BOSCH

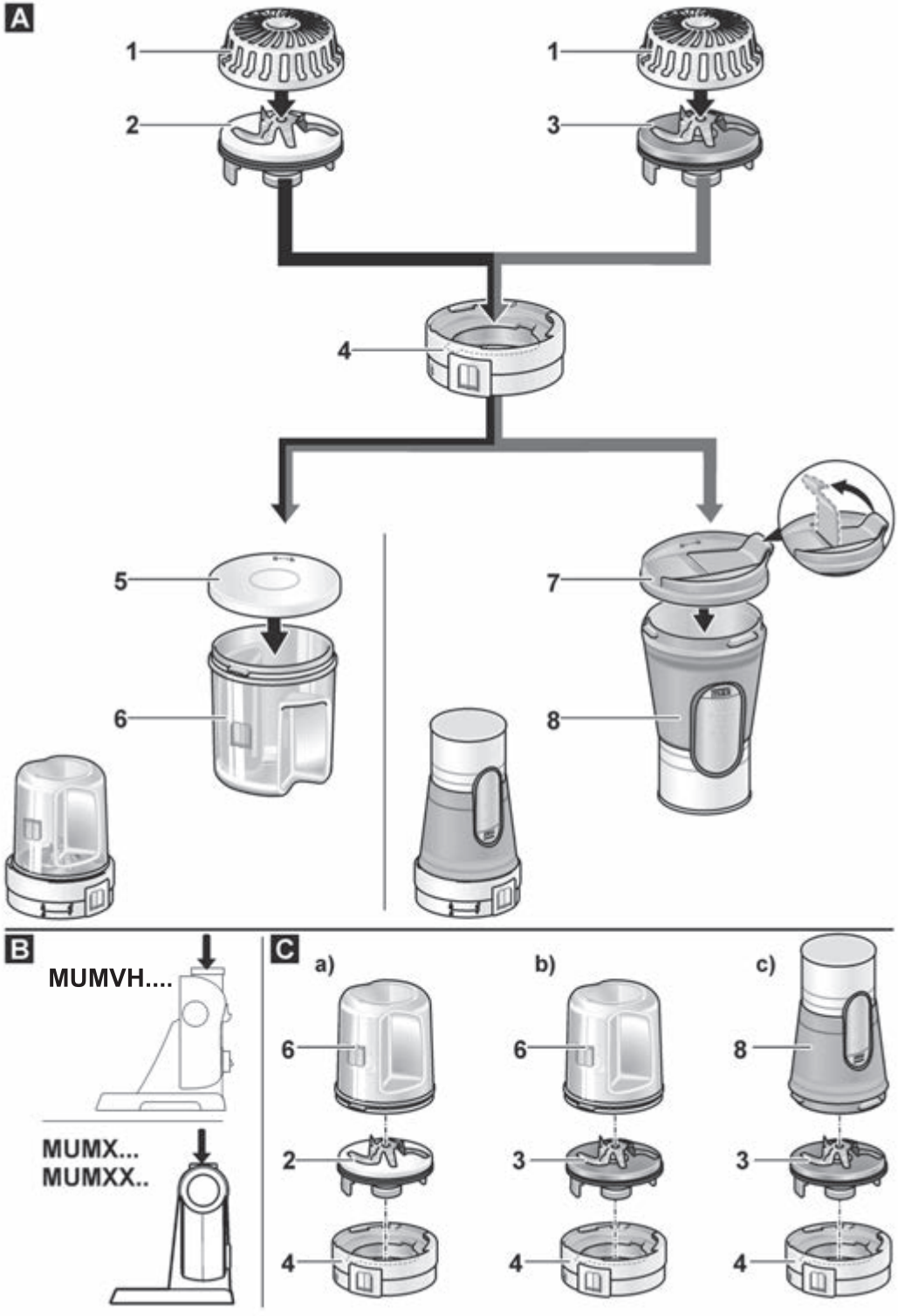


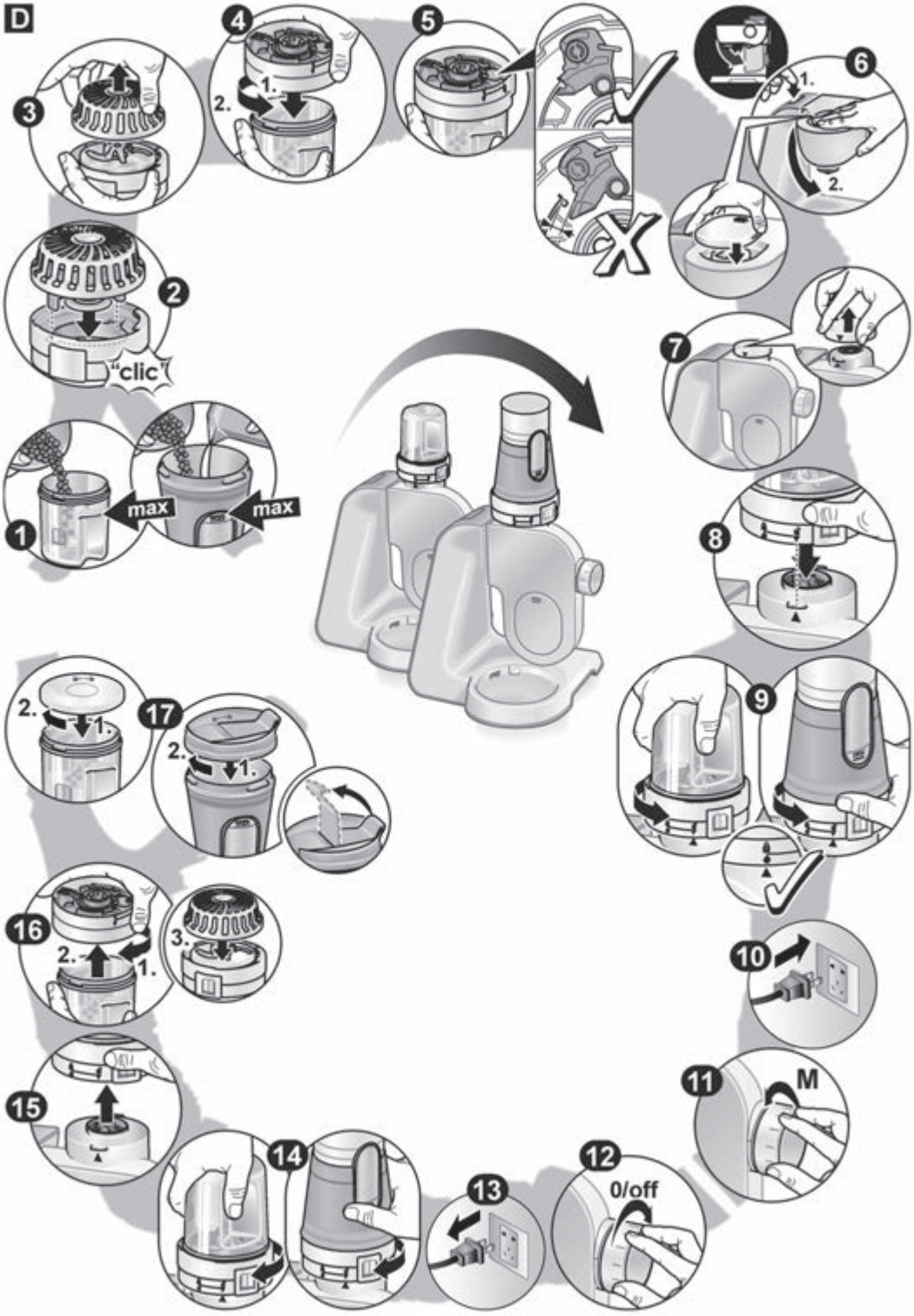

# 多功能紧凑型研磨套装

**MUZ45X...CN**


| | | | |
|---|---|---|---|
| **[zh]** | 使用说明书 | 多功能紧凑型研磨套装 | 6 |
| **[en]** | Instruction manual | Multi Mill Set | 10 |


