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适用于MSMM8...CN

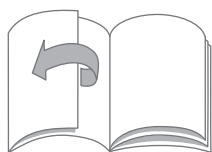


**BOSCH**

**zh** 使用说明书  
**en** Instruction manual

使用产品前请仔细阅读本使用说明书，并请妥善保管

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## 安全须知

本附件用于手持式搅拌机 MSMM8...CN。请遵循手持式搅拌机的操作说明。附件仅适用于这些说明中描述的用途。

### 电器安全说明

#### ⚠️ 锋利的刀片/旋转驱动装置容易引发受伤危险!

切勿抓住多用途切碎附件上的刀片。只能通过塑料把手来抓住多用途切碎附件的刀片。切勿赤手清洁刀片。请使用刷子。在操作附件时要特别小心! 在将刀盘插入支架时记下其形状和位置。只能通过指定的嵌入式握柄抓住支架。请勿将手指伸入进料管内。只能使用推料杆来添加更多食材。在配合多功能料理碗使用时, 只有当安装了盖子并用螺丝将其拧紧时才能开启底座装置。只能通过塑料把手边缘来抓住多用途刀片。

#### ⚠️ 有烫伤危险!

在加工热牛奶时, 请使用较高的窄径容器进行混合。热牛奶可能会溅出并烫伤您。

#### ⚠️ 重要信息!

请勿在底座装置完全停止前安装或拆卸附件。切勿在多用途切碎附件或多功能料理碗中使用手持式搅拌机/搅拌脚。多用途切碎附件和多功能料理碗不适合微波炉加热。切勿将多用途切碎附件的顶盖浸入液体中, 也不能在流水下冲洗或放入洗碗机清洗。切勿将多功能料理碗的盖子浸入液体中, 也不能放入洗碗机内清洗。切勿在未安装齿轮附件的情况下将打发桨插入底座装置。切勿将齿轮附件浸入液体中, 也不能在流水下冲洗或放入洗碗机清洗。

### 电器或附件的符号解释



小心! 旋转工具。  
请勿将手指伸入进料管内。

#### 原产地:

斯洛文尼亚

#### 总经销商:

博西家用电器(中国)有限公司  
南京市中山路129号中南国际大厦20、21楼

#### 全国统一客户服务热线:

4008855888

#### 客户服务电子邮箱:

careline.china@bshg.com

#### 公司网站:

www.bosch-home.cn

在使用前, 请仔细阅读这些说明, 以便熟悉本电器的重要安全和操作说明。请妥善保管使用说明书。若将本电器转让给第三方, 请务必随附上使用说明书。

## 多用途切碎附件 L

请翻开图示页。

### → 图 A

- 1 多用途切碎附件 L/XL
- 2 刀片
- 3 顶盖
- 4 盖子
- 5 碎冰刀片 (仅限规格 L)

配合多用途切碎附件 XL 可在全功率下使用本电器。多用途切碎附件可向客服订购 (订购号为 753122)。

### 操作电器

多用途切碎附件适用于切肉、硬质奶酪、洋葱、香料、大蒜、水果、蔬菜、坚果和杏仁。始终遵循表中的最大加工量和加工时间限制 (图 C)。

您可以用碎冰刀片来打碎冰块。最佳加工量: 4-6 块冰块。

### ⚠ 锋利的刀片容易引发受伤危险!

切勿抓住多用途切碎附件上的刀片。只能通过塑料把手来抓住多用途切碎附件的刀片。请勿赤手触碰刀片。请用刷子清洁刀片。

### 警告!

多用途切碎附件必须完全组装好才能使用!

### 小心!

在切肉之前, 请剔除软骨、骨头和肌腱。多用途切碎附件不适用于切非常硬的物品 (咖啡豆、萝卜、肉豆蔻) 或冰冻食材 (水果等)。

### → 图 B

- 将多用途切碎附件安放在光滑、清洁的工作表面并按紧到位。
- 安装刀片。
- 加入食材。

### 警告!

刀片必须垂直装入多用途切碎附件, 这样顶盖才能正确固定 (图 B-3)。

- 将顶盖安放到多用途切碎附件上, 然后顺时针旋转直到其卡入到位。
- 将底座装置安放在顶盖上并锁定到位。
- 连接电源插头。
- 紧握住底座装置和多用途切碎附件, 然后开启电器 (点动脉冲)。
- 加工完后松开工作按钮。

## 使用电器后

- 拔下电源插座。
- 按释放按钮并从顶盖上卸下底座装置。
- 逆时针旋转顶盖并卸下多用途切碎附件。
- 通过塑料把手抓住刀片并将其取出。
- 用盖子盖住多用途切碎附件以保存加工后的食材。

