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暖碟抽屉

Warming drawer

BIC630NS1W BIC630NW1W BIC630NB1W



BOSCH

[zh] 说明手册.....4

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保留备用
keep for use

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www.bosch-home.com 和在线商店
www.bosch-eshop.com

主要用途

请认真阅读本手册。只有这样才能安全正确地使用电器。请保管好说明手册和安装说明，以备日后使用或供下一任所有者使用。

拆包后请检查电器是否有损坏。如果电器在运输过程中损坏，请勿连接电器。

本电器仅供家庭及家庭型环境使用。仅可用于食物保温和碗碟保温。

8 岁以上儿童以及身体、感官或精神有缺陷的人员或缺乏经验和知识的人员，必须在有人监督的情况下或在对其安全责任人给予电器使用安全指导并了解相关危险的情况下，方可使用本电器。

严禁儿童玩耍本电器及在电器周围玩耍。儿童除非年满 8 岁并有人监督，否则不得清洁本电器或执行一般维护操作。

8 岁以下儿童请远离本电器和电源线。

本电器最高可在海拔 4000 米的高度使用。

重要安全信息

警告

有严重灼伤危险！

- 暖碟抽屉中的加热板变得非常灼热。请勿触碰灼热的加热板。请将小孩留在安全距离以外。
- 附件和烹饪容器会变得十分灼热。从烹饪箱中取出附件或烹饪容器时必须戴上烤箱手套。

警告

有电击及严重受伤危险！

- 如果接触到电器的灼热部件，电器的电线绝缘层会熔化。切勿使电器电源线接触电器的灼热部件。
- 请勿使用高压清洁剂或蒸汽清洁剂，以防触电。
- 故障电器会导致电击危险。切勿接通发生故障的电器。拔下电器的电源插头或断开熔断器盒中的断路器。联系售后服务部门。
- 玻璃盘破裂会造成触电。断开保险丝盒中的断路器。联系售后服务部门。
- 修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。

警告

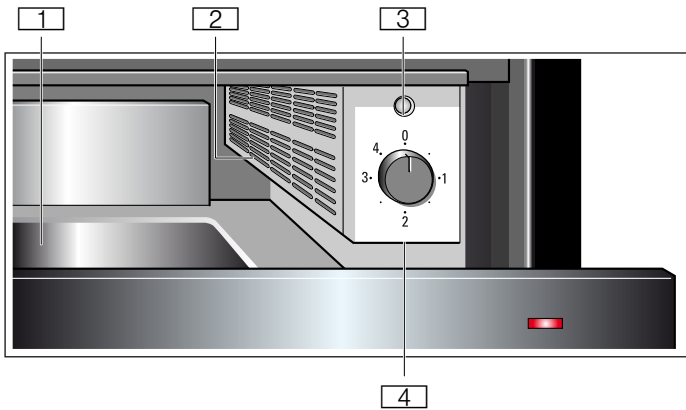
有着火及严重受伤危险！

暖碟抽屉中的加热板变得非常灼热，易燃物可能会起火。

切勿将易燃物体或塑料容器存放在暖碟抽屉中。

了解您的电器

暖碟抽屉可用来预热餐具或为食物保温。



- 1 加热板**
- 2 风扇和加热元件**
在级别 4 运行 = 开启餐具预热
- 3 工作指示灯**
在接通电器电源时，该指示灯闪烁。关闭电器门时指示灯亮起。
- 4 功能选择钮**
0 = 关断
1 = 酵母生面团发酵，冷冻食品解冻
2 = 面包保温，冷冻食品解冻，杯子和玻璃器皿预热
3 = 食物保温
4 = 餐具预热

打开和关闭

对于没有把手的电器：

按下抽屉的中间位置，可打开或关闭抽屉。

打开时，抽屉轻轻弹出。然后可以将其拉出。

操作电器

预热烹饪容器

食物在经过预热的烹饪容器中可以保温较长时间。饮品也可以保温较长时间。

普通烹饪容器

仅可在暖碟抽屉中装入最多 25 kg 物品。例如，可以预热可供 6 或 12 个人使用的整套餐具。

矮屉， (高度 14 cm)		高屉， (高度 29 cm)	
6 个餐盘	Ø 24 cm	12 个餐盘	Ø 24 cm
6 个汤碗	Ø 10 cm	12 个汤碗	Ø 10 cm
1 个菜盘	Ø 19 cm	1 个菜盘	Ø 22 cm
1 个菜盘	Ø 17 cm	1 个菜盘	Ø 19 cm
1 个肉盘	32 cm	1 个菜盘	Ø 17 cm
		2 个肉盘	32 cm

