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Hand Mixer

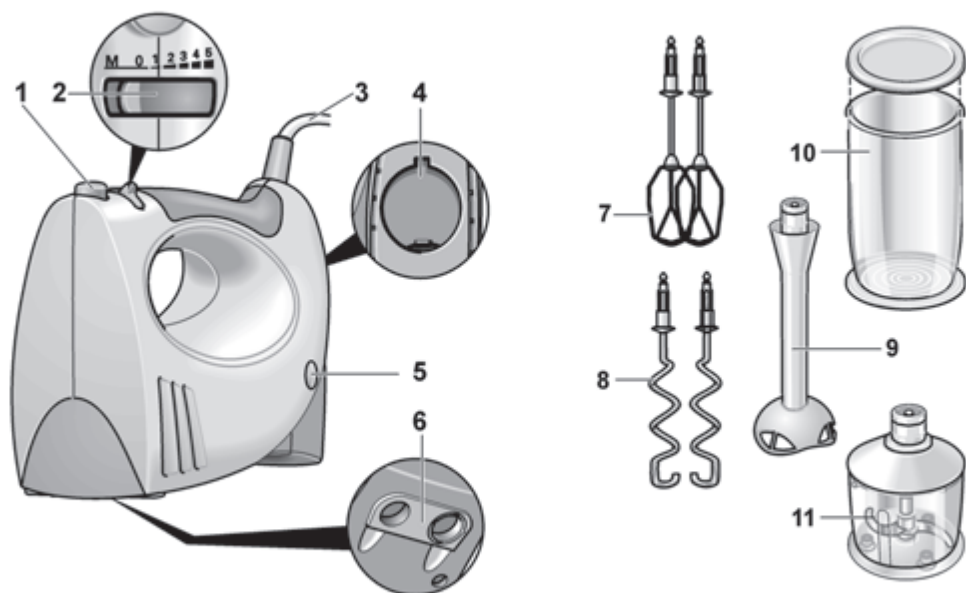
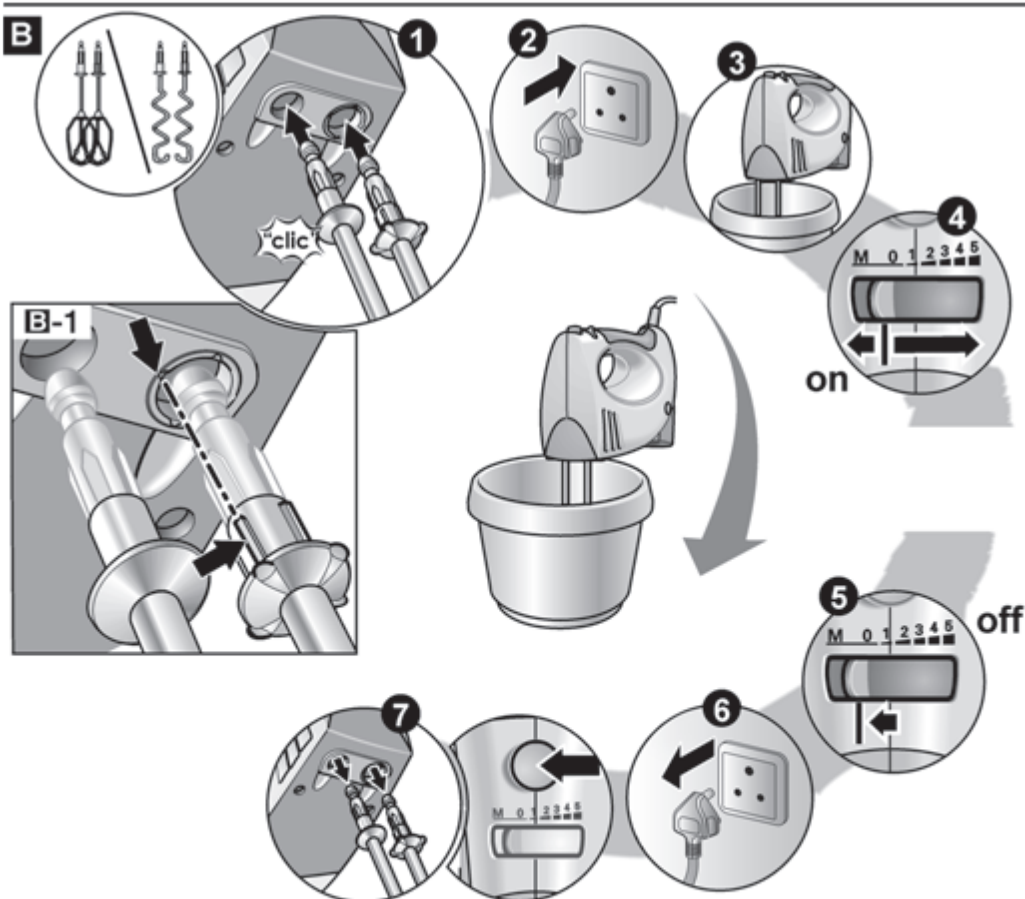
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