



BOSCH

Invented for life

KNOW YOUR UNIVERSAL PLUS

MUM6N10UC - Without Blender

MUM6N11UC - Includes Blender



MUZ6DB2
batter whisks



MUZ6DB3
wire whisks



MUZ6CP1
cookie paddles



Always choose the right tool for your Bosch Universal Kitchen Machine:

Batter Whisks & Wire Whisks: Designed for whipping and mixing pourable liquids, soft liquids and light cake batters. Caution: DO NOT attempt to use these to whip solid butter, stiff dough, partially cooked potatoes, or anything with similar consistency. Because of the strength of the Bosch motor, it will bend the whip wires if resistance is too stiff.

Cookie Paddles: Use these for single batches of soft cookie dough. **Caution: Use only with a metal whip drive (optional).**

Dough Hook: Should be used for stiff stirring or when making a double batch of cookies, or cookie dough that is extremely thick including cookies with raisins, nuts, oatmeal, etc. You can use cookie paddles to cream ingredients, then switch to dough hook when adding the ingredients that make the dough stiff.

Bowl: Always make sure the bowl is locked on to the machine before turning on the mixer. (Universal Plus model)

Bosch Triple Whipping Power: If recipe calls for baking powder or baking soda, (i.e. cake mix), jog the momentary switch 4-5 times or mix on speed 1 for no more than 30 seconds to avoid over mixing. No additional mixing will be necessary.

Blender: Always make sure the blender is locked securely to the machine before turning on. When mixing anything frozen in the blender, always jog the momentary switch 5-6 times before turning the blender to high speed.