

Biolomix BM601

Biolomix Electric Stand Mixer User Manual

Model: BM601 | Brand: Biolomix

1. INTRODUCTION

Thank you for choosing the Biolomix Electric Stand Mixer. This manual provides important information for the safe operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

The Biolomix Electric Stand Mixer is a versatile kitchen appliance designed for various baking and cooking tasks. It features a powerful 1200W DC motor, 6-speed control, a large 6.5 QT stainless steel bowl, and multiple attachments to handle everything from kneading dough to whipping cream.



Figure 1: Biolomix Electric Stand Mixer with accessories and food items.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power supply before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Never operate the 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.
- Do not use outdoors.
- Do not use attachments not recommended or sold by the manufacturer.
- Ensure the tilt-head is securely locked down before operation.

- The mixer is equipped with an overheating protection system that will automatically shut off the machine if the motor overheats. Allow it to cool down before resuming use.

3. PRODUCT COMPONENTS

Your Biolomix Stand Mixer comes with the following parts:

- Main Machine (Motor Unit)
- 6.5 QT Stainless Steel Mixing Bowl with Dual Handles
- Dough Hook (Teflon Coated Diecasting Aluminum)
- Flat Beater (Teflon Coated Diecasting Aluminum)
- Whisk (#304 Stainless Steel Wires)
- Anti-Splash Cover
- Instruction Manual



Figure 2: Included components of the Biolomix Stand Mixer.



Figure 3: Detailed view of mixer parts and controls.

4. SETUP AND ASSEMBLY

1. Place the mixer on a clean, dry, and stable surface. The anti-slip silicone suction feet will help secure it.
2. Lift the tilt-head by pressing the head button located on the side of the mixer.
3. Place the stainless steel mixing bowl into its base, ensuring it is securely seated.
4. Attach the desired accessory (Dough Hook, Flat Beater, or Whisk) by pushing it upwards onto the shaft and twisting to lock it into place.
5. Lower the tilt-head until it locks into position.
6. Place the anti-splash cover over the bowl if desired.
7. Plug the mixer into a suitable power outlet.

Refer to the video below for a visual guide on setting up the mixer.

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Video: Demonstrates the setup and assembly of the Biolomix Kitchen Electric Stand Mixer, including attaching the bowl and accessories.

5. OPERATING INSTRUCTIONS

The Biolomix Stand Mixer offers 6 speed options and a pulse function, controlled by the speed knob. The integrated LCD display shows the operation time, allowing for precise control.

