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# Multimixer

**MUZ5MM1**

[en] User manual

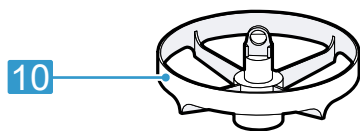
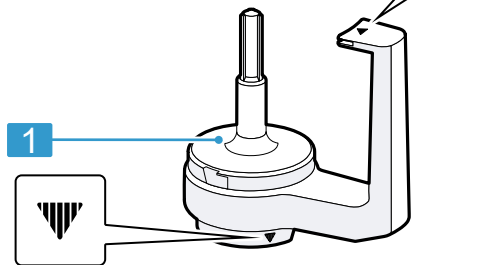
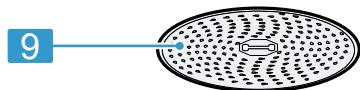
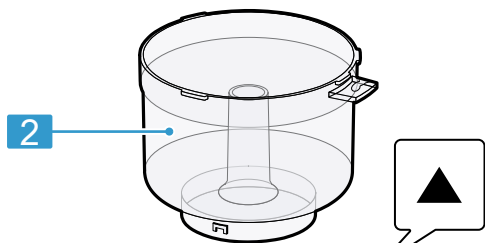
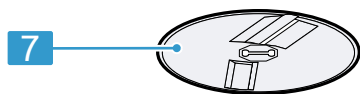
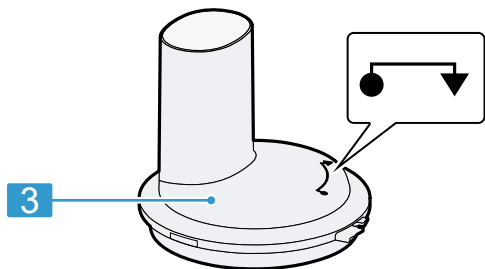
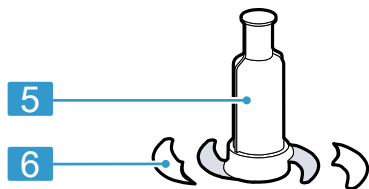
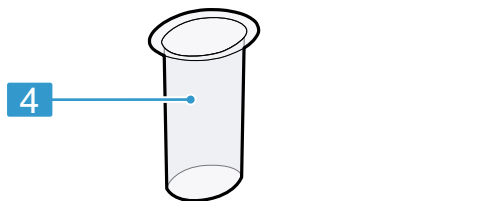
Universal mixer attachment