布置烹饪容器

尽可能地将烹饪容器分布在整个表面上。叠放在一起的几个碟子的加热时间要比单独放置的几个烹饪容器的加热时间长，例如 2 个菜碟。

饮品容器

加热饮品容器（例如咖啡杯）时，使用设置 2。

警告

有灼伤危险！

如果使用设置 3 或 4，饮品容器会变得非常热，可能造成严重灼伤。

方法

1. 将烹饪容器放在暖碟抽屉中。
2. 将功能选择钮转到设置 4。始终使用设置 2 来加热饮品容器。
“通电”指示灯闪烁。
3. 关闭暖碟抽屉。
“通电”指示灯亮起。电器加热。

预热需要多长时间？

预热所需要的时间长短取决于烹饪容器的制作材料及其厚度，以及数量、高度和排列方式。尽可能地将烹饪容器分布在整个表面上。

预热可供 6 个人使用的餐具套件时，需要大约 15-25 分钟的时间。

关断

打开抽屉。关断功能选择钮。

取出烹饪容器

从暖碟抽屉中取出烹饪容器时请使用烤箱手套或烤箱布。

警告

有灼伤危险！

加热盘的上表面会非常热。烹饪容器底部将比上部热。

食物保温

请勿将刚从热抽屉上取下的热煮锅或平底锅放在暖碟抽屉的玻璃表面上。这会损坏玻璃表面。

往烹饪容器中装食物时，请勿装得过多，以免溢出。

用耐热的盖子或铝箔盖住食物。

在保温食物时，建议不要超过 1 小时。

适用的食物：本电器适用于保温肉类、家禽、鱼类、酱汁、蔬菜、配菜和汤类。

方法

1. 将烹饪容器放在暖碟抽屉中。
2. 将功能选择钮设在设置 3 处，预热电器 10 分钟。
3. 将食物装入预热过的烹饪容器中。
4. 重新关闭抽屉。
“通电”指示灯亮起。电器加热。

关断

关断功能选择钮。使用烤箱手套或烤箱布从暖碟抽屉中取出食物。

设定表和提示

下表列出了您的暖碟抽屉的各种用途。将功能选择钮设置为需要的级别。请预热表中列出的餐具。

烹饪层	食物 / 餐具	说明
1	解冻精细冷冻食物，例如奶油蛋糕、黄油、香肠、奶酪	解冻
1	发酵（盖住）酵母生面团	盖住
2	解冻冷冻食物，例如肉类、蛋糕、面包	解冻
2	鸡蛋保温，例如白煮蛋、摊鸡蛋	预热餐具，盖上食物
2	面包保温，例如吐司、面包卷	预热餐具，盖上食物
2	预热杯子和玻璃器皿	例如咖啡杯
2	精细食物，例如烹饪的肉类	盖上餐具
3	食物保温	预热餐具，盖上食物
3	饮品保温	预热餐具，盖上饮品
3	平面包保温，例如薄煎饼、卷饼、玉米面豆卷	预热餐具，盖上食物
3	蛋糕保温，例如小饼干、松饼	预热餐具，盖上食物
3	融化巧克力块或调温巧克力	预热餐具，减少液体
3	融化明胶	打开，约 20 分钟
4	预热餐具	不适用于杯子和玻璃器皿

慢速烹饪

慢速烹饪是制作三分熟或五分熟嫩肉片的理想烹饪方式。这样制成的肉美味多汁，松软可口。优势：这种烹饪方式的烹饪时间一般较长，让您在准备菜肴时有充分的回旋余地。慢速烹饪的肉更容易保温。

适用的烹饪容器：使用以玻璃、陶瓷制成的有盖烹饪容器，例如玻璃烤盘。

方法

1. 使用设置 4 预热装有烹饪容器的暖碟抽屉。
2. 在平底锅中迅速加热少量动物油脂。高温煎烤肉片，然后直接将其装入加热过的烹饪容器中。在上面盖上盖子。
3. 将装有肉片的烹饪容器放回暖碟抽屉，完成烹饪过程。将功能选择钮调到设置 3。

