

## Care and Cleaning of Bowl and Its Accessories

The mixing bowl, whisks, dough hook, dough deflector and anti-splash cover are dishwasher safe.

To facilitate cleaning:

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 4 MX2)

#### 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 the cover in place when in operation to prevent the cover from being knocked off.
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.

The MUM 4635 UC, MUM 4620 UC and the MUM 4420 UC Bosch Compact Series Kitchen Machines include the MUZ 4 MX2 blender accessory. The blender accessory consists of, figure 5:

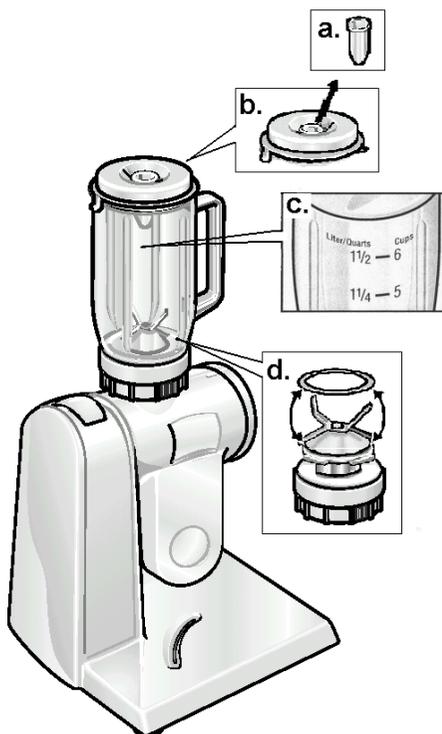


Figure 5.

- 5a. Cover closure/funnel
- 5b. Cover
- 5c. Blender jar
- 5d. Blade/base assembly with gasket and locking ring.

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

First remove the locking ring, as shown in figure 6a and 6b. Then turn the blender over so that the base is facing upward, as shown in figure 7, and remove the blade assembly by turning

the blade assembly counterclockwise until it stops and then lift up see figures 7c and 7e.

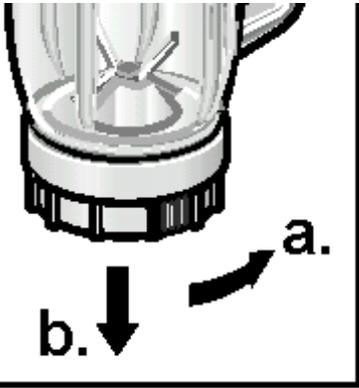


Figure 6.

**CAUTION**

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

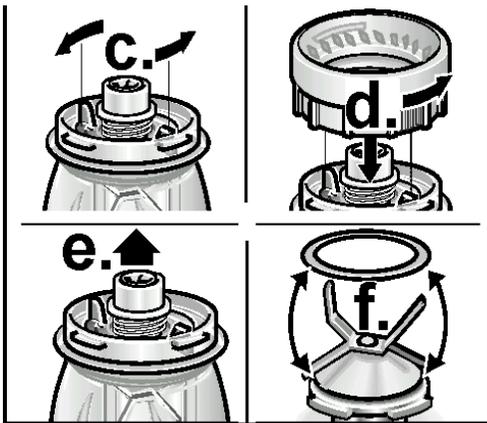


Figure 7.

If the blade assembly is too tight to turn by hand, the locking ring may be used to loosen the blade assembly, as shown in figure 7d. After loosening, turn the blade assembly counterclockwise until it stops and then lift up. The gasket may be removed for cleaning, as shown in figure 7f.

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.

2. To assemble or reassemble blade/base assembly into the blender, reverse the steps that were used in the above to remove it.
3. The blender is used in mode 3, see table 1. To place the blender on the power unit the arm must be rotated to the down position. Depress the release button, see 4a, and lower the arm so that the arm is vertical and the high-speed drive is straight up. If you have not already done so, remove the motor drive cover from the high-speed drive and place the blender on the high-speed drive and turn counterclockwise to lock the blender in place.

**Placing Blender into Operation**

Make sure that the power unit's rotary switch is in the off position, "O/Off." Pull the electrical cord or unwind it to the necessary length and then plug into the 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 to 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 8. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 8a. For liquids, the closure/funnel may be left in place and the liquids can be added by pouring them into the closure/funnel, see figure 8b.

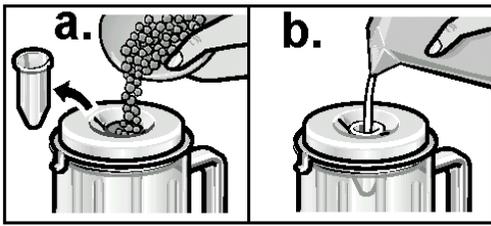


Figure 8.

