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MultiTalent 3

Compact food processor

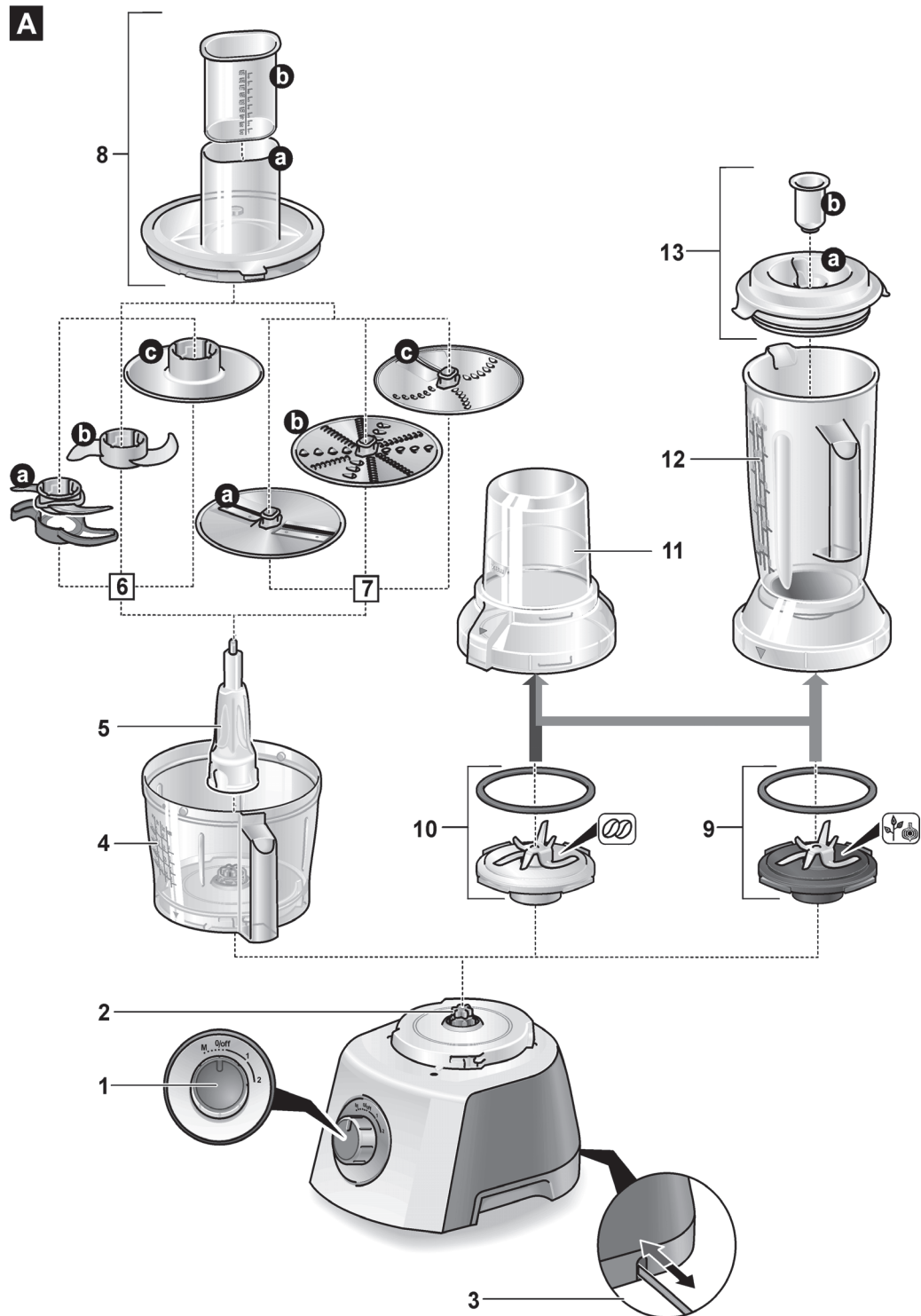
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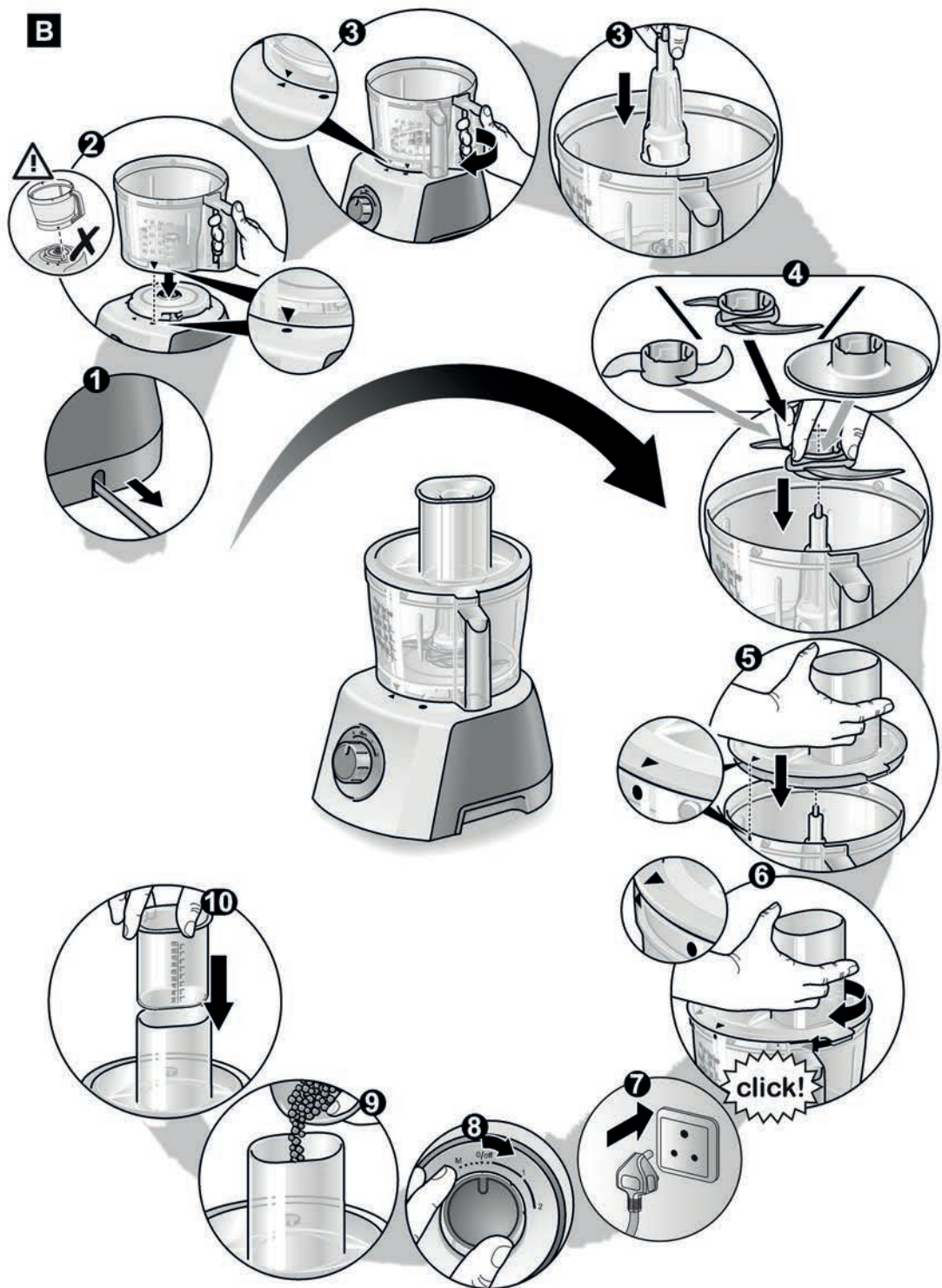
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Instruction manual

