

Owner's Manual

BOSCH

**Food Processor Plus
models:
MCM 5000 UC • MCM 5100 UC
MCM 5200 UC**



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

IMPORTANT SAFEGUARDS

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

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

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

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

SAVE THESE INSTRUCTIONS

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HOUSEHOLD USE ONLY

ABOUT YOUR FOOD PROCESSOR

Congratulations on having selected one of the Bosch Food Processors. A series of food processors designed to simplify common food preparation tasks of the home cook: stirring, beating, slicing, mincing, grating and chopping as well as juicing.

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

Bosch Food Processor

The Bosch Food Processor Plus is available in 3 models:

- **The MCM 5000 UC**

comprised of a two-speed electronic power unit with integral cord storage, three-quart capacity mixing bowl, cover with integral feeding tube and pusher/measuring cup, multifunction blade, beater, dough hook, reversible slicing disc, reversible coarse grating disc, citrus juicer, motor drive cover and spatula.

- **The MCM 5100 UC**

comprised of two-speed electronic power unit with integral cord storage, three-quart capacity mixing bowl, cover with integral feeding tube and pusher/measuring cup, multifunction blade, beater, dough hook, reversible slicing disc, reversible coarse grating disc, 6-cup capacity blender, citrus juicer, motor drive cover and spatula.

- **The MCM 5200 UC**

comprised of a four-speed electronic power unit with automatic cord rewind,

three-quart capacity mixing bowl, cover with integral feeding tube and pusher/measuring cup, multifunction blade, whipping whisk, dough hook, reversible slicing disc, reversible coarse grating disc, fine grating disc, 6-cup capacity blender, citrus juicer, juice extractor motor drive cover and spatula.

Unpacking

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

Electrical Specifications

Check to make sure that the voltage on which your food processor is to operate is the same as specified on the rating plate. Standard North American models have an electrical power rating of 530-watt maximum power rating with the attachment that draws the most power (some attachments may draw less power).

Before Using for the First Time

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

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

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



MCM 5000 UC



MCM 5100 UC



MCM 5200 UC

Figure 1

Getting to Know Your Food Processor

The Bosch Food Processors are comprised of various attachments, depending on the system purchased (see above).

Bosch engineers are continually working on expanding the usefulness of your Bosch Food Processor. If there is some type of accessory in which you are interested, that is not presently available for your Bosch Food Processor, please either write us at:

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

or call us at:

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

Power Unit Features

The MCM 5000 power units have the following features, refer to figure 2:

530-watt motor

One of the most powerful motors offered with any food processor system.

Electronic speed control

Six-position rotary switch, on the MCM 5200, see figure 2a; four-position rotary switch, on the MCM 5100 and MCM 5000, figure 2b, is located at the front of the power unit. The MCM 5200 has 4 speeds plus a momentary pulse function and a stop position "O/Off," while the MCM 5200 and MCM 5000 have 2 speeds plus a momentary pulse function and a stop position "O/Off," see figure 2a.

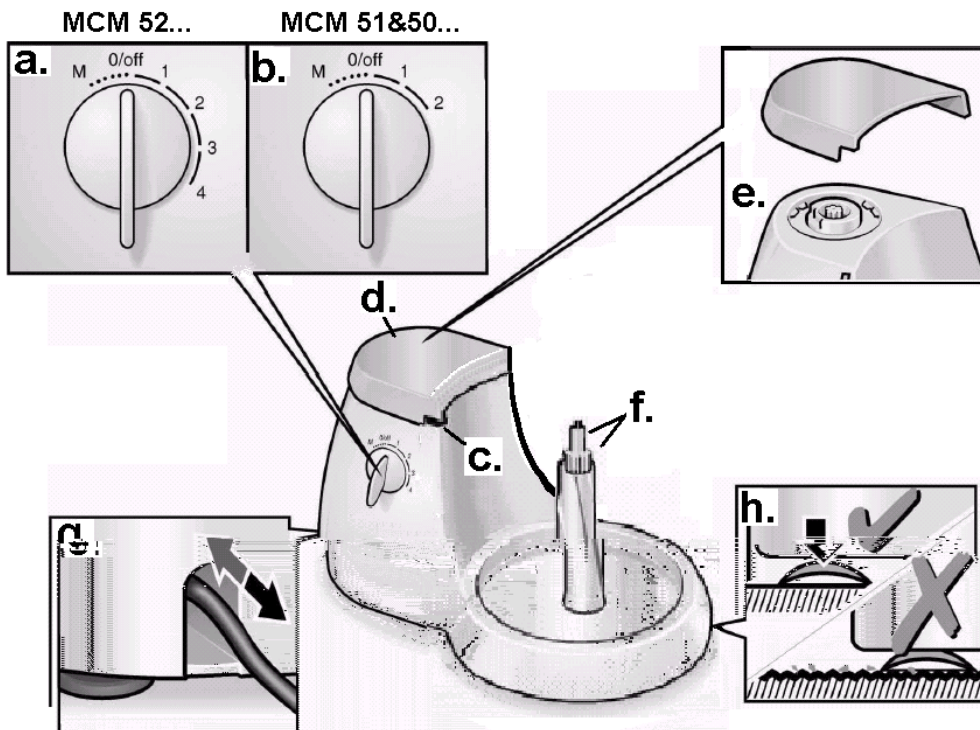


Figure 2.

