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bamix GL200 Pro-3

Bamix Master Chef GL200 Pro-3 Immersion Blender User Manual

Model: GL200 Pro-3

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1. PRODUCT OVERVIEW

The Bamix Master Chef GL200 Pro-3 is a professional-grade immersion blender designed for versatile kitchen tasks. This Swiss-made appliance offers powerful and precise blending capabilities for both home cooks and culinary professionals. Its robust design and interchangeable blades provide multifunctionality for various food preparation needs.

The blender features a 200-watt A/C motor, two speed settings (10,000 RPM and 14,000 RPM), and an ergonomic handle for comfortable use. The sealed shaft allows for safe immersion in liquids, including boiling temperatures, up to 14.9 inches below the speed controls.





Image 1.1: The Bamix Master Chef GL200 Pro-3 immersion blender shown with its wall bracket and three interchangeable blades.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your local power supply. Do not immerse the motor unit in water or other liquids. Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- **Blade Handling:** Blades are sharp. Handle them with extreme care during assembly, disassembly, and cleaning to prevent injury. Always attach or remove blades when the appliance is unplugged.
- **Children and Supervision:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Usage Environment:** Use the appliance only for its intended household purpose. Do not use outdoors. Avoid contact with moving parts.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer support for

assistance.

- **Hot Liquids:** Exercise extreme caution when blending hot liquids to prevent splashing and scalding.
- **Immersion Depth:** The blender shaft can be safely submerged up to 14.9 inches (to the seam below the speed controls). Do not immerse the motor housing.

3. PACKAGE CONTENTS

Your Bamix Master Chef GL200 Pro-3 package includes the following components:

- Bamix Master Chef GL200 Pro-3 Immersion Blender (Motor Unit with Shaft)
- Multi-Purpose Blade (Chopping Blade)
- Beater Blade (Aerating Blade)
- Whisk Blade (Blending Blade)
- Wall Bracket



Image 3.1: The three interchangeable blades included with your Bamix blender. From left to right: Multi-Purpose Blade, Whisk Blade, Beater Blade.



Image 3.2: The included wall bracket for convenient storage of your Bamix blender.

4. SETUP AND ASSEMBLY

- 1. Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- 2. Initial Cleaning:** Before first use, clean the blender shaft and all blades with warm soapy water. Rinse thoroughly and dry.
- 3. Attaching Blades:**
 - Ensure the blender is unplugged.
 - Align the chosen blade with the drive shaft at the bottom of the blender.
 - Push the blade firmly onto the shaft until it clicks into place. Ensure it is securely seated.
- 4. Removing Blades:**
 - Always unplug the blender before removing blades.
 - Grip the blade firmly and pull it straight off the shaft.
- 5. Wall Bracket Installation (Optional):** The included wall bracket can be mounted to a suitable surface using screws (not included) for convenient storage.

5. OPERATING INSTRUCTIONS

The Bamix Master Chef GL200 Pro-3 features two speed settings and a push-button control for continuous or pulse actions.

5.1 General Operation

- 1. Prepare Ingredients:** Cut larger ingredients into smaller pieces for optimal blending.
- 2. Attach Blade:** Select and securely attach the appropriate blade for your task (refer to Section 5.2).
- 3. Immerse Blender:** Place the blender head into the ingredients before turning it on. Ensure the blade is fully submerged. The shaft can be immersed up to 14.9 inches.
- 4. Select Speed:** Press the desired speed button (Speed 1 for 10,000 RPM, Speed 2 for 14,000 RPM). For continuous operation, hold the button. For pulse action, press and release repeatedly.
- 5. Blend:** Move the blender gently up and down or in a circular motion to ensure all ingredients are processed. The unique open-cage design creates a vortex to draw food into the blades.
- 6. Turn Off:** Release the speed button. Wait for the blade to stop rotating before removing the blender

from the ingredients.



Image 5.1: The Bamix blender in use, demonstrating its ability to blend ingredients directly in a container.

5.2 Blade Functions

Each of the three interchangeable blades is designed for specific tasks:

- **Multi-Purpose Blade (Chopping Blade):**

Ideal for chopping, pureeing, and mixing thick or heavy ingredients. Use for soups, sauces, baby food, raw vegetables, frozen fruits, and crushing ice.



Image 5.2: Example use of the multi-purpose blade for making pesto.

- **Beater Blade (Aerating Blade):**

Used for aerating, whipping, and emulsifying. Perfect for whipping cream, egg whites, making mayonnaise, and creating light batters.

- **Whisk Blade (Blending Blade):**

Designed for stirring, mixing, and emulsifying thinner liquids. Use for salad dressings, milkshakes, pureeing vegetables, and mixing drinks.



Image 5.3: The Bamix blender can be used to prepare ingredients for dishes like avocado toast.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Bamix blender.

