



Styline / HomeProfessional

MFZ4050

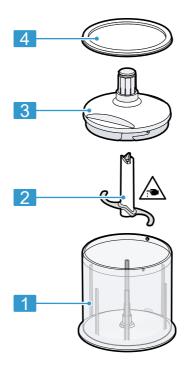
[zh]	使用说明书	附件
[en]	User manual	Accessories

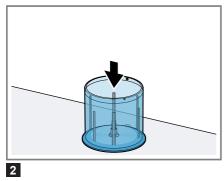


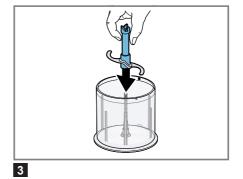
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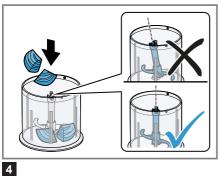


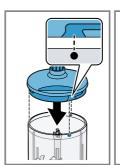
- [zh] 要打开更多与使用相关的提示,请扫描二维码或访问网站。您可以在那里查阅关于机器或附件的更多详细信息。
- **[en]** Scan the QR code or visit the website to open the Further Notices for Use. You can find additional information about your appliance or accessory here.



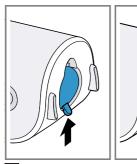












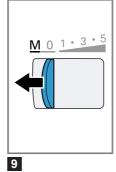


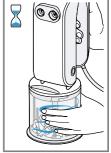


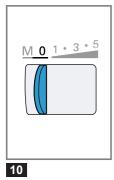












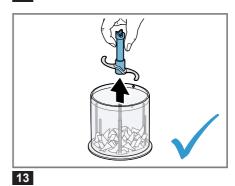












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	→ (1cm	50-100 g	20-40 s
S	Ø\$→ 80	5-20 x	3-15 s
		50-100 g	2 x 2 s
		5-15 g	8-20 s
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E				• <u>•</u> •
✓	X	X	X	X
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△ 安全须知

- 请仔细阅读本说明书。
- 请注意主机说明书。

本附件仅用于:

- 使用手持式料理机 MFQM...。
- 用于本说明书中所述的用途。
- ▶ 请勿赤手触碰刀片。
- ▶ 处理锋利的切削刀片、清空容器和进行清洁时,请务必小心。
- ▶ 只有在驱动器处于静止状态且电源插头已拔下时,方可安装和拆卸 附件。
- ▶ 只有在完全组装好的状态下才可使用附件。
- ▶ 加工热食时,需多加注意。
- ▶ 在加工前让烹饪食材冷却至 70°C 或更低。

避免材料损坏

- ► 切勿在微波炉或烤箱中使用多用途切碎附件的切碎杯。
- ► 请勿将传动盖浸泡在液体中,也不要用流水或在洗碗机中清洗顶盖。

概览

→ 图 1

1	切碎杯
---	-----

- 2 多用途切碎刀片
- 3 多用途切碎附件的顶盖

4 防溅盖1

注: 如果某个附件未包含在供货范围内,那么您可以通过客户服务订购。

多用途切碎附件

多用途切碎附件适用于切碎肉类、硬奶酪、 洋葱、大蒜、水果、蔬菜、香草、坚果或杏 仁等食物。

注意

- 加工前要去除食物中的硬块,例如骨头、 软骨、肉筋或者核果和核。
- 多用途切碎附件不适用于切碎咖啡豆、肉豆蔻、萝卜等很硬的食物或水果或冰块等冷冻食品。

使用多用途切碎附件

→ 图 2 - 13

应用实例

请务必注意表格中的最大加工量和加工时间。

→ 图 14

苹果蜂蜜蛋糕

蜂蜜和苹果混合物 MFQM44... MFQM57..:

- 120 g 森林蜂蜜 (5°C)
- 20 g 苹果,切成小方块 (1 cm)

制作步骤

■ 将配料倒入多用途切碎附件中,以 M 档搅 拌 3 秒钟。

MFQM49..:

- 100 g 森林蜂蜜 (5°C)
- 20 g 苹果,切成小方块 (1 cm)

