

MSM66...N AU
MSM67...N AU



BOSCH

en Operating instructions

Congratulations on the purchase of your new BOSCH appliance. In doing so, you have opted for a modern, high-quality domestic appliance. You can find further information about our products on our web page.

Contents

For your safety	2
Overview	3
Operation	3
Cleaning	4
Troubleshooting (MSM67..)	4
Recipes and tips	5
Disposal	5
Guarantee	5

For your safety

Before use, read these instructions carefully in order to become familiar with important safety and operating instructions for this appliance.

If the instructions for correct use of the appliance are not observed, the manufacturer's liability for any resulting damage will be excluded.

This appliance is designed for processing normal household quantities in the home or similar quantities in non-industrial applications.

Non-industrial applications include e.g. use in employee kitchens in shops, offices, agricultural and other commercial businesses, as well as use by guests in boarding houses, small hotels and similar dwellings.

Use the appliance for processing normal quantities of food for domestic use.

The appliance is only suitable for cutting or mixing food. It must not be used for processing other objects or substances.

Please keep the Operating instructions in a safe place.

If passing on the appliance to a third party, always include the Operating instructions.

General safety instructions

Electric shock risk

This appliance shall not be used by children less than 8 years but can be used by older children with supervision. Keep the appliance and its cord out of reach of children.

Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Children shall not play with the appliance.

Connect and operate the appliance only in accordance with the specifications on the rating plate. Do not use the appliance if the power cord and/or appliance are damaged.

Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Do not place the power cord over sharp edges or hot surfaces.

To prevent injury, a damaged power cord must be replaced by the manufacturer or his customer service or a similarly qualified person. Only our customer service may repair the appliance.

▲ Safety instructions for this appliance

Risk of injury

Electric shock risk

Do not use the hand blender with damp hands and do not operate it at no load.

Do not immerse the appliance in liquid above the blender foot-base unit connection point.

Never immerse the base unit in liquids and do not clean in the dishwasher. Caution when processing hot liquids. Liquids may splash during processing.

Never place blender foot on hot surfaces or use in very hot food. Leave hot food to cool down to at least 80 °C before processing with the blender!

Operate the hand blender with original accessories only.

Do not attach or remove tools until the appliance is at a standstill.

Recommendation: Never switch on the appliance for longer as you need to processing the ingredients.

Risk of injury from sharp blades/rotating drive!

Never grip the blade in the blender foot.

Never clean the blades with bare hands. Use a brush.

These operating instructions refer to various models. An overview of the different models can be found on the illustrated pages (Fig. **▲**).

Overview

Please fold out the illustrated pages.

Fig. **▲**

1 Base unit

2 Power cord

3 Speed control

Operating speed can be adjusted steplessly between the lowest (●) and highest (12) speed (only in conjunction with button **4a**).

4 ON button

a Controllable speed (with speed control **3**)

b Turbo speed

The hand blender remains switched on as long as the On button (**a** or **b**) is pressed. The turbo speed is used for the universal cutter (if included in delivery).

5 Release buttons

To remove the blender foot, simultaneously press both release buttons.

6 Blender foot

Plastic or metal (depending on model).

Attach the blender foot and lock into position.

7 Blender blade

8 Blender jug with lid

Using the blender jug will prevent the ingredients from splashing.

Place the lid on the blender jug to keep in the processed ingredients.

For some models:

9 Whisk with gear

10 Universal cutter

11 Lid

If the universal cutter is not included with the hand blender, it can be ordered from customer service (order no. 657247).

With the universal cutter use the appliance at full power to prepare honey spread (according to the recipe). You can find the recipe in the instructions for use of the universal cutter.

Place the lid on the universal cutter to keep in the processed ingredients.

Operation

The appliance is suitable for blending mayonnaise, sauces, mixed drinks, baby food, cooked fruit and vegetables.

For puréeing soups.

Use the universal cutter for cutting/chopping raw food (onions, garlic, herbs)!

It is recommended to use the supplied blender jug. However, other suitable receptacles can also be used.

Attention!

The bottom of the receptacle which you use must not have any bumps or recesses.

- Before using the appliance for the first time, clean all parts of it.

Fig. B

- Completely unwind the power cord.
- Place the blender foot on the base unit and lock into position.
- Insert the mains plug.
- Place food in the blender jug or another tall receptacle.

i The appliance works better if there is some liquid in the ingredients.

- Set the required speed with the speed control (Fig. B-5).
- It is recommended to use a low speed setting for liquids, hot food and for mixing (e.g. muesli in yoghurt). The high speed settings are recommended for the processing of more solid foods.
- Firmly hold the hand blender and jug.
- Switch on the hand blender by pressing the required On button.

i When switching on the hand blender, hold it at a slight angle to prevent it from “sticking” to the bottom of the blender jug. The hand blender remains switched on as long as the On button is pressed.

i To prevent the ingredients from splashing, do not press the On button until the blender foot has been immersed in the ingredients. Always switch off the hand blender before taking it out of the processed food.

- Release the On button after processing.

After using the appliance:

- Remove mains plug.
- Press the release buttons and remove the blender foot from the base unit.

