



MCM41..
MCM42..



BOSCH

de Gebrauchsanleitung
en Operating instructions
fr Notice d'utilisation
it Istruzioni per l'uso
nl Gebruiksaanwijzing
da Brugsanvisning
no Bruksanvisning
sv Bruksanvisning
fi Käyttöohje
es Instrucciones de uso

pt Instruções de serviço
el Οδηγίες χρήσης
tr Kullanma talimatı
pl Instrukcja obsługi
hu Használati utasítás
uk Інструкція з експлуатації
ru Инструкция по эксплуатации
ar تعليمات الاستخدام

Preparation

- Place the base unit on a smooth, clean surface.
- Pull cord out of the cord store to the required length.
- Insert the mains plug.
- Keep the accessories drawer closed while working with the appliance.



Important information

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

Bowl with accessories/tools



Risk of injury from the rotating tools!

While the appliance is operating, keep fingers clear of the mixing bowl. Always use the pusher (7a) for adding ingredients. After switching off, the drive continues for a short time. Change tools only when the appliance 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 (9a)

For cutting, chopping and stirring.



Risk of injury from sharp blades!

Grip the universal blade by the edge of the plastic handle only. When not in use, always put the universal blade back into the accessories drawer.

Whipping (Beating) disc (9b)

for cream, egg white, mayonnaise.

Kneading hook (9c)

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

Fig. 6

- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction.
- Press the drive shaft into the tool holder until it locks into position.
- Inserting tools:
 - Insert tool holder into the bowl.
 - Insert universal blade, whisking disc or kneading hook into the tool holder and release.



Warning!

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

- Add ingredients.
- Attach lid with pusher (match arrow on lid to arrow on bowl) and rotate in a clockwise direction. Lid lug must be located fully in the slot in the bowl handle.
- 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 attachments (10a–10d)



Risk of injury from sharp blades!

Exercise particular caution when handling the attachments! Note shape and location of the insert when inserting it into the carrier disc. Take hold of carrier disc or chipper disc by the designated recessed grips only.

Slicing attachment – coarse (A)

Set rotary switch to low speed for slicing: cucumbers, carrots.

Slicing attachment – fine (B)

Set rotary switch to high speed for slicing: cucumbers, carrots.

Shredding attachment – coarse (C)

Set rotary switch to high speed for grating: apples, carrots, cheese, cabbage.

Shredding attachment – fine (D)

Set rotary switch to high speed for grating: carrots, cheese.

Chipper disc (E)

for slicing French fries (chips) and fruit salad ingredients.

Warning!

The chipper disc is not suitable for processing hard cheese, nuts, horseradish and similar foods.

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.

Depending on the required use:

- Insert the required insert into the carrier disc.
Note the form and the location (Fig. D-5a)!
- Attach the carrier disc to the drive shaft.

or:

- Attach chipper disc to the drive shaft. Attach lid with pusher (match arrow on lid to arrow on bowl) and rotate in a clockwise direction. Lid lug must be located fully in the slot in the bowl handle.



Risk of injury from sharp blades!

Do not put fingers in the feed tube. Only use the pusher when adding more ingredients.

- 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 contents using the pusher.

Warning!

Empty the bowl before it becomes so full that the sliced or grated contents reach the carrier disc or the chipper disc.

Citrus press (12)

Fig. E

for pressing the juice out of citrus fruits, e.g. oranges, grapefruits, lemons.

- 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 citrus press to the drive shaft (arrow on citrus press on arrow on the bowl) and rotate in a clockwise direction.

The lug on the filter basket must be located fully in the slot in the bowl handle.

- Attach and press on pressing cone.
- To extract juice from the fruit, set the rotary switch to low speed and press the fruit onto the pressing cone.

Warning!

Note the level in the bowl. Max. quantity: 500 ml. Empty the bowl without delay.

Juice centrifuge (13)

Fig. G

For squeezing the juice out of pip fruits (e.g. apples, pears), berries, pitted stone fruits, vegetables (e.g. carrots, tomatoes).

- 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.
- Screw on the grater with the filter basket as far as possible in a clockwise direction.
- Attach lid for juice centrifuge and rotate in a clockwise direction. Lid lug must be located fully in the slot in the bowl handle.
- Turn the rotary switch to a low speed setting.
- Add fruit or vegetables through the fill tube and only gently push forward with the pusher. Cut beforehand if necessary.
- After processing, set the rotary switch briefly to high speed and leave the appliance running until all the fruit pulp has been squeezed out.

Warning!

Note the level in the bowl. Maximum processing quantity: 250 g fruit or vegetables.

Blender

Fig. H



Risk of injury from sharp blades/rotating drive!

