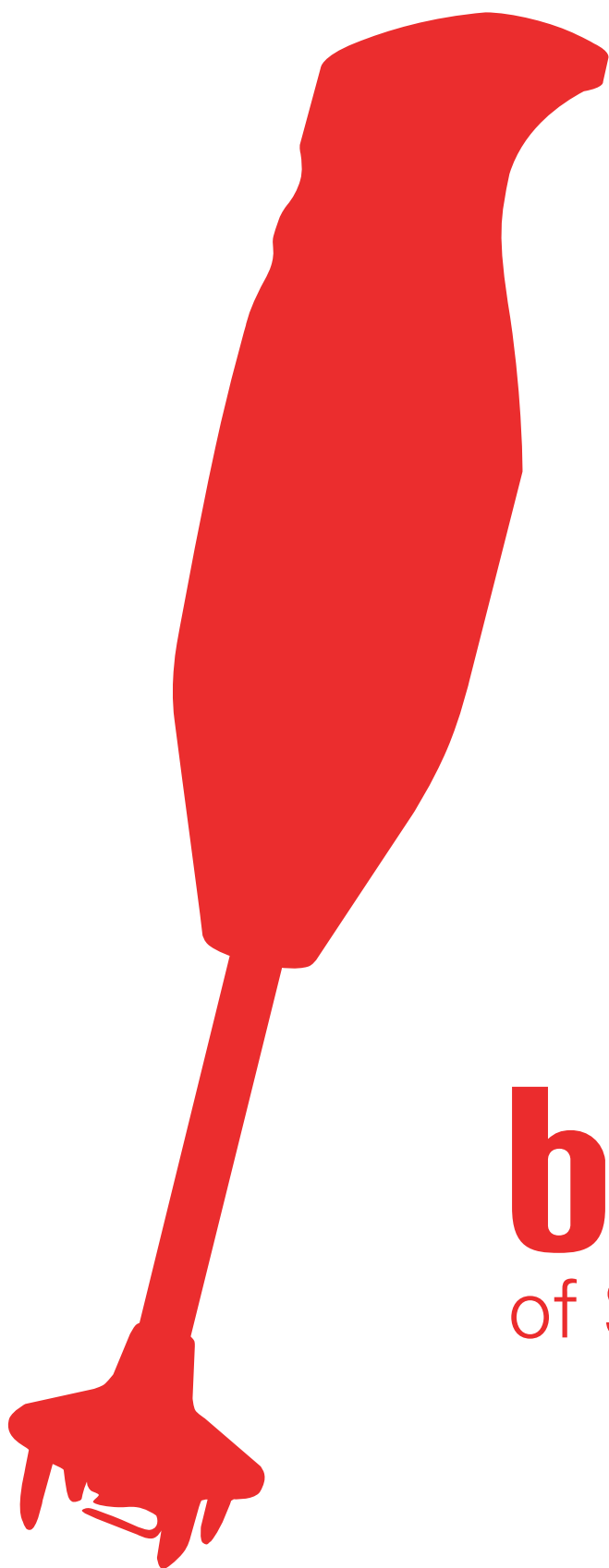




bamix[®]
of Switzerland

Burton McCall

bamix[®] Directory



Blends



Mixes



Beats



Whisks



Purees



Stirs



Grates



Crushes



Chops



Froths



Grinds

bamix®

of Switzerland

The trusted authority in immersion blenders since 1954.

bamix® pioneered the best multi-purpose and convenient tools for the kitchen offering a combination of power and durability. bamix® quickly chops, purees, beats, mixes, froths, stirs and emulsifies. The versatility of this hand held food processor makes for quick and easy work in the kitchen, replacing other kitchen appliances, blenders, mixers, grinders, and whisks, even ice cream machines!

What makes bamix® different?

- 100% Swiss Made for exceptional quality. All bamix® appliances are made in Switzerland, with a very strong emphasis on quality control. Every appliance is carefully tested throughout its production. bamix's® excellent finishing quality makes it extremely trustworthy for many years, which is why many chefs use it.
- AC motor for more torque and durability.
- The double insulated watertight housing means it can be immersed right up to the handle.

