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能量汲享套装

MUZS6HACN

| [zh] | 使用说明书 | 绞肉机附件 | 10 |
|------|---------------------|------------------------|----|
| [en] | Information for Use | Meat mincer attachment | 13 |

https://digitalguide.bsh-group.com?mat-no=8001304286





- [zh] 要打开更多与使用相关的提示,请扫描二维码或访问网站。您可以在那里查阅关于机器或附件的更多详细信息。
- **[en]** Scan the QR code or visit the website to open the Further Notices for Use. You can find additional information about your appliance or accessory here.















































































zh 安全须知

🛆 安全须知

- 请仔细阅读本说明书。
- 请注意主机说明书。

本附件仅用于:

- 搭配 MUMS6 系列的厨房电器使用。
- 使用原装零件和附件。
- 适用于切碎生的或煮熟的食材,例如肉类、鱼类和蔬菜。
- 用于本说明书中所述的额外用途。
- ▶ 应保持双手、头发、衣物及其他配件远离旋转的部件。
- ▶请勿将手伸到进料管中。
- ▶ 仅限使用推料棒续加配料。
- ▶ 切勿在主机上组装附件。
- ▶ 只有在驱动器处于静止状态且电源插头已拔下时,方可安装和拆卸 附件。
- ▶ 只有在指定的工作位置上才可使用附件。

避免材料损坏

- ▶ 请勿加工含有坚硬成分的食材,例如骨头、软骨或者核。
- ▶ 切勿将任何物体插到进料管或外壳中,例 如木汤匙。
- ▶ 使用前,请检查进料管和外壳中是否有异物。

组件

→ <u>图</u> 1

| A | 绞肉机附件 |
|------|----------------------|
| В | 通用连接器 |
| С | 刀孔盘 |
| D | 油炸肉馅饼附件1 |
| E | 香肠灌装附件1 |
| F | 喷注式烘烤附件 ² |
| G | 意大利面盘 ² |
| 1 | 金属腔室外壳 |
| 2 | 用于插入对齐的定位销 |
| 3 | 入料盘 |
| 1 具位 | |

² 选购 配件

| 4 | 底脚 |
|------|---------------|
| 5 | 带耦合器的螺旋输送器 |
| 6 | 刀片 |
| 7 | 刀孔盘,中 |
| 8 | 螺丝环 |
| 9 | 推料棒 (含储藏格和盖子) |
| 10 | 锁定杆 |
| 11 | 去联锁键 |
| 12 | 附件的底座和驱动器 |
| 13 | 刀孔盘,粗 |
| 14 | 刀孔盘,细 |
| 15 | 油炸肉馅饼附件锥形环 |
| 16 | 油炸肉馅饼喷嘴 |
| 17 | 香肠灌装器轴承环 |
| 18 | 香肠灌装嘴 |
| 19 | 喷注式烘烤附件支撑环 |
| 20 | 模板支架 |
| 21 | 模板 |
| 1 具体 | 取决于型号 |

2 选购 配件

| 22 | Fusili 意大利面盘 |
|----|-----------------------|
| 23 | Maccheroni 意大利面盘 |
| 24 | Cellentani 意大利面盘 |
| 25 | Ditaloni rigati 意大利面盘 |
| 26 | Rigatoni 意大利面盘 |
| | |

1 具体取决于型号

² 选购 配件

图标

| 符号 | 说明 |
|----|-----------------|
| | 请勿将手伸到进料管中。 |
| | 主驱动接口上的位置标记 |
| ₿▼ | 放上通用连接器 🛡 并拧紧 🔒 |
| | |

