Congratulations on the purchase of your new BOSCH appliance. In doing so, you have opted for a modern, high-quality domestic appliance. You can find further information about our products on our web page.

Contents
For your safety .......................... 2
Overview ................................. 4
Operation ............................... 5
Recommended applications .......... 10
Cleaning and servicing ................. 10
Storage .................................. 11
Troubleshooting ......................... 11
Extra accessories ....................... 12
Instructions on disposal ............... 12
Warranty conditions .................... 12

For your safety
Before use, read these instructions carefully in order to become familiar with important safety and operating instructions for this appliance. If the instructions for correct use of the appliance are not observed, the manufacturer’s liability for any resulting damage will be excluded. This appliance is designed for processing normal household quantities in the home or similar quantities in non-industrial applications. Non-industrial applications include e.g. use in employee kitchens in shops, offices, agricultural and other commercial businesses, as well as use by guests in boarding houses, small hotels and similar dwellings. Use the appliance for processing normal amounts of food for the household.
This appliance is suitable for mixing, kneading, beating, slicing and shredding food. Other applications are possible if the accessories approved by the manufacturer are used. It must not be used for processing other objects or substances.
Use the appliance with original accessories only.
Please keep the Operating instructions in a safe place.
If passing on the appliance to a third party, always include the Operating instructions.

⚠️ General safety instructions

Electric shock risk
The appliance must not be used by children.
The appliance and its power cord must be kept away from children.
Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
Children shall not play with the appliance.
Connect and operate the appliance only in accordance with the specifications on the rating plate. Do not use outdoors. Do not use the appliance if the power cord and/or appliance are damaged.
Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning. Do not place the power cord over sharp edges or hot surfaces. To prevent injury, a damaged power cord must be replaced by the manufacturer or his customer service or a similarly qualified person. Only our customer service may repair the appliance.

⚠️ Safety instructions for this appliance

**Risk of injury**

**Electric shock risk**
If the power is interrupted, the appliance remains switched on and restarts when the power is restored. Change accessories and tools only when the appliance is at a standstill (rotary switch on 0/off) and the mains plug has been pulled out.

Never immerse the base unit in liquids or place under running water and do not clean in the dishwasher. Before rectifying a fault, pull out the mains plug.

**Risk of injury from the rotating tools!**
While the appliance is operating, never place fingers in the mixing bowl. Always use the pusher for adding ingredients. After switching off, the drive continues running for a short time. Change tools only when the drive is at a standstill.

**Risk of injury from sharp blades!**
Grip the universal blade by the edge of the plastic handle only. When not in use, always store the universal blade in the blade guard. Do not put fingers in the feed tube. Only use the pusher when adding more ingredients. Do not grip the sharp blades or edges of the cutting discs. Take hold of cutting discs by the edge only.

**Risk of injury from sharp blades/rotating drive!**
Never place fingers in the attached blender! Do not remove/attach the blender until the drive is at a standstill. Do not touch blender blades with bare hands. Clean them with a brush.

**Risk of scalding!**
If processing hot liquids, steam escapes through the funnel in the lid. Add a max. 0.4 litres of hot or frothing liquid.
⚠️ Explanation of the symbols on the appliance or accessory

Follow the instructions in the operating instructions.

Caution! Rotating blades.

Caution! Rotating tools.
Do not place fingers in the feed tube.

These operating instructions refer to various models. An overview of the different models can be found on the illustrated pages (Fig. N)

Overview
Please fold out the illustrated pages.

Fig. A
Base unit
1 Rotary switch
   0/off = Stop
   M = Instantaneous switching at maximum speed, hold switch for required blending duration.
   min/max = Operating speed steplessly adjustable from low to high speed.
   Pulse = Switch position for intermittent operation at maximum speed.
   Recommended for making e.g. milkshakes in the blender.

2 Operating indicator
   Lights up while the appliance is operating.
   Flashes if the appliance has been operated incorrectly, the electronic fuse has tripped or the appliance is defective – see section “Troubleshooting”.

