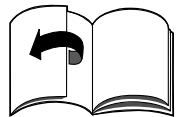
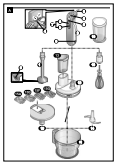


MSM7800AU



BOSCH

en Operating instructions



Congratulations on the purchase of your new BOSCH appliance. Bosch products are modern, high-quality domestic appliances. For more information on our products, please visit our web page.

This appliance is intended for processing normal domestic quantities of food in the household or for similar, non-commercial applications. Examples of similar, non-commercial applications include use in staff kitchens in shops, offices, agricultural and other businesses, and for use by guests in guesthouses, small hotels, and similar residential facilities.

This appliance should only be used for processing normal domestic quantities of food and for usual durations (see table, Fig. G). Store the instruction manual in a safe place.

If selling or passing on the appliance to another person, always supply the instruction manual. The appliance is maintenance-free. The manufacturer is not liable for any damages resulting from non-compliance with the instructions for correct use of the appliance.

At a glance

Fold out the picture pages.

Fig. A

- 1 Stainless steel mixer foot**
Insert the mixer foot and click it into place.
- 2 Basic unit**
- 3 Mains cable**
- 4 Suspension**
For storing the appliance in a hanging position.
- 5 Speed display**
- 6 Speed control**
Infinitely variable rotary speed (only in conjunction with button **7a**).
- Turning to the **right** reduces the rotary speed.
- Turning to the **left** increases the rotary speed.

- 7 On/Off button**
 - a** Adjustable speed (with speed control **6**)
 - b** Turbo speed

The blender is switched on for as long as the On/Off button (**a** or **b**) is pressed.
- 8 Release buttons**
To release the accessory, push both release buttons at the same time.
- 9 Mixer foot blade**
- 10 Mixing beaker**
Working in the mixing beaker prevents the mixed products from spraying out. Place the lid on the mixing beaker to store processed foods.

Multi-function accessory with tools

- 11 Bowl**
- 12 Drive unit**
- 13 Pusher**
- 14 Universal blade**
- 15 Carrier disc for disc inserts**
- 15A Cutting insert - coarse**
- 15B Cutting insert - fine**
- 15F Grater insert - medium-fine**
- 15G Grating disc insert - coarse**
- 16 Whisk with drive unit**

Safety information



Risk of injury

Risk of electric shock

Only connect and operate the appliance according to the specifications on the rating plate. Do not use if the power cable or appliance show signs of damage. Keep out of the reach of children. Children must be supervised to ensure that they do not play with the appliance. Do not allow persons (including children) with reduced sensory perception or mental capacity, or with insufficient knowledge or experience to operate the appliance, unless they are under supervision or have been instructed in the use of the appliance by a person responsible for their safety. Disconnect the plug before assembly, after use, before

cleaning, before leaving the room and in the event of a malfunction. Do not stretch the power cable across sharp edges or hot surfaces. If the power cable of this appliance is damaged, it must be replaced by the manufacturer, their after-sales service or a similarly qualified person in order to prevent hazards. Repairs to the appliance must only be performed by our after-sales service. Do not use the blender with wet hands and do not operate it while empty. Only operate the blender using original accessories. Take care when processing hot liquids. Liquids may spray out during processing. Do not immerse the appliance in liquid further than the joint between the mixer foot and basic unit, and never hold under running water. Never immerse the drive unit of the multi-function accessory in water and do not put it in the dishwasher. The detachable shaft can be briefly rinsed under running water.

It is recommended that you do not leave the appliance switched on for longer than is required to process the required food. Never place the mixer foot onto hot surfaces and do not use to mix very hot products. Allow hot food products to cool to 80 °C or below before processing with the mixer foot. Only switch on the appliance once the tools and accessories are fully fitted.

Only change the tools and accessories when the appliance has come to a complete stop and the mains plug has been unplugged.

The bowl of the multi-function accessory must not be used to heat food in a microwave. The bowl must only be used for its intended purpose.

Overload fuse

If the appliance overloads (for example, due to long periods of use or because excess pressure is exerted on the food to be chopped or grated using the pusher), the overload fuse switches the appliance off. See »Troubleshooting«.

Explanation of symbols on the appliance and accessories



Caution: Rotating tools.
Do not insert fingers into the filling opening.

Operation

Clean the appliance and accessories thoroughly before using for the first time, see »Cleaning and care«.

Blender



Risk of injury due to sharp blade/rotating drive

Never touch the blade on the mixer foot. Do not clean the mixer foot blade using bare hands. Always use a brush.

Important:

Only fit and remove the mixer foot when the appliance has come to a complete stop.

For mixing mayonnaise, sauces, mixed drinks, baby food, cooked fruit and vegetables. For pureeing soups.



