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Hauser + Eisenhut, Imaging

bamix®
of Switzerland

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bamix®



MIX YOUR VISIONS



bamix®
of Switzerland





The bamix® wand mixer is made by **ESGE AG** of Switzerland.

Each new generation discovers the bamix® wand mixer for itself. The main focus in the 1950s, for example, was on maximizing the efficiency of the traditional housewife and even then, bamix® wand mixers were widely acknowledged to be an invaluable tool in countless kitchens.

These days, however, the main concern for people of all cultures all over the world is to have a healthy and balanced diet. Being both unbeatably easy to use and very efficient, the bamix® wand mixer is of great service in this pursuit and has become a fantastic helpmate for all those who attach importance to being able to process fresh produce.

In recent years, we have been able to add to the bamix® wand mixer's success by launching some very useful accessories, such as the SliceSy®. This means that there is now no important raw vegetable or fruit process that the bamix® can't handle.

Esge AG, the company that makes bamix® wand mixers, is an independent company based in the beautiful Canton of Thurgau. Materials, design and workmanship of outstanding quality are, and will remain, our top priority—a goal we know is achievable, thanks largely to our highly trained and motivated workforce.

There are now no bounds to your personal creativity and freedom to experiment in the kitchen, for your bamix® wand mixer will prove to be a trusty little helper for several decades to come. Here's wishing you lots of fun!



Erich Eigenmann, Chairman of the Board and CEO of Esge AG in Mettlen.



bamix® of Switzerland



Motor winding in our works in Mettlen.

Dedication and Precision

A perfect combination of the human and the technical: winding machine for the stator.



Fully automated motor production.



The heart of every bamix®: the precision rotor.



The rotor is precision balanced in such a way that there is no vibration even at very high speeds. Optical sensors ensure there is nothing blocking its path.



To prevent loose contacts such as can occur with plug connectors, all the electrical connections on the bamix® wand mixer are lead-free soldered.





Assembly line in our works in Mettlen

Quality Assurance Guaranteed

High-tech assembly of the various motor types.



Drives with double sintered bearings and vulcanized rubber coupling for durability and safety.



Every motor has to pass a ten-minute test of its performance, rotation and thermal behavior.



»The Wedding«: the motor is built into the shock-proof polyamide housing.



Before leaving the works, every mixer is subjected to a comprehensive function test.





chopping
 shredding
 blending
 straining
 stirring

Multipurpose Blade



Direct immersion – no problem.

Our kitchen wizard.

shreds, chops and blends everything – including frozen food and ice cubes. And because it can be used directly in a pot on the stove, the bothersome transfer of food from one receptacle to another is no longer necessary.



Raw Vegetable Soup

1 boiled potato, 1 carrot,
 1 tomato, 1 small piece of bell
 pepper, 1 stock cube.

Put all the ingredients into the
 poly-beaker and use the **multi-
 purpose blade** to shred them
 to the desired fineness.

Add boiling water and strain
 briefly.





aerating
beating
emulsifying



Beater

An unbeatable argument.

That conjures up unbelievably light sauces and shakes. Now you can look forward to wonderfully light and frothy cappuccinos where the froth doesn't just disappear before your eyes.



Banana-Shake

make two large glasses

4-5 ice cubes, 1-2 bananas (oranges, strawberries, raspberries, tangerines etc.), 1 tbsp vanilla pudding powder, 300 ml milk

Place the ice cubes, fruit and pudding powder in the poly-beaker and purée using the multipurpose blade. Add the milk and beat until light and fluffy using the beater.





stirring
mixing
puréeing



Whisk



The whisk you've always wished for.

and a mayonnaise miracle—as well as being the key to fail-safe pastries and puddings.

Dips

First make one quantity of our **Light Mayonnaise**.

