

Bomann KM 367 CB

Bomann KM 367 CB Multifunction Food Processor Instruction Manual

1. INTRODUCTION

Thank you for choosing the Bomann KM 367 CB Multifunction Food Processor. This appliance is designed to assist you with various kitchen tasks, including mixing, kneading, meat grinding, and pasta making. To ensure safe operation and optimal performance, please read this instruction manual thoroughly before first use and keep it for future reference.

2. SAFETY INSTRUCTIONS

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

- Read all instructions carefully before operating the appliance.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- Unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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 and attachments provided by the manufacturer.
- Never leave the appliance unattended while it is operating.

3. PRODUCT OVERVIEW

The Bomann KM 367 CB is a versatile kitchen appliance designed to simplify various food preparation tasks. It features a powerful motor and comes with multiple attachments.

Key Features:

- Powerful 1000 W motor (maximum output)
- 6 speed settings for precise control
- Large 5-liter stainless steel mixing bowl, suitable for up to 2 kg of dough
- Integrated meat grinder attachment
- Pasta maker attachment for homemade pasta

Components:

The appliance consists of a main motor unit, a mixing bowl, and various attachments for different functions.



Image 1: The Bomann KM 367 CB Multifunction Food Processor displayed with its main unit, stainless steel mixing bowl, splash guard, and various attachments including the whisk, dough hook, flat beater, meat grinder, and pasta maker dies.



Image 2: A closer view of the BOMANN KM 367 CB Food Processor, highlighting the main unit with the meat grinder attachment installed on the front power outlet and the blender attachment on the top power outlet. The stainless steel mixing bowl is also visible.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the mixing bowl, splash guard, and all attachments (whisk, dough hook, flat beater, meat grinder parts, pasta maker dies, blender jug) in warm soapy water. Rinse thoroughly and dry completely.

3. Wipe the main motor unit with a damp cloth. Do not immerse it in water.

4.2 Assembling the Main Unit

1. Place the main motor unit on a stable, flat, and dry surface.
2. Ensure the speed control knob is set to '0' (OFF) and the appliance is unplugged.
3. Lift the motor head by pressing the release lever/button.
4. Place the stainless steel mixing bowl into its base, turning it clockwise until it locks securely into place.
5. Attach the desired mixing tool (whisk, dough hook, or flat beater) to the attachment shaft by pushing it upwards and turning it slightly until it clicks into place.
6. Lower the motor head until it locks securely.

4.3 Attaching the Meat Grinder / Pasta Maker

1. Ensure the appliance is unplugged and the speed control is at '0'.
2. Remove the cover from the front power outlet on the main unit.
3. Insert the meat grinder or pasta maker attachment into the outlet, aligning the drive shaft, and turn until it locks securely.
4. Assemble the specific parts of the meat grinder (screw, blade, perforated disc, ring nut) or pasta maker (die, ring nut) as per their individual instructions.
5. Place the feeding tray on top of the meat grinder.

4.4 Attaching the Blender

1. Ensure the appliance is unplugged and the speed control is at '0'.
2. Remove the cover from the top power outlet on the main unit.
3. Place the blender jug onto the top outlet, aligning it correctly, and turn until it locks securely.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Ensure the appliance is correctly assembled for the desired function.
2. Plug the appliance into a suitable power outlet.
3. Turn the speed control knob to the desired speed setting (1-6). For short bursts of maximum power, use the 'Pulse' setting.
4. After use, always turn the speed control knob back to '0' and unplug the appliance.

5.2 Mixing and Kneading

Use the stainless steel mixing bowl and appropriate attachment for your recipe.

- **Dough Hook:** Ideal for heavy doughs like bread or pizza dough. Use speeds 1-3. The 5-liter bowl can handle up to 2 kg of dough.
- **Flat Beater:** Suitable for medium-heavy mixtures such as cake batter, cookie dough, or mashed potatoes. Use speeds 2-4.
- **Whisk:** Perfect for light mixtures like whipped cream, egg whites, or light batters. Use speeds 4-6.

Always start at a lower speed and gradually increase to prevent splashing. Use the splash guard to keep

ingredients contained.

5.3 Meat Grinding

1. Ensure the meat grinder is correctly assembled with the desired perforated disc.
2. Cut meat into small pieces that fit into the feeding tube.
3. Place a bowl under the output to collect the ground meat.
4. Turn the appliance on to a medium speed (e.g., speed 3-4).
5. Feed the meat into the tube using the food pusher. Never use your fingers or other utensils.

5.4 Pasta Making

1. Assemble the pasta maker attachment with the chosen pasta die.
2. Prepare your pasta dough according to a suitable recipe. The dough should be firm but pliable.
3. Feed small portions of dough into the feeding tube.
4. Turn the appliance on to a low speed (e.g., speed 1-2).
5. As the pasta extrudes, cut it to your desired length.

5.5 Blending

1. Ensure the blender jug is securely attached to the top power outlet.
2. Add ingredients to the blender jug. Do not exceed the maximum fill line.
3. Securely attach the lid to the blender jug.
4. Select a desired speed (e.g., 3-6) or use the 'Pulse' function for quick blending.
5. Never operate the blender empty.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your food processor.