## 清洁

### 警告!

切勿将多用途切碎附件的顶盖浸入液体中, 也不能在流水下冲洗或放入洗碗机清洗。

- 多用途切碎附件、刀片和盖子可在洗碗机内清洗。
- 只能用湿抹布擦拭顶盖。

## 打发浆

请翻开图示页。

### → 图 C

### 6 打发浆齿轮附件

### 7 打发浆

打发浆可向客服订购 (订购号为 753124)。

### 操作电器

打发浆适用于打发奶油、打蛋白、用热牛奶 (最高 70 °C) 和冷牛奶 (最低 8 °C) 来制作奶泡以及加工酱汁和甜品。

### ⚠ 有烫伤危险!

在加工热牛奶时, 请使用较高的窄径容器进行混合。热牛奶可能会溅出并烫伤您。

### → 图 D

- 将食材放入搅拌杯中。
- 将齿轮附件安放到底座装置上并锁定到位。
- 将打发浆插入齿轮附件中并锁定到位。

### 警告!

切勿在未安装齿轮附件的情况下将打发浆插入底座装置 (图 D-3)。

- 连接电源插头。
- 使用调速旋钮设定所需的速度 (建议使用高速)。
- 抓住底座装置和搅拌杯并按所需的工作按钮。
- 加工完后松开工作按钮。

## 使用电器后

- 拔下电源插座。
- 按释放按钮并从齿轮附件上卸下底座装置。
- 从齿轮附件上卸下打发桨。

## 清洁

### 警告!

切勿将齿轮附件浸入液体中，也不能在流水下冲洗或放入洗碗机清洗。

- 打发桨可在洗碗机中清洗。
- 只能用湿抹布擦拭齿轮附件。

## 多功能料理碗

请翻开图示页。

### → 图 1

- 8 搅拌碗
- 9 揉面钩
- 10 多用途刀片
- 11 刀盘支架
- 12 嵌入式刀盘
  - a 嵌入式切片刀盘 - 粗
  - b 嵌入式切片刀盘 - 细
  - c 嵌入式切丝刀盘 - 中
  - d 嵌入式磨碎刀盘 - 粗
- 13 带齿轮的盖子
- 14 推料杆

## 操作电器

多功能料理碗适用于揉捏、切碎食材和切片切丝。始终遵循表中的最大加工量和加工时间限制(图 1)。

### ⚠ 锋利的刀片/旋转驱动装置容易引发受伤危险!

本电器正在工作时，切勿将手指伸入搅拌碗中。始终使用推料杆来添加食材。在关闭后，驱动接口仍会继续运行一段时间。只有在驱动接口完全停止后才能更换工具。在配合多功能料理碗使用时，只有当安装了盖子并用螺丝将其拧紧时才能开启底座装置。

### 警告!

多功能料理碗必须完全组装好才能使用!

### 小心!

在切肉之前，请剔除软骨、骨头和肌腱。多功能料理碗不适用于切非常硬的食材(咖啡豆、萝卜、肉豆蔻)或冰冻食材(水果等)。

## 揉面钩/多用途刀片

揉面钩用于揉捏较小的面团。

多用途切碎附件用于切肉、硬质奶酪、洋葱、香料、大蒜、水果、蔬菜、坚果和杏仁。始终遵循表中的最大加工量和加工时间限制(图 1)。

### ⚠ 锋利的刀片容易引发受伤危险!

切勿抓住多用途刀片的刀刃。只能通过塑料把手来抓住多用途刀片。请勿赤手触碰刀片。请用刷子清洁刀片。

### → 图 2

- 将搅拌碗放在光滑清洁的工作表面上。
- 安装刀片/揉面钩。
- 加入食材。

### 警告!

刀片/揉面钩必须垂直放入搅拌碗中，这样才能正确安装盖子(图 1-3)。

- 将盖子放在搅拌碗上并逆时针旋转到底。

说明: 若搅拌碗中食材的量较大，则盖子的安装可能会稍麻烦一些。若需要，将盖子背面的三翼耦合器旋至正确的位置。

- 将底座装置安放在顶盖上并锁定到位。
- 嵌入推料杆。
- 连接电源插头。
- 紧握住底座装置和多用途切碎附件，然后开启电器(点动脉冲)。
- 要添加更多食材，请松开工作按钮。等待工具停止转动。
- 卸下推料杆并通过进料管添加食材。
- 加工完后松开工作按钮。

## 刀盘支架

### 嵌入式切片刀盘 - 粗

将调速旋钮设定为低速以切碎: 黄瓜、胡萝卜和土豆。

### 嵌入式切片刀盘 - 细

将调速旋钮设定为低速以切碎: 黄瓜、胡萝卜、甜菜根和西葫芦。

### 嵌入式切丝刀盘 - 中

将调速旋钮设定为高速以切片切丝: 苹果、胡萝卜、芝士和卷心菜。

### 嵌入式磨碎刀盘 - 粗

将调速旋钮设定为高速以磨碎: 用于制作汤团和煎饼的土豆; 用于制作生菜沙拉的水果和蔬菜。

始终遵循表中的最大加工量和加工时间限制(图 1)。

**⚠️ 锋利的刀片容易引发受伤危险!**

在操作附件时要特别小心! 在将刀盘插入支架时记下其形状和位置。只能通过指定的嵌入式握柄抓住支架。请勿将手指伸入进料管内。只能使用推料杆来添加更多食材。

**小心!**

嵌入式刀盘不得用于切碎非常硬的食材(帕马森干酪、巧克力)。

嵌入式刀盘仅适用于加工部分纤维食材(韭菜、芹菜和大黄)。

**→ 图 F**

- 将搅拌碗放在光滑清洁的工作表面上。
- 将所需的刀盘插入支架。请记住刀盘的形状和位置(图 F-1)!
- 通过嵌入式握柄抓住支架并将其插入搅拌碗中。
- 将盖子放在搅拌碗上并逆时针旋转到底。
- 将底座装置安放在顶盖上并锁定到位。
- 连接电源插头。
- 通过调速旋钮设定所需的速度。
- 紧紧抓住底座装置和多功能料理碗并开启电器。
- 通过进料管加入要切碎或切片切丝的食材。
- 在添加要切碎或切片切丝的食材时, 只能轻压推料杆。

