

## Girmi MX15

# Girmi MX15 3-in-1 Immersion Blender User Manual

Model: MX15 | Brand: Girmi

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect use can lead to potential hazards.

### 1.1 General Safety

- Always unplug the appliance from the power supply before assembly, disassembly, or cleaning.
- Keep hands, hair, 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 any other liquid. Clean with a damp cloth only.
- 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.
- Avoid contact with moving parts.
- 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.

### 1.2 Electrical Safety

- Ensure the voltage indicated on the appliance corresponds to the mains voltage in your home before connecting the appliance.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Never pull the power cord to disconnect the appliance from the mains; instead, grasp the plug and pull.

## 2. PRODUCT OVERVIEW

The Girmi MX15 is a versatile 3-in-1 kitchen appliance designed for blending, whisking, and chopping. It features a powerful 200W motor with two speed settings and durable stainless steel blades.

### 2.1 Components

- **Motor Unit:** The main body containing the motor and speed controls.

- **Immersion Blender Attachment:** Stainless steel shaft with sharp blades for blending.
- **Whisk Attachment:** For whipping cream, beating eggs, and mixing light batters.
- **Chopper Bowl with Blades:** For chopping nuts, herbs, vegetables, and more.
- **Measuring Beaker:** A transparent container for blending and measuring ingredients.



Image: The Girmi MX15 3-in-1 Immersion Blender set, showing the motor unit, immersion blender shaft, whisk attachment, chopper bowl with lid and blades, and a measuring beaker.



Image: All individual components of the Girmi MX15 immersion blender kit laid out on a surface, including the motor unit, immersion blender shaft, whisk, chopper bowl, and measuring cup.

### 3. SETUP AND ASSEMBLY

Before first use, wash all parts that will come into contact with food (except the motor unit) in warm soapy water, then rinse and dry thoroughly.

#### 3.1 Assembling the Immersion Blender

1. Align the immersion blender shaft with the motor unit.
2. Twist the shaft clockwise until it locks securely into place.
3. To disassemble, twist counter-clockwise and pull apart.



Image: A close-up view of the stainless steel blade at the bottom of the immersion blender shaft, designed for efficient blending.

### 3.2 Assembling the Whisk

1. Insert the whisk into the whisk adapter.
2. Align the whisk adapter with the motor unit.
3. Twist the adapter clockwise until it locks securely into place.
4. To disassemble, twist counter-clockwise and pull apart.

### 3.3 Assembling the Chopper

1. Place the chopping blade onto the central pin inside the chopper bowl.
2. Add ingredients to the chopper bowl.
3. Place the chopper lid onto the bowl, ensuring it is properly seated.
4. Align the motor unit with the opening on the chopper lid.
5. Twist the motor unit clockwise until it locks securely into place.
6. To disassemble, twist counter-clockwise and pull apart.



Image: The Girmi MX15 motor unit attached to the chopper bowl, ready for use. This shows the chopper in its assembled state.

## 4. OPERATING INSTRUCTIONS

Always ensure the appliance is correctly assembled and plugged into a suitable power outlet before operation.

### 4.1 Speed Settings

The Girmi MX15 features two speed settings for optimal control:

- **Speed I (Normal):** For general blending, whisking, and chopping tasks.
- **Speed II (Turbo):** For tougher ingredients or when a faster, more powerful action is required.





Image: A close-up of the motor unit showing the two speed buttons (Speed I and Speed II/Turbo) for controlling the appliance's operation.

## 4.2 Using the Immersion Blender

1. Attach the immersion blender shaft to the motor unit.
2. Immerse the blade guard completely into the ingredients to be blended.
3. Press and hold the desired speed button (Speed I or Speed II) to start blending.
4. Move the blender up and down gently to ensure even blending.
5. Release the button to stop.
6. Do not operate continuously for more than 1 minute. Allow to cool down before resuming.

## 4.3 Using the Whisk

1. Attach the whisk attachment to the motor unit.
2. Place the whisk into the ingredients (e.g., eggs, cream) in a suitable bowl.
3. Press and hold the desired speed button (Speed I or Speed II) to start whisking.
4. Move the whisk gently to incorporate air and mix ingredients.
5. Release the button to stop.
6. Do not operate continuously for more than 30 seconds.

## 4.4 Using the Chopper

1. Assemble the chopper as described in Section 3.3.
2. Ensure the chopper lid is securely in place and the motor unit is attached.
3. Press and hold the desired speed button (Speed I or Speed II) in short pulses to chop ingredients to the desired consistency.
4. Release the button to stop.
5. Do not overfill the chopper bowl.
6. Do not operate continuously for more than 30 seconds.

Your browser does not support the video tag.

Video: This video demonstrates the assembly and basic operation of a 3-in-1 immersion blender kit, including how to attach and use the immersion blender, whisk, and chopper attachments for various food preparation tasks.

## 5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Girmi MX15.

### 5.1 Cleaning the Motor Unit

- Always unplug the motor unit before cleaning.
- Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
- Do not use abrasive cleaners or scouring pads.

### 5.2 Cleaning Attachments

- The immersion blender shaft, whisk, chopper bowl, chopper blades, and measuring beaker are dishwasher safe or can be washed by hand in warm soapy water.
- Handle the chopper blades and immersion blender blades with extreme care as they are very sharp.
- Rinse all parts thoroughly and dry immediately after washing to prevent water spots or corrosion.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in, power outage, or improper assembly.	Check power connection, ensure proper assembly, and test the power outlet.
Motor runs but blades do not move.	Attachment not securely locked.	Ensure the attachment is twisted and locked firmly into the motor unit.
Poor blending/chopping results.	Too many ingredients, ingredients too large, or insufficient liquid.	Reduce ingredient quantity, cut larger items into smaller pieces, or add more liquid for blending.
Appliance stops during operation.	Overheating due to continuous use or overloading.	Unplug, allow to cool for at least 15-20 minutes. Reduce load or operating time.

## 7. SPECIFICATIONS

- **Brand:** Girmi
- **Model:** MX15
- **Power:** 200 W
- **Voltage:** 220 Volt
- **Number of Speeds:** 2
- **Capacity (Measuring Beaker):** 600 Centiliters (600 ml)
- **Dimensions (Packaged):** 27.6 x 26.2 x 16.6 cm
- **Weight (Item):** 1.2 kg
- **Special Features:** Stainless Steel Blades, Ergonomic Handle, Detachable Shaft

## 8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact Girmi customer service directly. Keep your proof of purchase for any warranty claims.