使用产品前请仔细阅读本使用说明书，并请妥善保管


A
1
2
1
3
4
5
6
7
8
B
MUMVH....
MUMX...
MUMXX..
C
a)
b)
c)
6
2
4
6
3
4
8
3
4


D
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2
"clic"
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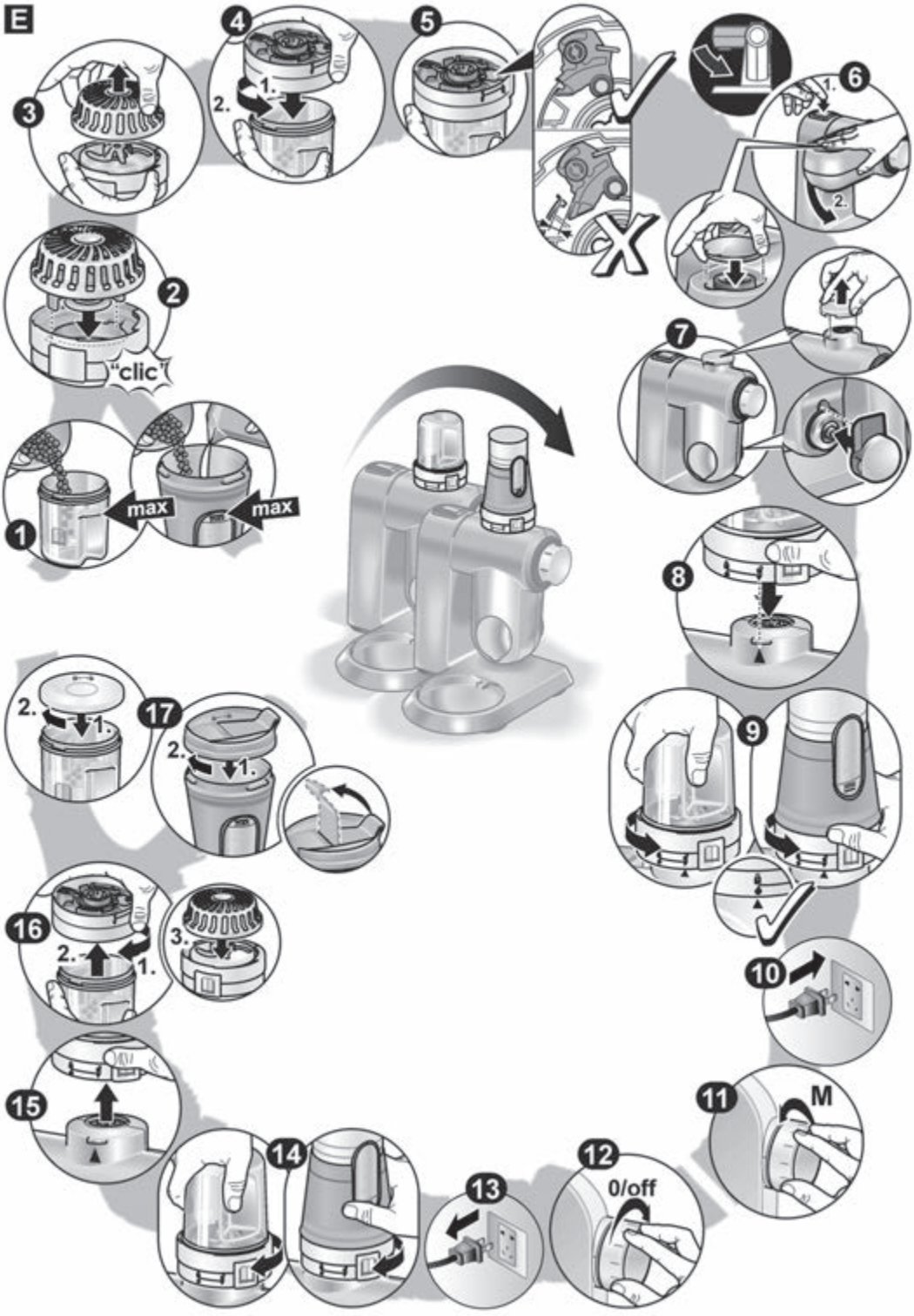
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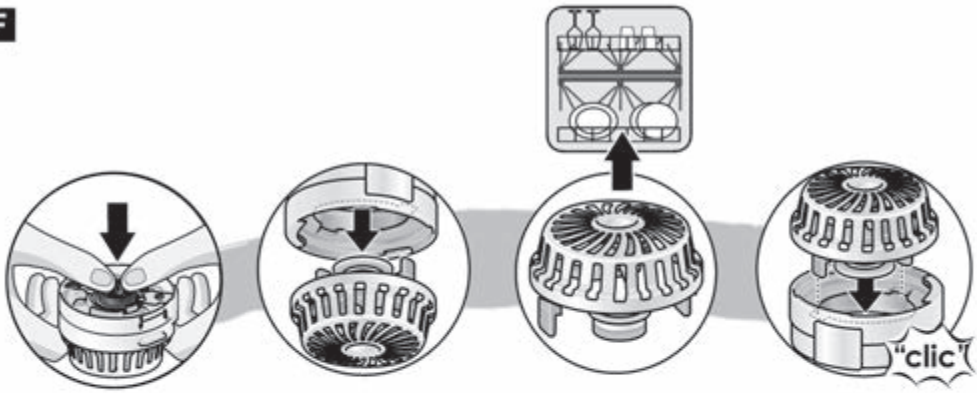
M

