

CLEANING/CARE:

All plastic parts are dishwasher-safe (top rack recommended).

Wash disks carefully by hand and dry thoroughly. Handle carefully by the edges and center only. **BLADES ARE VERY SHARP AND SHOULD BE HANDLED WITH EXTREME CAUTION.**

BLADES:

NOTE: All disks for the BOSCH Universal Slicer Shredder (MUM6TS5) will work with this accessory.

Reversible Slicing Disk – thick/thin

- For slicing fruit and vegetables.
- Not suitable for slicing hard cheese, bread, rolls or chocolate.
- Slice boiled potatoes only when they are cold.

Reversible Shredding Disk – coarse/fine

- For shredding vegetables and fruit.
- For shredding soft cheese use coarse side only (use speed 4). For hard cheese (e.g. Parmesan) use the grating disk.
- Not suitable for shredding nuts.

Grating Disk – medium/fine

- For grating raw potatoes, hard cheese, cooled chocolate and nuts (use speed 4).
- This disk is not suitable for grating soft cheese and cheese slices.

Optional Disks Available: (May be purchased from your local NutriMill/Bosch distributor)

Rasping Disk

- Great for hard cheeses (parmesan)

Julienne Disk

- Great for shoe string potatoes

French Fry Disk

- To cut vegetables for soup. Eliminates time spent dicing.
- To shred lettuce for tacos.
- To quickly and perfectly chop nuts such as walnuts, pecans, macadamia nuts, etc., for cookies, candies and cakes.

Slicer/Shredder Tips:

- Firm items work best, although frozen items typically do not work well.
- Cheeses shred best when cold

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Large Slicer Shredder

For BOSCH Universal Plus & Universal Classic Kitchen Machines

PROFESSIONAL STRENGTH

Owners Manual User Guide



The Large Slicer/Shredder will fit the BOSCH MUM6N series mixer (Universal Plus) AND the MUM6 series mixer (Universal).

NOTE: You will use a different "Drive Coupling" depending on the mixer you own. Both are included in this set.

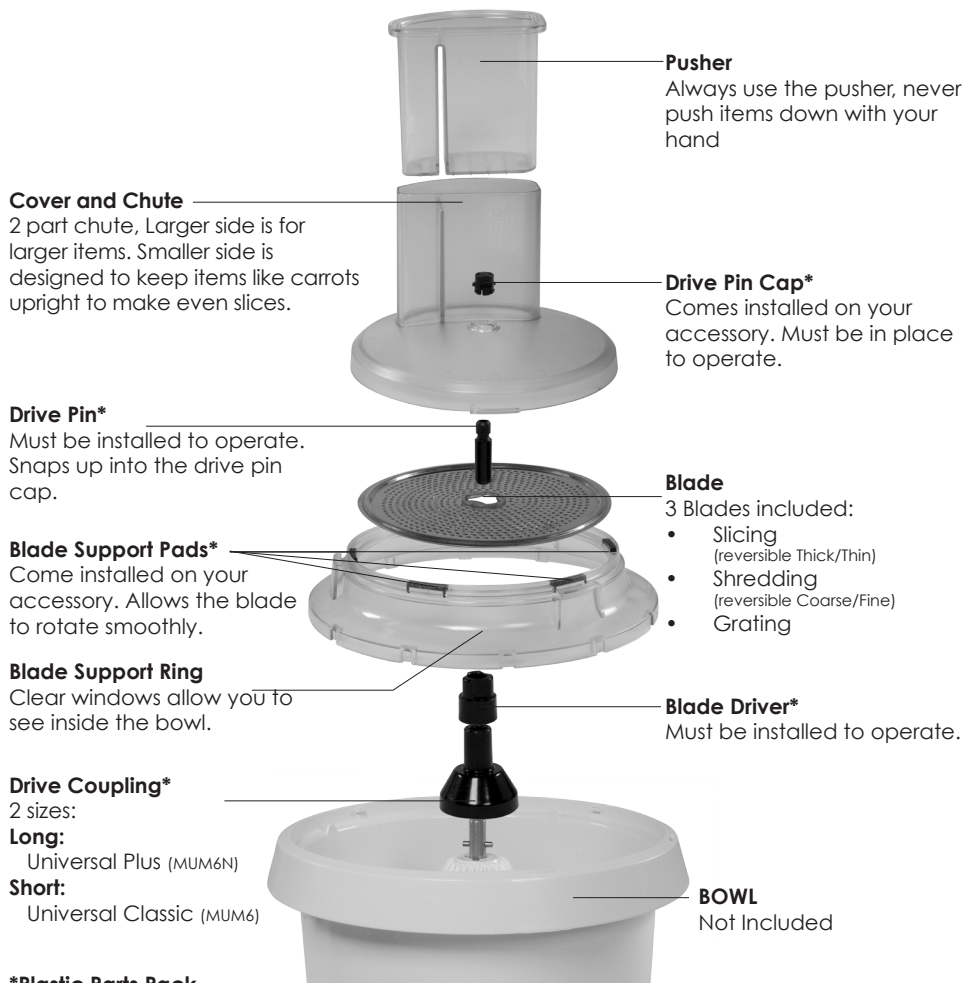
Made Exclusively For
BOSCH
Kitchen Machines

