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COOKIT

MCC9555CWC

[zh]	使用说明书	多功能料理烹饪机	2
[en]	Information for Use	Kitchen machine with cooking function	58

更多信息，请参考《数字用户指南》。

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1 安全性

请注意以下安全注意事项。

1.1 一般注意事项

- 请仔细阅读本说明书。
- 请妥善保管说明书及产品资料以备日后查阅或提供给下一位使用者。
- 出现运输损坏时请勿连接机器。

1.2 使用范围

本电器仅限用于:

- 使用原装工具。
- 用于对食物进行水煮、煎制、红烧、煨炖、清蒸、烹调、真空低温慢煮、保温和低温水煮。
- 用于对食物进行搅拌、揉捏、打发、切片和切丝。
- 在监视下。
- 仅限私人家庭和室温下的居家环境室内区域。
- 仅适用家常的加工量和加工时间。
- 最高在海拔 2000 m 使用。

请不要将本机器用于:

- 用于油炸。
- 用于大油量的烹饪。

在进行以下操作前，请将本机器断电:

- 不使用设备。
- 不照看设备。
- 组装设备。
- 拆解设备。
- 清洁本机器。
- 面临故障。

1.3 用户群的限制

凡身体、感官或智力有缺陷之人士及缺乏相关经验和／或知识之人士，应在负责安全使用机器人员的监督或指导下，了解使用机器可能带来的危险后，方能使用本机器。

严禁孩童将本机器当成玩具玩耍。
孩童不得进行清洁及用户维护的工作。
禁止孩童操作本机器。请确保孩童远离本机器及其电源线。

1.4 安全须知

请注意安全注意事项。

⚠ 警告 – 有电击危险!
机器损坏或电源线损坏时将造成危险。
- ▸ 请勿运行已损坏的机器。
- ▸ 切勿操作表面破裂或断裂的机器。
- ▸ 拔出插头时请握住电源插头本体，请勿直接拉拽电源线。
- ▸ 若本机器或电源线损坏，请立即拔除电源线插头或关闭保险丝盒的保险装置。
- ▸ 请联系客户服务。 → *页41*

安装不当可能发生危险。
- ▸ 仅限按规格铭牌所提供之信息连接并运行本机器。
- ▸ 仅限通过按规定安装接地保护的插座将本机器连接到带有交流电的电源。
- ▸ 楼房电路安装的接地系统必须按规定进行安装。

维修不当可能发生危险。
- ▸ 唯有合格的专业人员方可维修机器。
- ▸ 仅限使用符合原厂要求的部件来维修机器。
- ▸ 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

电器受潮可能会导致触电。
- ▸ 请勿将本机器或电源线浸泡在水中，或放入洗碗机洗涤。
- ▸ 不得在机器插头连接处溢出任何液体。
- ▸ 本机器仅适于在封闭空间内使用。
- ▸ 切勿将本机器暴露在高温和潮湿的环境中。
- ▸ 请勿使用蒸汽清洁器或高压清洁器清洁本机器。
- ▸ 切勿用湿手操作本设备。

电源线绝缘层若损坏将造成危险。
- ▸ 请勿将电源线靠近发热的机器部件或热源。
- ▸ 请勿将电源线靠近锋利的尖锐处或边缘。
- ▸ 切勿弯折、挤压或更改电源线。

切勿将任何物体插到电连器上，这可能会导致触电。
▸ 切勿将任何物体插到电连器上。

⚠ 警告 – 有着火危险!
使用延长的电源线和未经许可的转接器会造成危害。
▸ 请勿使用延长线或排插。
▸ 仅使用制造商批准的转接器。
▸ 切勿将机器连接到定时开关或遥控插座上。
剧烈的热量可能会导致电器和其他部件着火。
▸ 切勿将电器放在经过加热的烤箱中。
▸ 切勿将电器放在高温表面或热源附近。
▸ 切勿将任何物品或刀具存放或置于搅拌锅内。

⚠ 警告 – 有灼伤危险!
使用本机器期间，主机外壳、锅具、配件和金属部件均会发热。
▸ 仅限用多用铲取下配件。
▸ 只能握住锅具和上盖的把手。
▸ 切勿握住锅具的金属表面。
▸ 在完全冷却前，切勿握住配件连接轴。
▸ 当主机有余热时，切勿清洁或搬运主机。

⚠ 警告 – 有烫伤危险!
喷出的蒸汽、沸腾或溢出的热汤和飞溅的油都可能导致烫伤。
▸ 请勿让热汤因沸腾而溢出。
▸ 不要倾斜和倾倒本电器。
▸ 请勿超出允许的最大容量 (3 l)。
▸ 小心打开杯盖。
▸ 在将热汤倒进搅拌锅中时，请多加小心，不要站得太近。
▸ 将电器放在稳固的工作台上。
▸ 切勿将内盖上的投料口盖住，也不要让任何东西粘在上面，确保加入的食材不会将其堵住。

⚠ 警告 – 有受伤危险!
旋转的配件可能会造成受伤。
▸ 应保持双手、头发、衣物及其他配件远离旋转的部件。
▸ 只有在驱动联轴器处于静止状态下，才可安装和取下配件。
▸ 配件只能在完全组装好后装入锅具中。

▸ 只可装入和使用在显示屏上选择的或在食谱中给出的配件。
操作存在损坏部件的电器可能会导致受伤。
▸ 对于出现裂纹或其他损坏的部件，或不合适的部件，必须用原装配件进行更换。

⚠ 警告 – 有割伤危险!
多功能搅拌刀拥有锋利的刀片。
▸ 只可握住多功能搅拌刀的刀柄。
▸ 请勿赤手触碰刀片。
▸ 不使用时，应总是将多功能搅拌刀放在刀套中妥善保存。
切削圆盘具有锋利的边缘。
▸ 只可握住切削圆盘中间的塑料环。
▸ 请勿将手伸到进料管中。
▸ 仅限使用投料推杆将食材推下。

⚠ 警告 – 有压伤危险!
手和手指有被卡住的风险。
▸ 降低锅盖时，且勿将手伸进搅拌锅中。

⚠ 警告 – 有窒息危险!
孩童有可能用包装材料将头部套住或将自己缠住而造成窒息。
▸ 请让孩童远离包装材料。
▸ 切勿让孩童用包装材料玩耍。
孩童可能会吸入或吞食小型部件而造成窒息。
▸ 请让孩童远离小型部件。
▸ 切勿让孩童玩耍小型部件。

⚠ 警告 – 危险：强磁性!
本机器含有永久磁铁。此装置可能对心脏起搏器或胰岛素泵等电子植入物造成影响。
▸ 请本身配戴电子植入物的人员距机器至少保持 10 厘米的距离。

⚠ 警告 – 有损害健康的危险!
电器表面脏污可能有损人体健康。
▸ 请按照清洁说明清洁电器。
▸ 每次使用前，清洁与食材接触的表面。

2 避免材料损坏

注意!
使用不当可能会造成财物损失。
- 请勿让电器空载运行。
- 切勿将原装配件和附件用于其他电器。
- 本电器只能使用原装配件。
- 切勿超过电器的最大加工量。
- 切勿将任何物品或刀具存放或置于搅拌锅内。
- 切勿在电器中无任何食材时对其进行加热。
- 搅拌锅只能与主机一起使用。
- 切勿用力向下按压杯盖。

电器运行期间，热废气会从电器后部的通风格栅中逸出。如果发生堵塞，可能会导致电器过热。
- 放置电器时，确保其与墙壁、易损表面及其他电器保持一定距离。

振动可能影响电器正常工作。
- 请勿将电器置于移动或振动表面。

使用错误的盖子可能会损坏电器部件。
- 只能将投料盖与双面切片盘和双面研磨刀盘搭配使用。
  → *"插入带切削圆盘的片丝配件", 页 20*

切勿将任何物品放入搅拌锅或投料盖中，否则可能会造成损坏。
- 切勿将任何物品插入搅拌锅或投料盖中，例如木汤匙。

热量可能会损坏切丝刀盘。
- 待主机冷却后，方可使用。
- 请勿与加热功能组合使用。

放入过多食材可能会损坏电器。
- 每次加工食材的量不得超过 1 kg。

高温可能会损坏搅拌锅中的物品。
- 切勿将任何物品或刀具置于搅拌锅中。

持续高温可能会导致多用铲熔化。
- 除非正在使用多用铲，否则不得将其置于热锅中。

清洁不当可能损坏电器。
- 切勿用海绵的粗糙面清洁接触点。
- 切勿令塑料部件卡在洗碗机内，否则会造成变形。

3 环境保护和节约

3.1 处理包装材料

包装材料皆是环保材质并可再生利用。
- 请分类处理各部件。

3.2 节能

若您注意此注意事项，机器的耗电量将会更低。

除了煎制时或显示屏上有相反的提示时，在所有热处理方式时都可使用量杯。
- ✔ 少量蒸汽和热量逸出。
  您的菜肴将会更快地被加热。

减少机器在其后切换到待机状态的持续时间。 → *页32*
- ✔ 您的机器消耗的电量更少。

机器内的智能温控系统会自动调节温度，因此不会消耗任何多余的能量。
- ✔ 水只会略微沸腾。

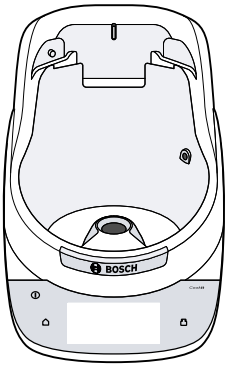
4 安装和接通

4.1 拆开机器包装

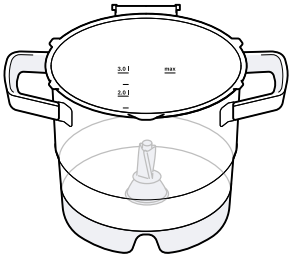
1. 将主机以及所有配件和附件从包装中取出。
2. 打开整个上盖，将蒸篮从锅中取出。
3. 去除包装材料。
4. 检查机器和所有配件是否有看得见的损坏以及是否完整。
5. 处理包装材料。 → *页8*

4.2 供货范围

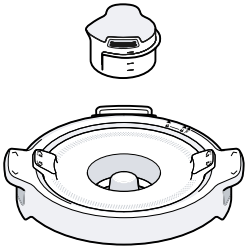
拆开包装后，请检查所有部件是否在运输过程中发生损坏，供货是否完整。



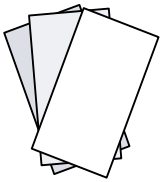
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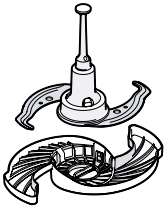
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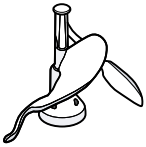
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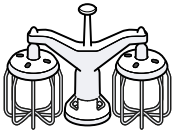
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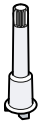
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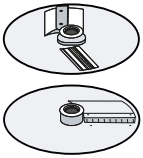
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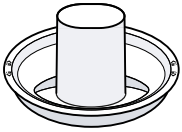
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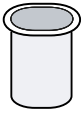
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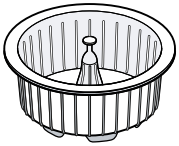
K



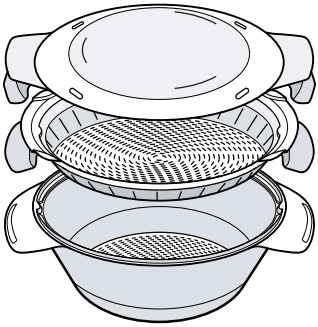
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A	主机
B	XL智能烹饪锅，配有配件连接轴和密封圈
C	上盖和量杯
D	随附资料
E	食谱
F	多用铲
G	多功能搅拌刀和刀套
H	3D翻炒桨
I	双联打发头
J	转接轴
K	双面切片盘和双面切丝盘
L	投料盖
M	投料推杆
N	蒸篮
O	蒸架盖、浅蒸盘、双层蒸架

4.3 安装设备

⚠ **警告**
有着火危险!
剧烈的热量可能会导致电器和其他部件着火。
- ▸ 切勿将电器放在经过加热的烤箱中。
- ▸ 切勿将电器放在高温表面或热源附近。
- ▸ 切勿将任何物品或刀具存放或置于搅拌锅内。

- ▸ 将机器放置在稳定、平整、洁净、光滑的工作面上。
  确保周围的家具耐热并且防潮。

4.4 清洁本机

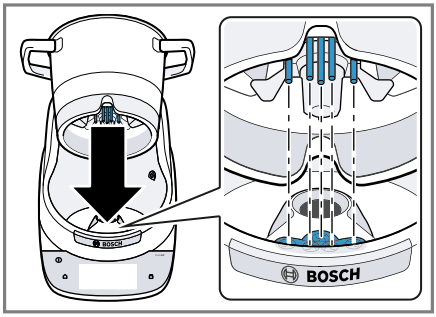
- ▸ 首次使用前要对本机器和各零部件进行清洁。
  → *"清洁和保养", 页33*

4.5 放入锅具

⚠ **警告**
有电击危险!
切勿将任何物体插到电连器上，这可能会导致触电。
- ▸ 切勿将任何物体插到电连器上。

要求: 配件连接轴与密封圈已安装在锅具中。
→ *"清洁配件连接轴", 页37*

- ▸ 放入锅具。



确保锅具与主机之间没有任何物品或沉积物。
将锅具上的上盖卡槽插入主机上的凹槽中。

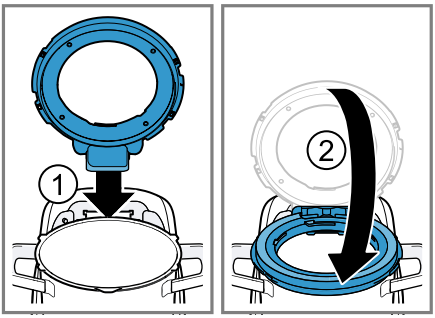
4.6 安装上盖

⚠ **警告**
有压伤危险!
手和手指有被卡住的风险。
- ▸ 降低锅盖时，且勿将手伸进搅拌锅中。

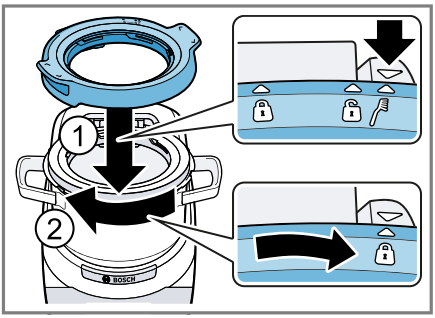
提示: 请了解上盖的组成部分。
→ *"上盖", 页17*

要求: 锅具已装入。 → *页11*

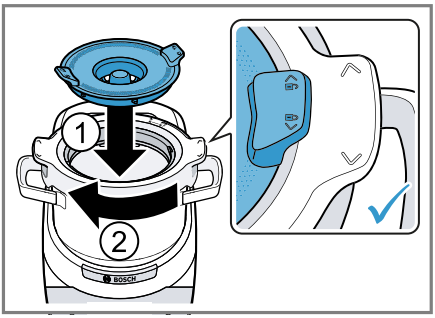
1. 将上盖外圈完全装入锅具上的上盖卡槽 中，然后关闭。



✔ 上盖外圈嵌合到上盖卡槽中。
2. 将外圈盖安放到上盖外圈上。



✔ 符号 和 ▲ 和 ▼ 上下重叠。
3. 将外圈盖顺时针沿 方向旋转，直至感觉到其卡止。
✔ 符号 和 ▼ 上下重叠。
4. 将内盖安放到外圈盖上。



5. 将内盖顺时针放置，直至其卡止。
✔ 驱动联轴器已作好运行准备。

4.7 接通机器电源

在首次调试时请将本机器连接到供电网络。

1. 将机器电源线的插头插入机器附近的电源插座上。
   确保电源线不会应力过大且没有裸露。
   要调整电线长度，可将电源线推入电源线收纳仓中。
2. 检查电源插头是否牢固。

4.8 进行首次调试

在首次调试时或在复位到出厂设置后会显示首次使用说明。首次使用说明向您解释所有重要功能、配件，并要求您进行设置。

注： 您可以随时在基本设置中更改沸点自动调节以及海拔高度和家居互联 (Home Connect) 设置。
→ *"更改基本设置", 页32*

要求： 电器已连接电源。 → *页12*

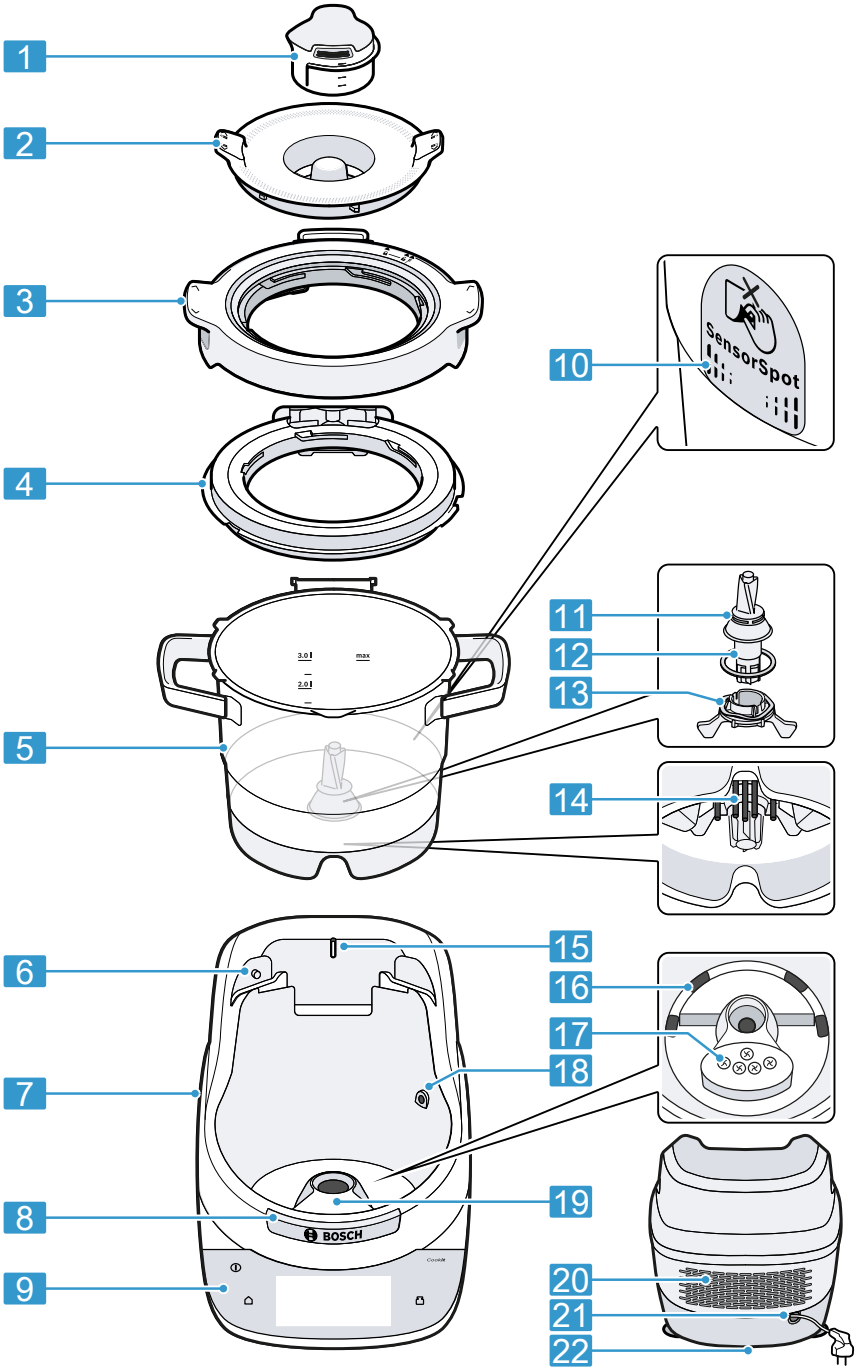
▸ 按照显示屏上的指示进行操作。

注： 如果您现在想设置 Home Connect 晶御智能 ，则按照 Home Connect 晶御智能 App 中的指示进行操作。
→ *"设置 Home Connect 晶御智能 ", 页30*

5 了解机器

5.1 设备

您可以在此查看机器的相关部件。


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SensorSpot
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max
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BOSCH

1	量杯
2	内盖
3	外圈盖
4	上盖外圈
5	XL智能烹饪锅
6	盖锁
7	带半嵌式智能秤的主机
8	感温呼吸灯
9	控制元件
10	传感器点
11	锁紧簧
12	带密封圈的配件连接轴
13	带翼和波形弹簧的螺丝环
14	电连探针
15	盖保险装置
16	排水孔
17	电连器
18	红外温度传感器
19	驱动联轴器
20	排气格栅
21	电源线收纳仓
22	型号铭牌

5.2 图标

此处可找到您的电器图标概览。

电器符号和配件符号

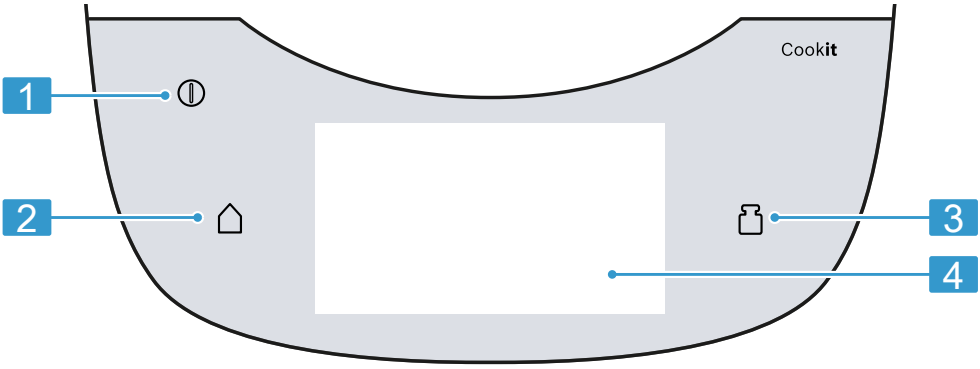
符号	说明
	多功能搅拌刀
	3D翻炒桨
	双联打发头
	切削圆盘的转接轴
max	最大填充量
	清蒸最低水位线
	清洁位置
	适合与食物接触
	洗碗机适用性
	位置标记
	装置锁
	打开装置锁。
	关闭装置锁。
	打开外圈盖。
	关闭外圈盖。
	解锁位置
	锁定位置
	上盖卡槽
	阅读使用说明书。
	请勿将手伸到进料管中。

显示屏符号

符号	说明
	持续时间倒计时。
	持续时间正计时。
	盖锁已激活。
	查看以下方法步骤。

5.3 操作面板

通过操作面板，您可以设置机器的所有功能并查看运行状态的相关信息。

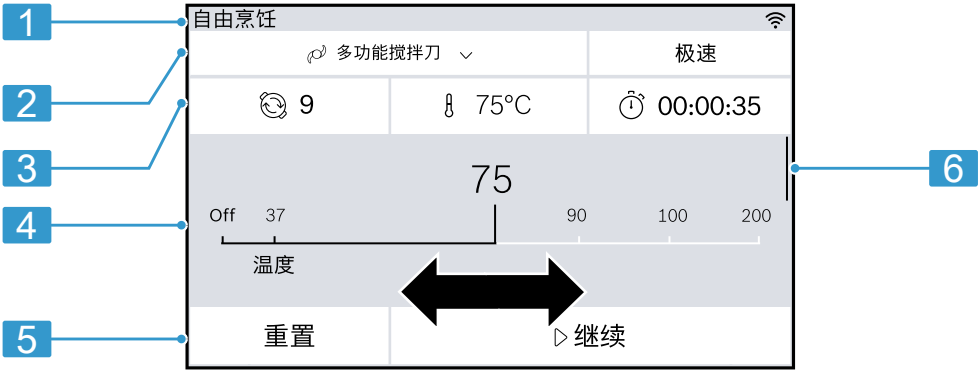


1	⏻	开／关	■ → *"开机", 页22* ■ → *"关闭电源", 页22*
2	⌂	主页键	■ 打开主页。 ■ 在菜单中往回导航。
3		智能秤	→ *"使用智能秤", 页29*
4		触摸屏	→ *"触摸屏", 页16*

5.4 触摸屏

触摸屏既是显示器，也是控制元件。在触摸屏上可查看当前功能的选项和所采用的设置。

注： 当触摸屏潮湿或变脏时，其功能会受限。



1		状态栏	■ 显示菜单中的项目和网络显示。 ■ 显示食谱中心的进度，例如 5/7。 **注：** 提示文本可以覆盖状态栏。

2	配件栏	■ 显示预设的配件。 ■ 选择配件。
3	参数栏	■ 选择信息显示。 ■ 设置速度。 → *页22* ■ 设置温度。 → *页23* ■ 设置持续时间。 → *页24*
4	主控区域	■ 在菜单中导航。 ■ 显示信息，例如食谱。 ■ 利用快速选择按键增加持续时间。 → *页23* **注意** ■ 故障信息可能会覆盖内容区域。 ■ 在运行过程中显示快速选择按键。
5	导航区域	■ 在导航栏中导航。 ■ 确认和重置设置。 ■ 控制程序和食谱。 **注：** 提示文本可以覆盖导航区域。
6	滚动条	控制垂直滚动。

5.5 感温呼吸灯

在加热过程中感温呼吸灯会有规律地波动。在达到设定的温度时，感温呼吸灯常亮。当锅具中的余热低于 60 °C 时，感温呼吸灯熄灭。

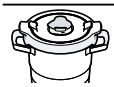
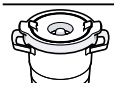
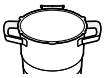
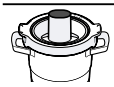
5.6 上盖

上盖由多个部分和可更换的插入件组成。
上盖由 4 个部分组成:
- 量杯
- 内盖
- 外圈盖
- 上盖外圈

您可以用量杯完全关闭上盖。可以通过内盖上的投料口往锅具中加注流体。您可以将上盖打开至 90°，并以不同方式使用。
→ *"上盖使用概览", 页17*

上盖使用概览

您可以将上盖及其组成部分以不同的组合方式使用。

上盖	用途
 带量杯	■ 烧菜。 ■ 发酵生面团。 ■ 对食材进行冷加工，例如揉捏、切碎、打发。
 不带量杯	■ 用装入的配件煎炒菜肴。 ■ 使用配件浓缩酱汁。 ■ 在运行期间加注液体。
 不带上盖	■ 不使用内置的配件煎制菜肴。 ■ 用多用铲翻拌菜肴。 ■ 使用双层蒸架。
 带进料斗	■ 切割食物。 ■ 将食物切碎并研磨。

5.7 锅具

XL智能烹饪锅由不锈钢制成，并具有智能温度传感器。

内侧的刻度指示最小和最大加注量。底面的电连探针将锅具与主机相连接。背面上的SensorSpot传感器点是一个为正确测量温度所必需的标签。

6 配件和附件

此处可查看配件及其用途的概览。

⚠ 警告
有受伤危险!
旋转的配件可能会造成受伤。
- 应保持双手、头发、衣物及其他配件远离旋转的部件。
- 只有在驱动联轴器处于静止状态下，才可安装和取下配件。
- 配件只能在完全组装好后装入锅具中。
- 只可装入和使用在显示屏上选择的或在食谱中给出的配件。

