

## OHMEX OHM-SMX-6208

# OHMEX OHM-SMX-6208 Multifunction Kitchen Machine User Manual

Model: OHM-SMX-6208 | Brand: OHMEX

## INTRODUCTION

Thank you for choosing the OHMEX OHM-SMX-6208 Multifunction Kitchen Machine. This appliance is designed to simplify various kitchen tasks, offering efficiency and ease of use. Please read this manual carefully before operating the machine to ensure safe and optimal performance. Keep this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

- **Read all instructions:** Before using the appliance, read all instructions thoroughly.
- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not immerse the motor unit, cord, or plug in water or other liquids.
- **Children and Vulnerable Persons:** This appliance should not be used by children. Close supervision is necessary when any appliance is used near children or persons with reduced physical, sensory, or mental capabilities.
- **Moving Parts:** Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from moving blades and beaters during operation to prevent injury and damage to the appliance.
- **Attachments:** The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- **Unplug When Not In Use:** Always unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- **Damaged Cord/Plug:** 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. Contact customer service for examination, repair, or adjustment.
- **Outdoor Use:** Do not use the appliance outdoors.
- **Stability:** Always operate the appliance on a dry, stable, and level surface.
- **Overfilling:** Do not overfill the bowl or blender jar.
- **Sharp Blades:** Blades are sharp. Handle with care when assembling, disassembling, and cleaning.
- **Hot Liquids:** Exercise caution when processing hot liquids in the blender, as sudden steam can cause burns.

# PRODUCT OVERVIEW AND COMPONENTS

The OHMEX OHM-SMX-6208 is a versatile kitchen machine designed for various food preparation tasks. It features a powerful motor and comes with multiple attachments.

## Main Unit



Image: The main unit of the OHMEX OHM-SMX-6208 kitchen machine, shown with the food processor attachment mounted on top. The stainless steel mixing bowl is attached to the base, and the control dial is visible on the side.

- **Motor Unit:** The main body housing the 1200W motor and control dial.
- **Mixing Arm:** The movable arm to which mixing attachments are connected.
- **8L Stainless Steel Mixing Bowl:** Large capacity bowl for mixing, kneading, and whisking.
- **Control Dial:** For adjusting speed settings and activating the smart mode.
- **Attachment Ports:** Various ports for different accessories (e.g., mixing arm, top port for food processor/blender, front port for meat grinder).

## Included Accessories



Image: A comprehensive view of all accessories included with the OHMEX OHM-SMX-6208 kitchen machine, spread out on a white surface. This includes the mixing bowl, whisk, kneading hook, mixing paddle, flexible beater, food processor attachment with various blades, blender jar, and meat grinder attachment.

- **Stainless Steel Whisk:** Ideal for whipping cream, egg whites, and light batters.
- **Aluminum Kneading Hook:** Designed for heavy doughs like bread and pizza.
- **Aluminum Mixing Paddle:** Suitable for mixing cakes, cookies, and general batters.
- **Flexible Beater (with silicone edge):** For scraping the sides of the bowl during mixing, ensuring thorough incorporation of ingredients.
- **1.5L Glass Blender Jar:** For smoothies, soups, and sauces. Features stainless steel blades.
- **Food Processor Attachment:** Includes various blades for slicing, shredding, and chopping.
- **Meat Grinder Attachment:** For grinding meat.



Image: The OHMEX OHM-SMX-6208 kitchen machine with the meat grinder attachment securely installed on the front port of the main unit. The stainless steel mixing bowl is in place below the mixing arm.

## SETUP AND ASSEMBLY

1. **Unpacking:** Carefully unpack all components and accessories. Remove any packaging materials.
2. **Cleaning:** Before first use, wash all detachable parts (mixing bowl, attachments, blender jar, food processor parts, meat grinder parts) in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the main unit on a clean, dry, stable, and level surface. Ensure the non-slip rubber feet are firmly gripping the countertop.
4. **Attaching the Mixing Bowl:** Place the 8L stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into position.
5. **Attaching Mixing Tools:**
  - Lift the mixing arm by pressing the release button.

- Select the desired attachment (whisk, kneading hook, mixing paddle, or flexible beater).
- Insert the attachment into the shaft on the mixing arm and turn it counter-clockwise until it clicks into place.
- Lower the mixing arm until it locks.

#### 6. **Attaching Blender/Food Processor:**

- Ensure the main mixing arm is lowered and locked.
- For the blender, place the glass jar onto the top attachment port and twist to secure.
- For the food processor, assemble the desired blade/disc, place the bowl onto the top attachment port, and twist to secure.

#### 7. **Attaching Meat Grinder:**

- Ensure the main mixing arm is lowered and locked.
- Open the cover of the front attachment port.
- Insert the assembled meat grinder attachment into the port and twist to secure.

## OPERATING INSTRUCTIONS

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Always ensure the appliance is correctly assembled and locked before plugging it in and operating.

### Using the Mixing Function (Bowl Attachments)

1. Place the ingredients into the 8L stainless steel mixing bowl.
2. Select and attach the appropriate mixing tool (whisk, kneading hook, mixing paddle, or flexible beater).
3. Lower the mixing arm until it locks.
4. Plug the appliance into a power outlet.
5. Turn the control dial to the desired speed setting. Start with a low speed and gradually increase as needed.
6. For the **Smart Mode**: Turn the dial to one of the timed settings (1 min, 2 min, or 4 min). The machine will operate for the selected duration and then automatically shut off.
7. Once mixing is complete, turn the control dial to "OFF" and unplug the appliance.
8. Lift the mixing arm and remove the attachment. Carefully scrape down the bowl if necessary.

