



面食创享套装

MUZS6PPCN

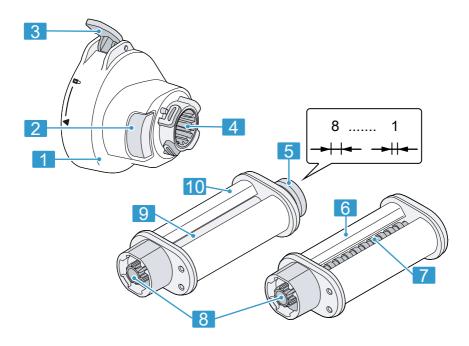
[en]	Information for Use	Professional pasta attachment	6
[zh]	使用说明书	专业面食附件	8

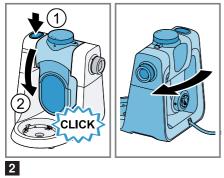


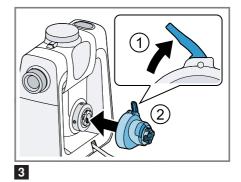
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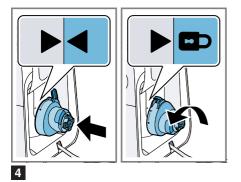


- **[en]** Scan the QR code or visit the website to open the Further Notices for Use. You can find additional information about your appliance or accessory here.
- [zh] 要打开更多与使用相关的提示,请扫描二维码或访问网站。您可以在那里查阅关于机器或附件的更多详细信息。

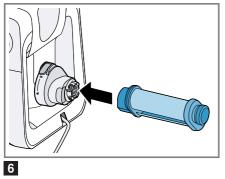


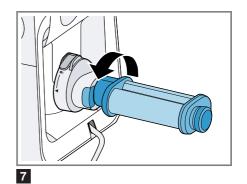


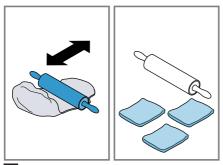


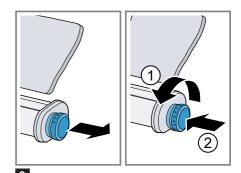


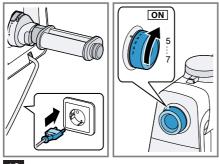


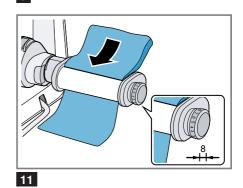


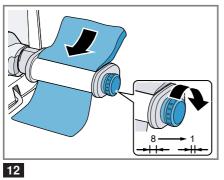


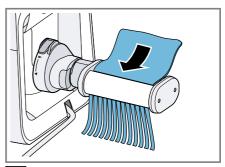


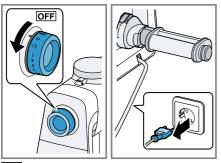


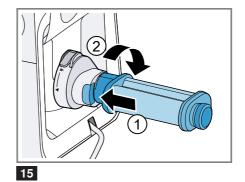


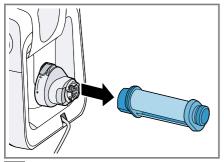


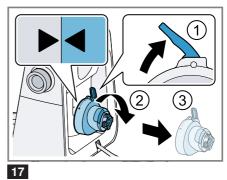


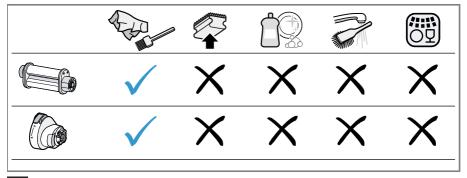












▲ Safety

- 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 preparing pasta sheets and tagliatelle.
- ► Keep hands, hair, clothing and utensils away from rotating parts.
- ▶ Do not reach in between the rollers.
- ▶ 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 insert any objects between the rollers.

Overview

→ Fig. **1**

rig.	•
1	Universal adapter
2	Release button
3	Locking lever
4	Drive
5	Control knob
6	Pasta attachment for tagliatelle
7	Cutting rollers
8	Connection to the universal adapter
9	Rollers

Pasta attachment for sheets of

Sym	bols	
-----	------	--

pasta

10

Symbol Description

Symbol	Description
6 — ▼	Fit the universal adapter \bigvee and turn to secure \bigcirc
1	Dough thickness 1 (thin)
8	Dough thickness 8 (thick)

Using the accessories

Follow the illustrated instructions.

Attaching the universal adapter to the main unit

→ Fig. **2** - **7**

Preparing the dough

Requirement: Before using the accessory, prepare the pasta dough you require with the food processor and leave to stand, if applicable.

