

MUM8...AU



BOSCH

en Operating instructions

***Congratulations on the purchase of your new BOSCH appliance.
In doing so, you have opted for a modern, high-quality domestic appliance.
You can find further information about our products on our web page.***

This appliance is designed for processing normal household quantities in the home or similar quantities in non-industrial applications. Non-industrial applications include e.g. use in employee kitchens in shops, offices, agricultural and other commercial businesses, as well as use by guests in boarding houses, small hotels and similar dwellings.

Use the appliance for processing normal quantities of food for domestic use. Do not exceed the stipulated maximum quantities. Please read the operating instructions carefully and keep them in a safe place. If the instructions for correct use of the appliance are not observed, the manufacturer's liability for any resulting damage will be excluded.

If passing on the appliance to a third party, always include the operating instructions.

The appliance is maintenance-free.

The operating instructions refer to several models.

Safety Information

Risk of electric shock!

Connect and operate the appliance only in accordance with the specifications on the rating plate. Only use indoors.

Do not use if the cord or appliance is damaged. Keep children away from the appliance.

Do not allow persons (also children) with restricted physical sensory perception or mental abilities or with lack of experience and knowledge to operate the appliance unless they are supervised or have been instructed in the use of the appliance by somebody who is responsible for their safety.

Always pull out the mains plug after using the appliance, before cleaning the appliance, before leaving the room or if a fault occurs.

Do not leave the running appliance unattended. Do not place the power cord over sharp edges or hot surfaces. To prevent injury, a damaged power cord must be replaced by the manufacturer or his customer service or a similarly qualified person. Only our customer service may repair the appliance.

Keep hands clear of rotating parts.

For reasons of safety the appliance may only be operated when unused drives have been covered with drive guards (11, 12, 13).

Do not adjust the swivel arm while the appliance is switched on. Wait until the drive has come to a standstill.

Do not change tools until the drive has come to a standstill – when the appliance is switched off, the drive continues running briefly.

Do not immerse the base unit in water or clean under running water.

Use the appliance with original accessories only. When using the accessories, follow the enclosed operating instructions.

Included in standard delivery

See table

Fig. 16

Overview

Figs. 1, 2

Please fold out the illustrated pages.

- 1 Release button
- 2 Drives for accessories/tools
- 3 Rotary switch
- 4 Lid
- 5 Feed tube with small cover
- 6 Stainless steel stirring bowl
- 7 Stirrer
- 8 Whisk
- 9 Kneading hook with dough deflector
- 10 Blender
- 11 Tool drive cover
- 12 Drive cover
- 13 Blender drive cover

Drives for accessories/tools

Drives

Fig. 2












- 2a Drive for blender and multi-blender
- 2b Drive for stirrer, whisk, kneading hook; folded down for mincer
- 2c Drive for mill (steel), continuous-feed shredder and citrus press

Operating positions

Attention!

Before operating the appliance, attach the tool/accessory to the correct drive and in the correct position and place in the operating position according to this table.

For reasons of safety the appliance may only be operated when unused drives have been covered with drive guards (11, 12, 13). The swivel arm must be engaged in every operating position.

Position	Drive		
1	2b		
2	2c		
3	2a		
4	2c		
5	2b		
6	2b		<ul style="list-style-type: none"> – Insert/remove whisk, stirrer or kneading hook – Add large quantities of ingredients

Safety systems

Start lock-out

See “Operating positions” table

The appliance can be switched on in **pos. 1–4** only:

- when the bowl has been inserted and rotated as far as possible or
- the tool drive cover (**11**) has been attached.

In **pos. 5** the appliance cannot be switched on unless the mincer and adapter have been attached correctly (see mincer operating instructions).

In **pos. 6** the appliance cannot be switched on if a tool has been inserted.

Restart lock-out

If the power is interrupted, the appliance remains switched on but the motor does not start running again when the power is restored.

Overload protection

If the motor switches itself off while the appliance is being used, the overload protection feature has been activated. Possible causes:

- very large amounts of ingredients,
- appliance operated too long.

If a safety system is activated, see “Troubleshooting”.

Operating the appliance

⚠ Attention!

Do not operate the appliance without an accessory/tool in the operating position.

For reasons of safety the appliance may only be operated when unused drives have been covered with drive guards (11, 12, 13).

