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Clever**Mixx** Hand Mixer

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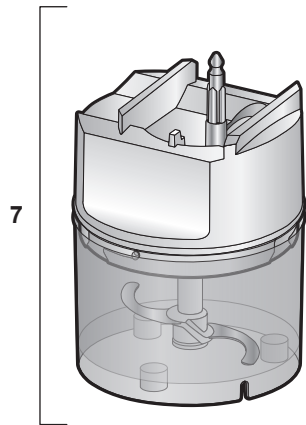
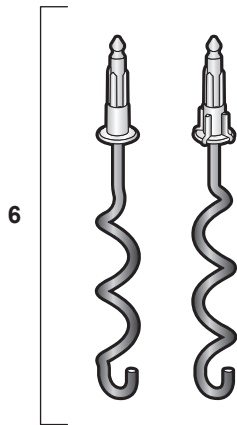
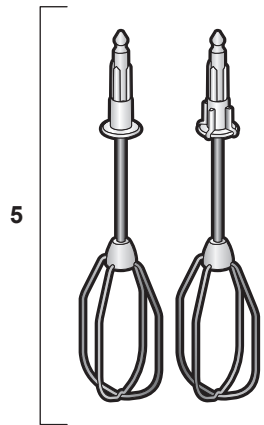
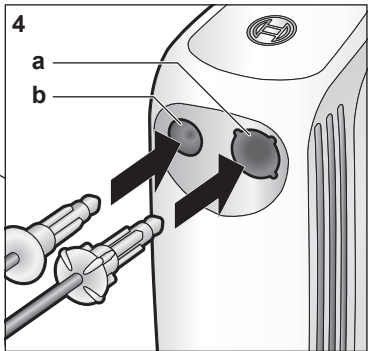
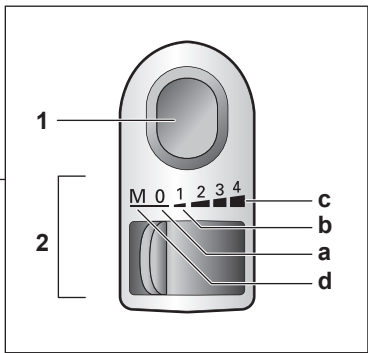
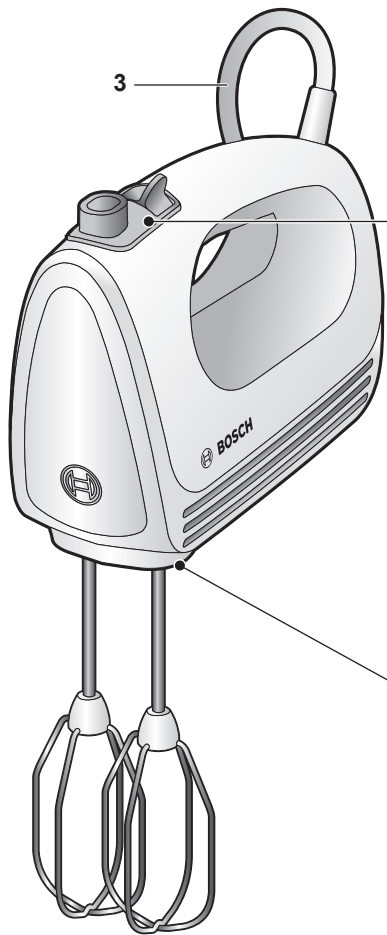
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Instruction manual

