BOSCH



多功能食物料理机 (全能厨师机)

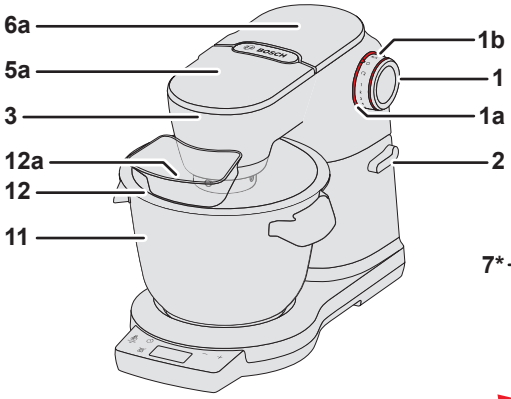
MUMPCV4S12 MUMPCX5S32

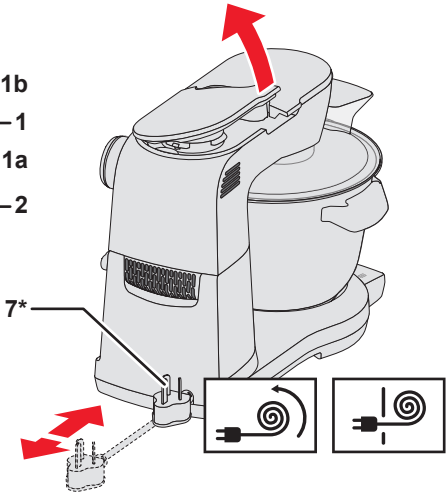
[zh]	使用说明书	多功能食物料理机（全能厨师机）	13
[en]	Instruction manual	Universal kitchen machine	30

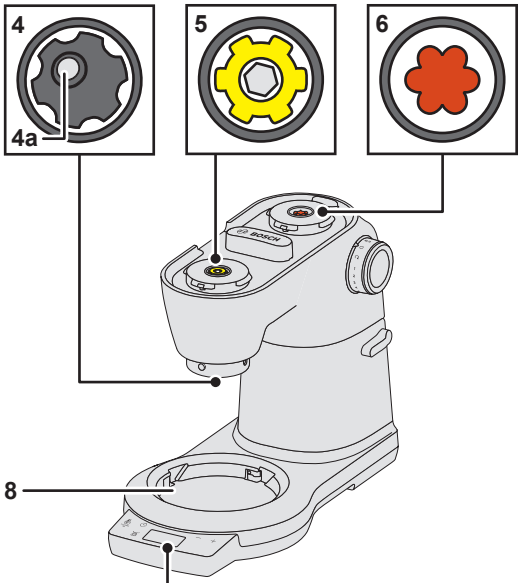
使用产品前请仔细阅读本使用说明书，并请妥善保管

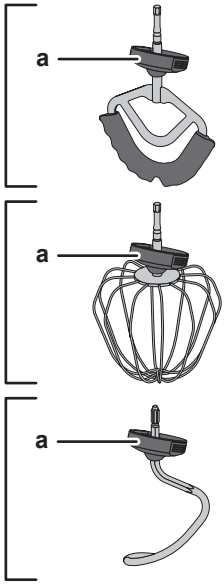
User interface reference	用户界面参考
English	**中文**
OptiMUM	大师系列
SCALE	电子称
g	g
lb	lb
SCALE ▼	电子秤
OVERLOAD	重量超载
UNDERLOAD	重量不足
CREAM	奶油
> 300 ml	> 300 ml
> 700 ml	> 700 ml
EGG WHITE	蛋清
YEAST DOUGH	酵母面团
ADD INGREDIENTS	添加材料
HOLD ROTARY SWITCH ON M/A FOR 2s	将旋转开关放在M/A的位置保持2秒钟
SENSOR CONTROL PLUS	智能感控
READY	准备
TIME	时间
TIMER	计时器
FINISH	完成
TURN ROTARY SWITCH TO 0	将旋转开关放在0位置
FOR SCALE	用于称重
FOR SENSOR CONTROL	用于智能感控
FOR SETUP	用于设置
STOP MACHINE	停止工作
SETUP	设置
LANGUAGE	语言
BRIGHTNESS	亮度
SOUND	音量
UNITS	单位
GRAM	克
POUND	磅
TO SAVE: ⏲ & +	保存: ⏲ & +
SAVED	保存
ERROR	错误
ARM OPEN	多功能臂抬起
CHECK BOWL	检查搅拌碗
MOTOR OVERLOAD	电机过载保护

A

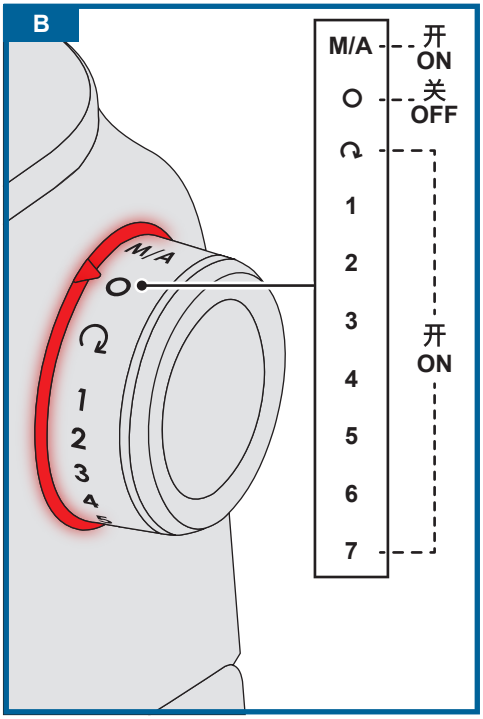

6a
5a
3
12a
12
11
1b
1
1a
2

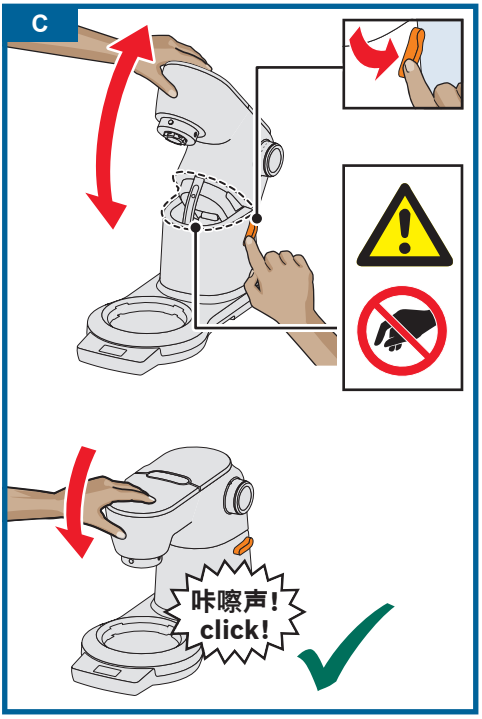

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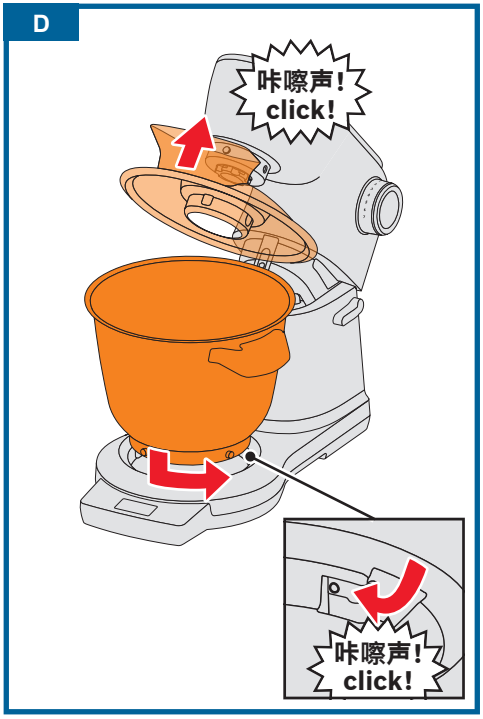

4
4a
5
6
8

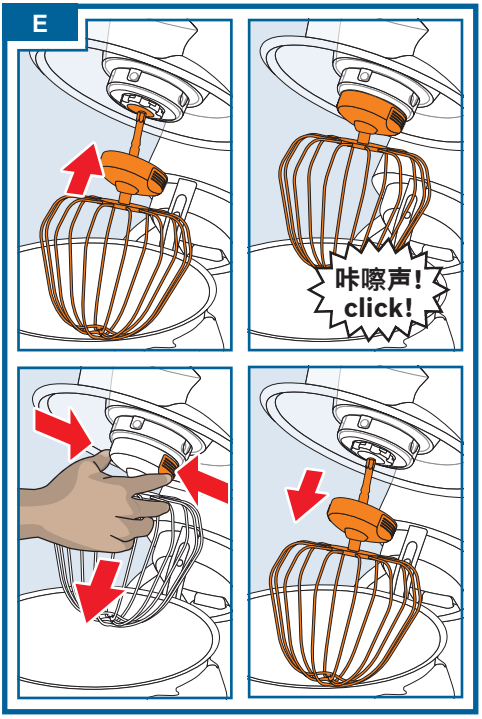

13
a
14
a
15
a


9a*
智能感控
OptiMUM
9b
10

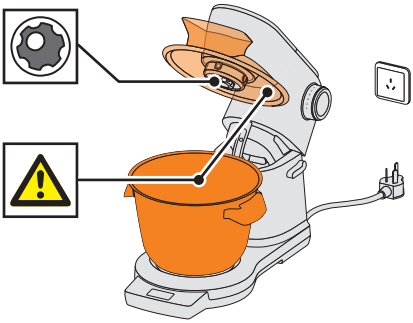

B
M/A
开
ON
关
OFF
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3
4
5
6
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开
ON


C
咔嚓声!
click!

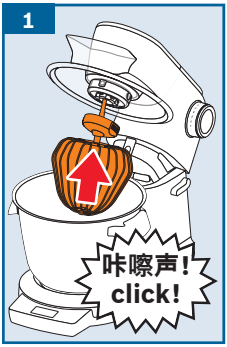

D
咔嚓声!
click!
咔嚓声!
click!


E
咔嚓声!
click!

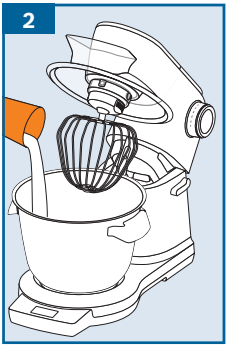
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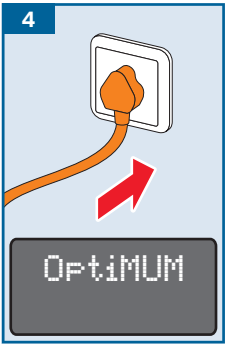
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3



4



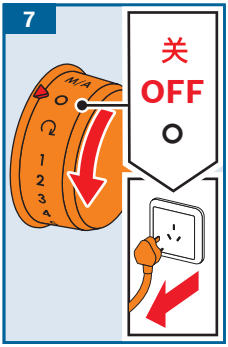
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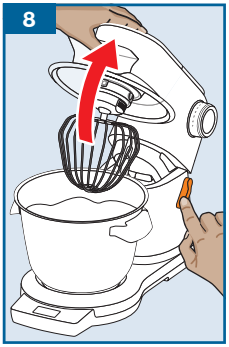
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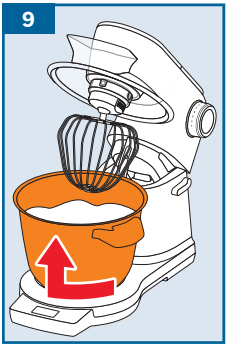
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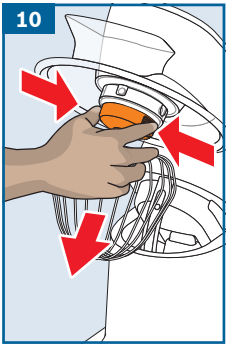
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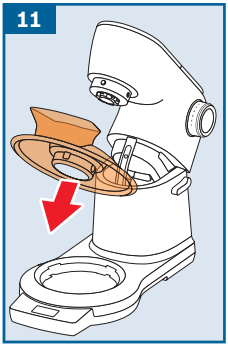
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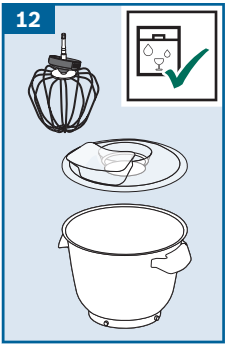
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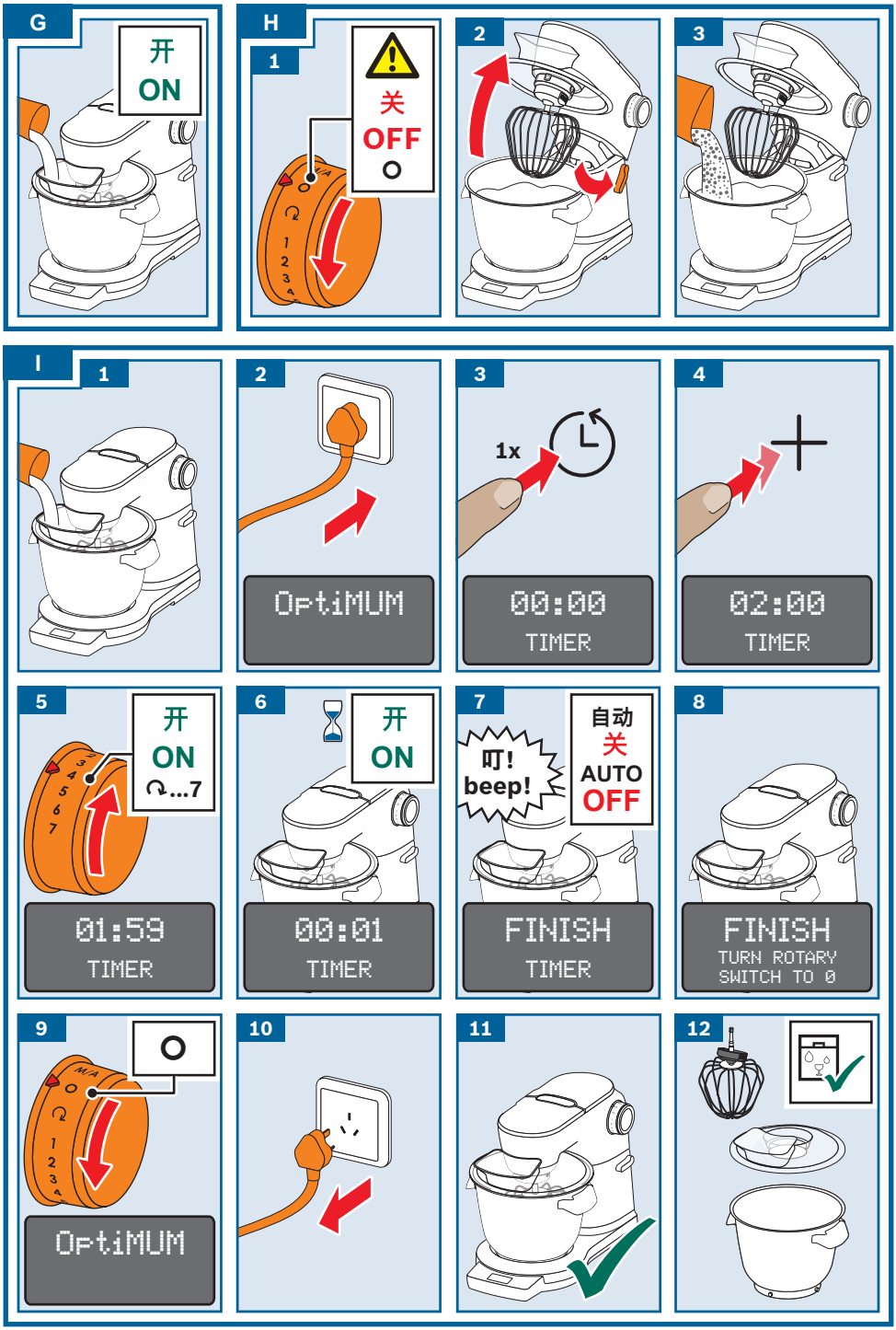


