

Bosch MUM9D33S11

Bosch OptiMUM MUM9D33S11 Food Processor Instruction Manual

Model: MUM9D33S11

1. SAFETY INSTRUCTIONS

Please read these safety instructions carefully before using the appliance for the first time. Keep this manual for future reference.

- This appliance is intended solely for domestic use and household environments.
- It is suitable for mixing, kneading, and beating food.
- The appliance must not be used to process other substances or objects.
- Use the appliance only indoors at room temperature and up to 2000 m above sea level.
- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Never operate the appliance with a damaged cord or plug.
- Do not immerse the motor unit in water or other liquids.
- Children should be supervised to ensure they do not play with the appliance.

2. PRODUCT OVERVIEW

The Bosch OptiMUM MUM9D33S11 is a versatile food processor designed for various kitchen tasks, featuring a powerful motor and a range of professional accessories.

Key Features

- Powerful 1300 Watt motor (some models may feature 1600W) for excellent dough results and efficient processing.
- Smart Dough Sensor for consistent performance.
- Elegant and durable metal housing with premium quality details for long-lasting use.
- 3D Planetary Mixing system for optimal blending of all ingredients.
- Extra-large 5.5 L brushed stainless steel bowl, suitable for up to 3.5 kg of cake batter.
- Wide range of professional accessories, easily installed with color coding.

- 7 speed settings for precise control.

Components



The Bosch OptiMUM MUM9D33S11 food processor includes the main motor unit, a 5.5L stainless steel mixing bowl, a transparent splash guard, a professional whisk, a stirring paddle, a kneading hook, and a continuous shredder attachment with multiple slicing and grating discs.

Dimensions



The appliance measures approximately 395 mm in depth, 222 mm in width, and 317 mm in height. The stainless steel bowl has a capacity of 5.5 liters.

3. SETUP

Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or transport materials.
3. Clean all parts that will come into contact with food before first use (refer to Section 5: Maintenance and Cleaning).

Attaching the Bowl

- Place the stainless steel mixing bowl onto the base of the appliance.
- Rotate the bowl slightly until it locks securely into place.
- Ensure the bowl is stable before proceeding.

Attaching Accessories



Einfache Befestigung der Zubehöre

The Bosch OptiMUM features color-coded ports for easy and correct attachment of various accessories. Match the accessory's color marking to the corresponding port on the appliance.

1. Ensure the appliance is unplugged.
2. Lift the multi-function arm by pressing the release button.
3. Select the desired accessory (whisk, stirring paddle, or kneading hook).
4. Align the accessory with the drive shaft in the multi-function arm. The accessories are designed for easy attachment.
5. Push the accessory upwards until it clicks into place.
6. Lower the multi-function arm until it locks.



This image demonstrates the attachment of a whisk. The whisk, stirring paddle, and kneading hook are designed for secure and simple installation onto the drive shaft.

4. OPERATING INSTRUCTIONS

Powering On/Off

- Plug the appliance into a suitable power outlet.
- To start, turn the speed selector dial to the desired speed.
- To stop, turn the speed selector dial to the '0' position.

Speed Control



Einfache und schnelle Zubereitung mit 7 Geschwindigkeitsstufen

The appliance features a rotary dial for selecting one of 7 speed levels, allowing for easy and quick preparation tailored to your recipe.

The Bosch OptiMUM offers 7 speed settings, allowing precise control for various tasks. Start with lower speeds for initial mixing and gradually increase as needed.

Mixing Functions

Kneten
schwere
Teige wie
z.B. Hefeteig



Schlagen
Eiweis,
Cremes und
leichte Teige



Rühren
Rührteig
oder Mousse



The food processor excels at various tasks: **Kneading** heavy doughs like yeast dough, **Beating** egg whites, creams, and light doughs, and **Stirring** batters or mousses.

- **Kneading:** Use the kneading hook for heavy doughs such as yeast dough or bread dough.
- **Beating:** Use the whisk for whipping egg whites, cream, or preparing light batters.
- **Stirring:** Use the stirring paddle for mixing cake batters, cookie doughs, or mousses.

Using the Continuous Shredder/Slicer



Raspeln oder schneiden - **schnell und einfach**

The continuous shredder attachment allows for quick and easy grating or slicing of ingredients like carrots.

1. Attach the continuous shredder to the designated port (refer to color coding).
2. Insert the desired slicing or grating disc into the shredder housing.
3. Secure the lid.
4. Place a bowl under the output chute to collect processed food.
5. Turn on the appliance to a suitable speed.
6. Feed ingredients through the chute using the food pusher.



The continuous shredder comes with various discs for different preparations, including fine grating (e.g., cheese), coarse grating (e.g., carrots), and slicing (e.g., zucchini).

