

Manuals+

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

manuals.plus /

- › [Bodum](#) /
- › [Bodum Bistro Pancake Batter Mixer and Dispenser Instruction Manual](#)

Bodum 12108-913

Bodum Bistro Pancake Batter Mixer and Dispenser Instruction Manual

Model: 12108-913

INTRODUCTION

Thank you for choosing the Bodum Bistro Pancake Batter Mixer and Dispenser. This manual provides essential information for the safe and efficient use, maintenance, and care of your new kitchen tool. Please read these instructions carefully before first use and retain them for future reference.

PRODUCT OVERVIEW

The Bodum Bistro Pancake Batter Mixer and Dispenser is designed to simplify the process of preparing and dispensing pancake, waffle, or crêpe batter. It features an integrated measuring system, a hand-crank mixing mechanism, and an easy-pour trigger handle for controlled dispensing. Constructed from durable, BPA-free plastic, silicone, and stainless steel, it is built for convenience and longevity.





Image: The Bodum Bistro Pancake Batter Mixer and Dispenser, fully assembled. The clear container displays measurement markings in ounces, cups, and milliliters. The white hand-crank mixer is attached to the lid, and the white trigger-operated handle is visible on the side.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts are present: the main container, the lid with the mixing mechanism, and the handle with the dispensing trigger.
2. **Initial Cleaning:** Before first use, wash all parts of the mixer and dispenser in warm, soapy water, then rinse thoroughly and dry. All components are dishwasher safe.
3. **Assembly:** Place the mixing whisk assembly into the main container. Secure the lid onto the container by twisting or pressing down firmly until it is properly seated.

OPERATING INSTRUCTIONS

1. Adding Ingredients

Remove the lid. Add your dry ingredients, such as flour, into the container. The integrated markings on the side of the container allow for precise measurement in ounces, cups, and milliliters.



Image: A hand adds flour from a spoon into the clear container of the Bodum Bistro Pancake Batter Mixer. The container's measurement markings are visible.

Next, add your liquid ingredients, such as milk or water, to the desired measurement line.

