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# Clever**Mixx** 附件 (手持式料理机)

MFQC..CN

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使用产品前请仔细阅读本使用说明书，并请妥善保管



## 主要用途

**本附件用于手持料理机 MFQ2...。请遵循手持料理机的操作说明。**

请勿将支架用于其他手持料理机。

当使用支架时，只能使用随电器提供的刀具。

该附件仅适用于揉面、打发蛋白和奶油，和生面团。

本附件不得用于加工其他物品或物质。

## 安全指导

### ⚠ 受伤危险!

- 在安装或拆下手持料理机之前，请等待驱动装置完全停止并拔下电源插头。
- 当降低旋转臂时，请勿伸进外壳，以免手指或双手卡住。请勿在电器开启后调节多功能臂。

### ⚠ 重要信息!

每次使用后或长时间未使用重新使用之前，务必彻底清洁附件。

→ “附件 (手持搅拌器)” 参见第 3 页

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## 概述

### → 图 A

#### 1 带旋转臂的电器支架

- a 传动齿轮
- b 手持料理机的锁止机制
- c 锁止机制杆
- d 手持料理机开口
- e 旋转臂的释放按键
- f 碗底座
- g 碗驱动装置

#### 2 搅拌碗

#### 3 手持式料理机 MFQ2...

- a 锁止机制开口
- b 底座 / 支架

#### 附件

#### 4 高速搅拌器 (x2)

- a 涡轮驱动齿轮

#### 5 揉面钩 (x2)

- a 涡轮驱动齿轮

## 操作

揉面时，搅拌蛋白并打发奶油和生面团。

**最大加工量** → “附件 (手持搅拌器)” 参见第 3 页

1. 将电器支架放在光滑和水平的工作台上。按下释放按钮，将旋转臂升高到停止位置。
2. 将碗放在底座上。碗的边缘必须完全盖住碗驱动装置，并且碗应能轻松旋转。
3. 将所需要的附件 (打发桨或揉面钩) 插入到手持料理机并按紧到位。

**重要信息!** 只能使用随套装提供的附件。请注意附件塑料部件的形状，以避免将其混淆。

4. 将手持料理机的后部安装到支架上，以便其对接区域与支架上的开口吻合。
5. 握住支架，按下手持搅拌器，直至锁定到位。确保涡轮和齿轮正确啮合在一起!
6. 将配料放入碗中。
7. 按下释放按钮，将旋转臂按下，直到将其锁定到位。
8. 插上电源插头。将开关移至所需的档位。
9. 加工食材，直到达到所需的效果。
10. 将开关移至 0。等待，直到驱动装置停止转动。拨下电源插头。
11. 按下释放按钮，将旋转臂升高到停止位置。
12. 向后拉动旋转臂上的杆，拆下手持料理机。
13. 取出搅拌碗。
14. 请按下手持料理机上的弹出按钮，取下刀具。

**请注意:** 要制作面团，先将面粉和其他配料放入碗中，然后在最低档位下简单混合。当面粉不再呈粉尘状时，更改为更高档位。如果搅拌碗和附件的旋转方向相反，则会在一段时间后形成松散的面团。

## 保养和日常清洁

### 警告!

请务必遵循手持料理机手册中的说明。

- 用柔软的湿抹布擦拭支架，然后将其擦干。

- 用洗碗机清洁剂和软刷清洁搅拌碗和附件，或者将它们放入洗碗机清洗。
- 晾干所有部件。

## 菜谱

菜谱中的配料量是最大加工量。

### 打发浆

打发浆可用于打发 2 至 8 个鸡蛋的蛋白或打发 200-600 ml 的奶油。此外，它们也可被用来制作生面团和奶蛋糊，例如海绵和蛋糕混合物、薄煎饼蛋奶糊、奶油、蛋黄酱和土豆泥。

### 带奶油馅料和水果的海绵蛋糕卷

#### 面团:

- 4 个鸡蛋
- 70 克糖
- 1 包香草糖
- 80 克面粉
- 1 小撮发酵粉

#### 馅料:

- 200 克奶油
- 2 汤匙糖
- 1 包奶油凝固剂
- 150 克水果 (例如覆盆子、草莓、酸樱桃)
- 用于制作糖霜的少量糖粉
- 将鸡蛋和糖放在碗中，然后在 4 档下搅拌大约 2-3 分钟。
- 将面粉和发酵粉混合，在 2 档下搅拌。
- 将面团光滑的放在铺有防油纸的烤盘上，使用大约 200 °C 的顶部/底部加热方式进行烘焙 (预热)。
- 然后将热海绵片立即放在撒有糖的茶巾上，卷起，待其冷却。
- 在 4 档下将奶油与糖和奶油凝固剂打发成硬的峰状。
- 展开海绵蛋糕卷，用奶油涂抹，将水果撒在奶油上，再次卷起。撒上糖粉。

