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Styline / HomeProfessional

MFQM...CN

[en]	User manual	Hand mixer	9
[zh]	使用说明书	手持式料理机	14

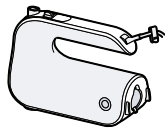


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[en] Scan the QR code or visit the website to open the Further Notices for Use. You can find additional information about your appliance or accessory here.

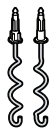
[zh] 要打开更多与使用相关的提示，请扫描二维码或访问网站。您可以在那里查阅关于机器或附件的更多详细信息。



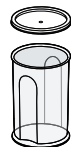
A



B



C



D



E

MFQM440VCN
 MFQM440KCN
 MFQM440MCN
 MFQM440WCN



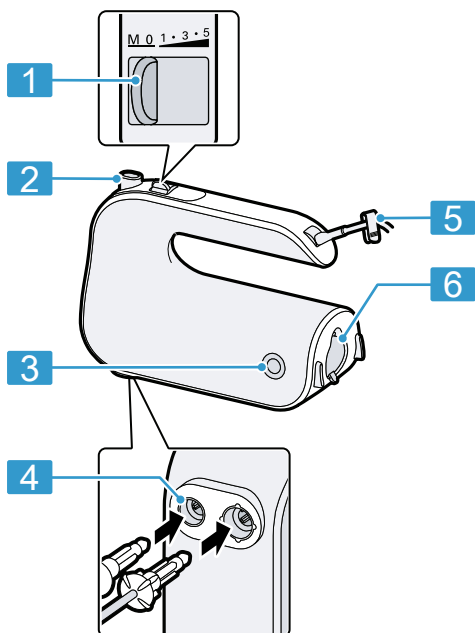
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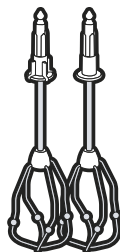
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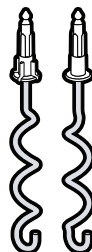
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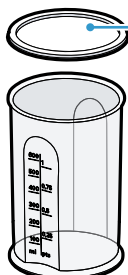
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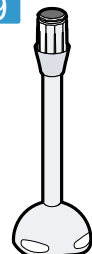
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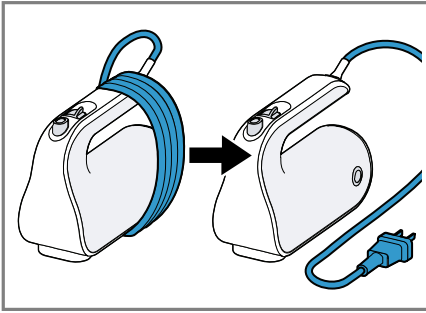
