

Bomann KM 6030 CB

Bomann KM 6030 CB Stand Mixer Instruction Manual

Model: KM 6030 CB

1. INTRODUCTION

Thank you for choosing the Bomann KM 6030 CB Stand Mixer. This powerful kitchen appliance is designed to assist you with various food preparation tasks, including kneading, mixing, and whisking. To ensure safe operation and optimal performance, please read this instruction manual thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- Ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Never operate the appliance with a damaged cord or plug. Contact qualified service personnel for repairs.
- This appliance is for household use only. Do not use outdoors.
- The appliance features a safety circuit that stops operation when the multifunction arm is lifted. Do not attempt to bypass this safety feature.
- Always place the appliance on a stable, level, and dry surface. The suction feet provide secure placement.



Image: The stand mixer highlighting its anti-slip suction feet, safety circuit, powerful motor, and 35-degree swiveling arm for safe and efficient operation.

3. PRODUCT COMPONENTS AND OVERVIEW

Your Bomann KM 6030 CB Stand Mixer comes with several key components designed for various culinary tasks:

- **Motor Unit:** The main body housing the powerful 1100W motor and speed control.
- **5-Liter Stainless Steel Bowl:** Large capacity bowl suitable for preparing up to 2.5-3 kg of dough.
- **Multifunction Swiveling Arm:** Pivots 35 degrees for easy attachment and removal of accessories and bowl.
- **Splash Guard with Filling Opening:** Transparent cover to prevent splashes and allow adding ingredients during operation. It is removable for easy cleaning.
- **Dough Hook (Die-cast aluminum):** For heavy doughs like yeast, bread, or pasta dough.
- **Beater (Die-cast aluminum):** For lighter doughs such as shortcrust, crumble, or sponge cake batter.
- **Whisk (Stainless steel):** For airy mixtures like egg whites, cream, or meringue.
- **Suction Feet:** For stable and secure placement on your countertop.



Kneethaken

für schwere Teige wie
z. B. Hefe, Brot-
oder Nudelteig.



Schneebesen

zum Schlagen
von Eischnee, Sahne,
Baisermassen u.v.m.



Rührhaken

für leichtere Teige
wie z. B. Mürbe-, Streusel-
oder Bisquitteig.



Image: The three primary attachments: the dough hook for heavy doughs, the whisk for light mixtures like egg whites and cream, and the beater for lighter batters such as shortcrust or sponge cake.

4. BEFORE FIRST USE / SETUP

1. **Unpack:** Carefully remove all packaging materials and check for any damage.
2. **Clean:** Before using the appliance for the first time, clean all parts that will come into contact with food. Wash the stainless steel bowl, dough hook, beater, whisk, and splash guard in warm soapy water, then rinse thoroughly and dry. The main motor unit can be wiped with a damp cloth.
3. **Placement:** Place the stand mixer on a clean, dry, and stable surface. Ensure the suction feet are firmly attached to the countertop for stability.
4. **Power Connection:** Ensure your mains voltage matches the specifications on the appliance's rating label (220-240 V, 50 Hz).

5. OPERATING YOUR STAND MIXER

5.1 Attaching Accessories and Bowl

1. Ensure the appliance is unplugged.
2. Press the release lever to lift the multifunction arm to its upright position.

3. Place the stainless steel bowl onto the base, twisting it clockwise until it locks securely.
4. Select the appropriate attachment (dough hook, beater, or whisk) for your recipe. Insert the attachment into the quick-release chuck and twist until it clicks into place.
5. Lower the multifunction arm by pressing the release lever again until it locks into the operating position.
6. Attach the transparent splash guard onto the multifunction arm, ensuring it covers the bowl.

5.2 Speed Control and Operation

The Bomann KM 6030 CB features stepless electronic speed control for precise mixing.

1. Add your ingredients to the mixing bowl.
2. Plug the appliance into a power outlet.
3. Turn the rotary switch to the desired speed setting. Start with a low speed and gradually increase as needed to prevent splashing.
4. For adding ingredients during operation, use the filling opening on the splash guard.
5. Once mixing is complete, turn the rotary switch to the '0' (off) position and unplug the appliance.
6. Lift the multifunction arm to remove the attachment and the mixing bowl.

Anti-Rutsch
Saugfüße

Sicherheits-
schaltung

Kraftvoller
Motor

35° Schwenk-
barer Arm



Image: The stand mixer in use, demonstrating its user-friendly stepless speed control for various baking tasks.

Schwenkbarer Multifunktionsarm



Einfach zu reinigen Schüssel lässt sich einfach entfernen

Image: The swiveling multifunction arm lifted 35 degrees, illustrating how easily the mixing bowl can be removed for cleaning.

Sicherheitsschaltung stoppt beim hochklappen

(Abnehmbar)
Spritzschutz-
deckel mit
Nachfüll-
öffnung



Image: The stand mixer with its arm raised, demonstrating the safety switch that stops operation and the removable splash guard with a convenient filling opening.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your stand mixer.

- Always unplug the appliance before cleaning.
- **Bowl and Attachments:** The stainless steel bowl, dough hook, beater, whisk, and splash guard are dishwasher-safe or can be washed by hand in warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Motor Unit:** Wipe the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Storage:** Store the cleaned and dried appliance and its accessories in a dry, safe place.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; multifunction arm not locked down; safety switch activated.	Check power connection; ensure arm is fully lowered and locked; check if safety switch is engaged.
Excessive vibration or noise.	Bowl or attachment not properly secured; too much dough/ingredients.	Ensure bowl and attachment are locked; reduce ingredient quantity if exceeding capacity.
Ingredients not mixing evenly.	Incorrect attachment used; speed too low/high.	Use the recommended attachment for the task; adjust speed as necessary.

If the problem persists after trying these solutions, please contact customer support.

8. TECHNICAL SPECIFICATIONS

Refer to the following specifications for your Bomann KM 6030 CB Stand Mixer:

Brand: Bomann

Model Number: KM 6030

Color: Blue

Product Dimensions (L x W x H): 24 x 40 x 36 cm

Item Weight: 4.6 Kilograms

Capacity: 5 Liters

Power: 1100 Watts

Voltage: 220 Volts

Material: Stainless Steel (bowl), Die-cast aluminum (dough hook, beater)

Number of Speeds: Stepless electronic speed control

Special Features: Easy to Use, Robust, Anti-slip suction feet, Safety circuit, 35° Swiveling multifunction arm, Removable splash guard with filling opening.



Bedienungsfreundlich durch stufentlose Geschwindigkeitsregelung

Image: Visual representation of the stand mixer's key specifications including its dimensions (21cm height, 35cm length, 32cm total height), 1100 Watts power, and 5 Liters capacity.

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or contact your retailer. For technical support, spare parts, or service inquiries, please visit the official Bomann website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question