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Accessories

MFQM...

MSZV1FS1CN

[zh] 使用说明书
[en] User manual

附件
Accessories

8
10

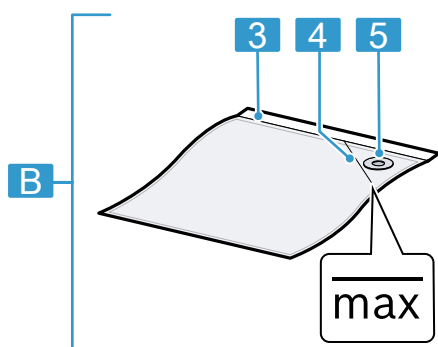
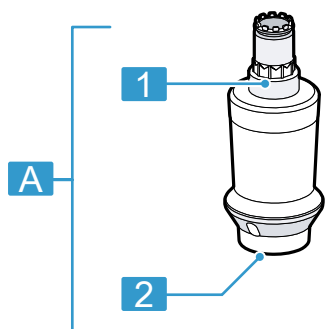


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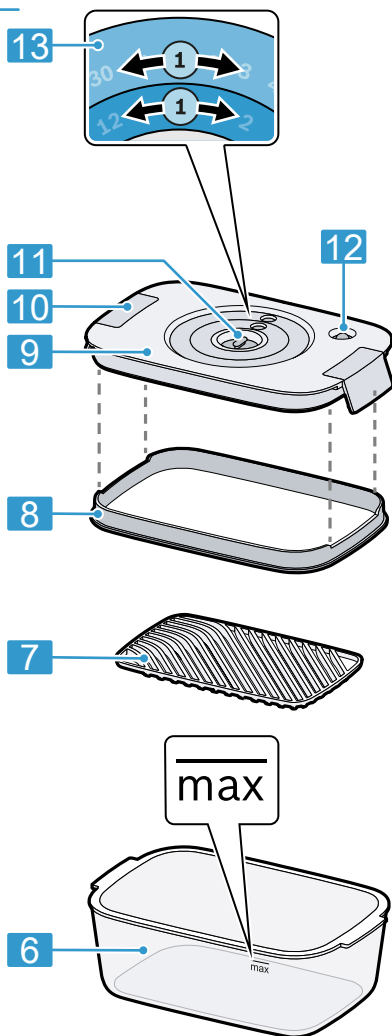


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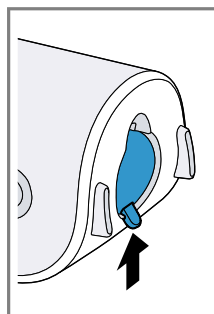
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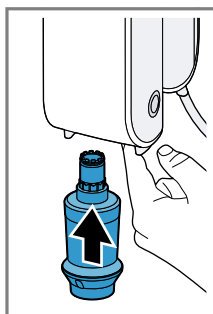
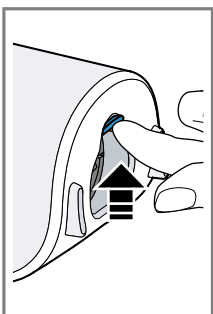
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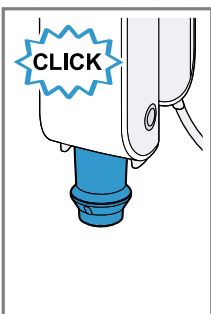
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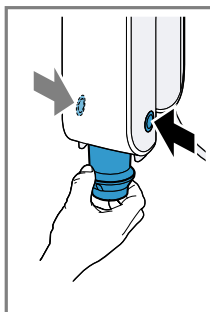


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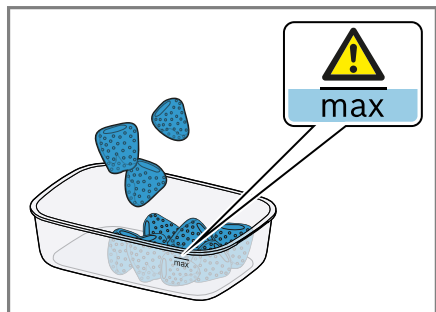
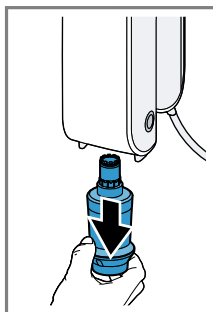