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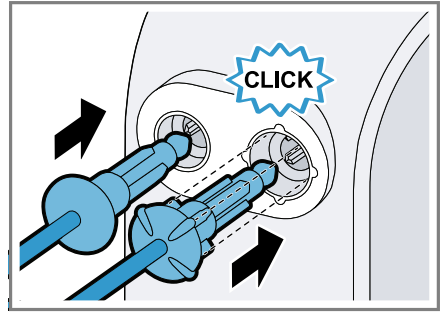
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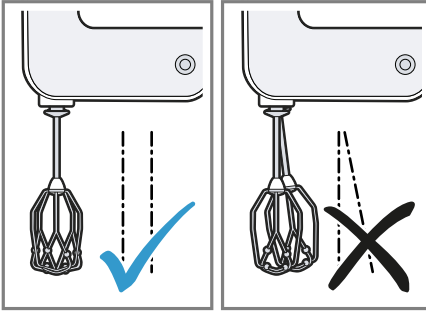
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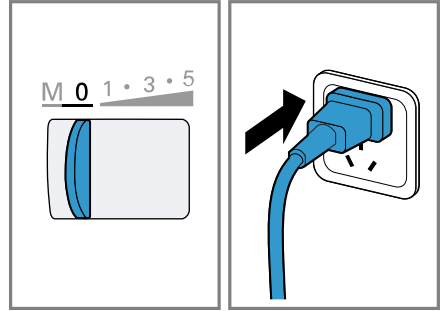
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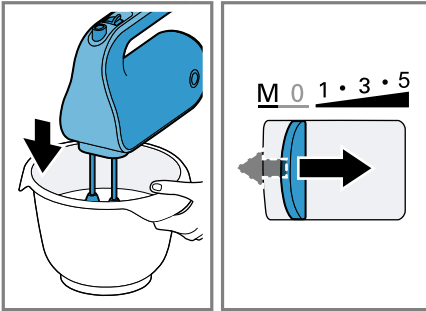
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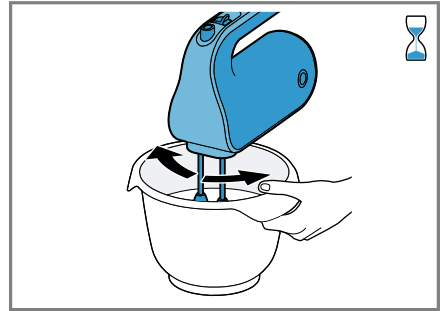
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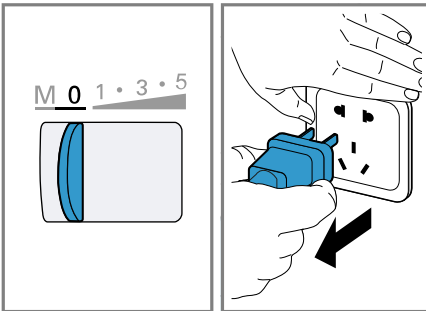
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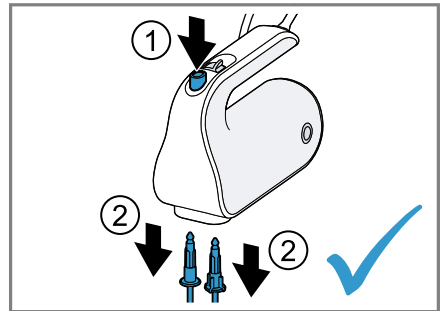
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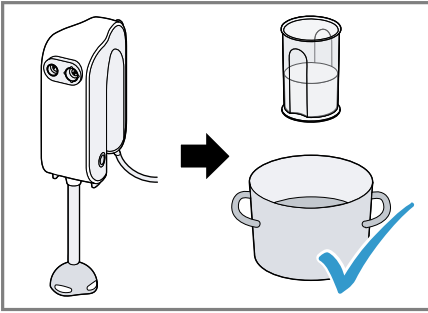
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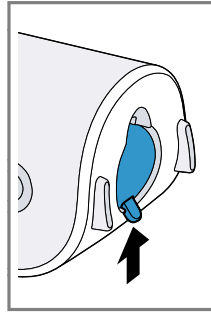
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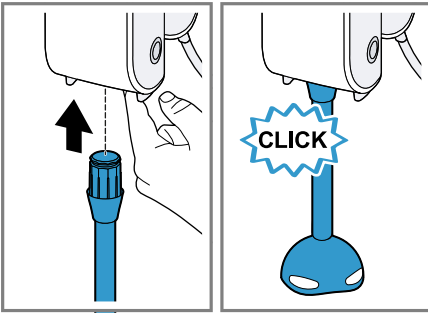
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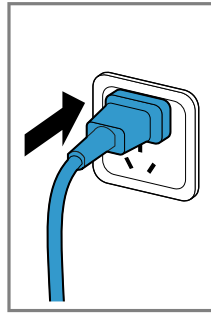
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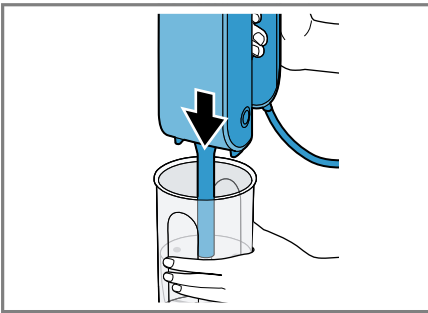