3 Drive
4 Cord store

Bowl with accessories
5 Bowl
6 Lid
7 a) Pusher
   b) Pusher insert

Tools
8 Drive shaft
9 Tool holder
10 Universal blade with blade guard
11 Kneading hook
12 Stirrer
13 Disc holder
14 Reversible slicing disc – thick/thin
15 Reversible shredding disc – coarse/fine
16 Chipper disc *
17 Asian vegetable disc *
18 Citrus press *
   a) Strainer basket
   b) Pressing cone
19 Dicer with drive shaft *
   a) Drive shaft
   b) Base holder
   c) Catch
   d) Blade insert
   e) Slicing disc
   f) Blade cover
   g) Cutting grid cleaner
20 Universal cutter *
   a) Jug with drive
   b) Lid
21 Blender
   a) Blender jug with drive
   b) Lid
   c) Refill opening
   d) Funnel
22 Accessories bag *

* Not all models.
Operation

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

⚠️ Warning!

Use only the rotary switch (1) to switch the appliance on or off. Switching off the appliance by opening the lid (6, 20b, 21b) will damage the appliance.

ℹ️ Important!

Bowl (5), lid/jug of the universal cutter (20) and blender jug (21a) are not suitable for use in the microwave!

Preparation

- Place the base unit on a smooth, clean surface.
- Pull cord out of the cord store to the required length.

Bowl with accessories/tools

⚠️ Risk of injury from the rotating tools!

While the appliance is operating, never place fingers in the mixing bowl. Always use the pusher (7) for adding ingredients. After switching off, the drive continues running for a short time. Change tools only when the drive is at a standstill.

⚠️ 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 (10)

for cutting and chopping.

⚠️ Risk of injury from sharp blades!

Grip the universal blade by the edge of the plastic handle only. When not in use, always store the universal blade in the blade guard.

Kneading hook (11)

for stirring and kneading dough and for mixing in ingredients which are not to be cut.

Stirrer (12)

for cream, beaten egg white and light dough. Not suitable for solid ingredients.

Before using, fit stirrer.

- Insert stirrer into drive housing and lock into position (Fig. 3-5b).

Fig. 3

- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction.
- Inserting universal blade/kneading hook:
  - Press the drive shaft into the tool holder until it locks into position.
  - Insert tool holder into the bowl.
  - Place universal blade/kneading hook into the tool holder and let go.
- Inserting stirrer:
  - Insert drive shaft into the bowl.
  - Attach stirrer with a slight rotation to the drive shaft.

⚠️ Warning!

Add ingredients to be processed always after the tool has been inserted.

- Add ingredients.
- Attach lid (match arrow on lid on dot on bowl) and rotate in a clockwise direction. Lid lug must be located fully in the slot in the bowl handle.
- Insert pusher and pusher insert.
- 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 feed tube.
- Add liquids through the pusher. Pusher insert can be used as a measuring jug.
Cutting discs

**Risk of injury from sharp blades!**

*Do not grip the sharp blades or edges of the cutting discs. Take hold of cutting discs by the edge only.*

Reversible slicing disc – thick/thin (14)

For slicing fruit and vegetables.

Designation on the reversible slicing disc:

- “1” for the thick slicing side
- “3” for the thin slicing side

**Warning!**

The reversible slicing disc is not suitable for slicing hard cheese, bread, rolls or chocolate. Slice boiled, waxy potatoes only when they are cold.

Reversible shredding disc – coarse/fine (15)

For shredding vegetables, fruit and cheese, except for hard cheese (e.g. Parmesan).

Designation on the reversible shredding disc:

- “2” for the coarse shredding side
- “4” for the fine shredding side

**Warning!**

The reversible shredding disc is not suitable for shredding nuts. Shred soft cheese with the coarse side only.

Chipper disc (16)

For slicing raw potatoes for chips.

Asian vegetable disc (17)

Slices fruit and vegetables into fine strips for Asian vegetable dishes.

