

BRAUN

MultiQuick 3



Type 4162

型号 4162

Register your product
www.braunhousehold.com/register

Hand blender
手持式搅拌机

MQ300

MQ325

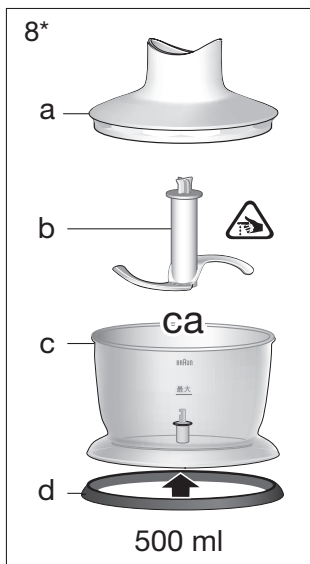
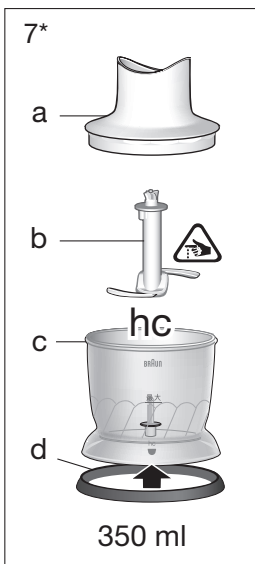
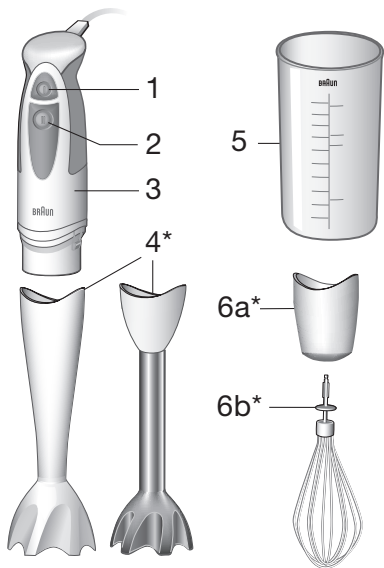
MQ330

