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# Styline / HomeProfessional

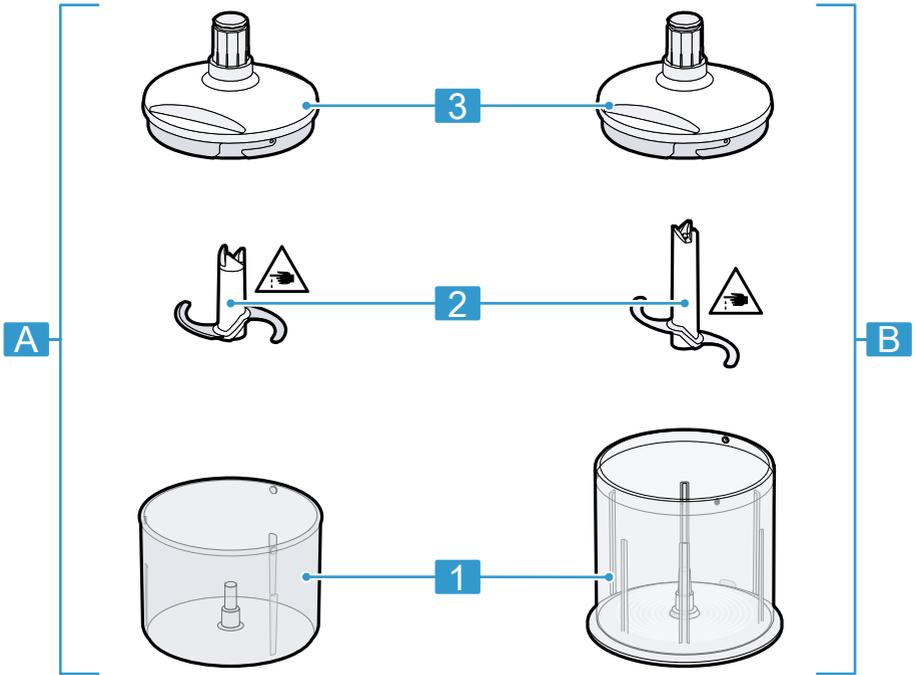
MFQ4...

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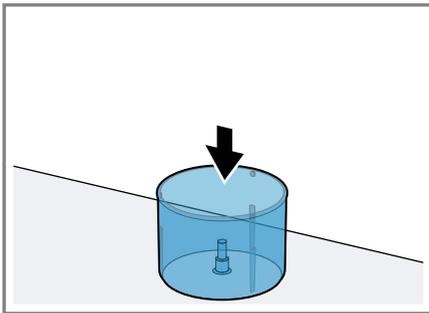
Information for Use