**Note:**

Attach chipper disc or Asian vegetable disc with the blade face up.

Discs suitable for further purposes are available from dealers (see the chapter “Optional accessories”).

**Fig. [C]**

- Lightly rotating, attach disc holder to the drive shaft.

**Risk of injury from sharp blades!**

*Do not place fingers in the feed tube. Only use the pusher when pushing down ingredients.*

- Attach lid (match arrow on lid on dot on bowl) and rotate in a clockwise direction.
  
  Lid lug must be located fully in the slot in the bowl handle.
- Insert pusher and pusher insert.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- Fill with contents which are to be sliced or shredded. When adding contents which are to be sliced or shredded, apply only light pressure to the pusher.
- Remove the pusher and add ingredients through the feed tube.
- Add long and thin sliced contents by using the pusher. To do this, remove pusher insert.

**Warning!**

Empty the bowl before it becomes so full that the sliced or shredded contents reach the disc holder.

**Instructions for cutting chocolate:**

Add chocolate before switching on the appliance and cover with the pusher.

After switching on the appliance, push down with the pusher.

**After using the appliance**

- Set the rotary switch to 0/off.
- Remove mains plug.
- Rotate the lid in an anti-clockwise direction and remove.
- Remove tool:
  
  - Take the tool holder together with universal blade or kneading hook out of the bowl. Remove the tools from the tool holder.
  
  After cleaning the universal blade, attach the blade guard.
  
  - Remove stirrer from drive shaft.
  
  Take drive shaft out of bowl.
  
  Dismantle stirrer for cleaning (Fig. [L]).
  
  - Lift the disc holder on the recesses from the bowl. Take out discs.
  
  Take drive shaft out of bowl.

---

Risk of injury from sharp blades!

*Do not grip the sharp blades or edges of the cutting discs. Take hold of cutting discs by the edge only.*
Citrus press
for pressing the juice out of citrus fruits, e.g. oranges, grapefruits, lemons.

Warning!
The citrus press must be completely assembled before use.

Fig. D
- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction.
- Insert drive shaft into the bowl.
- Attach the strainer basket to the drive shaft (arrow on citrus press on dot on the bowl) and rotate in a clockwise direction. The lug on the strainer basket must be located fully in the slot in the bowl handle.
- Attach and press on pressing cone.
- Insert the mains plug.
- To extract juice from the fruits, set the rotary switch to low speed and press the fruit onto the pressing cone.

Warning!
Check the level. Maximum processing quantity: 1000 ml fruit juice.

After using the appliance
- Set the rotary switch to 0/off.
- Remove mains plug.
- Rotate the citrus press in an anti-clockwise direction and remove.
- Rotate the bowl in an anti-clockwise direction and remove.
- Clean all parts, see “Cleaning and servicing”.

Dicer
Dicer for cutting food into cube shapes.

Risk of injury from sharp blades/rotating drive!
Never place fingers in the attached dicer! Do not remove/attach the dicer until the drive is at a standstill. The dicer will not operate until the lid has been screwed on tight. When disassembling/assembling the dicer, take hold of the slicing disc by the plastic stud in the centre only.

Warning!
Application guidelines!
The dicer is suitable only for dicing potatoes (raw or boiled), carrots, cucumbers, tomatoes, peppers, onions, bananas, apples, pears, strawberries, melons, kiwis, eggs, soft pork sausage (e.g. Mortadella), boiled or fried boneless poultry. Very soft cheese (e.g. Mozarella, Feta) cannot be processed. In the case of cheese slices (e.g. Gouda) and hard cheese (e.g. Emmentaler) the quantity processed in one cycle must not exceed 3 kg.

Before processing pip and stone fruits (apples, peaches, etc.), remove the pips or stones. Before processing boiled or fried meat, remove the bones. Food must not be frozen. If these guidelines are not observed, the dicer, including the cutting grid and the rotating blade, may be damaged. If the dicer is not used as intended, is modified or is used improperly, Robert Bosch Hausgeräte GmbH cannot assume liability for any resulting damage. Also excluded is the liability for damage (e.g. blunt or deformed blades) which result from the processing of unapproved food.

