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Bosch MUM58210

Bosch MUM5 Series 4 MUM58210 Kitchen Machine Instruction Manual

Model: MUM58210

1. Introduction

This instruction manual provides essential information for the safe and efficient operation of your Bosch MUM5 Series 4 MUM58210 Kitchen Machine. Please read these instructions carefully before first use and keep them for future reference. This appliance is designed for domestic use only and is intended for preparing food.

2. Safety Instructions

Always observe the following safety precautions to prevent personal injury or damage to the appliance.

- Before connecting the appliance, check that the voltage indicated on the rating plate matches your mains voltage.
- Never immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Always switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move during operation.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only original Bosch accessories and spare parts.

3. Package Contents

Upon unpacking, ensure all components are present and undamaged. The standard package for the Bosch MUM58210 includes:

- Motor Unit (main appliance)
- Stainless Steel Mixing Bowl (3.9 L capacity)
- Kneading Hook
- Stirring Whisk
- Beating Whisk

- Continuous Shredder/Slicer Attachment
- Accessory Bag



Figure 3.1: The Bosch MUM58210 Kitchen Machine shown with its main unit, stainless steel mixing bowl, pastry kit (kneading hook, stirring whisk, beating whisk), continuous shredder/slicer attachment, and accessory bag.

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Remove any protective films or transport locks.
2. **Positioning:** Place the motor unit on a clean, stable, and level surface. Ensure there is sufficient space around the appliance for ventilation and operation.
3. **Attaching the Mixing Bowl:**
    - Press the EasyArmLift button to raise the multi-function arm.
    - Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
    - Lower the multi-function arm by pressing the EasyArmLift button again.
4. **Attaching Accessories (Pastry Kit):**
    - Ensure the multi-function arm is raised.
    - Select the desired tool (kneading hook, stirring whisk, or beating whisk).
    - Insert the tool into the drive shaft until it clicks into place.
    - Lower the multi-function arm.



Figure 4.1: The three main pastry tools: kneading hook, stirring whisk, and beating whisk, ready for attachment.

5. **Attaching the Continuous Shredder/Slicer:**
    - Ensure the multi-function arm is raised.
    - Attach the shredder/slicer housing to the front drive port until it locks.
    - Insert the desired cutting disc (e.g., slicing, grating) into the housing.
    - Place the lid on top and secure it.
    - Lower the multi-function arm.

5. Operating Instructions

The Bosch MUM58210 Kitchen Machine is designed for ease of use with powerful performance.

5.1. Powering On and Off

- Connect the appliance to a suitable power outlet.
- Turn the speed selector knob to the desired speed setting to start the appliance.
- To switch off, turn the speed selector knob to the "P" (Park) position or "0" (Off) position.

5.2. Speed Control (7 Levels)

The appliance features 7 speed settings, allowing precise control for various tasks, from gentle stirring to fast kneading.



Figure 5.1: The speed selector dial, offering 7 distinct speed levels for versatile food preparation.

- **Settings 1-3:** Ideal for gentle mixing, stirring, and light doughs.
- **Settings 4-7:** Suitable for beating, whipping, and kneading heavy doughs.
- **Momentary Switch (Pulse):** For short bursts of maximum power.

5.3. 3D PlanetaryMixing

The unique 3D PlanetaryMixing system ensures that the mixing tools move in three dimensions simultaneously, reaching every corner of the bowl. This guarantees thorough and perfect mixing of all ingredients, leaving no residue on the sides

or bottom.



Figure 5.2: Visual representation of the 3D PlanetaryMixing movement, showing how the tool reaches all areas of the bowl for optimal mixing.

5.4. EasyArmLift Function

The EasyArmLift function allows for effortless movement of the multi-function arm. Simply press the dedicated button, and the arm will automatically lift or lower, making it easy to change accessories or add ingredients.



Figure 5.3: A hand adding ingredients to the mixing bowl, demonstrating the accessibility provided by the EasyArmLift function.

6. Attachments and Their Use

6.1. Pastry Kit (Kneading Hook, Stirring Whisk, Beating Whisk)

- **Kneading Hook:** Ideal for heavy doughs such as bread, pizza, or yeast dough. Use lower speeds.
- **Stirring Whisk:** Suitable for light doughs, cake batters, and mixing ingredients. Use medium speeds.
- **Beating Whisk:** Perfect for whipping cream, egg whites, and making light, airy mixtures. Use higher speeds.

6.2. Continuous Shredder/Slicer Attachment

This attachment allows for quick and efficient slicing, grating, and shredding of vegetables, fruits, and cheese.



Figure 6.1: The continuous shredder/slicer attachment in use, processing red cabbage. This attachment is versatile for various ingredients.

1. Ensure the correct cutting disc is inserted.
2. Place a bowl under the outlet to collect processed food.
3. Turn on the appliance to a suitable speed (usually medium to high).
4. Feed ingredients through the chute using the food pusher. Never use your fingers.

7. Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your kitchen machine.

- Always unplug the appliance before cleaning.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse in water.
- **Mixing Bowl and Pastry Kit:** The stainless steel mixing bowl, kneading hook, stirring whisk, and beating whisk are dishwasher-safe.
- **Shredder/Slicer Attachment:** Disassemble the attachment and clean all parts thoroughly. Most parts are dishwasher-safe; refer to the specific accessory manual for details.



Figure 7.1: Illustrates that certain components of the kitchen machine, such as the mixing bowl and pastry tools, are designed for easy cleaning in a dishwasher.

8. Troubleshooting

If you encounter issues with your Bosch MUM58210, consult the following table before contacting customer service.

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power outage; arm not locked; speed dial not set.	Check power connection; check circuit breaker; ensure multi-function arm is fully lowered and locked; turn speed dial to a numbered setting.
Attachments not mixing properly.	Incorrect attachment for task; too much/too little ingredient.	Ensure correct tool is used (e.g., kneading hook for heavy dough); adjust ingredient quantities.
Appliance is very loud during operation.	Normal operation for high power; heavy load.	Some noise is normal, especially with heavy loads or high speeds. If noise is unusual or excessive, contact service.

9. Specifications

Feature	Detail
Brand	Bosch
Model Number	MUM58210
Power	1000 Watts
Voltage	230 Volts
Number of Speeds	7
Mixing Bowl Capacity	3.9 Liters (Stainless Steel)
Material	Plastic, Stainless Steel
Product Dimensions (L x W x H)	28.2 x 27.1 x 28 cm
Item Weight	5.3 Kilograms
Special Features	7 speed levels plus momentary switch, 3.9 L stainless steel mixing bowl, Pastry kit, 1000 W motor, 3D PlanetaryMixing for perfect mixing, EasyArmLift.

10. Warranty and Support

Your Bosch MUM5 Series 4 MUM58210 Kitchen Machine comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, spare parts, or service inquiries, please visit the official Bosch website or contact your local Bosch service center.
Visit Bosch Support Website

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