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# 萬用廚師機

**MUM59..TW**

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## 用途

本產品僅供家用。僅限將本電器在家用正常時間內供處理家庭正常的食物量。請勿超過允許的最大量(請參閱→“清潔和保養”參見第 8 頁)。

本電器適用於攪拌、揉捏和攪打食物。本電器不得用於處理其他物體或物質。其他應用僅限使用製造商所許可的配件。僅限將經許可的原廠零件和配件搭配本電器一同使用。切勿將配件用於其他電器。

本電器僅限於海拔 2000 公尺以下在室溫環境的室內使用。

## 重要安全須知

請仔細閱讀並遵循本使用說明書,以備日後查閱!將此電器交給其他人時,應將這些說明書一併轉交。若未遵守正確使用本產品的說明,製造商對任何由此所造成的損壞概不承擔任何責任。

身體、感官或智力有缺陷的人士以及缺乏相關經驗和知識的人士,必須在負責其安全人員的監督下且了解電器安全及相關危險的人員指導下才可使用本電器。請讓孩童遠離本電器及電源線,且不要任其使用本電器。請勿讓兒童玩耍本電器。除非在監督下,否則不得由孩童進行清潔及維護的工作。

### ⚠ 觸電和發生火災的危險!

- 僅限依照規格銘板上的規格連接和操作本電器。電源線和/或本電器損壞時,請勿使用本電器。僅限由我們的客戶服務維修本電器,例如更換損壞的電源線,以避免發生危險。
- 僅限使用旋轉開關開啟或關閉本電器。切勿將電器連接到定時開關或可遠端遙控的插座。當電源打開時,請勿讓本電器離開您的視線!
- 請勿將本電器放置於爐具這類的熱源上方或附近。請勿將電源連接線接觸任何熱源或是與尖銳物品磨擦。
- 請勿將底座浸泡在水中或放入洗碗機清洗。請勿使用蒸汽清潔機清潔本電器。切勿在雙手潮濕的情況下操作本電器。
- 請在以下情況下,務必將電器與電源斷開:每次使用後、無人看管本電器時、組裝前、拆卸前、清潔前以及出現故障時。

### ⚠ 受傷危險!

- 更換配件或電器在操作期間要移動其他零件前,應關閉本電器的電源並斷開供電。關閉後,傳動器仍會短暫運作片刻。請等到傳動器完全靜止為止。
- 本電器電源開啟時,請勿調整旋轉臂。
- 只有在插入攪拌碗、已蓋上蓋子且傳動器保護蓋已到位的情況下才能使用工具!使用配件時,請按照說明書所述安裝攪拌碗、蓋子和傳動器保護蓋!
- 操作本電器時,切勿將手伸入攪拌碗或食材投入口內。請勿將任何物體(例如木勺)放入攪拌碗或食材投入口內。避免雙手、頭髮、衣服和其他器具靠近旋轉中的零件。
- 切勿同時使用工具和配件或 2 個配件。使用配件時,請遵照各個隨附的操作說明。

- 使用前必須完全組裝好配件。切勿在底座上組裝配件。配件僅限用於預期的操作位置。
- 請勿握住切割刀片的銳利處或邊緣。僅限握住切割刀片的邊緣處。
- 處理鋒利的切割刀片、清空容器和清潔時應格外小心。

**⚠ 燙傷危險!**

處理高溫液體時，蒸氣將從蓋子上的漏斗逸散。最多可添加 0.5 公升的高溫或冒泡的液體。

**⚠ 窒息危險!**

請勿讓孩童將包材當做玩具玩耍。

**⚠ 小心!**

我們建議本電器的開啟時間不要超過處理食材所需的時間。請勿空機操作本電器。

**⚠ 重要!**

每次使用完後或長時間未使用重新使用時，必須徹底清潔本電器 (→ “清潔和保養” 參見第 8 頁)。

**⚠ 本電器或配件上的符號說明**



請遵照操作說明上的指示。



小心! 旋轉中的刀片。



小心! 旋轉中的工具。  
切勿將手指伸到食材投入口中。

恭喜您購買了博世家用系列的新產品，您已經選擇了一款新潮而一流的家用電器。如需更多關於產品的詳細資訊，請瀏覽本公司網站。

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## 安全系統

### 啟動安全鎖

請參閱「操作位置」表。

本電器僅可在位置 **1** 和 **3** 時開啟電源：

- 應在攪拌碗 (11) 已插入且轉到鎖定位置時。

### 重新啟動安全鎖

若電源中斷，本電器電源仍保持開啟，但馬達在電源恢復時不會再重新開始運轉。若要重新開啟本電器的電源，請將旋轉開關轉到 **0/關**，然後開啟電源。

### 超載保護裝置

若在使用本電器時，馬達自動關閉，表示超載保護功能已啟動。可能原因是一次處理太多食物。

若已啟動安全系統，請參閱「故障排除」章節。本電器無需進行維護。

## 產品總覽

### 圖 A

#### 本體底座

##### 1 釋放鈕

##### 2 旋轉臂

「臂易升」(„Easy Armlift“)功能可幫助旋轉臂向上移動(參閱“操作位置”章節)

##### 3 旋轉開關

當本電器電源關閉時(位置 **0 / off**)，本電器會自動運轉到更換工具的最佳位置。

**0 / off** = 停止

**M** = 持續按住此位置不放，本機將以最高速運轉，直到停止操作為止。

1-7 段，操作速度：

1 = 低速 - 慢，

7 = 高速 - 快。

##### 4 操作指示燈

在本電器運轉時亮起(旋轉開關位在 **M** 或 1-7)。在下列情況下，操作指示燈將閃爍：機器操作不當、電子保險絲跳閘或機器發生故障時，請參閱“故障排除”章節。

##### 5 傳動器保護蓋

要取下傳動器保護蓋時，請按壓其後方，即可取下。

##### 6 傳動器適用以下配件

- 刨切器和

- 柑橘類榨汁器(選配\*)。

在未使用時，應蓋上傳動器保護蓋。

##### 7 傳動器適用以下配件

(攪拌棒、打蛋器或麵團鉤)和絞肉器(選配\*)

##### 8 專業蔬果調理機傳動器保護蓋

##### 9 專業蔬果調理機傳動器

(選配\*)

