

Bosch MUMS2EW00

Bosch MUM Series 2 Food Processor MUMS2EW00 Instruction Manual

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1. PRODUCT OVERVIEW

This manual provides essential instructions for the safe and efficient use of your Bosch MUM Series 2 Food Processor, model MUMS2EW00. This compact kitchen machine is designed for mixing and kneading, featuring a powerful 700W motor and a 3.8-liter stainless steel bowl. It is ideal for preparing various doughs and mixtures with ease.



Figure 1: Bosch MUM Series 2 Food Processor MUMS2EW00. This image shows the complete food processor with its stainless steel mixing bowl and transparent splash guard.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. 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.
- Keep hands and utensils out of the mixing bowl while the appliance is operating to prevent injury.
- Ensure all attachments are securely locked in place before operating.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only original Bosch accessories and spare parts.

3. PRODUCT COMPONENTS

Your Bosch MUM Series 2 Food Processor comes with the following main components and accessories:

- **Motor Unit:** The main body containing the motor and control dial.
- **Stainless Steel Mixing Bowl:** 3.8-liter capacity bowl for ingredients.
- **Splash Guard:** Transparent cover to prevent splashing during operation.
- **Dough Hook:** For kneading heavy doughs like bread or pizza dough.
- **Beater:** For mixing lighter doughs, cake batters, and creamy mixtures.
- **Whisk:** For whipping cream, egg whites, and light batters.



Figure 2: Included accessories: dough hook, beater, and whisk. These tools are essential for various baking and cooking tasks.

4. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the mixing bowl, splash guard, and all accessories (dough hook, beater, whisk) in warm soapy water, then rinse thoroughly and dry. The motor unit can be wiped with a damp cloth.

3. **Placement:** Place the motor unit on a clean, stable, and dry surface. Ensure there is enough space around the appliance for ventilation and operation.
4. **Attaching the Bowl:** Place the stainless steel mixing bowl onto the base of the motor unit and turn it clockwise until it locks securely into position.
5. **Installing an Attachment:**
 - Ensure the appliance is unplugged and the speed dial is set to 'OFF'.
 - Press the release button (usually located on the side or top of the motor head) to lift the mixing arm.
 - Select the desired attachment (dough hook, beater, or whisk). Align the attachment with the drive shaft and push it upwards, then turn slightly until it clicks into place.
 - Lower the mixing arm until it locks into position.



Figure 3: Demonstrating how to attach a whisk to the mixing arm. Ensure the arm is lifted and the attachment is securely clicked into place.

6. **Attaching the Splash Guard:** Place the splash guard over the mixing bowl, aligning the opening with the attachment.

5. OPERATING INSTRUCTIONS

The Bosch MUMS2EW00 features 3D Planetary Mixing for thorough ingredient blending and 4 speed settings for versatile use.

1. **Adding Ingredients:** With the mixing arm lowered and the splash guard in place, add your ingredients to the mixing bowl. The splash guard often has an opening for adding ingredients during operation.



Figure 4: A user adding ingredients, such as eggs, flour, and butter, to the stainless steel mixing bowl of the food processor.

2. **Selecting Speed:** Plug the appliance into a suitable power outlet. Turn the speed dial to the desired setting (1-4). Start with a lower speed and gradually increase as needed to prevent splashing and ensure proper mixing. The 3D Planetary Mixing action ensures all ingredients are thoroughly combined.



Figure 5: Close-up of the speed control dial, showing settings from 'OFF' to '4'. The red indicator helps in precise speed selection.

3. **Stopping Operation:** To stop the appliance, turn the speed dial back to the 'OFF' position. Unplug the appliance from the power outlet.
4. **Removing the Bowl and Attachment:** Press the release button to lift the mixing arm. Turn the attachment counter-clockwise and pull it down to remove. Unlock the mixing bowl by turning it counter-clockwise and lift it off the base.



Figure 6: The mixing arm is lifted, showing the whisk attachment after use, ready for removal and cleaning.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your food processor.

- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not use abrasive cleaners or immerse it in water.
- **Mixing Bowl and Accessories:** The stainless steel mixing bowl, splash guard, dough hook, beater, and whisk are dishwasher-safe. Alternatively, they can be washed by hand in warm soapy water and thoroughly dried.
- **Storage:** Store the appliance and its accessories in a clean, dry place. The compact design allows for easy storage even in smaller kitchens.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; speed dial not set; mixing arm not locked.	Ensure power cord is securely plugged in. Turn speed dial to a numbered setting. Ensure mixing arm is fully lowered and locked.
Attachments not mixing properly.	Attachment not correctly installed; too much or too little mixture.	Check that the attachment is securely clicked onto the drive shaft. Adjust ingredient quantities within the bowl's capacity (max 2.4 kg cake dough, 1.7 kg yeast dough).

Problem	Possible Cause	Solution
Loud noise or vibration during operation.	Appliance not on a stable surface; heavy load; attachment loose.	Place the appliance on a flat, stable surface. Reduce the load if exceeding capacity. Ensure attachment is securely installed. If problem persists, contact customer service.
Bowl difficult to remove.	Bowl might be stuck due to suction or tight fit.	Ensure the mixing arm is lifted. Gently twist the bowl counter-clockwise while applying slight upward pressure.

8. TECHNICAL SPECIFICATIONS

- Model:** MUMS2EW00
- Brand:** Bosch
- Power:** 700 W
- Voltage:** 220-240 V
- Frequency:** 50/60 Hz
- Bowl Capacity:** 3.8 Liters (max 2.4 kg cake dough, 1.7 kg yeast dough)
- Number of Speeds:** 4
- Dimensions (L x W x H):** 27.7 x 26.6 x 26.6 cm
- Weight:** 4.3 kg
- Material:** Plastic (housing), Stainless Steel (bowl)
- Special Features:** 3D Planetary Mixing, Manual parking position for mixing tools, Easy to clean.



Figure 7: Visual representation of the food processor's dimensions (27.7 cm height, 26.6 cm width/depth) and bowl capacity (3.8 L, supporting 2.4 kg cake dough or 1.7 kg yeast dough).

9. WARRANTY AND CUSTOMER SUPPORT

Your Bosch MUMS2EW00 Food Processor comes with a **2-year warranty for spare parts availability**. For detailed warranty terms and conditions, please refer to the separate warranty booklet included with your purchase or visit the official Bosch website.

For technical assistance, spare parts, or service inquiries, please contact Bosch customer support in your region.

You can find contact information on the Bosch website or in your product documentation.