MQ335

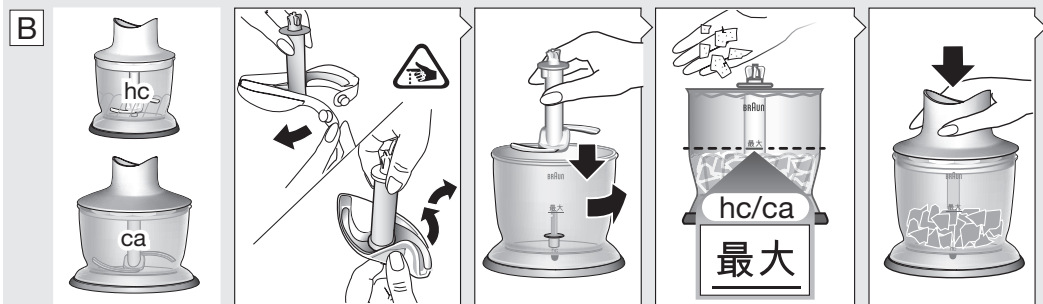
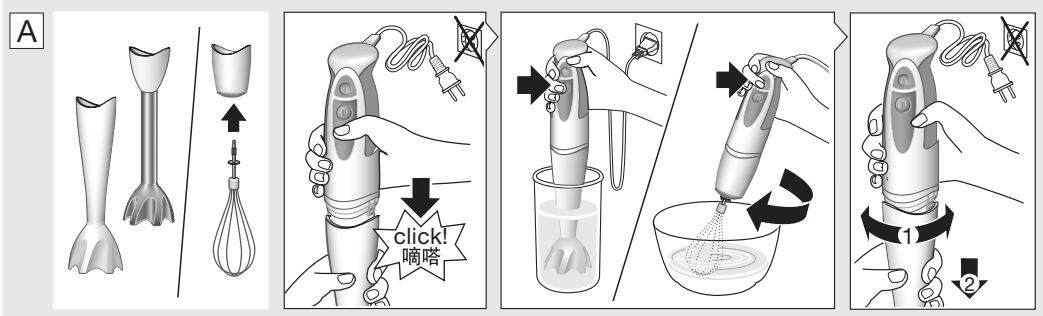
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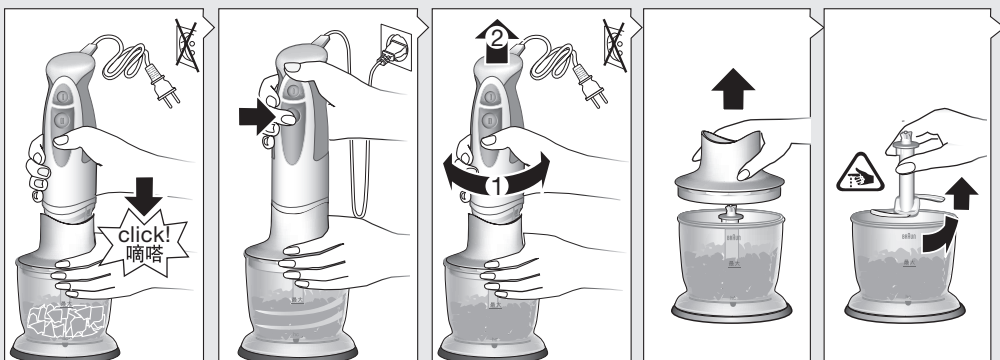
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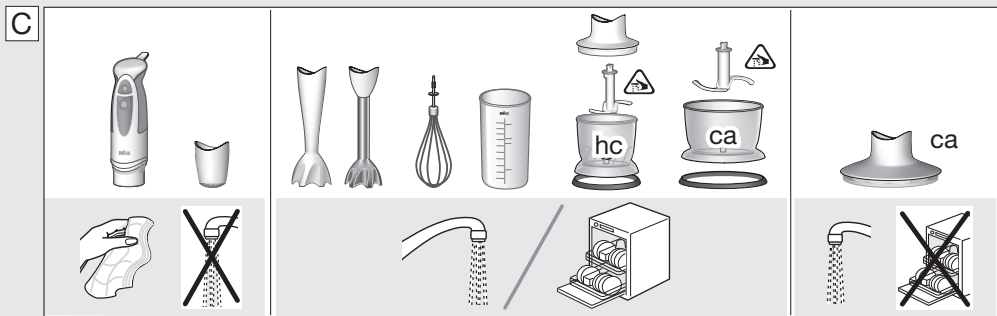
* 仅限部分型号 * certain models only





 350 ml		 帕尔马干酪 Parmesan						
	 1cm	 1cm						
	max. 最大食物 料理量 所需时间 秒/次x秒 speed 速度档位	X	100 g 15 	50 g 6 x 1 	10 g 6 x 1 	7 5 x 1 	80 g 12 x 1 	80 g 8 x 1

 500 ml		 帕尔马干酪 Parmesan						
	 1cm	 1cm						
	max. 最大食物 料理量 所需时间 秒/次x秒 speed 速度档位	300 g 20-30 	200 g 20-30 	150 g 8 x 1 	20 g 20 	20 15 	150 g 10 	300 g 20




English

Before use

Please read the user instructions carefully and completely before using the appliance and retain for future reference. Remove all packaging and labels and dispose them appropriately.

Caution

-  The blades are very sharp! To avoid injuries, please handle blades with utmost care.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and 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 shall not play with the appliance.
- This appliance shall not be used by children.
- Children shall be kept away from the appliance and its mains cord.
- Always switch off and unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- If the supply cord is damaged, it must be replaced by the manufac-

turer, its service agent or similarly qualified persons in order to avoid a hazard.

- Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the bottom of the appliance.
- This appliance is designed for household use only and for processing normal household quantities.
- Do not use the appliance for any purpose other than the intended use described in the user manual. Any misuse may cause potential injury.
- Do not use any part in the microwave.
- Please clean all parts before first use or as required, following the instructions in the Care and Cleaning section.