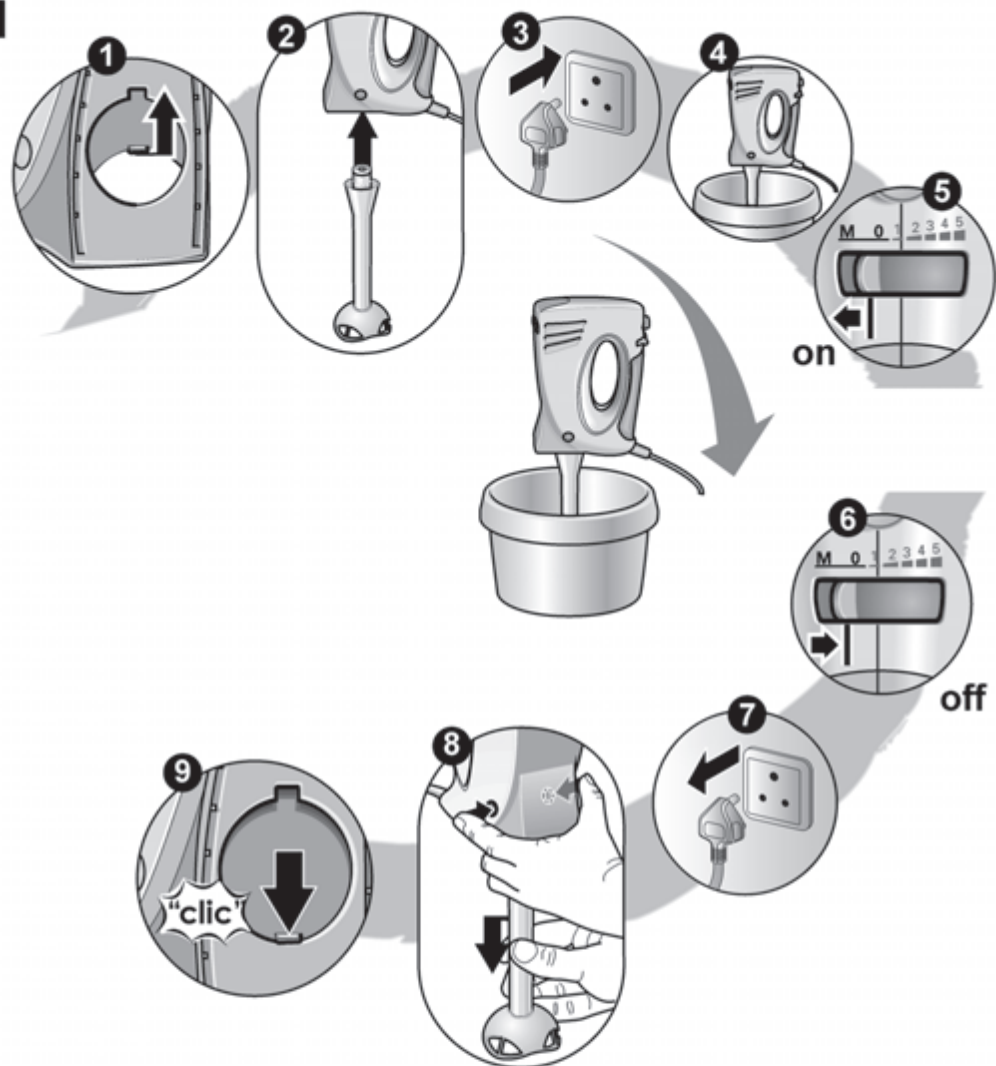
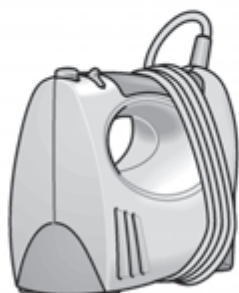
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Instruction manual

