

AVERA BAM03P

AVERA BAM03P 7L 10-Speed Digital Touch Control Stand Mixer

User Instruction Manual

1. INTRODUCTION

Thank you for choosing the AVERA BAM03P Digital Touch Control Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful 800W motor, large 7-liter capacity, and precise digital controls. Please read this manual carefully before using the mixer to ensure safe and optimal performance. Keep this manual for future reference.

Important Safety Instructions

- Always ensure the mixer is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the mixer with a damaged cord or plug, or if the appliance malfunctions or has been dropped or damaged.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Ensure the mixer is placed on a stable, flat, and dry surface during operation.
- Do not overload the mixer. Refer to recommended capacities for ingredients.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your AVERA BAM03P Stand Mixer:

- **Motor Unit:** The main body containing the motor and control panel.
- **Mixing Head:** The upper part that lifts and lowers, holding the attachments.
- **7-Liter Stainless Steel Bowl:** Large capacity bowl with a handle for easy handling.

- **Splash Guard:** Transparent cover to prevent splattering during mixing.
- **Digital Touch Control Panel:** For adjusting speed, time, and power.
- **Power Cord:** 120V connection.

Included Accessories:

- **Dough Hook:** Designed for kneading heavy doughs like bread, pizza, and pasta.
- **Beater (Paddle):** Ideal for mixing cakes, cookies, creams, and batters.
- **Whisk:** Perfect for whipping egg whites, cream, and light mixtures.
- **Meat Grinder Kit:** Transforms the mixer into a meat grinder for preparing homemade sausages, burgers, and minced meat.

Panel de control



Image: Overview of the AVERA BAM03P stand mixer, highlighting the digital touch control panel, 7-liter bowl with handle, splash guard, and 120V power cable.

3. SETUP AND INITIAL USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, splash guard, and all attachments (dough hook, beater, whisk, meat grinder parts) in warm, soapy water. Rinse thoroughly and dry completely. The main motor unit should only be wiped with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, and stable countertop.
4. **Lift Head:** Press the head-lift button (usually located on the side or back) and gently lift the mixing head until it locks into place.
5. **Attach Bowl:** Place the 7-liter stainless steel bowl onto the base, aligning the grooves, and turn clockwise until it locks securely.
6. **Attach Accessory:** Select the desired attachment (dough hook, beater, or whisk). Insert the attachment into the shaft and turn it counter-clockwise until it locks into place.
7. **Lower Head:** Press the head-lift button again and gently lower the mixing head until it locks into the operating position.
8. **Attach Splash Guard:** If desired, slide the splash guard onto the mixing head, ensuring it covers the bowl opening.
9. **Power Connection:** Plug the power cord into a standard 120V electrical outlet.



Image: The AVERA BAM03P stand mixer with its mixing head lifted, showing the whisk attachment and the stainless steel bowl. This position is used for attaching/removing accessories and the bowl.

4. OPERATING INSTRUCTIONS

4.1. Control Panel Overview

The AVERA BAM03P features a digital touch control panel for intuitive operation:

- **On/Off Button:** Powers the mixer on or off.
- **Start/Pause Button:** Initiates or temporarily stops the mixing process. Useful for adding ingredients.
- **Time/Speed Indicator:** Displays the current speed setting and remaining time.
- **Increment (+) Button:** Increases speed or time.
- **Decrement (-) Button:** Decreases speed or time.
- **SET Button:** Used to confirm settings or switch between time and speed adjustment modes.

4.2. General Mixing Operation

1. Ensure the mixer is properly assembled with the desired attachment and bowl.
2. Add your ingredients to the mixing bowl.
3. Press the **On/Off** button to power on the mixer.
4. Use the **+** and **-** buttons to select the desired speed (1-10).
5. Optionally, press the **SET** button to switch to time adjustment mode, then use **+** and **-** to set a countdown timer. The mixer will automatically stop when the timer reaches zero.
6. Press the **Start/Pause** button to begin mixing.
7. To pause mixing, press the **Start/Pause** button again. Press it once more to resume.
8. When finished, press the **On/Off** button to turn off the mixer and unplug it from the power outlet.

