

BOSCH

Universal Series Kitchen Machines

for models:

MUM 6610 UC • MUM 6622 UC

MUM 6630 UC



READ THIS MANUAL
thoroughly for important safety and operating
instructions before using this appliance.

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the kitchen machine.
2. To protect against risk of electric shock, do not put the drive unit in or under water or other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliances unattended during operation.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
7. To disconnect: switch appliance off then remove plug from power supply.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, disc, dough hook and/or other moving parts during operation to reduce the risk of injury to persons and/or damage to the appliance or its attachments.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury and is therefore prohibited.
11. Do not use outdoors or when standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Always operate appliance with covers in place.
14. Blades are sharp. Handle carefully due to risk of injury.
15. Remove beaters from mixing bowl before washing.

NOTE: ALSO BE SURE TO READ THE WARNINGS AND CAUTIONS THAT ARE PROVIDED BEFORE EACH ATTACHMENT'S OPERATING INSTRUCTION.

SAVE THESE INSTRUCTIONS

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HOUSEHOLD USE ONLY

ABOUT YOUR KITCHEN MACHINE

Congratulations on having selected one of the Bosch Universal Series Kitchen Machines. A series of kitchen machines that we and—thankfully—cooking professionals the world over, feel are the best household-type kitchen machines available.

As you read through these instructions, please pay particular attention to the **IMPORTANT SAFEGUARDS**. Specific safeguards for the attachments, as well as warnings and cautions, are provided in each section describing the operation of that particular attachment.

Bosch Universal Series Kitchen Machine

The Bosch Universal Series Kitchen Machine is available in 3 models:

- **The MUM 6610 UC**
comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, splash ring and cover (MUZ 6 KR3), twin beating whisks, dough hook and motor drive cover.
- **The MUM 6622 UC**
comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, splash ring and cover (MUZ 6 KR3), twin beating whisks, dough hook, six-cup capacity blender (MUZ 6 MX2) and motor drive cover.
- **The MUM 6630 UC**
comprised of the electronic power unit with integral cord storage, six-quart capacity mixing bowl, splash ring and cover (MUZ 6 KR3), stainless steel mixing bowl (MUZ 6 ER1), twin beating whisks, dough hook, slicer/shredder (MUZ 6 RR2) with universal beater (MUZ 6 RG3) and motor drive cover.

Unpacking

Carefully remove the power unit from its packaging and place it on the counter so it is ready to use. As you remove the accessories from the carton, check them against figure 1 to assure that all the standard parts are present.

Electrical Specifications

Check to make sure that the voltage on which your kitchen machine is to operate is the same as specified on the rating plate. Standard North American models have an electrical power rating of 700-watt maximum power rating with the attachment that draws the most power (some attachments may draw less power).

Before Using for the First Time

Before using any of the attachments for the first time it is recommended they be washed, rinsed well and dried. Of the attachments supplied with the systems in this manual, all parts, except the whisk holder for the twin beating whisks and the blender's blade/base assembly, are dishwasher safe:

- > The whisk holder should be hand washed in warm soapy water, rinsed and dried.
- > The blender's blade/base assembly should be washed under running water and dried.

Note: It is recommended that the blender's blade/base assembly never be left to stand in water or soap solution, to prevent the bearing lubricant from being washed out.

Getting to Know Your Bosch Kitchen Machine

The Bosch Universal Series Kitchen Machines are comprised of various attachments, depending on the system purchased (see above). In addition to the attachments listed on the previous pages that are available with the standard systems, Bosch offers many special accessories.

MUM 6610 UC

MUM 6622 UC

MUM 6630 UC

Figure 1

Special Accessories

To allow you to get the most service from your Bosch Universal Series Kitchen Machine, Bosch engineers have designed a line of special accessories to expand the usefulness of your machine. In addition to the attachments that come with the various Universal Series Kitchen Machines, there are optional accessories that can be ordered separately. These accessories include a food and meat grinder, grain mills and citrus juicer, plus additional attachments that can be used with the meat grinder: fancy cookie attachment, fruit pulper, pasta-making disks and grater attachment. See SPECIAL ACCESSORIES, at the back of this booklet, page 28. Or, to view all currently available accessories, visit our Web site at

www.boschsmallappliances.com

Our work on expanding the usefulness of the Bosch Kitchen Machine is a continuing process. If there is some type of accessory in which you are interested in, that is not included at the back of the book, please either write us at:

- **Bosch Small Appliances Customer Support**
BSH Home Appliances
5551 McFadden Avenue
Huntington Beach, CA 92649

Power Unit Features

All MUM 6000 power units have the following features, refer to figure 2:

700-watt motor

The most powerful motor offered with any household kitchen machine.

Electronic speed control

Five-position rotary switch (figure 2a) is located at the front of the power unit: 3 speeds plus a momentary pulse function and a stop position "O/Off," see figure 2a.

Built-in Safety Cutout

The Universal Series Kitchen Machines are provided with a built-in safety cutout switch (figure 2b) to protect the motor against overheating.

If the safety cutout trips:

- a. Turn the machine to the off position "O/Off" and unplug.
- b. Wait a few minutes to allow the motor to cool.
- c. Depress the manual reset button. You will find the reset button on the bottom of the machine, see figure 2b.

After allowing the machine to cool and resetting the safety cutout switch, the machine is again ready for use. The motor should then start when plugged in and turned to one of its 3 speeds or when turned on and placed in momentary contact position.

Dual drives

The Universal Series Kitchen Machines come with two drives:

1. A high-speed drive directly coupled to the motor, used to drive the blender, food processor and other special accessories.
2. A high-torque drive used to drive the stirring/beating whisks, dough hook, meat grinder and other special accessories.

Motor drive cover

Used to cover drive that is not in use, see figure 2c.

Convenient cord storage

Convenient cord storage is located on the back of the power unit, see 2d.

Integrated hand grips

Side recesses molded into each end of the power unit housing provide for easy lifting and carrying of power unit when not in use, see 2e.

Four rubber feet

Four rubber feet provide the ultimate in stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration.

Getting Started

The operation of your Bosch Universal Series Kitchen Machine is summarized below.