Hand Mixer

5

A**B**

C**D**

Intended use

Read and follow the instruction manual carefully and keep for later reference! Enclose these instructions when you give this appliance to someone else.

If the instructions for correct use of the appliance are not observed, the manufacturer's liability for any resulting damage will be excluded.

This appliance is intended for domestic use only.

Use the appliance only for processing normal amounts of food and for normal amounts of time for domestic use.

The appliance is suitable for stirring, beating and mixing soft foodstuffs and liquids, and for kneading soft dough. When used with the high-speed hand blender, the appliance is suitable for cutting or mixing food. The appliance should not be used for processing other substances or objects.

This appliance can be used by persons with reduced physical, sensory or mental capabilities or 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. Keep children away from the appliance and connecting cable and do not allow them to use the appliance. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children.

Safety instructions

Risk of electric shock and fire!

Only use the appliance indoors at room temperature and up to 2000 m above sea level. Do not place the appliance on or near hot surfaces, e.g. hobs.

Connect and operate the appliance only in accordance with the specifications on the rating plate. Do not use the appliance if the power cord and/or appliance are damaged. Only our customer service may repair the appliance, e.g. by replacing a damaged power cord, in order to avoid hazards. The power cord must not come into contact with hot parts or be pulled across sharp edges. Never immerse the base unit in water or place it in the dishwasher. Do not steam-clean the appliance. Do not use the appliance with damp hands. Do not immerse the appliance in liquid above the joint between the high-speed hand blender and base unit.

After each use, whenever the appliance is unsupervised, prior to assembly, prior to disassembly, prior to cleaning and in the event of an error, the appliance must always be disconnected from the mains.

⚠ Risk of injury!

Never connect the appliance to timer switches or remote-controllable sockets. If the power is interrupted, the appliance remains switched on and restarts when the power is restored. Switch off the appliance immediately. Never leave the appliance unattended while it is switched on! Never leave the appliance switched on for longer than is necessary to process the ingredients. Immediately after using the appliance, wait for it to stop. Before replacing accessories or additional parts, which move during operation, switch off the appliance and disconnect from the power supply. Do not attach or remove tools until the appliance is at a standstill – when switched off, the appliance continues running briefly. Do not operate the appliance at idle speed. Keep hands clear of rotating parts. Never grip the blade in the blender foot. Never clean blades with bare hands. Use a brush. Protect long hair or loose items of clothing to prevent them from becoming caught in the rotating tools. Use the appliance only with genuine parts and accessories. Only insert tools of the same type (e.g. 2x kneading hooks) in pairs. Never simultaneously use tools and an accessory inserted in the rear aperture.

⚠ Risk of scalding!

Take care when processing hot food. Hot food may splash during processing.

⚠ Important!

Before using the high-speed hand blender in a cooking pot, take the pot off the hotplate. The blender jug is not suitable for use in the microwave.