The blender is not suitable for preparing mashed potato.

Preparation

Fig. B

- Clean all parts before use.
- Fully unwind the mains cable.
- Insert the mixer foot into the basic unit and click into place.
- Plug in the mains plug.
- Place the food in the mixing beaker or similar high-sided beaker.



The blender works better if the food to be processed contains some liquid.

- Set the required speed using the speed regulator.
 - Turning to the **right** reduces the rotary speed.
 - Turning to the **left** increases the rotary speed.

In general, the turbo speed is recommended for processing food. For liquids, hot foodstuffs and for mixing together solids and liquids (e.g. muesli into yoghurt), it is advisable to use the speed control.

The current speed is shown in the speed display when the On/Off button is activated. The more segments that light up, the higher the set speed.

- Hold the blender and beaker firmly.
- Switch on the blender by pressing the required On/Off button.

i The blender remains switched on for as long as the On/Off button is pressed.

i To prevent the mixing products from spraying out, do not press the On/Off button until the mixer foot is immersed in the food to be mixed. Always switch off the blender before extracting it from the mixed food.

- When you have finished processing the food, release the On/Off button.
- Unplug the mains plug.
- Press the release buttons and remove the mixer foot from the basic unit.

Multi-function accessory with tools

Risk of injury due to sharp blade/rotating drive

Never insert fingers into the bowl during operation. Always use the pusher (13) to push ingredients into the beaker.

The drive continues to run for a short time after the blender is switched off. Do not change the tool until the drive has come to a complete stop.

When working with the multi-function accessory, the appliance can only be switched on if the drive unit is screwed tightly in place.

Important:

Only fit and remove the basic unit to/from the drive unit of the multi-function accessory when the appliance has come to a complete stop.

Universal blade (14)

For chopping meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, and almonds. It is important to note the maximum quantities in the table (Fig. G).

⚠ Risk of injury due to sharp blade.
Never touch the blade in the bowl. Do not clean the universal blade using bare hands. Always use a brush. Only handle the universal blade by the plastic part.

⚠ Caution:
Before chopping meat, ensure that all gristle, bones and tendons have been removed. The multi-function accessory is not suitable for chopping very hard materials (e.g. coffee beans, radishes, nutmeg) or frozen food (e.g. fruit).

Preparation

Fig. C

- Place the bowl on a smooth, clean work surface and press down.
- Insert the blade.
- Place the food in the bowl.
- Place the drive unit on the bowl with the pusher inserted (align arrow **a** on the drive unit with any catch **b** on the bowl) and turn in an anti-clockwise direction until it clicks into place.

i If the bowl contains larger quantities of ingredients, it may be difficult to fit the drive cover. If required, twist the three-winged coupling on the underside of the drive unit into the correct position.

i When locking the drive cover in place, ensure that the shaft of the cutting knife is sitting vertically in the beaker (see picture C-4b).

- Place the basic unit on the drive unit and allow to click into place.

i Ensure that the appliance audibly engages into position on the drive insert. Otherwise, the appliance coupling may be seriously damaged.

- Plug in the mains plug.

- Hold the basic unit and the bowl firmly and switch on the appliance. In general, the turbo speed is recommended for processing food with the multi-function accessory.
- When you have finished processing, release the On/Off switch.
- Unplug the mains plug

Chopping inserts (15A, 15B, 15F, 15G)



Risk of injury due to sharp blade.
Pay particular attention when handling the inserts. Note the shape and position of the insert when inserting into the carrier disc. Only handle the carrier disc using the recessed handles provided.

Cutting insert - coarse (A)

Set the basic unit to the required speed (we recommend low) for cutting: gherkins, carrots, and potatoes.

Cutting insert - fine (B)

Set the basic unit to the required speed (we recommend low) for cutting: gherkins, carrots, beetroot, courgettes.

Grater insert - medium-fine (F)

Set the basic unit to the required speed (we recommend high) for grating: apples, carrots, cheese, white cabbage.

Grater disc insert - coarse (G)

Set the basic unit to the required speed (we recommend high) to grate ingredients for: dumplings, potato fritters and crunchy salads.



Caution:
Do not process hard foods, e.g. parmesan, chocolate, etc. using the cutter or grater disc inserts (A, B, F or G). The cutter, shredder and grater disc inserts (A, B, F or G) are suitable to only a limited extent for processing stringy food, such as leeks, rhubarb and celery.

Preparation

Fig. D

- Place the bowl on a smooth, clean work surface and press down.

- Place the required insert into the carrier disc. **Note the shape and position of the insert (fig. D-1a).**
- Place the carrier disc onto the pivot on the base of the bowl.
- Place the drive unit on the bowl with the pusher inserted (align arrow **a** on the drive unit with any catch **b** on the bowl) and turn in an anti-clockwise direction until it clicks into place.



