CONGRATULATIONS

Thank you for buying a quality L’EQUIP Flour Sifter. We are confident it will enhance your baking experience. This is an attachment for the BOSCH mixer only.

Attachment MUZ6FS3 fits older Universal Mixers. (3 tab bowl)
Attachment MUZ6FS4 fits Universal Plus Mixers. (4 tab bowl)

Instructions
Unpack and gently hand wash your new sifter. Be very careful with the fine mesh screen. It is the most important part of the sifter. It requires very sensitive handling.

Completely dry all parts before using, especially the fine mesh screen. This product is NOT dishwasher safe. High temperatures will soften and deform the parts.

L’EQUIP Nutrimill
Multi-Grain Milling
Instant Fresh Flour

World’s best flour mill with adjustable motor for increased texture control. Engineering and design are unsurpassed. It is the only “real choice” when you want instant fresh flour at home.

- Large 20 cup bowl capacity
- Super strength, stainless steel pre cracker milling heads
- Multi-Channel airflow. Cool milling extends motor life
- Double wall construction gives quieter operation
- 1 to 1 grain milling ratio from bowl to hopper
- Limited lifetime warranty against defects

L’EQUIP Flour Bagger
Multi-Grain Storage
Mill Directly into a freezer safe bag without the mess!
Flour Bagger Accessory attaches right to the L’EQUIP Nutrimill (Nutrimill sold separately). This new attachment brings a world of milling options.

- Easy Clean up
- Protect whole grain nutrients, using “Freezer Safe” bags
- Large capacity storage bags let you mill more grain - less often
- Fresh bags of whole grain flour make perfect gifts
- Includes 10 heavy duty, zip top, freezer safe bags
- Replacement bags available
- Made in the USA

Please see the warranty information sheet included in the product box for warranty details and information.
For additional service or operational information visit us at www.lequip.com
or call us at 877-267-2434

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE

HOUSEHOLD USE ONLY
No User Serviceable Parts
Angel Food Cake
By: Chef Lacey Lee Berry

Ingredients:
- 12 egg whites
- ½ cup warm water
- 1½ tsp cream of tartar
- 1 vanilla bean, or 1 tsp vanilla or almond extract
- ¾ tsp salt
- 1¼ cups extra fine sugar (¾ cup added while sifting ½ cup added during mixing)
- 2 tsp L'EQUIP Dough Enhancer
- 1¼ cups cake flour

Options:
- Remove ½ cup flour. Replace with ½ cup sifted cocoa powder for chocolate cake.
- In place of vanilla, add zest from one orange or lemon and ½ tsp orange, lemon, or lime flavoring to make citrus flavored cake.

Instructions:
Sift cake flour, first ¾ cup sugar, Dough Enhancer, and salt two times. Set aside. In Bosch bowl using wire whisks combine egg whites, warm water, and cream of tartar. Mix on speed 1 till soft peaks begin to form. Slowly add last ¼ cup sugar and vanilla. Mix till glossy with medium peaks. Place egg white mixture in a large stainless steel bowl. Using a large spatula fold in ½ cup dry ingredients at a time by cutting a path down the middle of the mixture with the edge of the spatula. Gently turn half the mixture over onto the other half. Continue this process only until egg whites are incorporated into batter. Don’t stir. The purpose of folding is to retain the air you have beaten into the whites and sifted in the flour. Carefully place batter into angel food pan. Bake at 350° 35-45 min. Invert pan. Leave upside down till completely cooled (about 2 hours).

Note: Do not open oven during baking, this can cause cake to fall.

Carrot Cake
By: Chef Lacey Lee Berry

Ingredients:
- 2½ cups unbleached all-purpose flour or (2 ¼ cups whole wheat pastry flour) sifted
- 1 tsp ground cinnamon
- ¼ tsp fresh ground nutmeg
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 3 sticks unsalted butter, room temperature
- 1 cup packed light-brown sugar
- 1 cup granulated sugar
- 3 large eggs, room temperature
- 2 tsp vanilla extract
- ½ cup water
- 3 cups carrots peeled and shredded in the Bosch food processor
- 1 cup chopped pecans

Instructions:
Sift flour, cinnamon, salt, baking powder, baking soda, and nutmeg. Set aside. On speed 3 in Bosch mixer using batter whisks, cream butter and sugars until light and fluffy. Add eggs, one at a time, beating for 1 minute and scraping well after each egg. Add vanilla, water, and carrots. Beat till well combined (about 2 minutes). Using the “M” switch add flour mixture, then finely chopped pecans.
Place batter into 2 prepared 9” pans, dividing evenly. Bake at 325° until golden brown and a toothpick inserted into centers comes out clean (about 30 minutes). Let cool in pans on a wire rack for 15 minutes. Run knife around edges of cakes to loosen. Turn cakes out onto rack. Turn right side up, and let cool completely. Then frost.

Cream Cheese Frosting

Ingredients:
- 1 8oz. cream cheese
- ¼ cup butter
- 2-3 cups powdered sugar
- ½ tsp Mexican vanilla

Instructions:
Use whisk attachment in slicer shredder. Beat cream cheese, butter, and ¼ cup powdered sugar until soft. Scrape bowl a few times. Add remaining sugar and vanilla until consistency you desire. For layered cake, icing should be relatively thick.