- **Immediate Cleaning:** For best results, clean the blender immediately after each use.
- **Shaft Cleaning:** While still plugged in, immerse the blender shaft in a container of warm water with a drop of dish soap. Turn the blender on for a few seconds at Speed 1. This will quickly clean the shaft and blade. Rinse under running water.
- **Blade Cleaning:** Unplug the blender. Carefully remove the blade. Wash the blade and the end of the shaft with warm soapy water using a brush if necessary. Rinse thoroughly and dry completely before storing.
- **Motor Unit Cleaning:** Wipe the motor unit with a damp cloth. Never immerse the motor unit in water or other liquids.
- **Storage:** Store the blender and its accessories in a dry place. The wall bracket provides a convenient storage solution.
- **O-Ring Maintenance:** The O-ring on the shaft helps seal the unit. While designed for durability, regular inspection for wear is recommended. Ensure thorough cleaning around this area to prevent food residue buildup.

7. TROUBLESHOOTING

If you encounter issues with your Bamix blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet malfunction; internal fault.	Check power connection. Test outlet with another appliance. If problem persists, contact customer support.
Blades are not rotating or rotating slowly.	Blade not properly attached; ingredients too dense; motor overload.	Unplug and re-attach blade securely. Reduce quantity or cut ingredients smaller. Do not overload the motor; allow it to cool if it feels hot.
Unusual noise or vibration.	Blade not properly attached; foreign object in blending area; worn parts.	Unplug and check blade attachment. Inspect for any obstructions. If noise persists, discontinue use and contact support.

Problem	Possible Cause	Solution
Food not blending smoothly.	Incorrect blade used; insufficient liquid; ingredients too large.	Ensure correct blade for task. Add more liquid if necessary. Cut ingredients into smaller pieces. Use up-and-down motion for better circulation.

If the problem is not listed or persists after attempting the solutions, please contact Bamix customer support.

8. PRODUCT SPECIFICATIONS

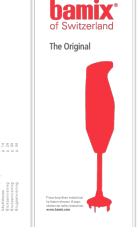
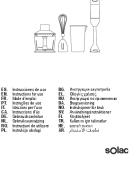
- **Model:** GL200 Pro-3
- **Brand:** Bamix
- **Color:** White
- **Motor:** 200-watt A/C motor
- **Speeds:** 2 (10,000 RPM and 14,000 RPM)
- **Power Source:** Corded Electric
- **Voltage:** 115 Volts
- **Blade Material:** Stainless Steel
- **Shaft Material:** Chromated Brass
- **Housing Material:** PA6 Safety Rated Nylon
- **Immersion Depth:** Up to 14.9 inches
- **Product Dimensions:** 2.5 x 2.5 x 19.5 inches
- **Item Weight:** 2.4 pounds
- **Certifications:** NSF, UL certified
- **Country of Origin:** Switzerland

9. WARRANTY AND CUSTOMER SUPPORT

The Bamix Master Chef GL200 Pro-3 comes with a limited warranty. Please refer to the warranty card included with your product for specific terms and conditions, including coverage duration and claim procedures.

For technical assistance, replacement parts, or warranty inquiries, please contact Bamix customer support. Contact information can typically be found on the manufacturer's official website or on the product packaging.

Online Resources: For additional information, recipes, and tips, visit the official Bamix website.

 <p>FULL INSTRUCTION MANUAL</p> <p>View Manual</p>	<p>Bamix® Full Instruction Manual: Swiss Quality Kitchen Appliances</p> <p>Comprehensive instruction manual for Bamix universal kitchen appliances, detailing product features, technical specifications, safety guidelines, attachments, and usage instructions. Discover the Swiss quality and versatility of Bamix.</p>
	<p>Bamix Immersion Blenders: Powerful, Versatile Kitchen Appliances</p> <p>Discover the Bamix range of immersion blenders, known for their powerful AC motors, versatile functions, and Swiss quality. Explore models like Pro-1, Pro-2, and Pro-3 with detailed features and specifications.</p>
	<p>bamix® Universal Kitchen Machine: User Manual, Specifications & Accessories</p> <p>Comprehensive user manual and technical specifications for the bamix® Universal Kitchen Machine. This guide details product features, safety instructions, accessory usage, and model comparisons, serving users in Dutch, Finnish, Swedish, Norwegian, and Danish. Learn how to operate and maintain your high-precision Swiss quality appliance.</p>
	<p>Solac PRO 1501 & PRO CHEF 1501 Hand Blender User Manual</p> <p>User manual for Solac PRO 1501 and PRO CHEF 1501 hand blenders. Learn about features, operation, cleaning, and recipes for your kitchen appliance.</p>
	<p>Purée Immersion Blender User Guide</p> <p>User guide for the Purée 3-in-1 Immersion Blender, detailing product overview, features, what's in the box, usage instructions, care and maintenance, and specifications.</p>