Risk of injury due to sharp blade.
Never insert fingers into the filling hole during operation. Always use the pusher (13) to push ingredients into the beaker.

- Place the basic unit on the drive unit and allow to click into place.
- Plug in the mains plug.
- Hold the basic unit and the bowl firmly and switch on the appliance. Set the required speed.



First switch on the appliance, set the speed, and then place the food to be chopped or grated in the bowl.

- Fill the bowl with the food to be chopped or grated.
- Push the food to be chopped or grated applying only **light** pressure on the pusher.



Do not exert excess pressure onto the food to be chopped or grated (e.g. hard cheese) using the pusher (13), otherwise the appliance may switch off due to overload, see »Troubleshooting«.


- Remove the pusher and add the ingredients through the filling opening.
- When you have finished processing, release the On/Off switch.
- Unplug the mains plug




Caution:
Empty the bowl before it becomes so full that the chopped or grated food reaches the carrier disc.

Whisk

For whipping cream, whisking eggs, and frothing milk (cold milk, max. 8 °C, or hot milk, approx. 60 °C).

 **Caution:** Do not insert the whisk without the gear attachment in the base unit (fig. E-3a).

 **Caution:** Only connect and remove the drive unit to/from the whisk when the appliance has come to a complete stop.

Preparation


Fig. E

- Fill the mixing beaker with food.
- Insert the mixer foot into the basic unit and click into place.
- Push the whisk into the drive unit and click into place.
- Plug in the mains plug.
- Hold the basic unit and mixing beaker firmly and press the On/Off switch.
- Use the speed control to prevent the mixed food from spraying out.
- When you have finished processing, release the On/Off switch.
- Unplug the mains plug

When you have finished

- Switch off the basic unit and disconnect the mains plug.
- **Removing the mixer foot:** Press the release buttons and remove the basic unit from the mixer foot.
- **Removing the multi-function accessory and tools:**
 - Press the release buttons and remove the basic unit from the drive unit.
 - Turn the drive unit clockwise and remove from the bowl.
 - If using the universal blade: Only handle and remove the universal blade using the plastic part.


- If using the carrier disc with cutting insert: Only handle and remove the carrier disc using the recessed handles. Rotate the carrier disc and carefully push out the insert from the underside (fig. F).


 If the recessed handles make it difficult to remove the carrier disc, you can take remedial action using a dry cloth or paper towel.

• Removing the whisk:

- Remove the whisk from the drive unit.
- Press the release buttons and remove the drive unit from the basic unit.
- Clean all parts, see »Cleaning and care«.

Cleaning and care

 **Risk of electric shock:** Never immerse the basic unit in water and do not clean in the dishwasher. Do not use steam cleaners. This may damage surfaces. Do not use abrasive cleaning agents.

 When processing carrots or red cabbage, for example, the plastic parts may become stained. These stains can be removed using a few drops of cooking oil.

Cleaning the basic unit

- Unplug the mains plug.
- Wipe the basic unit with a damp cloth and rub dry.
- The mixing beaker can be cleaned in the dishwasher.
- Place the mixer foot in the dishwasher in an upright position (mixing foot blade at the top) or clean with a brush under running water.
- Allow the mixer foot to dry in an upright position, to allow water to drain out.

Cleaning the multi-function accessory and tools



Risk of injury due to sharp blade.
Only handle the universal blade using the plastic handle. Only handle the carrier disc using the recessed handles provided.

Caution:

Never immerse the drive unit of the multi-function accessory in water and do not put it in the dishwasher. The detachable shaft can be briefly rinsed under running water.

- The bowl, pusher, cutting inserts, carrier disc for disc inserts and blade are all dishwasher-proof.
- Wipe the drive unit with a damp cloth or rinse briefly under running water.

Cleaning the whisk



Caution:
Never immerse the drive unit in water and do not clean in the dishwasher or under running water.

- The whisk can be washed in the dishwasher, the drive unit should be wiped using a damp cloth.

Troubleshooting

Fault	Remedy
Appliance switches off during operation or the speed display begins to flash.	<p>The overload safety device has been activated.</p> <ul style="list-style-type: none"> • Switch off the appliance and disconnect the mains plug. • Allow the appliance to cool for approx. 1 hour to deactivate the overload protection. • Switch the appliance back on again.

If the fault is not resolved, please contact our after-sales service.

Disposal



This appliance has been identified in accordance with the European directive 2002/96/EG on Waste

Electrical and Electronic Equipment – WEEE. The Directive paves the way for effective EU-wide withdrawal and utilization of waste appliances.

