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MultiTalent 8 Compact food processor

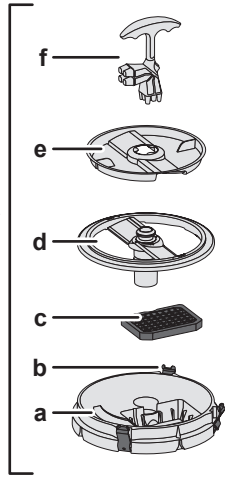
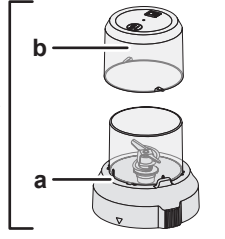
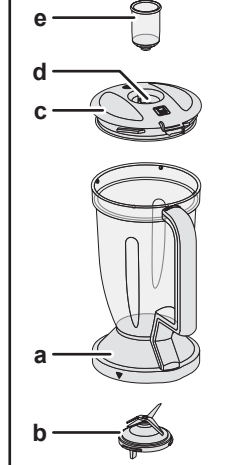
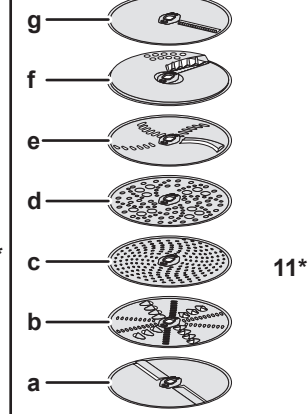
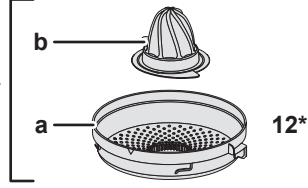
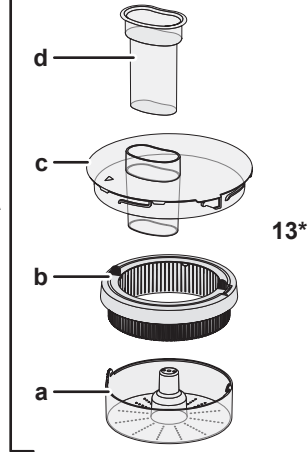
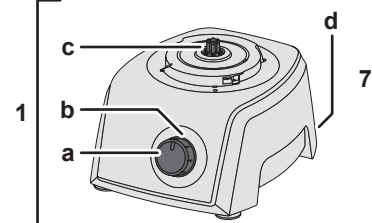
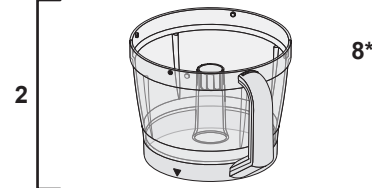
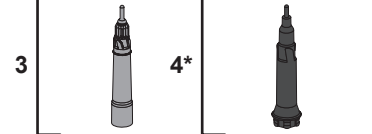
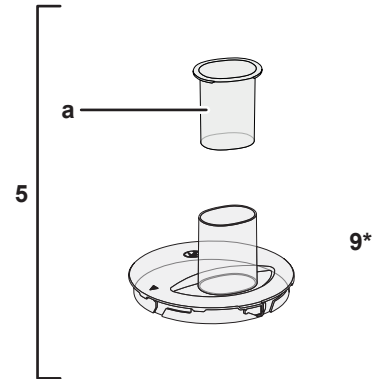
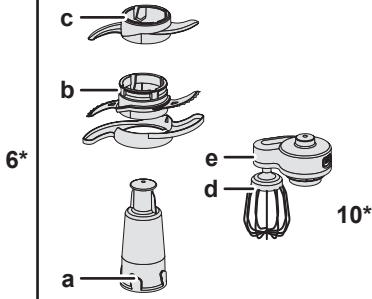
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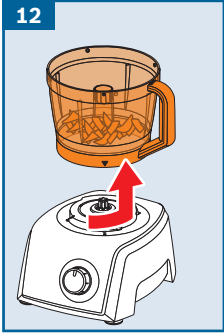
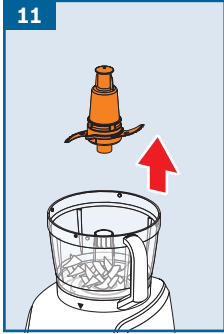
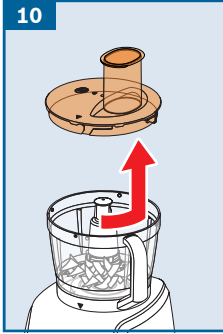
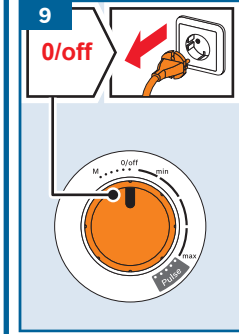
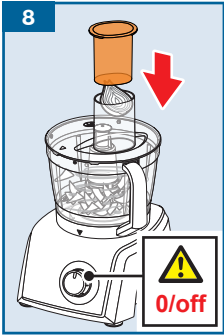
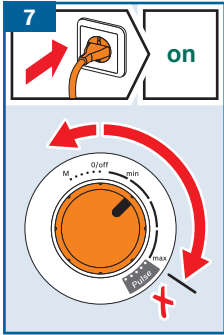
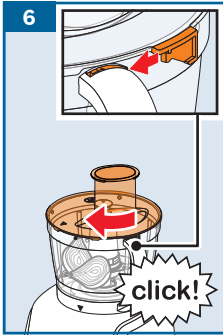
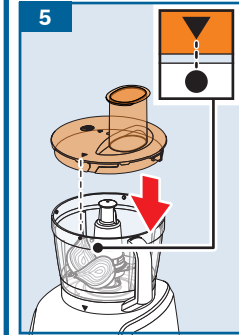
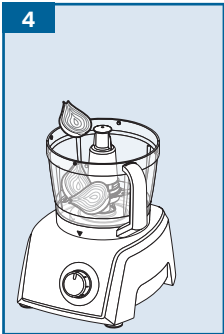
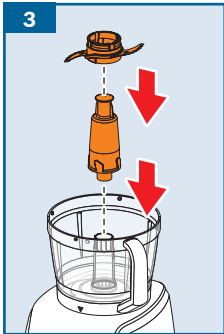
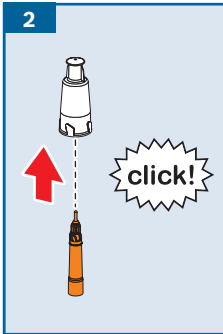
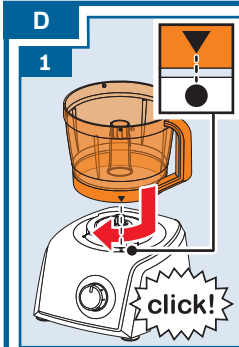
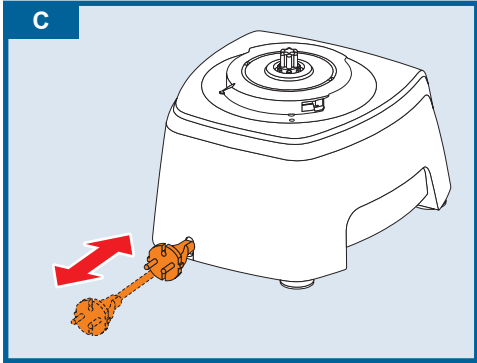
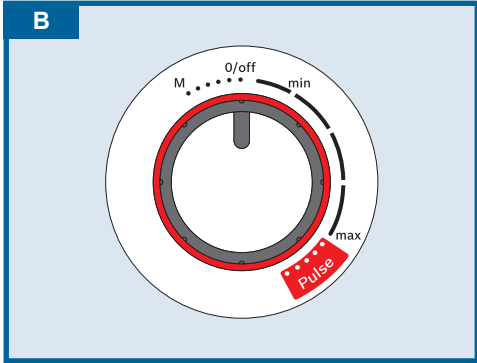
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Instruction manual