Parts and Accessories

- 1 On switch: speed «I»
- 2 On switch: speed «II»
- 3 Motor part
- 4 Blender shaft
- 5 Beaker
- 6 Whisk accessory
 - a Gearbox
 - b Whisk
- 7 350 ml chopper accessory «hc»
 - a Lid
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip rubber ring
- 8 500 ml chopper accessory «ca»
 - a Lid (with gear)
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip rubber ring

Blending Shaft (A)

The hand blender is perfectly suited for preparing dips, sauces, salad dressings, soups, baby food, as well as drinks, smoothies and milkshakes.

For best results, use the highest speed.

Assembly and Operation

- Insert the motor part (3) into the blender shaft (4) and turn until it locks.
- Place the blending shaft into the mixture to be blended. Then switch the appliance on.
- Blend ingredients to the desired consistency using a gentle up-and-down motion.

Caution

- If using the appliance to purée hot food in a saucepan or pot, remove the saucepan or pot from the heat source and ensure the liquid is not boiling. Allow hot food to cool slightly to avoid risk of scalding.
- Do not let the hand blender sit in a hot pan on the cooktop when not in use.

Recipe Example: Mayonnaise

250 g oil (e.g. sunflower oil)

1 egg and 1 extra egg yolk

1–2 tbsp. Vinegar

Salt and pepper to taste

- Place all ingredients (at room temperature) into the beaker in the order as above.
- Place the hand blender at the bottom of the beaker. Blend at maximum speed until the oil starts emulsifying.
- With the hand blender still running, slowly raise the shaft to the top of the mixture and back down to incorporate the rest of the oil.

NOTE: Processing time: approx.

1 minute for salads and up to

2 minutes for a thicker mayonnaise (e.g. for dip).

Whisk Accessory (A)

Use the whisk only for whipping cream, beating egg whites, making sponge cakes and ready-mix desserts.

Assembly and Operation

- Attach the whisk (6b) to the gearbox (6a).
- Align the motor part with the assembled whisk accessory and push the pieces together until they click.
- Maximum operation time for the whisk is 10 minutes at a time.
- After use, unplug and turn the motor part to remove it from the upper part. Then pull the whisk out of the gearbox.

Tips for Best Results

- Move the whisk clockwise while holding it at a slight incline.

- To prevent splattering, start slowly and use the whisk attachment in deep containers or pans.
- Place the whisk in a bowl and only then switch the appliance on.
- Always ensure the whisk and mixing bowl are completely clean and free of fat before whisking egg whites. Only whip up to 4 egg whites.

Recipe Example: Whipped Cream

400 ml chilled cream (min. 30% fat content, 4 – 8 °C)

- Start with low speed and increase the speed while whipping.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

Chopper Accessory (B)

The choppers (7/8) are perfectly suited for chopping hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «hc» chopper for fine results. It is not suitable for meat.

Refer to the Processing Guide B for maximum quantities, recommended times and speeds.

For «hc» chopper do not exceed the quantity of ingredients higher than max line. Maximum operation time for the «hc» chopper: 1 minute for large amounts of wet ingredients, 30 seconds for dry or hard ingredients.

NOTE: leave an interval of at least 3 minutes before operating again (To prevent faults). Immediately stop processing when motor speed decreases and/or strong vibrations occur.

Before Use

- Pre-cut foods into small pieces for easier chopping.
- Remove any bones, tendons and gristle from meat to help prevent damage to the blades.
- Make sure the anti-slip rubber ring (7d/8d) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (7b/8b) are very sharp! Always hold them by the upper plastic part and handle them carefully.
- Place the blade on the center pin of the chopper bowl (7c/8c). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (7a/8a).
- Align the chopper with the motor part (3) and click together.

- To operate the chopper, switch on the appliance. During processing, hold the motor part with one hand and the chopper bowl with the other.
- Always chop harder foods (e.g. parmesan cheese) at full speed.
- When chopping is complete, unplug and turn the motor part to remove it from the upper part
- Lift the lid up. Carefully take out the blade before pouring out the contents of the bowl. To remove the blade, slightly turn it then pull it off.

