

BRAUN

MultiQuick 1



Type 4179

型号 4179

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Hand blender
手持式搅拌机

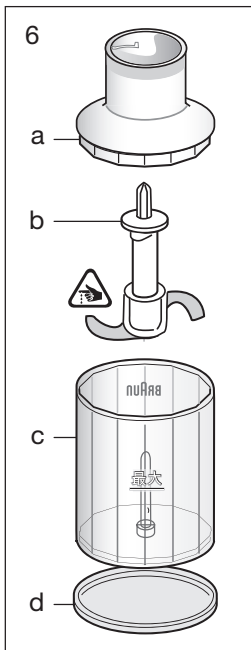
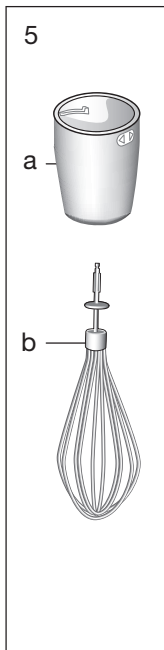
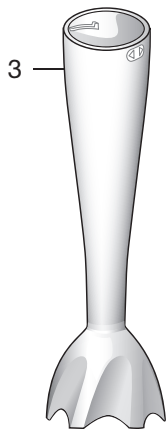
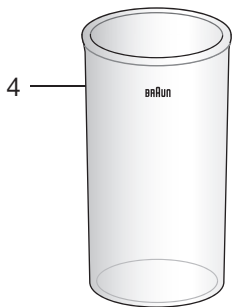
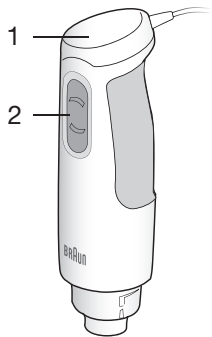
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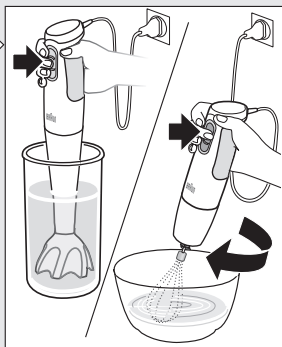
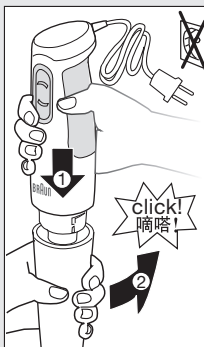
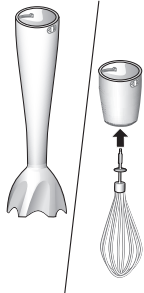
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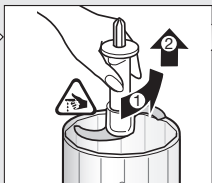
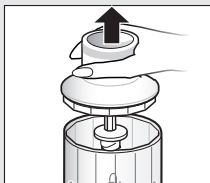
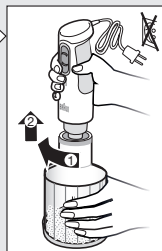
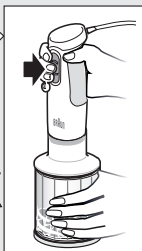
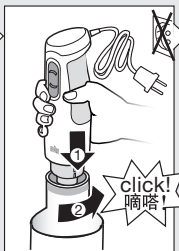
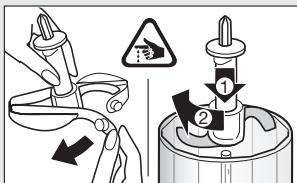





















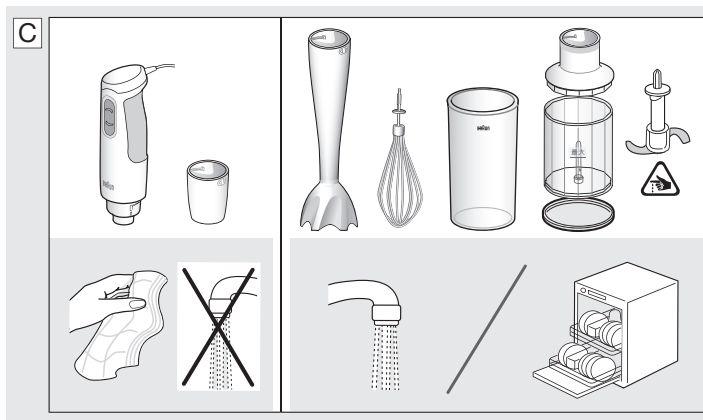
A



B



料理指南B		max. 最大量	
帕尔马干酪 Parmesan 	 1cm	80 g	15 秒
		50 g	6-9 x 1 秒
		20 g	6-9 x 1 秒
		7 	5 x 1 秒
		80 g	15-18 x 1 秒
		80 g	9-12 x 1 秒
		100 g	10-15 秒
		90 g + 	45 秒




English

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Before use

Please read the use instructions carefully and completely before using the appliance.

