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› Bosch MUMX30GXDE MaxiMUM Food Processor User Manual

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User Manual

1. IMPORTANT SAFETY INFORMATION

Please read these instructions carefully before using your Bosch MUMX30GXDE MaxiMUM Food Processor. Keep this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the appliance from the power supply before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with damaged parts or attachments.
- Ensure all attachments are correctly assembled and locked into place before operating.
- This appliance is intended for household use only. Do not use outdoors.
- Children should be supervised to ensure that they do not play with the appliance.
- Blades and sharp edges of attachments are very sharp. Handle with extreme care.

2. PRODUCT OVERVIEW

The Bosch MUMX30GXDE MaxiMUM is a powerful and versatile food processor designed for various kitchen tasks, from kneading dough to slicing vegetables.



Image 1: Bosch MUMX30GXDE MaxxiMUM Food Processor. This image displays the main unit with its stainless steel mixing bowl and a whisk attachment, highlighting its robust design.

Key Features:

- **Powerful 1600 Watt Motor:** Ensures efficient processing of even the toughest ingredients.
- **SensorControl:** Automatic function for perfect whipped cream and meringue, preventing over-whipping.
- **3D PlanetaryMixing:** Unique stirring movement in three directions simultaneously for thorough and fast mixing.
- **5.4 Liter Stainless Steel Bowl:** Large capacity for preparing significant quantities.
- **Smart Dough Sensor:** Maintains constant speed for consistent results, even with heavy doughs.
- **Ergonomic Design:** Thoughtful solutions for easy filling, processing, and pouring.
- **Integrated Cable Storage:** For tidy storage.

Included Accessories:

- Stainless steel mixing bowl (5.4 L)

- Professional Flexi-whisk
- High-performance kneading hook (metal)
- Absolute stirring whisk
- Continuous cutter with 4 discs (grater, friction disc coarse/medium-fine, cutting disc)
- Lid with filling aid

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for potential future transport or storage.
2. **Clean:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for details.
3. **Placement:** Place the motor unit on a clean, stable, and level surface. Ensure there is enough space around the appliance for ventilation and operation.
4. **Attach Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into position.
5. **Install Tool:** Select the desired tool (kneading hook, whisk, or stirring whisk). Insert the tool into the drive shaft in the mixing arm and push it upwards until it clicks into place.
6. **Lower Mixing Arm:** Ensure the mixing arm is lowered and locked before operation.
7. **Power Connection:** Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

The Bosch MaxxiMUM offers intuitive controls and various functions to assist with your cooking and baking needs.

4.1 General Operation

- **Power On/Off:** Use the main power switch or dial to turn the appliance on or off.
- **Speed Control:** Adjust the speed dial to select the desired processing speed. Start with lower speeds and gradually increase as needed.
- **Pulse Function:** For short bursts of power, use the pulse setting. This is ideal for quickly chopping or mixing ingredients.

4.2 Using SensorControl

The SensorControl feature automatically stops the mixing process when whipped cream or meringue reaches perfect consistency, preventing over-processing.

1. Ensure the professional flexi-whisk is correctly installed.
2. Add the ingredients for whipped cream or meringue to the stainless steel bowl.
3. Select the SensorControl program on the speed dial.
4. The appliance will automatically detect when the optimal consistency is reached and stop.

4.3 3D PlanetaryMixing

This advanced mixing system ensures that ingredients are thoroughly mixed from all sides of the bowl, leaving no residue on the edges or bottom. The tool moves in three dimensions, mimicking the movement of a planet around the sun, while also rotating on its own axis.

4.4 Using Attachments

- **Kneading Hook:** Ideal for heavy doughs such as bread or pizza dough. Use lower speeds to start, then increase as the dough forms. The Smart Dough Sensor will help maintain consistent kneading.

- **Whisks (Flexi-whisk, Stirring whisk):** Use for light batters, creams, egg whites, and sauces. The Flexi-whisk is particularly effective for scraping the bowl sides.
- **Continuous Cutter:** Attach the continuous cutter to the designated drive. Insert the desired disc (grating, slicing, or friction disc). Use the pusher to feed ingredients through the chute. Always use the pusher, never your fingers.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your food processor.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the motor unit with a damp cloth. Do not use abrasive cleaners or immerse in water.
3. **Bowl and Attachments:** The stainless steel mixing bowl and most attachments (whisks, kneading hook, cutter discs) are dishwasher-safe. For best results, rinse off any food residue before placing them in the dishwasher.
4. **Lid and Pusher:** These plastic parts are also typically dishwasher-safe. Check individual components for specific cleaning instructions if unsure.
5. **Sharp Blades:** Handle cutter discs and other sharp parts with extreme care to avoid injury.
6. **Storage:** Store the cleaned and dried appliance and its accessories in a safe, dry place. Utilize the integrated cable storage for the power cord.

6. TROUBLESHOOTING

If you encounter issues with your Bosch MaxxiMUM Food Processor, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power switch off; mixing arm not locked; bowl not correctly seated.	Check power connection; ensure power switch is on; lock mixing arm; ensure bowl is securely twisted into place.
Motor stops during operation.	Overload protection activated; power interruption.	Reduce load; turn off, unplug, wait 30 minutes, then restart; check power supply.
Ingredients not mixing thoroughly.	Incorrect attachment used; too little ingredient for the bowl size.	Ensure correct whisk/hook is used for the task; for very small quantities, a hand mixer might be more suitable.
Loud noise during operation.	Normal for high-power appliances; attachment not properly secured.	Ensure all attachments are correctly installed and locked. If noise is unusual or excessive, contact customer support.

If the problem persists after trying these solutions, please contact Bosch customer support.

7. SPECIFICATIONS

Model: MUMX30GXDE

Brand: Bosch

Power: 1600 Watts

Bowl Capacity: 5.4 Liters

Material (Body): Aluminium

Material (Bowl/Blades): Stainless Steel

Item Weight: 5110 Grams (approx. 5.11 kg)

Special Features: SensorControl, 3D PlanetaryMixing, Smart Dough Sensor, Pulse Function, Dishwasher-safe parts, Splash Guard, Mixer Attachment, Vegetable Cutter.

Recommended Uses: Kneading, Grating, Slicing, Whipping, Mixing.

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or visit the official Bosch website for your region. Bosch provides customer support for product inquiries, spare parts, and service requests.

Online Support: Visit the Bosch Home Appliances website and navigate to the support section for FAQs, troubleshooting guides, and contact information.

Contact: Refer to your product registration card or the Bosch website for local customer service contact details (phone number, email).