Built-in Safety Cutout

The Bosch Food Processors are provided with a built-in safety cutout to protect the motor against overheating.

If the safety cutout should open:

- a. Turn the processor to the off position "O/Off" and unplug.
- b. Contact **Bosch Small Appliances Customer Support**, see page 6, for closest Bosch authorized service center.
- c. Take, or ship, the food processor to a Bosch authorized service center to have the safety cutout replaced.

Safety Cover Interlock

The Bosch Food Processor incorporate in their design a special safety feature; the Safety Cover Interlock, figure 2c. This feature prevents the rotary switch from being turned from the Off position, "O/Off," if cover has not been placed on the bowl properly and rotated to trip the Safety Cover Interlock.

Safety Motor Drive Cover

Another special safety feature incorporated in the Bosch Food Processors is the Safety Motor Drive Cover, figure 2d. **The Safety Motor Drive Cover must be in place on the high speed blender drive when not in use or the motor will not start when turned to one of its On positions, or if removed while power unit is running will bring the power unit to a stop.**

Dual drives

The Bosch Food Processors come with three drives:

- A high-speed drive directly coupled to the motor, used to drive the blender and other special accessories, located under the Safety Motor Drive Cover, figure 2e.

- A dual drive, figure 2f, used by bowl accessories: one high-torque drive used to drive dough hook, citrus juicer and other special accessories requiring high torque; and, a high speed drive used to drive the multifunction blade, beater, whipping whisk and other accessories requiring higher speeds.

Convenient cord storage

The MCM 5200 UC model stores the cord internally, on an automatic cord winder, see figure 2g.

Four rubber feet

Four rubber feet provide the ultimate in stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration, figure 2h.

Special features of mixing bowl

The mixing bowl has a number of special features:

Dual feeding tube

The three-quart capacity mixing bowl comes with two feeding tubes molded into the cover. The small tube may be used for slicing or grating items that you wish to stand on end.

Pusher/measuring cup

In addition to its ability to act as both a pusher and a measuring cup, the slimmer portion of the pusher has a hole at the bottom to allow it top be used as a funnel when liquids need to be added to the mixture in the bowl. See figure 3a.

Filling tray

The MCM 5200 UC, Bosch Food Processor, also comes with a filling tray that can be mounted on the feeding funnel to simplify the feeding of material into the bowl, figure 3b.

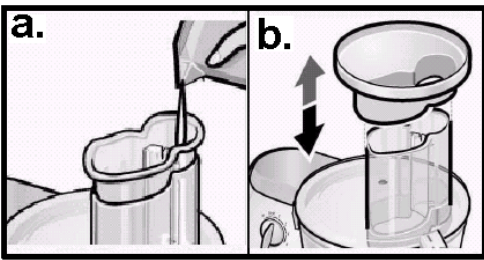


Figure 3.

Getting Started

The operation of your Bosch Food Processor is summarized below.

Specific instructions for using each of the attachments, provided with the food processor systems covered by this manual, follow the summarized instructions. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the **IMPORTANT SAFEGUARDS** and **WARNINGS** provided.

1. Place power unit on suitable work surface.

Before using the food processor with any of the attachments, the power unit should be placed on a suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is no flour or oil on the surface. A clean, smooth surface will provide the best footing for the suction cup feet on the power unit and will limit slipping and/or “walking,” see figure 2h.

2. Plug power unit into power supply.

Pull the power unit’s cord out to appropriate length and plug it into a convenient nearby outlet.

3. Select attachment to be used.

Select the attachment you wish to use.

4. Cover the drive not being used.

If dual drive is to be used for selected attachment, make sure that safety motor drive cover is placed over the

high speed blender drive and pressed down until it snaps in place.

If high speed blender drive is to be used, remove the safety motor drive cover from the high speed blender drive and place mixing bowl over dual drive and turn clockwise to lock into position as shown in figure 4a. Next place the mixing bowl cover, with pusher/measuring cup in the feeding tube, on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place, figure 4b.

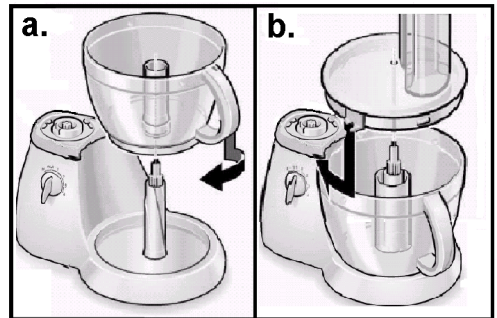


Figure 4.

5. Place selected attachment.

Place the selected attachment on power unit. See specific instructions for attachment selected. Specific instructions are located on pages listed below:

Attachment	Pages
Bowl w/multifunction blade	10–12
with dough hook	12
with whipping whisk/beater	13-14
with slicing and grating disc	14-16
Blender	16–18
Citrus juicer	19-20
Juice extractor	20–21

Table 1.

6. Operate unit with rotary switch.

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

All MCM models have the following:

- a. "M," a momentary "pulse" position that provides full speed and power for the time it is held in position.
- b. "O/Off," the off position.