- → "Making dough", Page 7
- → Fig. 8 8

Making sheets of dough and further processing

Notes

- Always start with setting 8, only reducing the thickness in individual steps. Then allow the dough to run through again.
- Select the setting 3-4 to make sheets for lasagne.
 - Select the setting 1-2 to continue processing the dough for use in pasta dishes.
- Select speed level 5 to make sheets for lasagne.
 - For further processing into a pasta shape, select speed setting 7.
- → Fig. 9 14

After using the appliance

→ Fig. **15** - **17**

Cleaning the appliance and parts

- Clean the individual parts as indicated in the table.
 - → *Fig.* **18**

Recipes and application examples

Making dough

- 1. Put the required ingredients in a bowl.
- 2. Note: If the mixture is too dry, add water. Knead ingredients with the kneading hook at setting 3 (2) for 4-6 minutes.
- ▼ The mixture will turn into a firm ball.
- 3. Divide the prepared pasta dough into portions and roll out.
 - → Fia. 8

Application examples

You can find sample recipes that have been specially developed for your appliance here.

Recipe	Ingredients
Egg pasta	400 g wheat flour
	200 g eggs (approx. 5)

	•	
Recipe	Ingredients	
	■ 55 g water	
Tomato pasta	400 g wheat flour115 g tomato purée100 g eggs (approx. 2)35 g water	
Wholemeal pasta	400 g wholemeal flour260 g eggs (approx. 6)	
Spinach pasta	400 g wheat flour160 g spinach90 g water	
Pasta dough with durum wheat se- molina	 200 g wheat flour 200 g durum wheat semolina 10 tbsp boiling water 100 g eggs (approx. 2) 	
Pasta dough with buckwheat	160 g buckwheat240 g wheat flour150 g eggs (approx. 3)6 tbsp boiling water	
Cooking the peets		

Cooking the pasta

- 1. Add the pasta to a pan containing sufficient boiling water with a little salt (approx. 4 litres per ½ kg pasta).
- → Depending on the thickness of the dough, fresh pasta will be cooked in 2-5 minutes (depending on the dough and how dry it is).
- 2. Stir carefully while cooking. Then drain the dough using a strainer.

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。

本附件仅用干:

- 搭配 MUMS6 系列的厨房电器使用。
- 使用原装零件和附件。
- 用干准备面皮和宽面条。
- ▶ 应保持双手、头发、衣物及其他配件远离旋转的部件。
- ▶ 请勿触碰滚轮之间的部位。
- ▶ 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

▶ 切勿将物体插在转轴之间。

概览

→ 图 1

1	通用连接器
2	去联锁键
3	闭锁杆
4	驱动装置
5	调节旋钮
6	宽面条专用制面器
7	切面辊
8	通用连接器接头
9	制面辊
10	面片专用制面器

图标

符号	说明
û —▼	放上通用连接器 ▼ 并拧紧 🕯
1	面片厚度 1(薄)
8	面片厚度 8(厚)

使用附件

请按照图片说明进行操作。

将通用连接器和附件安装到主机上

→ 图 2 - 7

- 准备面团

- **要求:** 使用附件前,可预先准备所需的面团 - 与厨师机,必要时,可将其静置。

→ "调制面团", 页9

→ 图 8 - 8

制备和进一步加工面片

_ 注意

- 请务必从档位8开始,仅逐步减小厚度。 让面片重新穿过。
- 选择档位 3-4 制备千层面片。选择档位 1-2 进一步将面片加工成面条形状。
 - 选择速度档位 5 制备千层面片。 选择速度档位 7 进一步加工成面条形状。

→ <u>图</u> 9 - 14

加工完成后

→ **图** 15 - 17

清洁机器和部件

- ▶ 清洁各个部件, 如表格所示。
 - → 图 18

食谱和应用实例

调制面团

- 1. 将所需配料放入碗中。
- 2. 注: 如果材料太干, 请加水。 选择3档(2)用揉面钩揉面4-6分钟。
- ✔ 材料已形成一个实心球体。
- 3. 将准备好的面团分好并擀开。
 - → 图 8

应用实例

可在此查看专门为本机器开发的示例食谱。

食谱	配料
鸡蛋面	■ 400 g 小麦面粉 ■ 200 g 鸡蛋(约 5 个) ■ 55 g 清水
番茄面	■ 400 g 小麦面粉 ■ 115 g 番茄酱 ■ 100 g 鸡蛋(约 2 个) ■ 35 g 清水
全麦面	■ 400 g 全麦面粉 ■ 260 g 鸡蛋(约 6 个)
菠菜面	■ 400 g 小麦面粉 ■ 160 g 菠菜 ■ 90 g 清水
硬粒小麦粉 面皮	■ 200 g 小麦面粉 ■ 200 g 硬粒小麦粉 ■ 10 汤匙 开水 ■ 100 g 鸡蛋(约 2 个)
荞麦面皮	■ 160 g 荞麦 ■ 240 g 小麦面粉 ■ 150 g 鸡蛋(约 3 个) ■ 6 汤匙 开水

煮面条

- 1. 将面条放入已煮开并加好盐的水中(每半 公斤面条约4升水)。
- ✔ 新鲜的面条依厚度而定,可在2到5分钟 内煮好(根据面团和干燥度)。
- 2. 烹饪过程中轻轻搅动, 然后将面条放进网 筛里沥干水分。







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客户服务热线: 400 885 5888

客户服务电子邮箱:

8001292170 (031019)

en.zh

careline.china@bshg.com www.bosch-home.cn