### 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 8b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10–20 seconds). Makes 1 1/4 cups.

#### 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 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), 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.

### Removing Contents

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to 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. Replace the cover on the high-speed drive.

### 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.

## Continuous Shredder (MUZ 4 DS2)

### **WARNING**

1. Blades on discs are sharp. Handle carefully. Do not grip the discs by the blades.
2. When operating continuous shredder, keep hands clear of filling and discharge tubes. Only work with pusher.
3. The continuous shredder must be completely assembled before placing on the power unit.
4. Always operate the continuous shredder fully assembled and with cover in place.

The MUM 4635 UC and the MUM 4420 UC Bosch Compact Series Kitchen Machines include the MUZ 4 DS2 continuous shredder attachment. The continuous shredder attachment consists of, figure 9:

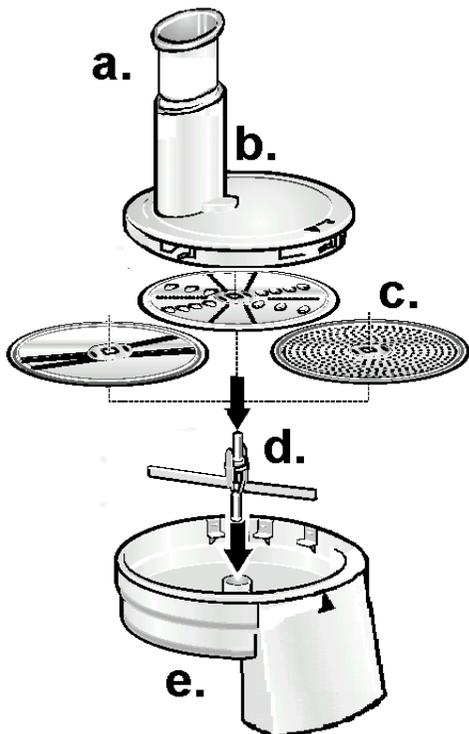


Figure 9.

- a. Cover closure/pusher
- b. Cover
- c. 3 slicer/shredder discs:
  - reversible slicing disc
  - reversible shredding disc
  - grating disc
- d. disc holder/slinger
- e. Housing

### Continuous shredder, intended use

The continuous 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 Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the continuous shredder for the first time, it is recommended that the cover closure/pusher, cover, discs, disc holder/slinger and housing be washed. All components of the continuous shredder are dishwasher safe. After washing, rinse well and dry before using.

### **WARNING**

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

2. The continuous shredder is used in mode 2, see table 1. To place the continuous shredded on the power unit, the arm must be rotated to the horizontal position. Depress the release button, see 4a, and move the arm as necessary so that the arm is horizontal. If you have not already done so, remove the motor drive cover from the mid-speed drive, as shown in figure 10.

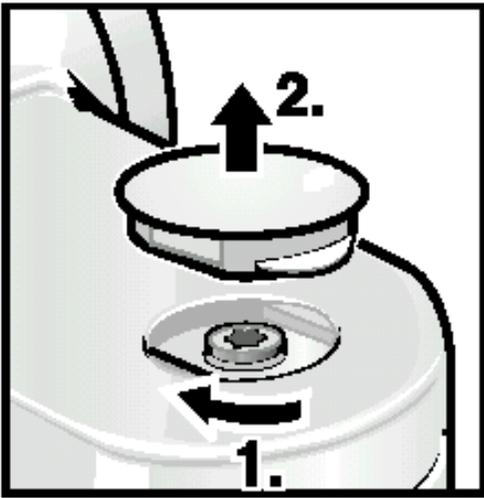


Figure 10.

Assemble the continuous shredder in the order as shown in figure 9:

1. Insert the disc holder/slinger into the housing.
2. Select disc to be used and, making sure that the side desired is facing upward, place it on disc holder.
3. Place cover on housing and turn counterclockwise until cover snaps into place and arrows are aligned, see figure 11.
4. The continuous shredder is now assembled.
5. Place bowl on the power unit. Depress the release button and raise arm so that the bowl can be placed in position, and then lower the arm to horizontal position.
6. Place continuous shredder on the mid-speed drive of the power unit, with the arm in the horizontal position and turn counterclockwise until it locks into position.

### 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." Pull the electrical cord or unwind the electrical cord to the necessary length and plug into a convenient outlet. The continuous shredder is now ready for use.

