

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Lauben](#) /
- › [Lauben 1200BC Kitchen Robot Instruction Manual](#)

## Lauben LBNKM1200BC

# Lauben 1200BC Kitchen Robot Instruction Manual

Model: LBNKM1200BC | Brand: Lauben

## 1. INTRODUCTION

---

Thank you for choosing the Lauben 1200BC Kitchen Robot. This appliance is designed to assist you with a variety of kitchen tasks, including mixing, kneading, blending, grinding, and more. To ensure safe and efficient operation, please read this instruction manual thoroughly before first use and keep it for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

---

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- Always unplug the appliance from the power outlet before assembling, disassembling, cleaning, or when not in use.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Ensure the bowl is correctly seated and locked before operation. The appliance features a safety interlock system that prevents operation if not properly closed.
- Use only attachments and accessories recommended by the manufacturer.
- Do not use the appliance outdoors.



Image: The bowl seating indicator illuminates to confirm correct bowl placement, ensuring safe operation.



Image: The mixing arm can be lifted for easy attachment and removal of accessories and the mixing bowl.

### 3. PRODUCT OVERVIEW AND COMPONENTS

---

Your Lauben 1200BC Kitchen Robot comes with various components and attachments to facilitate diverse culinary tasks.

#### Main Unit:

- **Motor Unit:** The main body housing the 1200W copper motor and control knob.
- **Mixing Arm:** The movable arm where mixing attachments are connected.
- **Speed Control Knob:** For selecting 8 speeds and PULSE function.
- **Bowl Seating Indicator:** Illuminates if the bowl is not correctly placed.

#### Included Accessories:

- **5.5L Stainless Steel Mixing Bowl:** Large capacity bowl for various preparations.
- **Transparent Bowl Lid with Filling Opening:** Prevents splashes and allows adding ingredients during operation.
- **Dough Hook:** For kneading heavy doughs like bread or pizza.
- **Whisk:** For medium to heavy mixtures such as cake batter, cookies, or mashed potatoes.
- **Balloon Whisk:** For whipping cream, egg whites, and light batters.
- **1.5L Tempered Glass Blender:** For smoothies, soups, and sauces.
- **Meat Grinder Attachment:** For grinding various types of meat.
- **Sausage Making Attachment:** For preparing homemade sausages.

- **Kebab Making Attachment:** For forming kebabs.
- **Recipe Book:** A collection of recipes to get you started.



Image: The Lauben Kitchen Robot main unit shown with its complete set of accessories, including the mixing bowl, blender, meat grinder, and various mixing tools.

# Umfangreiches Zubehör

Im  
Lieferumfang  
enthalten



Edelstahlschüssel mit  
Deckel



Schneebesen-Aufsatz



Rühraufsatz



Teigaufsatz



Glasmixer mit Deckel



Zerkleinerer



Fleischwolf (Platten, Messer,  
Fleischwolf-Aufsatz, Drücker,  
Wurstfüllhorn)

**Erhältliches  
Zubehör**  
(nicht im  
Lieferumfang  
enthalten)



Lasagne - Aufsatz



Spaghetti - Aufsatz



Fettuccine - Aufsatz

Image: A closer look at the included mixing attachments: the dough hook for heavy doughs, the whisk for general mixing, and the balloon whisk for aerating ingredients.

## 4. ASSEMBLY AND SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
- Cleaning:** Before first use, clean all detachable parts (mixing bowl, attachments, blender jar, meat grinder parts) with warm soapy water. Rinse thoroughly and dry. Wipe the main motor unit with a damp cloth.
- Placement:** Place the kitchen robot on a stable, flat, and dry surface. Ensure there is adequate ventilation around the appliance.
- Attaching the Mixing Bowl:** Place the stainless steel mixing bowl onto the base of the main unit. Rotate it clockwise until it locks securely into place. The bowl seating indicator should not be red.
- Attaching Mixing Tools:** Lift the mixing arm by pressing the release button. Select the desired attachment (dough hook, whisk, or balloon whisk) and insert it into the attachment shaft. Rotate until it clicks into place. Lower the mixing arm until it locks.
- Attaching the Blender:** Remove the cover from the top attachment point on the main unit. Place the blender jar onto this opening and twist to secure. Ensure the blender lid is also securely in place.

7. **Attaching the Meat Grinder:** Remove the cover from the front attachment point. Insert the meat grinder assembly and secure it according to the instructions provided with the attachment.

## 5. OPERATING INSTRUCTIONS

---

The Lauben 1200BC Kitchen Robot features 8 precisely calibrated speeds and a PULSE function for optimal control over your preparations.

### General Operation:

- Ensure the appliance is properly assembled and plugged into a suitable power outlet (220V).
- Add ingredients to the appropriate bowl or container.
- Turn the speed control knob to the desired setting (1-8).
- For short bursts of maximum power, turn the knob to the 'PULSE' (P) setting and hold. Release to stop.
- To stop operation, turn the knob to the 'OFF' position.

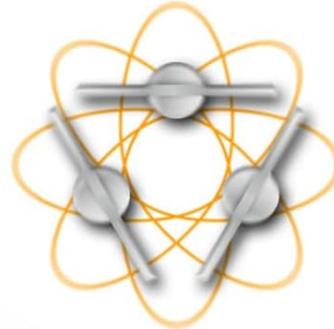


Image: The speed control dial allows selection from 8 speeds and a pulse function for precise control.