Put 1 tbsp of mustard, 1 tbsp of lemon juice, 1 tsp of vinegar, pinch of salt and pepper, 200 ml of oil, 200 ml of single cream in the jug, insert the bamix® wand mixer with the **whisk** attached and run it at No. 2 speed, raising it 3 or 4 times while mixing.

Tartar Sauce

Using the multipurpose blade, purée - quantity of light mayonnaise, 1 small onion, 1-2 small gherkins, - carrot, parsley and possibly some pepperoni.

Peach Curry

Using the multipurpose blade, purée - quantity of light mayonnaise, 1 peach half, 1 tbsp mild curry, 1 tsp Madras curry (hot).

Cocktail Sauce

Using the **whisk** or multipurpose blade, finely purée - quantity of light mayonnaise, 1 tbsp of cognac or brandy, 1 tsp of sugar, 1 tsp of ketchup, 1 tbsp of tomato puree and Tabasco sauce to taste.





cutting
chopping
shredding



Meat Blade



When the impossible suddenly becomes possible.

Now, you too can work like a gourmet chef and render fibrous substances smooth and creamy.

Salmon Mousse

1 piece of horse-radish, 100 g salmon filet, 150 g full-fat curd cheese, zest of - lemon, 100 ml of double cream, pinch of salt and pepper, a few chives, 1 lime

Peel the horse-radish and grate it finely with the lemon zest in the processor. Use the **meat blade** to purée the salmon filet. Mix together the curd cheese and salmon and then add the lemon and horse-radish mixture. Using the beater, whip the cream until it forms peaks and then mix it together with the salmon cream. Season with salt and pepper and serve garnished with coarsely chopped chives and slices of lime.





grinding
mixing

Grinder



This grinder grinds remarkably fast.

It can chop up fresh herbs, pulverize chocolate or crumble the most exquisite hard cheeses in a matter of seconds.

Pesto

Grind together 1 bunch of sweet basil, 1-2 garlic cloves, 50 g toasted pine nuts, 50 g diced Parmesan in the **grinder** and then combine with 100-200 ml olive oil. Season with salt and pepper to taste.

Larger quantities of pesto can also be produced using the multipurpose blade or meat blade in the jug.





pulverizing
grinding
mixing



Processor

The processor makes short work of...

some of the hardest nuts to crack—including cinnamon sticks and rock-hard nutmeg. Thanks to the new kind of pulverizing disk, you can now expect some wonderful aromas to waft your way.



Cappuccino

200 ml of ice-cold skimmed milk or 200 ml of double cream, whipped into peaks using the beater.

1 cinnamon stick preground in the **processor** and then pulverized using the pulverizing disk.





grating
slicing
chopping



SliceSy®

Thanks to the soft-rimmed base disk, removing your chopped vegetables from the SliceSy® is child's play.

A great addition to the Bamix® wand mixer

The SliceSy® turns your wand mixer into a veritable food processor.



Salad

Using the **SliceSy®**, you can slice or grate radishes and carrots, quarter tomatoes and even peel sprouts.

Dressing:
4 tbsp of olive oil, 2 tbsp of herbal vinegar, 1 tbsp of mustard, 3 tbsp of parsley, finely chopped using the multipurpose blade, pinch of salt and pepper, whisked together until they thicken.





slicing
grating
chopping



SliceSy® with Chopper

A great all-rounder.
with which you can turn your
leftover meat into a tender
meatloaf or spicy meatballs.



Meatballs

serves 2

1 onion, 1 carrot, 1 piece of old bread,
salt, pepper, seasonings, 1 egg, 300 g
ground meat, herbs to taste

Place the onion, carrot, bread and spices
in the **SliceSy®** and chop finely using the
chopper. Add the ground meat and egg
and chop well again.

Use a spoon to shape the meatballs. Place
them in a frying-pan and fry well on both
sides.





preparing
preserving



Beakers

Shock-proof,
unbreakable,
heat-resistant...

suitable for food and dishwasher
safe. They can be used in the
freezer or microwave and come
with an airtight lid.