Never place fingers in the attached blender! Blender will not operate until the lid has been screwed on tight. Do not remove/attach the blender until the drive is at a standstill.



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.

Warning!

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

- Attach the blender jug (match arrow on the jug to the arrow on the appliance) and rotate as far as possible in a clockwise direction.
 - Add ingredients.
Maximum capacity – liquid = 1.25 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 feed tube
- or
- pour liquid through the funnel.

After using the appliance

- Set the rotary switch to **0/off**.
- Pull out the mains plug.
- Remove tool or accessory according to the following description.
- Clean all parts, see “Cleaning and servicing”.

Remove the bowl with accessories/tools:

- Rotate the lid in an anti-clockwise direction and remove.
- Remove tool:
 - Take tool holder together with universal blade, whisking disc or kneading hook out of the bowl. Remove the tools from the tool holder.
 - Grip the carrier disc or the chipper disc by the recessed grips and lift out of the bowl.
 - Turn the carrier disc over and carefully press out the insert from the underside (Fig. 13).
- Rotate the bowl in an anti-clockwise direction and remove.

Remove the citrus press

- Unscrew the citrus press and remove the bowl.

Remove the juice centrifuge:

- Rotate the lid on the juicer in an anti-clockwise direction and remove.
- Take the grater out of the bowl.
- Remove the bowl.

Remove the blender:

- 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 after use see “Cleaning and servicing”.

Cleaning and servicing**Risk of electric shock!**

Never immerse the base unit in water or place under running water.

Warning!

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

Note: 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.

Cleaning the base unit

- Pull out the mains plug.
- Wipe the base unit with a damp cloth. If required, use a little detergent.
- Then dry the base unit.
- Rinse the accessories drawer under running water and leave to dry. Do not clean in the dishwasher!

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 put the universal blade back into the accessories drawer.

All parts are dishwasher-safe. Do not wedge plastic parts in the dishwasher as they could warp.

Cleaning the blender**Risk of injury from sharp blades!**

Do not touch blender blades with bare hands. Clean them with a brush.

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 (without blade insert), lid and funnel are dishwasher-safe.

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

Tip: Pour a little water and washing-up liquid into the attached blender. Switch to setting **M** for several seconds. Pour out the water and rinse the blender with clean water.

Taking the blender apart Fig. 4

- Upon the flanks, 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



Risk of injury!

Never assemble blender on the base unit.

- 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. 6).

Cleaning the citrus press

All parts are dishwasher-safe. 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 juice centrifuge Fig. 5

To clean the juice centrifuge remove the filter basket from the disc holder.

Pre-rinse parts under running water.

Carefully clean the slats of the filter basket so as not to damage them.

Storing the appliance Fig. 6

- Pull out the mains plug.
- Stow the cord in the cord store.
- Stow the tools in the accessories drawer.
- Attach the bowl.



Note:

Take all accessory parts out of the bowl and/or blender before use.
Only insert the parts needed.

Troubleshooting



Risk of injury!

Before rectifying a fault, pull out the mains plug.



Important information for MCM42..

The On/Off display flashes if the appliance has been operated incorrectly or the 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 fuse has tripped.

Remedial action:

- Set the rotary switch to **0/off**.
- Pull out the 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.

Accessories

Fault:

Appliance does not start.

Possible cause:

Accessory not correctly attached.

Remedial action:

- Set the rotary switch to **0/off**.
- Attach accessory according to the appropriate instructions in this manual.



Important information

If the fault cannot be eliminated, please contact customer 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 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.

