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PastaPassion

MUZ9PP1

[en]

User manual

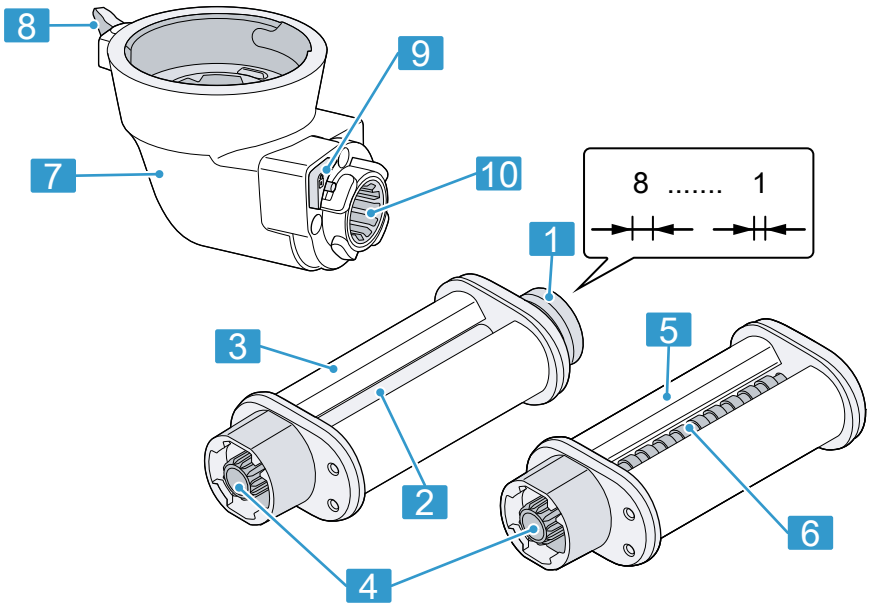
Professional pasta attachment



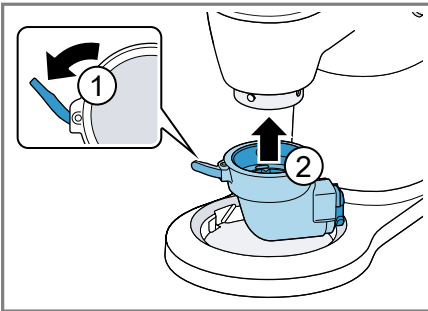
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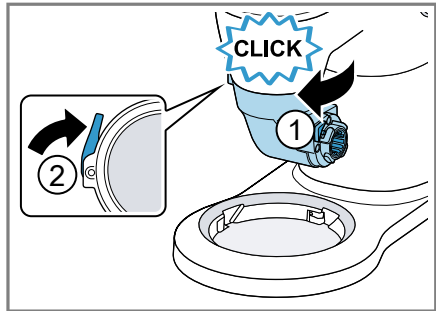
[en] Scan the QR code or visit the website to open the Further Notices for Use. You can find additional information about your appliance or accessory here.