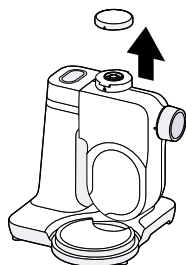
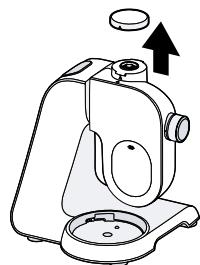
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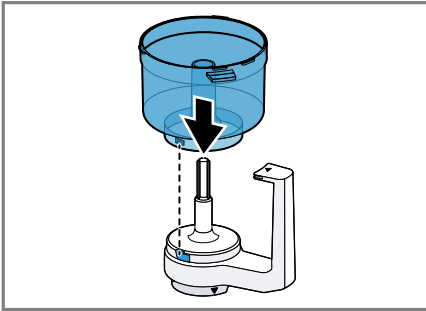
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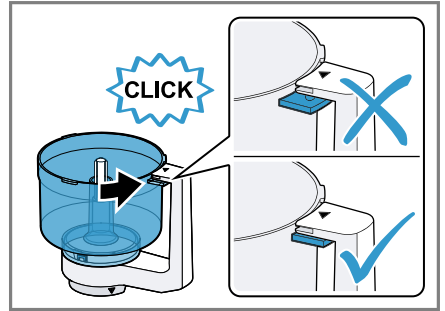
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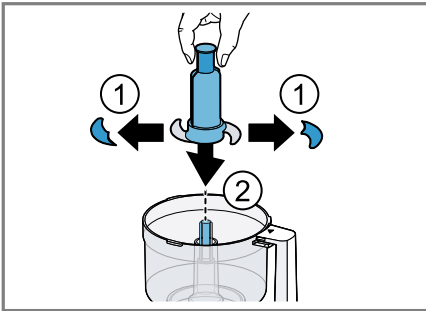
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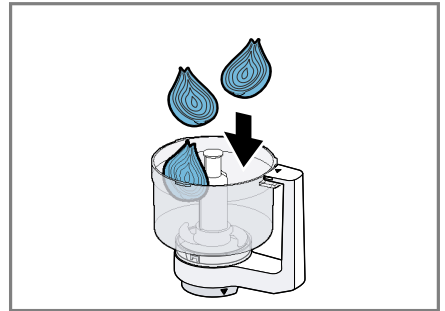
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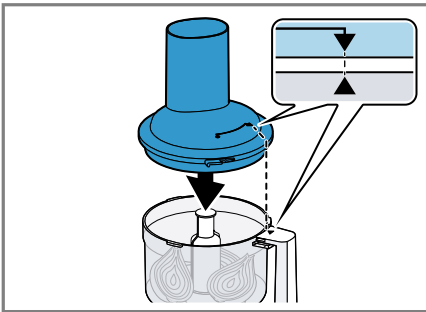
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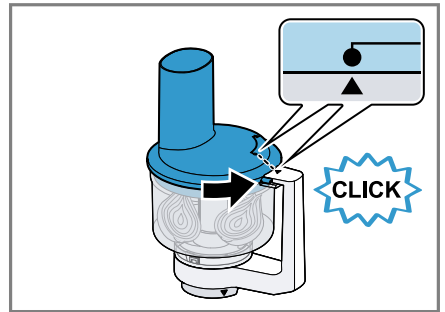
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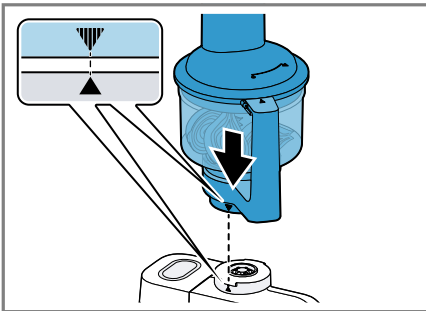
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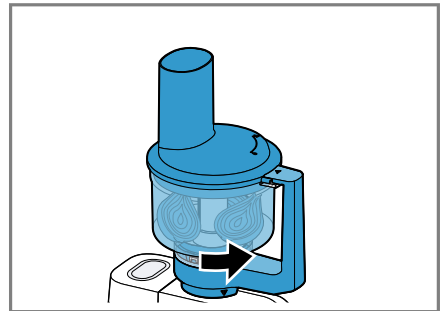
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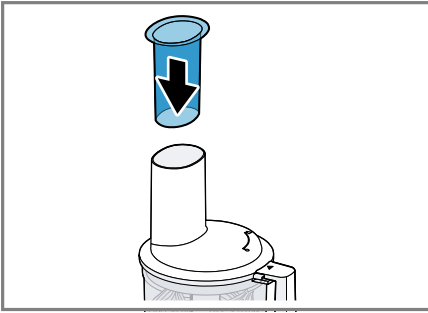
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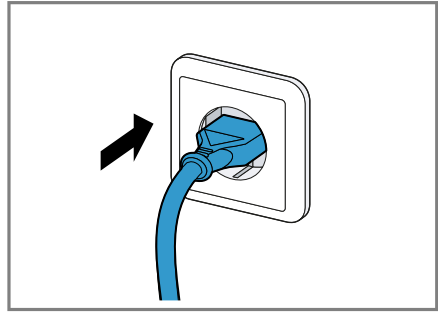
