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Bomann 660092

Bomann Stand Mixer Model 660092 User Manual

Model: 660092 | Brand: Bomann

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Bomann Stand Mixer Model 660092. Please read this manual thoroughly before first use and keep it for future reference.

The Bomann Stand Mixer is designed for preparing various food items, including doughs, batters, and whipped creams, with its powerful 1000W motor and versatile attachments.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids.
- Ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Place the appliance on a stable, flat, and dry surface.

PRODUCT OVERVIEW

The Bomann Stand Mixer Model 660092 is a robust kitchen appliance designed for various mixing

tasks. It features a powerful motor, a large stainless steel bowl, and multiple attachments for different preparations.



Figure 1: The BOMANN Stand Mixer Model 660092, showcasing its red body, silver top, and stainless steel mixing bowl.

Components:

- **Motor Unit:** Contains the 1000W motor and control panel.
- **Mixing Arm:** Swivels up to 35 degrees for easy attachment and bowl access.
- **Stainless Steel Bowl:** 5-liter capacity for mixing ingredients.
- **Splash Protection Lid:** Transparent lid with a refill opening to prevent splatters.
- **Rotary Switch:** Blue illuminated control for speed adjustment and pulse function.
- **Attachments:**
 - **Die-cast Aluminum Stirring Hook (Beater):** For mixing batters, cakes, and light doughs.
 - **Die-cast Aluminum Dough Hook:** For kneading heavy doughs like bread or yeast dough.
 - **Stainless Steel Whisk:** For whipping cream, egg whites, and light mixtures.
- **Suction Feet:** For stable placement on the countertop.

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Figure 2: The Bemann Stand Mixer displaying its three primary attachments: the stirring hook, dough hook, and whisk.

SETUP

- 1. Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- 2. Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
- 3. Placement:** Place the stand mixer on a clean, dry, stable, and level surface. Ensure the suction feet are securely attached to the countertop for stability.
- 4. Attaching the Bowl:**
 - Lift the mixing arm by pressing the unlocking mechanism and swiveling it upwards.
 - Place the stainless steel mixing bowl into its base, turning it clockwise until it locks securely into place.
- 5. Attaching an Accessory:**
 - Select the appropriate attachment (stirring hook, dough hook, or whisk) for your recipe.
 - Insert the attachment into the shaft on the mixing arm and turn it slightly until it clicks into place.

- Lower the mixing arm until it locks into its operating position.

6. **Attaching the Splash Guard:** Place the transparent splash protection lid over the bowl, ensuring it fits snugly. The refill opening should be positioned for easy addition of ingredients.



Figure 3: The stand mixer with the transparent splash protection lid and the 5-liter stainless steel bowl in place.

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Figure 4: The mixing arm of the Bomann Stand Mixer in its lifted position, illustrating the 35-degree swivel for easy access.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients into the stainless steel mixing bowl. Ensure the mixing arm is lowered and locked.
2. **Connect to Power:** Plug the appliance into a suitable power outlet (220-240V, 50Hz).
3. **Select Speed:** Turn the blue illuminated rotary switch to the desired speed setting. The continuous electronic speed control allows for precise adjustment.
 - **Low Speeds (Min):** Ideal for gentle mixing, folding, or starting to combine dry ingredients to prevent splashing.
 - **Medium Speeds:** Suitable for mixing batters, creaming butter and sugar, or kneading light doughs.
 - **High Speeds (Max):** Best for whipping egg whites, cream, or aerating mixtures.
 - **Pulse Function:** Use the pulse setting for short bursts of high power, useful for quickly combining ingredients or for specific textures.
4. **Mixing:** Allow the mixer to operate until the desired consistency is achieved. Use the refill opening on the splash guard to add ingredients during operation if needed.

5. **Stopping Operation:** Turn the rotary switch to the "0" (off) position. Unplug the appliance from the power outlet.