Compact food processor

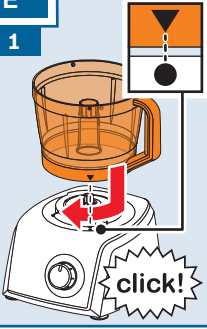
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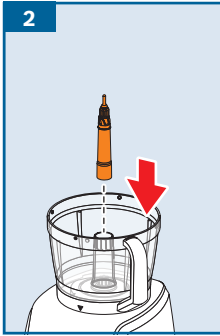


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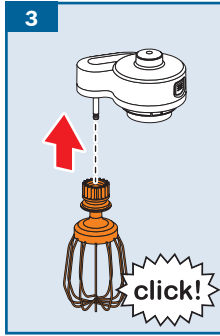
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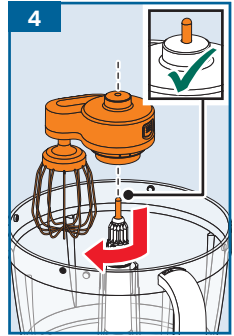
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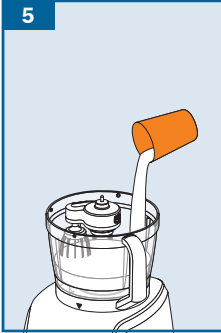
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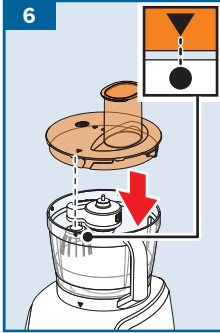
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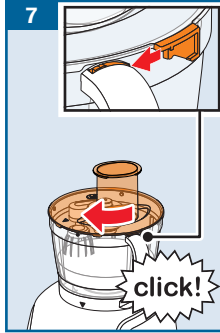
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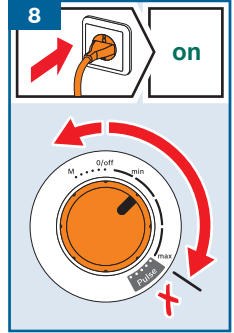
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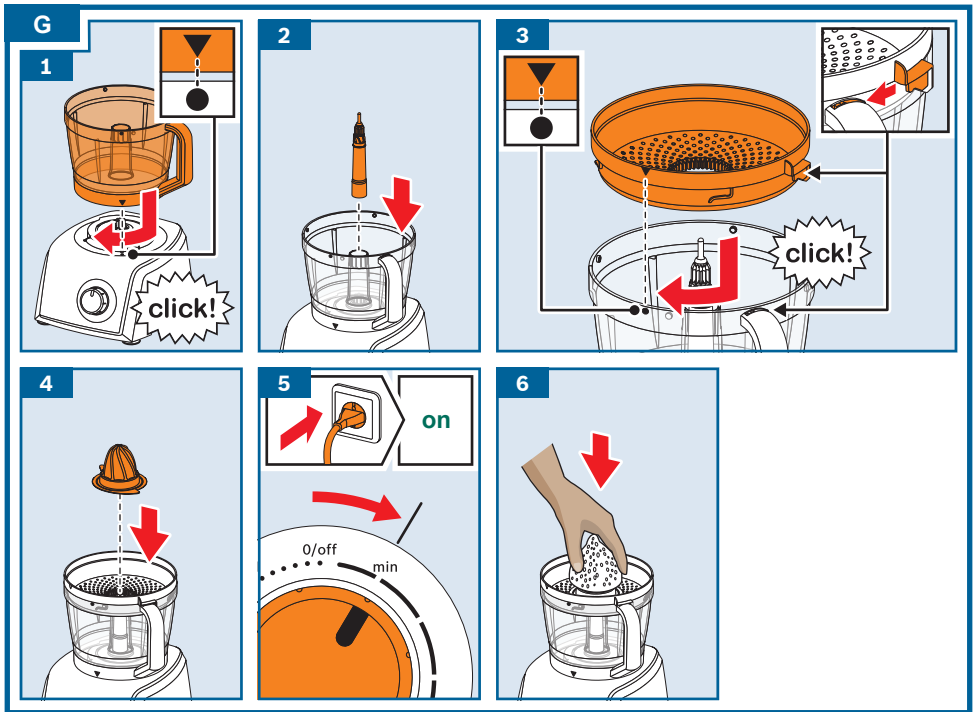
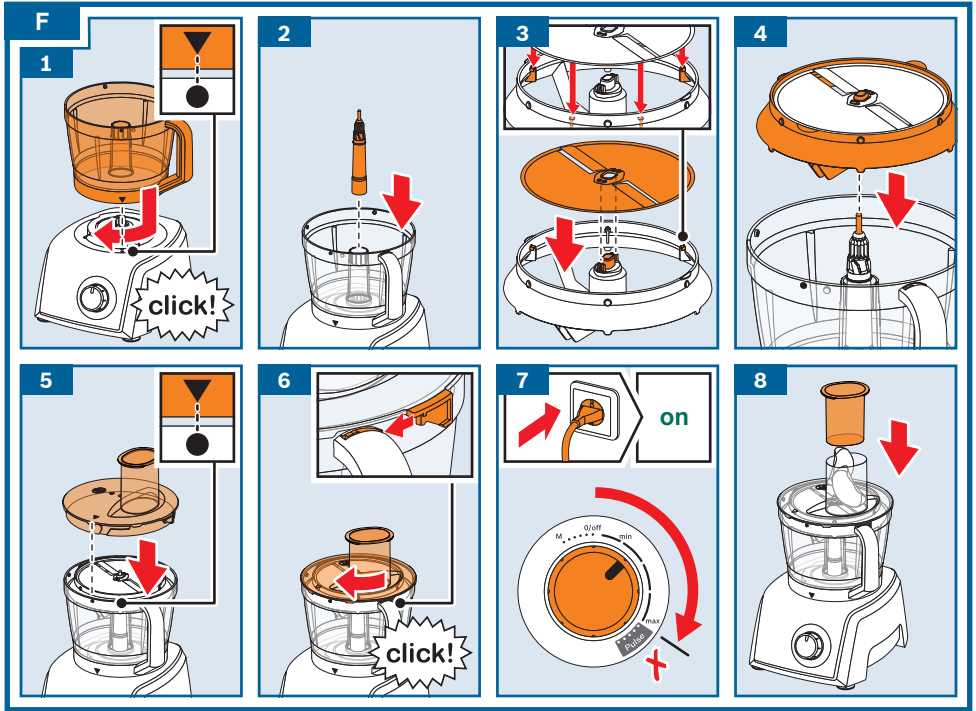


