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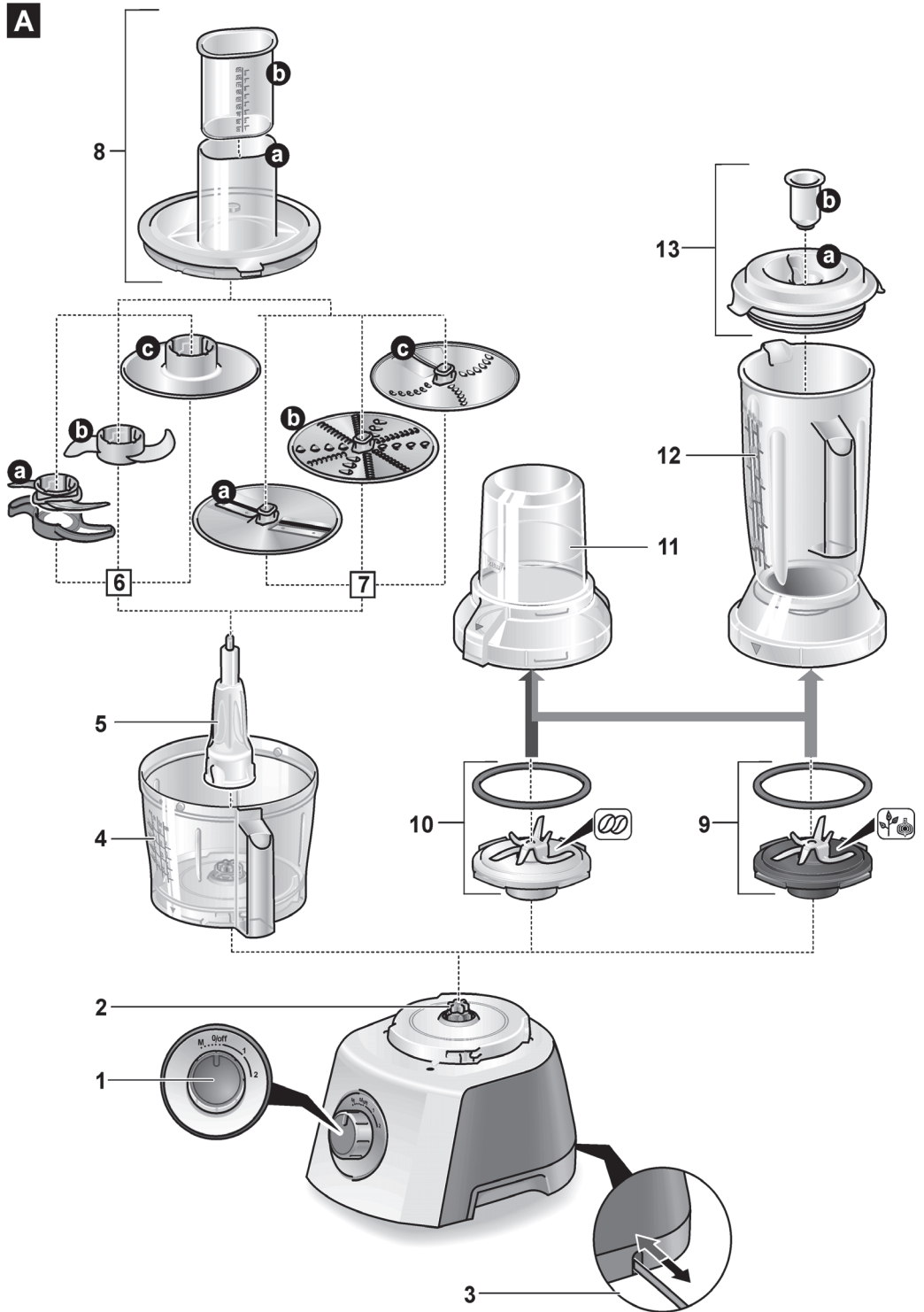
# MultiTalent 3 Compact food processor