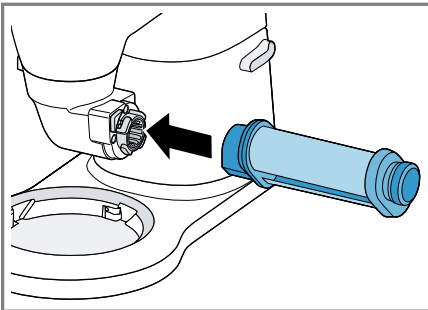
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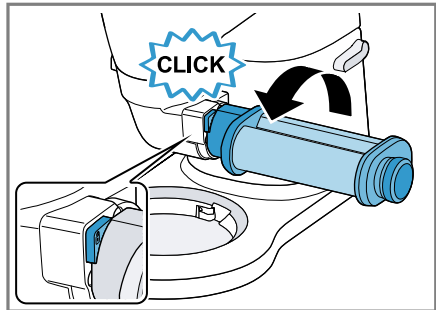
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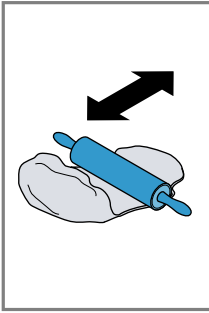
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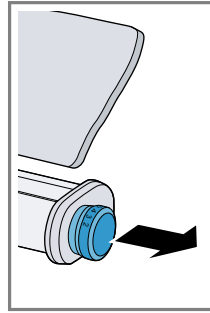
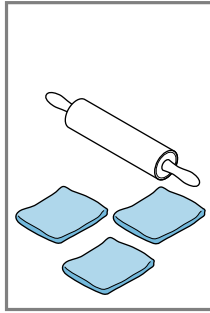
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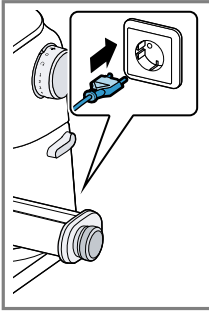
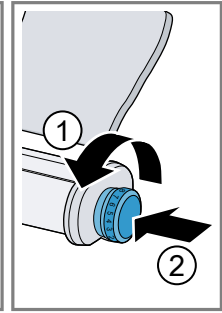
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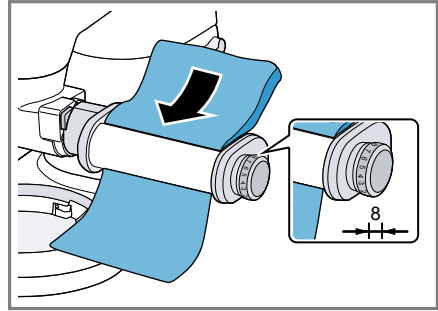
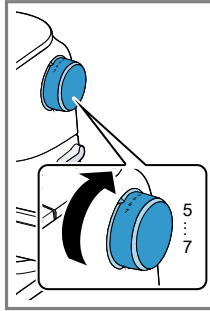
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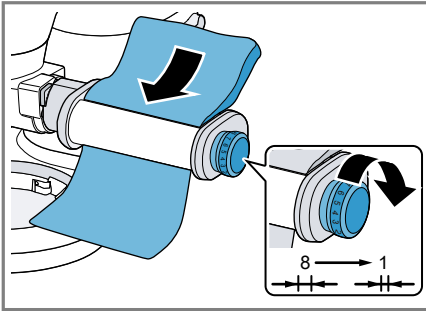
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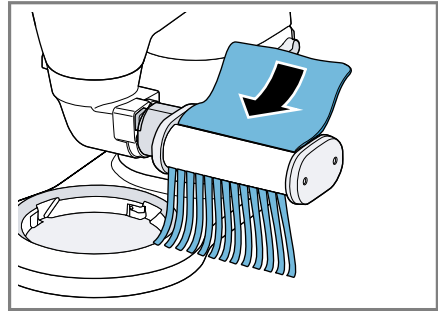
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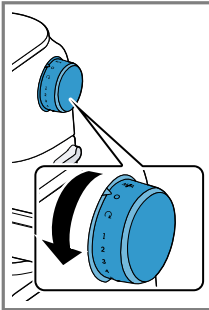
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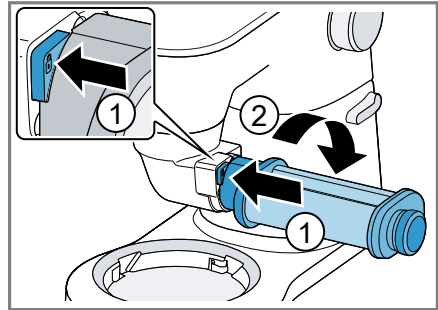
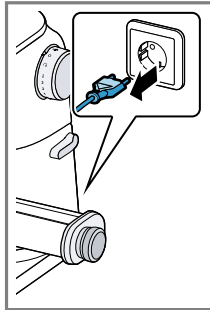
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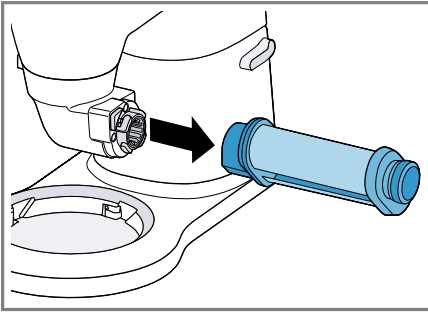
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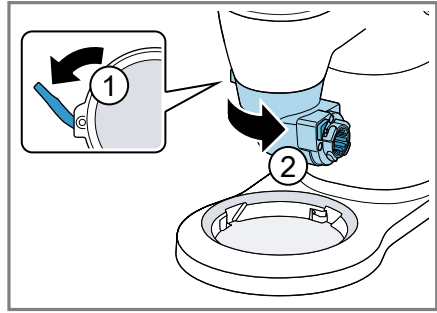
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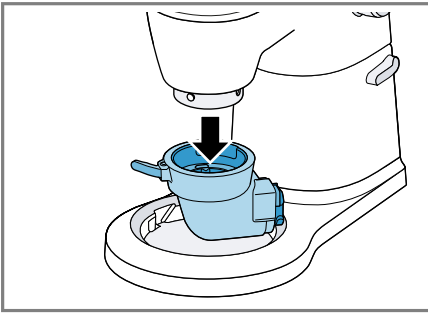
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15



16

	✓	✗	✗	✗	✗
	✓	✗	✗	✗	✗

17

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 MUM9.
- 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 accessory should only be used in the intended operating position and with the universal adapter supplied.

Avoiding material damage


- ▶ Do not insert any objects between the rollers.

Overview

→ Fig. 1

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

Symbols

Symbol	Description
	Open locking mechanism
1	Dough thickness 1 (thin)

Symbol	Description
8	Dough thickness 8 (thick)

Using the accessories

Follow the illustrated instructions.

Attaching the universal adapter to the main unit

→ Fig. 2 - 5

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 9

→ Fig. 6 - 6

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. 7 - 12

After using the appliance

→ Fig. 13 - 16

Cleaning the appliance and parts

- ▶ Clean the individual parts as indicated in the table.

→ Fig. 17

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 for 4-6 minutes.
✓ The mixture will turn into a firm ball.
3. Divide the prepared pasta dough into portions and roll out.
→ Fig. 6

Application examples

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

Recipe	Ingredients
Egg pasta	<ul style="list-style-type: none"> ■ 400 g wheat flour ■ 200 g eggs (approx. 5) ■ 55 g water
Tomato pasta	<ul style="list-style-type: none"> ■ 400 g wheat flour ■ 115 g tomato purée ■ 100 g eggs (approx. 2) ■ 35 g water

Recipe	Ingredients
Wholemeal pasta	<ul style="list-style-type: none"> ■ 400 g wholemeal flour ■ 260 g eggs (approx. 6)
Spinach pasta	<ul style="list-style-type: none"> ■ 400 g wheat flour ■ 160 g spinach ■ 90 g water
Pasta dough with durum	<ul style="list-style-type: none"> ■ 200 g wheat flour ■ 200 g durum wheat semolina
wheat semolina	<ul style="list-style-type: none"> ■ 10 tbsp boiling water ■ 100 g eggs (approx. 2)
Pasta dough with buckwheat	<ul style="list-style-type: none"> ■ 160 g buckwheat ■ 240 g wheat flour ■ 114 g eggs (approx. 3) ■ 6 tbsp boiling water

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.



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