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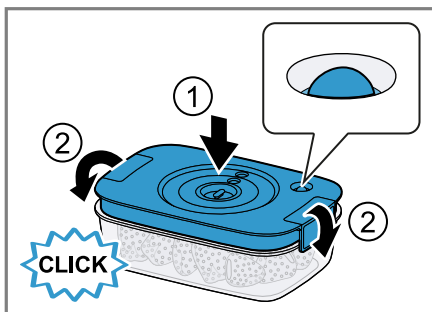




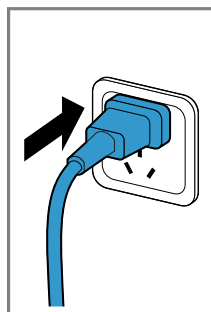
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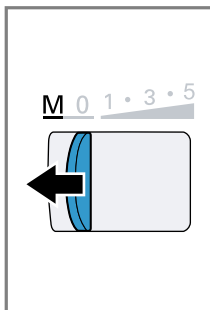
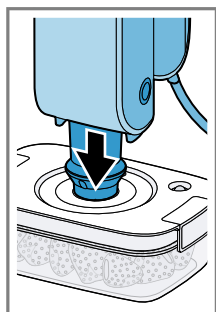
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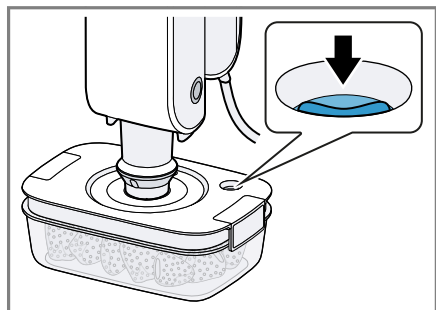
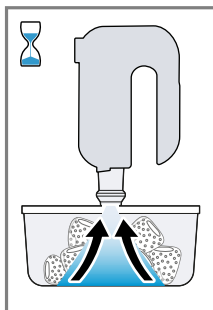
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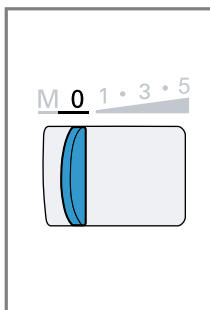
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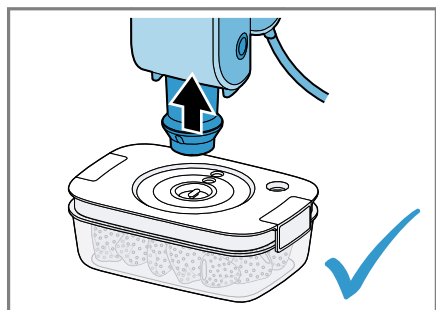
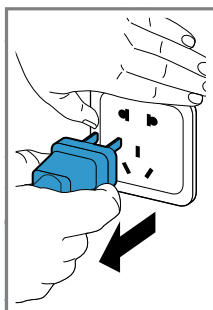
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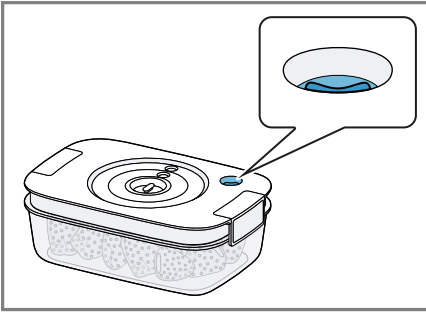
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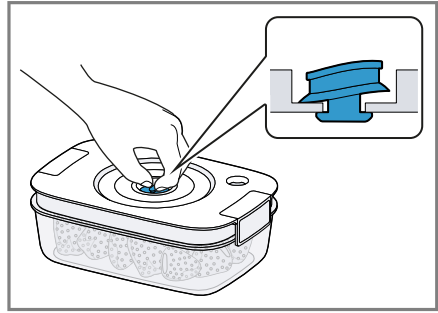