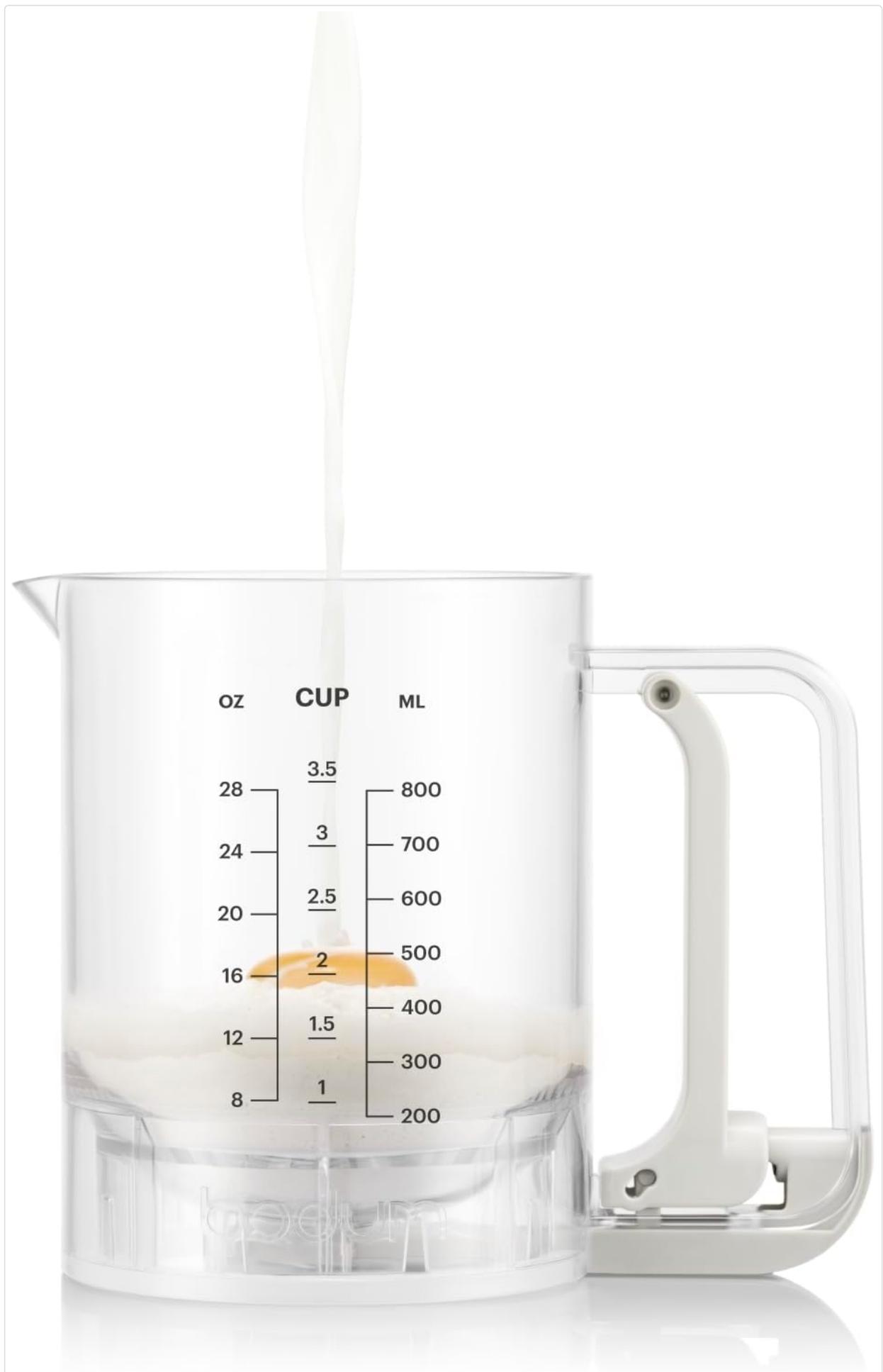


Image: Liquid is poured from above into the Bodum Bistro Pancake Batter Mixer, which already contains dry ingredients. The liquid level approaches the measurement markings.

2. Mixing the Batter

Once all ingredients are added, securely place the lid with the mixing mechanism back onto the container. Turn the hand crank clockwise or counter-clockwise to activate the whisking blades. Continue mixing until the batter is smooth and free of lumps. Avoid mixing excessively thick batters, as this may strain the whisking mechanism.



Image: A hand operates the crank on the lid of the Bodum Bistro Pancake Batter Mixer, mixing the batter inside the clear container. The batter is visible at a medium consistency.

3. Dispensing the Batter

Hold the handle firmly. Position the dispenser over your hot pan or waffle iron. Squeeze the trigger located on the handle to open the valve at the bottom of the container, allowing the batter to flow out. Release the trigger to close the valve and stop the flow. This mechanism provides precise control over the amount of batter dispensed.



Image: The Bodum Bistro Pancake Batter Mixer is held over a frying pan, and batter is being dispensed from its bottom opening into the pan. A hand is visible operating the trigger on the handle.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Bodum Bistro Pancake Batter Mixer and Dispenser.

- **Dishwasher Safe:** All components of the mixer and dispenser are dishwasher safe. Place them on the top rack for best results.
- **Hand Washing:** If washing by hand, disassemble all parts. Wash with warm, soapy water using a soft sponge or brush. Pay special attention to the whisking blades and the dispensing valve to ensure no batter residue remains. Rinse thoroughly and allow to air dry completely before reassembly or storage.

TROUBLESHOOTING

- **Batter Not Mixing Well:** Ensure the batter consistency is not too thick. Very thick batters may not mix efficiently and can put stress on the whisking blades. Add a small amount of liquid to thin the batter if necessary.
- **Dispenser Leaks:** Check that the dispensing valve at the bottom of the container is clean and free of any batter residue or obstructions. Ensure the valve mechanism is properly seated and not damaged. If the leak persists, ensure the components are correctly assembled.
- **Difficulty Turning Crank:** This may indicate the batter is too thick or there is an obstruction in the whisking mechanism. Disassemble and clean the whisking blades. Adjust batter consistency if needed.

SPECIFICATIONS

| | |
|---------------------------|------------------------------------|
| Brand | Bodum |
| Model Name | Bistro Pancake Mixer |
| Model Number | 12108-913 |
| Material | Plastic, Silicone, Stainless Steel |
| Capacity | 1 Liter (approx. 28 oz) |
| Product Dimensions | 11.68 x 18.54 x 24.89 cm |
| Dishwasher Safe | Yes |
| UPC | 699965513733 |

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Bodum customer service. Details can typically be found on the official Bodum website or through your retailer. Please have your model number (12108-913) and proof of purchase available when contacting support.