名称	用途
量杯	■ 测量最大 100 ml 的食材量。 ■ 盖上内盖。
多用铲	■ 翻拌并取出菜肴。 ■ 取出配件。 ■ 清除从配件上和锅具中的食物残留物。
多功能搅拌刀	■ 揉捏并混合面团，例如生面团。 ■ 切碎或混合食材，例如泥糊、硬奶酪、面包、小面包、巧克力、坚果。 ■ 切碎较小的冷冻水果，例如蓝莓、覆盆子。 **注：** 多功能搅拌刀不适合用于切割生南瓜。
3D翻炒桨	■ 翻拌、混合、加热和烧煮带有稠度的汤的菜肴，例如炖菜、汤和焖煮。 ■ 均匀而迅速地加热菜肴。 ■ 翻炒块状食材。
双联打发头	■ 混合并加热菜肴，例如奶油炒面糊和法式白酱。 ■ 乳化食材，例如蛋黄酱。 ■ 搅拌细粒状态或粉状食材，例如玉米糊和吉士粉。 ■ 混合轻面团，例如海绵蛋糕。 ■ 搅打蛋白和奶油。
转接轴	插入转接轴，以便使用双面切片盘和双面切丝盘。
双面切片盘	将食材切成厚片或薄片，例如水果或蔬菜。 **注：** 双面切片盘不适合用于切割硬奶酪、面包、小面包、生南瓜或巧克力。
双面切丝盘	将食材切成细条状，例如水果或蔬菜。
投料推杆	推入食物。
蒸煮组合配件	■ 分成最多 3 层蒸食材。 ■ 蒸煮组合配件由蒸篮、双层蒸架、浅蒸盘和蒸架盖组成。 **提示：** 蒸篮可以用于烧煮、清蒸和用作滤筛。

提示
- 在使用后请清洁所有部分，以免残留物变干。
- 配件上有含油脂的残留物可能影响烹调结果。

注： 这些配件在使用上非常高效。如果指定了一个时段，首先应设置较短的持续时间，然后在需要时增加持续时间。
→ *"设置持续时间", 页24*

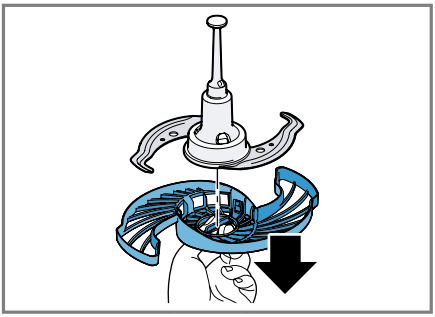
6.1 插入多功能搅拌刀

⚠ **警告**
有割伤危险!
多功能搅拌刀拥有锋利的刀片。
- ▸ 只可握住多功能搅拌刀的刀柄。
- ▸ 请勿赤手触碰刀片。
- ▸ 不使用时，应总是将多功能搅拌刀放在刀套中妥善保存。

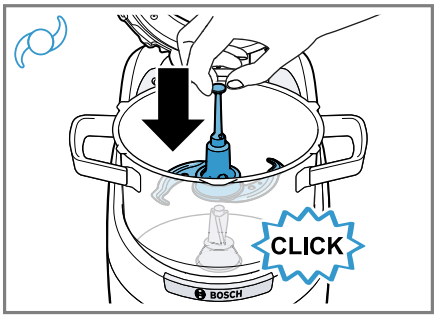
注: 如果您经常切碎坚硬的食物或冷冻的水果，则多功能搅拌刀的磨损会更快。

提示
- ■ 在切碎冷冻的水果前，让水果在室温下略微解冻。
- ■ 如果想要切碎大的冷冻水果，请将水果事先切碎成小块，例如切成草莓大小。

1. 打开上盖。
2. 握住多功能搅拌刀的刀柄，将刀套从刀柄上拔下。



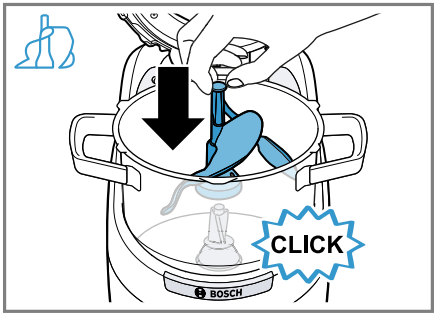
3. 握住多功能搅拌刀的刀柄，将多功能搅拌刀放到配件连接轴上。



✔ 可听到配件卡入到位的声音。
4. 将上盖关闭并锁定。

6.2 放入 3D翻炒桨

1. 将搅拌器放到配件连接轴上。

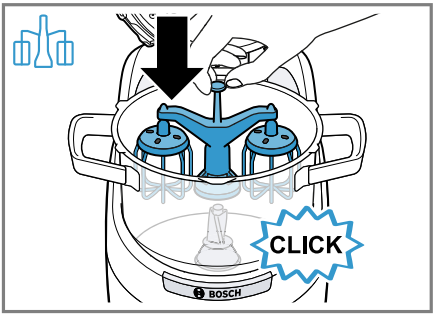


✔ 可听到配件卡入到位的声音。
2. 将上盖关闭并锁定。

6.3 装入双联打发头

注: 加工食材时，双联打发头可能会发出摩擦声。此为正常现象，对功能没有负面影响。请在使用过后清洁双联打发头。
→ *"清洁双联打发头", 页36*

1. 将双联打发头放到配件连接轴上。

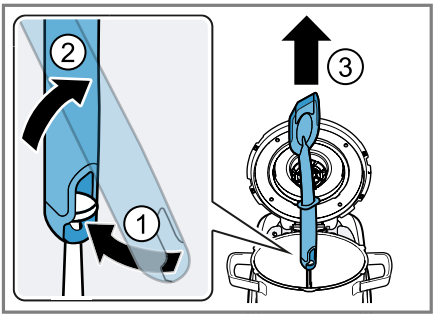


✔ 可听到配件卡入到位的声音。
2. 将上盖关闭并锁定。

6.4 取下配件

⚠ 警告
有灼伤危险!
在取出配件时，热的液体可能溢出。
- ▸ 将配件小心地取出，并且只能用多用铲取出。
- ▸ 请戴上隔热手套。

1. 完全打开上盖。
→ *"打开和关闭上盖", 页22*
2. 用多用铲柄上的开口容纳配件柄。



3. 利用多用铲将配件小心地向上拉出。

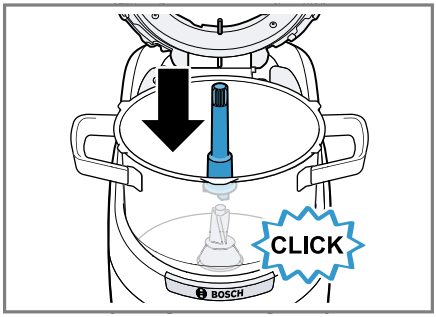
提示
- ■ 请准备好一个能够将用过的配件放到其上的耐热物体，例如一个碟子。
- ■ 在使用后请立即清洁所有部分，以免残留物变干。

6.5 插入带切削圆盘的片丝配件

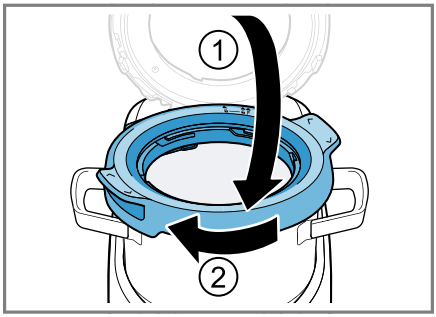
片丝配件由 3 部分组成，即转接轴、投料盖和投料推杆。与切片切丝刀盘组合使用，可以切片和切碎食材。

⚠ 警告
有割伤危险!
切削圆盘具有锋利的边缘。
- ▸ 只可握住切削圆盘中间的塑料环。
- ▸ 请勿将手伸到进料管中。
- ▸ 仅限使用投料推杆将食材推下。

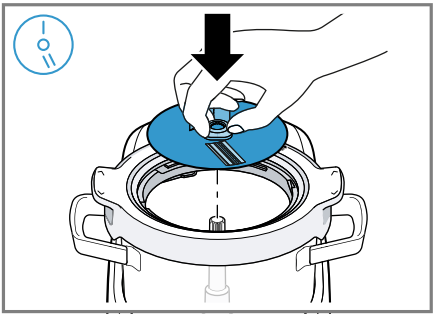
1. 松开并取出内盖。
2. 打开上盖外圈。
3. 将转接轴放到配件连接轴上。



✔ 可听到转接轴卡入到位的声音。
4. 将上盖外圈和外圈盖关闭并锁定。

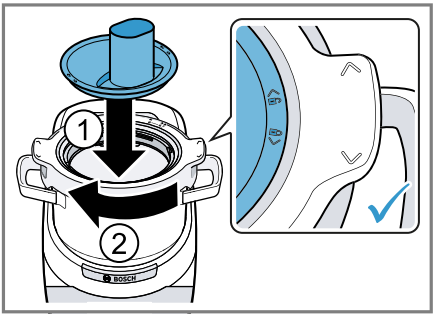


5. 将双面刀盘需要的一侧朝上放到转接轴上。
→ *"片丝刀盘概览", 页21*

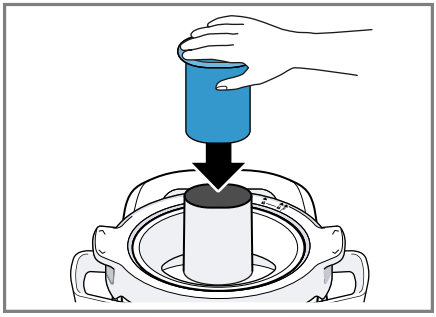


将带有刃切或突起的切片切丝刀盘的一侧朝上放置。

6. 将投料盖安放到外圈盖上。



7. 顺时针方向锁定投料盖。
8. 在运行过程中向进料筒中加入食材，然后通过略微按压投料推杆推入。



6.6 片丝刀盘概览

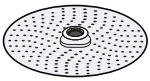
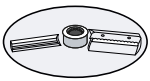
此处可查看切片切丝刀盘各个侧面的概览。

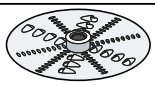
标记	名称
1	切片盘，厚片
3	切片盘，薄片
Upper	双面切丝盘，薄

6.7 配件

您可以在您的销售顾问处、我们的官方旗舰店或我们的官方微信公众号了解其他配件或购买配件。请仅使用原装配件，因其完全搭配您的机器。

配件将视电器而定。购买时，请务必提供机器确切的标记（E-Nr.）。→ *页41*

附件	特性	用途
细型磨碎圆盘	MUZ9FG1 	■ 将坚果细细磨碎。 ■ 磨碎硬奶酪，例如帕玛森干酪。 **注：** 不适合加工软奶酪。
专业 Supercut 双面刀盘	MUZ9SC1 	将水果和蔬菜切成厚片或薄片。 **提示：** 特别适合质地非常软或纤维非常多的食材。

附件	特性	用途
双面切丝刀盘		将食材切碎成大块或小块，例如水果、蔬菜或奶酪。 **注：** 不适合加工坚果和生南瓜。
切碎刀	MCCA1CK 	■ 切碎食物，例如冰块、冷冻水果、巧克力、南瓜或干面包制成的面包屑。 ■ 制作冰淇淋、冰糕、冰沙或鸡尾酒。 ■ 切肉。 **注：** 不适合揉面团。

7 操作基本知识

7.1 开机

▸ 按 ⏻ 开机。
✔ 显示屏显示动画。

注： 如果有先前被中断的食谱，机器会询问是否继续使用该食谱烹饪。

7.2 关闭电源

▸ 通过 ⏻ 关闭电器。
✔ 显示屏显示动画。

注： 在关闭机器时，感温呼吸灯继续亮着，直至锅具内的余热低于 60 °C 为止。

提示： 您可以在基本设置中调整机器在其后进入待机状态的持续时间。
→ *"基本设置", 页32*

7.3 打开和关闭上盖

1. 为了打开上盖，将外圈盖逆时针沿 ⋀ 方向旋转。
2. 为了关闭上盖，将外圈盖逆时针沿 ⋁ 方向旋转。

✔ 当上盖关闭后，符号 🔓 和 ▼ 上下重叠。

3. 打开和关闭整个上盖。

7.4 设置速度

要求
■ 已选择并装入所需的配件。
→ *"配件和附件", 页18*
■ 在参数栏中选择了 ⟲ 。

▸ **注：** 显示屏显示相应配件的可用速度。

为了设置所需的速度，在状态栏上滑动手指。

注意
■ 在持续运行模式下，驱动联轴器连续运转。如果降低速度，则驱动联轴器运转更慢。
■ 在间隔操作中，驱动阶段和暂停交替发生。如果降低速度，则暂停时间变长。

表格显示每个配件的速度。

配件	间隔操作	持续操作
	1 - 4	5 - 6
	-	1 - 7
	1 - 4	5 - 18
	-	1 - 9

提示
■ 您可以随时更改速度。

- 如果您选择搅拌器的 4 至 6 档，则菜肴会被更快速地混合，并因此被更均匀和更快地加热。

7.5 使用涡轮模式

使用多功能搅拌刀时，为您提供涡轮模式。多功能搅拌刀将以最大速度旋转，持续时间最长 60 秒钟。利用涡轮模式可以更快地切碎或打泥食物。

要求

- 多功能搅拌刀已装入。 → *页19*
- 运行已停止。

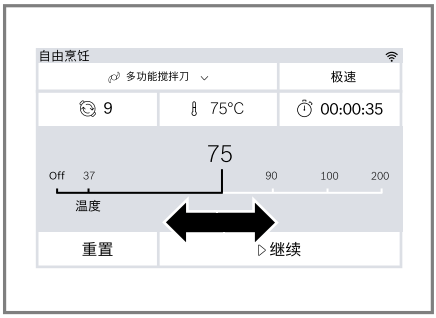
▸ 长按 "极速"。

✔ 显示屏显示持续时间。

提示： 您可以在需要时重复涡轮模式。

7.6 设置温度

1. 按 。
✔ 显示屏显示划分成温度范围的温度刻度。
2. 点击选择所需的温度范围。
3. 为了设置所需的温度，在状态栏上滑动手指。



可以用来设置温度的幅度根据温度范围而变化。

温度范围 (°C)	调节幅度 (°C)
37 - 90	5
90 - 100	1
100 - 200	10

✔ 显示屏上的进度条和脉动的感温呼吸灯显示加热状态，直至达到目标温度为止。

7.7 清空锅具

⚠ 警告
有烫伤危险!
使用后锅具很热。
▸ 只能握住锅具的把手。

1. 去除整个上盖。
2. 用多用铲取出配件。
→ *"取下配件", 页20*
3. 将锅具取出并排空。
不得通过上盖卡槽排空锅内残留物。

提示： 您可以多用铲清除残余食物。

8 时间功能

您的机器具有时间功能，利用这些功能可以设置过程的持续时间和结束。

8.1 设置持续时间

您可以确定一个持续时间，在这个持续时间后将自动结束运行。最长持续时间为 11 小时 59 分钟 59 秒钟。

要求： 速度或温度已设置。

→ *"设置速度", 页22*
→ *"设置温度", 页23*

1. 按压 ⏲ 或 ⏱。
2. 如要设置所需的持续时间，请用手指上下滑动小时、分钟和秒钟。
3. 如要重置持续时间，请按照显示屏上的指示进行操作。

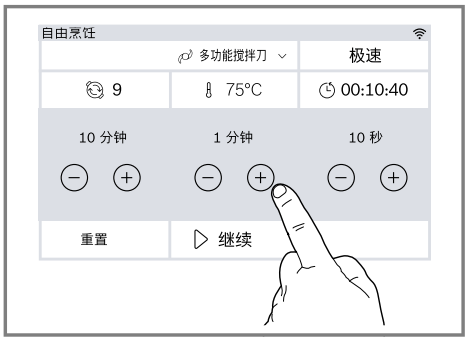
✔ 当持续时间结束时，会响起一个信号音，显示屏将显示一条信息，并且自动结束运行。

8.2 更改持续时间

在运行过程中您可以随时更改或暂停持续时间。

1. 按 ⏲。
2. 为了将持续时间更改为某个值，按压 "暂停"，然后通过状态栏更改持续时间。

提示
您可以在运行过程中提高持续时间，方法按压快速选择按键 10 秒钟、1 分钟或 5 分钟。



8.3 设置秒表

如果不设置任何持续时间，则时间将自动累加计数。如果您通过按压 "暂停" 而不提前结束运行，则最长持续时间为 11 小时 59 分 59 秒。

注： 在一些情况下不预设任何持续时间。当达到设定的温度时，运行结束。按照显示屏上的指示进行操作。

▸ 在不设置持续时间的情况下开始过程。

9 我的食谱

可在 "我的食谱" 区查看您个人的食谱清单。

9.1 管理我的收藏

1. 选择所需的食谱。

✔ 显示屏显示食谱详细信息。

2. 如要将食谱添加到关注列表，请按压 ☆。

✔ 显示屏显示 ★。

3. 如要将配方从关注列表中删除，请按压 ★。

✔ 显示屏显示 ☆。

10 食谱中心

功能 "食谱中心" 分步骤指导您制作美味佳肴。您的机器为您规定所有食材、制作步骤和参数。

10.1 选择食谱

1. 通过 ⏻ 开机。
2. 按 "食谱中心"。
3. 选择所需的食谱类别。

提示
- 您可以筛选食谱。
  → *"筛选食谱", 页25*

- 为了在图片视图和列表视图之间切换，请按压 ☰ 或 ☐。

如要返回食谱类别，请按压 〈。

4. 选择所需的食谱。

✔ 显示屏显示食谱详细信息。

5. 为了准备食谱，按压 "烹饪"。

提示： 您可以将食谱添加到关注列表中。

→ *"管理我的收藏", 页24*

✔ 食谱准备开始。

10.2 筛选食谱

您可以利用筛选器来限制食谱选择范围。

1. 按 ▽。

✔ 显示屏显示食谱数量及其特点。

2. 如要选择特点，请按压 ﹀。

✔ 显示屏显示可用的设置。

3. 选择所需的特点，然后按压 "查看"。
4. 如要不再选择所选的特点，请按压 "重置"。

✔ 显示屏显示具有所选特点的食谱。

10.3 准备食谱

要求

- 已选择一份食谱中心的食谱或一个辅助烹饪。

→ *"选择食谱", 页24*
→ *"使用辅助烹饪", 页25*

- 食材已准备进行烹饪。

11.2 辅助烹饪概览

此处可查看辅助烹饪的概览。

注： 按照显示屏上的设置建议进行操作。

类别	辅助烹饪	使用	配件
面食&糕点	面点程序1-硬面团	混合食材。该辅助烹饪特别适用于含水量少的大面团，例如面包、披萨面团、意大利面、酥皮面团。	

1. 请注意安全注意事项。 → *页5*
2. 按照显示屏上的指示进行操作。
3. 如要开始运行，按压 "开始"。
4. 如要中断运行，按压 "暂停"。
5. 如要结束食谱，按压 "完成"。

注： 如果食谱中心中的食谱有烤箱的设置值，这些设置值适用于 Bosch 烤箱。如果使用其他烤箱，请注意制造商说明。

提示

- 通过按压 "保温"，可将所选的菜肴保温长达 30 分钟。
- 在烹饪的过程中，如要查看下一个步骤，请按压 ☰。如要退出食谱预览，请按压 ✕。

11 辅助烹饪

辅助烹饪在烹调过程中为您提供支持。这些程序引导您通过少量几个步骤制作简单的菜肴。

11.1 使用辅助烹饪

1. 通过 ⏻ 开机。
2. 按 "辅助烹饪"。
3. 选择所需的辅助烹饪。
4. 按压 "烹饪"。

→ *"准备食谱", 页25*

类别	辅助烹饪	使用	配件
面食&糕点	面点程序2-软面团	间歇混合食材。该辅助烹饪特别适用于含水量较高具有粘性的大面团，例如发酵辫子面包、布里欧修和酸面包面团。	
面食&糕点	面点程序3-稀面团	混合食材。该辅助烹饪特别适用于液态面团（面糊），例如煎饼、华夫饼、面衣和海绵蛋糕。	
发酵	面团	让含酵母的面团发酵，例如发酵面团和酸面包面团。	-
发酵	酸奶	让牛奶混合物在乳酸菌的作用下从液体发酵成固体。	蒸篮
清蒸	小火蒸	清蒸食材。该辅助烹饪特别适用于鱼类，例如鲷鱼、鳟鱼、鳕鱼排和海鲈鱼。	蒸煮组合配件
清蒸	大火蒸	清蒸食材。该辅助烹饪特别适用于肉类和蔬菜，例如土豆、西兰花和胡萝卜。	蒸煮组合配件
煎炒	煎炒蔬菜	煸炒蔬菜。	
煎炒	煎炒鱼类/海鲜	煎炒鱼类和海鲜。	
煎炒	煎炒肉类	煎炒肉类，例如红肉（牛肉）肉块或小牛肉块。	
煮	烧水	烧水。	-
煮	汤羹	煮汤。	
煮	炖菜	炖菜。炖菜。	
煮	面食	烹制面粉制品，如饺子和面条。	
煮	营养粥	烹制米粥。	
真空低温慢煮	真空低温慢煮	真空低温慢煮食材，例如猪肉、牛肉和鲑鱼。	-
融化巧克力	融化巧克力	融化巧克力。	
清洗	自清洁程序	→ *"使用清洁程序", 页37*	先前使用的配件

12 沸点自动调节

水开始沸腾的温度取决于居住地的海拔高度。当您设置沸点自动调节时，本机器才能最佳地工作。只有这样才能获得准确的温度和完美的结果。

提示： 您的居住地海拔高度可以在互联网上查询，也可以向当地行政机关询问。

注意

- 沸点自动调节在食谱中心时和辅助烹饪时可用。
- 沸点自动调节对烹饪类型 "自由烹饪" 无影响。

12.1 设置沸点自动调节

1. 在主页中按压 ⚙。
2. 按 "设置"。
3. 选择所需的海拔高度。
   您可以随时在基本设置中更改海拔高度。
   → *"基本设置", 页32*
4. 如要退出基本设置，请按 ⌂。

13 自由烹饪

利用功能 "自由烹饪"，您可以完全按照自己的口味准备个性化食谱。您可以通过持续时间、温度和速度的个性化参数灵活地使用配件。

13.1 设置自由烹饪

⚠ 警告
有着火危险!
炽热的油和油脂会迅速自燃。
- 切勿让炽热的油和油脂无人监管。
- 只可使用耐热的油和油脂。
- 切勿向锅具中加注超过 250 ml 油。
- 发生火灾时切勿用水灭火。
- 关闭电器。
- 小心地用上盖、灭火毯或类似工具扑灭明火。

酒精蒸汽可能在热锅内自燃。
- 切勿在高温下用高浓度酒精饮料烹饪食材。
- 小心地打开上盖。

⚠ 警告
有烫伤危险!
喷出的蒸汽、沸腾或溢出的热汤和飞溅的油都可能导致烫伤。
- 请勿让热汤因沸腾而溢出。
- 不要倾斜和倾倒本电器。
- 请勿超出允许的最大容量 (3 l)。
- 小心打开杯盖。
- 在将热汤倒进搅拌锅中时，请多加小心，不要站得太近。
- 将电器放在稳固的工作台上。
- 切勿将内盖上的投料口盖住，也不要让任何东西粘在上面，确保加入的食材不会将其堵住。

要求: 食材已准备进行烹饪。

1. 通过 ⏻ 开机。
2. 完全打开上盖。
3. 在主页中按压 "自由烹饪"。
✔ 显示屏显示配件。
4. 装入所需的配件。
   → *"配件和附件", 页18*
5. 选择装入的配件。
✔ 在您选择 "无附件" 后，显示屏自动切换到温度设置。
   → *"设置温度", 页23*
✔ 在您选择某个配件后，显示屏自动切换到速度设置。
   → *"设置速度", 页22*
6. 设置速度、温度和持续时间。
   请注意设置建议。 → *页42*
7. 将食材倒入锅具中。
8. 如要开始运行，按压 "开始"。
✔ 运行开始，显示屏显示持续时间。
9. 如要中断运行，按压 "暂停"。
10. 如要继续运行，按 "下一步"。

14 清蒸

利用蒸煮组合配件，可以同时分成最多 3 层蒸制食物。

注: 功能 "清蒸" 在辅助烹饪时和在食谱中心时可用。
→ *"选择食谱", 页24*

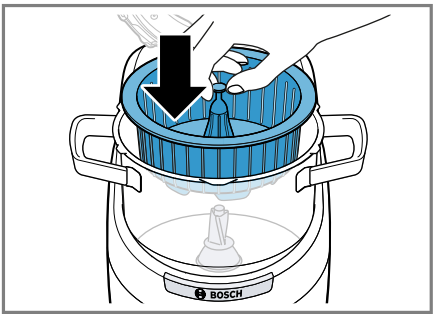
提示: 您可以将蒸篮用作滤筛，例如用于煮面条。

14.1 使用蒸篮

⚠ 警告
有烫伤危险!
热蒸汽会从机器中逸出。
- 请勿俯身靠近本机器。
- 小心地打开上盖。

- 蒸篮只能用多用铲取出。

1. 完全打开上盖。
2. 将液体倒入锅具中，至少应达到标记 ⏢。
   标记 ⏢ 相当于 800 ml 的水量。
3. 将蒸篮放入锅具中。



4. 将食物放到蒸篮上。
   蒸篮最大可加注至标记 max。
5. 将上盖关闭并锁定。

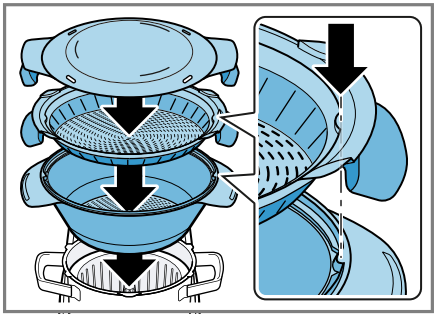
提示： 为了在多达 3 层上同时进行清蒸，您还可以使用双层蒸架。 → *页28*

14.2 使用双层蒸架

⚠ 警告
有烫伤危险!
热蒸汽会从机器中逸出。
- 请勿俯身靠近本机器。
- 小心地打开双层蒸架。

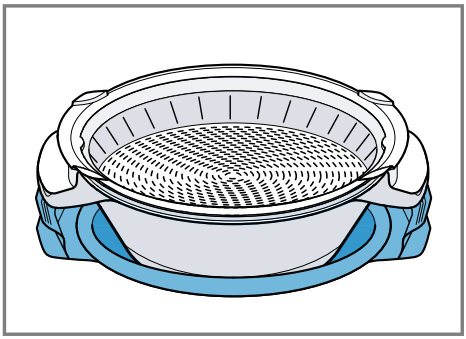
注意!
使用不当可能会造成财物损失。
- 进行蒸制时切勿使用酒精。

1. 将上盖整个取下。
2. 将液体倒入锅具中，至少应达到标记 ⏢。
   标记 ⏢ 相当于 800 ml 的水量。
3. 将双层蒸架放到锅具上。



4. 将食材放到双层蒸架中。
   如要在一个附加层中用清蒸其他食材，请将浅蒸盘放到双层蒸架上。双层蒸架最大可添加至标记 max。
5. 关闭双层蒸架的上盖。

提示
在烹饪后，您可以将双层蒸架的上盖翻转，用作双层蒸架的垫盘。



14.3 设置清蒸

进行清蒸时，可将食物蒸煮长达 2 小时。
1. 按 "辅助烹饪"。
2. 选择所需的清蒸程序。
3. 将水量调整到相应的持续时间（分钟）。

注： 清蒸持续时间取决于水量和食材量而有不同。

水量 (ml)	大火蒸 (min)	小火蒸 (min)
800	25	最大 120
1000	35	最大 120
1500	50	最大 120
3000	105	最大 120