Specific instructions for using each of the attachments, provided with the kitchen machine systems covered by this manual, follow the summarized instructions. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the **IMPORTANT SAFEGUARDS** and **WARNINGS** provided.

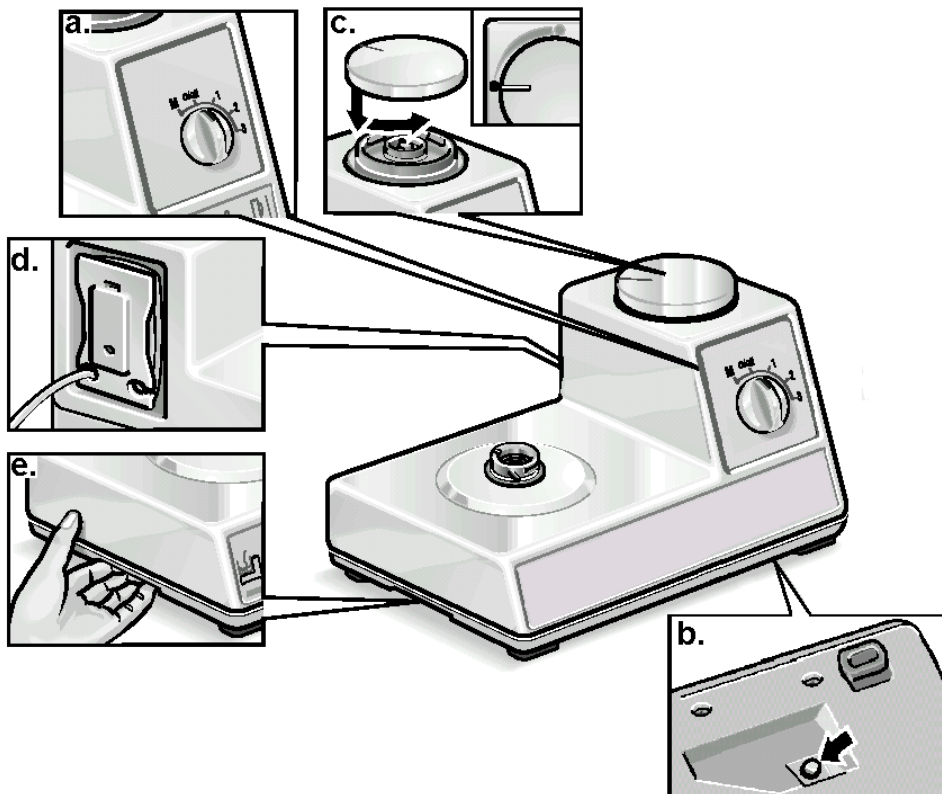


Figure 2.

1. Place power unit on suitable work surface.

Before using the machine with any of the attachments, the power unit should be placed on a suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is no flour or oil on the surface. A clean, smooth surface will provide the best footing for the suction cup feet on the power unit and will limit slipping and/or “walking.”

2. Plug power unit into power supply.

Unwind the power unit’s cord to appropriate length and plug it into a convenient nearby receptacle.

3. Remove motor drive cover.

If necessary, remove motor drive cover from drive that will be used and place it on drive that will not be used. The cover, when placed on the high-speed drive, can be locked in position by pressing down and turning counterclockwise, see figure 2c.

4. Select attachment to be used.

Select the attachment you wish to use and place on power unit. See specific instructions for attachment selected. Specific instructions are located on pages listed below:

Attachment	Pages
Mixing bowl w/dough hook	9–11
Mixing bowl w/twin whisks	11–14
Blender	14–17
Slicer/shredder	17–21
Stainless steel bowl	22–23

Table 1.

5. Operate unit with rotary switch.

Once the attachment is in place, the speed of its moving components can be controlled through the use of the

rotary switch at the front of the power unit. See figure 2a. The rotary switch has five positions:

- a. “M,” a momentary “pulse” position that provides full speed and power for the time it is held in position.
- b. “O/Off,” the off position.
- c. Four speeds labeled 1, 2 and 3. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 3.

All models of the Bosch Universal Series Kitchen Machines incorporate a built-in safety cutout switch to protect the motor against overheating. If the safety becomes activated, the power unit will stop. If power unit should stop even though there is power to the unit see TROUBLESHOOTING at the back of this manual .

6. Turn power unit off.

When your work with the attachment is completed or the capacity of the batch-feed attachment has been reached, turn the power unit to the Off position, “O/Off,” and unplug.

7. Remove the attachment.

Remove the attachment from the power unit, per instructions for the specific attachment being used.

8. Continue use.

If the attachment was of the batch-feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Repeat steps 5 through 7 as often as necessary to complete work.

9. Work completed, remove attachment.

If the attachment is of the continuous feed type or is the batch type and you have completed the work you wished to perform with the attachment, remove the attachment from the power unit per the instructions for the specific attachment being used.

10. Place contents (batch-feed type).

If the attachment is the batch feed type, disassemble per the specific attachment's instructions and place the contents in a suitable container.

11. Care and cleaning.

Once you have completed working with the Bosch Kitchen Machine, the next step is to disassemble and clean the attachments. If you wish to use another attachment, please return to step 4, above.

Power unit

With the power unit turned Off and unplugged, it should be cleaned only with a clean, damp cloth. Then wipe off the motor drive cover and reinstall on the power unit. Never use coarse or caustic cleaning products to clean the power unit. Never immerse the power unit in water.

The power unit may be left on the counter or stored for future use. If the unit will be stored, wind the cord around the cord holder and, using the carry grips, lift the power unit and place in your chosen storage area.

Attachments

The attachment(s) that have been used should be disassembled and washed, per their specific instructions, dried and stored for future use.

STANDARD ATTACHMENTS

Following are the specific instructions for the standard attachments provided with the Bosch Universal Series Kitchen Machines covered by this manual.

Mixing Bowl with Twin Beating Whisks and Dough Hook (MUZ 6 KR3)



1. There is a risk of injury from rotating tools when using the mixing bowl with the dough hook or the twin beating whisks.
2. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and whisks during operation to prevent injury and/or damage to the power unit or accessories.
3. Always work with the bowl lid and splash ring fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched Off, the power unit will continue to turn for a brief period.