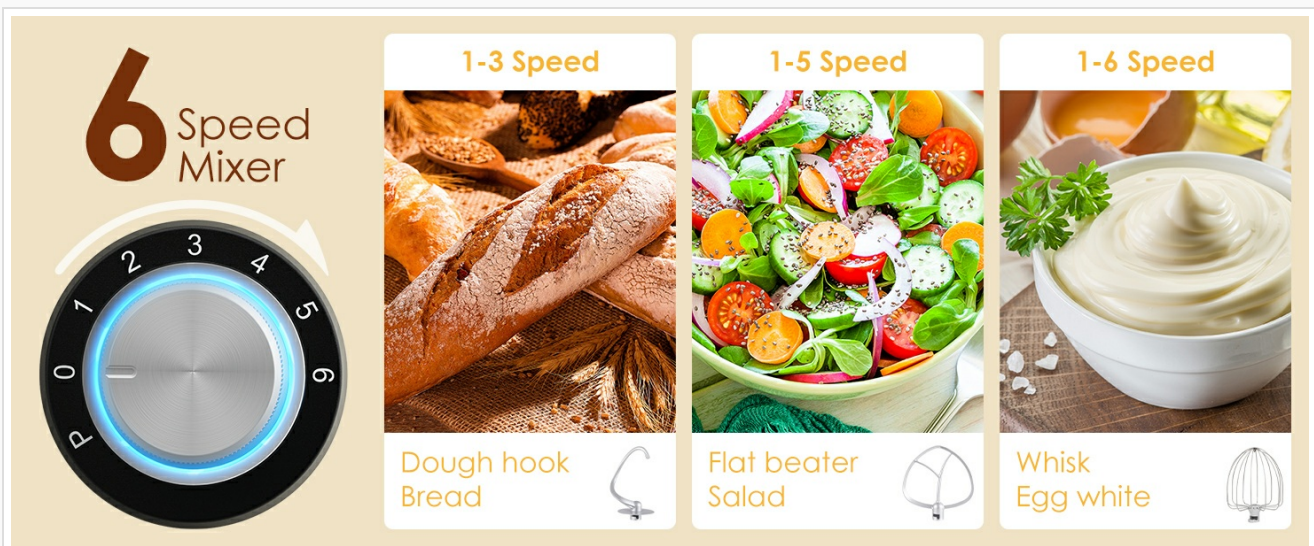


Figure 4: Speed guide for different mixing tasks.

5.1 Using the Attachments

Dough Hook

Ideal for kneading heavy mixtures like bread dough, pizza dough, and pasta. Use at speeds 1-3.

Dough Hook

(Teflon Coated Diecasting Aluminum)

Perfect for kneading dough for bread, pizza, pasta.



Figure 5: Dough Hook for kneading.

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Video: Demonstrates the use of the dough hook for making milk bun dough.

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Video: Shows the electric stand mixer using the dough hook for making doughnut dough.

Flat Beater

Perfect for medium-heavy mixtures such as batters, cakes, cookies, and mashed potatoes. Use at speeds 1-5.

Flat Beater

(Teflon Coated Diecasting Aluminum)

Ideal for mixing, salad, cream, butter.



Figure 6: Flat Beater for mixing.

Whisk

Designed for light mixtures such as egg whites, cream, and sauces. Use at speeds 1-6.

Whisk

(#304 Stainless Steel Wires)

Quickly whip liquids, fresh milk, egg whites, sauces.



Figure 7: Whisk for whipping.

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Video: Illustrates the use of the whisk for preparing swiss roll batter.

5.2 Speed Control and Timer

The speed knob allows you to select from 6 different speeds, plus a pulse (P) setting for short bursts of power. The LCD display shows the elapsed or remaining time, which can be adjusted using the time adjustment buttons.

LCD Screen and Timer

The intuitive LCD Screen&timer allows for easy control and settings adjustment. you can adjust and observe the status of your food at any time while you are cooking it.



Figure 8: LCD Screen and Timer for precise control.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your Biolomix Stand Mixer.

- **Before Cleaning:** Always unplug the mixer from the power outlet.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water.
- **Mixing Bowl and Attachments:** The stainless steel bowl, bowl cover, flat beater, dough hook, and whisk are all dishwasher safe. For best results, rinse off any excess food before placing them in the dishwasher.

Dishwasher Safe

Suitable for stainless steel bowl, bowl cover, flat beater, dough hook, whisk.

