

GGM Gastro BMK2-1500

GGM Gastro BMK2-1500 Commercial Bar Mixer

User Manual

1. INTRODUCTION

Thank you for choosing the GGM Gastro BMK2-1500 Commercial Bar Mixer. This high-performance blender is designed for commercial use, offering a powerful 1500W motor and a 2-liter capacity, ideal for preparing smoothies, crushed ice, cocktails, and more. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use and keep this manual for future reference.

2. SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Read all instructions before operating the appliance.
- Keep the appliance out of reach of children and individuals with reduced physical, sensory, or mental capabilities.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Always ensure the appliance is switched off and unplugged before handling blades or other moving components.
- 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 support for assistance.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Always operate the blender with the lid securely in place. Do not remove the lid until the blades have completely stopped.
- Exercise caution when blending hot liquids. Do not fill the blender jar to its maximum capacity with hot liquids to prevent overflow and scalding.
- The blades are extremely sharp. Handle with extreme care during assembly, disassembly, and cleaning.
- This appliance is equipped with an automatic overheat protection function. If the motor overheats, the unit will shut down. Allow it to cool down before resuming operation.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your GGM Gastro BMK2-1500 Bar Mixer:

- **Motor Base Unit:** Contains the powerful 1500W motor, control panel with LCD display, and digital controller.
- **Blender Jar:** A durable 2-liter Tritan container with measurement markings. BPA-free.
- **Lid:** Securely fits onto the blender jar to prevent spills during operation.
- **Blade Assembly:** Features sharp Japanese stainless steel blades for efficient blending and crushing.

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Figure 1: Overview of the GGM Gastro BMK2-1500 Commercial Bar Mixer, showing its main components and overall dimensions (Height: 500mm, Depth: 260mm, Width: 220mm).



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Figure 2: Detailed view of the 2-liter blender jar and lid, highlighting its dimensions (Lid width: 140mm, Jar height: 270mm, Liquid fill height: 225mm).

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Initial Cleaning:** Before first use, wash the blender jar, lid, and blade assembly with warm, soapy water. Rinse thoroughly and dry. Do not wash the motor base.
3. **Placement:** Place the motor base unit on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit.
4. **Assemble Jar:** Ensure the blade assembly is securely fastened to the bottom of the blender jar.
5. **Attach Jar:** Place the assembled blender jar onto the motor base unit. Ensure it is seated correctly and firmly.
6. **Power Connection:** Plug the power cord into a grounded 220V/1N/PE/50Hz electrical outlet.



Perfekt für Smoothies und Cocktails

Figure 3: Ensure the lid is securely placed on the blender jar before operation.

5. OPERATING INSTRUCTIONS

1. **Prepare Ingredients:** Cut ingredients into appropriate sizes for blending. For best results, add liquids first, then soft ingredients, followed by harder ingredients and ice.
2. **Fill Jar:** Place ingredients into the blender jar. Do not exceed the maximum fill line indicated on the jar (2 liters).
3. **Secure Lid:** Place the lid firmly onto the blender jar. Ensure it is properly sealed.
4. **Power On:** Press the power button on the control panel. The LCD display will illuminate.
5. **Select Program/Speed:**
 - **Pre-set Programs:** Use the digital controller to navigate through the 185 available programs. Select the program best suited for your ingredients (e.g., Smoothie, Ice Crush). The unit automatically saves the last used programs.
 - **Manual Speed Control:** Alternatively, manually adjust the blending speed from 13,500 RPM to 28,000 RPM using the controls on the panel.
6. **Start Blending:** Press the START button to begin blending.
7. **Monitor:** Observe the blending process. If ingredients are not blending evenly, you may need to stop the blender, remove the lid, and use a tamper (not included) to push ingredients towards the blades. **Never use your hands or other utensils while the blender is**

operating.

8. **Finish:** Once blending is complete, press the STOP button. Wait for the blades to come to a complete stop before removing the lid and pouring out the contents.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your GGM Gastro Bar Mixer.

1. **Unplug:** Always ensure the appliance is unplugged from the power outlet before cleaning.
2. **Blender Jar and Lid:**
 - Immediately after use, rinse the jar and lid.
 - Wash with warm, soapy water using a soft brush or sponge.
 - **Note:** The blender jar and lid are **not dishwasher safe**. Hand wash only.
3. **Blade Assembly:**
 - The blades are extremely sharp. Handle with extreme caution.
 - Clean the blade assembly thoroughly after each use to prevent food residue buildup. A small brush can be helpful.
 - Ensure all food particles are removed from around the blades and seals.
4. **Motor Base Unit:**
 - Wipe the exterior of the motor base with a soft, damp cloth.
 - Do not use abrasive cleaners or scouring pads.
 - **Never immerse the motor base in water or any other liquid.**
5. **Storage:** Store the clean and dry blender in a cool, dry place, away from direct sunlight and heat sources.



Figure 4: Close-up view of the Japanese stainless steel blade assembly. Handle with care during cleaning.

7. TROUBLESHOOTING

If you encounter issues with your blender, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	No power supply; Jar not correctly seated.	Check if the power cord is securely plugged into a working outlet. Ensure the blender jar is properly placed and locked onto the motor base.
Motor stops during operation.	Overheat protection activated.	Unplug the blender and allow the motor to cool down for at least 15-20 minutes before attempting to use it again. Reduce load for future blending.
Ingredients are not blending smoothly or evenly.	Too many ingredients; Not enough liquid; Ingredients are too large.	Reduce the quantity of ingredients. Add more liquid. Cut ingredients into smaller pieces before blending. Use a higher speed or a different program.

Problem	Possible Cause	Solution
Blender is leaking from the bottom of the jar.	Blade assembly not tightened; Seal is damaged or missing.	Ensure the blade assembly is securely tightened to the bottom of the jar. Check the rubber seal for proper placement and any damage. Replace if necessary.

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

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Model	BMK2-1500
Brand	GGM Gastro
Power (Wattage)	1500 W (1.5 kW)
Voltage	220 V / 1N / PE / 50 Hz
Capacity	2 Liters
RPM Range	13,500 - 28,000 rpm
Dimensions (W x D x H)	220 mm x 260 mm x 500 mm
Container Material	Tritan, Polycarbonate (BPA-free)
Blade Material	Japanese Stainless Steel
Control Type	Digital, LCD Display
Programs	185 pre-set programs
Special Features	Overheat protection, Quiet operation, Durable construction
Dishwasher Safe	No (for jar and lid)
Certifications	CE-marked, meets European food standards

9. WARRANTY AND SUPPORT

GGM Gastro products are manufactured to high-quality standards. For information regarding warranty coverage, technical support, or spare parts, please contact your local GGM Gastro dealer or visit the official GGM Gastro website. Please have your model number (BMK2-1500) and purchase date available when contacting support.