The MCM 5000 and 5100 have 2 speeds

- c. Two speeds labeled 1 and 2. Speed 1 is the lowest speed.

The MCM 5200 has 4 speeds:

- d. Four speeds labeled 1, 2, 3 and 4. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 4.

All models of the Bosch Food Processor incorporate a **built-in safety cutout switch** to protect the motor against overheating. If the safety becomes activated, the power unit will stop. If power unit should stop even though there is power to the unit see **TROUBLESHOOTING** at the back of this manual .

7. Turn power unit off.

When your work with the attachment is completed or the capacity of the batch-feed attachment has been reached, turn the power unit to the Off position, "O/Off," and unplug.

8. Remove the attachment.

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

9. Continue use.

If the attachment was of the batch-feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Repeat steps 5 through 8 as often as necessary to complete work.

10. Work completed, remove attachment.

If the attachment is of the continuous feed type or is the batch type and you have completed the work you wished to perform with the attachment, remove the attachment from the power unit per the instructions for the specific attachment being used.

11. Place contents (batch-feed type).

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

12. Care and cleaning.

Once you have completed working with the Bosch Food Processor, the next step is to disassemble and clean the attachments. If you wish to use another attachment, please return to step 3, above.

Power unit

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

The power unit may be left on the counter or stored for future use. If the unit will be stored, store the cord and lift the power unit and place in your chosen storage area.

Attachments

The attachment(s) that have been used should be disassembled and washed, dried and stored for future use.

It is recommended that, after cleaning, the mixing bowl and its cover be stored on the food processor. In this way, if you wish at some later time to use the blender, the mixing bowl and its cover will already be in place.

STANDARD ATTACHMENTS

Following are the specific instructions for the standard attachments provided with the Bosch Food Processors, covered by this manual.

Mixing Bowl with multifunction blade, beater or whipping whisk, dough hook, reversible slicing disc, reversible grating disc and, MCM 5200 UC only, fine grating disc

WARNING

1. There is a risk of injury from rotating tools when using the mixing bowl with the multifunction blade, dough hook, whipping whisk, beater or with discs.
2. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas, bowl scrapers and other utensils away from blades, hooks, whisk, beater and discs during operation to prevent injury and/or damage to the power unit or accessories.
3. Always work with the bowl lid cover fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched Off, the power unit will continue to turn for a brief period.
5. Always place protective cover on multifunction blade when it is not in use.

6. Always grasp multifunction blade by top of center column. Do not grip by the blades.

The Bosch Food Processors are provided with a three-quart mixing bowl and multifunction blade, beater or whipping whisk, dough hook, reversible slicing disc, reversible coarse grating disc and fine grating disc (MCM 5200 UC only) as shown in figure 5.

How to Use Multifunction Blade

All the MCM models comes with the mixing bowl, cover and pusher/measuring cup and multifunction blade. The multifunction blade is intended to be used for mincing, pureeing and pulverizing of fruits, vegetables, nuts and dried bread (preparation of bread crumbs) and the preparation of sauces, special diet foods, infant foods and mixing. The multifunction blade should not be used to process hard cheeses (Parmesan, Romano, etc.

Use of mixing bowl with multifunction blade

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

1. Before using the mixing bowl and multifunction blade for the first time they should be washed. See **Before Using for the First Time**, on page 4.
2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.

MCM 5200

MCM 5100, 5000

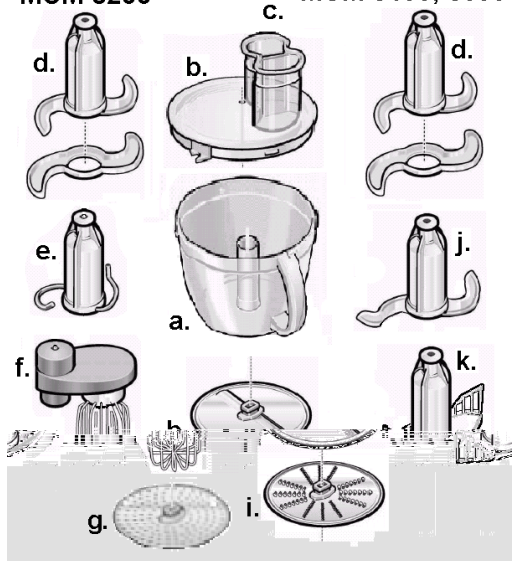


Figure 5.

- 5a. Cover w/dual feeding tubes
- 5b. Cover w/integral feeding tube
- 5c. Pusher/measuring cup
- 5d. Multifunction blade w/protective cover
- 5e. Dough hook
- 5f. Whipping whisk
- 5g. Fine grating disc
- 5h. Reversible slicing disc
- 5i. Reversible coarse grating disc
- 5j. Dough hook
- 5k. Whipping whisk

3. Engage the multifunction blade on the dual drive of the power unit by placing it over the center column, as shown in figure 6a. Once in place, check to make sure the multifunction blade has engaged the dual drive by turning the multifunction blade while pushing down until it stops.