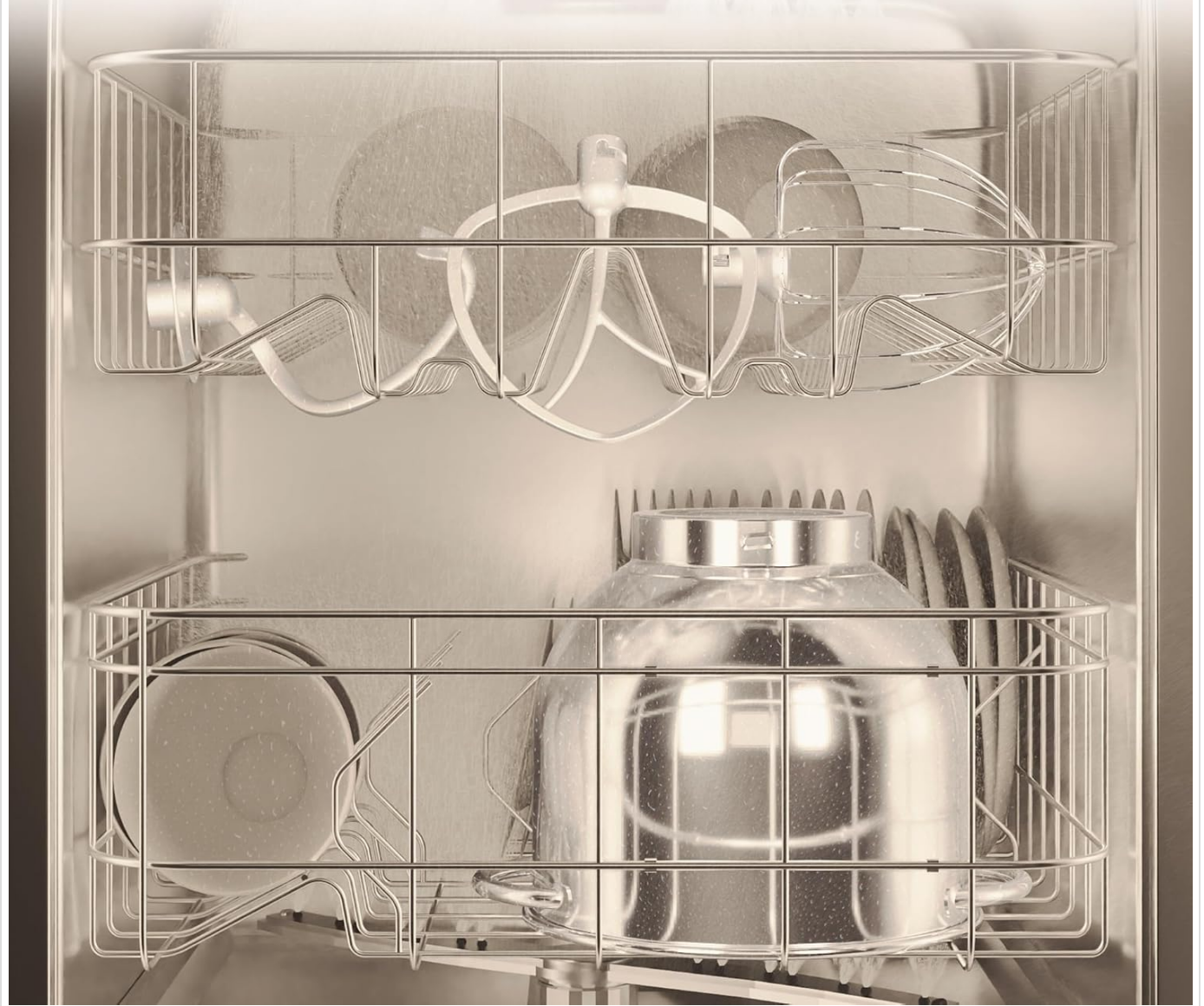


Figure 9: Dishwasher safe components for easy cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your Biolomix Stand Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; tilt-head not locked; overheating.	Ensure plug is securely in outlet; check power supply; ensure tilt-head is fully locked; allow mixer to cool down if overheated.
Attachment not mixing properly.	Incorrect attachment for mixture; mixture too thick/thin.	Refer to Section 5.1 for correct attachment usage; adjust mixture consistency.

Problem	Possible Cause	Solution
Mixer is unusually noisy or vibrating excessively.	Unstable surface; bowl not properly seated; excessive load.	Place on a flat, stable surface; ensure bowl is locked in place; reduce ingredients if overloaded.

For further assistance, please contact Biolomix customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Biolomix
Model Name	BM601
Color	Silver
Product Dimensions	12.63"D x 10.15"W x 13.81"H
Blade Material	Stainless Steel
Capacity	6.5 Quarts
Controls Type	Knob
Is Dishwasher Safe	Yes (Bowl, Cover, Flat Beater, Dough Hook, Whisk)
Container Material	304 stainless steel
Item Weight	15.62 pounds
Motor Power	1200W DC
Noise Level	<60dB



Figure 10: Product dimensions.

9. WARRANTY AND SUPPORT

Biolomix products are manufactured to the highest quality standards. For warranty information or technical support, please refer to the warranty card included with your product or visit the official Biolomix website.

For any questions or concerns not covered in this manual, please contact our customer service team.