

BRAUN

TributeCollection

Food processor



Instructions

Type 3202

www.braunhousehold.com

FX 3030

1 YEAR WARRANTY

Manufacturer warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. Manufacturer, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Manufacturer will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Manufacturer Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: warranty service does NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than Manufacturer or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Manufacturer shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how

long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your appliance should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our Customer Service Representatives; 855.927.4383, or send the defective product to Customer Service to the following address:

RELIABLE CARE SERVICE CENTER

2 Alpine Ct

STE 102

Chestnut Ridge, NY 10977

855.927.4383 | service@braunpartsusa.com

**For Parts & Service In
The USA Contact Us:**



855.927.4383
service@braunpartsusa.com

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5722010334-01/1.21 – FX 3030 US

OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

READ ALL INSTRUCTIONS

1. Blades are sharp. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing, inserting the chopping blade or disc for the food processor and chopper accessories. Always verify that the accessory enclosure is free of cracks or other damages.
2. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
3. Turn the appliance off. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
4. To protect against electrical shock, do not put the motor part, cord or electrical plug in water or other liquids.
5. The use of attachments, including canning or ordinary jars, not recommended or sold by Braun may cause fire, electrical shock, or risk of injury to persons.
6. Regularly inspect the power cord, power plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions.
7. Return the appliance to the nearest authorized Braun service center for examination, repair or adjustment.
8. Avoid any contact with blades or moveable parts.

9. Do not use outdoors or for anything other than its intended purpose.
10. Keep hands and utensils away from moving blades or discs while processing food to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.
11. To avoid injury, never place cutting blade or discs on base without first putting bowl properly in place.
12. Be certain cover is securely locked in place before operating appliance.
13. Never feed food by hand. Always use food pusher.
14. Do not attempt to defeat the cover interlock mechanism.
15. Do not fill the bowl above the rated capacity to avoid risk of injury due to damage to the cover bowl.
16. Do not let cord hang over edge of table or counter, or touch hot surface.
17. Maximum rating is based on the food processor bowl that draws the greatest power and other recommended attachments may draw significantly less power.
18. We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

