



BOSCH

Invented for life

Flex your creative muscle.

Kitchen machines and accessories



Invented for life.

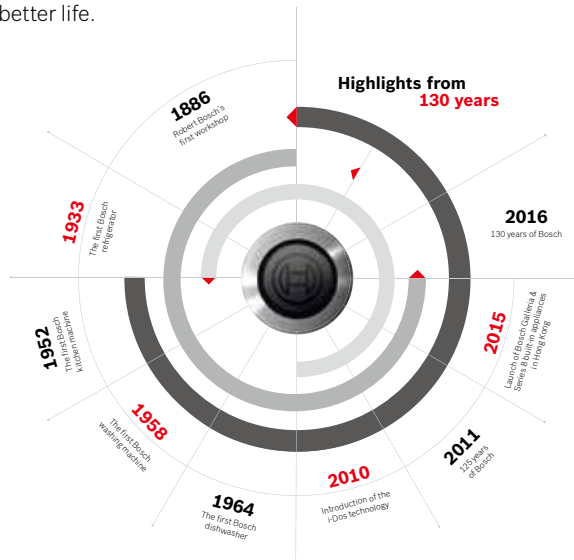
The beauty of German craftsmanship and design, perfectly showcased by Bosch over 130 years.

Founded in 1886, Bosch has been synonymous with outstanding technology and craftsmanship. Through continuous innovation, precise electrical engineering and electronic technology, Bosch has become the world's pioneer in industrial technology. Simple yet elegant, Bosch home appliances make every kitchen an art space with their concise design and aesthetics of life.

Today, Bosch is one of the leading home appliances brands in Europe. The brand offers a full spectrum of small domestic, free-standing and built-in appliances in Hong Kong. Renowned for its one-stop cooking solution, Bosch products include the highly-rated kitchen machines; professional, high quality ovens, steam ovens, cooktops, cookerhoods, refrigerators and dishwashers. Other home appliances include vacuum cleaners, washing machines, irons and coffee machines, offering a complete solution for living with innovative designs to fulfil the unique need of every consumer.

"I would rather lose money than trust", the philosophy of company founder, Robert Bosch, continues to guide Bosch in developing high-quality products and assuming social responsibility wherever it operates. Treating people and nature with respect has been a corporate principle from the beginning and is reflected in the company's energy-efficient, resource-conserving and sustainable products and processes.

True to the brand's philosophy brand "Invented for life", Bosch will continue to offer consumers with quality and perfect technology for a better life.



Designing Perfection.

Bosch takes great pride in the design and engineering of its products, always striving to develop appliances that offer premium quality, advanced technology, ease of operation and outstanding German-made and engineered technology.

Our innovations have earned many national and international accolades, such as the Red Dot Design Award, the iF Product Design Award and other endorsements, year after year.

For the 60th anniversary of the Red Dot Award, one of the largest and most prestigious award in the world, Bosch was given the honorary title of "Red Dot: Design Team of the Year 2015". The new Bosch MaxiMUM kitchen machine also received a Red Dot: Red Dot Award 2015, marking Bosch's achievements in innovation and design.



Kitchen Machines



Regardless of your proficiency in the kitchen, we have the right range of Kitchen Machines for you.

The best development in kitchen machine from Bosch to meet the highest demands of food preparation.



MaxxiMUM series



Master (Large capacity)

If you cook like a master chef and nothing but the best can satisfy your discerning taste, this range of kitchen machines will surely delight you with its power, capacity and wide array of attachments and features. Unleash your creativity with the cream of the crop.



MUM5 series



Expert (Medium capacity)

If whipping up a meal is but a simple task to you, the Expert range of appliances will provide precise kitchen machines with a selective range of accessories and features. This range is perfect for simplifying your preparation process while maintaining the precision in your cooking.



MUM4 series



Enthusiast (Small capacity)

If you've just begun your culinary quest and all you need is the bare essentials, this is the perfect range of kitchen machines for a good start. Providing you with the basic functions you need to hone your craft, these appliances will be your trusty assistants in your quest.

The introduction of new SensorControl technology, automatically identifies the optimum degree of stiffness.

The new MaxxiMUM with its unique SensorControl feature represents the best of Bosch's kitchen machine development expertise, in order to make light work of any creation in your kitchen.

Perfect right down to the cream topping.

The new premium kitchen machine from Bosch with a unique new way to make cream and whipped egg whites.

SensorControl detects the stiffness of cream and egg whites at the touch of a selection button, and stops automatically when the optimal result has been achieved.



Cream 300-700ml	Cream 700-1500ml	Egg whites 5-12
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Prerequisite for good results.

How to achieve optimal whipping results by SensorControl technology:

- Cream or eggs must be fresh and chilled
- Optimal processing temperature of cream is 6°C
- Cream with additives or lactose-free cream cannot lead to good results
- Cream must be stirred before use
- The height-adjustable whisk must be correctly adjusted (bowl wall must be slightly touched)
- Filling amount correspond to the pressed selector key

World Novelty: SensorControl.

Detects the stiffness of cream and egg whites and stops automatically



**1600
Watt**

1600 watts

Guarantees durability as well as fast, perfect results thanks to extremely large power reserves.