慢速烹饪的注意事项

慢速烹饪时只能使用高质量的鲜肉。小心去除肌腱和肥肉。脂肪在慢速烹饪时会产生一种强烈的特殊味道。

即使肉块很大也不能翻转。

可以在慢速烹饪后立即切割肉。不必等其稳定。

这一特殊的烹饪方法会使肉内部始终保持三分熟。但这并不意味着它是生肉或烧得不好。

经过慢速烹饪的肉不像以传统方式烹饪的肉那么热。淋上热酱汁。最后，将盘子放在暖碟抽屉中 20-30 分钟。

在慢速烹饪后将烤箱调到设置 2，为慢速烹饪的肉保温。小肉片可保温最多 45 分钟，大肉块可以保温最多 2 小时。

表格

所有嫩的牛肉、猪肉、小牛肉、羊肉、野味和家禽肉块都适用于慢速烹饪。煎烤和焖炖时间取决于肉片的大小。煎烤时间是指肉在热油中的时间。

食物	在灶具上煎烤	在烤箱中完成
小肉片		
肉丁或肉丝	全部 1-2 分钟	20-30 分钟
小肉片、肉排或肉柳	每面 1-2 分钟	35-50 分钟
中等大小的肉片		
鱼片或肉片 (400-800 g)	全部 4-5 分钟	75-120 分钟
羊脊肉 (约 450 g)	每面 2-3 分钟	50-60 分钟
瘦肉块 (600-1000 g)	全部 10-15 分钟	120-180 分钟
大肉片		
鱼片或肉片 (900 g 起)	全部 6-8 分钟	120-180 分钟
烤牛肉 (1、1-2 kg)	全部 8-10 分钟	210-300 分钟

清洁

不要使用高压清洁器或蒸汽喷嘴。只能在关闭电器的情况下进行清洁。功能选择钮：位置 = 0。

电器外部

用水和少量洗涤剂擦洗电器。然后用软布擦干。

不可使用腐蚀性或磨蚀性的清洁用品。如果腐蚀性或磨蚀性物质接触到正面，请立即用水清洗掉。

不锈钢表面

一定要立即去除由水垢、油脂、面粉和蛋清形成的污渍。这类污渍可能会引起腐蚀。用水和少量洗涤剂清洁电器。然后用软布擦干表面。

带玻璃前门的电器

使用玻璃清洁剂和软布清洁玻璃前门。不要使用玻璃刮刀。

加热板

用温水和少量洗涤剂清洁加热板。

故障排除

故障通常有简单说明。在给售后服务打电话前，请阅读下面的说明：

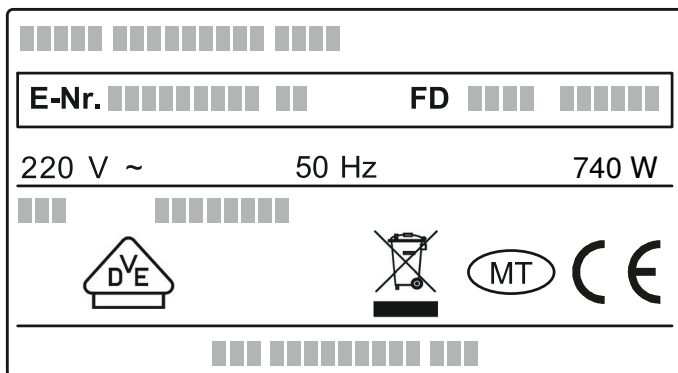
餐具或食物仍然是冷的。	检查以下事项： <ul style="list-style-type: none"> ■ 电器电源是否开启 ■ 是否断电 ■ 保温屉是否完全关闭
餐具或食物不够热。	可能的原因如下： <ul style="list-style-type: none"> ■ 餐具或食物加热的时间不够长 ■ 保温屉打开时间太长
工作指示灯闪烁。	检查暖碟抽屉是否完全关闭。
暖碟抽屉关闭时，指示灯迅速闪烁。	致电售后服务部门。
工作指示灯未亮起。	指示灯有故障。咨询售后服务部门。
保险丝盒中的熔断器熔断。	拔下电源插头并咨询售后服务部门。