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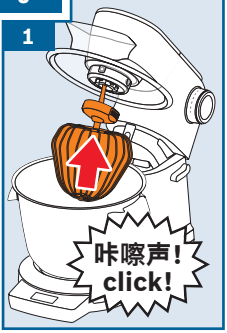
12




G
开
ON
H
1
关
OFF
2
3
I
1
2
OptiMUM
3
1x
00:00
TIMER
4
02:00
TIMER
5
开
ON
...7
01:59
TIMER
6
开
ON
00:01
TIMER
7
叮!
beep!
自动
关
AUTO
OFF
FINISH
TIMER
8
FINISH
TURN ROTARY
SWITCH TO 0
9
OptiMUM
10
11
12

J

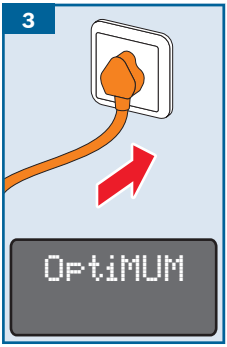
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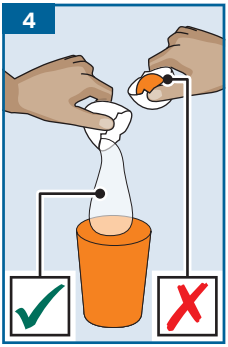
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3



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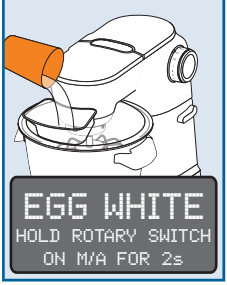
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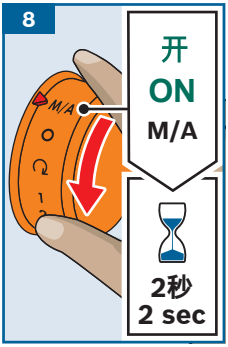
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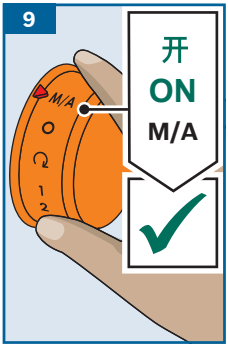
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8



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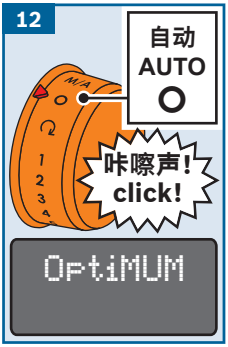
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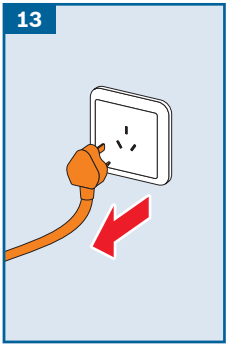
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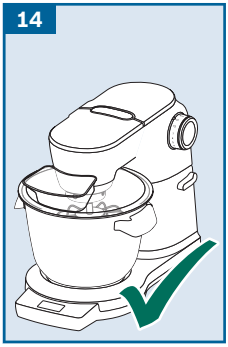
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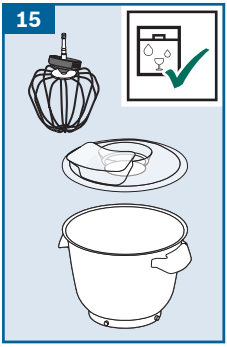
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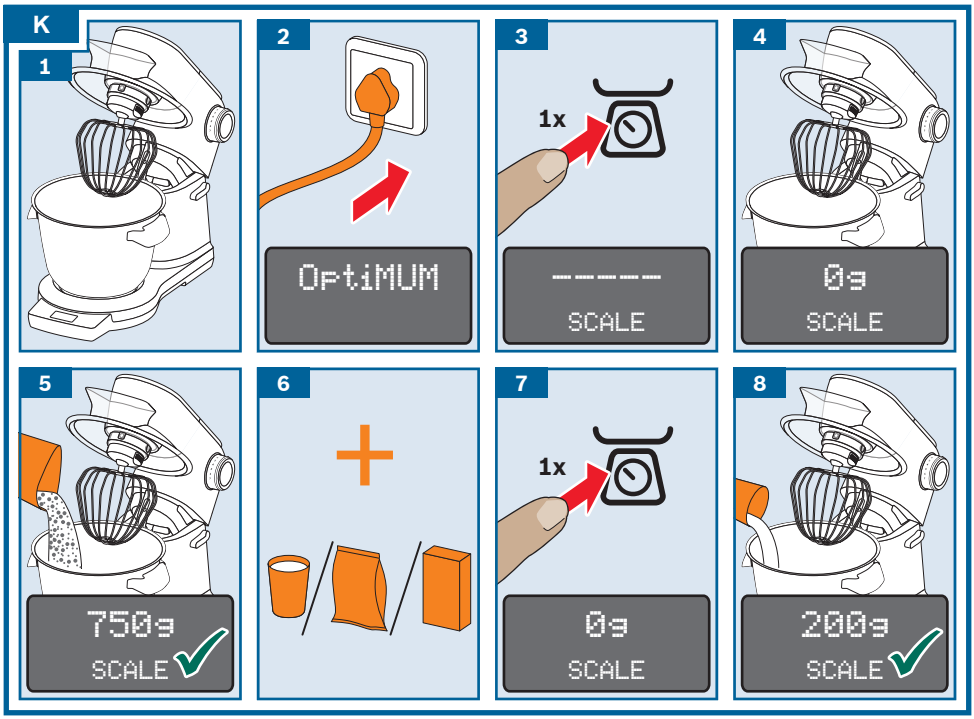


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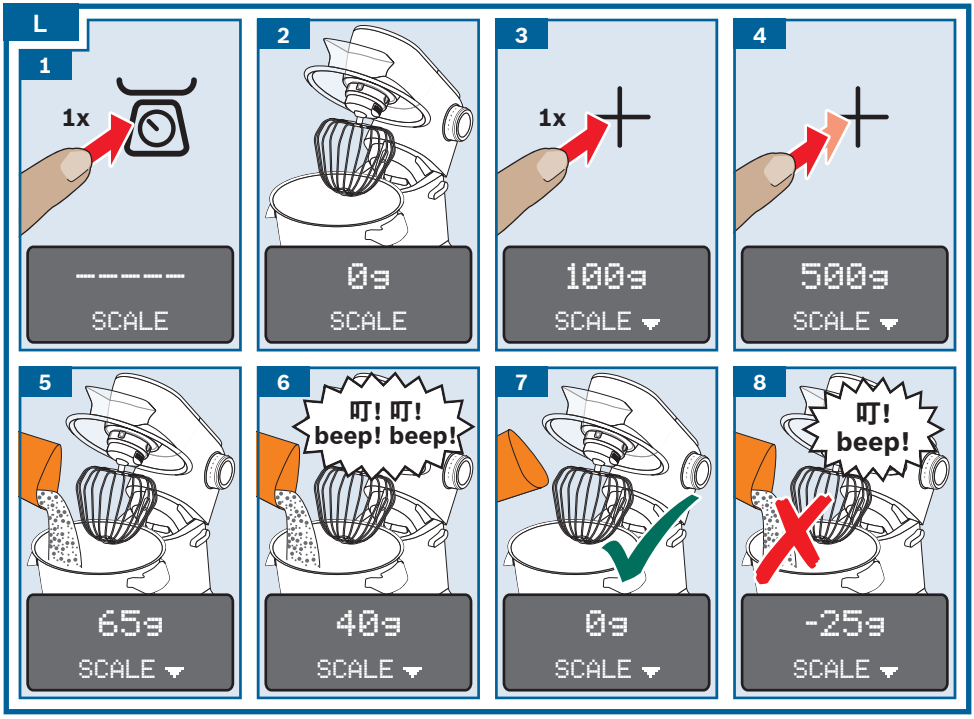


15




K
1
2
OPTIMUM
3
1x

SCALE
4
0g
SCALE
5
750g
SCALE
6
7
1x
0g
SCALE
8
200g
SCALE

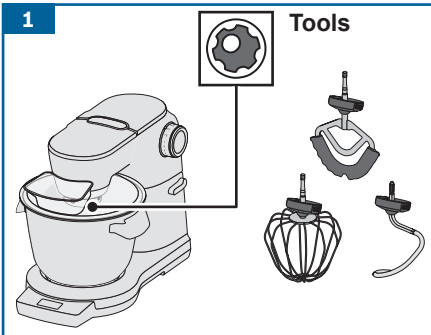

L
1
1x

SCALE
2
0g
SCALE
3
1x
100g
SCALE
4
500g
SCALE
5
65g
SCALE
6
叮! 叮!
beep! beep!
40g
SCALE
7
0g
SCALE
8
叮!
beep!
-25g
SCALE

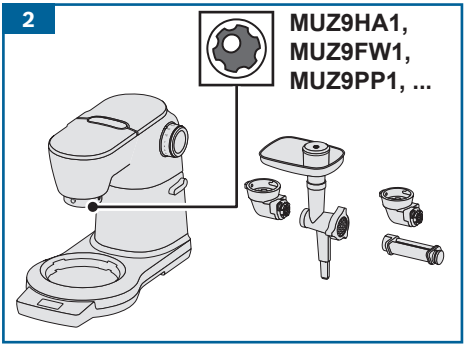
M

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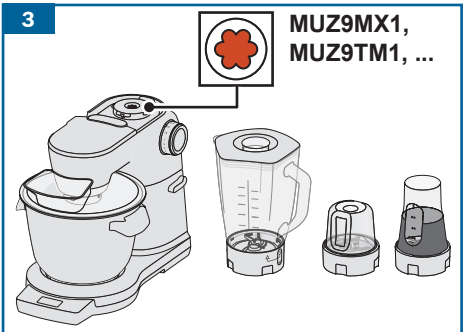
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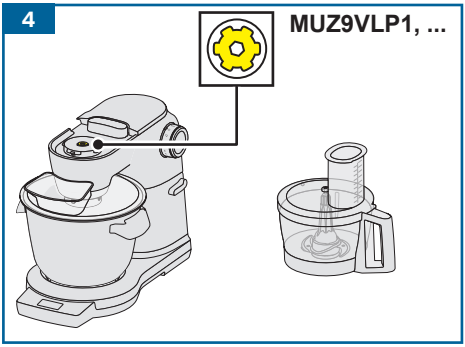
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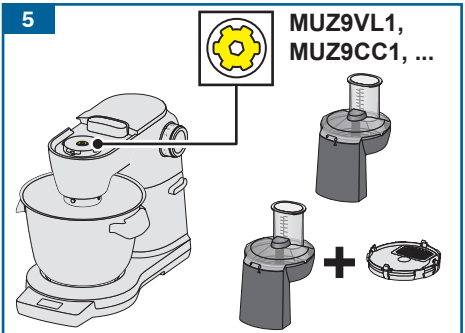
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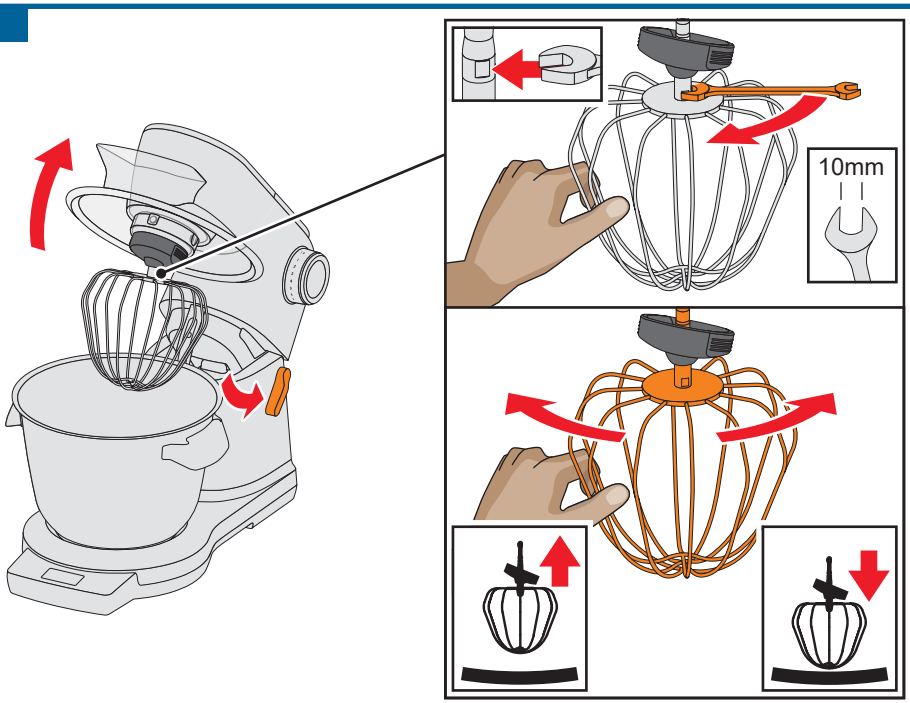
5



