

BOSCH

**Concept 7400 Kitchen Machines
for model:
MUM 7400 UC**



**READ THIS MANUAL
thoroughly for important safety and operating
instructions before using this appliance.**



IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the kitchen machine.
2. To protect against risk of electric shock, do not put the drive unit in or under water or other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliances unattended during operation.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
7. To disconnect: switch appliance off then remove plug from power supply.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, disc, dough hook and/or other moving parts during operation to reduce the risk of injury to persons and/or damage to the appliance or its attachments.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury and is therefore prohibited.
11. Do not use outdoors or when standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Always operate appliance with covers in place.
14. Blades are sharp. Handle carefully due to risk of injury.
15. Remove beaters from mixing bowl before washing.

NOTE: ALSO BE SURE TO READ THE WARNINGS AND CAUTIONS THAT ARE PROVIDED BEFORE EACH ATTACHMENT'S OPERATING INSTRUCTION.

SAVE THESE INSTRUCTIONS

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HOUSEHOLD USE ONLY

ABOUT YOUR KITCHEN MACHINE

Congratulations on having selected the Bosch Concept 7400 Kitchen Machine — the finest interpretation of the Concept Series of kitchen machines that we and—thankfully—cooking professionals the world over, feel are the best household-type kitchen machines available.

As you read through these instructions, please pay particular attention to the **IMPORTANT SAFEGUARDS**. Specific safeguards for the attachments, as well as warnings and cautions, are provided in each section describing the operation of that particular attachment.

The Concept 7400

The MUM 7400 UC stainless steel kitchen machine includes the following components, see figure 1:

- a. MUM 7400 UC stainless steel, electronic power unit

- b. Six-quart capacity stainless steel mixing bowl (MUZ 7 ER1) with cover with integral filling tube and filling funnel/cap.
- c. Dough hook
- d. Twin beating whisks
- e. Six-cup capacity stainless steel blender (MUZ 7 MX3)
- f. Motor drive cover

Unpacking

Carefully remove the power unit from its packaging and place it on the counter so it is ready to use. As you remove the accessories from the carton, check them against figure 1 to assure that all the standard parts are present.

Electrical Specifications

Check to make sure that the voltage on which your Concept 7400 is to operate is the same as specified on the rating plate. Standard North American models have an



Figure 1.

electrical power rating of 700-watt maximum power rating with the accessory attachment that draws the most power (some accessory attachments may draw less power).

Before Using for the First Time

Before using any of the attachments for the first time, it is recommended they be washed, rinsed well and dried. Of the attachments supplied, all parts, except the blender's blade/base assembly, are dishwasher safe:

- > The blender's blade/base assembly should be washed under running water and dried.

Note: It is recommended that the blender's blade/base assembly never be left to stand in water or soap solution, to prevent the bearing lubricant from being washed out.

Getting to Know Your Bosch Kitchen Machine

The Bosch Concept 7400 Kitchen Machine comes with attachments shown in figure 1, however, in addition to the attachments that come with the MUM 7400 UC, Bosch offers many special accessories.

Special Accessories

To allow you to get the most service from your Bosch Concept 7400 Kitchen Machine, Bosch engineers have designed a line of special accessories to expand the usefulness of your machine. In addition to the attachments that come with the MUM 7400 UC, there are optional special accessories that can be ordered separately. These accessories include a food and meat grinder, grain mills, citrus juicer and ice cream maker, plus additional attachments that can be used with the meat grinder: fancy cookie attachment, fruit pulper, pasta-

making disks and grater attachment. See SPECIAL ACCESSORIES at the back of this booklet, page 21. Or, to view all currently available accessories, visit our Web site at

www.boschsmallappliances.com

Work on expanding the usefulness of the Bosch Kitchen Machine is a continuing process. If there is some type of accessory in which you are interested in, that is not included at the back of the book, please either write us at:

- **Bosch Small Appliances Customer Support**
BSH Home Appliances
5551 McFadden Avenue
Huntington Beach, CA 92649

or call us at:

- 1 (866) 44BOSCH
[1 (866) 442-6724]

Power Unit Features

The MUM 7400 UC power unit has the following features, refer to figure 2:

700-watt motor

The most powerful motor offered with any household kitchen machine.

Electronic speed control

Six-position rotary switch is located at front of power unit: 4 speeds plus a momentary pulse function and a stop position, "O/Off," see figure 2a.

Timer Control

The Bosch exclusive electronic timer is controlled by four buttons, see figure 2b. The timer can be set to operate the Concept 7400 for up to 30 minutes. Timing is displayed in the digital display.