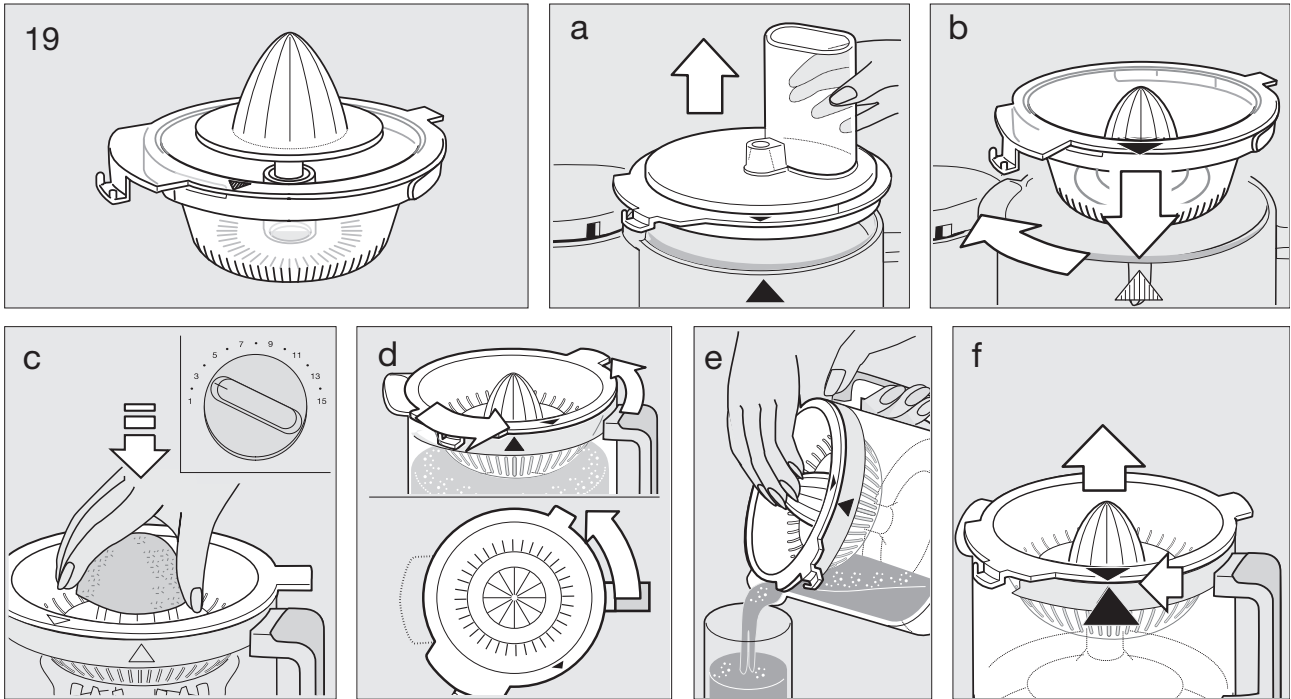
PARTS DESCRIPTION

See diagram on the following pages

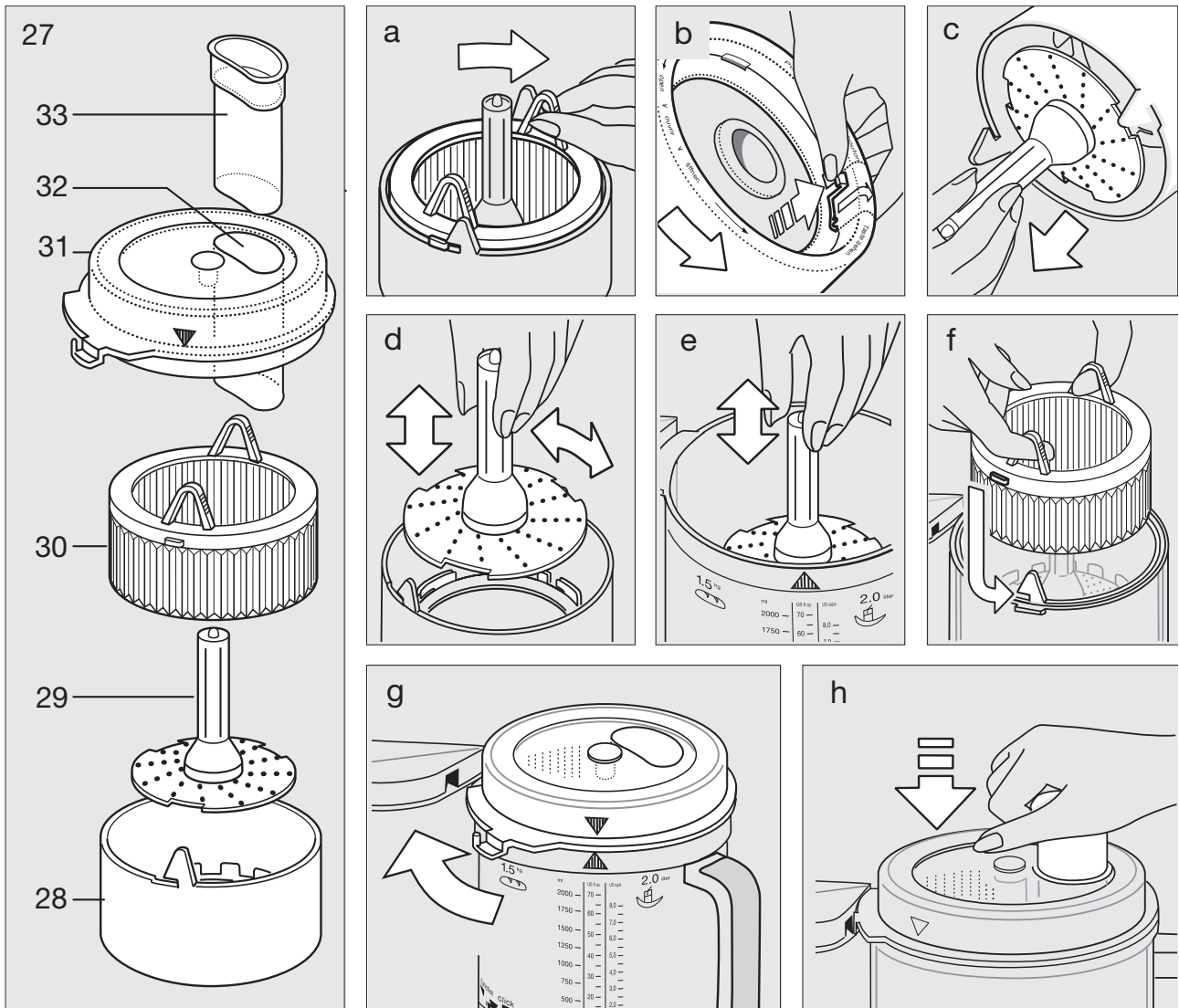
- 1 Motor block
- 2 Cord storage
- 3 Motor switch (on = «I», off = «O»)
- 4 Pulse mode «P»
- 5 Variable speed regulator (1-15)
- 6 Food processor bowl
- 7 Lid for food processor bowl
- 8 Pusher for lid
- 9 Blade for food processor bowl with protective cover
- 10 Insert carrier
- 11 Fine slicing insert – a
- 12 Coarse slicing insert – b *Optional*
- 13 Fine shredding insert – c
- 14 Coarse shredding insert – d
- 15 Grating insert – e
- 16 French-fries system *Optional*
- 17 Kneading hook
- 18 Whipping attachment
- 19 Citrus press
- 21 Chopper/mixer bowl for small quantities
- 22 Lid for chopper bowl
- 23 Seal ring for lid
- 24 Blade for chopper bowl
- 25 Protective cover for motor drive when bowl has been taken off
- 26 Safety lock (avoids simultaneous operation of both working bowls)
- 27 Juice extractor/fine grating attachment (The whole set)
- 28 Juicer drum
- 29 Fine grating disc
- 30 Strainer basket
- 31 Cover
- 32 Filling tube
- 33 Pusher