N

	✓	✓	✓	✓
	⚠ X	✓	✓	✓
	⚠ X	✓	✓	✓

O



P

MUMPCV4S12	✓		✓	✓	✓	✓	
MUMPCX5S32	✓		✓	✓	✓	✓	✓

按照规程的使用

本机器仅供家庭使用。本机器用于加工满足家庭所需用量的食材和加工时间。请勿超过最大加工量。➔ “食谱” 参见第 23 页
本机器适用于搅拌、揉捏及打发食材。不得将机器用于加工其他物质或物体。若在制造商准许的使用范围内，则附件可用于其他应用。本机器仅限与所允許的原厂零件和附件一同使用。切勿将附件零件用于其他机器。
仅限在室温及海拔 2000 米以下的室内使用机器。

重要安全须知

仔细阅读使用说明书，并保存本说明书以备以后使用！机器转让给他人使用时，请将本说明书一并转让。若不遵守本机器正确使用的规程，生产厂家将对由此而造成的损失不负任何责任。
凡身体、感官或智力有缺陷的人士以及缺乏相关经验和知识的人士，应在负责安全使用机器人员的监督或指导下，了解使用机器可能带来的危险后，方能使用本机器。请勿让儿童靠近本机器和电源线，且不得让儿童操作本机器。严禁儿童将本机器用于嬉戏。儿童不得对本机器进行清洁和保养。

⚠ 电击和火灾危险!

- 本机器仅能通过按规定的接地插座与带交流电的供电系统相连接。请您确保，建筑内已按规定安装电气接地系统。
- 仅可根据铭牌上的说明连接和操作本机器。电线和机器必须完好无损方可使用。机器修理事宜，如更换损坏的电源线，仅由我们的客户服务进行，才能避免危险发生。
- 切勿将机器连接到定时开关或遥控插座上。请于操作过程中随时监看本机器!
- 请勿将机器置于高温表面（例如电炉）上 或其附近。电源线不能与高温零件接触，或者拉动电源线的尖锐边缘。
- 请勿将主机浸泡在水中，或放入洗碗机洗涤。请勿使用蒸汽清洁器。请勿用潮湿的双手操作本机器。
- 请务必于下列情况下将本机器与电源断开：机器未在视线范围内，组装、分拆或清洁本机器前。

⚠ 受伤危险!

- 更换运行中会移动的附件或附加零部件之前，应关机并与电源断开。
- 降低旋转臂时请勿将手伸到机壳内，以免夹住手指或双手。本机器启动后，请勿调整旋转臂。
- 只有在搅拌碗已插入、盖子已装上及驱动器保护盖已盖上的情况下，才能使用工具！使用附件（搅拌碗、盖子及驱动器保护盖）时，请按照使用说明书的指示加以安装!

- 本机器运行时，请勿将手伸到搅拌碗或填充轴内。不得将物体（如烹饪勺）放入搅拌碗或填充轴内。应保持双手、头髮、衣物及其他用品远离旋转的零件。驱动器在关机后仍会持续转动一段时间。请等到驱动器完全停止运行，才能进行调整。
- 请勿同时使用工具和附件或 2 个附件。使用附件时，请同时注意附件说明书和各个随附的使用说明书。
- 使用附件时，请注意附件和驱动器上的色标。

⚠ 窒息危险!
切勿让儿童玩耍包装材料。

⚠ 注意!
- 建议加工完食材后应立即关机，勿让其长时间处于开机状态。请勿空转机器。
- 操作区应便于进出、防潮、稳固、干燥及空间足够，以避免飞溅所造成的损坏，且操作上应不受阻碍。

⚠ 重要!
请于每次使用后或长时间未使用重新使用之前，务必彻底清洁本机器。
➞ “清洁和维护” 参见第 23 页

恭喜您购买了博世家用系列的新产品，您已经选择了一款新潮而一流的家用电器。若您想了解更多本公司产品的信息，请您登录官方网站查询。

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本公司的电器仍不断在研发中。因此，可能造成本说明书中的各个功能有所差异。在这种情况下，请确认本公司的网站上是否有提供更新版本的说明书

内容

按照规程的使用 13
重要安全须知..... 13
产品概览 15
首次使用前 16
零件和控件 16
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原产地:
斯洛文尼亚

总经销商:
博西家用电器（中国）有限公司
南京市中山路129号中南国际大厦20、21楼

执行标准:

GB 4706.1-2005
家用和类似用途电器的安全 第1部分:
通用要求

GB 4706.30-2008
家用和类似用途电器的安全 厨房机械的特殊要求

全国统一客户服务热线:
4008855888

客户服务电子邮箱:
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公司网站:
www.bosch-home.cn

技术数据:

电气连接 (电压 – 频率)	220-240 V~ 50/60 Hz
额定功率 MUMPCV4S12	1400 W
额定功率 MUMPCX5S32	1500 W
尺寸 (高 x 宽 x 深)	337 x 222 x 433 毫米

这些操作说明涉及到各种型号。图示页上有不同型号的概述。

→ 图 P

产品概览

→ 图 A

主机
1 旋转开关
- **a** 光圈(工作指示灯)
- **b** 调整刻度

2 释放按钮
3 旋转臂
4 主驱动器(黑色)
- **a** 工具插入专用开口

5 前驱动器(黄色)
- **a** 驱动器保护盖

6 后驱动器(红色)
- **a** 驱动器保护盖

7 电线收纳盒或自动卷线器*
8 搅拌碗专用凹槽

操作面板
9 功能按键
- **a** 功能选择按键*
- **b** 设定按键

10 显示屏

搅拌碗
11 不锈钢搅拌碗
12 盖子
- **a** 填充轴

工具
13 专业弹性搅拌桨
- **a** 配备弹出按钮的保护罩

14 专业打发桨
- **a** 配备弹出按钮的保护罩

15 揉面钩
- **a** 配备弹出按钮的保护罩

***** 视机型而定

注意事项: 其他的随附附件将视您的厨师机机型而定。

首次使用前

使用新机器前，请先将包装完全拆开，清洁并检查机器是否完好未损坏。

注意!
请勿运行损坏的机器!

- 请取下主机和所有附件零件包装，并除去所有的包装材料。
- 检查所有零件是否完整以及是否有明显损坏现象。➞ **图 A**
- 首次使用前，请先彻底清洁并晾干所有零件。➞ “清洁和维护” 参见第 23 页

零件和控件

色标

驱动器有不同的颜色(黑色、黄色及红色）。此色标同样也可在附件上查看到。仅限使用与驱动器同一颜色的附件。

驱动器

➞ **图 A**
本机器提供 3 种不同的驱动器。

主驱动器，黑色(4)
工具或附件(含斜齿轮）专用。



前驱动器，黄色(5)
附件(含黄色接插件）专用。



后驱动器，红色(6)
附件(含红色接插件）专用。

驱动器保护盖(5a 和 6a)
盖住未使用的驱动器。



有关其他进一步的信息：➞ “附件” 参见第 28 页

显示屏

➞ **图 A**
显示屏上将显示设定、信息、错误信息和数值。长文将在显示屏上从左到右完整显示。
示例：





您可以更改文中所显示的语言。➞ “设定” 参见第 18 页

功能按键

➞ **图 A**
本机器具有 3 到 5 个功能按键(视机型而定），借此可选用或设定特殊的附加功能和自动程序。

按鍵	
*	SensorControl Plus／程序选择／返回
*	定时器／选择／返回
*	秤重器／归零功能／返回
—	选择／减少数值
+	选择／增加数值

* 视机型而定

功能选择按键 / /
按一下本按键可以启用选择功能。按住本按键可以退出所选功能，并且显示屏将显示 “OptiMUM”。

注意事项： 请用手指轻触按键进行操作。戴上厨用手套可能影响按键功能。请勿使用物体(如烹饪勺）进行操作。

配备光圈的旋转开关



➞ **图 B**
转动旋转开关选择所需的速度、启动自动程序或将机器关闭。集成的光圈将在操作期间亮起。本机器操作发生错误时，将使电子保险丝跳闸或导致机器故障，因而无法再开机，并且光圈将亮起。

设定	
M/A	设定 **M/A** 具有两种不同的功能: **标准(M）：** 瞬时开关(含最高速／快）。依所需时间按住开关。 **搭配 SensorControl Plus(A）：** 自动调整时间。启动自动程序后，开关将切换到 **M/A**，并在这个位置上保持几秒钟。开关将保持在 **M/A** 的位置上，并在自动程序结束后重新跳回 O。本机器已关闭。 ➞ “SensorControl Plus 的使用” 参见第 20 页
O	停止／关机
↷	“拌打”功能(含最低速／非常慢)
1...7	速度级别 **1**：低速／慢 **7**：最高速／快

工具

➞ 图 A

专业弹性搅拌桨
用于搅拌面团，如蛋糕面糊或慕斯。用于伴打蛋白或生奶油。



专业打发桨
用于搅打蛋白、生奶油及松软的面团，如 海绵蛋糕面团。



揉面钩
使用揉面钩揉捏较大的面团，如 发酵面团和拌打无需搅碎的配料(如 葡萄干、巧克力碎片）。



速度推荐	
↷	用于拌打并轻轻混合各种配料(如拌打蛋白)
1-2	用于搅拌并混合配料
3	使用揉面钩揉捏较大的面团
5-7	使用专业弹性搅拌桨或专业打发桨搅拌并搅打配料(如 生奶油)
M/A	搭配 SensorControl Plus 使用工具 ➞ “SensorControl Plus 的使用” 参见第 20 页

微调工具
本机器已进行过出厂设置，使专业打发桨几近触及碗底，从而让配料达到最佳的混合效果。若该工具触及碗底或离碗底太远，请微调该距离。➞ “微调工具” 参见第 24 页

旋转臂



➞ 图 C
将旋转臂向上移动，即可插入或取下工具或搅拌碗。旋转臂配有 “臂易升”(Easy Armlift）功能，可帮助旋转臂向上移动。

搅拌碗和盖子

➞ 图 D
本机器随附有专业搅拌碗，通过插入并转动方式可使其与主机固定在一起。盖子将固定在旋转臂上，并在旋转臂向上提升时自动打开。

插入并取出工具

➞ 图 E
工具在保护罩上配备了弹出按钮，以便可轻鬆取出工具。
插入工具：将工具卡入主驱动器到底。将保护罩盖住驱动器。
取出工具：向下按压弹出按钮，直到工具松开为止。从驱动器上取下工具。

自动卷线器



➞ 图 A
视机型而定：本机器配备有自动卷线器。将电源线一次拉到所需的长度(最长为 125 厘米），然后慢慢松开；电线便会锁定。
减少电源线长度：轻拉电源线，并让其卷回所需的长度。再轻轻拉一下并慢慢松开；电源线便会锁定。

重要:请勿用手推入电线。若电源线卡住，可将所有电源线拉出，然后再将其卷绕回去。

电线收纳盒



➞ 图 A
视机型而定：本机器配备有电线收纳盒。可通过拉出或卷回电线的方式适当地调整电线长度。

安全系统

本机器具有多种安全系统。➞ “安全系统” 参见第 24 页

准备工作

- 将主机放在平整、干净且稳固的表面上。
- 将电线拉到需要的长度。
- 按下释放按钮，将旋转臂提升到底。
- 将盖子(含填充轴）向前盖住主驱动器。
- 插入搅拌碗。此时，请注意主机凹槽。
- 按逆时针方向将搅拌碗转到锁定为止。

主机已为进一步的使用做好准备。

重要：请勿在工作台面上挪动本机器，因为此举可能会影响秤重器的功能。如需改变本机器的位置，请将其抬起再移动。

设定

- 按下释放按钮，将旋转臂向下按压到锁定为止。
- 将电源插头插上。本机器已开启。
- 显示屏将显示 “OptiMUM”。

注意事项：若本机器未在一定的时间内使用或操作，显示屏将渐渐隐蔽，并进入待机模式。触摸任意按键，显示屏将再度显示 “OptiMUM”。

- 同时按住按键 ⏲ 和 ＋，直到配置菜单打开。
- 再度放开按键 ⏲ 和 ＋。

选择设定

- 通过每次按一下按键 ⏲ 将相继显示以下设定。

– LANGUAGE(语言)
显示屏文字所显示的语言。
– SOUND(音量)
信号音音量 - 从关闭到最大声有 6 级可供调整。
– BRIGHTNESS(亮度)
显示屏亮度 – 从暗到亮有 6 级可供调整。
– UNITS(单位) (配备秤重器的机型)
秤重器所显示的单位 – 克(g）或磅(lb）。

更改并保存设定

- 通过按键 ＋ 或 － 更改当前设定。
- 同时按住按键 ⏲ 和 ＋，直到显示屏显示 “SAVED”(保存）。
- 再度放开按键 ⏲ 和 ＋。更改的设定已保存。

示例：设定语言

- 同时按住按键 ⏲ 和 ＋，直到配置菜单打开。
- 再度放开按键 ⏲ 和 ＋。
- 重复按下按键 ⏲，直到显示语言选择。



- 重复按下按键 ＋ 或 －，直到显示所需的语言。
- 同时按住按键 ⏲ 和 ＋，直到显示屏短暂显示 “SETUP SAVED”(配置已保存）。



- 显示屏将显示语言选择。
- 再度放开按键 ⏲ 和 ＋。语言选择已保存。
- 请按住功能按键(♨/⏲/⚖）其中之一，直到显示屏显示“OptiMUM”为止。本机器已准备投入使用。

注意事项：使用旋转开关开启本机器时，将立即退出菜单。

无附加功能的使用

⚠ 受伤危险!