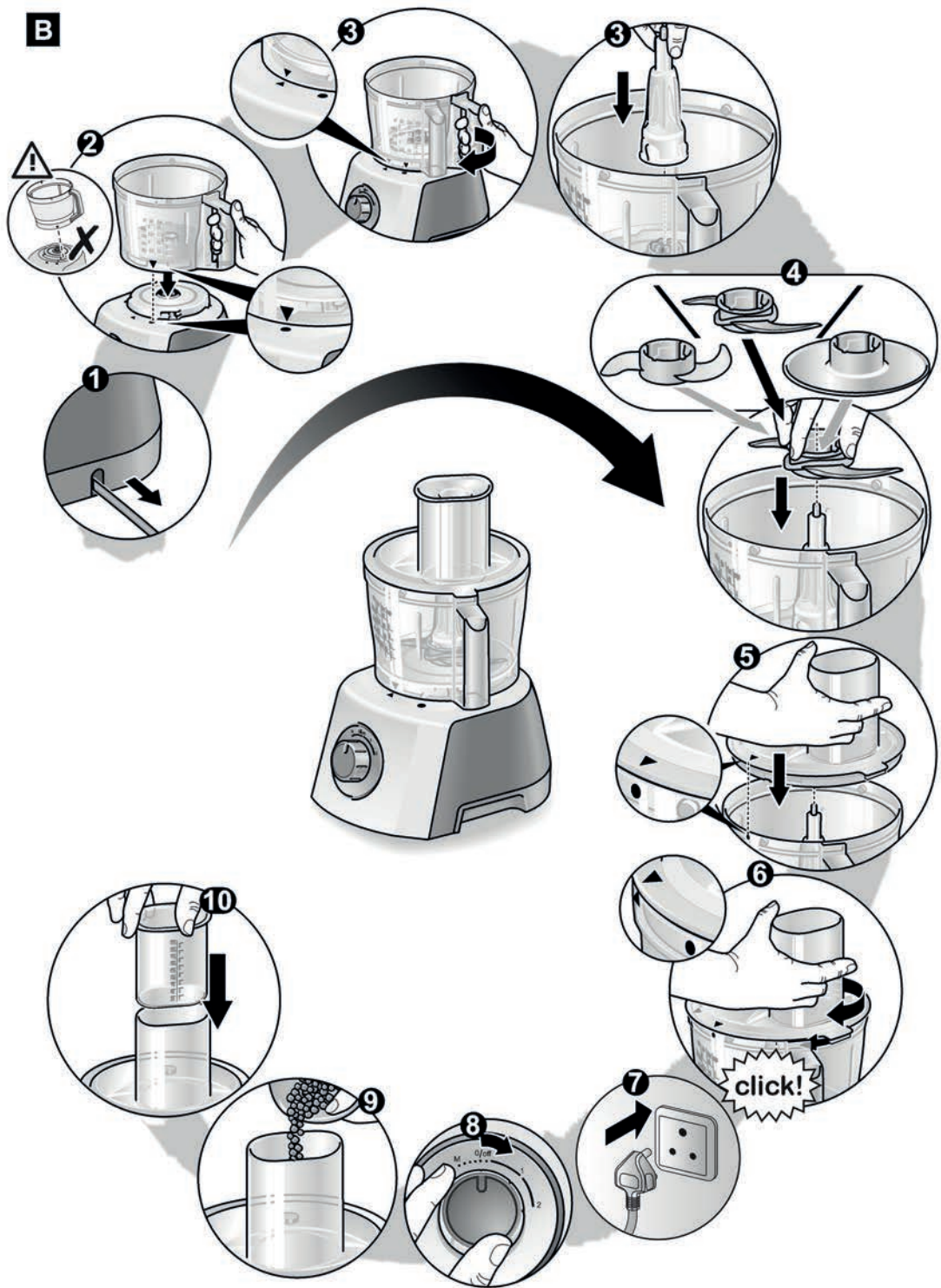
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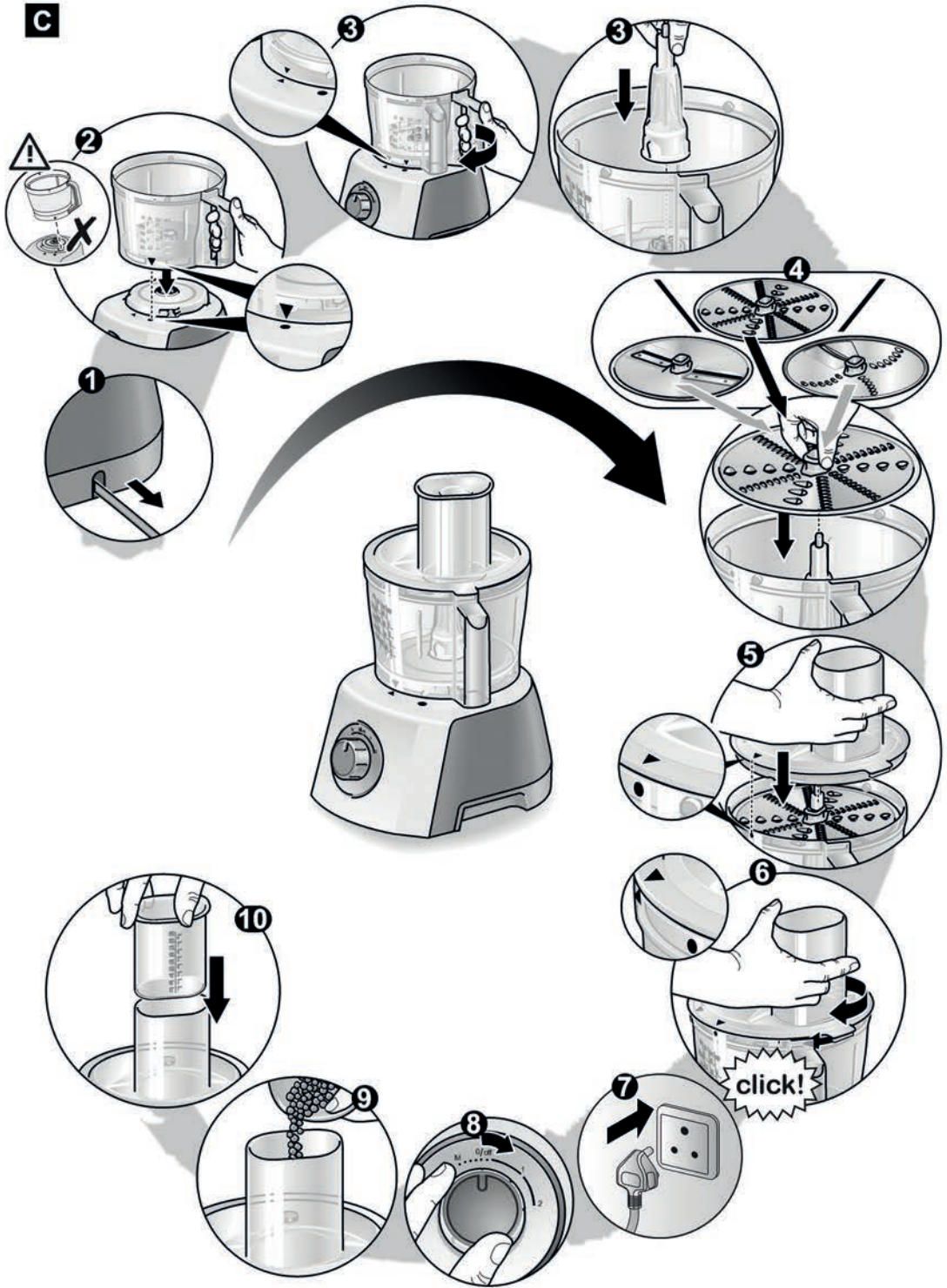