Electronic Safety Control

Monitors the power unit to assure that it is functioning properly. Provides automatic shutdown in case of interruption of the power supply, stalled motor or motor overload.

Digital LED Display

Multifunction digital display, see figure 2c:

1. Speed Display

The speed selected is displayed as bars across the top of the digital display: A single bar is illuminated for speed 1, two bars speed 2, etc.

2. Time Display

Time selected when using the timer control is displayed and counts down when timer is in use.

3. Error Reporting

Displays error message if there is a problem that has caused the electronic safety control to be activated. See TROUBLESHOOTING section for error codes.

Motor drive cover

Used to cover mono drive when not in use, see figure 2d.

Mono drive

Four electronically controlled shaft speeds are all available from a single location; each attachment automatically connects to the appropriate drive speed, figure 2e.

Gentle start

a special feature that brings the motor up to speed over a two-second period; limiting splashing.

Convenient cord storage

Convenient cord storage is located on the back of the power unit, see 2f.

Integrated hand grips

Side recesses provide for easy lifting and carrying of power unit when not in use, see 2g.

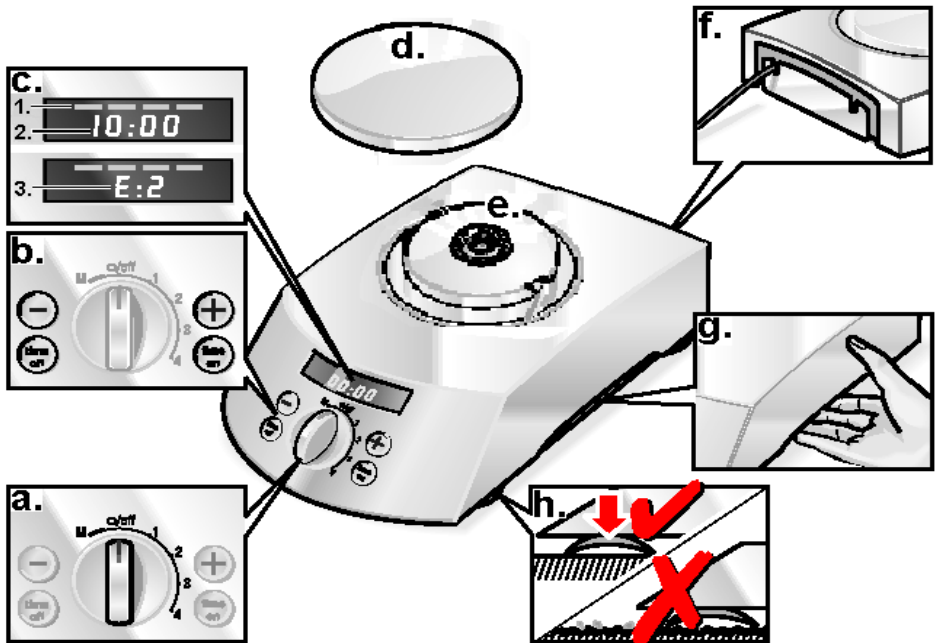


Figure 2.

Four rubber feet

Four rubber feet with formed suction cups provide the ultimate in stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration. Need clean smooth surface, see figure 2h.

Getting Started

The operation of your Bosch Concept Series Kitchen Machine is summarized below.

Specific instructions for using each of the attachments, provided with Bosch Concept 7400 Kitchen Machine follow this summary. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the IMPORTANT SAFEGUARDS and WARNINGS provided.

1. Place power unit on suitable work surface.

Before using the machine with any of the attachments, the power unit should be placed on a suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is no flour or oil on the surface. A clean smooth surface will provide the best footing for the suction cup feet on the power unit and will limit slipping and/or “walking.”

2. Plug power unit into power supply.

Unwind the power unit’s cord to appropriate length and plug it into a convenient nearby receptacle.

3. Remove motor drive cover.

Remove motor drive cover from mono-drive.

4. Select the attachment to be used.

Select attachment you wish to use and place on power unit. See specific instructions for attachment selected. Specific instructions are located on pages listed below:

Attachment	Pages
Mixing bowl w/dough hook	9—11
Mixing bowl w/twin whisks	11—14
Blender	15—17

Table 1.

5. Operate unit

Once the attachment is in place, the power unit may be operated. The power may be manually turned on and off using the rotary switch or operating time may be controlled using the timer.