此处可查看清蒸的设置建议。 → *页 49*

4. 如要启动辅助烹饪，按压 "开始"。

15 真空低温慢煮

利用 "真空低温慢煮" 功能可以在蒸锅中在低温下温和地烹饪食物，脂肪含量低。将菜肴放入专用、耐热、食品安全的真空袋内，用真空密封器将其密封。

注： 功能 "真空低温慢煮" 在辅助烹饪时和在食谱中心时可用。
→ *"选择食谱", 页24*

15.1 设置 真空低温慢煮

1. 按 "辅助烹饪"。
2. 按 "真空低温慢煮"。
✔ 显示屏显示食谱详细信息。
3. 按压 "烹饪"，按照显示屏上的指示进行操作。

   此处可找到真空低温慢煮的设置建议。 → *页51*
4. **注：** 在真空低温慢煮时，您可以在从 40 °C 至 95 °C 的温度范围内以 1 摄氏度为调节幅度设置温度。

   设置温度。 → *页23*
5. 如要启动辅助烹饪，按压 "开始"。

16 智能秤

您的机器装备了一个半嵌式智能秤。

主机在底座配备有 4 个重量传感器。

16.1 使用智能秤

您可以使用智能秤分别称量每种食材或称量食材的总和。

注意
- 您可以称量最多 5 kg 重量。
- 以下因素可能使测量结果失真:
  – 底座在工作面上安放不正确
  – 工作面振动
  – 主机下面有物品
  – 食材量低于 5 g
  – 食材分布不均匀
  – 移动主机
  – 触摸主机
  – 主机上有物品
  – 食物差异，例如不同密度的油

要求： 锅具已装入。 → *页11*

1. 按压 ⏻，然后不再触摸机器。
✔ 智能秤自动去皮重。显示屏显示 "开始称重" 并接着显示“0 g”。
2. 将食材加入锅具中，直至达到所需的重量。
✔ 智能秤以 1 g 为变化幅度显示重量。
3. 如要去除皮重，按压 "去皮？"。
4. 如要切换到主页中，按压 ⏻ 或 ✕。

提示： 要分别称量食材，可以在锅具上放一个碗。

17 Home Connect 晶御智能

本机器具备联网功能。将您的机器连接到移动终端设备，以便通过 Home Connect 晶御智能 APP 来操作功能，调整基本设置或监控当前的运行状态。Home Connect 晶御智能 服务只在部分国家／地区提供。Home Connect 晶御智能 的功能是否可用取决于您所在国家／地区是否提供 Home Connect 晶御智能 的服务。相关信息请查看: www.home-connect.cn。

为了可以使用 Home Connect 晶御智能，首先应建立与家庭网络（无线网络[1]）和到 Home Connect 晶御智能 APP 的连接。

Home Connect 晶御智能 App/晶御智能小程序将引导您完成整个登录过程。请按照 Home Connect 晶御智能 App/晶御智能小程序中的指示说明进行设置。

提示
- 请注意随附的 Home Connect 晶御智能 文件。
- 请同时注意 Home Connect 晶御智能 App/晶御智能小程序中的注意事项。

注意
- 请确保当您通过 Home Connect 晶御智能 App/晶御智能小程序操作本电器时，也应遵照使用说明书的安全注意事项。
  → *"安全性", 页4*
- 无论何时请务必优先在本机器上操作。这段期间，无法通过 Home Connect 晶御智能 APP 进行操控。

17.1 设置 Home Connect 晶御智能 App

1. 将 Home Connect 晶御智能 App 安装到移动终端设备上。

2. 启动 Home Connect 晶御智能 App，并建立进入 Home Connect 晶御智能 的访问权限。

   Home Connect 晶御智能 App 将引导您完成整个登录过程。

   您也可以通过微信小程序使用 Home Connect 晶御智能 。

17.2 设置 Home Connect 晶御智能

要求
- 电器已接通电源并启动。
- Home Connect 晶御智能 App 已在移动终端设备上安装。
- 电器的安装地点可以接收到 WLAN 家庭网络 (Wi-Fi)。

1. 请扫描以下二维码。

   如果您通过微信小程序使用 Home Connect 晶御智能，则请跳过该步骤。
2. 请按照 Home Connect 晶御智能 App 的指示说明进行操作。

17.3 Home Connect 晶御智能设置

根据您的Home Connect 晶御智能 需求调整 。
您可以在本机器的基本设置中查看 Home Connect 晶御智能 的设置。显示屏上显示的设置取决于Home Connect 晶御智能 是否已设置以及本电器是否已连接到家庭网络。

[1] 无线网络是 Wi-Fi Alliance 的注册品牌。

Home Connect 晶御智能 设置概览

您可以在此查看关于 Home Connect 晶御智能 设置和网络设置的概览。

注： 软件更新后可使用附加功能。
当有软件更新可用时，在 Home Connect 晶御智能 App 中可查阅更多详细信息。

基本设置	选择	说明
开始连接	开始	建立连接。
Wi-Fi	Home Connect 晶御智能 开 Home Connect 晶御智能 关	如果长时间不工作，请关闭无线模块，以节省能源。 **注：** 本机器在联网待机模式下的能耗需要最大 2 W。
重置网络	删除	重置网络设置。 **注：** 如果没有网络连接，则无法通过 Home Connect 晶御智能 App 执行任何操作。

17.4 数据保护

请注意数据保护的注意事项。
机器在第一次连接到与互联网相连的家庭网络时，将传输下列各类数据至 Home Connect 晶御智能 服务器上（首次注册）：

- 唯一机器标识符（包括机器密钥和已安装的 无线网络 通信模块的 MAC 地址）。
- 无线网络 通信模块的安全证书（信息技术的连接保障）。
- 您的家用电器当前的软件和硬件版本。
- 将之前任何的状态恢复至出厂设置。

此首次注册是准备提供给 Home Connect 晶御智能 功能使用，并在您第一次使用 Home Connect 晶御智能 功能时，才会被使用。

注： 请注意，Home Connect 晶御智能 功能只有在连接 Home Connect 晶御智能 APP 时才能使用。您可以在 Home Connect 晶御智能 APP 调出数据保护的相关信息。

18 安全系统和操作帮助

此处可找到您的机器安全系统和操作帮助的一个概览。

18.1 过载保护装置

如果您的机器记录到过载，则过载保护会中断正在进行的操作，例如在加工量过大时。

18.2 温度传感器

您的机器具有多个温度传感器。
主机中的红外温度传感器测量锅具中食物的温度。当红外温度传感器测量某个过高的温度时，机器会自动关闭，从而防止用大量的油煎制和烹饪。

18.3 不平衡传感器

您的机器具有不平衡识别功能。如果您的机器记录了某个不平衡，则不平衡传感器会结束当前过程，例如在切碎时锅具中的碎块过大时。

18.4 盖保险装置

盖保险装置确保，驱动联轴器仅在特定条件下启动。

当锅具和上盖已正确装入并关闭时，驱动联轴器才会启动。
→ *"安装上盖", 页11*

18.5 盖锁

您的机器具有一个盖锁。因此，在特定温度前提条件和转速前提条件下您无法打开上盖外圈。
在盖锁激活和停用时会响起一个清晰的咔哒声。当盖锁处于激活状态时，显示屏显示 🔒。

18.6 溢出识别

当液体流到触摸屏上时，溢出识别会锁死触摸屏并停止操作。

18.7 儿童锁

为了避免您意外接通机器或改变设置，请锁死机器。

激活儿童锁

- ▸ 同时按住 ⌂ 和 🔒 3 秒。
- ✔ 儿童锁已激活。
- ✔ 显示屏显示 🔑。

提示

- 尽管儿童锁已激活，您仍可暂停正在执行的过程，方法是按压 ⏻。
- 在清洁主机时，您可以将儿童锁用作擦拭保护装置。

停用儿童锁

- ▸ 同时按住 ⌂ 和 🔒 3 秒。
- ✔ 儿童锁已停用。

19 基本设置

您可以根据需要调整电器的基本设置。

19.1 更改基本设置

您可以视您的需求设置机器。

1. 在主页中按压 ⚙。
- ✔ 显示屏显示基本设置列表。
2. 进行所需的设置。
- ✔ 设置会被自动保存。
3. 如要退出基本设置，请按 ⌂。

19.2 基本设置概览

您可以在此查看基本设置概览。

设置	选择	说明
语言	参见机器上的选项	设置语言。
Home Connect 晶御智能	该选择取决于网络状态以及机器是否已与 Home Connect 晶御智能 连接。显示屏显示网络信息: ■ IP ■ SSID ■ MAC 地址 ■ 产品序号	设置 Home Connect 晶御智能 。 → *"Home Connect 晶御智能 ", 页29* 进行 Home Connect 晶御智能 的设置。 → *"Home Connect 晶御智能 设置概览", 页31*
Switch off after	■ 5 min - 1 h ■ 15 min[1]	设置持续时间，在达到后如果不在显示屏上进行任何操作或机器正在运行，则机器自动切换到待机状态。

[1] 出厂设置

设置	选择	说明
屏幕亮度	■ 10 % - 100 % ■ 50 %[1]	以 10 % 为调节幅度设置显示亮度。
提示音	音量 ■ 关闭 ■ 1：安静[1] ■ 2：中等 ■ 3：大声 声音 ■ 开[1] ■ 关	■ 设置声音的音量。 ■ 设置按键音。
沸点自动调节	■ 0 m - 50 m[1] ■ 51 m - 300 m ■ 301 m - 600 m ■ 601 m - 900 m ■ 901 m - 1200 m ■ 1201 m - 1500 m ■ 1501 m - 1800 m ■ > 1800 m	设置海拔高度，以便调整沸点。
更新固件	■ 当前安装的软件版本 ■ 可用的新软件版本	■ 显示当前安装的软件版本。 ■ 更新软件版本。
Resetting to factory settings	-	将已更改的设置恢复到出厂设置。
软件许可	软件许可文本	调用软件许可文本。

[1] 出厂设置

20 清洁和保养

为了让机器长时间保持功能顺畅，请仔细进行清洁和保养。

20.1 清洁剂

只可使用合适的清洁剂。

注意!
不合适的清洁剂可能损坏本机器。
- ▸ 请勿使用腐蚀性或有研磨效果的清洁剂。
- ▸ 请勿使用酒精含量高的清洁剂。
- ▸ 请勿使用腐蚀性、含氯、含碳酸钙或侵蚀性的清洁剂。
- ▸ 请勿使用烤箱清洁剂。
- ▸ 请勿在触摸屏或操作面板上使用除垢剂，因为会留下永久性的斑痕。
- ▸ 新海绵布在使用前要彻底清洗。

20.2 清洁概述

此处可找到如何最佳地清洁机器组件和配件的一个概述。

	✓	✓	✗	✓	✗	✗	✗
	✓	✓	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓	✓	✗
	✓	✓	✗	✓	✗	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗

由于加工食物，可能产生变色和残留物。这是正常现象，对机器的功能没有负面影响。

提示

- 如要清洁上盖，请拆下上盖。 → *页 34*
- 为了水能更好地流出，请务必拆下上盖。
- 将量杯侧放到洗碗机中，以减少水在量杯中的积聚。
- 在准备好面团后请清洁机器和配件，并且最好用冷水清洁。
- 如果加工胡萝卜后上盖变色，请用厨房用纸和少许色拉油消除变色。
- 如果加工姜黄或咖喱后上盖变色，请将上盖放在阳光下以消除变色。
- 如果零件变色呈灰色，请用市售石灰清洁剂消除变色。
- 为了避免切削圆筒生锈，不要较长时间浸泡切削圆盘。
- 为了减少异味，请在不使用机器时去除量杯。

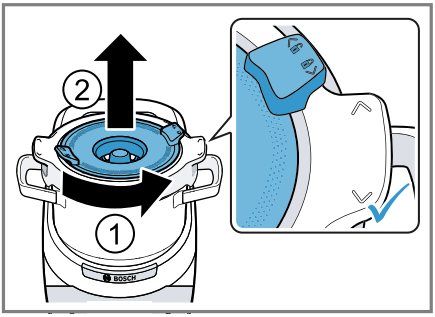
20.3 拆卸上盖

要求

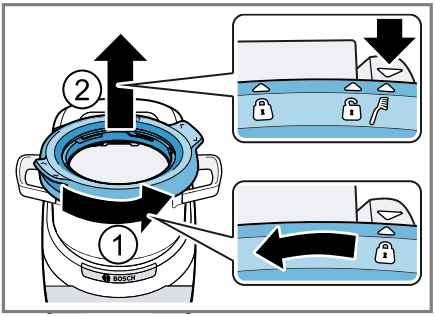
- 锅具已装入。 → *页11*
- 上盖安装在主机上。 → *页11*

1. 取出量杯。

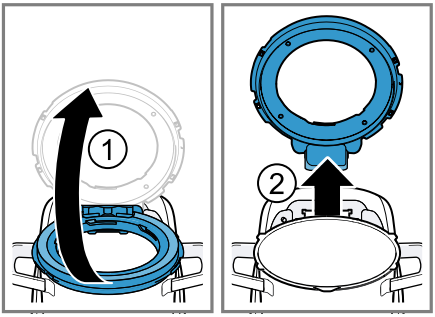
2. 逆时针方向旋转内盖。



3. 取出内盖。
4. 将外圈盖逆时针沿 ⋀ 方向旋转。



✔ 符号 ▲ 和 ▼ 上下重叠。
5. 取出外圈盖。
6. 掀开上盖外圈。



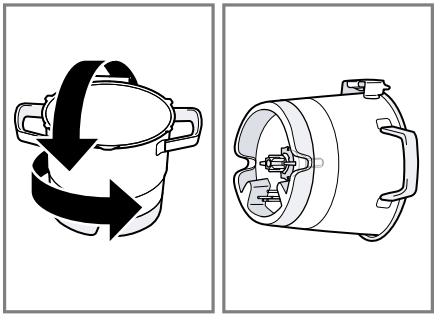
7. 将上盖外圈从上盖卡槽 中取出。

20.4 去除配件连接轴

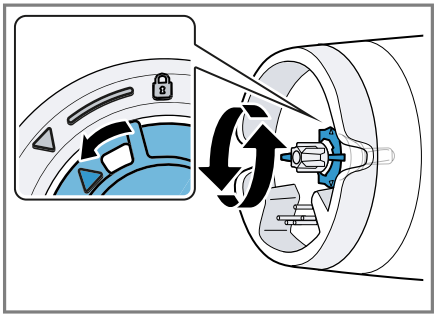
⚠ 警告
有灼伤危险!
使用本机器期间，主机外壳、锅具、配件和金属部件均会发热。
- 仅限用多用铲取下配件。
- 只能握住锅具和上盖的把手。
- 切勿握住锅具的金属表面。
- 在完全冷却前，切勿握住配件连接轴。
- 当主机有余热时，切勿清洁或搬运主机。

要求
- 上盖已拆下。 → *页34*
- 配件已拆下。 → *页20*

1. 将锅具从主机中取出。
2. 将锅具侧翻。

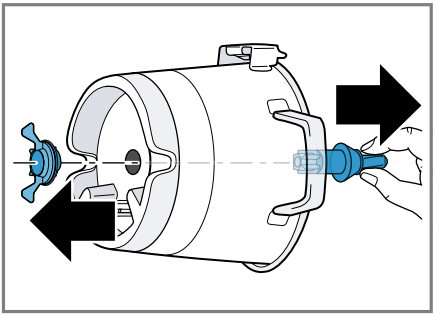


3. 将蝶形锁紧圈转到限位点。



✔ 符号 ▲ 和 ▼ 上下重叠。

4. 将蝶形锁紧圈克服阻力拔下。



5. 取出配件连接轴。

20.5 清洁主机

⚠ 警告
有电击危险!
渗入的水分可能引起电击。
- 请勿将本机器或电源线浸泡在水中，或放入洗碗机洗涤。
- 不得在机器插头连接处溢出任何液体。
- 请勿使用蒸汽清洁器或高压清洁器清洁本机器。
- 切勿用湿手操作本设备。

切勿将任何物体插到电连器上，这可能会导致触电。
- 切勿将任何物体插到电连器上。

1. 将主机从电网上断开。
2. 请使用湿润的软布擦拭主机和电连器。
3. 清洁排水孔。
4. 用湿布擦拭红外温度传感器，然后用软布擦干。
   红外温度传感器必须没有污垢、条纹和划痕。
5. 擦干主机。

20.6 清洁多功能搅拌刀

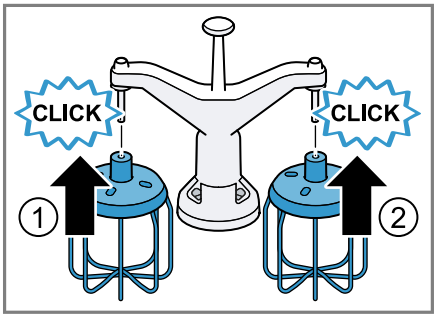
⚠ 警告
有割伤危险!
多功能搅拌刀拥有锋利的刀片。
- 只可握住多功能搅拌刀的刀柄。
- 将多功能搅拌刀从锅具中取出，然后对其进行清洁。
- 请勿赤手触碰刀片。
- 不使用时，应总是将多功能搅拌刀放在刀套中妥善保存。

1. 握住多功能搅拌刀的刀柄，将刀套从刀柄上拔下。
2. 在流水下用刷子清洁多功能搅拌刀和刀套。
3. 将多功能搅拌刀放入刀套中。
4. 将所有零件晾干。

提示: 可以将多功能搅拌刀装在刀套中在洗碗机中进行清洁。

20.7 清洁双联打发头

1. 将两个击打头从双联打发头中取出。
2. 在流水下用刷子小心地清洁所有零部件。
3. 擦干所有零部件。
4. 将击打头垂直安放到销子上，然后用力压入。



   击打头必须平稳运转。
✔ 可听到击打头卡止。

提示: 您可以用洗碗机清洁双联打发头。

20.8 清洁锅具

要求: 配件已拆下。 → *页20*

1. 彻底清洁锅具。
2. 用柔软的湿布擦拭锅具，然后擦干。

注： 如果用洗碗机清洗锅具，请将配件连接轴取下。

提示
- 您可以在洗碗机中清洁锅具。
- 您可以用水和少许醋除去锅底的轻微变色。
  → *"锅具除垢", 页37*

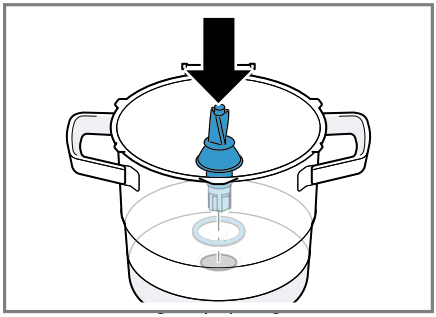
20.9 锅具除垢

要求： 最初的水垢痕迹就能看到。

1. 将锅具从主机中取出。
2. 按照说明在锅具中使用普通家用除垢剂。
3. 用冲洗刷或软布清洁锅具。
4. 用清水冲洗锅具。
5. 擦干锅具。

20.10 清洁配件连接轴

1. 拆下配件连接轴。 → *页35*
2. 将密封圈从配件连接轴上取下。
3. 在水龙头下用软布清洁密封圈。
4. 在水龙头下用刷子清洁配件连接轴。
5. 擦干所有零部件。
6. 装入带密封圈的配件连接轴。



7. 将锅具侧翻。
8. 将蝶形锁紧圈拧紧到底。

✔ 符号 🔓 和 ▲ 上下重叠。

提示： 可以在洗碗机中清洁配件连接轴和密封圈。

注： 用洗碗机清洁时，配件连接轴上可能出现变色情况。这类变色无害，功能不受限。

20.11 使用清洁程序

您的机器具有一个专用清洁程序，可在烹调后对锅具和使用的配件进行预清洁。此清洁程序可以快速而简单地加热、浸泡和预冲洗锅具。

注： 此清洁程序中适合于清除面团残留物。

1. 按 "辅助烹饪"。
2. 按 "清洗"。
3. 如要启动辅助烹饪，按压 "开始"。
4. 按照显示屏上的指示进行操作。

21 处理故障

设备上发生的小故障，您大多可以自行解决。联系客户服务之前，请先运用处理故障信息尝试自行解决。此举可避免不必要的支出。

⚠ 警告
有电击危险!
维修不当会造成危险。
- 唯有合格的专业人员方可维修机器。
- 仅限使用符合原厂要求的部件来维修机器。
- 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

故障	故障原因和故障排除
机器故障。 机器无法开机或无法启动。	机器未接通电源。 ▸ 检查机器是否通电。
	⏻ 按键无响应。 ▸ 请将机器从电网上断开约 5 秒钟，然后将机器重新连接至供电。
机器在连接电源后启动延迟。	各个系统的首次加载比机器从待机状态下启动耗时更长。 ▸ 请等待直到过程结束。 **提示:** 使机器保持与电源的连接。
Home Connect 晶御智能 无法正常运作。	可能有不同的原因。 ▸ 请访问 www.home-connect.cn。
触摸屏对输入没有反应。	触摸屏过于潮湿。 ▸ 请用软布擦干触摸屏。
	触摸屏变脏。 ▸ 请清洁触摸屏。 **提示:** 您可以将儿童锁用作擦拭保护装置。 → *"激活儿童锁", 页32*
	儿童锁已激活。 ▸ 请停用儿童锁。 → *"停用儿童锁", 页32*
不显示涡轮按键。	未选择多功能搅拌刀。 ▸ 请选择多功能搅拌刀。 → *"设置自由烹饪", 页27*
驱动联轴器和加热装置不起作用。 显示屏上显示 "演示模式"。	"演示模式" 已激活。 1. 断开本机器电源，然后再重新开机。 2. 请于 5 分钟内停用 "演示模式"。 → *"更改基本设置", 页32*

故障	故障原因和故障排除
操作关闭。	食材分布不均匀。 ▸ 请在锅具中均匀分配食材。
	处理量过大。 ▸ 请减少处理量。
	装入了错误的配件。 ▸ 请装入正确的配件。
	机器遭受过度的振动。 ▸ 请将机器放置在稳定、平整、洁净而光滑的工作面上。 → *"安装设备", 页11*
智能秤称量不正确。	底座不平。 ▸ 请将机器放置在稳定、平整、洁净而光滑的工作面上。 → *"安装设备", 页11*
	橡胶脚垫脏污。 ▸ 请用湿布擦拭橡胶脚垫。
	电源线绷和过紧。 ▸ 确保电源线不绷得过紧。 → *"接通机器电源", 页12*
上盖无法打开。	盖锁已激活。 ▸ 请结束当前过程，然后等待 3 秒钟。 1. 请将机器从电网上断开 30 秒钟。 2. 请重新开机。 ▸ 将锅具从主机中垂直取出。
上盖无法打开或关闭。	外圈盖不在解锁位置上。 ▸ 请将外圈盖调到解锁位置上。 → *"打开和关闭上盖", 页22*
机器发出较响的咔哒声。 显示屏显示 🔒。	盖锁被激活或停用。 ▸ 咔哒噪音是正常现象，不必担心。 → *"盖锁", 页32*
菜肴经常烧得过头。 不能准确达到温度。	海拔高度未正确设置好。 ▸ 请设置正确的海拔高度。 → *"基本设置", 页32*
	温度过高。 ▸ 请降低温度。 → *"最佳操作方法", 页42*
	SensorSpot或红外温度传感器脏污。 ▸ 请清洁SensorSpot

故障	故障原因和故障排除
菜肴经常烧得过头。 不能准确达到温度。	▸ 请清洁红外温度传感器。 → *"清洁主机", 页36*
	SensorSpot缺少 ▸ 请通过我们的客户服务号码 10012160 补充定购 SensorSpot。
	红外温度传感器被划伤。 ▸ 请联系我们的客户服务。
	总加注量过少。 ▸ 请加注食材至标记 ⏢ 之上。
	量杯使用不正确。 ▸ 请注意关于上盖使用的提示。 → *"上盖使用概览", 页17*
配件无法装入。	配件内部脏污。 ▸ 请清洁配件。 → *"清洁概述", 页33*
	锁紧簧缺失。 ▸ 请安装锁紧簧。
机器中产生异味。	机器是首次运行或在强负荷下运行。 **注：** 产生异味是正常现象，不必担心。
	在烹饪菜肴时会产生蒸汽。 ▸ 在不使用机器时，请拆除量杯。 **注：** 产生异味是正常现象，不必担心。
上盖泄漏。	上盖或盖密封件损坏。 1. 请检查上盖和盖密封件是否损坏。 2. 如果上盖或盖密封件已损坏，请联系客户服务。
锅具泄漏。	配件连接轴上的密封圈缺失。 ▸ 请装入密封圈。 → *"清洁配件连接轴", 页37*
	密封圈严重脏污。 ▸ 请清洁密封圈。
	蝶形锁紧圈安装错误。 ▸ 检查蝶形锁紧圈是否安装正确。 → *"去除配件连接轴", 页35* → *"清洁配件连接轴", 页37*

22 处理旧机器

22.1 处理旧机器

旧机器本身含有一些有用的原料，通过环保的方式加以处理可回收再利用。

1. 拔出电源线的电源插头。
2. 剪断电源线。
3. 按环保的方式废弃处理机器。

   关于有效的回收处理方法的信息，请询问专业经销商以及市政当局或城市管理部门。



对本设备根据有关电气和电子设备报废的欧洲规定 2012/19/EU（waste electrical and electronic equipment – WEEE）进行标记。
该规定管理在欧洲范围内对报废设备的回收和再生。

23 客户服务

有关您所在国家／地区的保修期和保修条款的详细信息，请向我们的客户服务或在我们的网站上查询。
联系客户服务时，需要告知您机器的产品编号（E-Nr.）、制造编号（FD）及货号（Z-Nr.）。
有关客户服务的联系信息，请查看本说明书后面的客户服务索引或本公司的网站。

23.1 产品编号（E-Nr.）、制造编号（FD）及货号（Z-Nr.）

可在机器的规格铭牌上查看产品编号（E-Nr.）、制造编号（FD）及货号（Z-Nr.）。
如要快速查找机器数据和客户服务电话号码，您可以将该数据记录下来。

23.2 保修

本电器的保修条款由电器售出国的代表处确定。有关这些条款的详细信息，请向购买电器的零售商洽询。 当根据保修条款进行任何索赔时，必须出具销售凭证或收据。

24 技术数据

带上盖的主机长 x 宽 x 高	46 cm x 34,5 cm x 31 cm
带双层蒸架的主机长 x 宽 x 高	46 cm x 40,5 cm x 38,5 cm
电压	220-240 V~
额定频率	50-60 Hz
额定功率	1750 W
主机 + 锅具 + 上盖重量	9,7 kg

智能秤

测量范围	■ 5-5000 克 ■ -5 ... -1000 克
范围内的公差 5-300 g	+-5 克
范围内的公差 300-1000 g	+-2 %
范围内的公差 1000-5000 g	+-1 %

24.1 有关自由开源软件的信息

本产品包含由版权所有者授权的自由开源软件组件。
相应的授权信息存储在家用电器上。也可以通过 Home Connect 晶御智能 APP 访问相应的授权信息：“配置文件

-> 法规注意事项 -> 授权信息”。[1]您可以从品牌产品网站下载授权信息。(请在产品网站上搜索您的电器型号和其他文档。) 或者可以通过 ossrequest@bshg.com 或 BSH Hausgeräte GmbH (地址：Carl-Wery-Str. 34, D-81739 München) 索取相关信息。
源代码将根据要求提供。
请将您的请求寄到 ossrequest@bshg.com 或 BSH Hausgeräte GmbH（地址：Carl-Wery-Str. 34, D-81739 München）。
主题：„OSSREQUEST“
处理请求的费用将由您承担。此项服务自购买之日起三年内有效，或至少在我们为相应机器提供支持和更换部件的期间内有效。

