

**BSH Home Appliances FZE**

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**BOSCH**  
Invented for life

Discover Europe's No.1\*  
Home Appliances brand.



**EUROPE'S  
BRAND NO.1\***



\*For major domestic appliances. Source: Euromonitor, volume sales, 2017

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More than 130 years of uncompromising quality, technical perfection and absolute reliability.

## History in every product.



**1886**

Robert Bosch's first workshop lays the foundation for Bosch Home Appliances.



**1958**

The first Bosch Washing Machine goes into series production in 1958. As a result, the subject of laundry becomes more and more a side issue.



**1973**

In the 70s, things need to be much faster. From 1973 on, we support working wives with our first microwave oven.



**1933**

The start of our success story. The first electric refrigerator from Bosch.



**1964**

The first Dishwasher from Bosch Home Appliances ends the era of laboriously washing up by hand. It saves time, labour and water whilst always producing sparkling results.



**1989**

We extend by the sell-by dates for fruit and vegetables. From now on, fruit and vegetables stay fresh and crisp for longer in our fridges. Because in 1989, another Bosch innovation appears on the market: 0 chilling technology.



**1952**

The first Bosch Kitchen Machine relieves women of many tasks in the kitchen and makes cooking and baking much easier.



**1972**

Washing Machine and Tumble Dryer become one. We developed the first washer dryer with a non-stop programme.



**1993**

In the 1990s, the world becomes increasingly aware of the need to protect the environment. Bosch is already setting standards here and converts its production completely to CFC- and FC-free refrigerators.

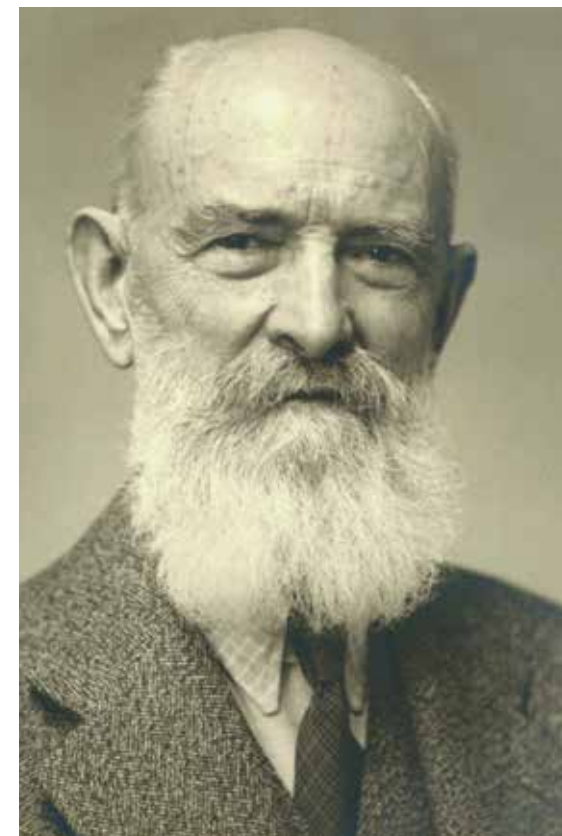


**TODAY**

We represent uncompromising quality, technical perfection and absolute reliability. Yesterday, today and in the future, by your side – our Home Appliances.

The history of Bosch is one we are proud of. So, let's start at the beginning and explore how Bosch became the industry leading home appliance manufacturer it is today.

Sometimes the oldest ideas are the best. So in 1886, Robert Bosch founded... well, Bosch. And even though we've been around for 125 years, our values are more modern than ever. Robert Bosch believed whoever stopped improving has stopped being good. This is just one of his many principles, which still shapes the corporate culture and lives on in the spirit and attitude of more than 375,000 employees worldwide. It provides a foundation for which the successes of the past can be built upon into the future.



## Innovating for the future.

With over **77,000** registered patents, Bosch is one of the most innovative enterprises in the world.