Important information
When working with the dicer, use the drive shaft supplied with the dicer (Fig. D-2).
Select operating speed according to the food to be diced.

**Low operating speed („min“):**
- boiled potatoes, potatoes, carrots and eggs;
- cucumbers; bananas; strawberries; melons.

**Medium operating speed:**
- raw potatoes and carrots; soft sausage (e.g. Mortadella); cheese slices, hard cheese;
- peppers, tomatoes, onions; apples, kiwifruit.

**Important information:**
- Food must not contain any bones, pips or other solid constituents.
- Food must not be frozen.
- Fruit/vegetables should not be too ripe, as the juice may escape.
- Leave cooked food to cool down before dicing it, as it will then be firmer and the dicing result will be better.
- The length of the cubes can be influenced by increasing or reducing the pressure on the pusher.

**Warning!**
When working with the dicer, never use intermittent operation (Pulse).

**Assembling the dicer**

**Fig. [I]**
- Insert the blade insert into the base holder. Observe recesses!
- Insert the dicing disc into the base holder.
- Press up the 4 catches until they lock into position.

**Working with the dicer**

**Fig. [F]**
- Place drive shaft for the dicer on the drive on the base unit.
- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction.
- Insert the dicer.
  The arrow on the dicer and the arrow on the bowl must be in alignment!
  Dicer must be positioned fully on the drive shaft! If required, turn the blade insert into the correct position using the blade cover (Fig. [F]-6).
- Remove the blade cover.
- Attach lid (match arrow on lid on dot on bowl) and rotate in a clockwise direction.
  Lid lug must be located fully in the slot in the bowl handle.
- Insert pusher and pusher insert.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- Place the food to be diced in the feed tube. If required, apply light pressure to the pusher. If required, chop up food beforehand.

**Warning!**
Empty the bowl without delay:
- after processing 500 g,
- before the cubes have reached the lower edge of the dicer.

**After using the appliance**
- Set the rotary switch to 0/off.
- Remove mains plug.
- Rotate the lid in an anti-clockwise direction and remove.
- Attach the blade cover.
- Take dicer out of the bowl.
- Rotate the bowl in an anti-clockwise direction and remove.
- Remove the drive shaft.
- Remove food remnants from the cutting grid using the cutting grid cleaner.

**Blender**
for blending liquid or semi-solid food, for cutting/chopping raw fruit and vegetables, for puréeing food.

**Warning!**
Blender may be damaged. Do not process deep-frozen ingredients (except ice cubes). Do not operate blender when empty.
Blending

**Warning!**

*To operate the blender, the blender lid must be attached and screwed on tightly.*

**Fig. H**
- Attach the blender jug (match arrow on the jug on the dot on the appliance) and rotate as far as possible in a clockwise direction.
- Add ingredients. Maximum capacity, liquid = 1.5 litres (frothing or hot liquids max. 0.4 litres). Optimal processing capacity, solids = 80 g.
- Attach lid and rotate in a clockwise direction. Lid lug must be located fully in the slot in the blender handle.
- 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 refill opening or pour liquid ingredients through the funnel.

**After blending**
- Set the rotary switch to 0/off.
- Remove mains plug.
- Rotate the blender in an anti-clockwise direction and remove.
- Rotate the lid in an anti-clockwise direction and remove.

**Tip:** It is recommended to clean the blender immediately after use, see “Cleaning and servicing”.

**Universal cutter**

for cutting smaller quantities of meat, hard cheese, onions, parsley, garlic, fruit and vegetables.

It is not permitted to cut coffee beans, pepper corns, sugar, poppy seeds and horseradish.