It is essential to clean the appliance as described after each use or after it has not been used for an extended period. ➔ *“After using the appliance/cleaning” see page 8*

Congratulations on the purchase of your new Bosch appliance. You can find further information about our products on our website.

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Overview

→ Fig. A

Base unit

- 1 **Ejector button**
For removing the tools
- 2 **5-level switch + instantaneous switching**
For switching the appliance on and off and adjusting the operating speed.
0/off = switched off
1 = lowest speed
5 = highest speed
M = instantaneous switching (highest speed), press left and hold down
- 3 **Power cord**
- 4 **Rear aperture with lock**
For inserting accessories, e.g. the high-speed hand blender
- 5 **Release buttons**
For removing accessories from the rear aperture. Press both buttons simultaneously.
- 6 **Apertures for inserting the tools**

Tools

- 7 **Stirring whisks**
- 8 **Kneading hooks**
- 9 **High-speed hand blender**
- 10 **Blender jug**
- 11 **Universal cutter**
(separate instruction manual)

With the universal cutter, you can use the appliance at full power. If the universal cutter is not included with the hand blender, it can be ordered from customer service (order no. 00651747).

Operation

Base unit with tools

An especially good result is achieved if the tools are used for the following applications.

Stirring whisks for:

Sauces, egg whites, mashed potatoes, crème fraîche, mayonnaise, cream and light dough, e.g. cake mixture.
Stirring whisks are not suitable for processing heavy dough.

Kneading hooks for:

Stiff mixtures such as short pastry, yeast dough and potato dough as well as for mixing heavy mincemeat dough, pasta or bread dough.

The maximum processing quantity is 500 g of flour and ingredients.

Important note: When the rear aperture is open, the appliance can be operated using instantaneous switching only. Selector switch **1-5** will not function. Open and close the lock on the rear aperture only when the switch is in position **0/off**.

Risk of injury from sharp blades/rotating drive!

Never grip the blade in the blender foot. Never clean blades with bare hands. Use a brush. Never grip the rotating tools. Do not attach or remove tools until the appliance is at a standstill – when switched off, the appliance continues running briefly. Protect long hair or loose items of clothing to prevent them from becoming caught in the rotating tools.

- Before using the appliance for the first time, clean the base unit and tools.

→ Fig. B

- Completely unwind the power cord.
- Place the required tool on the base unit and depress until it locks into position.
Note the shape of the plastic parts on the tools to prevent mixing them up (see Fig. B-1)!
- Plug into the mains.
- Place the food in a suitable receptacle.

- Insert tools into the receptacle and switch on the appliance at the required level.

Level 1, 2:

For working in and mixing in.

Level 3, 4, 5:

For kneading and beating.

- After working, set the switch to **0/off** and release and remove the tools with the ejector button.

Caution:

The ejector button cannot be actuated unless the switch is in the **0/off** position.

Note: Always switch off the base unit before taking it out of the blended food.

**High-speed hand blender
(depending on the model)**

For blending mayonnaise, sauces, soups, mixed drinks, baby food and for crushing ice and cutting cooked fruit and vegetables.

Important note: When the rear aperture is open, the appliance can be operated using instantaneous switching only. Selector switch **1-5** will not function. Open and close the lock on the rear aperture only when the switch is in position **0/off**.

→ **Fig. C**

- Push up the lock on the rear aperture until it locks into position.
- Insert the high-speed hand blender and lock into position.
- Put the food in the blender jug.
- Move the switch to the left to instantaneous switching and hold in place.
- After working, remove the high-speed hand blender by simultaneously pressing both release buttons.
- Close the lock on the rear aperture.

Note: To prevent the food from splashing, first immerse the high-speed hand blender into the food, then switch on the appliance.

After using the appliance/ cleaning

Important note: The appliance is maintenance-free. Thorough cleaning protects the appliance from damage and keeps it functional.

Caution!

Never immerse the base unit in water and do not clean in the dishwasher. Do not steam-clean the appliance!