Fruit Sorbet

serves 4.

200 g frozen fruit (pieces of apple,
strawberries, raspberries etc.),
6 tbsp cream or curd cheese,
2 tbsp icing sugar.

Use the multipurpose blade to blend
together the slightly thawed fruit,
cream (or curd cheese) and sugar.
Always rotate the bamix® wand mixer
gently from the wrist. Serve the fruit
sorbet immediately or store in an ice-
cream box inside the freezer compart-
ment.



bamix® of Switzerland



Swissline



Bamix® Swissline

...Timeless elegance

- complete with:
- Swissline stand
 - Multipurpose blade
 - Whisk
 - Beater
 - Processor



Technical details:

- 150-200 W heavy-duty AC motor
- Two-fold insulation
- Two-speed safety switch with soft grip
- 2 speed settings:
 - Setting 1: 10,000-12,000 rpm
 - Setting 2: 15,000-17,000 rpm
- Official tested safety certificate for various countries
- All parts that come into contact with food are made of top quality rust-free materials, are odorless, tasteless and food-safe.





De Luxe



Bamix® De Luxe

...Perfection itself

complete with:
De Luxe stand
Multipurpose blade
Whisk
Beater
Grinder



Technical details:

160-180 W heavy-duty AC motor

Two-fold insulation

Twin switch

2 speed settings:

Setting 1: 10,000–12,000 rpm

Setting 2: 15,000–17,000 rpm

Official tested safety certificate
for various countries

All parts that come into contact
with food are made of top quality
rust-free materials, are odor-
less, tasteless and food-safe.





Mono



Bamix® Mono

...The popular bamix®

complete with:
Multipurpose blade
Whisk
Beater
Poly-beaker, 600 ml
Wall-bracket

Technical details:

140-160 W heavy-duty AC motor

Two-fold insulation

Twin switch,

2 speed settings:

Setting 1: 10,000–12,000 rpm

Setting 2: 15,000–17,000 rpm

Official tested safety certificate
for various countries

All parts that come into contact
with food are made of top quality
rust-free materials, are odor-
less, tasteless and food-safe.





Gault Millau star-rated chef:
W. Kuchler, of the Restaurant
Schäfli Wigoltingen, Canton TG, CH

Gastro



Bamix® Gastro

...The team player for
high-walled pots and
pans

complete with:

Wall-bracket
Multipurpose blade
Whisk
Beater

Technical details:

150-200 W heavy-duty AC motor

Two-fold insulation

Two-speed safety switch with
soft grip

2 speed settings:

Setting 1: 10,000–12,000 rpm

Setting 2: 15,000–17,000 rpm

Official tested safety certificate
for various countries

All parts that come into contact
with food are made of top quality
rust-free materials, are odor-
less, tasteless and food-safe.



bamix® of Switzerland



Magic



...with your own logo



Bamix® Magic Wand

...The versatile bamix®
furnished with your very own logo (orders of 1000-plus appliances only)

- complete with:
- De Luxe stand
 - Multipurpose blade
 - Whisk
 - Beater
 - Processor

Technical details:
120-140 W heavy-duty AC motor
Two-fold insulation
Twin switch,
2 speed settings:
Setting 1: 10,000–12,000 rpm
Setting 2: 15,000–17,000 rpm
Official tested safety certificate for various countries.
All parts that come into contact with food are made of top quality rust-free materials, are odorless, tasteless and food-safe.