Our dissatisfaction with ourselves, our performance and our appliances drive us to always look for new technological solutions. Our goal is to create meaningful technology that improves not only our appliances, but also the quality of life for our customers. At the end of the day, we develop technology for life.

## Quality you can trust.

Two heads are better than one. **3,500** heads in our research and development team that may just be good enough to ensure great quality.

If a single detail does not satisfy our requirements, we simply re-develop it. Over and over again, if it has to be. So the 3,500 colleagues working in research and development

have to be really persistent. Even if an idea finally becomes a product, we check every single screw, every button and every detail in numerous tests. If something isn't 100%, that means we go back to the drawing board. Sounds tough, but that's how we make sure only the best and most reliable solutions are leaving our factories. That is the staple of German engineering.



## A seriously intelligent Serie.

Details make all the difference, that's why our Serie concept make sure to perfect every single one of them. It represents excellence in design, clever features, easy to use appliances and energy-efficient technologies made with you and your family in mind.





## Serie | 8

With our Serie 8 home appliances, perfection is paramount in every detail. It manifests in first-class design, superior quality and surprising ease of use. The cutting-edge Serie 8 features are what make our appliances stand out from any home appliances brand.

## Serie | 6

Sustainability is at the heart of our Serie 6 home appliances. The range of appliances offer real benefits and energy-efficient features combined with timeless design to complement you and your family's active life.

## Serie | 4

With family in mind, our Serie 4 home appliances are easy to operate with practical design and clever features that make you and your family's life more convenient.

## Serie | 2

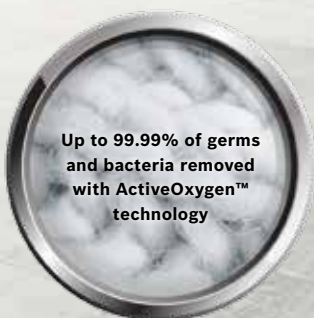
You have lots of hobbies and like to spend your free time doing things to enjoy; but housework is not one of them. Home appliances to you are objects to use and not to think about. They need to be dependable workhorses that deliver efficient value for the money and peace of mind for daily work at home: These are the home appliances of Serie 2.



Breakthrough innovation

## Perfectly clean at low temperatures.

Thanks to our wfk-certified breakthrough ActiveOxygen™ technology, up to 99.99%\* of bacteria and germs are effectively eliminated from even the most delicate fabrics. Even if you choose to wash your clothes at low temperatures to preserve their colours, you can still be assured of optimum hygiene levels without the use of chemical additives. Experience the best possible cleaning results that ensure your favourite clothes are well taken care of.



Up to 99.99% of germs  
and bacteria removed  
with ActiveOxygen™  
technology

 **ActiveOxygen**  
Gentle and hygienic washing  
even at 20°C.



Up to 99.99% of E.coli, C. albicans, S. enterica, A. brasiliensis, S. aureus, Bacteriophage MS2 in the "Fast/mix cold" programme with regular liquid detergent in the recommended amount and a 4kg load – test MB 7623/15 of 29 July 2015 at the wfk – Institute for Applied Research GmbH for BSH Hausgeräte GmbH.

Automatic dosing

# Achieving perfect laundry is easy.

With i-DOS, you are able to get the optimum amount of detergent for every wash. The automatic system calculates the precise amount of detergent needed, no matter the washing load. This means you not only receive freshly washed laundry treated with the exact quantity of liquid detergent for optimal cleanliness, you also save money and do your part for the environment.

**Manual dosing**

Of course, you can continue to dose manually if you wish, for all programmes apart from the automatic ones. This is ideal when, for instance, you want to use a special detergent, powder or stain-removing agent.

**Detergent chamber i-DOS 2**

This chamber is for 0.5 litres of liquid detergent or liquid fabric conditioner.

**Detergent chamber i-DOS 1**

This chamber holds up to 1.3 litres of liquid detergent (e.g all-purpose or colour).