EasyArm lift

Allows the mixer arm to be lifted at the touch of a button.



SensorControl

Automatically identifies optimum degree of stiffness for cream and egg whites.



Smart dough sensor

Ensures constant mixing speeds and fast results – even when preparing heavy doughs or using large quantities.



Automatic cable retraction

Allows the cable to be stowed away quickly and conveniently.

Easy fill

Makes food preparation more convenient:

- Mixer stops at the back when filling, ensuring the ingredients enter the bowl instead of falling onto the mixing tool.
- Large, easy-to-fill funnel.



3D Planetary Mixing

Perfectly mixed ingredients. Thank to mixing motion in three directions at once.



Easy pour

For simple pouring of creams and easy removal of doughs:

- Comfortable handles and a convenient spout on the bowl.



reddot award 2015
winner



Extra-large: 5.4L

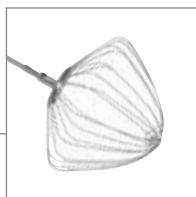
Guarantees durability as well as fast, perfect results thanks to extremely large power reserves.



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Achieving perfect results with practical accessories.

The right accessory to give free rein to food preparation.



Stainless steel beating whisk (height-adjustable)

The professional beating whisk is made for delicate, airy cream and egg whites. It is also ideal for preparing light sponge mixtures, and because of the height-adjustable whisk, perfect beating results are achieved even when using the smallest of quantities.



Professional Flexi stirring whisk

Thanks to its silicon edge, the ultimate stirring whisk is able to whisk right up to the sides of the bowl – meaning minimum residue is left behind and even egg whites can be folded gently.



High-performance kneading hook

Thanks to the special shape of the high-performance kneading hook, dough is constantly separated and then kneaded together again – just like kneading by hand, only with no effort at all.





Continuous shredder

Continuous shredder with 4 discs and 6 functions: a reversible cutting disc (thick/thin), reversible shredding disc (coarse/fine), smooth grating disc, and Asia vegetable disc.



ThermoSafe blender (1.75L)

Hot and cold safe glass blender with 1600W motor for purée hot soups, mixing drink, preparing frozen fruit and vegetables smoothies or any other fluid.



MaxxiMUM Kitchen Machine Master



Model	MUMXL10TGB	MUMXL20P	MUMXL40G	MUMXX40GGB
Technical Data				
Motor power (W)	1600	1600	1600	
Housing material	Metal	Metal	Metal	
Housing color	Titanium silver	Dark berry	Granite grey	
Bowl material	Stainless steel	Stainless steel	Stainless steel	
Bowl volume (L)	5.4	5.4	5.4	
Max. dough capacity (kg)	3.5	3.5	3.5	
Max. dough capacity (Yeast dough)	1.5kg flour + ingredients	1.5kg flour + ingredients	1.5kg flour + ingredients	
Anti splash cover	✓	✓	✓	
Speed setting	7 speed + Pulse	7 speed + Pulse	7 speed + Pulse	
SensorControl technology	-	-	-	✓
Smart Dough Sensor	✓	✓	✓	
Product dimensions (mm)	338 (W) x 369 (D) x 308 (H)	338 (W) x 369 (D) x 308 (H)	338 (W) x 369 (D) x 308 (H)	
Net weight (kg)	9.7	11.6	12.8	
Gross weight (kg)	11.8	13.7	14.7	
Tools				
High-performance kneading hook	✓	✓	✓	
Stainless steel beating whisk (height-adjustable)	✓	✓	✓	
Professional Flexi stirring whisk	✓	✓	✓	
Accessories Included				
Blending jug usable volume (L)	-	1.75	1.75	
Blender jug material	-	ThermoSafe jar blender	ThermoSafe jar blender	
Continuous shredder	-	-	✓	
Number of disc / functions	-	-	4 discs / 6 functions	
Reversible cutting disc (thick / thin)	-	-	Professional Supercut reversible disc	
Reversible shredding disc (coarse / fine)	-	-	✓	
Grating disc (medium-fine)	-	-	✓	
Asia vegetable disc	-	-	✓	

Safety Feature For safety reason, kitchen machine will be stopped in following conditions:

- Excessive amount of ingredients
- The tool drive cover has not been attached
- Unlift the multi-function arm during operation
- Bowl and accessories have not been attached correctly

BREAD

Rye Bread With Figs

Created with MaxxiMUM Kitchen Machine

TIPS

You may use other kinds of semi-dried fruits to substitute the figs for a different flavour.



1 Preheat the oven to 38°C.

- Knead all ingredients, except the figs, with the kitchen machine at medium speed (speed 3) for 5 minutes. Then add the figs, knead for another 7 minutes.
- Put the dough into a large greased bowl, cover with cling wrap and let it rise or 45 minutes until its doubled.
- Remove and pat the dough to exhaust the air inside. Divided the dough into two portions, set for 10 minutes.
- Shape the dough and dust with flour, place on baking tray. Place in the oven to prove for 30 minutes.
- Preheat the oven to 200°C.
- Bake the bread at level 2 of the oven for 15 minutes. Remove bread from oven after baking and place on wire rack to cool before serving.