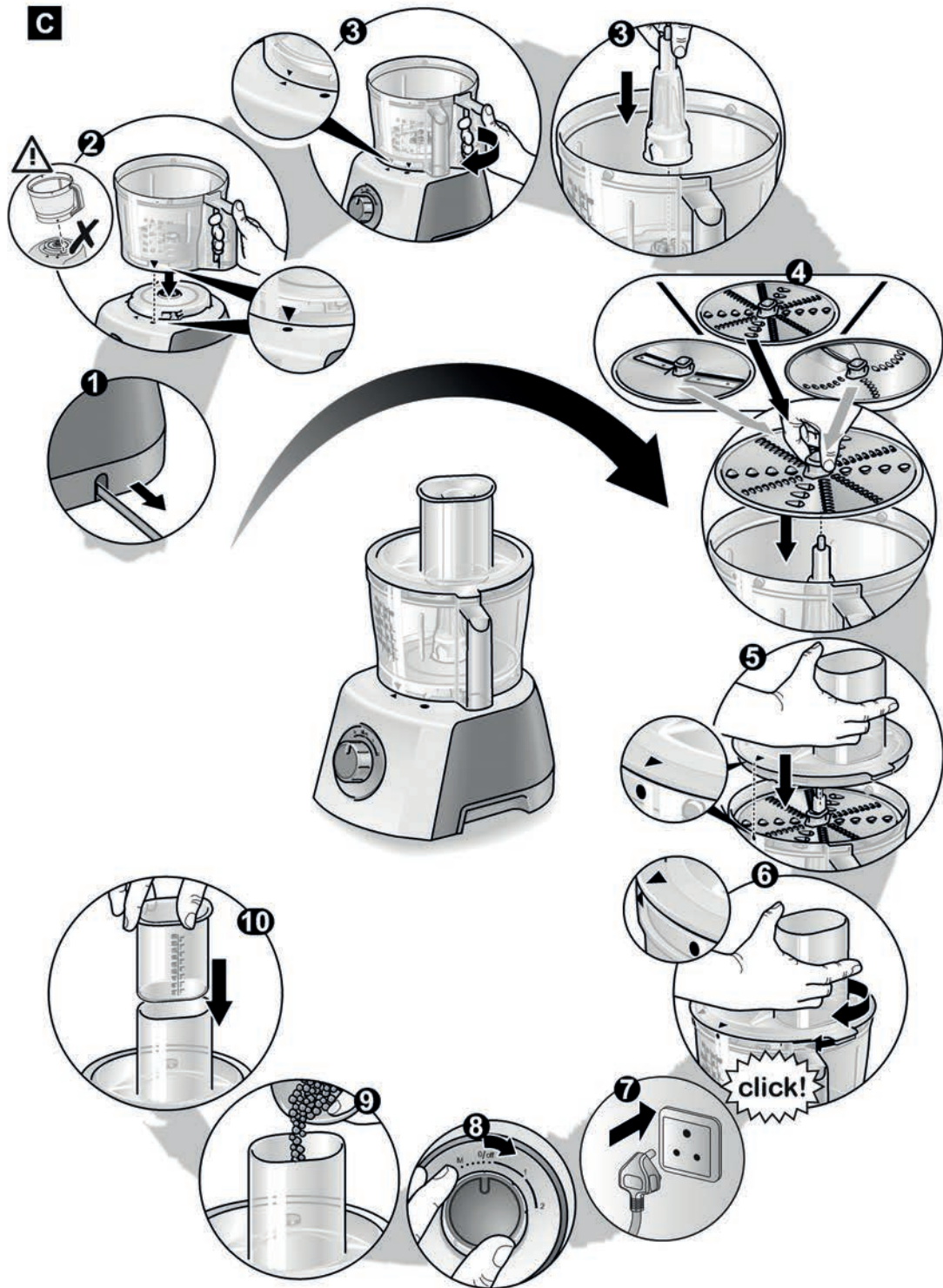
Compact food processor

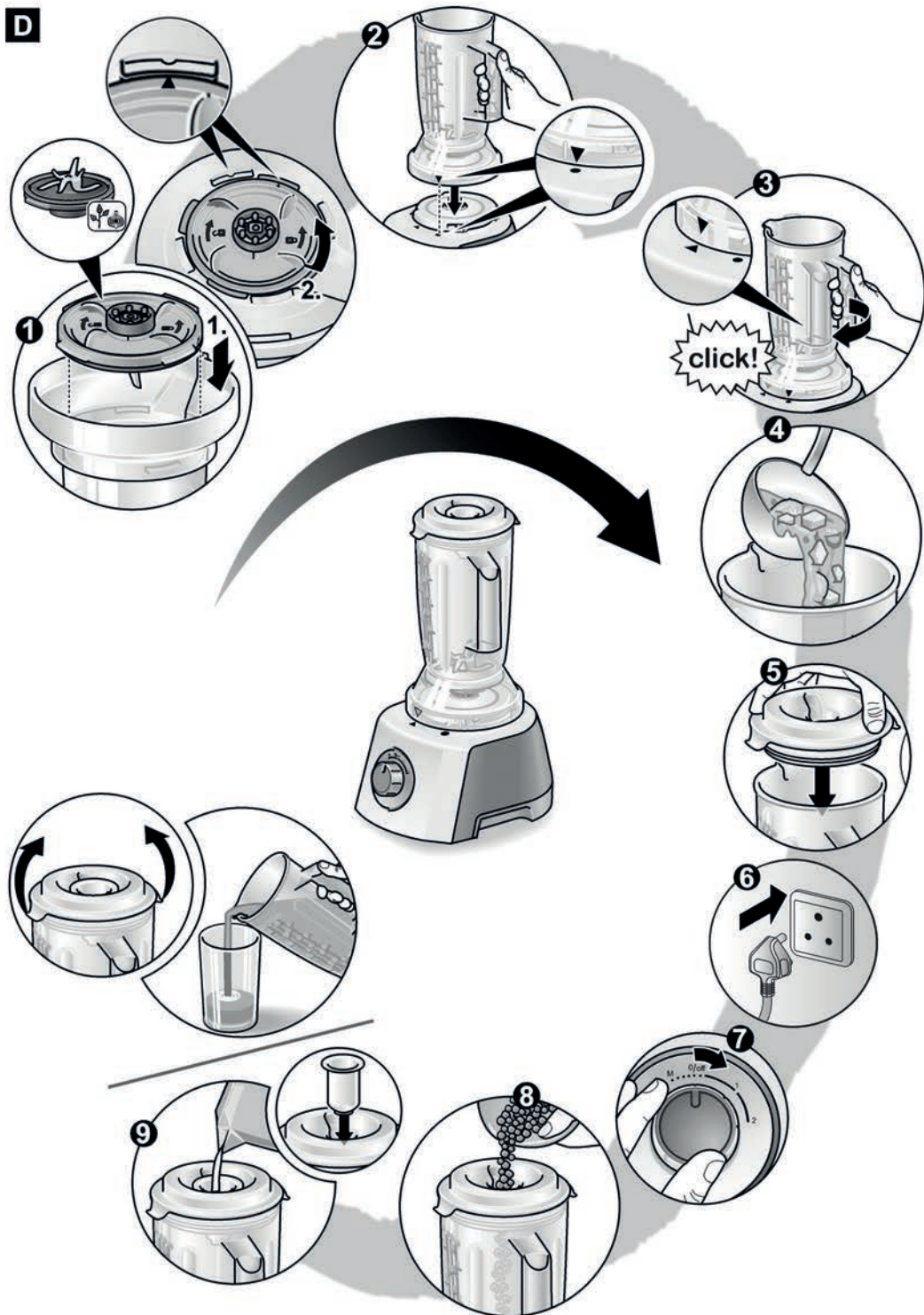


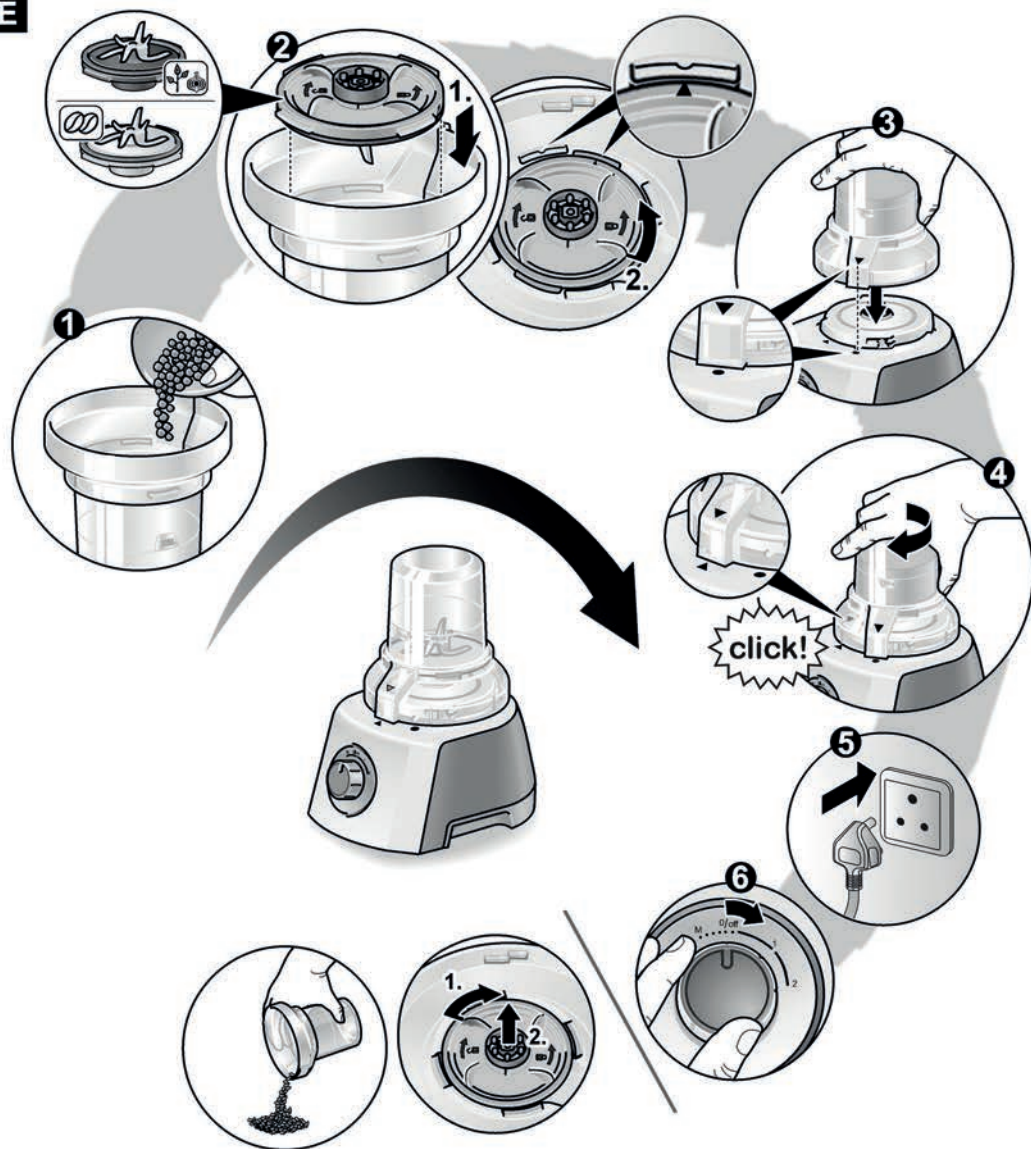
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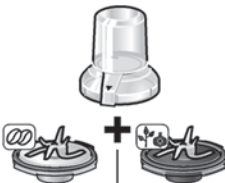