Do not operate the appliance empty.

Do not expose appliance or accessories to heat sources.

- Before operating the appliance and accessories for the first time, clean thoroughly; see “Cleaning and servicing”.

Preparation

- Place the base unit on a smooth, clean surface
- Pull out the power cord (**Fig. 3**).
If the appliance features an automatic cord winder:
 - Pull out the cord in one go to the required length (max. 110 cm) and slowly release; the cord is locked.
 - Reducing the cord length: Pull gently on the cord and allow it to roll up to the required length. Then gently pull the cord again and slowly release; the cable is locked.
- Insert the mains plug.

⚠ Attention!

Do not twist the cord when inserting it.

If the appliance features an automatic cord winder, do not insert the cord manually.

If the cord jams, pull out the cord all the way and then allow it to wind up.

Setting the operating position **Fig. 4**

⚠ Attention!

Always grip the swivel arm with one hand when pressing the release button.

- Press the Release button (1) and move the swivel arm. In doing so, grip the swivel arm with one hand.
- Move the swivel arm until it engages in the required position.

Selecting the setting

Fig. 5

- Rotate the switch (3) to the required setting.
 - 0/off = Stop/Off
 - M = Pulse switch
 - Hold rotary switch.
 - The drive operates at maximum speed.
- Settings = Operating speed
 - 1–4 (1 = slow, 4 = fast)
 - Intermediate settings are indicated.

Stirrer, whisk, kneading hook

Stirrer (7)

for stirring dough, e.g. cake mixture

Whisk (8)

for whisking egg whites, cream and light dough, e.g. sponge mixture

Kneading hook (9)

for kneading heavy dough and mixing-in ingredients that ought not be cut (e.g. raisins and chocolate chips)



Risk of injury from rotating tools

While the appliance is operating, keep fingers clear of the mixing bowl. Attach the cover (4) before operating the appliance! Do not change tools until the drive has come to a standstill – when the appliance is switched off, the drive continues running briefly and stops in the tool change position. Do not move the swivel arm until the tool has come to a standstill. For reasons of safety the appliance may only be operated when unused drives have been covered with drive guards (11, 12, 13).

Working with the bowl and the tools

Fig. 6

- Press the Release button (1) and move the swivel arm to position 6.
- Depending on the processing task, insert the stirrer, whisk or kneading hook until it locks into position.

Note:

When using the kneading hook, first insert dough deflector, then the kneading hook (Fig. 10).

Note shape and position of the parts.

- Insert the bowl:
 - Tilt the bowl forwards and then set it down.
 - Rotate the bowl as far as possible in an anti-clockwise direction.

Note:

The recess in the bowl must fit into the moulded part on the base unit (Fig. 6a).

- Put the ingredients to be processed into the bowl.
- Press the Release button (1) and move the swivel arm to position 1.
- Attach the cover.
- Set the rotary switch to the desired setting.

Our recommendation:

- Stirrer: first stir in at setting 1, then setting 3 or 4
- Whisk: setting 4, mix in at setting 1
- Kneading hook: first stir in at setting 1, knead at setting 2

Adding more ingredients

- Switch off the appliance with the rotary switch.
- Remove the cover.
- Press the Release button and move the swivel arm to position 6.
- Add ingredients or
- Add more ingredients through the feed tube in the cover.

After using the appliance

- Switch off the appliance with the rotary switch.
 - Pull out the mains plug.
 - Remove the cover.
- Tip:** To do this, hold down the release button (1) and remove the cover.
- Press the Release button and move the swivel arm to position 6.
 - Take the tool out of the drive.
 - Remove the bowl.
 - Clean all parts, see “Cleaning and servicing”.

Important information concerning the use of the whisk

Fig. 9

The whisk should almost touch the bottom of the bowl to ensure that the ingredients are optimally mixed. If small amounts of ingredients are to be processed, the whisk should **lightly** touch the bottom of the bowl.

If not, adjust the height of the whisk as follows:

- Pull out the mains plug.
- Press the Release button and move the swivel arm to position 6.
- Insert the whisk into the drive until the whisk locks into position.
- Hold the whisk and loosen the nut with the enclosed wrench (wrench on base).
- Set the whisk to the optimum height by rotating the whisk:
 - rotate to left: raise
 - rotate to right: lower
- Press the Release button (1) and move the swivel arm to position 1. Check the height of the whisk and, if required, correct.
- When the height has been set correctly, press Release button (1) and move the swivel arm to position 6.
- Hold the whisk and tighten the nut with the enclosed wrench.