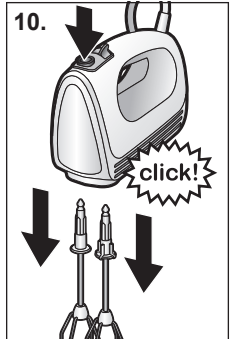
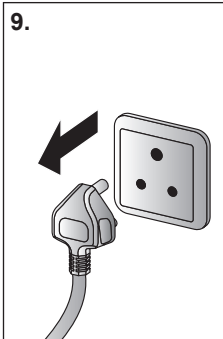
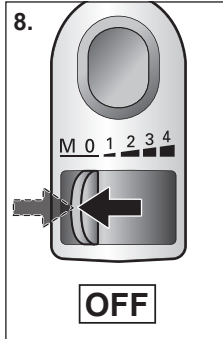
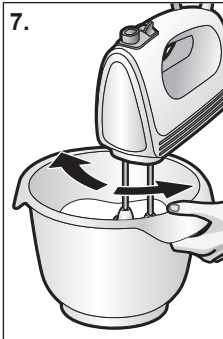
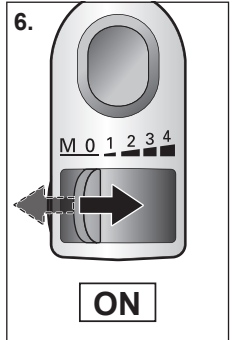
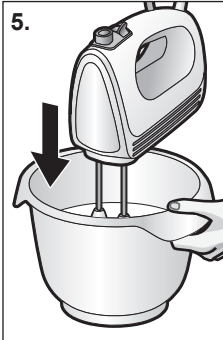
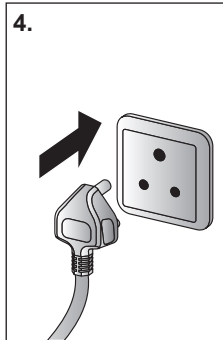
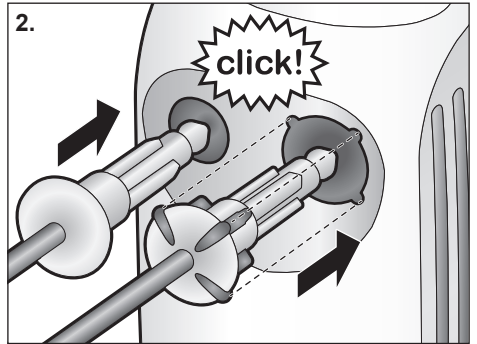
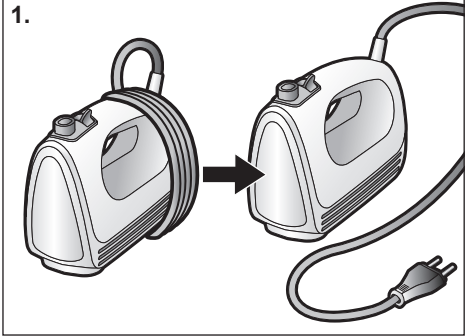
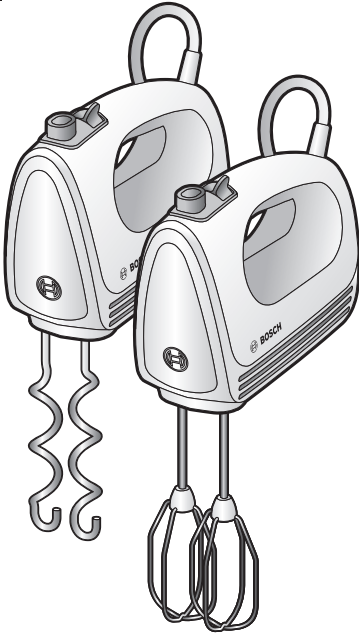
Hand Mixer

5

A



B



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.

The appliance is suitable for stirring, beating and mixing soft foodstuffs and liquids, and for kneading soft dough. 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. Do not let children 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 mains cable 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.

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-control-able 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, the appliance must be switched off and disconnected from the power supply. Do not operate the appliance at idle speed. Keep hands clear of rotating parts. 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.

⚠ Risk of scalding!

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

⚠ Important!

It is essential to clean the appliance as described after each use or after it has not been used for an extended period. → *“Care and daily cleaning” see page 8*

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

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Overview

→ Fig. 

Base unit

- 1 **Ejector button**
- 2 **On/Off switch (multi-level)**
 - a 0 = Appliance switched off
 - b 1 = Lowest speed
 - c 4 = Highest speed
 - d M = Instantaneous switching (highest speed)
- 3 **Mains cable**
- 4 **Apertures for inserting the tools**
 - a Large aperture (with 4 indentations)
 - b Small aperture

Tools

- 5 **Stirring whisks** (x2)
- 6 **Kneading hooks** (x2)
- 7 **Universal cutter***
(separate instruction manual)

* Depending on the model

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. 12011748).