Using the timer

The operation of the power unit can be set to turn off automatically after a set time (maximum on time is 30 minutes). The length of time of operation may be selected with the appliance either already on and running, or with rotary switch in Off, “O/Off,” position; power unit must, however, be plugged in.

To use timer function:

1. Turn on the timer function by depressing the “time on” button, see figure 2b. The display will show minutes and seconds separated by a colon. The initial display will be “00:00” with the separating colon flashing.
2. Select the operating time desired by pressing the “+” button to increase the time in 10-second increments or the “-” button to decrease the time in 10-second increments.

Holding either button down for more than 2 seconds will cause the time to increase or decrease rapidly. Also, if the running time desired is close to 30 minutes, the timer can quickly be set to 30 minutes by

depressing the “-” button after first selecting the timer function. The time could then be adjusted down from 30 minutes by depressing the “-” button.

Using the Rotary Switch

Once the attachment is in place, the speed of its moving components can be controlled through the use of the rotary switch at the front of the power unit. See figure 2a. The rotary switch has six positions:

- a. “M,” a momentary “pulse” position that provides full speed and power for the time it is held in position.
- b. “O/Off,” the Off position.
- c. Four speeds labeled 1, 2, 3 and 4. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 4. The selected speed is also indicated by the bar at the top of the digital display, see figure 2c, 1. The bar is broken into four separate segments. For Speed 1 a single segment is illuminated, for Speed 2 two segments are illuminated. This continues until Speed 4 when all four segments at the top of the display are illuminated.

Timer with Rotary Switch

If the timer function had been turned on prior to switching the power unit on and setting the speed with the rotary switch, the power unit will run for the time selected and then turn itself off. The digital display will show “00:00” and the colon between the minutes and seconds, as well as the four speed segments, will flash. The rotary switch should then be turned to the Off position, “O/Off.” The timer will automatically turn itself off.

Interrupting or Pausing Timer

The timer function may be interrupted or paused at anytime by turning the rotary switch to the Off position, “O/Off.” The operating time will stop at the current time. To restart simply turn the rotary switch back on to the desired speed. The appliance will then continue to operate for the remaining time or until again interrupted.

Stopping Timer Function

The timer function can be turned off at any time by depressing the “time off” button, see figure 2b. If the rotary switch is On, the power unit will continue to run at the selected speed until turned off manually.

Electronic Safety Control

The Bosch Concept 7400 Kitchen Machine incorporates an electronic safety control to protect the motor. If the safety becomes activated, the power unit will shutoff and an error code will be displayed, see figure 2c, 3. See TROUBLESHOOTING at the back of this manual if the electronic safety control should become activated.

6. Turn power unit off.

When your work with the attachment is completed or the capacity of the batch-feed attachment has been reached, turn the power unit to the Off position, “O/Off.” If you are using the timer function, turning the rotary switch to Off will stop the timer at the amount of time remaining.

7. Remove the attachment.

Remove the attachment from the power unit, per instructions for the specific attachment being used.

8. Continue use.

If the attachment was of the batch-feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Restart the power unit by turning the rotary switch to the desired speed. If the timer function was being used when the power unit was stopped, turning the rotary switch back on to the desired speed will cause the power unit to continue to operate for the remaining time or until again interrupted. Repeat as necessary to complete necessary work.

9. Work completed, remove attachment.

If the attachment is of the continuous feed type or is the batch type and you have completed the work you wished to perform, turn the rotary switch to the Off position, "O/Off" and unplug; if the timer function was being used, depress the "time off" button (this will turn off timer function and the digital timer display) and then turn rotary switch to the Off position, "O/Off," and unplug. With the power unit off and unplugged, remove the attachment from the power unit per the instructions for the specific attachment being used.

10. Place contents (batch feed type).

If the attachment is the batch feed type, disassemble per the specific attachment's instructions and place the contents in a suitable container.

11. Care and cleaning.

Once you have completed working with the Bosch Kitchen Machine, the next step is to disassemble and clean the attachments. If you wish to use another attachment, please return to step 4, above.

Power unit

With the power unit turned Off and unplugged, it should be cleaned only with a clean, damp cloth. Then wipe off the motor drive cover and reinstall on the power unit. Never use coarse or caustic cleaning products to clean the power unit. Never immerse the power unit in water.

The power unit may be left on the counter or stored for future use. In either case, always be sure to replace the motor drive cover on the mono drive. This will prevent dust and/or flour buildup in the drive.