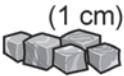
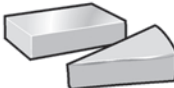
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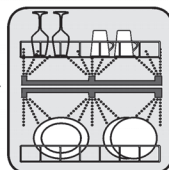
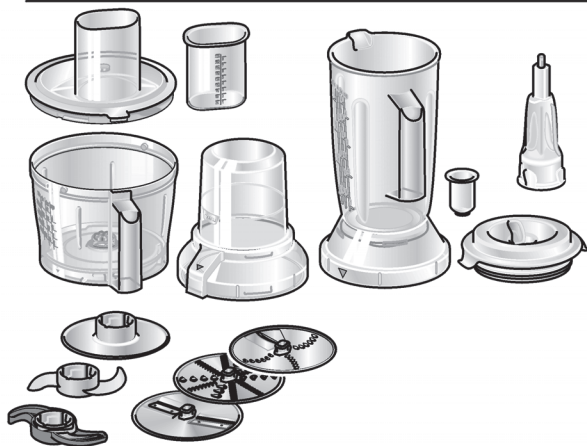
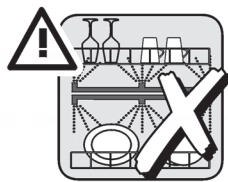
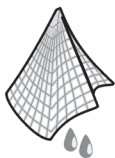
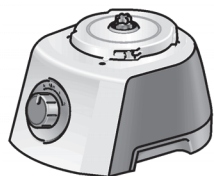
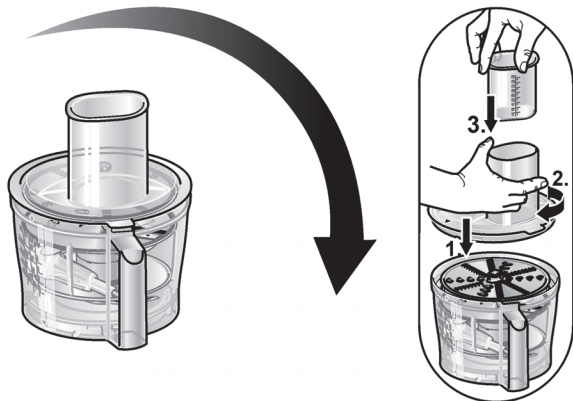
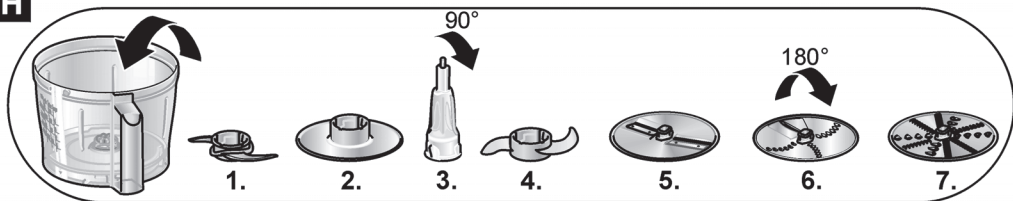


