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You can read the recommendations in the user guide, the technical guide or the installation guide for BOSCH MUM48A1. You'll find the answers to all your questions on the BOSCH MUM48A1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BOSCH MUM48A1
User guide BOSCH MUM48A1
Operating instructions BOSCH MUM48A1
Instructions for use BOSCH MUM48A1
Instruction manual BOSCH MUM48A1



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Manual abstract:

If the instructions for correct use of the appliance are not observed, the manufacturer's liability for any resulting damage will be excluded. This appliance is designed for processing normal household quantities in the home or similar quantities in non-industrial applications. Use in employee kitchens in shops, offices, agricultural and other commercial businesses, as well as use by guests in boarding houses, small hotels and similar dwellings. Use the appliance for processing normal quantities of food for domestic use. do not exceed permitted maximum quantities (see "Application examples"). This appliance is suitable for mixing, kneading and beating food. It must not be used for processing other objects or substances. Other applications are possible if the accessories approved by the manufacturer are used. Use the appliance with original accessories only. When using the accessories, follow the enclosed operating instructions.

Please keep the operating instructions in a safe place. If passing on the appliance to a third party, always include the operating instructions. , General safety instructions Electric shock risk The appliance must not be used by children. The appliance and its power cord must be kept away from children. @@Children shall not play with the appliance.

@@@Do not place the power cord over sharp edges or hot surfaces. To prevent injury, a damaged power cord must be replaced by the manufacturer or his customer service or a similarly qualified person. Only our customer service may repair the appliance. , Safety instructions for this appliance Risk of injury Risk of electric shock! Do not insert mains plug until all preparations for working with the appliance are complete. Never immerse the base unit in liquid or hold under running water.

do not use a steam cleaner. Do not adjust the swivel arm while the appliance is switched on. Wait until the drive has come to a standstill. Do not change tool/accessory until the drive is at a standstill – when the appliance is switched off, the drive continues running briefly. Use only the rotary switch to switch the appliance on or off. When the appliance is not in use, pull out the mains plug. Before eliminating a fault, pull out the mains plug. The appliance restarts following a power interruption. Risk of injury from the rotating tools! Keep hands clear of rotating parts. While the appliance is operating, keep fingers clear of the mixing bowl.

Do not change tools until the drive has come to a standstill – when the appliance is switched off, the drive continues running briefly. The appliance may only be operated when the unused drives have been safeguarded with the drive covers (4, 7). Risk of injury from sharp blades/rotating drive! Never place fingers in the attached blender! Never assemble blender on the base unit. Do not remove/attach the blender until the drive is at a standstill! Operate the assembled blender only and with the lid attached. Do not touch blender blades with bare hands. risk of scalding! If processing hot liquids, steam escapes through the funnel in the lid. Use only one tool or accessory at any one time. 12 Robert Bosch Hausgeräte GmbH en The operating instructions describe several models, see also overview of models (Fig. Tools 12 Stirrer 13 Whisk 14 Kneading hook with dough deflector Blender 15 Base 16 Blade insert 17 Sealing ring 18 Blender jug 19 Lid 20 Funnel * If an accessory is not included in the product package, it can be purchased via the trade or customer service. q Base unit 1 Release button 2 Swivel arm (see "Operating positions") 3 Rotary switch 0/off = Stop /P = Parking circuit Hold rotary switch until the drive stops; tool is in the swivel position.

If the drive does not move, the swivel position has already been reached. Settings 1–4 = Operating speed Setting 1 = Minimum speed – slow Setting 4 = Maximum speed – fast If the power is interrupted, the appliance remains switched on and restarts when the power is restored. 4 Drive cover To remove the drive cover, rotate until the locking feature has been released. 5 Drive for – continuous-feed shredder * – citrus press * – grain mill * When not in use, attach the drive cover. 6 Drive for – tools (stirrer, whisk, kneading hook) – stirring tool of the ice-cream maker * – folded down or up for mincer * 7 Blender drive cover 8 Drive for – blender – multi-blender When not in use, attach the blender drive cover.