The Bosch Concept 7400 Kitchen Machine has been specially designed to enable it to be stored in a drawer. Wind the cord around the cord holder and, using the carry grips, lift the power unit and place in your chosen storage area.

Attachments

The attachment(s) that has been used should be disassembled and washed, per their specific instructions, dried and stored for future use.

STANDARD ATTACHMENTS

Following are the specific instructions for the standard attachments provided with the Bosch Concept 7400 Kitchen Machine.

Stainless Steel Mixing Bowl (MUZ 7 ER1) with Twin Beating Whisks and Dough Hook

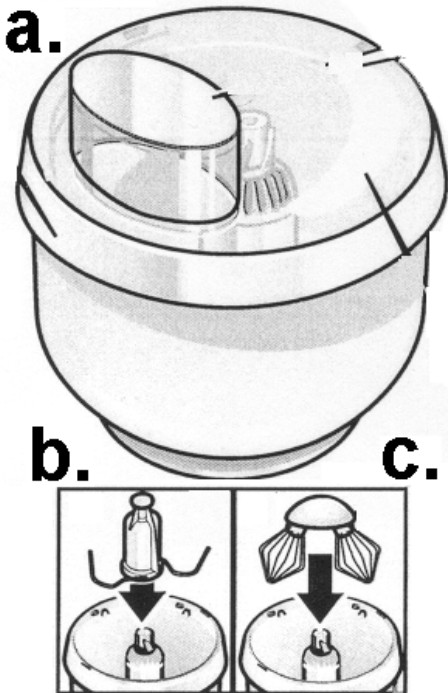
WARNING

1. There is a risk of injury from rotating tools when using the mixing bowl with the dough hook or the twin beating whisks.
2. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and

whisks during operation to prevent injury and/or damage to the power unit or accessories.

3. Always work with the bowl lid fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched Off, the power unit will continue to turn for a brief period.

The mixing bowl with dough hook and twin beating whisks consists of the following components, see figure 3:



- 4a. Stainless steel bowl with anti-splash cover and filling funnel cap
- 4b. Dough hook
- 4c. Twin beating whisks

How to Use Dough Hook

The dough hook and mixing bowl are intended to be used to knead yeast doughs and to mix cookie and pastry doughs, and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

Use of mixing bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and dough hook be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.

The driveshaft can be removed for cleaning by pushing down on the shaft, as shown in figure 4a. After washing, rinse and dry the driveshaft and replace in the bowl by pressing it in, from the bottom, as shown in figure 4b, until it snaps into place.

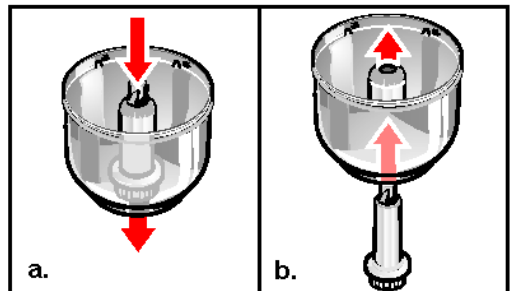


Figure 4.

2. If you have not already done so, remove the motor drive cover from the power unit's mono drive (see figure 5a) and place the stainless steel mixing bowl on the mono drive of the power unit. Turn the bowl counterclockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 5b.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned On can result in damage to the bowl and/or coupling.

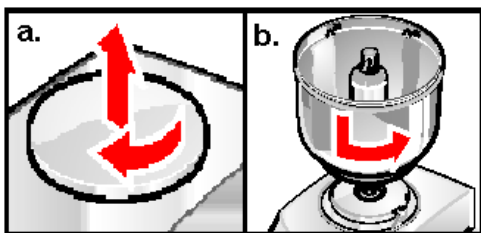


Figure 5.

3. Engage the dough hook on the driveshaft of the mixing bowl by placing it over the center column, as shown in figure 6a. Once in place, check to make sure the dough hook has engaged the driveshaft by turning the dough hook clockwise while pushing down until it stops.

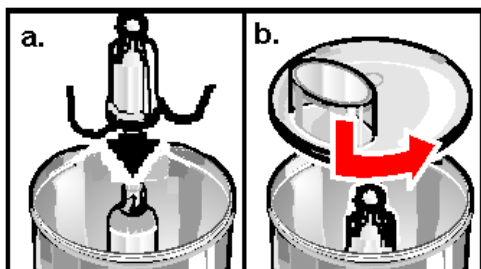


Figure 6.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the bowl cover, and turn the cover counterclockwise to fasten the bowl cover to the bowl. See figure 6b.