在未使用時，應蓋上專業蔬果調理機傳動器保護蓋。

##### 10 電源線收納處

請於收納處收納電源線

##### 附配件的攪拌碗

##### 11 不鏽鋼攪拌碗

##### 12 防噴濺上蓋

##### 配件

##### 13 專業彈性攪拌器

##### 14 專業打蛋器

##### 15 麵團鉤

##### 16 配件包

用於存放工具和切割刀片。

##### 刨切器

##### 17 推料棒

##### 18 食材投入口的防噴濺上蓋

##### 19 切割刀片

a) 專業 Supercut 雙面刀片 - 粗/細

b) 雙面切絲刀片 - 粗/細

c) 切碎刀片 - 中細

d) 切碎刀片 - 粗\*

e) 亞洲蔬菜刀片\*

##### 20 刀片固定裝置

##### 21 附食材排出口的外殼

##### 22 玻璃調理機 MUZ45MX1

(單獨的使用說明書)

\* 若產品包裝中不含配件，可向經銷商或客戶服務購買。

## 操作位置

### 圖 B:

#### 注意:

操作本電器之前，請將工具/配件安裝到正確的傳動器上，且放置位置應妥當，然後再根據此表放在操作位置上。旋轉臂必須卡入每個操作位置中。

#### 注意事項:

旋轉臂配備有「臂易升」功能，可支撐旋轉臂向上移動。

### 選擇操作位置:

- 按下釋放按鈕並移動旋轉臂。用手支撐移動。
- 移動旋轉臂，直到卡入所需的位置為止。

位置	傳動器	工具/配件	操作速度
1			1-5
			1-7
			1-3
2		*	-
			6
3			3-7
			3-5
4			9
			7
			5-7

插入/取出打蛋器、攪拌棒或麵團鉤。加入大量食材

## 操作方法

### ⚠ 受傷危險!

未完成本電器的所有準備事項前，請勿插入主電源插頭。

### 注意!

操作位置上沒有配件/工具時，請勿操作本電器。請勿空機操作本電器。請勿將本電器或配件暴露在熱源下。零件不得放入微波爐微波。

- 第一次操作本電器和配件前應徹底清潔，請參閱「清潔和保養」章節。

### 重要須知

本操作說明內含有一張貼紙，該貼紙上註明關於本電器在使用工具或配件時的**操作速度**參考值。建議將此貼紙貼在本電器上(圖 C)。

### 準備事項

- 將本體底座放在平坦、乾淨的表面上。
- 將電源線拉出至所需的長度(圖 D)。

### 警告!

插入電源線時，請勿將其扭轉。

- 插上主電源插頭。

## 攪拌碗和工具

### ⚠ 旋轉中的工具導致受傷的危險

操作本電器時，切勿將手指伸到攪拌碗中。操作本電器前，請蓋上防噴濺上蓋(12)!傳動器未靜止前，切勿更換工具 - 本電器電源關閉時，傳動器會持續運行片刻，並停在工具更換位置。工具靜止前，請勿移動旋轉臂。為了安全起見，務必以傳動器保護蓋蓋住未使用的傳動器。

### 注意!

僅限使用本電器隨附的攪拌碗。

### 專業彈性

#### 攪拌棒 (13)

適用於攪拌麵團，例如蛋糕糊



#### 專業打蛋器 (14)

適用於攪拌蛋白、奶油和輕麵團，例如海綿蛋糕糊



#### 麵團鉤 (15)

適用於揉捏大麵團與攪拌無法切割的食材(例如葡萄乾和巧克力碎片)



## 使用打蛋器的重要須知

### 圖 B:

攪拌棒應剛好觸及攪拌碗的底部，以確保可以將食材進行最佳攪拌。否則，請如下所示調整攪拌棒的高度：

- 拔下主電源插頭。
- 按下釋放鈕，然後將旋轉臂轉到位置 2。
- 將攪拌棒插入傳動器，直到鎖定到位為止。
- 握住攪拌棒，用開口扳手(尺寸 8)朝順時針方向擰鬆螺母。
- 透過旋轉攪拌棒將攪拌棒設定到最佳高度：
  - 順時針方向旋轉：提高
  - 逆時針方向旋轉：降低



- 按下釋放鈕，然後將旋轉臂轉到位置 1。
- 檢查攪拌棒的高度，必要時請校正。
- 正確設置高度後，按下釋放鈕，然後將旋轉臂轉到位置 2。
- 握住攪拌棒，用開口扳手(尺寸 8)朝逆時針方向擰緊螺母。



## 攪拌碗和工具的使用

### 圖 3:

- 按下釋放鈕，然後將旋轉臂轉到位置 2。
- 插入攪拌碗：
  - 將攪拌碗傾斜，然後放置。
  - 朝逆時鐘方向旋轉，直到鎖定到位。
- 根據所要處理的工作，分別插入攪拌棒、打蛋器或麵團鉤，直到鎖定到位為止。



### 注意事項：

若使用麵團鉤，請旋轉麵團拌打器，直到麵團鉤可以鎖定到位為止(圖 3-4b)。

- 將要處理的食材放入攪拌碗內。
- 按下釋放鈕，然後將旋轉臂轉到位置 1。
- 蓋上防噴濺上蓋。
- 將旋轉開關設到所需的段位。



### 我們的建議：

- 專業彈性攪拌棒：
  - 首先用 1-2 段攪拌，然後視需要將設定調至 3-5 段
- 專業打蛋器：
  - 將設定調至 7 段，用 1 段進行攪拌
- 麵團鉤：
  - 用 1 段進行攪拌，然後用 3 段進行揉捏