**警告!**

在要切碎或切片切丝的食材达到支架的位置之前, 请清空搅拌碗中的食材以免装得太满。

- 加工完后松开工作按钮。

**使用电器后**

- 拔下电源插座。
- 按释放按钮并从顶盖上卸下底座装置。
- 顺时针旋转盖子并将其从搅拌碗上取下。
- 通过塑料把手抓住多功能刀片/揉面钩并将其取出

或

- 通过嵌入式握柄抓住支架并将其从搅拌碗中提起。
- 将支架翻过来并从底面小心地压出刀盘(图 G)。

**清洁****警告!**

切勿将多功能料理碗的盖子浸入液体中, 也不能放入洗碗机内清洗。

- 只能用湿抹布擦拭盖子, 或者用流水简单冲洗。

- 搅拌碗、多用途刀片、支架和嵌入式刀盘均可在洗碗机内清洗。
- 请勿将塑料部件塞入洗碗机内, 否则可能变形。

若加工如紫甘蓝或胡萝卜等食材, 塑料部件会被染上颜色, 但用几滴食用油即可将其去除。

**菜谱****面包面团****基本菜谱:**

- 250 克面粉
- 125 毫升水
- 7 克白糖
- 7 克人造黄油
- 0.5 克酵母
- 4 克盐

**工具:** 多功能料理碗的搅拌碗和揉面钩

- 将除水外的所有食材放入搅拌碗中。
- 用点动脉冲混合食材。
- 数秒后从进料管倒入水。
- 用点动脉冲加工所有食材。

我们的建议: 开启 30 秒(最长 60 秒)

**最大加工量:** 1 x 基本菜谱

**说明:** 最多可连续加工 2 份基本菜谱量。

**酥类糕点****基本菜谱:**

- 250 克面粉
- 125 克人造黄油或黄油(室温)
- 125 克白糖
- 1 个鸡蛋
- ½ 包发酵粉
- 1 袋香草糖
- 食盐少许

**工具:** 多功能料理碗的搅拌碗和揉面钩

- 将所有食材放入搅拌碗中。
- 用点动脉冲混合食材。
- 冷藏油酥面团。继续加工(若需要)。

**最大加工量:** 1 x 基本菜谱

如有更改, 恕不另行通知。

## For your safety

This accessory is designed for the hand blender MSMM8...CN. Follow the operating instructions for the hand blender. The accessories are suitable only for the use described in these instructions.

### Safety instructions for this appliance

#### **⚠ Risk of injury from sharp blades/rotating drive!**

Never grip the blade in the universal cutter. Take hold of the universal cutter blade by the plastic handle only. Never clean blades with bare hands. Use a brush. Exercise particular caution when handling the attachments! Note shape and location of the insert when inserting it into the carrier disc. Take hold of carrier disc by the designated recessed grips only. Do not place fingers in the feed tube. Only use the pusher when adding more ingredients. When working with the multifunction accessory, the base unit may be switched on only when the lid has been attached and screwed on tight. Grip the universal blade by the edge of the plastic handle only.

#### **⚠ Risk of scalding!**

When processing hot milk, use a tall, narrow receptacle for blending. Hot milk may splash and scald you.

#### **⚠ Important!**

Do not attach or remove accessories until the base unit is at a standstill. Never work with the hand blender/blender foot in the universal cutter or in the bowl of the multifunction accessory. The universal cutter and the bowl of the multifunction accessory are not microwave-safe. Never immerse the attachment of the universal cutter in liquids and do not clean under running water or in the dishwasher. Never immerse the lid of the multifunction accessory in liquids and do not wash in the dish washer. Never insert the whisk into the base unit without the gear attachment. Never immerse the gear attachment in liquids and do not clean under running water or in the dishwasher.

### Explanation of the symbols on the appliance or accessory



Caution! Rotating tools.  
Do not place fingers in the feed tube.

**Congratulations on the purchase of your new Bosch appliance. You can find further information about our products on our web page.**

**Country of origin:**  
Slovenia

**Exclusive distributor:**  
BSH Home Appliances (China) Co., Ltd.  
20/F,21/F, CN International Mansion,  
129 Zhongshan Road, Nanjing,  
Jiangsu Province, PRC.

**Careline:**  
4008855888

**Service E-mail:**  
careline.china@bshg.com

**Company website:**  
www.bosch-home.cn

**Before use, read these instructions carefully in order to become familiar with important safety and operating instructions for this appliance. Please keep the operating instructions in a safe place. If passing on the appliance to a third party, always include the operating instructions.**

## Universal cutter L


Please fold out the illustrated pages.

→ **Figure **

- 1 **Universal cutter L/XL**
- 2 **Blade**
- 3 **Attachment**
- 4 **Lid**
- 5 **Ice-crusher-blade (for size L only)**

With the universal cutter XL, you can use the appliance at full power. A universal cutter can be ordered from customer services (order no. 753122).

### Operating the appliance

The universal cutter is suitable for cutting meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, and almonds. Always observe the maximum quantities and processing times in the table (Fig. .

You can crush ice with the ice crusher blade. Optimum processing quantity: 4–6 ice cubes.

#### **Risk of injury from sharp blade!**

Never grip the blade in the universal cutter. Take hold of the universal cutter blade by the plastic handle only. Do not touch blade with bare hands. Clean with a brush.

#### **Warning!**

The universal cutter must be completely assembled before use!

#### **Caution!**


Before cutting meat, remove gristle, bones and sinews.

The universal cutter is not suitable for cutting very hard items (coffee beans, radishes, nutmeg) or frozen food (fruit, etc.).

#### → **Fig.**

- Place universal cutter on a smooth, clean work surface and press into position.
- Insert blade.
- Add food.

#### **Warning!**

Blade must sit straight in the universal cutter so that the attachment sits correctly (Fig. -3).

- Place attachment on the universal cutter and rotate in a clockwise direction until it clicks into position.
- Place the base unit on the attachment and lock into position.
- Connect the mains plug.
- Hold the base unit and universal cutter firmly and switch on the appliance (turbo speed).
- Release the On button after processing.