INGREDIENTS

- 320g bread flour
- 140g rye flour
- 6g yeast
- 20g muscovado sugar
- 2g salt
- 210ml water
- 100g cream cheese
- 20g butter
- dried figs, finely chopped

Now pleasure begins with profesional MUM 5 Kitchen Machine.

The perfectly shaped MUM 5 with EasyArm Lift and MultiMotion Drive mixing system is the perfect choice in executing creative cooking ideas.



**1000
Watt**

Powerful Motor

The powerful motor with 1000 watts and the new electronics ensure plenty of power and a higher mixing speed. Optimum mixing even for heavy dough.



Simple and efficient

The EasyArm Lift supports the lifting and lowering of the multi-function arm. The arm is equipped with 3 power outlets and allow for a variety of accessories to be used.



MultiMotion Drive mixing

Thanks to the MultiMotion Drive mixing system, kneading and mixing tools reach multiple angles within the mixing bowl and mix the ingredients evenly.



Large mixing capacity

3.9L Stainless steel mixing bowl with anti splash cover, ideal for all kinds of dough, up to 2kg of sponge mixture.



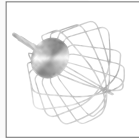
Safe and convenient

For safety reason, the MUM 5 can only be switched on if the accessories are correctly attached to the appliance.



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Achieving perfect results with practical accessories.



Stainless steel beating whisk (height-adjustable)

The professional beating whisk is made for delicate, airy cream and egg whites. It is also ideal for preparing light sponge mixtures. The whisk is height-adjustable, perfect beating results are achieved even when using the smallest of quantities.



Professional Flexi stirring whisk

Thanks to its silicon edge, the ultimate stirring whisk is able to whisk right up to the sides of the bowl – meaning minimum residue is left behind and even egg whites can be folded gently.



High-performance kneading hook

Thanks to the special shape of the high-performance kneading hook, dough is constantly separated and then kneaded together again – just like kneading by hand, only with no effort at all.



Meat mincer

For chopping up meat, fish etc.



Continuous shredder

Continuous shredder with 3 discs and 5 functions: a reversible cutting disc (thick/thin), reversible shredding disc (coarse/fine), and smooth grating disc.



ThermoSafe blender (1.25L)

Hot and cold safe plastic blender with 900W motor for purée soups, mixing drink, preparing frozen fruit and vegetables smoothies or any other fluid.



Citrus press

For pressing oranges, lemons and grapefruits.

MUM 5 Kitchen Machine Expert



Model	MUM57830GB	MUM59340GB
Technical Data		
Motor power (W)	900	1000
Housing material	Plastic	Plastic
Housing color	Mystic black / stainless steel	Silver white / silver
Bowl material	Stainless steel	Stainless steel
Bowl volume (L)	3.9	3.9
Max. dough capacity (kg)	2.0	2.0
Max. dough capacity (Yeast dough)	0.75kg flour + ingredients	0.75kg flour + ingredients
Anti splash cover	✓	✓
Speed setting	7 speed + Pulse	7 speed + Pulse
Product dimensions (mm)	280 (W) x 271 (D) x 282 (H)	280 (W) x 271 (D) x 282 (H)
Net weight (kg)	6.9	7.5
Gross weight (kg)	8.3	8.8
Tools		
High-performance kneading hook	✓	✓
Stainless steel beating whisk (height-adjustable)	✓	✓
Professional Flexi stirring whisk	✓	✓
Accessories Included		
Blending jug usable volume (L)	1.25	1.25
Blender jug material	Plastic	Plastic
Meat mincer	-	✓
Continuous shredder	✓	✓
Number of disc / functions	3 discs / 5 functions	3 discs / 5 functions
Reversible cutting disc (thick / thin)	Professional Supercut reversible disc	Professional Supercut reversible disc
Reversible shredding disc (coarse / fine)	✓	✓
Grating disc (medium-fine)	✓	✓
Citrus press	✓	✓
Accessory bag	✓	✓

Safety Feature For safety reason, kitchen machine will be stopped in following conditions:

- Excessive amount of ingredients
- Bowl and accessories have not been attached correctly
- Unlift the multi-function arm during operation

MUM 5 Kitchen Machine Expert



Model	MUM58020	MUM58720	MUM58K20	MUM58L20
Technical Data				
Motor power (W)	1000	1000	1000	1000
Housing material	Plastic	Plastic	Plastic	Plastic
Housing color	Mint turquoise / silver	Vanilla / silver	Pink / silver	Mineral grey / silver
Bowl material	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Bowl volume (L)	3.9	3.9	3.9	3.9
Max. dough capacity (kg)	2.7	2.7	2.7	2.7
Max. dough capacity (Yeast dough)	1kg flour + ingredients	1kg flour + ingredients	1kg flour + ingredients	1kg flour + ingredients
Anti splash cover	✓	✓	✓	✓
Speed setting	7 speed + Pulse	7 speed + Pulse	7 speed + Pulse	7 speed + Pulse
Product dimensions (mm)	280 x 271 x 282 (W) x (D) x (H)	280 x 271 x 282 (W) x (D) x (H)	280 x 271 x 282 (W) x (D) x (H)	280 x 271 x 282 (W) x (D) x (H)
Net weight (kg)	6.4	6.4	6.4	6.4
Gross weight (kg)	7.6	7.6	7.6	7.6
Tools				
High-performance kneading hook	✓	✓	✓	✓
Stainless steel beating whisk	✓	✓	✓	✓
Professional Flexi stirring whisk	✓	✓	✓	✓
Accessories Included				
Blending jug usable volume (L)	1.25	1.25	1.25	1.25
Blender jug material	Plastic	Plastic	Plastic	Plastic
Meat mincer	-	-	-	-
Continuous shredder	✓	✓	✓	✓
Number of disc / functions	3 discs / 5 functions	3 discs / 5 functions	3 discs / 5 functions	3 discs / 5 functions
Reversible cutting disc (thick / thin)	✓	✓	✓	✓
Reversible shredding disc (coarse / fine)	✓	✓	✓	✓
Grating disc (medium-fine)	✓	✓	✓	✓
Citrus press	-	-	-	-
Accessory bag	✓	✓	✓	✓
Recipe DVD	✓	✓	✓	✓

