

bamix®

of Switzerland

Bamix became the first immersion blender in 1950 in Switzerland. It was introduced into the market in Germany in 1955 under the name Zauberstab, also referred to as the magic wand.

Bamix is a universal kitchen appliance meant to have versatile functions. It replaces items in your kitchen like the food processor, grinder, whisk or blender.

Features & Benefits

1. Rugged AC Motor provides exceptional starting torque
2. Two-speeds with safety switch
3. Versatile, Practical, Powerful, Durable
4. 2 Year warranty on parts
5. 3 Year warranty on motor
6. Cord Length - 62"
7. 115 / 60 / 1
8. UL & NSF approved



Multi Purpose

chops, shreds, blends & stirs



Whisk

stirs, mixes and purees



Beater

beats, aerates, emulsifies



Description	Overall Length	Shaft Length	MSRP
Pro-1	13.5" / 34.2cm	5¼"	\$149.99
Pro-2	15.5" / 39.5cm	7¾"	\$179.99
Pro-3	19.5" / 49.5cm	11¾"	\$229.99

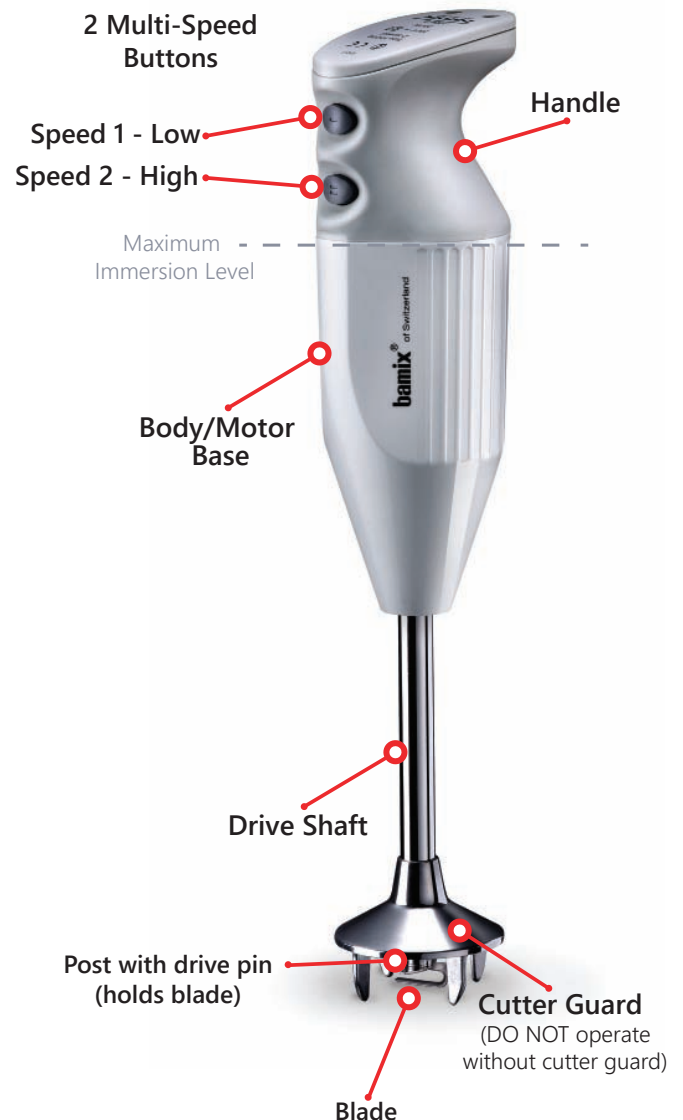
bamix® of Switzerland	PRO-1	PRO-2	PRO-3
SKU	103.075	103.074	106.036
NSF Approved	X	X	X
Multi-Purpose Blade	X	X	X
Whisk	X	X	X
Beater	X	X	X
Multi-Beaker (600ml)	X		
Speed1	9,000	10,000	10,000
Speed2	12,000	14,000	14,000
Motor Rating	150 Watts	200 Watts	200 Watts

Welcome to the Family!

We are excited you joined the **bamix**® blender family. These simple tips will help you begin to use, care for, and maintain your new blender for many years to come!

Getting Started

1. Use caution when handling blades! Select the desired blade. Holding it as straight as possible, push it into the post so the small recess in the socket of the blade fits exactly in to the post. To remove the blade simply pull it off the post.
2. Once blade is attached plug in the appliance.
3. Turn on your **bamix**® by holding down the appropriate speed setting. (Designed for 5 minute intermittent use.)
 - Speed 1 - for all light, airy dishes and small amounts.
 - Speed 2 - for all thick, firm ingredients and large amounts.
4. Use your **bamix**® directly in the cooking pot or pan. you don't need to transfer the ingredients to another container.
5. Clean following each use to prevent clogging the drive shaft. (See How to Clean Your Blender.)



Aerates & Beats

- Soups & sauces
- Egg whites
- Creams
- Shakes



A Blade

#560530

Blends & Emulsifies

- Drinks
- Salad Dressing
- Mayonnaise



B Blade

#560520

Chops, Minces & Purees

- Raw or cooked vegetables
- Frozen fruits & berries
- Baby foods
- Ice Cream
- Jam



C Blade

#560500

Using Your Blades



A Blade:

Add liquids. Put bamix® in container, making sure it is in contact with the bottom. Turn on. (Always begin with Speed 1 when using this blade). Allow to rest on the bottom for a few seconds. Then angle the bamix® and draw it up slowly against the side of the container. When ingredients are no longer drawn up, go back to the bottom. Slightly change position and draw up again. After a few seconds you may switch to Speed 2. Continue drawing up process until desired consistency is reached.



B Blade:

Start on Speed 2 (lower button - high speed). Follow same process as for Blade A.



C Blade:

- If using only liquid, lower blade into liquid first and then turn on machine.
- If using no liquid - only frozen food, ice, etc. - turn the bamix® on high speed first, before inserting into container.
- Use a slight up and down tapping motion for processing. Move bamix® back and forth, covering all parts of the container. Never push or pound with your arm. Use the power of the machine and guide the bamix®. Process until desired consistency is reached.

Tip: When working with small amounts, hold the container at an angle; this prevents spraying.

How To Clean Your Blender

HAND WASH ONLY, USE CAUTION WHEN HANDLING BLADES

1. Leave your bamix® plugged in with the blade attached.
2. Hold bamix® under running water to rinse off any food or turn on bamix® and let run for a few seconds while submerged in a small container of warm water. A few drops of mild soap may be used but are not necessary. If using soap, rinse thoroughly.
3. Make sure the blade, post, cutter guard, and drive shaft are completely clean.
4. Always remove the blade from the Post after each use to make sure there is no food residue left. Store bamix® without blade attached.
5. Wipe the body and handle with a damp cloth only (no soap) to protect the eco-friendly paint.

DO NOT IMMERSE THE HANDLE

For assistance with your **bamix**®
Contact us Toll-Free 866-482-8919
or visit us online www.deiequipment.com