: Stow the cord in the cord store Bowl with accessories 10 Mixing bowl 11 Lid Operating positions ^íÉáíáçá>

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GmbH 13 en Operation oáëâ=çÑ=ááüèó> aç=âçí=ááëÉéí=á-ááë=éáíÖ=iáíáá=~ää=ééÉé-ê-íáçäë=

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The base of the mixing bowl Preparation □ Place the base unit on a smooth, clean surface.

Cake mixture Whisk (b) for whisking egg whites, cream and light dough, e. g. Sponge mixture Kneading hook (c) with dough deflector (d) for kneading heavy dough and mixing-in ingredients that ought not be cut (e. g. Raisins and chocolate chips)

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q Set the rotary switch to the desired setting. Adding more ingredients □ Switch off the appliance with the rotary switch. q Press the Release button and move the swivel arm to position 7. q Add ingredients or □ add more ingredients through the feed tube in the cover. After using the appliance □ Switch off the appliance with the rotary switch. q Press the Release button and move the swivel arm to position 6. q Take the tool out of the drive. □ Remove the bowl. q

Clean all parts, see "Cleaning and servicing". □ Set rotary switch to P and hold in place until the drive stops.

Note: If the drive does not move, the swivel position has already been reached. 14 Robert Bosch Hausgeräte GmbH en Blender Fig. q

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ã-ó=ÁÉ=Ç-ã-ÖÉÇK= Cleaning the base unit oáëâ=çÑ=ÉáÉÁíéá=ëÛçÁá> kÉíÉê=áááÉêëÉ=íÜÉ=Ä-éÉ=íááí=áá=í-íÉê=çé=éü-ÁÉ=

íáÇÉê=êíááááÖ=í-íÉêK □ □ □ Remove mains plug. Wipe the base unit with a damp cloth. If required, use a little detergent.

Then dry the base unit. Cleaning the bowl and accessories All parts are dishwasher-safe. Do not wedge plastic parts in the dishwasher as they could warp.

Cleaning the blender oáëâ=çÑ=ááàìèó=Ñêçã=ëÛ-éé=Áä-ÇÉë> aç=áçí=íçíáÜ=ÁäÉáÇÉê=Áä-ÇÉë=íáíÜ=Á-éÉ=Û-áÇëK=

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sufficient to clean the blender without disassembling it. Pour a little water and washing-up liquid into the attached blender.

@@ Pour out the water and rinse out the blender with clear water. @@@@ Putting the blender together Fig. @@@@ Tighten the blade insert with the

aid of the blender jug base. @@@@ @@@@ @@@@ @@@@ 4-6 minutes at setting 4 until frothy. @@ to 1 minute. @@@@ Blender for several seconds

at setting 2. @@@@ @@@@ are described in the separate operating instructions. @@ The accessories for the MUM 45. Appliance are also suitable for

the MUM 44.



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Mincer (MUZ4FW3) For cutting fresh meat for steak tartare or meat loaf.

Plastic mixing bowl (MUZ4KR3) Up to 1 kg of flour plus ingredients can be processed in the bowl. perforated disc set (MUZ45LS1) For the mincer MUZ4FW3. Fine disc (3 mm) for pasties and spreads, coarse disc (6 mm) for sausages and bacon. Stainless steel stirring bowl (MUZ4ER2) Up to 1 kg of flour plus ingredients can be processed in the bowl. viennese whirl attachment (MUZ45SV1) For the mincer MUZ4FW3. With metal template for 4 different pastry moulds. Plastic blender attachment (MUZ4MX2) For blending drinks, for pureeing fruit and vegetables, for preparing mayonnaise, for cutting fruit, nuts, for crushing ice cubes. grater attachment (MUZ45RV1) For the mincer MUZ4FW3. For grating nuts, almonds, chocolate and dried bread rolls. Glass blender attachment (MUZ4MX3) For blending drinks, for pureeing fruit and vegetables, for preparing mayonnaise, for cutting fruit, nuts, for crushing ice

