

bamix M133

User Manual

BAMIX M133 MONO IMMERSION BLENDER & PROCESSOR

Model: M133



Introduction

The bamix M133 Mono Immersion Blender & Processor is a versatile kitchen appliance designed for a wide range of food preparation tasks. Engineered and made in Switzerland since 1954, this unit features a quiet yet powerful AC motor, making it suitable for pureeing soups, creating sorbets from frozen fruit, blending smoothies, and whipping non-fat milk into cream. Its robust design and strong starting torque make it a preferred tool in professional kitchens. This mono unit operates at 140W and offers two speeds: a low speed of 8,000 RPM and a high speed of 12,000 RPM. The package includes the main unit, three interchangeable blades, a 600 ml beaker, and a wall bracket for convenient storage.

Package Contents

Please ensure all items listed below are present in your package:

- bamix Mono Immersion Blender Unit (Silver)
- Multi-Purpose Blade (Chopping Blade)
- Whisking Blade (Aerating Blade)
- Blending Blade
- 600 ml Beaker
- Wall Bracket
- Recipe Book







Image: The bamix M133 Mono Immersion Blender unit, accompanied by the 600 ml beaker and the three distinct interchangeable blades.

Setup

1. **Attaching Blades:** To attach a blade, align the small slot on the blade with the drive shaft pin at the bottom of the blender unit. Push the blade firmly onto the shaft until it clicks into place. Ensure it is securely fastened before operation.
2. **Removing Blades:** To remove a blade, simply pull it off the drive shaft. Always ensure the unit is unplugged before attaching or removing blades.
3. **Wall Bracket Installation:** The included wall bracket can be mounted to a suitable wall surface using appropriate screws (not included). This provides a convenient storage solution for your bamix unit.



Image: A close-up view of the three interchangeable blades: the multi-purpose blade, the whisking blade, and the blending blade.



Image: The white wall bracket designed for convenient storage of the bamix immersion blender.

Operating Instructions

The bamix M133 features two speed settings for optimal performance across various tasks.

- **Speed 1 (Low):** 8,000 RPM, ideal for delicate tasks like whipping cream, emulsifying sauces, or light blending.
- **Speed 2 (High):** 12,000 RPM, suitable for tougher tasks such as pureeing, crushing ice, or blending thicker mixtures.

Using the Blades:

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

This blade is designed for chopping, pureeing, and crushing. Use it for making smoothies, blending soups directly in the pot, or crushing ice. It is highly effective for processing both soft and hard ingredients.

- **Whisking Blade (Aerating Blade):**

The completely flat disc is used for aerating or whisking. This blade is perfect for whipping cream, creating stiff peaks from egg whites, or making light batters. For best results with aeration, use the low speed setting.

- **Blending Blade:**

This blade, featuring holes in the disc, is ideal for blending and emulsifying. Use it to make aioli, mayonnaise, or to emulsify your favorite salad dressings. It ensures smooth and consistent mixtures.

General Operation Tips:

- Always ensure the blade is fully immersed in the ingredients before starting the motor to prevent splashing.

- The unit is immersible past the stainless steel drive shaft up to where the white cone area begins to taper from the top. Do not immerse the motor housing.
- For optimal blending, move the bamix unit up and down gently within the mixture.
- When blending in the 600 ml beaker, ensure the beaker is placed on a stable, flat surface.



Image: The bamix immersion blender actively blending a pink liquid mixture with solid ingredients in a clear glass container.



Image: The clear 600 ml beaker included with the bamix unit, featuring a grey lid.

Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your bamix unit.

- **Immediate Cleaning:** After each use, unplug the unit. Remove the blade and rinse it under running water.
- **Cleaning the Shaft:** Immerse the stainless steel shaft (up to the white cone) in a container of warm, soapy water and briefly turn on the unit for a few seconds. This helps to dislodge any food particles.
- **Wipe Down:** Wipe the motor housing with a damp cloth.**Never immerse the motor housing in water.**
- **Drying:** Ensure all parts are thoroughly dried before storing.
- **Storage:** Store the unit and blades in a dry place, ideally using the provided wall bracket.

Troubleshooting

If you encounter any issues with your bamix M133, please refer to the following common solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet issue; internal fault.	Ensure the unit is securely plugged into a working power outlet. Test the outlet with another appliance. If the problem persists, contact customer support.
Motor sounds strained or stops.	Overloaded with ingredients; ingredients too hard; prolonged use.	Reduce the amount of ingredients. Ensure ingredients are cut into smaller pieces if very hard. Allow the motor to cool down if used continuously for an extended period.
Poor blending results.	Incorrect blade used; insufficient liquid; not moving the unit.	Ensure the correct blade is attached for the task. Add more liquid if the mixture is too thick. Move the unit up and down gently to ensure all ingredients are processed.

For issues not covered here, please refer to the Warranty and Support section.

Specifications

Feature	Detail
Brand	bamix
Model Number	M133
Color	Silver
Power Source	Corded Electric
Motor Type	AC Motor
Wattage	140W
Voltage	120 Volts
Number of Speeds	2 (8,000 RPM / 12,000 RPM)
Blade Material	Stainless Steel
Capacity (Beaker)	600 Milliliters

Feature	Detail
Product Dimensions	13.4 x 0.8 x 2.1 inches
Item Weight	2.1 pounds
Recommended Uses	Blending, Chopping, Whisking, Aerating, Emulsifying
Included Components	Bamix mono unit, 3 blades (aerating, blending, chopping), mounting bracket, 600 ml beaker, recipe book

Warranty and Support

The bamix M133 Mono Immersion Blender & Processor comes with a **5-year warranty**. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact bamix customer service. Refer to the contact information provided in your product packaging or visit the official bamix website for the most up-to-date support details.

Durable and quiet AC motor lasts longer than a DC motor and is repairable for life, ensuring long-term usability and support for your investment.