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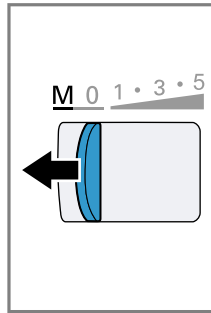
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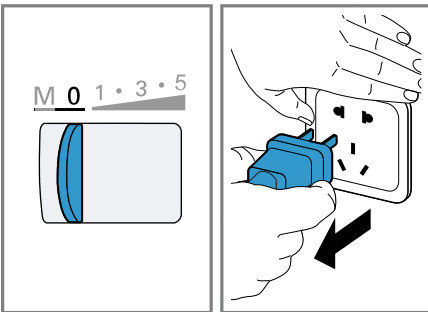
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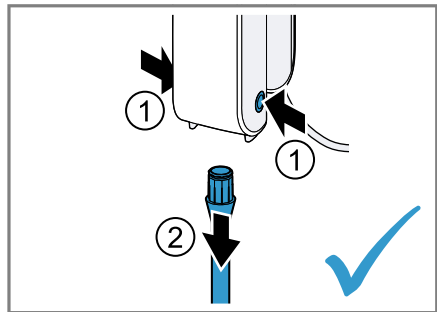
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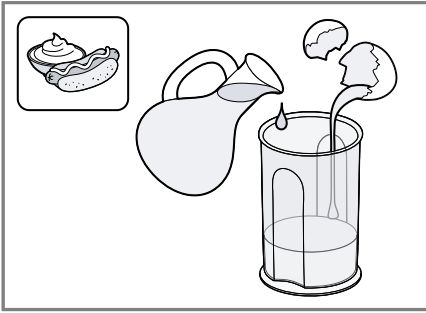
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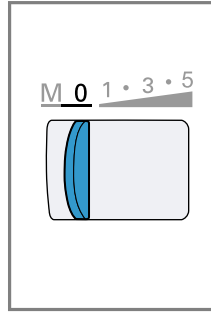
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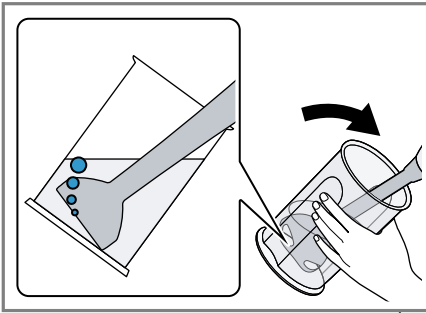
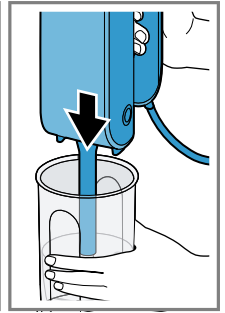
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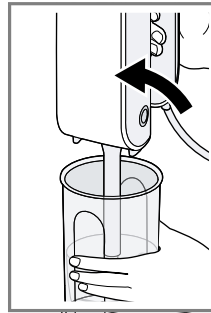
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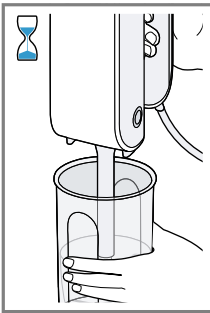
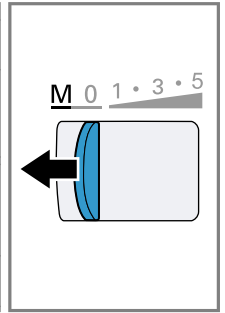
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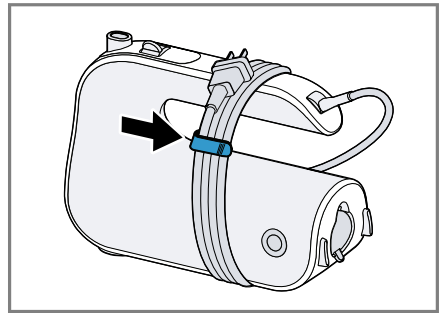
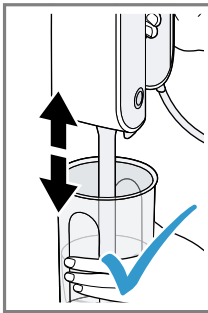
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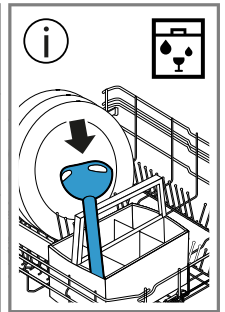