### 加入更多食材

- 使用旋轉開關閉本電器的電源。
- 透過防噴濺上蓋的食材投入口加入更多食材。

或

- 取下蓋子。
- 按下釋放鈕，然後將旋轉臂轉到位置 2。
- 加入食材。



### 使用本電器後

- 使用旋轉開關閉本電器的電源。
- 拔下主電源插頭。
- 取下蓋子。

- 按下釋放鈕，然後將旋轉臂轉到位置 1。
- 將工具從傳動器上取下。
- 取下攪拌碗。
- 請參閱「清潔和保養」章節清潔所有零件。



## 刨切器

### ⚠ 受傷危險

請勿握住切割刀片的銳利處或邊緣。僅限握住切割刀片的邊緣處。請等到傳動器靜止後，才裝上/取下刨切器，然後拉出主電源插頭。切勿將手伸到食材投入口內。

### 警告！

使用前必須完全組裝好刨切器。切勿在本體底座上組裝刨切器。僅限在指定的操作位置上操作刨切器。

### 預斷點

#### 圖 3:

內置的預斷點可以保護本電器的傳動器。若發生超載的情況，刨切器的傳動軸會斷裂。但更換傳動軸的方法很簡單。

可向客戶服務購買附傳動軸的新刀片固定裝置。

## 專業 Supercut 雙面刀片 - 粗/細



用於將水果和蔬菜切片。

用 5 段進行處理。

雙面切片刀片的標記：

「粗」為粗切割刀片面

「細」為細切割刀片面

### 警告！

雙面切片刀片不適用於將硬乳酪、麵包、麵包卷或巧克力切片。僅限煮熟、蠟質的馬鈴薯在冷卻後將其切片。

## 雙面切絲刀片 - 粗/細



用於將蔬菜、水果和乳酪切絲，但硬乳酪除外(例如帕瑪森乳酪)。

用 3 段或 4 段進行處理。

雙面切絲刀片的標記：

「2」為粗切絲刀片面

「4」為細切絲刀片面

### 警告！

雙面切絲刀片不適用於將堅果切絲。僅限在 7 段上使用粗刀片面將軟奶酪切絲。

### 切碎刀片 - 中細

將生馬鈴薯、硬乳酪(例如帕瑪森起士)、冰過的巧克力和堅果切碎。  
用 7 段進行處理。



#### 警告!

切碎刀片不適用於將軟乳酪和乳酪片切碎。

### 切碎刀片 - 粗

用於將生馬鈴薯切碎,例如製作馬鈴薯煎餅或餃子。  
用 7 段進行處理。



### 亞洲蔬菜刀片

將水果和蔬菜切成亞洲蔬菜菜式的細條。  
用 5 段進行處理。



### 刨切器的使用

#### 圖 13:

- 按下釋放鈕,然後將旋轉臂轉到位置 2。
- 插入攪拌碗:
  - 將攪拌碗傾斜,然後放置。
  - 朝逆時鐘方向旋轉,直到鎖定到位。
- 按下釋放鈕,然後將旋轉臂轉到位置 3。
- 從刨切器的傳動器上取下傳動器保護蓋(圖 13-5a)。
- 握住刀片固定裝置的下端,確保兩側尖端朝上。
- 小心將所需的切片或切絲刀片放置到刀片固定裝置的尖端(圖 13-6a)。若使用雙面刀片,請確保所需刀面朝上。
- 握住刀片固定裝置的頂端,然後插入外殼中(圖 13-6b)。
- 蓋上防噴濺上蓋(注意標記),然後朝順時鐘方向轉到底。
- 將刨切器放置在傳動器上,然後朝順時鐘方向轉到底,如圖 13-8 所示。
- 將旋轉開關轉到建議的段位。
- 將要處理的食材放入食材投入口中,然後用推料棒壓下。



#### 警告!

防止切過的食材堆積在排出口。

**提示:**若要確保切割效果平均,請成束處理食材。

**注意事項:**若要處理的食材黏在刨切器中,請等到傳動器停止,然後從刨切器上取下防噴濺上蓋並清空食材投入口。

### 使用本電器後

- 使用旋轉開關閉閉本電器的電源。
- 朝逆時針方向旋轉刨切器,然後將其取下。
- 朝逆時針方向旋轉蓋子,然後將其取下。
- 取下刀片固定裝置與刀片。為此,請將手指從下方頂住傳動軸(圖 14)。
- 清潔零件。

### 清潔和保養

建議在每次使用後立刻徹底清潔使用過的附件和配件。

#### 注意!

請勿使用具研磨性的清潔劑。表面可能會損壞。

### 清潔本體底座

#### ⚠ 觸電危險!

切勿將本體底座浸泡在水中或放在水龍頭下沖洗。請勿使用蒸汽清潔機。

- 拔下主電源插頭。
- 用濕布擦拭本體底座和傳動器保護蓋。必要時使用些許洗滌劑。
- 然後將本體底座晾乾。

### 清潔攪拌碗和工具

可將攪拌碗和工具放入洗碗機清洗。請勿將塑膠零件放入洗碗機清洗,因為在清洗過程期間可能會永久變形!

### 清潔刨切器

#### ⚠ 銳利刀片有導致受傷的危險!

請勿握住切割刀片的銳利處或邊緣。用刷子清潔刀片。

刨切器的所有零件均可放入洗碗機清洗。

**提示:**若要在處理紅蘿蔔後取出紅色薄片,請倒入一點食用油在布上,然後搓揉刨切器(非切割刀片),然後用清水沖洗刨切器。

#### 重要須知

必要時請清潔配件包。遵照配件包中的保養說明。

### 存放

#### ⚠ 受傷危險!

不使用本電器時,請拔下電源插頭。

#### 圖 15:

- 將工具和刀片放在配件包中。
- 將配件包存放在攪拌碗內。

## 故障排除

### ⚠ 受傷危險!

排除故障前，請拔下主電源插頭。

#### 注意事項：

若本電器操作不當、電子保險絲已跳閘或本電器故障，則操作指示燈會閃爍。

#### 旋轉臂必須卡入每個操作位置中。

請先利用以下資訊嘗試處理已發生的問題。

#### 故障排除

本電器無法啟動。

#### 排除方式

- 檢查電源供應。
- 檢查主電源插頭。
- 檢查旋轉臂。位置是否正確？是否卡入？
- 用螺絲儘可能鎖緊專業蔬果調理機或攪拌碗。
- 儘可能蓋上專業蔬果調理機蓋和擰上螺絲。
- 將傳動器保護蓋裝在未使用的傳動器上。
- 安全鎖已啟用。將本電器切換到 **0 / off**，然後返回至所需的段位。

#### 故障排除

使用期間本電器電源關閉。超載保護裝置功能已啟動。一次處理太多食物。

#### 排除方式

- 關閉本電器的電源。
- 減少處理量。請勿超過所允許的最大量(請參閱「應用範例」章節)。

#### 故障排除

傳動器運作時，意外按下釋放鈕。旋轉臂向上移動。傳動器電源關閉，但未停在工具更換位置。

#### 排除方式

- 將旋轉開關設為 **0 / off**。
- 將旋轉臂移動到位置 **1**。
- 開啟本電器電源(1 段)。
- 重新關閉本電器電源。  
工具停在工具更換的位置上。



#### 故障排除

專業蔬果調理機無法開始進行運作或在使用期間停止，傳動器發出「嗡嗡聲」。刀片卡住。

#### 排除方式

- 關閉本電器的電源，然後拔下主電源插頭。
- 卸下專業蔬果調理機並取出阻礙物。
- 重新裝上專業蔬果調理機。
- 開啟本電器的電源。

### 重要須知

若無法排除故障，請聯絡客戶服務。

## 應用範例

### 鮮奶油

- 100 - 600 公克
- 在 7 段上使用打蛋器打發鮮奶油 1½ 到 4 分鐘，此將視奶油的數量和性質而定。



### 蛋白

- 1 到 8 個蛋白
- 在 7 段上使用打蛋器攪打蛋白 4 到 6 分鐘。



### 海綿蛋糕糊

#### 基本食譜

- 2 個雞蛋
- 2-3 湯匙熱水
- 100 公克糖
- 1 包香草糖
- 70 公克麵粉
- 70 公克玉米粉
- 視需要使用泡打粉
- 在 7 段上使用打蛋器攪打食材(麵粉和玉米粉除外)約 4-6 分鐘，直到起泡為止。
- 將旋轉開關調至 1 段，然後在約 ½ 到 1 分鐘內舀一湯匙篩過的麵粉和玉米粉。