IMPORTANT SAFEGUARDS

- Read this manual carefully for important safety and operating instructions before using this accessory.
- Avoid contacting moving parts.
- Always use the food pusher, never push food down the chute with your hands.
- Do not put your fingers or other foreign objects into the filling chute (feed tube) opening while it is in operation.
- Blades are extremely sharp, and must always be handled carefully.
- If any food pieces should become stuck in the feed tube, turn off use the food pusher to dislodge them.
- Close supervision is necessary when any appliance is used by or near children.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



*Plastic Parts Pack

There are many moving parts to this accessory which may cause some parts to wear out due to normal wear and tear over time. We have created and made available a Plastic Parts Pack for this purpose. It includes all parts that may wear out over time. Parts are not available individually. This pack includes all items marked (*).

FIRST USE:

All parts should be thoroughly cleaned before first use to remove any residue left from the manufacturing process.

OPERATION:

Ensure the Large Slicer/Shredder is completely assembled. The blades will not turn until the top cover is in place.

Assembly:

1. Attach the Drive Coupling.

Place the correct drive coupling on the mixing bowl drive shaft.

- **Long** - Universal Plus – MUM6N mixers.
- **Short** - Universal – MUM66 mixers.

2. Attach the Blade Driver.

Place the blade driver on the drive coupling.

3. Attach the Blade Support Ring.

Place the Blade Support Ring on the mixing bowl by aligning the tabs in the bowl with the cutouts on the Blade Support Ring.

4. Attach the Blade of your Choice

Place the blade on the Blade Support Ring (aligning the blade driver).

Reversible Shredding Disk – coarse/fine

For shredding vegetables and fruit.

For shredding soft cheese use coarse side only (use speed 4).

For hard cheese (e.g. Parmesan) use the grating disk.

Not suitable for shredding nuts.

Reversible Slicing Disk – thick/thin

For slicing fruit and vegetables.

Not suitable for slicing hard cheese, bread, rolls or chocolate.

Slice boiled potatoes only when they are cold.

Grating Disk –

For grating raw potatoes, hard cheese, cooled chocolate and nuts (use speed 4).

This disk is not suitable for grating soft cheese and cheese slices.

5. Attach the Drive Pin Cap & Drive Pin

Be sure the drive pin is attached. To do this:

1. Snap the Drive Pin Cap down into the cover.
2. Snap the Drive Pin up into the Drive Pin Cap.

6. Attach the Cover.

The accessory will not operate until the lid is on and locked into place with the Drive Pin attached. Align the Drive Pin and rotate counter-clockwise until it locks into place.

7. Always use the Pusher in the filling chute (feeding tube).