Blender

If the blender is not included with your appliance, you can purchase one as an optional accessory.



Risk of injury from sharp blades/rotating drive

*Never place fingers in the attached blender!
Do not remove/attach the blender until the drive is at a standstill!
Never operate an empty blender.
Blender will not work unless the cover has been attached and locked.*



Risk of scalding

If processing hot liquids, steam escapes through the funnel in the lid. Add a max. 0.5 litres of hot or frothing liquid.

Working with the blender Fig. 7

- Press the Release button (1) and move the swivel arm to position 3.
- Remove the blender drive cover.
- Drive covers (11 and 12) must be attached. Ensure that they are attached properly (Fig. 2a)!
- Attach the blender (note mark on the appliance and on the blender) and rotate as far as possible in an anti-clockwise direction.
- Add ingredients.

- Maximum amount of liquid ingredients = 1.25 litres;
- Maximum amount of frothing or hot liquids = 0.5 litres;
- Optimum processing amount of solid ingredients = 150 grams.
- Attach the cover and as far as possible in a clockwise direction.
The lug on the blender cover must be fully located in the slot in the blender handle!
- Set the rotary switch to the desired setting.



Important information

The appliance will not switch on unless the tool drive cover (11) is attached and the blender cover is attached and locked.

When working, hold the blender cover by the edge.

Adding more ingredients Fig. 8

- Switch off the appliance with the rotary switch.
- Remove the cover and add ingredients or
- take out the funnel on the blender cover and gradually add solid ingredients via the feed tube
or
- pour liquid through the funnel.

After using the appliance

- Switch off the appliance with the rotary switch.
- Pull out the mains plug.
- Rotate the blender in a clockwise direction and remove.

Tip: It is recommended to clean the blender immediately after use.

Cleaning and servicing

Cleaning the base unit



Risk of electric shock

*Never immerse the base unit in water or place under running water.
Do not use a steam cleaner.*



Attention!

Do NOT use abrasive cleaning agents.

- Pull out the mains plug.
- Wipe the base unit and drive cover with a damp cloth. If required, use a little detergent.
- Then dry the base unit.

Cleaning the bowl and tools

The bowl and tools are dishwasher-safe. Do not wedge plastic parts in the dishwasher, as they could be permanently deformed during the washing process!

Cleaning the blender



Risk of injury from sharp blades

Do not touch blender blades with bare hands. Clean them with a brush.



Attention!

Do NOT use abrasive cleaning agents. Do not clean the blender in the dishwasher. Do not leave the blender in water.

It is recommended to clean the blender immediately after use. This will prevent residue from drying on and attacking the plastic (e. g. by essential oils in herbs).

- Clean the blender cover in the dishwasher.
- Clean the blender under running water.

Tip: Pour water with a little washing-up liquid into the attached blender (approx. half full). Switch on the blender for several seconds (**setting M**). Pour out the water and rinse out the blender with clear water.

Troubleshooting



Risk of injury

Before eliminating a fault, pull out the mains plug.

The swivel arm must be engaged in every operating position.

First try to eliminate the problem with the aid of the information in the following table.

Fault	Remedial action
Tool does not stop in the tool change position.	<ul style="list-style-type: none"> ● Switch appliance to 0/off and then back to the required setting.
Appliance does not start/restart lock-out is active.	<ul style="list-style-type: none"> ● Check the power supply. ● Check the mains plug. ● Switch appliance to 0/off and then back to the required setting. ● Check swivel arm. Correct position? Engaged?

Appliance does not start/restart lock-out is active.	<ul style="list-style-type: none"> ● Screw on blender or bowl as far as possible. ● Attach the blender cover and screw on as far as possible. ● Attach drive cover to unused drives.
Blender does not start working or stops during use, the drive is "humming".	<p>The blender blade is blocked by one of the ingredients.</p> <ul style="list-style-type: none"> ● Switch off the appliance and pull out the mains plug. ● Detach the blender and remove the obstruction. ● Re-attach the blender. ● Switch on the appliance.
Appliance switches off during use.	<p>The overload protection feature has been activated.</p> <ul style="list-style-type: none"> ● Switch off the appliance and pull out the mains plug. ● Leave the appliance to cool down for approx. 15 minutes in order to deactivate the overload protection. ● Switch on the appliance again. If the motor still does not start, leave the appliance to cool down for a longer period (at least 1 hour).

