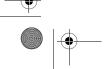


MSM6...N AU



Operating instructions en







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This accessory is designed for the hand blender MSM6... . Follow the operating instructions for the hand blender.

The accessories are suitable only for the use described in these instructions.

## ▲ Safety instructions for this appliance

### Risk of injury from sharp blades/rotating drive!

Never grip the blade in the universal cutter.

Take hold of the universal cutter blade by the plastic handle only. Never clean the blades with bare hands. Use a brush.

### Important!

Do not attach or remove accessories until the appliance is at a standstill.

Never use the hand blender/blender foot in the universal cutter.

The universal cutter is not microwave-safe.

Never immerse the attachment of the universal cutter in liquids and do not clean under flowing water or in the dishwasher.

Never insert the whisk or masher attachment into the base unit without the gear attachment.

Never use the masher attachment in a pan over direct heat. Do not strike the masher attachment on hard edges (pan, bowl). Never immerse the gear attachment in liquids and do not clean under flowing water or in the dishwasher.

# ▲ Explanation of the symbols on the appliance or accessory



Instructions for removing/locking the masher paddle (lock anti-clockwise).

Before use, read these instructions carefully in order to become familiar with important safety and operating instructions for this appliance.

Please keep the operating instructions in a safe place. If passing on the appliance to a third party, always include the operating instructions.

### Universal cutter

Please fold out the illustrated pages. Fig.  $\square$ 

- 1 Universal cutter
- 2 Blade
- 3 Attachment
- 4 Lid

A universal cutter can be ordered from customer service (order no. 657247).

### Operation

The universal cutter is suitable for cutting meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, almonds.

With the universal cutter use the appliance at full power to prepare honey spread (according to the recipe see **Fig. ©**).

Always observe the maximum quantities and processing times in the table (**Fig. ©**).

#### Warning!

The universal cutter must be completely assembled before use.



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Before cutting meat, remove gristle, bones and sinews.

The universal cutter is not suitable for cutting very hard items (coffee beans, radishes, nutmeg) and frozen food (fruit, etc.).

### Fig. 🖪

- Place the universal cutter on a smooth, clean work surface and press.
- Insert the blade.
- Add food.

#### Warning!

Blade must sit straight in the universal cutter so that the attachment sits correctly (Fig. **1**-3).

- Place the attachment on the universal cutter and rotate in a clockwise direction until it "clicks" into position.
- Place the base unit on the attachment and lock into position.
- Insert the mains plug.
- Hold the base unit and universal cutter firmly and switch on the appliance (Turbo speed).
- Release the On button after processing.

### After using the appliance

- Remove mains plug.
- Press the release buttons and remove the base unit from the attachment.
- Rotate the attachment in an anticlockwise direction and remove from the universal cutter.
- Take hold of the blade by the plastic handle and take out.
- Place the lid on the universal cutter to keep in the processed ingredients.

### Cleaning

#### Warning!

Never immerse the attachment of the universal cutter in liquids and do not clean under flowing water or in the dishwasher.

- Universal cutter and blade are dishwasher-proof.
- Wipe the attachment with a damp cloth only.

### Whisk

Please fold out the illustrated pages.

### Fig. A

Gear attachment for whisk

#### 6 Whisk

A whisk can be ordered from customer service (order no. 657379).

### Operation

The whisk is suitable for whipping cream, beating egg whites and milk froth (from hot (max. 70 °C) and cold milk (max. 8 °C)) as well as for preparing sauces and desserts.

### ! Risk of scalding!

When processing hot milk, use a tall, narrow receptacle for blending. Hot milk may splash and scald you.

#### Fig. D

- Put ingredients into the blender jug.
- Place the gear attachment on the base unit and lock into position.
- Insert the whisk into the gear attachment and lock into position.

#### Warning!

Never insert the whisk into the base unit without the gear attachment (Fig. **D**-3).

- Set required speed using the speed control (if fitted) (recommendation: high speed).
- Grip base unit and blender jug and press required On button.
- Release the On button after processing.

### After using the appliance

- Remove mains plug.
- Press the release buttons and remove the base unit from the gear attachment.
- Remove the whisk from the gear attachment.

### Cleaning

#### Warning!

Never immerse the gear attachment in liquids and do not clean under flowing water or in the dishwasher.

- The whisk can be cleaned in the dishwasher.
- Wipe the gear attachment with a damp cloth only.











### Masher attachment

#### Please fold out the illustrated pages. Fig. A

- Gear attachment for masher attachment
- Masher attachment
- Masher paddle

### Operation

The masher attachment is suitable for mashing boiled potatoes and for mashing other suitable foods (e.g. cooked pulses, cooked fruit and vegetables).

#### Warning!

#### Risk of damaging the masher attachment.

- Never use the masher attachment in a pan over direct heat.
- Do not strike the masher attachment on hard edges (pan, bowl).
- Do not process hard or raw ingredients, e.g. coffee beans, chocolate.
- Always work with cooked ingredients.
- Chop up large ingredients (e.g. potatoes) in smaller pieces beforehand.

- Place cooked food in a suitable receptacle. The receptacle should be maximum two-thirds full!
- Place the gear attachment on the base unit and lock into position.
- Insert masher attachment into the gear attachment and fix in position by turning it clockwise.
- Insert masher attachment into the food which
  - is to be processed.
- Hold base unit and receptacle firmly and switch on appliance (turbo speed).
- Move masher attachment up and down until the puree has reached the required consistency.
- Release the On button after processing.

### After using the appliance

- Remove mains plug.
- Press the release buttons and remove the base unit from the gear attachment.
- Remove masher attachment from the gear attachment by turning it anticlockwise.

### Cleaning

#### Warning!

Never immerse the gear attachment in liquids and do not clean under flowing water or in the dishwasher.

#### Tips:

- To remove mashed food, use a dough scraper or plastic spoon. Never remove food by knocking masher attachment on a hard edge!
- If processing e.g. carrots and red cabbage, the plastic parts will become discoloured by a red film which can be removed with a few drops of cooking oil.
- Wipe the gear attachment with a damp cloth only.
- Preferably clean the masher attachment immediately after use. Doing so prevents residue from drying on. Put a little lukewarm water and washingup liquid in a suitable receptacle. Immerse masher attachment in the water and switch on appliance for approx. 10 seconds.
- The masher paddle can be detached easily (turn clockwise) if the gear attachment is still attached to the masher attachment.
- Masher attachment and masher paddle can be washed in the dishwasher.
- After cleaning the masher paddle, always check that there is no residue in the interlock opening. Remove any residue with a wooden stick (e.g. toothpick).
- Assemble by turning the masher paddle anti-clockwise.

### Application example

#### Mashed potatoes

1 kg of boiled potatoes

0.15 I warm milk

50 g soft butter

- Place ingredients in a suitable receptacle and process with the masher attachment for approx. 1 minute.
- Finally, add salt, pepper, nutmeg and, according to taste, a pinch of cinnamon.

Subject to alterations.

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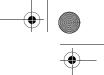














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Die Kontaktdaten aller Länder finden Sie im beiliegenden Kundenservice-Verzeichnis.

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