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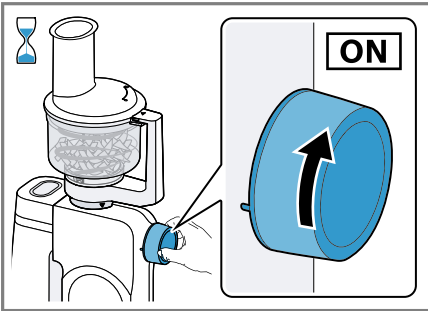
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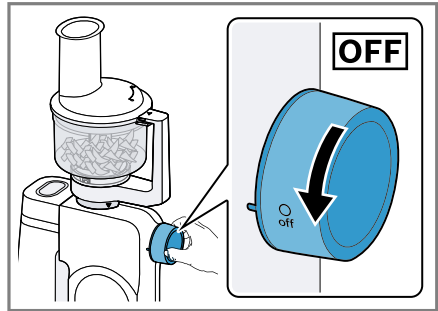
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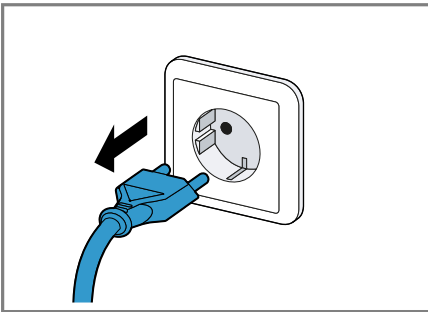
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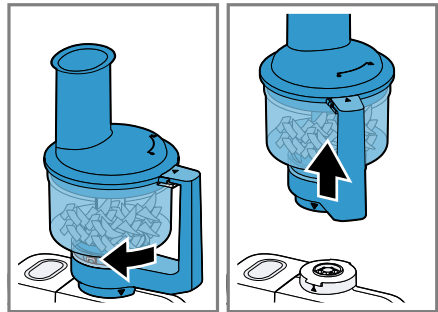
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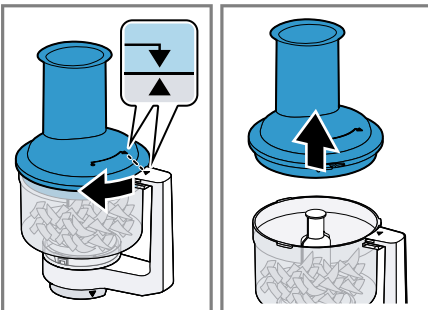
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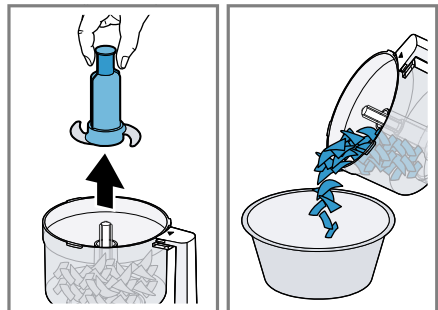
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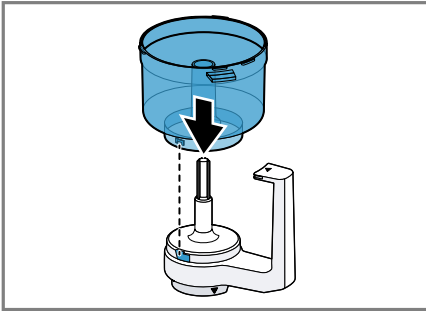
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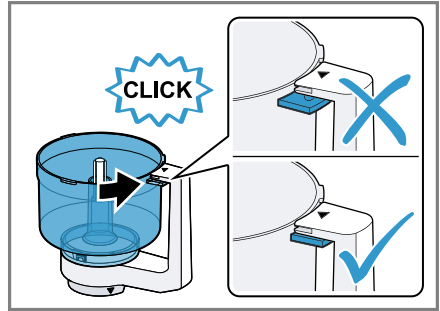
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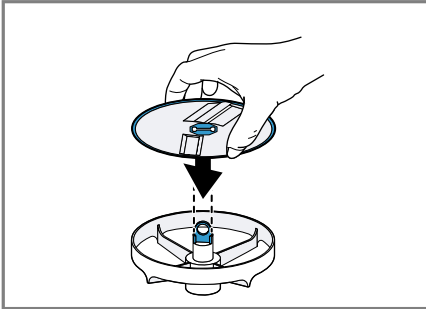
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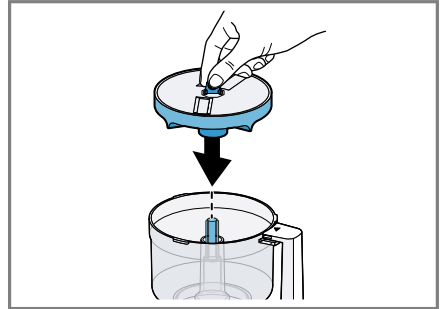
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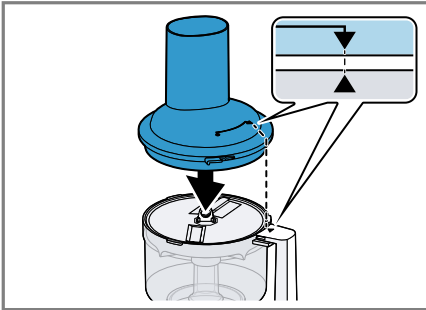
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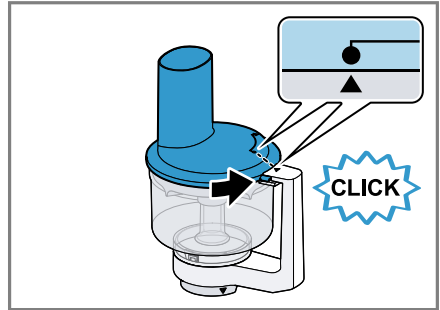