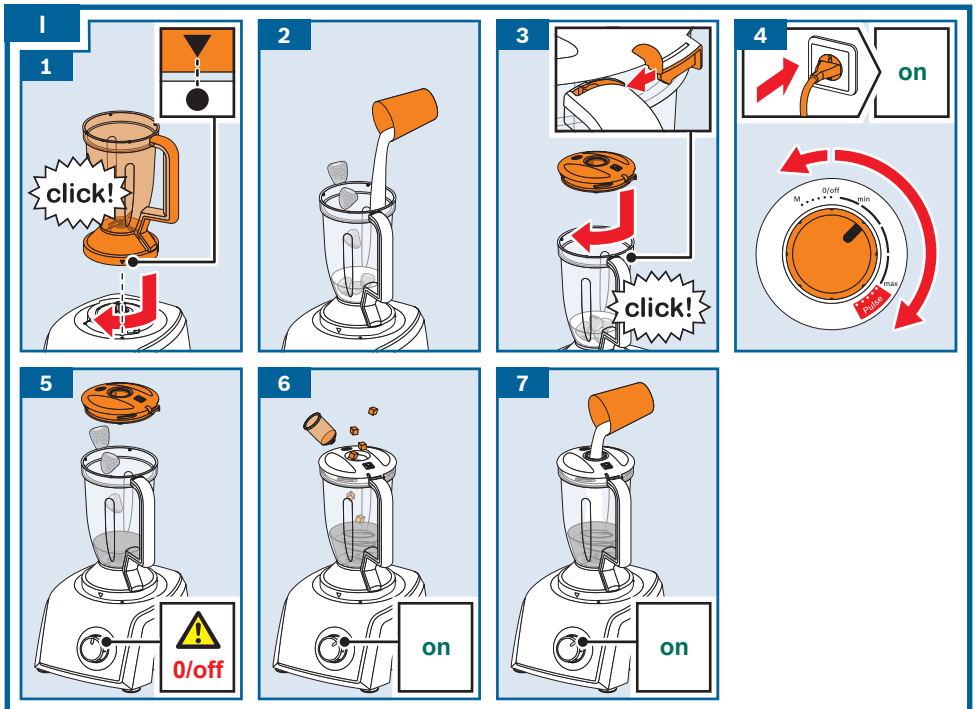
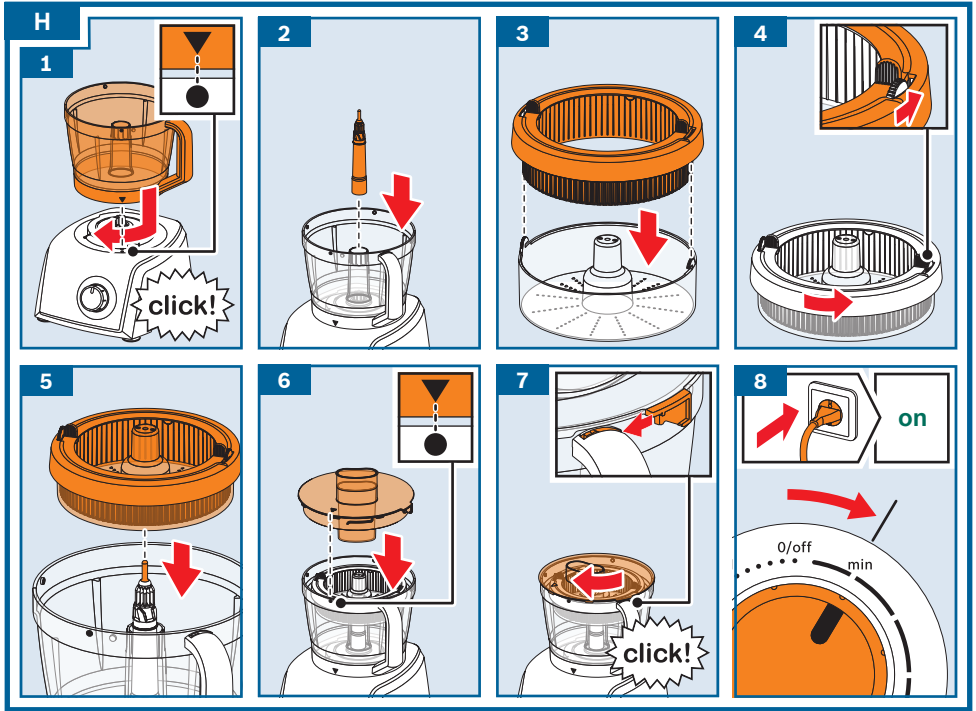
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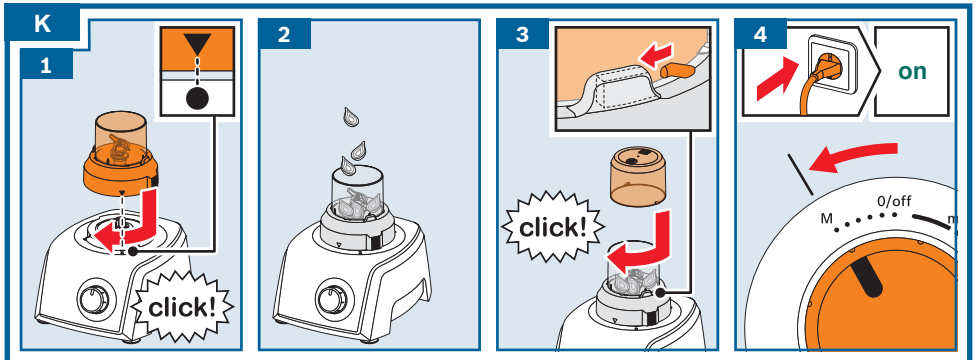
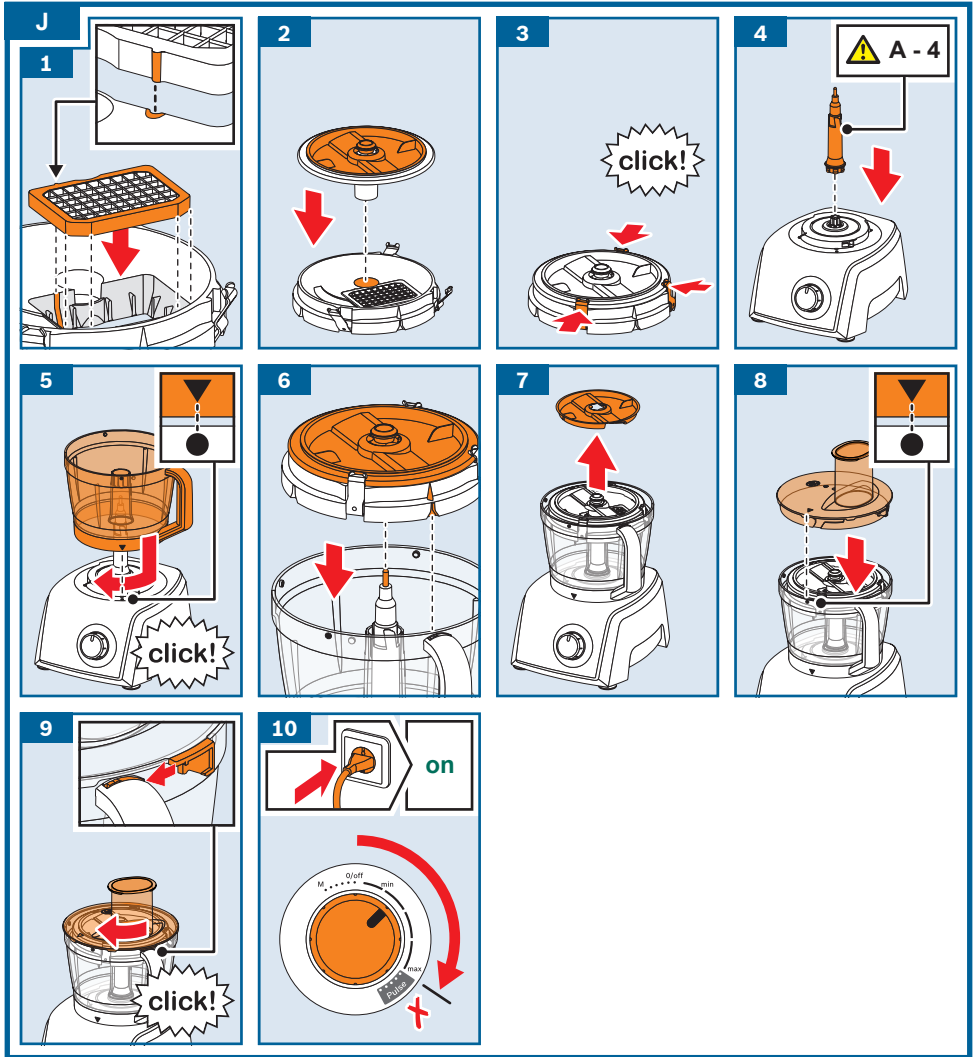