The cover has an integral filling funnel with a cap. The funnel cap may be removed to add ingredients, but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving dough hook.

Placing into Operation w/Dough Hook

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. See table 1 for examples demonstrating the use of the dough hook attachment. Sample recipes may also be found in the recipe section, at the back of this manual.

How to Use Twin Beating Whisks

The Bosch Concept 7400 Kitchen Machine also comes with a twin beating whisk assembly, see figure 3c.

The twin beating whisks and mixing bowl are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

OPERATION WITH DOUGH HOOK AND WHISK ASSEMBLY

Below you will find a table listing examples of how the dough hook and the whisk assembly are to be used for various typical applications.

Attachment	Ingredients	Speed	Time	Max. Amount
Twin beating whisks	Egg whites (2)	4	2 min. (approx.)	20 eggs (approx.)
	Whipping cream	3	2 min.	6 cups (approx.)
	Sponge cake (any recipe) Combine all ingredients Whip Fold in flour mixture Mix	1 4 M (pulse) 4	1/2 min. 4–6 min. 3 min (approx.)	3x basic recipe (6 layers)
	Basic cake batter Combine all ingredients Mix	1 4	1/2 min. 3 min.	3x basic recipe (6 layers)
Twin beating whisks/dough hook	Cookie dough Cream soft butter or shortening and sugar using twin beating whisks Combine flour alternately with liquid using dough hook Stir in nuts, chocolate chips, etc. using dough hook Note: To avoid possible damage to whisks NEVER use whisks to stir in such items.	1 4 2 or 3	1/2 min. 3 min. (approx.)	3x basic recipe (9 dozen cookies)
Dough hook	Yeast dough Combine all wet ingredients Add flour in portions	1 1 or 2	1/2 min. 5 min. (approx.)	3x basic recipe (10, 1 lb. loaves)

Table 1. Examples of operation using whisk assembly and dough hook. Speed 1 should be used for initial stirring and combining. Place all ingredients into the mixing bowl, liquids first. Shortening must be soft (room temperature).

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other heavy doughs. The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of mixing bowl with twin beating whisks

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and twin beating whisk assembly for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and twin beating whisk assembly be washed. All components of the mixing bowl and the twin beating whisk assembly are dishwasher safe. However, it is recommended that the beating whisk assembly be disassembled before cleaning.

The beating whisk assembly may be disassembled as shown in figures 7a and 7b, and washed in the dishwasher along with the mixing bowl and other components. After washing, make sure the whisk assembly components are dry before reattaching the whisks as shown in figures 7c and 7d.

The driveshaft should also be removed from the mixing bowl for cleaning, if it has not already been done. See previous section, covering mixing bowl and dough hook, for instructions on how to remove driveshaft.

2. If you have not already done so, remove the motor drive cover and place the mixing bowl on the mono drive of the power unit and turn the bowl counter-

clockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 4.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned On can result in damage to the bowl and/or coupling.

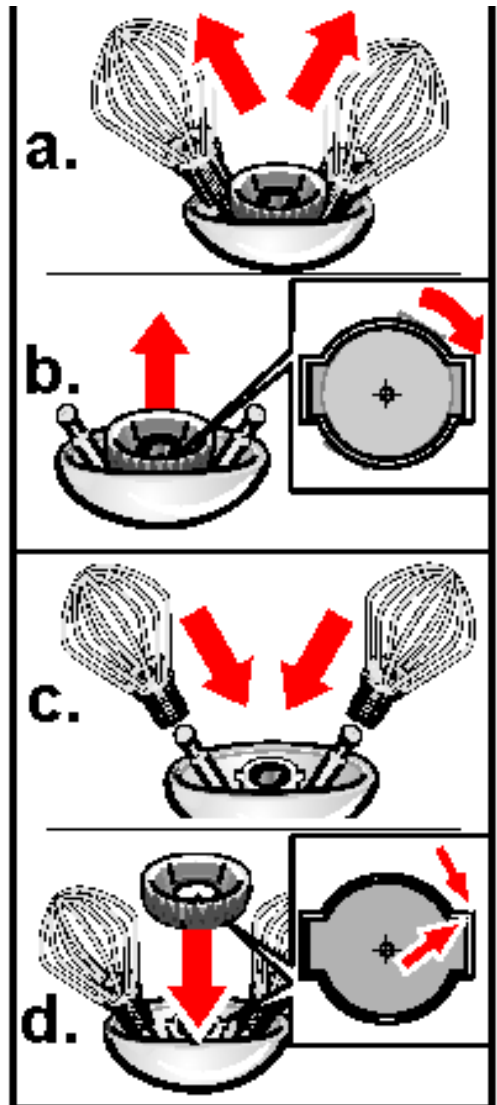


Figure 7.

