

bamix M150 DeLuxe

Bamix M150 DeLuxe Immersion Hand Blender User Manual

INTRODUCTION

Welcome to your new Bamix M150 DeLuxe Immersion Hand Blender. This manual provides essential information for safe and efficient operation, maintenance, and care of your appliance. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the power cord is unplugged before assembling, disassembling, or cleaning the appliance.
- Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving blades during operation to prevent injury.
- Do not immerse the motor unit in water or other liquids. The shaft can be immersed up to the seam below the speed controls (immersion depth is 8.6 inches).
- Exercise caution when handling sharp blades. Always use the appropriate blade guard or holder when not in use.
- This appliance is not intended for use by persons 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.
- Do not operate the blender with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.

PACKAGE CONTENTS

Your Bamix M150 DeLuxe Immersion Hand Blender package includes the following items:

- Bamix M150 DeLuxe Immersion Hand Blender Unit
- 3 Interchangeable Stainless Steel Blades (Aerating, Blending, Chopping)
- Dry Grinder Attachment
- Table Stand

- Recipe Booklet



Image: Three interchangeable stainless steel blades for the Bamix immersion blender.



Image: White table stand for the Bamix immersion blender, designed for convenient storage of the blender and its blades.



Image: Dry chopper attachment, ideal for grinding nuts, spices, and other dry ingredients.

PRODUCT FEATURES

The Bamix M150 DeLuxe Immersion Hand Blender is engineered for durability and performance, offering a range of features to enhance your cooking experience:

- **Swiss-Made Quality:** Handbuilt in Switzerland, ensuring high standards of craftsmanship and longevity.
- **Powerful AC Motor:** A 150-watt AC motor maintains constant, precise speed even under heavy loads, with

minimal vibration and noise.

- **Two Speed Settings:** Features two speeds (9,000 RPM and 12,000 RPM) with push-button control for continuous or pulse actions.
- **Versatile Blades:** Includes aerating, blending, and chopping blades for various food preparation tasks.
- **Heat-Resistant Shaft:** The 13.5-inch chromated brass shaft is heat-resistant, allowing immersion in boiling liquids and hot pans.
- **Sealed Motor Housing:** Constructed from PA6 safety-rated nylon, the motor housing is fully sealed to protect against moisture, making it safe to immerse the shaft up to the speed controls.
- **Unique Open-Cage Design:** Creates a vortex to draw food into the blades for efficient and fast mixing.



Image: The Bamix M150 DeLuxe Immersion Hand Blender, highlighting its ergonomic handle and sleek design.

Image: An illustrative diagram detailing the internal components and design features of the Bamix immersion blender, including its robust AC motor, heat-resistant shaft, and open-cage blade guard.

SETUP

Before using your Bamix M150 DeLuxe, ensure it is properly set up:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all detachable parts (blades, dry grinder, table stand) with warm soapy water and dry thoroughly. Wipe the motor unit with a damp cloth.
3. **Attach Blade:** Select the desired blade and firmly push it onto the drive shaft until it clicks into place. Ensure it is securely fastened.
4. **Power Connection:** Plug the blender into a suitable electrical outlet (120V 60Hz with US-plug).

OPERATING INSTRUCTIONS

The Bamix M150 DeLuxe is designed for various kitchen tasks. Always ensure the blade is fully immersed in the ingredients before starting the motor.

General Blending

1. Place ingredients in a suitable container (e.g., a tall beaker, pot, or bowl).
2. Immerse the blade completely into the ingredients.
3. Press and hold the desired speed button (Speed 1 for slower, Speed 2 for faster).
4. Move the blender gently up and down and in circular motions to ensure even blending.
5. Release the button to stop.

Using the Dry Grinder

1. Attach the dry grinder blade to the blender unit.
2. Place dry ingredients (e.g., nuts, spices, coffee beans) into the dry grinder cup. Do not overfill.
3. Securely attach the dry grinder cup to the blender unit.
4. Operate the blender in short pulses until desired consistency is achieved.

Whipping and Aerating

Use the aerating blade for whipping cream, egg whites, or making light sauces.

1. Attach the aerating blade.
2. Immerse the blade into the liquid to be whipped.
3. Start on Speed 1, then switch to Speed 2 if needed, moving the blender slightly to incorporate air.

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Video: This video demonstrates the internal mechanics and design advantages of the Bamix immersion blender, explaining why it offers superior performance and durability compared to other models.

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Video: A practical demonstration of the Bamix immersion blender in action, showcasing its versatility in preparing various dishes like smoothies, pureed soups, and whipped cream.



Image: A bowl of creamy soup, garnished with fresh herbs, illustrating a common use for the immersion blender.



Image: Fresh ingredients for pesto, such as basil, pine nuts, garlic, and Parmesan cheese, arranged on a wooden board, demonstrating the blender's capability for making sauces and dips.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Bamix blender:

- **Immediate Cleaning:** After each use, unplug the blender. Rinse the shaft and blade under running water. For stubborn residue, immerse the shaft in warm soapy water and briefly switch on the blender.
- **Blade Care:** The interchangeable blades are made of stainless steel and are dishwasher safe. Always handle blades with care due to their sharpness.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water.
- **Dry Grinder:** The dry grinder cup and blade can be washed with warm soapy water. Ensure all parts are completely dry before storage.
- **Storage:** Store the blender and its accessories on the provided table stand in a dry place.

TROUBLESHOOTING

If you encounter issues with your Bamix M150 DeLuxe, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not start	Not plugged in; power outage; faulty outlet.	Check power connection; test outlet with another appliance.
Motor runs but blade does not spin	Blade not properly attached; obstruction.	Ensure blade is firmly clicked into place; remove any obstructions.
Poor blending results	Insufficient liquid; incorrect blade; too much food.	Add more liquid; use appropriate blade for task; reduce food quantity.
Motor feels warm during use	Extended continuous use; processing very dense ingredients.	This is normal for powerful motors. Allow the blender to cool down if it becomes excessively hot. Avoid prolonged continuous operation with very thick mixtures.

SPECIFICATIONS

Feature	Detail
Brand	bamix
Model	M150 DeLuxe
Power	150 Watts (AC Motor)
Voltage	120V
Frequency	60Hz
Number of Speeds	2 (9,000 RPM and 12,000 RPM)
Material	PA6 Safety Rated Nylon (Housing), Chromated Brass (Shaft), Stainless Steel (Blades)
Immersion Depth	Up to 8.6 inches (to seam below speed controls)
Item Weight	2.1 Pounds
Dishwasher Safe	Yes (detachable parts)

WARRANTY AND SUPPORT

Your Bamix M150 DeLuxe Immersion Hand Blender comes with a **5-year warranty**, covering manufacturing defects and ensuring long-term reliability. For warranty claims, technical support, or any inquiries, please refer to the contact information provided in your product packaging or visit the official Bamix website.

Always use genuine Bamix accessories and parts to maintain warranty validity and optimal performance.