---

**Risk of injury from sharp blades/rotating drive!**

*Never reach into the jug of the universal cutter! Remove the chopped food using a suitable implement (e.g. spoon). Do not remove universal cutter until the drive is at a standstill. The universal cutter will not work until the lid has been screwed on tightly.*

**Fig. K**
- Attach the jug (match arrow on the jug on the dot on the appliance) and rotate as far as possible in a clockwise direction.
- Add food, which is to be cut, in the jug.
- Attach lid and rotate in a clockwise direction. Lid lug must be located fully in the slot in the jug.
- Turn rotary switch to setting M and hold. The longer the appliance remains switched on, the finer the ingredients are cut.

In the case of herbs the required cutting result can be achieved very quickly after switching the appliance on. A brief “tap” on setting M may be adequate.

**After using the appliance**
- Release rotary switch.
- Remove mains plug.
- Rotate universal cutter in an anti-clockwise direction and remove.
- Turn universal cutter over, the chopped food falls into the lid.
- Rotate jug anti-clockwise and remove.
- Remove the rest of the chopped food from the jug using a suitable implement (e.g. spoon).
- Clean all parts, see “Cleaning and servicing”.
Relevant applications

Sports drink
270 g honey (from refrigerator, 5 °C)
5 g cinnamon
230 g milk

- Put honey and cinnamon in the blender and blend at setting M.
- After 5 seconds add the milk and blend for 3 seconds.

Further recommendations can be found in the enclosed quick start guide.
Detailed recipes for use with your new food processor can also be found at:
www.bosch-home.com/recipesMCM6

Cleaning and servicing

The appliance requires no maintenance!
Thorough cleaning guarantees a long service life.
Further information can be found in the quick reference guide.

> Risk of electric shock!

Never immerse the base unit in liquids or place under running water and do not clean in the dishwasher.

Warning!

Do not use abrasive cleaning agents. Surfaces may be damaged.

Tips:
- If processing e.g. carrots and red cabbage, the plastic parts will become discoloured, by a red film which can be removed with a few drops of cooking oil.
- If required, clean accessories bag. Follow care instructions in the bag.

Cleaning the base unit

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

Cleaning the bowl and accessories

> Risk of injury from sharp blades!

Grip the universal blade by the edge of the plastic handle only.
When not in use, always store the universal blade in the blade guard.

Cleaning the citrus press

All parts are dishwasher-proof. It is recommended to rinse the pressing cone immediately after use on all sides under running water. Doing so prevents residue from drying on.

Cleaning the dicer

The base holder (19b) is dishwasher-proof. Do not clean any other parts in the dishwasher, the blades will become blunt!
Before cleaning the dicer, disassemble it:
- Press out the 4 catches and remove the slicing disc.
- Take blade insert out of the base holder.
- Remove food remnants from the cutting grid using the cutting grid cleaner.
- Clean base holder in the dishwasher. Prerinse all other parts under running water. Clean parts with a brush.

Cleaning the blender

It is recommended to clean the blender immediately after use.

Important information

All parts of the bowl, including accessories (5–7) and the tools (8–17), except the gears of the stirrer, are dishwasher-proof.

Do not wedge plastic parts in the dishwasher as they could warp.
The stirrer can be taken apart for cleaning.

Fig. L
- Carefully remove whisk from the holder and remove the lid.
- Carefully clean gears with a brush.
- The whisk can be cleaned in the dishwasher.
- Assemble after cleaning.

Cleaning the citrus press

All parts are dishwasher-proof. It is recommended to rinse the pressing cone immediately after use on all sides under running water. Doing so prevents residue from drying on.

Cleaning the dicer

The base holder (19b) is dishwasher-proof. Do not clean any other parts in the dishwasher, the blades will become blunt!
Before cleaning the dicer, disassemble it:
- Press out the 4 catches and remove the slicing disc.
- Take blade insert out of the base holder.
- Remove food remnants from the cutting grid using the cutting grid cleaner.
- Clean base holder in the dishwasher. Prerinse all other parts under running water. Clean parts with a brush.

Cleaning the blender

It is recommended to clean the blender immediately after use.

Important information

All parts of the bowl, including accessories (5–7) and the tools (8–17), except the gears of the stirrer, are dishwasher-proof.