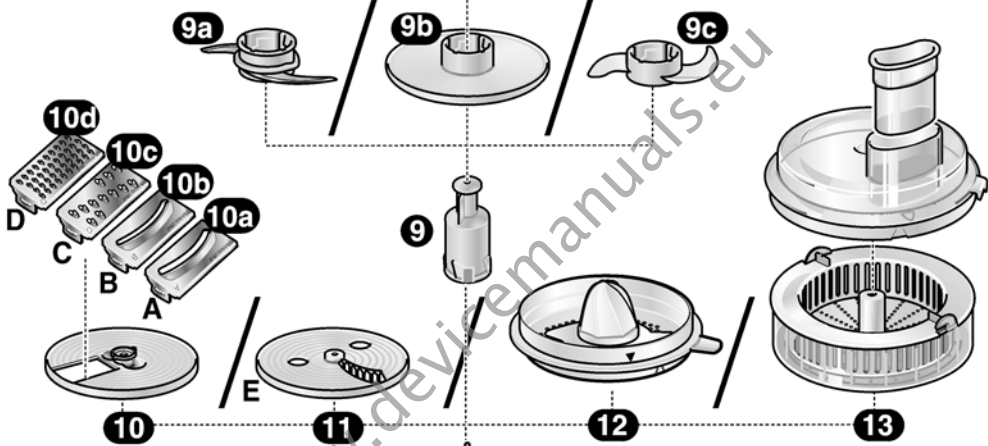
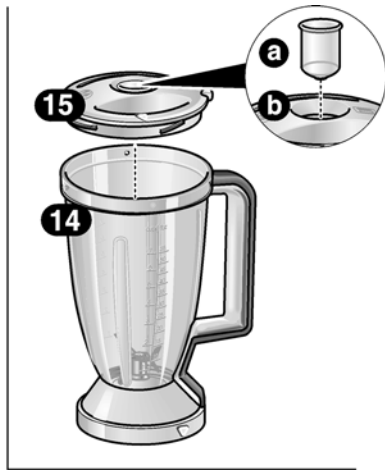
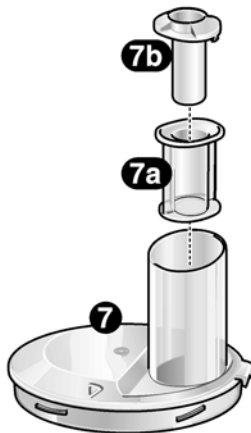
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Recipes/Ingredients/Processing

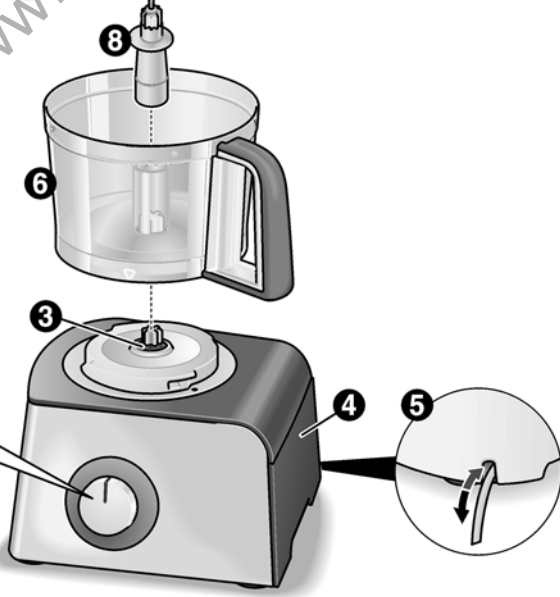
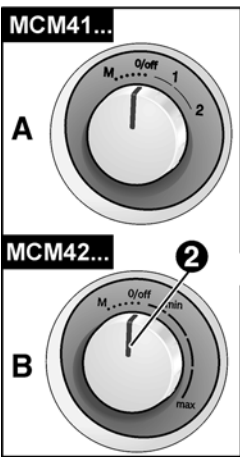
Tool	Speed	Time	Recipes/Ingredients/Processing
	low/high	approx. 1–2 min	Yeast dough Max. 500 g flour 25 g yeast or 1 packet of dried yeast 225 ml lukewarm milk 1 egg 1 pinch of salt 80 g sugar 80 g fat (lukewarm) Grated rind of half a lemon <ul style="list-style-type: none"> ● Add all ingredients (except the milk) to the bowl. ● Set rotary switch to a low speed for 10 seconds. ● Add milk and mix at high speed. Ingredients should be at the same temperature. When the dough has a smooth appearance, place in a warm location.
	M		Onions, garlic Amount: from 1 onion, quartered, up to 300 g from 1 clove of garlic up to 300 g <ul style="list-style-type: none"> ● Process the onion/garlic until it has been chopped to the required size.
	high		Meat, liver (for mince, steak tartare, etc.) Amount: 50 g–500 g <ul style="list-style-type: none"> ● Remove bones, gristle and sinews. Dice the meat. Making sausage meat, stuffing and pâté: <ul style="list-style-type: none"> ● Put meat (beef, pork, veal, poultry, or even fish, etc.) together with other ingredients and spices into the bowl and mix into a dough.
	high	approx. 1.5 min– 2 min	Strawberry sorbet 250 g frozen strawberries 100 g icing sugar 180 ml cream <ul style="list-style-type: none"> ● Put all ingredients in the bowl. Switch on immediately, otherwise the mixture will go lumpy. Mix until a creamy sorbet forms.
	low/high		Beaten egg white Amount: 2 to 6 egg whites <ul style="list-style-type: none"> ● Whisk at high speed. Set low speed to fold in ingredients.