客户服务

如果您的电器需要修理，我们为您提供售后服务。我们会找出合适的解决方法，并尽量避免售后人员不必要的上门服务。

E 编号和 FD 编号

来电时，请提供产品号 (E 编号) 和生产号 (FD 编号)，以便我们为您提供正确的建议。打开电器门时，可以看到写有这些编号的铭牌。



您可以在下面的空白处记下电器编号和售后服务部的电话号码，以便在需要这些号码时不用花时间去找。

E 编号	FD 编号
售后服务 ☎	400-88-55888

请注意，发生故障时，如果电器不在质保期内，维修技师上门会收取费用。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

制造商的专业水平值得您信赖。因此，将由受过专业培训的技术服务人员使用原装电器零件为您维修。

技术参数

电源：	220 V
	50 Hz
总功率：	740 W

原产地：斯洛伐克

总经销商：博西家用电器 (中国) 有限公司

地址：江苏省南京市中山路 129 号中南国际大厦 20、21 楼

执行标准：

GB 4706.1-2005 家用和类似用途电器的安全
第 1 部分：通用要求

GB 4706.22-2008 家用和类似用途电器的安全
驻立式电灶、灶台、烤箱及类似用途器具的特殊要求

环境保护

环保型处理

以环保方式处置包装材料。



本电器根据有关废弃电气和电子设备 — WEEE 的欧洲指令 2012/19/EU 进行标识。该指令规定了在欧盟范围内有效地回收和再利用旧电器的框架。

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

This appliance is intended for domestic use and the household environment only. The appliance should be used for keeping food warm and warming plates only.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

Important safety information

Warning

Risk of serious burns!

- The heating plate in the warming drawer becomes very hot. Do not touch the heating plate when it is hot. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.

Warning

Risk of electric shock and serious injury!

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass plate could cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Warning

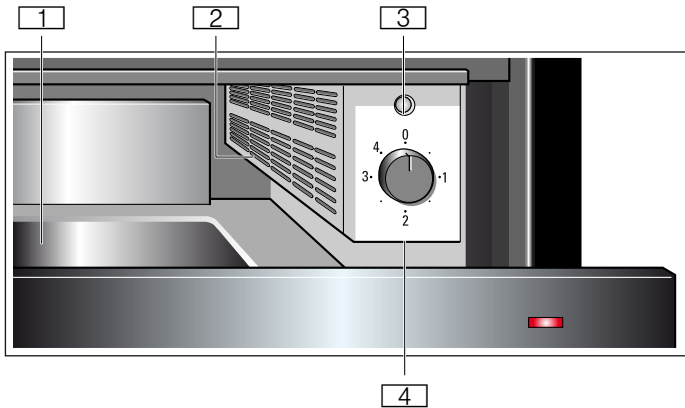
Risk of fire and serious injury!

The heating plate in the warming drawer becomes very hot and flammable materials may catch fire.

Do not store flammable objects or plastic containers in the warming drawer.

Getting to know your appliance

The warming drawer can be used to preheat crockery or keep food warm.



- 1 Heating plate**
- 2 Fan and heating element**
- 3 Operating indicator**
The indicator light flashes when you switch the appliance on. It lights up when you close the appliance.
- 4 Function selector**
0 = Off
1 = Proving yeast dough, thawing frozen food
2 = Keeping bread warm, thawing frozen food, preheating cups and glasses
3 = Keeping food warm
4 = Preheating crockery

Opening and closing

For appliances with no handle:

Press the middle of the drawer to open or close it.

When opening, the drawer pops out slightly. You can then pull it out towards you.

Operating the appliance

Preheating ovenware

Food stays warm for longer in preheated ovenware. Drinks also remain warm for longer.

General ovenware

Only load the warming drawer up to 25 kg. You can preheat dinnerware for 6 or 12 people, for example.