If the fault cannot be eliminated, please contact customer service.

Application examples

Whipped cream

200 g–1,500 g

- Whip cream with the whisk for 1½ to 4 minutes at setting 4 (depending on the quantity and properties of the cream).



Egg white

2 to 12 egg whites

- Beat egg white with the whisk for 2 to 6 minutes at setting 4.



Sponge mixture

Basic recipe

3 eggs

3–4 tbs. hot water

150 g sugar

1 packet of vanilla sugar

150 g flour



50 g cornflour

Baking powder if required

- Beat the ingredients (except flour and cornflour) with the whisk for approx. 4–6 minutes at setting 1 until frothy.
- Rotate switch to setting 1 and spoon in the sifted flour and cornflour within approx. ½ to 1 minute.

Maximum quantity: 2 x basic recipe

Cake mixture

Basic recipe

3–4 eggs

200–250 g sugar

1 pinch of salt

1 packet of vanilla sugar or peel from ½ lemon

200–250 g butter or margarine (room temperature)

500 g flour

1 packet of baking powder

150 ml milk

- Mix all ingredients with the stirrer for approx. ½ minute at setting 1, then for approx. 3–4 minutes at setting 4.

Maximum quantity: 2½ x basic recipe

Short pastry

Basic recipe

125 g butter (room temperature)

100–125 g sugar

1 egg

1 pinch of salt

A little lemon peel or vanilla sugar

250 g flour

Baking powder if required

- Mix all ingredients with the stirrer for approx. ½ minute at setting 1, then for approx. 2–3 minutes at setting 3.

From 500 g flour:

- Knead the ingredients with the kneading hook for approx. ½ minute at setting 1, then for approx. 3–4 minutes at setting 2.

Maximum quantity: 4 x basic recipe

Yeast dough

Basic recipe

500 g flour

1 egg

80 g fat (room temperature)

80 g sugar

200–250 ml lukewarm milk

25 g fresh yeast or 1 packet of dried yeast

Peel of ½ lemon

1 pinch of salt

- Mix all ingredients with the kneading hook for approx. ½ minute at setting 1, then for approx. 3–6 minutes at setting 2.

Maximum quantity: 3 x basic recipe

Pasta dough

Basic recipe

500 g flour

250 g eggs (approx. 5x)

2–3 tbs. (20–30 g) cold water as required

- Process all ingredients for approx. 3–5 minutes at setting 2 until a dough forms.

Maximum quantity: 1.5 x basic recipe

Honey bread spread

50 g butter (from refrigerator)

450 g honey (from refrigerator)

- Cut butter into small pieces and put into the blender.
- Add honey and blend for 15 seconds at setting 4.

Standard/optional accessories

Other optional accessories can also be purchased individually. The accessories can be used for MUM81 and MUM82.

Fig. 11

Continuous-feed shredder with 3 discs; also available rough grating disc, fine grating disc, chipper disc, Asiatic vegetable disc, potato fritter disc

Fig. 12

Citrus press

Fig. 13

Mincer (an adapter is required for attachment to the appliance); also available fruit press attachment (a), grater attachment (b) and Viennese whirl attachment (c); perforated discs Ø 3 and 6 mm

Fig. 14

Mill with steel grinding unit

Fig. 15

Multi-blender

Optional accessories are also illustrated on the package.



Disposal



This appliance has been identified in accordance with the European directive 2002/96/EG on Waste Electrical and Electronic Equipment – WEEE. The Directive paves the way for effective EU-wide withdrawal and utilization of waste appliances.