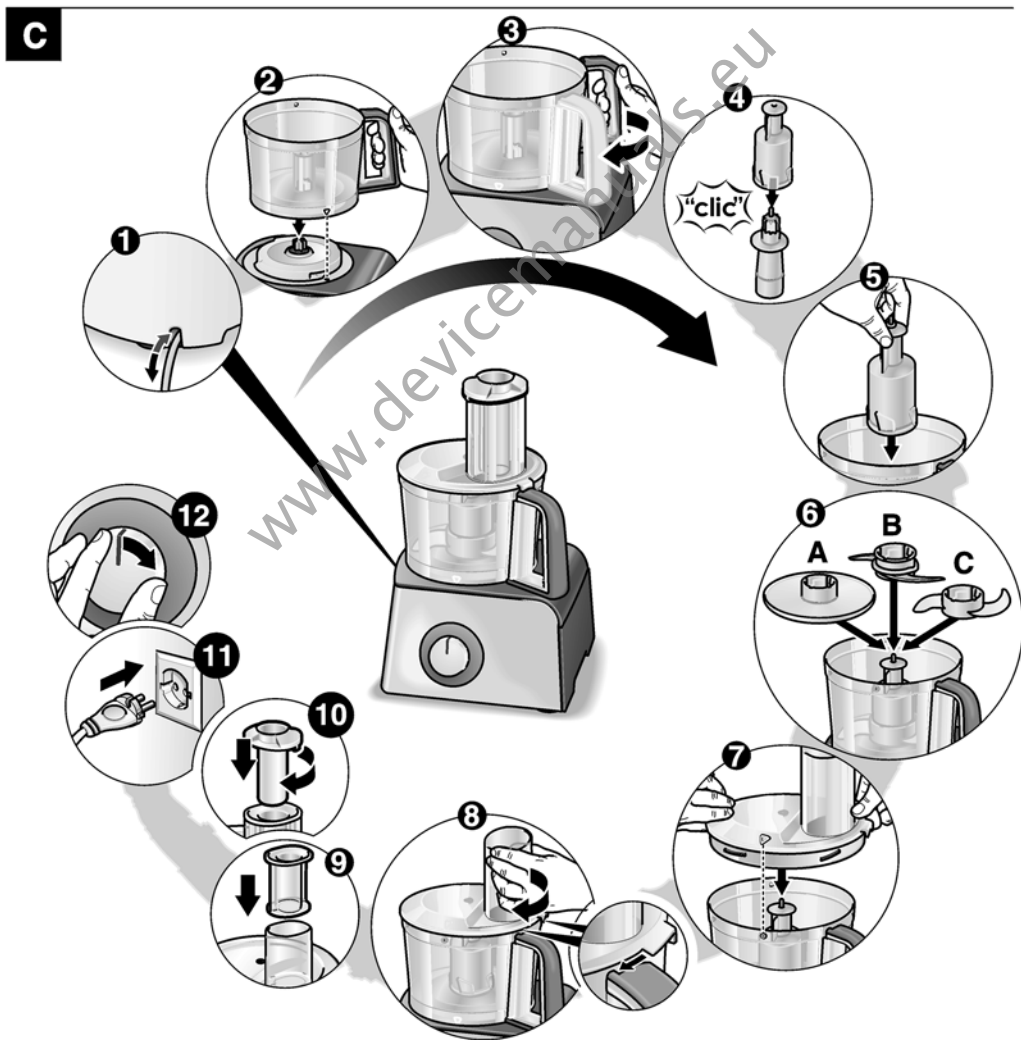
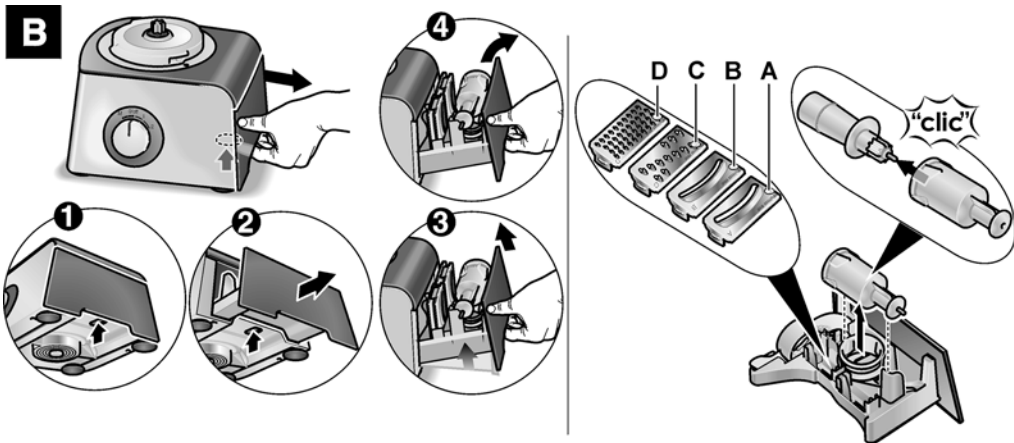
Tool	Speed	Time	Recipes/Ingredients/Processing
	low/high		Whipped cream Amount: 200 g–400 g <ul style="list-style-type: none"> ● Whisk at high speed. Set low speed to fold in ingredients.
	high/M		Nuts, almonds Amount: 200 g–400 g <ul style="list-style-type: none"> ● Remove shells completely, otherwise the blender blade will be blunted. Process the onion/garlic until it has been chopped to the required size.
	high/M		Puréeing fruit or vegetables (Apple sauce, spinach, carrot and tomato purée; raw or cooked) <ul style="list-style-type: none"> ● Put ingredients and spices into the blender and purée.
	high		Chocolate-milk 80 g–100 g chocolate ca. 400 ml hot milk <ul style="list-style-type: none"> ● Chop up the chocolate in the blender, add the hot milk and mix briefly.
	low/high		Mayonnaise 1 egg 1 tsp. mustard 150–200 ml oil 1 tbs. lemon juice or vinegar 1 pinch of salt 1 pinch of sugar Ingredients should be at the same temperature. <ul style="list-style-type: none"> ● Mix all ingredients (except oil) for several seconds at setting 1. ● Switch blender to Setting 2, pour the oil slowly through the funnel and mix until the mayonnaise emulsifies. Eat the mayonnaise immediately, do NOT store.
	high		Honey bread spread 40 g butter (from refrigerator) 150 g honey (from refrigerator) <ul style="list-style-type: none"> ● Using a knife, divide butter into small pieces and place in the blender. ● Add honey and blend at high speed for 15 seconds.