Low drawer, (14 cm in height)		Tall drawer, (29 cm in height)	
6 dinner plates	Ø 24 cm	12 dinner plates	Ø 24 cm
6 soup bowls	Ø 10 cm	12 soup bowls	Ø 10 cm
1 serving dish	Ø 19 cm	1 serving dish	Ø 22 cm
1 serving dish	Ø 17 cm	1 serving dish	Ø 19 cm
1 meat plate	32 cm	1 serving dish	Ø 17 cm
		2 meat plates	32 cm

Arranging ovenware

As far as possible, distribute the ovenware over the entire surface. It takes longer to warm through tall stacks of plates than individual pieces of ovenware, e.g. 2 serving dishes.

Drinks containers

Always heat drinks containers, e.g. espresso cups, using setting 2.

⚠ Warning **Risk of burning!**

At setting 3 or 4, the drinks containers will get very hot and may cause serious injury.

Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting 4. Always heat drinks containers using setting 2. The "power on" indicator light flashes.
3. Close the warming drawer. The "power on" indicator light lights up. The appliance heats up.

How long does preheating take

The length of time required for preheating depends on the material the ovenware is made of and its thickness, as well as the quantity, height and arrangement of the ovenware. As far as possible, distribute the ovenware over the entire surface.

It takes approximately 15-25 minutes to preheat dinnerware for 6 people.

Switching off

Open the drawer. Switch off the function selector.

Removing ovenware

Remove ovenware from the drawer using oven gloves or an oven cloth.

Warning

Risk of burning!

The upper surface of the heating plate will be hot. The base of the ovenware will be hotter than the top.

Keeping food warm

Do not place hot saucepans or pans on the glass surface of the warming drawer immediately after removing them from the hot drawer. This could damage the glass surface.

Do not fill the ovenware to such an extent that food spills over.

Cover the food with a heat-resistant lid or aluminium foil.

It is recommended that you do not keep food warm for longer than an hour.

Suitable foods: The appliance is suitable for keeping meat, poultry, fish, sauces, vegetables, side dishes and soups warm.

Method

1. Place the ovenware in the drawer.
2. Set the function selector to setting 3 and preheat the appliance for 10 minutes.
3. Add the food to the preheated ovenware.
4. Close the drawer again.
The "power on" indicator light lights up. The appliance heats up.

Switching off

Switch off the function selector. Remove the food from the drawer using oven gloves or an oven cloth.

Settings table and tips

The table lists the various uses of your warming drawer. Turn the function selector to the desired level. Preheat crockery if it is listed in the table.

Level	Food/crockery	Note
1	Thawing delicate frozen foods, e.g. cream cakes, butter, sausages, cheese	thaw
1	Proving (covering) yeast dough	cover
2	Thawing frozen foods, e.g. meat, cakes, bread	thaw
2	Keeping eggs warm, e.g. cooked eggs, scrambled eggs	Preheating crockery, covering food
2	Keeping bread warm, e.g. toast, rolls	Preheating crockery, covering food
2	Preheating cups and glasses	e.g. espresso cups
2	Delicate foods, e.g. cooked meat	Covering crockery
3	Keeping food warm	Preheating crockery, covering food
3	Keeping drinks warm	Preheating crockery, covering drinks
3	Keeping flatbreads warm, e.g. pancakes, wraps, tacos	Preheating crockery, covering food
3	Keeping cakes warm, e.g. crumbles, muffins	Preheating crockery, covering food
3	Melting blocks of chocolate or couverture chocolate	Preheating crockery, reducing liquids
3	Melting gelatin	Open, approx. 20 minutes
4	Preheating crockery	Not suitable for cups and glasses

Slow cooking

Slow cooking is the ideal cooking method for all tender pieces of meat which are to be cooked rare or very rare. The meat remains very juicy and turns out as soft as butter. Advantage: this gives you flexibility when planning meals, since the cooking times for slow cooking are generally longer. Slow-cooked meat can be kept warm easily.

Suitable ovenware: Use ovenware made out of glass, porcelain or ceramic and with a lid, e.g. a glass roasting dish.

Method

1. Preheat the warming drawer containing the ovenware at setting 4.
2. Rapidly heat a little fat in a pan. Sear the meat over a high heat and then place it directly in the warmed ovenware. Place the lid on top.
3. Put the ovenware with the meat back in the warming drawer and complete the cooking. Set the function selector to setting 3.

Notes on slow cooking

Only use high-quality, fresh meat for this. Carefully remove sinews and fat. Fat develops a strong, distinct taste during slow cooking.