## 蛋糕料

### 基本菜谱

- 250 克面粉
- 125 克糖
- 125 克人造黄油
- 2 个鸡蛋
- 1 包香草糖
- 1 包发酵粉
- 75 克牛奶
- 在 **1** 档下用搅拌桨将所有食材混合约 ½ 分钟，然后在 **4** 档下混合约 3-4 分钟。
- 如果菜谱包含其他配料 (例如葡萄干和柠檬蜜饯或橙皮)，请在最后将其混合。
- 对于云石蛋糕，请将一半的生面团与少量可可粉混合。

## 揉面钩

和面钩可以用来制作不同类型的面团，例如发酵生面团、披萨面团或面包面团、果馅奶酥卷面团和酥皮糕点面团。



## 发酵生面团

- 500 克面粉
- 1 包干酵母或 25 克新鲜酵母
- 1 个鸡蛋
- 210-220 克热牛奶
- 80 克黄油 (室温)
- 80 克糖
- 1 撮盐
- 半个柠檬 (柠檬汁)
- 将所有食材放入搅拌碗中。
- 在低档位下混合约 30 秒，然后在 **4** 档下揉制约 7 分钟。

## 全麦面包卷或面包

- 250 克全麦小麦粉
- 250 克面粉
- 1 汤匙糖
- 1 克人造黄油
- ½ 汤匙盐
- 1½ 包干酵母
- 300 毫升温水
- 将所有食材放入搅拌碗中。
- 在低档位下混合约 30 秒，然后在 **4** 档下揉制约 7 分钟。

**请注意：**这足以制作 12 个面包卷或长方形面包。

可能会有所更改。

## Intended use

**This accessory is designed for the hand mixer MFQ2....**

**Follow the operating instructions for the hand mixer.**

Do not use the stand for other hand mixers.

When using the stand, only use the tools supplied with the appliance.

This accessory is only suitable for kneading dough, whisking egg whites and beating cream and light dough.

The accessory must not be used for processing other objects or substances.

## Safety instructions

### Risk of injury!

- Before attaching or removing the hand mixer, wait until the drive has come to a standstill and pull out the mains plug.
- Whenever the swivel arm is lowered, do not reach into the housing to avoid your fingers or hands getting caught. Do not adjust the swivel arm while the appliance is switched on.

### Important!

It is essential to clean the accessory thoroughly after each use or after it has not been used for an extended period. → *“Care and daily cleaning” see page 7*

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## Overview

→ Fig. 

### 1 Appliance stand with swivel arm

- a Drive gear wheel
- b Locking mechanism for hand mixer
- c Lever for locking mechanism
- d Opening for hand mixer
- e Release button for swivel arm
- f Base for bowl
- g Bowl drive

### 2 Bowl

### 3 Hand mixer MFQ2...

- a Opening for locking mechanism
- b Base / holder

### Tools

#### 4 Turbo stirring whisks (x2)

- a Worm drive gear

#### 5 Kneading hooks (x2)

- a Worm drive gear

## Operation

For kneading dough, whisking egg whites and beating cream and light dough.

### Maximum processing quantity

→ "Recipes" see page 7

1. Place the appliance stand on a smooth and level work surface. Press the release button and raise the swivel arm to the stop.
2. Place the bowl on the base. The edge of the bowl must completely cover the bowl drive and the bowl should rotate easily.
3. Insert required tool pair (stirring whisks or kneading hooks) into the hand mixer and press into position.

**Important!** Only use tools that came with the stand. Note the shape of the plastic parts on the tools to avoid mixing them up.

4. Fit the back of the hand mixer onto the support so that the docking area engages in the opening on the support.
5. Hold the support and press the hand mixer down until it locks into place. Ensure that the worm gear and gear wheel mesh together correctly!
6. Add the ingredients to the bowl.
7. Press the release button and push the swivel arm down until it locks into place.
8. Insert the mains plug. Move the switch to the desired setting.
9. Process the ingredients until you achieve the required result.
10. Move the switch to **0**. Wait until the drive comes to a standstill. Disconnect the mains plug.
11. Press the release button and raise the swivel arm to the stop.
12. Pull the lever on the swivel arm backwards and remove the hand mixer.
13. Remove the bowl.
14. Press the ejector button on the hand mixer and remove the tools.