25 成功的做法

此处可找到一批精选的菜肴及其最佳参数。我们会向您展示，哪种温度和烹饪持续时间最适合您的菜肴。您将得到关于合适的配件和相关参数的信息。我们已将这些建议与您的电器最佳协调。

25.1 最佳操作方法

此处可了解如何以最佳分步骤的方式，来妥善利用设置建议。您将了解关于许多食谱的信息，以及有关如何最佳地使用和设置机器的信息和提示。

注： 这些配件在使用上非常高效。如果指定了一个时段，首先应设置较短的持续时间，然后在需要时增加持续时间。
→ *"设置持续时间", 页24*

1. 选择 "自由烹饪"。 → *页27*
   针对关于揉捏和混合的设置建议，应选择相应的辅助烹饪。
2. 打开上盖。
3. 装入推荐的配件。
   如需了解更多关于配件的信息，请查看此处:
   → *"配件和附件", 页18*
4. 根据设置建议设置本电器。
   对于烹饪模式 "自由烹饪"，必须根据操作本机器的地点来调整设置建议中所给出的建议温度。
   只需要在 93 °C 和 100 °C 的温度范围内进行温度调整。

海拔高度 (m)	水的沸点 (°C)	温度修正 (°C)
0-50	100	0
51-300	99	-1
301-600	98	-2
601-900	97	-3
901-1200	96	-4
1201-1500	95	-5
1501-1800	94	-6
> 1800	93	-7

[1] 视机器配置而定

25.2 切碎

切碎时，食材会被切成大块或小块。

注意
加工持续时间会影响杏仁块的大小:
- 200 g 杏仁大块，18，10-15 秒钟
- 200 g 杏仁小块，18，22-25 秒钟
- 200 g 杏仁超小块，18，40-60 秒钟

食材	配件		最小量 (g)	最大量 (g)	最小 - 最大 (s)
牛肉 [1]		18	100	1000	5-20
杏仁		18	50	1000	10-60
洋葱 [2]		14	50	500	5-15
香菜[3]		18	10	100	5-50

[1] 去掉筋膜，然后切成 2 cm x 2 cm 的小块。
[2] 可以切成 10 g 的小块，期间不时地用多用铲将洋葱推至锅底。
[3] 仅使用香菜叶，处理前先洗净，然后用厨房纸吸干水分。

蜂蜜坚果黄油	■ 200 g 森林蜂蜜，3-4 °C ■ 150 g 黄油块，2 x 2 x 1 cm，3-4 °C ■ 150 g 榛子	■ 选择烹饪类型 "自由烹饪"。 ■ 选择多功能搅拌刀。 ■ 装入多功能搅拌刀。 ■ 放入森林蜂蜜。 ■ 放入黄油块。 ■ 放入榛子。 ■ 处理 10 秒钟，速度 18。

25.3 打泥

在打泥时将食物加工成均匀的细小块，例如糊状汤或婴儿食物。

食材	配件		最小量 (g)	最大量 (g)	最小 - 最大 (s)
汤		16-18	500	3000	30-120
婴儿食物 [1]		16-18	500	3000	30-120

[1] 当混合比为 60 % 固体食材对 40 % 液体食材时，可获得最佳结果。

25.4 揉和

在揉和时，将不同的食材加工成一个面团或一个均匀的团块。与混合不同，在揉和时不掺入空气。

硬面团

该辅助烹饪特别适用于含水量少的大面团。请注意硬面团的设置建议。

注意

- 利用该辅助烹饪可同时加工最多 1500 g 面团。
- 利用该辅助烹饪可同时加工至少 500 g 面团。

提示

- 当食材达到所需的粘度时，您可以提前结束该辅助烹饪。
- 如果辅助烹饪 面点程序1-硬面团 无法达到所需的结果，请使用辅助烹饪 面点程序2-软面团。
- 如果面团积聚在配件上并且机器剧烈振动，用多用铲将面团在锅具中摊开。
- 对于高达 1 kg 的面团，您可以接着使用辅助烹饪 面团。

食材	配件	辅助烹饪	最小量 (g) [1]	最大量 (g) [1]	(min)
面包面团		1	500	1500	2
披萨面团		1	500	1500	2
意大利面面团		1	500	1500	2
酥饼面团		1	500	1500	2
酥皮面团		1	500	1500	2

[1] 所有食材的总量

食谱	配料	加工
面包面团	■ 750 g 小麦面粉 ■ 150 g 小麦全麦粉 ■ 50 g 糖 ■ 14 g 酵母粉 ■ 14 g 盐 ■ 520 ml 室温水	■ 选择辅助烹饪 面点程序1-硬面团。 ■ 按照显示屏上的指示进行操作。
披萨面团	■ 500 g 面粉 ■ 3 汤匙油 ■ 260 ml 水 ■ 7 g 酵母粉 ■ 9 g 盐	■ 选择辅助烹饪 面点程序1-硬面团。 ■ 按照显示屏上的指示进行操作。
意大利面面团	■ 600 g 面粉 ■ 330 g 鸡蛋，约 6 个	■ 选择辅助烹饪 面点程序1-硬面团。 ■ 按照显示屏上的指示进行操作。

[1] 不要改变食材量。

食谱	配料	加工
酥饼面团	■ 600 g 面粉 ■ 300 g 植物黄油 ■ 150 ml 冷水 ■ 10 g 盐	■ 选择辅助烹饪 面点程序1-硬面团。 ■ 按照显示屏上的指示进行操作。 ■ 在 40 秒钟后通过投料口加水。
酥皮面团	■ 300 g 面粉 ■ 1½ 小撮盐 ■ 120 g 鸡蛋，约 2 个 ■ 50 ml 冷水 ■ 30 g 液体黄油	■ 选择辅助烹饪 面点程序1-硬面团。 ■ 按照显示屏上的指示进行操作。
发酵面团 [1]	■ 350 g 面粉 ■ 10 g 植物黄油 ■ 5 g 盐 ■ 10 g 糖 ■ 200 ml 水 ■ 5 g 酵母粉	■ 选择烹饪类型 "自由烹饪"。 ■ 选择多功能搅拌刀。 ■ 装入多功能搅拌刀。 ■ 加入面团食材。 ■ 关闭上盖。 ■ 处理 3 分钟，速度 11。

[1] 不要改变食材量。

软面团

该辅助烹饪在间隔操作下运行，特别适用于含水量较高具有粘度的重面团。请注意软面团的设置建议。

注意

■ 同时加工最多 1500 g 面团。

■ 同时加工至少 500 g 面团。

提示： 对于高达 1 kg 的面团，您可以接着使用辅助烹饪 面团。

食材	配件	辅助烹饪	最小量 (g) [1]	最大量 (g) [1]	(min)
软发酵面团		2	500	1500	3
甜发酵面团		2	500	1500	3
加香料的黑麦酸面团		2	500	1500	3

[1] 所有食材的总量

提示： 当食材达到所需的粘度时，您可以提前结束该辅助烹饪。

食谱	配料	加工
软发酵面团	■ 525 g 小麦面粉，类型 405 ■ 350 g 黑麦面粉，类型 1150 ■ 350 ml 室温脱脂奶 ■ 250 ml 温水 ■ 14 g 酵母粉 ■ 15 g 盐	■ 选择辅助烹饪 面点程序2-软面团。 ■ 按照显示屏上的指示进行操作。

食谱	配料	加工
	■ 1 汤匙蜂蜜 ■ 1 茶匙葛缕子 ■ 2 汤匙磨碎的面包香料	
甜发酵面团	■ 500 g 小麦面粉 ■ 100 g 糖 ■ 7 g 酵母粉 ■ 1 小撮盐 ■ 100 g 软黄油 ■ 2 个鸡蛋 ■ 150 ml 室温牛奶	■ 选择辅助烹饪 面点程序2-软面团。 ■ 按照显示屏上的指示进行操作。
加香料的黑麦酸面团	酸面团发酵: ■ 50 g 市售酸面团或现成酸面团 ■ 300 g 黑麦面粉，类型 1150 ■ 300 ml 温水 面包面团: ■ 300 g 黑麦面粉，类型 1150 ■ 250 g 小麦面粉，类型 405 或类型 550 ■ 2 汤匙磨碎的面包香料 ■ 2 汤匙酵母粉 ■ 1 汤匙蜂蜜 ■ 20 g 盐 ■ 200 ml 温水	准备工作: ■ 为了让酸面团发酵，应在前一天将酸面团与黑麦面粉和温水一起置于碗中并翻拌。 ■ 将酸面团在温暖的地方放置 24 小时。 ■ 在次日取出 50 g 酸面团加以保存，以供以后制作面包时使用。 制作步骤: ■ 选择辅助烹饪 面点程序2-软面团。 ■ 按照显示屏上的指示进行操作。

25.5 混合

在混合时，将两种以上食材混合到一起。

液态面团

该辅助烹饪特别适用于液态面团。请注意液态面团的设置建议。

注意
- 同时加工最多 2000 g 面团。
- 同时加工至少 500 g 面团。

食材	配件		辅助烹饪	最小量 (g) [1]	最大量 (g) [1]	(min)
煎饼面糊		12	3	500	2000	1-2
糕饼面糊		12	3	500	2000	2
华夫饼面团		12	3	500	2000	1-2

[1] 所有食材的总量

食谱	配料	加工
煎饼面糊	■ 250 g 小麦面粉 ■ 500 ml 牛奶 ■ 200 g 鸡蛋，约 4 个 ■ 6 g 盐	■ 选择辅助烹饪 面点程序 3-稀面团。 ■ 按照显示屏上的指示进行操作。 ■ 加工 1 分钟。
糕饼面糊	■ 150 g 面粉 ■ 150 g 糖 ■ 150 g 植物黄油 ■ 3 g 发酵粉 ■ 3 个鸡蛋	■ 选择辅助烹饪 面点程序 3-稀面团。 ■ 按照显示屏上的指示进行操作。 ■ 加工 2 分钟。
华夫饼面团	■ 300 g 小麦面粉 ■ 6 g 盐 ■ 16 g 发酵粉 ■ 25 g 糖 ■ 2 个鸡蛋 ■ 375 ml 牛奶 ■ 75 g 软黄油 ■ 1 茶匙香草提取物	■ 选择辅助烹饪 面点程序 3-稀面团。 ■ 按照显示屏上的指示进行操作。 ■ 加工 1 分钟。
重水果蛋糕	■ 3 个鸡蛋 ■ 135 g 糖 ■ 135 g 植物黄油 ■ 255 g 面粉 ■ 10,5 g 发酵粉 ■ 150 g 泡好的葡萄干 ■ 150 g 混合干果	■ 选择烹饪类型 "自由烹饪"。 ■ 选择多功能搅拌刀。 ■ 装入多功能搅拌刀。 ■ 倒入面粉、发酵粉、糖、植物黄油和鸡蛋。 ■ 关闭上盖。 ■ 处理 75-90 秒钟，速度 12。 ■ 倒入混合干果和泡好的葡萄干。 ■ 处理 20-30 秒钟，速度 7。

25.6 乳化

乳化时液体和油脂被混合至一起，例如制作蛋黄酱。请只使用蛋黄。请注意乳化的设置建议。

食材	配件	🔄	蛋黄最小量	蛋黄最大量	🕒 最小 - 最大 (min)
蛋黄酱 [1]		7	2	6	6-15

[1] 500 ml 油使用 2 个蛋黄时可获得最佳结果。

25.7 打发

在打发时，您用双联打发头打发食材，例如奶油、蛋清或海绵蛋糕。食物此时体积增大并且更平滑。

食材	配件		最小量 (ml)	最大量 (ml)	最小 - 最大 (min)
搅打奶油		4	200	800	1-7

食材	配件		蛋清最小量	蛋清最大量	最小 - 最大 (min)
蛋清		5	3	12	5-12

搅打奶油制作提示

在搅打奶油时，为了迅速获得良好的结果，请注意这些因素。
温度:
- 在 5-7 °C 时处理奶油。
- 在打发前将奶油冷藏至少 12 小时。
- 使用尽可能冷的锅具。

脂肪含量:
- 奶油的脂肪含量越高，奶油就越快变硬挺。
- 奶油的脂肪含量越高，结果就会越好，例如在最低脂肪含量 35 % 时。

种类:
- 使用新鲜、经过巴氏消毒和超高温处理的奶油。
- 新鲜奶油可最快变硬挺。超高温处理的奶油变硬挺耗时更长。

提示

- 在奶油过度打发或变成黄油前，请停止处理。
- 为了更好地评估结果，请透过上盖观察整个过程，并注意打发时的声音变化。

蛋清的制作提示

制作蛋清时，为了获得良好的结果，请注意这些因素。
- 锅具和配件必须干净且无油脂。油脂残留物或清洁剂可能妨碍蛋清变硬挺。
- 仔细分开鸡蛋。如果蛋清中有蛋黄，则蛋清不会变硬挺。
- 鸡蛋在冷时最容易分离，但在室温下打发最快。
- 为了能够使蛋白更好地混入面团，需要减少处理持续时间。

25.8 切丝

进行切丝时，可用双面切丝盘将食材切成细条状，例如胡萝卜、欧芹、芹菜、西葫芦或甜菜根。

食材	配件		双面切丝盘侧面	最小量 (g)	最大量 (g)
胡萝卜		6	SURFACE UPPER	-	1000
芹菜根		6	SURFACE UPPER	-	1000
西葫芦		6	SURFACE UPPER	-	1000

食材	配件		双面切丝盘侧面	最小量 (g)	最大量 (g)
甜菜根		6	SURFACE UPPER	-	1000
土豆		6	SURFACE UPPER	-	1000
黄瓜		6	SURFACE UPPER	-	1000

25.9 切片

在切片时，食物将被双面切片盘切成厚片或薄片，例如水果或蔬菜。

食材	配件		双面切片盘的面	最小量 (g)	最大量 (g)
黄瓜		6	1, 3[1]	-	1000
胡萝卜		6	1, 3[1]	-	1000
葱		9	1, 3[1]	-	1000
土豆		6	1, 3[1]	-	1000
白菜		6	1, 3[1]	-	1000

[1] 1 厚片，3 薄片

25.10 清蒸

通过辅助烹饪 "清蒸"，可以在约 100 °C 的蒸汽中温和地烹调食材，而不会出现过压。此烹饪方式可防止营养流失，保持食材原型、颜色并具有典型风味。
请注意清蒸的设置建议。

注意

- 除非另有说明，否则设置建议仅适用于双层蒸架和新鲜食材。
- 如果使用多层进行清蒸，则会导致持续时间延长。

提示： 请使用清蒸的辅助烹饪。

食材	水 (ml)	清蒸强度	最小 - 最大 (min)
带皮的整块红薯，1000 g	1500	高	40-50
南瓜，切块，500 g	1000	高	25-35
带皮的山药，切块，500 g	1500	高	40-50
西兰花，小块，600 g	800	高	9-12
冷冻豌豆，1000 g	800	高	10-15

食材	水 (ml)	清蒸强度	最小 - 最大 (min)
胡萝卜，薄片，500 g	800	高	8-12
整只胡萝卜，500 g	800	高	10-15
整只玉米棒， 4 只	1000	高	45-55
中等大小的煮过的带皮土豆， 1000 g	1000	高	30-40
四等分的煮过的土豆， 1000 g	800	高	20-30
鸡胸肉，每块 150 g，共 3 块	1000	高	30-35
整条鲈鱼，500 g	800	低	18-21
整条鲷鱼，每条 300 g，共 2 条	800	低	25-28
鳕鱼排，每片 180 g，共 2 片	800	低	32-37
鲑鱼片，每片 125 g，共 4 片	800	高	12-15
法式炖蛋，玻璃杯装，共 4 杯	800	低	35-45

清蒸食物

提示

- 请注意以下烹饪技巧:
  - 食材切块的大小、品质和成熟度影响烹饪时长。
  - 食材切的越小，烹饪时长就越短。
  - 如果将食材均匀分配在清蒸配件中并且不盖住所有孔，则会蒸的更均匀。
  - 请将怕压的食物分散成多层。
  - 对于冷冻食材，持续时间会延长。
- 请注意关于使用烹饪容器进行清蒸的以下技巧提示:
  - 请将烹饪容器始终放置在清蒸配件的正中。
  - 餐具必须耐热和耐蒸汽。
  - 使用厚壁餐具时，烹饪时间会增加。
- 请注意菜单中关于清蒸的以下提示:
  - 为了同时完成所有食物，请将烹饪时间最长的食物首先放入清蒸配件中，然后将剩余食物放入。
  - 在添加剩余食物时，蒸汽会逸出，烹饪时间会略微延长。

1. 选择辅助烹饪 "清蒸"。
2. 选择清蒸强度。
3. 按照显示屏上的指示进行操作。

25.11 真空低温慢煮

该Cookit zh Korrekturen 真空低温慢煮中，食物在真空中被烹饪。"真空低温慢煮" 代表特别温和的烹饪。
用真空袋包装的食材在恒定低温下被烹饪。为了增加煎炒的口感和香味，请在事后略微煎制食材。

注意
- 烹饪时长可能因食材数量和品质不同而有所变化。
- 真空低温慢煮的设置建议是参考值。
- 低温和直接传热使其有可能以可控方式达到烹饪完成。几乎不可能过度烹饪食物。
- 持续时间将视每个真空袋的大小而定。

提示
- 请采纳食谱中的确切温度和持续时间。
- 请使用真空低温慢煮的辅助烹饪。

食材	水 (ml) [1]	(°C)	最小 - 最大 (min)	盖子
一分熟牛排，每片 180 g	2000	58	60-70	关上 [2]
五分熟牛排，每片 180 g	2000	63	50-60	关上 [2]
全熟牛排，每片 180 g	2000	70	45-55	关上 [2]
手撕猪肉，每份 1000 g	2000	85	480-510	关上 [2]
鳕鱼，每块 140 g[3]	2000	59	25-35	关上 [2]
鲑鱼柳，每片 140 g[3]	2000	56	30-35	关上 [2]

[1] 用水完全没过真空袋中的菜肴。不要超过标记 max。
[2] 使用量杯。
[3] 烹煮后在平底锅中两面煎制。

食物真空处理

⚠ **警告**
有严重损害健康的危险!
不当烹饪会导致健康问题。
- ▸ 仅限使用品质最高的新鲜食材。
- ▸ 洗净并消毒双手。
- ▸ 使用一次性手套或烧烤夹。
- ▸ 检查卫生要求严格的食材的状况和保质期，例如禽类、鸡蛋和鱼类。
- ▸ 禽类应在至少 65 °C 的温度下烹饪。
- ▸ 蔬菜和水果要彻底清洁和／或去皮。
- ▸ 始终保持工作台面和切菜板洁净。
- ▸ 针对不同种类的食材，请使用不同的切菜板。
- ▸ 冷链只可在准备食材时短暂中断。
- ▸ 烹饪前，不要将真空密封的食物在冰箱中存放超过 24 小时。
- ▸ 食物要立即食用，不可长时间存放。
- ▸ 请勿重新加热食物。
- ▸ 请勿使用常规包装或塑料袋。
- ▸ 只可使用由耐热材料制成的真空低温慢煮专用真空袋。
- ▸ 真空袋只能使用一次。
- ▸ 鱼类在真空低温慢煮后要两面煎制。
- ▸ 应在注意卫生的情况下准备肉类和禽类。

提示

- 为了实现均匀的热传递和最佳的烹饪效果，请使用箱式真空密封器进行真空密封，它可产生 99 % 的真空。
- 最早在烹饪过程前 24 小时对食物进行真空密封。这样，您可防止真空压力改变食物结构和烹饪效果，并防止气体从食物中逸出，例如在烹饪蔬菜时。

注： 箱式真空密封器不包括在供货范围内。

1. 用通常用量的一半香料给食物调味。

   真空烹饪不会让任何风味流失。香味使滋味大大增强，例如香辛料、香草或大蒜。

   提示： 您只需在真空袋中放一小块黄油和少量盐就可以增强高品质食材的天然风味。
   不同的食材会影响食物的烹饪:
   – 盐和糖会缩短烹饪时长。
   – 含酸的食材会使食物更紧实，例如柠檬汁或醋。
   – 酒精和大蒜会使食物产生令人不快的回味。
2. 为对真空袋进行填充，将真空袋边缘从上至下折叠 3 - 4 厘米，然后将其置于容器中，例如置于量杯中。
   – 将鱼块或肉块平铺放入，而不是重叠放入。
   – 对蔬菜或甜点进行扁平真空密封。
   – 确保真空袋的边缘洁净。
3. 对食物进行真空密封。
4. 检查真空袋是否完好。
   – 真空袋中没有或几乎没有空气。
   – 密封处已完全封闭。
   – 真空袋没有任何孔。

   提示： 如果有疑问，将食物装入一个新真空袋中，然后重新进行真空密封。

真空低温慢煮食物

⚠ 警告
有烫伤危险!
真空袋上的热水可能导致烫伤。
▸ 在烹饪后小心地取出真空袋。

提示： 在几乎所有食材表面都会有细菌。为了杀死细菌，请将已真空密封而尚未烹饪的食物保持在沸水中最长 3 秒钟。

要求： 食物已真空密封。 → *页51*

1. 选择辅助烹饪 "真空低温慢煮"。
2. 按照显示屏上的指示进行操作。
3. 在真空低温慢煮后将真空袋擦干，然后置于干净的容器中。
4. **提示：** 您可以用汤汁或腌泡汁制作调味汁。

   用剪刀拆开真空袋，将全部食物和汤汁倒入容器中。
5. 为食物做好上桌准备。

食物	烹饪提示
肉类	■ 为了避免溅油，在将肉放入热油前先将肉擦干。 ■ 将肉每一面在非常高的温度下煎几秒钟。这样可以使肉有脆皮并具有你期望煎炒香气，同时不会过度烹饪。
鱼类	■ 将鱼调味，然后抹上热黄油。 ■ 为了使鱼起脆皮并具有煎炒香味，将鱼的两面煎制几秒钟。 ■ 如果通过真空低温慢煮尚未达到所需的成熟度，则延长煎制时间。
蔬菜	■ 为了获得煎炒香味，短时翻炒蔬菜。 ■ 对蔬菜进行调味或与其他食材混合。

提示： 为防止食物冷却，对盘子进行预热，并搭配热酱汁或黄油享用。

25.12 融化

在融化时请加热固态食物，直至其变成液态。请注意融化的设置建议。

食材	配件		量 (g)	(°C)	最小 - 最大 (min)	上盖
巧克力、考维曲 [1]	-	-	200	50	20-30	不带
黄油		2	100	60	5-10	关上
奶酪火锅，即食		2	400	100	7-12	关上

[1] 也可在辅助烹饪中找到

融化巧克力和考维曲

1. 将巧克力掰成小块放到锅具中。
   巧克力融化，无需翻拌，不会焦糊。
2. 在其间用多用铲将巧克力推下。

融化火锅奶酪

1. 将火锅奶酪从包装中取出，然后放入锅具中。
2. 将上盖关闭并锁定。
3. 装入量杯，然后按压 "开始"。
4. 当火锅奶酪沸腾时，降低温度。

提示： 您可以将菜肴保持在 80 °C 的温度下。

25.13 煨炖和低温水煮

在煨炖和低温水煮时，食物在大量水或含水的液体的沸点以下被烹饪。煨炖和低温水煮适合于烹调在烹饪时会失去形状的食物，例如水饺、蔬菜和鱼类。请注意煨炖和低温水煮的设置建议。

食材	配件		最小水量 (ml)	最大水量 (ml)	(°C)	最小 - 最大 (min)	上盖
水饺 [1]	-	-	500	2500	95	25-30	关上 [2]
鱼类	-	-	-	2000	85	18-23	关上 [2]
温泉蛋 [3]	-	-	-	3000	85	5-10	关上 [2]

[1] 也可在辅助烹饪中找到
[2] 使用量杯。
[3] 提前翻拌水和醋。

煮饺子

1. 将水加入锅具中。
2. 将上盖关闭并锁定。
3. 装入量杯，然后按压 "开始"。
4. 当温度达到时，将饺子倒入水中。

提示： 接着可以对饺子进行保温。

温泉蛋

1. 选择 "自由烹饪"。 → *页27*
2. 为制备水醋混合液，将 3 l 水和 3 汤匙醋倒入锅具中。

3. 将水和醋加热到 85 °C。
4. 在达到温度后，用多用铲搅动水，直到形成小漩涡。
5. 敲开鸡蛋，然后将其小心而缓慢地放入漩涡中。
6. 在煮蛋期间，用多用铲不断小心地搅动。
7. 达到持续时间后，用大汤勺捞出温泉蛋。

25.14 加热

在再加热时，食物将被加热到某个低于 100 °C 的温度。请注意食物再加热的设置建议。

提示： 您可以调整 75 °C 的预设温度。

食材	配件		最小量 (ml)	最大量 (ml)	(°C)	最小 - 最大 (min)	上盖
炖菜[1]		4	500	3000	75	20-45	关上
牛奶[1]		4	500	3000	90	10-15	关上
水煮香肠[1]	-	-	500	2500	80	25-30	关上

[1] 也可在辅助烹饪中找到

再加热炖菜

1. 放入搅拌器。
2. 将炖菜倒入锅具中。
3. 将上盖关闭并锁定。
4. 装入量杯，然后按压 "开始"。

提示： 您接着可以对炖菜进行保温。

再加热牛奶

1. 将牛奶加入锅具中。
2. 将上盖关闭并锁定。
3. 装入量杯，然后按压 "开始"。

再加热水煮香肠

1. 将水加入锅具中。
2. 将上盖关闭并锁定。
3. 装入量杯，然后按压 "开始"。
4. 当达到温度时，将小香肠放入水中。

提示： 您可以用相同的参数进行菜肴保温。

25.15 烧煮

在烧煮时，在大量沸腾的水或含水液体中烹饪食物。请注意烧煮的设置建议。

食材	配件		最小水量 (ml)	最大水量 (ml)	(°C)	最小 - 最大 (min)	上盖
米饭 [1]	-	-	500	2500	98	-	关上 [2]

[1] 也可在辅助烹饪中找到
[2] 不使用量杯。
[3] 使用牛奶。
[4] 使用量杯。
[5] 使用蒸篮。

食材	配件		最小水量 (ml)	最大水量 (ml)	(°C)	最小 - 最大 (min)	上盖
米布丁 [1]		4	500 [3]	2500 [3]	95	25-35	关上 [2]
带皮煮土豆 [1]	-	-	500	2500	99	-	关上 [2]
盐水土豆 [1]	-	-	500	2500	99	-	关上 [2]
面食、面条 [1]	-	-	500	2500	98	-	关上 [2]
炖菜、汤类		4	500	2500	98	-	关上 [4]
嫩鸡蛋，M，1-10 个	-[5]	-	2000	2500	99	15-17	关上 [4]
硬鸡蛋，M，1-10 个	-[5]	-	2000	2500	99	18-21	关上 [4]

[1] 也可在辅助烹饪中找到
[2] 不使用量杯。
[3] 使用牛奶。
[4] 使用量杯。
[5] 使用蒸篮。

食谱	食材	加工
米布丁	■ 250 g 圆粒大米 ■ 120 g 糖 ■ 1 l 牛奶，含 3,5 % 脂肪 ■ 1,5 g 盐	■ 选择烹饪类型 "自由烹饪"。 ■ 选择搅拌器并装入。 ■ 将所有食材倒入锅具中。 ■ 关闭上盖。 ■ 将温度调到 95 °C。 ■ 将速度调到 4。 ■ 烧煮米布丁，直到达到所需的稠度。

25.16 红烧

在红烧时用少量油脂煎制食物。脆皮会和表面的焦糖色一起形成。然后在少量沸腾的含水液体中或在其自身的汁液中炖食物。

注: 食谱中心中拥有红烧的食谱。
→ *"选择食谱", 页24*

示例食谱:
- 炖小牛肉配芦笋
- 土豆炖牛肉
- 小牛肉卷蓝纹芝士
- 炖野猪肉

25.17 煎炒

进行煎制时，在高温下用少量油脂即可烹饪食材。表面变成褐色时便会形成脆皮并散发出浓厚的香气。请注意煎制的设置建议。

⚠ 警告
有严重损害健康的危险!
不当烹饪会导致健康问题。
- 应在注意卫生的情况下准备肉类和禽类。

食材	配件		最小量 (g)	最大量 (g)	(°C)	最小 - 最大 (min)	上盖
红肉，例如牛肉	- [1]	-	-	1000	200	-	打开
白肉，例如猪肉、禽类肉	- [1]	-	-	1000	180	-	打开
肉末	- [1]	-	-	1000	200	10-15	打开
牛肉块 [23]		1	-	1000	200	20-25	关上 [4]
海鲜 [23]	- [1]	-	-	-	160	-	打开
蔬菜类 [2]	- [1]	-	-	-	130-160	-	打开
洋葱 [2]		1	-	500	140-160	15-20	关上 [4]

[1] 用多用铲翻拌。
[2] 也可在辅助烹饪中找到
[3] 切成 3 cm 大的小块。
[4] 不使用量杯。

煎制肉末

1. 将大约 30 ml 倒入锅具中，然后预热到 200 °C。
2. 将肉末分成小块放入锅具中，在 3 分钟后用多用铲翻拌。
3. 一直煎制到所需的焦褐感，同时不断翻拌。

煎制食物

⚠ 警告
有着火危险!
炽热的油和油脂会迅速自燃。
- 切勿让炽热的油和油脂无人监管。
- 只可使用耐热的油和油脂。
- 切勿向锅具中加注超过 250 ml 油。
- 发生火灾时切勿用水灭火。
- 关闭电器。
- 小心地用上盖、灭火毯或类似工具扑灭明火。

1. 将油倒入锅具中并加热，直至达到所需的温度。
2. 将食物放入锅具中。

提示
- 小于 3 cm 的肉块可以在关闭上盖并且不使用量杯的情况下煎制。请使用搅拌器翻拌。

- 较大的肉块可在开着上盖的情况下煎制，并且可用多用铲或钳子翻面。
- 请首先煎制肉类，然后煎制蔬菜。
- 请首先煎制所需温度较高的食物。
- 如果形成结块，请用多用铲破开结块。

注： 如果在开着上盖的情况下进行煎制，则不能使用搅拌器。

26 执行标准

GB 4706.1	家用和类似用途电器的安全 第1部分：通用要求
GB 4706.19	家用和类似用途电器的安全 液体加热器的特殊要求
GB 4706.30	家用和类似用途电器的安全 厨房机械的特殊要求

Further information and explanations are available online:



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1 Safety

Observe the following safety instructions.

