Manuals+

Q & A | Deep Search | Upload

manuals.plus /

- Biolomix /
- > Biolomix A8800 Heavy Duty Commercial Blender User Manual

Biolomix A8800

Biolomix A8800 Heavy Duty Commercial Blender User Manual

Model: A8800

Introduction

This manual provides essential information for the safe and efficient operation of your Biolomix A8800 Heavy Duty Commercial Blender. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Biolomix A8800 blender with its main components and fresh produce.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before operating the blender.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Blades are sharp. Handle with care.
- 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- · Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A tamper may be used but only when the main lid is in place.

- Always operate the blender with the lid securely in place.
- · Do not blend hot liquids in large quantities as this may cause pressure buildup and scalding.

PRODUCT COMPONENTS

Your Biolomix A8800 blender includes the following parts:

- Motor Base: The main unit housing the 2200W peak power motor, control panel, and cooling system.
- **BPA-Free Pitcher with Lid:** A 60 oz (2000 ml) capacity container with measurement markings, designed for durability and safety.
- Hardened Stainless Steel Blades: Six precision blades designed to pulverize tough ingredients.
- Tamper: A tool to safely push ingredients towards the blades during blending.



Image: Detailed view of the blender's blades, vortex action, and motor cooling system.

SETUP AND ASSEMBLY

Follow these steps to set up your blender for first use:

- 1. Unpack: Carefully remove all components from the packaging.
- 2. **Clean:** Wash the pitcher, lid, and tamper with warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped clean with a damp cloth.
- 3. **Assemble:** Place the pitcher securely onto the motor base. Ensure it is seated correctly.
- 4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

General Blending

- 1. **Add Ingredients:** Place your desired ingredients into the pitcher. For best results, add liquids first, then soft ingredients, followed by hard or frozen items.
- 2. **Secure Lid:** Place the lid firmly onto the pitcher. Ensure the small cap in the center of the lid is also securely in place.
- 3. **Select Speed:** Use the variable speed control knob to select your desired speed (1-6). Start with a lower speed and gradually increase as needed.
- 4. Start Blending: Flip the POWER switch to the 'ON' position.
- 5. **Use Tamper (if needed):** If ingredients get stuck or are too thick, remove the small cap from the lid and use the tamper to push ingredients towards the blades. **Never use other utensils.**
- 6. Stop Blending: Once desired consistency is achieved, flip the POWER switch to the 'OFF' position.

Variable Speed Control and Timer

The blender features a variable speed control knob (1-6) for precise texture management and a timer function for automatic shut-off.

- **Speed Control:** Turn the speed knob clockwise to increase speed and counter-clockwise to decrease speed. Speed 1 is for gentle mixing, while Speed 6 is for maximum power, ideal for tough ingredients like nuts or ice.
- Timer Function: Select 30S, 60S, 90S, or 120S for automatic blending cycles. Set the timer to '0' for continuous operation.

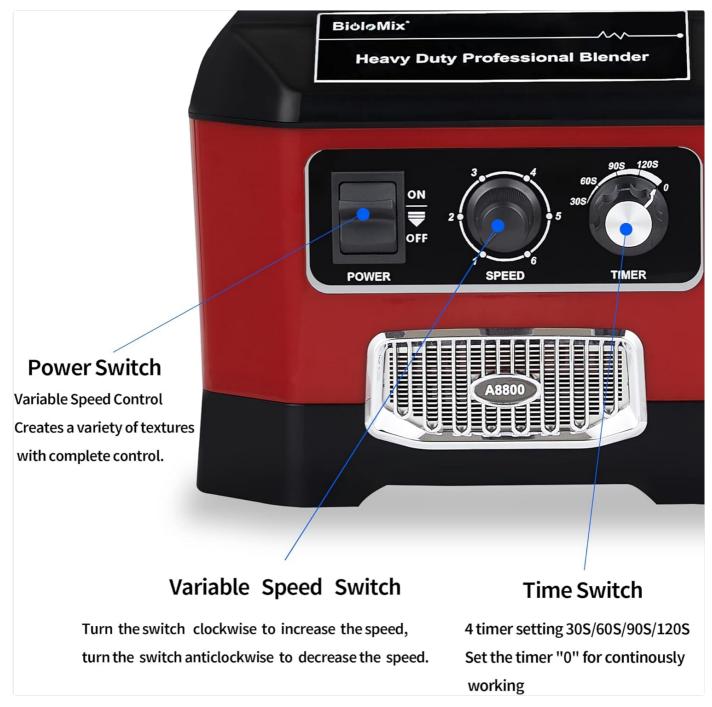


Image: The control panel of the Biolomix A8800 blender, highlighting the power switch, speed dial, and timer settings.