最大量: 2 x 基本食譜

### 蛋糕糊

- 6 個雞蛋
- 500 公克糖
- 1 撮鹽
- 2 包香草糖或 ½ 個檸檬皮
- 500 公克牛油或人造牛油(室溫)
- 1000 公克麵粉
- 1 包泡打粉
- 250 毫升牛奶
- 在 1 段上使用攪拌棒將雞蛋、糖、鹽和香草糖或檸檬皮攪拌約 10 秒。
- 將設定調至 5 段，處理約 120 秒。
- 加入牛油，用 3 段處理約 60 秒。
- 加入麵粉和泡打粉，用 1 段處理約 2 分鐘。
- 將設定調至 3 段，並在 2 分鐘內逐步加入牛奶。



最大量: 1 x 基本食譜

## 餅皮

### 基本食譜

- 125 公克牛油(室溫)
- 100-125 公克糖
- 1 個雞蛋
- 1 撮鹽
- 少許檸檬皮或香草糖
- 250 公克麵粉
- 視需要使用泡打粉
- 在 1 段上使用攪拌棒攪拌所有食材約 ½ 分鐘,然後用 3 段處理約 2-3 分鐘。



從 500 公克麵粉起:

- 在 1 段上使用麵團鉤揉捏食材約 ½ 分鐘,然後用 3 段處理約 3-4 分鐘。

最大量:2 x 基本食譜

## 酵母麵團

### 基本食譜

- 500 公克麵粉
- 1 個雞蛋
- 80 公克油脂(室溫)
- 80 公克糖
- 200-250 毫升微溫牛奶
- 25 公克新鮮酵母
- 或 1 包乾酵母
- ½ 個檸檬皮
- 1 撮鹽
- 在 1 段上使用麵團鉤攪拌所有食材約 ½ 分鐘,然後用 3 段處理約 3-6 分鐘。



最大量:2 x 基本食譜

## 麵食麵團

### 基本食譜

- 300 公克麵粉
- 3 個雞蛋
- 視需要使用 1-2 湯匙 (10-20 公克)冷水
- 用 3 段處理所有食材約 3-5 分鐘,直到麵團成形為止。



最大量:1.5 x 基本食譜

## 麵包麵團

### 基本食譜

- 1000 公克麵粉
- 3 包乾酵母
- 2 茶匙鹽
- 660 毫升溫水
- 在 1 段上使用麵團鉤攪拌所有食材約 ½ 分鐘,然後用 3 段處理約 4-5 分鐘。



## 棄置



以環保方式處理包裝。此電器包含歐盟關於使用過的電器及電子產品的指令 2012/19/EU (廢棄的電器及電子產品 - WEEE) 相關標籤。該指令包含歐盟境內舊電器退還及回收的規範。請諮詢本地販售機構以瞭解棄置管道。根據歐盟指令 2006/66/EC, 有瑕疵或沒電電池/可充電式電池必須使用環保的方式分開進行回收。

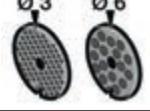
## 保固

本電器的保修條款由銷售所在國家的代表機構來制定。填寫並寄回隨電器附帶的保卡紙本或至下方官網登錄註冊商品,即可享有 2 年保固,保固條件請參照本公司公開資訊。

本公司保留隨時修改這些條款的權利。

[www.bosch-home.com.tw/mybosch](http://www.bosch-home.com.tw/mybosch)

## 選配產品

	<b>MUZ5ZP1</b> 柑橘水果榨汁器	用於將柳橙、檸檬和葡萄榨汁。
	<b>MUZ5CC2</b> 切粒器	用於將水果和蔬菜切成同樣大小的丁狀
	<b>MUZ5FW1</b> 絞肉器	用於切製作韃靼牛排或牛塊的新鮮肉品。
	<b>MUZ45LS1</b> 3/6mm絞肉器刀片 細(3公釐)、粗(6公釐)	用於絞肉器 MUZ5FW1。 細刀片用於製作餅皮和果醬,粗刀片用於製作香腸和培根。
	<b>MUZ45SV1</b> 餅模配件	用於絞肉器 MUZ5FW1。 提供有 4 種不同糕點模型的金屬模板。
	<b>MUZ45RV1</b> 研磨器	用於絞肉器 MUZ5FW1。 用於將堅果、杏仁、巧克力和乾麵包卷切碎。
	<b>MUZ45FV1</b> 果漿配件	用於絞肉器 MUZ5FW1。 用於將各種漿果壓成果漿(除覆盆子、番茄和玫瑰果之外)。 同時,例如黑醋栗等則會自動去除莖和籽。
	<b>MUZ45PS1</b> 粗薯條刀片	用於刨切器 MUZ5DS1。 用於將生的馬鈴薯切成薯條。
	<b>MUZ45AG1</b> 亞洲蔬菜刀片	用於刨切器 MUZ5DS1。 將水果和蔬菜切成亞洲蔬菜菜式的細條。
	<b>MUZ45RS1</b> 磨碎刀片-粗	用於刨切器 MUZ5DS1。 用於將生馬鈴薯切碎,例如製作馬鈴薯煎餅或餃子。

	<b>MUZ45KP1</b> 切片切絲刀片	用於刨切器 MUZ5DS1。 用於將生馬鈴薯切碎製作馬鈴薯煎餅和炸薯餅,用於將水果和蔬菜切成厚片。
	<b>MUZ5ER2</b> 不鏽鋼攪拌碗	可在攪拌碗中處理高達 750 公克的麵粉和食材。
	<b>MUZ5KR1</b> 塑膠攪拌碗	可在攪拌碗中處理高達 750 公克的麵粉和食材。
	<b>MUZ5MM1</b> 多功能食物處理器	用於將香草、蔬菜、蘋果和肉類切碎,用於將胡蘿蔔、白蘿蔔和乳酪切絲,用於將堅果和冰過的巧克力切碎。
	<b>MUZ45MX1</b> 玻璃攪拌機器	本配件適用於攪拌液體或半固體食物,將新鮮水果和蔬菜切塊或切碎以及將食物打成泥,並用於切碎冷凍食物(如水果)或打碎冰塊。

若產品包裝中不含配件,可向經銷商或客戶服務購買。

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## Intended use

This appliance is intended for domestic use only. Use the appliance only for processing normal amounts of food and for normal amounts of time for domestic use. Do not exceed permitted maximum quantities (→ “*Application examples*” see page 21).

