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Clever**Mixx** Hand blender

MSM1..IN

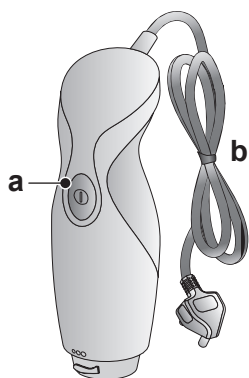
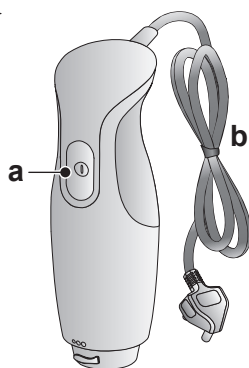
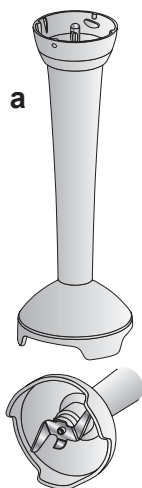
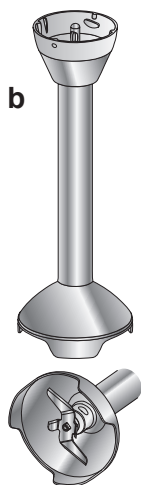
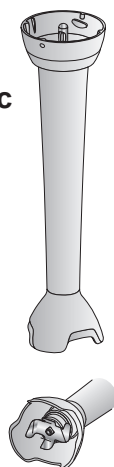
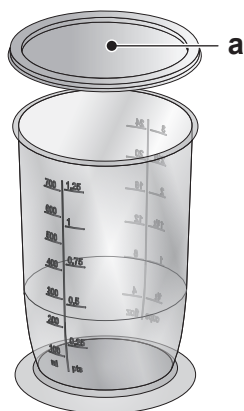
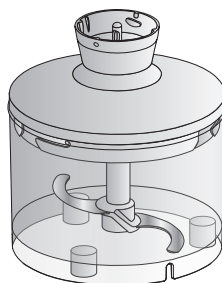
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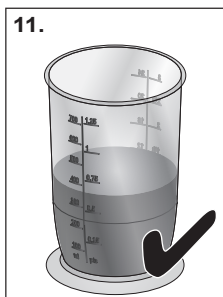
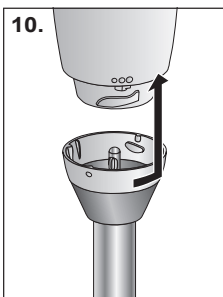
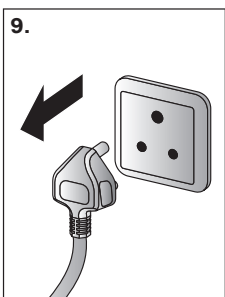
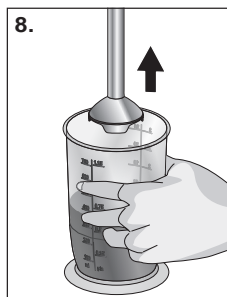
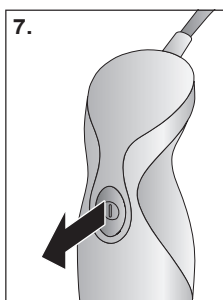
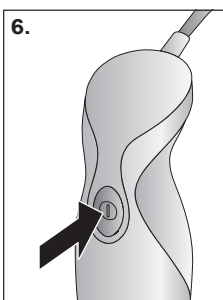
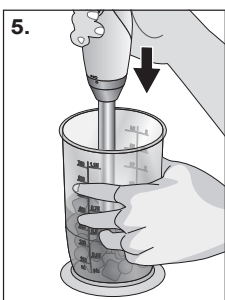
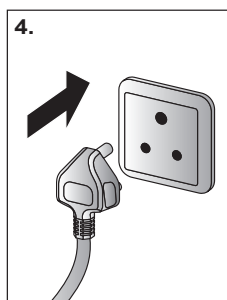
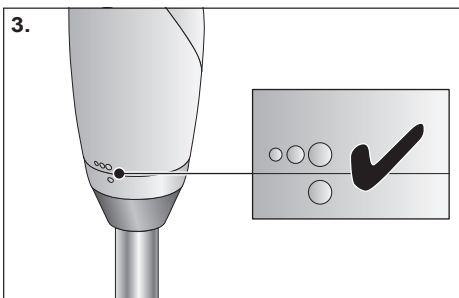
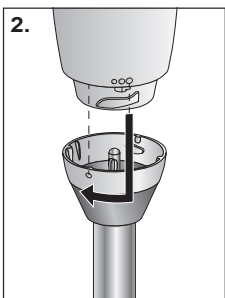
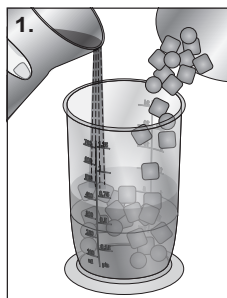
Instruction manual