All models of the Bosch Universal Series Kitchen Machines are provided with a six-quart mixing bowl with twin beating whisks and dough hook. The MUM 6630 UC also comes with a stainless-steel bowl MUZ 6 ER1, see figure 1. If additional mixing bowls are desired, they are available as accessory items under the part numbers: **MUZ 6 ER1** and/or **MUZ 6 KR3**, refer to the SPECIAL ACCESSORIES section at the back of this manual. The mixing bowl with dough hook and twin beating whisks consists of the following components, dependent upon the system you have, see figure 3:

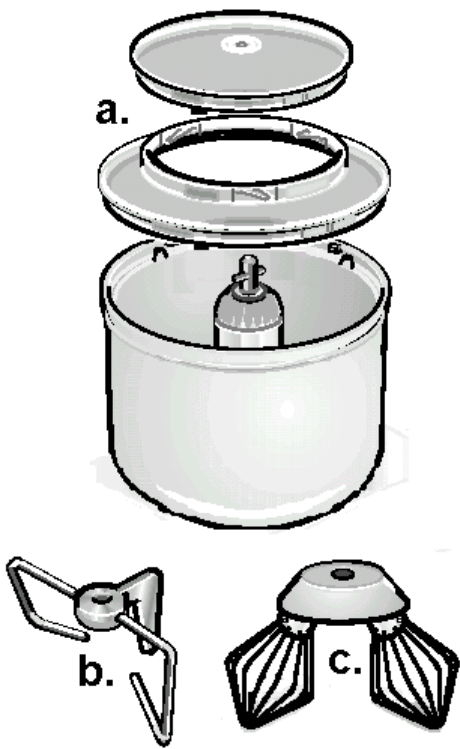


Figure 3.

- 3a. Bowl with cover and splash ring
- 3b. Dough hook
- 3c. Twin beating whisks

How to Use Dough Hook

The dough hook and mixing bowl are intended to be used to knead yeast doughs and to mix cookie and pastry doughs, and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

Use of mixing bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work

surface and switched to the Off position, "O/Off," and that you have, if necessary, moved the motor drive cover to the drive that will not be used.

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, cover, splash ring and dough hook be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.
2. If you have not already done so, move the motor drive cover to the high-speed drive. Place the mixing bowl on the drive of the power unit and turn the bowl counterclockwise with a slight downward pressure until bowl is firmly seated, see figure 4a.

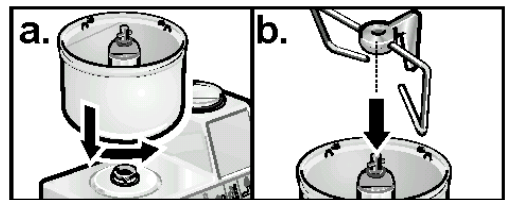


Figure 4.

CAUTION

Failure to make sure that the bowl is properly seated on the drive coupling before the power unit is turned On can result in damage to the bowl and/or coupling.

3. Engage the dough hook on the driveshaft of the mixing bowl by placing it over the center column, as shown in figure 4b. Once in place, check to make sure dough hook has engaged the driveshaft by turning the dough hook

clockwise while pushing down until it stops.

- Place the splash ring on the bowl, making sure the tabs on the bowl fit into the recesses in the splash ring, and turn counterclockwise, see figure 5a. Then place the cover on the splash ring so that the tabs on the splash ring fit into the recesses in the bowl cover and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 5b.

The splash ring and cover should be in place whenever the power unit is in operation. The splash ring and cover serve to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving dough hook.

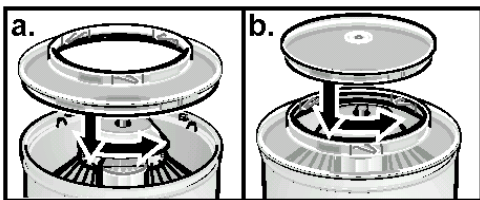


Figure 5.

Placing into Operation w/Dough Hook

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. See table 1 for examples demonstrating the use of the dough hook attachment. Sample recipes may also be found in the recipe section, at the back of this manual.

How to Use Twin Beating Whisks

All Bosch Universal Series Kitchen Machines come with a twin beating whisk assembly, see figure 4c.

The twin beating whisks and mixing bowl are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other heavy doughs. The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of mixing bowl with twin beating whisks

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to off position, "O/Off," and that you have moved the motor drive cover.

- Before using the mixing bowl and twin beating whisk assembly for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and twin beating whisk assembly be washed. All components of the mixing bowl and the twin beating whisk assembly are dishwasher safe, except the whisk holder.

The whisks may be removed from the whisk holder as shown in figure 7a, and washed in the dishwasher along with the mixing bowl and other components. The whisk holder should be washed in warm soapy water. After washing, rinse well and dry the whisk holder before reattaching the whisks as shown in figure 7b.

OPERATION WITH DOUGH HOOK AND WHISK ASSEMBLY

Below you will find a table listing examples of how the dough hook and the whisk assembly are to be used for various typical applications.

Attachment	Ingredients	Speed	Time	Max. Amount
Twin beating whisks	Egg whites (2)	3	2 min. (approx.)	20 eggs (approx.)
	Whipping cream	3	2 min.	6 cups (approx.)
	Sponge cake (any recipe) Combine all ingredients Whip Fold in flour mixture Mix	1 3 M (pulse) 3	1/2 min. 4–6 min. 3 min (approx.)	3x basic recipe (6 layers)
	Basic cake batter Combine all ingredients Mix	1 3	1/2 min. 3 min.	3x basic recipe (6 layers)
Twin beating whisks/dough hook	Cookie dough Cream soft butter or shortening and sugar using twin beating whisks Combine flour alternately with liquid using dough hook Stir in nuts, chocolate chips, etc. using dough hook	1 3 2 or 3	1/2 min. 3 min. (approx.)	3x basic recipe (9 dozen cookies)
Dough hook	Yeast dough Combine all wet ingredients Add flour in portions	1 1 or 2	1/2 min. 5 min. (approx.)	3x basic recipe (10, 1 lb. loaves)

Table 1. Examples of operation using whisk assembly and dough hook. Speed 1 should be used for initial stirring and combining. Place all ingredients into the mixing bowl, liquids first. Shortening must be soft (room temperature).