4. Next place the mixing bowl cover on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place, figure 6b.

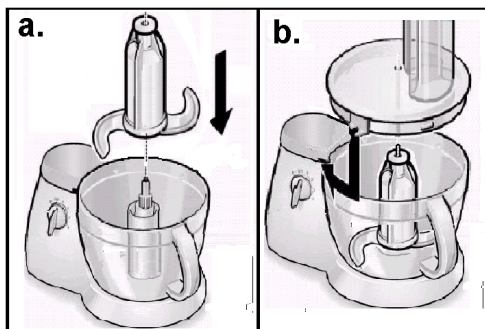


Figure 6.

The cover should be in place whenever the power unit is in operation. The cover serves to prevent accidental contact with the moving blade. Also, the power unit will not operate unless the tab on the cover is in place and has engaged the safety cover interlock.

Placing into Operation w/Multifunction Blade

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The mixing bowl with multifunction blade is now ready for operation. The multifunction blade should only be used using the momentary contact position "M" to prevent over processing of food.

Sample recipes may be found in the recipe section, at the back of this manual.

How to Use Dough Hook

All the MCM models come with the mixing bowl, cover and pusher/measuring cup. The MCM 5200 comes with a dough hook, as shown in figure 5e, while the MCM 5100 and 5200 comes with the dough hook as shown in figure 5j. Both of these dough hooks are intended to be used to knead yeast doughs and to mix cookie and pastry doughs, and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

Use of mixing bowl with dough hook

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

1. Before using the mixing bowl and dough hook for the first time they should be washed. See **Before Using for the First Time**, on page 4.
2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.
3. Engage the dough hook on the dual drive of the power unit by placing it over the center column, as was done with multifunction blade, in figure 5a. Once in place, check to make sure dough hook has engaged the dual drive by turning the dough hook counterclockwise while pushing down until it stops.
4. Next place the mixing bowl cover on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on

bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place,

The cover should be in place whenever the power unit is in operation. The cover serves to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving dough hook. Also, the power unit will not operate unless the tab on the cover is in place and has engaged the safety cover interlock.

Placing into Operation with Dough Hook

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

How to Use Whipping Whisk

All the MCM models comes with the mixing bowl, cover and pusher/measuring cup. The MCM 5200 comes with a whipping whisk, as shown in figure 5f, while the MCM 5100 and 5200 comes with a whipping whisk as shown in figure 5k. Both of these whipping whisks are intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

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

Use of mixing bowl with whipping whisk
Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off," and that you have the safety motor drive cover in place of the high speed, blender drive.

1. Before using the mixing bowl and whipping whisk for the first time they should be washed. See **Before Using for the First Time**, on page 4.

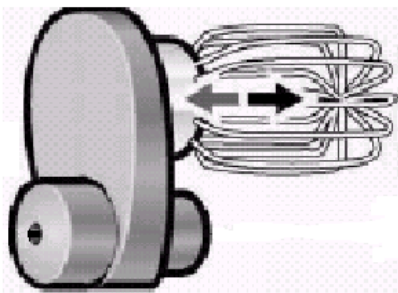


Figure 7.

The whipping whisk, supplied with the MCM 5200 UC, may be removed from its holder as shown in figure 7, and washed in the dishwasher along with the mixing bowl and other components. After washing, rinse well and dry the whisk and whisk holder before reattaching the whisk.

2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.
3. Engage the whipping whisk on the dual drive of the power unit by placing it over the center column, as shown in figure 8. Once in place, check to make sure

the whipping whisk has engaged the dual drive by turning the whipping whisk counterclockwise while pushing down until it stops.

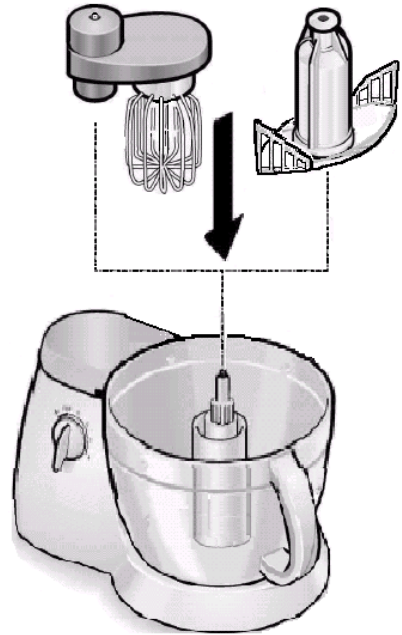


Figure 8.

4. Next place the mixing bowl cover on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place,

The cover should be in place whenever the power unit is in operation. The cover serves to prevent the escape of flour dust at the beginning of the stirring process, and also serves to prevent accidental contact with the moving whipping whisk. Also, the power unit will not operate unless the tab on the cover is in place and has engaged the safety cover interlock.

Placing into Operation with Whipping Whisk

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The mixing bowl with whipping whisk is now ready for operation. Sample recipes may be found in the recipe section, at the back of this manual.

Mixing bowl tips:

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

How to Use Slicing and Grating Discs

All the MCM models comes with the mixing bowl, cover and pusher/measuring cup and reversible slicing disc and reversible coarse grating disc, see figures 5h and 5i. The MCM 5200 also comes with a fine grating disc, as shown in figure 5g. The slicing disc and the grating discs are intended to be used for slicing and/or grating of vegetables, as well slicing/grating of soft cheeses and sausages or meat and grating of vegetables and hard cheese.

