

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:

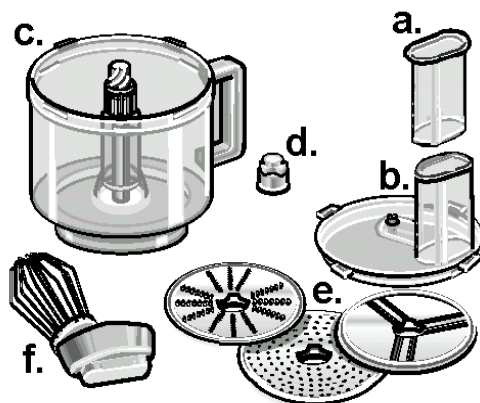


Figure 13.

- 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.

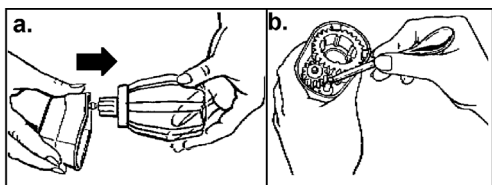


Figure 14.

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.

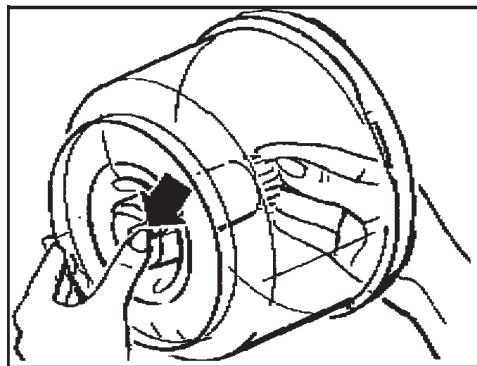


Figure 15.

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.

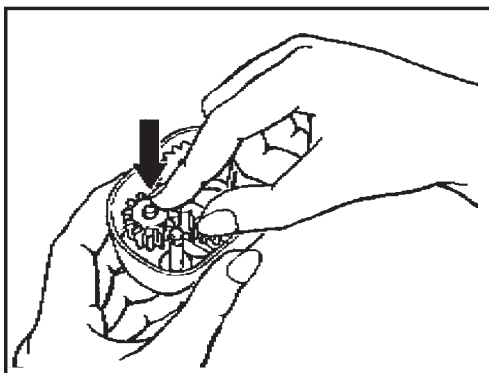


Figure 16.

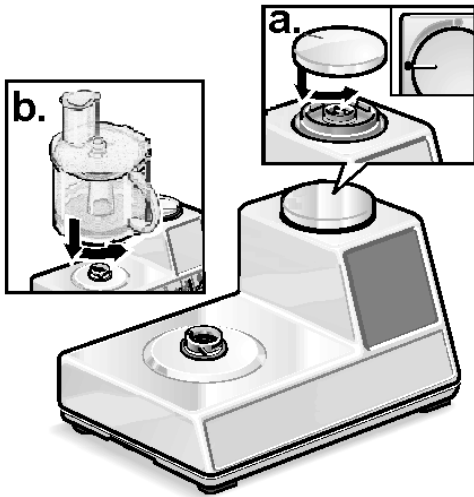


Figure 17.

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.

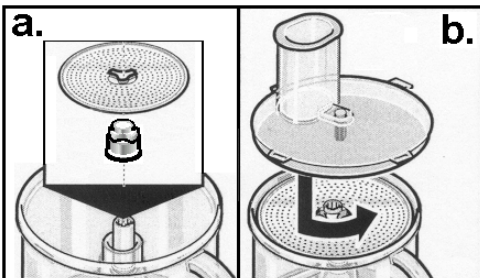


Figure 18.

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.

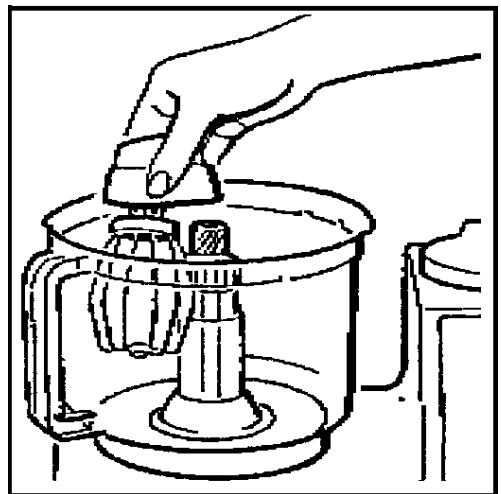


Figure 19.

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.

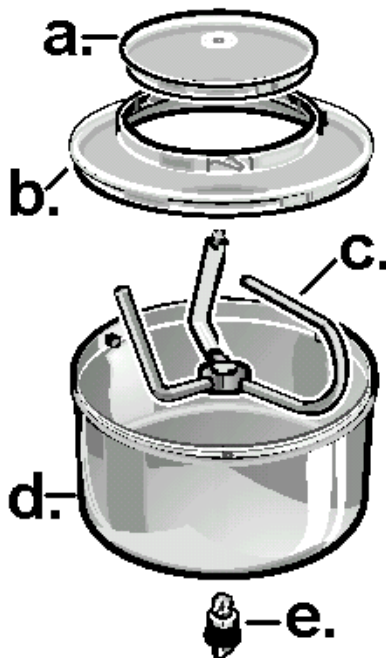


Figure 20.

- | | |
|------|----------------------|
| 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.

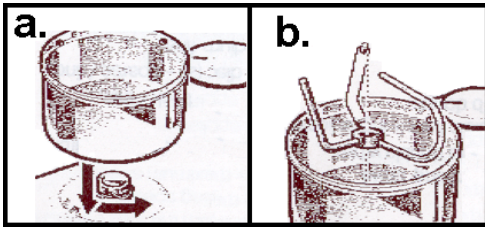


Figure 21.

- 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.

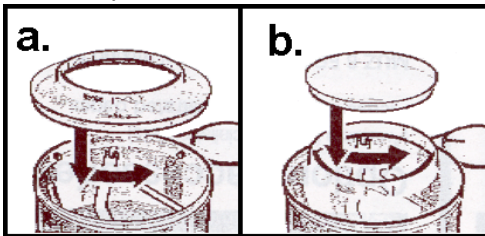


Figure 22.

- 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.

Service and Repair

The Bosch Universal 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**

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**

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.

Looking for more information about BOSCH products?

Visit our Web site:

www.boschsmallappliances.com