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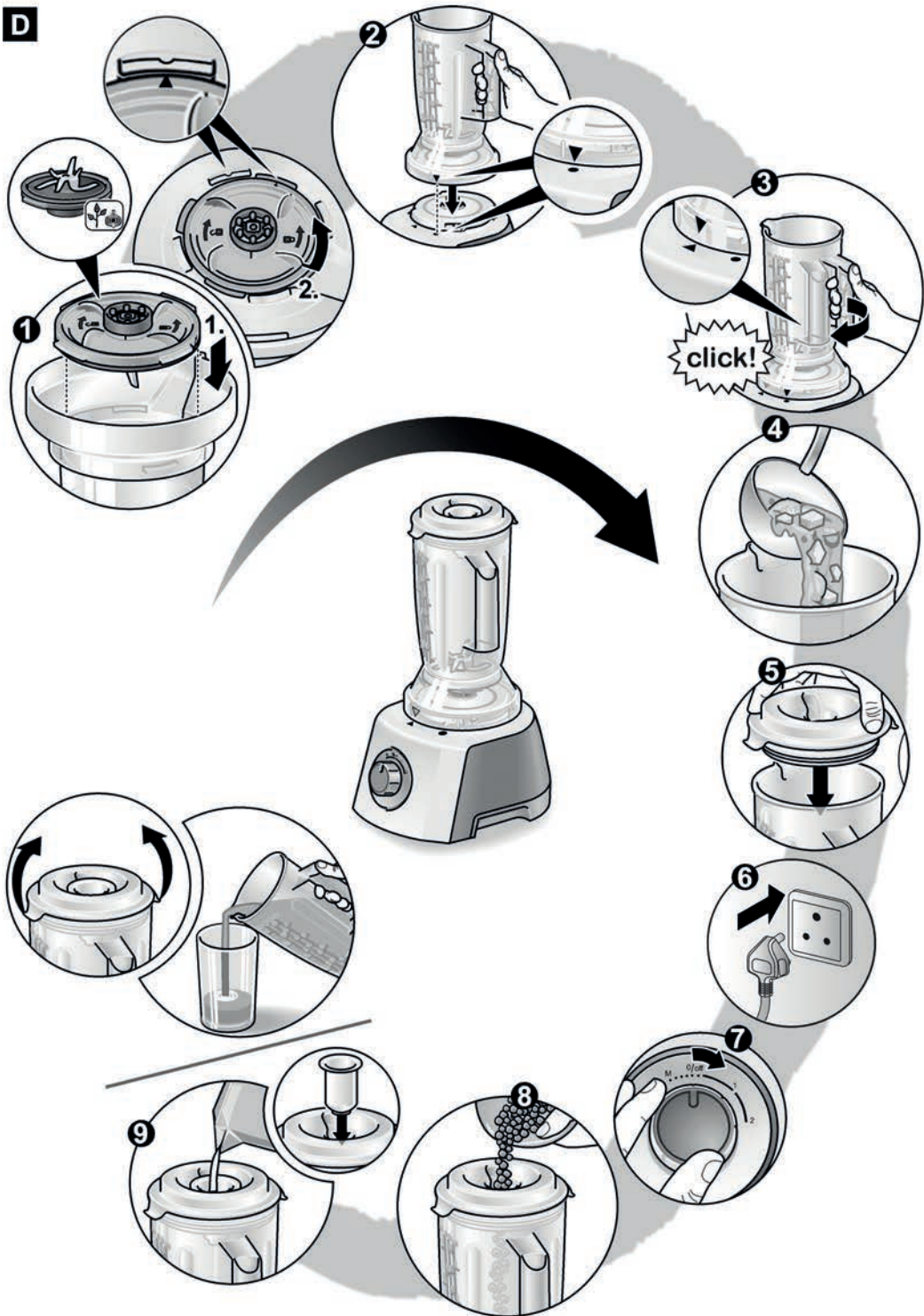
Instruction manual