1. Always unplug the appliance before cleaning.
2. Remove all attachments and the mixing bowl.
3. Wash the mixing bowl, splash guard, and all removable attachments (whisk, dough hook, flat beater, meat grinder parts, pasta maker dies, blender jug) in warm soapy water. Rinse thoroughly and dry immediately. Some parts may be dishwasher safe; refer to specific markings or the manufacturer's guidelines.
4. Clean the main motor unit with a damp cloth. Never immerse it in water or spray it with liquids.
5. Do not use abrasive cleaning agents, scourers, or harsh chemicals, as these can damage the surfaces.
6. Store the appliance and its accessories in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Bomann KM 367 CB, refer to the following common problems and solutions:

- **Appliance does not start:**
 - Check if the power plug is securely inserted into the outlet.

- Ensure the speed control knob is not at '0'.
- Verify that the motor head is fully lowered and locked into place.
- Check if any attachments (e.g., meat grinder, blender) are correctly installed and locked.

• **Unusual noise or vibration:**

- Ensure the mixing bowl and attachments are correctly seated and locked.
- Reduce the amount of ingredients if the appliance is overloaded.
- Check for any foreign objects in the bowl or attachments.

• **Motor stops during operation:**

- The appliance may have an overload protection feature. Turn off, unplug, and let it cool down for 15-20 minutes before restarting.
- Reduce the load if you were processing very heavy ingredients.

• **Ingredients not mixing properly:**

- Ensure the correct attachment is being used for the type of mixture.
- Scrape down the sides of the bowl with a spatula if ingredients are sticking.

If the problem persists after checking these points, please contact customer support or a qualified service technician.

8. SPECIFICATIONS

Brand	Bomann
Model Number	603671
Product Dimensions (L x W x H)	40 x 25 x 57.5 cm
Item Weight	7.91 Kilograms
Bowl Capacity	5 Liters
Number of Speeds	6
Power	1000 Watts
Voltage	230 Volts
Material	Stainless Steel (bowl)

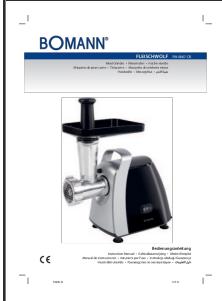
9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact your retailer. Keep your proof of purchase for any warranty claims. For technical support or spare parts, please contact Bomann customer service or your local distributor.



[BOMANN MA 451 CB Metal Food Slicer - Operating Instructions and Safety Guide](#)

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.



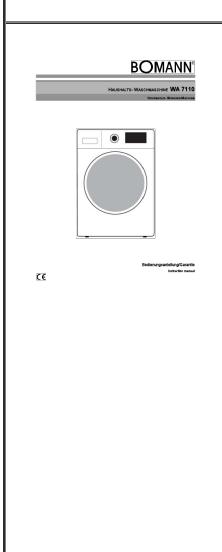
[BOMANN FW 6067 CB Fleischwolf Bedienungsanleitung](#)

Die Bedienungsanleitung für den BOMANN FW 6067 CB Fleischwolf (Modell FLEISCHWOLF) bietet detaillierte Anweisungen zur sicheren Handhabung, Montage, Bedienung, Reinigung und Wartung dieses Küchengeräts. Erfahren Sie, wie Sie Lebensmittel mahlen, Würste herstellen und Teig formen.



[Bomann KSW 6088 CB / KSW 6089 CB Electric Coffee Grinder User Manual](#)

This manual provides instructions for the Bomann KSW 6088 CB and KSW 6089 CB electric coffee grinders, covering operation, cleaning, troubleshooting, and technical specifications. It emphasizes safety precautions and proper usage for optimal results.



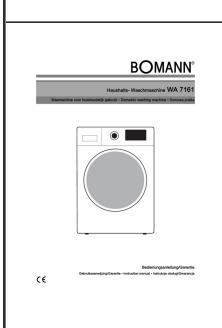
[Bomann WA 7110 Waschmaschine Bedienungsanleitung](#)

Umfassende Bedienungsanleitung und Garantieinformationen für die Bomann WA 7110 Haushaltswaschmaschine, inklusive Installations-, Betriebs-, Wartungs- und Fehlerbehebungshinweisen.



[BOMANN KG 320.2 Kühl-/Gefrierkombination Bedienungsanleitung](#)

Finden Sie detaillierte Anleitungen zur Installation, Bedienung, Wartung und Fehlerbehebung für die BOMANN KG 320.2 Kühl-/Gefrierkombination. Sicherheitshinweise und technische Daten.



[BOMANN WA 7161: Bedienungsanleitung für Haushalts-Waschmaschinen](#)

Umfassende Bedienungsanleitung für die BOMANN WA 7161 Haushalts-Waschmaschine. Finden Sie Anleitungen zur Installation, sicheren Bedienung, Wartung und Fehlerbehebung.

