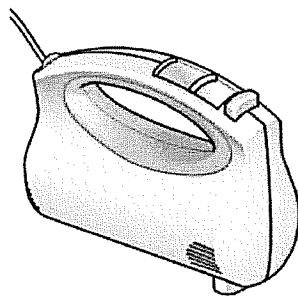
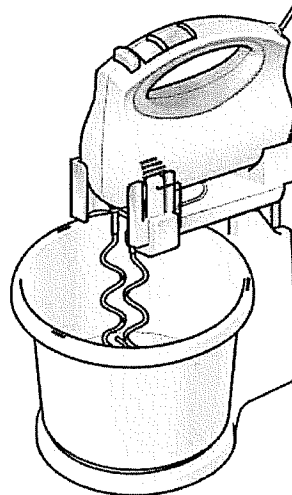
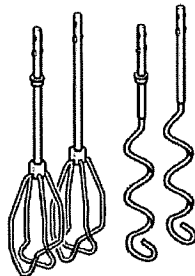


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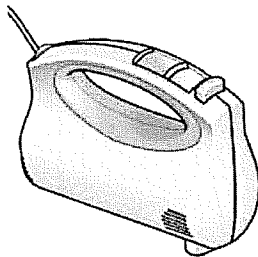
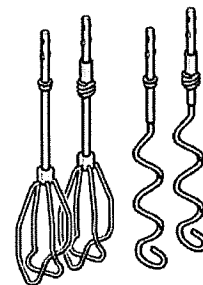
**Use and Care Manual
For Household Use Only
Notice d'utilisation et d'entretien
Usage domestique uniquement
Manual de instrucciones y cuidado
sólo para uso doméstico**



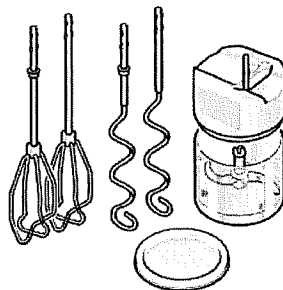
MFQ 2100 UC



MFQ 2700 UC



MFQ 2600 UC



Hand Mixer

MFQ 2100 UC // MFQ 2600 UC // MFQ 2700 UC



Use and Care Manual **3**

READ THIS MANUAL thoroughly for important safety and operating instructions before using this appliance.

Notice d'utilisation et d'entretien **xx**

Avant tout utilisation, **LISEZ ATTENTIVEMENT** ce manuel, vous y trouverez des consignes importantes portant sur la sécurité et le fonctionnement de votre appareil.

Manual de instrucciones y cuidado **xx**

LEA ESTAS INSTRUCCIONES cuidadosamente por las instrucciones importantes de seguridad y funcionamiento antes de utilizar el electrodoméstico.

IMPORTANT SAFEGUARDS

READ AND SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

When using an electrical appliance, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
- To protect against risk of electrical shock, do not put the hand mixer or cord in water or other liquid. If hand mixer or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
- To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
Do not leave the appliance unattended during operation.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- To disconnect: Switch appliance off, then remove plug from outlet.
- Avoid connecting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce risk of injury to persons, and/or damage to the mixer.
- Remove beaters from the mixer before washing.
- Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or it is not operating properly. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments or accessories not recommended or sold by the appliance manufacturer may cause fire, electrical shock or injury, and is therefore prohibited.
- Do not use outdoors or when standing in a damp area or anywhere the cord or mixer might come into contact with water while in use.
- Do not let cord hang over the edge of the table or countertop or touch hot surfaces.
- To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a hot gas or electric burner on a stove.
- Do not use this hand mixer for other than intended use.

Note: This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fill fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Congratulations on having selected one of the Bosch hand mixers. A series of hand mixers that we feel are the best available.

The Bosch hand mixers are available in 3 models:

The MFQ2100UC

With 2 stainless steel beating and whipping whisks and 2 stainless steel kneading hooks.

The MFQ2600UC

With 2 stainless steel beating and whipping whisks, 2 stainless steel kneading hooks and the chopper accessory with stainless steel blade, suction feet and lid for storage.

