



BOSCH MQWPL2000 Hand Mixer User Manual

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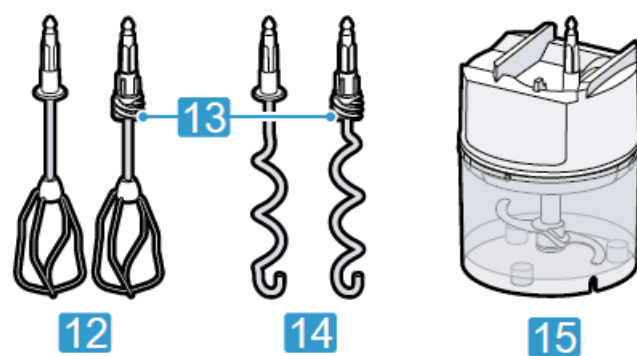
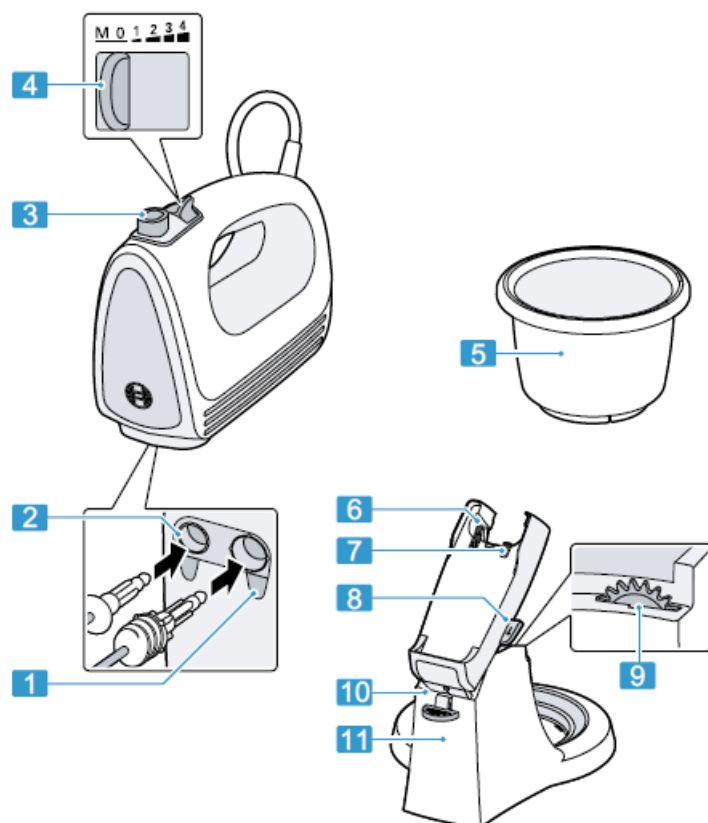


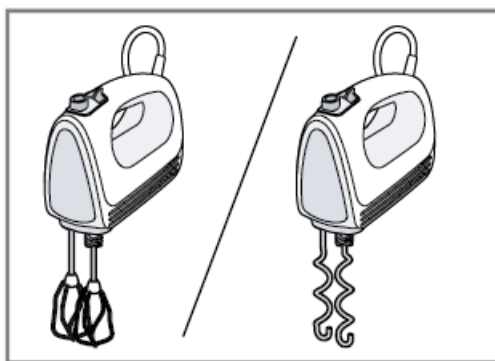
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BOSCH MQWPL2000 Hand Mixer