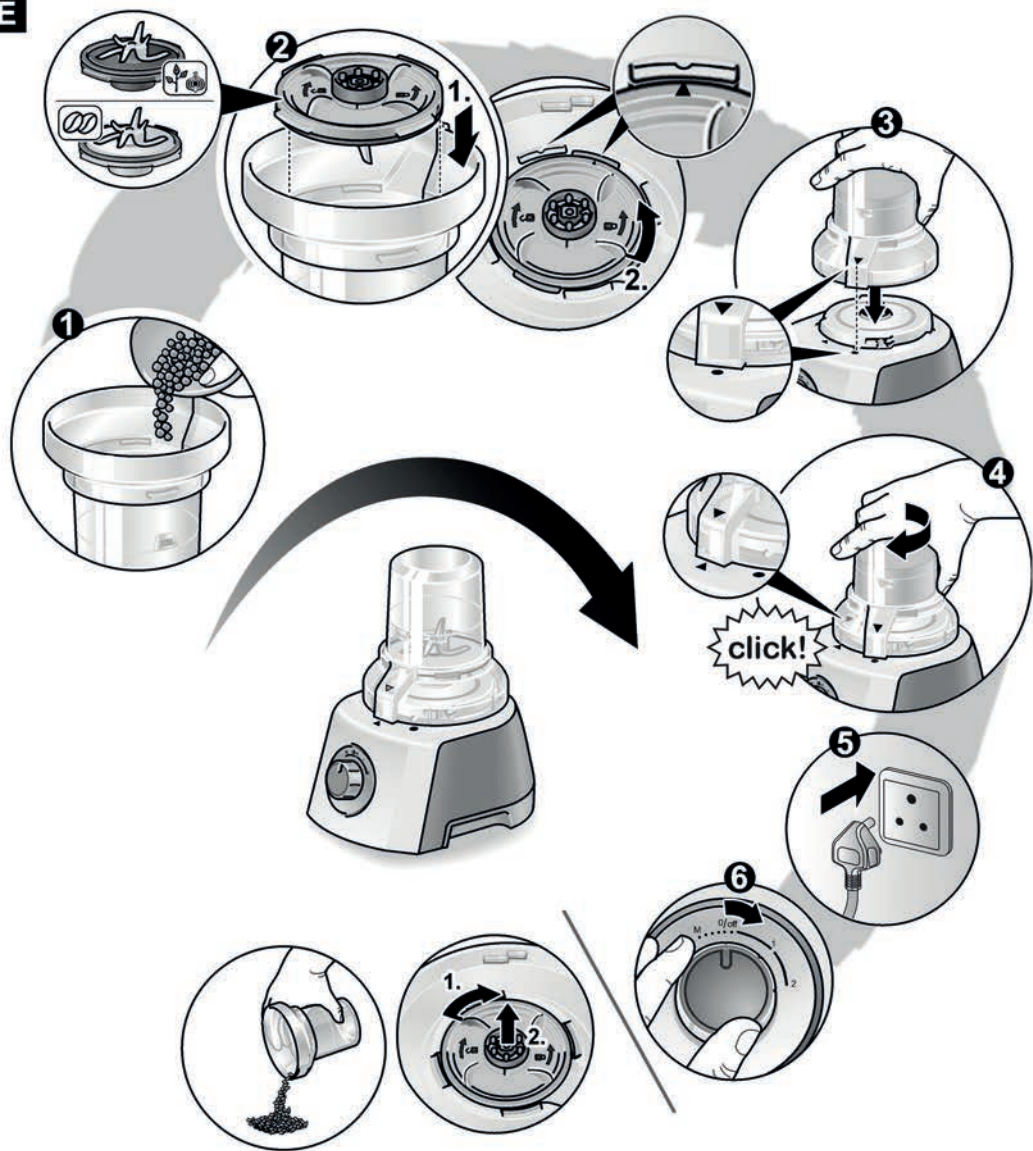
Compact food processor

**A**



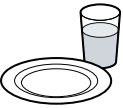




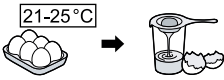








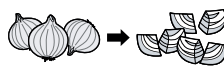



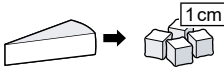

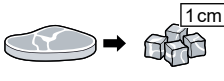

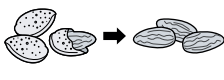

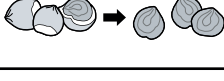

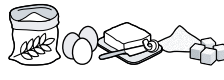

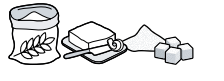







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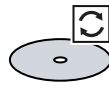
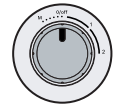
**C**

**D**

**E**

**F**

					
	 21-25°C		1 - 8 x 0	1	1 - 5 min
	 4-8°C		100 - 500 g	1	10 s - 5 min
			1 x 0	2	120 - 150 s
			10 - 50 g	2	3 - 20 s
			50 - 300 g	M	(2 - 6) x 1 s
			10 - 200 g	M	(2 - 6) x 1 s
	 1 cm		10 - 200 g	2	20 - 60 s
	 1 cm		50 - 500 g	M	(3 - 20) x 1 s
			50 - 500 g	2	10 - 80 s
			200 g	2	<ul style="list-style-type: none"> <li>● <b>L</b> 10 - 15 s</li> <li>● <b>M</b> 30 - 35 s</li> <li>● <b>S</b> 60 - 80 s</li> </ul>
			$\Sigma$ 200 - 1000 g	1	30 - 120 s
			$\Sigma$ 200 - 800 g	1	60 - 90 s
			 100 - 500 g	1	60 - 120 s
			 100 - 500 g	1	60 - 90 s

**G****MAX**

800 g

1



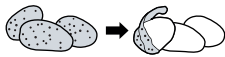
800 g

1



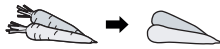
800 g

1



800 g

1



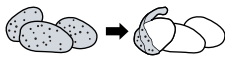
500 g

1



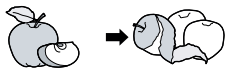
500 g

2

**X**

500 g

1



500 g

1



800 g

2



500 g

**X**

2



500 g

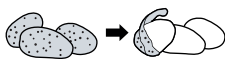


800 g

2



500 g



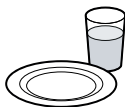
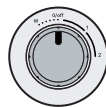
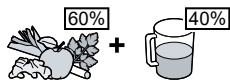
800 g

2



500 g

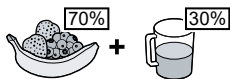


**H****MIN-MAX****00:00**

300 - 800 g

2

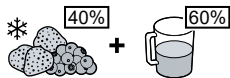
30 - 90 s



300 - 800 g

2

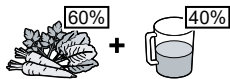
30 - 90 s



300 - 1000 g

2

30 - 90 s



300 - 1000 g

2

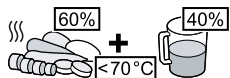
30 - 60 s



400 g

2

30 s



200 - 1000 g

2

30 - 60 s



350 - 1000 g

2

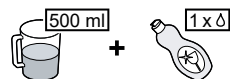
30 - 60 s



(1 - 7) x 10 g

M

(3 - 7) x 1 s


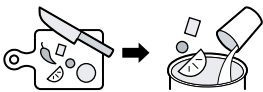

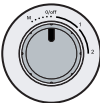

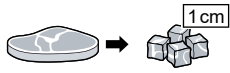
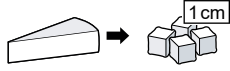