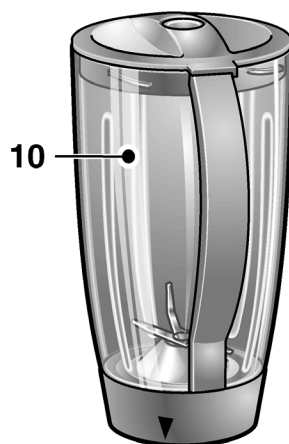
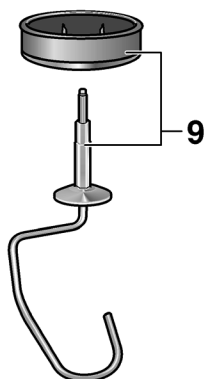
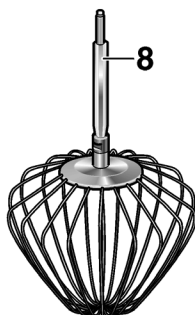
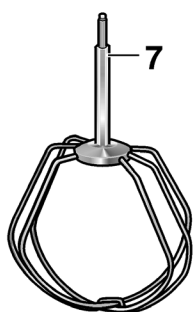
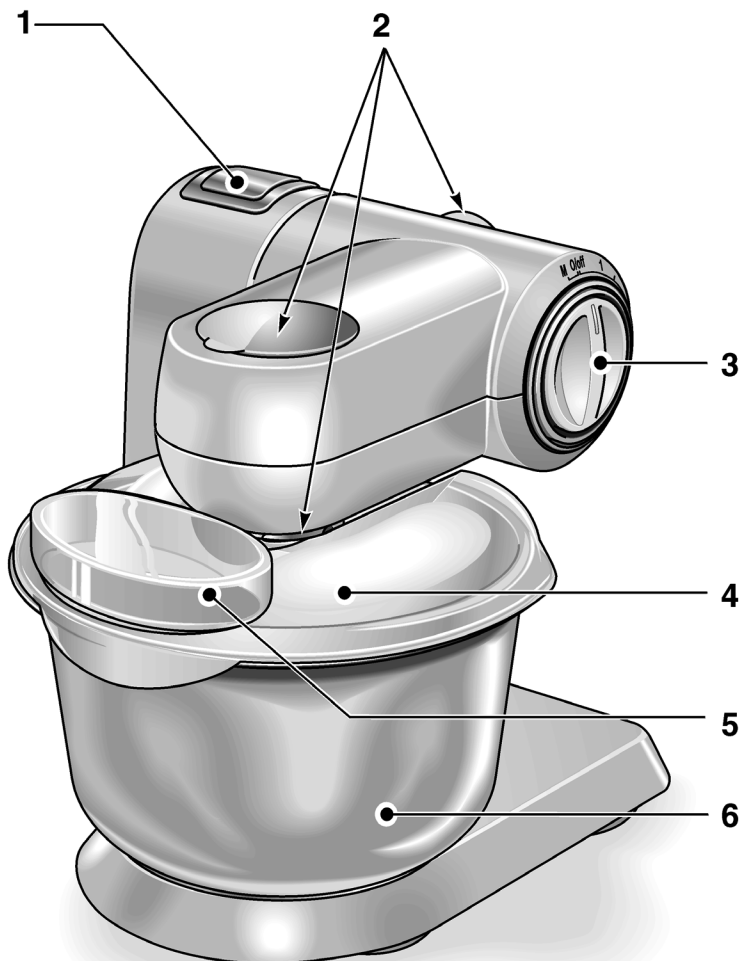
Please ask your dealer or inquire at your local authority about current means of disposal.