WASH ALL PARTS BEFORE FIRST USE
Refer to «Cleaning» section

Citrus Press



Juice extractor / Fine grating attachment



IMPORTANT NOTES

Overload Protection:

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch (3) back to «O» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again.

Pulse Function

The pulse mode is useful for the following applications: Chopping delicate and soft food - eggs, onions, or parsley, carefully folding flour into dough or batter to maintain the creaminess, or adding whipped eggs or cream to more solid food.

1. The pulse mode is activated by turning the motor switch to the pulse position (to the left). The switch does not catch at this setting. Hold the switch in pulse position or turn it to pulse position repeatedly.
2. Before activating the pulse mode, set the desired speed with the speed regulator. When releasing the pulse mode the appliance is switched off.

Recommended Speed Ranges for Individual Attachments

Set the speed range by means of the variable speed regulator (5). It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed right from the beginning.

ATTACHMENTS	SPEED RANGE
Kneading Hook	7
Blade and Whipping Attachment:	6–15
– Egg Whites	4–5
– Cream	2
Slicing, Grating, and Shredding Inserts	1–8
French-Fry System	1–2

Please also refer to product printing

Working With Second Bowl System

1. Only one working bowl can be operated at a time.
2. The working bowl which is not used must be in the upper position or additionally, can be turned in the «click» direction where it is locked in place. When the arrow markings are aligned, the bowl can be taken off.
3. For safety reasons, always put the protective cover onto the free drive shaft after a bowl has been taken off.

Double safety feature

The appliance can only be switched on when the desired working bowl with lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch (3) is still on «I», turn it back to «O» to avoid switching on the motor accidentally.

ATTACHING THE WORKING BOWLS

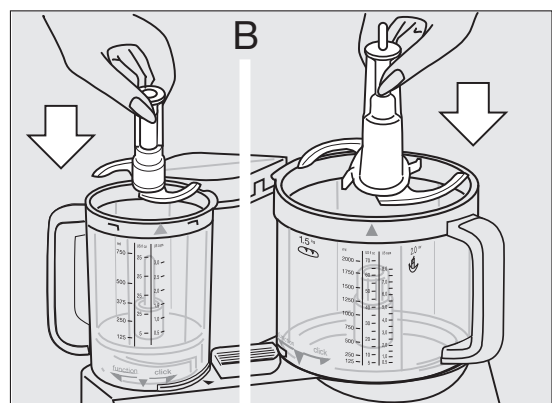
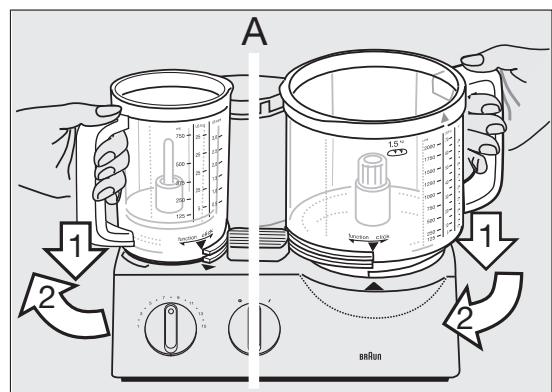
The food processor bowl (6) is operated on the large drive place of the motor block (1).

1. The chopper bowl is operated on the small drive place. With the motor switched off, place the respective bowl onto its drive place matching the arrow on the bowl with the arrow on the motor block (See fig A).

Then turn the bowl in the «function» direction until the lower fixed stop is reached. The bowl on the other drive place must be in the lifted position. If the other drive place is free, put on the protective cover (25).