Colorline



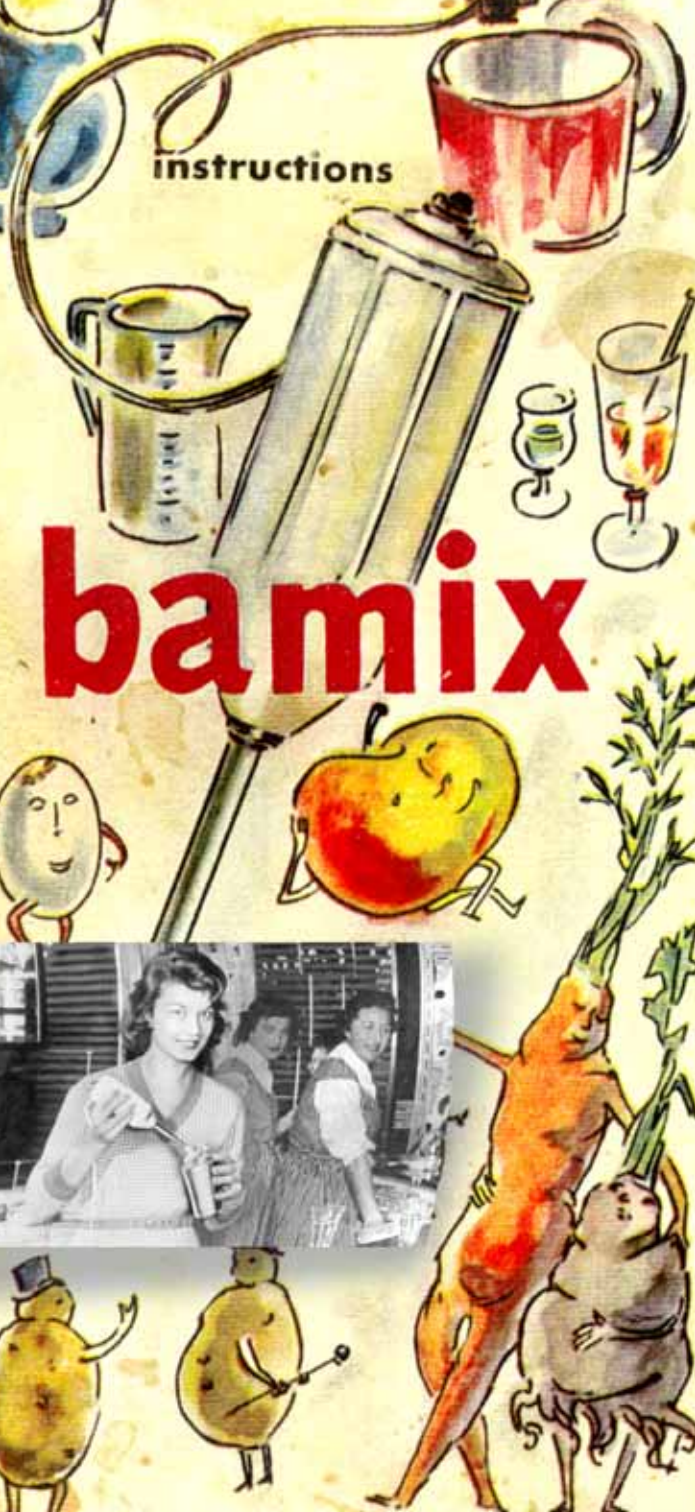
Bamix® Colorline
... The individual bamix®

Swissness-Design



Technical details:
140-200 W heavy-duty AC motor
Two-fold insulation
Twin switch,
2 speed settings:
Setting 1: 10,000–12,000 rpm
Setting 2: 15,000–17,000 rpm
Official tested safety certificate
for various countries
All parts that come into contact
with food are made of top quality
rust-free materials, are odor-
less, tasteless and food-safe.





HANNOVER

1955

DEUTSCHE INDUSTRIE-MESSE

Introducing the bamix
The bamix combines many kitchen utensils into one. But instead of being bound, so to speak, to a fixed bowl it can be used in conjunction with any container – that is a saucepan, jug, glass, etc., direct on the cooker, kitchen table, draining board and right in your dining room on the sideboard or your cocktail cabinet. Its four accessories are instantly interchangeable converting it within a second or two from an egg beater to a coffee grinder. You just slip them on and off in a jiffy and then rinse them under the tap. That's all.