Hand blender

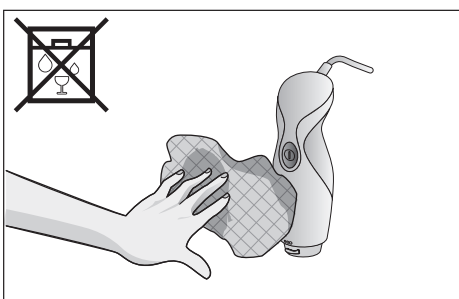
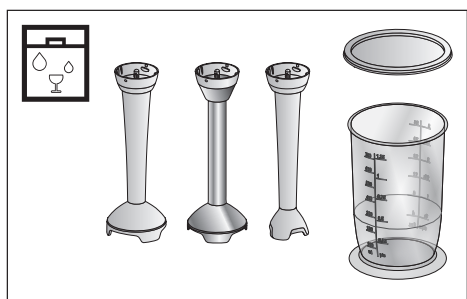
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A**1****2****3****b****c****4****5****6**

F



G



Intended use

Read and follow the operating instructions carefully and keep for later reference! Enclose these instructions when you give this appliance to someone else.

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 intended for domestic use only.

The appliance is only suitable for cutting or mixing food. The appliance is not suitable for preparing mashed potatoes (or purées of foods with a similar consistency). It must not be used for processing other substances/objects. Use the appliance only with original parts and accessories. Do not place the appliance on or near hot surfaces, e.g. hobs. The blender jug is not suitable for use in the microwave.

This appliance 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. Keep children away from the appliance and connecting cable and do not allow them to use the appliance. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children.

Safety instructions

Warning!

Danger of electric shock and fire!

Only use the appliance indoors at room temperature and up to 2000 m above sea level. The appliance may only be connected to a power supply with alternating current via a correctly installed socket with earthing. Ensure that the protective conductor system of the domestic supply has been correctly installed.

Connect and operate the appliance only according to the type plate specifications. Use only if power cord and appliance show no signs of damage. To avoid potential hazards, repairs such as replacing a damaged cable must only be carried out by our customer service personnel. Do not connect the appliance to or operate it by means of a time switch or remote control socket.

Never leave the appliance unattended while it is switched on! We recommend that the appliance is never switched on for longer than is necessary to process the ingredients.

The mains cable must not come into contact with hot parts or be pulled across sharp edges. Never immerse the base unit in water or place it in the dishwasher. Do not use the appliance with damp hands and do not operate at no load. Do not immerse the appliance in the ingredients above the blender foot-base unit connection point. After each use, whenever the appliance is unsupervised, prior to assembly, prior to disassembly, prior to cleaning and in the event of an error, the appliance must always be disconnected from the mains.

** Warning!**

Risk of injury!

Immediately after using the appliance, wait for the blade in the blender foot to come to a standstill.

Prior to replacing accessories or replacement parts that are moved during operation, the appliance must be switched off and disconnected from the mains.

Never grip the blade in the blender foot. Never clean the blade in the blender foot with bare hands.

** Warning!**

Risk of scalding!

Take care when processing hot food. Hot food may splash during processing. Never place blender foot on hot surfaces or use in very hot food. Leave boiling food to cool down to at least 80°C before processing. Before using the hand blender in a cooking pot, take the pot off the hotplate.

** Warning!**

Risk of suffocation!

Do not allow children to play with packaging material.

Congratulations on the purchase of your new Bosch appliance.

On the following pages of these operating instructions, you will find useful information for safe use of this appliance.

We request that you read these instructions carefully and observe all instructions. This ensures that you will be able to enjoy this appliance for a long time and the results of your work will be an endorsement of your decision to purchase this appliance.

Retain these operating instructions for subsequent use or for the next owner.

You can find further information about our products on our website.

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Overview

→ Fig. A

- Base unit MSM14... / MSM24...***
 - ON button
 - Mains cable
- Base unit MSM16... / MSM26...***
 - ON button
 - Mains cable
- Blender feet with blender blade***
 - Standard blender foot
 - Stainless steel blender foot
 - Mini blender foot
- Blender jug with scale***
 - Freshness lid*
- Universal cutter***
(separate operating instructions)
- Whisk***
(separate operating instructions)

* Depending on the model

If an accessory is not included with the hand blender, it can be ordered from customer service:

Accessory	Order no.
Blender jug	00481139
Universal cutter	12009171
Whisk	00750665

With the universal cutter, you can use the appliance at full power.