### After using the appliance

- Pull out the mains plug.
- Press the release buttons and remove the base unit from the attachment.
- Rotate the attachment in an anti-clockwise direction and take off the universal cutter.
- Take hold of the blade by the plastic handle and take out.
- Place the lid on the universal cutter to keep in the processed ingredients.



## Cleaning

### Warning!

Never immerse the attachment of the universal cutter in liquids and do not clean under running water or in the dishwasher.

- Universal cutter, blade and lid are dishwasher-safe.
- Wipe the attachment with a damp cloth only.

## Whisk

Please fold out the illustrated pages.

→ **Figure A**

### 6 Gear attachment for whisk

### 7 Whisk

A whisk can be ordered from customer services (order no.. 753124).

## Operating the appliance

The whisk is suitable for whipping cream, beating egg whites and milk froth from hot (max. 70°C) and cold milk (max. 8°C) as well as for preparing sauces and desserts.

### ⚠ Risk of scalding!

When processing hot milk, use a tall, narrow receptacle for blending. Hot milk may splash and scald you.

→ **Fig. D**

- Put the food in the blender jug.
- Place the gear attachment on the base unit and lock into position.
- Insert the whisk into the gear attachment and lock into position.

### Warning!

Never insert the whisk into the base unit without the gear attachment (Fig. D-3).

- Connect the mains plug.
- Set desired speed using the speed control (high speed recommended).
- Grip base unit and blender jug and press desired On button.
- Release the On button after processing.

## After using the appliance

- Pull out the mains plug.
- Press the release buttons and remove the base unit from the gear attachment.
- Remove the whisk from the gear attachment.

## Cleaning

### Warning!

Never immerse the gear attachment in liquids and do not clean under running water or in the dishwasher.

- The whisk can be cleaned in the dishwasher.
- Wipe the gear attachment with a damp cloth only.

## Multifunction accessory

Please fold out the illustrated pages.

→ **Figure A**

### 8 Bowl

### 9 Kneading hook

### 10 Universal blade

### 11 Carrier disc for disc inserts

### 12 Disc inserts

- a Slicing insert – coarse
- b Slicing insert – fine
- c Shredding insert – medium
- d Grating disc insert – coarse

### 13 Lid with gears

### 14 Pusher

## Operating the appliance

The multifunction accessory is suitable for kneading, cutting and shredding food.

Always observe the maximum quantities and processing times in the table (Fig. G).

### ⚠ Risk of injury from sharp blades / rotating drive!

While the appliance is operating, never place fingers in the mixing bowl. Always use the pusher for adding ingredients. After switching off, the drive continues running for a short time. Change tools only when the drive is at a standstill. When working with the multifunction accessory, the base unit may be switched on only when the lid has been attached and screwed on tight.

### Warning!

Multifunction accessory must be completely assembled before use!

### Caution!


Before cutting meat, remove gristle, bones and sinews.

The multifunction accessory is not suitable for cutting very hard food (coffee beans, radishes, nutmeg) or frozen food (fruit, etc.).

## Kneading hook/universal blade

**Kneading hook** for kneading small amounts of dough.

**Universal cutter** for cutting meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, and almonds.

Always observe the maximum quantities and processing times in the table (Fig. )


### Risk of injury from sharp blade!

Never grip the blades of the universal blade. Take hold of the universal blade by the plastic handle only. Do not touch blade with bare hands. Clean with a brush.

#### → Fig.

- Place bowl on a smooth and clean work surface.
- Insert blade/kneading hook.
- Add food.

### Warning!

Blade/kneading hook must be upright in the bowl so that the lid fits correctly (Fig. -3).

- Place lid on the bowl and turn all the way anti-clockwise.

**Note:** If there are larger quantities of ingredients in the bowl, it may take a little more effort to attach the lid. If required, turn the three-winged coupling on the underside of the lid into the correct position.

- Place the base unit on the attachment and lock into position.
- Insert pusher.
- Connect the mains plug.
- Hold the base unit and universal cutter firmly and switch on the appliance (turbo speed).
- To top up ingredients, release the On button. Wait until the tool comes to a standstill.

- Remove the pusher and add ingredients through the feed tube.
- Release the On button after processing.

## Carrier disc with disc inserts

### Slicing insert – coarse

Set speed control to low speed for cutting: cucumbers, carrots, and potatoes.

### Slicing insert – fine


Set speed control to low speed for cutting: cucumbers, carrots, beetroot, and courgette.

### Shredding insert – medium

Set speed control to high speed for shredding: apples, carrots, cheese, and cabbage.

### Grating disc insert – coarse

Set speed control to high speed for grating: potatoes for dumplings, potato pancakes; fruit and vegetables for raw vegetable salad.

Always observe the maximum quantities and processing times in the table (Fig. )

### Risk of injury from sharp blade!


Exercise particular caution when handling the attachments! Note shape and location of the insert when inserting it into the carrier disc. Take hold of carrier disc by the designated recessed grips only. Do not place fingers in the feed tube. Only use the pusher when adding more ingredients.

### Caution!

The disc inserts must not be used for cutting very hard foods (Parmesan cheese, chocolate).

The disc inserts are only suitable to a limited extent for processing fibrous foods (leek, celery, and rhubarb).

#### → Fig.

- Place bowl on a smooth and clean work surface.
- Put the desired insert into the carrier disc. Note the shape and location of the insert (Fig. -1)!
- Take hold of carrier disc by the recessed grips and insert into the bowl.
- Place lid on the bowl and turn all the way anti-clockwise.

- Place the base unit on the attachment and lock into position.
- Connect the mains plug.
- Set the desired speed with the speed control.
- Hold base unit and multifunction accessory firmly and switch appliance on.
- Put ingredients for slicing or shredding through the feed tube.
- When adding ingredients for slicing or shredding apply only light pressure to the pusher.