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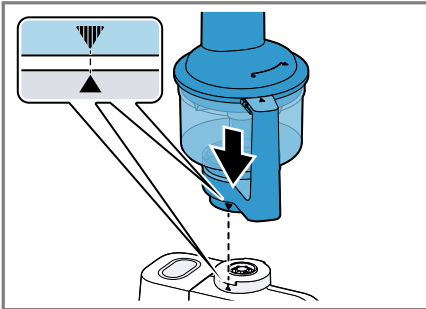
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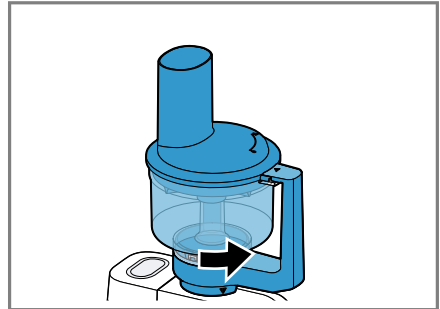
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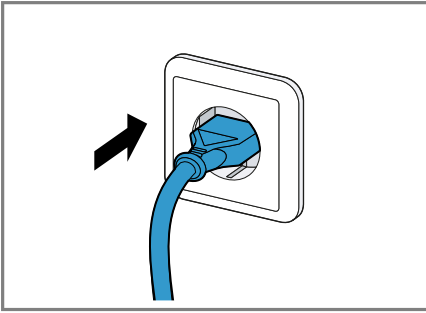
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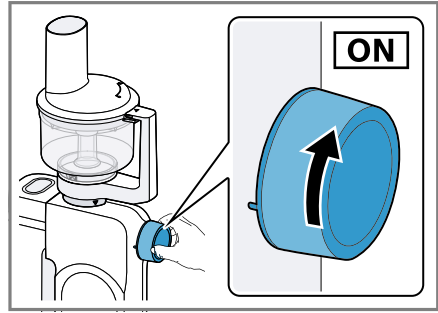
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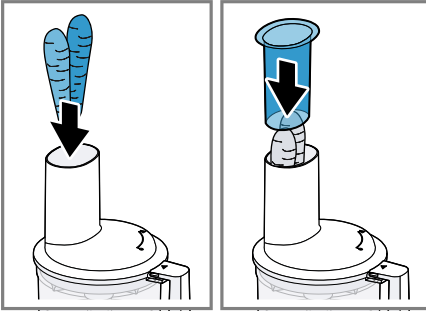
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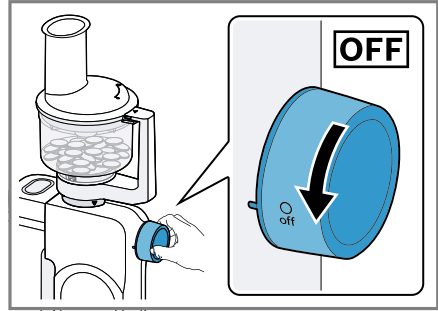
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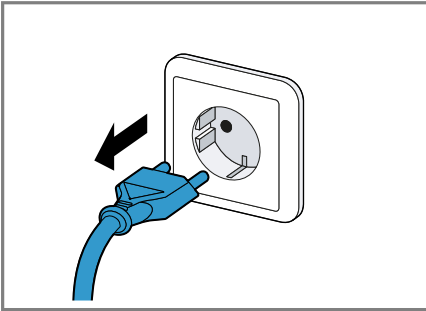
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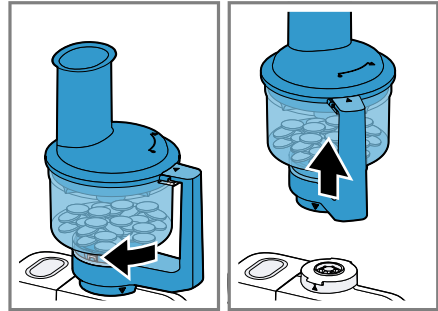
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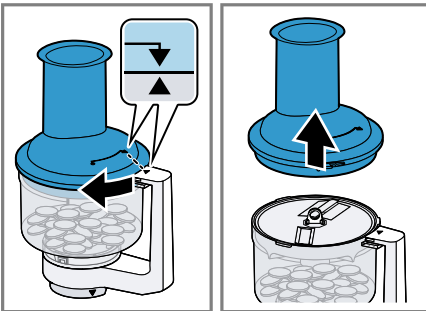
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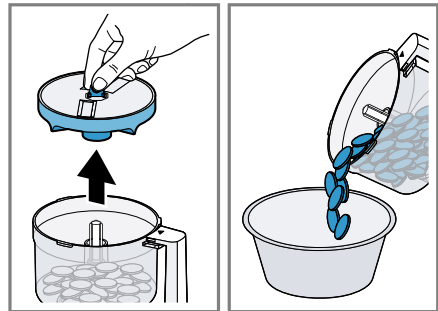
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