Safety Feature For safety reason, kitchen machine will be stopped in following conditions:

- Excessive amount of ingredients
- Bowl and accessories have not been attached correctly
- Unlift the multi-function arm during operation

DESSERT

Servings:  X 10

Lemon Meringue Tart

Created with MaxiMUM SensorControl Kitchen Machine

TIPS

Blowtorch the meringue in a sweeping motion to prevent overcharring.



INGREDIENTS

Pâte Sucrée (Sweet Pastry Crust):

- 150g unsalted butter, at room temperature
- 90g powdered sugar (sifted)
- 30g ground almonds (sifted)
- ½ vanilla bean (crapped)
- 1 egg, room temperature
- 250g all-purpose flour (sifted)
- ½ tsp salt

Lemon Cream:

- 3 g gelatin leaf
- Zest from about 3–4 lemons
- 200g sugar
- 4 eggs
- 160g fresh lemon juice
- 300g unsalted butter, room temperature

Swiss Meringue:

- 3 egg whites
- 150g sugar



1 Pâte Sucrée (Sweet Pastry Crust):

Using the Bosch silicone stirring whisk, cream butter in the mixing bowl at speed 4 for about 5 minutes until smooth and creamy.

- Add sugar, ground almonds and vanilla bean seeds. Mix for about 3 minutes until combined.
- Add egg and mix for about 1 minute until combined.
- Incorporate flour and salt to the dough. Mix at speed 4 for about 5 minutes until it just comes together.
- Wrap dough with cling film and refrigerate for at least an hour or best, overnight.
- Remove dough from the fridge and roll it between two sheets of parchment paper. Line either ten 3.5"x1.5" tart pans or one 9"x1.5" tart pan with dough and refrigerate for at least 1-2 hours to rest.
- Preheat the oven to 180°C.
- When ready to bake, line parchment paper on dough and fill with either rice or beans. Bake for 15 minutes and remove parchment paper and its contents.
- Continue to bake for another 10 minutes until golden brown.
- Remove from oven and leave it to cool in the pan.

2 Lemon Cream:

Soak the gelatine leaves in a bowl of cold water for 3–4 minutes until soft.

- Using your fingertips, rub zest with sugar until moistened with lemon oil.
- Using a bain marie (hot water bath), combine sugar, eggs and lemon juice and whisk constantly until the mixture begins to thicken.
- Squeeze excess water from the gelatine leaves, then add to the hot mixture. Stir until dissolved.
- Strain mixture and let it cool slightly.



- Attach blender jug to MaxiMUM and pour mixture into the blender. Turn dial to speed 5, add butter slowly to make an emulsion. Continue running the blender for about 5–8 minutes until all the butter has been added. The mixture should be light yellow in colour.

- Pour mixture into prepared crust and refrigerate.



3 Swiss Meringue:

Place egg whites and sugar in a clean mixing bowl and heat over a saucepan of simmering water. Hand whisk the mixture until all the sugar has melted and egg whites are warm to the touch.



- Attach the bowl and whisk attachment to MaxiMUM and press the SensorControl egg white button. Then turn dial to m/s and hold for 2 seconds. The MaxiMUM will automatically stop when optimum results have been achieved.



To serve:

Transfer meringue to the pastry bag fitted with a star tip and pipe on tart. Blow torch or brown the meringue under 200°C broiler for 5 minutes. The tarts are best consumed on the same day they are assembled.

The MUM 4. Big technology in bite-size and compact baking portions.

Proven technology for small and medium quantities: the MUM 4 in compact design with practical multi-function arm and precision three dimensional MultiMotion Drive mixing system.



MultiMotion Drive mixing

Thanks to the MultiMotion Drive mixing system, kneading and mixing tools reach multiple angles within the mixing bowl and mix the ingredients evenly.



Simple and efficient

The EasyArm Lift supports the lifting and lowering of the multi-function arm. The arm is equipped with 3 power outlets and allow for a variety of accessories to be used.



Safe and convenient

For safety reason, the MUM 4 can only be switched on if the tool drive covers are correctly attached.



Achieving perfect results with practical accessories.

The right accessory to give free rein to food preparation.