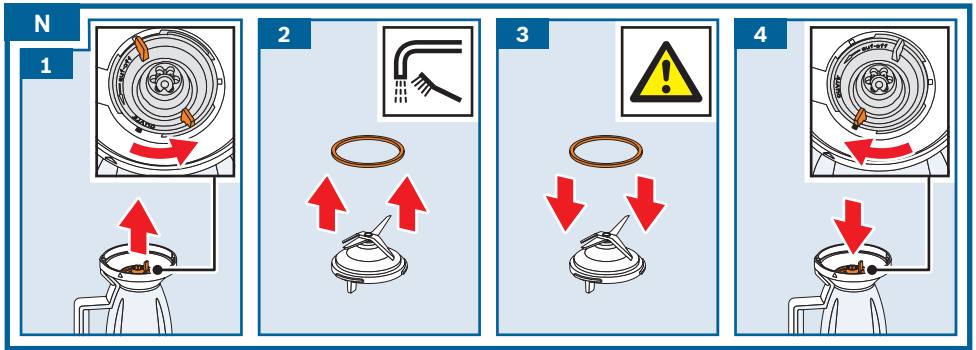
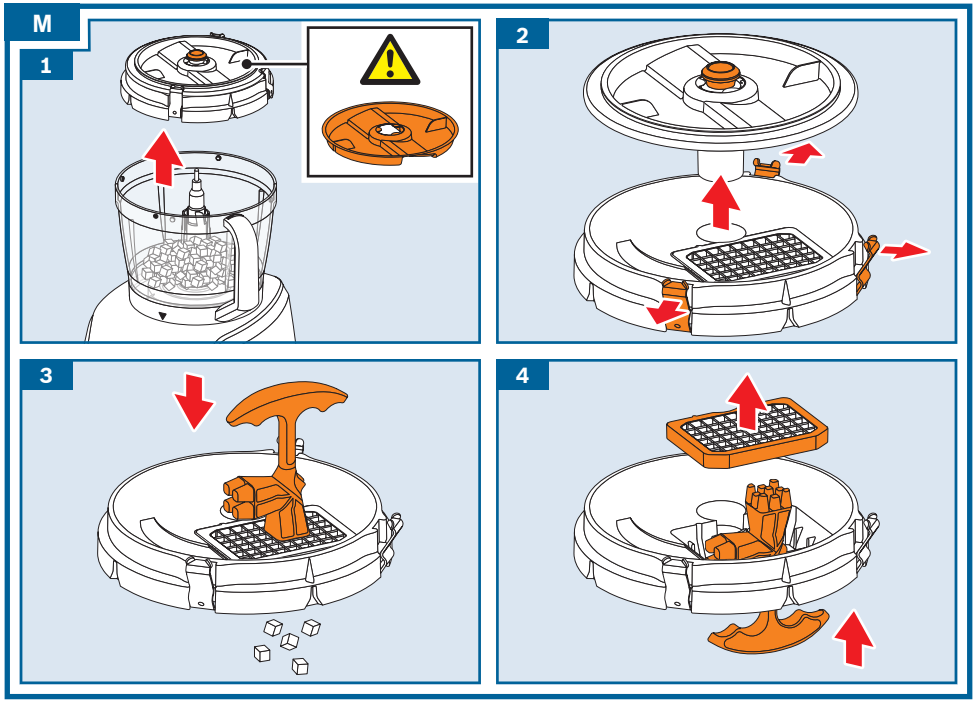
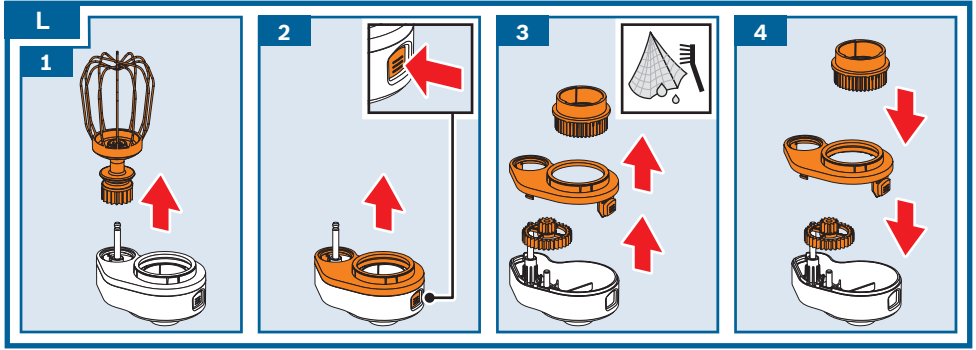
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		500 g	1 min	→		max
		750 g	2 min	→		
		500 g	1 min	→		
		6 x 	3 min	→		max
		500 g	1 min	→		min
		270 g	1 min	→		
		500 g	2 min	→		
		500 g	1 min	→		
		1 kg	3 min	→		min
		500 g	1 min	→		min
		500 g	1 min	→		
		350 g	30 s	→		max
	 < 80°C	0.4 l	1 min	→		
		100 g	15 s	→		max
		100 g	8 s	→		
		10 g	2 x	→		M
		100 g	2 x	→		
		10 x 	1 x	→		
		500 g	3 min	→		min