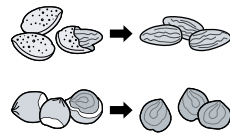




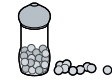


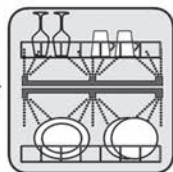
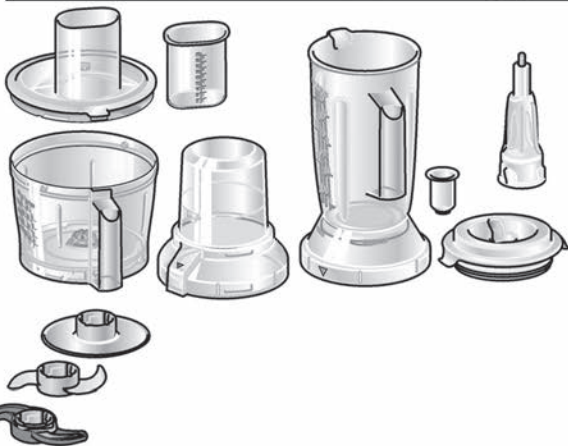
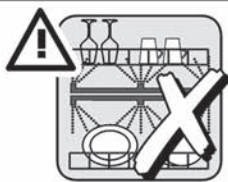
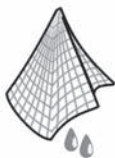
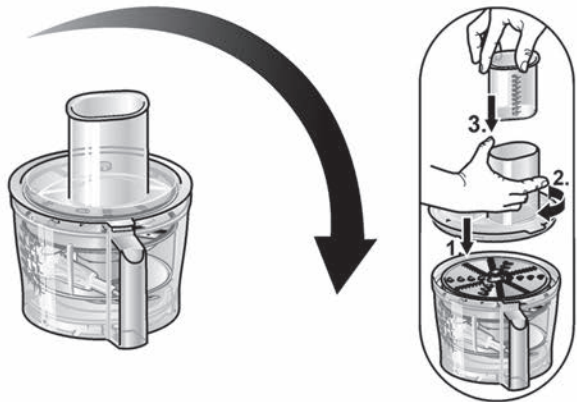
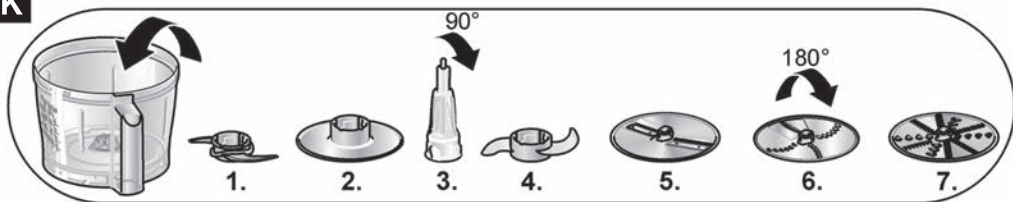
500 ml

2

60 s

**I**

		 <b>MAX</b>		 <b>00:00</b>
		120 g	2	15 s
		100 g	2	5 - 15 s
		50 g	M	(1 - 3) x 1 s
		15 g	M	(2 - 5) x 1 s
		10 g	M	(2 - 5) x 1 s
		50 g	M	(4 - 10) x 1 s
		60 g	2	40 - 60 s
		100 g	2	40 - 60 s
		50 g	2	40 - 60 s

**J****K**

## Intended use

This appliance is intended for domestic use and the household environment only. Use the appliance only for processing normal amounts of food and for normal amounts of time in domestic use. The appliance is suitable for mixing, kneading, beating, cutting and shredding food. The appliance must not be used for processing other substances or objects. Additional applications are possible if other 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.

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## Important safety notices

Read and follow the instruction manual carefully and keep for later reference! Enclose these instructions when you give the 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 are 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!

- 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, disassembly or cleaning and in the event of an error, it must always be disconnected from the mains.
- If the power is interrupted, the appliance remains switched on and restarts when the power is restored.

### **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. After switching off, the drive continues running for a short time. Wait until the drive has come to a standstill.
- While operating the appliance, never reach into the bowl or filling shaft with your hands. Always use the pusher for adding ingredients. Do not insert any objects (e.g. wooden spoon) into the bowl or filling shaft.
- Care should be taken when handling sharp cutting blades, emptying the container and during cleaning. Clean with a brush.
- Do not touch the sharp edges of the universal blade with bare hands. When not in use, always store the universal blade in the blade guard. Do not grasp the sharp blades or edges of the cutting discs. Only take hold of the cutting discs by the plastic in the middle.
- Never reach into the attached blender jug. Do not remove/attach the blender jug until the drive has stopped. Do not touch the blender blades with bare hands.

### **Risk of scalding!**

When processing hot liquids, steam escapes through the funnel in the lid. Add a maximum of 0.4 litres of hot or frothing liquid.

### **Risk of suffocation!**

Do not allow children to play with packaging material.






### **Warning!**

We recommend that the appliance is never switched on for longer than is necessary to process ingredients. Do not operate at no-load. Do not expose the blender jug to temperatures above 80°C.