D

E

F

				
 →  (1 cm)	X	120 g	15 s	2
 →  (1 cm)	X	100 g	5-15 s	2
 → 	X	50 g	(1-3) x 1 s	M
 → 	X	15 x	(2-5) x 1 s	M
 → 	X	10 g	(2-5) x 1 s	M
 → 	X	50 g	(4-10) x 1 s	M
	X	60 g	40-60 s	2
	X	100 g	40-60 s	2
	X	50 g	40-60 s	2

G**H**

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. 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.

Before replacing accessories or additional parts, which move during operation, switch off the appliance and disconnect from the power supply. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Do not place the power cord over sharp edges or hot surfaces.

To prevent injury, a damaged power cord must be replaced by the manufacturer or his customer service or a similarly qualified person. Only our customer service may repair the appliance.

Safety instructions for this appliance

 **Risk of injury**

 **Risk of electric shock**

If the power is interrupted, the appliance remains switched on and restarts when the power is restored.

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

Before rectifying a fault, pull out the mains plug.

⚠ Risk of injury from the rotating tools!

While the appliance is operating, never place fingers in the mixing bowl. Always use the pusher for adding ingredients.

After switching off, the drive continues running for a short time.

Change tools only when the drive is at a standstill.

⚠ Risk of injury from sharp blades/rotating drive!

Never reach into the attached blender jug!

Do not remove/attach the blender jug until the drive has stopped. Do

not remove/attach the universal cutter jug until the drive has stopped.

⚠ Risk of injury from sharp blades!

Do not touch blades of the universal blade with bare hands. When not in use, always store the universal blade in the blade guard. Clean them with a brush.

Do not grip the sharp blades or edges of the cutting discs. Grip the discs by the plastic part in the centre only!

Do not place fingers in the feed tube. Only use the pusher when adding more ingredients. Do not touch blades of the blade insert with bare hands. Clean them with a brush.

⚠ Risk of scalding!

If processing hot liquids, steam escapes through the funnel in the lid.

Add a max. 0,4 litres of hot or frothing liquid.

⚠ Risk of injury!

Never assemble accessories on the base unit.

⚠ 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 servicing” see page 14*

Explanation of the symbols on the appliance or accessory

	Caution! Rotating tools. Do not place fingers in the feed tube.
	Lock blade insert in the blender or universal cutter jug.
	Remove blade insert from the blender or universal cutter jug.
	Blade insert with blender/cutting blade
	Blade insert with grinding blade

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

Base unit

1 Rotary switch

0/off = Stop

M = Instantaneous switching at maximum speed, hold switch for required blending duration.

Settings 1–2, Operating speed:

1 = low speed – slow,

2 = high speed – fast.

2 Drive

3 Cord store

4 Bowl

5 Tool holder

6 Tools*

a Universal blade with blade guard

b Kneading hook

c Beating disc

7 Cutting discs*

a Slicing reversible disc – thick/thin

b Shredding reversible disc – coarse/fine

c Reversible slicing/shredding disc

8 Lid

a Filler opening

b Pusher

Accessories*

9 Blade insert with blender/cutting blade and seal

10 Blade insert with grinding blade and seal

11 Universal cutter jug

12 Blender jug

13 Lid for blender

a Filler opening

b Funnel-shaped stopper

* for some models

If the universal cutter is not included, it can be ordered from customer service (order no. 12005833).

Operation

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

Preparation

■ Place the base unit on a smooth, clean surface.

■ Pull cable out of the base unit to the required length.

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

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

for cutting, mincing, mixing.



⚠ Risk of injury from sharp blades!

Do not touch blades of the universal blade with bare hands. When not in use, always store the universal blade in the blade guard. Grip the universal blade by the edge of the plastic handle only.

Kneading hook

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



Beating disc

for cream, egg white and mayonnaise.



Fig. B

- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction ()
- Insert tool holder into the bowl.
- Insert universal blade, whisking disc or kneading hook into the tool holder and release.

Note position of the tools when inserting them! Press tools all the way down.

Warning!