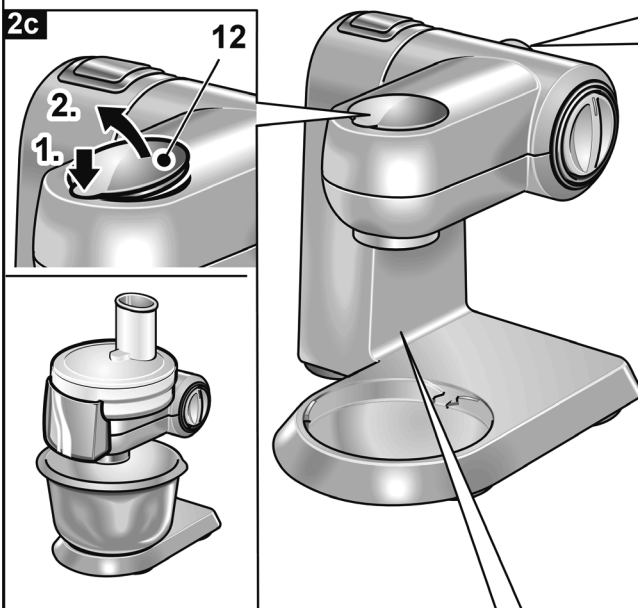
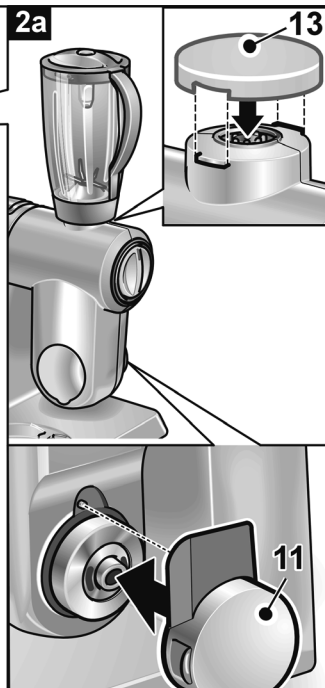
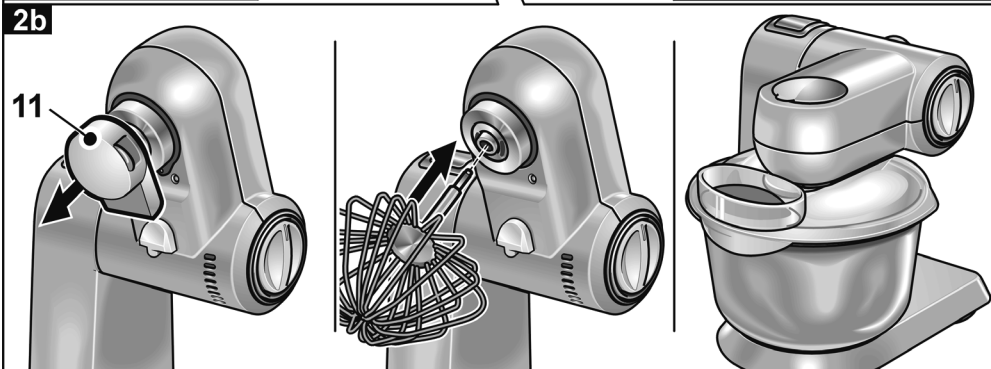
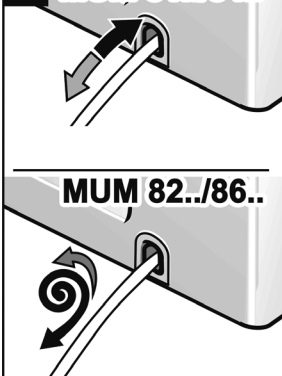
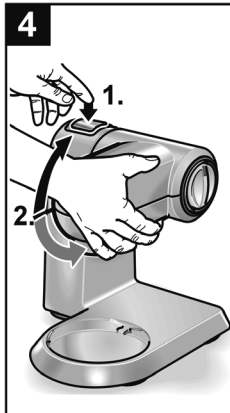
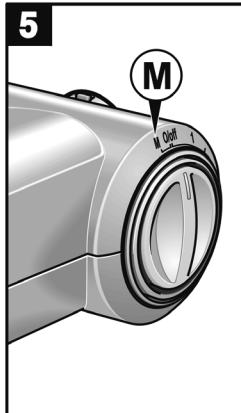
Guarantee

The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased.