### **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 servicing” see page 17*

## Explanation of the symbols on the appliance or accessory

	Caution! Rotating tools. Do not reach into the filler opening.
	Lock blade insert in the blender or universal cutter jug.
	Remove blade insert from the blender or universal cutter jug.
	Blade insert with blender/cutting blade
	Blade insert with grinding blade

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

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### Overview

**Fig. A**

#### Base unit

##### 1 Rotary switch

**0/off** = Stop

**M** = Instantaneous switching at maximum speed, hold switch for required blending duration.

Setting 1–2, operating speed:

**1** = low speed – slow,

**2** = high speed – fast.

##### 2 Drive

##### 3 Cord store

##### 4 Bowl

##### 5 Tool holder

##### 6 Tools\*

**a** Universal blade with blade guard

**b** Kneading hook

**c** Beating disc

##### 7 Cutting discs\*

**a** Reversible slicing disc – thick/thin

**b** Reversible shredding disc – coarse/  
fine

**c** Reversible slicing/shredding disc

##### 8 Lid

**a** Filler opening

**b** Pusher

##### Accessories\*

##### 9 Blade insert with blender/cutting blade and seal

##### 10 Blade insert with grinding blade and seal

##### 11 Universal cutter jug

##### 12 Blender jug

##### 13 Lid for blender

**a** Filler opening

**b** Funnel

\* depending on model

If the universal cutter is not included, it can be ordered from customer service (order no. 12005833).

## Operation

Before operating the appliance and accessories for the first time, clean thoroughly, see “Cleaning and servicing”.

## Smart tool detection (MCM3P...)

Each speed setting is marked with a different colour (grey and red). You can also find this colour coding system on the accessories. The accessories are automatically connected with the correct speed setting.

### Low speed, grey with drive shaft

For tools and cutting discs.



### High speed, red without drive shaft

For blender and universal cutter.



## Preparation

- Place the base unit on a smooth, stable and clean surface.
- Pull the cable out of the base unit to the required length.

## Important information

- Only use the rotary switch to switch the appliance on or off.
- Never switch the appliance off by rotating the bowl, the blender or a tool.
- Do not switch the appliance on unless tools or accessories have been completely attached.

## Bowl with accessories/tools

### Warning!

When working with the bowl, the appliance cannot be switched on until the bowl has been attached and the lid has been attached and screwed on tight.

### Universal blade

for cutting, mincing, mixing and kneading.



### Kneading hook

for kneading dough and mixing in ingredients that ought not be cut (e.g. raisins, chocolate chips).



### Beating disc



for cream, egg white and mayonnaise.



## Recommendation for an optimum result:

- Use cream with a minimum fat content of 30% and a temperature of 4-8 °C.



## Fig. 3

- Attach the bowl (match arrow on bowl to dot on appliance ) and rotate as far as possible in a clockwise direction ()
- Insert the tool holder into the bowl.
- Put the universal blade, beating disc or kneading hook on the tool holder and release.

**Note the position of the tools when inserting them. Press tools all the way down.**

## Warning!

Do not add ingredients until the tools have been inserted.

- Add the ingredients.
- Attach the lid with the pusher (match arrow on lid with dot on bowl ) and rotate in a clockwise direction ()
- The lid lug must be fully engaged in the slot in the bowl handle.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- To add more ingredients, set the rotary switch to **0/off**.
- Remove the pusher and add ingredients through the filler opening. The pusher can be used as a measuring cup.

## Cutting discs

### Reversible slicing disc, thick/thin

Cutting food into thick or thin slices, e.g. fruit and vegetables.



Marking:

- 1 = thick slices
- 3 = thin slices

**Note:** Not suitable for processing hard cheese, bread, rolls or chocolate.

**Tip:** Only cut up cooked potatoes once they have cooled down.

### Reversible shredding disc, coarse/fine

Shredding food coarsely or finely, e.g. fruit, vegetables or cheese such as Gouda or Edam.



Marking:

- 2 = coarse side
- 4 = fine side

**Note:** Not suitable for processing nuts or hard cheese, e.g. Parmesan.

**Tip:** Shred soft cheese with the coarse side only.

### Reversible slicing/shredding disc

Grating raw potatoes or cutting into slices.



**Note:** Not suitable for processing very fibrous foods, e.g. leek or mango.

#### Fig. C

- Attach the bowl (match arrow on bowl to dot on appliance ) and rotate as far as possible in a clockwise direction ()
- Insert the tool holder into the bowl.

Depending on the required use:

- Place the cutting disc on the tool holder. Turn the slicing/shredding side required to face up. Place the disc on the disc holder so that the drivers on the tool holder engage in the opening in the discs.
- Attach the lid with the pusher (match arrow on lid with dot on bowl ) and rotate in a clockwise direction (). The lid lug must be fully engaged in the slot in the bowl handle.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- Fill with the contents to be sliced or shredded.
- When pushing down ingredients for slicing or shredding, only apply light pressure to the pusher. Remove the pusher and add ingredients through the filler opening.

#### Warning!

Empty the bowl before it becomes so full that the ingredients for slicing or shredding reach the carrier disc.

#### After using the appliance

- Set the rotary switch to **0/off**.
- Pull out the mains plug.
- Rotate the lid anticlockwise and remove.
- Take out the tool:
  - Take the tool holder with the universal blade, beating disc or kneading hook out of the bowl. Remove the tool from the tool holder.
- Take out the cutting discs by the plastic stud in the middle. Take the tool holder out of the bowl.
- Rotate the bowl anticlockwise and remove.
- Clean all parts, see "Cleaning and servicing".

### Blender

Blade insert with blender/cutting blade for mixing liquid or semi-solid food, for mixing light dough, for puréeing or crushing ice cubes.

#### Warning!

Improper use may cause material damage.