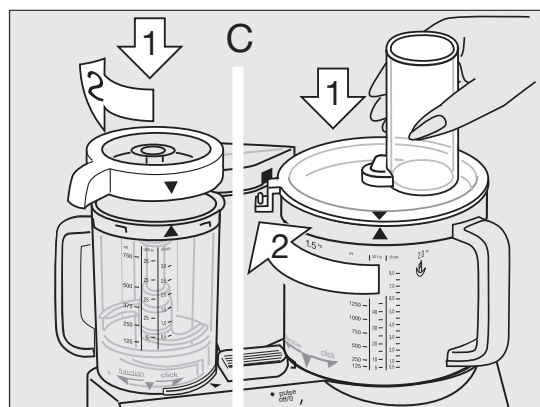
2. Put the attachment needed (see instructions for each of the attachments) onto the drive shaft of the bowl and push it down as far as it will go (see fig B).

NOTE: When using the food processor bowl, always insert the required attachments before adding ingredients.



When inserting the blade onto the chopper bowl (21), push it down until it audibly snaps in place.

3. Put the lid onto the bowl matching the arrow on the lid with the arrow on the bowl (see fig C). Then turn the lid clockwise guiding its nose into the safety lock opening of the motor block (1) until it audibly snaps in place.





Note: When attaching the lid of the chopper bowl (22), it must be provided with the seal ring (23).

REMOVING THE WORKING BOWLS

1. Switch off the appliance.
2. Turn the lid counter-clockwise and lift it off. Then turn the bowl in the «click» direction until the arrow on the bowl matches the arrow on the motor block and lift off the bowl.
3. When removing the blade from a bowl, take hold of it by the knob and pull it off. Caution: The blades are very sharp!
4. The blade comes with a protective cover. If not in use, store the blade on the protective cover.

Note: If you continue turning the food processor bowl in the «click» direction as far as it will go, beyond the stop position, you can lock the food processor bowl on the motor part. In this position, however, you cannot switch on the motor.

KNEADING

 17 - Kneading Hook ——— OR ———  9 - Blade	<p><i>For kneading you can use the kneading hook, or the blade. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta, and pastries. Use the chart below for kneading dough.</i></p> <p>CAUTION: <i>Do not use the kneading hook for heavy mixtures such as cake.</i></p>
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Dough	Max Capacity	Speed	Time
Yeast Dough	2 cups flour plus other ingredients	7	1½ Min
Pasta Dough	2 cups flour plus other ingredients	7	1½ Min
Pastries	2 cups flour plus other ingredients	7	1 Min

Yeast Dough (Breads & Cakes - use blade)

1. Pour flour into the food processor bowl, then add other ingredients except liquids.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Add liquids by pouring them through the filling tube of the lid while the motor is running.

Note: when kneading with the blade, do not add ingredients like raisins or nuts which are not supposed to be cut. These have to be added manually after removing the kneaded dough from the food processor bowl.

Pasta Dough

1. Pour flour into the food processor bowl, then add other ingredients except liquids.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Add liquids by pouring them through the filling tube of the lid while the motor is running.

Note: Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed evenly.

Pastries

1. Pour flour into the food processor bowl, then add other ingredients. For best results, butter should not be too hard or too soft.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

MIXING



9 - Blade

For mixing cake dough or sponges use the blade. The kneading hook is not suitable for mixing cake doughs or sponges. Max capacity 2 cups flour plus other ingredients.

Cake Mixtures

Method One

1. Cream butter, sugar, and eggs on speed 6 for 1 minute
2. Pour in milk on speed 6 for 15 seconds.
3. Set the food processor to speed 15, using the “pulse” function, carefully fold in flour; pulse 10-15 times.

Method Two

1. Pour all ingredients except liquids into the food processor bowl, process ingredients on speed 15 for 1 minute.
2. Add liquids through the filling tube of the lid while the motor is running.
3. Add ingredients like raisins and nuts manually.

Sponge Doughs

1. Cream eggs and water on speed 15 for 2 minutes.
2. Add sugar and process on speed 15 for 4 minutes.
3. On speed 8, fold in flour using the pulse function 5 times.
4. Add cocoa powder using the pulse function 3 times.

BLENDING



9 - Blade

Use the blade for blending soups and shakes etc. Do not fill the processor bowl above 8 cups to keep the bowl from overflowing.

1. Pour coarsely chopped fruit into the food processor bowl.
2. Put on the lid and lock into place. Set the food processor to speed 15 and switch the appliance on.
3. Set the food processor to speed 10, add liquid through the filling tube and process until blended.

Note: When blending milk, please note that it will froth. Use smaller quantities.

Chopping

Chopping in the food processor bowl with the blade (9)

Note: For processing larger quantities, use the food processor bowl (6) with blade (9). For processing smaller quantities, we recommend to use the chopper bowl (21) with blade (24).

USING THE CHOPPER BOWL

The blade (24) can be used for chopping, blending, puréeing and mixing smaller quantities. The chopper bowl is perfectly suited for preparing mousse, pastes or dips.