## EffectiMix®

planetarisches Rühren für eine vollständige Abdeckung der Schüssel und eine gleichmäßige Oberfläche



## SpeedPrecision®

8 präzise kalibrierte Geschwindigkeiten + PULSE

- **1200W** superstarker Motor aus reinem Kupfer
- **Robustes Ganzmetallgetriebe** - lange Nutzungsdauer und stabile Leistung
- **Geräuscharm** - reibungsloser und leiser Betrieb
- **Multifunktionaler Hebearm**
- **5,5l** Schüssel aus rostfreiem Stahl 304
- **1,5l** mixer aus gehärtetem Glas



### Pulse

starkes, genau dosiertes Mischen

**1 - 2 Teigaufsatz**  
dichtere Teige

**3 - 6 Rühraufsatz**  
dünnere Teige, Cremes, Salate

**6 - 8 Schneebesen-Aufsatz**  
Schlagen

Image: The 3D planetary mixing motion ensures thorough ingredient incorporation, while the speed dial offers versatile control.

### Using the Mixing Bowl (Dough Hook, Whisk, Balloon Whisk):

- **Dough Hook (Speeds 1-2):** Ideal for heavy doughs like bread or pizza. Start at speed 1 and gradually increase to speed 2. Do not overload the bowl.
- **Whisk (Speeds 3-6):** Suitable for medium to heavy mixtures such as cake batter, cookie dough, or mashed potatoes. Start at a lower speed and increase as needed.
- **Balloon Whisk (Speeds 6-8):** Best for whipping egg whites, cream, and light batters. Begin at a lower speed and gradually increase to prevent splashing.
- Use the transparent lid with the filling opening to add ingredients during mixing without stopping the machine.

### Using the Blender:

- Ensure the blender jar is securely attached to the top port and the lid is closed.
- Add liquids and solid ingredients to the blender jar. Do not exceed the MAX fill line.
- Select a speed (typically 4-8) or use the PULSE function for controlled blending.
- For hot liquids, allow them to cool slightly before blending and ensure the lid is vented to release steam.



Image: The Lauben Kitchen Robot with the 1.5L tempered glass blender securely attached, ready for blending tasks.

### Using the Meat Grinder:

- Assemble the meat grinder attachment according to its specific instructions.
- Cut meat into small pieces that fit into the feeding tube.
- Turn the appliance to a low to medium speed (typically 1-3).

- Use the food pusher to guide meat into the grinder. Never use your fingers.
- For sausage or kebab making, attach the appropriate accessories after grinding.



Image: The meat grinder attachment, including the main body, various grinding plates, and sausage/kebab nozzles.

## 6. CLEANING AND MAINTENANCE

---

Proper cleaning and maintenance will extend the life of your Lauben Kitchen Robot.

- Always unplug the appliance before cleaning.
- **Motor Unit:** Wipe the main motor unit with a soft, damp cloth. Never immerse it in water or other liquids.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl and most mixing attachments (dough hook, whisk, balloon whisk) are dishwasher safe. For best results, hand wash with warm soapy water and dry thoroughly.
- **Blender Jar:** The tempered glass blender jar is dishwasher safe. Ensure all parts are disassembled before placing in the dishwasher.
- **Meat Grinder:** Disassemble all parts of the meat grinder immediately after use. Wash with warm soapy water and a brush to remove any food residue. Dry thoroughly to prevent rust.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals on any part of the appliance.
- Store the appliance and its accessories in a clean, dry place.

## 7. TROUBLESHOOTING

---

If you encounter issues with your Lauben Kitchen Robot, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; Bowl or arm not locked; Speed knob not on a setting.	Check power connection; Ensure bowl and mixing arm are securely locked; Turn speed knob to a desired setting (1-8 or P).
Motor sounds strained or stops.	Overloaded; Ingredients too thick/hard.	Reduce ingredient quantity; Add more liquid (for blender); Cut ingredients into smaller pieces. Allow motor to cool if it stopped due to overheating.
Attachments not mixing properly.	Incorrect attachment for task; Bowl not seated correctly.	Ensure the correct attachment is used for the consistency of ingredients; Re-seat the mixing bowl.
Blender leaks.	Lid not sealed; Blade assembly not tightened.	Ensure blender lid is firmly closed; Check that the blade assembly is securely tightened to the jar.

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

## 8. TECHNICAL SPECIFICATIONS

**Brand:** Lauben

**Model Number:** LBNKM1200BC

**Color:** Black

**Power:** 1200 Watts

**Voltage:** 220 Volts

**Number of Speeds:** 8 + Pulse function

**Mixing Bowl Capacity:** 5.5 Liters (Stainless Steel)

**Blender Capacity:** 1.5 Liters (Tempered Glass)

**Material:** Stainless Steel, Glass

**Product Dimensions (L x W x H):** 28 x 37 x 34.5 cm

**Item Weight:** 8.1 Kilograms

**Care Instructions:** Dishwasher safe (bowl and containers)

**Special Features:** EffectiMix® Planetary Mixing, All-Copper Motor, All-Metal Gear System, SpeedPrecision® 8 Speeds, Safety Interlock, Bowl Seating Indicator.



1200W Power



All-Metal Gear



Planetary Mixing



8 Speeds + Pulse



Safety Lock



5.5L Bowl



Glass Blender



Dishwasher Safe  
Parts

## 9. WARRANTY AND CUSTOMER SUPPORT

---

For warranty information, please refer to the warranty card included with your product or contact your retailer. If you have any questions, require technical assistance, or need to order spare parts, please contact Lauben customer support. Information regarding spare parts availability is currently unavailable through this manual.