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Accessories (Hand Mixer)

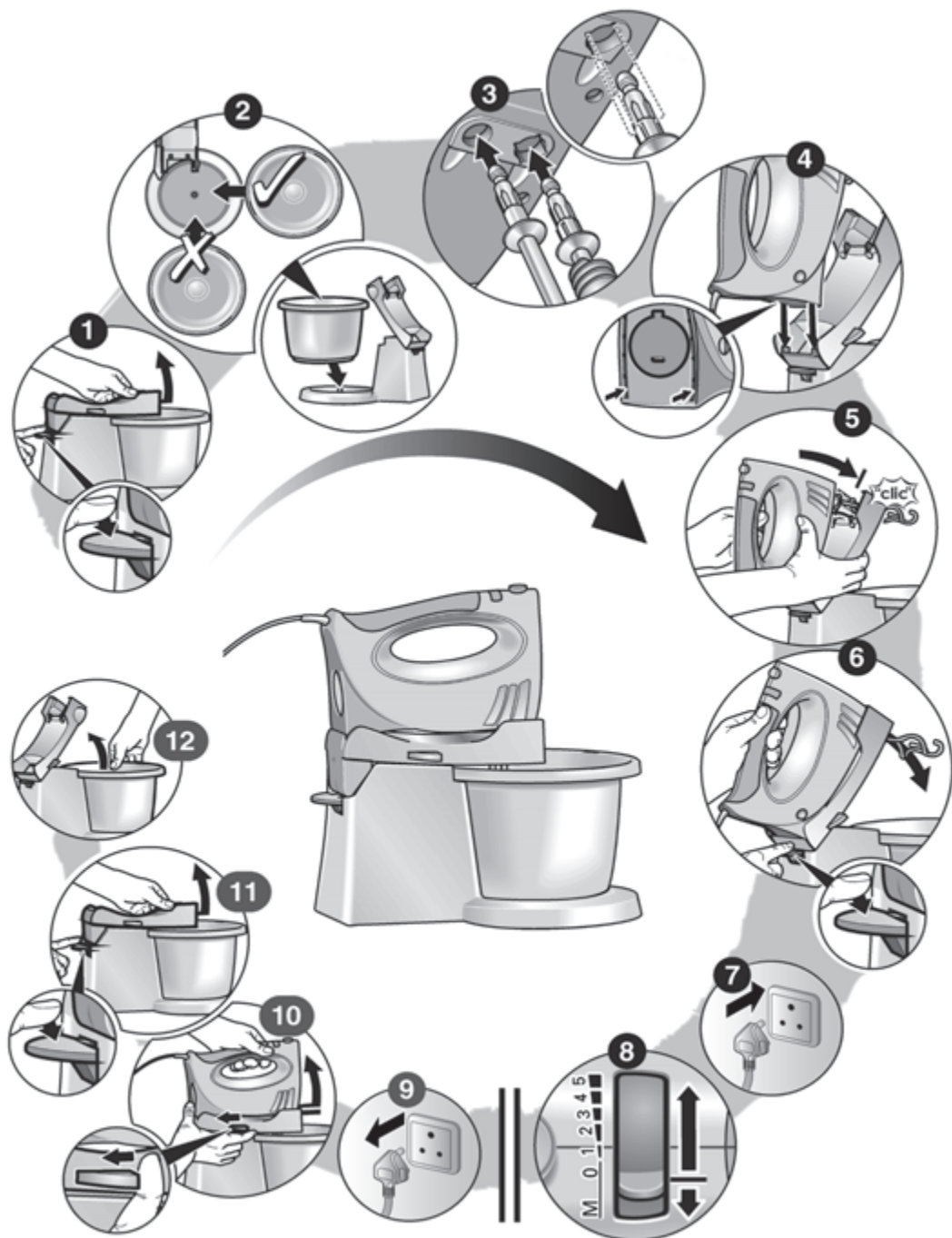
MFQ35...IN

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Instruction manual

Accessories (Hand Mixer)

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Intended use

This accessory is designed for the hand mixer MFQ35... .

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.

Important!

Observe the maximum quantities indicated in the recipes. It is essential to clean the accessory thoroughly after each use or after it has not been used for an extended period. → *“After using the appliance/cleaning” see page 5*

Operation

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

Maximum processing quantity

→ *“Recipes” see page 5*

- Place the stand on a smooth and level work surface.
- Press release button and swivel up the support (1).
- Place bowl from the side on the stand base (2).

Important: Close the rear aperture on the hand mixer before placing on the stand. When the rear aperture is open, the appliance can be operated using instantaneous switching only. Selector switch 1-5 will not function. Insert required tool pair (stirrers or kneading hooks) into the hand mixer and press into position (3).

Caution!

Note the shape of the plastic parts on the tools to avoid mixing them up.

- Place the back of the hand mixer on the support so that the hooks engage in the ventilation slots of the hand mixer (4).
- Press hand mixer down until it engages (5). Ensure that the worm gear and gear wheel mesh correctly!
- Press release button and swivel down the support (6).
- Plug into the mains (7).
- Move the switch to the desired position (8).

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.

After using the appliance/ cleaning

- Move the switch to **0/off**. **Wait until the tools come to a standstill.**
- Pull out the mains plug **(9)**.
- Pull the lever backwards and remove the hand mixer **(10)**.
- Take the tools out of the hand mixer.
- Press release button and swivel up the support **(11)**.
- Remove the bowl **(12)**.
- The bowl and tools are dishwasher-proof.
- Wipe the stand and mixer with a damp cloth only.

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 5 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 5.
- 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 5.
- 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 5 for approx. 5 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 5 for approx. 5 minutes.

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

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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