Maximum capacity: 3 cups liquid.

Caution: The blade is extremely sharp.

Important: The maximum processing time in the chopper bowl is 1 minute. Liquids can be processed longer.

Chocolate, hard spices and coffee beans may not be chopped.

1. With the motor switched off, insert the blade (24) in the chopper bowl (21), then place all ingredients into the chopper bowl.
2. Liquids can be poured through the opening in the lid (22) when the motor is running.
3. Put the lid with the seal ring (23) onto the chopper bowl and close it as described earlier. After use, always remove the blade from the chopper bowl first and then empty the processed food. When blending milk, please note that it will froth. Use smaller quantities.

The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

Chopping

Product	Max. Amount	Preparation	Speed	Mode	Time/Pulses
Carrots	1 1/3 Cup	in pieces	6	P	7x
Onions	1 1/2 onion	quartered	6	P	6-8x
Parsley	1/2 bunch	without stems	15	I	5-10 sec.
Garlic	1 clove	whole	15	I	5 sec.
Meat (lean)	1/2 lb	quartered	15	I	15 sec.

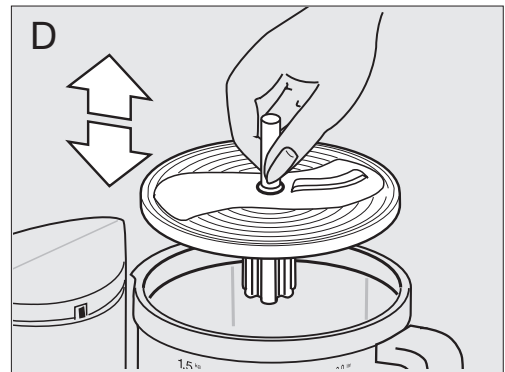
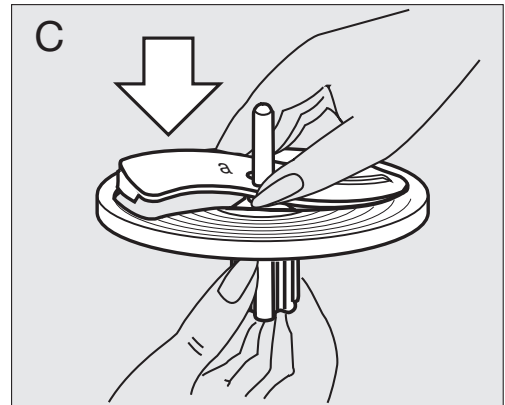
Blending

Product	Preparation	Speed	Mode	Time/Pulses
Mixed Drinks	Chop fruit before processing. Add milk.	15	I	approx. 30 sec.
Baby Food (e.g. Fruit & vegetables)	Chopped	15	P I	10x 10 sec.
Mayonnaise	Blend 1 egg, seasoning, mustard, and vinegar. Slowly pour in oil through lid opening.	15	I	30-45 sec.
Tartar	Blend 1 egg, seasoning, mustard, and vinegar. Slowly pour in oil through lid opening. Add quartered egg and vinegar.	15	I	30-45 sec.
		6	P	3-5x
Avocado	Chop 1 clove garlic, add 2 ripe avocados (quartered, w/o pit), 1 Tbsp lemon juice, 1 Tbsp olive oil, 2/3 cup yogurt, 1/2 tsp sugar, salt, pepper	15	I	15 sec.
		15	I	ca. 45 sec.

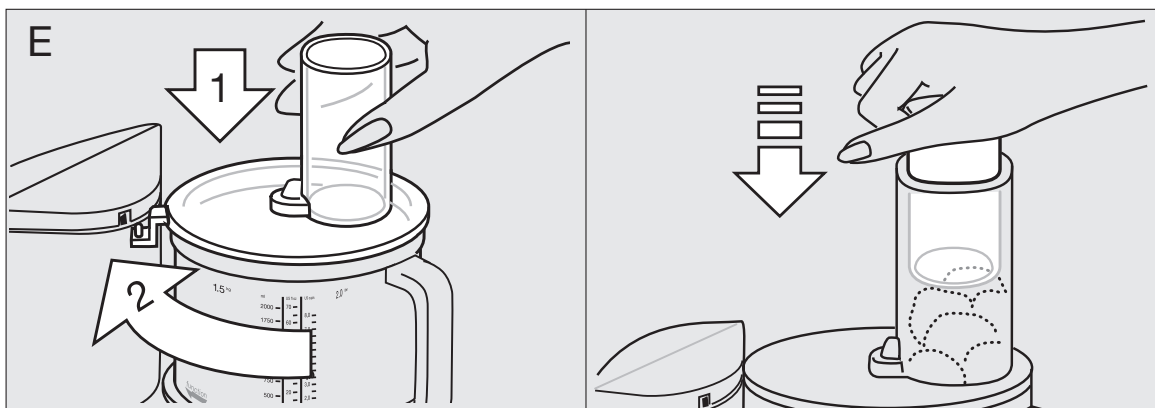
Mixing smaller dough quantities The chopper bowl is only suitable for processing the following dough type; the recipe reflects maximum quantities:		Speed	Mode	Time/Pulse
Pancake mixture 1 cup flour 1.5 cup milk 2 eggs salt	Mix the flour, eggs, salt and half of the milk, add rest of the milk while the motor is running.	6	I	45-60 sec.
Whipping cream 6.76 oz cream		6	I	30 secs.