The MFQ2700UC

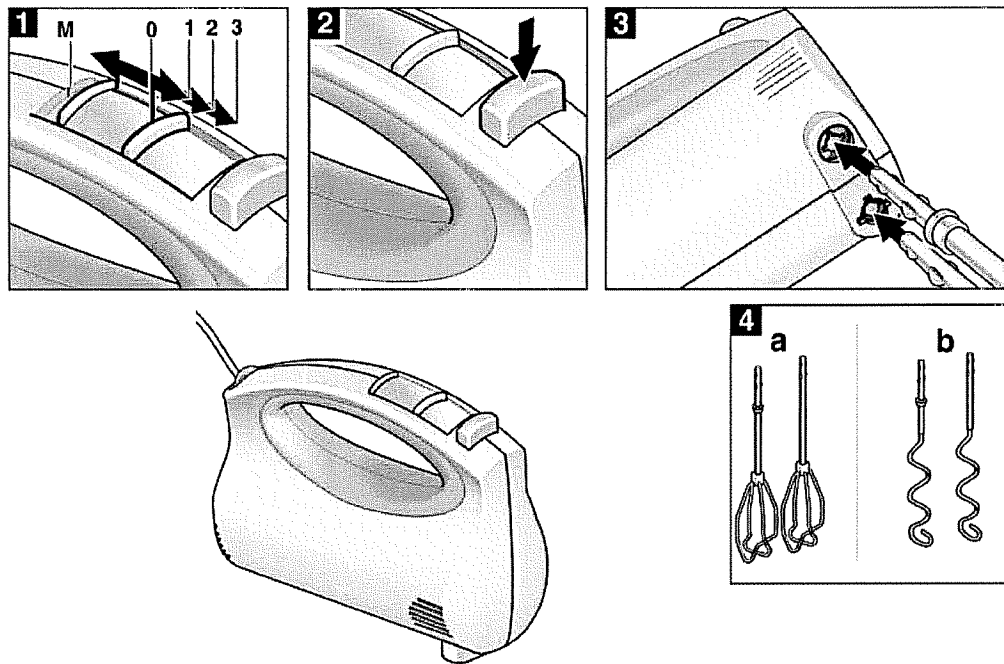
With 2 stainless steel beating and whipping whisks, 2 stainless steel kneading hooks and a mixing stand and bowl for stability and convenience.

All models feature:

- 300-watt powerful Bosch motor
- 3 speed settings plus pulse function for perfect mixing, beating and whipping
- Ergo grip for maximum comfort and superior handling.

Overview

Base unit



1. 3-setting switch

0-1-2-3 Used for switching the appliance on and off and adjusting the operating speed.

M Quick-action switch, to operate: pull back and hold in place

2. Release button

Used for ejecting the tools

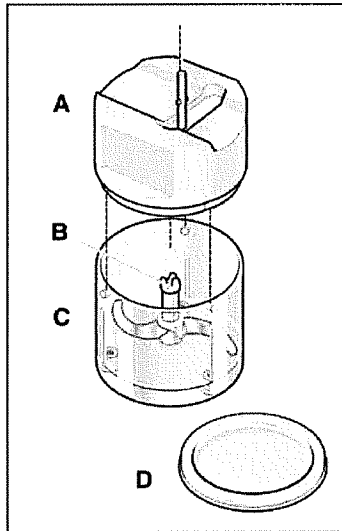
3. Holes for inserting the tools

4. Tools

a. Beating Whisks

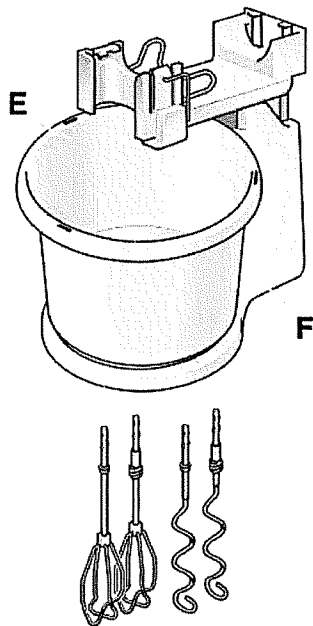
b. Kneading hook

Chopper



- A Attachment
- B Cutting blade
- C Container
- D Lid

Stand with bowl



- E Bowl
- F Stand

As the whisks or dough hooks rotate opposite to the bowl, it only takes a short time to produce a light dough or sponge mixture. Particular good results are achieved when the whisks are used to whip cream or egg-whites.

Operating the appliance

This appliance is designed for domestic use only.

Use the appliance for processing normal quantities of food for domestic use. These operating instructions refer to various models. Please keep the operating instructions.