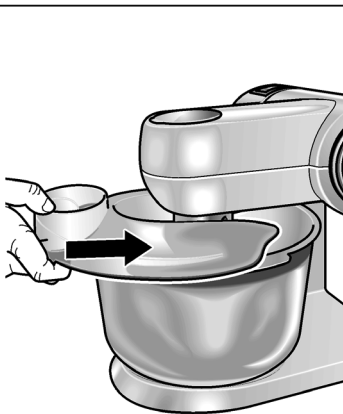
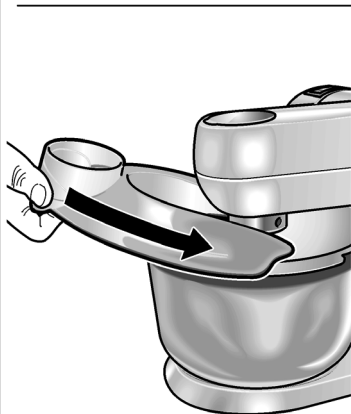
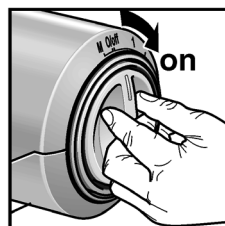
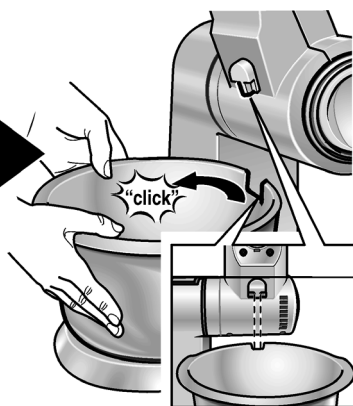
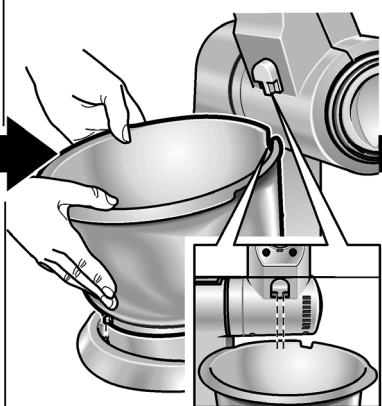
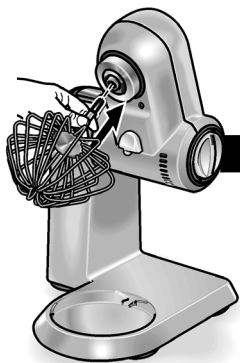
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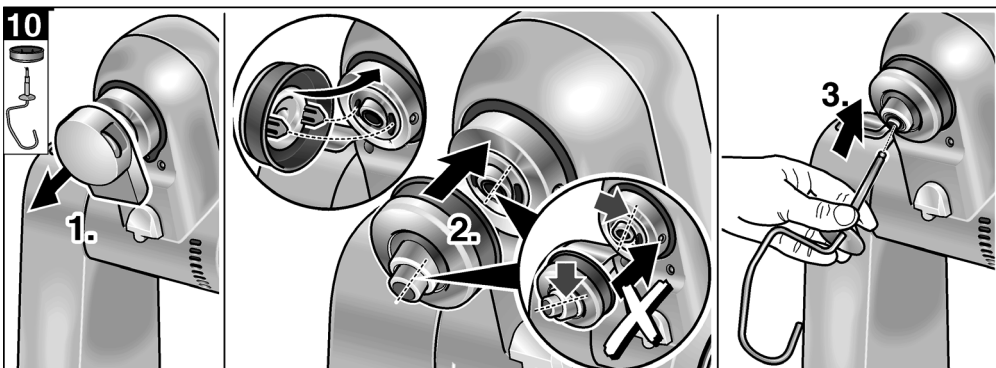
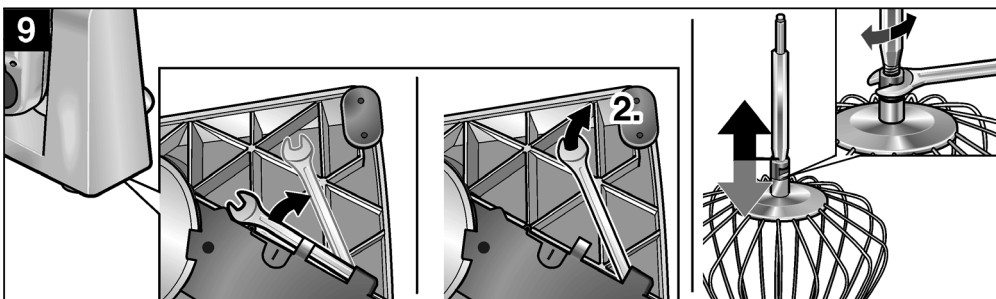
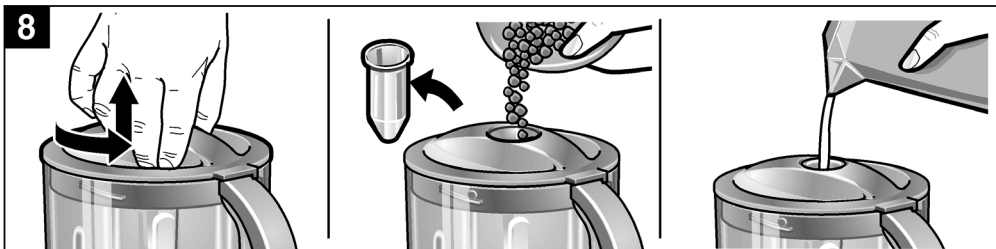
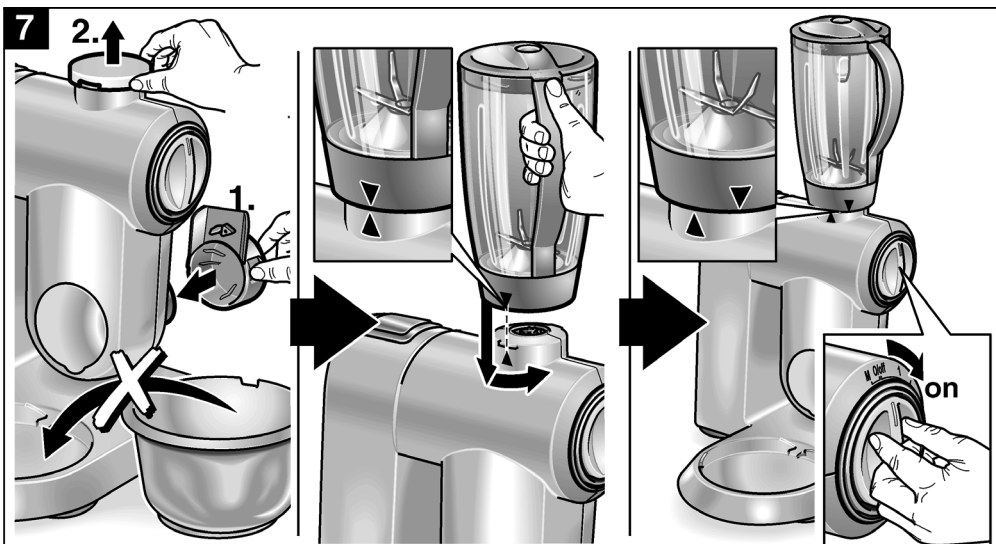
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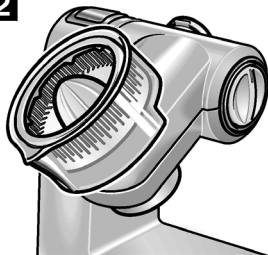