Stainless steel beating whisk

The beating whisk is made for delicate, airy cream and egg whites. It is also ideal for preparing light sponge mixtures. The perfect beating results are achieved even when using different quantities.



Professional Stirring whisk

The ultimate stirring whisk is particularly able to stirred butter right up to the sides of the bowl, such as making muffins.



High-performance kneading hook

Thanks to the special shape of the high-performance kneading hook, dough is constantly separated and then kneaded together again – just like kneading by hand, only with no effort at all.



Citrus press

For pressing oranges, lemons and grapefruits.



Polycarbonate liquidiser (1L)

Blender with 550W motor for purée soups, mixing drink, preparing frozen fruit and vegetables smoothies or any other fluid.



Continuous shredder

Continuous shredder with 3 stainless-steel discs and 5 functions: a reversible cutting disc (thick/thin), reversible shredding disc (coarse/fine), and smooth grating disc.



MUM 4 Kitchen Machine Enthusiast



Model	MUM46A1GB
Technical Data	
Motor power (W)	550
Housing material	Plastic
Housing color	Anthracite
Bowl material	Stainless steel
Bowl volume (L)	3.9
Max. dough capacity (kg)	2.0
Max. dough capacity (Yeast dough)	0.75kg flour + ingredients
Anti splash cover	✓
Speed setting	4 speed + Pulse
Product dimensions (mm)	265 (W) x 305 (D) x 265 (H)
Net weight (kg)	5.3
Gross weight (kg)	6.5
Tools	
High-performance kneading hook	✓
Stainless steel beating whisk	✓
Professional stirring whisk	✓
Accessories Included	
Blending jug usable volume (L)	1
Blender jug material	Plastic
Continuous shredder	✓
Number of disc / functions	3 discs / 5 functions
Reversible cutting disc (thick / thin)	✓
Reversible shredding disc (coarse / fine)	✓
Grating disc (medium-fine)	✓
Citrus press	✓
Accessory holder	✓

Safety Feature

For safety reason, kitchen machine will be stopped in following conditions:

- Excessive amount of ingredients
- The tool drive cover has not been attached

Additional Accessories



For instruction manual of kitchen machines and accessories, please visit: www.bosch-home.com.hk

Kitchen machine series	Accessories model
MaxxiMUM	MUZ XLVL1
MUM 5	-
MUM 4	-



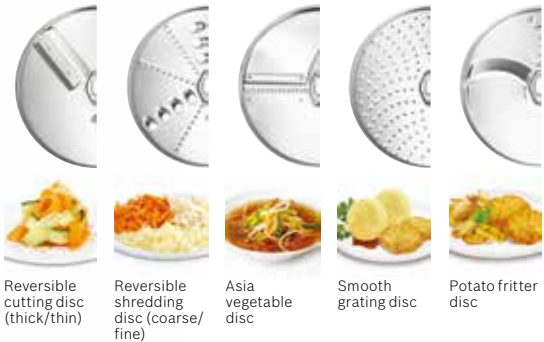
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MaxxiMUM Accessories set: The “VeggieLove” accessories set for fruit and vegetable connoisseurs

Model: MUZ XLVL1

Delicious vegetable dishes can now be created in an instant – all thanks to the continuous shredder, which is equipped with 5 stainless steel discs: a reversible cutting disc, reversible shredding disc, smooth grating disc, Asia vegetable disc and potato fritter disc.



Optional accessories:



Kitchen machine series	Accessories model
MaxxiMUM	MUZ XLVE1 (MUZ 8GM1 + MUZ 8MM1)
MUM 5	MUZ 5MM1
MUM 4	MUZ 4GM3, MUZ 4MM3



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MUZ 8GM1
Grinding mill with steel
cone grinder



MaxxiMUM Accessories set: The “VitalEmotion” accessories set for master bakers

Model: MUZ XLVE1

Make homemade flour in an instant using the grain mill. The mini chopper allows special touches such as grated nuts and pesto to be added to home baked delicacies.



MUZ 8MM1
Food processor



Kitchen machine series	Accessories model
MaxxiMUM	MUZ XLPP1 (MUZ 8AD1 + MUZ 8NV1 + MUZ 8NV2)
MUM 5	MUZ 5NV1, MUZ 5NV2, MUZ 5NV3
MUM 4	–

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MUZ 8NV1



MUZ 8NV2



MUZ 8NV3



MaxxiMUM Accessories set: The “PastaPassion” accessories set for pasta fans

Model: MUZ XLPP1

By using the easy-to-operate lasagne and tagliatelle professional pasta accessories, guests are sure to be amazed by homemade pasta specialties.