1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

Only use this appliance:
- with original tools.
- for boiling, frying, braising, simmering, steam-cooking, cooking, sous-vide cooking, keeping warm and poaching food.
- for mixing, kneading, beating, cutting and shredding food.
- under supervision.
- in private households and in enclosed spaces in a domestic environment at room temperature.
- for normal processing quantities and for normal processing times for domestic use.
- up to an altitude of max. 2000 m above sea level.

Do not use the appliance:
- for deep-frying.
- for cooking in large amounts of oil.

Disconnect the appliance from the power supply when:
- are not using the appliance.
- the appliance is unattended.
- assembling the appliance.
- taking the appliance apart.
- cleaning the appliance.
- confronted with a fault.

1.3 Restriction on user group

This appliance can be used by persons with reduced physical, sensory or mental capabilities or a lack of experience and/or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
Do not let children play with the appliance.
Cleaning and user maintenance must not be performed by children.
The appliance must not be used by children. Keep children away from the appliance and power cable.

1.4 Safety instructions

Take note of the safety instructions.

⚠ WARNING – Risk of electric shock!
If the appliance or the power cord is damaged, this is dangerous.
- ▸ Never operate a damaged appliance.
- ▸ Never operate an appliance with a cracked or fractured surface.
- ▸ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▸ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▸ Call customer services. → *Page 106*

Incorrect installation is dangerous.
- ▸ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▸ Connect the appliance to a power supply with alternating current only via a properly installed socket with earthing.
- ▸ The protective conductor system of the domestic electrical installation must be properly installed.

Incorrect repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.

- If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

An ingress of moisture can cause an electric shock.

- Never immerse the appliance or the power cord in water or clean in the dishwasher.
- Liquids must not be spilled on the appliance plug connection.
- Only use the appliance in enclosed spaces.
- Never expose the appliance to intense heat or humidity.
- Do not use steam- or high-pressure cleaners to clean the appliance.
- Do not use the appliance with damp hands.

If the insulation of the power cord is damaged, this is dangerous.

- Never let the power cord come into contact with hot appliance parts or heat sources.
- Never let the power cord come into contact with sharp points or edges.
- Never kink, crush or modify the power cord.

Inserting objects in the contact point can result in an electric shock.

- Do not insert objects in the contact point.

⚠ WARNING – Risk of fire!

It is dangerous to use an extended power cord and non-approved adapters.

- Do not use extension cables or multiple socket strips.
- Only use adapters approved by the manufacturer.
- Never connect the appliance to timer switches or remote-controllable sockets.

Intense heat may cause the appliance and other parts to catch fire.

- Never place the appliance in a heated oven.
- Never place the appliance on or near hot surfaces.
- Do not store objects or deposit tools in the pot.

⚠ WARNING – Risk of burns!

The casing, pot, tools and metal components heat up when the appliance is used.

- ▸ Only remove tools using the spatula.
- ▸ Only take hold of the pot and lid by the handles.
- ▸ Never take hold of the pot by its metal surfaces.
- ▸ Never take hold of the tool holder before it has completely cooled down.
- ▸ Never clean or transport the main unit if it is still hot.

⚠ WARNING – Risk of scalding!

Bursts of steam, liquids boiling or slopping over and splashes of fat may cause scalding.

- ▸ Do not allow liquids to boil over.
- ▸ Do not lean over the appliance.
- ▸ Do not exceed the maximum permitted capacity of 3 l.
- ▸ Open the lid carefully.
- ▸ Take special care when adding hot liquids to the pot and do not stand too close.
- ▸ Place the appliance on a stable work surface.
- ▸ Do not cover the filling hole in the inner lid or stick anything over it and make sure it is not obstructed by ingredients that have been added.

⚠ WARNING – Risk of injury!

Rotating tools may cause injury.

- ▸ Keep hands, hair, clothing and utensils away from rotating parts.
- ▸ Do not attach or remove tools until the drive has stopped.
- ▸ Only insert tools in the pot once fully assembled.
- ▸ Only use the tool selected in the display or specified in the recipe.

Operating the appliance with damaged parts may result in injury.

- ▸ Parts which show cracks or other damage or do not fit correctly must be replaced with genuine spare parts.

⚠ WARNING – Risk of cutting!

The universal knife has sharp edges.

- ▸ Only grip the universal knife by the tool handle.
- ▸ Never touch the edges of the blades with bare hands.
- ▸ When not in use, always store the universal knife in the blade guard.

The cutting discs have sharp edges.

- ▸ Only grip the cutting discs by the plastic ring in the centre.
- ▸ Do not reach into the filling shaft.
- ▸ Only use the pusher to push down ingredients.

⚠ WARNING – Risk of crushing!

Your hands and fingers could get caught.

- ▸ Do not reach into the pot when lowering the lid.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▸ Keep packaging material away from children.
- ▸ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▸ Keep small parts away from children.
- ▸ Do not let children play with small parts.

⚠ WARNING – Danger: Magnetism!

The appliance contains permanent magnets. They may affect electronic implants, e.g. pacemakers or insulin pumps.

- ▸ Persons with electronic implants must stand at least 10 cm away from the appliance.

⚠ WARNING – Risk of harm to health!

Soiling on surfaces may be harmful to health.

- ▸ Follow the cleaning instructions.
- ▸ Clean surfaces which come in contact with food before each use.

2 Avoiding material damage

ATTENTION!
Improper use may cause material damage.
- ▸ Do not operate the appliance at no-load.
- ▸ Never use genuine parts and accessories for other appliances.
- ▸ Only use the appliance with approved genuine parts.
- ▸ Observe the maximum processing quantities.
- ▸ Do not store objects or deposit tools in the pot.
- ▸ Never heat the appliance when empty.
- ▸ The pot should only be used in conjunction with the main unit.
- ▸ Never use force to press the lid down.

During operation warm exhaust air escapes from the vent grille at the rear. If this is blocked, it may cause the appliance to overheat.
- ▸ Set up the appliance at a sufficient distance from walls, easily damaged surfaces and other appliances.

Vibrations may impair functioning of the appliance.
- ▸ Do not place the appliance on moving or vibrating surfaces.

Using the wrong lid may damage parts of the appliance.
- ▸ Only use the inner lid with feeding tube in combination with the reversible slicing disc and the reversible grating disc.
  → *"Inserting the shredder attachment with shredding discs", Page 80*

Objects in the pot or feeding tube can cause damage.
- ▸ Do not insert any objects in the pot or the feeding tube, e.g. wooden spoons.

Heat can damage the shredding discs.
- ▸ Before use leave the main unit to cool down.
- ▸ Do not use in combination with heating functions.

Adding too much food may damage the appliance.
- ▸ Do not chop more than 1 kg of ingredients at a time.

High temperatures may damage objects in the pot.
- ▸ Do not store objects or tools in the pot.

Persistent intense heat may cause the spatula to melt.
- ▸ Only leave the spatula in a hot pot while in use.

Incorrect cleaning may damage the appliance.
- ▸ Never clean the contact point with the rough side of the sponge.
- ▸ Never wedge plastic parts in the dishwasher as they could become deformed.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.
- ▸ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Use the measuring cup for all cooking methods, except when frying or with instructions to the contrary on the display.

- ✔ Less steam and energy will escape.
  Your food will become hot more quickly.

Reduce the duration after which the appliance switches to standby mode.
→ *Page 95*

- ✔ Your appliance uses less power.

The smart temperature system in the appliance regulates the temperature automatically so it does not consume extra energy.

- ✔ Water is brought to the boil, bubbling only gently.

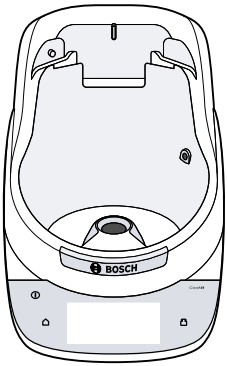
4 Installation and connection

4.1 Unpacking appliance

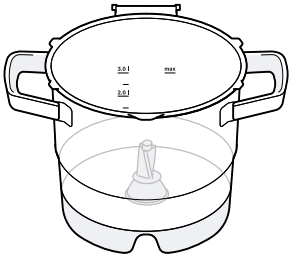
1. Remove the main unit and all tools and accessories from the packaging.
2. Open the complete lid and take the steaming insert out of the pot.
3. Remove the packaging materials.
4. Check the appliance and all tools for completeness and visible damage.
5. Dispose of the packaging.
→ *Page 65*

4.2 Scope of delivery

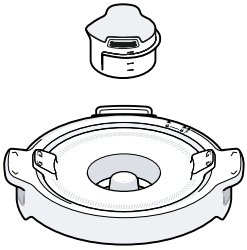
After unpacking all parts, check for any damage in transit and completeness of the delivery.



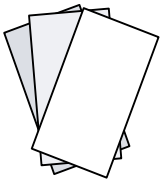
A



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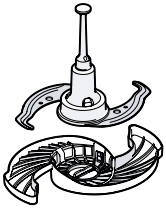
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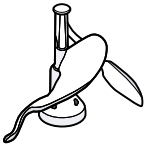
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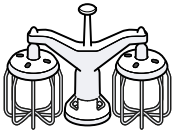
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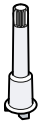
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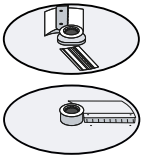
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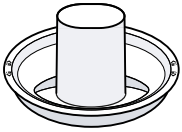
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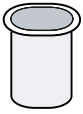
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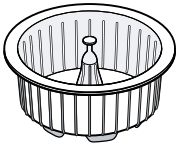
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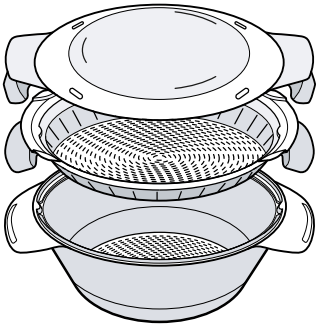
L



M



N



O

A	Main unit
B	XL pot featuring Smart Sensor technology with tool holder and silicone seal ring
C	Lid and measuring cup
D	Accompanying documents
E	Recipe book
F	Spatula
G	Universal knife and blade guard
H	3D stirrer
I	Twin whisk
J	Drive shaft
K	Reversible slicing disc and asia vegetables disc
L	Lid with feeding tube
M	Pusher
N	Steaming insert
O	Lid for steaming attachment, steaming tray, steaming attachment

4.3 Setting up the appliance

⚠ WARNING
Risk of fire!
Intense heat may cause the appliance and other parts to catch fire.
- ▸ Never place the appliance in a heated oven.
- ▸ Never place the appliance on or near hot surfaces.
- ▸ Do not store objects or deposit tools in the pot.

- ▸ Place the appliance on a stable, level, clean and flat work surface.

Make sure that surrounding furniture is resistant to heat and moisture.

4.4 Cleaning the appliance

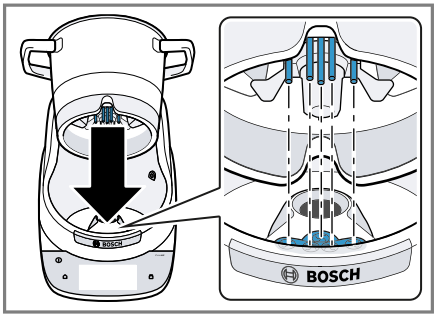
- ▸ Clean the appliance and individual components before using for the first time.
→ *"Cleaning and servicing", Page 96*

4.5 Inserting the pot

⚠ WARNING
Risk of electric shock!
Inserting objects in the contact point can result in an electric shock.
- ▸ Do not insert objects in the contact point.

Requirement: The tool holder with the silicone seal ring is fitted in the pot.
→ *"Cleaning the tool holder", Page 101*

- ▸ Insert the pot.



Make sure there are no objects or deposits between the pot and the main unit.
Insert the lid holder at the rear of the pot into the recess on the main unit.

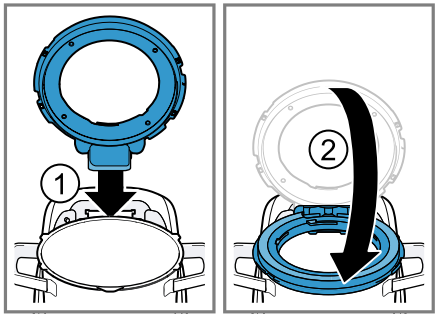
4.6 Fitting the lid

⚠ WARNING
Risk of crushing!
Your hands and fingers could get caught.
- ▸ Do not reach into the pot when lowering the lid.

Tip: Familiarise yourself with the parts of the lid.
→ *"Lid", Page 76*

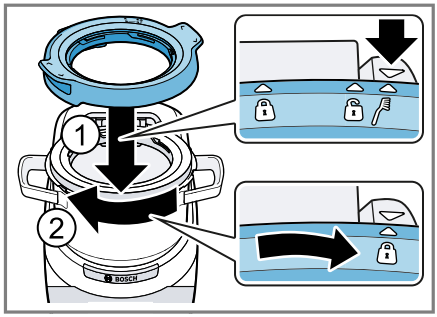
Requirement: The pot has been inserted. → *Page 69*

1. Insert the outer lid with seal fully into the lid holder on the pot and close.



✔ The outer lid with seal engages in the lid holder.

2. Place the cover for the outer lid on the outer lid with seal.

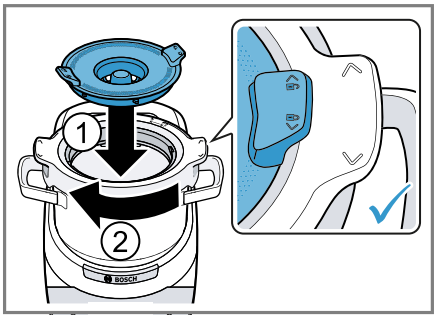


✔ The symbols ▲ and ▼ line up.

3. Turn the cover for the outer lid clockwise towards ⌄ until it noticeably engages.

✔ The symbols ▲ and ▼ line up.

4. Place the inner lid on the cover for the outer lid.



5. Turn the inner lid clockwise until it engages.

✔ The drive is ready to use.

4.7 Connecting the appliance to the electricity supply

Connect your appliance to the power supply to start it up for the first time.

1. Insert the mains plug of the appliance's power cable in a socket nearby.

   Make sure that the power cord is not pulled too tight and is not covered up.
   To adjust the cable length, push the power cord into the power cord storage compartment.

2. Check the mains plug is inserted properly.

4.8 Performing initial start-up

When switching on the appliance for the first time or after resetting to the factory settings, the tutorial will appear. The tutorial explains all important functions and tools and will prompt you to select settings.

Note: You can change the boiling point automatism and with it the altitude above sea level, as well as the Home Connect settings in the basic settings at any time.
→ *"Changing the basic settings", Page 95*

Requirement: The appliance is connected to the electricity supply.
→ *Page 70*

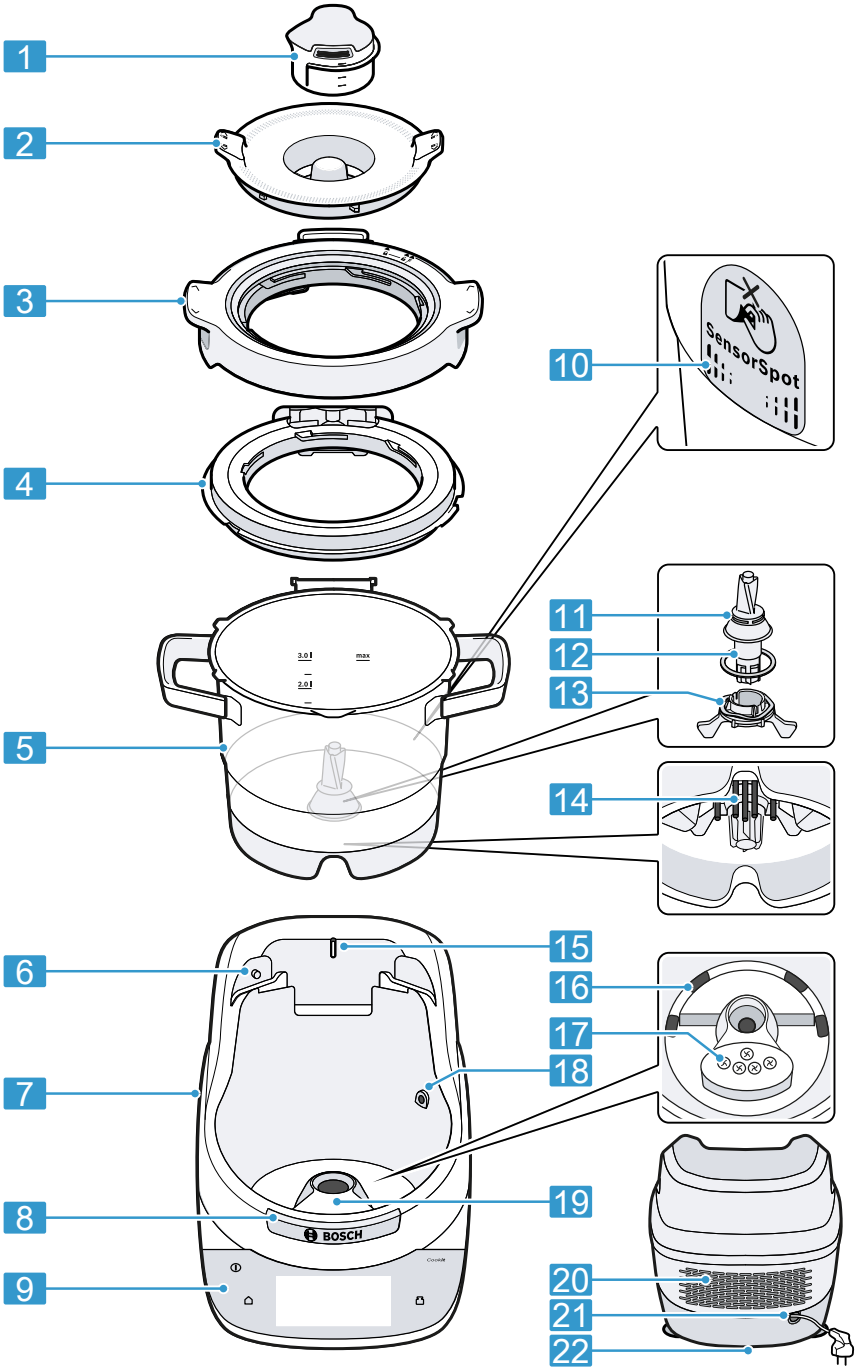
- Follow the instructions on the display.

Note: If you want to set up Home Connect now, follow the instructions in the Home Connect app.
→ *"Setting up Home Connect", Page 93*

5 Familiarising yourself with your appliance

5.1 Appliance

You can find an overview of the parts of your appliance here.


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SensorSpot
BOSCH

1	Measuring cup
2	Inner lid
3	Cover for outer lid
4	Outer lid with seal
5	XL pot with Smart Sensor technology
6	Lid lock
7	Main unit with built-in scales
8	LED temperature indicator
9	Controls
10	SensorSpot
11	Spring washer
12	Tool holder with silicone seal ring
13	Threaded ring with wings and shaft spring
14	Contact pins
15	Lid catch
16	Drain hole
17	Contact point
18	Infrared temperature sensor
19	Drive
20	Vent grille
21	Power cord storage compartment
22	Rating plate

5.2 Symbols

You can find an overview of the symbols on your appliance here.

Appliance symbols and tool symbols

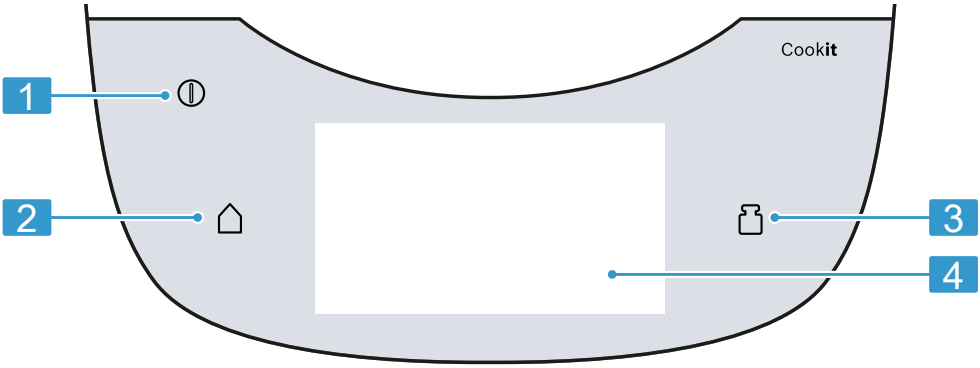
Symbol	Explanation
	Universal knife
	3D stirrer
	Twin whisk
	Drive shaft for shredding discs
max	Maximum quantity
	Minimum capacity for steaming
	Cleaning position
	Suitable for contact with food
	Dishwasher-proof
	Position markings
	Locking mechanism
	Open locking mechanism.
	Close locking mechanism.
	Open cover for outer lid.
	Close cover for outer lid.
	Release position
	Locking position
	Lid holder
	Read user manual.
	Do not reach into the feeding tube.

Display symbols

Symbol	Explanation
	Time counts down.
	Time counts up.
	Lid lock mechanism is active.
	View the following recipe steps.

5.3 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

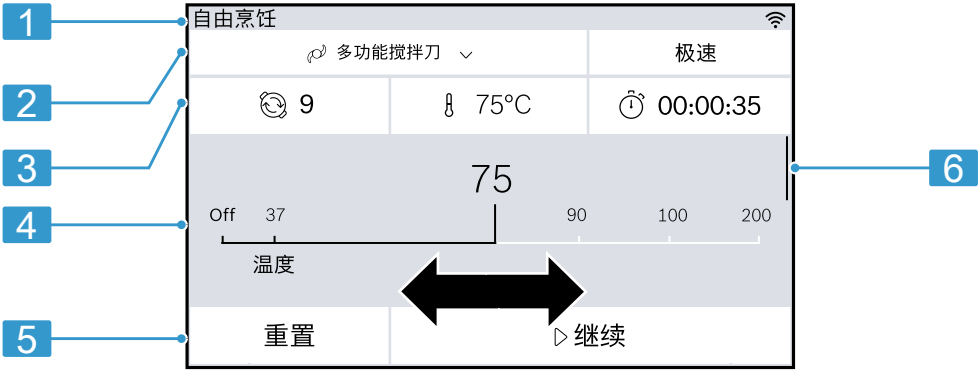


1	⏻	on/off	■ → *"Switching on the appliance", Page 82* ■ → *"Switching off the appliance", Page 82*
2	⌂	Home button	■ Open main menu. ■ Navigate back in the menu.
3		Scales	→ *"Using the scales", Page 91*
4		Touch display	→ *"Touch display", Page 75*

5.4 Touch display

The touch display functions both as an indicator and a control element. The touch display shows the options you can choose from and the settings configured for the current function.

Note: If the touch display is wet or soiled, this can restrict functioning.



1	Status bar	■ Display position in the menu and network status. ■ Display progress of Guided Cooking recipe, e.g. 5/7. **Note:** Info texts may hide the status bar.
2	Toolbar	■ Display preset tool. ■ Select tool.
3	Parameter bar	■ Select information display. ■ Set speed. → *Page 83* ■ Set temperature. → *Page 83* ■ Set duration. → *Page 84*
4	Main area	■ Navigate through menu. ■ Display information, e.g. recipes. ■ Increase duration with quick-selection buttons. → *Page 84* **Notes** ■ Error messages may hide the content area. ■ The quick-selection buttons are displayed during operation.
5	Navigation area	■ Navigate in the navigation bar. ■ Confirm settings and reset. ■ Control programmes and recipes. **Note:** Info texts may hide the navigation area.
6	Scrollbar	Control vertical scrolling.

5.5 LED temperature indicator

The LED temperature indicator pulsates during heating. When the set temperature has been reached, the LED temperature indicator lights up continuously. When the residual heat in the pot falls below 60 °C, the LED temperature indicator goes out.

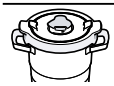
5.6 Lid

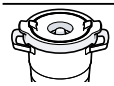
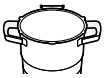
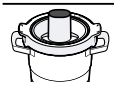
The lid consists of several parts and interchangeable inserts.
The lid consists of 4 parts:
- Measuring cup
- Inner lid
- Cover for outer lid
- Outer lid with seal

You can use the measuring cup to close the lid completely. You can add liquids to the pot through the filling hole in the inner lid. The lid can be opened up to 90° and used in different ways.
→ *"Overview of using the lid", Page 76*

Overview of using the lid

You can use the lid and its components in different combinations.