### Using the Blender Function

1. Ensure the blender jar is securely attached to the top port.
2. Add ingredients to the 1.5L glass blender jar. Do not exceed the maximum fill line.
3. Secure the lid on the blender jar.
4. Plug the appliance into a power outlet.
5. Turn the control dial to the desired speed setting for blending.
6. After blending, turn the control dial to "OFF" and unplug the appliance.
7. Carefully remove the blender jar.

### Using the Food Processor Function

1. Assemble the food processor attachment with the desired blade or disc.
2. Attach the food processor bowl to the top port and secure it.
3. Add ingredients to the food processor bowl through the feed chute.

4. Secure the pusher in the feed chute.
5. Plug the appliance into a power outlet.
6. Turn the control dial to the desired speed setting for processing.
7. After processing, turn the control dial to "OFF" and unplug the appliance.
8. Carefully remove the food processor attachment.

## Using the Meat Grinder Function

1. Ensure the meat grinder attachment is correctly assembled and securely attached to the front port.
2. Prepare meat by cutting it into appropriate sizes that fit the feed tube.
3. Place a bowl under the grinder outlet to collect the ground meat.
4. Plug the appliance into a power outlet.
5. Turn the control dial to a medium speed setting.
6. Feed the meat into the feed tube using the pusher. Never use your fingers or other utensils to push meat into the grinder.
7. After grinding, turn the control dial to "OFF" and unplug the appliance.
8. Carefully disassemble and clean the meat grinder attachment immediately.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your kitchen machine.

1. **Always Unplug:** Before cleaning, always ensure the appliance is switched off and unplugged from the power outlet.
2. **Motor Unit:** Wipe the motor unit with a soft, damp cloth. Do not immerse the motor unit in water or any other liquid.
3. **Mixing Bowl and Attachments:** Wash the stainless steel mixing bowl, whisk, kneading hook, mixing paddle, and flexible beater in warm soapy water. Rinse thoroughly and dry immediately. These parts may also be dishwasher safe (refer to specific product labeling if available).
4. **Blender Jar:** Disassemble the blender jar (if possible) and wash all parts in warm soapy water. Pay special attention to the blades, handling them with extreme care due to their sharpness. Rinse and dry.
5. **Food Processor:** Disassemble all parts of the food processor attachment. Wash the bowl, lid, and blades/discs in warm soapy water. Handle blades with extreme care. Rinse and dry.
6. **Meat Grinder:** Disassemble the meat grinder immediately after use. Wash all parts in warm soapy water. Use a brush to clean small crevices. Rinse thoroughly and dry completely to prevent rust.
7. **Storage:** Store the cleaned and dried appliance and its accessories in a dry, safe place, away from direct sunlight and moisture.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; mixing arm not locked; attachment not correctly installed; safety interlock not engaged.	Ensure the power cord is securely plugged in. Check that the mixing arm is fully lowered and locked. Verify all attachments are correctly installed and locked.

Problem	Possible Cause	Solution
Motor stops during operation.	Overload protection activated; power interruption.	Turn off and unplug the appliance. Reduce the load (e.g., remove some ingredients). Allow the motor to cool down for 15-20 minutes before restarting. Check power supply.
Loud noise or vibration.	Appliance not on a stable surface; attachment not properly secured; excessive load.	Ensure the appliance is on a flat, stable surface. Check that all attachments are securely locked. Reduce the amount of ingredients.
Ingredients not mixing/processing properly.	Incorrect attachment used; insufficient speed; too much or too little ingredient.	Ensure the correct attachment is used for the task. Adjust speed. Adjust ingredient quantities. Use the flexible beater for scraping sides.

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

## SPECIFICATIONS

Brand	OHMEX
Model Number	OHM-SMX-6208
Power	1200 W
Voltage	220 V
Mixing Bowl Capacity	8 Liters (Stainless Steel)
Blender Jar Capacity	1.5 Liters (Glass)
Noise Level	68-70 dBA
Main Material	Stainless Steel (bowl, blades)

## WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official OHMEX website. For technical support, spare parts, or service inquiries, please contact OHMEX customer service through their official channels.

**OHMEX Official Website:** [www.ohmex.ch](http://www.ohmex.ch) (Example link, please verify actual website)

Comprehensive user manual for the Ohmex SMX 5700 Multifunction Stand Mixer, covering safety instructions, operation, cleaning, and technical specifications in multiple languages.

Explore the Doosan SMX Series, advanced multi-tasking turning centers designed for high productivity and precision. Discover features like integrated machining, thermal compensation, ergonomic design, and powerful spindles for complex manufacturing needs.

This user manual provides detailed information on the SOUNDVISION SMX Series professional analog mixers, including the SMX-4 and SMX-6 models. Learn about features like DSP effects, USB audio interface, Bluetooth connectivity, panel controls, installation, and troubleshooting.

Comprehensive user manual for the Ohmex PAS 2200 Pasta Maker, detailing operation, safety instructions, cleaning, maintenance, and troubleshooting for making fresh pasta at home.

Detailed technical specifications for the Cardiart 6208 View ECG machine, covering input circuit, leads, acquisition, A/D conversion, measurement range, filters, recording modes, power supply, recorder, dimensions, weight, display, and accessories.

Comprehensive user manual for the Multitel FUSION industrial automation controller. Covers installation, configuration, operation, maintenance, SMX modules, I/O, and communication protocols (SNMP, MODBUS, Ethernet).