- Do not process food that contains hard components, e.g. bones.
- Do not process frozen ingredients (except ice cubes).
- Do not insert any objects into the blender jug, e.g. wooden spoons.
- Before use, check the blender jug for foreign objects.
- Do not operate the blender when empty.

#### Using unsuitable food may damage the appliance.

- Do not process food that is hotter than 70 °C in the blender jug.

#### Restrictions on processing:

- Do not use it to chop ingredients like almonds, onions, parsley and meat.
- The blender cannot produce spreads such as peanut butter, coconut butter or nut spreads.
- Use sufficient liquid when blending solid food.
- Mix powdered food with sufficient liquid before blending or dissolve entirely in liquid. Powdered food includes e.g. icing sugar, cocoa powder, roasted soya beans, flour, protein powder.

#### Fig. D

- Place the seal on the blade insert. Check that the seal is positioned correctly.

#### Important information

If the seal is damaged or not correctly positioned, liquid may leak out.

- Insert the blade insert with the blender/cutting blade in the blender jug and lock anticlockwise () . Rotate the blade insert at least until the arrow matches up with the marking on the blender jug.
- Turn the blender jug over (blade insert face down).
- Attach the blender jug (match arrow on jug to dot on appliance ) and rotate as far as possible in a clockwise direction () .





- Add the ingredients.  
Maximum capacity, liquid = 1.0 litre (frothing or hot liquids max. 0.4 litres).
- Fit the lid and press on firmly. Hold the lid while working.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- To add more ingredients, set the rotary switch to **0/off**.
- Remove the lid and add ingredients  
or
- remove the funnel and gradually add solid ingredients through the filler opening  
or
- pour liquid ingredients through the funnel.

### After using the appliance

- Set the rotary switch to **0/off**.
- Pull out the mains plug.
- Rotate the blender in an anticlockwise direction and remove.
- Remove the lid.
- Release the blade insert clockwise (⌚) and remove from the blender jug.
- Clean all parts, see “Cleaning and servicing”.

### Universal cutter

Use (depending on model):

- With the blade insert with blender/cutting blade , for cutting and chopping meat, hard cheese, onions, herbs, garlic, fruit, vegetables.
- With the blade insert with grinding blade , for grinding and chopping small quantities of spices (e.g. pepper, cumin, juniper, cinnamon, dried anise, saffron), grain (e.g. wheat, millet, linseed), coffee or sugar. It is not intended for grinding very dry, solid foods that are larger than coffee beans such as nutmeg, dry ginger ...

### Warning!




Only fill the appliance with roasted coffee or espresso beans.

### Fig. 13

- Set the universal cutter jug down with the opening face up.
- Add the food to be cut up to the jug. Note the **MAX** mark on the jug!
- Place the seal on the blade insert. Check that the seal is positioned correctly.

### Important information

If the seal is damaged or not correctly positioned, liquid may leak out.

- Insert the blade insert () in the universal cutter jug and lock anticlockwise (⌚). Rotate the blade insert at least until the arrow matches up with the marking on the universal cutter jug.
- Turn the universal cutter over (blade insert face down).
- Attach the universal cutter (match arrow on jug to dot on appliance ) and rotate as far as possible in a clockwise direction ()
- Insert the mains plug.
- Set the rotary switch to the desired setting.

**Note:** The longer the appliance remains switched on, the finer the ingredients are cut. Recommendations on using the accessories can be found in the section “Recipes/Ingredients/Processing”.

### After using the appliance

- Set the rotary switch to **0/off**.
- Pull out the mains plug.
- Rotate the universal cutter anticlockwise and remove.
- Turn the universal cutter over (blade insert face up).
- Release the blade insert clockwise (⌚) and remove from the universal cutter jug.
- Empty the jug.
- Clean all parts, see “Cleaning and servicing”.

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## Cleaning and servicing

The appliance requires no maintenance. Thorough cleaning protects the appliance from damage and keeps it functional. An overview of cleaning the individual parts can be found in **Fig. 11**.

Clean all parts immediately after use. Doing so prevents residue from drying on.

### Warning!

Surfaces may be damaged. Do not use abrasive cloths or cleaning agents. Do not wedge plastic parts in the dishwasher as they could warp.

**Note:** When processing food such as carrots and red cabbage, plastic parts may become discoloured. Such discolouring can however be removed with a few drops of cooking oil.

### Cleaning the base unit

- Pull out the mains plug.
- Wipe the base unit with a damp cloth. If required, use a little detergent.
- Then dry the base unit.

### Cleaning the blender/universal cutter

The blender jug (without the blade insert), lid and funnel are dishwasher-proof.

Do not clean the blade insert in the dishwasher but under running water (do not soak in water).

Remove the seal for cleaning.

## Troubleshooting

### Fault:

Appliance is no longer working.

#### Possible cause:

The appliance has been overloaded, a tool jammed by food or processing has taken too long.

#### Remedial action:

- Set the rotary switch to **0/off**.
- Disconnect the mains plug.
- Eliminate the cause of the overload.
- Allow the appliance to cool down to deactivate the overload protection device.
- Switch the appliance back on again.

### Fault:

Appliance does not start or switches off during operation.

#### Possible cause:

The bowl or lid or an accessory has not been attached correctly or has become detached.

#### Remedial action:

- Set the rotary switch to **0/off**.
- Attach the bowl/lid or accessory correctly and screw on tight.
- Switch the appliance back on again.

### Important information

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

## Storage

### Fig 8

The tools can be stored in the bowl to save space.

## Disposal



Dispose of packaging in an environmentally-responsible manner. This appliance is certified in accordance with the guidelines on E-waste (Management ) Rules 2022 which govern waste electrical and electronic equipment.

The guideline provide a framework for the return and recycling of used appliances.