### Warning!

Empty the bowl before it becomes so full that the ingredients for slicing or shredding reach the carrier disc.

- Release the On button after processing.

### After using the appliance

- Pull out the mains plug.
- Press the release buttons and remove the base unit from the attachment.
- Turn lid clockwise and remove from the bowl.
- Take hold of universal blade/kneading hook by the plastic handle and take out  
or
- Grip the carrier disc by the recessed grips and lift out of the bowl.
- Turn the carrier disc over and carefully press out the insert from the underside (Fig. 6).

### Cleaning

#### Warning!

Never immerse the lid of the multifunction accessory in liquids and do not wash in the dish washer.

- Wipe lid with a damp cloth only or rinse briefly under running water.
- Bowl, universal blade, kneading hook, carrier discs and disc inserts are dishwasher-safe.
- Do not wedge plastic parts in the dishwasher as they could become deformed.

The plastic parts may become discoloured when processing certain ingredients such as red cabbage or carrots, however this can be removed with a few drops of cooking oil.

## Recipes

### Bread dough

#### Basic recipe:

- 250 g flour
- 125 ml water
- 7 g sugar
- 7 g margarine
- 0.5 g yeast
- 4 g salt

**Tools:** Bowl and kneading hook of the multifunction accessory

- Put all ingredients in the bowl except the water.
- Mix ingredients at turbo speed.
- After several seconds pour the water through the feed tube.
- Process everything at turbo speed.

Our recommendation: 30 seconds switch-on time (60 seconds maximum)

**Maximum quantity:** 1 x basic recipe

**Note:** You can make a maximum of 2 x the amount of the basic recipe in succession.

### Short pastry

#### Basic recipe:

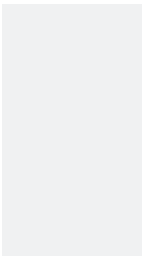
- 250 g flour
- 125 g margarine or butter (room temperature)
- 125 g sugar
- 1 egg
- ½ packet of baking powder
- 1 sachet vanilla sugar
- 1 pinch of salt

**Tools:** Bowl and kneading hook of the multifunction accessory

- Put all ingredients in the bowl.
- Mix ingredients at turbo speed.
- Chill the pastry dough. Process further if required.

**Maximum quantity:** 1 x basic recipe

Subject to change without notice.

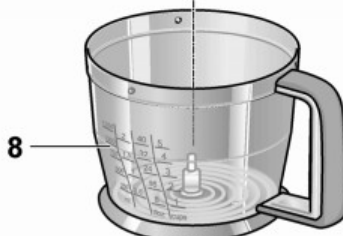
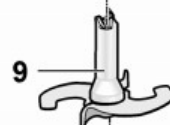
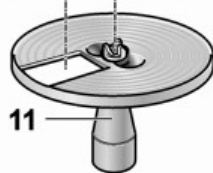
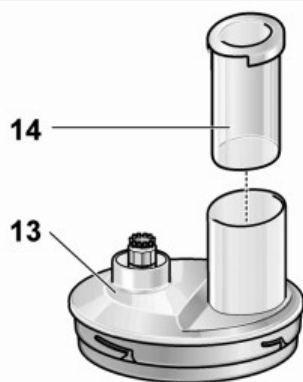
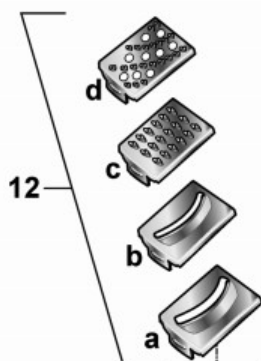
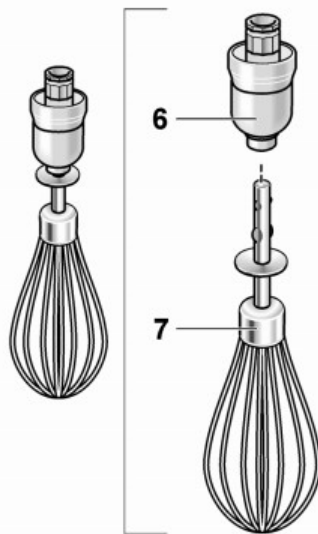
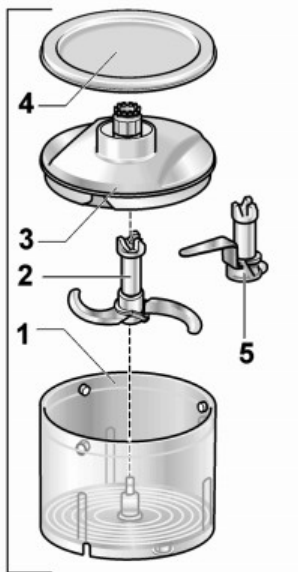