The appliance is suitable for mixing, kneading and beating food. The appliance must not be used for processing other substances or objects. Additional applications are possible if the accessories approved by the manufacturer are used. Only use the appliance with approved genuine parts and accessories. Never use the accessory parts for other appliances.

Only use the appliance indoors at room temperature and up to 2000 m above sea level.

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## Important safety information

Read and follow the instruction manual carefully and keep for later reference! Enclose these instructions when you give this appliance to someone else. If the instructions for correct use of the appliance are not observed, the manufacturer’s liability for any resulting damage will be excluded.

This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Keep children away from the appliance and connecting cable and do not allow them to use the appliance. Do not let children play with the appliance. Cleaning and user maintenance must not be performed by children.

### Risk of electric shock and fire!

- Connect and operate the appliance only in accordance with the specifications on the rating plate. Do not use the appliance if the power cord and/or appliance are damaged. Only our customer service may repair the appliance, e.g. by replacing a damaged power cord, in order to avoid hazards.
- Use only the rotary switch to switch the appliance on or off. Never connect the appliance to timer switches or remote-controllable sockets. Never leave the appliance unattended while it is switched on!
- Do not place the appliance on or near hot surfaces, e.g. hobs. The power cord must not come into contact with hot parts or be pulled across sharp edges.

- Never immerse the base unit in water or place it in the dishwasher. Do not steam-clean the appliance. Do not use the appliance with damp hands.
- After each use, whenever the appliance is unsupervised, prior to assembly, prior to disassembly, prior to cleaning and in the event of an error, the appliance must always be disconnected from the mains.

**⚠ Risk of injury!**

- Before replacing accessories or additional parts which move during operation, the appliance must be switched off and disconnected from the power supply. After switching off, the drive continues running for a short time. Wait until the drive has come to a standstill.
- Do not adjust the swivel arm while the appliance is switched on.
- Only use tools when the bowl is inserted, the lid is fitted and the protective drive covers are in place! When using accessories, fit the bowl, lid and drive covers according to the instructions!
- While operating the appliance, never reach into the bowl or filling shaft with your hands. Do not insert any objects (e.g. wooden spoon) into the bowl or filling shaft. Keep hands, hair, clothing and other utensils away from rotating parts.
- Never use tools and accessories or 2 accessories at the same time. When using the accessories, follow the individual operating instructions enclosed.
- The accessory must be completely assembled before use. Never assemble the accessory on the base unit. The accessory should only be used in the intended operating position.
- Do not grip the sharp blades or edges of the cutting discs. Take hold of cutting discs by the edge only.
- Care shall be taken when handling the sharp cutting blades, emptying the container and during cleaning.

**⚠ 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.

**⚠ Risk of suffocation!**

Do not allow children to play with packaging material.

**⚠ Caution!**

We recommend that the appliance is never switched on for longer than is necessary to process the ingredients. Do not operate at no-load.

**⚠ Important!**

It is essential to clean the appliance thoroughly after each use or after it has not been used for an extended period (→ “Cleaning and servicing” see page 20).

**⚠ Explanation of the symbols on the appliance or accessory**

Follow the instructions in the operating instructions.



Caution! Rotating blades.



Caution! Rotating tools.  
Do not place fingers in the feed tube.

**Congratulations on the purchase of your new Bosch appliance.**

**You can find further information about our products on our web page.**

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**Safety systems****Start lock-out**

See “Operating positions” table.

The appliance can be switched on in position **1** and **3** only:

- when the bowl (11) has been inserted and turned until it locks into place.

**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. To switch the appliance on again, turn the rotary switch to **0/off**, then switch on.

**Overload protection**

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

A possible cause may be that too much food was processed at one time.

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

The appliance requires no maintenance.

## Overview

### Fig. A

#### Base unit

- 1 Release button**
- 2 Swivel arm**  
“Easy Armlift” function to support the upward movement of the arm (see “Work positions”).
- 3 Rotary switch**  
When the appliance has been switched off (position **0/off**), the appliance runs automatically to the optimum position for changing the tools.  
**0/off** = Stop  
**M** = Instantaneous switching at maximum speed, hold switch for required blending duration.  
Settings 1-7, Operating speed:  
1 = low speed – slow,  
7 = high speed – fast.
- 4 Operating indicator**  
Is lit while the appliance is operating (rotary switch on **M** or 1-7). Flashes if the appliance has been operated incorrectly, the electronic fuse has tripped or the appliance is defective – see section “Troubleshooting”.
- 5 Drive cover**  
To remove the drive cover, press on the rear area and remove cover.
- 6 Drive for**  
– continuous-feed shredder and  
– citrus press (optional accessory\*).  
When not in use, attach the drive cover.
- 7 Drive for tools**  
(stirrer, whisk, kneading hook) and mincer (optional accessory\*)
- 8 Blender drive cover**
- 9 Drive for blender**  
(optional accessory\*)  
When not in use, attach the blender drive cover.
- 10 Cord store**  
Stow the cord in the cord store

#### Bowl with accessories

- 11 Stainless steel stirring bowl**
- 12 Lid**

#### Tools

- 13 Professional flexi stirring whisk**
- 14 Professional beating whisk**
- 15 Kneading hook with dough deflector**
- 16 Accessories bag**  
For storage of the tools and cutting discs.

#### Continuous-feed shredder

- 17 Pusher**
- 18 Cover with filling shaft**
- 19 Cutting discs**
  - a Professional Supercut reversible disc – coarse / fine**
  - b Reversible shredding disc – coarse / fine**
  - c Grating disc – medium-fine**
  - d Grating disc – coarse\***
  - e Asian vegetable disc\***
- 20 Disc holder**
- 21 Housing with outlet opening**
- 22 Glass blender MUZ45MX1**  
(separate instruction manual)

\* If an accessory is not included in the product package, it can be purchased via the trade or customer service.

## Operating positions

### Figure B:

#### 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. The swivel arm must be engaged in every operating position.

#### Note:

The swivel arm features an “Easy Armlift” function which supports the upwards movement of the swivel arm.

### Selecting the operating position:

- Press the Release button and move the swivel arm. Support movement with your hand.
- Move the swivel arm until it engages in the required position.

Position	Drive	Tool / Accessory	Operating speed
1	7		1-5
			1-7
			1-3
2	7	*	–
3	6		3-7
			3-5
4	9		5-7
	7		5-7

Insert / remove whisk, stirrer or kneading hook. Add large quantities of ingredients

## Operation

### ⚠ Risk of injury!

Do not insert mains plug until all preparations for working with the appliance are complete.