**How i-DOS works**

i-DOS considers:



Load size



Textile type



Degree of soiling



Amount of detergent





## World's No.1\* brand for Dishwashers.

Our dishwashers make sure that all your dishes get the most hygienic results.



**WORLD'S  
BRAND NO.1\***

\*For Dishwashers. Source: Euromonitor, volume sales, 2017



# Bosch in every detail.

The features that set us apart.

## Better energy & water efficiency

### **Zeolith™ Drying** — optimal drying using less energy

The energy-saving mineral: Besides saving water, ActiveWater™ dishwashers also reduce energy consumption in comparison to current models by a further 20%. They reduce environment impact and electricity bills in the face of rising energy prices. The secret of this energy saving has a name: Zeolith™ Drying. The natural silicate mineral, Zeolith™, is regenerated for each new rinse cycle, lasts a lifetime and never needs replacing.

## Improved flexibility

### **Rackmatic™**

This system makes it a simple matter to adjust the height of the upper basket, even when it is fully loaded, so a large variety of plates, glasses or even pots can easily be accommodated.

### **VarioDrawer**

On selected ActiveWater™ dishwashers, the VarioDrawer (third loading level) replaces the cutlery basket completely, freeing even more space in the bottom basket and creates a loading capacity for 15 place settings. The varioDrawer allows for easy loading and unloading of cutlery, with room for espresso cups, larger kitchen utensils and other crockery that isn't traditionally catered for in regular third loading levels. And what's more, because of its unique v-shape, you can still load long-stem wine glasses in the upper basket, even with the drawer in place.

### **VarioFlex Plus™ — Baskets**

This system offers the greatest flexibility. With the foldable racks, the system can be adapted to any load, and all items are assured a firm, secure place in the protective racks.

### **AquaSensor**

The AquaSensor constantly checks the progress of the wash and adjusts the duration and temperature to suit the level of soiling. This is done through the activation of the Auto programmes. Simply select the programme of your choice and the AquaSensor will decide exactly the right temperature to use, how long to wash for and how much water should be used in the cycle.

### **Drying process**

Damp air is channelled out of the interior and through the Zeolith™ container. The moisture is immediately absorbed by the Zeolith™ pearls and the energy stored in the Zeolith™ is released in the form of heat. The hot, very dry air is then channelled back into the interior and dries the dishes.

### **VarioSpeed™ functionality** on all models with display

Research shows that consumers are often looking for a time-saving feature to help reduce the length of the programme. With a Bosch dishwasher, you can have the option of having your dishes cleaned in the normal time using the standard programme or choose to reduce the length of the programme with VarioSpeed™ by approximately up to 50% without sacrificing on washing and drying performance.



# Become a master chef at the touch of a button.

When you cook with a Serie 8 oven with PerfectBake and PerfectRoast functions, there is almost no limit to what you can do. The combination of these two sensor-controlled functions ensures that your oven always knows precisely how your dish is progressing. It sets the optimal heating mode, temperature and cooking time accordingly. Every dish, from roast beef to lemon pie, is cooked to perfection, so you no longer need to constantly check on their progress – unless you can't help but admire the cutting-edge technology at work.



## PerfectBake

Baking has never been easier. The PerfectBake sensor offers uniquely precise sensitivity, constantly measuring the moisture level of your dishes and automatically regulating the baking process. You'll never have to set the heating mode, length of time or temperature ever again – the PerfectBake sensor has it all under control. Simply select the type of dish, such as 'Cake', and press 'Start'. Your oven will do the rest. The result: Bread, cake and quiches baked to perfection.



## PerfectRoast

Turkey, lamb or Sunday roast – with the PerfectRoast meat probe, you'll get perfect results every time. Just like a professional chef, but with total ease. Through several highly sensitive measuring points, the probe determines the core temperature of your roast to the exact degree and second, guaranteeing perfect roasting results. Another benefit: You can also use the meat probe in the microwave and steam oven mode.