Caution

- Do not use the chopper accessories (7/8) with chopping blades to process extremely hard foods, such as unshelled nuts, ice cubes, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- Never place the chopper bowls in the microwave oven.

«hc» Recipe example: Honey-Prunes (as a pancake stuffing or spread):

40 g prunes

40 g creamy honey

10 ml water (vanilla-flavoured)

- Fill the «hc» chopper bowl with chilled prunes and creamy honey.
- Chop 4 seconds at maximum speed
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 1,5 seconds.

Care and Cleaning (C)

- Always clean the hand blender and the suitable accessories thoroughly for first use and after every use with water and detergent.
- Unplug hand blender before cleaning.
- Do not immerse the motor part (3) and the gear box (6a) in water or any other liquid. Clean with a damp cloth only.
- The lid (8a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- All other parts can be cleaned in a dishwasher. Do not use abrasive cleaners that could scratch the surface.
- You may remove the anti-slip rubber rings from the bottom of the bowls for an extra thorough clean.
- When processing foods with high pigment content (e.g. carrots), the accessories may become discolored. Wipe these parts with vegetable oil before cleaning them.

Warranty and Service

For detailed information see separate warranty and service leaflet or visit www.braunhousehold.com.

Both the design specifications and these user instructions are subject to change without notice.

Please do not dispose of the product in the household waste at the end of its useful life. Disposal can take place at Braun Service Centre or at appropriate collection points provided in your country.




Materials and accessories coming into contact with food conform to EEC regulation 1935/2004.



中文

本产品经过精心设计、功能完备、质量优异、满足高标准要求。
希望您喜欢这款全新的博朗产品。

注意事项

- 刀片非常锋利！
 操作时必须格外小心，避免受伤。
 - 当取出或使用切割刀片，排空混料盆，清洗期间都应该小心。
 - 有生理、心理和感官障碍或缺乏本机操作经验及知识的人士请在有人监管或指导的情况下安全使用本机，并确保已了解相关操作风险。
 - 请勿让儿童把玩本机。
 - 请勿让儿童使用本机。
 - 儿童应远离本机及其电源线。
 - 当无人使用本机时，或在组装、拆卸、清洗和储存前，请务必拔掉本机的电源插头。
 - 将高温液体倒入食物处理器或搅拌杯时，可能会有蒸汽或液体突然喷出，请务必小心谨防烫伤。
 - 电源线损坏时，为了避免危险，请务必由制造商、服务代理或相关专业人士更换。
 - 通电前，请检查您的电压是否与设备底部标注的电压一致。
- 本机仅限于家用，适合处理普通家庭量的食物。
- 请勿将本产品用于说明书描述以外的其它用途。任何错误使用均可能造成潜在危害。
 - 本机及其配件不可用微波炉加热。
 - 初次使用前请清洗所有部件，之后按需要清洗。具体清洗方法参照《维护和清洗》部分。

部件及配件

- 开关按钮：速度«I»
- 开关按钮：速度«II»
- 电机部件
- 搅拌棒(MQ300, MQ325, MQ330和MQ335配备左边的塑料搅拌棒)
- 搅拌杯
- 打蛋器

- 齿轮箱(仅限于MQ325和MQ335)
- 打蛋器(仅限于MQ325和MQ335)

7 350毫升切碎器«hc» (MQ300, MQ330和MQ335不包含此配件，需另选购；MQ325配备此配件)

- 顶盖
- 切碎刀
- 切碎碗
- 防滑垫

8 500毫升切碎器«ca» (MQ300和MQ325不包含此配件，MQ330和MQ335配备此配件)

- 顶盖(带齿轮)
- 切碎刀
- 切碎碗
- 防滑垫

*具体配件请参见包装内实物

拆开包装

将本机从纸箱内取出。去除所有多余包装材料。

搅拌棒(参考图示A)

