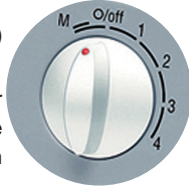


# Mixing Tips

The Bosch Universal Plus® Mixer utilizes a powerful 800 watt motor, ideal for mixing large batches of dough.

You can stop your mixer to add ingredients, or to let the dough you are making rise. When restarting your mixer, while mixing dough, it is important to “Pulse” the motor

1. Turn the knob to the momentary setting (M) and release. Repeating several times.
2. Begin with Speed 1, and slowly work your way up to the desired speed, allowing the mixer to run for 30 to 40 seconds at each speed.



Doing this allows the kneading arm to break free of the dough and operate properly. It also ensures the motor does not ‘out pace’ the transmission when kneading a large amount of dough from a stopped position.

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# Use the Right Tool

When using your mixer it is essential you use the proper tool for each recipe.

**Wire Whips** (included) are ideal for beating egg whites, whip cream, pancake batters, and light doughs.



**Batter Whisks** can be purchased separately and are perfect for frostings and cake batters.



**Cookie Paddles** are great for stiffer dough like cookie dough.

**Note:** Cookie Paddles should only be used with the Metal Whip Drive.



**Dough Hook** (included) is essential for great bread dough. It is also good for many other types of extremely heavy doughs.



# Warranty Information



**Universal Plus® Motor & Transmission  
3 Years**



**Attachments & Accessories - 1 Year**

For assistance with your Bosch Universal Plus® Mixer or its accessories contact the Service Department.

Toll Free: 1.877.267.2434 or [service@lchef.com](mailto:service@lchef.com)



**BOSCH**  
Kitchen Machines



**BOSCH**  
Kitchen Machines



**UNIVERSAL PLUS® MIXER**

# CARE AND MAINTENANCE QUICK GUIDE



# Welcome to the Family!

We are excited you joined the Bosch Mixer Family. These simple tips will help you use, care for, and maintain your new mixer for many years to come.

# Mixer Washing Tips

The Bosch Universal Plus® Mixer attachments are top rack dishwasher safe. However dishwasher use is not recommended for cleaning Bosch stainless steel parts (dough hook, stainless steel whip drive, and bowl drive shaft). High heat and chemicals found in soaps can cause them to corrode.

In normal use, the mixer may build up condensation in the center column of your bowl. This condensation, or other moisture, may collect in the drive socket. Over time moisture may cause the socket to corrode.

To protect the drive socket, periodically rub vegetable oil on it with a cotton swab.

**Note:** A cotton swab is ideal for removing any excess moisture from the drive socket.



**Note:** Always remove the drive shaft from the bowl before washing.



Allow the bowl to dry thoroughly in an upright position and allow the drive shaft to thoroughly dry separately before reassembling them and placing them back on the drive socket.



# Blender Tips



The Bosch Universal Plus® Blender attachment is ideal for smoothies, drink mixes, and other fabulous and healthy treats. The Universal Plus® Mixer and Blender contain a safety feature that will not allow the mixer to turn on unless the blender lid is locked into place.

To lock the blender lid in place simply put the lid on the blender jar and push the tab on the lid into the slot on the blender handle. To lock turn lid counterclockwise, to unlock turn clockwise.



# Blender Washing Tips

1. Rinse the blender to remove all left over food particles from the blender.
2. Fill the blender 1/3 to 1/2 full of hot water and place back on the mixer, and add a few drops of dish soap.
3. Replace the blender lid and turn on the mixer for 30 seconds.
4. Remove the blender from the mixer, rinse, and dry.



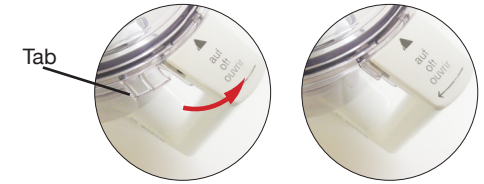
# Food Processor Tips



**The food processor must be fully assembled before attaching to the mixer.**

1. Insert either the chopping blade or a disk.
2. Put the lid in place and lock the tab into the handle.

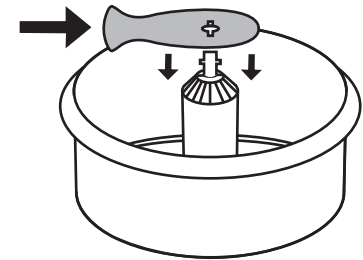
This will shift the safety block on the bottom of the food processor and allow it to attach to the mixer.



# Recommended Accessories

## Dough Hook Glide

Slip this "tadpole" over the mixing bowl drive shaft to block dough from getting into the center column. Use only with the dough hook.



## Blade Wrench

This tool works like a wrench. It helps to provide the leverage needed to loosen your blender blade assembly, and return it to the proper tension.



See your Bosch Retailer to purchase these accessories