juicer attachment (MUZ45FV1) For the mincer MUZ4FW3. For pressing soft fruit, (except raspberries), tomatoes and rose hips, to a pulp. At the same time e. Mini processor (MUZ4MM3) For chopping herbs, vegetables, apples and meat, for shredding carrots, radishes and cheese, for grating nuts and cooled chocolate. accessories holder (MUZ4ZT1) For the storage of accessories such as kneading hook, whisk, stirrer, slicing, shredding and grating disc. Continuous-feed shredder (MUZ4DS3) For slicing cucumbers, cabbage, kohlrabi, radish; for shredding carrots, apples and celery, red cabbage, cheese and nuts; for grating hard cheese, chocolate and nuts. Mill with conical grinder made of steel (MUZ4GM3) For all grain types except maize, also oil seeds, dried mushrooms and herbs. chipper disc (MUZ45PS1) For the continuous-feed shredder MUZ4DS3. For slicing raw potatoes for chips. Ice-cream maker (MUZ4EB1) For the preparation of up to 550 g of ice cream per cycle and container.

asiatic vegetables disc (MUZ45AG1) For the continuous-feed shredder MUZ4DS3. Slices fruit and vegetables into fine strips for Asian vegetable dishes. robert Bosch Hausgeräte GmbH 17 en Disposal This appliance has been identified in accordance with the European directive 2012/19/EG on Waste Electrical and Electronic Equipment – WEEE. The Directive paves the way for effective EU-wide withdrawal and utilization of waste appliances. Please ask your dealer or inquire at your local authority about current means of disposal. Warranty conditions The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee. Subject to change without notice. 44 44 47 48 49 50 51 51 For din egen sikkerheds skyld Læs denne vejledning nøje igennem før brug for at få vigtige sikkerheds- og betjeningshenvisninger til dette apparat Producenten fraskriver sig ansvaret for skader, der skyldes en manglende overholdelse af instrukserne vedr.

*Dersom det ikke blir tatt hensyn til henvisningene for riktig bruk av apparatet, er produsenten ikke ansvarlig for skader som oppstår på grunn av dette. Dette apparatet er beregnet for bearbeidelse av vanlige mengder for husholdningen og ikke for industrielt bruk. , Sikkerhetsveiledninger for dette apparatet Fare for skade Fare for elektrisk støt! 6 Drev for – verktøy (rørepinne, visp, eltekrok) – røreverktøy for isberederen * – klaffes ned eller opp for kjøttkvern * 7 Beskyttelsesdeksel for mikserdrevet 8 Drev for – mikser – hurtigmikser Når det ikke er i bruk, må beskyttelseslokket settes på. For rivning av rå poteter til “Rösti” og stekte potetkaker, for skjæring av frukt og grønnsaker i tykke skiver. Fin (3 mm) for tilberedning av posteier eller mousse, grov (6 mm) for stekepølser og bacon. Påsats for mikser av plast (MUZ4MX2) For miksing av drikker, for mosing av frukt og grønnsaker, for tilberedning av majones, for kutting av frukt og nøtter, for knusing av isbiter. @@@@ For skjæring av rå poteter for Pommes Frites. Dette direktivet angir rammen for returnering og gjenvinning av de gamle apparatene som er gyldig for hele EU. 6 Drivuttag för – verktyg (grovvisp, ballongvisp, degkrok) – omröraren till glassberedaren * – nedfälld eller uppfälld för köttkvarnen * 7 Skyddslock till drivuttaget för mixern 8 Drivuttag för – mixern – matberedartillsats Skyddslocket ska sitta på uttaget när det inte används. q Öka till hastighet 4 och håll matoljan långsamt genom tratten och fortsatt blanda till jämntjock konsistens.*

Hålskiva fin (3 mm) till pastejer och olika smörgåspålägg, grov (6 mm) till korv och fläsk. Grand Union House Old Wolverton Road Wolverton Milton Keynes MK12 5PT To arrange an engineer visit, to order spare parts and accessories or for product advice please visit www. A call set-up fee of up to 6 pence may apply. .



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