Why bamix®?

- Multi-functionality - with four blades available bamix® allows you to prepare a variety of things: from beating eggs and mincing meat to making mayonnaise, ice cream, smoothies, milk shakes or soup.
- Two speed settings for every task.
- Comfortable to use - bamix® has an alternating current and balanced motor which makes it particularly quiet. It's open safety guard allows for optimal movement of the food being processed, and no repetitive movements are needed whatever you are preparing.
- Very easy to clean, just rinse in soapy water.
- Odour resistant and grease repellent due to special coating.
- 10 year warranty on the bamix® unit (excluding accessories).
- Repair service available - some bamix® units have been in use for more than 30 years and they can still be repaired.
- Energy efficient - The bamix® motor uses less than 200 Watts, without compromising its unequalled speed, up to 18,000 rpm depending on the model.

Working with bamix®

Speed

As a general rule, work on speed setting number 2 especially when working with hard kinds of food and large volume of liquids/ingredients. Work using speed setting number 1 if the liquid does not entirely cover the safety guard (with the 4 prongs) and also for all food that has to be light and fluffy.

Wrist movement

While processing, use a light rotating motion from the wrist, draw bamix® up a little and let it fall on the ingredients (do not press or pound). The fineness of the result depends on the duration of the processing.

Drawing up

Rest bamix® for a few seconds on the bottom of the jug. Then hold it at an angle and draw it up slowly against the side of the jug. When the ingredients are no longer drawn with bamix® put it back on the bottom and repeat the process until the ingredients are whipped to the required stiffness.

Blending

Dip bamix® at an angle in the ingredients, switch it on and stir very slowly. Before taking the bamix® out switch off the appliance to avoid splashes.

bamix® Classic

- 160W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 10000 - 11000 rpm
setting 2: 15000 - 16000 rpm
- Includes: multi-purpose blade, 5 3/8" shaft length.



Black
125.137



Red
125.138



White
125.136



bamix® Mono

- 160W heavy duty AC motor
- Two-fold insulation
- Twin switch
- 2 speed settings:- setting 1: 10000 rpm
setting 2: 15000 - 16000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, 600ml beaker with lid, wall bracket, 5 3/8" shaft length.



White
102.317



Black
102.318



Red
102.319



bamix® DeLuxe

- 180W heavy duty AC motor
- Two-fold insulation
- Twin switch
- 2 speed settings:- setting 1: 11000 - 12000 rpm
setting 2: 16000 - 17000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, grinder, stand, 5 3/8" shaft length.



White
101.221



Black
101.222



Red
101.223



Silver
101.224





bamix® Swissline

- 200W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 12000 - 13000 rpm
setting 2: 17000 - 18000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, processor, jug 1000ml, stand, 5 3/8" shaft length.



Silver
100.299



White
100.298



Black
100.305



bamix® Classic Selection

- 200W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 12000 - 13000 rpm
setting 2: 17000 - 18000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, meat/vegetable blade, processor, powder disc, beaker 400ml with lid, jug 1000ml with lid, stand, 5 3/8" shaft length.



White
125.140



Black
125.139



bamix® Superbox

- 200W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 12000 - 14000 rpm
setting 2: 17000 - 19000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, meat/vegetable blade, processor, jug 1000ml, SliceSy®, stand, 5 3/8" shaft length.



White
105.098

Red
105.099



bamix® Gastro 200

- 200W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 12000 rpm
setting 2: 17000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, wall bracket, 7 3/8" shaft length.

White 103.109



bamix® Gastro 350

- 350W heavy duty AC motor
- Two-fold insulation
- Twin safety switch
- 2 speed settings:- setting 1: 17000 rpm
setting 2: 22000 rpm
- Includes: multi-purpose blade, whisk blade, beater blade, wall bracket, 11 3/8" shaft length.