– 在本机器完成所有准备工作之前，请勿插入电源插头。
– 本机器运行时，请勿将手伸到搅拌碗或填充轴内。
– 只有盖上盖子才可进行操作。
– 务必等到驱动器完全停止运行后，才可移动旋转臂或更换工具。
– 安全起见，务必将驱动器保护盖盖在前后驱动器上。

重要:

– 主机应如“准备工作”一节所述预先准备。
– 只有正确插入搅拌碗，本机器才可开机。

注意事项：“TIME”(时间）功能在每次使用时将自动启动，计算加工的时间并显示在显示屏上。

→ 图 F
1. 根据加工任务，选择专业弹性搅拌桨、专业搅拌杯或揉面钩→ “工具” 参见第 17 页。
   将工具卡入主驱动器到底。将保护罩盖住驱动器。
2. 将待加工的配料填充到搅拌碗内。
3. 按下释放按钮，将旋转臂向下按压到锁定为止。

⚠ 受伤危险!
小心降低旋转臂！确保手指或双手不被夹住。

操作机器

4. 将电源插头插上。显示屏将显示 “OptiMUM”。
5. 将旋转开关调至所需的档位(→ “速度推荐” 参见第 17 页）。
   显示屏将显示“TIME”(时间），并以分和秒显示运行的加工时间。

注意事项： 持续时间超过 60 分钟以上，将额外显示小时：“1:01:30”。

6. 将配料加工至所需的程度。
7. 将旋转开关调至 O。请等到驱动器完全停止运行。拔出电源插头。
8. 按下释放按钮，将旋转臂提升到底。
9. 按顺时针方向转动搅拌碗，直到将其提起为止。取出搅拌碗。
10. 向下按压弹出按钮，直到工具松开为止。从驱动器上取下工具。
11. 从驱动器上取下驱动器盖。
12. 所有零件在使用过后应立即清洁。
    → “清洁和维护” 参见第 23 页

注意事项： 您也可以运用我们所提供的应用实例，从而更了解您的新机器和其功能。
→ “食谱” 参见第 23 页

续填配料

加工期间，还可续填其他配料。

→ 图 G
- 机器运行时，请小心将其他配料填充至盖子的填充轴中。

⚠ 受伤危险!
本机器运行时，请勿将手伸到搅拌碗或填充轴内。不得将物体(如 烹饪勺）放入搅拌碗或填充轴内。

→ 图 H
1. 如需填充大量食材或配料：将旋转开关调至 O。请等到驱动器完全停止运行。
2. 按下释放按钮，将旋转臂提升到底。
3. 将配料直接填充至搅拌碗内。按下释放按钮，将旋转臂向下按压到锁定为止。
   显示屏将显示 “OptiMUM”。继续加工配料。

时间和定时器功能的使用

本机器配备有时间和定时器功能。具有以下的功能:

“TIME”(时间) 功能

显示运行的加工时间(默认设定）。若开始加工食材，“TIME”(时间）功能将自动启动。

注意事项:
- 如需在加工期间开启 “TIMER”(定时器）功能，请按一下按键 ⏲。
- 如需在加工期间重置屏幕至 “00:00”，请按住按键 ⏲。

“TIMER”(定时器) 功能

设定所需的时间。若时间已结束，信号音将响起且加工结束。此功能也可以在没有加工食材的情况下使用(如用于食材烹饪或静置时间）。

→ 图 I
1. 准备本机器。填充配料。
2. 插入本机器。显示屏将显示 “OptiMUM”。
3. 按下按键 ⏲。显示屏将显示 “00:00”。
4. 通过按键 ＋ 或 － 设定所需的加工时间。通过按住相应的按键可以更快速地更改数值。设定的加工时间将一直保存约 5 分钟。
5. 将旋转开关调至所需的档位。
6. 显示屏将显示剩余的时间并倒数计时。
7. 若剩余时间结束，信号音将响起且本机器自动停止加工。显示屏将显示 “FINISH TIMER”(结束定时器）。
   注意事项： 设定信号音 → “设定” 参见第 18 页
8. 显示屏将显示 “TURN ROTARY SWITCH TO 0”(将旋转开关放在0位置）。
9. 将旋转开关调至 O。显示屏将显示 “OptiMUM”。
10. 拔出电源插头。
11. 搭配 “TIMER”(定时器）功能的加工已结束。

12. 所有零件在使用过后应立即清洁。
➡ “清洁和维护” 参见第 23 页

注意事项:
- 显示屏将以分和秒显示持续时间。示例：1 分和 30 秒: “01:30”。持续时间超过 60 分钟以上，将额外显示小时：“1:01:30”。
- 按下按键 ＋ 或 － 以随时调整所显示的剩余时间。
- 按 2 下按键 ⏲ 以停止定时器功能(本机器持续运行）或重新启动。
- 将旋转开关调至 O 以中断加工。剩余的时间将被保存，并在重新启动后继续倒数计时。
- 按住按键 ⏲ 以关闭定时器功能。显示屏将显示 “00:00”。“TIME“(时间) 功能再度启用。

在未加工食材的情况下使用定时器功能:
- 按下按键 ⏲。显示屏将显示 “00:00”。
- 通过按键 ＋ 或 － 设定所需的加工时间。
- 按 2 下按键 ⏲ 以启动定时器功能。
- 显示屏将显示剩余的时间并倒数计时。
- 若时间已结束，信号音将响起。显示屏将显示 “FINISH TIMER”(结束定时器）。

注意事项:
- 按 2 下按键 ⏲ 以停止定时器或重新启动。
- 在使用定时器期间开始加工食材时，本机将运行至剩余时间结束，并自动结束加工。

SensorControl Plus 的使用

本机器(视机型而定）配备有 SensorControl Plus 自动程序。传感器将监测配料加工，本机器并在达到预先编程的均匀度后自动关机。
通过 SensorControl Plus 可以使用以下自动程序。
- CREAM(生奶油)
  自动打发生奶油。
- EGG WHITE(蛋白)
  自动将蛋清打发成蛋白。
- YEAST DOUGH(發酵麵團)
  自动制备发酵面团。

选择程序

- 按下按键 。显示屏将显示 “CREAM”(生奶油）。
- 按下按键 或按键 ＋/－。将相继显示以下程序:

程序	工具／配料
CREAM >300 ml (生奶油 >300 毫升） *	**专业打发桨** 300-700 毫升生奶油
CREAM >700 ml (生奶油 >700 毫升） *	**专业打发桨** 700-1500 毫升生奶油
EGG WHITE (蛋白)	**专业打发桨** 2-12 个蛋清
YEAST DOUGH (發酵麵團)	**揉面钩** 配料和加工量取决于食谱而定 ➡ “SensorControl Plus 的使用” 参见第 20 页

* 内置有秤重器的机器无法在 “CREAM”(生奶油）程序上显示选项 “>300 ml”(>300 毫升）和 “>700 ml”(>700 毫升）。显示屏将闪烁 “0g”(0克）。若填充的生奶油量介于 300 毫升到 1500 毫升之间，显示屏将持续显示加工量，且本机器将自动使用正确的设定。填充过多或过少的生奶油时，重量显示将闪烁。

注意事项:
- 首次使用 SensorControl Plus 自动程序前，本台厨师机应运行至少 2 分钟，以确保传感器功能正常。
- 只有在程序已被选用且秤重器显示为“0 g”(0 克) 或“0.00 lb”(0.00 磅) (视设定而定）或显示屏显示“ADD INGREDIENTS”(填充配料) 后才能填充配料。
- 使用旋转开关开启本机器时，将立即退出菜单。
- 启动带有 SensorControl Plus 的加工后，便无法再填充其他配料。
- SensorControl Plus 仅限对所述的工具和食材(指定量）进行编程。无法用于其他组合。
- 所用配料的新鲜度、温度和成分将影响所需的时间和效果。

– 只有在鸡蛋新鲜或生奶油冷却(约 6 °C)的情况下，SensorControl Plus 才能达到最佳的效果。
– 事先冷冻的生奶油将无法打发。
– 使用含添加物或不含乳糖的生奶油无法达到理想的效果。
– 打发生奶油或蛋白时，只有在 SensorControl Plus 结束后才能添加糖、调味料和其他添加物。
– 启动 SensorControl Plus 后，按键均被锁定。
– 如需取消 SensorControl Plus，应将旋转开关调至 **O**。为此，必须克服低电阻。
– 若效果不如人意，请将旋转开关调至第 **7** 档(用于生奶油和蛋白）或第 **3** 档(用于面团），将配料进一步加工，直到达到所需的均匀度为止。
– SensorControl Plus 无法对已加工的配料进行两次启动。

示例：通过 SensorControl Plus 制备蛋白

➞ **图 J**

1. 准备主机并插入专业打发桨。
2. 按下释放按钮，将旋转臂向下按压到锁定为止。
3. 将电源插头插上。显示屏将显示“OptiMUM”。
4. 将蛋清与蛋黄分开(2-12 个鸡蛋）。
5. 按下按键 。显示屏将显示“CREAM”(生奶油)。**注意事项：** 无配备秤重器的机型将显示 “CREAM >300 ml”(生奶油 >300 毫升）。重新按下按键 。显示屏将显示 “CREAM >700 ml”(生奶油 >700 毫升）。
6. 按下按键 。显示屏将显示 “EGG WHITE”(蛋白）。

注意事项： 对于有内置秤重器的机器，秤重器可以在此时进行校准。在校准过程中，显示屏将先后显示单线：“– – – – –”(归零功能）。显示屏将显示“0 g”(0 克）或“0.00 lb”(0.00 磅）(视设定而定）。

7. 将蛋清填充至搅拌碗中。显示屏将显示 “HOLD ROTARY SWITCH ON M/A FOR 2s”(将旋转开关放在M/A的位置保持2秒钟）。
8. 将旋转开关调至 **M/A**，并在此位置上保持 2 秒钟。
9. 2 秒钟后，旋转开关将自动固定，并在松手后保持在 **M/A** 的位置上。

重要： 旋转开关若未固定在 **M/A** 的位置上，那么表示它在这个位置上保持的时间不够长。

10. 显示屏将显示 “SENSOR CONTROL Plus”。SensorControl Plus 将监测加工的过程。
11. 若已达到预先编程的均匀度，信号音将响起且加工结束。显示屏将显示“FINISH”(結束）。
    注意事项： 设定信号音 ➞ “设定” 参见第 18 页
12. 旋转开关将自动跳到 **O**。显示屏将显示“OptiMUM”。
13. 拔出电源插头。
14. 带有 “EGG WHITE”(蛋白) 功能的加工已结束。
15. 所有零件在使用过后应立即清洁。
    ➞ “清洁和维护” 参见第 23 页

秤重器的使用

本机器(视机型而定）配备有秤重器。可进行以下的应用：

– 秤重填充配料(无论是单独的每种配料或全部配料的总和）。
– 预设所需的重量并倒数计算，直到填充足够的加工量为止(伴随响起的警示信号音）。

注意事项：

– 秤重器将以 5 克(0.01 磅）为步数显示重量。填充量小于 5 克(0.01 磅）时，秤重器将不提供正确的测量结果。
– 本机器在底座配备有 4 个重量传感器。只有重量传感器与所有支脚是放置在一个稳固、平坦的表面上，秤重器才能提供正确的结果。请勿在其底部摆上任何织物或其他物体。
– 使用秤重器期间，工作台面不得受到振动的影响(由于其他活动或其他的机器所造成）。
– 请勿在工作台面上挪动本机器，因为此举可能会影响秤重器的功能。如需改变本机器的位置，请将其抬起再移动。
– 开机或重置后，秤重器将短暂进行校准(归零功能）。在此期间请勿触摸本机器，并且不要在其上方放置任何物体(如烹饪勺、厨用毛巾等）。
– 确保量杯或包装未放置在本机器上(如放置在填充轴的边缘）。

秤重配料

➡ 图 K

1. 准备主机。
2. 将电源插头插上。显示屏将显示“OptiMUM”。
3. 按下按键 ⚖，请勿再触摸机器。在校准过程中，显示屏将先后显示单线：“– – – – –”(归零功能）。
4. 显示屏将显示 “0 g”(0 克) 或 “0.00 lb”(0.00 磅) (视设定而定）。秤重器已准备就绪。
5. 填充配料。秤重器将显示重量。
6. 开始加工或填充其他配料。
7. 按下按键 ⚖，请勿再触摸机器。显示屏将显示 “0 g”(0 克) 或 “0.00 lb”(0.00 磅) (视设定而定）。秤重器已准备就绪。
8. 以这种方式，可以添加并秤重所有所需的配料。

然后继续加工已秤重的配料。➡ “无附加功能的使用” 参见第 18 页

注意事项： 在加工食材期间，按下按键 ⚖，显示屏旋即显示 “FOR SCALE STOP MACHINE”(为秤重而停机）。

预设重量

➡ 图 L

1. 按下按键 ⚖，请勿再触摸机器。在校准过程中，显示屏将先后显示单线：“– – – – –”(归零功能）。
2. 显示屏将显示 “0 g”(0 克) 或 “0.00 lb”(0.00 磅) (视设定而定）。秤重器已准备就绪。
3. 显示屏将显示“100 g”(100 克) 或“0.20 lb”(0.2 磅) (视设定而定）。
4. 通过按键 ＋ 或 － 设定所需的重量 (50-3000 克／0.10-6.00 磅）。
5. 填充配料。尚有不足的重量将显示在显示屏上，如 “65 g”(65 克）。
6. 重量从 “40 g”(40 克) 开始将响起重复的信号音。剩余量越少，信号音响起的速度越快。
   注意事项： 设定信号音 ➡ “设定” 参见第 18 页
7. 重量达到 “0 g”(0 克) (预设量已经填充) 时，信号音将停止。
8. 若超过了预设量，信号音将持续响起。
   注意事项： 设定信号音 ➡ “设定” 参见第 18 页
   超出的重量将以一个减号表示。
   超出重量 25 克时，显示屏将显示 “–25 g”(–25 克）。

■ 不论是要重新取出填充过量的配料或按住功能按键(♨/◷/⚖）其中之一，均应等到显示屏显示“OptiMUM”为止。

附件的使用

我们为您的厨师机还提供一系列的附件产品，能够确实为您带来更多的功能。供货清单内所提供的附件产品将视机型而定。若有附件未包含于供货清单内，可向零售商或客户服务另行选购。➡ “附件” 参见第 28 页

附件准备工作

主机将视附件而有不同的准备工作。

■ 将主机放在平整、干净且稳固的表面上。
■ 将电线拉到需要的长度。
■ 如图所示，主机将视附件进行准备工作。

➡ 图 M

1. 工具准备工作。
2. 黑色驱动器(含斜齿轮）附件和指定插入搅拌碗附件的准备工作。
3. 红色驱动器附件的准备工作，如搅拌杯或研磨附件。
4. 黄色驱动器(不含出料口）附件的准备工作，如多功能料理碗或柳橙汁附件。
5. 黄色驱动器(含出料口）附件的准备工作，如切丝切片附件。

重要：

■ 请注意驱动器和附件上黄色、红色及黑色色标。➡ “色标” 参见第 16 页
■ 请务必在未使用的驱动器上盖上驱动器保护盖。
■ 关于所有其他进一步的准备步骤，请参见个别相应的附件说明书。

清洁和维护

每次使用完本机器和用过的附件之后，应将其彻底清洁。➙ **图 N**

⚠ 有电击危险!
- 清洁前将电源插头拔出。
- 请勿将主机浸泡在液体中，也不要放入洗碗机洗涤。
- 请勿使用蒸汽清洁器。

注意!
- 请勿使任何含酒精或苯的清洁剂。
- 不能使用尖锐、锋利或金属物体。
- 请勿使用摩擦型布或清洁剂。
- 请勿在洗碗机中将塑料零件夹住，因为可能会变形!