WARNING

1. Blades on discs are sharp. Handle carefully. Always use the center plastic holder to lift or handle discs. Do not grip the discs by the blades or metal surfaces.
2. When operating using the slicing or grating discs keep hands clear of filling tube. Only work with pusher.
3. Always operate the power unit with the cover in place.

Use of mixing bowl with slicing or grating discs

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

1. Before using the mixing bowl and slicing or grating discs for the first time they should be washed. See **Before Using for the First Time**, on page 4.
2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.
3. Engage the slicing or grating disc, by picking up the disc you wish to use, with the side you wish to use facing upward, by the plastic holder in the center of the disc and placing over the rectangular shank of the dual drive of the power unit.



WARNING

The blades on the discs are very sharp. Handle with care. Use center plastic holder when handling discs.

4. Next place the mixing bowl cover on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place,

The cover should be in place whenever the power unit is in operation. The cover serves to prevent accidental contact with the moving disc. Also, the power unit will not operate unless the tab on the cover is in place and has engaged the safety cover interlock.

Placing into Operation with Slicing or Grating Disc

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The mixing bowl with the slicing or grating disc is now ready for operation.

Place items to be sliced, shredded or grated in feeding funnel and be sure to use the pusher to feed items into the discs when in operation.

Learning how to feed food properly into the feed funnel is the most important factor for proper slicing and grating:

1. For long slices or long shreds, place food into the feeding funnel lengthwise.
2. For short or circular slices, place food in the feeding tube on end. For example, if you wish to have circular slices of zucchini or carrots:
 - cut to length not to extend above the top of the feeding tube.

- place the cut zucchini or carrots in the feeding tube on end until the feeding tube is packed.

To slice a single narrow item, a carrot for example:

- place the carrot in the feeding funnel opposite the cutting edge of the disc.

The wall of the feeding funnel will then serve to hold the piece vertical.

When using the slicing or grating discs be sure to watch the level in the bowl and stop the slicing or grating before the level of the material being sliced, or grated reaches the level of the disc holder.

Slicing and grating tips:

1. Shopping for fruits and vegetables that will fit into the feeding funnel will simplify food preparation.
2. Foods that are to be used together may be sliced together. This can be used to your advantage. For example, green onions and celery are often used together, but feeding the green onions into the feeding funnel alone is difficult. Try slicing the green onions at the same time as the celery by interspersing them in the feeding funnel with the celery.
3. Use the slicing disc to shred lettuce.
4. Do not overcook potatoes that are to be sliced. Also it is recommended that you let them cool first. Potatoes must be cool and firm to obtain the regular slices.

If the slicing/grating disc do not turn (even after trying the highest speed) and it is humming the disc has become blocked by the contents. The power unit should be:

1. Switched to the Off position, "O/Off," and unplugged.
2. The top cover should be removed and the items causing the blockage removed.

If power unit is not functioning see TROUBLESHOOTING section.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to the Off position, "O/Off," and unplugged. Remove the cover by turning counterclockwise and lifting off. Once the cover has been removed, whatever tool was being used in the bowl may be removed by lifting it straight up.

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

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

The mixing bowl, multifunction blade, whipping whisk, dough hook, reversible slicing disc, reversible grating disc and fine grating disc are dishwasher safe.

It is recommended that the whipping whisk be removed from its holder for cleaning.

After washing, rinsing and drying, the whisk may be placed back on the whisk holder by reversing the action to remove it, see figure 7.

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

It is recommended that, after cleaning, the mixing bowl and its cover be stored on the food processor. In this way, if you wish to at some later time to use the blender the mixing bowl and its cover will already be in place.

Note: The mixing bowl and its cover must be in place with the top cover rotated clockwise so that tab on cover engages the cover interlock before the blender can be used. See below.

Blender with Unbreakable Plastic Jar
The MCM 5100 UC and MCM 5200 UC Bosch Food Processor include the blender accessory. The blender accessory consists of the components shown in figure 9.

WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. Always operate the blender with the cover in place. Always hold cover in place while operating the blender to prevent cover from coming loose.
5. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
6. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

How to Use Blender

The blender is intended to be used for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

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

1. Before using the blender for the first time it should be washed. See **Before Using for the First Time**, on page 4.

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

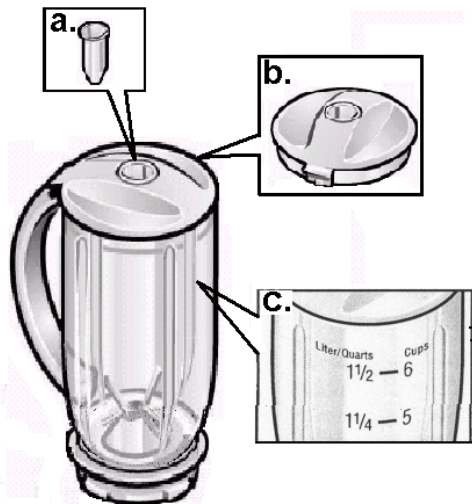


Figure 9.

