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> bamix M200 MAXX SET Immersion Blender User Manual

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Model: M200 MAXX SET

INTRODUCTION

The bamix M200 MAXX SET Immersion Blender is a versatile kitchen appliance designed for efficient mixing, blending, chopping, and whisking. This manual provides essential information for the safe and effective use of your new appliance and its accessories.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Keep hands, hair, clothing, and utensils away from moving blades during operation to prevent injury.
- Do not immerse the motor unit in water or other liquids.
- Always unplug the appliance from the outlet before cleaning or when not in use.
- 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Use only attachments recommended or sold by the manufacturer.
- Exercise caution when handling sharp blades.
- The appliance is not dishwasher safe.

PACKAGE CONTENTS

Your bamix M200 MAXX SET includes the following components:

- bamix M200 Immersion Blender Motor Unit

- Multipurpose Blade
- Beater Blade
- Whisk Blade
- Meat Mincer Blade
- Table Top Stand
- Beaker(s)
- Cleaning Brush
- Spatula
- Instruction Manual





Image: The bamix M200 MAXX SET table top stand, designed for convenient storage of the immersion blender and its various blades.



Image: A set of four interchangeable stainless steel blades: Multipurpose, Beater, Whisk, and Meat Mincer, each designed for specific food preparation tasks.



Image: Two clear plastic beakers with black lids, suitable for mixing and storing ingredients directly with the immersion blender.



Image: A red cleaning brush with black bristles, designed for effectively cleaning the blender and its accessories.



Image: A red silicone spatula, useful for scraping bowls and mixing ingredients.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all detachable parts (blades, beakers, spatula, cleaning brush) with warm soapy water and dry thoroughly. Wipe the motor unit with a damp cloth.
3. **Assemble Stand:** If using the table top stand, ensure it is placed on a stable, flat surface.
4. **Attach Blade:** Select the desired blade for your task. Align the blade with the drive shaft on the blender foot and push it firmly into place until it clicks. Ensure the blade is securely attached before use.

OPERATING INSTRUCTIONS

Attaching and Detaching Blades

- **To Attach:** Place the desired blade onto the drive shaft at the bottom of the blender foot. Push firmly until it locks into position.
- **To Detach:** Grip the blade firmly and pull it straight off the drive shaft. Always detach blades before cleaning or storage.

Using the Immersion Blender

1. **Prepare Ingredients:** Place ingredients into a suitable container, such as one of the provided beakers. Ensure the container is deep enough to prevent splashing.
2. **Insert Blender:** Submerge the blender foot with the attached blade into the ingredients. Ensure the blade is fully covered.
3. **Select Speed:** The bamix M200 features two speed settings:
 - **Speed 1 (10,000 RPM):** For lighter tasks, mixing liquids, and delicate ingredients.
 - **Speed 2 (17,000 RPM):** For heavier loads, chopping, pureeing, and achieving finer textures.
4. **Operate:** Press and hold the desired speed button to activate the blender. Move the blender gently up and down and in circular motions to ensure even processing.
5. **Finish:** Release the button to stop the blender. Wait for the blade to stop completely before removing the blender from the ingredients.

Blade Functions

- **Multipurpose Blade:** For chopping, pureeing, and mixing thick soups, sauces, and baby food. Also suitable for crushing ice.
- **Beater Blade:** Ideal for whipping cream, egg whites, and making mayonnaise. Creates light and airy textures.
- **Whisk Blade:** For emulsifying dressings, mixing thin batters, and aerating liquids.
- **Meat Mincer Blade:** Specifically designed for mincing raw or cooked meat, fish, and fibrous vegetables.

MAINTENANCE AND CLEANING

- **Immediate Cleaning:** After each use, unplug the blender. Detach the blade and rinse it under running water. For the blender foot, immerse it in a container of warm soapy water and briefly run the blender on low speed for a few seconds. Rinse under clean water.
- **Deep Cleaning:** For stubborn residue, use the provided cleaning brush. Ensure all food particles are removed from the blades and blender foot.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse the motor unit in water.
- **Accessories:** Beakers, spatula, and cleaning brush can be washed with warm soapy water.

- **Storage:** Store the blender and its accessories in the table top stand or a dry, safe place.
- **Dishwasher Safety:** The bamix M200 Immersion Blender and its motor unit are **not** dishwasher safe.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet issue; damaged cord/plug.	Ensure the blender is securely plugged into a working outlet. Check for damage to the cord or plug.
Blender stops during operation.	Overheating due to prolonged use or processing very thick ingredients.	Unplug the blender and allow it to cool down for at least 30 minutes. Reduce the load or process ingredients in smaller batches.
Poor blending results.	Incorrect blade used; insufficient liquid; ingredients too large.	Ensure the correct blade is attached for the task. Add more liquid if necessary. Cut larger ingredients into smaller pieces.
Excessive vibration or noise.	Blade not properly attached; foreign object caught in blade.	Unplug the blender and check that the blade is securely attached. Inspect the blade area for any obstructions.

SPECIFICATIONS

- **Model:** M200 MAXX SET
- **Power:** 200 Watts
- **Speeds:** 2 (10,000 RPM and 17,000 RPM)
- **Blender Shaft Length:** 5.3 inches (submersible)
- **Overall Product Dimensions:** 6.89"D x 13.6"W x 6.89"H
- **Material:** Heat resistant nylon, chromated brass, stainless steel blades
- **Color:** White
- **Power Source:** AC

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official bamix website. Keep your purchase receipt as proof of purchase.

Manufacturer: bamix of Switzerland

For further assistance, you may contact bamix customer service through their official channels.