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.

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. Take hold of the cutting discs by the edge only.
- 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.
- Never grasp the sharp blades or edges of the dicer insert. Grasp the cutter disc and cutting grid by the plastic part only. When the dicer insert is not in use, always leave it assembled and store with the blade guard fitted.

⚠ 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 the packaging material.

⚠ Caution!

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 maintenance” see page 32*

Explanation of the symbols on the appliance or accessory



Follow the instructions in the operating instructions.



Caution! Rotating blades.



Caution! Rotating tools.
Do not reach into the filling opening.

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**

- 1 Base unit**
 - a Rotary switch
 - b Illuminated ring (operation indicator)
 - c Drive (2 or 3-speed *)
 - d Cable storage compartment
- 2 Bowl**
- 3 Drive shaft 1 (grey)**
- 4 Drive shaft 2 (black) ***
- 5 Lid**
 - a Pusher
- 6 Tools ***
 - a Tool holder
 - b Universal blade with blade guard
 - c Kneading hook (plastic)
 - d Stirring whisk
 - e Drive housing for stirring whisk
- 7 Disc holder**
- 8 Cutting discs ***
 - a Reversible slicing disc – thick/thin
 - b Reversible shredding disc – coarse/fine
 - c Grating disc – medium-fine
 - d Grating disc – coarse
 - e Potato fritter disc
 - f French fries disc
 - g Asian vegetable disc
- 9 Citrus press ***
 - a Strainer basket
 - b Pressing cone

en Before using the appliance for the first time

10 Juice centrifuge *

- a Grating container
- b Filter basket
- c Lid
- d Pusher for juice centrifuge

11 Dicer *

- a Base holder
- b Catch
- c Cutting grid
- d Slicing disc
- e Blade guard
- f Cutting grid cleaner

12 Universal cutter *

- a Jug with drive
- b Lid

13 Blender *

- a Blender jug made of Tritan
- b Blade insert
- c Lid
- d Filling opening
- e Funnel

* depending on model

Before using the appliance for the first time

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

Caution!

Never operate a damaged appliance!

- Remove the base unit and all accessories from the packaging and dispose of the packing materials.
- Check that all parts are present and examine them for obvious damage.
→ Fig. A
- Thoroughly clean and dry all parts before using for the first time.
→ "Cleaning and maintenance" see page 32

Parts and operating controls

Important!

The bowl, lid/jug of the universal cutter and the blender jug are not suitable for use in the microwave.

Colour coding

The appliance has a 2 or 3-speed drive (depending on the model). Every speed setting is identified with a different colour (black, grey und red). This colour coding system can also be found on the accessories. The accessories are automatically connected to the right speed setting.

Low speed, black with drive shaft 2

For using the dicer.



Medium speed, grey with drive shaft 1

For using the cutting discs, citrus press and juice centrifuge.



High speed, red without drive shaft

For using the blender and universal cutter.



Rotary switch with illuminated ring

→ Fig. B

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

Caution!

Only use the rotary switch to switch the appliance on and off. Switching off by opening the lid will damage the appliance.