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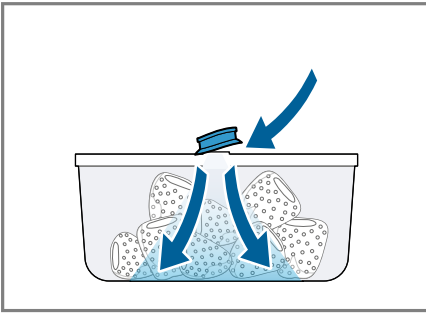
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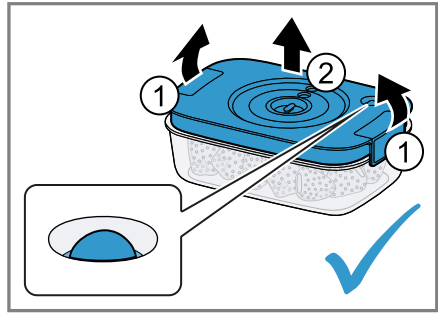
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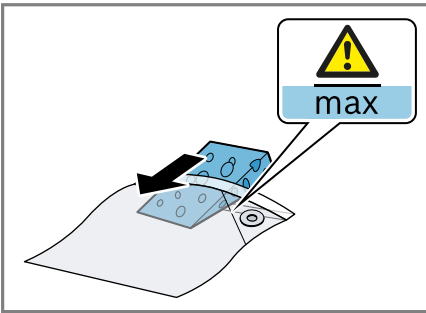
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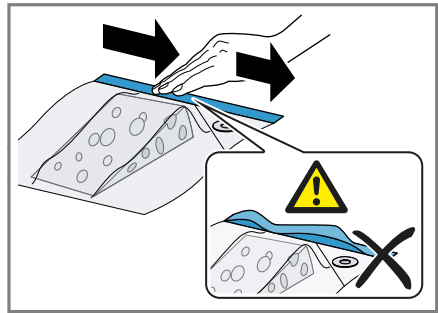
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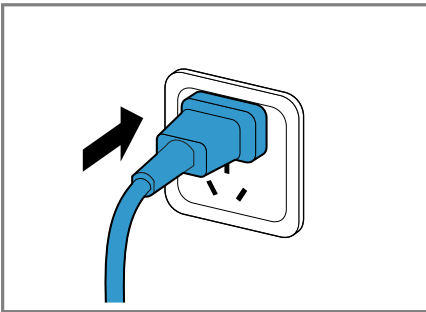
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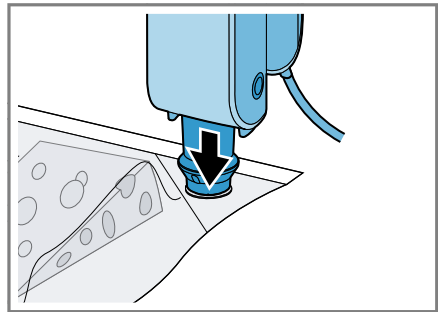
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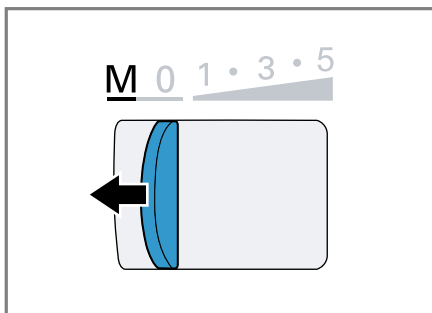
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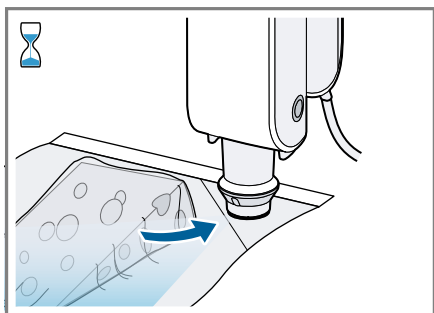
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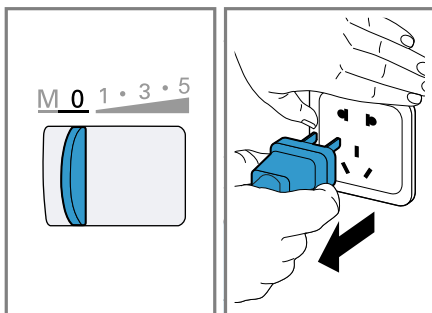