**F**




**G**

| | | | | | MAX | | |
|---|---|---|---|---|---|---|---|
| | | X | | X | 350 ml | 60 s | M |
| (1 cm) | | X | | X | 50 g | 15 s | M |
| (2 cm) | | X | | X | 100 g | 5-10 s | M |
| | X | | | X | 50 g | 3 s | M |
| | X | | | X | 10 x | 3 s | M |
| | X | X | | X | 15 g | 6 s | M |
| * | | X | | X | 50 g (2-3) | 10 s | M |
| | X | | X | | 60 g | 60-80 s | M |
| | X | X | | X | 80 g | 8 s | M |
| | X | X | | X | 100 g | 4-10 s | M |
| | X | | X | | 80 g | 120 s | M |
| | X | | X | | 60 g | 60 s | M |

# 安全须知

本附件用于多功能食物料理机 MUMV...../MUMX.../ MUMXX... 。请按照多功能食物料理机 MUMV...../MUMX.../MUMXX... 的使用说明书进行操作 。

本附件提供 3 种基本的食材加工方式选择:

**研磨:** 用于研磨和切碎量相当少的调味料 (如胡椒、小茴香、杜松子、肉桂、干茴香、藏红花) 、谷物 (如小麦、小米、亚麻籽) 、咖啡和糖

**切碎:** 用于切碎和剁碎肉类、硬质奶酪、洋葱、香料、大蒜、水果、蔬菜、坚果、杏仁和巧克力

**搅拌:** 用于混合液体或半固态食材, 在添加适量冷温液体 (如牛奶、水) 后, 还可以切碎/搅碎新鲜水果和蔬菜、冷冻水果以及将一些食材制作成糊

**⚠ 重要信息!**

切勿加工高温液体 (>60°C)。不得将其用于加工其他物品或物质。

## 电器安全说明

**⚠ 锋利的刀片/旋转驱动装置容易引发受伤危险!**

切勿通过刀盘来抓住刀片!

在使用刀盘时 (装配、拆卸或清洁) , 请始终安装上刀片护罩。请勿赤手触碰刀片!

请勿在驱动接口完全停止前安装或拆卸附件。只能将装配完整的附件安装到底座装置上。

**⚠ 重要信息!**

如要在冰箱中存放, 请将刀盘架与刀盘取下, 然后将盖子盖在容器上。请勿让玻璃容器承受极端的温度波动 (如:不能将任何热食材放入刚从冰箱中取出的玻璃容器中) 。请勿在玻璃容器中加工任何冰冻食材。

### 电器或附件的符号解释



按照操作说明中的说明操作。



将附件安放到底座装置 (🔓) 上并锁定 (🔒)。



用盖子 (🔒) 盖住容器或取下盖子 (🔓)。

**感谢您购买新的 Bosch 电器。您可以在我们的网页上找到更多关于产品的信息。**

**原产地:**
斯洛文尼亚

**总经销商:**
博西家用电器 (中国) 有限公司
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**全国统一客户服务热线:**
4008855888

**客户服务电子邮箱:**
careline.china@bshg.com

**公司网站:**
www.bosch-home.cn

**在使用前, 请仔细阅读这些说明, 以便熟悉本电器的重要安全和操作说明。**
请妥善保管使用说明书。若将本电器转让给第三方, 请务必随附上使用说明书。操作说明介绍了附件的不同功能以及在不同电器上的使用方法。

# 概述

**图 A**

**1 刀片护罩**
**2 带研磨刀片的刀盘** (黑色密封圈、金属底座)
**3 带搅拌/切碎刀片的刀盘** (红色密封圈、塑料底座)
**4 刀盘架**

**研磨/切碎附件**

**5 盖子** 1)
**6 玻璃容器** 1)
配合随附的盖子适用于冰箱存放。

**搅拌附件** 2)

**7 盖子**
带可关闭的即饮口 (“ToGo”)。
**8 塑料容器**
可用作饮品杯。

1) 数量视型号而定。
2) 适用于部分型号。

**图 B**
底座装置上的工作位置

**图 C**
附件组合 (视型号而定) :
**a** 研磨功能 =
刀盘架 (4) + 带研磨刀片的刀盘 (2) + 玻璃容器 (6)
**b** 切碎功能 =
刀盘架 (4) + 带切碎刀片的刀盘 (3) + 玻璃容器 (6)
**c** 搅拌杯功能 =
刀盘架 (4) + 带搅拌刀片的刀盘 (3) + 塑料容器 (8)