2. If you have not already done so, move the motor drive cover to the high-speed drive. Place the mixing bowl on the drive of the power unit and turn the bowl counterclockwise with a slight downward pressure until bowl is firmly seated, see figure 4a.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the drive coupling before the power unit is turned on can result in damage to the bowl and/or coupling.

3. Place and engage the twin beating whisk assembly on the driveshaft of the mixing bowl as shown in figure 6.



Figure 6.

4. Place the splash ring on the cover, making sure the tabs on the bowl fit into the recesses in the splash ring, and turn counterclockwise, see figure 5a. Then place the cover on the splash ring so that the tabs on the splash ring fit into the recesses in the bowl cover and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 5b.

The splash ring and cover should be in place whenever the power unit is in operation. The splash ring and cover serve to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving whisks.

Placing into Operation w/Twin Beating Whisks

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.
2. When adding ingredients to a mixture:
 - a. Turn the rotary switch to a lower speed;
 - b. Remove the cover from the splash ring;
 - c. Add the ingredients through the cover opening and replace the cover.
3. If a large batch of dough is to be left in the mixing bowl and allowed to rise, the cover and splash ring should be removed and placed loosely on the bowl so that it is free to move if the dough should begin to press on it.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the cover and splash ring by turning clockwise and lifting off. Once the cover and splash ring have been removed, the dough hook or the twin beating whisks may be removed by turning the hook or whisk assembly clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

Except for the whisk holder and the dough hook, the mixing bowl and its accessories are dishwasher safe.

It is recommended that the whisk holder and the dough hook be washed by hand in warm soapy water, rinsed well and dried after each use. The whisks can be removed from the whisk holder by simply pulling them off, see figure 7a.

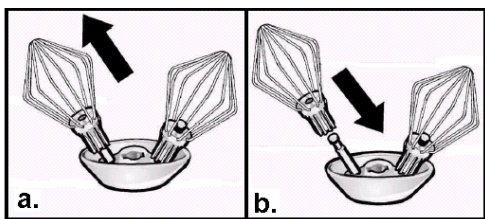


Figure 7.

After washing, rinsing and drying, the whisks may be placed back on the whisk holder by reversing the action to remove them, see figure 7b. Press them on until they snap into place.

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Blender with Unbreakable Plastic Jar (MUZ 7 MX1)

WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place blade assembly on power unit without blender jar properly attached.
5. Always operate the blender with the cover in place. Always hold cover in place while operating the blender to prevent cover from coming loose.
6. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
7. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

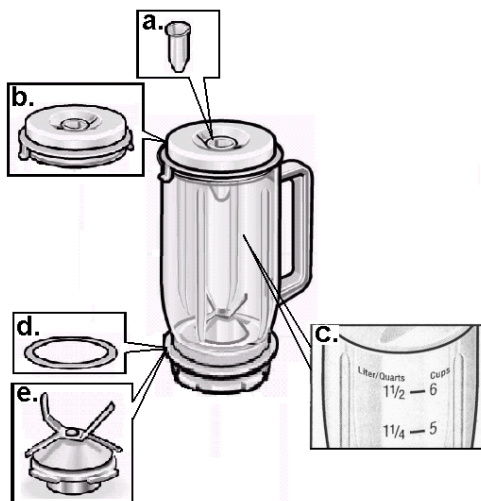


Figure 8.

- 8a. Cover closure/funnel
- 8b. Cover
- 8c. Blender jar
- 8d. Gasket
- 8e. Blade/base assembly

The MUM 6622 UC Bosch Universal Series Kitchen Machine includes the MUZ 6 MX2 blender accessory. The blender accessory consists of, figure 8.

How to Use Blender

The blender has been designed for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

Before beginning to use this or any other attachment, make sure that the power unit is on a clean, smooth, suitable work surface and switched to off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the blender for the first time, it is recommended that the blender jar cover, closure/funnel and blade/base assembly be washed. All components, except the blade/base assembly, are dishwasher safe. Remove the blade/base assembly from the blender, see figure 9.



CAUTION

Blade/base assembly is very sharp.
Handle with care.

The blade/base assembly may be easily removed by inverting the blender and using the blender cover to fit over the tabs on the blade/base assembly. Turn it counterclockwise until it stops, see figure 9a, and then lift up, figure 9b.

Wash the blade/base assembly under running water. Do not place the blade/base assembly in the dishwasher or allow it to stand in water. This will tend to wash out the lubricant. After cleaning, rinse thoroughly and dry before using.

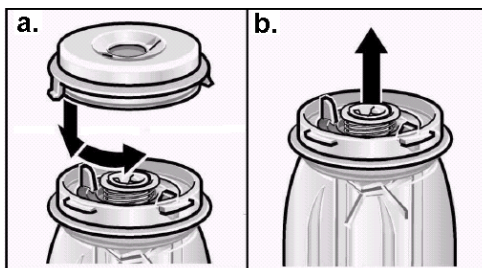


Figure 9.

2. To assemble or reassemble blade/base assembly into the blender, insert the blade/base assembly into the blender jar and press down on the blade/base assembly. Turn clockwise to the stop, see figure 11. The blade/base assembly is then back in place.

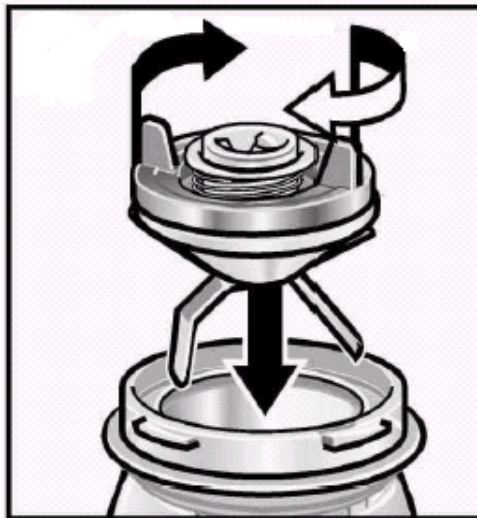


Figure 10.