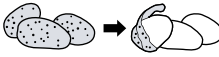




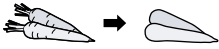
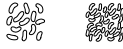




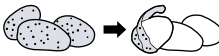
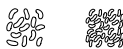

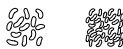






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35

				1. ↓ 2.			
	60% + 40%		∑ 100-375 g		4	7	45-90 s
	60% + 40%		∑ 200-375 g		4	7	60-120 s
			1-2 x	↓	3	5	90 s
					4	7	60-210 s
			50-300 g		4	7	7-30 s
			50-100 g		4	7	5-7 s
			50-100 g		4	7	20-90 s
			5-10 g		4	7	15-20 s

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  			500 g	3	5	
			500 g	3	5	
			500 g	3	5	
			500 g	3	5	
  			500 g	2	3	
			500 g	2	3	
			500 g	2	3	
			500 g	2	3	
			500 g	3	3	
				500 g	4	7
			500 g	4	7	



## Safety

- Read this instruction manual carefully.
- Observe the instructions for the base unit.

Only use the accessories:

- with a kitchen machine from the same series MUMS2, MUMS4, MUM5.
- With genuine parts and accessories.
- For cutting up, chopping, mixing, puréeing and emulsifying liquid or semi-solid food.
- for cutting up, shredding and grating food.
  - ▶ Only take hold of the cutting discs by the edge.
  - ▶ Never touch the sharp blades and edges with bare hands.
  - ▶ Only grip the universal knife by the plastic part.
  - ▶ Do not reach into the filling shaft.
  - ▶ Only use the pusher to push down ingredients.
  - ▶ Never assemble the accessories on the base 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 process food that contains hard components, e.g. bones, gristle or stones.
- ▶ Do not insert objects into the filling shaft or housing, e.g. wooden spoons.
- ▶ Before use, check the filling shaft and housing for foreign objects.
- ▶ Do not apply great force with the pusher.

### General overview

→ Fig. 1



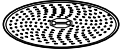
1	Base with handle
2	Container
3	Lid with integrated filling shaft
4	Pusher and measuring jug
5	Universal blade
6	Blade guard

7	Reversible cutting disc, thick/thin
8	Reversible shredding disc, coarse/fine
9	Fine grating disc
10	Disc holder

### Symbols

Symbol	Description
	Do not reach into the filling shaft.
	Fit the lid ▼ and screw on securely ●
	Position marking for the lid
	Position marking for the base

## Cutting discs

Designation	Use
Reversible cutting disc, thick/thin 	<p>Cutting food into thick or thin slices, e.g. fruit and vegetables.</p> <p>Marking:</p> <ul style="list-style-type: none"> <li>■ 1 = thick slices</li> <li>■ 3 = thin slices</li> </ul> <p><b>Note:</b> Not suitable for processing hard cheese, bread, rolls or chocolate.</p> <p><b>Tip:</b> Only cut up cooked potatoes once they have cooled down.</p>
Reversible shredding disc, coarse/fine 	<p>Shredding food coarsely or finely, e.g. fruit, vegetables or cheese as Gouda or Edam.</p> <p>Marking:</p> <ul style="list-style-type: none"> <li>■ 2 = coarse side</li> <li>■ 4 = fine side</li> </ul> <p><b>Note:</b> Not suitable for processing nuts or hard cheese, e.g. Parmesan.</p> <p><b>Tip:</b> Shred soft cheese with the coarse side only.</p>
Fine grating disc 	<p>Shredding food medium-fine, e.g. raw potatoes or hard cheese such as Parmesan.</p> <p><b>Note:</b> Not suitable for processing soft cheese and cheese slices.</p>

## Overload protection

The overload protection system prevents the motor and other components from being damaged through being overloaded. If the disc holder is overloaded or blocked, its shaft will break at the predetermined breaking point.