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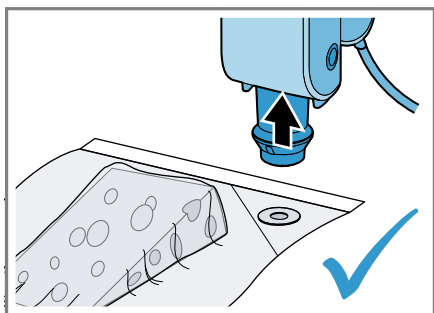
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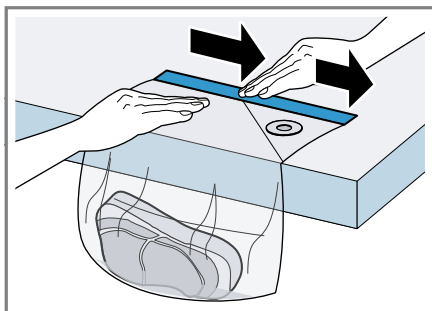
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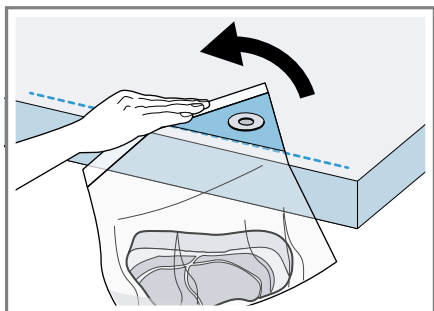
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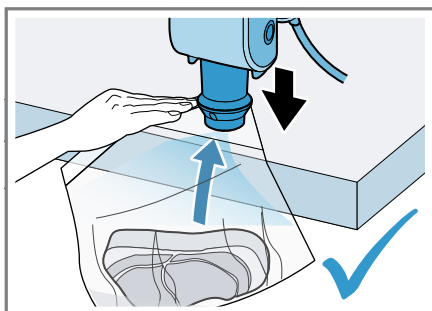
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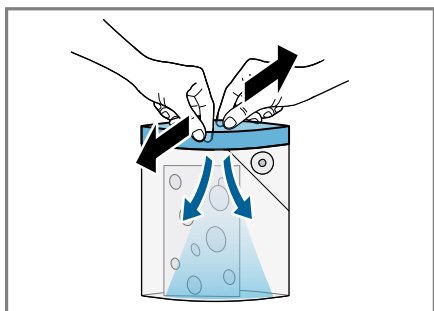
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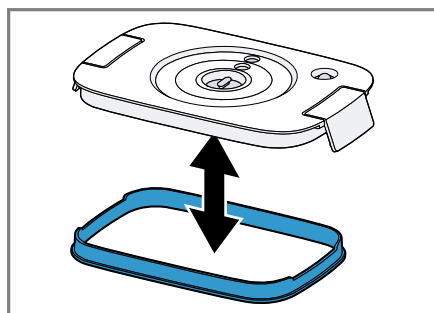
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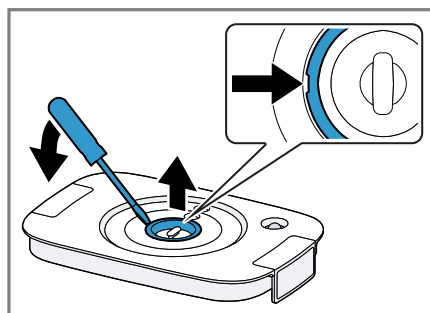
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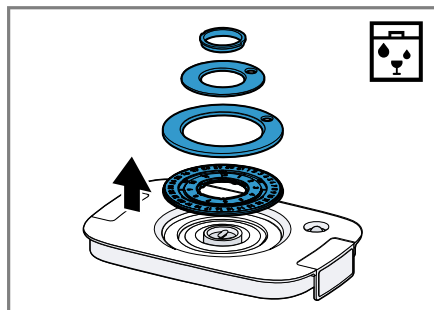
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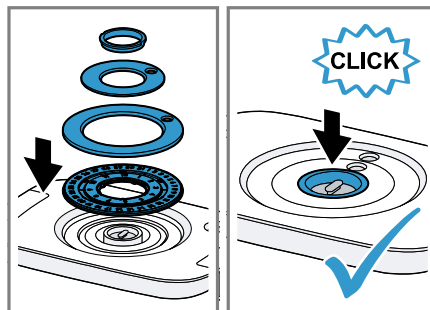
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 安全须知