Settings	
M	Instantaneous switching at maximum speed. Hold down switch for required duration.
0/off	Stop/Switch off
min – max	Operating speed steplessly adjustable from low to high speed.
Pulse	Intermittent operation at maximum speed. Recommended for making e.g. milkshakes in the blender.

Cable storage compartment

→ Fig. 

The appliance is equipped with a cable storage compartment. The length of the power cord can be adjusted as required by pulling out or pushing it back. After finishing work, push the power cord into the cable storage compartment by jerking it back in.

Preparation

- Place the base unit on a flat, clean and stable surface.
- Pull the power cord out to the required length.

Risk of injury!

- Do not insert the mains plug until all preparations for working with the appliance are complete.
- While operating the appliance, never reach into the bowl or filling shaft.
- After switching off, the drive continues running for a short time. Change tools/accessories only once the drive is at a standstill.

Important!

- Do not switch the appliance on until tools or accessories have been completely attached.
- The appliance cannot be switched on unless the bowl has been inserted correctly and closed with the lid. The lid lug must be fully inserted in the slot of the bowl handle.
- Only use the rotary switch to switch the appliance on and off.

Use of tools

Risk of injury!

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

Universal blade

For cutting and chopping.



Risk of injury!


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. Take hold of the universal blade by the edge of the plastic handle only.

Kneading hook (plastic)

For kneading dough (e.g. yeast dough, cake mixture) and mixing in ingredients which are not to be cut up (e.g. raisins, chocolate chips).




→ Fig. 

1. Attach the bowl. Observe the marking () when doing so. Rotate the bowl clockwise as far as possible.
2. Press drive shaft 1 into the tool holder until it locks into position.
3. Place the tool holder with the drive shaft on the drive. Place the universal blade or kneading hook on the tool holder and release.

Caution!

Do not add ingredients until tools have been fitted.

4. Add ingredients.
5. Attach the lid with the pusher. Observe the marking () when doing so.
6. Rotate the lid clockwise as far as possible.
7. Insert the mains plug. Set the rotary switch to the desired setting.

Adding more ingredients

8. To add more ingredients, set the rotary switch to **0/off**. Remove the pusher and add ingredients through the filling opening.
9. After processing, set the rotary switch to **0/off**. Disconnect the mains plug.

Emptying the bowl

10. Rotate the lid anti-clockwise and remove.
11. Take the tool holder with the universal blade or kneading hook out of the bowl. Remove the tool from the tool holder.
12. Rotate the bowl anti-clockwise and remove. Empty the bowl.
 - Clean all parts immediately after use.
 - “Cleaning and maintenance” see page 32

Stirring whisk

For cream and egg white.
Not suitable for solid ingredients.



→ Fig. 16

1. Attach the bowl. Observe the marking (▼) when doing so. Rotate the bowl clockwise as far as possible.
2. Place the drive shaft on the drive.
3. Insert the stirring whisk in the drive housing until it locks into position.
4. Attach the drive housing to the drive shaft, rotating slightly.
5. Add ingredients.
6. Attach the lid with the pusher. Observe the marking (▼) when doing so.
7. Rotate the lid clockwise as far as possible.
8. Insert the mains plug. Set the rotary switch to the desired setting.
 - After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
 - Clean all parts immediately after use.
 - “Cleaning and maintenance” see page 32

Cutting discs

⚠ Risk of injury!

Do not grasp the sharp blades or edges of the cutting discs. Take hold of the discs by the edge only. Do not reach into the filling opening. Always use the pusher for adding ingredients.

Reversible slicing disc – thick/thin



For slicing fruit and vegetables.
Marking on the reversible slicing disc:
“1” for the thick cutting side
“3” for the thin cutting side

Caution!

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

Reversible shredding disc – coarse/fine



For shredding vegetables, fruit and cheese, except hard cheese (e.g. Parmesan).
Marking on the reversible shredding disc:
“2” for the coarse shredding side
“4” for the fine shredding side

Caution!

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

Grating disc – medium-fine



For grating raw potatoes, hard cheese (e.g. Parmesan), chilled chocolate and nuts.

Caution!

The grating disc is not suitable for grating soft cheese and cheese slices.

Grating disc – coarse



For grating raw potatoes e.g. for potato pancakes or dumplings.

Potato fritter disc



For grating raw potatoes for rösti and potato fritters and for cutting fruit and vegetables into thick slices.

French fries disc



For slicing raw potatoes for chips.

Asian vegetable disc



For slicing fruit and vegetables into fine strips for Asian vegetable dishes.

Note: Attach french fries disc or Asian vegetable disc with the blade facing up. Discs suitable for other purposes are available from specialist outlets (see chapter “Special accessories”).

→ **Fig. 5**

1. Attach the bowl. Observe the marking (↻) when doing so. Rotate the bowl clockwise as far as possible.
2. Place the drive shaft on the drive.
3. Take the disc out of the protective cover. Place the disc on the disc holder. Turn the desired slicing/shredding side to face up. Place the disc on the disc holder so that the drive couplings on the holder engage with the disc openings. The disc must rest on the lateral lugs of the disc holder.
4. Attach the disc holder to the drive shaft, rotating it slightly.
5. Attach the lid with the pusher. Observe the marking (↻) when doing so.
6. Rotate the lid clockwise as far as possible.
7. Insert the mains plug. Set the rotary switch to the desired setting.
8. Add the ingredients for slicing or shredding and push down with the pusher, applying light pressure. Cut beforehand if necessary.
 - After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
 - Clean all parts immediately after use. Doing so prevents residue from drying on. → “*Cleaning and maintenance*” see page 32

Caution!

Finish processing and empty the bowl before the processed food reaches the lower edge of the disc holder.

Note: Add chocolate before switching on and cover with the pusher. After switching on, push down with the pusher.

Citrus press



For squeezing juice out of citrus fruits, e.g. oranges, grapefruits and lemons.

Caution!

The citrus press must be completely assembled before use.

→ **Fig. 6**

1. Attach the bowl. Observe the marking (↻) when doing so. Rotate the bowl clockwise as far as possible.
2. Place the drive shaft on the drive.
3. Place the strainer basket on the drive shaft. Observe the marking (↻) when doing so. Turn the strainer basket clockwise. The lug on the strainer basket must be fully inserted in the slot in the bowl handle.
4. Attach and press on the pressing cone.
5. Insert the mains plug. Set the rotary switch to the setting **min**.
6. Press one half of the citrus fruit down on the pressing cone. The juice will run into the container.
 - After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
 - Clean all parts immediately after use. Doing so prevents residue from drying on. → “*Cleaning and maintenance*” see page 32

Caution!