3. Place and engage the twin beating whisk assembly on the driveshaft of the mixing bowl as shown in figure 8a.

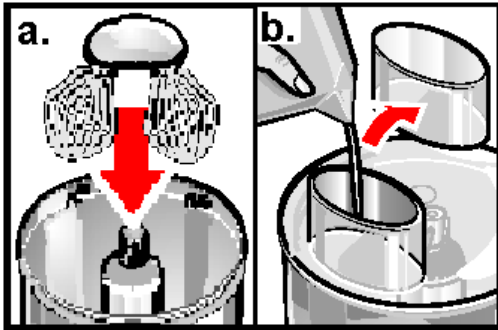


Figure 8.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the cover, and turn the anti-splash cover counterclockwise to fasten the bowl cover to the bowl.

The anti-splash cover has an integral filling funnel with a cap. The cap may be removed to add ingredients, as shown in figure 8b, but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring process, as well as prevent splatter, and also serves to prevent accidental contact with the moving whisks.

Placing into Operation w/Twin Beating Whisks

Make sure that the switch is in the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.
2. When adding ingredients to a mixture:
 - a. Turn the rotary switch to a lower speed
 - b. Remove the cap from the filling funnel
 - c. Add the ingredients through the funnel opening and replace the cap
3. If a large batch of dough is to be left in the mixing bowl and allowed to rise, the cover should be removed and placed only loosely on the bowl so that it is free to move if the dough should begin to press on it.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the anti-splash cover by turning the cover clockwise and lifting off. Once the cover has been removed, the dough hook or the twin beating whisks may be removed by turning the hook or whisk assembly clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

The mixing bowl, twin beating whisks, dough hook anti-splash cover, filling funnel cap and bowl, either the stainless steel bowl or plastic bowl, are dishwasher safe.

To facilitate cleaning:

- > The driveshaft should be removed from the mixing bowl, see figure 4
- > The beating whisk assembly should be disassembled, see figure 7

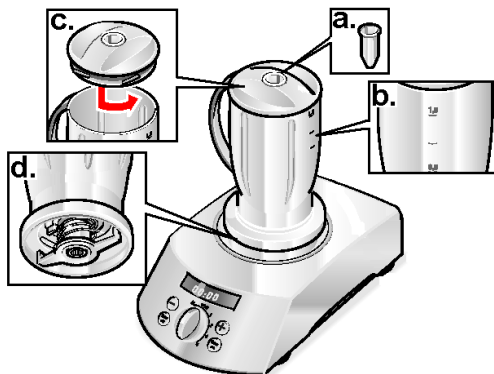


Figure 9.

- 9a. Cover closure/funnel
- 9b. Blender jar
- 9c. Cover
- 9d. Blade assembly

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Stainless Steel Blender (MUZ 7 MX3)

WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place blade assembly on power unit without blender jar properly attached.
5. Always operate the blender with the cover in place. Always hold the cover in place when in operation to prevent the cover from coming off.
6. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
7. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

The Bosch Concept 7400 Kitchen Machine includes the MUZ 7 MX3 blender . The blender accessory consists of, see figure 9.

How to Use Blender

The blender has been designed for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

Before beginning to use this or any other attachment, make sure that the power unit is on a clean, smooth, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the blender for the first time, it is recommended that the blender jar cover, closure/funnel and blade assembly be washed. All components, except the blade assembly, are dishwasher safe. Remove the blade assembly from the blender, see figure 10.

CAUTION

Blade/base assembly is very sharp.
Handle with care.

The blade assembly may be easily removed, by inverting the blender, pressing down on the quick release handle, turning it counterclockwise until it stops, as shown in figure 10a, and then lifting up, see figure 10b.

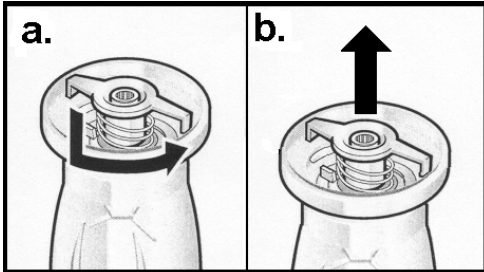


Figure 10.