清洁主机

- 取下驱动器保护盖。
- 请使用沾湿的软布擦拭主机和驱动器保护盖，然后将其擦干。

清洁搅拌碗和工具

- 请使用洗涤液和软布或海绵清洁搅拌碗、盖子及工具，或者放入洗碗机洗涤。
- 将所有零件晾干。

食谱

生奶油



- 200-1500 克
- 选择 **7** 档，用专业打发桨将奶油搅拌 1 分半钟到 4 分钟(视奶油量和质量而定）。

注意事项: 配备有 SensorControl Plus 的机型将使用自动程序。
➙ “SensorControl Plus 的使用” 参见 第 20 页

蛋清



- 2-12 个蛋清
- 选择 **7** 档，用专业打发桨将蛋清搅拌 4 到 6 分钟。

注意事项: 配备有 SensorControl Plus 的机型将使用自动程序。
➙ “SensorControl Plus 的使用” 参见 第 20 页

海绵蛋糕面团



基本食谱
- 3 个鸡蛋
- 3-4 食匙热水
- 150 克糖
- 1 小包香草糖末
- 150 克面粉
- 50 克淀粉
- 必要时，再准备些发酵粉

- 选择 **7** 档，用专业打发桨将配料(面粉和淀粉除外）搅拌约 4 到 6 分钟，直到起泡为止。
- 将旋转开关调至 **1** 档，用勺子将过筛后的面粉和淀粉搅拌约半分钟到 1 分钟。

最大量: 2 x 基本食谱

糕饼面糊



基本食谱
- 3-4 个鸡蛋
- 200-250 克糖
- 1 撮盐
- 1 小包香草糖末或一半柠檬皮
- 200–250 克黄油或者人造黄油(室温)
- 500 克面粉
- 1 小包发酵粉
- 150 毫升牛奶

- 选择 **2** 档，用专业弹性搅拌桨将所有配料搅拌约半分钟，然后选择 **7** 档，再搅拌 2 到 3 分钟。

最大量: 2½ x 基本食谱

酥类糕点



基本食谱
- 125 克黄油(室温)
- 100-125 克糖
- 1 个鸡蛋
- 1 撮盐
- 一些柠檬皮或香草糖末
- 250 克面粉
- 必要时，再准备些发酵粉

- 选择 **2** 档，用专业弹性搅拌桨将所有配料搅拌约半分钟，然后选择 **6** 档，再搅拌 2 到 3 分钟。

填充从 500 克起的面粉:



- 选择 **1** 档，用揉面钩将配料搅拌约半分钟，然后选择 **3** 档，再搅拌约 3 到 4 分钟。

最大量: 4 x 基本食谱

发酵面团



基本食谱

- 500 克面粉
- 1 个鸡蛋
- 80 克动植物油(室温)
- 80 克糖
- 200-250 毫升温牛奶
- 25 克新鲜酵母或 1 小包酵母粉
- 一半柠檬皮
- 1 撮盐

■ 选择 **1** 档，用揉面钩将所有配料搅拌约半分钟，然后选择 **3** 档，再搅拌约 3 到 6 分钟。

最大量： 3 x 基本食谱

注意事项： 配备有 SensorControl Plus 的机型将使用自动程序。

➞ “SensorControl Plus 的使用” 参见第 20 页

面食面团



基本食谱

- 500 克面粉
- 250 克鸡蛋(约 5 个)
- 视需要加入 2 到 3 食匙(20-30 克）冷水

■ 选择 **3** 档，将所有配料搅拌约 3 到 5 分钟，直到面团成型。

最大量： 1.5 x 基本食谱

面包面团



基本食谱

- 1000 克面粉
- 3 小包酵母粉
- 2 小匙盐
- 660 毫升温水

■ 选择 **1** 档，用搅面钩将所有配料搅拌约半分钟，然后选择 **3** 档，再搅拌约 4 到 5 分钟。

最大量： 1.5 x 基本食谱

微调工具

⚠ 受伤危险!

将电源插头拔出之后，才可微调工具。

注意!

仅限小幅度微调工具。旋转臂在微调后必须可以完全降低，工具不得卡在搅拌碗底和边缘处。工具距搅拌碗的最佳距离为 3 毫米。

➞ **图 O**

■ 利用已插入的专业搅拌器检查当前的设定。

■ 按下释放按钮，将旋转臂提升到底。

■ 请用手按住工具。用扳手(10 毫米）按顺时针方向松开锁紧螺母。

■ 转动工具以调整距搅拌碗的距离(转动 1 整圈代表高度调节 1 毫米）。

按逆时针方向转动:
距搅拌碗的距离将缩小。

按顺时针方向转动:
距搅拌碗的距离将加大。

■ 按下释放按钮，将旋转臂向下按压到锁定为止。

■ 检查工具距离。工具距搅拌碗的最佳距离为 3 毫米，必要时调整距离。

■ 已調整到最佳距離時，請按下釋放按鈕，並將旋转臂移回。

■ 请用手按住工具。用扳手(10 毫米）按逆时针方向拧紧锁紧螺母。

安全系统

启动安全装置

只有搅拌碗已被插入并转动锁定，或带有斜齿轮的附件已被固定在主驱动器上，且旋转臂已被锁定在下方位置上，才能开启本机器。

重新启动安全装置

断电时，本机器仍将处于开机状态，但恢复电源后电机不会自动启动。如需重新开机，先将旋转开关调至 O，即可重新开机。

过载保护装置

过载保护装置在使用期间会自行将电机关闭。原因可能是一次加工过多的食材量。

旋转臂安全装置

附件被安装在后驱动器上时，无法释放并移动旋转臂。

处置



请以环保方式处置包装。
对本设备根据有关电气和电子设备报废的欧洲规定 2012/19/EU (waste electrical and electronic equipment — WEEE) 进行标记。该规定管理在欧洲范围内对报废设备的回收和再生。
请咨询专业零售商, 了解可用的处置方式。

保修

该设备的保修条款将由售出国的销售代表来确定。您可向售出此设备的经销商详细了解这些条款。
当根据保修条款进行任何索赔时、必须出具销售凭证或收据。

如有更改、恕不另行通知。

故障排除

您可于下表中查看可以自行轻松解决的问题或故障的方法。若无法按上述步骤排除故障，请与客户服务联系。

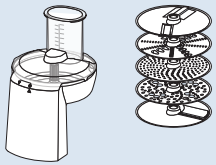
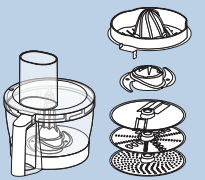
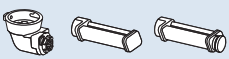
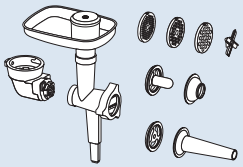
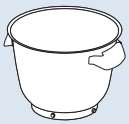
故障	可能的原因	故障排除
显示屏未显示任何信息。光圈已熄灭。无法开启机器。	机器未接通电源。	■ 检查供电。 ■ 将电源插头插上。
机器未运行。光圈亮起。	安全系统已经激活。	→ “安全系统” 参见第 24 页
机器在使用时自行关机。	配料一次加工量太大或时间太长。	■ 将旋转开关调至 O。拔出电源插头。 ■ 减少加工量。 ■ 请将机器冷却至室内温度。
	旋转臂已打开。	■ 将旋转开关调至 O。 ■ 按下释放按钮，将旋转臂向下按压到锁定为止。
	搅拌碗或斜齿轮(附件)未转紧。	■ 将旋转开关调至 O。拔出电源插头。 ■ 将搅拌碗转紧到底。 ■ 转紧斜齿轮并将锁定杆完全锁上。
无法打开旋转臂。	附件被安装在红色后驱动器上。	■ 取下附件。 ■ 按下释放按钮并打开旋转臂。
虽然已添加配料，秤重器未显示重量变化。	填充的配料量小于 5 克(0.01 磅）。	请至少填充 5 克(0.01磅）的配料量，否则秤重器将不提供正确的测量结果。
本机器未启动所选的 SensorControl Plus 程序，并再次关机。	旋转开关在 **M/A** 的位置上保持的时间不够长。	
SensorControl Plus 无法启动。虽然已填充配料，显示屏仍显示“ADD INGREDIENTS”(填充配料）。	配备秤重器的机型：填充完配料后才可以启动秤重器。	■ 清空搅拌碗。 ■ 重新选择程序。 ■ 只有在程序已被选用且秤重器显示为“0 g”(0 克）或“0.00 lb”(0.00 磅)(视设定而定）或显示屏显示“ADD INGREDIENTS”(填充配料) 后才能填充配料。

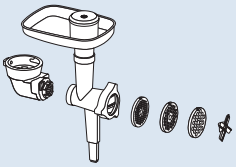
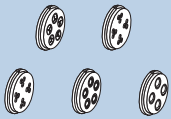
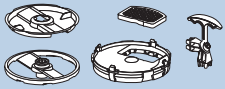
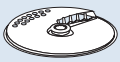
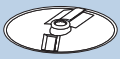
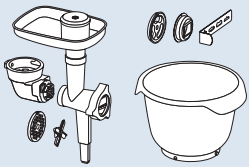
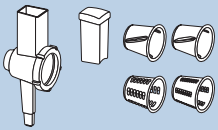
显示屏显示	可能的原因	故障排除
ERROR MOTOR OVERLOAD (电机过載所导致的故障)	配料一次加工量太大或时间太长。	■ 将旋转开关调至 O。拔出电源插头。 ■ 减少加工量。 ■ 请将机器冷却至室内温度。
	本机器或附件被卡住。	■ 将旋转开关调至 O。拔出电源插头。 ■ 检查机器／附件并将卡入物移除。
	电机故障。	持续显示信息时，可能是电机故障。请联系我们的客户服务部门。

显示屏显示	可能的原因	故障排除
ERROR SCALE(秤重器故障)	秤重器无法正常运作。	■ 重置秤重器：请按住功能按键（♨/⏲/⚖）其中之一，直到显示屏显示“OptiMUM”为止。
		■ 将旋转开关调至 O。拔出电源插头。 ■ 约 10 分钟后再试。
	秤重器故障。	持续显示信息时，可能是秤重器故障。请联系我们的客户服务部门。
	秤重器受到振动。	机器未放置在工作台上使用，如放置在工作台下方运行中的洗碗机上。
	本机器已被挪到工作台面上后才可使用秤重器。	■ 抬起再放下本机器。 ■ 重置本秤重器，并再试一次。
ERROR ARM OPEN(旋转臂敞开所导致的故障)	旋转臂已打开。	■ 将旋转开关调至 O。 ■ 按下释放按钮，将旋转臂向下按压到锁定为止。
ERROR CHECK BOWL (故障: 检查搅拌碗)	搅拌碗或斜齿轮(附件)未转紧。	■ 将旋转开关调至 O。拔出电源插头。 ■ 将搅拌碗转紧到底。 ■ 转紧斜齿轮并将锁定杆完全锁上。
FOR SCALE STOP MACHINE(为秤重而停机)	秤重器在机器运行期间已开启。	■ 使用秤重器之前，请将本机器关闭并等待完全停止。
OVERLOAD (重量过高) SCALE (秤重器重量过高) 或者 UNDERLOAD (重量过低) SCALE (秤重器重量过低)	测量结果超出秤重器测量和显示范围(-990 克至 5000 克)	■ 请勿填充超过 5000 克以上的配料。 ■ 请勿取出超过 990 克以上的配料。
OVERLOAD (重量过高) 或者 UNDERLOAD (重量过低) 在使用 SensorControl Plus 的情况下	已在所选编程填充过多或过少的配料。	■ 应根据规定量填充配料。 → “SensorControl Plus 的使用” 参见第 20 页

附件

您可向经销商或客户服务购买附件或备用零件。随着产品系列不断扩大，目前此处可能有其他未列出的附件。因此，请您访问 **www.bosch-home.cn**，以获得本公司所提供的最新附件产品信息。