专用附件

您可以在此查看专用附件及其使用一览。

喷注式烘烤附件

喷注式烘烤附件适用于用模具制作饼干面团 或糕点面团。

香肠推料棒附件

香肠推料棒附件适用于将香肠肉馅灌入人造和天然肠衣,以及用于制作卷状物,例如 Cevapcici。

油炸肉馅饼附件

油炸肉馅饼附件适用于制作面饼或碎肉馅饼 皮。

意大利面盘

意大利面盘适用于制作以下类型的意大利 面:Fusili、Maccheroni、Cellentani、 Ditaloni rigati 和 Rigatoni。

过载保护装置

过载保护系统可防止电机和其他部件因过载 而损坏。

→ "处理故障", 页12

操作

准备主机

→ 图 2 - 5

组装附件

注: 使用专用附件时需要绞肉机的部件,刀 片和刀孔盘除外。

- 组装绞肉机附件

- → 图 6 - 9

- 组装香肠灌装附件
 - → <u>客</u> 10 13

组装油炸肉馅饼附件

→<u>图</u>14 - 17

- 组装喷注式烘烤附件
- →<u>⑧</u>18 21
- 组装带有意大利面盘的附件

^一 **注**: 将意大利面盘仅与匹配的盖板一起插 - 入。

— → <u>客</u> 22 - 25

安装附件

→<u> ⑧</u> 26 - 29

转速建议

遵照建议的速度可实现最佳效果。

| 设置 | 用途 |
|-----|----------------|
| 7 | 通过绞肉机加工食材。 |
| 3-4 | 使用香肠灌装器。 |
| 1-2 | 使用油炸肉馅饼附件。 |
| 1-2 | 通过喷注式烘烤附件加工面团。 |
| 7 | 使用意大利面盘。 |

加工食材

→<u>⑧</u>30 - 32

取下附件

→ <u>⑧</u> 33 - 35

提示:使用完毕后,请立即清洁所有部件, 以防残留物干固。

加工说明

绞肉机附件

刀孔盘的使用:

 刀孔盘(细)用于: 煮汤用的熟鸡肉、猪肉、牛肉、熟肝、熟鱼; 用于制作肉饼的 生猪肉、生牛肉; 用于制作肝肠的生肝、 肉和肥肉; 制作瘦肉香肠的猪肉

- zh 清洁概述
- **刀孔盘**(中)用于制作肉酱和施华力肠的猪
 肉和牛肉
- 刀孔盘(粗)用于制作匈牙利式炖肉汤的煎 猪肉;用于制作杂烩烤饼的剩余食品,例 如烤肉、香肠

香肠灌装附件

- 加工前,请将天然肠衣置入温水中浸泡
 10分钟。
- 将肉灌入肠衣内,但切勿过于"饱满",否则香肠在烹调或油煎的过程中可能会爆裂。

清洁概述

清洁各个部件,如表格所示。

- ▶ 请勿使用任何含酒精或烈性成分的清洁 剂。
- ▶ 请勿使用任何锋利、尖锐或金属材质的物品。
- ▶ 请勿使用砂布或清洁剂。

注: 切勿用洗碗机清洗下列部件: 金属腔室 外壳、螺旋环和螺旋输送器。如果使用温度 高于 40°°C 的清洁剂和水清洗这些部件, 部 件的表面光泽可能会发生变化。这不会影响 部件的功能。

→ 图 36

存放零部件

- ▶ 清洁后将干燥的零部件存放在推料棒的储 藏格内。
 - → 图 37

食谱

您可以在这里找到专为您的附件打造的食 谱。

面条

- 将带有所需意大利面盘的厨房电器准备 好。
- 将面团切成小块。
- 将旋转开关转到档位7。
- 将小块面团一一放入入料盘中,并用推料 棒将其往下推入。
- 取出成形的面团,并重新放入入料盘中, 可以使其特别光滑。
- 经过两次加工后,将面条直接在螺丝环上 用刀片切成所需的长度。
- 将面条放置在撒了面粉的棉布或木制菜板 上。

提示: 将新鲜的面条干燥后保存。

奶油酥饼

- 准备好带有喷注式烘烤附件的厨房电器, 并设置好所需的形状。
- 将面团切成小块。
- 将旋转开关转到档位 1-2。
- 将小块面团一一放入入料盘中,并用推料 棒将其往下推入。
- 将面团直接在螺丝环上用刀片切成所需的 长度。
- 将奶油酥饼放置在撒了面粉或铺有烘焙纸 的烤盘上。