Wash the blade assembly under running water. Do not place the blade assembly in the dishwasher or allow it to stand in water. This will tend to wash out the lubricant. After cleaning, rinse thoroughly and dry before using.



Figure 11.

2. To assemble or reassemble blade assembly into the blender, insert the blade assembly into the blender jar as shown in figure 11, press down on the

quick release handle of the blade assembly and turn clockwise to the stop. The blade assembly is then back in place.

3. If you have not already done so, remove the motor drive cover and place the blender on the mono drive. Turn counterclockwise to lock the blender in place, see figure 12a.

Placing Blender into Operation

Make sure that the switch is in the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug it into wall outlet. The blender is now ready for operation.

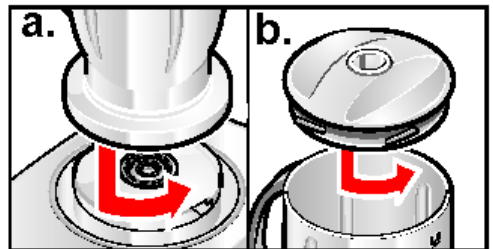


Figure 12.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar, and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 13. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 13a. For liquids, the closure/funnel may be left in place and the liquids added by pouring them into the closure/funnel, see figure 13b.

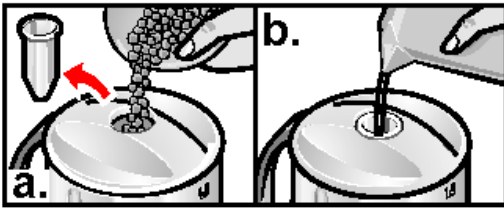


Figure 13.

Example of Use of Blender

To familiarize you with the operation of the blender, a sample recipe for mayonnaise is provided below:

Mayonnaise Recipe

- 1 whole egg
- 1/3 cup of vegetable oil
- 2 tablespoons lemon juice or light vinegar
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon of salt
- 2/3 cup of vegetable oil

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 13b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10–20 seconds). Makes 1 1/4 cups.

Tips:

The blender should be operated with careful consideration as to what is required and/or desired. The speed at which the blender is operated and the length of operation for a given job will depend upon the degree of fineness desired or the amount being blended.

When the blender is being used on dry materials, such as nuts or dry bread, the best results will be obtained when the blender jar is filled with approximately 1/2 cup of material to be blended.

If the blender does not start (even after trying the highest speed) after having switched it On and the digital display is showing an error message (i.e, "E:2") the blade has become blocked by the contents. The power unit should be:

1. Switched to Off, "O/Off," and unplugged.
2. The mixture should be removed and the contents at the bottom of the jar loosened.

Removing Contents

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to the Off position, "O/Off." Remove the blender from the power unit by turning the blender clockwise while lifting. With the blender removed from the power unit, the contents of the blender may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Blender

All components of the blender, except the blade assembly, are dishwasher safe. It is recommended that the blade assembly be cleaned only under flowing water rather than in the dishwasher. Soap and detergent will tend to wash out the bearing lubricant of the blade/base assembly. Do not use scouring cleaners on any of the blender parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Service and Repair

The Bosch Concept Series Kitchen Machines require no special care other than the care and cleaning noted in this manual. If you are having a problem with your machine, before calling our Customer Support group, please refer to the TROUBLESHOOTING section below. If after reviewing the troubleshooting section and trying its remedies, you are still having a problem, please do contact us by either writing to us at:

- **Bosch Small Appliances
Customer Support**
BSH Home Appliances
5551 McFadden Avenue
Huntington Beach, CA 92649

or e-mailing us at:

- **boschsmallappliances@bshg.com**

or calling us at:

- **1 (866) 44BOSCH**
[1 (866) 442-6724]

If you do write to us, please include your e-mail address or a daytime telephone number where you may be reached.

Also, to view our full product line, please visit our Web site:

- **www.boschsmallappliances.com**

TROUBLESHOOTING

Fault	Cause	Remedy
Power unit shuts off. “E:1” is displayed, all segments are flashing, timer function is off.	Power to kitchen machine was interrupted while power unit was on.	Turn rotary switch to the Off position, “O/Off,” and then turn back on.
Power unit shuts off. “E:1” is displayed, all segments are flashing, timer function is off.	Power unit has been overloaded; for example, the blender blades may be blocked.	Turn power unit to the Off position and unplug. Correct the problem. Plug unit in and turn rotary switch to start.
Power unit shuts off. “E:3” is displayed, all segments are flashing, timer function is off.	Power unit is overheated.	Turn power unit to the Off position and unplug. Correct the problem. Allow unit to cool (do not operate for 30 minutes, minimum). Plug unit in and turn rotary switch to start.