Lid	Use
 with measuring cup	■ Cook food. ■ Prove dough. ■ Process ingredients cold, e.g. kneading, chopping, beating.

Lid	Use
 without measuring cup	■ Fry dishes with tool inserted. ■ Reduce sauces with tool. ■ Add liquids during operation.
 without lid	■ Fry dishes without tool inserted. ■ Stir dishes with spatula. ■ Use the steaming attachment.
 with feeding tube	■ Cut up food. ■ Grate food.

5.7 Pot

The XL pot with Smart Sensor technology is made from stainless steel and features intelligent temperature sensors.
The scale on the inside indicates the minimum and maximum capacity.
The contact pins on the underside connect the pot to the main unit. The SensorSpot on the rear is a sticker that is necessary for correct temperature measurement.

6 Tools and accessories

You can find an overview of the tools and their intended purpose here.

⚠ WARNING
Risk of injury!
Rotating tools may cause injury.
- ▸ Keep hands, hair, clothing and utensils away from rotating parts.
- ▸ Do not attach or remove tools until the drive has stopped.
- ▸ Only insert tools in the pot once fully assembled.
- ▸ Only use the tool selected in the display or specified in the recipe.

Designation	Use
Measuring cup	■ Measure small quantities of ingredients to max. 100 ml. ■ Cover inner lid.
Spatula	■ Stir and remove food. ■ Remove tools. ■ Remove food remnants from tools and pot.
Universal knife	■ Knead and mix dough, e.g. cake mixture. ■ Chop or mix ingredients, e.g. purée, hard cheese, bread, rolls, chocolate and nuts. ■ Small frozen fruit, e.g. blueberries, raspberries. **Note:** The universal knife is not suitable for cutting up raw pumpkin.
3D stirrer	■ Stir, mix, heat and cook food that is liquid to thick in consistency, e.g. stews, soups and pot roasts. ■ Heat up food quickly and evenly. ■ Fry chopped food.

Designation	Use
Twin whisk	■ Mix and heat food, e.g. roux and béchamel sauce. ■ Emulsify (blend together) ingredients, e.g mayonnaise. ■ Mix in finely grained or powdery ingredients, e.g. polenta, custard powder. ■ Mix light dough, e.g. sponge mixture. ■ Beat egg whites and cream.
Drive shaft	Insert drive shaft to use the reversible slicing disc or reversible shredding disc.
Reversible slicing disc	Cut food into thick or thin slices, e.g. fruit or vegetables. **Note:** The reversible slicing disc is not suitable for cutting up hard cheese, bread, rolls, raw pumpkin or chocolate.
Asia vegetables disc	For cutting food into thin strips, e.g. fruit or vegetables.
Pusher	Push down food for processing.
Steaming accessories	■ Steam ingredients on max. 3 levels. ■ The steaming accessories consist of a steaming insert, a steaming attachment, a steaming tray and a lid for the steaming attachment. **Tip:** You can use the steaming insert for boiling, steaming and as a sieve.

Tips
- After use clean all parts so residues do not dry on.
- Greasy residues on the tools can affect the result of cooking.

Note: These tools are highly effective. If a duration is indicated, first set the shortest time and then increase it if necessary.
→ *"Setting the duration", Page 84*

6.1 Inserting universal knife

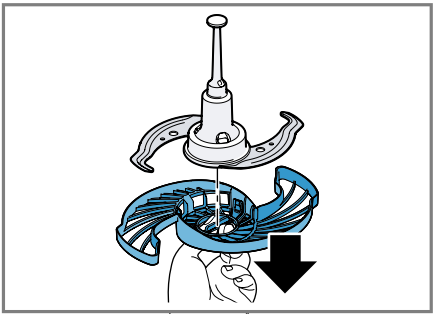
⚠ **WARNING**
Risk of cutting!
The universal knife has sharp edges.
- ▸ Only grip the universal knife by the tool handle.
- ▸ Never touch the edges of the blades with bare hands.
- ▸ When not in use, always store the universal knife in the blade guard.

Note: If you frequently chop up hard food or frozen fruit, the universal knife will become blunt faster.

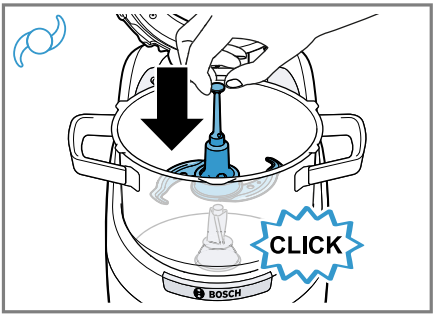
Tips
- Before chopping up frozen fruit, defrost slightly at room temperature.
- If you want to chop up large items of frozen fruit, divide into small pieces beforehand, e.g. the size of strawberries.

1. Open the lid.

2. Hold the universal knife by the tool handle and remove the blade guard by pulling down from the handle.



3. Grip the universal knife by the tool handle and place on the tool holder.

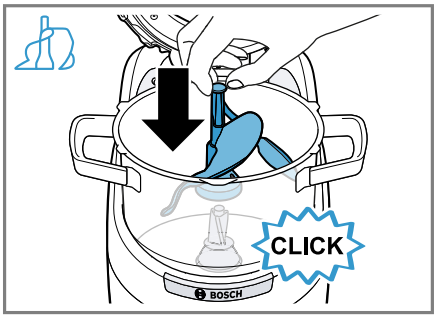


✔ The tool will noticeably engage.

4. Close and lock the lid.

6.2 Inserting the 3D stirrer

1. Place the stirrer on the tool holder.



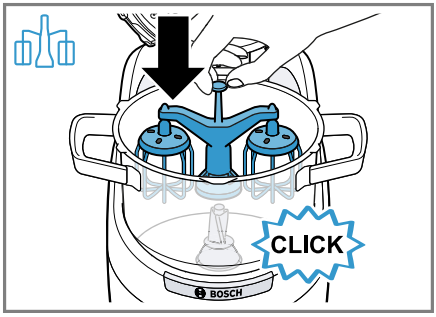
✔ The tool will noticeably engage.

2. Close and lock the lid.

6.3 Inserting the twin whisk

Note: When processing food, the twin whisk can squeak. This is normal and does not impair functioning of the appliance. Clean the twin whisk after use.
→ *"Cleaning the twin whisk", Page 100*

1. Place the twin whisk on the tool holder.



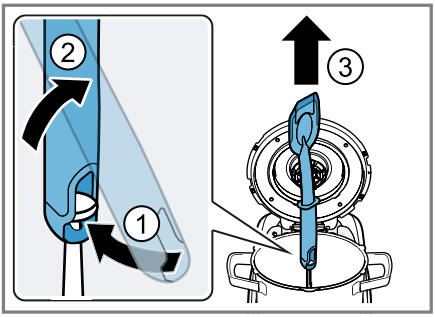
✔ The tool will noticeably engage.

2. Close and lock the lid.

6.4 Removing tools

⚠ WARNING
Risk of burns!
When removing tools, hot liquid may slop out.
- ▸ Remove tools carefully, always using the spatula.
- ▸ Wear oven gloves.

1. Open the lid completely.
→ *"Opening and closing the lid", Page 82*
2. Use the opening in the handle of the spatula to pick up the tool handle.



3. Carefully lift the tool out with the spatula.

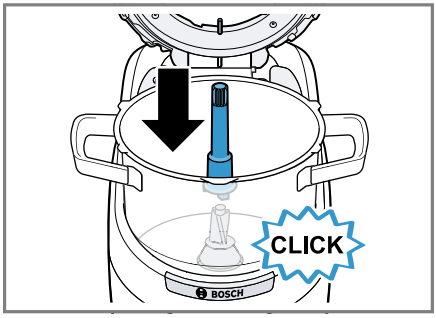
Tips
- ■ Put out a heat-resistant object ready so you can set the utilised tool down on it, e.g. a plate.
- ■ Clean all parts immediately after use so residues do not dry on.

6.5 Inserting the shredder attachment with shredding discs

The shredder attachment consists of 3 parts: the drive shaft, the inner lid with feeding tube and the pusher. You can cut and grate ingredients when used in combination with the shredding discs.

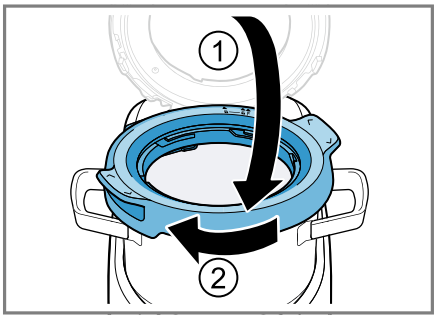
⚠ WARNING
Risk of cutting!
The cutting discs have sharp edges.
- ▸ Only grip the cutting discs by the plastic ring in the centre.
- ▸ Do not reach into the filling shaft.
- ▸ Only use the pusher to push down ingredients.

1. Release the inner lid and remove.
2. Open the outer lid with seal.
3. Place the drive shaft on the tool holder.

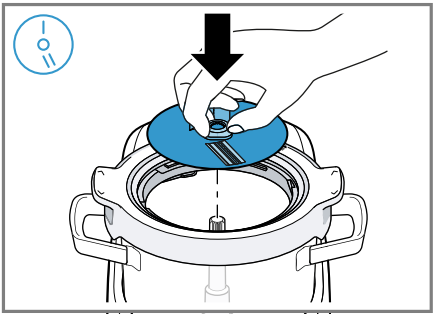


✔ The drive shaft will noticeably engage.

4. Close the outer lid with seal and the cover for the outer lid and lock in place.

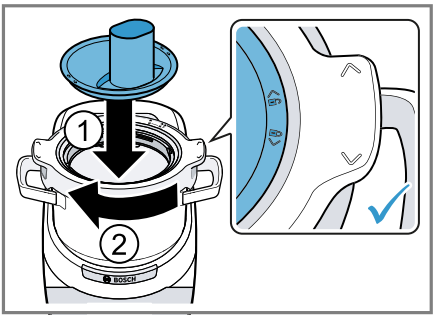


5. Place the reversible disc on the drive shaft with the required side facing up.
→ *"Overview of shredding discs", Page 81*

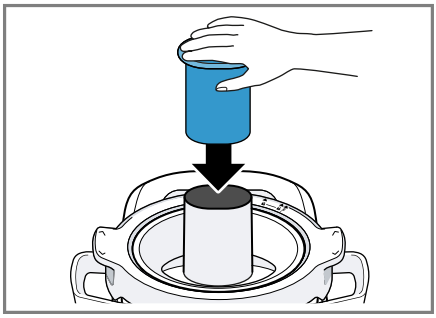


Place single-sided shredding discs with the cutting edges or serrations facing up.

6. Place the inner lid with feeding tube on the cover for the outer lid.



7. Move the inner lid with filling shaft clockwise to lock in place.
8. Add ingredients to the feeding tube while the appliance is running, pressing down lightly with the pusher.



6.6 Overview of shredding discs

You can find an overview of the sides of the shredding discs here.

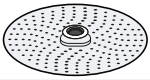
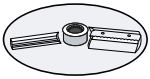
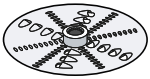
Marking	Designation
1	Reversible slicing disc, thick
3	Reversible slicing disc, thin
Upper	Asia vegetables disc, thin

6.7 Accessories

You can find out or buy more accessories from your sales consultant, our official flagship stores or Wechat official account. Only use original accessories, as these have been specifically designed for your appliance.

Accessories are appliance-specific. When purchasing accessories, always quote the exact product number (E no.) of your appliance.
→ *Page 106*

Accessories	Features	Use
Fine grating disc	MUZ9FG1	■ Grate nuts very finely. ■ Grate hard cheese, e.g. Parmesan.

Accessories	Features	Use
		**Note:** Not suitable for processing soft cheese.
Professional SuperCut reversible disc	MUZ9SC1 	Cut fruit and vegetables into thick or thin slices. **Tip:** Ideal for very soft or fibrous food.
Reversible grating disc		Grate food coarsely or finely, e.g. fruit, vegetables or cheese. **Note:** Not suitable for processing nuts and raw pumpkin.
Crusher blade	MCCA1CK 	■ Chop food, e.g. ice cubes, frozen fruit, chocolate, pumpkin or breadcrumbs made from dry bread. ■ Make ice cream, sorbets, slushies or cocktails. ■ Dice meat. **Note:** Not suitable for kneading dough.

7 Basic operation

7.1 Switching on the appliance

- ▸ Switch the appliance on with ⏻.
- ✔ The display shows an animation.

Note: If a recipe is interrupted, the appliance will ask you whether to continue with it.

7.2 Switching off the appliance

- ▸ Press ⏻ to switch the appliance off.
- ✔ The display shows an animation.

Note: If you switch off the appliance, the LED temperature indicator lights up until the residual heat in the pot falls below 60 °C.

Tip: You can change the duration after which the appliance switches to standby mode in the basic settings.
→ *"Basic settings", Page 95*

7.3 Opening and closing the lid

1. To open the lid, turn the cover for the outer lid anticlockwise towards ^.

2. To close the lid, turn the cover for the outer lid clockwise towards ⌄ .
✔ When the lid is closed, the symbols ▲ and ▼ line up.
3. Open or close the lid completely.

7.4 Setting speed

Requirements
- The required tool is selected and inserted.
  → *"Tools and accessories", Page 77*
- ⟲ is selected in the parameter bar.

▸ **Note:** The display shows the possible speeds for each tool.

To select the required speed, move your finger along the slider.

Notes
- The drive runs non-stop in continuous operation. If you reduce the speed, the drive runs more slowly.
- In interval operation drive phases alternate with pauses. If you reduce the speed, the pauses become longer.

The table shows the speed per tool.

Tool	Interval operation	Continuous operation
	1 - 4	5 - 6
	-	1 - 7
	1 - 4	5 - 18
	-	1 - 9

Tips
- You can change the speed at any time.
- If you select levels 4 to 6 with the stirrer, food is mixed faster so that it is heated more quickly and evenly.

7.5 Using turbo mode

Turbo mode is available for the universal knife. The universal knife will rotate at maximum speed for max. 60 seconds. You can use turbo mode to chop or purée food faster.

Requirements
- The universal knife has been inserted. → *Page 78*
- Operation has stopped.

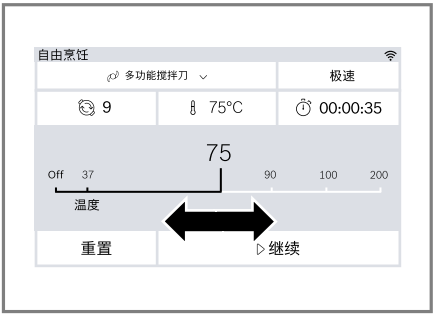
▸ Press and hold down "Turbo".
✔ The display shows the duration.

Tip: You can repeat turbo mode if necessary.

7.6 Setting the temperature

1. Press 🌡.
✔ The display shows the temperature scale divided into temperature ranges.
2. Press the required temperature range.

3. To select the required temperature, move your finger along the slider.



The size of the step in which the temperature can be set varies depending on the temperature range.

Temperature range in °C	Steps in °C
37 - 90	5
90 - 100	1
100 - 200	10

✔ The progress bar on the display and the pulsating LED temperature indicator show the heating status until the target temperature is reached.

7.7 Emptying the pot

⚠ WARNING
Risk of scalding!
After use the pot will be hot.
▸ Only take hold of the pot by the handles.

1. Remove the entire lid.
2. Remove the tool with the spatula. → *"Removing tools", Page 80*
3. Remove the pot and empty.

   Do not empty the contents of the pot via the lid holder.

Tip: You can remove food remnants with the spatula.

8 Time-setting options

Your appliance features time-setting options that you can use to set the duration and the end of a process.

8.1 Setting the duration

You can set a duration after which operation ends automatically. The maximum duration is 11 hours, 59 minutes and 59 seconds.

Requirement: The speed or the temperature is set.
→ *"Setting speed", Page 83*
→ *"Setting the temperature", Page 83*

1. Press ⏲ or ⏱.
2. To set the required duration, slide your finger up or down over the hours, minutes and seconds.
3. To reset the duration, follow the instructions on the display.

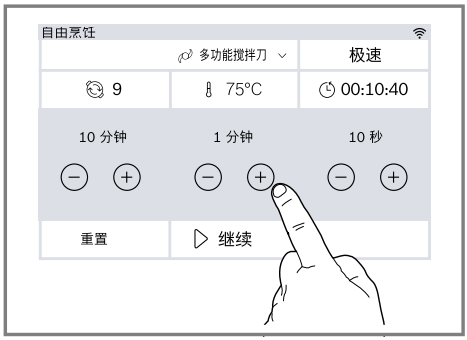
✔ Once the duration has elapsed, an acoustic signal sounds, the display shows a message and operation ends automatically.

8.2 Changing the duration

You can change or pause the duration at any time during operation.

1. Press ⏲.
2. To change the duration to a specific value, press "Pause" and change the duration with the slider.

Tip
You can increase the duration during operation by pressing the quick-selection buttons for 10 seconds, 1 minute or 5 minutes.



8.3 Setting the stopwatch

If you do not set any duration, the time will count up automatically. If you do not end operation ahead of time by pressing "Pause", the maximum duration is 11 hours, 59 minutes and 59 seconds.

Note: In some cases no duration is set by default. Operation ends when the set temperature is reached. Follow the instructions on the display.

- Start the process without setting a duration.

9 My memory lists

You can find your personal recipe lists in "My memory lists".

9.1 Managing favourites

1. Select the required recipe.
- ✔ The display shows the recipe details.
2. To add a recipe to your memory list, press ☆.
- ✔ The display shows ★.
3. To remove a recipe from your memory list, press ★.
- ✔ The display shows ☆.

10 Guided Cooking recipes

The "Recipes" function will lead you step by step to a delicious dish. Your appliance will specify all ingredients, work steps and parameters for you.

10.1 Selecting recipes

1. Switch the appliance on with ⏻.
2. Press "Recipes".
3. Select the required recipe category.

   Tips
   - You can filter the recipes.
     → *"Filtering recipes", Page 85*
   - To switch between image view and list view, press ☰ or ▭.

   To return to the recipe categories, press ‹.
4. Select the required recipe.
- ✔ The display shows the recipe details.
5. To make the recipe, press "Cooking".

   Tip: You can add the recipe to your memory list.
   → *"Managing favourites", Page 85*
- ✔ The appliance starts making the recipe.

10.2 Filtering recipes

You can narrow down the selection of recipes using the filter.

1. Press ▽.
- ✔ The display shows the number of recipes and features.
2. To select a feature, press ﹀.
- ✔ The display shows the possible settings.
3. Select the required features and press "Indicators/symbols".

4. To deselect the selected features, press "Reset".
✔ The display shows recipes with the selected features.

10.3 Preparing a recipe

Requirements
- A Guided Cooking recipe or an automatic programme is selected. → *"Selecting recipes", Page 85* → *"Using automatic programmes", Page 86*
- The ingredients are ready for processing.

1. Follow the safety instructions. → *Page 61*
2. Follow the instructions on the display.
3. To start operation, press "Start".
4. To interrupt operation, press "Pause".
5. To end the recipe, press "Done".

Note: If setting values are given for ovens in a Guided Cooking recipe, these values refer to Bosch ovens. If you use a different oven, follow the manufacturer's instructions.

Tips
- You can keep selected dishes warm for up to 30 minutes by pressing "Keeping warm".
- To see the next steps during preparation, press ☰. To exit the recipe preview, press ✕.

11 Automatic programmes

Automatic programmes help you with cooking. These programmes help you make a simple dish in just a few steps.

11.1 Using automatic programmes

1. Switch the appliance on with ⏻.
2. Press "Automatic programmes".
3. Select the required automatic programme.
4. Press "Cooking". → *"Preparing a recipe", Page 86*

11.2 Overview of automatic programmes

You can find an overview of the automatic programmes here.

Note: Follow the recommended settings on the display.

Category	Automatic programme	Use	Tool
Dough & pastry	Dough programme 1: Firm dough	Mix ingredients. This automatic programme is especially suitable for heavy dough with a low water content, e.g. bread, pizza, pasta, strudel and shortcrust pastry.	

Category	Automatic programme	Use	Tool
Dough & pastry	Dough programme 2: Soft dough	Mix ingredients in interval operation. This automatic programme is especially suitable for heavy and dense dough with a higher water content, e.g. plaited yeast loaf, brioche and sour dough.	
Dough & pastry	Dough programme 3: Liquid dough (batter)	Mix ingredients. This automatic programme is especially suitable for liquid dough (batter), e.g. pancakes, waffles, breadcrumb coatings and sponge cake mixture.	
Fermenting	Proving dough (max. 1 kg)	Leave yeast dough to prove, e.g. yeast and sour dough.	-
Fermenting	Yogurt	Leave milk mixture with lactic acid bacteria to ferment from liquid to solid.	Steaming insert
Steaming	Steaming - Low steam intensity	Steam ingredients. This automatic programme is especially suitable for fish, e.g. sea bream, trout, fillet of cod and ocean perch.	Steaming accessories
Steaming	Steaming - High steam intensity	Steam ingredients. This automatic programme is especially suitable for meat and vegetables, e.g. potatoes, broccoli and carrots.	Steaming accessories
Searing	Searing vegetables	Sear vegetables.	
Searing	Fry fish & seafood	Sear fish and seafood.	
Searing	Searing meat	Sear meat, e.g. pieces of red meat (beef) or veal.	
Boiling	Water fast boiling	Heat up water.	-
Boiling	Soup	Cook soup.	
Boiling	Stew	Cook stew.	
Boiling	Wheaten food	Cook dishes with wheat, e.g. jiaozi and pasta.	
Boiling	Rice porridge	Cook rice porridge.	

Category	Automatic programme	Use	Tool
Sous-vide	Sous-vide	Ingredients for sous-vide cooking of ingredients, e.g. pork, beef and salmon.	-
Melting chocolate	Melting chocolate	Melt chocolate.	
Cleaning programme	Cleaning programme	→ *"Using the cleaning programme", Page 101*	previously used tool

12 Boiling point automatism

The temperature at which water starts to boil depends on the altitude of your home above sea level. Your appliance can only work to optimum effect if you set the boiling point automatism. Only then will you achieve accurate temperatures and perfect results.

Tip: You can find out your altitude by looking on the Internet or asking your local authority.

Notes
- The boiling point automatism is available in Guided Cooking recipes and with automatic programmes.
- The boiling point automatism does not affect the "Manual cooking" cooking mode.

12.1 Setting the boiling point automatism

1. Press ⚙ in the main menu.
2. Press "Settings".
3. Select the required altitude above sea level.

   You can change the altitude in the basic settings at any time.
   → *"Basic settings", Page 95*
4. To exit the basic settings, press ⌂.

13 Manual cooking

The "Manual cooking" function lets you prepare individual recipes exactly to your taste. You can make flexible use of the tools with your own parameters for duration, temperature and speed.

13.1 Setting manual cooking

⚠ **WARNING**
Risk of fire!
Hot oil and fat ignite very quickly.
- ▸ Never leave hot fat or oil unattended.
- ▸ Only use heat-resistant oils and fats.
- ▸ Never add more than 250 ml oil to the pot.
- ▸ In the event of a fire never use water to put out burning oil or fat.
- ▸ Switch off the appliance.
- ▸ Extinguish flames carefully using the lid, a fire blanket or similar item.

Alcoholic vapours may catch fire in a hot pot.
- ▸ Never cook food at high temperatures with a high alcohol content.
- ▸ Open the lid carefully.

⚠ **WARNING**
Risk of scalding!
Bursts of steam, liquids boiling or slopping over and splashes of fat may cause scalding.
- ▸ Do not allow liquids to boil over.
- ▸ Do not lean over the appliance.
- ▸ Do not exceed the maximum permitted capacity of 3 l.
- ▸ Open the lid carefully.
- ▸ Take special care when adding hot liquids to the pot and do not stand too close.
- ▸ Place the appliance on a stable work surface.
- ▸ Do not cover the filling hole in the inner lid or stick anything over it and make sure it is not obstructed by ingredients that have been added.

Requirement: The ingredients are ready for processing.

1. Switch the appliance on with ⏻.
2. Open the lid completely.
3. Press "Manual cooking" in the main menu.
- ✔ The display shows the tools.
4. Insert the required tool.
   → *"Tools and accessories", Page 77*
5. Select the tool inserted.
- ✔ Once you have selected "Without tools", the display automatically switches to the temperature setting.
   → *"Setting the temperature", Page 83*
- ✔ Once you have selected a tool, the display automatically switches to the speed setting.
   → *"Setting speed", Page 83*
6. Set the speed, temperature and duration.

   Take note of the recommended settings. → *Page 107*
7. Add the ingredients to the pot.
8. To start operation, press "Start".
- ✔ Operation starts and the display shows the duration.
9. To interrupt operation, press "Pause".
10. To continue operation, press "Resume".

14 Steaming

You can use the steaming accessories to steam food on up to 3 levels at the same time.

Note: The "Steaming" function is available as an automatic programme and with the Guided Cooking recipes.
→ *"Selecting recipes", Page 85*

Tip: You can use the steaming insert as a sieve, e.g. for cooking pasta.

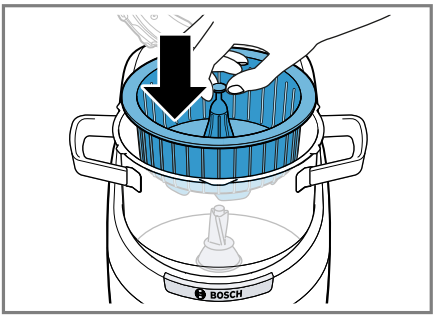
14.1 Using the steaming insert

⚠ **WARNING**
Risk of scalding!
Hot steam will escape from the appliance.
- ▸ Do not lean over the appliance.
- ▸ Open the lid carefully.
- ▸ Only remove the steaming insert with the spatula.

1. Open the lid completely.
2. Add liquid to the pot at least up to the ⩎ marking.

   The ⩎ marking corresponds to 800 ml water.

3. Place the steaming insert in the pot.



4. Add the food to the steaming insert.

   Do not fill the steaming insert beyond the max marking.
5. Close and lock the lid.

Tip: You can also use the steaming attachment to steam food on up to 3 levels at the same time. → *Page 90*

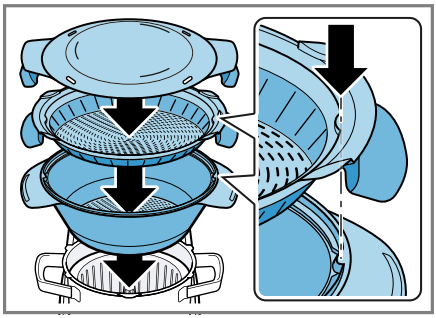
14.2 Using the steamer attachment

⚠ WARNING
Risk of scalding!
Hot steam will escape from the appliance.
- ▸ Do not lean over the appliance.
- ▸ Open the steamer insert carefully.

ATTENTION!
Improper use may cause material damage.
- ▸ Never use alcohol when steaming.

1. Remove the lid completely.
2. Add liquid to the pot at least up to the ⌓ marking.

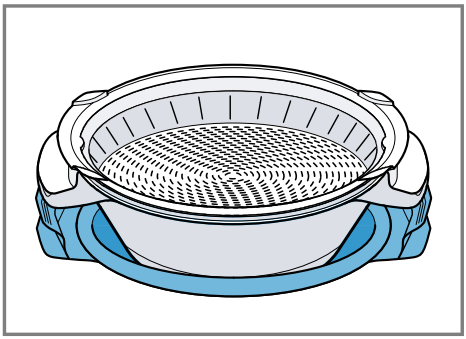
   The ⌓ marking corresponds to 800 ml water.
3. Place the steaming attachment on the pot.