- Pull out the mains plug.
- Wipe the base unit with a damp cloth and then wipe dry.
- Clean the tools and high-speed hand blender in the dishwasher or with a brush under running water.

Note: when processing food such as red cabbage, the plastic parts may become discoloured, however this can be removed with a few drops of cooking oil.

The power cord can be wound up to facilitate storage of the appliance (see **Fig. D**).

Troubleshooting

Fault:

Switch cannot be moved to Levels **1** to **5**.

Remedy:

When the rear aperture is open, the selector switch will not function between Levels **1** and **5**. The lock must be completely closed.

Recipes

Whipped cream

- 100-500 g whipped cream
- Cream with the stirring whisk for ½ to 5 minutes at Level **5**, depending on the quantity and properties of the cream.



Egg whites

- 1-5 egg whites
- Using the stirring whisks, beat the egg whites for 2 to 5 minutes at Level **5**.



Sponge mixture

Basic recipe

- 2 eggs
- 2-3 tbsp hot water
- 100 g sugar
- 1 sachet vanilla sugar
- 70 g flour
- 70 g cornflour
- Baking powder if required
- Beat the ingredients (except flour and cornflour) with the stirring whisk for approx. 3-4 minutes at Level **5** until frothy.
- Switch appliance to Level **1**, mix sifted flour and cornflour by the spoonful within approx. ½ to 1 minute.



Maximum quantity: 2x basic recipe

Cake mixture

Basic recipe

- 2 eggs
- 125 g sugar
- 1 pinch of salt
- 1 sachet of vanilla sugar or peel from ½ lemon
- 125 g butter or margarine (room temperature)
- 250 g flour
- 1 sachet of baking powder
- 60 ml milk
- Mix all ingredients with the stirring whisk for approx. ½ minute at Level **1**, and then for approx. 3-4 minutes at Level **5**.



Maximum quantity: 2x basic recipe

Shortcrust pastry

Basic recipe

- 125 g butter (room temperature)
- 100-125 g sugar
- 1 egg
- 1 pinch of salt
- A little lemon peel or vanilla sugar
- 250 g flour
- Baking powder if required
- Mix all ingredients with the kneading hook for approx. ½ minute at Level **1**, then for approx. 3-4 minutes at Level **5**.



Maximum quantity: 2x basic recipe

Base for fruit flan

Basic recipe

- 2 eggs
- 125 g sugar
- 125 g ground hazelnuts
- 50 g breadcrumbs
- Beat eggs and sugar for 3-4 minutes at Level **5** until frothy.
- Switch appliance to Level **1**, add hazelnuts and breadcrumbs and process for ½ minute with the stirring whisk.



Maximum quantity: 2x basic recipe

Plaited loaf

Basic recipe

- 250 g flour
- 1 sachet dried yeast
- 110 ml warm milk
- 1 egg
- 1 pinch of salt
- 40 g sugar
- 30 g melted, cooled fat
- Peel of half a lemon, grated
- Mix all ingredients with the kneading hook for approx. ½ minute at Level **1**, then for approx. 3-4 minutes at Level **5**.



Maximum quantity: 2x basic recipe

Pizza dough



Basic recipe

- 250 g flour
- 1 sachet dried yeast
- 1 tsp sugar
- 1 pinch of salt
- 3 tbsp oil
- 125 ml warm water
- Mix all ingredients with the kneading hook for approx. ½ minute at Level 1, then for approx. 3-4 minutes at Level 5.

Maximum quantity: 2x basic recipe

Bread dough



Basic recipe

- 500 g flour
- 14 g sugar
- 14 g margarine
- 7 g salt
- 1 sachet dried yeast
- 250 ml water
- Mix all ingredients with the kneading hook for approx. ½ minute at Level 1, then for approx. 3-4 minutes at Level 5.

Changes reserved.

WARRANTY

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

WARRANTY CARD



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

Note: Warranty will start from the date of purchase.

Customer Service

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

www.bosch-home.com/in

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

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

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(excluding public holidays)



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