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


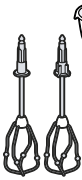





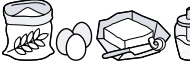



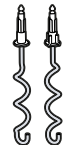










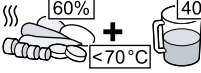

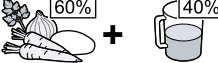








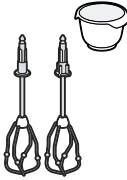





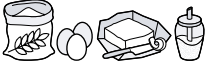





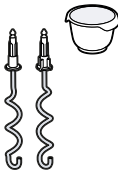






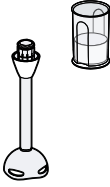



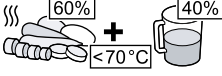

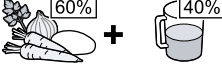

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	✓	✗	✗	✗	✗
	✓	✓	✓	✓	✓



25

MFQM44.. MFQM57..			 MIN-MAX	 00:00	 M 0 1 3-5
	 4-8°C		200-600 g	1-8 min	5
	 21-25°C		1-8 x 	2-5 min	5
			Σ 600-1200 g	30 s ----- 3-4 min	1 ----- 5
			Σ 500-1500 g	30 s ----- 3-5 min	1 ----- 5
			 350-500 g	30 s ----- 3-5 min	1 ----- 5
			 250-500 g	30 s ----- 3-5 min	1 ----- 5
	 21-25°C		1 x 	2½ min	M*
	 60% + 40% <70°C		300-600 g	40 s-3 min	M*
	 60% + 40%		300-600 g	40 s-3 min	M*

MFQM49..			 MIN-MAX	 00:00	
			200-600 g	1-6 min	5
			1-8 x 	2-4 min	5
			 600-1200 g	30 s	1
			 500-1500 g	30 s	1
			 350-500 g	30 s	1
			 250-500 g	30 s	1
			1 x 	2 min	M*
			300-600 g	40 s-2 min	M*
			300-600 g	40 s-2 min	M*

Safety

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.

Only use this appliance:

- With genuine parts and accessories.
- for stirring, beating and mixing soft foods and liquids.
- to knead soft dough.
- In private households and in enclosed spaces in a domestic environment at room temperature.
- for normal processing quantities and for normal processing times for domestic use.
- Up to an altitude of max. 2000 m above sea level.

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

This appliance can be used by persons with reduced physical, sensory or mental capabilities or a 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.

Do not let children play with the appliance.

Cleaning and user maintenance must not be performed by children.

The appliance must not be used by children. Keep children away from the appliance and power cable.

- ▶ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.
- ▶ Never immerse the appliance or the power cord in water or clean in the dishwasher.
- ▶ Never immerse the main unit in the food to be blended.
- ▶ Never operate a damaged appliance.
- ▶ Never let the power cord come into contact with hot parts or be dragged over sharp edges.

en Avoiding material damage

- ▶ Never place the appliance on or near hot surfaces.
- ▶ After switching off, wait until the drive has come to a complete standstill.
- ▶ Keep hands, hair, clothing and utensils away from rotating parts.
- ▶ Never leave the appliance switched on if the power supply is interrupted. The appliance will automatically start up again following the interruption in the power supply.
- ▶ Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- ▶ Never touch the edges of the blades with bare hands.
- ▶ Care should be taken when handling sharp blades, emptying the container and during cleaning.
- ▶ Be careful when processing hot food.
- ▶ Leave boiling food to cool down to at least 70 °C before processing.
- ▶ Follow the cleaning instructions.
- ▶ Clean surfaces which come in contact with food before each use.

Avoiding material damage

- ▶ Do not operate the appliance at no-load.
- ▶ Never use the blender jug in the microwave or oven.