# 操作

- 在第一次使用前, 请彻底清洁所有部件, 请参见“清洁和保养”。

**图 D → MUMVH....**
**图 E → MUMX...**

## 准备附件

**细节图 1-5**

- 将食材放入容器。请勿超过**最大**容量刻度!
- 抓住刀片护罩上的刀盘并安装到刀盘架上。将其向下按到位。
- 取下刀片护罩。
- 将刀盘架安放到容器上, 然后逆时针旋转将其关闭。
  **提示:** 为方便锁紧刀盘架, 请用少许水或食用油润滑刀盘的密封圈。
- 检查刀盘上的红色锁紧杆是否已彻底锁紧 (细节图 5) 。如果未彻底锁紧, 则无法将附件安放在底座装置上!
- 将附件翻过来。

## 工作

**细节图 6-11**

- 按下释放按钮并将多功能臂移至垂直位置。
- 驱动接口保护盖盖住未使用的驱动接口。
- 取下搅拌杯驱动接口保护盖。
- 安装附件 (刀盘架上的箭头对准底座装置上的箭头) 并向下按 (细节图 8) 。
- 将附件朝逆时针方向彻底拧紧 (刀盘架上的点对准底座装置上的箭头, 细节图 9) 。
- 插上电源插头。
- 将旋转开关旋至 **M** 档并且不要松开。电器保持开启的时间越长, 食材就会被切得越碎。

如果是香料，启动电器后很快就能达到所需的切碎效果。只需“轻按”一下 **M** 档即可。

**注：** 有关使用附件的建议可在“菜谱”中找到。

**图 G** 显示了在使用不同附件时的最大加工量以及加工时间参考值。

### 使用电器后

**⚠ 旋转驱动装置容易引发受伤！**
请勿赤手触碰搅拌刀片。

**细节图 12-17**
- 松开旋转开关。
- 拔下电源插头。
- 顺时针旋转附件并将其取下。
- 将附件翻过来。
- 顺时针旋转刀盘架，将其拧松并取下。
- 装上刀片护罩并按入到位。
- 将容器盖上盖子并锁紧（🔒）。

**提示：** 最好在使用后立即清洁附件。将刀盘从刀盘架上取出后可将其彻底清洁（请参见“清洁和保养”）。

## 清洁和保养

**⚠ 锋利的刀片容易引发受伤危险！**
在使用刀盘时（装配、拆卸或清洁），请始终安装上刀片护罩。请勿赤手触碰刀片！

**警告！**
请勿使用磨蚀性清洁剂。否则可能会损坏表面。

刀盘、容器和盖子可在洗碗机内清洗。
将刀盘从刀盘架上取出后可将其彻底清洁。

**图 F**
- 将刀盘架翻过来（不要取下刀片护罩）。
- 将刀盘从刀盘架的中心处按出。
- 要重新装配，请通过刀片护罩抓住刀盘，然后将其插入刀盘架中。将其向下按到位。

**提示：** 要预清洗本电器，请在使用后立即向附件中倒入少量水和洗洁精。装上刀盘架并将其装到多功能食物料理机上。将本电器开启数秒（**M** 档）。将水倒出并用清水冲洗部件。

## 菜谱

**注：** 您可能并没有配齐所有菜谱需要使用的附件。标有 * 的菜谱需要使用搅拌附件。

### 地中海混合香辛料
– 9 克干迷迭香
– 14 克干葛缕子籽
– 6 克干香菜籽
– 3 克干牛至
– 2 克干肉桂棒
– 5 克粗盐

**工具：** 研磨附件和带研磨刀片的刀盘（**黑色**密封圈）

- 将所有食材放入玻璃容器中并装上刀盘架。
- 以 **M** 档研磨 90 秒。

该混合香辛料可用于烤蔬菜、五香熏鱼、腌肉、烤肉串、蔬菜千层面、意面酱料等。

### 罗勒酱
– 10 克松仁
– 3 克大蒜
– 5 克盐
– 40 克帕马森干酪
– 10 克鲜罗勒
– 70 克橄榄油

**工具：** 研磨附件和带搅拌/切碎刀片的刀盘（**红色**密封圈）

- 将松仁、大蒜、盐和帕马森干酪放入玻璃容器中，然后装上刀盘架。
- 以 **M** 档研磨 15 秒。
- 加入罗勒和橄榄油，然后以 **M** 档将所有食材混合 10 秒。

### 肉豆蔻口味的蜂蜜香蕉冰沙*
– 80 克香蕉，切片（使用冰冻香蕉可获得更高的稠度）
– 120 克低脂天然纯酸奶（香草味）
– 3 克蜂蜜（或少许）
– 200 克冷牛奶（也可使用低脂牛奶或豆奶）
– 肉豆蔻少许
– 30 克冰块（若需更高的稠度）

