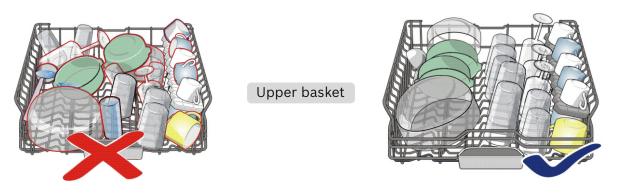


## Quick Reference Guide

For Service Queries Customer Care No: 1800-266-1880 (toll free) Monday - Saturday 8:00 am to 8:00 pm, www.bosch-home.in

1 Place your small and medium-size utensils upside down in the upper basket.



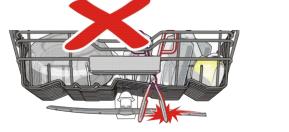
Place large size utensils upside down in the lower basket. To prevent injuries, place long, pointed implements and knives pointing downwards in the cutlery basket\* or in cutlery drawer\*/knife shelf\* (\*available in select models).

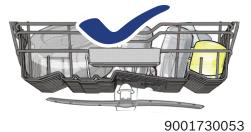


3 Place the utensils carefully in such a way that it does not block the tablet collecting tray.



4 The utensils are to be placed in such a way that they do not block the spray arms. Please be careful with light-weight utensils in particular which may slip through during operation and block the spray arms.







For care and convenience, you can purchase genuine Bosch accessories by scanning the QR code.



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## Tips for first Installation and settings:

Bosch dishwashers are designed smartly to deal with Indian conditions of water hardness (CaCO3) up to 883 ppm (62° Clarke). Beyond this, the user might have to use an external water softening system to avoid white mineral residue and to achieve the best wash results.

## Recommendations for best washing & drying results:

- 1. When using combination detergents, we recommend the use of additional rinse aid and salt when the water hardness is above 370 ppm (26°Clarke) to achieve the best drying results.
- 2. To ensure optimal performance of the dishwasher, please clean the filter system and spray arm nozzles regularly to remove any blockages. For a video demonstration, kindly scan the QR code below or refer to your user manual.
- 3. Dishwashers do not cause rusting of cutlery. However, in exceptional cases, when this occurs, it is due to poor coating or quality of cutlery/utensils.
- 4. To minimize corrosion (clouding) in glassware, we recommend using the correct water hardness setting. In rare cases, glassware may experience corrosion (cloudiness) after dishwashing. This effect is part of the glass properties and is not caused by dishwashers.
- 5. Only in a few cases, some burnt-in stains especially in tea/milk vessels, masala with oil burns, etc., may not be completely removed by every wash program in dishwashers.
- 6. Following utensils and materials are not recommended to be cleaned by a dishwasher:
  - Coated metals, wooden materials, aluminum, cast iron, non-stick materials, copper, thin plastics, printed & hand-painted glassware. The surface structure of these materials could be damaged.
  - Utensils and materials that are already rust-affected (e.g. metals that already have damaged coatings or rust-affected cutlery). It may cause corrosion spots on other utensils/materials.
- 7. For further support and video demonstrations, please follow the troubleshooting & maintenance videos on our web pages or scan the QR code.





