Bergner BG-50036

BERGNER Naturally 1200W Stand Mixer User Manual

Model: BG-50036

1. Important Safety Instructions

Please read all instructions carefully before using the BERGNER Naturally Stand Mixer. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use. This appliance is not intended for use by children.
- Avoid contact with moving parts. Keep hands, hair, clothing, and utensils away from the bowl and beaters 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.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Place the appliance on a stable, flat, and dry surface.
- Do not use the appliance for anything other than its intended purpose.
- Allow the appliance to cool down completely before cleaning or storing.

2. Product Components

Familiarize yourself with the parts of your BERGNER Naturally Stand Mixer.



Image 2.1: The BERGNER Naturally Stand Mixer, showcasing its main body, stainless steel mixing bowl, and speed control knob.



Image 2.2: A detailed view of the stand mixer, highlighting the included whisk, dough hook, and flat beater attachments.

- **Motor Unit:** The main body containing the motor and control panel.
- **Mixing Bowl:** 5-liter capacity stainless steel bowl for ingredients.
- **Head Release Lever:** Used to lift the mixer head for attachment changes and bowl removal.
- **Speed Control Knob:** Adjusts the mixing speed (0-6 settings).
- **Dough Hook:** For kneading heavy doughs (e.g., bread, pizza).
- **Flat Beater:** For mixing medium-heavy mixtures (e.g., cakes, cookies, mashed potatoes).
- **Whisk:** For whipping light mixtures (e.g., egg whites, cream, light batters).
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during mixing.

3. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, splash guard, dough hook, flat beater, and whisk in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, and stable surface. Ensure there is enough space around the appliance for proper ventilation and operation.
4. **Attach Mixing Bowl:** Lift the mixer head using the head release lever. Place the stainless steel mixing bowl onto the base, twisting it clockwise until it locks securely in place.
5. **Attach Accessory:** Select the desired attachment (dough hook, flat beater, or whisk). Insert the attachment into the accessory shaft and twist it counter-clockwise until it locks.
6. **Lower Mixer Head:** Lower the mixer head by pressing the head release lever until it clicks into place.
7. **Connect Power:** Plug the power cord into a suitable electrical outlet (230V).

4. Operating Instructions

The BERGNER Naturally Stand Mixer features 6 speeds and planetary rotation for uniform mixing.

1. **Add Ingredients:** With the mixer head lowered and the desired attachment in place, add your ingredients to the mixing bowl. You may use the splash guard to prevent spills.
2. **Select Speed:** Turn the speed control knob to the desired setting (1-6). Start with a lower speed and gradually increase as needed to prevent splashing and ensure thorough mixing.
3. **Mixing Guidelines:**
    - **Speed 1-2 (Low):** For gentle mixing, combining dry ingredients, or starting to knead dough with the dough hook.
    - **Speed 3-4 (Medium):** For mixing batters, creaming butter and sugar with the flat beater.
    - **Speed 5-6 (High):** For whipping egg whites, cream, or light batters with the whisk.
4. **Stop Operation:** To stop the mixer, turn the speed control knob to the '0' (off) position.
5. **Remove Ingredients:** Lift the mixer head using the head release lever. Scrape down the sides of the bowl with a spatula if necessary. Remove the attachment by twisting it clockwise and pulling it down. Unlock and remove the mixing bowl by twisting it counter-clockwise.

> **Note:** Do not operate the mixer continuously for more than 10 minutes. Allow it to rest for at least 20 minutes before resuming operation to prevent overheating.

5. Cleaning and Maintenance

Proper cleaning and maintenance will ensure the longevity of your stand mixer.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Clean Attachments and Bowl:** The stainless steel mixing bowl, dough hook, flat beater, and whisk are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. **Clean Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
4. **Storage:** Store the mixer and its accessories in a dry, clean place, away from direct sunlight and heat. Ensure all parts are completely dry before storing.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet faulty; mixer head not fully lowered.	Ensure the power cord is securely plugged in. Test the outlet with another appliance. Make sure the mixer head is locked in the down position.
Attachments are difficult to install/remove.	Incorrect alignment; food residue.	Ensure the attachment is correctly aligned with the shaft. Clean any residue from the shaft or attachment.
Motor sounds strained or overheats.	Overloaded with ingredients; continuous operation for too long.	Reduce the amount of ingredients. Do not exceed the maximum operating time (10 minutes). Allow the mixer to cool down for 20 minutes.

Problem	Possible Cause	Solution
Ingredients are not mixing uniformly.	Incorrect speed setting; insufficient mixing time.	Adjust speed as per recipe. Increase mixing time. Scrape down the sides of the bowl periodically.

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

7. Specifications

Feature	Specification
Brand	Bergner
Model Number	BG-50036-WH
Power	1200 Watts
Voltage	230V
Capacity	5 Liters
Material	Stainless Steel (Bowl)
Number of Speeds	6
Product Dimensions	38.4 x 24.2 x 32 cm
Product Weight	3.75 kg

8. Warranty and Support

This BERGNER Naturally Stand Mixer is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting not covered in this manual, or warranty claims, please contact Bergner customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

When contacting support, please have your product model number (BG-50036-WH) and proof of purchase readily available.

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