Sample Recipes

Salsa

Chop the following ingredients in Bosch blender or food processor, on speed 3 or 4:

- 1–4 **Dried Arbol chilies**
(start with one, add more for increased spiciness)
- 1 **clove garlic**
- 1/8 **cup water**
- 8 **ounces tomato sauce (add half)**

Next add:

- 1 1/2 **teaspoons oregano**
- 3/4 **teaspoons cumin**
- 1 **bunch of fresh cilantro**
- pinch of salt**
- second half of tomato sauce**

Blend all ingredients, on speed 1 or 2, until smooth.

Pesto

- 1 **cup loosely packed basil leaves**
- 1/2 **cup grated Parmesan**
- 1/3–1/2 **cup olive oil (enough for desired consistency)**
- 1–2 **cloves garlic**
- 1/4 **cup shelled pinenuts**

Lightly toast pinenuts. Let cool. Place olive oil in Bosch blender or food processor. Turn on power and gradually add Parmesan cheese, garlic and basil leaves. Process, on speed 1 or 2, until smooth. Add pinenuts and blend thoroughly.

Toss with cooked pasta or spread on bread or crackers.

Fruit Smoothies

- 2 **cups fruit juice**
- 2 **cups frozen fruit**
- 1/2 **can frozen juice concentrate**
- 1 **cup fruit-flavored yogurt**
- 1–2 **cups of ice**
- 1 **fresh banana**

Place all ingredients in Bosch blender and mix until smooth, on speed 3 or 4. Experiment with different flavor combinations such as tropical, berry or melon.

French Bread

- 4 **tablespoons active dry yeast**
- 4 **cups hot water**
- 6 **tablespoons sugar**
- 2 **tablespoons salt**
- 1 **cup vegetable oil**
- 10–12 **cups of flour (white or wheat)**
- 4 **tablespoons gluten**

Place all ingredients in Bosch mixing bowl. **Thoroughly knead** on speed 1 or 2 (8–10 minutes). Let rise in the bowl 10 minutes, then punch down. Punch down 4 or 5 times. Divide into 3–4 regular loaf pans or shape into rounds. Slash tops with sharp knife and brush with egg wash. Let raise until doubled in size. Bake 30 minutes at 400° F.

Oatmeal-Chocolate Chip Cookies

2 cups packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups quick-cooking rolled oats
1 cup chocolate chips

Cream the brown sugar, shortening, eggs and vanilla in the mixing bowl, on speed 1 or 2. Add flour, baking soda and salt. Blend well, stir in rolled oats and chocolate chips by hand. Drop by spoonfuls onto greased baking sheets. Bake in a 350° F oven for 8–10 minutes. Cool before removing from pan. Makes 5 dozen.

Acknowledgments:

The sample recipes listed above were submitted by:

Salsa - Caroline Ciarelli, BSH Home Appliances

Pesto - Kitchen Resource

Fruit Smoothies - Marni Rader, BSH Appliances

French Bread - Kitchen Resource

Oatmeal-Chocolate Chip Cookies - Kitchen Resource

SPECIAL ACCESSORIES



MUZ 7 MX 3
stainless steel blender



MUZ 7 MX 1
plastic blender



MUZ 7 MM 2
food processor



MUZ 7 TS 1
discs/shredder



MUZ 7 GM 1
grain mill w/steel cone grinder
(requires angled gearing)



MUZ 7 GM 2
grain mill w/stone grinder



MUZ 7 WG 1
angled gearing
(required for MUZ 7 GM 1 & MUZ 7 FW 1)



MUZ 7 FW 1
meat grinder
(requires angled gearing)



MUZ 7 ZP 1
citrus juicer



MUZ 7 EB 1
ice cream maker



MUZ 7 NV 1
pasta attachments
(requires meat grinder)



MUZ 7 FV 1
fruit pulper attachment
(requires meat grinder)



MUZ 7 SV 1
fancy cookie attachment
(requires meat grinder)



MUZ 7 RV 1
grater attachment
(requires meat grinder)



MUZ 7 ER 1
spare stainless steel bowl
(without mixing tools)



MUZ 7 KR 1
plastic bowl

Important Notes

BOSCH Small Appliance Warranty

BSH Home Appliances (“BOSCH”) warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner’s responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians.

This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. **THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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www.boschsmallappliances.com