注:为了获得所需的形状,不要加工太柔软 的面团。

处理故障

即使主机正在运行,食物也未被加工。

螺旋输送器的耦合器过载,在预定的断裂点 断裂。

注: 带有额定断裂点的备用零件非本公司质 保的一部份。请通过订购编号 10001090 向 客户服务部门购买新的耦合器。

1. 松开螺栓, 取下损坏的耦合器。

→<u></u> *图*38

2. 装上新的耦合器并拧紧。

→ <u>客</u> 39

A Safety

- Read this instruction manual carefully.
- Observe the instructions for the main unit.

Only use the accessories:

- with a kitchen machine from the same series MUMS6.
- with genuine parts and accessories.
- For cutting up raw or cooked food, e.g. meat, fish and vegetables.
- For additional applications described in these instructions.
- ► Keep hands, hair, clothing and utensils away from rotating parts.
- Do not reach into the filling shaft.
- Only use the pusher to push down ingredients.
- Never assemble the accessories on the main unit.
- Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- The accessories should only be used in the intended operating position.

Avoiding material damage

- Do not process food that contains hard components, e.g. bones, gristle or stones.
- Do not insert objects into the filling shaft or housing, e.g. wooden spoons.
- Before use, check the filling shaft and housing for foreign objects.

Components

→ Fig. **1**

| A | Meat mincer attachment | |
|---|--|--|
| В | Universal adapter | |
| С | Perforated discs | |
| D | Kebbe attachment ¹ | |
| E | Sausage filler attachment ¹ | |
| F | Viennese whirl attachment ² | |
| G | Pasta discs ² | |
| | ¹ Depending on the model | |

- ¹ Depending on the model
- ² Special accessory

| 1 | Metal chamber housing |
|--|---|
| 2 | Pin for aligning inserts |
| 3 | Filling tray |
| 4 | Foot |
| 5 | Worm conveyor with clutch |
| 6 | Knife |
| 7 | Perforated disc, medium |
| 8 | Threaded ring |
| 9 | Pusher with storage compartment and lid |
| 10 | Locking lever |
| 11 | Release button |
| 12 | Holder and drive for attachments |
| 13 | Perforated disc, coarse |
| 14 | Perforated disc, fine |
| 15 | Conical ring for kebbe attachment |
| Depending on the model ² Special accessory | |

en Symbols

| 16 | Kebbe nozzle |
|------------------|---|
| 17 | Sausage filler bearing ring |
| 18 | Sausage filler nozzle |
| 19 | Bearing ring for Viennese whirl at- tachment |
| 20 | Holder for shape plate |
| 21 | Shape plate |
| 22 | Pasta disc for fusili |
| 23 | Pasta disc for macaroni |
| 24 | Pasta disc for cellentani |
| 25 | Pasta disc for ditaloni rigati |
| 26 | Pasta disc for rigatoni |
| ¹ Der | pending on the model |

- ¹ Depending on the model
- ² Special accessory

Symbols

| Symbol | Description |
|--------|--|
| | Do not reach into the filling shaft. |
| ▼ | Position marking on main drive |
| ₿▼ | Fit the universal adapter 🔻 and turn to secure 🕯 |

Special accessory

You can find an overview of the special accessories and how to use them here.

Viennese whirl attachment

The Viennese whirl attachment is suitable for shaping biscuit dough or shortcrust pastry.

Sausage stuffing attachment

The sausage stuffing attachment is suitable for filling artificial and natural casings with meat and for shaping rolls, e.g. cevapcici.

Kebbe attachment

The kebbe attachment is suitable for shaping dough or minced meat pockets.

Pasta discs

The pasta discs are suitable for producing the following types of pasta: Fusili, macaroni, cellentani, ditaloni rigati and rigatoni.