- 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。

玻璃真空保鲜盒可在 -20 °C 至 300 °C 的温度范围内安全使用。

盖子和接水盘可在 -18 °C 至 70 °C 的温度范围内安全使用。

真空拉链袋可在 -18 °C 至 95 °C 的温度范围内使用30分钟。

不要把真空拉链袋，盖子和接水盘放入微波炉中。

放入微波炉使用之前，请先取下真空保鲜盒盖。

- ▶ 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。
- ▶ 不得将高温玻璃保鲜盒放入水中。让真空保鲜盒慢慢冷却。
- ▶ 请注意厨房卫生的规定。所有配料必须完全干净卫生。
- ▶ 必须等待食物冷却后才能进行真空封存。
- ▶ 即使已经保存食物，也要检查其质量。请勿使用质量存疑的食物。
- ▶ 请勿使用存放过未加工的肉、鱼或家禽等食材的袋子。
- ▶ 请让儿童远离真空拉链袋。
- ▶ 请勿让儿童玩耍真空拉链袋。

避免材料损坏

- ▶ 切勿将真空泵浸泡在液体中，切勿在水龙头下用水冲洗或放入洗碗机洗涤。
- ▶ 切勿让锐利物品或金属物品接触密封元件。

概览

→ 

A	真空泵
B	真空拉链袋 ¹
C	真空保鲜盒
1	主机接口
2	真空阀
3	拉链袋封口
4	标线 max

¹ 具体取决于型号

5	真空封口
6	Tritan 塑料或玻璃容器 ¹
7	接水盘 ¹
8	盒盖垫圈
9	盖子
10	密封扣夹
11	真空封口
12	真空指示器
13	日期设置拨环 (日 / 月)

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。

一般注意事项

- 食材真空封存不能代替冷藏箱或冷冻箱的存放功能。

- 在抽真空前检查所有部件是否干净且干燥。此时要特别注意密封元件。

真空泵

真空泵适合将博世真空拉链袋和真空保鲜盒抽真空。

请勿将主机与真空泵一起使用超过 10 分钟。稍后让主机和泵冷却。

根据型号对电器作好使用准备。

安装和取下真空泵¹

→ 图 2 - 4

真空保鲜盒

真空保鲜盒适合用于在真空中保存食材，以延长放入其中的食材的新鲜度和保质期；也可以用于腌制食材或在微波炉中重新加热食材。

玻璃真空保鲜盒适合在烤箱中使用。可以直接从冷冻箱将玻璃真空保鲜盒放在加热的烤箱中。

玻璃保鲜盒和共聚酯塑料保鲜盒的密封扣夹是不同的。根据保鲜盒的类型使用合适的盒盖。

真空保鲜盒的真空密封

请勿填充超过真空保鲜盒上部边缘下 1 cm 处。

要求：必须正确装入盒盖垫圈。

→ 图 5 - 11

注：保存经真空密封的保鲜盒时，盒盖应朝上。

在存在真空的状态下取下盒盖

→ 图 12 - 13

真空拉链袋

真空拉链袋可用于真空存放或腌制食材，或进行真空低温烹饪准备。

建议使用合适容器以保存液体（例如汤）。

在真空密封前，请去除骨头等食材上的锋利或尖锐的部分，以免损坏真空拉链袋。

真空封存真空拉链袋

注意

- 请勿将真空拉链袋填装过满。请保持真空封口区域干净。

- 如拉链袋封口不干净或未完全拉上，则无法产生真空。

→ 图 16 - 23

真空密封多汁、有水份或腌制的食物

真空密封多汁、有水份或腌制的食物时，应将真空拉链袋悬挂在工作台上。

注：请在汁液超过超过标线 max 前放开按钮。

→ 图 24 - 26

在存在真空的状态下打开拉链袋

- ▶ 将拉链封口完全拉开，即可打开拉链袋。

→ 图 27

真空低温烹饪

- 在准备真空低温烹饪的食材时请务必注意使用说明和卫生说明。
- 请勿将真空封口浸入水中。

清洁概述

清洁各个部件，如表格所示。

→ 图 28

仔细清洁真空拉链袋并将其完全擦干，以备将来重新使用。

清洁真空保鲜盒

注意

- 取下盒盖垫圈进行清洁。
- 可以取下盒盖上的设置拨环，以便进行彻底清洁。

→ 图 29 - 32

专用附件

您可以在从售后服务部门、专卖店或在线商店购买附件。仅可使用专为本电器而设计的原装配件。

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不同型号的电器，附件也会有所不同。购买附件时，请务必提供电器的正确产品号（E 编号）。

圆形保鲜盒（MMZV0S..）专为 VitaPower 真空搅拌机所开发，但也兼容保鲜真空系统。保鲜盒无真空指示器。真空密封时间约为 45 秒。

¹ 具体取决于型号



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.

The storage containers made of glass are suitable for a temperature range of -20 °C to 300 °C.

The lid and the drip tray are suitable for a temperature range of -18 °C to 70 °C.

