

# The Multiplo Professional Juicer and Blender

## Instruction Manual

Model Numbers:

4 S/L

3 S/L

BJB1



**Baumatic**

### Contact Us:

If you are having a problem with our products, call our

**Assistance Centre:**  
0118 933 6911

**Sales:** 0118 933 6900

**Service:** 0118 933 6911

**Spare Parts:** 0118 933 6922

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## Health and Safety

Please read these instructions carefully before using the product.

**Warning:** To protect against fire, electric shock and personal injury, check the condition of the feeding cable regularly.

Unplug the machine from the electrical supply before cleaning or maintenance work.

Do not use or attempt to repair the machine if it is malfunctioning. Contact the Assistance Centre.

Do not use the machine for frozen products, mixtures, products with bones, or non-foodstuffs.

Avoid touching moving parts. Keep hands, hair or other objects away from the cup while the machine is running.

To move the machine safely, switch it off and disconnect the plug from the electrical supply.

### Liabilities

The manufacturer carries no liability for damage resulting from:

- machine misuse
- unapproved replacement parts
- unfit products applied to the machine surfaces
- failure to follow the instructions in this manual

## Mechanical safety devices

The machine has the following mechanical safety devices:

- Squeezer motor strainer micro
- Blender cup micro (Multiplo 2S)
- Shaker cup micro (Multiplo 3S - 4S)

## EC Compliance

The Multiplo complies with EEC directives 73/23, 89/336, and the EEC EN 60335-1, EN 55014 standards.

**Warning:** The blender blades are very sharp. Handle with care when using, emptying and cleaning (EEC 89/392 1.7.2).

## Contents

Health and Safety 2

Contents 2

Introduction 3

Unpacking 3

Dismantling 3

Product Overview 4

Using your Multiplo 5

Cleaning and Maintenance 6

Installation 7

Technical Specifications 8

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## Introduction

Thank you for purchasing your new Baumatic Multiplo Professional Juicer and Blender.

This manual will help you use and maintain your Multiplo.

Read the instructions thoroughly before use.

The Multiplo combines blender, squeezer and shaker.

**Blender:** cuts, minces and beats fruit and vegetables using an exclusive four-blade system.

**Squeezer:** squeezes citrus fruit.

**Shaker:** mixes, whips and blends milk and its derivatives using an exclusive three-beater system.

The Multiplo guarantees:

- maximum safety
- maximum hygiene
- maximum yield
- robust and stable parts
- silent operation
- ease of use
- easy cleaning and disassembly

Materials:

- Machine body: thermoformed polystyrene with ABS sides
- Blender: transparent lexan container and lid
- Squeezer: stainless steel basin, ABS strainer, and steel internal skeleton
- Shaker: chromium-plated ABS and an anodized aluminium alloy

## Unpacking

**Caution:** Do not turn the package over. When moving the machine, keep it parallel to the floor.

The packaging contains:

- the Baumatic Multiplo
- this instruction manual
- an EC conformity certificate

Check the machine for any damage during transport.

If the machine shows signs of damage, do not install it. Inform the carrier within three days of the delivery date and write a report detailing the damage.

You can dispose of the packaging as urban waste. Please recycle where facilities exist.

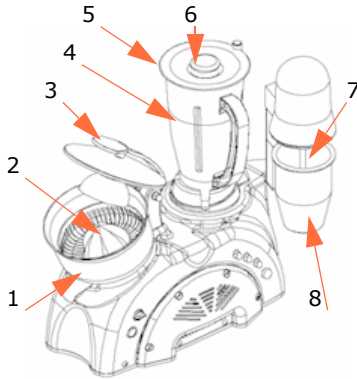
## Dismantling

If you decide to put your machine out of service, disconnect and cut all electrical connections.

Any electrical product sold within the European Community should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or supplier for recycling advice in your country.

## Product Overview



### Key:

1. Collection basin
2. Strainer
3. Lever
4. Blender cup
5. Blender lid
6. Cap
7. Shaft and Beaters
8. Shaker cup

## Using your Multiplo

**Warning:** Sharp blades. Handle with care.

**Caution:** Do not insert products with bones, seeds, or similar food-stuffs. Additives must only be inserted through the hole in the cap while the machine is working.

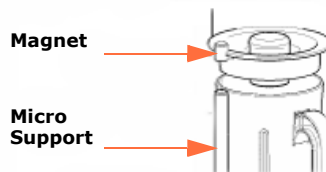
**Caution:** Ensure the motor is off before loading the cup.

**Caution:** Food must be cut into small pieces.

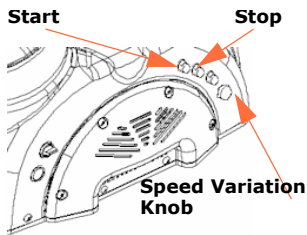
### Blender

**Warning:** Do not lean on the machine. Avoid direct contact with the machine, and use the cup handle instead.

1. Remove the blender cup lid.
2. Place the food pieces into the cup.
3. Check the lid is firmly in place.
4. Align the micro support with the magnet.



5. Start the blender. If necessary, turn the speed variation knob to increase speed. If the cup vibrates excessively, stabilise it by holding the cup handle.
6. During operation, insert more food pieces through the lid hole.
7. Stop the blender.