Overload protection

The overload protection system prevents the motor and other components from being damaged through being overloaded. \rightarrow "Troubleshooting", Page 16

Operation

Preparing main unit

→ Fig. **2** - **5**

Assembling the attachments

Note: To use the special accessory, you need the parts of the meat mincer, except for the knife and perforated disc.

Assembling the meat mincer attachment \rightarrow *Fig.* 6 - 9

Assembling the sausage filler attachment

→ Fig. 10 - 13

Assembling the kebbe attachment

→ Fig. 14 - 17 Assembling the Viennese whirl attachment

→ Fig. **18** - **21**

Assembling the attachment with pasta discs

Note: Only insert the pasta discs with the matching cover.

→ Fig. **22** - **25**

Fitting the attachment

→ Fig. **26** - **29**

Recommended speeds

Observe the recommended speeds for optimum results.

| Setting | Use |
|---------|---------------------------------------|
| 7 | Processing food with the meat mincer. |
| 3-4 | Use the sausage filler. |

| Setting | Use |
|---------|--|
| 1-2 | Use the kebbe attachment. |
| 1-2 | Process dough with the Vien- nese whirl attachment. |
| 7 | Use the pasta discs. |
| | |

Processing food

→ Fig. **30** - **32**

Removing the attachment

→ Fig. **33** - **35**

Tip: Clean all parts immediately after use so that residues do not dry on.

Processing instructions

Meat mincer attachment

Using the perforated discs:

- Perforated disc, fine for cooked chicken/pork/beef, cooked liver, cooked fish for soups; raw pork and beef for meat loaf; raw liver, meat and bacon for liver sausage; pork for Mettwurst (German smoked sausage)
- Perforated disc, medium for pork and beef for pâté and cervelat sausage
- Perforated disc, coarse for roast pork for goulash soup; leftovers, e.g. from joints or sausage, for bakes

Sausage filler attachment

- Soak natural casing in lukewarm water for 10 minutes before processing.
- Do not stuff casings too full or the sausages may burst during boiling or frying.

Overview of cleaning

Clean the individual parts as indicated in the table.

- Do not use cleaning agents containing alcohol or spirits.
- Do not use sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.

Note: Never clean the following parts in the dishwasher: metal chamber housing, threaded ring and worm conveyor. If you clean these parts with detergent and water

hotter than 40 °C, this may affect the shiny finish of the parts. It will not impair functioning of the parts.

→ Fig. **36**

Storing individual parts

 After cleaning, keep the dried individual parts in the pusher storage compartment.

→ Fig. **37**

Recipes

You can find a selection of recipes specially developed for your accessories here.

Pasta

- Prepare the food processor with the required pasta disc.
- Cut the dough into small pieces.
- Turn the rotary switch to setting 7.
- Add the pieces of dough individually to the filling tray and push down with the pusher.
- Remove the shaped dough and put it back in the filling tray – this makes it extremely smooth.
- After the second pass, use a knife to cut off the pasta directly on the threaded ring in the required length.
- Place the pasta on a cotton cloth or wooden board dusted with flour.

Tip: Dry fresh pasta so that it can be stored.

Viennese whirls

- Prepare the food processor with the Viennese whirl attachment and set the shape you require.
- Cut the dough into small pieces.
- Turn the rotary switch to setting 1-2.
- Add the pieces of dough individually to the filling tray and push down with the pusher.
- Cut off the dough directly on the threaded ring in the required length using a knife.
- Place the whirls onto a baking tray dusted with flour or lined with greaseproof paper.

Note: To make the required shape, do not process dough that is too soft.

Troubleshooting

Food is not being processed although the main unit is running.

The clutch of the worm conveyor has been overloaded and has broken at the predetermined breaking point.

Note: Spare parts with a predetermined breaking point are not covered by our warranty obligations. A new clutch is available from customer service under order number 10001090.

- **1.** Release the screw and remove the faulty clutch.
 - → Fig. **38**
- 2. Insert the new clutch and screw in tight.

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→ Fig. 39
```



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