手持式搅拌机非常适合制作蘸酱，酱汁，沙拉酱，汤品，婴儿辅食，也适用于搅拌饮品，制作冰沙和奶昔。
为获得最佳效果，请使用最高速度。

组装和操作

将电机部件(3)插入搅拌棒(4)并转动直至其锁定，然后连接电源。

- 将搅拌棒放入待搅拌的混合物中。按下开关 I 或 II 以启动电机。
- 适当的上下移动搅拌棒，将食材配料搅拌到所需要的粘稠度。
- 使用完毕后，拔掉电源插头，转动搅拌棒以分离电机部件。

注意事项

- 如果使用本产品加工炖锅或汤锅内的热食，请先将炖锅或汤锅从热源上移开，并确保液体未处于沸腾状态。让热食稍微冷却，以免烫伤。
- 不使用时，不要将手持式搅拌机置于炉灶上的热锅中。

食谱范例：蛋黄酱

250g食用油（例如葵花籽油）

1个鸡蛋，外加一个蛋黄

1-2汤匙醋

盐和胡椒调味

- 将所有食材（室温下）按照上述顺序放入搅拌杯。
- 将手持式搅拌机置于搅拌杯底部。以最高速度操作搅拌机，直至食用油开始乳化。

• 无需关闭本机，慢慢上下移动搅拌棒，使剩余的油都融入进去。

注意：处理时间：沙拉酱大约1分钟；

较稠的蛋黄酱大约2分钟（例如作为蘸酱食用）

打蛋器配件(参考图示A)

打蛋器仅适用于打发奶油，打散蛋白，以及搅拌海绵蛋糕面糊与预拌好的甜点。

组装和操作

- 将打蛋器（6b）安装到齿轮箱（6a）上。
- 将电机部件与组装好的打蛋器对齐，然后将它们插到一起，直到发出咔哒声，锁紧。
- 打蛋器每次最长操作时间为10分钟。
- 将打蛋器放入碗具底部，接着按下开关才可使用。
- 使用完毕后拔出电源，解锁并拔出电机部件。然后将打蛋器从齿轮箱中拔出。

为获得更好效果

- 顺时针转动打蛋器，同时保持轻微倾斜。
- 为了防止溅洒，请缓慢启动打蛋器，此外，请在较深的容器或平底锅中使用打蛋器。
- 在搅打蛋白之前，务必确保打蛋器和搅拌杯完全清洁且无脂肪。最多只能同时搅打4个蛋白。

食谱范例：生奶油

400毫升冷冻奶油（脂肪含量最少30%，4-8°C）

- 以低速开始，开始搅打后提高速度。
- 请确保使用新鲜冷冻奶油，这样使用时搅打物的体积会更大，更稳定。

切碎器配件(参考图示B)

切碎器（7/8）非常适合切碎硬奶酪，洋葱，草药，大蒜，蔬菜，面包，饼干和坚果。

为实现最佳处理效果，切碎器（7）不适用于切碎肉类。

如欲了解最大处理量以及处理时间和速度，请参阅«料理指南B»。

使用«hc»切碎器时，处理食材的量请勿超过最大刻度线。

«hc»切碎器最长操作时间：大量的湿食材需1分钟，干食材及硬质食材需30秒。

注意：请至少间隔3分钟让马达冷却后再继续操作（避免故障）。

电机速度降低和/或出现强烈震动时请立即停止使用。

使用前

- 将食物事先切成小块，以便于切碎。
- 肉类去骨、去肌腱，去软骨以防止损坏刀片。
- 确保将防滑垫（7d/8d）置于切碎碗具的底部。

组装和操作

- 小心取下切碎刀的塑料外包装。
- 刀片（7b/8b）非常锋利！手始终只接触塑料外包装，小心处理。
- 将切碎刀放置于切碎碗(7c/8c)的中心轴上。向下按压，并转动至锁紧。
- 将食物放入切碎碗中，盖上顶盖(7a/8a)。
- 将切碎器和电机部件(3)固定在一起。
- 按下开关，启动切碎器。在食材处理过程中，用一只手握住电机部件，另一只手握住切碎碗。
- 始终以最高速度处理硬质食物（如帕尔玛干酪）
- 使用过后，拔掉电源，转动电机部件使之与顶部分离。