3. If you have not already done so, move the motor drive cover to the high-speed drive. Place the blender on the high-torque drive of the power unit and turn the blender counterclockwise with a slight downward pressure until the jar is firmly seated, see figure 11.

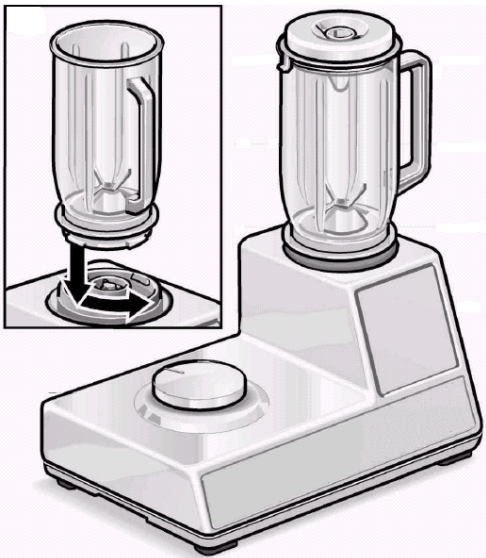


Figure 11.

Placing Blender into Operation

Make sure that the switch is in the off position, "O/Off." Unwind the electrical cord to the necessary length and plug into wall outlet. The blender is now ready for operation.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 12. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 12a. For liquids, the closure/funnel may be left in place and the liquids added by pouring it into the closure/funnel, see figure 12b.

Example of Use of Blender

To familiarize you with the operation of the blender, a sample recipe for mayonnaise is provided below:

Mayonnaise Recipe

- 1 whole egg
- 1/3 cup of vegetable oil
- 2 tablespoons lemon juice or light vinegar
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon of salt
- 2/3 cup of vegetable oil

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 14b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10-20 seconds). Makes 1 1/4 cups.

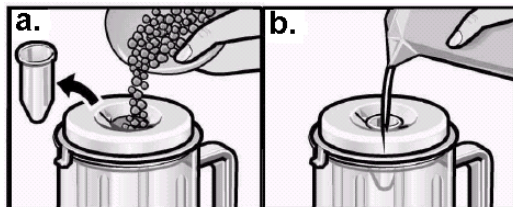


Figure 12.

Tips:

The blender should be operated with careful consideration as to what is required and/or desired. The speed at which the blender is operated and the length of operation for a given job will depend upon the degree of fineness desired or the amount being blended.

When the blender is being used on dry materials, such as nuts or dry bread, the best results will be obtained when the blender jar is filled with approximately 1/2 cup of material to be blended.

If the blender does not start (even after trying the highest speed) and it is humming or not functioning at all, the blade has become blocked by the contents. The power unit should be:

1. Switched to off, "O/Off," and unplugged.
2. The mixture should be removed and the contents at the bottom of the jar loosened.

See TROUBLESHOOTING section.

Removing Contents

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to the Off position, "O/Off." Remove the blender from the power unit by turning the blender clockwise while lifting. With the blender removed from the power unit, the contents of the blender may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Blender

All components of the blender, except the blade/base assembly, are dishwasher safe. It is recommended that the blade/base assembly be cleaned only under flowing water rather than in the dishwasher. Soap and detergent will tend to wash out the bearing lubricant of the blade/base assembly. Do not use scouring cleaners on any of the blender parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Slicer/Shredder, w/Unbreakable Bowl (MUZ 6 RR2) and "Universal" Beater (MUZ 6 RG3)

WARNING

1. Blades on discs are sharp. Handle carefully. Do not grip the discs by the blades.
2. When operating slicer/shredder keep hands clear of filling tube. Only work with pusher.
3. Always operate the slicer/shredder with the cover in place.

The MUM 6630 UC Bosch Universal Series Kitchen Machine includes the MUZ 6 RR2 slicer/shredder attachment with the MUZ 6 RG3 "Universal" beater. The slicer/shredder and beater attachment consists of, figure 13:

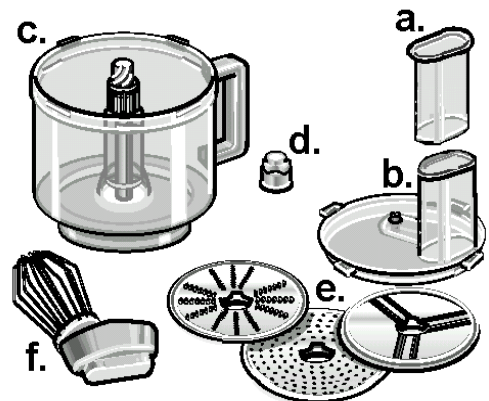


Figure 13.

- a. Cover closure/pusher
- b. Cover
- c. Unbreakable 12-cup capacity bowl
- d. disc holder
- e. 3 slicer/shredder discs:
 - reversible slicing disc
 - reversible shredding disc
 - grating disc
- f. "Universal" beater

Slicer/shredder, intended use

The slicer/shredder attachment has been designed for slicing, shredding and/or grating of vegetables, as well slicing/shredding of soft cheeses and sausages or meat and grating of vegetables and hard cheese.

Use of Slicer/Shredder

Before beginning to use this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have moved the motor drive cover to the drive that will not be used, see figure 17a.

1. Before using the slicer/shredder for the first time, it is recommended that the bowl, cover, closure/pusher, discs, disc holder and "Universal" beater be washed.

WARNING

The blades on the discs are very sharp. Handle with care.

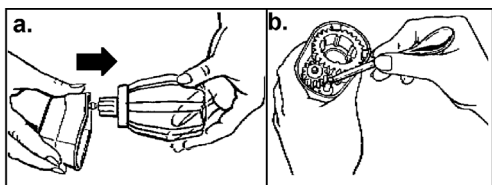


Figure 14.

To facilitate cleaning it is recommended that the "Universal" beater be disassembled and that the driveshaft be removed from the slicer/shredder bowl:

1. The "universal" beater can be disassembled as shown in figure 14. First remove the whisk from its holder, as shown in 14a. Then, using a long flat object, like the handle of a teaspoon, pry up the small gear wheel and remove, as shown in figure 14b.