Do not wedge plastic parts in the dishwasher as they could warp.
The stirrer can be taken apart for cleaning.

Fig. L
- Carefully remove whisk from the holder and remove the lid.
- Carefully clean gears with a brush.
- The whisk can be cleaned in the dishwasher.
- Assemble after cleaning.

Cleaning the citrus press

All parts are dishwasher-proof. It is recommended to rinse the pressing cone immediately after use on all sides under running water. Doing so prevents residue from drying on.

Cleaning the dicer

The base holder (19b) is dishwasher-proof. Do not clean any other parts in the dishwasher, the blades will become blunt!
Before cleaning the dicer, disassemble it:
- Press out the 4 catches and remove the slicing disc.
- Take blade insert out of the base holder.
- Remove food remnants from the cutting grid using the cutting grid cleaner.
- Clean base holder in the dishwasher. Prerinse all other parts under running water. Clean parts with a brush.

Cleaning the blender

It is recommended to clean the blender immediately after use.
This will prevent residue from drying on and attacking the plastic (e.g. by essential oils in herbs).
The blender jug, lid and funnel are dishwasher-proof.
Do not clean blade insert in the dishwasher, but under running water. Do not leave in water!
Tip: Pour a little water and washing-up liquid into the attached blender. Switch on at setting M for several seconds. Pour out the water and rinse the blender with clean water.

Taking the blender apart
Fig. J
- Upon the wings, rotate the blade insert in an anti-clockwise direction. The blade insert is released.
- Take blade insert out and remove sealing ring.

Putting the blender together
- Apply sealing ring on blade insert.
- Insert blade insert from below into blender jug.
- Firmly screw on the blade insert by the wings in a clockwise direction. Rotate the blade insert at least until a wing covers the mark on the blender jug (position -> Fig. J-6).

Cleaning the universal cutter

Risk of injury from sharp blades!

Do not touch universal cutter blade with bare hands. Clean them with a brush.

It is recommended to clean the universal cutter immediately after use. This will prevent residue from drying on and attacking the plastic (e.g. by essential oils in herbs). The lid is dishwasher-proof. Do not clean jug and drive in the dishwasher, but under running water using a brush. Do not leave in water! To dry, place the jug and drive face up.

Storage

Risk of injury!

When the appliance is not in use, pull out the mains plug.

Fig. M
- Store tools and cutting discs in the accessories bag.
- Always store the universal blade with the blade guard attached.
- Stow the cable by pushing it carefully into the cord store.

Troubleshooting

Risk of injury!

Before rectifying a fault, pull out the mains plug.

Important information
The Operating indicator flashes if the appliance has been operated incorrectly or the electronic fuse has tripped or the appliance is defective.

Base unit
Fault: Appliance does not work.
Possible cause:
The appliance was overloaded (e.g. tool jammed by food) and the electronic fuse has tripped.
Remedial action:
- Set the rotary switch to 0/off.
- Remove mains plug.
- Eliminate the cause of the overload.
- Switch the appliance on again.
Possible cause:
An attempt was made to attach the bowl or blender to the appliance while switched on.
Remedial action:
- Set the rotary switch to 0/off.
- Attach the bowl or blender.
- Switch the appliance on again.
Bowl/lid/accessories

Fault:
Appliance does not start.

Possible cause:
Parts not correctly attached.

Remedial action:
- Set the rotary switch to 0/off.
- Attach parts according to the appropriate instructions in this manual.

Extra accessories
(available from a specialist outlet if not included with the appliance)

Chipper disc (MUZ45PS1)
For slicing raw potatoes for chips.

Asiatic vegetables disc (MUZ45AG1)
Slices fruit and vegetables into fine strips for Asian vegetable dishes.

Grating disc coarse (MUZ45RS1)
For grating raw potatoes, e.g. for potato pancakes or dumplings.

Potato fritter disc (MUZ45KP1)
For grating raw potatoes for rostis and potato fritters, for cutting fruit and vegetables into thick slices.