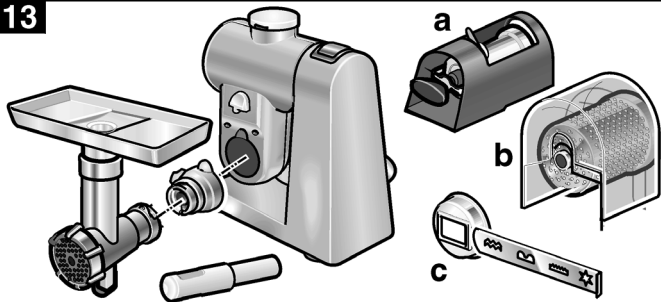
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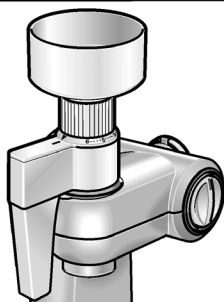
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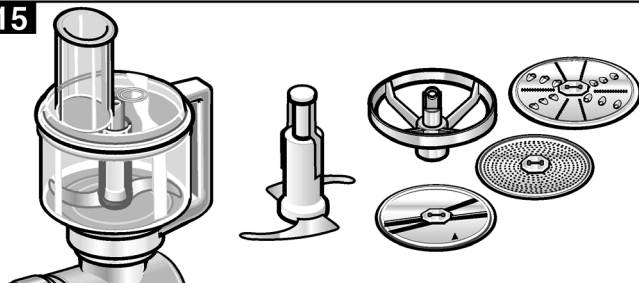
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16



MUM 81..	✓	✓		✓	✓		
MUM 82..	✓		✓	✓	✓	✓	
MUM 84..	✓	✓		✓	✓	✓	
MUM 86..	✓		✓	✓	✓		✓