**Note:** This product doesn't contain any of hazardous substances as specified in the e-waste Management and Handling Rules 2022.

### Dos

- Please visit our website <https://www.bosch-home.in/metapages/e-waste-management> to find out more details regarding e-waste disposal.
- Keep the product in isolated area, after it becomes non-functional/un-repairable so as to prevent its accidental breakage.
- Consult the authorized service center as to whether the Electronic Equipment can be repaired or not, before discarding.
- Consult the retailer about appliance take back schemes.

### Don'ts




- The product should not be opened by the user himself/herself, but only by authorized service personnel.
- The product is not meant for re-sale to any unauthorized agencies/scrap dealers/kabariwalah.
- Don't dispose of the discarded Electronic Equipment in household bins or Municipal bins.




- Don't dump the discarded Electronic Equipment in the open or in any land fill site, as this will result in contamination of the soil and the ground water.
- Do not keep any replaced spare part(s) from the product in exposed area.

## Recipes/Ingredients/Processing

### Guide values for maximum quantities and processing times

- Beating disc, universal blade, kneading hook → Fig. **F**
- Cutting discs → Fig. **G**
- Blender → Fig. **H**
- Universal cutter → Fig. **I**

Tool	Speed	Time	Recipes/Ingredients/Processing
 or 	low	approx. 1-2 min	<b>Sweet yeast dough</b> <ul style="list-style-type: none"> <li>– max. 500 g flour</li> <li>– 25 g yeast or 1 packet of dried yeast</li> <li>– 220 ml milk (room temperature)</li> <li>– 1 egg</li> <li>– 1 pinch of salt</li> <li>– 80 g sugar</li> <li>– 60 g butter</li> <li>– Grated rind of half a lemon</li> </ul> <ul style="list-style-type: none"> <li>■ Add all ingredients (except the milk) to the bowl.</li> <li>■ Set the rotary switch to a low speed for 10 seconds.</li> <li>■ Add milk and stir at low speed for approx. 1½ minutes. Ingredients should all be at the same temperature. When the dough looks smooth, place in a warm location.</li> </ul>
	low	approx. 1-2 min	<b>Heavy fruit cake</b> <ul style="list-style-type: none"> <li>– 3 eggs</li> <li>– 135 g sugar</li> <li>– 135 g margarine</li> <li>– 255 g flour</li> <li>– 10 g baking powder</li> <li>– 150 g currants</li> <li>– 150 g mixed dried fruit</li> </ul> <ul style="list-style-type: none"> <li>■ Insert the kneading hook.</li> <li>■ Add flour, baking powder, sugar, margarine and eggs to the bowl.</li> <li>■ Close the lid and process for 60-90 seconds at setting <b>1</b>.</li> <li>■ Add the dried fruit and process for approx. 10 seconds at setting <b>1</b>.</li> </ul> <b>Maximum quantity:</b> 1.5x basic recipe, possibly extend the mixing time

Tool	Speed	Time	Recipes/Ingredients/Processing
	high	approx. 1.5-2 min	<p><b>Strawberry sorbet</b></p> <ul style="list-style-type: none"> <li>– 250 g frozen strawberries</li> <li>– 100 g icing sugar</li> <li>– 180 ml cream</li> </ul> <p>■ Add all ingredients to the bowl. Switch on immediately or the mixture will go lumpy. Mix until a creamy sorbet forms.</p>
	high		<p><b>Chocolate milk</b></p> <ul style="list-style-type: none"> <li>– 80 g-100 g cooled chocolate</li> <li>– approx. 400 ml hot milk (&lt;70 °C)</li> </ul> <p>■ Chop the chocolate in the blender, add the hot milk and mix in briefly.</p>
	<b>M</b>		<p><b>Honey and hazelnut spread (CNCM12C)</b></p> <ul style="list-style-type: none"> <li>– 20 g hazelnuts</li> <li>– 50 g blossom honey (room temperature)</li> </ul> <p>■ Add the nuts to the universal cutter jug and chop with the blender/cutting blade for approx. 5 seconds at setting <b>M</b>.</p> <p>■ Remove the universal cutter jug, turn it over and take out the blade insert.</p> <p>■ Add the honey. Close the universal cutter jug with the blade again and place on the base unit.</p> <p>■ Wait until all the honey has run down over the blade. Then mix everything for 5 seconds at setting <b>M</b>.</p>

# WARRANTY

1. This product is warrantied 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](mailto: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.

## IMPORTANT NOTE:

This product is designed for sale and use in India only. The applicability of conditions as provided for claiming Warranty, are valid for use in India not outside of India.

# 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](http://www.bosch-home.com/in)

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

**E-mail: [service.in@bosch-home.com](mailto:service.in@bosch-home.com)**





## Thank you for buying a Bosch Home Appliance!

Register your new device on MyBosch now and profit directly from:

- **Expert tips & tricks for your appliance**
- **Warranty extension options**
- **Discounts for accessories & spare-parts**
- **Digital manual and all appliance data at hand**
- **Easy access to Bosch Home Appliances Service**

Free and easy registration – also on mobile phones:

[www.bosch-home.com/welcome](http://www.bosch-home.com/welcome)

**BOSCH**  
HOME APPLIANCES  
**SERVICE**

## Looking for help? You 'll find it here.

Expert advice for your Bosch home appliances, need help with problems or a repair from Bosch experts.

Find out everything about the many ways Bosch can support you:

[www.bosch-home.com/service](http://www.bosch-home.com/service)

Contact data of all countries are listed in the attached service directory.

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A Bosch Company



**8001286489**

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[www.bosch-home.com/in](http://www.bosch-home.com/in)

\* Mon-Sat: 8.00 am to 8.00 pm  
(excluding public holidays)