Instructions on disposal
This appliance has been identified in accordance with the European directive 2012/19/EC 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.

Warranty conditions
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.

Important information
If the fault cannot be eliminated, please contact customer service (see customer service addresses at the end of this booklet).
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.com
Reparaturservice, Ersatzteile & Zubehör, Produkt-Informationen:
Tel.: 0911 70 440 040
mailto:cp-servicecenter@bshg.com
Wir sind an 365 Tagen rund um die Uhr erreichbar.

AE United Arab Emirates, الإمارات العربية المتحدة
BSH Home Appliances FZE
Round About 13, Plot Nr MO-0532A
Jebel Ali Free Zone – Dubai
Tel.: 04 881 4401
mailto:service.uae@bshg.com
www.bosch-home.com/ae

AL Republika e Shqiperise, Albania
AERTECH SH.P.K.
Rruga Qemal Stafa
Pallati i ri perball Prokuroris se Pergjithshme
Hyria C Kati 10
Tirana
Tel.: 066 206 47 94
mailto:g.volina@aertech.al

AT Österreich, Austria
BSH Hausgeräte Gesellschaft mbH
Werkskundendienst für Hausgeräte
Quellenstrasse 2
1100 Wien
Tel.: 0810 550 511*
Fax: 01 605 75 51 212
mailto:vie-stoerungsannahme@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
mailto:bshau-as@bshg.com
www.bosch-home.com.au

BA Bosna i Hercegovina, Bosnia-Herzegovina
"HIGH" d.o.o.
Gradačačka 29b
71000 Sarajevo
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: 02 878 79 72
mailto:informacia.servis-bg@bshg.com
www.bosch-home.bg

BG Bulgaria
BSH Domakinski Uredi Bulgaria EOOD
115 Tsarigradsko Chausse Blvd.
European Trade Center Building,
5th floor
1784 Sofia
Tel.: 02 892 90 47
Fax: 02 878 79 72
mailto:informacia.servis-bg@bshg.com
www.bosch-home.bg

BH Bahrain, خلايفت شركة
Khalaifat Company
Manama
Tel.: 01 7400 553
mailto:service@khalaifat.com

BY Belarus, Беларусь
ООО "БСХ Бытовая техника"
tel.: 495 737 2961
mailto:mok-kdh@bshg.com

CH Schweiz, Suisse, Svizzera, Switzerland
BSH Hausgeräte AG
Werkskundendienst für Hausgeräte
Fahrweidstrasse 80
8954 Geroldswil
mailto:ch-info.hausgeraete@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, Кύπρος
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/cz

DK Danmark, Denmark
BSH Hvidevarer A/S
Telegrafvej 4
2750 Ballerup
Tel.: 44 89 91 95
Fax: 44 89 91 96
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 Oficial del Fabricante
Parque Empresarial PLAZA,
C/ Manfredonia, 6
50197 Zaragoza
Tel.: 902 245 255
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%)

09/13
FR France
BSH Electroménager S.A.S.
50 rue Ardon – BP 47
93401 SAINT-OUEN cedex
Service interventions à domicile:
0 1 40 10 11 00
Service Consommateurs:
0 892 698 010 (0,34 € TTC/mn)
mailto:soa-soa-bosch-conso@bshg.com
Service Pièces Détachées et Accessoires:
0 892 698 009 (0,34 € TTC/mn)
www.bosch-home.fr

GB Great Britain
BSH Home Appliances Ltd.
Grand Union House
Old Wolverton Road
Wolverton
Milton Keynes MK12 5PT
To arrange an engineer visit, to order spare parts and accessories or for product advice please visit
www.bosch-home.co.uk
or call
Tel.: 0844 892 8979*
*Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

GR Greece, Ελλάς
BSH Ikiakes Siskeves A.B.E.
Central Branch Service
17 km E.O. Athinon-Lamias & Potamou 20
14564 Kifisia
mailto:cbk-serv@zahav.net.il
www.bosch-home.gr