**Note:** To make dough, first put the flour and then the other ingredients in the bowl and mix briefly at the lowest setting. When the flour is no longer dusty, change to a higher setting. If the bowl and tools are rotated in opposite directions, a loose dough is formed after a short while.

## Care and daily cleaning

### Caution!

Follow the instructions in the manual for the hand mixer without fail.

- Wipe down the stand with a soft, damp cloth and dry off.
- Clean the bowl and tools with dishwashing detergent and a soft brush or put them in the dishwasher.
- Allow all parts to dry.

## Recipes

The ingredient quantities in the recipes are the maximum processing quantities.

### Stirrer

The stirrers can be used to whisk 2-8 egg whites or beat 200-600 ml of cream. They can also be used to make light dough and batter, e.g. sponge and cake mixture, pancake batter, cremes, mayonnaise and mashed potato.



### Sponge roll with cream filling and fruit

#### Dough:

- 4 eggs
- 70 g sugar
- 1 packet vanilla sugar
- 80 g wheat flour
- 1 pinch baking powder

#### Filling:

- 200 g cream
- 2 tbsp sugar
- 1 packet cream stiffener
- 150 g fruit (e.g. raspberries, strawberries, sour cherries)
- A little icing sugar for dusting

- Put the eggs and sugar in the bowl and whisk at setting **4** for approx. 2-3 minutes.
- Mix the flour and baking powder and stir in briefly at setting **2**.
- Spread the dough smoothly on a baking tray lined with greaseproof paper and bake with top/bottom heating at approx. 200 °C (preheated).
- Then immediately place the sheet of hot sponge on a tea towel sprinkled with sugar, roll up and leave to cool.
- Beat the cream with sugar and cream stiffener into stiff peaks at setting **4**.
- Unroll the sponge roll, spread with cream, distribute the fruit on the cream and roll up again. Sprinkle with icing sugar.

## Cake mixture

### Basic recipe

- 250 g flour
- 125 g sugar
- 125 g margarine
- 2 eggs
- 1 packet vanilla sugar
- 1 packet baking powder
- 75 g milk
- Mix all ingredients with the stirrers for about ½ minute at setting **1**, then for about 3-4 minutes at setting **4**.
- If the recipe includes other ingredients (e.g. raisins and candied lemon or orange peel), mix them in at the end.
- For marble cake mix one half of the dough with a little cocoa powder.

## Kneading hook

The kneading hooks can be used to make different types of dough, e.g. yeast dough, dough for pizzas or bread, strudel and shortcrust pastry.



## Yeast dough

- 500 g flour
- 1 packet dry yeast or 25 g fresh yeast
- 1 egg
- 210-220 g warm milk
- 80 g butter (room temperature)
- 80 g sugar
- 1 pinch salt
- Zest of half a lemon (lemon extract)
- Put all ingredients in the bowl.
- Mix at a low setting for approx. 30 seconds, then knead at setting **4** for approx. 7 minutes.

## Wholemeal bread rolls or bread

- 250 g wholemeal wheat flour
- 250 g wheat flour
- 1 tbsp sugar
- 1 tbsp margarine
- ½ tbsp salt
- 1½ packets dry yeast
- 300 ml warm water
- Put all ingredients in the bowl.
- Mix at a low setting for approx. 30 seconds, then knead at setting **4** for approx. 7 minutes.

**Note:** This is enough dough for 12 bread rolls or a tin loaf.

Subject to change.





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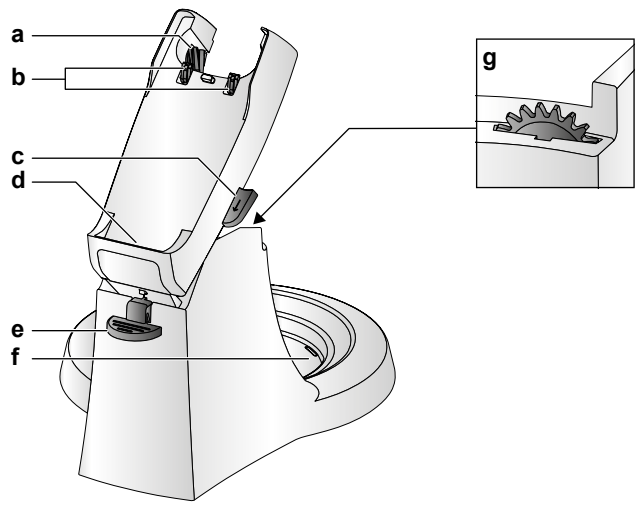