4. Place the ingredients in the steaming attachment.

   To steam more ingredients on an additional level, place the steaming tray on the steaming attachment. Do not fill the steaming attachment beyond the max marking.
5. Close the lid on the steaming attachment.

Tip
After cooking you can also use the lid of the steaming attachment as a mat for the steaming attachment by turning over the lid for the steaming attachment.



14.3 Setting steaming

With steaming you can cook food for up to 2 hours.
1. Press "Automatic programmes".

2. Select the required steaming programme.
3. Adjust the volume of water to the cooking time in minutes.

   Note: The cooking time with steaming varies depending on the volume of water and of the ingredients used.

Volume of water in ml	Steaming - High steam intensity in mins	Steaming - Low steam intensity in mins
800	25	max. 120
1000	35	max. 120
1500	50	max. 120
3000	105	max. 120

   You can find recommended settings for steaming here.
   → *Page 116*
4. To start the automatic programme, press "Start".

15 Sous-vide

With the "Sous-vide" function food is cooked gently in the water bath at low temperatures with little fat. The food is heat-sealed in special airtight, food-safe, heat-resistant vacuum-sealing bags using a vacuum-packing machine.

Note: The "Sous-vide" function is available as an automatic programme and with the Guided Cooking recipes.
→ *"Selecting recipes", Page 85*

15.1 Setting Sous-vide

1. Press "Automatic programmes".
2. Press "Sous-vide".

✔ The display shows the recipe details.

3. Press "Cooking" and follow the instructions on the display.

   You can find recommended settings for sous-vide cooking here.
   → *Page 118*
4. **Note:** When using sous-vide cooking, you can set the temperature in 1-degree steps in the temperature range from 40 °C to 95 °C.

   Set the temperature. → *Page 83*
5. To start the automatic programme, press "Start".

16 Scales

Your appliance is equipped with built-in scales.
The main unit has 4 weight sensors in its feet.

16.1 Using the scales

You can use your scales to weigh each ingredient individually or all ingredients together.

Notes

- You can weigh a maximum of 5 kg.
- The following factors can falsify the measuring result:
  - Feet not standing on the work surface properly
  - Work surface vibrating
  - Objects underneath the main unit
  - Ingredient quantities of less than 5 g
  - Ingredients distributed unevenly
  - Main unit slipped
  - Main unit touched
  - Objects on the main unit
  - Variation in foods, e.g. different oil density

Requirement: The pot has been inserted. → *Page 69*

1. Press ⏢ and do not touch the appliance again.
✔ The scales are being tared. The display shows "Scale is starting" and then "0 g".
2. Add the ingredient to the pot until the required weight is attained.
✔ The scales show the weight in 1 g steps.
3. To tare the weight, press "Tare".
4. To switch to the main menu, press ⏢ or ✕.

Tip: To weigh ingredients separately, you can place a bowl on the pot.

17 Home Connect

This appliance is network-capable. Connecting your appliance to a mobile device lets you control its functions via the Home Connect app, adjust its basic settings and monitor its operating status.
The Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of Home Connect services in your country. You can find information about this at: www.home-connect.cn.
To be able to use Home Connect, you must first set up the connection to the WLAN home network (Wi-Fi[1]) and to the Home Connect app.

The Home Connect app guides you through the entire login process. Follow the instructions in the Home Connect app to configure the settings.

Tips
- Please consult the documents supplied by Home Connect.
- Please also follow the instructions in the Home Connect app.

Notes
- Please note the safety precautions in this instruction manual and make sure that they are also observed when operating the appliance via the Home Connect app. → *"Safety", Page 60*
- Operating the appliance on the appliance itself always takes priority. During this time it is not possible to operate the appliance using the Home Connect app.

17.1 Setting up the Home Connect app

1. Install the Home Connect app on your mobile device.

2. Start the Home Connect app and set up access for Home Connect.
   The Home Connect app guides you through the entire login process.
   You can also use Home Connect via the WeChat mini programme.

[1] Wi-Fi is a registered trademark of the Wi-Fi Alliance.

17.2 Setting up Home Connect

Requirements
- The appliance is already connected to the mains power supply and switched on.
- The Home Connect app has been installed on your mobile device.
- The appliance is receiving signals from the WLAN home network (Wi-Fi) at its installation location.

1. Scan the following QR code.



If you use Home Connect via the WeChat mini programme, skip this step.

2. Follow the instructions in the Home Connect app.

17.3 Home Connect settings

Adapt Home Connect to your needs. You can find the Home Connect settings in the basic settings for your appliance. Which settings the display shows will depend on whether Home Connect has been set up and whether the appliance is connected to your home network.

Overview of the Home Connect settings

Here you can find an overview of the Home Connect settings and network settings.

Note: Additional functions may be available as a result of software updates. If a software update is available, you can find further information in the Home Connect app.

Basic setting	Selection	Description
Start connection	Start	Connect.
Wi-Fi	Home Connect on Home Connect off	Switch off the wireless module during long absences or to save energy. **Note:** In networked standby mode your appliance requires max. 2 W.
Resetting network settings	Delete	Reset the network settings. **Note:** You cannot operate your appliance via the Home Connect app without a network connection.

17.4 Data protection

Please see the information on data protection.
The first time your appliance is registered on a home network connected to the Internet, your appliance will transmit the following types of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the Wi-Fi communication module installed).
- Security certificate of the Wi-Fi communication module (to ensure a secure data connection).
- The current software and hardware version of your appliance.
- Status of any previous reset to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use the Home Connect functions for the first time.

Note: Please note that the Home Connect functions can only be utilised with the Home Connect app. Information on data protection can be retrieved in the Home Connect app.

18 Safety systems and operating aids

You can find an overview of your appliance's safety systems and operating aids here.

18.1 Overload protection

If your appliance registers overloading, operation will be interrupted by the overload protection device, e.g. when processing large quantities.

18.2 Temperature sensors

Your appliance has several temperature sensors.
The infrared temperature sensor in the main unit measures the temperature of the food in the pot. If the temperature measured by the infrared temperature sensor is too high, the appliance switches off to prevent deep-frying and cooking in large volumes of oil.

18.3 Imbalance sensor

Your appliance features imbalance detection. If your appliance detects an imbalance, the imbalance sensor will terminate the current operation, e.g. when chopping excessively large pieces of food in the pot.

18.4 Lid catch

The lid catch ensures that the drive will only start under certain conditions.
The drive only starts when the pot and the lid have been properly inserted and are closed.
→ *"Fitting the lid", Page 70*

18.5 Lid lock

Your appliance is equipped with a lid lock mechanism. This means you cannot open the outer lid with seal under certain conditions of temperature and speed.
Activation and deactivation of the lid lock mechanism is indicated by a noticeable clicking sound. When the lid lock is active, the display shows 🔒.

18.6 Overflow detection

If the touch display comes into contact with liquid, the overflow detection blocks the display and operation stops.

18.7 Button lock

Lock your appliance so you do not accidentally switch it on or change the settings.

Activating button lock

- ▸ Simultaneously press ⌂ and 🔒 for 3 seconds.
- ✔ The keylock has now been activated.
- ✔ The display shows 🔑.

Tips

- You can pause the current process despite the keylock by pressing ⏻.
- If you are cleaning the main unit, you can use the keylock for wipe protection.

Deactivating button lock

- ▸ Simultaneously press ⌂ and 🔒 for 3 seconds.
- ✔ The button lock has now been deactivated.

19 Basic settings

You can configure the basic settings for your appliance to meet your needs.

19.1 Changing the basic settings

You can configure the appliance to meet your needs.

1. Press ⚙ in the main menu.
- ✔ The display shows the list of basic settings.
2. Select the settings you require.
- ✔ The settings will be automatically saved.
3. To exit the basic settings, press ⌂.

19.2 Overview of the basic settings

You can find an overview of the basic settings here.

Setting	Selection	Description
Language	See selection on the appliance	Set language.
Home Connect	The selection depends on the network status and whether the appliance is connected to Home Connect. The display shows network information: ■ IP ■ SSID ■ MAC address ■ Serial number	Set up Home Connect. → *"Home Connect ", Page 92* Select settings for Home Connect. → *"Overview of the Home Connect settings", Page 93*

[1] Factory setting

Setting	Selection	Description
Switch off after	■ 5 mins - 1 hr ■ 15 mins[1]	Set the duration after which the appliance automatically switches to standby mode if there is no action on the display or if the appliance is running.
Display brightness	■ 10% - 100% ■ 50%[1]	Set the display brightness in 10% steps.
Tones	Volume ■ Off ■ 1: quiet[1] ■ 2: medium ■ 3: loud Key tones ■ on[1] ■ off	■ Set the volume of the tones. ■ Set the touch key tones.
Boiling point automatism	■ 0 m - 50 m[1] ■ 51 m - 300 m ■ 301 m - 600 m ■ 601 m - 900 m ■ 901 m - 1200 m ■ 1201 m - 1500 m ■ 1501 m - 1800 m ■ > 1800 m	Set your altitude above sea level to adjust the boiling point.
Software update	■ Software version currently installed ■ New available software version	■ Show software version currently installed. ■ Update software version.
Resetting to factory settings	-	Reset edited settings back to the factory settings.
Software licence texts	Software licence texts	Call up software licence texts.

[1] Factory setting

20 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

20.1 Cleaning products

Only use suitable cleaning products.

ATTENTION!
Using unsuitable cleaning products can damage the appliance.
- ▸ Do not use harsh or abrasive cleaning products.
- ▸ Do not use cleaning products with a high alcohol content.
- ▸ Do not use corrosive or aggressive cleaning products or ones containing chlorine or calcium carbonate.
- ▸ Do not use oven cleaner.
- ▸ Do not use limescale remover on the touch display or control panel as they may leave permanent staining.
- ▸ Wash sponge cloths thoroughly before use.

20.2 Overview of cleaning

See here for an overview of how to best clean the components of your appliance and the tools.

	✓	✓	✗	✓	✗	✗	✗
	✓	✓	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓	✓	✗
	✓	✓	✗	✓	✗	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗
	✓	✓	✗	✓	✓	✓	✗

Processing food may result in discolouration and residues. This is normal and does not impair functioning of the appliance.

Tips
- ■ To clean the lid, remove it. → *Page 98*
- ■ Always remove the lid to make sure that the water can escape more easily.

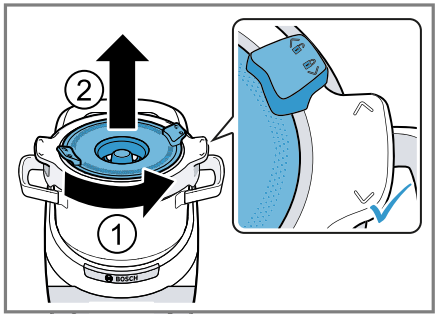
- Lay the measuring cup in the dishwasher on its side so that it collects less water.
- After preparing dough, the appliance and the tools are best cleaned with cold water.
- If lids become discoloured after processing carrots, remove this with a little salad oil applied on a piece of paper towel.
- If lids become discoloured after processing turmeric or curry powder, remove this by exposing the lid to sunlight.
- If parts show grey discolouration, remove this with a standard limescale remover.
- To prevent corrosion of the shredding discs, do not soak them for long periods.
- To reduce odours, take out the measuring cup if you are not using the appliance.

20.3 Dismantling the lid

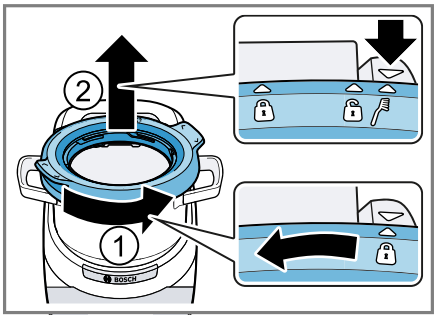
Requirements

- The pot has been inserted. → *Page 69*
- The lid is fitted to the main unit. → *Page 70*

1. Remove the measuring cup.
2. Turn the inner lid anticlockwise.

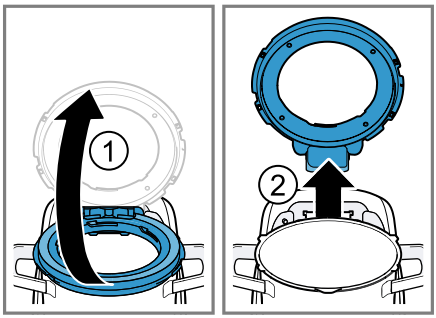


3. Remove the inner lid.
4. Turn the cover for the outer lid anticlockwise towards ^.



✔ The symbols ▲ and ▼ line up.

5. Remove the cover for the outer lid.
6. Flap up the outer lid with seal.



7. Remove the outer lid with seal from the lid holder.

20.4 Removing the tool holder

⚠ WARNING
Risk of burns!
The casing, pot, tools and metal components heat up when the appliance is used.

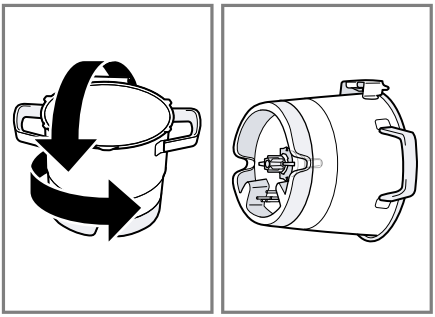
- ▸ Only remove tools using the spatula.
- ▸ Only take hold of the pot and lid by the handles.
- ▸ Never take hold of the pot by its metal surfaces.

- ▸ Never take hold of the tool holder before it has completely cooled down.
- ▸ Never clean or transport the main unit if it is still hot.

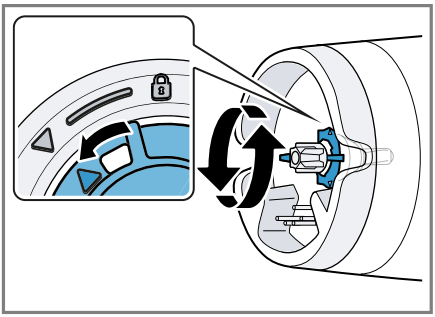
Requirements

- ■ The lid has been removed. → *Page 98*
- ■ The tool has been removed. → *Page 80*

1. Take the pot out of the main unit.
2. Turn the pot on its side.

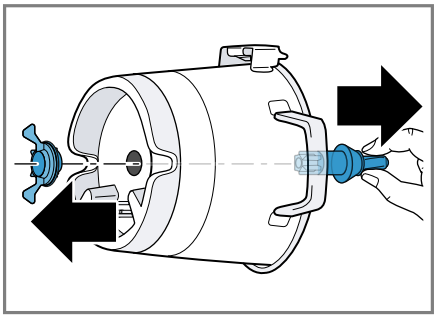


3. Turn the threaded ring with wings as far as it will go.



✔ The symbols ▲ and ▼ line up.

4. Pull off the threaded ring with wings, overcoming the resistance felt.



5. Remove the tool holder.

20.5 Cleaning the main unit

⚠ **WARNING**
Risk of electric shock!
An ingress of moisture can cause an electric shock.

- ▸ Never immerse the appliance or the power cord in water or clean in the dishwasher.
- ▸ Liquids must not be spilled on the appliance plug connection.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.
- ▸ Do not use the appliance with damp hands.

Inserting objects in the contact point can result in an electric shock.

- ▸ Do not insert objects in the contact point.

1. Disconnect the main unit from the power supply.
2. Wipe down the main unit and the contact point with a soft, damp cloth.
3. Clean the drain holes.
4. Wipe down the infrared temperature sensor with a damp cloth and then dry with a soft cloth.

The infrared temperature sensor must be free of dirt, smears and scratches.

5. Dry the main unit.

20.6 Cleaning universal knife

⚠ WARNING
Risk of cutting!
The universal knife has sharp edges.

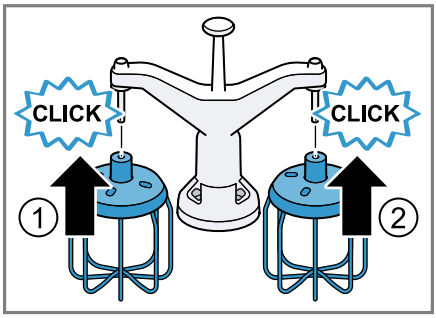
- ▸ Only grip the universal knife by the tool handle.
- ▸ Take the universal knife out of the pot and clean.
- ▸ Never touch the edges of the blades with bare hands.
- ▸ When not in use, always store the universal knife in the blade guard.

1. Hold the universal knife by the tool handle and remove the blade guard by pulling down from the handle.
2. Clean the universal knife and blade guard under running water using a brush.
3. Insert the universal knife in the blade guard.
4. Allow all parts to dry.

Tip: You can clean the universal knife in the blade guard in the dishwasher.

20.7 Cleaning the twin whisk

1. Remove both beating whisks from the twin whisk.
2. Carefully clean all parts under running water using a brush.
3. Dry all parts.
4. Position the beating whisks vertically on the pins and push in firmly.



The beating whisks must move easily.

✔ The beating whisks engage audibly.

Tip: You can clean the twin whisk in the dishwasher.

20.8 Cleaning the pot

Requirement: The tool has been removed. → *Page 80*

1. Clean the pot thoroughly.
2. Wipe down the pot with a soft, damp cloth and then dry.

Note: If you are cleaning the pot in the dishwasher, remove the tool holder.

Tips

- ■ You can clean the pot in the dishwasher.
- ■ You can remove light discolouration on the bottom of the pot with water and a little vinegar.
  → *"Descaling the pot", Page 100*

20.9 Descaling the pot

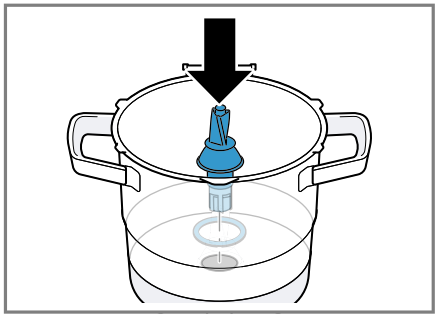
Requirement: The first signs of limescale are visible.

1. Take the pot out of the main unit.
2. Use a normal household descaler in the pot according to the instructions.

3. Clean the pot with a dishwashing brush or soft cloth.
4. Rinse the pot with plain water.
5. Dry the pot.

20.10 Cleaning the tool holder

1. Remove the tool holder. → *Page 98*
2. Remove the silicone sealing ring from the tool holder.
3. Clean the silicone sealing ring with a soft cloth under running water.
4. Clean the tool holder with a brush under running water.
5. Dry all parts.
6. Insert the tool holder with the silicone sealing ring.



7. Turn the pot on its side.
8. Tighten the threaded ring with wings as far as it will go.

✔ The symbols 🔒 and ▲ line up.

Tip: You can clean the tool holder and the silicone sealing ring in the dishwasher.

Note: If cleaning in the dishwasher, discolouration may occur on the tool holder. This discolouration is harmless and does not impair functioning.

20.11 Using the cleaning programme

Your appliance has a special cleaning programme to automatically preclean the pot and the tool used after cooking. The cleaning programme heats, soaks and rinses the pot quickly and simply.

Note: The cleaning programme is not suitable for removing remnants of dough.

1. Press "Automatic programmes".
2. Press "Cleaning programme".
3. To start the automatic programme, press "Start".
4. Follow the instructions on the display.

21 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ WARNING
Risk of electric shock!
Improper repairs are dangerous.
- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.
- ▸ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

Fault	Cause and troubleshooting
The appliance is not working. Appliance cannot be switched on or started.	Appliance has no power supply. ▸ Check whether your appliance is supplied with power.
	⏻ button does not respond. ▸ Disconnect the appliance from the power supply for approx. 5 seconds and then reconnect it again.
After reconnection to the power supply the appliance will start with a delay.	Loading the systems for the first time takes longer than when starting the appliance from standby. ▸ Wait until the process has finished. **Tip:** Leave the appliance connected to the power supply.
Home Connect is not working properly.	Different causes are possible. ▸ Go to www.home-connect.cn.
Touch display does not respond to inputs.	Touch display is too wet. ▸ Dry the touch display with a soft cloth.
	Touch display is soiled. ▸ Clean the touch display. **Tip:** You can use the keylock for wipe protection. → *"Activating button lock", Page 95*
	Keylock is activated. ▸ Deactivate the keylock. → *"Deactivating button lock", Page 95*
Turbo button is not displayed.	Universal knife is not selected. ▸ Select the universal knife. → *"Setting manual cooking", Page 88*

Fault	Cause and troubleshooting
Drive and heating element are not working. "Demo mode" appears on the display.	"Demo mode" is activated. 1. Disconnect the appliance from the power supply and switch the appliance back on. 2. Deactivate "Demo mode" within 5 minutes. → *"Changing the basic settings", Page 95*
Operation switches off.	Ingredients are distributed unevenly. ▸ Distribute the ingredients evenly in the pot.
	Processing quantity is too high. ▸ Reduce the processing quantity.
	Incorrect tool is inserted. ▸ Insert the right tool.
	Appliance is exposed to excessive vibrations. ▸ Set up the appliance on a stable, level, clean and flat work surface. → *"Setting up the appliance", Page 69*
Scales are not measuring correctly.	Base is uneven. ▸ Set up the appliance on a stable, level, clean and flat work surface. → *"Setting up the appliance", Page 69*
	Rubber suction feet are soiled. ▸ Wipe the rubber suction feet with a damp cloth.
	Power cord pulled too tight. ▸ Make sure that the power cord is not pulled too tight. → *"Connecting the appliance to the electricity supply", Page 70*
Lid cannot be opened.	Lid lock mechanism is active. ▸ End the current operation and wait 3 seconds. 1. Disconnect the appliance from the power supply for 30 seconds. 2. Switch the appliance back on. ▸ Take the pot vertically out of the main unit.
Lid cannot be opened or closed.	Cover for the outer lid is not at the unlocking position. ▸ Move the cover for the outer lid to the unlocking position. → *"Opening and closing the lid", Page 82*
Appliance makes a loud clicking sound. The display shows 🔒.	Lid lock is being activated or deactivated. ▸ The clicking sound is normal and can be disregarded. → *"Lid lock", Page 94*

Fault	Cause and troubleshooting
Dishes frequently boil over. Precise temperature is not attained.	Sea level is not set correctly. ▸ Set the correct sea level. → *"Basic settings", Page 95*
	Temperature is too high. ▸ Reduce the temperature. → *"What is the best way to proceed?", Page 107*
	SensorSpot or infrared temperature sensor is soiled. ▸ Clean the SensorSpot. ▸ Clean the infrared temperature sensor. → *"Cleaning the main unit", Page 99*
	SensorSpot is missing. ▸ Re-order the SensorSpot from customer service using the service number 10012160.
	Infrared temperature sensor is scratched. ▸ Contact our Customer Service.
	Total quantity is too low. ▸ Add ingredients until above the marking ⏢.
	Measuring cup is not used correctly. ▸ Note the information on use of the lid. → *"Overview of using the lid", Page 76*
Tool cannot be inserted.	Tool is soiled inside. ▸ Clean the tool. → *"Overview of cleaning", Page 97*
	Spring washer is missing. ▸ Fit the spring washer.
An odour develops in the appliance.	Appliance is used for the first time or is under a high load. **Note:** Odour development is normal and harmless.
	Vapours develop when cooking food. ▸ If you are not using the appliance, remove the measuring cup. **Note:** Odour development is normal and harmless.
Lid is leaking.	Lid or lid seal is faulty. 1. Check the lid and lid seal for faults. 2. If the lid or lid seal is faulty, contact customer service.
Pot is leaking.	Silicone seal ring on the tool holder is missing. ▸ Insert the silicone seal ring. → *"Cleaning the tool holder", Page 101*

Fault	Cause and troubleshooting
Pot is leaking.	Silicone seal ring is heavily soiled. ▸ Clean the silicone seal ring.
	Threaded ring with wings is fitted incorrectly. ▸ Check whether the threaded ring with wings is fitted correctly. → *"Removing the tool holder", Page 98* → *"Cleaning the tool holder", Page 101*

22 Disposal

22.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.

   Information about current disposal methods are available from your specialist dealer or local authority.



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.

23 Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service or on our website.
If you contact Customer Service, you will require the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) of your appliance.
The contact details for Customer Service can be found in the Customer Service directory at the end of the manual or on our website.

23.1 Product number (E-Nr.), production number (FD) and consecutive numbering (Z-Nr.)

You can find the product number (E-Nr.), the production number (FD) and the consecutive numbering (Z-Nr.) on the appliance's rating plate.
Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

23.2 Warranty conditions

The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

24 Technical data

Main unit with lid L x W x H	46 cm x 34,5 cm x 31 cm
Main unit with steaming attachment L x W x H	46 cm x 40,5 cm x 38,5 cm
Voltage	220-240 V~
Frequency	50-60 Hz
Rated power	1750 W
Weight of main unit + pot + lid	9,7 kg

Scales

Measuring range	■ 5-5000 g ■ -5 ... -1000 g
Tolerance in the range 5-300 g	+-5 g
Tolerance in the range 300-1000 g	+-2%
Tolerance in the range 1000-5000 g	+-1%

24.1 Information regarding Free and Open Source Software

This product includes software components that are licensed by the copyright holders as free or open source software.
The applicable licence information is stored on your home appliance. You can also access the applicable licence information via your Home Connect app: "Profile -> Legal information -> Licence Information".[1]
You can download the licence information on the brand product website. (Please search on the product website for your appliance model and additional documents). Alternatively, you can request the relevant information from oss-request@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str. 34, 81739 Munich, Germany.
The source code will be made available to you on request.
Please send your request to oss-request@bshg.com or BSH Hausgeräte GmbH, Carl-Wery-Str.34, 81739 Munich, Germany.
Subject: „OSSREQUEST“
The cost of performing your request will be charged to you. This offer is valid for three years from the date of purchase or at least as long as we offer support and spare parts for the relevant appliance.

25 Here's how

You can find a selection of dishes and their optimal parameters here. We will show you what temperature and cooking time is best suited to your dish. We will give you information about the right tools to use and the relevant parameters. We have tailored these recommendations to your appliance.

25.1 What is the best way to proceed?

Find out here the best way to proceed step by step to make optimal use of the recommended settings. You will get information on many recipes, with details and tips on how to best use and set your appliance.

Note: These tools are highly effective. If a duration is indicated, first set the shortest time and then increase it if necessary.
→ *"Setting the duration", Page 84*

1. Select "Manual cooking".
   → *Page 88*
   For the recommended settings for kneading and mixing, select the corresponding automatic programmes.
2. Open the lid.
3. Insert the recommended tool.

[1] Depending on the appliance specifications

You can find further information about the tools here:
→ *"Tools and accessories", Page 77*

4. Set the appliance according to the recommended settings.

   With the "Manual cooking" cooking mode, you must adjust the suggested temperatures given in the recommended settings to the location where you are operating the appliance.
   You only need to make adjustments with temperatures ranging from 93 °C to 100 °C.

Altitude above sea level in m	Boiling point of water in °C	Temperature correction in °C
0-50	100	0
51-300	99	-1
301-600	98	-2
601-900	97	-3
901-1200	96	-4
1201-1500	95	-5
1501-1800	94	-6
> 1800	93	-7

25.2 Chopping

During chopping, food is cut up into fine or coarse pieces.