### Attention!

Do not operate the appliance without an accessory / tool in the operating position. Do not operate the appliance empty. Do not expose appliance or accessories to heat sources. Parts are not microwave-safe.

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

### Important information

These operating instructions contain a sticker with reference values for the operating speed of the appliance when using the tools or accessories. We recommend attaching this sticker to the appliance (Fig. 9).

### Preparation

- Place the base unit on a smooth, clean surface.
- Pull out cable to the required length (Fig. 10).

### Warning!

Do not twist the cord when inserting it.

- Insert the mains plug.

## Bowl and tools

### ⚠ Risk of injury from rotating tools

While the appliance is operating, never place fingers in the mixing bowl. Attach the cover (12) 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.

Always secure unused drives with protective drive covers.

### Attention!

Use bowl with this appliance only.

**Professional flexi stirring whisk (13)**

for stirring dough, e.g. cake mixture



**Professional beating whisk (14)**

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



**Kneading hook (15)**

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



**Important information concerning the use of the whisk**

**Figure 13:**

The whisk should almost touch the bottom of the bowl to ensure that the ingredients are optimally mixed. If not, adjust the height of the whisk as follows:

- Remove mains plug.
- Press the Release button and move the swivel arm to position 2. 
- Insert the whisk into the drive until the whisk locks into position.
- Hold whisk in place and loosen nut clockwise using open-ended wrench (size 8).
- Set the whisk to the optimum height by rotating the whisk:
  - Turn clockwise: Raise
  - Turn anti-clockwise: Lower
- Press the Release button 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 and move the swivel arm to position 2. 
- Hold whisk in place and tighten nut anticlockwise using open-ended wrench (size 8).

**Working with the bowl and the tools**

**Figure 14:**

- Press the Release button and move the swivel arm to position 2. 
- Insert the bowl:
  - Tilt the bowl forwards and then set it down.
  - Turn anti-clockwise until it locks into place.
- Depending on the processing task, insert the stirrer, whisk or kneading hook until it locks into position.

**Note:**

If using the kneading hook, rotate the dough deflector until the kneading hook can lock into position (**Fig. 13-4b**).

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

**Our recommendation:**

- Professional flexi stirring whisk: First mix at setting 1-2, then setting 3-5 as required
- Professional beating whisk: setting 7, mix in at setting 1
- Kneading hook: first stir in at setting 1, knead at setting 3

**Adding more ingredients**

- Switch off the appliance with the rotary switch.
- Add more ingredients through the feed tube in the cover.
- or
- Remove lid.
- Press the Release button and move the swivel arm to position 2. 
- Add ingredients.

**After using the appliance**

- Switch off the appliance with the rotary switch.
- Remove mains plug.
- Remove lid.
- Press the Release button and move the swivel arm to position 2.
- Take the tool out of the drive.
- Remove the bowl.
- Clean all parts, see “Cleaning and servicing”.

**Continuous-feed shredder****⚠ Risk of injury**

Do not grip the sharp blades or edges of the cutting discs. Take hold of cutting discs by the edge only. Before attaching / removing the continuous-feed shredder, wait until the drive has come to a standstill and pull out the mains plug. Do not reach into the feed tube.

**Warning!**

The continuous-feed shredder must be completely assembled before use. Never assemble the continuous-feed shredder on the base unit. Operate the continuous-feed shredder in the indicated operating position only.

**Predetermined breaking point****Figure 6:**

The built-in predetermined breaking point protects the drive of the appliance. If an overload occurs, the drive shaft of the continuous-feed shredder breaks. However, the drive shaft can easily be replaced. A new disc holder with drive shaft is available from customer service.

**Professional Supercut reversible disc – coarse / fine**

for slicing fruit and vegetables.

Process at setting 5.

Designation on the reversible slicing disc:

“Grob” for the coarse cutting side

“Fein” for the fine cutting side

**Warning!**

The reversible slicing disc is not suitable for slicing hard cheese, bread, rolls or chocolate. Slice boiled, waxy potatoes only when they are cold.

**Reversible shredding disc – coarse / fine**

for shredding vegetables, fruit and cheese, except for hard cheese (e.g. Parmesan).

Process at setting 3 or 4.

Designation on the reversible shredding disc:

“2” for the coarse shredding side

“4” for the fine shredding side

**Warning!**

The reversible shredding disc is not suitable for shredding nuts. Shred soft cheese with the coarse side only at setting 7.

**Grating disc – medium-fine**

for grating raw potatoes, hard cheese (e.g. Parmesan), cooled chocolate and nuts.

Process at setting 7.

**Warning!**

The grating disc is not suitable for grating soft cheese and cheese slices.

**Grating disc – coarse**

for grating raw potatoes, e.g. for potato pancakes or dumplings.

Process at setting 7.

**Asian vegetable disc**

Slices fruit and vegetables into fine strips for Asian vegetable dishes.

Process at setting 5.

## Working with the continuous-feed shredder

### Figure 1:

- Press the Release button and move the swivel arm to position 2.
- Insert the bowl:
  - Tilt the bowl forwards and then set it down.
  - Turn anti-clockwise until it locks into place.



- Press the Release button and move the swivel arm to position 3.
- Remove drive cover from the drive of the continuous-feed shredder (Fig. 1-5a).
- Hold disc holder at the lower end, ensuring that the two tips are face up.
- Carefully place the required slicing or shredding disc onto the tips of the disc holder (Fig. 1-6a). In the case of reversible discs, ensure that the required side is face up.
- Grip disc holder at the upper end and insert into the housing (Fig. 1-6b).
- Attach the cover (note mark) and turn all the way in a clockwise direction.
- Place continuous-feed shredder on the drive and rotate all the way in a clockwise direction, as illustrated in Fig. 1-8.
- Turn rotary switch to recommended setting.
- Put food to be processed in the feed tube and push down with the pusher.



### **⚠ Warning!**

Prevent the cut ingredients from building up in the outlet opening.

**Tip:** To ensure even cutting results, process thin ingredients in bunches.

**Note:** If the food to be processed sticks in the continuous-feed shredder, switch food processor off, pull out mains plug, wait until the drive comes to a standstill, remove cover from the continuous-feed shredder and empty feed tube.

### After using the appliance

- Switch off the appliance with the rotary switch.
- Rotate the continuous-feed shredder in an anti-clockwise direction and remove.
- Rotate the lid in an anti-clockwise direction and remove.
- Remove disc holder with disc. To do this, press finger from below against the drive shaft (Fig. 1).
- Clean parts.