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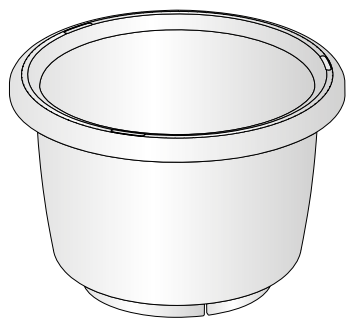
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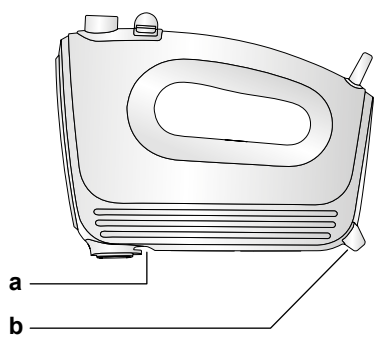
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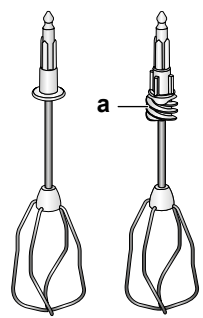
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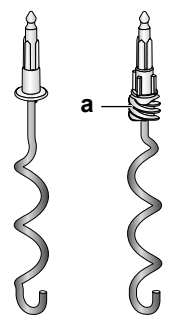
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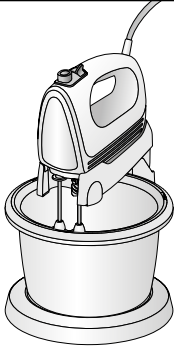
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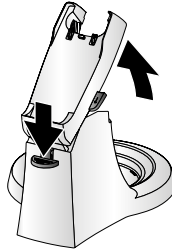
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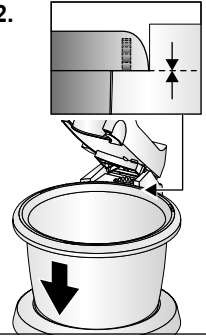
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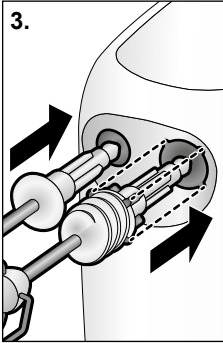
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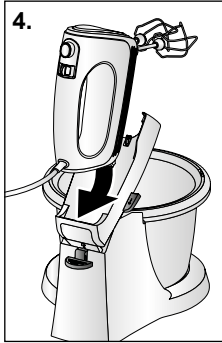
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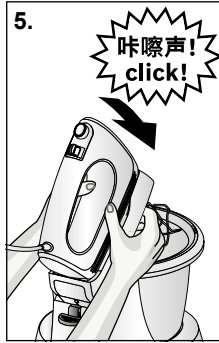
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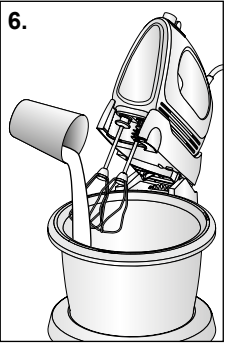
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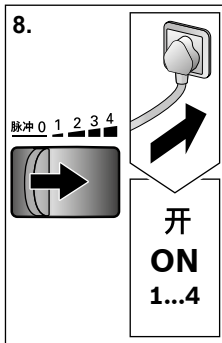
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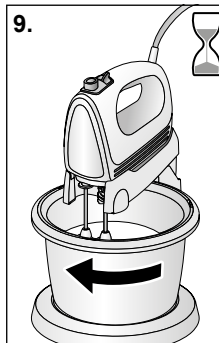
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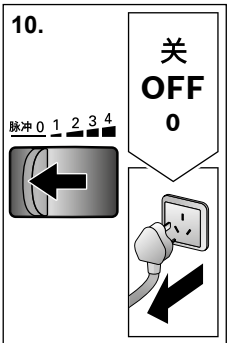
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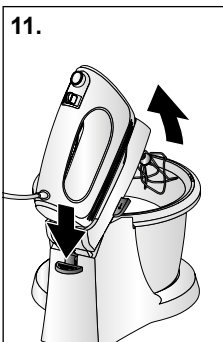
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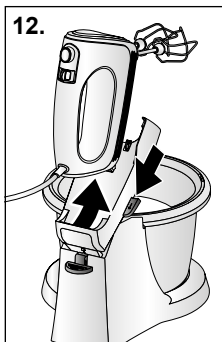
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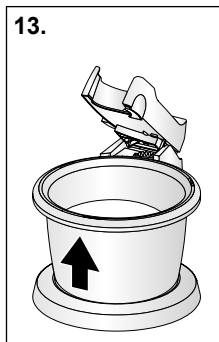
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