Please ask your dealer or inquire at your local authority about current means of disposal.

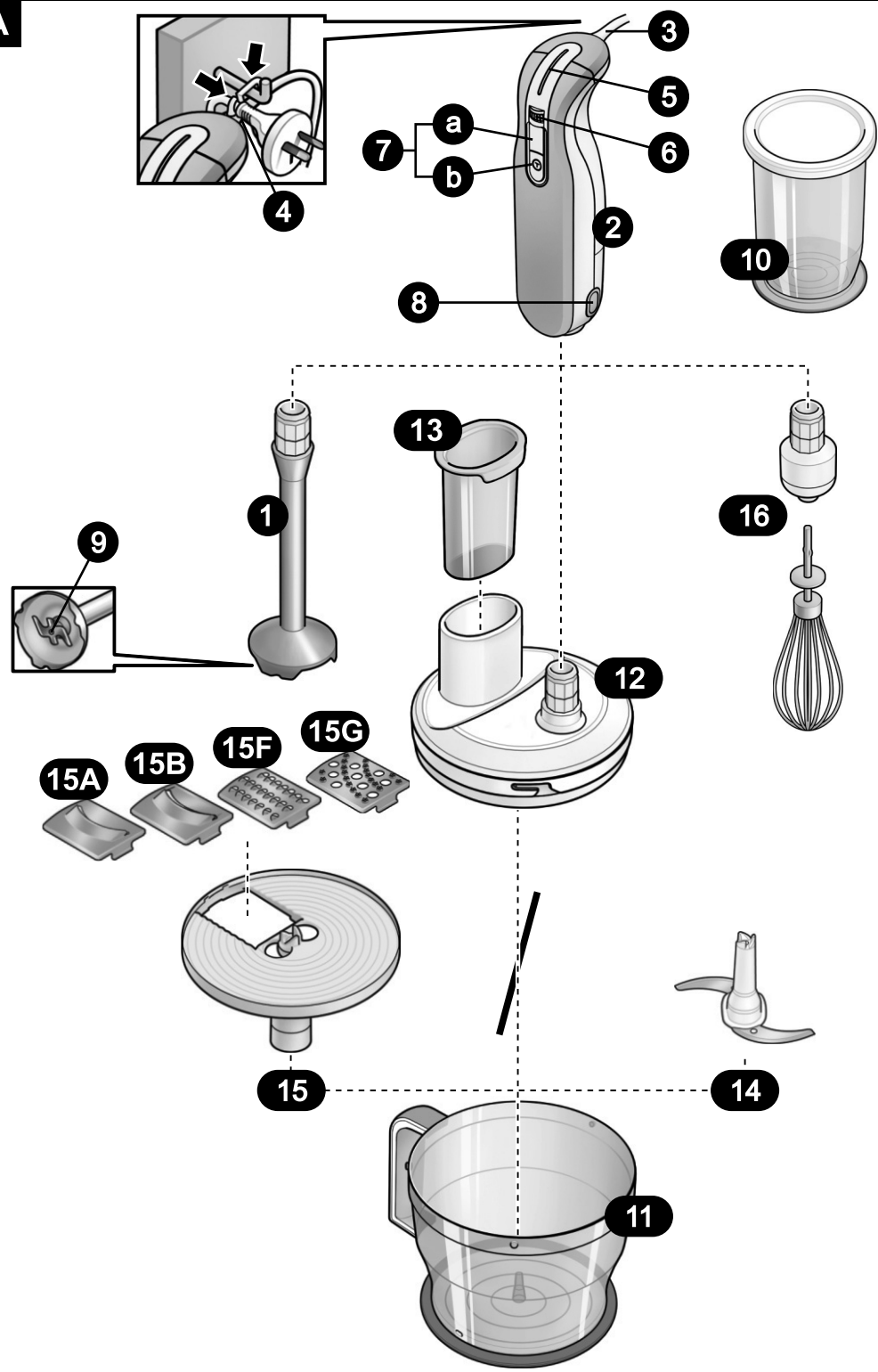
Guarantee

The guarantee condition for this appliance are as defined by our representative in the country in which it is sold. Details regarding these condition can be obtained from the dealer from whom the appliance was purchased.