---

## Cleaning and servicing

The attachments and accessories used must be thoroughly cleaned after each use.

### **Attention!**

Do not use abrasive cleaning agents. Surfaces may be damaged.

### 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.

- Remove 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-proof. Do not wedge plastic parts in the dishwasher, as they could be permanently deformed during the washing process!

### Cleaning the continuous-feed shredder

#### **⚠ Risk of injury from sharp blades!**

Do not grip the sharp blades or edges of the cutting discs. Clean them with a brush. All parts of the continuous-feed shredder are dishwasher-proof.

**Tip:** To remove the red film after processing e.g. carrots, pour a little cooking oil on a cloth and rub the film off the continuous-feed shredder (not the cutting discs). Then rinse the continuous-feed shredder.

### Important information

If required, clean accessories bag. Follow care instructions in the bag.

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## Storage

### Risk of injury!

When the appliance is not in use, pull out the mains plug.

#### Figure :

- Store tools and cutting discs in the accessories bag.
- Keep accessories bag in the bowl.

---

## Troubleshooting

### Risk of injury!

Before eliminating a fault, pull out the mains plug.

#### Note:

The Operating indicator flashes if the appliance has been operated incorrectly or the electronic fuse has tripped or the appliance is defective.

### The swivel arm must be engaged in every operating position.

Initially try to eliminate the problem which has occurred with the help of the following information.

#### Troubleshooting

Appliance does not start.

#### Remedial action

- Check the power supply.
- Check the mains plug.
- Check swivel arm. Correct position? Engaged?
- 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.

- The safety lock is active. Switch appliance to **0/off** and then back to the required setting.

#### Troubleshooting

Appliance switches off during use. The overload protection feature has been activated. Too much food was processed at one time.

#### Remedial action

- Switch off the appliance.
- Reduce processing quantity. Do not exceed permitted maximum quantities (see “Application examples”).

#### Troubleshooting

While the drive was running, the release button was inadvertently pressed. The swivel arm moves up. The drive switches off, but does not stop in the tool change position.

#### Remedial action

- Set the rotary switch to **0/off**.
  - Move swivel arm to position **1**.
  - Switch on appliance (setting 1).
  - Switch off appliance again.
- Tool stops in tool change position.



#### Important information

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

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## Application examples

### Whipped cream

- 100-600 g
- Whip cream with the whisk for 1½ to 4 minutes at setting 7 – depending on the quantity and properties of the cream.



### Egg white

- 1 to 8 egg whites
- Beat egg white with the whisk for 4 to 6 minutes at setting 7.



## Sponge mixture

### Basic recipe

- 2 eggs
- 2-3 tbs. hot water
- 100 g sugar
- 1 packet of vanilla sugar
- 70 g flour
- 70 g cornflour
- Baking powder if required
- Beat the ingredients (except flour and cornflour) with the whisk for approx. 4-6 minutes at setting 7 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

- 6 eggs
- 500 g sugar
- 1 pinch of salt
- 2 packets of vanilla sugar or peel from ½ lemon
- 500 g butter or margarine (room temperature)
- 1000 g flour
- 1 packet of baking powder
- 250 ml milk
- Mix the eggs, sugar, salt and vanilla sugar or lemon peel with the stirrer for approx. 10 seconds at setting 1.
- Set to setting 5 and process for approx. 120 seconds.
- Add butter and process for approx. 60 seconds at setting 3.
- Add flour and baking powder and process for approx. 2 minutes at setting 1.
- Set to setting 3 and gradually add the milk within 2 minutes.



**Maximum quantity:** 1 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 3.

**Maximum quantity:** 2 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 3.



**Maximum quantity:** 2 x basic recipe

## Pasta dough

### Basic recipe

- 300 g flour
- 3 eggs
- 1-2 tbs. (10-20 g) cold water as required
- Process all ingredients for approx. 3-5 minutes at setting 3 until a dough forms.



**Maximum quantity:** 1.5 x basic recipe

## Bread dough

### Basic recipe

- 1000 g flour
- 3 packets of dry yeast
- 2 tsp. salt
- 660 ml warm water
- Mix all ingredients with the kneading hook for approx. ½ minute at setting 1, then for approx. 4-5 minutes at setting 3.




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## Disposal



Dispose of packaging in an environmentally-friendly manner. This

appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. Please ask your specialist retailer about current disposal facilities.

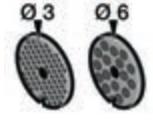
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## Guarantee

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. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Changes reserved.

## Optional accessories

	<b>MUZ5ZP1</b> Citrus press	For squeezing oranges, lemons and grapefruits.
	<b>MUZ5CC2</b> Dicer	For cutting fruit and vegetables into equally sized cubes
	<b>MUZ5FW1</b> Mincer	For cutting fresh meat for steak tartare or meat loaf.
	<b>MUZ45LS1</b> Perforated disc set fine (3 mm), coarse (6 mm)	For the mincer MUZ5FW1. Fine disc for pasties and spreads, coarse disc for sausages and bacon.
	<b>MUZ45SV1</b> Viennese whirl attachment	For the mincer MUZ5FW1. With metal template for 4 different pastry moulds.
	<b>MUZ45RV1</b> Grater attachment	For the mincer MUZ5FW1. For grating nuts, almonds, chocolate and dried bread rolls.
	<b>MUZ45FV1</b> Juicer attachment	For the mincer MUZ5FW1. For pressing soft fruit, except raspberries, tomatoes and rose hips, to a pulp. At the same time e.g. currants are automatically stemmed and pitted.
	<b>MUZ45PS1</b> Chipper disc	For the continuous-feed shredder MUZ5DS1. For slicing raw potatoes for chips.
	<b>MUZ45AG1</b> Asian vegetable disc	For the continuous-feed shredder MUZ5DS1. Slices fruit and vegetables into fine strips for Asian vegetable dishes.
	<b>MUZ45RS1</b> Grating disc coarse	For the continuous-feed shredder MUZ5DS1. For grating raw potatoes, e.g. for potato pancakes or dumplings.

	<b>MUZ45KP1</b> Potato fritter disc	For the continuous-feed shredder MUZ5DS1. For grating raw potatoes for rostis and potato fritters, for cutting fruit and vegetables into thick slices.
	<b>MUZ5ER2</b> Stainless steel stirring bowl	Up to 750 g of flour plus ingredients can be processed in the bowl.
	<b>MUZ5KR1</b> Plastic mixing bowl	Up to 750 g of flour plus ingredients can be processed in the bowl.
	<b>MUZ5MM1</b> Multi-mixer	For chopping herbs, vegetables, apples and meat, for shredding carrots, radishes and cheese, for grating nuts and cooled chocolate.
	<b>MUZ45MX1</b> Glass blender attachment	For mixing liquid or semi-solid food, for cutting or chopping raw fruit and vegetables, for puréeing food and for chopping up frozen food (such as fruit) or crushing ice cubes.