Specific Applications

- Smoothies & Shakes: Combine fruits, vegetables, liquids, and protein powder. Start at low speed, then increase to high for a smooth consistency.
- Ice Crushing: Use the highest speed or pulse function for quick and efficient ice crushing.
- **Nut Butters & Dry Grains:** For tougher tasks, use higher speeds. The tamper can assist in pushing ingredients towards the blades.
- Hot Soups: Blend cooked ingredients for creamy soups. Ensure the lid is securely in place and do not overfill.
- Baby Food: Blend cooked fruits and vegetables to a desired smooth consistency.



Image: Various applications of the Biolomix blender, including smoothies, ice crushing, and grinding.

Your browser does not support the video tag.

Video: Demonstration of the Biolomix A8800 blender preparing various food items, including smoothies and ground ingredients.

CARE AND MAINTENANCE

Cleaning

Regular cleaning ensures optimal performance and longevity of your blender.

- 1. **Self-Cleaning (Quick Rinse):** For light cleaning, fill the pitcher halfway with warm water and add a few drops of dish soap. Secure the lid and run the blender on high speed for 30-60 seconds. Rinse thoroughly.
- 2. **Deep Cleaning:** For more thorough cleaning, disassemble the pitcher, lid, and tamper. Wash them with warm, soapy water using a brush for hard-to-reach areas around the blades. Rinse and dry completely.
- 3. Motor Base: Wipe the motor base with a damp cloth. Never immerse the motor base in water.



Image: The blender pitcher illustrating its easy self-cleaning capability.

TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

| Problem | Possible Cause | Solution |
|------------------------------------|--|---|
| Blender does not start. | Not plugged in; Overheating protection activated; Overload protection activated. | Ensure power cord is securely plugged in; Allow motor to cool for 20 minutes; Press the reset button at the bottom of the motor base. |
| Ingredients not blending smoothly. | Insufficient liquid; Too many ingredients; Ingredients stuck. | Add more liquid; Reduce ingredient quantity; Use the tamper tool to push ingredients towards the blades. |

| Problem | Possible Cause | Solution |
|------------------------|--|--|
| Unusual noise or odor. | Overloading; Improper assembly; Motor issue. | Reduce load; Reassemble pitcher correctly; If problem persists, discontinue use and contact support. |



OVERHEATING PROTECTION:

Allow the motor cool down about 20 minutes to work again;

OVERLOAD PROTECTION:

press the reset button at bottom of motor base to restart.

Image: Location of the reset button for overheating and overload protection.

PRODUCT SPECIFICATIONS

Brand: Biolomix **Model:** A8800

Power: 2200W Peak (1600W Rated)

Voltage: 120 Volts

Capacity: 2000 Milliliters (60 Oz)

Blades: Hardened 6 Stainless Steel

Speed Control: 6 Variable Speeds

Timer: 30S, 60S, 90S, 120S settings

Container Material: BPA-Free Plastic

Product Dimensions: 18.89"D x 8.26"W x 9.05"H

Item Weight: 12.27 pounds

Special Feature: Adjustable Speed Control, Overheating & Overload Protection



Image: Illustration of the blender's advanced cooling system and sound reduction features.

WARRANTY AND SUPPORT

The Biolomix A8800 Heavy Duty Commercial Blender comes with a**7-year limited warranty on the motor** and a **2-year warranty on parts** for household use. This warranty covers defects in materials and workmanship under normal use. For technical support, service, or warranty claims, please contact Biolomix customer service through the retailer where the product was purchased or visit the official Biolomix website for contact information.



Image: Warranty information for the Biolomix blender, highlighting 7-year motor and 2-year parts coverage.

© 2023 Biolomix. All rights reserved.