HK Hong Kong, 香港
BSH Home Appliances Limited
Unit 1 & 2, 3rd Floor
North Block, Skyway House
3 Sham Mong Road
Tai Kok Tsui, Kowloon
Hong Kong
Tel.: 2565 6151
Fax: 2565 6681
mailto:bosch.hk.service@bshg.com
www.bosch-home.cn

HR Hrvatska, Croatia
BSH kućni uređaji d.o.o.
Kneza Branimira 22
10000 Zagreb
Tel.: 01 640 36 09
Fax: 01 640 36 03
mailto:informacije.servis-hr@bshg.com
www.bosch-home.com/hr

HU Magyarország, Hungary
BSH Házartási Készülék
Kereskedelmi Kft.
Házartási gépek márkaszervize
Királyhágó tér 8-9
1126 Budapest
Hibajelentés
Tel.: 01 489 5461
Fax: 01 201 8786
mailto:hibajelenteses@bsh.hu
Alkatrészrendelés
Tel.: 01 489 5463
Fax: 01 201 8786
mailto:alkatreszrendeles@bsh.hu
www.bosch-home.hu

IE Republic of Ireland
BSH Home Appliances Ltd.
Unit F4, Ballymount Drive
Ballymount Industrial Estate
Walkinstown
Dublin 12
Service Requests,
Spares and Accessories
Tel.: 01450 2655
Fax: 01450 2520
www.bosch-home.co.uk

IL Israel, ישראל
C/S/B Home Appliance Ltd.
Uliel Building
2, Hamelacha St.
Industrial Park North
71293 Lod
Tel.: 08 9777 222
Fax: 08 9777 245
mailto:csb-serv@zahav.net.il
www.bosch-home.co.il

IN India, भारत
BSH Customer Service Front Office
Shop No.4, Everest Grande,
Opp. Shanti Nagar Bus Stop,
Mahakali Caves Road, Andheri East
Mumbai 400093

IS Iceland
Smith & Norland hf.
Noatunni 4
105 Reykjavik
Tel.: 0520 3000
Fax: 0520 3011
www.sminior.is

IT Italia, Italy
BSH Elettrodomestici S.p.A.
Via. M. Nizzoli 1
20147 Milano (MI)
Numero verde 800 829 120
mailto:info@bosh-elettrodomestici.it
www.bosch-home.com/it

KZ Kazakhstan, Қазақстан
IP Turebekov Yerzhan
Nurmanovich
Jangeldina str. 15
Shimkent 160018
Tel.: 0252 31 00 06
mailto:evrika_kz@mail.ru

LB Lebanon, لبنان
Teheni, Hana & Co.
Boulevard Dora 4043 Beyrouth
P.O. Box 90449
Jdeidh 1202 2040
Tel.: 01 255 211
mailto:Info@Teheni-Hana.com

LT Lietuva, Lithuania
BSH Home Appliances
General Serviss Limited
Bullu street 70c
1067 Riga
Tel.: 07 42 41 37
mailto:bt@olimpeks.lv
Elkor Serviss
Brivibas gatve 201
1039 Riga
Tel.: 067 0705 20; -36
Fax: 067 0705 24
mailto:domoservice@elkor.lv
www.servisacentrs.lv

MD Moldova
S.R.L. "Rialto-Studio"
ул. Щусева 98
2012 Кишинев
тел./факс: 022 23 81 80
mailto:bosch-md@mail.ru

ME Crna Gora, Montenegro
Elektronika komerc
ул. Щусева 98
2012 Кишинев
tel./fax: 022 23 81 80
gorenec@yahoo.com

MT Malta
Oxford House Ltd.
Notabile Road
Mrieħel BKR 14
Tel.: 021 442 334
Fax: 021 488 656
www.oxfordhouse.com.mt
<p>| | | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>N</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MCM68830AU</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>MCM68861AU</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>

<p>| | | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MCM68830AU</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>MCM68861AU</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>