**Adapter
MUZ 8AD1**



**Pasta accessory:
Lasagne MUZ 8NV1**
Cut from preformed
lasagne sheets to 10
thicknesses.



**Pasta accessory:
Tagliatelle MUZ
8NV2**
Cut from preformed
lasagne sheets to a
width of 7mm.



Optional accessories:

**Pasta accessory:
Spaghetti MUZ
8NV3**
Cut from preformed
lasagne sheets to a
width of 1.6mm.



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 45XTM1
MUM 5	MUZ 45XTM1
MUM 4	MUZ 45XTM1



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Kitchen Machine Accessories set: TastyMoments with 5 functions in one for endless possibilities

Model: MUZ 45XTM1

TastyMoments 5-in-1 multi mill accessories set, included:

- Practical blender solution to quickly and easily purée soups and mix all kinds of drinks
- Efficient mill to grind coffee beans, grains, spices, nuts, sugar and much more
- 3 additional containers (glass) and matching lids: easy storage of processed spices, herbs and food
- 1 Ready ToGo beaker (plastic): for use away from home



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8FW1, MUZ 8LS5
MUM 5	MUZ 5FW1, MUZ 45LS1 (3mm, 6mm)
MUM 4	MUZ 4FW3



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Mincer attachment

- ▶ Quick and easy mincing of raw and cooked meat or fish
- ▶ Durable metal screw that allows perfect mincing of meat
- ▶ Easy to dismantle and clean
- ▶ Plastic pusher which presses meats to metal screw
- ▶ Optional accessories: Perforated disc set (MUZ 8LS5) with 3 perforated discs (only suitable for MaxxiMUM)



For use with adapter MUZ 8AD1



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8WS2
MUM 5	-
MUM 4	-



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Sausage stuffers

- ▶ Sausages of all kinds made simply, quickly and easily
- ▶ Durable metal screw that allows perfect mincing of meat
- ▶ Easy to dismantle and clean
- ▶ Plastic pusher which presses meats to metal screw
- ▶ Different diameters for thinner, medium-sized and thicker sausages
- ▶ 3 sizes of sausage stuffers:



For use with adapter MUZ 8AD1 and Mincer attachment



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8RV1
MUM 5	MUZ 45RV1
MUM 4	MUZ 45RV1



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Grater attachment

- ▶ Grater with metal grinder cone, quick and easy grating
- ▶ Simple and easy grating of different baking ingredients such as nuts, almonds and chocolate
- ▶ Hard cheese or dried bread rolls can also be dealt with quickly and with excellent results



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For use with adapter MUZ 8AD1 and
Mincer attachment



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8NS1
MUM 5	-
MUM 4	-



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Pasta shape attachment

- High quality metal
- 11 different pasta presses for a range of different homemade pasta varieties



For use with adapter MUZ 8AD1 and Mincer attachment

Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8SV1
MUM 5	MUZ 45SV1
MUM 4	MUZ 45SV1

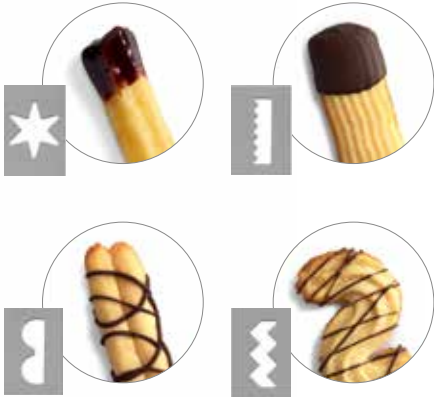


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Fancy biscuit attachment

- ▶ High quality metal
- ▶ 4 different cookie forms available



For use with adapter MUZ 8AD1 and
Mincer attachment

Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8FV1
MUM 5	MUZ 45FV1
MUM 4	MUZ 45FV1



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Pulping attachment

- ▶ Rotating scroll to press soft fruit and vegetables (except raspberries) quickly and easily to create fresh juices and dogrose into mush
- ▶ Durable metal screw that allows perfect mincing of fruit
- ▶ Easy to dismantle and clean



For use with adapter MUZ 8AD1 and Mincer attachment



Kitchen machine series	Accessories model
MaxxiMUM	MUZ 8ZP1
MUM 5	MUZ 5ZP1
MUM 4	MUZ 4ZP1



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Citrus press

- ▶ Quick, efficient juicing of oranges, lemons and grapefruits with a high juice yield
- ▶ Beaker-combined sieve and handle, pressing cone with pulp overflow ring



Kitchen machine series	Accessories model
MaxxiMUM	MUZ XEB1
MUM 5	MUZ 5EB2
MUM 4	MUZ 4EB1

Ice-cream maker with transparent lid

- ▶ Make ice-cream flavours or sorbets with ease
- ▶ 1 L capacity, produce max. 550g ice-cream
- ▶ Cooling unit to be frozen in freezer with -18°C at least 18 hours before use



Kitchen machine series	Accessories model
MaxxiMUM	–
MUM 5	MUZ 5CC1
MUM 4	–



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Cube cutting attachment

- Dices fruit, vegetables, cooked meat and semi-hard cheese into cubes of exactly the same size 9mm x 9mm
- Particularly practical for salad





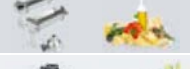









The right accessory to suit every taste.
