**工具：** 研磨附件和带研磨刀片的刀盘（**黑色**密封圈）

- 将肉豆蔻放入玻璃容器中并装上刀盘架。
- 以 **M** 档研磨 60 秒。

**工具：** 搅拌附件和带搅拌/切碎刀片的刀盘（红色密封圈）

- 将所有食材（肉豆蔻除外）放入玻璃容器中并装上刀盘架。
- 以 **M** 档搅拌 45 秒。
- 加入少许肉豆蔻调味。

## 樱桃椰奶昔*
– 70 克新鲜或冷冻去核樱桃
– 50 克香蕉
– 40 克椰奶
– 5 克无糖巧克力 (高可可含量)
– 75 克水
– 2 个冰块
– 30 克糖粉
– 70 克生奶油

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 将所有食材放入塑料容器中并装上刀盘架。
■ 以 **M** 档搅拌 45 秒。

## 刺山柑沙拉酱*
– 70 克橄榄油
– 40 克柠檬汁
– 10 克酱油
– 10 克芥末
– 20 克刺山柑
– 10 克盐腌刺山柑 15 克黑橄榄
– 5 克大蒜

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 将所有食材放入塑料容器中并装上刀盘架。
■ 以 **M** 档搅拌 40 秒。

## 芒果酱*
– 200 克去皮及核的软芒果
– 15 克柠檬汁
– 柠檬皮
– 6 克香葱碎
– 5 克亚麻子油
– 盐和胡椒少许

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 将所有食材放入塑料容器中并装上刀盘架。
■ 以 **M** 档搅拌 40 秒。

## 全麦煎饼*
– 70 克全麦面粉或全谷物 (依个人口味)
– 150 克牛奶
– 1 个鸡蛋
– 盐少许
– 糖少许
– 2.5 毫升葵花籽油
– 1 小撮香草糖

**工具:** 研磨附件和带研磨刀片的刀盘 (**黑色**密封圈) – 在需要时

■ 将全谷物放入玻璃容器中并装上刀盘架。
■ 以 **M** 档研磨 90 秒。

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 首先将所有湿食材放入塑料容器中, 然后再放入干食材。装上刀盘架。
■ 以 **M** 档搅拌 45 秒。

## “Virgin Daiquiri”草莓鸡尾酒*
– 80 克冷冻草莓
– 60 克糖
– 45 克苦柠檬水
– 200 克水
– 15 克柠檬汁
– 80 克冰块

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 将所有食材放入塑料容器中并装上刀盘架。
■ 以 **M** 档搅拌 40 秒。

## 青苹果冰沙*
– 1 个青苹果 (约 100 克)
– 一个柠檬榨汁 (约 20 克)
– 20 克甘蓝
– 10 克芹菜
– 10 克香菜叶
– 10 克亚麻籽
– 1 克肉桂粉
– 250 克冷水

**工具:** 搅拌附件和带搅拌/切碎刀片的刀盘 (**红色**密封圈)

■ 苹果去皮并切成块。
■ 芹菜切片。
■ 以 **M** 档搅拌 60 秒。

保留资料随时更改的权利。

## For your safety

This accessory is designed for the food processor MUMV...../ MUMX.../ MUMXX... . Follow the operating instructions for the food processor MUMV...../MUMX.../MUMXX... .
This accessory provides 3 basic processing options:
**Grinding:** for grinding and cutting fairly small quantities of spices (e.g. pepper, cumin, juniper, cinnamon, dried anise, saffron), grain (e.g. wheat, millet, linseeds), coffee and sugar
**Cutting:** for cutting and mincing meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, almonds and chocolate
**Blending:** for mixing liquid or semi-solid food, for cutting/mincing raw fruit and vegetables as well as frozen fruit and for pureeing food, with the addition of suitable cold or warm liquids (e.g. milk, water)

**⚠ Important!**
Never use hot liquids (>60°C). It must not be used for processing other objects or substances.

## Safety instructions for this appliance

**⚠ Risk of injury from sharp blades/rotating drive!**
Never grip the blade by the blade insert!
When working with the blade insert (assembly, disassembly, cleaning), always attach the blade guard. Do not touch blade with bare hands!
Do not attach or remove accessories until the drive is at a standstill.
Attach only completely assembled accessories to the base unit.

**⚠ Important!**
If storing in the refrigerator, remove the blade holder together with the blade insert and place the lid on the container.
Do not subject the glass container to extreme temperature fluctuations (e.g. do not put any hot ingredients into a glass container which has just been taken out of the refrigerator). Do not process any frozen food in the glass container.