Flour Sifter

Fine Mesh Screen Assembly
Be sure to keep all of the screen parts together so you can re-assemble the fine mesh screen easily.

Sifter screen with brush arm parts list:
Flour Sifter parts are available and may be ordered separately from your L’EQUIP retailer.

To assemble:
1. Put the washer onto the drive shaft.
2. Insert the Drive Shaft through the bottom of the Mesh Screen
3. Put the Brush Arm over the Drive Shaft
4. Align the Brush Arm with the hole in the Drive Shaft
5. Insert & tighten the Set Screw
Flour Sifter Assembly

Flour Sifter Parts List:
Flour Sifter parts are available and may be ordered separately from your L’EQUIP retailer.

To assemble:
1. Put the flour dust cap over the gear at the top of the column in the BOSCH plastic bowl. The silicone material will stretch over the cross-pin (one side at a time) and slip down to keep flour out of the gear and slots.
2. Place the sifter’s outer ring on the bowl. (Note: attaches the same way as the BOSCH splash ring)
3. Attach the flour hopper onto the outer ring. Twist it to make a solid connection.
4. To position the fine mesh screen place the screen in the hopper making sure the drive coupling fits over the bowl’s drive shaft and engages the cross pin. The fine mesh screen is magnetic. To make sure it is positioned correctly either use your hand or turn on the machine for a few seconds until the magnets engage in the correct position.
5. Flour can now be added. Make sure the machine is turned off before adding flour. (Note: The flour sifter performs best when the hopper is 3/4 full or less).
6. Put the top cover on the flour sifter hopper before turning on the mixer.

Flour Sifter

Flour Sifter Assembly

Flour Sifter Parts List:
Top Cover #306860
Fine Mesh Screen Assembly
Flour hopper #306861
Flour Dust Cap #306864
Outer Ring
Older Universal Series #306863 (3 tab)
Universal Plus #306871 (4 tab)
Gear and Cross Pin

Flour Sifter

Recipe Cards

Red Velvet Cupcakes
By: Chef Lacey Lee Berry

Ingredients:
- 2½ cups whole wheat flour, sifted
- ¾ cup unsweetened cocoa powder
- 1 tsp baking soda
- 1 tsp L’EQUIP Dough Enhancer
- ½ tsp salt
- 1 cup unsalted butter, softened
- 2 cups sugar
- 4 large eggs, room temperature
- 1 cup sour cream
- ½ cup whole milk
- 1(1oz) bottle red food coloring
- 2 tsp vanilla

Instructions:
Sift the whole-wheat flour, and then stir in all other dry ingredients. Set aside.

In Bosch mixing bowl using the batter whisks cream together butter and sugar until light and fluffy. Add eggs one at a time. Scrape the bowl often to ensure there are no lumps. Add vanilla and sour cream.

While mixer is off add all dry ingredients and pour in the milk and food coloring, use the “m” switch just until combined. Do not over mix.

Bake at 325° for 20-25 minutes. Tops should bounce back on edges but be soft in the middle. Do not over bake. Cupcakes may be frosted when cooled.

Blueberry Muffins
By: Chef Lacey Lee Berry

Ingredients:
- ⅔ cups fresh ground whole wheat flour, sifted
- ⅓ cup cold unsalted butter, cut into cubes
- 1 Tbsp L’EQUIP Dough Enhancer
- 1 tsp baking soda
- ⅛ cups whole-wheat flour, sifted
- ⅛ cups whole-wheat flour
- 1(1oz) bottle red food coloring
- 2 tsp vanilla
- ¾ cup blueberries

Instructions:
Sift the whole-wheat flour, and then stir in all other dry ingredients. Set aside.

In Bosch mixing bowl using the batter whisks cream together butter and sugar until light and fluffy. Add eggs one at a time. Scrape the bowl often to ensure there are no lumps. Add vanilla and yogurt and scrape again.

While mixer is off add all dry ingredients and use the “m” switch just till combined. Do not over mix.

Add Blueberries by hand. Place in muffin tins and bake at 375° for 20-25 minutes.

Basic Tart Crust
By: Chef Lacey Lee Berry

Ingredients:
- 1 egg yolk
- 3 Tbsp cold heavy cream
- 1 tsp vanilla
- ½ cup cold unsalted butter, cut into cubes
- 1 ½ cups unbleached all-purpose flour, or 1 ¼ cups whole-wheat flour, sifted
- ¾ cup powdered sugar
- ½ tsp Real Salt

Instructions:
With wire whisk combine cream, vanilla and egg yolk. It is important to combine well so there are no yolk pieces.

Sift flour, sugar, and salt. Place dry ingredients in Bosch food processor. Add butter and give about 8 pulses to mixture until it looks like coarse cornmeal.

With motor turned on pour cream mixture through the top until dough just begins to form a ball. Do not over mix.

Turn out onto pastry mat and work with your hands to form a 6” disk. Place in the refrigerator for a minimum of 1 hour before rolling. To bake, roll out and place in tart shell. Then freeze for 30 minutes.

Line with foil and place in pie weights. Bake at 375° for 15-20 minutes, until edges are beginning to brown. Remove foil and bake another 10-15 minutes till bottom is cooked.

RECIPES