6. **Removing Ingredients and Attachments:**

- Lift the mixing arm using the unlocking mechanism.
- Remove the attachment by turning it slightly and pulling it down.
- Unlock and remove the stainless steel bowl by turning it counter-clockwise.

Attachment Usage Guide:

Attachment	Recommended Use	Image
Stirring Hook (Beater)	For mixing cake batters, cookie doughs, frostings, mashed potatoes, and other medium to heavy mixtures.	 Figure 5: Stirring hook in action.
Dough Hook	Specifically designed for kneading heavy doughs such as bread dough, pizza dough, or yeast dough.	 Figure 6: Dough hook kneading.
Whisk	For whipping egg whites, cream, meringues, and other light, airy mixtures.	 Figure 7: Whisk whipping.

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Figure 8: Close-up of the blue illuminated rotary switch for precise speed control.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your stand mixer.

- 1. Always Unplug:** Before cleaning, always ensure the appliance is unplugged from the power outlet.
- 2. Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
- 3. Mixing Bowl:** The stainless steel mixing bowl can be washed with warm soapy water or placed in a dishwasher. Rinse thoroughly and dry.
- 4. Attachments (Stirring Hook, Dough Hook):** The die-cast aluminum stirring hook and dough hook should be washed by hand with warm soapy water. Do not wash them in a dishwasher as this may cause discoloration or damage to the aluminum finish.
- 5. Whisk:** The stainless steel whisk can be washed with warm soapy water or placed in a dishwasher.
- 6. Splash Protection Lid:** Wash the transparent splash protection lid with warm soapy water.
- 7. Drying:** Ensure all parts are completely dry before reassembling or storing the appliance.
- 8. Storage:** Store the stand mixer in a dry place, away from direct sunlight and out of reach of

children.

TROUBLESHOOTING

If you encounter issues with your Bomann Stand Mixer, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power outlet faulty; mixing arm not locked down; safety circuit activated.	Check power connection; test outlet with another appliance; ensure mixing arm is fully lowered and locked; unplug and wait a few minutes before trying again.
Motor stops during operation.	Overload protection activated (too much dough/ingredients); motor overheating.	Turn off and unplug the appliance. Reduce the amount of ingredients. Let the motor cool down for at least 30 minutes before restarting.
Attachments not reaching ingredients at the bottom of the bowl.	Attachment not properly installed or bowl not seated correctly.	Ensure the attachment is fully inserted and locked. Verify the mixing bowl is securely twisted into its base.
Excessive noise or vibration.	Appliance not on a stable surface; bowl or attachment not properly secured; too much load.	Ensure suction feet are gripping the surface. Check that the bowl and attachment are locked. Reduce ingredient quantity.

If the problem persists after attempting these solutions, please contact Bomann customer support or a qualified service technician.

SPECIFICATIONS

Brand	Bomann
Model Number	660092
Power	1000 Watts
Voltage	220-240V, 50Hz
Bowl Capacity	5 Litres (Stainless Steel)
Max Dough Capacity	2.5 - 3 kg
Dimensions (L x W x H)	21.5 x 36.6 x 29.9 cm

Weight	3.8 Kilograms
Material	Stainless Steel (bowl), Die-cast Aluminum (hooks), Plastic (housing, splash guard)
Noise Level	40 Decibels (Note: This value may represent an ideal or specific measurement condition.)
Special Features	Continuous electronic speed control, Pulse function, 35° swiveling multifunction arm, Safety circuit, Blue illuminated rotary switch, Transparent splash protection lid with refill opening, Suction feet.

WARRANTY AND SUPPORT

Bomann provides a 2-year availability for spare parts for this product. For warranty claims, technical support, or spare parts inquiries, please contact your retailer or the official Bomann customer service in your region. Please retain your proof of purchase for warranty purposes.

For more information, visit the official Bomann website or contact their customer service department.

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This manual is subject to change without prior notice.

Related Documents - 660092

	<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>
	<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 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>

 CE	<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>
 CE	<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>
 CE	<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>