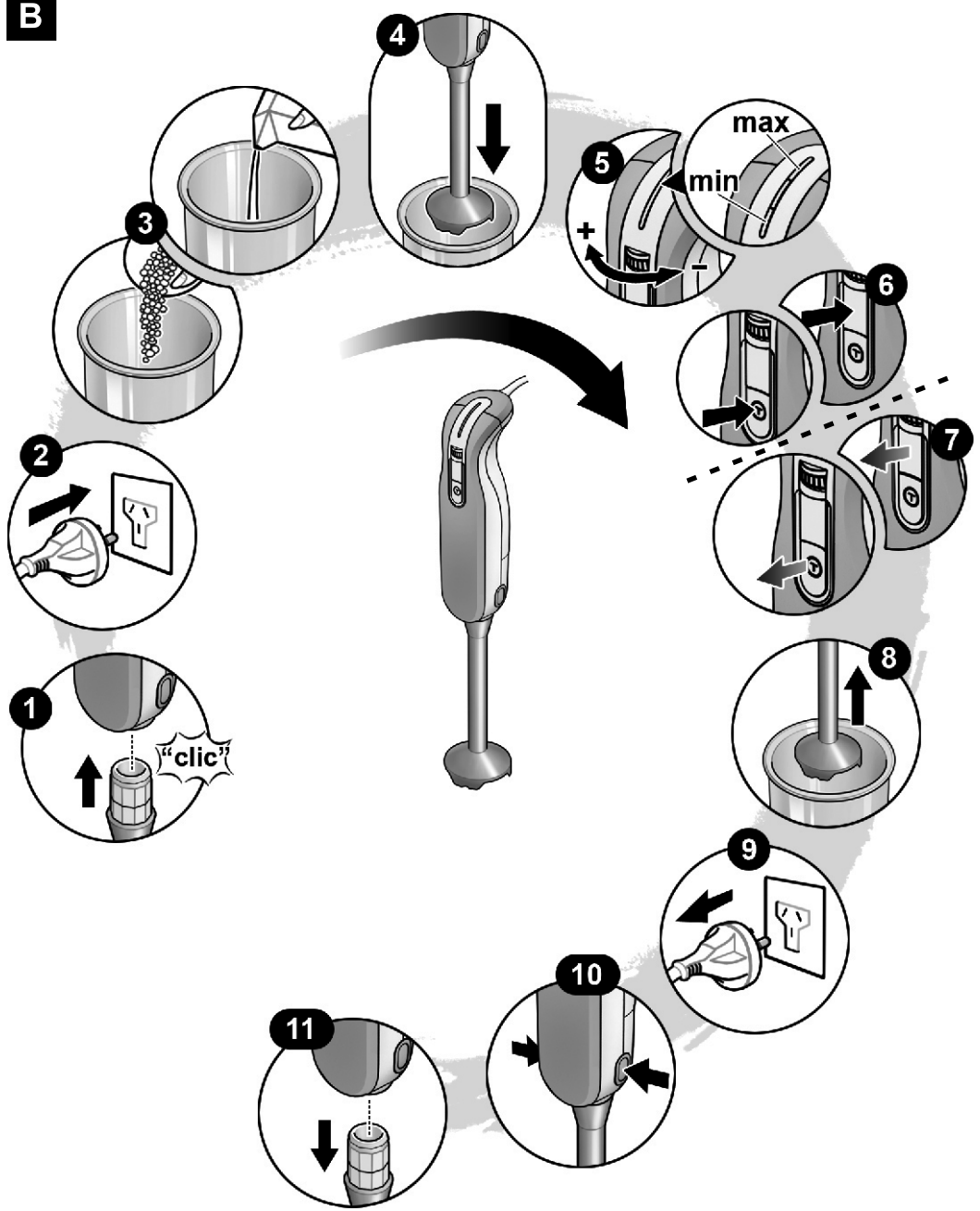
The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Subject to alterations.