Special accessories for
MaxxiMUM Kitchen Machine



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Overview of special accessories				Price
MaxxiMUM accessories set				
 P21	MUZ XLVL1	“VeggieLove” accessories set	Continuous shredder with 5 stainless steel discs: a reversible cutting, reversible shredding, smooth grating, Asia vegetable and potato fritter	HK\$ 928
 P22	MUZ XLVE1	“VitalEmotion” accessories set	Make homemade flour in an instant using the grain mill. The mini chopper allows special touches such as grated nuts and pesto	HK\$ 1,388
 P23	MUZ XLPP1	“PastaPassion” accessories set	By using the easy-to-operate professional pasta accessories for self made pasta, lasagne and tagliatelle	HK\$ 1,998
 P24	MUZ 45XTM1	TastyMoments 5-in-1 multi mill	5-in-1 functionality: grinder, chopper and blender plus practical integrated storage and ToGo solution	HK\$ 998
MaxxiMUM accessories				
 	MUZ 8AD1	Universal adapter	For use with the MUZ 8FW1 meat mincer and the pro pasta accessories	HK\$ 442
 P25	MUZ 8FW1	Meat mincer	For chopping up meat, poultry, fish, vegetables and cheese	HK\$ 772
For use with the meat mincer MUZ 8FW1 and adapter MUZ 8AD1:				
 P25	MUZ 8LS5	Perforated disc set	Fine for pastries and spreads, coarse for sausages and bacon : fine (3mm), coarse (6mm, 8mm)	HK\$ 340
 P28	MUZ 8NS1	Pasta presses (metal)	Various metal pasta presses, including brass press for tortellini etc	HK\$ 834
 P26	MUZ 8WS2	Sausage stuffing set	For filling all kinds of sausages (Diameter: 1.5cm, 2cm, 3cm)	HK\$ 442
 P30	MUZ 8FV1	Fruit press attachment	For pressing and juicing fruit and vegetables (except raspberries), and purée tomatoes and rose hips; also automatically removes stalk and seeds from other berries	HK\$ 1,400
 P29	MUZ 8SV1	Fancy biscuit attachment	4 different pastry shapes, with metal template	HK\$ 250
 P27	MUZ 8RV1	Grater attachment	For rasping nuts, almonds, chocolate and dried bread	HK\$ 480

Overview of special accessories					Price
The pro pasta set (For use with adapter MUZ 8AD1)					
  	MUZ 8NV1	Pro pasta attachment for lasagne	For homemade lasagne sheets in 10 thicknesses		HK\$ 920
  	MUZ 8NV2	Pro pasta attachment for tagliatelle	For cutting wide pasta (tagliatelle) from lasagne sheets (7mm)		HK\$ 860
  	MUZ 8NV3	Pro pasta attachment for spaghetti	For cutting fine pasta (spaghetti, vermicelli) from lasagne sheets (1.6mm)		HK\$ 860
For use with the continuous shredder:					
  	MUZ 8RS1	Rough grating disc	Grates raw potatoes, nuts, chocolates, vegetables etc		HK\$ 180
  	MUZ 8PS1	French fries disc	For cutting raw potatoes for french fries and vegetable sticks		HK\$ 230
Further special accessories					
  	MUZ XEB1	Ice-cream maker bowl (1L)	Make ice-cream flavors or sorbets with ease (1L capacity, max. 550g ice-cream)		HK\$ 1,000
 	MUZ 8ER3	Stainless steel mixing bowl (5.4L)	Up to 3.5kg mixed ingredients (1.5kg of flour + ingredients)		HK\$ 750
 	MUZ 8MX2	ThermoSafe glass blender (1.75L)	For mixing drinks, purée fruit, vegetables or hot soups, preparing mayonnaise, chopping fruit and nuts or crushing ice cubes		HK\$ 666
  	MUZ 8MM1	Universal mixer	For chopping and shredding herbs, vegetables and meat: for grating cheese, nuts and chilled chocolate		HK\$ 610
  	MUZ 8ZP1	Citrus press	For pressing oranges, lemons and grapefruits		HK\$ 360
  	MUZ 8GM1	Grain mill with steel cone grinder	For all grain types except corn, also for oil seeds, dried mushrooms and herbs		HK\$ 834

