

Kitchen machine, full metal housing MUMXL20C



Included accessories

1 x lid, 1 x stainless steel mixing bowl, 1 x filling aid, 1 x kneading hook, 1 x glass blender attachment, 1 x beating whisk, 1 x professional stirring whisk

The essence of 60 years' experience: the MaxxiMUM in dark chocolate and full metal body for the very best Bosch quality including the ThermoSafe glass blender.

- **Extreme Power:** Longevity, fast and perfect results every time thanks to the most powerful motor on the market at 1600 watts
- **3D PlanetaryMixing:** Fast and perfect mixing of all ingredients; thanks to the improved planetary mixing system with a unique stirring movement in three diemensions at the same time
- Smart Dough Sensor: constant mixing speed at all times, even with heavy dough and large quantities, ensures fast and perfect results
- Sophisticated operating concept: extremely ergonomic solutions for easy filling, processing and pouring. inkl. Integrated cable storage
- More than 120 functions possible: Thanks to the wide variety of accessories. Includes the 5.4 l stainless steel bowl, Absolute stirring whisk, full-metal beating whisk, high performance kneading hook, ThermoSafe glass blender

Technical Data

Dimensions of the product (mm) : 308 x 338 x 369

Dimensions of the packed product (HxWxD) (mm) :	
	420 x 400 x 600
Pallet dimensions :	185 x 80 x 120
Standard number of units per pallet :	16
Net weight (kg) :	11.753
Gross weight (kg) :	13.7
Connection Rating (W) :	1600
Voltage (V) :	220-240
Frequency (Hz) :	50/60
Plug type :	Gardy plug w/ earthing
Approval certificates :	CE, Eurasian, VDE





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- Elegant endurance: Robust, full metal housing in a timeless design, combined with brushed chrome applications, offer a enduring premium look and feel
- Easy pour: Extra big, brushed stainless steel bowl 5,4L, equipped with two comfortable handles and a useful spout - for up to 3,5 kg of cake mixture or 1,5 kg flour plus ingredients with yeast dough
- Easy fill: Big funnel that can be clipped into the splash guard lid; the stirring tool automatically parks away from the funnel, in order to be out of the way for further ingredients
- EasyArmLift: Easy and effortless moving of the 3 zone multifunctional arm, by the push of a button
- Integrated cable storage
- ThermoSafe Blender: Hot and cold safe glasblender for boiling hot soups, frozen fruit smoothies or any other fluid; 1,75 liters capacity
- Absolute stirring whisk: Perfect mixing performance as stirrer fits perfectly the contour of the bowl; stirring of absolutely all ingredients similar to a soft spatula
- High performance kneading hook: The special shape allows the hook to "cut" through the dough and knead it back together. Resulting in a more intensive kneading
- Full metal 10 wire beating whisk: height adjustable for perfect processing of smaller or big amounts of e.g. cream or egg white
- Gentle start up
- Rubber suction feet for extra stability
- High security standard because of the cover over the gears
- Electronic safety shut-off
- 7 switch/ speed settings
- Eco Friendly: no power consumption in standby mode