SLICING, SHREDDING, GRATING

1. Place the insert you want to use into the insert carrier and snap into position (see figure C). In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.
2. Press the assembled slicer/shredder onto the drive shaft of the food processor bowl (see figure D).
3. Put the lid onto the bowl and lock into place. Set the speed and fill the food to be processed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.






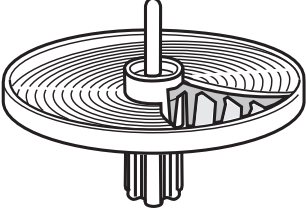


4. Never reach into the filling tube when the motor is running. Always use the pusher (see figure E).



Note: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the processor bowl. Refer to the chart below to choose the appropriate attachment for desired food to be processed.

SLICING, SHREDDING, GRATING

Insert	Speed	Processing Examples
11. a - Fine Slicing 	1-2	Cucumbers, Cabbage, Raw Potatoes, Carrots, Onions, Radishes
12. b - Coarse Slicing <i>(Optional)</i> 	1-2	Cucumbers, Kohlrabi, Raw Potatoes, Onions, Bananas, Tomatoes, Mushrooms, Celery
13. c - Fine Shredding 	3-6	Cheese (soft to medium), Cucumbers, Carrots, Raw Potatoes, Apples
14. d- Coarse Shredding 	3-6	Cheese (soft to medium), Cucumbers, Kohlrabi, Beetroot, Carrots, Raw Potatoes, Apples, Cabbage
15. e - Grating 	8-15	Raw Potatoes, Horseradish, Parmigiano Cheese (hard)
16. f - French Fry System <i>(Optional)</i> 	1-2	Place the French-fries system onto the drive shaft. Put on the lid and lock in place. For best results, place 3 - 4 potatoes (depending on size) in the filling tube of the lid while the motor is switched off. Set speed to 1 - 2 and switch on the appliance. Before filling in a new load, switch the motor off. Use the pusher to apply slight pressure when pushing the potatoes into the filling tube.

WHIPPING



18 - Whipping Attachment

Use the whipping attachment for light whipping only. Use the kneading attachment or blade for whipping heavy mixtures.

Whipping Sponge Cakes - Max 2½ cups flour plus ingredients

1. Cream eggs and water on speed 5 for 2 minutes.
2. Add sugar on speed 5 for 2 minutes
3. On speed 1 fold in flour for 30 seconds.

Whipping Egg Whites

- Min 2 egg-whites: speed 4-5 for 4 minutes
- Max 6 egg-whites: speed 4-5 for 6 minutes

Whipping Cream

- Min 0.15-0.2: speed 2 for 1-2 minutes
- Max 0.4: speed 2 for 3½ - 4 minutes

NOTE: Before whipping sterilized cream, keep the cream cool for several hours (at 39 °F approx.).

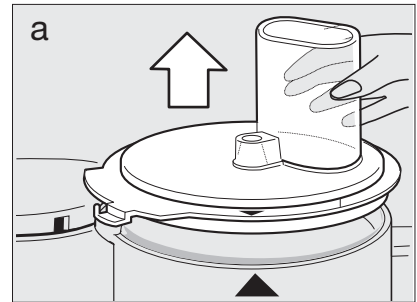
JUICING



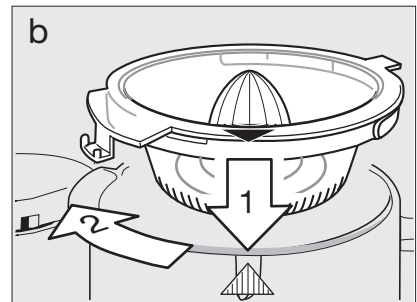
19 - Citrus Press

*Use the citrus juicer to make fresh squeezed juice.
Use caution when pressing juice, do not press too hard.*

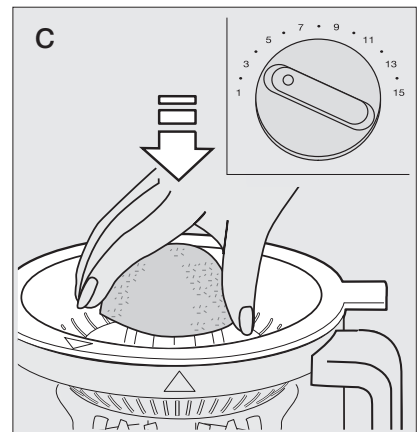
1. Remove lid from food processor bowl (see figure a).