Note
The processing time will affect the resulting piece size of almonds:
- 200 g almonds coarse, 18, 10-15 seconds
- 200 g almonds fine, 18, 22-25 seconds
- 200 g almonds very fine, 18, 40-60 seconds

Food	Tool		Minimum quantity in g	Maximum quantity in g	min. - max. in s
Beef [1]		18	100	1000	5-20
Almonds		18	50	1000	10-60
Onions [2]		14	50	500	5-15
Coriander [3]		18	10	100	5-50

[1] Remove the sinews and cut into pieces 2 cm x 2 cm in size.
[2] Cut into pieces of 10 g and press the onions down with the spatula from time to time.
[3] Only use coriander leaves. Wash before processing and dry with a paper towel.

Honey-nut butter	■ 200 g forest honey, 3-4 °C ■ 150 g butter in pieces, 2 x 2 x 1 cm, 3-4 °C ■ 150 g hazelnuts	■ Select "Manual cooking" cooking mode. ■ Select the universal knife. ■ Insert the universal knife. ■ Add the forest honey.

- Add the pieces of butter.
- Add the hazelnuts.
- Process for 10 seconds at speed 18.

25.3 Puréeing

During puréeing, food is blended into a fine, homogeneous mass, e.g. thickened soups or baby food.

Food	Tool		Minimum quantity in g	Maximum quantity in g	min. - max. in s
Soups		16-18	500	3000	30-120
Baby food [1]		16-18	500	3000	30-120

[1] You will get the best results using a mixing ratio of 60% solid food to 40% liquid.

25.4 Kneading

During kneading, various ingredients are worked into a dough or a uniform mixture. In contrast to mixing, no air is worked in during kneading.

Firm dough

The automatic programme is especially suitable for heavy dough with a low water content. Take note of the recommended settings for firm dough.

Notes

- With the automatic programme process max. 1500 g dough at the same time.
- With the automatic programme process min. 500 g dough at the same time.

Tips

- Once the ingredients have attained the required consistency, you can end the automatic programme ahead of time.
- If the automatic programme Dough programme 1: Firm dough does not lead to the required result, use the automatic programme Dough programme 2: Soft dough.
- If dough collects on the tool and the appliance is vibrating strongly, redistribute the dough in the pot with the spatula.
- For max. 1 kg dough, you can then use the automatic programme Proving dough (max. 1 kg).

Food	Tool	Automatic programme	Minimum quantity in g[1]	Maximum quantity in g[1]	⏲ in mins
Bread dough		1	500	1500	2
Pizza dough		1	500	1500	2
Pasta dough		1	500	1500	2
Shortcrust pastry		1	500	1500	2
Strudel pastry		1	500	1500	2

[1] Total amount of all ingredients

Recipe	Ingredients	Processing
Bread dough	■ 750 g wheat flour ■ 150 g wholemeal wheat flour ■ 50 g sugar ■ 14 g dried yeast ■ 14 g salt ■ 520 ml water at room temperature	■ Select the automatic programme Dough programme 1: Firm dough. ■ Follow the instructions on the display.
Pizza dough	■ 500 g flour ■ 3 tbsp oil ■ 260 ml water ■ 7 g dried yeast ■ 9 g salt	■ Select the automatic programme Dough programme 1: Firm dough. ■ Follow the instructions on the display.
Pasta dough	■ 600 g flour ■ 330 g eggs, approx. 6	■ Select the automatic programme Dough programme 1: Firm dough. ■ Follow the instructions on the display.
Short pastry	■ 600 g flour ■ 300 g margarine ■ 150 ml cold water ■ 10 g salt	■ Select the automatic programme Dough programme 1: Firm dough. ■ Follow the instructions on the display. ■ After 40 seconds add water through the filling hole.

[1] Do not change the amount of ingredients.

Recipe	Ingredients	Processing
Strudel pastry	■ 300 g flour ■ 1½ pinches salt ■ 120 g eggs, approx. 2 ■ 50 ml cold water ■ 30 g melted butter	■ Select the automatic programme Dough programme 1: Firm dough. ■ Follow the instructions on the display.
Yeast dough [1]	■ 350 g flour ■ 10 g margarine ■ 5 g salt ■ 10 g sugar ■ 200 ml water ■ 5 g dried yeast	■ Select "Manual cooking" cooking mode. ■ Select the universal knife. ■ Insert the universal knife. ■ Add the ingredients for the dough. ■ Close the lid. ■ Process for 3 minutes at speed 11.

[1] Do not change the amount of ingredients.

Soft dough

The automatic programme runs in interval operation and is especially suitable for dense dough with a higher water content. Take note of the recommended settings for soft dough.

Notes

- Process max. 1500 g dough at the same time.
- Process min. 500 g dough at the same time.

Tip: For max. 1 kg dough, you can then use the automatic programme Proving dough (max. 1 kg).

Food	Tool	Automatic programme	Minimum quantity in g[1]	Maximum quantity in g[1]	⏲ in mins
Soft yeast dough		2	500	1500	3
Sweet yeast dough		2	500	1500	3
Full-flavoured rye sourdough		2	500	1500	3

[1] Total amount of all ingredients

Tip: Once the ingredients have attained the required consistency, you can end the automatic programme ahead of time.

Recipe	Ingredients	Processing
Soft yeast dough	■ 525 g wheat flour, type 405 ■ 350 g rye flour, type 1150 ■ 350 ml buttermilk at room temperature ■ 250 ml lukewarm water ■ 14 g dried yeast ■ 15 g salt ■ 1 tbsp honey ■ 1 tsp whole caraway seeds ■ 2 tbsp ground bread spice	■ Select the automatic programme Dough programme 2: Soft dough. ■ Follow the instructions on the display.
Sweet yeast dough	■ 500 g wheat flour ■ 100 g sugar ■ 7 g dried yeast ■ 1 pinch of salt ■ 100 g soft butter ■ 2 eggs ■ 150 ml milk at room temperature	■ Select the automatic programme Dough programme 2: Soft dough. ■ Follow the instructions on the display.
Full-flavoured rye sourdough	Sourdough starter: ■ 50 g sourdough, from a baker's or ready-made sourdough ■ 300 g rye flour, type 1150 ■ 300 ml lukewarm water Bread dough: ■ 300 g rye flour, type 1150 ■ 250 g wheat flour, type 405 or type 550 ■ 2 tbsp ground bread spice ■ 2 tbsp dried yeast ■ 1 tbsp honey ■ 20 g salt ■ 200 ml lukewarm water	Preparation: ■ To let the sourdough prove, on the day before add the sourdough to a bowl with the rye flour and the lukewarm water and stir. ■ Leave the sourdough to stand in a warm place for 24 hours. ■ On the next day take 50 g of the sourdough mixture and store it to make bread at a later date. Preparation: ■ Select the automatic programme Dough programme 2: Soft dough. ■ Follow the instructions on the display.

25.5 Mixing

When mixing, combine more than two food components.

Liquid dough

The automatic programme is especially suitable for liquid dough (batter). Take note of the recommended settings for liquid dough.

Notes

- Process max. 2000 g dough at the same time.
- Process min. 500 g dough at the same time.

Food	Tool		Automatic programme	Minimum quantity in g[1]	Maximum quantity in g[1]	in mins
Pancake batter		12	3	500	2000	1-2
Sponge cake mixture		12	3	500	2000	2
Waffle batter		12	3	500	2000	1-2

[1] Total amount of all ingredients

Recipe	Ingredients	Processing
Pancake mixture	■ 250 g wheat flour ■ 500 ml milk ■ 200 g eggs, approx. 4 ■ 6 g salt	■ Select the automatic programme Dough programme 3: Liquid dough (batter). ■ Follow the instructions on the display. ■ Process for 1 minute.
Cake mixture	■ 150 g flour ■ 150 g sugar ■ 150 g margarine ■ 3 g baking powder ■ 3 eggs	■ Select the automatic programme Dough programme 3: Liquid dough (batter). ■ Follow the instructions on the display. ■ Process for 2 minutes.
Waffle batter	■ 300 g wheat flour ■ 6 g salt ■ 16 g baking powder ■ 25 g sugar ■ 2 eggs ■ 375 ml milk ■ 75 g soft butter ■ 1 tsp vanilla extract	■ Select the automatic programme Dough programme 3: Liquid dough (batter). ■ Follow the instructions on the display. ■ Process for 1 minute.

Recipe	Ingredients	Processing
Heavy fruit cake	■ 3 eggs ■ 135 g sugar ■ 135 g margarine ■ 255 g flour ■ 10,5 g baking powder ■ 150 g soaked raisins ■ 150 g mixed dried fruit	■ Select "Manual cooking" cooking mode. ■ Select the universal knife. ■ Insert the universal knife. ■ Add the flour, baking powder, sugar, margarine and eggs. ■ Close the lid. ■ Process for 75-90 seconds at speed 12. ■ Add the mixed dried fruit and soaked raisins. ■ Process for 20-30 seconds at speed 7.

25.6 Emulsifying

During emulsifying, liquid and fat are blended together, e.g. to make mayonnaise. Only use egg yolk. Take note of the recommended settings for emulsifying.

Food	Tool	⟲	Minimum quantity of egg yolk	Maximum quantity of egg yolk	⏲ min. - max. in mins
Mayonnaise [1]		7	2	6	6-15

[1] You will get the best results if you use 2 egg yolks to 500 ml oil.

25.7 Whipping

During whipping, food is beaten with the twin whisk, e.g. cream, egg white or sponge mixture. The food acquires greater volume and a firmer consistency.

Food	Tool	⟲	Minimum quantity in ml	Maximum quantity in ml	⏲ min. - max. in mins
Whipping cream		4	200	800	1-7

Food	Tool		Minimum quantity of egg white	Maximum quantity of egg white	min. - max. in mins
Egg white		5	3	12	5-12

Preparation information for whipping cream

Take note of these factors for fast and good results when whipping cream.
Temperature:
- Process cream at 5-7 °C.
- Before whipping, chill cream for at least 12 hours.
- Make sure the pot is as cold as possible.

Fat content:
- The higher the fat content of the cream, the faster the cream will become stiff.
- The higher the fat content of the cream, the better the result will be, e.g. with a minimum fat content of 35%.

Type:
- Use fresh, pasteurised and ultra-heat-treated cream.
- Fresh cream becomes stiff fastest. Ultra-heat-treated cream takes longer to become stiff.

Tips

- Stop processing before the cream becomes too stiff or turns into butter.
- So you can judge the result better, watch the process through the lid and listen for a change in sound when beating.

Preparation information for egg white

Take note of these factors for a good result when processing egg white.
- The pot and tool must be clean and free of grease or fat. Traces of grease or fat or cleaning products may prevent egg white becoming stiff.
- Carefully separate the eggs. If egg yolk gets into the egg white, it will not become stiff.
- Eggs can be separated most easily when cold, but become stiff most quickly at room temperature.
- Reduce the processing time to make it easier to incorporate the beaten egg white in the dough.

25.8 Shredding

During shredding, food is cut up with the asia vegetables disc into thin strips, e.g. carrots, parsley, celery, courgettes or beetroot.

Food	Tool		Side of the asia vegetables disc	Minimum quantity in g	Maximum quantity in g
Carrots		6	SURFACE UPPER	-	1000
Celeriac		6	SURFACE UPPER	-	1000
Courgette		6	SURFACE UPPER	-	1000

Food	Tool		Side of the asia vegetables disc	Minimum quantity in g	Maximum quantity in g
Beetroot		6	SURFACE UPPER	-	1000
Potatoes		6	SURFACE UPPER	-	1000
Cucumber		6	SURFACE UPPER	-	1000

25.9 Slicing

During slicing, food is cut into thick or thin slices with the reversible slicing disc, e.g. fruit or vegetables.

Food	Tool		Side of the reversible slicing disc	Minimum quantity in g	Maximum quantity in g
Cucumbers		6	1, 3[1]	-	1000
Carrots		6	1, 3[1]	-	1000
Leek		9	1, 3[1]	-	1000
Potatoes		6	1, 3[1]	-	1000
Cabbage		6	1, 3[1]	-	1000

[1] 1 thick, 3 thin

25.10 Steaming

With the automatic programme "Steaming" food is gently cooked in steam without overpressure at approx. 100 °C. This prevents loss of nutrients and food retains its shape, colour and typical flavour.
Take note of the recommended settings for steaming.

Notes

- Unless indicated otherwise, the recommended settings apply to the steaming attachment and fresh food.
- If steaming is taking place on several levels, this may extend the cooking time.

Tip: Use the automatic programme for steaming.

Food	Water in ml	Steam cooking intensity	min. - max. in mins
Whole sweet potatoes with skin, 1000 g	1500	high	40-50

Food	**Water in ml**	**Steam cooking intensity**	**⏲ min. - max. in mins**
Pumpkin, in pieces, 500 g	1000	high	25-35
Yam with skin, in pieces, 500 g	1500	high	40-50
Broccoli, in florets, 600 g	800	high	9-12
Frozen peas, 1000 g	800	high	10-15
Carrots, sliced, 500 g	800	high	8-12
Whole carrots, 500 g	800	high	10-15
Whole corn cobs, 4	1000	high	45-55
Medium-sized potatoes boiled in the skin, 1000 g	1000	high	30-40
Quartered boiled potatoes, 1000 g	800	high	20-30
Chicken breast, 150 g each, 3	1000	high	30-35
Whole sea bass, 500 g	800	low	18-21
Whole sea bream, 300 g each, 2	800	low	25-28
Cod fillet, 180 g each, 2	800	low	32-37
Salmon fillet, 125 g each, 4	800	high	12-15
Crème brûlée, in jars, 4	800	low	35-45

Steaming food

Tips

- Please note the following tips on cooking:
  - The cooking time is affected by the piece size, quality and ripeness of the ingredients.
  - The smaller the piece size of the ingredients, the shorter the cooking time will be.
  - If you distribute the ingredients in the steaming accessory evenly and do not cover all holes, the cooking result will be more uniform.
  - Distribute food likely to become squashed on several levels.
  - The cooking time increases with frozen ingredients.
- Please note the following tips for steaming with cookware:
  - Always place the cookware in the middle of the steaming accessory.
  - Cookware must be resistant to heat and steam.
  - Cooking times are increased if thick-sided cookware is used.
- Please note the following tips when steaming meals:
  - To make sure all food items are ready at the same time, add the food with the longest cooking time to the steam cooking accessory first and the rest of the food later on.
  - When you add the other food items, steam escapes, so extending the cooking time slightly.

1. Select the automatic programme "Steaming".
2. Select the steam intensity.
3. Follow the instructions on the display.

25.11 Sous-vide

With the automatic programme Sous-vide food is cooked under a vacuum. "Sous-vide" stands for very gentle cooking.
Food packed in the vacuum-sealing bag is cooked at constantly low temperatures. To enjoy the taste and flavours of frying, fry the food briefly afterwards.

Notes

- Cooking times may vary depending on the quantity and quality of the ingredients.
- The recommended settings for sous-vide cooking are guide values.
- The low temperatures and direct transfer of heat ensure controlled cooking as specified until done. It is almost impossible to overcook the food.
- The cooking time depends on the piece size for each vacuum-sealing bag.

Tips

- Use the exact temperature and cooking time given in your recipe.
- Use the automatic programme for sous-vide cooking.

Food	Water in ml[1]	in °C	min. - max. in mins	Lid
Rare beef steak, 180 g each	2000	58	60-70	closed [2]
Medium beef steak, 180 g each	2000	63	50-60	closed [2]
Well-done beef steak, 180 g each	2000	70	45-55	closed [2]
Pulled pork, 1000 g each	2000	85	480-510	closed [2]
Cod, 140 g each[3]	2000	59	25-35	closed [2]
Salmon fillet 140 g each[3]	2000	56	30-35	closed [2]

[1] Cover the food in the vacuum-sealing bag fully with water. Do not exceed the max marking.
[2] Use the measuring cup.
[3] After cooking fry in the pan on both sides.

Vacuum-sealing food

⚠ WARNING
Risk of serious harm to health!
Incorrect preparation can lead to health problems.
- Only use top-quality, perfectly fresh food.
- Wash and disinfect your hands.
- Use disposable gloves or grill tongs.
- Check the condition and shelf-life of food items critical to hygiene, e.g. poultry, eggs and fish.
- Always prepare poultry at min. 65 °C.
- Thoroughly wash and/or peel fruit and vegetables.
- Always keep work surfaces and chopping boards clean.
- Use different chopping boards for different types of food.
- Only interrupt the cold chain briefly to prepare the food.
- Before cooking, do not store vacuum-sealed food in the refrigerator for longer than 24 hours.
- Consume the food immediately; do not store for lengthy periods.
- Do not heat the food up again.
- Do not use conventional packaging or plastic bags.
- Only use vacuum-sealing bags made of heat-resistant material that are specially designed for sous-vide cooking.
- Only use vacuum-sealing bags once.
- Fry fish on both sides after sous-vide cooking.
- Prepare meat and poultry according to rules of hygiene.

Tips

- To ensure an even transfer of heat and an optimised cooking result, use a chamber vacuum-packing machine that can create a vacuum of 99% when vacuum-sealing food.
- Vacuum-seal food max. 24 hours before cooking. This prevents the vacuum pressure from changing the structure of the food and with it the cooking behaviour, and stops gases escaping from the food, e.g. with vegetables.

Note: A chamber vacuum-packing machine is not included in the scope of supply.

1. Season food with half the usual the amount of spices.

   Cooking under a vacuum means that aromas cannot escape. Aromas make flavours significantly stronger, e.g. spices, herbs or garlic.

   Tip: You can already make the natural aromas of high-quality food stronger by adding a small piece of butter and a little salt to the vacuum-sealing bag.
   Various ingredients influence cooking of the food:
   – Salt and sugar reduce the cooking time.
   – Acidic food items, e.g. lemon juice or vinegar, make food firmer.
   – Alcohol and garlic give food an unpleasant aftertaste.
2. To fill the vacuum-sealing bag, fold over the edge of the bag 3 - 4 cm and place in a container, e.g. in a measuring cup.
   – Position pieces of meat or fish side by side and not piled on top of each other.
   – Vacuum-seal vegetables or desserts flat.
   – Check that the edge of the vacuum-sealing bag is clean.
3. Vacuum-seal the food.
4. Check whether the vacuum bag is intact.
   – There is no / hardly any air in the vacuum-sealing bag.
   – The heat-sealed seam is closed perfectly.
   – The vacuum-sealing bag has no holes in it.

   Tip: If in any doubt, place the food in a new vacuum-sealing bag and vacuum-seal it again.

Cooking food with sous-vide

⚠ WARNING
Risk of scalding!
Hot water on the vacuum-sealing bag can cause scalding.
▸ After cooking, remove vacuum-sealing bags with care.

Tip: Bacteria can be found on the surfaces of almost all food. To kill germs, place the vacuum-sealed, uncooked food in boiling water for max. 3 seconds.

Requirement: The food is vacuum-sealed. → *Page 119*

1. Select the automatic programme "Sous-vide".
2. Follow the instructions on the display.
3. After sous-vide cooking, dry the vacuum-sealing bag and place it in a clean container.
4. **Tip:** You can use the stock or marinade to make a sauce.

   Open the vacuum-sealing bag with scissors and add all the food and the liquid to the pot.
5. Make the food ready for serving.

Food	Cooking tips
Meat	■ To avoid fat spitting out of the pot, dab meat with a tea towel before placing it in hot oil. ■ Sear the meat at a very high temperature on each side for a few seconds. This will give the meat a crust and the typical flavours of frying without over-cooking it.
Fish	■ Season the fish and coat with hot butter. ■ To produce a crust and the flavours of frying, sear the fish on each side for a few seconds. ■ Extend this time if sous-vide cooking has not cooked the fish through enough.
Vegetables	■ Sear vegetables briefly to create the flavours of frying. ■ Season vegetables to taste or mix with other ingredients.

Tip: To prevent food from getting cold, pre-warm the plates and serve the food with a hot sauce or butter.

25.12 Melting

During melting, a solid food is heated until it becomes liquid. Take note of the recommended settings for melting.

Food	Tool		Quantity in g	in °C	min. - max. in mins	Lid
Chocolate, cooking chocolate [1]	-	-	200	50	20-30	without
Butter		2	100	60	5-10	closed
Cheese fondue, ready meal		2	400	100	7-12	closed

[1] Also available as an automatic programme

Melting chocolate and cooking chocolate

1. Break the chocolate into small pieces and add to the pot.

   The chocolate melts without being stirred or burning.
2. Push the chocolate down with the spatula from time to time.

Melting fondue cheese

1. Remove the fondue cheese from the packaging and place in the pot.
2. Close and lock the lid.
3. Insert the measuring cup and press "Start".
4. If the fondue cheese starts to boil, reduce the temperature.

Tip: You can keep the dish warm at 80 °C.

25.13 Simmering and poaching

During simmering and poaching food is cooked in a large amount of water or in liquids containing water below their boiling point. Simmering and poaching are suitable for food that loses its shape during cooking, e.g. dumplings, vegetables and fish. Take note of the recommended settings for simmering and poaching.

Food	Tool		Minimum quantity of water in ml	Maximum quantity of water in ml	in °C	min. - max. in mins	Lid
Dumplings [1]	-	-	500	2500	95	25-30	closed [2]
Fish	-	-	-	2000	85	18-23	closed [2]
Poached egg [3]	-	-	-	3000	85	5-10	closed [2]

[1] Also available as an automatic programme
[2] Use the measuring cup.
[3] Stir the water with vinegar beforehand to swirl it around.

Simmering dumplings

1. Add the water to the pot.
2. Close and lock the lid.
3. Insert the measuring cup and press "Start".
4. Once the temperature has been reached, place the dumplings in the water.

Tip: The dumplings can then be kept warm.

Poaching eggs

1. Select "Manual cooking".
   → *Page 88*
2. For the water-vinegar mixture, add 3 l water and 3 tbsp vinegar to the pot.
3. Heat the water and vinegar to 85 °C.
4. Once the temperature has been reached, stir the mixture with the spatula until it swirls around a little.

5. Break the egg and slowly add it to the swirling water with care.
6. While the egg is poaching, stir carefully with the spatula repeatedly.
7. When the cooking time has been reached, take out the poached egg with a ladle.

25.14 Heating up

During warming-up, food is heated to a temperature below 100 °C. Take note of the recommended settings for warming up food.

Tip: You can adjust the preset temperature of 75 °C.

Food	**Tool**		**Minimum quantity in ml**	**Maximum quantity in ml**	**in °C**	**min. - max. in mins**	**Lid**
Stew[1]		4	500	3000	75	20-45	solid
Milk[1]		4	500	3000	90	10-15	solid
Sausages in water[1]	-	-	500	2500	80	25-30	solid

[1] Also available as an automatic programme

Warming up stew

1. Insert the stirrer.
2. Add the stew to the pot.
3. Close and lock the lid.
4. Insert the measuring cup and press "Start".

Tip: The stew can then be kept warm.

Warming up milk

1. Add the milk to the pot.
2. Close and lock the lid.
3. Insert the measuring cup and press "Start".

Warming up sausages in water

1. Add the water to the pot.
2. Close and lock the lid.
3. Insert the measuring cup and press "Start".
4. Once the temperature has been reached, place the sausages in the water.

Tip: You can keep the dish warm using the same parameters.

25.15 Boiling

During boiling, food is cooked in a large amount of water or in liquids containing water at their boiling point. Take note of the recommended settings for boiling.

Food	Tool		Minimum quantity of water in ml	Maximum quantity of water in ml	in °C	min. - max. in mins	Lid
Rice [1]	-	-	500	2500	98	-	closed [2]
Rice pudding [1]		4	500 [3]	2500 [3]	95	25-35	closed [2]
Potatoes boiled in their skins [1]	-	-	500	2500	99	-	closed [2]
Boiled potatoes [1]	-	-	500	2500	99	-	closed [2]
Pasta, noodles [1]	-	-	500	2500	98	-	closed [2]
Stew, soups		4	500	2500	98	-	closed [4]
Soft-boiled eggs, M, 1-10	-[5]	-	2000	2500	99	15-17	closed [4]
Hard-boiled eggs, M 1-10	-[5]	-	2000	2500	99	18-21	closed [4]

[1] Also available as an automatic programme
[2] Do not use a measuring cup.
[3] Use milk.
[4] Use the measuring cup.
[5] Use the steaming insert.

Recipe	Ingredients	Processing
Rice pudding	■ 250 g round-grain rice ■ 120 g sugar ■ 1 l milk with 3,5% fat ■ 1,5 g salt	■ Select "Manual cooking" cooking mode. ■ Select the stirrer and insert. ■ Add all ingredients to the pot. ■ Close the lid.

Recipe	Ingredients	Processing
		■ Set the temperature to 95 °C. ■ Set the speed to 4. ■ Cook the rice pudding until the required consistency is achieved.

25.16 Braising

During braising, food is fried in a little fat. A crust forms with browning on the surface. The food then stews in a small amount of bubbling liquid containing water or in its own juice.

Note: Your appliance has Guided Cooking recipes for braising.
→ *"Selecting recipes", Page 85*

Sample recipes:
- Veal goulash with asparagus
- Hearty potato goulash
- Veal roulades filled with Gorgonzola creme
- Wild boar ragout

25.17 Searing

During searing, food is cooked at a high temperature in a little fat. A crust forms with browning on the surface, and with it flavour. Take note of the recommended settings for searing.

⚠ WARNING
Risk of serious harm to health!
Incorrect preparation can lead to health problems.
- ▸ Prepare meat and poultry according to rules of hygiene.

Food	Tool		Minimum quantity in g	Maximum quantity in g	in °C	min. - max. in mins	Lid
Red meat, e.g. beef	- [1]	-	-	1000	200	-	open

[1] Stir with the spatula.
[2] Also available as an automatic programme
[3] Cut into pieces 3 cm in size.
[4] Do not use a measuring cup.

Food	Tool		Minimum quantity in g	Maximum quantity in g	in °C	min. - max. in mins	Lid
White meat, e.g. pork, poultry	- [1]	-	-	1000	180	-	open
Minced meat	- [1]	-	-	1000	200	10-15	open
Beef in pieces [2][3]		1	-	1000	200	20-25	closed [4]
Seafood [2][3]	- [1]	-	-	-	160	-	open
Vegetables [2]	- [1]	-	-	-	130-160	-	open
Onions [2]		1	-	500	140-160	15-20	closed [4]

[1] Stir with the spatula.
[2] Also available as an automatic programme
[3] Cut into pieces 3 cm in size.
[4] Do not use a measuring cup.

Searing minced meat

1. Add approx. 30 ml oil to the pot and preheat to 200 °C.
2. Add the minced meat to the pot in small pieces and after 3 minutes stir the mixture with the spatula.
3. Fry until sufficiently browned, stirring constantly.

Searing food

⚠ WARNING
Risk of fire!
Hot oil and fat ignite very quickly.
- ▸ Never leave hot fat or oil unattended.
- ▸ Only use heat-resistant oils and fats.
- ▸ Never add more than 250 ml oil to the pot.
- ▸ In the event of a fire never use water to put out burning oil or fat.
- ▸ Switch off the appliance.
- ▸ Extinguish flames carefully using the lid, a fire blanket or similar item.

1. Add the oil to the pot and heat until the required temperature is reached.
2. Add the food to the pot.

Tips
- Pieces of meat that are less than 3 cm in size can be fried covered and without the measuring cup. Use the stirrer to stir the meat.
- Large pieces of meat can be fried uncovered. You can use the spatula or tongs to turn the food.
- Fry the meat first and then the vegetables.

- Fry food that requires a higher temperature first.
- If lumps form, break them up with the spatula.

Note: If you are frying with the lid off, you cannot use the stirrer.

26 Applicable standard

GB 4706.1	Household and similar electrical appliances – Safety – Part 1: General requirements
GB 4706.19	Household and similar electrical appliances – Safety – Particular requirements for heating liquids
GB 4706.30	Household and similar electrical appliances – Safety – Particular requirements for kitchen machines

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