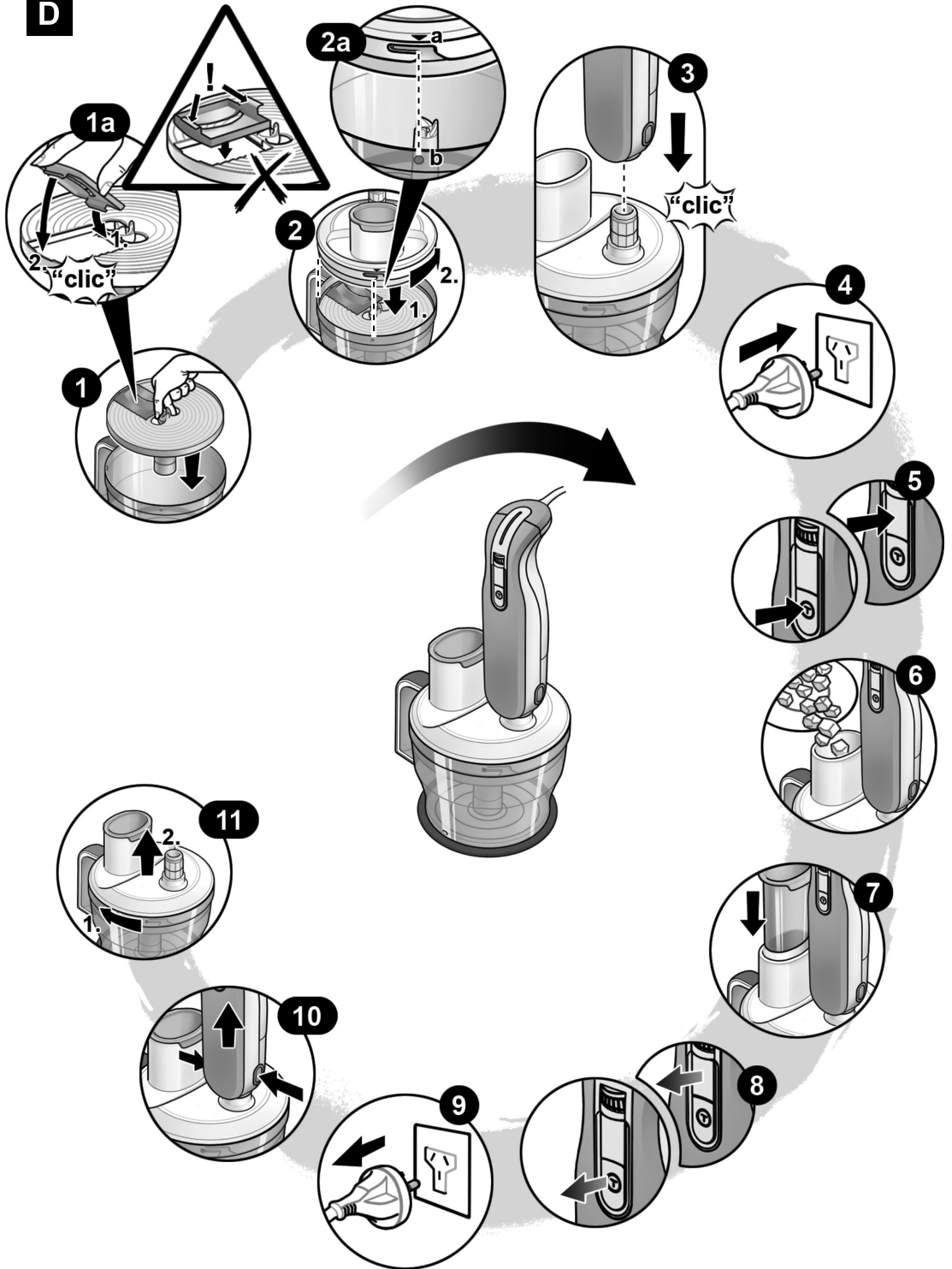
A

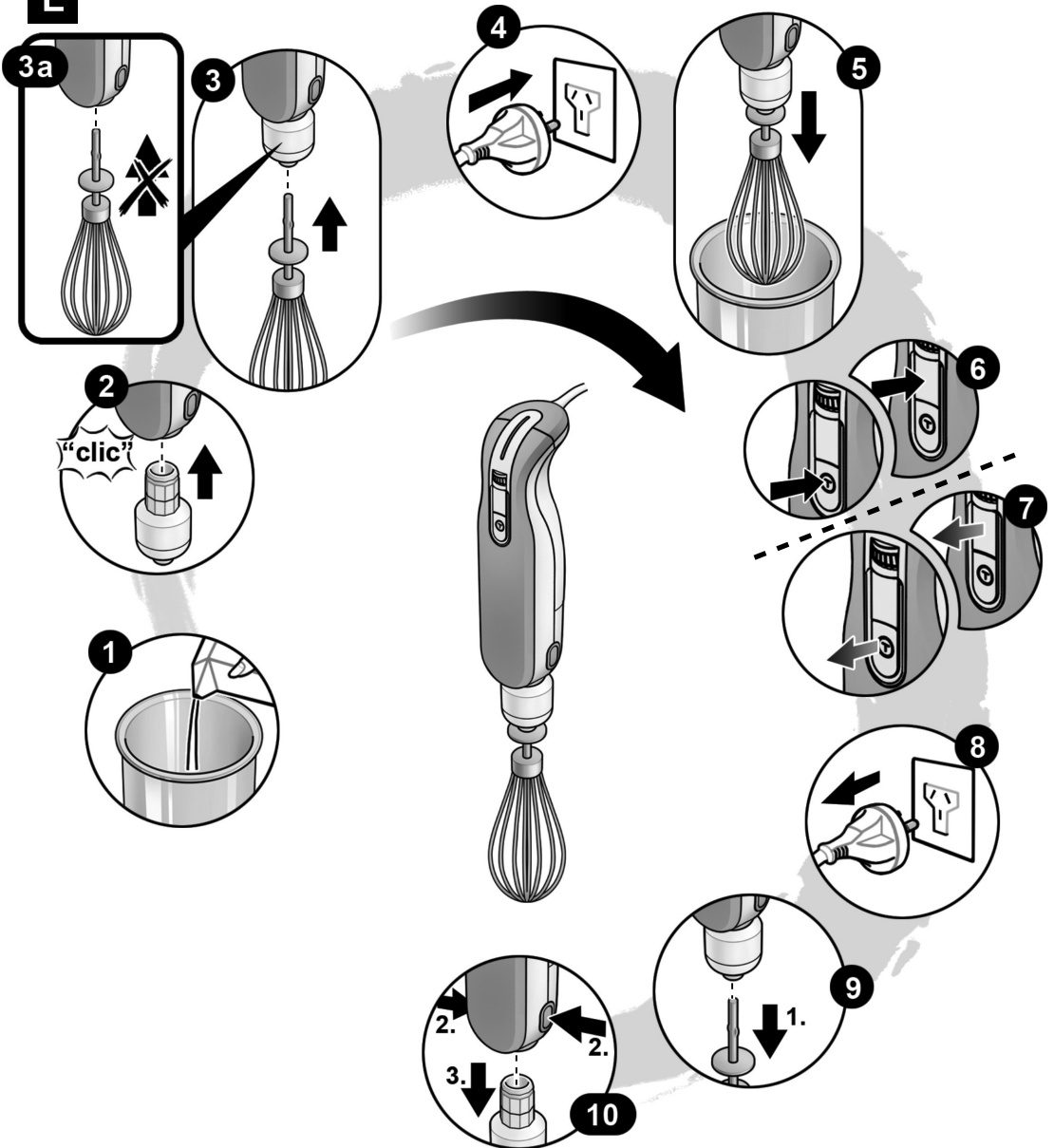
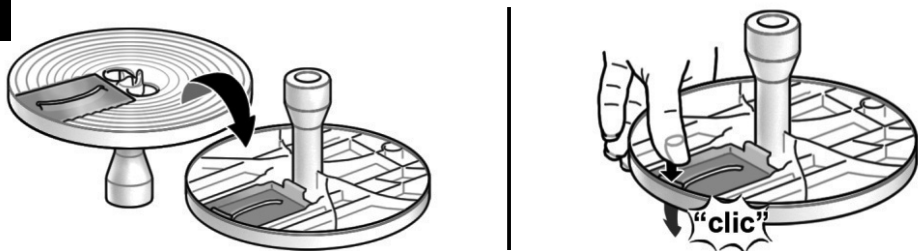


B







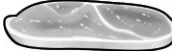






















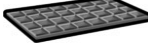

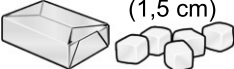




D



E**F**

G

							
				14	15F	15A/15B	15G
	 (1 cm)	500 g	30 s	✓			
	 (1-2 cm)	500 g	30 s	✓			
		500 g			✓		
		350 g	10x Ⓣ	✓			
		20 g	40 s	✓			
		20 x 	10 s	✓			
		500 g			✓		✓
		500 g			✓	✓	
		400 g					✓
		500 g	40 s	✓			
		500 g				✓	✓
		500 g				✓	✓
		100 g	60 s	✓			
 (1,5 cm)	 +  5°C	80 g + 80 g	5 s	✓			

Kundendienst – Customer Service

DE Deutschland, Germany

BSH Hausgeräte Service GmbH
Zentralwerkstatt
für kleine Hausgeräte
Trautskirchener Strasse 6 – 8
90431 Nürnberg
Online Auftragsstatus, Filterbeutel-
Konfigurator und viele weitere
Infos unter: www.bosch-home.de

Reparaturservice*

(Mo-Fr: 8.00-18.00 erreichbar)

Tel.: 01801 33 53 03

[mailto:cp-servicecenter@](mailto:cp-servicecenter@bshg.com)

bshg.com

Ersatzteilbestellung*

(365 Tage rund um die Uhr erreichbar)

Tel.: 01801 33 53 04

Fax: 01801 33 53 08

<mailto:spareparts@bshg.com>

*) 3,9 Ct./Min. aus dem Festnetz,

Mobilfunk max. 0,42 €/Min.