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

2. Remove the safety motor drive cover from the high-speed blender drive.
3. Then place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated. Next place the mixing bowl cover, with pusher/measuring cup in the feeding tube, on the bowl. Make sure arrows on cover and bowl are aligned, so that tabs on bowl fit into channels in cover and then turn cover clockwise until tab on cover enters cover interlock and turn until tab clicks into place, figure 4b.

4. Place the blender jar/blade assembly on the high speed blender drive of the power unit and turn clockwise to lock in place, see figure 10a. Then place cover with cover closure/funnel on blender jar and turn clockwise to lock in place, figure 10b.

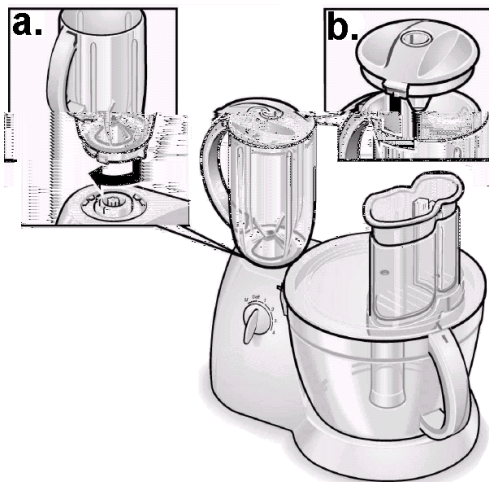


Figure 10.

Placing Blender into Operation

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The blender is now ready for operation.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 10. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 11b. For liquids,

the closure/funnel may be left in place and the liquids added by pouring it into the closure/funnel, see figure 11a.

Example of Use of Blender

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

Mayonnaise Recipe

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

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 11a. Operate the blender at highest speed until mixture is thick and smooth (approximately 10-20 seconds). Makes 1 1/4 cups.

Tips:

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

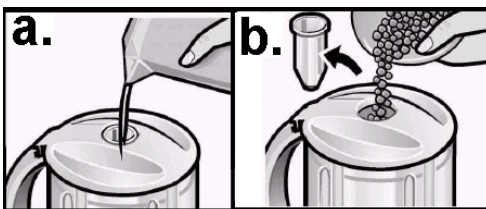


Figure 11.

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

If the blender does not start (even after trying the highest speed) and it is humming, the blade has become blocked by the contents. The power unit should be:

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

If power unit is not functioning see TROUBLESHOOTING section.

Removing Contents

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

Care and Cleaning of Blender

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

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

Citrus Juicer

All the MCM models of the Bosch Food Processors include the citrus juicer accessory. The citrus juicer accessory is shown below, figure 12.



Figure 12.

How to Use Citrus Juicer

The citrus juicer fits into the mixing bowl for juicing of citrus fruits such as oranges, lemons, grape fruit, etc. The juice is then collected in the mixing bowl.

Use of mixing bowl with citrus juicer

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

1. Before using the mixing bowl and citrus juicer for the first time, they should be washed. See **Before Using for the First Time**, on page 4.
2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.
3. Place the citrus juicer on the dual drive of the power unit by placing it over

the center column and turning it clockwise, as shown in figure 13, until tab on cover enters cover interlock and turn until tab on the rim of the citrus juicer clicks into place.

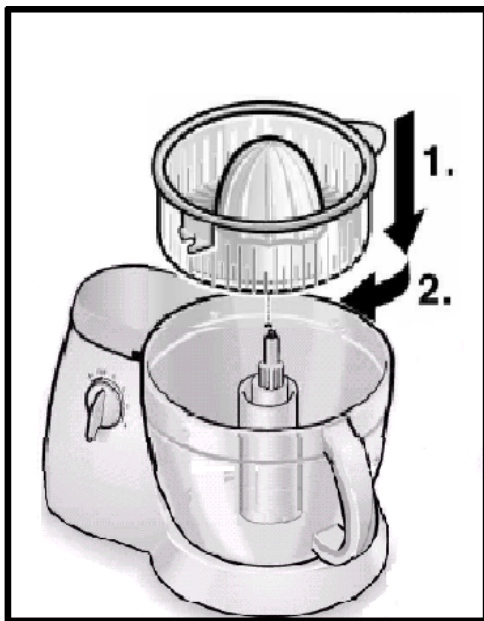


Figure 13.

Placing into Operation w/Citrus Juicer

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The mixing bowl with citrus juicer is now ready for operation.

Citrus juicer tips:

Wash citrus fruit and cut in half for juicing. Set the rotary switch to speed 2 and press the fruit on the cone of the juicer. Be sure to check level of juice in bowl and empty juice into a suitable container before level of juice reaches level of bottom of strainer basket, see Removing Contents, below.

Removing Contents

Before beginning to remove the contents from the bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the juicer and bowl from the power unit by turning the juicer and bowl counterclockwise while lifting. The contents of the bowl may now be poured into a suitable container.

Care and Cleaning of Mixing Bowl with Citrus Juicer

The bowl and citrus juicer are dishwasher safe. Do not use scouring cleaners on the bowl or citrus juicer.

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

Juice Extractor

The MCM 5200 UC, Bosch Food Processor, includes the juice extractor accessory. The juice extractor accessory consists of the components shown in figure 14.