Package contents

The package contents depend on the model. The picture shows the package contents for your model.

→ Fig. 1

A	Main unit
B	FineCreamer whisks
C	Kneading hooks
D	Plastic blender jug
E	Blender foot ¹

¹ Depending on the model

Overview

→ Fig. 2

1	Switch
2	Ejector button
3	Release buttons
4	Apertures (with lock) for inserting the tools
5	Cable clip ¹
6	Self-closing rear aperture
7	FineCreamer whisks
8	Kneading hooks
9	Lid
10	Plastic blender jug
11	Blender foot ¹

¹ Depending on the model

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

Operating elements

Ejector button

For removing the tools.

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

Self-closing rear aperture

For inserting accessories, e.g. blender foot. Only open the lock when the switch is in position **0**.

Release buttons

For removing the accessories from the rear aperture.

Switch

Symbol	Function
0	switched off
1	lowest speed
5	highest speed
M	Instantaneous switching (highest speed) press to the left and hold in place

Note: When the rear aperture is open, the selector switch will not function between levels **1** and **5**.

Tools

Whisks

The whisks are suitable for the following tasks:

- beating egg whites or cream
- making light dough such as sponge mixture, cake mixture or pancake batter

Recommendations for optimum results:

- Use cream with a fat content of at least 30% and when at 4-8 °C
- Whip cream or beat egg whites in a wide jug

Note: To make mayonnaise, use the blender foot.

Kneading hooks

The kneading hooks are suitable for making different types of dough such as yeast dough, bread dough, pizza, strudel or short-crust pastry.

Note: The maximum processing quantity is 500 g flour and ingredients.

Processing food with the tools

Notes

- Only use tools of the same type in pairs.
- Note the shape of the plastic parts on the tools to avoid mixing up the tools!
- Insert the tools one after the other to prevent them from becoming entangled.

→ Fig. **3** - **10**

Blender foot

The blender foot is not suitable for preparing purées consisting solely of potatoes or foods with a similar consistency.

The blender foot is suitable for the following purposes:

- Mixing drinks
- Making pancake batter, mayonnaise, sauces and baby food
- Puréeing cooked food, e.g. fruit, vegetables, soup

Using the blender foot

Notes

- Solid foods should always be cut up and cooked until soft before processing, e.g. apples, potatoes or meat.
- Use the universal cutter for cutting up raw food without adding liquid, e.g. onions, garlic or herbs.
- Before processing the food in a pan, take the pan off the heat.

→ Fig. **11** - **18**

Sample recipe Mayonnaise

- 1 egg (egg yolk and egg white)
- 1 tbsp mustard
- 1 tbsp lemon juice or vinegar
- 200-250 ml oil
- Salt and pepper to taste

Making mayonnaise

Notes

- When using the blender foot, mayonnaise can only be made with whole eggs (egg white and egg yolk).

en Storage

- When making mayonnaise, air underneath the blender foot prevents the ingredients blending together well. For optimum results, let the air escape before mixing.

→ Fig. 19 - 23

Storage

- ▶ To store, the power cord can be wound up and the mains plug secured with the cable clip.

→ Fig. 24

Overview of cleaning

Clean the individual parts as indicated in the table.

→ Fig. 25

Application examples

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

→ Fig. 26

→ Fig. 27

Technical specifications

Product Model	Power Connection (Voltage-Frequency)	Power Rating	Dimensions (H x W x D)
MFQM440VCN, MFQM440KCN, MFQM440MCN, MFQM440WCN, MFQM570BCN	220-240 V ~ 50/60 Hz	500 W	142 x 200 x 75 mm
MFQM490BCN	220-240 V ~ 50/60 Hz	850 W	142 x 200 x 75 mm

Accessories

You can buy accessories from customer service, from specialist retailers or online. www.bosch-home.cn

Note: For the recipes marked with (*) in the recipe table, let the appliance cool down to room temperature after each operating cycle.

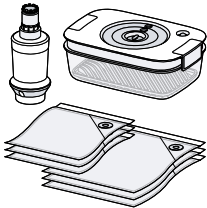
Applicable standard

GB 4706.1	Household and similar electrical appliances – Safety – Part 1: General requirements
GB 4706.30	Household and similar electrical appliances – Safety – Particular requirements for kitchen machines

Only use original accessories, as these have been specifically designed for your appliance.