Do not add ingredients until the tools have been inserted.

- Add ingredients.
- Attach lid with pusher (match arrow on lid on dot on bowl) and rotate in a clockwise direction ()
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- To add more ingredients, set the rotary switch to **0/off**.
- Remove the pusher and add ingredients through the feed tube. Pusher can be used as a measuring cup.

Cutting discs

⚠ Risk of injury from sharp blades!

Do not grip the sharp blades or edges of the cutting discs. Grip the discs by the plastic part in the centre only! Do not place fingers in the feed tube. Only use the pusher when adding more ingredients.

Slicing reversible disc – thick/thin

for slicing fruit and vegetables.
Process at setting 1.



Identification on the reversible slicing disc:
“grob” for the thick cutting side,
“fein” for the thin cutting side

Warning!

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

Shredding reversible disc – coarse/fine



for shredding vegetables, fruit and cheese, except for hard cheese (e.g. Parmesan).
Process at setting 1.

Designation on the reversible shredding disc:
“2” for the coarse shredding side
“4” for the fine shredding side

Warning!

The reversible shredding disc is not suitable for shredding nuts. Shred soft cheese with the coarse side only at setting 2.

Reversible slicing/shredding disc

for slicing and shredding fruit, vegetables and cheese.



Process at setting 2.

Note: Do not process any hard foods using the slicing/grating reversible disc as this may blunt the blade. Use the slicing reversible disc (thick/thin) for this purpose.

Fig. C

- Attach the bowl (arrow on bowl on dot on the appliance) and rotate as far as possible in a clockwise direction ()
- Insert tool holder into the bowl.

Depending on the required use:

- Place cutting disc on tool holder. Turn required slicing/shredding side face up. Place disc on the disc holder so that the drivers on the tool holder grip the opening in the discs.
- Attach lid with pusher (match arrow on lid on dot on bowl) and rotate in a clockwise direction ()
- Lid lug must be located fully in the slot in the bowl handle.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- Fill with contents which are to be sliced or shredded.

- When adding contents which are to be sliced or shredded, apply only light pressure to the pusher. Remove the pusher and add ingredients through the feed tube.

Warning!

Empty the bowl before it becomes so full that the cutting or grating contents reach the carrier disc.

After using the appliance

- Set the rotary switch to **0/off**.
- Remove mains plug.
- Rotate the lid in an anti-clockwise direction and remove.
- Remove tool:
Take tool holder together with universal blade, whisking disc or kneading hook out of the bowl. Remove the tools from the tool holder.
- Take out the cutting discs by the plastic stud in the centre. Take tool holder out of the bowl.
- Rotate bowl anti-clockwise and remove.
- Clean all parts, see "Cleaning and servicing".

Blender

Blade insert with blender/cutting blade for mixing liquid or semi-solid food, for cutting/chopping raw fruit and vegetables, for puréeing food.

Risk of injury from sharp blades / rotating drive!

Never place fingers in the attached blender! Do not remove/attach the blender until the drive is at a standstill. Do not touch blades of the blade insert with bare hands. Clean them with a brush.

Risk of scalding!

If processing hot liquids, steam escapes through the funnel in the lid. Add a max. 0,4 litres of hot or frothing liquid.

Warning!

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

Fig. D

- Place seal on the blade insert. Ensure that the seal is positioned correctly.

Important information

If the seal is damaged or not correctly positioned, liquid may run out.

- Insert blade insert with blender/cutting blade  into the blender jug and lock anti-clockwise () . Rotate the blade insert at least until the arrow matches up with the marking on the blender jug.
- Turn blender jug over (blade insert face down).
- Attach the blender jug (match arrow on the jug to the dot on the appliance ) and rotate as far as possible in a clockwise direction () .
- Add ingredients.
Maximum capacity, liquid = 1.0 litres (frothing or hot liquids max. 0.4 litres). Optimal processing capacity – solids = 80 g.
- Attach lid and press firmly. Hold lid while working.
- Insert the mains plug.
- Set the rotary switch to the desired setting.
- To add more ingredients, set the rotary switch to **0/off**.
- Remove the lid and add ingredients
or
■ remove the funnel and gradually add solid ingredients through the refill opening
or
■ pour liquid ingredients through the funnel.

After using the appliance

- Set the rotary switch to **0/off**.
- Remove mains plug.
- Rotate the blender in an anti-clockwise direction and remove.
- Remove lid.
- Loosen blade insert clockwise () and remove from the blender jug.
- Clean all parts, see "Cleaning and servicing".

Universal cutter

Use (depending on model):

- With the blade insert with blender/cutting blade  for cutting and chopping meat, hard cheese, onions, herbs, garlic, fruit, vegetables.

- With the blade insert with grinding blade  for grinding and cutting fairly small quantities of spices (e.g. pepper, cumin, juniper, cinnamon, dried anise, saffron), grain (e.g. wheat, millet, linseeds), coffee and sugar. It is not intended for grinding very dry, solid foods larger than coffee beans such as nutmeg, dry ginger ...

Caution!

Only fill the appliance with roasted coffee or espresso beans.

Risk of injury from sharp blades / rotating drive!

Do not remove/attach the universal cutter until the drive has stopped.

Do not touch blades of the blade insert with bare hands.

Fig. 12 shows guide values for the maximum quantities and processing times when working with the universal cutter.