Before using for the first time

Before the new appliance can be used, it must be fully unpacked, cleaned and checked.

Caution!

Never operate a damaged appliance!

- Remove the base unit and all accessories from the packaging.
- Remove the packaging material that is present.
- Check all parts for completeness.

→ Fig. 

- Inspect all parts for visible damage.
 - Thoroughly clean and dry all parts before using for the first time.
- "Care and daily cleaning" see page 8

Tools

Notes:

- The stirring whisks are not suitable for processing heavy dough.
- The maximum processing quantity is 500 g of flour and ingredients.

Stirring whisks

Suitable for sauces, beaten egg whites, mashed potatoes, crème fraîche, mayonnaise, cream and light dough, e.g. cake mixture.



Kneading hooks

Suitable for stiff mixtures such as short-crust pastry, yeast dough and potato dough as well as for mixing heavy mincemeat dough, pasta or bread dough.



Operation

Risk of injury!

Do not insert the mains plug until all preparations for working with the appliance are complete and the tools are firmly connected to the base unit. Never reach into the rotating tools. Only use tools of the same type in pairs.

→ Fig. 

1. Completely unwind the mains cable.
2. Slide the desired tools into the respective suitable apertures until you hear them lock into place.
3. Place the ingredients into a suitable receptacle.
4. Plug into the mains.
5. Immerse the stirring whisks or kneading hooks into the mixture. Hold the bowl firmly with one hand.
6. Switch on at the required speed level:
 - Level 1:** For working and mixing ingredients in
 - Level 4:** For kneading and beating
 - M:** For temporary maximum output, press to the left and hold.
7. Move the mixer to and fro in the bowl while mixing.

8. As soon as the desired consistency is achieved, set the switch to **0** and wait for the appliance to come to a stop. Only then should you remove the tool from the food.
9. Unplug the mains plug.
10. Press the ejector button and remove the tools.

Note: The ejector button can only be actuated if the switch is in the **0** position.

Care and daily cleaning

The appliance and the tools used must be thoroughly cleaned after each use.

Risk of electric shock!

- Unplug the appliance before cleaning it.
- Never immerse the base unit in liquids and do not clean in the dishwasher.
- Do not steam-clean the appliance.

Caution!

- Do not use any cleaning agents containing alcohol or spirits.
- Do not use any sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.
- Wipe the outside of the base unit with a soft, damp cloth and dry off.
- Clean the tools with dishwashing detergent and a soft brush or place them into the dishwasher.
- Allow all parts to dry.

Recipes

Whipped cream

- 100-500 g whipping cream
- Using the stirring whisks, beat the cream for ½ to 5 minutes at Level **4** until the desired consistency has been achieved.



Egg white/beaten egg white

- 1-5 egg whites
- Using the stirring whisks, beat the egg whites for 2 to 5 minutes at Level **4**.



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 whisks for approx. 3-4 minutes at Level **4** until frothy.
- Switch appliance to Level **1**, mix in sifted flour and cornflour by the spoonful within ½ to 1 minute.

Maximum quantity: 2x basic recipe

Cake mixture

Basic recipe

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

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 hooks for approx. ½ minute at Level **1**, then for approx. 3-4 minutes at Level **4**.

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 4 until frothy.
- Switch appliance to Level 1, add hazelnuts and breadcrumbs and process for ½ minute with the stirring whisks.

Maximum quantity: 2x basic recipe



Bread dough

Basic recipe

- 250 g flour
- 8 g sugar
- 8 g margarine
- 4 g salt
- 1 sachet dried yeast
- 150 ml water
- Mix all ingredients with the kneading hooks for approx. ½ minute at Level 1, then for approx. 3-4 minutes at Level 4.

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 butter
- Peel of half a lemon, grated
- Mix all ingredients with the kneading hooks for approx. ½ minute at Level 1, then for approx. 3-4 minutes at Level 4.

Maximum quantity: 2x basic recipe



Changes reserved.

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 hooks for approx. ½ minute at Level 1, then for approx. 3-4 minutes at Level 4.

Maximum quantity: 2x basic recipe



WARRANTY

1. This product is warrantied 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
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Dealer's Name

_____ Dealer's Signature and Stamp	_____ Customer's Signature
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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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