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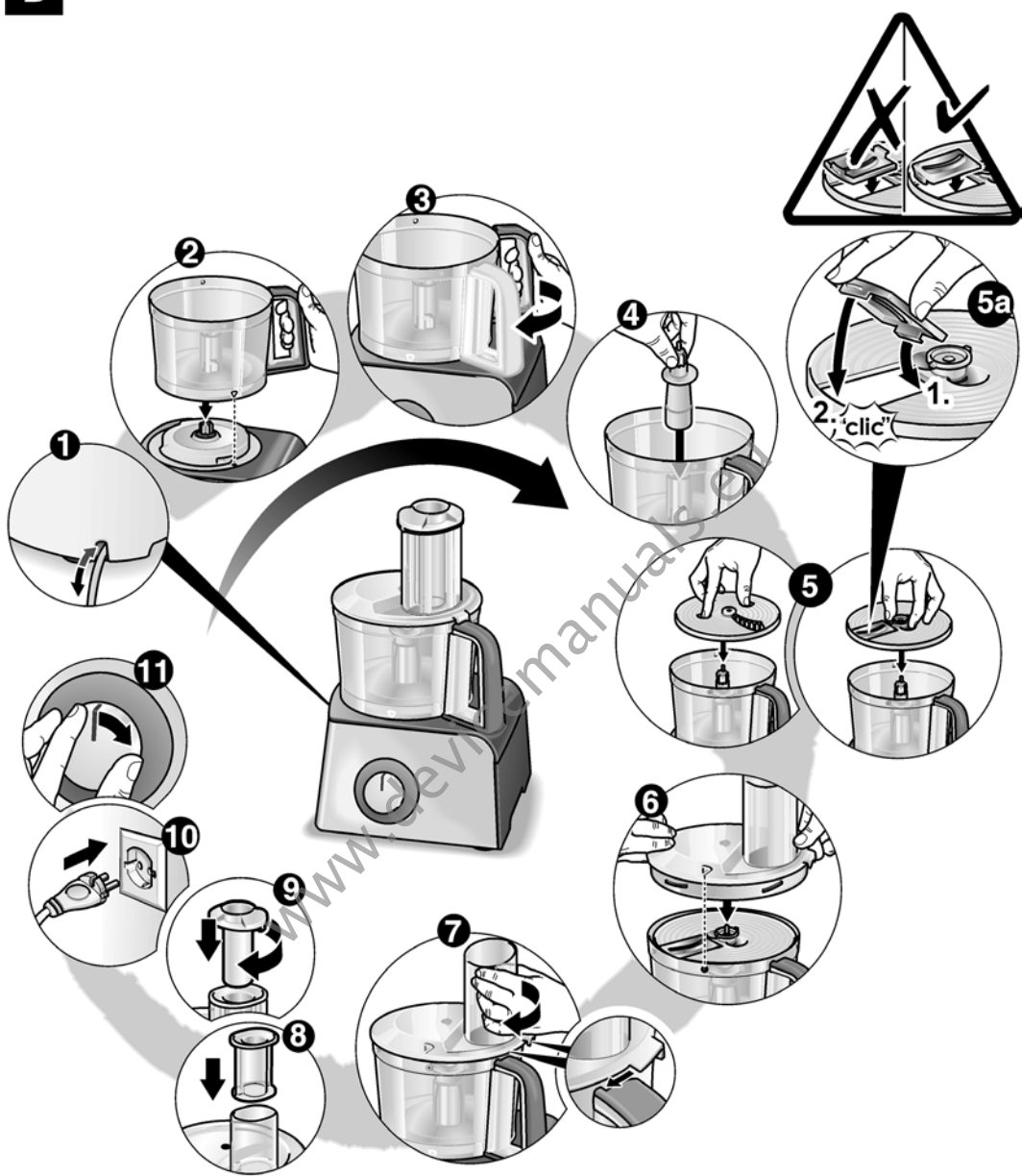