Fig. 12

- Put down universal cutter jug with the opening face up.
- Add food, which is to be cut, in the jug. Note **MAX** mark on the jug!
- Place seal on the blade insert. Ensure that the seal is positioned correctly.

Important information

If the seal is damaged or not correctly positioned, liquid may run out.

- Insert blade insert (/) into the universal cutter jug and lock anti-clockwise (). Rotate the blade insert at least until the arrow matches up with the marking on the universal cutter jug.
- Turn universal cutter over (blade insert face down).
- Attach the universal cutter (arrow on jug on dot on the appliance  ) and rotate all the way clockwise ().
- Insert the mains plug.
- Set the rotary switch to the desired setting.

Note: The longer the appliance remains switched on, the finer the ingredients are cut. Recommendations on using the accessories can be found in the section “Recipes/Ingredients/Processing”.

After using the appliance

- Set the rotary switch to **0/off**.
- Remove mains plug.
- Rotate universal cutter anti-clockwise and remove.
- Turn universal cutter over (blade insert face up).
- Loosen blade insert clockwise () and remove from the universal cutter jug.
- Empty jug.
- Clean all parts, see “Cleaning and servicing”.

Cleaning and servicing

The appliance requires no maintenance.

Thorough cleaning protects the appliance from damage and keeps it functional.

An overview of cleaning the individual parts can be found in **Fig. 13**.

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

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

Cleaning the bowl and accessories

Risk of injury from sharp blades!

Do not touch blades of the universal blade with bare hands. When not in use, always store the universal blade in the blade guard. Clean them with a brush. Do not grip the sharp blades or edges of the cutting discs. Grip the discs by the plastic part in the centre only!

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

Cleaning the blender / universal cutter

Risk of injury from sharp blades!

Do not touch blades of the blade insert with bare hands. Clean them with a brush.

The blender jug (without 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). Remove seal for cleaning.

Troubleshooting

Risk of injury!

Before rectifying a fault, pull out the mains plug.

Fault:

Appliance does not start or appliance switches off during operation.

Possible cause:

Bowl or lid or the accessory has not been attached correctly or has become detached.

Remedial action:

- Set the rotary switch to **0/off**.
- Correctly attach bowl/lid or accessory and screw on all the way.
- Switch the appliance on again.

Important information

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

Storage

Fig. 11

The tools can be stored in the bowl to save space.

Disposal



Dispose of packaging in an environmentally-responsible manner. This appliance is certified in accordance with the guidelines on E-waste (Management) Rules 2022 which govern waste electrical and electronic equipment.

The guideline provide a framework for the return and recycling of used appliances.

Note: This product doesn't contain any of hazardous substances as specified in the e-waste Management and Handling Rules 2022.

Dos

- Please visit our website <https://www.bosch-home.in/metapages/e-waste-management> to find out more details regarding e-waste disposal.
- Keep the product in isolated area, after it becomes non-functional/un-repairable so as to prevent its accidental breakage.
- Consult the authorized service center as to whether the Electronic Equipment can be repaired or not, before discarding.
- Consult the retailer about appliance take back schemes.

Don'ts

- The product should not be opened by the user himself/herself, but only by authorized service personnel.
- The product is not meant for re-sale to any unauthorized agencies/scrap dealers/kabariwala.
- Don't dispose of the discarded Electronic Equipment in household bins or Municipal bins.
- Don't dump the discarded Electronic Equipment in the open or in any land fill site, as this will result in contamination of the soil and the ground water.
- Do not keep any replaced spare part(s) from the product in exposed area.

Recipes / Ingredients / Processing

Tool	Speed	Time	Recipes / Ingredients / Processing
 or 	low	approx. 1-2 min	Yeast dough – Max. 500 g flour – 25 g yeast or 1 packet of dried yeast – 220 ml milk (room temperature) – 1 egg – 1 pinch of salt – 80 g sugar – 60 g butter – Grated rind of half a lemon ■ Add all ingredients (except the milk) to the bowl. ■ Set rotary switch to a low speed for 10 seconds. ■ Add milk and stir at low speed for about 1½ minutes. Ingredients should be at the same temperature. When the dough has a smooth appearance, place in a warm location.
	M		Onions, garlic – from 1 onion, quartered, up to 300 g – from 1 clove of garlic up to 300 g ■ Process until it has been chopped to the required size.
	high		Hard cheese (e.g. parmesan) – 10 g to 200 g ■ Cut the cheese into cubes. ■ Process until it has been chopped to the required size.
	high		Chocolate – 50 g to 200 g ■ Cut or break the chocolate into pieces. ■ Process until it has been chopped to the required size.
	high		Parsley – 10 g to 50 g ■ Process until it has been chopped to the required size.
	high		Meat, liver (for mince, steak tartare, etc.) – 50 g to 500 g ■ Remove bones, gristle and sinews. Dice the meat. Making sausage meat, stuffing and pâté: ■ 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. 1.5-2 min	Strawberry sorbet – 250 g frozen strawberries – 100 g icing sugar – 180 ml cream ■ Put all ingredients in the bowl. Switch on immediately, otherwise the mixture will go lumpy. Mix until a creamy sorbet forms.
	low		Beaten egg white – 2 to 6 egg whites ■ Beat at a low speed.