Accessory	Designation	Use
Universal cutter	MFZ4050	For cutting up food, e.g. meat, hard cheese, onions, garlic, fruit, vegetables, herbs, nuts or almonds.



Accessory	Designation	Use
Fresh Vacuum System 	MSZV1FS1, MSZV1FS1CN	For vacuum-sealing food in Bosch zip bags and storage containers.

Disposing of old appliance

- ▶ Dispose of the appliance in an environmentally friendly manner.

Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

from the dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

The contact details for Customer Service can be found in the Customer Service directory at the end of the manual or on our website.

Warranty conditions

You can make warranty claims for your appliance under the following conditions. The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained



安全性

- 请仔细阅读本说明书。
- 请妥善保管说明书及产品资料以备日后查阅或提供给下一位使用者。

本电器仅限用于：

- 使用原装零件和附件。
- 用于搅拌、打发和混合软质食材和液体。
- 用于揉制软面团。
- 仅限私人家庭和室温下的居家环境室内区域。
- 仅适用家常的加工量和加工时间。
- 最高在海拔 2000 m 使用。

每次使用完毕后及无人照看电器时，或者在组装、拆卸或清洁电器前，以及在电器出现故障时，都必须断开电器的电源连接。

凡身体、感官或智力有缺陷之人士及缺乏相关经验和/或知识之人士，应在负责安全使用机器人员的监督或指导下，了解使用机器可能带来的危险后，方能使用本机器。

严禁孩童将本机器当成玩具玩耍。

孩童不得进行清洁及用户维护的工作。

禁止孩童操作本机器。请确保孩童远离本机器及其电源线。

- ▶ 仅限按规格铭牌所提供之信息连接并运行本机器。
- ▶ 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
- ▶ 请勿将本机器或电源线浸泡在水中，或放入洗碗机洗涤。
- ▶ 切勿将主机浸入混合食材中。
- ▶ 请勿运行已损坏的机器。
- ▶ 切勿让电源线接触高温部件或将其拉过锋利的边缘。
- ▶ 切勿将电器放在高温表面或热源附近。
- ▶ 关断电器后，待驱动装置完全停止再触摸电器。
- ▶ 应保持双手、头发、衣物及其他配件远离旋转的部件。
- ▶ 电源中断时，切勿使本机器处于开机状态。电源中断过后，本机器会自行重新启动。
- ▶ 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。
- ▶ 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。
- ▶ 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。

- ▶ 请按照清洁说明清洁电器。
- ▶ 每次使用前，清洁与食材接触的表面。

避免材料损坏

- ▶ 请勿让电器空载运行。
- ▶ 切勿在微波炉或烤箱中使用搅拌杯。

供货范围

供货范围取决于型号。关于您的型号的供货范围请查看插图。

→ 图 1

A	主机
B	幼滑打发桨
C	揉面钩
D	塑料搅拌杯
E	搅拌脚 ¹

¹ 具体取决于型号

概览

→ 图 2

1	开关
2	弹出按钮
3	释放按钮
4	用于装入工具 (带盖子) 的开口
5	电线夹 ¹
6	可自动关闭的尾部开口
7	幼滑打发桨
8	揉面钩
9	盖子
10	塑料搅拌杯
11	搅拌脚 ¹