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

Juice centrifuge



For juicing pip fruit (e.g. apples, pears), soft fruit, pitted stone fruit, vegetables (e.g. carrots, tomatoes).

→ **Fig. 7**

1. Attach the bowl. Observe the marking (↻) when doing so. Rotate the bowl clockwise as far as possible.
2. Place the drive shaft on the drive.
3. Place the filter basket in the grating container.
4. Turn anti-clockwise until it locks into place.

5. Place the juice centrifuge in the bowl.
6. Attach the lid of the juice centrifuge with the pusher. Observe the marking (☒) when doing so.
7. Rotate the lid clockwise as far as possible.
8. Insert the mains plug. Set the rotary switch to the setting **min**.
 - Add fruit or vegetables to the filling shaft and push down with the pusher, applying light pressure. Cut up beforehand if necessary. After processing, briefly set the rotary switch to the setting **max** and let the appliance run until the pulp is fully squeezed out.
 - After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
 - Clean all parts immediately after use. → “*Cleaning and maintenance*” see page 32

Caution!

Empty the bowl in good time:

- after processing max. 500 g,
- before the juice reaches the grating container.

Blender

For mixing liquid or semi-solid food, for cutting/chopping raw fruit and vegetables and for puréeing food.



Blender jug made of Tritan

Tritan is an unbreakable plastic with no discernable taste or smell. Blender jugs made of Tritan can be used to process ice cubes and frozen food.

⚠ Risk of injury

Never reach into the attached blender! Do not remove/attach the blender until the drive is at a standstill. Do not touch the blades of the blade insert 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.

Caution!

Do not expose the blender jug to temperatures above 80°C.

→ **Fig. 11**

1. Attach the blender. Observe the marking (☒) when doing so. Rotate the blender clockwise as far as possible.
2. Add ingredients.

Processing quantities

Solid food	For optimum results 80 g
Liquids	max. 1.5 l
Hot or frothing liquids	max. 0.4 l

3. Attach the lid and rotate clockwise. The lid lug must be fully inserted in the slot of the blender handle.

Caution!

- Do not operate the blender when empty.
 - The blender will not operate until the lid is screwed on tight.
4. Insert the mains plug. Set the rotary switch to the desired setting.

Adding more ingredients

5. To add more ingredients, set the rotary switch to **0/off**. Remove the lid and add ingredients, or
6. remove the funnel and gradually add solid ingredients through the filling opening.
7. Pour liquid ingredients through the funnel.
 - After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
 - Clean all parts immediately after use. → “*Cleaning and maintenance*” see page 32

Tip: To preclean, pour a little water with detergent into the attached blender. Switch to setting **M** for several seconds. Discard the water and rinse the blender with clean water.

Dicer



Dicer for cutting food into cubes.

⚠ Risk of injury from sharp blades/rotating drive!

Never reach into the attached dicer! Do not remove/attach the dicer until the drive is at a standstill.

When disassembling/assembling the dicer, grasp the slicing disc by the plastic stud in the centre only.

Guidelines for usage

- The dicer is only suitable for cutting potatoes (raw or boiled), carrots, cucumbers, tomatoes, peppers, onions, bananas, apples, pears, strawberries, melons, kiwifruit, eggs, soft sausage (e.g. mortadella), boiled or fried boneless poultry meat.
- Very soft cheese (e.g. mozzarella, sheep's cheese) cannot be processed. In the case of sliced cheese (e.g. Gouda) and hard cheese (e.g. Emmental), the quantity processed in one cycle must not exceed 3 kg.
- Before processing pip and stone fruit (apples, peaches, etc.), remove the pips or stones.
- Before processing boiled or fried meat, remove the bones.
- Food must not be frozen.

Caution!

- 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 used improperly, Robert Bosch Hausgeräte GmbH cannot assume liability for any resulting damage. Also excluded is liability for damage (e.g. blunt or deformed blades) which result from processing unapproved food.

Important information:

- Food must not contain any bones, pips or other solid constituents.
- Fruit/vegetables should not be too ripe as the juice may otherwise 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 when pushing down.
- The dicer will not operate until the lid is screwed on tight.

Select the **operating speed** depending on the food to be diced.

Caution!

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

Low operating speed (min):

boiled potatoes, carrots, eggs, cucumbers, bananas, strawberries, melons.

Medium operating speed:

raw potatoes and carrots, soft sausage (e.g. mortadella), sliced cheese, hard cheese, peppers, tomatoes, onions, apples, kiwifruit.

→ Fig. 4

1. Insert the cutting grid in the base holder. Observe the recesses.
2. Insert the slicing disc with the blade guard in the base holder.
3. Press in the 3 catches until they engage.
4. Place drive shaft 2 on the drive.

Caution!

Always use drive shaft 2 for the dicer (**Fig. 4 - 4**).

5. Attach the bowl. Observe the marking (↻) when doing so. Rotate the bowl clockwise as far as possible.
6. Place the dicer in the bowl. The marking on the dicer must be exactly aligned with the bowl handle. The dicer must be fully positioned on the drive shaft. If necessary, use the blade guard to turn the cutter disc to the right position.
7. Remove the blade guard.
8. Attach the lid with the pusher. Observe the marking (↻) when doing so.
9. Rotate the lid clockwise as far as possible. The lid lug must be fully inserted in the slot of the bowl handle.

10. Insert the mains plug. Set the rotary switch to the desired setting.
 - Add the food to be processed to the filling shaft and push down with the pusher, applying light pressure. Cut up beforehand if necessary.

Caution!

Empty the bowl in good time:

- after processing max. 500 g,
- before the cubes reach the lower edge of the dicer.

Emptying the bowl

- After processing, set the rotary switch to **0/off**. Disconnect the mains plug.
- Rotate the lid anti-clockwise and remove.
- Fit the blade guard.
- Take the dicer out of the bowl.
- Rotate the bowl anti-clockwise and remove. Empty the bowl.
- Clean all parts immediately after use.
→ “*Cleaning and maintenance*” see page 32

Universal cutter

For cutting up small quantities of meat, hard cheese, onions, parsley, garlic, fruit and vegetables. It is not permitted to cut up coffee beans, peppercorns, sugar, poppy seeds and horseradish.