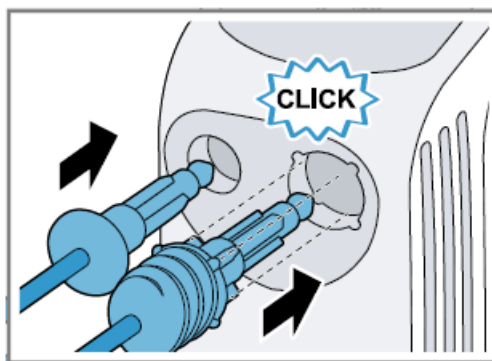


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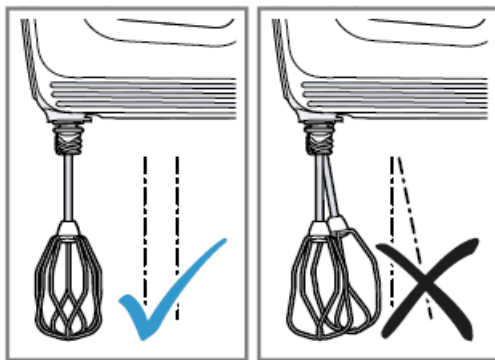




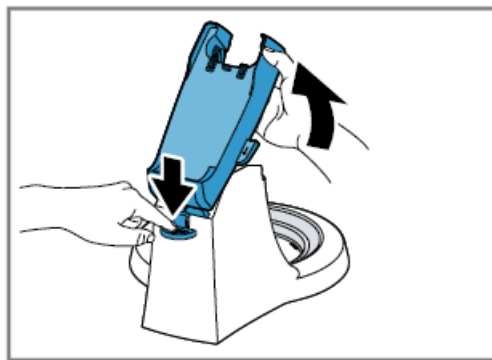
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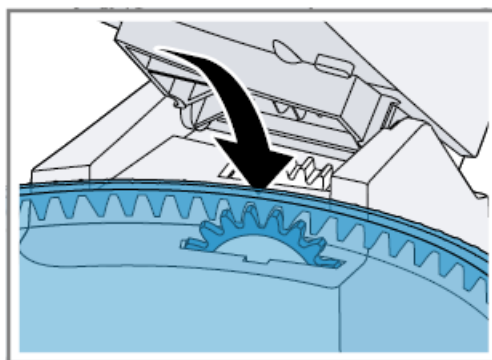
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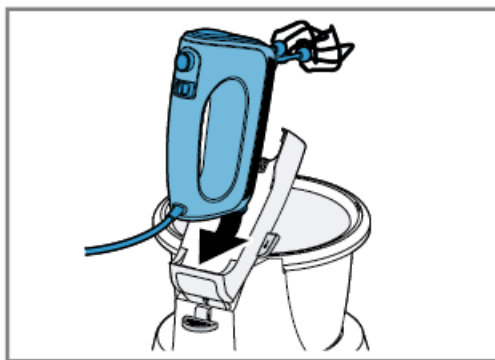
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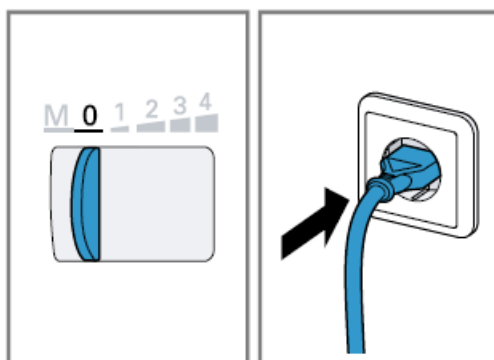
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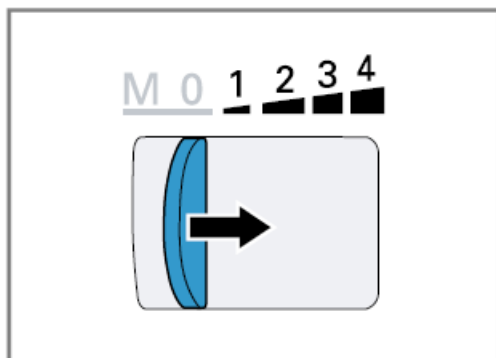
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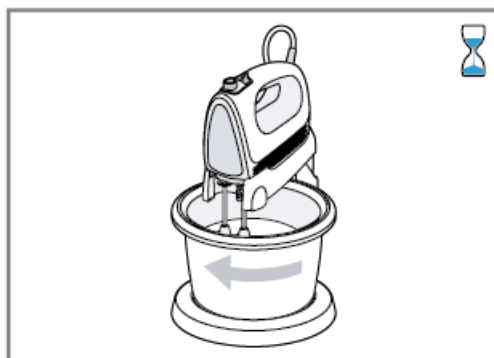
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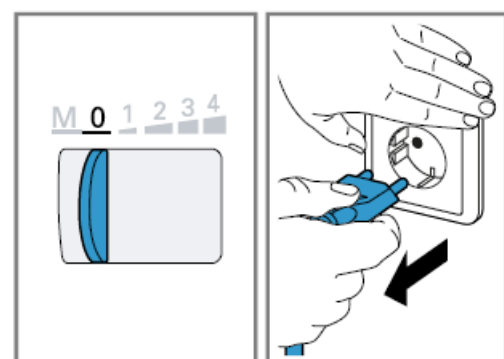