The vacuum zipper bags are suitable for a temperature range of -18 °C to 95 °C for 30 minutes.

Do not use the vacuum zipper bags, the lid and the drip tray in the microwave.

Before using the containers in the microwave, remove the lid from the container.

- ▶ Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
- ▶ Do not put the glass containers in water if they are hot. Let the container cool down slowly.
- ▶ Observe the rules of hygiene in the kitchen. All ingredients must be hygienically faultless.
- ▶ Always allow food to cool down before vacuum-sealing.
- ▶ Also check the quality of food after storage. Do not use food of dubious quality.
- ▶ Do not reuse bags in which raw meat, raw fish or raw poultry have been stored.
- ▶ Keep children away from vacuum zipper bags.
- ▶ Do not allow children to play with vacuum zipper bags.

Avoiding material damage

- ▶ Never immerse the vacuum pump in liquids and never clean it under running water or in the dishwasher.
- ▶ Never reach into sealing elements with sharp, pointed or metal objects.

Overview

→ Fig. 1

A	Vacuum pump
B	Vacuum zipper bag ¹
C	Storage container
1	Connection for main unit
2	Vacuum valve
3	Zip lock

¹ Depending on the model

4	Mark line max
5	Vacuum seal
6	Container made of Tritan plastic or glass ¹
7	Drip tray ¹
8	Lid seal
9	Lid
10	Sealing clips
11	Vacuum seal
12	Vacuum indicator
13	Setting rings for date (day/month)

¹ Depending on the model

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

General information

- Storing food in a vacuum is not a substitute for storing it in the refrigerator or freezer.
- Check that all parts are clean and dry before vacuum-sealing. When doing so, pay particular attention to the sealing elements.

Vacuum pump

The vacuum pump is suitable for vacuum-sealing Bosch zipper bags and storage containers.

Do not use the main unit with the vacuum pump for more than 10 minutes. Then leave the main unit and the pump to cool down. Prepare the appliance for use depending on the model.

Fitting and removing the vacuum pump¹

→ Fig. 2 - 4

Storage containers

The storage containers are suitable for storing food under vacuum to preserve the freshness and extend the shelf life of food contained in them, to marinate food or to warm it in the microwave.

The storage container made of glass is also suitable for use in an oven. It can be put in the heated oven directly from the freezer.

The containers made of glass and Tritan plastic have different sealing clips. Use the appropriate lid depending on the container.

Vacuum-sealing with storage containers

Do not fill the container higher than 1 cm below the rim.

Requirement: The lid seal must be inserted correctly.

→ Fig. 5 - 11

Note: Store the vacuum-sealed container with the lid facing up.

Removing the lid with vacuum applied

→ Fig. 12 - 15

Vacuum zipper bags

The vacuum zipper bags are suitable for storing food under vacuum, marinating it or preparing it for sous-vide cooking.

We recommend using containers for storing liquids (such as soup).

Before vacuum-sealing, remove sharp or pointed parts (e. g. bones) from the food in order not to damage the vacuum zipper bags.

Vacuum-sealing with zipper bags

Notes

- Do not overfill the bag. Keep the area of the vacuum seal clean.
- If the zip lock is not clean and completely closed, no vacuum will be generated.

→ Fig. 16 - 23

¹ Depending on the model

en Overview of cleaning

Vacuum-sealing juicy, moist or marinated food

When vacuum-sealing juicy, moist or marinated food, hang the vacuum zipper bag from the worktop.

Note: Release the button before any liquid crosses the **max** line.

→ Fig. 24 - 26

Opening zipper bags under vacuum

- To open the bag, pull the zip lock completely apart.

→ Fig. 27

Sous-vide cooking

- When preparing food for sous-vide cooking, always follow the application and hygiene instructions.
- Do not immerse the vacuum seal in water.

Overview of cleaning

Clean the individual parts as indicated in the table.

→ Fig. 28

Carefully clean and completely dry off vacuum zipper bags which will be reused.

Cleaning the storage containers

Note

- Remove the lid seal for cleaning.
- The setting rings in the lid can be removed in order to clean them thoroughly.

→ Fig. 29 - 32

Special accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use genuine accessories as these have been specifically designed for your appliance.

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Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance.

The round containers (MMZV0S..) are designed for the VitaPower vacuum blender but are also compatible with the Fresh Vacuum system. The containers do not have a vacuum indicator. The vacuum time is approx. 45 seconds.



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

产地: 宁波

制造商: 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

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