Accessories

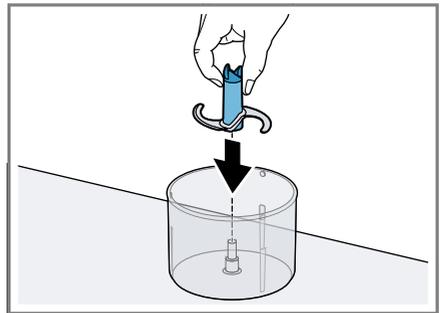




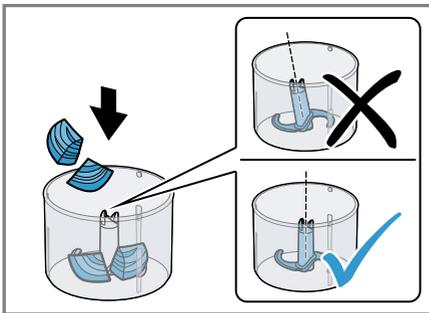
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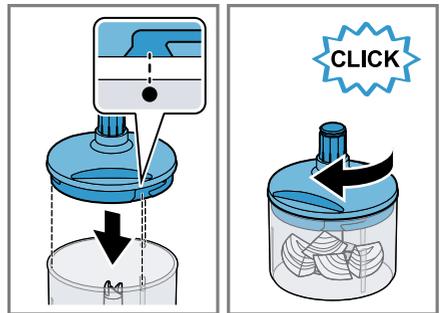
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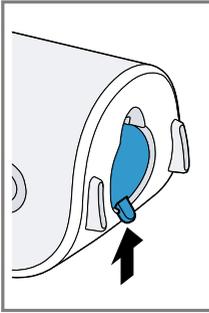
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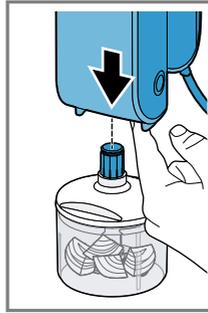
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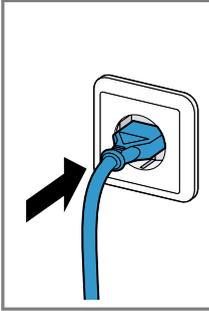
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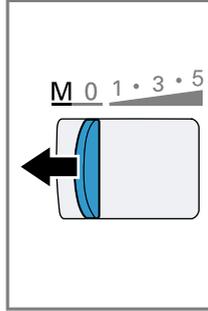
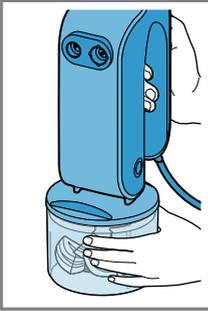
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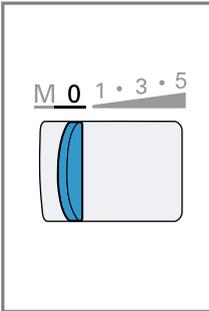
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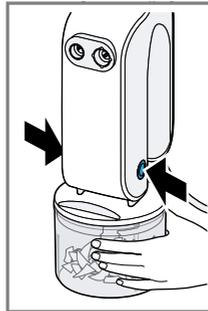
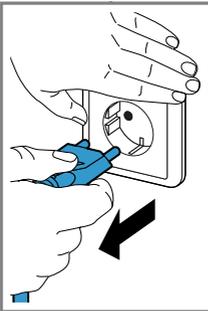
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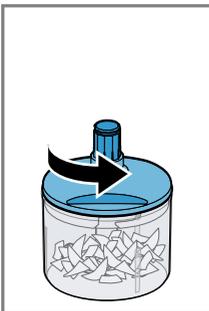
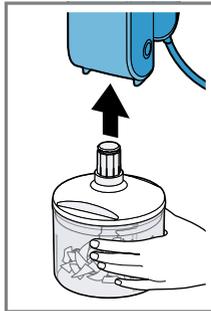
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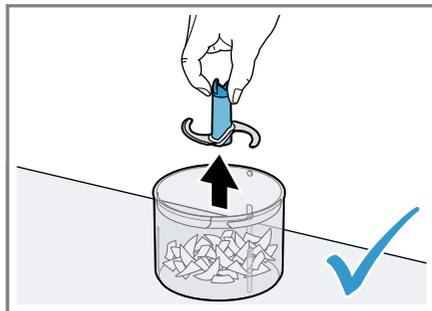
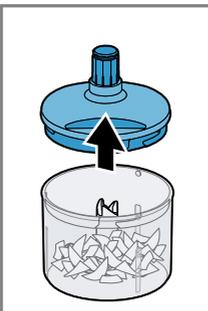
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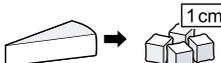
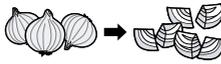
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12



13

|  |   |  |           |   |
|--|--|---|--|---|
| <br> |   |  | 50 - 100 g   | 10 - 20 s   |
|  |   |  | 50 - 100 g   | 20 - 40 s   |
|  |   |  | 5 - 20 x  | 3 - 15 s  |
|  |   |  | 50 - 100 g   | 2 x 2 s   |
|  |   |  | 5 - 15 g   | 8 - 20 s  |
|  |   |  | 50 - 150 g   | 5 - 30 s  |
|  |  |   | 150 g  | <input checked="" type="radio"/> <b>L</b> 7 - 10 s<br><input checked="" type="radio"/> <b>M</b> 16 - 20 s<br><input type="radio"/> <b>S</b> 20 - 30 s |
|  |  |   |  |   |

14

|   |  |  |  |  |  |
|---|---|---|---|---|---|
|  | <input checked="" type="checkbox"/>   |
|  | <input checked="" type="checkbox"/>   |
|  | <input checked="" type="checkbox"/>   |

15

## Safety

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

Only use the accessories:

- with a hand mixer MFQ4....
- 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.

## Avoiding material damage

- ▶ Never use the chopper container in the microwave or oven.
- ▶ Never immerse the gear attachment in liquids and do not clean in the dishwasher.

## Overview

→ Fig. **1**

|          |                                 |
|----------|---------------------------------|
| <b>A</b> | Chopper L <sup>1</sup>          |
| <b>B</b> | Chopper XL <sup>1</sup>         |
| <b>1</b> | Container for chopper           |
| <b>2</b> | Universal blade                 |
| <b>3</b> | Gear attachment for the chopper |

## Chopper

The chopper 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 chopper 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 chopper

→ 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

##### CNHR22:

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

##### Preparation

- Place the ingredients in the chopper and mix for 3 seconds at setting **M**.

##### CNHR22C:

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

##### Preparation

- Place the ingredients in the chopper and mix for 2 seconds at setting **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

<sup>1</sup> Depending on the model

## en Overview of cleaning

### 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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