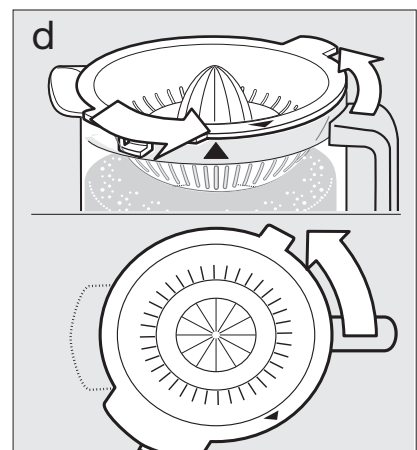
2. Attach citrus press to food processor bowl by aligning the arrow on the citrus press with the arrow on the food processor bowl, then rotate the citrus press clockwise (see figure b).



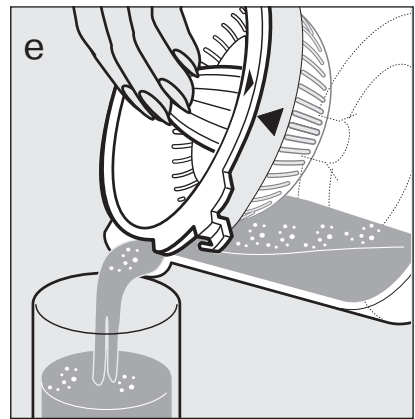
3. Cut citrus fruit (orange, grapefruit, lemon, etc.) in half. Set the food processor speed to 3 and turn on. Juice fruit by pressing fruit halves onto citrus press until all the fruit juice is gone from the fruit (see figure c). Repeat until desired amount of juice is acquired.



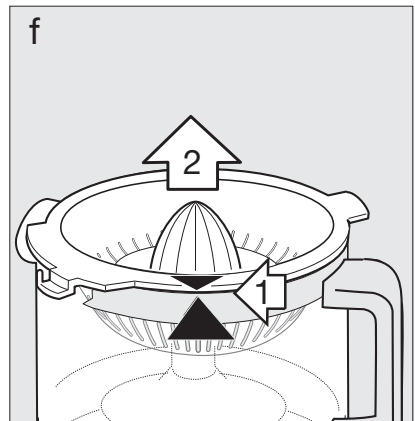
4. To pour your fresh juice, rotate citrus press counter-clockwise (see figure d).



5. Hold citrus press in place and pour freshly squeezed juice into a clean glass (see figure e).



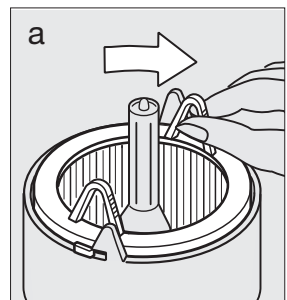
6. To remove citrus press from food processor bowl rotate the citrus press to align the arrows on the citrus press and the food processor bowl and lift (see figure f).



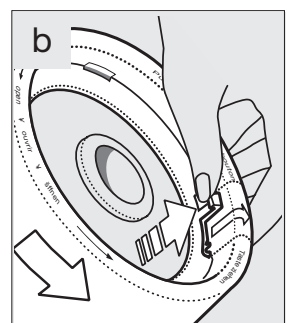
JUICE EXTRACTOR FINE GRATING ATTACHMENT

After unpacking the appliance, please disassemble it and clean all parts.

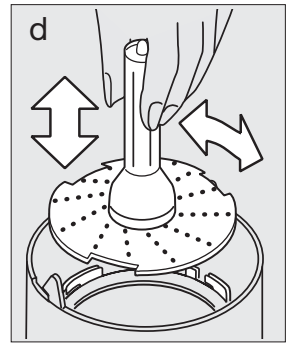
1. Unlock the strainer basket (30) by turning it clockwise and wash all parts by hand. (fig a)



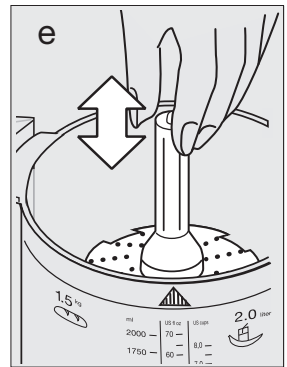
2. Pull the key in the bottom of the juicer drum (28) as far as it will go. (fig b)