附件	名称	说明
	**MUZ9VL1**	**切丝切片附件** 用于将水果、蔬菜及其他食材切片、切丝及磨碎。
	**MUZ9VLP1**	**多功能料理碗（柳橙汁附件）** 用于将香草、蔬菜、苹果及肉类剁细，将胡萝卜、萝卜及奶酪切丝，将坚果及冰巧克力磨碎。 用于将橘子、柠檬和葡萄柚榨汁。
	**MUZ9PP1**	**意面成型附件** 制作面皮和面条。
	**MUZ9TM1**	**研磨附件套装** 用于研磨和切碎香料、谷物、咖啡或糖。用于将肉类、鱼类、硬奶酪、香草、水果、蔬菜、坚果或巧克力切碎。用于搅拌流体或半固体食品、切碎／剁碎生水果或蔬菜及冷冻过的水果，以及将食材制成泥状。
	**MUZ9HA1**	**碎肉组件（含灌肠器和油炸肉馅插件）** 用于绞碎新鲜的肉，以制作鞑靼牛排或肉饼。用于灌制香肠。用于制作馅饼或碎肉馅饼。
	**MUZ9MX1**	**搅拌杯** 用于搅拌饮料、制作水果泥和蔬菜泥、制备蛋黄酱、切碎水果、坚果和捣碎冰块、制作并搅拌浓汤和酱汁。
	**MUZ9ER1**	**不锈钢搅拌碗(含把手)** 搅拌碗中最多可加工 3500 克的糕饼面糊。

附件	名称	说明
	**MUZ9KR1**	**塑料搅拌碗(含把手)** 搅拌碗中最多可加工 3500 克的糕饼面糊。
	**MUZ9FW1**	**绞肉附件** 用于绞碎新鲜的肉类，以制作鞑靼牛排或肉饼。
	**MUZ9PP2**	**MUZ9HA1 和 MUZ9FW1 专用制面插件** 用于制作面条形状。5 种不同形状可供选择。
	**MUZ9SV1**	**MUZ9HA1 和 MUZ9FW1 专用奶油酥饼插件** 用于制作奶油酥饼形状 。有 4 种不同形状可供选择。
	**MUZ9CC1**	**MUZ9VL1 专用切丁器** 用于将食材切成丁。
	**MUZ9PS1**	**MUZ9VL1 专用薯片切片刀盘** 用于将生土豆切片，以制作薯片。
	**MUZ9SC1**	**MUZ9VL1 和 MUZ9VLP1 专用专业 Supercut 双向切片刀盘** 将水果和蔬菜切成厚片或薄片。特别适合质地非常软或纤维非常多的食材。
	**MUZ9BS1**	**附件组“烘焙悠享”** 本附件组包括以下部件: **MUZ9FW1** 绞肉器(中孔刀盘，5 毫米）、 **MUZ9SV1** 奶油酥饼插件、 **MUZ9KR1** 塑料搅拌碗
	**MUZ9RV1**	**切丝切片附件** 用于将食材切片和切丝。
	**MUZ9AD1**	**MUZ9RV1 专用斜齿轮** 若其他附件没有斜齿轮，可单独选购。

Intended use

This appliance is intended for domestic use only. Use the appliance only for processing normal amounts of food and for normal amounts of time for domestic use. Do not exceed permitted maximum quantities. ➞ *“Recipes” see page 43*
The appliance is suitable for mixing, kneading and beating food. The appliance must not be used for processing other substances or objects. Additional applications are possible if the accessories approved by the manufacturer are used. Only use the appliance with approved genuine parts and accessories. Never use the accessory parts for other appliances.
Only use the appliance indoors at room temperature and up to 2000 m above sea level.

Important safety information

Read and follow the instruction manual 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 can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and/or 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. Do not let children play with the appliance. Cleaning and user maintenance must not be performed by children.

⚠ Risk of electric shock and fire!

- 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 in accordance with the specifications on the rating plate. Do not use the appliance if the power cord and/or appliance are damaged. Only our customer service may repair the appliance, e.g. by replacing a damaged power cord, in order to avoid hazards.
- Never connect the appliance to timer switches or remote-controllable sockets. Never leave the appliance unattended while it is switched on!

- Do not place the appliance on or near hot surfaces, e.g. hobs. The power cord 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 steam-clean the appliance. Do not use the appliance with damp hands.
- 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.

⚠ Risk of injury!

- Before replacing accessories or additional parts which move during operation, the appliance must be switched off and disconnected from the power supply.
- Whenever the swivel arm is lowered, do not reach into the housing to avoid your fingers or hands getting caught. Do not adjust the swivel arm while the appliance is switched on.
- Only use tools when the bowl is inserted, the cover is fitted and the protective drive covers are in place! When using accessories, fit the bowl, cover and drive covers according to the instructions!
- While operating the appliance, never reach into the bowl or filling shaft with your hands. Do not insert any objects (e.g. wooden spoon) into the bowl or filling shaft. Keep hands, hair, clothing and other utensils away from rotating parts. After switching off, the drive continues for a short time. Wait until the drive has come to a standstill.
- Never use tools and accessories or 2 accessories at the same time. When using the accessories, follow the individual operating instructions enclosed.
- When using accessories, observe the colour coding marked on the drives and accessories.

⚠ Risk of suffocation!

Do not allow children to play with packaging material.

⚠ Caution!

- We recommend that the appliance is never switched on for longer than is necessary to process the ingredients. Do not operate at no-load.
- Your work surface should be easily accessible, resistant to moisture, firm, flat, dry and large enough to prevent any harm from splashing and to let you work unhindered.

⚠ Important!

It is essential to clean the appliance thoroughly after each use or after it has not been used for an extended period. ➔ *“Cleaning and maintenance” see page 43*

Congratulations on the purchase of your new Bosch appliance. You can find further information about our products on our website.

www.bosch-home.com

Our appliances continuously undergo further development. For this reason individual functions may differ from these instructions. In this case check whether a newer version of these instructions is available on our website.

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Country of origin:
Slovenia

Exclusive distributor:
BSH Home Appliances (China) Co., Ltd.
20/F,21/F, CN International Mansion,
129 Zhongshan Road, Nanjing,
Jiangsu Province, PRC.

Applicable standards:

GB 4706.1-2005
Safety of Household and Similar Electrical Appliances Part 1: General Requirements

GB 4706.30-2008
Safety of Household and Similar Electrical Appliances – Particular Requirements for Kitchen Machines

Careline:
4008855888

Service E-mail:
careline.china@bshg.com

Company website:
www.bosch-home.com

Technical specifications:

Electrical connection (voltage – frequency)	220-240 V~ 50/60 Hz
Power rating MUMPCV4S12	1400 W
Power rating MUMPCX5S32	1500 W
Dimensions (H x W x D)	337 x 222 x 433 mm

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

Overview

→ **Fig. A**

Base unit
1 Rotary switch
a Illuminated ring (operation indicator)
b Setting dial
2 Release button
3 Swivel arm
4 Main drive (black)
a Opening for inserting tools
5 Front drive (yellow)
a Protective drive cover
6 Rear drive (red)
a Protective drive cover
7 Cable storage compartment or cable reel*
8 Recesses for bowl

Control panel
9 Function buttons
a Function selection buttons*
b Setting buttons
10 Display

Bowl
11 Stainless steel mixing bowl
12 Cover
a Filling shaft

Tools
13 Professional flexible beating whisk
a Protective cap with eject buttons
14 Professional stirring whisk
a Protective cap with eject buttons
15 Kneading hook
a Protective cap with eject buttons

* Depending on the model

Note: Your kitchen machine comes with additional accessories depending on the model.

Before using the appliance for the first time

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

Caution!
Never operate a damaged appliance!

- Remove the base unit and all accessories from the packaging and dispose of all packing materials.
- Check that all the parts are present and examine them for obvious damage. ➞ **Fig. A**
- Thoroughly clean and dry all parts before using for the first time. ➞ *"Cleaning and maintenance" see page 43*

Parts and operating controls

Colour coding

The drives have different colours (black, yellow and red). This colour coding system can also be found on the accessories. Only use accessories for the drive with the same colour.

Drives

➞ **Fig. A**

The appliance has 3 different drives.

Main drive, black (4)
For using tools or for using accessories with a bevel gear.



Front drive, yellow (5)
For using accessories with a yellow connector.



Rear drive, red (6)
For using accessories with a red connector.



Protective drive covers (5a and 6a)
For covering unused drives.

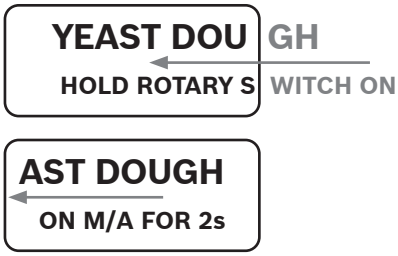
Further information: ➞ *"Accessories" see page 48*

Display

➞ **Fig. A**

Settings, information, error messages and values are indicated on the display. Here, long texts will run from right to left in order to display them fully.

Example:



The language in which the text is displayed can be changed. ➞ *"Settings" see page 36*

Function buttons

➞ **Fig. A**

The appliance has 3 to 5 function buttons (depending on the model), using which special additional functions and automatic programmes can be selected and adjusted.

Buttons	
*	SensorControl Plus / Programme selection / Back
*	Timer / Selection / Back
*	Scales / Tare / Back
—	Reduce selection/values
+	Increase selection/values

* Depending on the model

Function selection buttons / / **Briefly pressing them will activate the function selected. Press and hold to leave the selected function. "OptiMUM" will appear on the display again.**

Note: The buttons are operated by gently touching them with your finger. Wearing kitchen gloves may impair the function of the buttons. It is not possible to operate buttons with objects (e.g. wooden spoon).

Rotary switch with illuminated ring



➞ **Fig. B**

The rotary switch is used to select the required speed, start an automatic programme or to switch the appliance off. The integrated illuminated ring lights up during operation. The appliance will no longer switch on if there is an error in appliance operation, if the electronic fuses trip or the appliance has a defect, and the illuminated ring will light up.

Settings	
M/A	The setting **M/A** has two different functions: **Standard (M):** Instantaneous switching at maximum speed/fast. Hold down switch for the required duration. **With SensorControl Plus (A):** Automatic regulation of the duration. After activating the automatic setting, set the switch to **M/A** and hold in this position for a few seconds. The switch will remain set to **M/A** and will revert back to **O** after the automatic programme has ended. The appliance is switched off. ➞ *“Using SensorControl Plus” see page 39*
O	Stop / Switch off
↷	Function “Folding in” at minimum speed / very slow
1...7	Speed settings **1:** low speed / slow **7:** maximum speed / fast

Tools

➞ **Fig. A**

Professional flexible beating whisk



For stirring dough, e.g. cake mixture or mousse. For folding in cream or beaten egg white.

Professional stirring whisk



For beating egg white, whipping cream and stirring light dough, e.g. sponge mixture.

Kneading hook



For kneading heavy dough (e.g. yeast dough) and for folding in ingredients which are not supposed be chopped (e.g. raisins, chocolate chips).

Recommended speeds	
↷	For folding in and mixing different ingredients gently (e.g. folding in beaten egg white)
1-2	For stirring and mixing ingredients
3	For kneading heavy dough with the kneading hook
5-7	For stirring and whipping ingredients (e.g. whipped cream) with the professional flexible beating whisk or the professional stirring whisk
M/A	For using the tools with SensorControl Plus ➞ *“Using SensorControl Plus” see page 39*

Re-adjustment of tools

The appliance is factory-set so the professional stirring whisk almost touches the bottom of the bowl to ensure that ingredients are mixed together perfectly. If the tools touch the bottom of the bowl or are too far from it, the gap can be easily corrected.

➞ *“Re-adjustment of tools” see page 44*

Swivel arm



➞ **Fig. C**

The swivel arm is moved up to insert or to remove a tool or the bowl. The swivel arm features an “EasyArm Lift” function, which supports the upward movement of the swivel arm.

Bowl and cover

➞ **Fig. D**

The appliance comes with a special bowl, which is securely attached to the base unit through insertion and rotation. The cover is secured to the swivel arm and opens automatically when the swivel arm is raised.

Inserting and removing tools

➞ **Fig. E**

The tools are equipped with eject buttons on the protective cap which are used to facilitate removal of the tools.

Insert tool: Insert the tool into the main drive until it locks into place. The drive is then covered by the protective cap.

Remove tool: Press both eject buttons until the tool is released. Take the tool out of the drive.

Cable reel



➞ **Fig. A**

Depending on the model: The appliance is equipped with an automatic cable reel. Pull out the power cord in one go to the required length (max. 125 cm) and slowly release; the cord is locked.

Reduce cable length: Pull gently on the cord and allow it to wind up to the required length. Then gently pull the cord again and slowly release; the cord is locked.

Important: Do not push the cord in by hand. If the cord jams, pull out the cord all the way and then allow it to wind up again.

Cable storage compartment



➞ **Fig. A**

Depending on the model: The appliance is equipped with a cable storage compartment. The length of the power cord can be adjusted as required by pulling it out or pushing it back.

Safety systems

The appliance has various safety systems.

➞ *“Safety systems” see page 45*

Preparation

- Place the base unit on a smooth, clean and stable surface.
- Pull the power cord out to the required length.
- Press the release button and raise the swivel arm to the stop.
- Place the cover with the filling shaft at the front on the main drive.
- Insert the bowl. When doing so, use the recesses on the base unit.
- Turn the bowl anticlockwise until it locks into place.

The base unit is prepared for further use.

Important: Do not slide the appliance about on the work surface as this may impair the functioning of the scales. To move the appliance, lift it.

Settings

- Press the release button and push the swivel arm down until it locks into place.
- Plug the mains plug into the mains. The appliance is switched on.
- “OptiMUM” appears on the display.

Note: If the appliance is not used or operated within a certain period, the display will slowly fade and switch to standby mode. “OptiMUM” will appear once again when any button is touched.

- Press and hold buttons ⏲ and + at the same time until the configuration menu is opened.
- Release buttons ⏲ and + again.

Selecting setting

- The following settings appear in sequence each time button ⏲ is briefly pressed:

– LANGUAGE
Language in which the display texts are displayed.

– SOUND
Volume of the acoustic signals – setting in 6 levels from off to loud.

– BRIGHTNESS
Brightness of the display – setting in 6 levels from dark to bright.

– UNITS (for models with scales)
Unit of display for the scales – grams (g) or pounds (lb).

Changing and saving settings

- The current setting is changed using the button + or −.
- Press and hold buttons ⏲ and + simultaneously until "SETUP SAVED" briefly appears on the display.
- Release buttons ⏲ and + again. The changed settings are saved.