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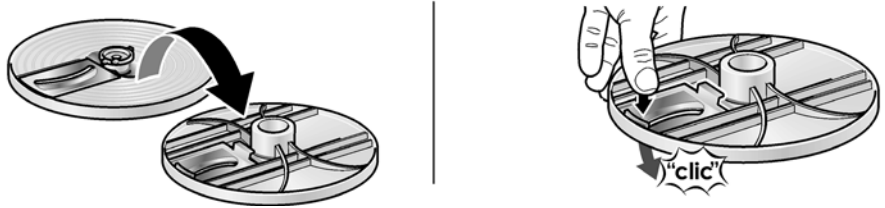


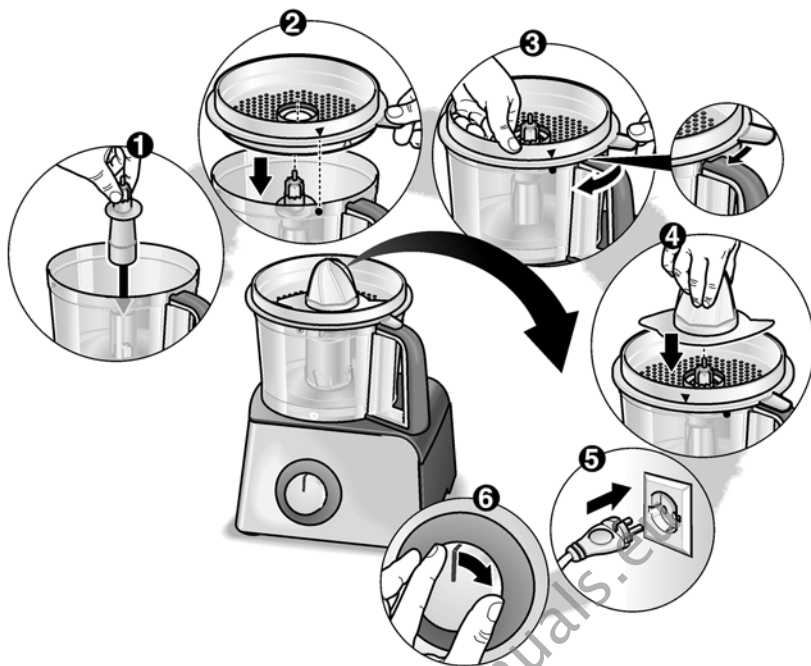
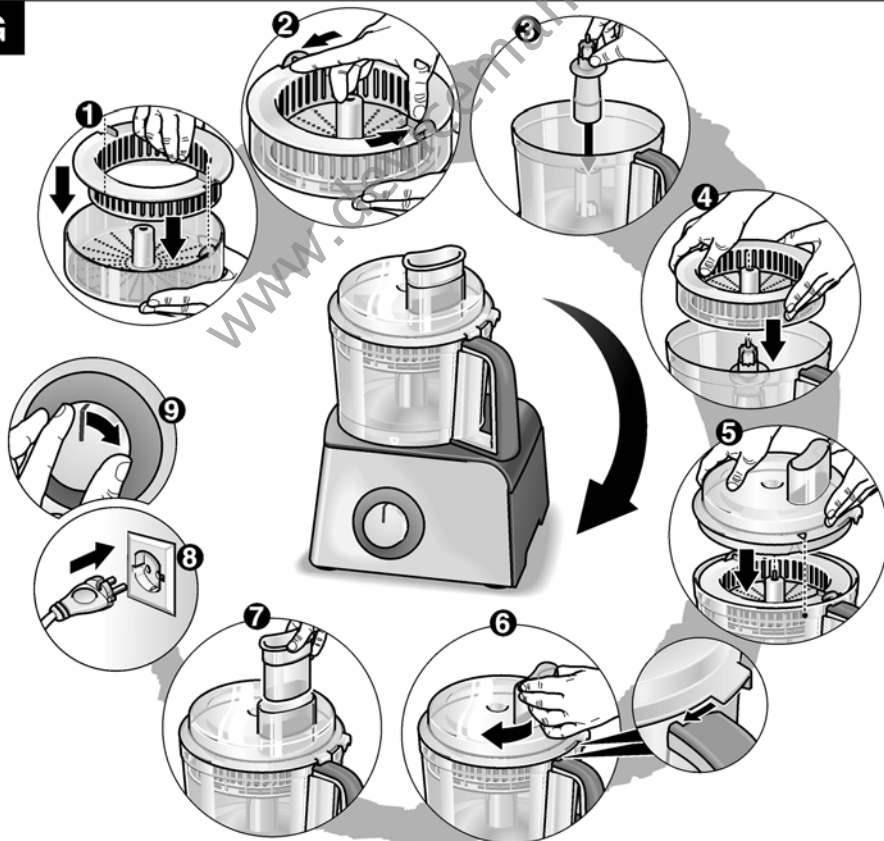