Cleaning

Attention!

Never immerse the base unit in liquids and do not clean in the dishwasher.

Do not use a steam cleaner!

Surfaces may be damaged. Do NOT use abrasive cleaning agents.

- i** If processing e.g. red cabbage and carrots, the plastic parts will become discoloured by a red film which can be removed with a few drops of cooking oil.
- Pull out the mains plug!
- Wipe the base unit with a damp cloth and then wipe dry.
- The blender jug can be cleaned in the dishwasher.
- Clean the blender foot in the dishwasher or with a brush under running water.
- Dry the blender foot in an upright position (blender blade face up) so that any trapped water can run out.

Note:

Appliances with spiral cable:

Never wind the cable around the appliance!

Troubleshooting (MSM67..)

Fault	Remedial action
The appliance switches off while it is being used or the speed indicator (if fitted) starts flashing.	<p>The overload protection feature has been activated.</p> <ul style="list-style-type: none"> ● Switch off the appliance and pull out the mains plug. ● Leave the appliance to cool down for approx. 1 hour in order to deactivate the overload protection device. ● Switch on the appliance again.

If the fault cannot be eliminated, please contact customer service.

Recipes and tips

Mayonnaise

1 egg (egg yolk and egg white)

1 tbs. mustard

1 tbs. lemon juice or vinegar

200–250 ml oil

Salt, pepper to taste

Ingredients must be at the same temperature!

- Put the ingredients in the jug.
- Place hand blender at the bottom of the jug and switch on (turbo speed) until the mixture emulsifies.
- Slowly raise the switched on blender as far as the upper edge of the mixture and lower again until the mayonnaise is ready.

Tip: According to this recipe you can also make mayonnaise with egg yolk only.

However, use only half the amount of oil.

Vegetable soup

300 g potatoes

200 g carrots

1 small stick of celery

2 tomatoes

1 onion

50 g butter

2 l water

Salt, pepper to taste

- Skin and seed the tomatoes.
- Chop up cleaned and washed vegetables and sauté in the hot butter.
- Add water and salt.
- Leave to cook for a good 20–25 min.
- Take the pan off the cooker.
- Purée the soup in the pan with the blender.
- Season with salt and pepper.

Crêpes dough

250 ml milk

1 egg

100 g flour

25 g melted cooled butter

- Put all ingredients in the jug in the indicated sequence and blend to a smooth dough.

Blended milk drinks

1 glass of milk

6 large strawberries

or

10 raspberries or

1 banana (sliced)

- Put the ingredients in the jug and blend.
- Add sugar to taste.

Tip:

For a milk shake add a scoop of ice cream or use very cold milk.

Disposal



This appliance has been identified in accordance with the European directive 2012/19/EC on Waste Electrical and Electronic Equipment – WEEE.

The Directive paves the way for effective EU-wide withdrawal and utilization of waste appliances.

Please ask your dealer or inquire at your local authority about current means of disposal.

Guarantee

The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold.

Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased.

The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

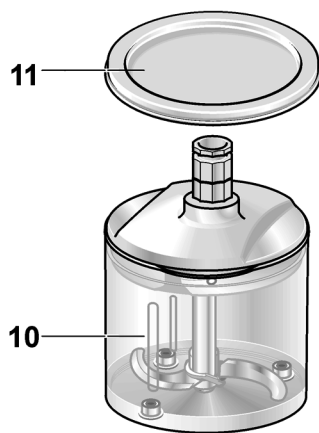
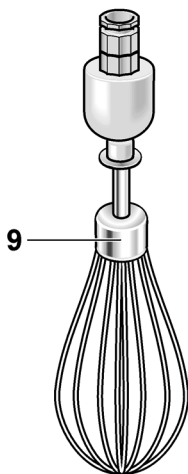
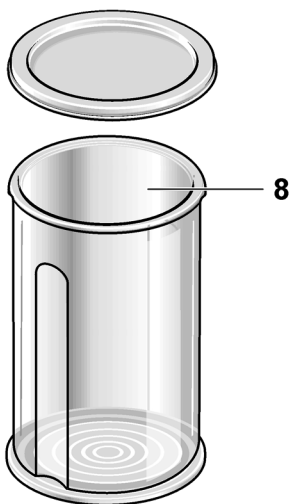
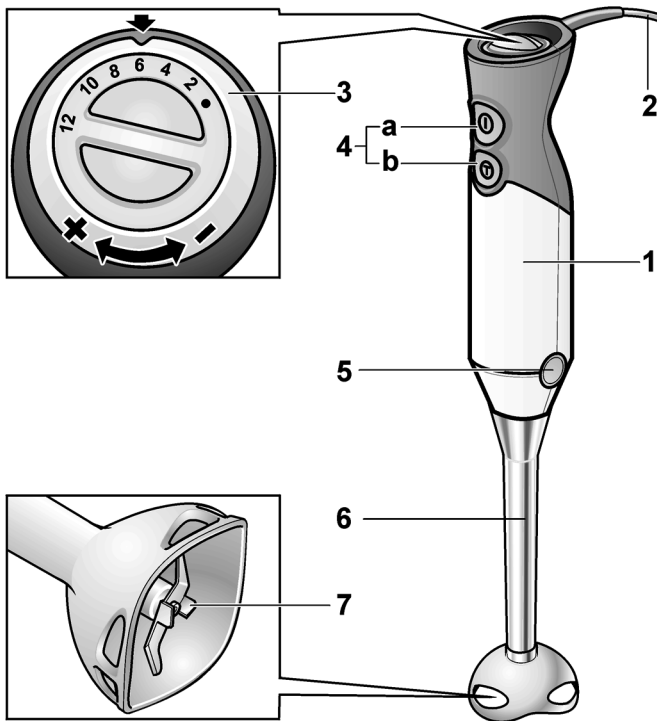
Robert Bosch Hausgeräte GmbH