¹ 具体取决于型号

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。

控制元件

弹出按钮

用于取下工具。

注：只有当开关处于 0 位时才能按下弹出按钮。

可自动关闭的尾部开口

用于装入附件，例如搅拌脚。只能在开关位置 0 打开封盖。

释放按钮

用于从尾部开口取下附件。

开关

符号	功能
0	已关闭
1	最低转速
5	最高转速
M	向左按住瞬间开关 (最高转速) 不放

注：在尾部开口处于打开状态时，档位开关 1 至 5 不起作用。

工具

打发桨

打发桨适合于以下应用：

- 搅打蛋白或奶油
- 制作轻面团，例如饼干面团、面糊、油煎饼面团

获得最佳效果的建议：

- 使用脂肪含量至少 30 % 且温度为 4-8 °C 的奶油
- 在广口容器中打发奶油或蛋清

注：用搅拌脚制作蛋黄酱。

揉面钩

揉面钩适用于制作各种面团，例如发酵面团、面包面团、披萨面团、薄面卷面团或糕点面团。

注：面粉和配料的最大处理量为 500 g。

用工具加工食材

注意

- 仅限使用成对相同类型的工具。
- 为了防止发生混淆、要注意工具上的塑料部件的形状！
- 逐一将工具插入，以免卡住。

→ 图 9 - 10

zh 搅拌脚

搅拌脚

搅拌脚不适用于制作纯土豆泥或其他类似的泥状食材。

搅拌脚适合以下应用：

- 搅拌饮料
- 制作油煎饼面团、蛋黄酱、调味汁和婴儿食品
- 将已煮好的食物做成泥，例如水果、蔬菜、汤

使用搅拌脚

注意

- 加工苹果、土豆或肉类等固体食材前，务必先将它们切碎并煮软。
- 在不添加液体的情况下切碎生鲜食物，例如洋葱、大蒜或香草时，请使用多用途切碎附件。
- 在炖锅内加工食材前，请先将炖锅从烹饪区上取下。

→ 图 11 - 18

蛋黄酱示例食谱

- 1 个鸡蛋 (蛋黄和蛋白)
- 1 汤匙芥末
- 1 汤匙柠檬汁或醋
- 200-250 毫升食用油
- 盐和胡椒适量

制作蛋黄酱

注意

- 只能使用整颗蛋 (蛋白和蛋黄) 用搅拌脚制作蛋黄酱。

技术规格

产品型号	电源 (电压/频率)	输出	尺寸 (高 x 宽 x 深)
MFQM440VCN, MFQM440KCN, MFQM440MCN, MFQM440WCN, MFQM570BCN	220-240 V ~ 50/60 Hz	500 W	142 x 200 x 75 mm
MFQM490BCN	220-240 V ~ 50/60 Hz	850 W	142 x 200 x 75 mm

附件

可向客户服务、专业经销商或在线购买附件。

www.bosch-home.cn

- 制作蛋黄酱时，搅拌脚下方的空气会导致混合不充分。为了获得最佳结果，请在搅拌前让空气排出。

→ 图 19 - 23

存放

- ▶ 存放时，可将电源线卷起，并用电线夹固定电源插头。

→ 图 24

清洁概述

清洁各个部件，如表格所示。

→ 图 25

应用实例

请务必注意表格中的最大加工量和加工时间。

→ 图 26


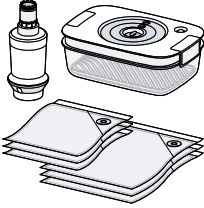
→ 图 27

注：针对食谱表中用 (*) 标记的食谱，在每个运行周期后需让电器冷却至室温！

执行标准

GB 4706.1	家用和类似用途电器的安全 第1部分：通用要求
GB 4706.30	家用和类似用途电器的安全 厨房机械的特殊要求

请仅使用原装附件，因其完全搭配您的电器。

附件	名称	使用
多用途切碎附件 	MFZ4050	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。
真空保鲜系统 	MSZV1FS1、MSZV1FS1CN	用于将博世真空拉链袋和真空保鲜盒内的食品抽真空。

处理旧机器

- ▶ 按环保的方式废弃处理机器。
关于有效的回收处理方法的信息，请咨询专业经销商以及市政当局或城市管理部门。

客户服务

有关您所在国家／地区的保修期和保修条款的详细信息，请向本公司的客户服务、经销商或在本公司网站查询。

有关客户服务的联系信息，请查看本说明书后面的客户服务索引或本公司的网站。

保修

您有权根据下列条件要求为您的机器提供保修。

本电器的保修条款由电器售出国的代表处确定。有关这些条款的详细信息，请向购买电器的零售商洽询。当根据保修条款进行任何索赔时，必须出具销售凭证或收据。

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