### Explanation of the symbols on the appliance or accessory


Follow the instructions in the operating instructions.


Place attachment on base unit (🔓) and lock (🔒).


Close the container with the lid (🔒) or remove the lid (🔓).

**Congratulations on the purchase of your new Bosch appliance. You can find further information about our products on our web page.**

**Country of origin:**
Slovenia

**Exclusive distributor:**
BSH Home Appliances (China) Co., Ltd.
20/F,21/F, CN International Mansion,
129 Zhongshan Road, Nanjing,
Jiangsu Province, PRC.

**Careline:**
4008855888

**Service E-mail:**
careline.china@bshg.com

**Company website:**
www.bosch-home.cn

**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. The instructions describe different features of the accessory as well as its use on different appliances.

# Overview

**Fig. A**

**1 Blade guard**
**2 Blade insert with grinding blade** (black seal, metal base)
**3 Blade insert with blender/cutting blade** (red seal, plastic base)
**4 Blade holder**

**Grinding/cutter attachment**

**5 Lid** 1)
**6 Glass container** 1)
With attached lid suitable for storage in the refrigerator.

**Blender attachment** 2)

**7 Lid**
With closable mouthpiece (“ToGo”).

**8 Plastic container**
Can be used as a drinking cup.

1) Number varies depending on model.
2) For some models.

**Fig. B**
Operating position on the base unit

**Fig. C**
Combination options of the attachments (depending on model):

**a** Grinding function =
Blade holder (4) + blade insert with grinding blade (2) + glass container (6)
**b** Cutter function =
Blade holder (4) + blade insert with cutting blade (3) + glass container (6)
**c** Blender function =
Blade holder (4) + blade insert with blender blade (3) + plastic container (8)

# Operation

- Before using for the first time, thoroughly clean all parts, see “Cleaning and care”.

**Fig. D → MUMVH....**
**Fig. E → MUMX...**

## Preparing the attachment

**Detail images 1-5**

- Put ingredients into the container. Do not exceed **max** mark!
- Grip blade insert on the blade guard and insert into the blade holder. Press it down into place.
- Remove the blade guard.
- Place blade holder on the container and close by turning it anti-clockwise.
  **Tip:** To facilitate locking the blade holder, moisten the seal of the blade insert with a little water or cooking oil.
- Check that the red locking lever on the blade insert is completely locked (detail image 5). If it is not completely locked, the attachment cannot be placed on the base unit!
- Turn the attachment over.

## Working

**Detail images 6-11**

- Press release button and move swivel arm to vertical position.

- Cover unused drives with drive covers.
- Remove the blender drive cover.
- Put on attachment (arrow on the blade holder points to arrow on the base unit) and press downwards (detail image 8).
- Turn attachment all the way anti- clockwise (dot on the blade holder points to arrow on the base unit, detail image 9).
- Insert the mains plug.
- Turn rotary switch to setting **M** and hold. The longer the appliance remains switched on, the finer the ingredients are cut.

In the case of herbs the required cutting result can be achieved very quickly after switching the appliance on. A brief “tap” on setting **M** may be adequate.

**Note:** Recommendations on using the accessories can be found in the section “Recipes”.

**Figure C** shows guide values for the maximum quantities and processing times when working with the different attachments.

## After using the appliance

**⚠ Risk of injury from rotating drive!**
Do not touch blender blades with bare hands.

**Detail images 12-17**

- Release rotary switch.
- Remove mains plug.
- Turn attachment clockwise and remove.
- Turn the attachment over.
- Loosen blade holder by turning it clockwise and remove.
- Attach blade guard and press into place.
- Place the lid on the container and close (🔒).

**Tip:** Preferably clean the attachment immediately after use. The blade insert can be cleaned thoroughly by taking it out of the blade holder (see “Cleaning and care”).

# Cleaning and care

**⚠ Risk of injury from sharp blades!**
When working with the blade insert (assembly, disassembly, cleaning), always attach the blade guard. Do not touch blade with bare hands!

**Warning!**
Do not use abrasive cleaning agents. Surfaces may be damaged.

Blade inserts, container and lid are dishwasher-proof.
The blade insert can be cleaned thoroughly by taking it out of the blade holder.

**Fig. F**

- Turn the blade holder over (with blade guard attached).
- Press the blade insert out of the centre of the blade holder.
- To re-assemble, grip the blade insert by the blade guard and insert into the blade holder. Press it down into place.

**Tip:** To preclean the appliance, put a little water and washing-up liquid in the attachment immediately after use. Close with blade holder and place on the food processor. Switch on for a few seconds (setting **M**). Pour out water and rinse parts with fresh water.