Example: Setting the language

- Press and hold buttons ⏲ and + at the same time until the configuration menu is opened.
- Release buttons ⏲ and + again.
- Keep pressing button ⏲ until the language selection appears.



- Press the button + or − repeatedly until the desired language is displayed.
- Press and hold buttons ⏲ and + simultaneously until "SETUP SAVED" briefly appears on the display.



- The language selection is shown on the display.
- Release buttons ⏲ and + again. The language selection is saved.
- Hold down one of the function buttons (/⏲/) until "OptiMUM" appears on the display. The appliance is ready to use.

Note: If the appliance is switched on with the rotary switch, the menu is exited immediately.

Using without additional functions

⚠ Risk of injury!
– Do not insert the mains plug until all preparations for working with the appliance are complete.
– While operating the appliance, never reach into the bowl or filling shaft.
– Do not operate the appliance without the cover in place.
– Always wait for the drive to come to a standstill before moving the swivel arm or changing tools.
– For safety reasons, always fit the protective drive covers on the front and rear drive.

Important:
– Prepare the base unit as described under "Preparation".
– The appliance cannot be switched on unless the bowl has been inserted correctly.

Note: The function "TIME" starts automatically with every use, counts the ongoing processing duration and indicates this on the display.

➞ Image sequence F

1. Depending on the processing task, select the professional flexible beating whisk, professional stirring whisk or kneading hook ➞ *"Tools" see page 35*. Insert the tool into the main drive until it locks into place. The drive is then covered by the protective cap.
2. Put the ingredients to be processed in the bowl.
3. Press the release button and push the swivel arm down until it locks into place.

⚠ Risk of injury!
Carefully lower the swivel arm! Make sure you do not get your hands or fingers caught.

Operating the appliance

4. Plug the mains plug into the mains. "OptiMUM" appears on the display.
5. Set the rotary switch to the required setting (➞ *"Recommended speeds" see page 35*). "TIME" appears on the display and the elapsed processing duration is displayed in minutes and seconds.

Note: If the duration is 60 minutes or more, hours are also displayed: "1:01:30".

6. Process the ingredients until you achieve the required result.
7. Turn the rotary switch to O. Wait until the drive comes to a standstill. Disconnect the mains plug.
8. Press the release button and raise the swivel arm to the stop.
9. Turn the bowl clockwise until it can be raised. Remove the bowl.
10. Press both eject buttons until the tool is released. Take the tool out of the drive.
11. Take the cover off the drive.
12. Clean all parts immediately after use. ➞ *"Cleaning and maintenance" see page 43*

Note: Please also use our application examples to familiarise yourself with your new appliance and its functions.
➞ *"Recipes" see page 43*

Adding more ingredients

More ingredients can also be added during processing.

➞ **Fig. G**

■ While the appliance is running, carefully add more ingredients through the filling shaft in the cover.

⚠ Risk of injury!

While operating the appliance, never reach into the bowl or filling shaft with your hands. Do not insert any objects (e.g. wooden spoon) into the bowl or filling shaft.

➞ **Image sequence H**

1. To add larger quantities or ingredients, turn the rotary switch to O. Wait until the drive comes to a standstill.
2. Press the release button and raise the swivel arm to the stop.
3. Add the ingredients directly to the bowl. Press the release button and push the swivel arm down until it locks into place. "OptiMUM" appears on the display. Continue processing your ingredients.

Using the time and timer function

The appliance features a time and timer function. The following functions are available:

"TIME" function

Display of the elapsed processing duration (standard setting). The "TIME" function starts automatically once the processing of food has been started.

Notes:

– Press button ⏲ briefly during processing to switch on the "TIMER" function.
– Hold button ⏲ down during processing to reset the display to "00:00".

"TIMER" function

Setting of a required duration. Once the duration has elapsed, an acoustic signal will sound and processing will stop.
The function may also be used without processing food (e.g. for boiling or resting times of food).

➞ **Image sequence I**

1. Prepare the appliance. Add ingredients.
2. Plug the mains plug into the mains. "OptiMUM" appears on the display.
3. Press button ⏲. "00:00" appears on the display.
4. Set the required processing duration using button + or −. The values will change faster if the respective button is pressed and held down. The set processing duration will remain saved for approx. 5 minutes.
5. Set the rotary switch to the required setting.
6. The remaining duration will be shown on the display and the countdown will continue.

7. Once the remaining duration has elapsed, an acoustic signal will sound and the appliance will stop processing automatically. "FINISH TIMER" appears on the display.
   Note: Setting the acoustic signal
   ➞ *"Settings" see page 36*
8. „TURN ROTARY SWITCH TO 0" appears on the display.
9. Turn the rotary switch to O.
   "OptiMUM" appears on the display.
10. Disconnect the mains plug.
11. Processing with the "TIMER" function is ended.
12. Clean all parts immediately after use.
    ➞ *"Cleaning and maintenance" see page 43*

Notes:

– The duration is indicated on the display in minutes and seconds. Example: 1 minute and 30 seconds: "01:30". If the duration is 60 minutes or more, hours are also displayed: "1:01:30".
– Press button + or − at any time to adjust the displayed remaining duration.
– Press button ⏲ briefly twice to stop the timer (the appliance will continue to run) or to start it again.
– Turn the rotary switch to O to interrupt processing. The remaining duration remains saved and the countdown will continue after the appliance is switched on again.
– Hold down button ⏲ to switch the timer off. "00:00" appears on the display. The "TIME" function has been activated again.

Using the timer without processing food:

- Press button ⏲. "00:00" appears on the display.
- Set the required processing duration using button + or −.
- Press button ⏲ briefly twice to start the timer.
- The remaining duration will be shown on the display and the countdown will continue.
- Once the duration has elapsed, an acoustic signal sounds. "FINISH TIMER" appears on the display.

Notes:

– Press button ⏲ briefly twice to stop the timer or to start it again.
– If food starts to be processed while using the timer, the appliance will continue to run until the remaining duration has elapsed and then stop processing automatically.

Using SensorControl Plus

Depending on the model, the appliance may be equipped with SensorControl Plus automatic programmes. Sensors monitor the processing of the ingredients and switch the appliance off once the pre-programmed consistency has been reached.
The following automatic programmes are available with SensorControl Plus:

– CREAM
  Automatic preparation of whipped cream
– EGG WHITE
  Automatic preparation of (beaten) egg white
– YEAST DOUGH
  Automatic preparation of yeast dough.

Selecting programme

- Press button ✋. "CREAM" appears on the display.
- Press button ✋ or buttons +/−.
  The following programmes appear in sequence:

Programme	Tool/Ingredients
CREAM > 300 ml *	**Professional stirring whisk** 300-700 ml cream
CREAM > 700 ml *	**Professional stirring whisk** 700-1500 ml cream
EGG WHITE	**Professional stirring whisk** White of 2-12 eggs
YEAST DOUGH	**Kneading hook** Ingredients and quantities according to the recipe ➞ *"Recipes" see page 43*

***** For appliances with integrated scales, the options "> 300 ml" and "> 700 ml" are not displayed for "CREAM". "0g" flashes on the display. If a quantity of cream between 300 ml and 1500 ml has been added, the display shows the quantity and the appliance automatically uses the correct settings. If less or more cream is added, the displayed weight will flash.

Notes:

- Before using the automatic SensorControl Plus for the first time, the kitchen machine must have been running for at least two minutes to ensure that the sensors function correctly.
- Do not add ingredients until the program has been selected and the scales indicate "0 g" or "0.00 lb" (depending on setting) or "ADD INGREDIENTS" appears on the display.
- If the appliance is switched on with the rotary switch, the menu is exited immediately.
- When processing has been started with SensorControl Plus, do not add any more ingredients.
- SensorControl Plus is only programmed for the described tools and food (in the specified quantities). Other combinations are not possible.
- The age, the temperature and the contents of the ingredients affect the time required and the result.
- SensorControl Plus cannot produce optimum results unless the eggs are fresh or the cream has been cooled (approx. 6 °C).
- Cream which was previously frozen cannot be whipped.
- Cream which contains additives or lactose-free cream can not produce ideal results.
- Do not add sugar, flavours or other additives for cream or beaten egg white until SensorControl Plus is complete.
- The buttons are locked once SensorControl Plus has started.
- Turn the rotary switch to **O** to cancel SensorControl Plus. A slight resistance must be overcome for this.
- If the result is not how you wish it to be, turn the rotary switch to setting **7** (for cream and beaten egg white) or setting **3** (for yeast dough) and continue to process the ingredients until the desired consistency is achieved.
- Do not start SensorControl Plus a second time with ingredients which have already been processed.

Example: Making beaten egg white with SensorControl Plus

→ **Image sequence J**

1. Prepare the base unit and insert the professional stirring whisk.
2. Press the release button and push the swivel arm down until it locks into place.
3. Plug the mains plug into the mains. "OptiMUM" appears on the display.
4. Separate the eggs (2-12 eggs).
5. Press button . "CREAM" appears on the display.
   Note: Models without a scale display "CREAM > 300 ml". Press button again. "CREAM > 700 ml" appears on the display.
6. Press button . "EGG WHITE" appears on the display.

Note: If appliances feature integrated scales, these are now calibrated. Individual dashes appear in succession on the display during calibration: "– – – – –" (tare). "0 g" or "0.00 lb" appears on the display (depending on the setting).

7. Add the egg white to the bowl. "HOLD ROTARY SWITCH ON M/A FOR 2s" appears on the display.
8. Turn the rotary switch to **M/A** and hold in this position for 2 seconds.
9. After 2 seconds the rotary switch is automatically fixed in this position and remains on **M/A** after being released.

Important: If the rotary switch does not remain on **M/A**, it was not held for long enough in this position.

10. "SENSOR CONTROL PLUS" appears on the display. SensorControl Plus monitors the processing.
11. Once the pre-programmed consistency has been achieved, an acoustic signal will sound and processing will stop. "FINISH" appears on the display.
Note: Setting the acoustic signal
➞ *"Settings" see page 36*
12. The rotary switch automatically switches to O. "OptiMUM" appears on the display.
13. Disconnect the mains plug.
14. Processing with the "EGG WHITE" function is ended.
15. Clean all parts immediately after use.
➞ *"Cleaning and maintenance" see page 43*

Using the scales

Depending on the model in question, the appliance may be equipped with scales. The following applications are possible:
– Weighing the added ingredients (either each ingredient individually or all ingredients together).
– Pre-setting a desired weight and counting down until sufficient ingredients have been added (with audible information signals).

Important:
– The scales display the weight in 5 g steps (0.01 lb). If less than 5 grams (0.01 lb) are added, the scales will not provide correct measurement results.
– The appliance has 4 weight sensors in the feet. The scales only supply the correct results if all of the feet are standing on a solid and level surface. Do not put any cloths or other items underneath.
– The worktop must not be subject to any vibrations while the scales are being used (e.g. by other activities or other appliances).
– Do not slide the appliance about on the work surface as this may impair the functioning of the scales. To move the appliance, lift it.
– After switching on or resetting the scales, they are calibrated for a brief moment (tare). During this process, do not touch the appliance or place any items on top of it (e.g. wooden spoon, tea towel etc.).
– Ensure that measuring jugs or packaging are not lying on top of the appliance (e.g. on the edge of the filling shaft).

Weighing ingredients

➞ **Image sequence K**
1. Prepare the base unit.
2. Plug the mains plug into the mains. "OptiMUM" appears on the display.
3. Press button ⚖ and don't touch the appliance again.
Individual dashes appear one after each other on the display during calibration: "– – – – –" (tare).
4. "0 g" or "0.00 lb" appears on the display (depending on the setting). The scales are ready.
5. Add ingredients. The scales display the weight.
6. Start processing or put out other ingredients ready for use.
7. Press button ⚖ and do not touch the appliance again. "0 g" or "0.00 lb" appears on the display (depending on the setting). The scales are ready.
8. Add all desired ingredients and weigh them in this manner.

Process the weighed ingredients. ➞ *"Using without additional functions" see page 37*

Note: If button ⚖ is pressed while processing food, "FOR SCALE STOP MACHINE" appears on the display.

Pre-setting the weight

➞ **Image sequence L**

1. Press button ⚖ and don't touch the appliance again.
   Individual dashes appear one after each other on the display during calibration: "– – – – –" (tare).
2. "0 g" or "0 lb" appears on the display (depending on the setting). The scales are ready.
3. "100 g" or "0.20 lb" appears on the display (depending on the setting).
4. Set the required weight (50-3000 g / 0.10-6.00 lb) using the + or − button.
5. Add ingredients. The quantity still missing is shown on the display, e.g. "65 g".
6. From "40 g", a recurring acoustic signal sounds. The lower the remaining quantity, the faster the acoustic signal sounds.
   Note: Setting the acoustic signal
   ➞ *"Settings" see page 36*
7. At "0 g" (meaning that the pre-set quantity has been added), the acoustic signal stops.
8. If the pre-set quantity has been exceeded, the acoustic signal will sound continuously.
   Note: Setting the acoustic signal
   ➞ *"Settings" see page 36*
   The additional weight is indicated with a minus symbol. If the quantity is exceeded by 25 g, "–25 g" is displayed.

- Either remove the excess quantity added or hold down one of the function buttons (♨/⏲/⚖) until "OptiMUM" appears on the display.

Using accessories

Your kitchen machine offers a number of accessories that significantly extend its functions. Depending on the model, certain accessories are already included in the scope of supply. If an accessory is not included, it can be purchased via trade stockists or customer service.
➞ *"Accessories" see page 48*

Preparation for accessories

The base unit requires different preparation depending on the accessory.

- Place the base unit on a smooth, clean and stable surface.
- Pull the power cord out to the required length.
- Prepare the base unit as shown depending on the accessory.

➞ **Fig. M**

1. Preparation for tools.
2. Preparation for accessories on black drive with bevel gear and accessory used in place of the bowl.
3. Preparation for accessory on red drive, for example blender or multi-chopper.
4. Preparation for accessory on yellow drive without outlet opening for food, e.g. multi-blender or citrus press.
5. Preparation for accessory on yellow drive with outlet opening for food, e.g. continuous-feed shredder.