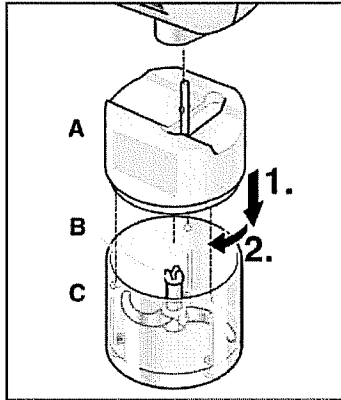
If passing on the appliance to a third party, always include the operating instructions.

Base unit

1. Clean the appliance and tools before using for the first time.
2. Fully unwind the cord.
3. Attach the desired tool to the base unit and lock into position.
Large hole = tools with plastic ring
4. Insert the plug into outlet.
5. Place food in a tall bowl or container.
6. Insert the tools into the bowl and switch on the appliance at the desired setting. Use the quick-action setting **(M)** for stirring or if briefly using the container.
7. After using the appliance, set the switch to **"0"** and disconnect and remove the tools by pressing the release button.

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

Chopper



Used for cutting herbs, onions, fruit, vegetables, ice, hard cheese and meat (see also "Tips for cutting food in the chopper").

⚠ Warning!

Before cutting meat, remove gristle, bones and sinews.

The chopper is not suitable for grinding coffee beans or cutting radishes.

1. Place the chopper on a smooth, clean work surface.
2. Insert the cutting blade.
3. Add the food.
4. Place the attachment on the chopper and rotate in a clockwise direction until it "clicks" into position.
5. Connect the base unit to the appliance and press down firmly.
6. Insert the plug.
7. Grip the base unit and chopper and switch to setting **3** or **M**.
8. After using the appliance, set the switch to "**0**" and press the release button.

⚠ Risk of injury!

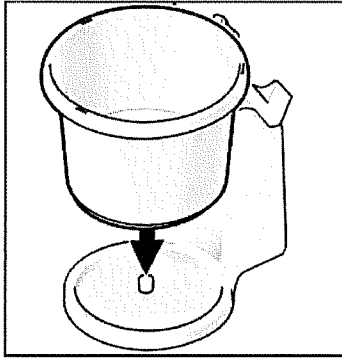
Do not change tools until the appliance is at a stand-still – when the appliance is switched off, it continues running briefly.

Never grip the blades in the container.

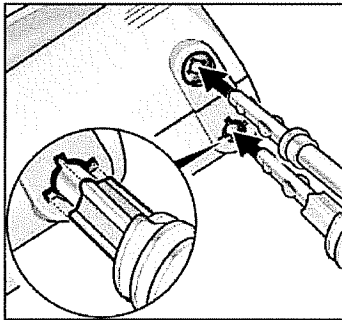
Never clean the cutter blades with bare hands. Use a brush and take hold of the cutter blade by the plastic handle only.

Using the appliance with the stand

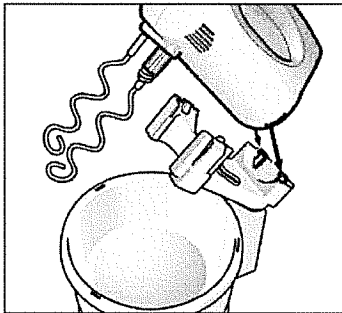
The mixer can be used as a hand-held appliance or with the stand and the included bowl. If the stand is used, the mixer is suitable for processing 500 g / 1lb 1 oz flour + ingredients.



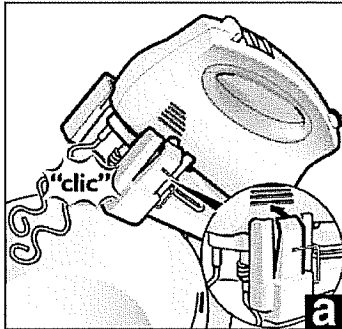
1. Place stand on a smooth, level surface and insert the bowl.



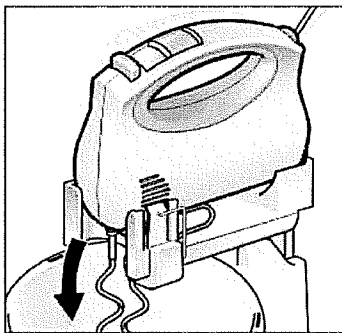
2. Insert the required pair of tools into the mixer and lock into position.
Insert tool with drive coupling into the notched opening. It must "click" into position.