White 106.060





Accessories

SliceSy®

The SliceSy® is a neat little tool that works alongside the bamix® unit and is driven by the bamix®. Use in the same way as a food processor for doing those extra little jobs that bamix® is not designed for i.e. grating and slicing. It comes with a main blade for larger amounts of chopping. An ideal way of turning the bamix® into a complete Food Processing unit. Multi-functional blades cut to the perfect size when you like it cooked or baked quickly (such as when preparing vegetables for soup).

- Grates potatoes and beetroot and other vegetables, fruits and cheese for gratin.
- Slices vegetables, fruits, cheese and other items such as boiled eggs.
- Chops vegetables (onions & chillies), fruits, meat and nuts.
- Available in 2 options:- **Full Set** with 5 blades, grater: fine, medium & coarse, slicer: fine & coarse
Basic Set with 2 blades: coarse grater, coarse slicer

Basic Set	Full Set
150.087	150.088



Blades



Grinder

Suitable for all dry ingredients. Grinds dry food such as dried vegetables, hard cheese, chocolate, sugar into icing sugar, spices, nuts and seeds.

430.001



Processor

Suitable for all dry and wet ingredients. Grinds dry food such as dried vegetables, hard cheese, chocolate, sugar into icing sugar, spices, nuts and seeds. Minces small quantities of spreads and baby food.

440.010



Powder Disc

Grinds spices into an ultra fine powder. Can only be used in conjunction with the processor.

440.011



A – Beater Blade

Beats egg white, cream, soufflés, and meringue. People who are conscious of their diet can even make a diet whipped cream by whipping skimmed milk. Blends sauces (bechamel, hollandaise). Homogenizes shakes and desserts, zabaglione or tiramisu. Emulsifies sauces, ideal for everything that should be light and fluffy.

794.003



B – Whisk Blade

Stirs and creams pancakes, omelets and batter mixtures. Purees mashed potatoes in no time at all. Makes puddings creamy. Emulsifies salad dressings - and even cosmetic creams. Whisk your mayonnaise in seconds, ideal for all mixtures with a thick or cream consistency.

794.005



C – Multi-Purpose Blade

Minces, chops and purees raw and cooked vegetables, fruit, cooked meat, frozen fruit for ice cream, sorbets, and smoothies. Purees soups and sauces direct in the pan on the stove. Purees baby food, mixes doughs for cakes, pastries, and omelets. Liquidizes fruit and berries for desserts and jams, even crushes ice cubes for cold drinks and cocktails.

794.001



S – Meat/Vegetable Blade

Chops and minces small quantities of raw and cooked meat and fish, Perfect for chopping fibrous vegetables like asparagus, rhubarb, and spinach.

460.006



SliceSy® Blade

Individual blades to use with the SliceSy® accessory

Grater coarse	801.003
Grater medium	801.002
Grater fine	801.001
Slicer coarse	801.011
Slicer fine	801.010

Beakers and Jugs



400ml Beaker

Perfect for small quantities. The ideal size for making a mayonnaise with one egg or the whites from one to two eggs. Ideally suited for storing food. Heat resistant up to 100°C and suitable for use in freezers and microwave ovens, non-toxic, and dishwasher proof.

400ml beaker **790.008**
Black lid for beaker **790.015**



600ml Beaker

Ideal for medium quantities. Heat resistant up to 100°C and suitable for use in freezers and microwave ovens, non-toxic, and dishwasher proof.

600ml beaker **790.007**
Black lid for beaker **790.017**



1000ml Jug

The specific inner shape makes this jug perfectly suited to working with the bamix®. Heat-resistant up to 100°C and suitable for use in freezers and microwave ovens, non-toxic, and dishwasher proof. Includes ml and oz measurement markings and "No-Drip" Spout for easy pouring

1000ml jug **790.006**
Black lid for jug **790.022**



Contact Details

Burton McCall Limited
163 Parker Drive, Leicester, LE4 0JP

Tel Main Switchboard: 0116 234 4600

www.burton-mccall.co.uk

Sales Office

Tel: 0116 234 4611/4622

Fax: 0116 235 8031

Email: sales@burton-mccall.co.uk

Customer Services

Tel: 0116 234 4646

Fax: 0116 235 8031

Email: customerservices@burton-mccall.co.uk