How to Use Juice Extractor

The juice extractor is intended to be used with the mixing bowl to extract the juice from:

- hard fruits such as apples, pears,
- berries
- pitted fruits
- vegetables such as carrots and tomatoes.

Use of mixing bowl with juice extractor

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

1. Before using the mixing bowl and juice extractor for the first time, they should be washed. See **Before Using for the First Time**, on page 4.

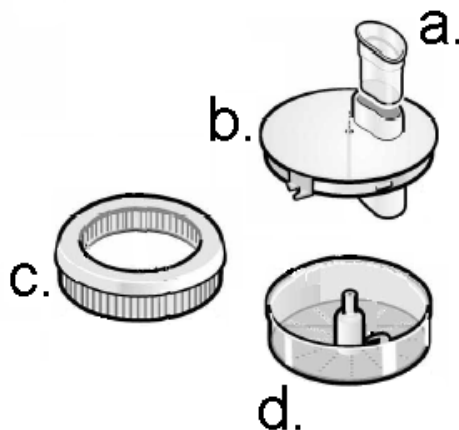


Figure 14.

- 14a. pusher
- 14b. cover
- 14c. grater
- 14d. strainer

2. Make sure the safety motor drive cover has been snapped into place on the high-speed blender drive. Place the mixing bowl on the dual drive of the power unit, as shown in figure 4a, and turn the bowl clockwise with a slight downward pressure until bowl is firmly seated.
3. If the grater has not already been reassembled in the strainer after washing, place grater in the strainer of the juice extractor, making sure the two hooks on the strainer enter the two slots on the grater, and turn grater counterclockwise to lock grater and strainer together. Place grater/strainer assembly on the dual drive of the power unit by placing it over the center column, as shown in figure 15a. Then

place the cover, with pusher on the bowl and turn clockwise until tab on cover enters cover interlock and turn until tab clicks into place, figure 15b.

Placing into Operation with Juice Extractor

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord out to the necessary length and plug into a convenient outlet. The mixing bowl with juice extractor is now ready for operation.

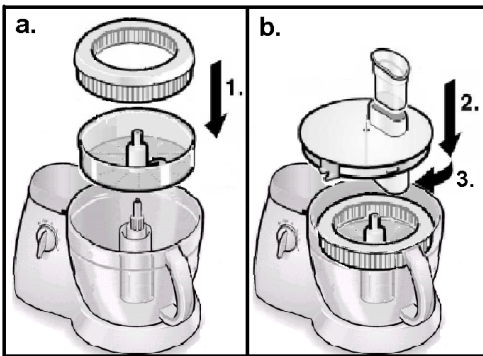


Figure 15.

Juice Extractor tips:

Wash fruit and cut to fit into feeding funnel, as required. Set the rotary switch to speed 3 and feed fruit through feeding tube. Use pusher to feed in fruit, using light pressure. Be sure to check level of juice in bowl and empty juice into a suitable container before level of juice reaches level of bottom of strainer basket. Also watch strainer for pulp buildup and, if necessary, stop the power unit and remove pulp. See Removing Contents, below.

Removing Contents

Before beginning to remove the contents from the bowl or pulp from the strainer, make sure that the power unit has been turned to the Off position, "O/Off." Remove the cover of the juice extractor from the bowl by

turning the cover counterclockwise while lifting. Then remove the grater/strainer. Empty pulp from the strainer, as required. If bowl needs to be emptied, pour juice into a suitable container.

Care and Cleaning of Mixing Bowl with Juice Extractor

The bowl and juice extractor are dishwasher safe. Do not use scouring cleaners on the bowl or juice extractor.

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

It is recommended that, after cleaning, the mixing bowl and its cover be stored on the food processor. In this way, if you wish at some later time to use the blender, the mixing bowl and its cover will already be in place.

Service and Repair

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

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

or e-mailing us at:

- **boschsmallappliances@bshg.com**

or calling us at:

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

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

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

- **www.boschsmallappliances.com**

TROUBLESHOOTING

Problem	Possible Cause	Remedy
Power unit does not function	<ol style="list-style-type: none"> 1. A circuit breaker may have tripped or a fuse has blown in the power supply circuit. 2. Safety motor drive cover is not in place on high speed, blender drive, when dual drive is being used. 3. The built-in safety cutout may have tripped. 	<p>Reset circuit breaker or replace fuse.</p> <p>Place safety motor drive cover on high speed blender drive.</p> <p>If the safety has tripped due to overheating:</p> <ul style="list-style-type: none"> > Turn the power unit to the Off position, "O/Off," and unplug. > Remove the attachment that was in use when safety tripped, and correct whatever the situation is that caused the safety to trip. > Contact Bosch Small Appliances Customer Support, see page 22, for closest Bosch authorized service center. > Take, or ship, the food processor to a Bosch authorized service center to have the safety cutout replaced.
Rotary switch will not turn	<ol style="list-style-type: none"> 1. Safety cover interlock is not engaged. 	<p>Safety cover interlock must be engaged before rotary switch can be turned. Rotate bowl cover or juicer tab clockwise until interlock tabs clicks into place.</p>
Power unit hums but nothing is moving	<ol style="list-style-type: none"> 1. The motor has become blocked; that is, the attachment being used has become jammed. 	<ul style="list-style-type: none"> > Turn the power unit to the Off position, "O/Off," and unplug. > Remove the attachment that was in use and correct whatever the situation is that is causing the blockage. > Reinstall the attachment and resume use per attachments instructions.