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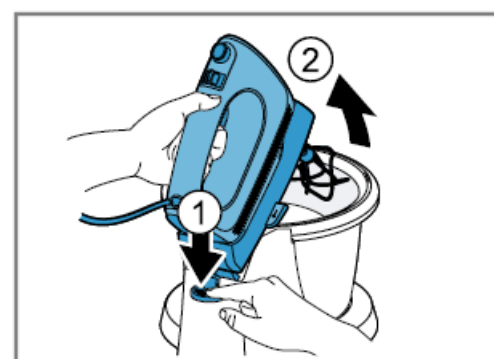
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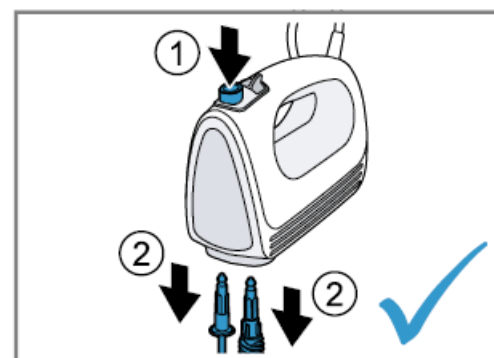
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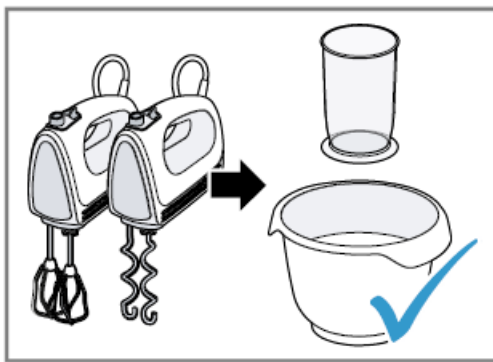
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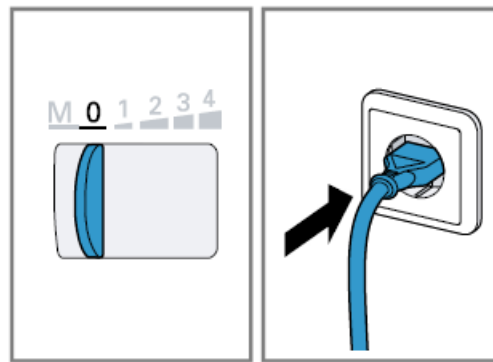
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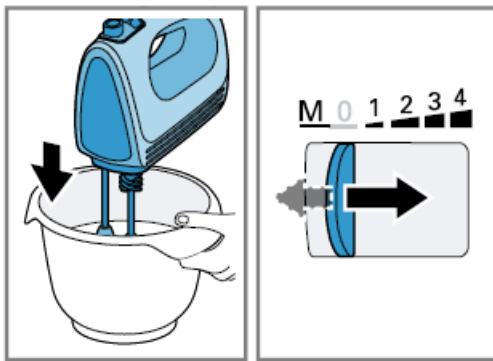
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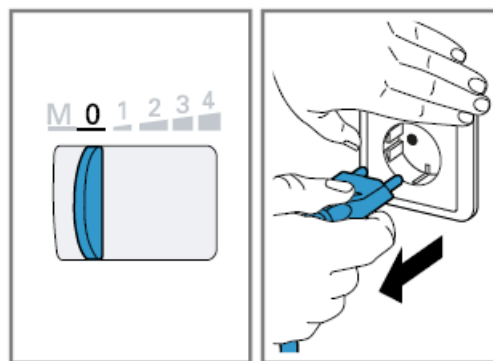
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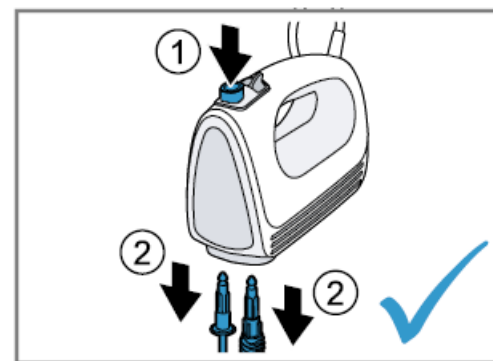
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22