# Cooking functions.

Multi-function cooking provides a solution for all your cooking requirements. With a choice of over 11 different cooking functions, from traditional heating systems to more specialised functions, such as Hydrobaking and Pizza setting, a Bosch oven will provide you with the flexibility to prepare a variety of meals for you and your family.

## 4D Hotair

Thanks to 4D Hotair, you can place your dishes on any shelf level from 1 to 4. The fan wheel changes its direction of rotation to distribute heat evenly across all levels. This also allows for baking on up to 4 levels in parallel; for perfect results – from the first batch to the last. 4D Hotair, the heating mode for perfect results.

## Pizza function

Designed with the pizza-lover in mind, but equally useful for quiches and tarts, this innovative function delivers cooking power for a perfectly crisp, browned base while keeping the topping moist. Suitable also for frozen food, and in many cases, no pre-heating is required.

## Hydrobaking

Retains the natural moisture emitted during the cooking process to prevent your baking from drying out. Ideal for bread and pastries.

## Plate warming

Food stays warm for longer if served up in pre-heated ovenware. Plate warming allows you to pre-heat porcelain ovenware to between 30 °C and 65 °C.

## Low temperature cooking

Ideally suited for keeping high quality pan-fried meat at the desired level of rareness or otherwise for an extended period of time without it spoiling. Juices and textures are retained whilst you get on with preparing the rest of your dinner.

## Defrost

Perfect for gently defrosting meat, poultry, bread, cream cakes and much more.

## Conventional top and bottom heat

Employs both the upper and lower heating elements. The heat travels to the centre of the oven by natural convection, which is the best position to obtain the selected temperature. Most foods can be cooked using this system, but it is best suited to foods which require a dark crisp finish or long slow cooking.

## Full-width variable grill

Enables you to grill large quantities with precise temperature control. For added efficiency, grilling is performed with the oven door closed.

## Half-width variable grill

On selected ovens, you have the option to select just the centre section of the grill element as an economical way to grill smaller quantities of food.

## Hotair grilling

An ideal cooking method for meat and poultry where a rotisserie effect is desired. The grill and fan operate alternately, which results in even, crisp food and can use up to 50% less energy than traditional roasting.

## Intensive heat

Delivers immediate intense heat from below, which is particularly effective for foods with a crisp base such as flans. It makes it unnecessary to pre-heat the oven when baking cakes and quiches and is also ideal for baking with tin, glass or porcelain moulds, which tend to reflect heat or are poor conductors of heat.

## Bottom heat only

Only the bottom element is used to generate heat. This method is ideal for reheating or for when a crisp underside is required, such as bread bases and pastry cases. It can also be used for drying herbs and bain-marie cooking.

## Auto Cook / Assist

Simply place the dish in the oven, and then choose the appropriate automatic programme from the menu. Specify how you want your dish cooked (e.g. rare, medium or well done), input the weight of the meat or fish and press start. Auto Cook then takes over and determines the cooking mode, temperature and cooking duration to cook your dish to perfection.

## Fast heat

This time-saver pre-heats the oven approximately 30% faster by using all the heating elements at once.

## Keep warm

This convenient function keeps food items warm at temperatures between 66 °C and 100 °C at the touch of a button.

## Hotair Eco – up to 30% more economical than energy efficiency class A

Optimised to cook efficiently and economically on one shelf level, therefore reducing your electricity consumption by up to 30%. Energy consumption isn't the only thing that is exemplary though. Cooking results are unrivalled as well.





## Finally, a fire that does exactly what you want.

Cooking has never been this precise and reliable thanks to **FlameSelect**. There's no need anymore to check the height of the flame as FlameSelect will do it for you.

Innovative and patented valve technology regulates the gas output precisely and noticeably in from levels 1 to 9. The power levels can be set in proportional steps such as the power setting of an electric cooktop. Additionally, the knobs are accentuated with printed numbers in order to clearly highlight the chosen power levels. Perfect your cooking results with the nine adjustable and reliable power levels.