AE United Arab Emirates,

الإمارات العربية المتحدة

BSH Home Appliances FZE

Round About 13,

Plot Nr MO-0532A

17312 Jebel Ali Free Zone – Dubai

Tel.: 04 881 4401

Fax: 04 881 4805

www.bosch-home.com

AT Österreich, Austria

BSH Hausgeräte

Gesellschaft mbH

Werkskundendienst

für Hausgeräte

Quellenstrasse 2

1100 Wien

Tel.: 0810 240 260*

Fax: 01 605 75 51 212

[mailto:vie-stoerungsannahme@](mailto:vie-stoerungsannahme@bshg.com)

bshg.com

Hotline für Espresso-Geräte:

Tel.: 0810 700 400*

www.bosch-home.at

*innerhalb Österreichs zum Regionaltarif

AU Australia

BSH Home Appliances Pty. Ltd.

7-9 Arco Lane

HEATHERTON, Victoria 3202

Tel.: 1300 368 339

Fax: 1300 306 818

valid only in AUS

<mailto:bshau-as@bshg.com>

www.bosch-home.com.au

BA Bosna i Hercegovina,

Bosnia-Herzegovina

"HIGH" d.o.o.

Odobašina 57

71000 Sarajewo

Info-Line: 061 100 905

Fax: 033 213 513

<mailto:delicnanda@hotmail.com>

BE Belgique, België, Belgium

BSH Home Appliances S.A.

Avenue du Laerbeek 74

Laarbeeklaan 74

1090 Bruxelles – Brussel

Tel.: 070 222 141

Fax: 024 757 291

<mailto:bru-repairs@bshg.com>

www.bosch-home.be

BG Bulgaria

EXPO2000-service

Ks. Ljuljin, bl.549/B - patrir

1359 Sofia

Tel.: 02 826 0148

Fax: 02 925 0991

<mailto:service@expo2000.bg>

BH Bahrain, البحرين

Khalaifat Est.

P.O.Box 5111

Manama

Tel.: 1759 2233

Fax: 1759 3340

<mailto:info@khalaifat.com>

BR Brasil, Brazil

Mabe Hortolândia

Eletrodomésticos Ltda.

Rua Barão Geraldo Rezende, 250

13020-440 Campinas/SP

Tel.: 0800 704 5446

Fax: 0193 737 7769

<mailto:bshconsumidor@>

ATENTO.com.br

www.boscheletrodomesticos.com.br

CH Schweiz, Suisse,

Svizzera, Switzerland

BSH Hausgeräte AG

Werkskundendienst für

Hausgeräte

Fahrweidstrasse 80

8954 Geroldswil

[mailto:ch-info.hausgeraete@](mailto:ch-info.hausgeraete@bshg.com)

bshg.com

Service Tel.: 0848 840 040

Service Fax: 0848 840 041

<mailto:ch-reparatur@bshg.com>

Ersatzteile Tel.: 0848 880 080

Ersatzteile Fax: 0848 880 081

<mailto:ch-ersatzteil@bshg.com>

www.bosch-home.com

CY Cyprus, Κύπρος

BSH Ikiakes Syskeves-Service

39, Arh. Makaariou III Str.

2407 Egomi/Nikosia (Lefkosia)

Tel.: 77 77 807

Fax: 022 658 128

<mailto:bsh.service.cyprus@>

cytanet.com.cy

CZ Česká Republika,

Czech Republic

BSH domácí spotřebiče s.r.o.

Firemní servis domácích

spotřebičů

Pekařská 10b

155 00 Praha 5

Tel.: 0251 095 546

Fax: 0251 095 549

www.bosch-home.com

DK Danmark, Denmark

BSH Hvidevarer A/S

Bosch Hvidevareservice

Telegrafvej 4

2750 Ballerup

Tel.: 44 89 89 85

Fax: 44 89 89 86

<mailto:BSH-Service.dk@>

BSHG.com

www.bosch-home.dk

EE Eesti, Estonia

SIMSON OÜ

Raua 55

10152 Tallinn

Tel.: 0627 8730

Fax: 0627 8733

<mailto:teenindus@simson.ee>

ES España, Spain

BSH Electrodomésticos

España S.A.

Servicio BSH al Cliente

Polígono Malpica, Calle D

Parcela 96 A

50016 Zaragoza

Tel.: 902 351 352

Fax: 976 578 425

<mailto:CAU-Bosch@bshg.com>

www.bosch-home.es

FI Suomi, Finland

BSH Kodinkoneet Oy

Itälahdenkatu 18 A, PL 123

00201 Helsinki

Tel.: 0207 510 700

Fax: 0207 510 780

<mailto:Bosch-Service-FI@>

bshg.com

www.bosch-home.fi

Lankapuhelimesta 8,28 snt/puhelu

+ 7 snt/min (alv 23%)

Matkapuhelimesta 8,28 snt/puhelu

+ 17 snt/min (alv 23%)

Robert Bosch Hausgeräte GmbH
Carl-Wery-Str. 34 / 81739 München // Germany

03/10

9000657547/05.2011
en