The meat should not be turned even if it is a large joint.

You can cut the meat immediately after slow cooking. It is not necessary to leave the meat to stand.

This particular cooking method always leaves the inside of the meat medium rare. However, this does not mean that it is raw or not properly cooked.

Meat that has been slow-cooked is not as hot as meat that has been cooked conventionally. Serve the sauce very hot. Place the plates in the warming drawer for the last 20-30 minutes.

Turn the oven back to setting 2 after slow cooking in order to keep the slow-cooked meat warm. You can keep small pieces of meat warm for up to 45 minutes, and large pieces for up to two hours.

Table

All tender joints of beef, pork, veal, lamb, game and poultry are suitable for slow cooking. Searing and braising times depend on the size of the piece of meat. The times for searing refer to the meat being placed in hot fat.

Meal	Searing on the hotplate	Completing in the oven
Small pieces of meat		
Cubes or strips	1-2 minutes all over	20-30 minutes
Small cutlets, steaks or médaillons	1-2 minutes per side	35-50 minutes
Medium-sized pieces of meat		
Fillet (400-800g)	4-5 minutes all over	75-120 minutes
Saddle of lamb (approx. 450g)	2-3 minutes per side	50-60 minutes
Lean joint (600-1000g)	10-15 minutes all over	120-180 minutes
Large pieces of meat		
Fillet (from 900g)	6-8 minutes all over	120-180 minutes
Roast beef (1,1-2kg)	8-10 minutes all over	210-300 minutes



Cleaning

Do not use high-pressure cleaners or steam jets. Only clean the appliance when it is switched off. Function selector: Position = 0.

Appliance exterior

Wipe the appliance with water and a little detergent. Then dry it with a soft cloth.

Caustic or abrasive cleaning products are not suitable. If a caustic or abrasive substance comes into contact with the frontage, wash it off immediately with water.

Stainless steel surfaces

Always remove any spots of limescale, grease, cornflour and egg white immediately. Corrosion can form under such spots. Clean the appliance using water and a little detergent. Then dry the surface with a soft cloth.

Appliances with glass fronts

Clean the glass front with glass cleaner and a soft cloth. Do not use a glass scraper.

Heating plate

Clean the heating plate using warm water and a little detergent.

Trouble shooting

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service:

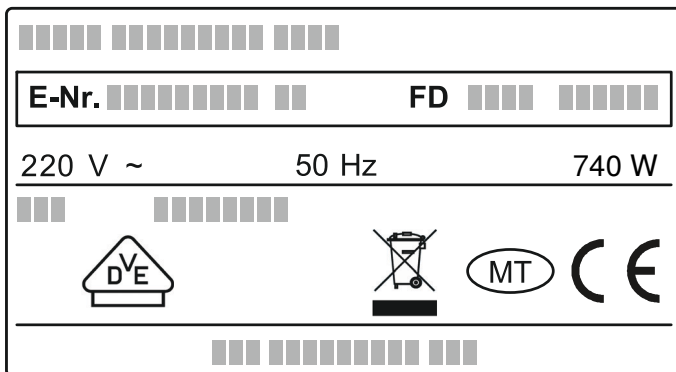
The crockery or food stays cold.	Check whether: <ul style="list-style-type: none"> ■ The appliance is switched on ■ There is a power cut ■ The drawer is completely closed
The crockery or food does not get warm enough.	It may be that: <ul style="list-style-type: none"> ■ The crockery or food has not been warmed for long enough ■ The drawer was open for a long time
The operating indicator light is flashing.	Check whether the drawer is completely closed.
The indicator light is flashing quickly when the warming drawer is closed.	Call the after-sales service.
The operating indicator light does not light up.	The indicator light is defective. Consult the after-sales service.
The fuse in the fuse box blows.	Pull out the mains plug and consult the after-sales service.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please give the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.



To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

E no.		FD no.	
After-sales service 			

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0844 8928979
 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655
 0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

Technical data

Power supply:	220 V
	50 Hz
Total connected load:	740 W
VDE-inspected:	yes
CE mark:	yes

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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.



Robert Bosch Hausgeräte GmbH

Carl-Wery-Straße 34

81739 München

Germany

www.bosch-home.com



9001280514

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