## Twice as fast as gas.

Induction hobs can heat food and boil water nearly twice as fast as gas and three times faster than ceramic hobs\*. And as they're also more energy efficient, you'll save money as well as time.

Besides reducing cooking times and increasing your control, induction is a more intelligent heat source. Rather than using heating elements under the glass to heat the pan, induction actually heats the base of the pan. This means the hob glass around the cooking zone remains cool to touch. Any spillages are therefore more easily dealt with as they don't burn on and can be simply wiped away.

\*Based on time required to heat 2 litres of water at 15°C to 90°C using Bosch hobs.



## Ultimate flexibility with our new FlexInduction hobs.

One, two, three pots or even a large casserole: The new Bosch FlexInduction feature leaves it up to you. At the flick of a switch, you can combine two induction zones into a large induction surface on which you can cook the way you want.

### FlexInduction

FlexInduction hobs feature a rectangular zone covering the length of the hob consisting of four 20 cm x 9 cm induction coils. This is great for multiple pans, large pans, or for placing pans of varying sizes anywhere on the zone.

### Even more energy efficient

Induction hobs are already more energy efficient than other hobs, but FlexInduction saves even more energy. Because it is made up of 4 separate zones, only the zones actually covered will activate, so for example, a small pan would only activate one zone.

### Better heat distribution

A large pan placed on the FlexInduction zone will benefit from more even heat distribution. For example, a fish kettle or griddle is the wrong shape for a standard circular zone. The FlexInduction zone ensures that every part of the pan is served by an induction zone, eliminating hot and cold spots, giving you perfect results every time.

### Small item detection

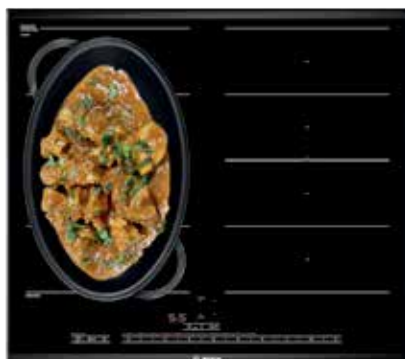
A zone must be 30% covered to activate, so it is less likely that a small item such as a knife or spoon will activate the hob, making it even safer. Conversely, the fact that each individual induction zone is smaller within the FlexInduction zone, smaller diameter pans will still be activated.

### Connect/Disconnect mode

With FlexInduction, you can control 2 pots separately on 'Disconnect' default mode. Alternatively, use the whole area on 'Connect' for a large casserole, fish kettle or several pans — there's plenty of space and you can use it any way you like.

### Flexible choice

Choose from a variety of configurations to suit your cooking style, from 5 induction cooking zones, which can become 3 FlexInduction zones, and a twin FlexInduction hob.



Large FlexInduction zone connected

FlexInduction zones disconnected

## Our elegant electric hobs will transform the look of your kitchen.

With their electronic touch controls and flexible cooking zones, they combine great looks with smart function and design. Dual ring cook zones save on energy, whilst extendable zones allow you to use specialist cookware, such as fish kettles.

### Quick-therm ceramic hobs

With their electronic touch controls and flexible cooking zones, our ceramic hobs combine great looks with smart function and design. The smooth ceramic glass hob surface is tough and durable, as well as practical and easy to clean.

### Dual zones

Available on select hobs, this energy-saving feature allows you to select a smaller cook zone for small pans, and a larger zone for larger pans.

### Extendable zone

The cooking zone can be extended, giving you a much larger area to accommodate big saucepans, fish kettles and other special cooking dishes.

### Timer

99-minute timer with acoustic tone, which automatically switches off the zone once the cooking time has come to an end.

### 2-stage residual heat display

Provides a clear indication of when a zone is still hot after it has been turned off. There are two levels: 'H' – residual heat sufficient to finish off cooking or to keep items warm and 'h' – residual heat insufficient to cook, but zone is still hot enough for caution.