⚠ Risk of injury

Do not remove/attach the universal cutter until the drive has stopped. Do not touch the blades of the blade insert with bare hands. Never reach into the jug of the universal cutter! To remove chopped food, use a suitable implement (e.g. spoon).

Caution!

The universal cutter will not operate until the lid is screwed on tight.

→ Fig. ❶

1. Attach the jug. Observe the marking (⚠) when doing so. Rotate the jug clockwise as far as possible.
2. Add ingredients.

3. Attach the lid and rotate clockwise. The lid lug must be fully inserted in the slot of the jug.

4. Insert the mains plug. Turn the rotary switch to setting **M** and hold.

Note: The longer the appliance remains switched on, the finer the ingredients will be cut. With herbs the desired cutting result may be achieved very quickly after switching the appliance on. A brief “tap” on setting **M** may be sufficient.

- After processing, release the rotary switch. Disconnect the mains plug.

After using the appliance

- Rotate the universal cutter anti-clockwise and remove.
- Turn the universal cutter over, and the chopped food will fall into the lid.
- Hold the lid. Rotate the 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 immediately after use.
→ “*Cleaning and maintenance*” see page 32

Sample recipe for the universal cutter



Honey and hazel nut spread

- 10 g hazelnuts
- 100 g honey (room temperature)
- Put the nuts in the universal cutter jug and grind for 5 seconds on setting **M**.
- Add honey and process for 10 seconds on setting **M**.

Note the recommended processing quantities and times. → Fig. ❶

Cleaning and maintenance

The appliance requires no maintenance. Thorough cleaning will guarantee a long service life.

General information

- Clean all parts immediately after use. This will prevent residues from drying on and possibly attacking the plastic (e.g. essential oils in herbs).
- When processing food such as carrots and red cabbage, plastic parts may become discoloured. This can however be removed with a few drops of cooking oil.

Caution!

- Do not use cleaning agents containing alcohol or spirits.
- Do not use any sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.
- Do not wedge plastic parts in the dishwasher as they could become permanently deformed.
- Carefully clean the filter basket slats of the juice centrifuge so as not to damage them.

Risk of injury!

- Take care when handling sharp cutting blades.
- Grasp the universal blade by the edge of the plastic handle only.
- Grasp the cutting discs by the edge only.
- Never grasp the sharp blades or edges of the dicer insert. Grasp the slicing disc by the plastic stud in the centre only.
- Do not touch the blender blades and universal cutter blades with bare hands.
- Use a brush to clean the blades and cutting discs.

Risk of electric shock!

Unplug the appliance before cleaning it.

Cleaning the base unit

- Never immerse the base unit in liquids or hold under running water and do not clean in the dishwasher. Do not steam-clean the appliance.
- Wipe the base unit with a damp cloth. If required, use a little detergent.
- Then dry the base unit.

Cleaning the bowl, tools and accessories

- It is recommended rinsing all parts under running water immediately after use.
- Take accessories apart before cleaning. Do this in reverse order as described in the individual chapters.
- After cleaning, allow all parts to dry thoroughly or rub dry.

Taking the stirring whisk apart for cleaning

The stirring whisk can be taken apart for cleaning.

→ Fig.

1. Remove the stirring whisk from the gear.
2. Push in the lug and lift off the gear cover.
3. Remove both gear wheels from the housing. Clean carefully with a brush.
4. After cleaning and drying, re-assemble all parts in reverse order.

Cleaning the juice centrifuge

To clean the juice centrifuge, remove the filter basket from the grating container. Pre-rinse the parts under running water.

Caution!

Clean the slats of the filter basket carefully so as not to damage them.

Cleaning the dicer

Taking the dicer apart for cleaning

→ Fig.

1. Fit the blade guard. Take the dicer out of the bowl.
2. Open the catches. Remove the cutter disc with the blade guard.

Risk of injury!

Grasp the cutter disc and cutting grid by the plastic part only.

3. Remove any remaining pieces of food using the cutting grid cleaner.
4. Force out the cutting grid with the cleaner from below.

Clean the base holder in the dishwasher.

Prerinse all other parts under running water. Clean parts with a brush.

Cleaning the blender

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).

Taking the blade insert apart for cleaning

→ Fig. 

1. Turn the empty blender jug over. Rotate the blade insert anti-clockwise by the wings. The blade insert will release.
2. Take the blade insert out and remove the sealing ring.
3. After cleaning and drying, fit the sealing ring to the blade insert.
4. Fit the blade insert into the blender jug from below and rotate clockwise to secure.

Rotate the blade insert at least until the wing matches up with the marking on the blender jug.

Caution!

Never use the blade insert without the seal.

Cleaning the universal cutter

It is recommended cleaning the universal cutter immediately after use. This will prevent residues from drying on and possibly attacking the plastic (e.g. essential oils in herbs).

Do not clean the jug with the drive in the dishwasher but under running water using a brush. Do not leave in water. To dry, place the jug with the drive facing up.

Troubleshooting

Risk of injury!

Before dealing with any faults, disconnect the mains plug.

Important information:

The illuminated ring (operation indicator) will flash if there is an error in operation, the electronic fuses have tripped or the appliance has a defect.

Fault:

Appliance is no longer working.

Possible cause:

The appliance has been overloaded (e.g. tool jammed by food) and the electronic fuse has tripped.

Remedial action:

- Set rotary switch to **0/off**.
- Disconnect the mains plug.
- Eliminate the cause of the overload.
- Switch the appliance back on again.

Possible cause:

An attempt was made to attach the bowl or blender to the appliance while switched on.

Remedial action:

- Set rotary switch to **0/off**.
- Disconnect the mains plug.
- Attach the bowl or blender.
- Switch the appliance back on again.

Fault:

Appliance does not start.

Possible cause:

Parts not correctly attached. Lid not closed completely.

Remedial action:

- Set rotary switch to **0/off**.
- Disconnect the mains plug.
- Attach parts correctly according to the instructions and close the lid completely.
- Switch the appliance back on again.

Important information:

If the fault cannot be eliminated, please contact customer service (see customer service addresses at the end of this booklet).

Special accessories

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

French fries disc (MUZ45PS1)

For slicing raw potatoes for chips.

Asian vegetable disc (MUZ45AG1)

For slicing 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 rösti and potato fritters and for cutting fruit and vegetables into thick slices.

Disposal



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

Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.



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

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