3. Turn the juicer drum counter-clockwise with the key in the bottom of the juicer drum pulled – until the fine grating disc (29) is unlocked. (fig d)



4. Then pull the fine grating disc by its shaft out of the juicer drum. (fig e)

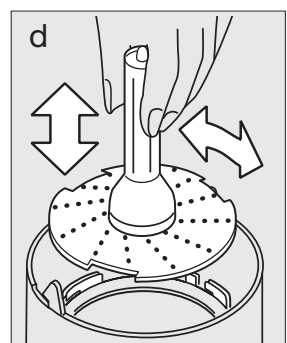
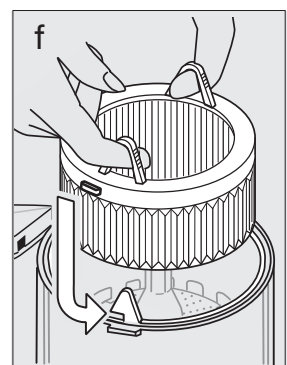


Assembly

Attach the food processor bowl (without the blade) to the motor block and lock it in place.

Juice Extracting:

1. Insert the fine grating disc into the juicer drum so that the cut-out sections in the rim of the fine grating disc slide over the holding studs in the juicer drum.
2. Push the fine grating disc by its shaft slightly down and turn it clock-wise until it clicks in.



3. Check by trying to turn the shaft of the fine grating disc whether the grating disc is properly locked. If it is, the shaft cannot be turned.
4. Insert the strainer basket into the juicer drum, and ensure that both tabs fit into the notches of the drum.
5. For juice extracting set the assembled juice extractor on the food processor bowl drive shaft.
6. Place the cover on the food processor bowl so that the arrow on the cover matches the arrow on the food processor bowl. Then turn the cover clockwise until the nozzle on the cover is in the safety lock on the motor block and audibly snaps into place. To remove, turn the cover counter-clockwise.

Extracting Juice

Maximum capacity: 2 cups or when the pulp space is full. You can extract juice from fruits, as well as from vegetables.

Preparing fruits or vegetables

First wash or peel the food. Fruits with pits should always have the pits removed first. Citrus fruits, as well as fruits with skin and vegetables (e.g. red beets and Kiwi-fruits) should be thoroughly peeled. Seed fruits (e.g. apples) can be processed with peels and cores.

Speed selection

Select the setting 7–8.

Extracting

Turn on the motor. Fill the prepared fruits or vegetables into the filling tube (32) and push it down with the pusher (33).

Caution: Always use the pusher. Never reach into the filling tube while the motor is running! Do not overload the appliance.

Disassembling:

Turn off the motor. Turn the cover 4 anti-clockwise and remove it from the food processor bowl. Remove all parts from the food processor bowl. If the fruit pulp is very dense, pull the disengaged strainer basket 3 out of the juicer drum 1 by using the pull rings.

Grating (Use the fine grating disc only)

The fine grating device is designed for very fine grating of food such as hard cheese (e.g. Italian parmigiano cheese or Swiss sprintz cheese), horse-radish (e.g. for horse-radish cream), apples and carrots (e.g. for baby food).

Important: The fine grating disc is not suited for grating chocolate.

Preparing the food for grating

Fruits and vegetables should be washed first or peeled. Seeds and cores should be removed. Cut off the crust from cheese. The food should be cut small enough to fit into the filling tube.

Speed selection

Select the setting 7–15.

Note: Hard food should be grated at higher speeds.

Grating

Turn on the motor.

Fill the prepared food into the filling tube and push it down with the pusher.

Caution: Always use the pusher. Never reach into the filling tube while the motor is running!

Disassembling

Turn off the motor. Turn the cover counter-clockwise and remove it from the food processor bowl. Then remove the fine grating disc from the food processor bowl.

CLEANING

Always make sure to switch off the motor and unplug the appliance.

Clean the motor block with a damp cloth only.

Blades are sharp! Use caution when cleaning the blades.

- Hand wash only. **DO NOT WASH ANY PART OF THE UNIT IN THE DISHWASHER!**
- To clean the lid, first remove the seal ring (23). Put the seal ring back in place after cleaning. You can use the seal ring from both sides.
- Color-intensive food such as carrots may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.
- Do not use sharp objects for cleaning purposes.
- Clean the blades and the inserts very carefully - they are very sharp! Take hold of the knob only.

DO NOT SUBMERGE THE BASE UNIT OR CORD INTO WATER OR ANY OTHER LIQUID. THIS MAY DAMAGE THE FOOD PROCESSOR.

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