After removing the small gear wheel the large gear wheel can be easily removed by hand.

2. The driveshaft can be readily removed from the slicer/shredder bowl by turning the bowl over and pressing against the driveshaft, as shown in figure 15, until the gear disengages and then pulling the driveshaft out.

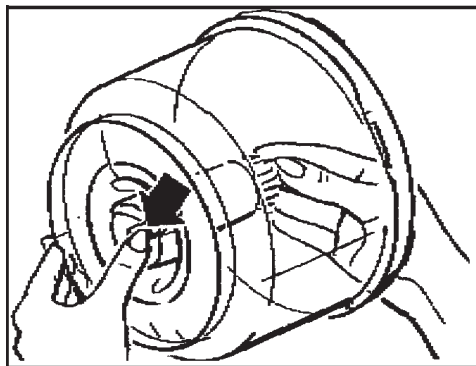


Figure 15.

All components of the slicer/shredder are dishwasher safe. After washing, rinse well and dry. Then reassemble "Universal" whisk. When reassembling the "Universal" whisk, be sure reinstall the large gear wheel first, then press the small gear wheel onto the short axle, until it engages, see figure 16, then insert the whisk. After reassembling the "Universal" whisk, reinsert driveshaft in bowl before using.

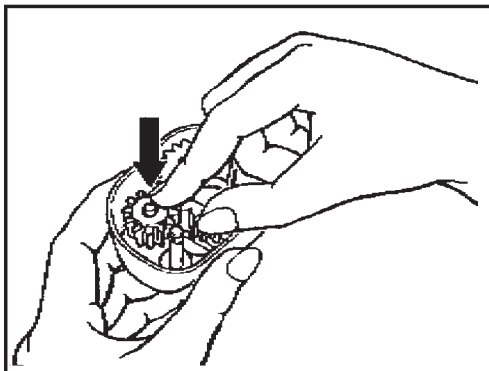


Figure 16.

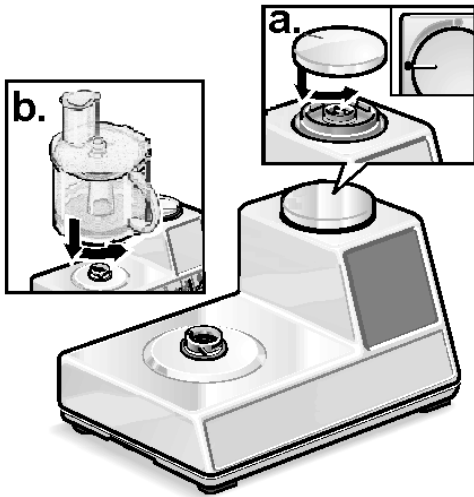


Figure 17.

2. To assemble the slicer/shredder:
 - a. Place slicer/shredder bowl on the power unit by placing over the high-torque drive and, while pressing down, turn it counterclockwise to stop and lock the bowl in place, see figure 17b.
 - c. Select disc to be used and place on disc holder and place over driveshaft, see figure 18a.
 - d. Then place cover on bowl, making sure the tabs on the cover enter the recesses in the bowl, and turn counterclockwise to stop, see figure 18b.

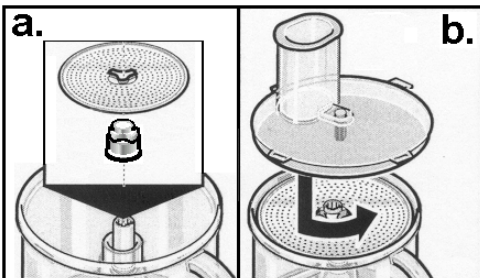


Figure 18.

Placing Slicer/Shredder into Operation

Make sure the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The slicer/shredder is now ready for use.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Learning how to feed food properly into the feed funnel is the most important factor for proper slicing and grating:

1. For long slices or long shreds, place food into the feeding funnel lengthwise.
2. For short or circular slices, place food in the feeding tube on end. For example, if you wish to have circular slices of zucchini or carrots:
 - cut to length not to extend above the top of the feeding tube.
 - place the cut zucchini or carrots in the feeding tube on end until the feeding tube is packed.

To slice a single narrow item, a carrot for example:

- place the carrot in the feeding funnel opposite the cutting edge of the disc.

The wall of the feeding funnel will then serve to hold the piece vertical.

When using the slicer/shredder be sure to watch the level in the bowl and stop the slicing, shredding or grating before the level of the material being sliced, shredded or grated reaches the level of the disc holder.

Slicer/shredder tips:

1. Shopping for fruits and vegetables that will fit into the feeding funnel will simplify food preparation.

2. Foods that are to be used together may be sliced together. This can be used to your advantage. For example, green onions and celery are often used together, but feeding the green onions into the feeding funnel alone is difficult. Try slicing the green onions at the same time as the celery by interspersing them in the feeding funnel with the celery.
3. Use the slicing disc to shred lettuce.
4. Do not overcook potatoes that are to be sliced. Also it is recommended that you let them cool first. Potatoes must be cool and firm to obtain the regular slices.

If the slicer/shredder does not start (even after trying the highest speed) and it is humming or not functioning at all, the disc has become blocked by the contents. The power unit should be:

1. Switched to the Off position, "O/Off," and unplugged.
2. The top cover should be removed and the items causing the blockage removed.

See TROUBLESHOOTING section.

How to Use "Universal" Beater

The Bosch MUM 6630 UC also comes with the "Universal" beater (MUZ 6 RG3), see figure 13f.

The "Universal" beater and slicer/shredder bowl are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other

heavy doughs. The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of "universal" beater with slicer/shredder bowl

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to the Off position, "O/Off," and that you have moved the motor drive cover to the drive that will not be used.

1. Before using the slicer/shredder bowl with the "Universal" beater for the first time, it is recommended that the bowl, cover, closure/pusher and "Universal" beater be washed. All these components are dishwasher safe. To facilitate cleaning it is recommended that the "Universal" beater be disassembled and that the driveshaft be removed from the slicer/shredder bowl, see Use of Slicer/Shredder instructions on page 18.