5. MAINTENANCE AND CLEANING

General Cleaning

- Always unplug the appliance before cleaning.
- Wipe the motor unit with a damp cloth. Do not immerse it in water.
- Clean the accessories and bowl immediately after use to prevent food residue from drying.

Dishwasher-Safe Parts



Many components of the Bosch OptiMUM, such as the stainless steel bowl, whisk, stirring paddle, kneading hook, and parts of the continuous shredder, are dishwasher-safe for convenient cleaning.

- The stainless steel mixing bowl is dishwasher-safe.
- The whisk, stirring paddle, and kneading hook are dishwasher-safe.
- The splash guard and components of the continuous shredder (excluding the drive unit) are dishwasher-safe.
- Always refer to the individual accessory's instructions for specific cleaning guidelines.



The stainless steel bowl is robust, food-safe, and dishwasher-safe, ensuring hygiene and durability.

6. TROUBLESHOOTING

If you encounter issues with your Bosch OptiMUM food processor, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not start	Not plugged in; power switch off; arm not locked; accessory not correctly attached.	Check power connection; ensure speed dial is not at '0'; ensure multi-function arm is fully lowered and locked; re-attach accessory correctly.
Motor sounds strained	Overloaded with ingredients; too heavy dough for current speed.	Reduce quantity of ingredients; increase speed setting; ensure ingredients are at room temperature if applicable.
Ingredients not mixing evenly	Incorrect accessory used; insufficient mixing time; ingredients stuck to sides.	Ensure correct accessory for the task; increase mixing time; scrape down sides of the bowl with a spatula.

Problem	Possible Cause	Solution
Shredder/Slicer not working efficiently	Disc incorrectly inserted; chute overloaded; ingredients too large.	Check disc placement; do not overload chute; cut ingredients into smaller pieces if necessary.

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

7. TECHNICAL SPECIFICATIONS



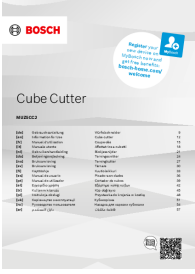



Specification	Value
Brand	Bosch
Model Number	MUM9D33S11
Color	Silver/Black
Product Dimensions (L x W x H)	31.7 x 22.2 x 39.5 cm
Weight	10.1 Kilograms
Bowl Capacity	5.5 Litres
Power	1300 Watts
Voltage	240 Volts
Material	Metal
Number of Speeds	7
Special Features	Dishwasher-safe parts, Stainless steel mixing bowl

8. WARRANTY AND SUPPORT

Bosch stands by the quality of its products. The OptiMUM food processor comes with a **10-year motor warranty**, ensuring long-term reliability and performance.

For technical support, spare parts, or warranty claims, please contact Bosch customer service. You can typically find contact information on the official Bosch website for your region or on the product packaging.

Please have your model number (MUM9D33S11) and proof of purchase ready when contacting support.

	<p>Bosch MultiTalent 8 Compact Food Processor Instruction Manual</p> <p>Comprehensive instruction manual for the Bosch MultiTalent 8 Compact Food Processor (MC812....). Learn about setup, safe operation, various attachments for chopping, mixing, kneading, slicing, and shredding, plus maintenance and troubleshooting.</p>
	<p>Bosch MUM9 OptiMUM Küchenmaschine: Kurzanleitung und Bedienung</p> <p>Schnellstartanleitung für die Bosch MUM9 OptiMUM Küchenmaschine. Erfahren Sie, wie Sie das Gerät einrichten, bedienen und verschiedene Zubehörteile verwenden, einschließlich Timer- und Waagefunktionen.</p>
	<p>Bosch Cube Cutter MUZ5CC2 User Manual</p> <p>Comprehensive user manual for the Bosch MUZ5CC2 Cube Cutter accessory, detailing safe operation, assembly, usage examples, and troubleshooting for Bosch kitchen machines.</p>
	<p>Bosch MCM40 Compact Food Processor Instruction Manual</p> <p>Comprehensive operating instructions and safety guidelines for the Bosch MCM40 Compact Food Processor. Learn about its features, usage, cleaning, troubleshooting, and recipes for efficient kitchen preparation.</p>
	<p>Bosch MUZ6MM Universal Mixer Attachment - Instruction Manual</p> <p>User manual and guide for the Bosch MUZ6MM Universal Mixer Attachment, detailing its intended use, safety instructions, operation, and cleaning for Bosch MUM6N.. kitchen machines.</p>
	<p>Bosch MUM5X Universal Kitchen Machine User Manual</p> <p>Comprehensive user manual for the Bosch MUM5X Universal Kitchen Machine, covering safety, operation, and maintenance. Learn how to use various attachments and features for optimal results.</p>