Sample Recipes

Salsa

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

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

Next add:

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

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

Pesto

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

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

Toss with cooked pasta or spread on bread or crackers.

Fruit Smoothies

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

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

French Bread

- 4 **tablespoons active dry yeast**
- 3 1/2 **cups hot water**
- 5 **tablespoons sugar**
- 2 **tablespoons salt**
- 1 **cup vegetable oil**
- 8–10 **cups of flour (white or wheat)**
- 4 **tablespoons gluten**

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

Oatmeal-Chocolate Chip Cookies

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

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

Acknowledgments:

The sample recipes listed above were submitted by:

Salsa - Caroline Ciarelli, BSH Home Appliances

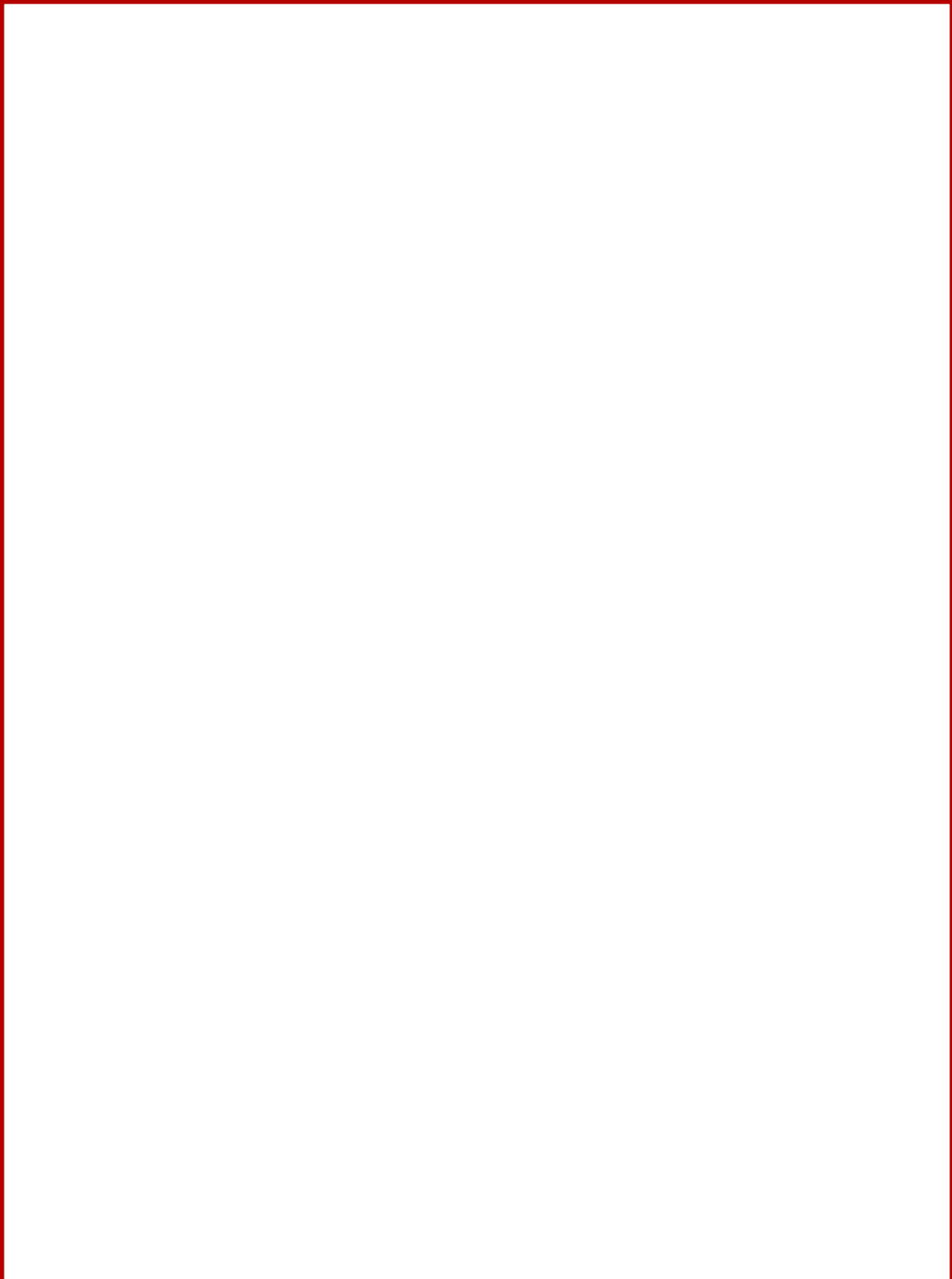
Pesto - Kitchen Resource

Fruit Smoothies - Marni Rader, BSH Appliances

French Bread - Kitchen Resource

Oatmeal-Chocolate Chip Cookies - Kitchen Resource

Important Notes



BOSCH Small Appliance Warranty

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

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

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

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

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

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

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