制作步骤

■ 将配料倒入多用途切碎附件中,以 M 档搅 拌 2 秒钟。

蛋糕

- 3 个鸡蛋
- 60g 黄油
- 100 g 白面粉 (405 型)
- 60 a 磨碎的核桃
- 1小匙肉桂
- 2食匙香草糖末

¹ 具体取决于型号

- 1 小匙泡打粉
- 1 个苹果

制作步骤

- 分离蛋清蛋黄,然后将蛋清打发到变 稠。
- 将蛋黄加糖打至起泡。加入软化的黄油 以及准备好的**蜂蜜和苹果混合物**。
- 另取一个碗混合其余的配料,然后加入 湿配料中并搅拌。
- 用抹刀小心地涂抹打发的蛋清。
- 将烘焙纸铺在蛋糕烤模 (35 x 11 cm) 内, 然后倒入准备好的蛋糕混合物。
- 将苹果去皮,切成薄片并撒在蛋糕上。
- 将烤箱预热至 180°C 并放入蛋糕烘烤 30 分钟。

清洁概述

清洁各个部件, 如表格所示。

→ 图 15

⚠ Safety

- Read this instruction manual carefully.
- Observe the instructions for the main unit.

Only use the accessories:

- with a hand mixer MFQM....
- for applications described in these instructions.
- Never touch the edges of the blades with bare hands.
- Care should be taken when handling sharp blades, emptying the container and during cleaning.
- Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- ▶ Only use the accessories once fully assembled.
- ▶ Be careful when processing hot food.
- ► Leave boiling food to cool down to at least 70 °C before processing.

Avoiding material damage

- ► Never use the universal cutter container in the microwave or oven.
- Never immerse the gear attachment in liquids and never clean under running water or in the dishwasher.

Overview

→ Fig. **1**

1	Container
2	Universal blade
3	Gear attachment for the universal

⁴ Lid¹

¹ Depending on the model

Note: If an item is not included in the scope of supply, it can be ordered from customer service.

Universal cutter

The universal cutter is suitable for cutting up food, e.g. meat, hard cheese, onions, garlic, fruit, vegetables, herbs, nuts or almonds.

Notes

- Remove hard pieces of food before processing, e.g. gristle, bones, sinews or stones from stone fruit.
- The universal cutter is not suitable for cutting up very hard food, e.g. coffee beans, nutmegs, radishes or frozen food, e.g. fruit or ice cubes.

Using the universal cutter

→ Fig. **2** - **13**

Application examples

Always observe the maximum quantities and processing times in the table.

→ Fig. **14**

Honey cake with apples

Honey-apple mixture MFQM44... MFQM57..:

- 120 g forest honey (5 °C)
- 20 g apple, cut into cubes (1 cm)
 Preparation
- Place the ingredients in the universal cutter and mix for 3 seconds at setting M.

MFQM49..:

- 100 g forest honey (5 °C)
- 20 g apple, cut into cubes (1 cm)

Preparation

 Place the ingredients in the universal cutter and mix for 2 seconds at settina M.

Cakes

- 3 eggs
- 60 g butter
- 100 g plain white flour
- 60 g ground walnuts
- 1 tsp cinnamon
- 2 tbsp vanilla sugar
- 1 tsp baking powder
- 1 apple

Preparation

- Separate the eggs and whisk the egg whites until stiff.
- Beat the egg yolk with the sugar until light and fluffy. Add the soft butter and the prepared honey-apple mixture.
- Mix the rest of the ingredients in a separate bowl, add to the moist ingredients and stir in.
- Carefully fold in the beaten egg whites with a spatula.
- Line a rectangular loaf tin (35 x 11 cm) with greaseproof paper and add the prepared cake mixture.
- Peel the apple, cut into slices and arrange on the cake.
- Preheat the oven to 180 °C and bake the cake for 30 minutes.

Overview of cleaning

Clean the individual parts as indicated in the table.

→ Fig. **15**







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Contact data of all countries are listed in the attached service directory.

BSH Hausgeräte GmbH

Carl-Wery-Straße 34, 81739 München, GERMANY

原产地: 斯洛文尼亚

zh, en

8001246939 (020909)

总经销商: 博西家用电器(中国)有限公司

地址:

中国江苏省南京市鼓楼区清江南路18号3幢

客户服务热线: 400 885 5888

客户服务电子邮箱:

careline.china@bshg.com www.bosch-home.cn