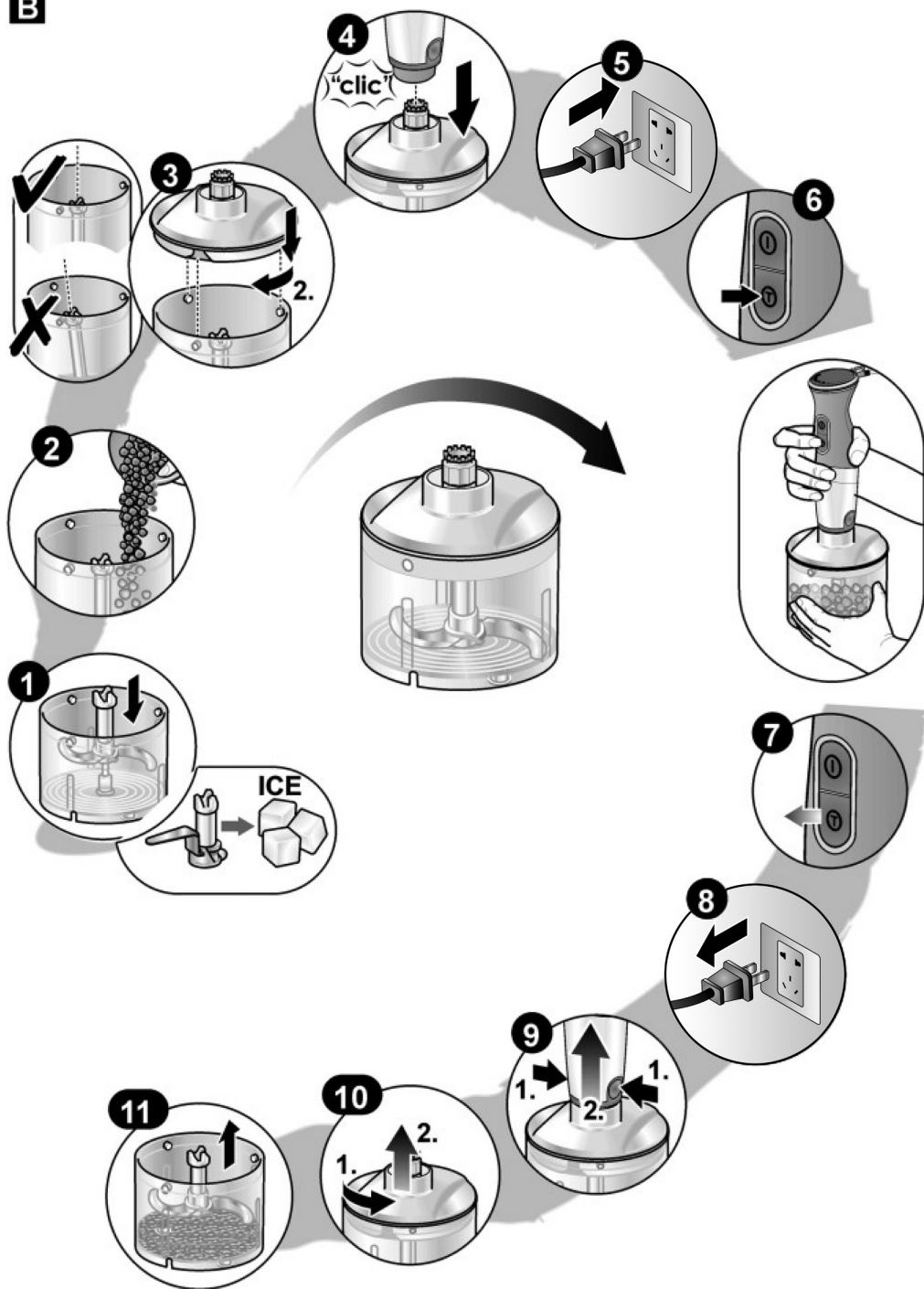
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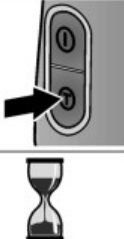
















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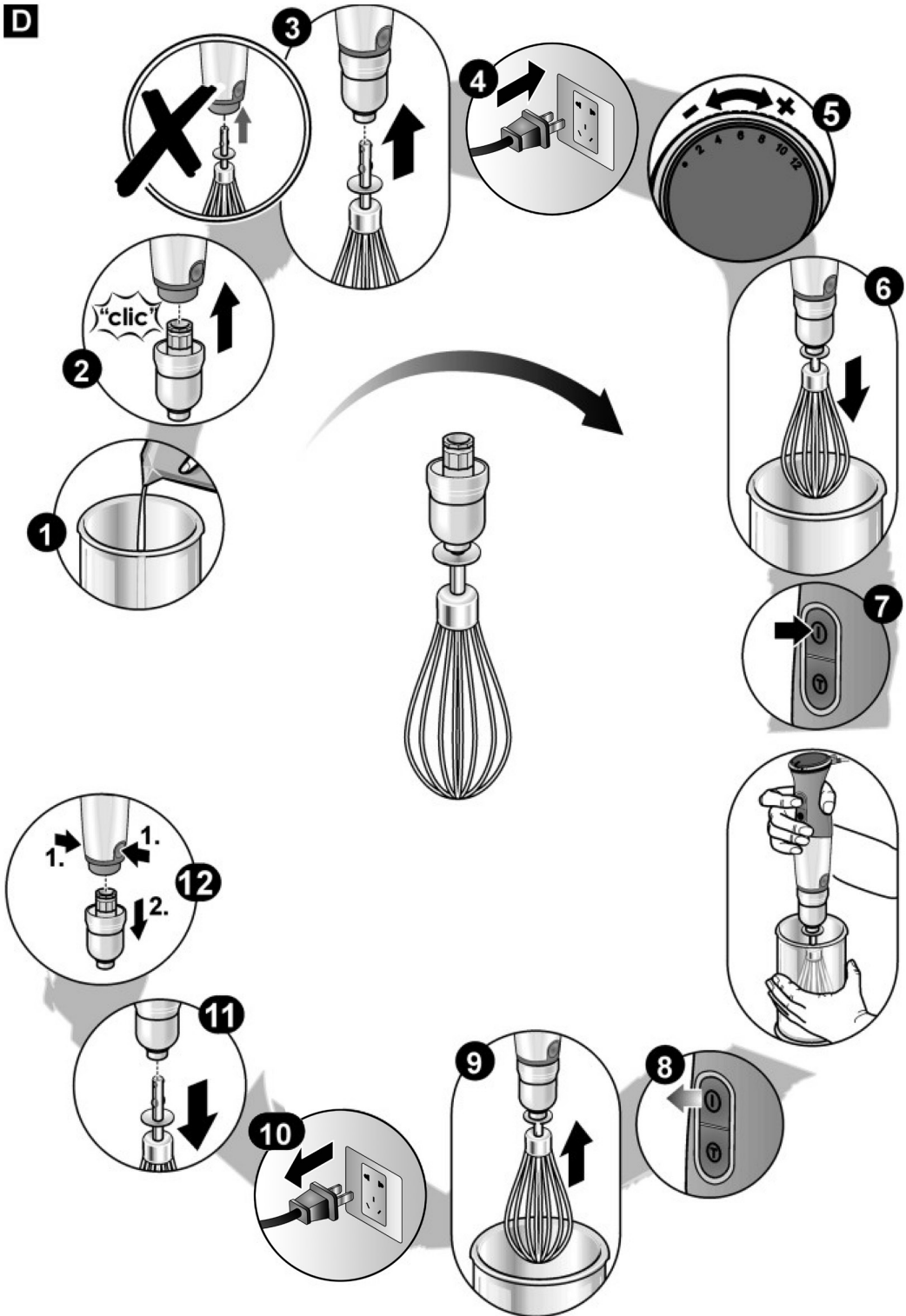
**A**