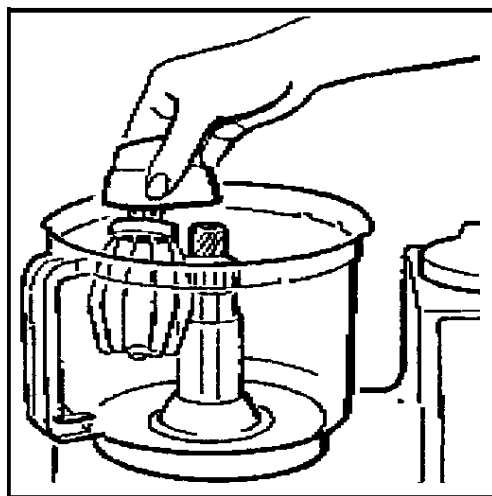


Figure 19.

2. To assemble the slicer/shredder with the “Universal” beater:
 - a. Place slicer/shredder bowl on the power unit by placing over high-torque drive. While pressing down, turn it counterclockwise to stop and lock the bowl in place, see figure 17b.
 - b. Remove the cover closure/pusher from the filling funnel
 - c. Add the ingredients through the funnel opening and replace the cover closure/pusher
 - c. Pick up the “Universal” beater and place it over driveshaft, see figure 19.
 - d. Then place cover on bowl, making sure the tabs on the cover enter the recesses in the bowl, and turn counterclockwise to stop, see figure 18b.

Placing into Operation w/“Universal” Beater

Make sure that the switch is in the Off position, “O/Off.” Unwind the electrical cord to the necessary length and plug it into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing tips:

1. When using the slicer/shredder bowl to mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.
2. When adding ingredients to a mixture:
 - a. Turn the rotary switch to a lower speed

Removing Contents

Before beginning to remove the contents from the slicer/shredder bowl, make sure that the power unit has been turned to the Off position, “O/Off.” Remove the slicer/shredder from the power unit by turning the slicer/shredder bowl clockwise while lifting. With the slicer/shredder removed from the power unit, remove the top cover, by turning it clockwise while lifting. Next remove the disc holder and disc by grasping the knob of the disc holder that is protruding through the center of the disc or remove the “Universal” beater from of the bowl. The contents of the slicer/shredder bowl may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Slicer/Shredder with “Universal” Beater

All components of the slicer/shredder and the “Universal” beater are dishwasher safe. Do not use scouring cleaners on any of the slicer/shredder parts.

To facilitate cleaning:

- > The “Universal” beater should be disassembled, see figure 14.
- > The driveshaft should be removed from the slicer/shredder bowl, see figure 15;

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Stainless Steel Bowl with Dough Hook (MUZ 6 ER1)

WARNING

1. There is a risk of injury from rotating tools when using the mixing bowl with the dough hook.
2. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and during operation to prevent injury and/or damage to the power unit or accessories.
3. Always work with the bowl lid and splash ring fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched Off, the power unit will continue to turn for a brief period.

The MUM 6630 UC Bosch Universal Series Kitchen Machine includes the MUZ 6 ER1 stainless steel bowl with dough hook. The stainless steel bowl attachment consists of, figure 20:

How to Use Dough Hook

The dough hook and stainless steel bowl are intended to be used to knead yeast doughs and to mix cookie and pastry doughs.

Use of stainless steel bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have, if necessary, moved the motor drive cover to the drive that will not be used.

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, cover, splash ring, dough hook and

drive pin with gasket be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

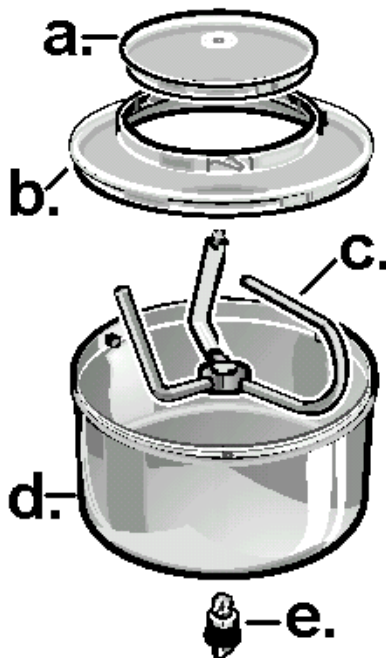


Figure 20.

- | | |
|------|----------------------|
| 20a. | Bowl cover |
| 20b. | Splash ring |
| 20c. | Dough hook |
| 20d. | Stainless steel bowl |
| 20e. | Drive pin w/gasket |
2. If you have not already done so, move the motor drive cover to the high-speed drive. Place the stainless bowl on the drive of the power unit and turn the bowl counterclockwise with a slight downward pressure until bowl is firmly seated. See figure 21a.



CAUTION

Failure to make sure that the bowl is properly seated on the drive coupling before the power unit is turned On can result in damage to the bowl and/or coupling.

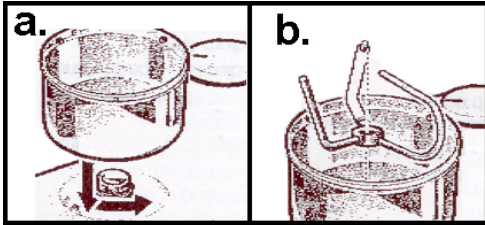


Figure 21.

- Engage the dough hook on the drive pin by placing it in bowl, as shown in figure 21b, and turning the dough hook clockwise while pushing down until it stops.

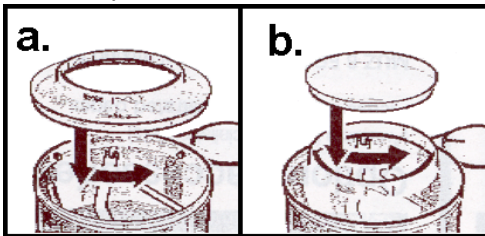


Figure 22.

- Place the splash ring on the bowl, making sure the tabs on the bowl fit into the recesses in the splash ring, and turn counterclockwise, see figure 22a. Then place the cover on the splash ring so that the tabs on the splash ring fit into the recesses in the bowl cover and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 22b.

The splash ring and cover should be in place whenever the power unit is in operation. The splash ring and cover serve to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving dough hook.