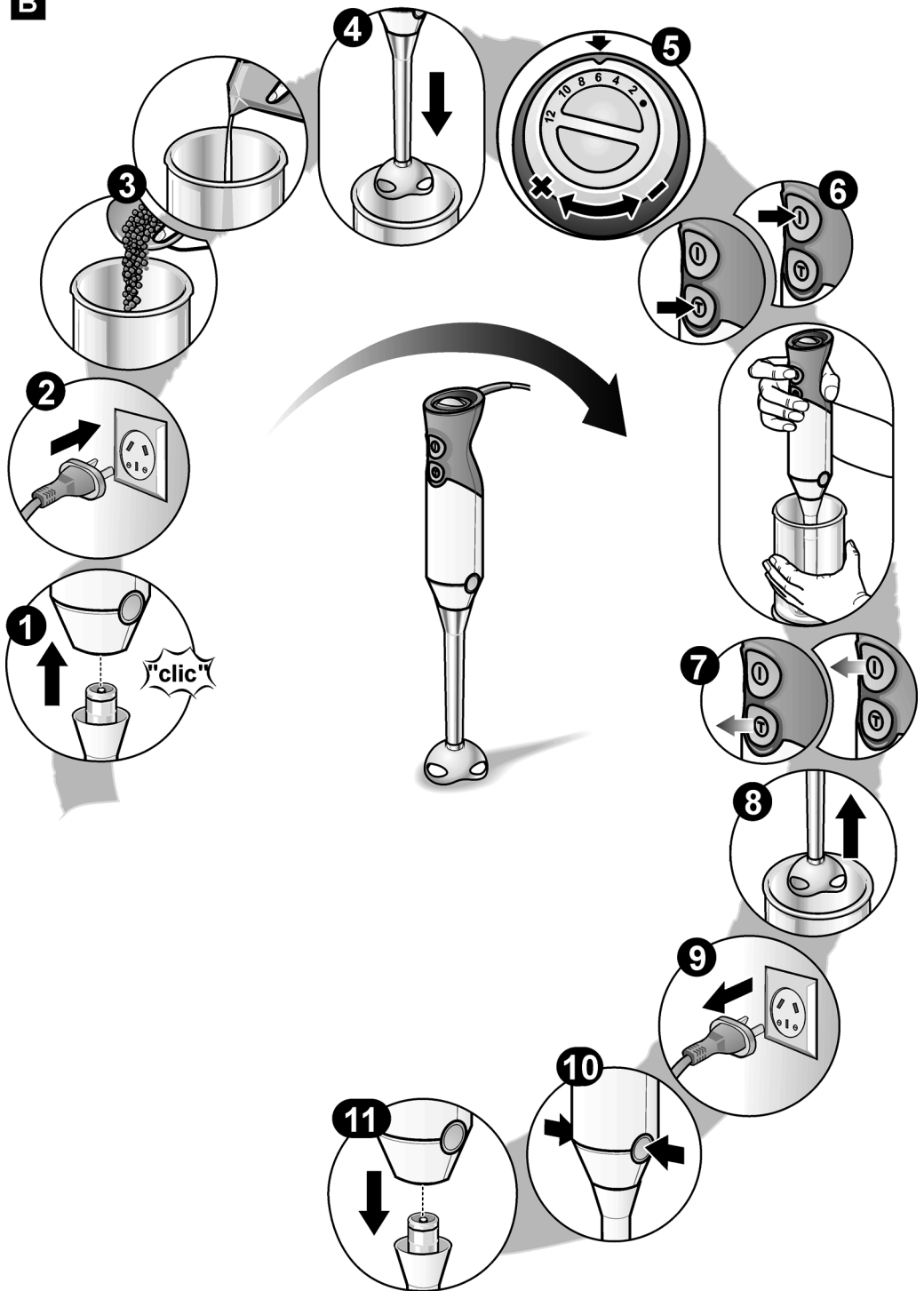
Carl-Wery-Str. 34

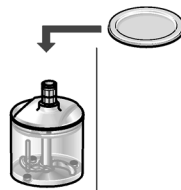
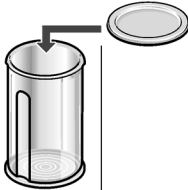
81739 München

Germany

www.bosch-home.com

A

B

C**MSM66120AU****X****X****X****X****X****MSM67140AU****X****X****X****X****X****MSM67160AU****X****X****X****X****X****X**