Before using for the first time

Before the new appliance can be used, this must be fully unpacked, cleaned and checked.

Warning!

Never operate a damaged appliance!

- Remove the base unit and all accessory parts from the packaging.
- Remove the packaging material that is present.
- Check all parts for completeness.
- Fig. A
- Inspect all parts for visible damage.
- Thoroughly clean and dry all parts before using for the first time.

→ "Care and daily cleaning" see page 9

The blender feet

Notes:

- The blender feet are suitable for cutting and mixing mayonnaise, sauces, blended drinks, baby food, cooked fruit and cooked vegetables, and for puréeing soups.
- The blender feet are not suitable for preparing purées consisting solely of potatoes or foods with a similar consistency.
- For this purpose, use a Bosch hand blender with the "ProPuree" masher attachment.
- Cut food into large pieces prior to processing. Cut up into smaller pieces when using the mini blender foot.

Standard/stainless steel blender foot

The blender foot is suitable for processing food in larger receptacles, in the pot itself or in a special blender jug. → *"Recipes for the standard / stainless steel blender foot" see page 9*

Mini blender foot

The mini blender foot is especially suitable for processing small quantities in small receptacles. The receptacles used should have a diameter of 45-60 mm. → *"Recipes for the mini blender foot" see page 10*

Operation

⚠ Warning

Risk of scalding!

Take care when processing hot food. Hot food may splash during processing. Leave boiling food to cool down to at least 80°C before processing.

Risk of injury!

After switching off the appliance, wait for the blade in the blender foot to come to a standstill. Never grip the blade in the blender foot.

Attention!

- The blender foot must be securely connected to the base unit. The blender foot must not wobble or fall over.
- We recommend that the appliance is not switched on for longer than is necessary to process the ingredients.
- Solid foods such as apples, potatoes and fish must be cut up and soft cooked prior to processing. Use the universal cutter for cutting/chopping raw food (onions, garlic, herbs, etc.).

→ Fig. 3

1. Prepare the desired food. Cut up large pieces in advance.
2. Place the food in a suitable, tall and stable receptacle or continue processing the food in the cooking pot.
3. Completely unwind the power cord.
4. Take hold of the blender foot, place the base unit on the blender foot and rotate in a clockwise direction until both are securely connected.
5. Connect the mains plug.
6. Take hold of the appliance with one hand and immerse the blender foot. Hold the receptacle firmly with your other hand.
7. Press the ON button. The appliance remains switched on as long as the ON button is pressed.
8. Once the ingredients have reached the desired consistency, release the ON button.
9. Unplug the mains plug.

Notes:

- To prevent the ingredients from splashing, fully immerse the blender blade in the ingredients.
- In the case of liquid foodstuffs, immerse the blender foot and hold it at a slight angle for better blending results and to prevent the ingredients from sticking to the base of the receptacle.

Care and daily cleaning

The appliance must be thoroughly cleaned after each use.

Warning

Risk of electric shock!

- Disconnect the power cord from the socket prior to cleaning.
- Never immerse the base unit in liquids and do not clean in the dishwasher.

Attention!

- Do not use any cleaning agents containing alcohol or spirits.
- Do not use any sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.

→ **Fig. G**

1. Disconnect the base unit and the accessory parts from one another.
2. Wipe the outside of the base unit with a soft, damp cloth and dry off.
3. Clean the accessory parts with a detergent solution and a soft cloth or sponge, or place them in the dishwasher.
4. Dry the blender foot in an upright position (blender blade face up) so that any trapped water can run out.

Notes:

- To make it easier to clean the blender foot after use, place it in a receptacle containing clear water and briefly press the ON button a number of times.
- Discolouration of the plastic parts may occur when processing foods such as red cabbage and carrots. This can be removed with a few drops of cooking oil.

Recipes for the standard / stainless steel blender foot

Mayonnaise

- 1 egg (egg yolk and egg white)
- 1 tbs. mustard
- 1 tbs. lemon juice or vinegar
- 200–250 ml oil
- Salt and pepper to taste

Ingredients must be at the same temperature!

- Put all ingredients in a jug.
- Place the blender foot on the base of the jug and blend 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 and pepper to taste
- Skin and seed the tomatoes.
- Chop up cleaned and washed vegetables and sauté in hot butter.
- Add water and salt.
- Allow to boil for 20–25 minutes.
- Take the pot off the cooker.
- Blend the soup in the pot to the desired consistency.
- Season with salt and pepper.

Crêpes dough

- 250 ml milk
- 1 egg
- 100 g flour
- 25 g melted, cooled butter
- Put all ingredients in a jug in the indicated sequence.
- Blend to a smooth dough.

Blended milk drinks

- 1 glass of milk
- 6 large strawberries or
10 raspberries or
1 banana (sliced)
- Put all ingredients in a jug.
- Blend to the desired consistency.
- Sugar according to taste.

