be used by children and care should be taken when used near children.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull by the power cord.
- Avoid contacting moving and rotating parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair or adjustments, or send the appliance to the nearest authorised service facility.
- The use of attachments not sold by the manufacturer is not recommended and may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- 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. If a scraper is used, it must be used only when the unit is not running.
- Blades are sharp. Handle carefully.
- Repairs may only be carried out by our qualified service facilities. Considerable danger for the user may result from repairs by unauthorised persons.

SAVE THESE INSTRUCTIONS

Technical details – UL

Model	MW140, MW142, M133, M150, M200, EO140, EO150, EO200	
Motor Rating	120 V AC / 60 Hz	
Speed	Model MW140/MW142, M133, M150, EO140, EO150 Model M200, EO200	9'000 – 12'000 RPM 10'000 – 15'000 RPM
Intermittent operation	5 min	
Insulation	Double Sleeving	
Switch	Safety switch with impulse contact	
Total length	Model MW140, MW142, M133, M150, M200, EO140, EO150, EO200	34.5 cm
Submersible	Model MW140, MW142, M133, M150, M200, EO140, EO150, EO200	24 cm
Cable	1.8 m length	
Weight	Model MW140, MW142, M133, M150, M200, EO140, EO150, EO200	950 g
Tested	All material parts are rustproof, tasteless and resistant to corrosive foodstuffs EN-10/2011	
Mechanical and electrical safety	UL 982 CSA C22.2. No. 1335.1 and 1335.2.14	
Official test marks	 approved only if NSF marking printed on cover lid  LISTED 734 Z	
Manufacturer	Pro-Ver Ltd., Hauptstrasse 21, CH-9517 Mettlen/Schweiz Made in Switzerland www.bamix.com	

We reserve the right to make technical alterations.
Above specifications are country-specific.



Gebrauchsanleitung DE / EN / FR / IT / ES / PT

bamix® Universal-Küchenmaschine **793 029**

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