**B**

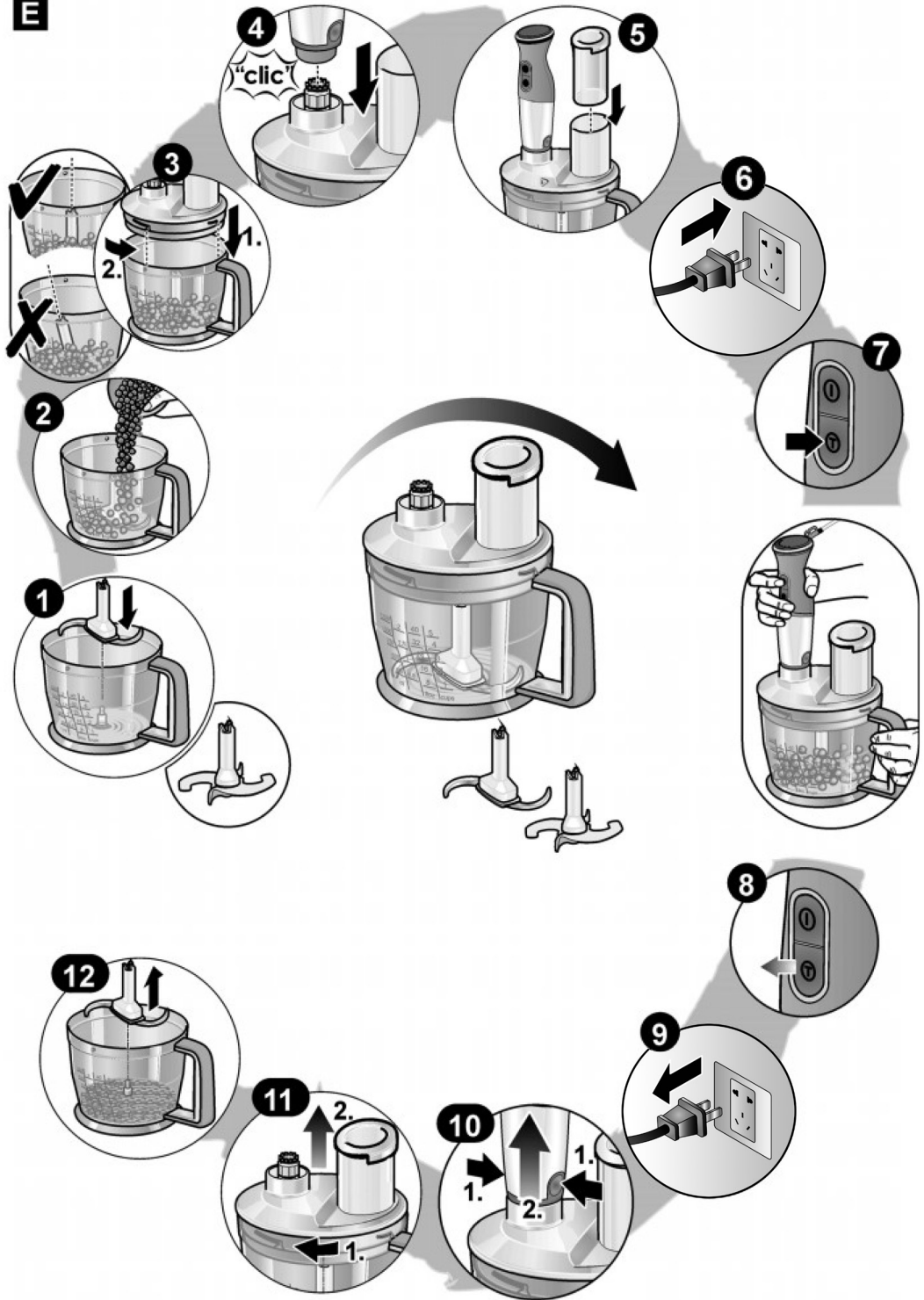
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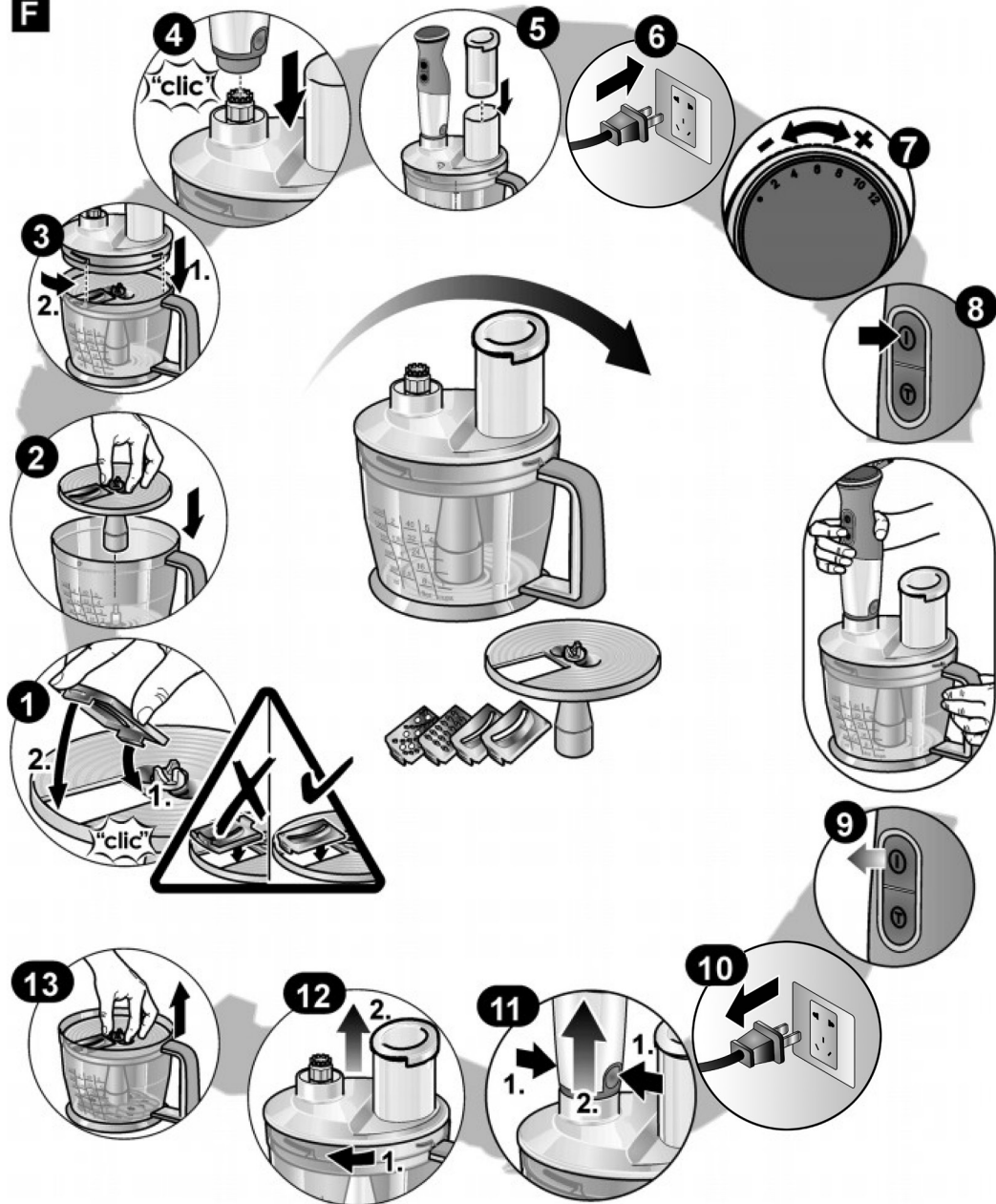
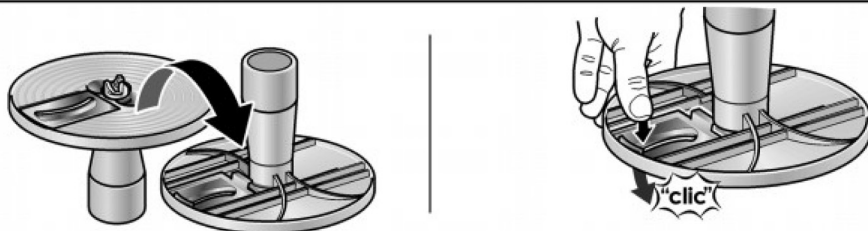
		