Tool	Speed	Time	Recipes / Ingredients / Processing
	high		Whipped cream – 200 g to 400 g ■ Whisk at high speed.
	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. ■ Mix all ingredients (except oil) for several seconds at setting 1. ■ Switch appliance to setting 2, slowly pour oil through the feed tube and mix until the mixture emulsifies. Eat the mayonnaise immediately, do not store.
	high/M		Nuts, almonds – 50 g to 200 g ■ Remove shells completely, otherwise the blender blade will be blunted. ■ Process 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 ■ Put ingredients and spices into the blender and purée.
	high		Chocolate-milk – 80 g–100 g cooled chocolate – approx. 400 ml hot milk ■ Chop up the chocolate in the blender, add the hot milk and mix briefly.
	M		Honey and hazel nut spread (CNCM12C) – 20 g hazelnuts – 80 g blossom honey (room temperature) ■ Put the nuts in the universal cutter jug and cut with the blender/cutting blade for 5 seconds on setting M. ■ Remove the universal cutter jug, turn it over and take out the blade insert. ■ Add the honey. Close the universal cutter jug again with the blade and put on the base unit. ■ Wait until all the honey has run down over the blade. Then mix everything for 5 seconds on setting M.



Fig. E shows guide values for the maximum quantities and processing times when working with the universal cutter jug and the blade inserts.

WARRANTY

1. This product is warrantied by the company (warranty) to be free from defects in materials and workmanship for a period of 2 years from the date of purchase (warranty period)
2. This product is covered under warranty against any manufacturing defect or workmanship for a period of **TWO YEARS** from the date of purchase. Should a defect develop during the warranty period, Bosch undertakes to repair the appliance **FREE OF CHARGE** through any of the authorised service centres.
3. **Warranty and service:**
For any information, grievances or queries please contact our customer care helpline: 1-800-266-1880, or write to us at service.in@bosch-home.com. The company will register your service request and retain a computer record of your service request. To make a warranty claim, you must provide proof of purchase.
4. **CLAIM:**
 - a. The claim must be made within the warranty period.
 - b. Bosch will repair or replace any defective parts and correct any problems resulting from poor workmanship free of charge.
 - c. Service to the product shall be carried out at your home or the store, whereby the customer has to take the product to the store where the product was purchased at the purchaser's risk, responsibility and cost.
 - d. While the company will make every effort to carry out the necessary repairs at the earliest opportunity, the company is under no obligation to do so within a stipulated time period. Claims, if any, to this warranty shall in no case exceed the purchase price of the product.
 - e. In case of repairs or replacement of any part(s) of the product, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty.
 - f. Replacement of parts would be purely at the discretion of the company alone. If the entire product is being replaced (subject to the sole discretion of the company), the same model will be replaced, and in the event such model has been discontinued, it shall be replaced with the model of equivalent price at the time of purchase.
- g. Replacement criteria from warranty terms do not stand if "no problem found" type diagnosis is made and perceived intermittent errors that cannot be reproduced are noticed.
- h. The authorised technician concerned will advise whether to effect repair on site or at the authorised service centre.
- i. This warranty will be terminated automatically after a period of 24 months from the date of purchase even if the product was not in use for any time during the warranty period for any reason.
5. This warranty shall be rendered null and void if:
 - a. The product is physically damaged
 - b. The product is modified, maintained or repaired by a party not authorised by Bosch.
 - c. The product is installed, maintained and operated in ways other than as recommended by Bosch.
 - d. The product is used for commercial purposes.
 - e. The product is faulty or damaged due to electrical faults external to the product.
 - f. Malfunctions or damage resulting from insects, natural calamities, fire and/or accidents.
 - g. The model number, serial number or warranty stickers have been removed or tampered with.
 - h. In case any spare part or any other part is used in the functioning of the appliance which does not comply with the safety parameters approved by Bosch.
6. **Warranty limitations**
 - a. The warranty is not transferable from one user/customer to another.
 - b. The Bosch warranty does not entail a warranty of functionality or any obligation to repair or replace a defective product if that defect is a result of physical breakage, improper installation or connections, electrical faults external to the product, misuse or unauthorised modification of the product.

IMPORTANT NOTE:

This product is designed for sale and use in India only. The applicability of conditions as provided for claiming Warranty, are valid for use in India not outside of India.

WARRANTY CARD



Customer's Name		
Address		
City	Pin	State
Telephone	Mobile	
E-mail	Model/E-Nr	
Serial No.		
Date of Purchase	Date of Expiry	
Dealer's Name		
Dealer's Signature and Stamp	Customer's Signature	

Note: Warranty will start from the date of purchase.

Customer Service

Regardless of the nature of your concern, you can always be sure of personal attention from the Bosch Customer Service: on the internet and on the phone.

www.bosch-home.com/in

1-800-266-1880 (toll-free)

E-mail: service.in@bosch-home.com





Thank you for buying a Bosch Home Appliance!

Register your new device on MyBosch now and profit directly from:

- **Expert tips & tricks for your appliance**
- **Warranty extension options**
- **Discounts for accessories & spare-parts**
- **Digital manual and all appliance data at hand**
- **Easy access to Bosch Home Appliances Service**

Free and easy registration – also on mobile phones:

www.bosch-home.com/welcome



Looking for help? You'll find it here.

Expert advice for your Bosch home appliances, need help with problems or a repair from Bosch experts.

Find out everything about the many ways Bosch can support you:

www.bosch-home.com/service

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

BSH Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München, GERMANY
www.bosch-home.com

A Bosch Company



8001276186

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