Tip: Add a scoop of ice cream or use very cold milk.

Recipes for the mini blender foot

These recipes have been specially developed for the preparation of small quantities with the mini blender foot. Cut the ingredients into small pieces and process in a narrow receptacle with a diameter of approx. 45-60 mm.

Baby food

- 30 g potatoes
- 30 g carrots
- 30 g veal
- 30 ml water
- Chop up cleaned and washed vegetables into small pieces.
- Finely chop the veal.
- Soft cook all ingredients.
- Pour the cooked ingredients into a small jug.
- Use the mini blend foot to blend to the desired consistency.

Yoghurt dressing

- 125 g liquid yoghurt (3.5%)
- 10 g olive oil
- 5 g lemon juice
- 2 g parsley
- Salt and pepper to taste
- Put all ingredients in a small jug.
- Use the mini blend foot to blend to the desired consistency.

Mayonnaise

- 1 egg yolk (15 g) from a small egg
- 10 g vinegar
- 100 ml oil
- 5 g lemon juice
- 5 g mustard
- Salt and pepper to taste

Ingredients must be at the same temperature!

- Put all ingredients in a small jug.
- Place the mini blender foot on the base of the jug and blend 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.

Changes reserved.

WARRANTY

1. This product is warranted by the company (warranty) to be free from defects in materials and workmanship for a period of 2 years from the date of purchase (warranty period)
2. This product is covered under warranty against any manufacturing defect or workmanship for a period of **TWO YEARS** from the date of purchase. Should a defect develop during the warranty period, Bosch undertakes to repair the appliance **FREE OF CHARGE** through any of the authorised service centres.
3. **Warranty and service:**
For any information, grievances or queries please contact our customer care helpline: 1-800-266-1880, or write to us at service.in@bosch-home.com. The company will register your service request and retain a computer record of your service request. To make a warranty claim, you must provide proof of purchase.
4. **CLAIM:**
 - a. The claim must be made within the warranty period.
 - b. Bosch will repair or replace any defective parts and correct any problems resulting from poor workmanship free of charge.
 - c. Service to the product shall be carried out at your home or the store, whereby the customer has to take the product to the store where the product was purchased at the purchaser's risk, responsibility and cost.
 - d. While the company will make every effort to carry out the necessary repairs at the earliest opportunity, the company is under no obligation to do so within a stipulated time period. Claims, if any, to this warranty shall in no case exceed the purchase price of the product.
 - e. In case of repairs or replacement of any part(s) of the product, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty.
 - f. Replacement of parts would be purely at the discretion of the company alone. If the entire product is being replaced (subject to the sole discretion of the company), the same model will be replaced, and in the event such model has been discontinued, it shall be replaced with the model of equivalent price at the time of purchase.
- g. Replacement criteria from warranty terms do not stand if "no problem found" type diagnosis is made and perceived intermittent errors that cannot be reproduced are noticed.
- h. The authorised technician concerned will advise whether to effect repair on site or at the authorised service centre.
- i. This warranty will be terminated automatically after a period of 24 months from the date of purchase even if the product was not in use for any time during the warranty period for any reason.
5. This warranty shall be rendered null and void if:
 - a. The product is physically damaged
 - b. The product is modified, maintained or repaired by a party not authorised by Bosch.
 - c. The product is installed, maintained and operated in ways other than as recommended by Bosch.
 - d. The product is used for commercial purposes.
 - e. The product is faulty or damaged due to electrical faults external to the product.
 - f. Malfunctions or damage resulting from insects, natural calamities, fire and/or accidents.
 - g. The model number, serial number or warranty stickers have been removed or tampered with.
 - h. In case any spare part or any other part is used in the functioning of the appliance which does not comply with the safety parameters approved by Bosch.
6. **Warranty limitations**
 - a. The warranty is not transferable from one user/customer to another.
 - b. The Bosch warranty does not entail a warranty of functionality or any obligation to repair or replace a defective product if that defect is a result of physical breakage, improper installation or connections, electrical faults external to the product, misuse or unauthorised modification of the product.

WARRANTY CARD



Customer's Name		
Address		
City	Pin	State
Telephone	Mobile	
E-mail	Model/E-Nr	
Serial No.		
Date of Purchase	Date of Expiry	
Dealer's Name		
Dealer's Signature and Stamp	Customer's Signature	

Note: Warranty will start from the date of purchase.

Customer Service

Regardless of the nature of your concern, you can always be sure of personal attention from the Bosch Customer Service: on the internet and on the phone.

www.bosch-home.com/in

1-800-266-1880 (toll-free)

E-mail: service.in@bosch-home.com

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(excluding public holidays)



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