MUM 5 Kitchen Machine

Overview of special accessories					Price
	P32	MUZ 5EB2	Ice-cream maker bowl (1L)	Make ice-cream flavors or sorbets with ease (1L capacity, max. 550g ice-cream)	HK\$ 900
		MUZ 5ER2	Stainless steel mixing bowl (3.9L)	Ideal for all kinds of dough: 0.75kg of yeast dough	HK\$ 750
		MUZ 5MX1	Plastic blender jug (1.25L)	For mixing drinks, pureeing fruit, vegetables or soups, preparing mayonnaise, chopping fruit and nuts or crushing ice cubes	HK\$ 550
	P22	MUZ 5MM1	Mini food processor	For chopping and shredding herbs, vegetables and meat: for grating cheese, nuts and chilled chocolate	HK\$ 890
	P31	MUZ 5ZP1	Citrus press	For pressing oranges, lemons and grapefruits	HK\$ 260
	P33	MUZ 5CC1	Cube cutting attachment	Dices fruit, vegetables, cooked meat and semi-hard cheese into cubes of exactly the same size (9mm x 9mm)	HK\$ 1,380
	P23	MUZ 5NV1	Pro pasta attachment for lasagne	For cutting fine pasta from lasagne sheets (9 widths)	HK\$ 690
	P23	MUZ 5NV2	Pro pasta attachment for tagliatelle	For cutting wide pasta (tagliatelle) from lasagne sheets (7mm)	HK\$ 690
	P23	MUZ 5NV3	Pro pasta attachment for spaghetti	For cutting fine pasta (spaghetti, vermicelli) from lasagne sheets (1.6mm)	HK\$ 690
	P25	MUZ 5FW1	Meat mincer attachment	For chopping up meat, poultry, fish, vegetables and cheese	HK\$ 720
	P24	MUZ 45XTM1	TastyMoments 5-in-1 multi mill	5-in-1 functionality: grinder, chopper and blender plus practical integrated storage and ToGo solution	HK\$ 998
For use with the continuous shredder:					
	P21	MUZ 45AG1	Asia vegetable disc	For cutting fruit and vegetables into fine strips e.g. for Asian style meals	HK\$ 220
	P21	MUZ 45PS1	French fries disc	For cutting raw potatoes for french fries and vegetable sticks	HK\$ 200
	P21	MUZ 45RS1	Rough grating disc	Grates raw potatoes, nuts, chocolates, vegetables etc	HK\$ 120
For use with the meat mincer MUZ 5FW1:					
	P25	MUZ 45LS1	Portable disc set	Fine for pastries and spreads, coarse for sausages and bacon: fine (3mm), coarse (6mm)	HK\$ 230
	P30	MUZ 45FV1	Fruit press attachment	For pressing and juicing fruit and vegetables (except raspberries), and purée tomatoes and rose hips; also automatically removes stalk and seeds from other berries	HK\$ 1,000
	P29	MUZ 45SV1	Fancy biscuit attachment	4 different pastry shapes, with metal template	HK\$ 200
	P27	MUZ 45RV1	Grater attachment	For rasping nuts, almonds, chocolate and dried bread	HK\$ 370

MUM 4 Kitchen Machine

Overview of special accessories					Price
	P32	MUZ 4EB1	Ice-cream maker bowl (1.1L)	Make ice-cream flavours or sorbets with ease (1L capacity, max. 550g ice-cream)	HK\$ 710
		MUZ 4ER2	Stainless steel mixing bowl (3.9L)	Ideal for all kinds of dough: 0.75kg of yeast dough	HK\$ 600
		MUZ 4KR3	Plastic bowl (3.9L)	Flour and ingredients can be mixed in the bowl	HK\$ 180
	P22	MUZ 4MM3	Mini food processor	For chopping and shredding herbs, vegetables and meat: for grating cheese, nuts and chilled chocolate	HK\$ 890
	P31	MUZ 4ZP1	Citrus press	For pressing oranges, lemons and grapefruits	HK\$ 180
	P25	MUZ 4FW3	Meat mincer attachment	For chopping up meat, poultry, fish, vegetables and cheese	HK\$ 720
	P22	MUZ 4GM3	Grain Mill	For all types of grain (except corn), oil seeds, dried mushrooms and herbs	HK\$ 990
	P24	MUZ 45XTM1	TastyMoments 5-in-1 multi mill	5-in-1 functionality: grinder, chopper and blender plus practical integrated storage and ToGo solution	HK\$ 998
For use with the continuous shredder:					
	P21	MUZ 45AG1	Asia vegetable disc	For cutting fruit and vegetables into fine strips; for Asian vegetable dishes	HK\$ 220
	P21	MUZ 45KP1	Potato fritter disc	For cutting of raw potatoes for perfectly proportioned homemade fritters or hash browns	HK\$ 160
	P21	MUZ 45PS1	French fries disc	For cutting raw potatoes for french fries and vegetable sticks	HK\$ 200
	P21	MUZ 45RS1	Rough grating disc	Grates raw potatoes, nuts, chocolates, vegetable etc	HK\$ 120
For use with the meat mincer MUZ 4FW3:					
	P25	MUZ 45LS1	Portable disc set	Fine for pastries and spreads, coarse for sausages and bacon	HK\$ 230
	P30	MUZ 45FV1	Fruit press attachment	For pressing and juicing fruit and vegetables (except raspberries), and purée tomatoes and rose hips; also automatically removes stalk and seeds from berries	HK\$ 1,000
	P29	MUZ 45SV1	Fancy biscuit attachment	4 different pastry shapes, with metal template	HK\$ 200
	P27	MUZ 45RV1	Grater attachment	For rasping nuts, almonds, chocolate and dried bread	HK\$ 370

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All Bosch home appliances come with a 2-year product warranty (not applicable to accessories). Furthermore, Bosch also provides collection and delivery for repair and maintenance services[^]. For MaxiMUM kitchen machines and fully automatic coffee machines* (not for commercial use) that are purchased from authorized dealers in Hong Kong and Macau, complimentary collection and delivery services are included within the 2-year warranty period. Register for a MyBosch account at Bosch's official website to enjoy the service.

www.bosch-home.com.hk/mybosch.html



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For repair and parts renewal, please contact:

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Tel: (852) 2626 9655

Centre and Hotline Operating Hours:

Monday to Saturday: 9am to 6pm
Sunday and Public Holiday: Closed

China:

Tel: 400 8885 5888 (for local call only)

Macau:

Tel: 0800 863 (for local call only)

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[^] additional charges may incur

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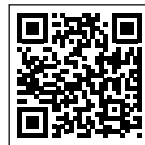
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