Important:

- Observe yellow, red or black marking on drive and accessory. ➞ *"Colour coding" see page 34*
- Always secure unused drives with protective drive covers.
- See the separate instructions for the individual accessory for all further steps.

Cleaning and maintenance

The appliance and the tools used must be thoroughly cleaned after each use.
➞ **Fig. N**

⚠ **Risk of electric shock!**
– Unplug the appliance before cleaning it.
– Never immerse the base unit in liquids and do not clean in the dishwasher.
– Do not steam-clean the appliance.

Caution!
– 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.
– Do not wedge plastic parts in the dishwasher as they could become permanently deformed!

Cleaning the base unit

■ Remove the protective drive covers.
■ Wipe the base unit and drive covers with a soft, damp cloth and dry off.

Cleaning the bowl and tools

■ You can clean the bowl, cover and tools with a detergent solution and a soft cloth or sponge, or put them in the dishwasher.
■ Allow all parts to dry.

Recipes

Whipped cream



– 200-1500 g
■ Whip the cream with the professional stirring whisk for 1½ to 4 minutes at setting **7**, depending on the quantity and properties of the cream.

Note: For models with SensorControl Plus, use the automatic programme. ➞ *"Using SensorControl Plus" see page 39*

Egg whites



– 2-12 egg whites
■ Beat the egg whites with the professional stirring whisk for 4 to 6 minutes at setting **7**.

Note: For models with SensorControl Plus, use the automatic programme. ➞ *"Using SensorControl Plus" see page 39*

Sponge mixture



Basic recipe
– 3 eggs
– 3-4 tbsp hot water
– 150 g sugar
– 1 sachet vanilla sugar
– 150 g flour
– 50 g cornflour
– Baking powder if required
■ Beat the ingredients (except the flour and cornflour) with the professional stirring whisk for approx. 4-6 minutes at setting **7** until frothy.
■ Turn the rotary switch to setting **1** and spoon in the sifted flour and cornflour within approx. ½ to 1 minute and mix.

Maximum quantity: 2 x basic recipe

Cake mixture



Basic recipe
– 3-4 eggs
– 200-250 g sugar
– 1 pinch salt
– 1 sachet vanilla sugar or peel from ½ lemon
– 200-250 g butter or margarine (room temperature)
– 500 g flour
– 1 sachet baking powder
– 150 ml milk
■ Mix all ingredients with the professional flexible beating whisk for approx. ½ minute at setting **2**, and then for approx. 2-3 minutes at setting **7**.

Maximum quantity: 2½ x basic recipe

Shortcrust pastry



Basic recipe
- 125 g butter (room temperature)
- 100-125 g sugar
- 1 egg
- 1 pinch salt
- A little lemon peel or vanilla sugar
- 250 g flour
- Baking powder if required

■ Mix all ingredients with the professional flexible beating whisk for about ½ minute at setting **2**, then for about 2-3 minutes at setting **6**.



From 500 g flour:

■ Knead ingredients with the kneading hook for about ½ minute at setting **1**, then for about 3-4 minutes at setting **3**.

Maximum quantity: 4 x basic recipe

Yeast dough



Basic recipe
- 500 g flour
- 1 egg
- 80 g fat (room temperature)
- 80 g sugar
- 200-250 ml lukewarm milk
- 25 g fresh yeast or 1 sachet dried yeast
- Peel from ½ lemon
- 1 pinch salt

■ Mix all ingredients with the kneading hook for approx. ½ minute at setting **1**, then for approx. 3-6 minutes at setting **3**.

Maximum quantity: 3 x basic recipe

Note: For models with SensorControl Plus, use the automatic programme. ➞ *"Using SensorControl Plus" see page 39*

Pasta dough



Basic recipe
- 500 g flour
- 250 g eggs (approx. 5)
- 2-3 tbsp (20–30 g) cold water as required

■ Mix all ingredients for about 3 to 5 minutes at setting **3** until a dough forms.

Maximum quantity: 1.5 x basic recipe

Bread dough



Basic recipe
- 1000 g flour
- 3 sachets dried yeast
- 2 tsp salt
- 660 ml warm water

■ Mix all ingredients with the kneading hook for approx. ½ minute at setting **1**, then for approx. 4-5 minutes at setting **3**.

Maximum quantity: 1,5 x basic recipe

Re-adjustment of tools

⚠ Risk of injury!
Pull out the mains plug before re-adjusting.

Caution!
Only re-adjust tools in small steps. It must be possible to completely lower the swivel arm, and when doing so, the tools should not catch on the bottom or on the edge of the bowl. The optimum distance between the tools and the bowl is 3 mm.

➞ **Image sequence**

■ Insert the professional stirring whisk and check the current setting.

■ Press the release button and raise the swivel arm to the stop.

■ Hold the tool with one hand. Release the lock nut in a clockwise direction using a spanner wrench (10 mm).

■ Adjust the distance to the bowl by turning the tool (1 whole turn corresponds to a height adjustment of 1 mm).
Turn anticlockwise:
Distance to bowl is reduced.
Turn clockwise:
Distance to bowl is increased.

■ Press the release button and push the swivel arm down until it locks into place.

■ Check the tool distance. The optimum distance between the tools and the bowl is 3 mm. Adjust if necessary.

■ Once the distance is perfectly adjusted, press the release button and move the swivel arm back.

■ Hold the tool with one hand. Turn the lock nut in an anticlockwise direction using a spanner wrench (10 mm).

Safety systems

Start lock-out

The appliance can only be switched on if the bowl has been inserted and turned until it locked into place, or if an accessory has been secured to the main drive with the bevel gear, and if the swivel arm is locked into the lower position.

Automatic power-on safety lock

If the power is interrupted, the appliance remains switched on, but the motor does not start again when power is restored. To switch back on, first turn the rotary switch to **O**, and then switch on again.

Overload protection

The overload protection will switch the motor off automatically during operation. One possible cause may be processing too much food at once.

Swivel arm protection device

The swivel arm will not unlock and move if an accessory is fitted to the rear drive.

Disposal



Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. Please ask your specialist retailer about current disposal facilities.

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.

Changes reserved.

Troubleshooting

In the following tables, you will find solutions for problems or faults which you can easily rectify yourself. If a fault cannot be eliminated, please contact customer service.

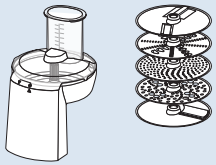
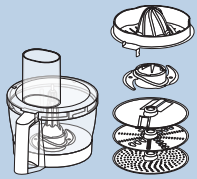
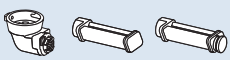
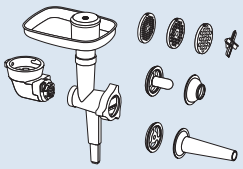
Problem	Possible cause	Remedy
Nothing shown on display. Illuminated ring is off. Appliance cannot be switched on.	Appliance has no power supply.	■ Check the power supply. ■ Plug the mains plug into the mains.
Appliance does not start. The illuminated ring lights up.	A safety system was activated.	→ *"Safety systems" see page 45*
Appliance switches off during use.	Too much food has been processed either at the same time or for too long a period.	■ Turn the rotary switch to O. Disconnect the mains plug. ■ Reduce the processing quantity. ■ Allow the appliance to cool down to room temperature.
	Swivel arm was opened.	■ Turn the rotary switch to O. ■ Press the release button and push the swivel arm down until it locks into place.
	Bowl or bevel gear (accessory) has become loose.	■ Turn the rotary switch to O. Disconnect the mains plug. ■ Tighten the bowl by turning until the stop. ■ Tighten the bevel gear and close the locking lever completely.
The swivel arm cannot be opened.	An accessory is fitted to the red rear drive.	■ Remove accessory. ■ Press the release button and open the swivel arm.
The scales do not show any change in weight even though ingredients are being added.	The quantity of added ingredients is less than 5 grams (0.01 lb).	Add at least 5 grams (0.01 lb), otherwise the scales will not provide correct measurement results.
The appliance does not start the selected SensorControl Plus program and switches off again.	The rotary switch was not held down for long enough in the position **M/A**.	
SensorControl Plus cannot be started. "ADD INGREDIENTS" appears even though the ingredients have already been added.	Models with scales: ingredients were added before the scales were activated.	■ Empty the bowl. ■ Select programme again. ■ Do not add ingredients until the program has been selected and the scales indicate "0 g" or "0.00 lb" (depending on setting) or "ADD INGREDIENTS" appears on the display.

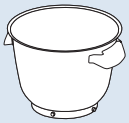
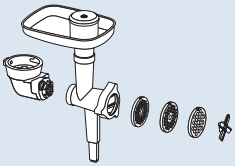
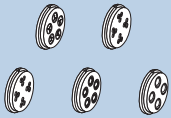
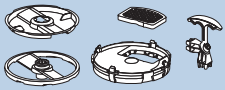
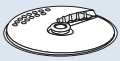
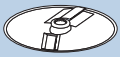
Display	Possible cause	Remedy
ERROR MOTOR OVERLOAD	Too much food has been processed either at the same time or for too long a period.	■ Turn the rotary switch to O. Disconnect the mains plug. ■ Reduce the processing quantity. ■ Allow the appliance to cool down to room temperature.
	The appliance or one of the accessories is blocked.	■ Turn the rotary switch to O. Disconnect the mains plug. ■ Check appliance/accessories and rectify the blockage.
	Motor defective.	If the message appears continuously, the motor may be defective. Please contact the customer service.
ERROR SCALE	The scales do not work properly.	■ To reset the scales, hold down one of the function buttons (/⏱/) until "OptiMUM" appears on the display.
		■ Turn the rotary switch to O. Disconnect the mains plug. ■ Try again after approx. 30 min.
	Scales defective	If the message appears continuously, the scales may be defective. Please contact the customer service.
	The scale is exposed to vibrations.	Do not use the appliance on worktops when e.g. a dishwasher is running underneath.
	The appliance has been slid on the work surface before using the scales.	■ Lift the appliance and set down again. ■ Reset the scales and try again.
ERROR ARM OPEN	Swivel arm was opened.	■ Turn the rotary switch to O. ■ Press the release button and push the swivel arm down until it locks into place.
ERROR CHECK BOWL	Bowl or bevel gear (accessory) has become loose.	■ Turn the rotary switch to O. Disconnect the mains plug. ■ Tighten the bowl by turning until the stop. ■ Tighten the bevel gear and close the locking lever completely.
FOR SCALE STOP MACHINE	Scale is switched on while the appliance is running.	■ Switch the appliance off and wait until it stops before using the scale.
OVERLOAD SCALE or UNDERLOAD SCALE	The measurement result is outside the measurement and display range of the scales (-990 g to 5000 g)	■ Do not add more than 5000 g of ingredients. ■ Do not remove more than 990 g of ingredients.

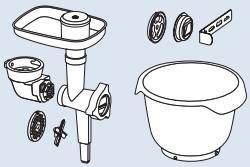
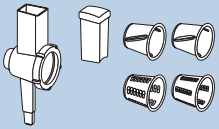
Display	Possible cause	Remedy
OVERLOAD or UNDERLOAD when using SensorControl Plus	Too much or too little of the ingredients was added for the selected programme.	■ Add ingredients according to the specified quantities. → *“Using SensorControl Plus” see page 39*

Accessories

Accessories and spare parts can be purchased via trade stockists or customer service. As the product range is being constantly extended, it is possible that there are additional accessories which are not listed here. In this case, go to **www.bosch-home.com** to see the latest accessories that are available.

Accessories	Designation	Description
	**MUZ9VL1**	**Continuous-feed shredder** For cutting, shredding and grating fruit, vegetables and other foods.
	**MUZ9VLP1**	**Multi-blender with citrus press** For chopping herbs, vegetables, apples and meat, for grating carrots, radishes, cheese, nuts and chilled chocolate. For squeezing oranges, lemons and grapefruits.
	**MUZ9PP1**	**Pasta press** For making sheets of dough and tagliatelle.
	**MUZ9TM1**	**Multi-chopper set** For grinding and chopping small quantities of spices, cereals, coffee or sugar. For cutting and chopping meat, fish, hard cheese, herbs, fruit, vegetables, nuts or chocolate. For mixing liquid or semi-solid food, for cutting/ chopping raw fruit and vegetables, frozen fruit and puréeing food.
	**MUZ9HA1**	**Meat mincer with sausage stuffing and kebbe attachment** For cutting fresh meat for steak tartare or meat loaf. For stuffing sausages. For making dough or minced meat pockets.

Accessories	Designation	Description
	**MUZ9MX1**	**Blender** For mixing drinks, puréeing fruit and vegetables, preparing mayonnaise, chopping fruit/nuts and crushing ice cubes, for puréeing and mixing soups and sauces.
	**MUZ9ER1**	**Stainless steel mixing bowl with handles** The bowl can be used to process up to 3500 g cake mixture.
	**MUZ9KR1**	**Plastic mixing bowl with handles** The bowl can be used to process up to 3500 g cake mixture.
	**MUZ9FW1**	**Meat mincer** For cutting fresh meat for steak tartare or meat loaf.
	**MUZ9PP2**	**Pasta inserts for MUZ9HA1 and MUZ9FW1** For making pasta. 5 different shapes available.
	**MUZ9SV1**	**Whirl insert for MUZ9HA1 and MUZ9FW1** For making whirls. 4 different shapes available.
	**MUZ9CC1**	**Dicer for MUZ9VL1** For cutting food into cube shapes.
	**MUZ9PS1**	**Chipper disc for MUZ9VL1** For slicing raw potatoes for chips.
	**MUZ9SC1**	**Professional Supercut reversible disc for MUZ9VL1 and MUZ9VLP1** For cutting fruit and vegetables into thick or thin slices. Particularly suitable for very soft or very fibrous food.

Accessories	Designation	Description
	**MUZ9BS1**	**“Baking Sensation” accessory set** The set contains the following parts: **MUZ9FW1** meat mincer (with perforated disc medium, 5 mm), **MUZ9SV1** whirl insert, **MUZ9KR1** plastic mixing bowl.
	**MUZ9RV1**	**Shredding attachment** For cutting up and shredding food.
	**MUZ9AD1**	**Bevel gear for MUZ9RV1** Available separately if no bevel gear of another accessory is available.

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