

Bomann KM362CB

Bomann KM 362 CB Stand Mixer User Manual

Model: KM 362 CB

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Bomann KM 362 CB Stand Mixer. Please read these instructions thoroughly before first use and keep them for future reference. Proper use ensures optimal performance and extends the lifespan of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- Unplug the appliance from the power outlet before cleaning, assembling, disassembling, or when not in use.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has malfunctioned or been damaged in any way.
- This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only original accessories supplied by the manufacturer.
- Do not use the appliance outdoors.
- Place the appliance on a stable, flat, and dry surface.

PRODUCT OVERVIEW

The Bomann KM 362 CB is a versatile stand mixer designed for various kitchen tasks, including kneading, mixing, and whisking. It features a powerful motor and robust construction for efficient performance.



Figure 1: Overall view of the Bomann KM 362 CB Stand Mixer. The image displays the main unit in black and silver, with the stainless steel mixing bowl in place and the speed control dial visible on the side.

Components

- **Main Unit:** Houses the motor, control panel, and multi-function arm.
- **Stainless Steel Bowl:** 5-liter capacity for preparing up to 2 kg of dough.
- **Dough Hook (Cast Aluminum):** For heavy doughs like yeast or bread dough.
- **Mixing Hook (Cast Aluminum):** For even mixing of larger quantities, such as cake batter.
- **Whisk (Stainless Steel):** For light mixtures like egg whites or sponge cake batter.
- **Transparent Splash Guard:** Prevents ingredients from splashing out during operation.
- **Suction Cups:** Located on the base for secure placement on the countertop.

Control Panel



Figure 2: Close-up of the speed control dial. The dial features settings from 1 to 4, an 'OFF' position, and blue LED indicator lights.

- **Speed Control (0-1-2-3-4):** Adjusts the mixing speed. '0' is off.
- **LED Indicator Lights:** Five blue LEDs indicate the current speed setting.
- **Unlocking Mechanism:** A knob or lever to release and swivel the multi-function arm (60° rotation).

SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all packaging materials and check for any damage. Keep packaging for potential future transport.
2. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Wash the stainless steel bowl, dough hook, mixing hook, whisk, and splash guard in warm soapy water, then rinse thoroughly and dry. The bowl and attachments are dishwasher safe. Wipe the main unit with a damp cloth.
3. **Placement:** Place the stand mixer on a clean, stable, and dry surface. Ensure the suction cups on the base firmly adhere to the countertop for stability during operation.
4. **Attaching the Bowl:** Place the stainless steel bowl into its designated position on the base and turn it clockwise until it locks securely.
5. **Lifting the Multi-function Arm:** Press the unlocking mechanism (usually a knob labeled "OPEN" or similar) and lift the multi-function arm upwards until it locks into position.
6. **Attaching Accessories:** Select the desired attachment (dough hook, mixing hook, or whisk). Insert the attachment into the drive shaft and turn it slightly until it clicks into place.
7. **Lowering the Multi-function Arm:** Add your ingredients to the bowl. Press the unlocking mechanism again and gently

lower the multi-function arm until it locks into its operating position.

8. **Attaching the Splash Guard:** If desired, place the transparent splash guard over the bowl, ensuring it fits securely.

OPERATING INSTRUCTIONS

Once the mixer is set up and ingredients are in the bowl, you can begin operation.

General Operation

1. Ensure the speed control is set to '0' (OFF) before plugging the appliance into a power outlet.
2. Plug in the power cord.
3. Turn the speed control dial to the desired setting (1-4). The blue LED indicator lights will illuminate.
4. Allow the mixer to process ingredients until the desired consistency is achieved.
5. To stop, turn the speed control dial back to '0'.
6. Unplug the appliance from the power outlet.
7. Lift the multi-function arm to remove the bowl and attachment.

Using the Dough Hook

The cast aluminum dough hook is ideal for heavy mixtures such as yeast dough, bread dough, or pasta dough. Use lower speed settings (1-2) for kneading.



Figure 3: The stand mixer operating with the dough hook, actively kneading a batch of dough in the stainless steel bowl.

Using the Mixing Hook

The cast aluminum mixing hook is suitable for medium-heavy mixtures like cake batter, cookie dough, or pastry cream. Use medium speed settings (2-3).





Figure 4: The stand mixer with the mixing hook, blending a light-colored batter in the stainless steel bowl.

Using the Whisk

The stainless steel whisk is designed for light mixtures such as whipping cream, egg whites, meringues, or sponge cake batter. Use higher speed settings (3-4) for best results.





Figure 5: The stand mixer with the whisk attachment, whipping a white, frothy mixture, likely egg whites, in the stainless steel bowl.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your stand mixer.