3. Place the rear of the mixer on the stand. The stand hooks must lock into position in the ventilation slots.



4. Slide the mixer down until the stand hooks lock into position in the ventilation slots (**a**).



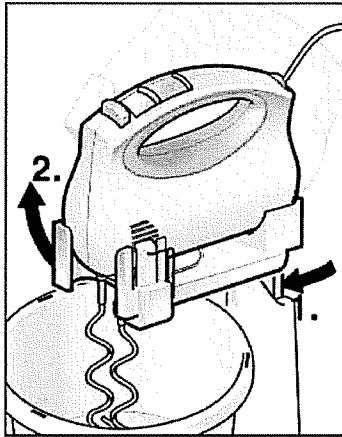
Press down the whisk holder. Check, if the mixer is locked in the proper position.

If kneading dough, first put the flour in the bowl, then the other ingredients.

Mix briefly on setting 1.

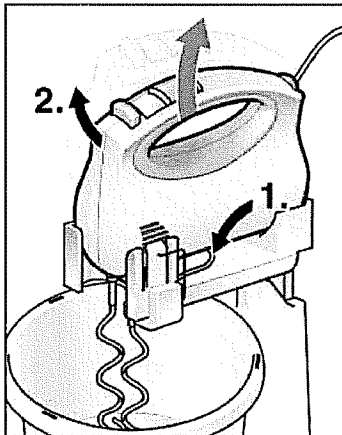
When all the flour has been folded in, increase the speed.

5. After mixing, set the switch to **0**. Wait until the tools come to a standstill.



Removing the bowl

6. Press the release button (1.) and lift the upper part of the stand (2.).
When lowering the upper part of the stand, swivel down until it "clicks" into position.



Removing the mixer

7. Pull out the plug. Press down the clip (1.) and remove the mixer by sliding it forwards (2.).
8. Press the release button and pull the tools out of the mixer.

Cleaning the appliance

Cleaning the base unit

⚠ Warning!

Never immerse the base unit in water and do not clean in the dishwasher.

1. Pull out the plug.
2. Wipe the base unit with a damp cloth and wipe dry.
3. Clean the tools in the dishwasher or with a brush under running water.

Note: If processing e.g. red cabbage, the plastic parts will become discolored by a red film which can be removed with a few drops of cooking oil.

Cleaning the chopper

⚠ Warning!

Never immerse the chopper attachment in water and do not clean in the dishwasher.

1. Pull out the plug and remove the base unit.
2. Rotate the attachment in counter-clockwise direction and remove from the container.
3. Hold the cutting blade by the plastic handle and remove.
4. The container and cutting blade are dishwasher-safe. Wipe the attachment with a damp cloth only.

Cleaning the stand

1. Pull out the plug and remove the base unit.
2. Wipe the stand with a damp cloth and wipe dry. The bowl, whiskes and hooks are dishwasher-safe.

Note: Do not use abrasive cleaning agents as these will damage the surfaces.

Tips for cutting food in the chopper

| | Max. quantity | Preparation | Time (seconds) |
|---------------------------------------|---------------------------|------------------------------------|----------------|
| Parsley | 1 sprig | Remove stalks | 10–20 |
| Onions | 100 g/3½ oz | Quarter | 5–10 |
| Baby food | 175 g/6 oz | Cook and dice | 10–20 |
| Medium-hard cheese (e.g. Emmental) | 200 g/7 oz | Cool (in refrigerator) | 10 |
| Hard cheese | 100 g/3½ oz | Dice into 1 cm/½ in cubes | 20–30 |
| Dry bread | 150 g/5½ oz | Cut into pieces | 15–20 |
| Meat | 200 g/7 oz | Dice into 1 cm/½ in cubes | 15–25 |
| Dried fruit (⅓ figs, ⅔ prunes) | 300 g/11 oz | Remove stones | 10 |
| Honey bread spread | 100 g/3½ oz 200 g/7 oz | butter (room temperature) honey | 5–10 |

Using the appliance with the stand

Yellow cake mix

4 eggs
250 g / 1 cup sugar
1 pinch of salt
Few drops of vanillia or zest (finely grated peel)
of ½ lemon
250 g / 1 cup butter (room temperature)
500 g / ½ cup flour
1 packet of baking powder
125 ml / 4½ fl oz milk

1. Using kneading hook, mix all ingredients for approx ½ minute at setting **1**,
2. then for approx 3–4 minutes at setting **3**.

BOSCH Small Appliance Warranty

BSH Home Appliances ("BOSCH") warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner's responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians. This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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USA

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