Placing into Operation w/Dough Hook

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. See table 1 for examples demonstrating the use of the dough hook attachment. Sample recipes may also be found in the recipe section, at the back of this manual.

Removing Contents

Before beginning to remove the contents from the stainless steel bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the cover and splash ring by turning clockwise and lifting off. Once the cover and splash ring have been removed, the dough hook may be removed by turning the hook clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Stainless Steel Bowl

The stainless steel bowl and its components are dishwasher safe. It is recommended that the drive pin be removed from the bowl for cleaning, and that the pin, its gasket and the inner bearing surface, where the drive pin rides, be cleaned after every use. After cleaning, a little vegetable oil placed on the drive pin gasket will help to lubricate the surface.

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

TROUBLESHOOTING

Problem	Possible Cause	Remedy
Power unit does not function	<ol style="list-style-type: none"> 1. A circuit breaker may have tripped or a fuse has blown in the power supply circuit. 2. The built-in safety cutout may have tripped. 	<p>Reset circuit breaker or replace fuse.</p> <p>If the safety has tripped due to overheating:</p> <ul style="list-style-type: none"> > Turn the power unit to the Off position, "O/Off," and unplug. > Remove the attachment that was in use when safety tripped, and correct whatever the situation is that caused the safety to trip. > Wait a few minutes (minimum 30 minutes recommended) to allow the motor to cool. > Depress the manual reset button on the bottom of the power unit, see figure 2b. > Reinstall the attachment and resume use per attachment's instructions.
Power unit hums but nothing is moving	<ol style="list-style-type: none"> 1. The motor has become blocked; that is, the attachment being used has become jammed. 	<ul style="list-style-type: none"> > Turn the power unit to the Off position, "O/Off," and unplug. > Remove the attachment that was in use and correct whatever the situation is that is causing the blockage. > Reinstall the attachment and resume use per attachments instructions.

Sample Recipes

Salsa

Chop the following ingredients in Bosch blender or food processor, on speed 3 or 4:

- 1–4 **Dried Arbol Chilies**
(start with one, add more for increased spiciness)
- 1 **clove garlic**
- 1/8 **cup water**
- 8 **ounces tomato sauce (add half)**

Next add:

- 1 1/2 **teaspoons oregano**
- 3/4 **teaspoons cumin**
- 1 **bunch of fresh cilantro**
- pinch of salt**
- second half of tomato sauce**

Blend all ingredients, on speed 1 or 2, until smooth.

Pesto

- 1 **cup loosely packed basil leaves**
- 1/2 **cup grated Parmesan**
- 1/3-1/2 **cup olive oil (enough for desired consistency)**
- 1–2 **cloves garlic**
- 1/4 **cup shelled pinenuts**

Lightly toast pinenuts. Let cool. Place olive oil in Bosch blender or food processor. Turn on power and gradually add Parmesan cheese, garlic and basil leaves. Process, on speed 1 or 2, until smooth. Add pinenuts and blend thoroughly.

Toss with cooked pasta or spread on bread or crackers.

Fruit Smoothies

- 2 **cups fruit juice**
- 2 **cups frozen fruit**
- 1/2 **can frozen juice concentrate**
- 1 **cup fruit-flavored yogurt**
- 1–2 **cups of ice**
- 1 **fresh banana**

Place all ingredients in Bosch blender and mix until smooth, on speed 3 or 4. Experiment with different flavor combinations such as tropical, berry or melon.

French Bread

- 4 **tablespoons active dry yeast**
- 4 **cups hot water**
- 6 **tablespoons sugar**
- 2 **tablespoons salt**
- 1 **cup vegetable oil**
- 10–12 **cups of flour (white or wheat)**
- 4 **tablespoons gluten**

Place all ingredients in Bosch mixing bowl. **Thoroughly knead** on speed 1 or 2 (8–10 minutes). Let rise in the bowl 10 minutes, then punch down. Punch down 4 or 5 times. Divide into 3–4 regular loaf pans or shape into rounds. Slash tops with sharp knife and brush with egg wash. Let raise until doubled in size. Bake 30 minutes at 400° F.

Oatmeal-Chocolate Chip Cookies

2 cups packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
1-3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups quick-cooking rolled oats
1 cup chocolate chips

Cream the brown sugar, shortening, eggs and vanilla in the mixing bowl, on speed 1 or 2. Add flour, baking soda and salt. Blend well, stir in rolled oats and chocolate chips by hand. Drop by spoonfuls onto greased baking sheets. Bake in a 350° F oven for 8–10 minutes. Cool before removing from pan. Makes 5 dozen.

Acknowledgments:

The sample recipes listed above were submitted by:

Salsa - Caroline Ciarelli, BSH Home Appliances

Pesto - Kitchen Resource

Fruit Smoothies - Marni Rader, BSH Appliances

French Bread - Kitchen Resource

Oatmeal-Chocolate Chip Cookies - Kitchen Resource

SPECIAL ACCESSORIES



MUZ 6 MX 2
plastic blender



MUZ 7 FW 1
meat grinder



MUZ 6 TS 4
bowl shredder



MUZ 6 MM 3
food processor



MUZ 7 GM 1
grain mill w/steel grinder
(requires drive axis when using steel bowl)



MUZ 6 GM 2
grain mill w/steel grinder
(requires drive axis when using steel bowl)



MUZ 7 RV 1
grain attachment
(requires meat grinder)



MUZ 6 ZP 1
citrus juicer



MUZ 7 NV 1
pasta attachments
(requires meat grinder)



MUZ 7 FV 1
fruit pulper attachment
(requires meat grinder)



MUZ 7 SV 1
fancy cookie attachment
(requires meat grinder)



MUZ 6 KR 3
plastic bowl



MUZ 6 ER 1
spare stainless steel bowl
(without mixing tools)



MUZ 7 WS 1
Sausage stuffer (requires meat grinder)



MUZ 7 LS 2
2mm & 6mm steel meat grinding discs



MUZ 7 LS 3
3mm & 6mm steel meat grinding discs

Important Notes

Important Notes

BOSCH Small Appliance Warranty

BSH Home Appliances (“BOSCH”) warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner’s responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians.

This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. **THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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