23

	✓	✗	✗	✗	✗
	✓	✓	✓	✓	✓

24

					
			200-600 g	1-8 min	4
			1-8 x  2-6 x 	2-5 min	4
			Σ 600-1200 g	30 s 4-5 min	1 4
			Σ 500-1500 g	30 s 3-5 min	1 4
			350-500 g	30 s 4-5 min	1 4
			250-500 g	30 s 3-5 min	1 4

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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.
- Only use the appliance stand with the hand mixer provided. 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. Children must not 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 operate a damaged appliance.
- Never let the power cord come into contact with hot parts or be dragged over sharp edges.
- 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 open the swivel arm during processing.
- 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.
- Do not place the hand mixer on the appliance stand or take off the stand until the drive has stopped and the mains plug has been pulled out.
- Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- Do not reach into the bowl or housing when lowering the swivel arm.
- Process hot food carefully.
- 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.

Overview

Fig. 1

1. Openings for the locking mechanism
2. Aperture for inserting the tools
3. Ejector button
4. Switch
5. Mixing bowl
6. Drive gear wheel
7. Locking mechanism for the hand mixer
8. Lever for the locking mechanism
9. Bowl drive
10. Release button for the swivel arm
11. Appliance stand with swivel arm
12. Turbo stirring whisks
13. Worm drive gear
14. Kneading hooks
15. Universal cutter* **

*Depending on the model

**separate operating instructions

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.

Switch

Symbol Function

- 0. switched off
- 1. lowest speed
- 4. highest speed
- M. Instantaneous switching (highest speed) press to the left and hold in place

Tools

Beating whisks

The beating whisks are suitable for the following applications:

- beat egg whites or cream
- make light dough such as e.g. sponge mixture, cake mixture, 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

The stirring whisks are not suitable:

- for making mayonnaise
- for processing heavy dough

Kneading hooks

The kneading hook is suitable for making different doughs like yeast dough, bread dough, pizza, strudel or shortcrust pastry.

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

Preparing the appliance

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. 2 – 4

Using with the appliance stand

Only use tools that come with the appliance stand.

Fig. 5 – 17

Using without the appliance stand

Fig. 18 – 23

Overview of cleaning

Clean the individual parts as indicated in the table.

Fig. 24

Application examples

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

Fig. 25

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.

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 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.

Documents / Resources

	<p>BOSCH MQWPL2000 Hand Mixer [pdf] User Manual MQWPL2000, Hand Mixer, MQWPL2000 Hand Mixer</p>
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