打开盖子，小心取出刀片，再倒出处理好的食材。拆卸刀片时，请稍微转动刀片，然后将其拔出。

注意事项

- 切勿使用切碎器（7/8）处理极坚硬的食物，例如带壳坚果，冰块，咖啡豆，谷物或硬辛香料，例如肉豆蔻。处理这些食物可能会损坏刀片。

· 切勿将切碎碗放入微波炉中加热。

«hc» 食谱范例香草蜂蜜西梅酱（可用作馅饼的馅料或其外层装饰物）

40克去核西梅干

40g纯蜂蜜

10毫升水（香草味）

· 将冷冻过的西梅干和纯蜂蜜放入 «hc» 切碎碗中。

· 以最快速度搅拌4秒。

· 加入10毫升水（香草味）。

· 继续搅拌1,5秒即可。

维护和清洗(参考图示C)

· 初次使用及每次使用后请用水和洗涤剂彻底清洗手持式搅拌机及合适清洗的部件。

· 清洁前请拔掉电源插头。

· 请勿将电机部件（3）和齿轮箱（6a）浸入水中或任何其他液体中。只能用湿布清洁。

· 顶盖（8a）可以用自来水冲洗。不可浸入水中，也不可放置在洗碗机中清洗。

· 其他部件均可用洗碗机清洗。请勿使用可能划伤表面的磨蚀性清洁剂。

· 从切碎碗底部取下防滑垫，可进行额外彻底的清洁。

· 在处理色素含量较高的食材（如胡萝卜）时，切碎器可能会被染色。可先用植物油擦拭，再进行清洗。

设计规范和这些用户说明都可能会随时更改，恕不另行通知。



在产品使用寿命结束时，请勿将产品作为生活垃圾处理。

可以在博朗服务中心或您所在国家相应的收集站点进行处理。



保修

我们为产品提供为期两年的保修，保修期从购买日开始计算。

在保修期内对于产品因生产过程引起的各种瑕疵，我们会视情况更换零件或整个产品。

申请保修必须将本产品 and 能够证明购买日期的证据（购货发票）

一起交给授权的Braun维修站，本产品附有一张授权维修站名单。

请确认已将购货发票放置在安全的地方。

上述保修不包括以下内容：

· 由于使用不当而造成的产品损坏，如使用错误的电流、电压，将产品插入不合格的插座，或者人为损坏等。

· 正常使用引起的产品老化、磨损，但对产品的使用功能及价值影响不大。

· 按行业惯例定义的易损、易耗件。

· 如果产品经过未经授权的人员修理，或产品使用了非本公司（Braun）的零件，保修期立即终止。

· 非家庭使用（如工业、商业用）引起的损坏。

· 在保修期内提供的服务并不影响保修期按时结束，保修期中替换的零件或整机的保修服务于本产品的保修期同时终止。

· 除非确有法律规定，本公司不对其他任何要求负责。同供货商的销售合同中规定的各项权利不受此保修的影响。

如果需要保修或维修，请与当地的维修站或就近的维修站联系。

客服热线：400 827 1668



名称和产品中有害物质的含量

Name and content of hazardous substances in products

组件 名称 Components Name	有害物质 Hazardous substances					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr (VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
印刷电路板 组装 Printed Circuit Board Assembly	X	○	○	○	○	○

本表格依据SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

○: 表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求以下。

○: The content of such hazardous substance in all homogeneous material of such components is below the limit required by GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。主要是由于受技术发展水平限制，暂时无法实现替代或减量化，但这部分零部件本身不直接与食物接触，正常使用条件下不会对使用者造成任何健康影响。我们的产品均通过食品安全检测，可安心使用。

X: The content of such hazardous substance in a certain homogeneous material of such components is beyond the limit required by GB/T 26572, **mainly due to the level of technical development situation, temporarily unable to achieve replacement or reduction. But this part of the component itself does not directly contact with food, it will not cause any health issue under normal conditions of use. All our products passed Food Safety Monitoring and can be used safely.**