### Emergency stop

Allows you to switch all cook zones off at the touch of a single button – ideal if the doorbell rings.

### Automatic boil start

The cooking zone may be set to operate at full power for a period of time before reverting to a pre-set power level.

### Automatic safety shut off

If the hob is left unattended for an extended period of time, the safety shut off facility ensures the hob turns itself off.

### Safety lock

Featured as standard on all touch control models, it prevents the hob from being inadvertently operated.



## Enjoy a cooking experience that is a class apart.

Our Freestanding Cookers make cooking, baking and roasting easy and even more convenient.

We believe that cooking, be it for yourself or your loved ones, should be a pleasure; it should be an experience that delights you. With Bosch Freestanding Cookers, you get the reliable and long-lasting technology of the finest standard, which reflects on the variety of features that our cookers offer, making irresistible meals something that you will get used to.





## XXL Bottom Freezer. XXL convenience.

No more bending down to reach your daily food thanks to the ergonomically designed Bosch Bottom Freezer.

**XXL volume -  
682 litres:**

- More storage space
- More freshness
- More convenience





## Bending

## Reach for your veggies the right way.

**Ergonomically-designed bottom freezer refrigerators keep your food fresh and healthy.**

Bosch refrigeration products are packed with innovative features and storage solutions that keep your food fresh for longer. And now, our refrigerators with bottom freezers will also ensure that backaches, because of constant bending, will be a thing of the past. Ergonomically-designed specifically with your active lifestyle as a modern homemaker in mind, these refrigerators will ensure that you bend less.



## Intelligence

# Intelligent cooling at your doorstep.

**SuperCool**

Putting new food in your fridge causes the internal temperature to increase, making the food already stored warmer and your fridge to work harder to cool down.

The SuperCool function helps balance the difference in temperature caused by preparing your fridge to rapidly reducing the temperature, keeping the contents cool, and quickly cooling the new groceries down to 2 °C.

**SuperFreeze**

Adding new food to the freezer raises the internal temperature, and the freezer has to work harder to avoid food already in there from warming up, and possibly even part-defrosting.

The SuperFreeze function rapidly lowers the temperature in the freezer, ensuring that the food is frozen quickly, while the surrounding frozen food stays frozen. So even when the door is open for longer periods, the contents are protected.



# Equipped for every baking idea: The powerful OptiMUM for perfect results – automatically.

The ultra-powerful motor, ultra-large stainless steel bowl and ultra-intelligent technology leave nothing to be desired.

## Innovative: Integrated scales.

Simply weigh all recipe ingredients directly in the bowl and process immediately. It saves you time and simplifies the preparation of complex recipes.

## Quality: Top-quality materials.

The all-metal casing not only looks good but is also durable and robust, as is the brushed stainless steel bowl. Solid quality, elegantly designed in every detail.



## 60 years of baking with Bosch.

Optimum processing results and maximum safety – 60 years of reliability from Bosch food processors.

## Performance: 1500-watt motor with smart dough sensor.

The powerful 1500 watts guarantee optimum processing of dough, even heavy doughs. The intelligent smart dough sensor ensures constant stirring speed.





## The MultiTalent for every gourmet moment.

With over 50 functions to choose from, the **MultiTalent** food processor provides endless options for you to prepare your meals seamlessly. From slicing to shredding, whisking and mixing, **MultiTalent** is your ideal kitchen multi-tasker for your daily meal preparations.

### More volume

Comes with a large bowl of 3.9L capacity, so you can handle substantial amounts at one go.

### Precise cutting performance

The Supercut blade with serrated edge and large cutting surface glides through any food with practically no resistance, even through soft ingredients.

### Unrivalled power

The 1250 Watt motor can be adjusted to any speed, so the MultiTalent can take on high volumes and difficult ingredients, without any problem.