# Recipes

**Note:** You may not have the accessories for all the recipes. The blender attachment is required for the recipes identified with *.

## Mediterranean spice mix

– 9 g dried rosemary
– 14 g dried caraway seeds
– 6 g dried coriander seeds
– 3 g dried oregano
– 2 g dried cinnamon sticks
– 5 g coarse salt

**Tools:** Grinding attachment and blade insert with grinding blade (**black** seal)

- Put all ingredients in the glass container and close with the blade holder.
- Grind for 90 seconds on setting **M**.

This spice mix can be used e.g. for grilled vegetables, marinated fish, marinated meat, meat kebabs, vegetable lasagne, sauces for pasta dishes.

## Basil pesto

– 10 g pine nuts
– 3 g garlic
– 5 g salt
– 40 g Parmesan cheese
– 10 g fresh basil
– 70 g olive oil

**Tools:** Grinding attachment and blade insert with blender/cutting blade (**red** seal)

- Put pine nuts, garlic, salt and Parmesan cheese in the glass container and close with the blade holder.
- Grind for 15 seconds on setting **M**.
- Add basil and olive oil and mix everything for 10 seconds on setting **M**.

## Honey and banana smoothie with a taste of nutmeg*

– 80 g bananas, diced (use frozen bananas for a thicker consistency)
– 120 g low fat natural yoghurt (vanilla)
– 3 g honey (or to taste)
– 200 g cold milk (low fat milk or soya milk can also be used)
– 1 pinch of nutmeg
– 30 g ice cubes (if a thicker consistency is required)

**Tools:** Grinding attachment and blade insert with grinding blade (**black** seal)

- Put the nutmeg in the glass container and close with the blade holder.
- Grind for 60 seconds on setting **M**.

**Tools:** Blender attachment and blade insert with blender/cutting blade (red seal)

- Put all ingredients (except nutmeg) in the plastic container and close with the blade holder.
- Blend for 45 seconds on setting **M**.
- Add a pinch of nutmeg to taste.

## Cherry smoothie with coconut milk*

– 70 g fresh or frozen pitted cherries
– 50 g banana
– 40 g coconut milk
– 5 g unsweetened chocolate (high cocoa content)
– 75 g water
– 2 ice cubes
– 30 g icing sugar
– 70 g whipped cream

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

- Put all ingredients in the plastic container and close with the blade holder.
- Blend for 45 seconds on setting **M**.

## Caper salad dressing*

– 70 g olive oil
– 40 g lemon juice
– 10 g soy sauce
– 10 g mustard
– 20 g capers
– 10 g salted capers 15 g black olives
– 5 g garlic

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

■ Put all ingredients in the plastic container and close with the blade holder.
■ Blend for 40 seconds on setting **M**.

## Mango dressing*

– 200 g soft, peeled pitted mangos
– 15 g lemon juice
– Lemon peel
– 6 g chopped shallots
– 5 g linseed oil
– Salt and pepper to taste

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

■ Put all ingredients in the plastic container and close with the blade holder.
■ Blend for 40 seconds on setting **M**.

## Wholemeal pancakes*

– 70 g wholemeal flour or whole grains (according to taste)
– 150 g of milk
– 1 egg
– 1 pinch of salt
– 1 pinch of sugar
– 2.5 g sunflower oil
– 1 pinch of vanilla sugar

**Tools:** Grinding attachment and blade insert with grinding blade (**black** seal) – as and when required

■ Put the whole grains in the glass container and close with the blade holder.
■ Grind for 90 seconds on setting **M**.

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

■ First put all moist ingredients in the plastic container, then the dry ingredients. Close with the blade holder.
■ Blend for 45 seconds on setting **M**.

## “Virgin Daiquiri” strawberry cocktail*

– 80 g frozen strawberries
– 60 g sugar
– 45 g Bitter Lemon
– 200 g water
– 15 g lemon juice
– 80 g ice cubes

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

■ Put all ingredients in the plastic container and close with the blade holder.
■ Blend for 40 seconds on setting **M**.

## Green smoothie*

– 1 green apple (ca. 100 g)
– Juice of one lemon (approx. 20 g)
– 20 g kale
– 10 g celery
– 10 g coriander leaves
– 10 g linseeds
– 1 g ground cinnamon
– 250 g cooled water

**Tools:** Blender attachment and blade insert with blender/cutting blade (**red** seal)

■ Peel the apple and cut into pieces.
■ Cut celery into pieces.
■ Blend for 60 seconds on setting **M**.

Changes reserved.

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