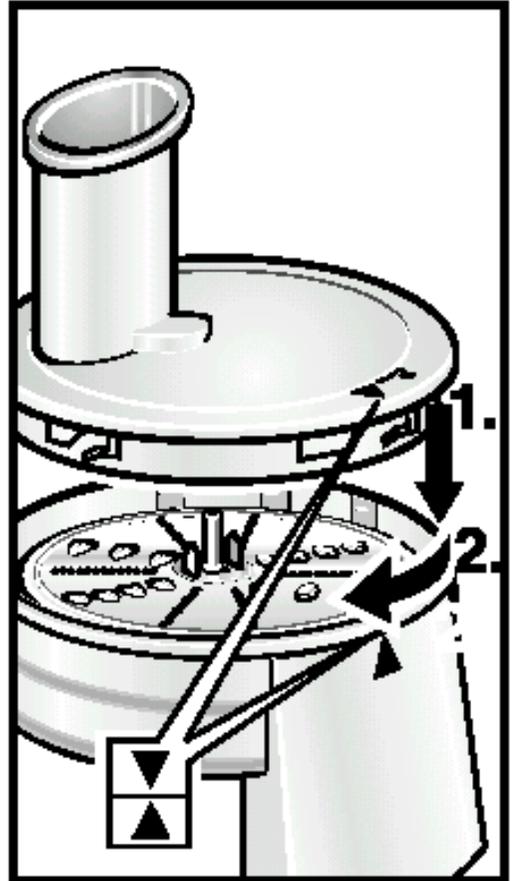


Figure 11.

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.
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) the disc has become blocked by the contents. The power unit should be:

1. Switched to Off position, “O/Off,” and unplugged.
2. The continuous shredder should be removed from the power unit, the cover removed and the items causing the blockage removed.

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 continuous 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 blocks the discharge tube.

#### Slicing and shredding 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.

#### **Removing Contents**

Before beginning to remove the contents from the bowl, make sure that the power unit has been turned to the Off position, “O/Off.” The continuous shredder may be removed from the power unit by turning the shredder clockwise while lifting. With the continuous shredder removed from the power unit, depress the release button and move the arm upward until the bowl can be removed. The contents of the bowl may now be poured into a suitable container or bowl, as desired.

#### **Care and Cleaning of Continuous Shredder**

All components of the continuous shredder are dishwasher safe. Do not use scouring cleaners on any of the continuous shredder 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.

## Service and Repair

The Bosch Compact Series Kitchen Machines require no special care other than the care and cleaning noted in this manual. If you are having a problem with your machine, before calling our Customer Support group, please refer to the TROUBLESHOOTING section below. If, after reviewing the troubleshooting section and trying its remedies, you are still having a problem, please do contact us by either writing to us at:

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

or e-mailing us at:

- **[boschsmallappliances@bshg.com](mailto:boschsmallappliances@bshg.com)**

or calling us at:

- **1 (866) 44BOSCH  
[1 (866) 442-6724]**

If you do write to us, please include your e-mail address or a daytime telephone number where you may be reached.

Also, to view our full product line, please visit our Web site:

- **[www.boschsmallappliances.com](http://www.boschsmallappliances.com)**

## TROUBLESHOOTING

Problem	Possible Cause and Remedy
No power	A circuit breaker may have tripped or a fuse has blown in power supply circuit. Reset circuit breaker or replace fuse.
There is power to unit, but nothing happens when rotary switch is turned	The power unit has been overloaded; for example, the blender blade may have become blocked. <ol style="list-style-type: none"><li>1. Turn the power unit to Off and unplug.</li><li>2. Remove contents of attachment being used and loosen whatever has caused the jam.</li><li>3. Reinstall attachment and restart.</li></ol>

## 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.

### **Acknowledgements:**

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 4 MX 2**  
plastic blender



**MUZ 4 MM 3**  
food processor



**MUZ 4 DS 2**  
continuous shredder



**MUZ 4 ZP 1**  
citrus juicer



**MUZ 4 GM 3**  
grain mill w/steel grinder



**MUZ 4 FW 1**  
meat grinder



**MUZ 4 SV 1**  
fancy cookie attachment  
(requires meat grinder)



**MUZ 4 FV 1**  
fruit pulper  
(requires meat grinder)



**MUZ 4 RV 1**  
grater attachment  
(requires meat grinder)



**MUZ 4 EB 1**  
ice cream maker



**MUZ 4 ZT 1**  
accessory holder



**MUA 4 KR 3**  
plastic bowl



**MUZ 4 PS 1**  
French fry disc for continuous shredder



**MUZ 4 RS 1**  
Grater disc, coarse, for continuous shredder



**MUZ 4 JS 1**  
Julienne disc for continuous shredder



**MUZ 4 LS 1**  
3mm & 6mm meat grinding discs

# **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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[www.boschsmallappliances.com](http://www.boschsmallappliances.com)