4.3. Recommended Speeds for Attachments

The mixer offers 10 speeds for various tasks. Refer to the following guidelines:

Attachment	Recommended Speed Range	Typical Use
Dough Hook	Speed 1-3	Kneading heavy doughs (bread, pizza, pasta)
Beater (Paddle)	Speed 2-4	Mixing cakes, cookies, icings, batters
Whisk	Speed 5-6	Whipping egg whites, cream, meringues
Meat Grinder Kit	Speed 5-6	Grinding meat for sausages, burgers

Cocina sin límites

Amasa



Gancho para amasar
(velocidad 1 - 3)

Mezcla



Mezclador
(velocidad 2 - 4)



Bate



Batidor
(velocidad 5-6)

Muele carne



Kit para moler carne
(velocidad 5-6)



Image: Visual guide showing the dough hook for kneading (speeds 1-3), the beater for mixing (speeds 2-4), the whisk for beating (speeds 5-6), and the meat grinder kit for grinding meat (speeds 5-6).

4.4. Using the Meat Grinder Kit

To use the meat grinder kit, first ensure the mixer is unplugged. Lift the mixing head and remove any other attachments. Attach the meat grinder assembly to the front power hub of the mixer according to the kit's specific instructions. Secure it firmly. Place a bowl under the grinder output. Add prepared meat pieces to the feeder tray. Select speeds 5-6 for grinding. Always use the food pusher to guide meat into the grinder; never use your fingers.

5. CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your AVERA BAM03P Stand Mixer.

5.1. Cleaning

1. Always unplug the mixer before cleaning.

- 2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- 3. **Mixing Bowl, Splash Guard, and Attachments:** These parts are **not dishwasher safe**. Wash them by hand in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
- 4. **Meat Grinder Kit:** Disassemble the meat grinder parts and wash them immediately after use in warm, soapy water. Dry thoroughly to prevent rust.

5.2. Storage

Store the mixer and its accessories in a clean, dry place when not in use. Ensure all parts are dry before storing. You can store the attachments in the bowl or a separate container.

6. TROUBLESHOOTING

If you encounter issues with your AVERA BAM03P Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power switch off; power outage.	Ensure the mixer is securely plugged into a working outlet. Press the On/Off button. Check your home's circuit breaker.
Attachment not mixing ingredients properly.	Attachment not fully engaged; wrong attachment for task; too little/too much ingredient.	Ensure attachment is locked into place. Use the correct attachment for the recipe. Adjust ingredient quantities as needed.
Mixer head not locking.	Head-lift button not fully pressed; obstruction.	Press the head-lift button firmly until the head clicks into position. Check for any obstructions.
Loud noise or vibration during operation.	Overload; unstable surface; attachment not properly secured.	Reduce ingredient load. Ensure mixer is on a flat, stable surface. Check that the attachment is securely locked.
Motor stops during operation.	Overload protection activated; timer expired.	Reduce load and allow the mixer to cool down for 15-20 minutes before restarting. Check if the timer has completed its cycle.

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

7. SPECIFICATIONS

Feature	Detail
Brand	AVERA
Model Number	BAM03P
Model Name	Digital Stand Mixer
Color	Black

Feature	Detail
Material	Stainless Steel, Plastic
Electrical Power	800 Watts
Capacity	7 Liters
Number of Speeds	10
Control Type	Digital Touch
Special Features	Automatic Shutdown, Head Lift, Pause Mode, Splash Guard, Digital Timer
Container Material	Stainless Steel
Dishwasher Safe	No (for bowl and attachments)
Weight	8 kg
Dimensions (H x W x D)	34.8 cm x 39 cm x 27.3 cm



Image: Diagram showing the dimensions of the AVERA BAM03P stand mixer: Height 34.8 cm, Width 39 cm, Depth 27.3 cm, and Weight 8 kg.

MODELO: BAM03P

Batidora de pie con funciones digitales



Voltaje 120 V
Frecuencia 60 Hz
Potencia 800 W



10 velocidades



Control táctil



7L
de capacidad

4 accesorios
incluidos

1 
Año
de garantía

Image: Visual summary of key features including 120V voltage, 60Hz frequency, 800W power, 10 speeds, touch control, 7L capacity, 4 included accessories, and 1-year warranty.

8. WARRANTY INFORMATION

The AVERA BAM03P Stand Mixer comes with a **1-year warranty** from the date of purchase, covering manufacturing defects under normal household use. This warranty does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair. Please retain your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

For further assistance, technical support, or warranty claims, please visit the official AVERA website or contact their customer service department. Contact information can typically be found on the product packaging or the brand's official online presence.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question