**Note:** Spare parts with a predetermined breaking point are not covered by our warranty obligations. A new disc holder is available from customer service under order number 00088256.

## Lid catch

The Multi Mixer can only be fitted on the appliance and operated if it has been fully assembled and properly closed with the lid. The lid cannot be opened if the Multi Mixer is still attached to the food processor.

## Controls

### Overview of base units

This accessory can be used with different base units.

You can prepare your kitchen machine as shown.

→ Fig. 2

**A** Kitchen machine from the MUMS4 or MUM5 series

**B** Kitchen machine from the MUMS2 series

### Using the universal blade

→ Fig. 3 - 18

### Using the cutting discs

→ Fig. 19 - 34

## Overview of cleaning

Clean the individual parts as indicated in the table.

→ Fig. 35

**Tip:** When processing food such as carrots, plastic parts may become discoloured. Remove discolouration with a soft cloth and a few drops of cooking oil.

## Application examples

You can find application examples that have been specially developed for your accessory here.

## Application examples for the universal blade

Observe the comments and figures in the table.

→ Fig. 36

### Sample recipe

You can find a sample recipe that has been specially developed for your appliance here.

**Note:** Your model is equipped with a 4- or 7-level rotary switch depending on the features of the appliance. The recommended

## Application examples for the cutting discs

Observe the comments and figures in the table.

→ Fig. 37

speeds for the 4-level rotary switch are always shown in brackets in these instructions for use.

The ingredient quantities and processing times are tailored to the type of appliance. The appliance type can be found on the rating plate.

Recipe	Type	Ingredients	Processing
Honey-apple mixture	CNUM40 CNUM41 CNUM50 CNUM51 CNUM51S	<ul style="list-style-type: none"> <li>■ 400 g forest honey (5 °C)</li> <li>■ 50 g apple cut into cubes (10 x 10 mm)</li> </ul>	<ul style="list-style-type: none"> <li>■ Insert universal blade.</li> <li>■ Add the ingredients.</li> <li>■ Process for 5 seconds at setting 7 (4).</li> </ul>
Honey cake with apples		<p>Basic recipe:</p> <ul style="list-style-type: none"> <li>■ 3 eggs</li> <li>■ 60 g butter</li> <li>■ 100 g plain white flour</li> <li>■ 60 g ground walnuts</li> <li>■ 1 tsp cinnamon</li> <li>■ 2 tbsp vanilla sugar</li> <li>■ 1 tsp baking powder</li> <li>■ 1 apple</li> </ul>	<ul style="list-style-type: none"> <li>■ Separate the eggs and whisk the egg whites until stiff.</li> <li>■ Beat the egg yolk with the sugar. Add the softened butter and 115 g of the prepared honey-apple mixture.</li> <li>■ Mix the rest of the ingredients in a separate bowl, add to the moist ingredients and stir in.</li> <li>■ Carefully fold in the beaten egg whites with a spatula.</li> <li>■ Line a rectangular loaf tin (35 cm x 11 cm) with greaseproof paper and add the prepared mixture.</li> <li>■ Peel the apple and cut into slices. Arrange the slices of apple on the cake.</li> <li>■ Preheat the oven to 180 °C and bake the cake for 30 minutes.</li> </ul>

<b>Recipe</b>	<b>Type</b>	<b>Ingredients</b>	<b>Processing</b>
Yeast dough	CNUM51TW	<ul style="list-style-type: none"><li>■ 500 g flour</li><li>■ 1 pinch salt</li><li>■ 25 g fresh yeast or 7 g dried yeast</li><li>■ 300 ml warm water</li></ul>	<ul style="list-style-type: none"><li>■ Insert universal blade.</li><li>■ Add water.</li><li>■ Add the remaining ingredients.</li><li>■ Process for 1 minute at setting 7 (4).</li></ul>



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