If an accessory is not included in the product package, it can be purchased via the trade or from customer service.

## Kundendienst – Customer Service

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Konfigurator und viele weitere Infos  
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Wir sind an 365 Tagen rund um die Uhr  
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# 限用物質含有情況標示

Declaration of the Presence Condition of the Restricted Substances Marking

設備名稱 Equipment name	：廚師機		型號 ( 型式 ) Type designation (Type)	：MUM59340TW		
單元 Unit	限用物質及其化學符號					
	鉛 Lead (Pb)	汞 Mercury (Hg)	鎘 Cadmium (Cd)	六價鉻 Hexavalent chromium (Cr <sup>+6</sup> )	多溴聯苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
內外殼	○	○	○	○	○	○
馬達	○	○	○	○	○	○
電路板	-	○	○	○	○	○
電源線	○	○	○	○	○	○
<p>備考1. “超出0.1 wt %” 及 “超出0.01 wt %” 係指限用物質之百分比含量超出百分比含量基準值。</p> <p>Note 1 : “Exceeding 0.1 wt %” and “exceeding 0.01 wt %” indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.</p> <p>備考2. “○” 係指該項限用物質之百分比含量未超出百分比含量基準值。</p> <p>Note 2 : “○” indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.</p> <p>備考3. “-” 係指該項限用物質為排除項目。</p> <p>Note 3 : The “-” indicates that the restricted substance corresponds to the exemption.</p>						

備註： 本限用物質含有情況標示是根據測試報告 No. TWNC00736717 的結果製作。

Remark The Declaration of the Presence Condition of the Restricted Substances Marking based on report No. TWNC00710559.





A series of horizontal lines for writing, starting with a solid line at the top, followed by a gap, and then multiple lines forming a large writing area.



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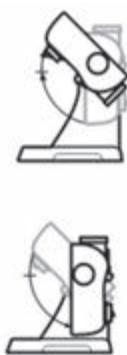
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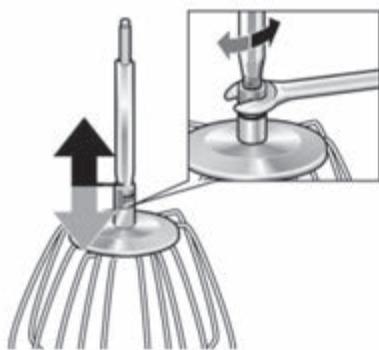
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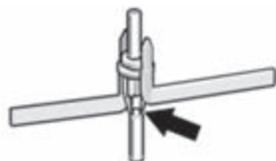
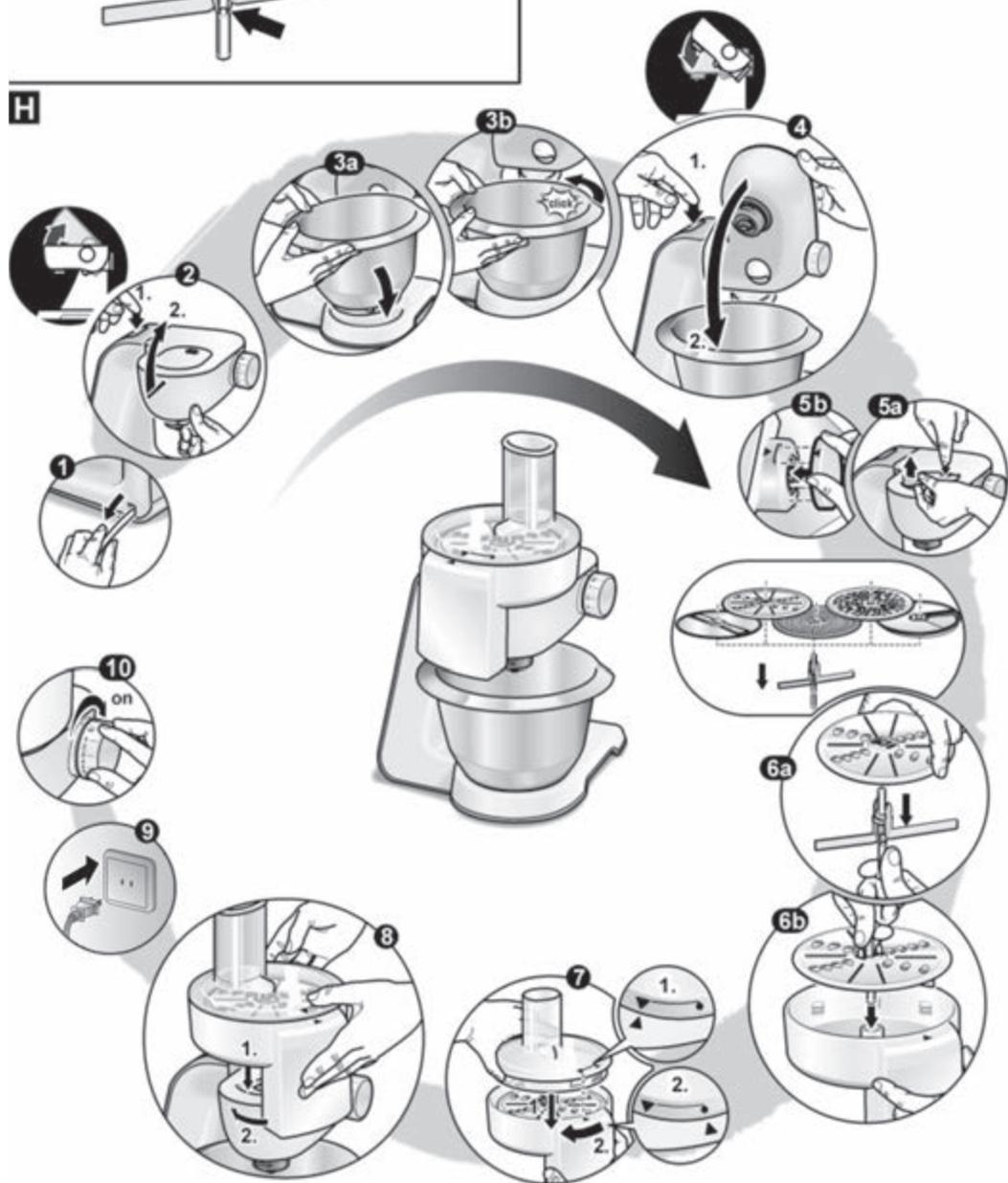


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