8. Remove the cup carefully.
9. Use the blender in ten minute intervals.

**Caution:** Do not move the machine unless it is switched off and unplugged.

### Citrus Fruit Squeezer

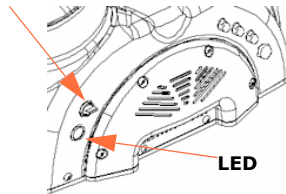
**Warning:** Do not lean on the machine. Do not make direct contact with moving parts.

1. Switch on the squeezer.
2. Place the cut up citrus fruit on the strainer and exert pressure so that the machine starts.
3. VV Models: You can increase speed by turning the speed variation knob clockwise.
4. Lever models: Lower the lever until the fruit is completely squeezed.

**Note:** The machine stops running when no pressure is exerted on the strainer.

5. Use the squeezer in ten minute intervals.
6. Switch off the squeezer.

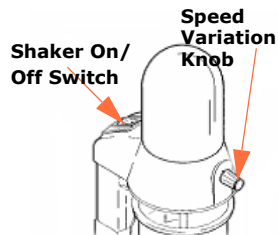
### Squeezer On/Off Switch



### Shaker

**Caution:** Only load the shaker cup when the machine is switched off.

1. Place the ingredients into the shaker cup.
2. Check the cup is properly inserted and stable.
3. Switch on the shaker.
4. If you have the Sirio W Model, you can regulate the speed of the beaters with the speed variation knob.



**Caution:** Do not make the shaker run while empty.

5. If you have the Sirio W Model, turn the speed variation knob counter-clockwise to reduce speed to minimum.
6. Switch off the shaker.
7. Remove the cup carefully.
8. Use the shaker in ten minute intervals.

## Cleaning and Maintenance

### Cleaning

**Warning:** Sharp blades. Handle with care.

**Warning:** Always switch off and unplug the machine before cleaning.

**Warning:** Dry all the parts carefully before reassembling for use.

**Caution:** Do not wash any Multiplo part (excluding the Shaker cup), in a dishwasher.

Clean the machine at least once a day.

Clean all parts of the machine with care.

Do not clean the machine with water cleaners or water jets. Use water and neutral detergent.

Never use utensils, brushes, or other implements that could damage the machine surface.

### Cleaning the Blender

1. Fill the cup with hot water. (60°C) and neutral detergent.
2. Run the blender for one minute.
3. Change the water without adding detergent.
4. Run the blender for two more one-minute cycles.

### Cleaning the Strainer and Basin

1. Unhook the strainer from the machine body.
2. Remove the collection basin.
3. Clean the strainer and basin with warm water and neutral detergent.

### Cleaning the Shaker

- Rinse the shaker cup frequently throughout the day.
- Wash it in a dishwasher with neutral detergents at least once a day.
- Clean the shaft and the beaters at least once a day.

1. Fill the shaker cup with hot water (60°C) and neutral detergent.
2. Run the shaker for one minute.
3. Change the water without adding detergent.
4. Run the shaker again for two more one-minute cycles.

### Cleaning the Machine

1. Switch off and unplug the machine.
2. Lift the cap from the lid.

3. Clean the cap and lid with warm water and neutral detergent.
4. Wash the machine body with neutral detergent and a damp cloth.
5. Rinse the cloth frequently with warm water.

## Maintenance

**Warning:** Switch off and unplug the machine before carrying out any maintenance.

Check the feeding cable regularly for wear and tear.

Call the Assistance Centre if:

- the feeding cable requires repair
- the blades no longer cut

## Installation

Install the machine on a flat and stable surface.

Ensure the machine is in a salt-free environment with a maximum humidity of 75% and a temperature between +5% and +35°C.

## Electrical Connection

Components:

- 1.5m feeding cable with a 3x0.75mm<sup>2</sup> section
- A fitted schuko plug

**Warning:** The following operations must be carried out by a qualified electrician.

- Check that the data on the delivery documents matches the information on the Technical Data Plate fixed to the machine.
- Connect the machine at 230 volt 50Hz.
- Place a magnetothermic differential switch from 10A,  $\Delta I = 0.03A$ .
- Ensure the grounding system is in perfect working order.

## Operational Check

### Blender

1. Insert the cup.
2. Align the micro support with the magnet.
3. Switch on the blender.
4. Check the blade rotation. Turn the speed change knob, if available, to vary the speed.
5. Switch off the blender.

### Citrus Fruit Squeezer

1. Switch on the squeezer.
2. Push down on the strainer.
3. Switch off the squeezer.

### Shaker

1. Insert the shaker cup.
2. Switch the shaker on and off repeatedly to check the beater rotation.
3. Remove the cup to check that the machine stops.
4. Switch off the shaker.

## Technical Specifications

Table 1: Model Specifications

Model	2S	BJB1	3S	3SL	4S	4SL
Length mm	445	445	490	490	490	490
Width mm	252	252	317	317	382	382
Height mm	495	495	510	510	510	510
Power watt/Hp	150-730	150-730-70	150-130-70	150-130-70	150-730-70-70	150-730-70-70
Feed Hz	230/50	230/50	230/50	230/50	230/50	230/50
Min. revs rpm	320-24.000	320-24.000	320-24.000/12.000	320-24.000/12.000	320-24.000/12.000	320-24.000/12.000
Weight kg	9.5	10.5	10.5	12.5	14.5	16.5

**Note:** See the Technical Data Plate on the back of the machine for electrical information.

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