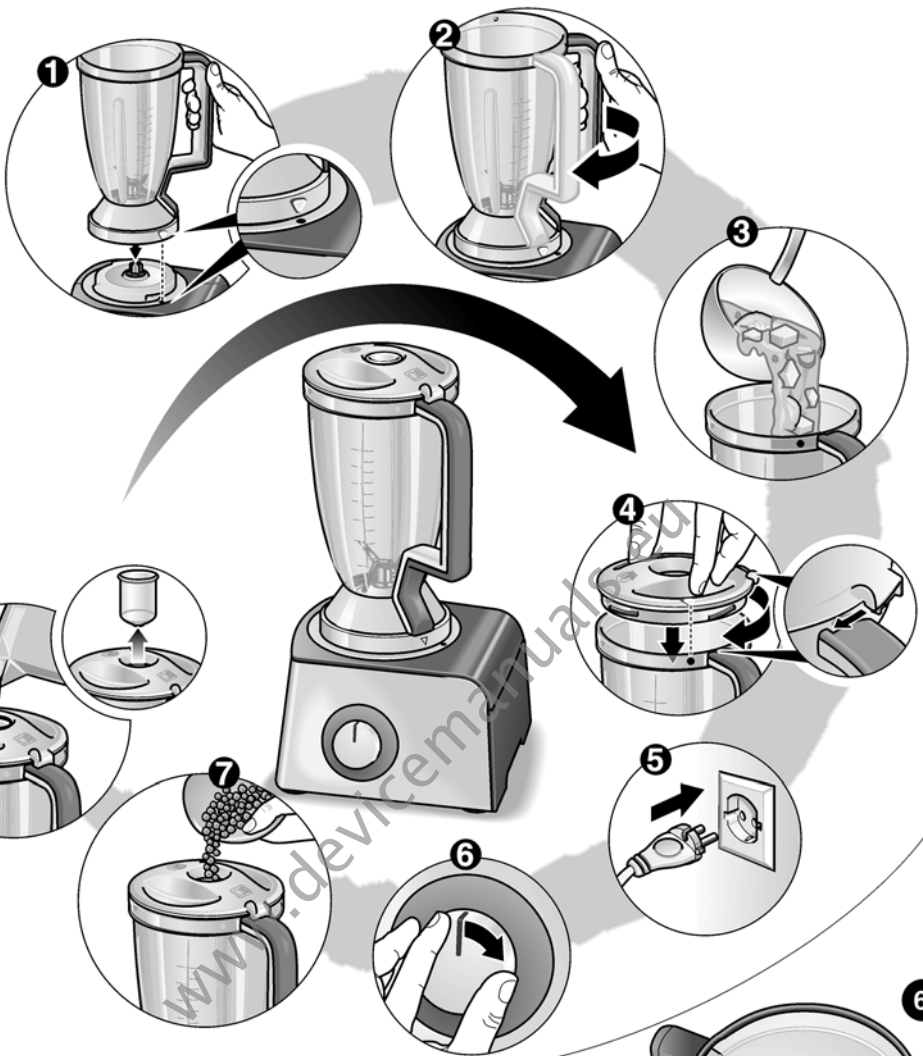
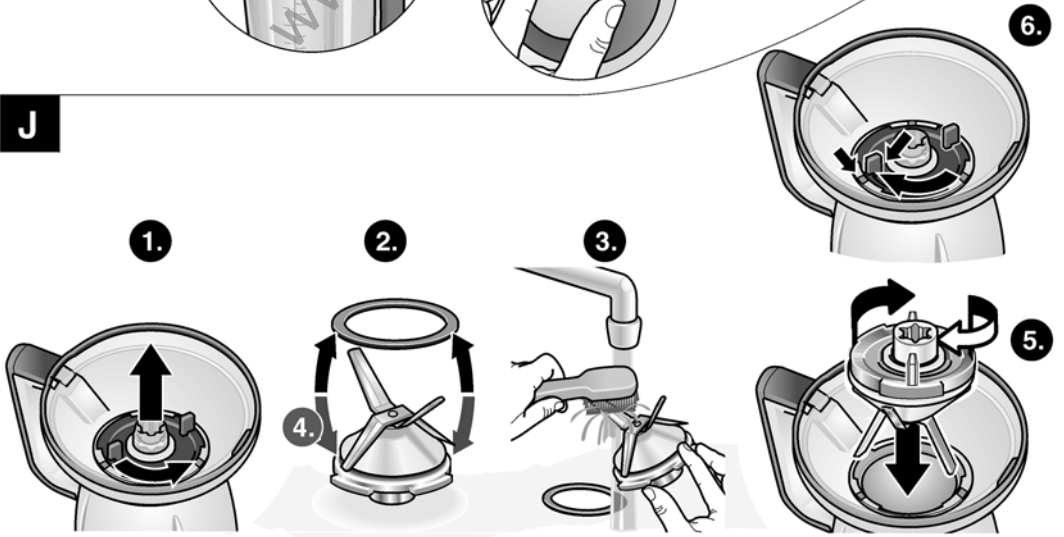
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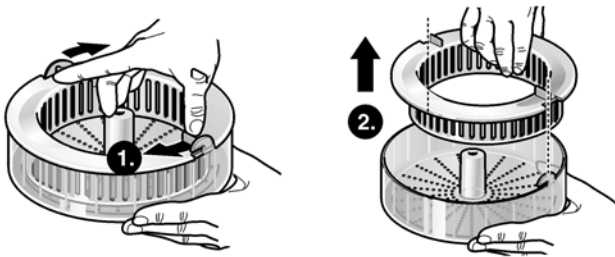
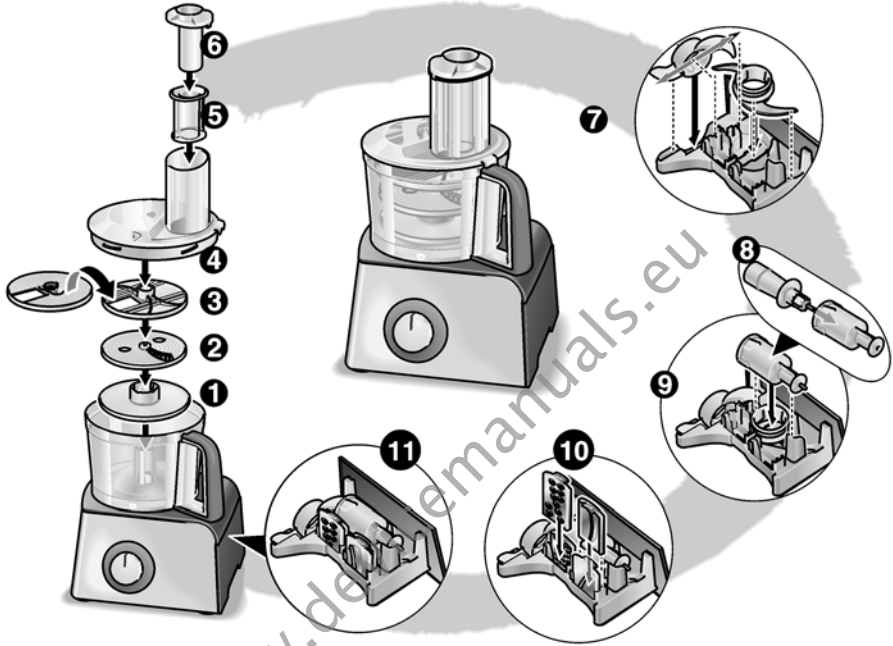


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F**G**

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K**L****M**

MCM41..	✓		✓	✓	✓	✓	
MCM42..		✓	✓	✓	✓	✓	✓
MCM4100GB	✓		✓	✓	✓	✓	✓

MCM41..	✓	✓	✓	✓	✓		✓
MCM42..	✓	✓	✓	✓	✓	✓	✓
MCM4100GB	✓	✓	✓	✓	✓	✓	✓