 →  (1 cm)	100 g	10–20 s
 →  (2 cm)	150 g	5 s
 → 	100 g	10 s
 → 	15 g	20–30 s
 → 	20 x	15 s
 → 	100 g	15 s
 → 	100 g	20 s
 → 	100 g	30–40 s

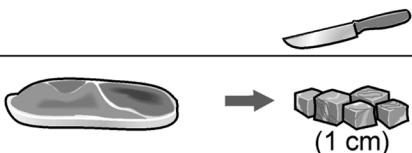
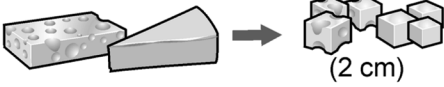







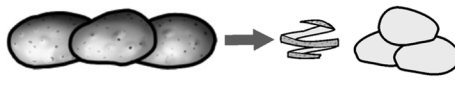


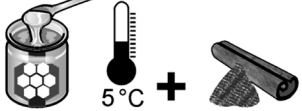
**D**





**E**

**F****G**

H	MAX						
	500 g	30 s	T	✓			
	250 g	30–70 s	T	✓			
	500 g		T		✓		
	350 g	(5–10)x2 s	T	✓			
	20 g	(4–7)x2 s	T	✓			
	20 x	(3–8)x1 s	T	✓			
	500 g		T		✓		
	300 g		T		✓	✓	✓
	500 g		T			✓	
	500 g		T			✓	✓
	500 g	(6–15)x4 s	T	✓			
1. 	30 g	40 s					
2. + 	200 g	5 s	T	✓			
	3 g						