1. **Always unplug** the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
3. **Stainless Steel Bowl and Attachments:** The stainless steel bowl, dough hook, mixing hook, and whisk are dishwasher safe. Alternatively, they can be washed by hand in warm soapy water, rinsed thoroughly, and dried immediately.
4. **Splash Guard:** Wash the transparent splash guard in warm soapy water, rinse, and dry.
5. **Storage:** Store the cleaned and dried appliance and its accessories in a dry place.

TROUBLESHOOTING

If you encounter issues with your Bomann KM 362 CB Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; speed control not at '0' before starting; safety circuit activated.	Check power connection and outlet. Ensure speed control is at '0' before turning on. If safety circuit activated, unplug, wait a few minutes, then try again.
Ingredients stick to the side of the bowl and are not mixed.	Insufficient quantity of ingredients; attachment not reaching sides.	Use a spatula to scrape down the sides of the bowl during mixing. Ensure minimum ingredient quantities are met for effective mixing.
Appliance is unusually noisy during operation.	Normal operation noise; heavy load.	Some noise is normal for powerful motors, especially under heavy loads. Ensure the appliance is on a stable surface and all parts are correctly assembled.
Multi-function arm does not lock.	Unlocking mechanism not fully engaged or released.	Ensure the unlocking mechanism is fully pressed or released when raising or lowering the arm until it clicks into place.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Bomann
Model Number	KM362CB
Power / Wattage	1000 W max
Voltage	230 V, 50 Hz
Capacity (Bowl)	5 Liters (for max. 2 kg dough)
Number of Speeds	5 (0-1-2-3-4)
Product Dimensions (L x W x H)	28 x 39 x 35 cm
Item Weight	5.65 kg
Material	Plastic (housing), Stainless Steel (bowl, whisk), Cast Aluminum (dough hook, mixing hook)
Dishwasher Safe Parts	Bowl, Dough Hook, Mixing Hook, Whisk, Splash Guard


WARRANTY AND SUPPORT






For detailed information regarding warranty terms and conditions, please refer to the warranty card included with your product or contact Bomann customer support directly. Keep your proof of purchase for any warranty claims.



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Related Documents - KM362CB

	<p>BOMANN MA 451 CB Metal Food Slicer - Operating Instructions and Safety Guide</p> <p>Comprehensive operating instructions, safety guidelines, and technical specifications for the BOMANN MA 451 CB metal food slicer. Learn how to safely use, clean, and maintain your appliance.</p>
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 <p>BOMANN® Haushalts-Waschmaschine WA 7110</p> <p>Bedienungsanleitung</p> <p>CE</p>	<p>Bomann WA 7110 Waschmaschine Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung und Garantieinformationen für die Bomann WA 7110 Haushaltswaschmaschine, inklusive Installations-, Betriebs-, Wartungs- und Fehlerbehebungshinweisen.</p>
 <p>BOMANN® Haushalts-Kühl-/Gefrierkombination KG 320.2</p> <p>Bedienungsanleitung</p> <p>CE</p>	<p>BOMANN KG 320.2 Kühl-/Gefrierkombination Bedienungsanleitung</p> <p>Finden Sie detaillierte Anleitungen zur Installation, Bedienung, Wartung und Fehlerbehebung für die BOMANN KG 320.2 Kühl-/Gefrierkombination. Sicherheitshinweise und technische Daten.</p>
 <p>BOMANN® HAUSHALTS-HEIßPUMPENTROCKNER WPT 7150</p> <p>Bedienungsanleitung</p> <p>CE</p>	<p>Bomann WPT 7150 Household Heat Pump Dryer - Instruction Manual</p> <p>Comprehensive instruction manual for the Bomann WPT 7150 household heat pump dryer, covering installation, operation, maintenance, troubleshooting, and technical specifications.</p>
 <p>BOMANN® AKKU-SAUGER AKS 713 CB</p> <p>Bedienungsanleitung</p> <p>CE</p>	<p>Bomann AKS 713 CB Akku-Sauger Bedienungsanleitung</p> <p>Dieses Dokument ist die offizielle Bedienungsanleitung für den Bomann AKS 713 CB, einen akkubetriebenen Handstaubsauger. Es bietet Benutzern klare und umfassende Anleitungen für den sicheren und effektiven Betrieb, die Wartung und die Pflege des Geräts.</p>
 <p>BOMANN® Haushalts-Waschmaschine WA 7185</p> <p>Bedienungsanleitung</p> <p>CE</p>	<p>Bomann WA 7185 Waschmaschine: Bedienungsanleitung & Handbuch</p> <p>Umfassende Bedienungsanleitung für die Bomann WA 7185 Haushaltswaschmaschine. Enthält wichtige Sicherheitshinweise, Installationsanleitungen, Bedienung, Wartungstipps und Fehlerbehebung für Ihr Gerät.</p>