A close-up of the bamix
Here is a neat motor housing (G) with flex (K) and the switch (KS) showing a red dot when in the „on“ position. Then follows the shaft (F) with the four protective prongs (S) inside which the various accessories rotate at speed.

Remember to switch the motor off when fitting and removing the accessories and better still, disconnect the plug from the socket at the same time.

N° 288357

CONFEDERATION SUISSE
BUREAU FÉDÉRAL DE LA PROPRIÉTÉ INTELLECTUELLE
EXPOSÉ D'INVENTION
Publié le 16 mai 1953

Classé 157

Demanda déposée: 6 mars 1950, 30 h. — Brevet enregistré: 31 janvier 1956.

BREVET PRINCIPAL
Roger Perrinjaquet, Lausanne (Suisse).
Appareil ménager portatif.

L'objet de la présente invention est un appareil ménager portatif, caractérisé par un boîtier de matière isolante contenant un moteur électrique destiné à extraire un jus dans un tube de protection fixé audit boîtier. Le dessin annexé représente, à titre d'exemple, une forme d'exécution de l'appareil ménager faisant l'objet de la présente invention.

La fig. 1 en est une vue en élévation de face.

Le boîtier 11 est fixé sur un canon 13 destiné à appuyer sur un couvercle de bronze 14 éboulé dans le canon fileté 8.

Entre le canon 13 et le couvercle 14 est placée une rondelle 22 de matière plastique ou de feutre, destinée à protéger le couvercle 14; celui-ci ne doit, en effet, pas être en contact avec les acides que peuvent contenir les produits à mélanger, car cela entraînerait leur détérioration.

L'extrémité de l'arbre 11 destinée à

History

The bamix® wand mixer is an ongoing success story now more than 50 years old. Each new generation discovers the quality and flexibility of this unique appliance for itself. The bamix® wand mixer is an undisputed hit in kitchens all over the world.

Presentation

The bamix® wand mixer is unveiled at the Hanover Industrial Trade Fair.



55

Factory

Moving into the factory in Mettlen.



60

Designer

Top designers such as Graf Bernadotte and Acton Bjorn lend the bamix® its unmistakable appearance.



61

Form

Each epoch prefers its own special shape. The bamix® wand mixer is quite a chameleon!



54

95

02

Far East

The 1990s sees the beginning of the bamix® wand mixer's march of triumph through the Far East.



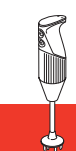
90

Anniversary

The year 2004 sees the bamix® wand mixer celebrating its 50th anniversary. As enthusiastic as ever, its makers are still working on new accessories and upgrades.



04





Cleaning

Clean your Bamix® immediately after use to prevent food residues caking onto the drive shaft. For more thorough cleaning, hold the Bamix® in a bowl of warm water containing a few drops of detergent and switch it on for just a few seconds.



After use

Always remove the attachments (blade, beater or whisk) from the drive shaft after use.



Hints and Tips

Use tall and narrow receptacles if possible

Tall and narrow receptacles are more suitable than wide and shallow ones.



Great mayonnaise every time

Your mayonnaise will be perfect every time if you make it in the bamix® mayonnaise beaker (which can also be used for storage). Remember that the eggs or beaten egg whites you use should be at room temperature.



Liquids

If you want to process liquids, be sure to immerse the bamix® wand in the liquid before switching it on.



National tested safety certificates

Our countless national tested safety certificates underline just how internationally popular the bamix® wand mixer is. User safety has always been our top priority. And it is above all here that the sustainability of our concept is most apparent. Our use of top materials guarantees risk-free mixing even after decades of use.



The CH safety symbol is visible proof that the safety and disturbance-free use of our product has been properly tested and monitored.



The D symbol is visible proof that the safety and disturbance-free use of our product has been properly tested and monitored.



The NEMKO symbol is the Norwegian test symbol.



The TÜV symbol signifies tested safety and production throughout Europe



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