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.
- If the supply cord is damaged, it must be replaced by the manufacturer, 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 Motor part
- 2 On switch
- 3 Blender shaft
- 4 Beaker
- 5 Whisk accessory
 - a Gearbox
 - b Whisk
- 6 350 ml chopper accessory «hc»
 - a Lid
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip-base (not to be used as lid)

Unpacking

Take the unit out of the carton. Remove all pieces of the packing. Remove any possibly extant labels on the unit (do not remove the rating plate).

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.

Assembly and Operation

- Insert the motor part (1) into the blender shaft (3) 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 (5b) to the gearbox (5a).
- Align the motor part with the assembled whisk accessory and lock into place.
- After use, unplug and unlock to detach the motor 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 accessory 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 (light pressure on the switch) and increase the speed (more pressure on switch) while whipping.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

Chopper Accessory (B)

The chopper (6) is 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 and recommended times.

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 base (6d) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blade (6b) is very sharp! Always hold it by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the chopper bowl (6c). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (6a).
- Align the chopper with the motor part (1) and lock 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.

- When chopping is complete, unplug and unlock to detach the motor 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 accessory 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 bowl in the microwave oven.

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

40 g prunes (cut in half)

50 g clear honey

10 ml water (vanilla-flavoured)

- Fill the «hc» chopper bowl with prunes and clear honey (both chilled).
- Chop 5 seconds at maximum speed
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 3 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 (1) or gearboxes in water or any other liquid. Clean with a damp cloth only.
- 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 base from the bottom of the bowl 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.

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 a 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。

希望您喜欢这款新型的博朗搅拌机。

使用前

使用本产品前，请仔细阅读使用说明书。

注意

- 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。
- 本产品不适宜身体或精神上有缺陷者或缺乏相关使用经验和知识的人群使用，除非有专人负责照看或指导以保证他们的安全。
- 请勿让儿童把玩本产品。
- 本产品不适宜儿童使用。
- 请勿让儿童接触本产品及其电源线。
- 无人看管时或安装、拆卸、清洗及收藏本产品时，请拔掉插头。
- 电源线损坏时，为了避免危险，请务必由制造商、代理商或相关专业人

员更换。

- 通电前，请确保电源电压与产品底部标注的电压一致。
- 本产品仅限于家用，适合处理普通家庭量的食物。
- 本机及其配件不可用微波炉加热。
- 切勿将电机部件浸入水中。
- 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。

部件和配件

- 电机部件
- 开关
- 搅拌棒
- 搅拌杯
- 打蛋器配件
 - 打蛋器齿轮箱
 - 打蛋器
- 350毫升切碎器配件“hc”
 - 顶盖
 - 切碎刀
 - 切碎碗
 - 防滑底座(不可用作顶盖)

拆开包装

从纸箱中取出搅拌机。拆掉所有外包装。

如何使用手持式搅拌机(参考图示A)

手持搅拌机非常适于制作蘸酱，调味酱，沙拉酱，汤品，婴儿食品，以及饮料，冰沙和奶昔等食物。

组装和操作

- 将电机部件(1)插入搅拌棒(3)并旋转拧紧，直至其锁定。
- 将组装好的搅拌棒放入待搅拌的混合物中。然后启动设备。
- 适当的上下移动搅拌棒，将食材配料搅拌到所需的黏稠度。
- 使用完毕后，拔掉电源转动搅拌机以分离电机部件。

注意

- 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，不要将手持搅拌机放置在炉灶上的热锅中。
- 单次最长操作时间45秒，休息3分钟让马达冷却后继续操作。

食谱实例：蛋黄酱

250克油(比如葵花籽油)。

1个鸡蛋另加1个蛋黄。

1-2汤匙醋。

按个人口味添加适量的盐和胡椒粉

• 按照上述顺序将所有食材（室温）放入搅拌杯中。

• 将手持搅拌机放在搅拌杯底部。使用最大速度搅拌，直至食用油开始乳化。

• 当手持搅拌机仍在运转时，慢慢上下移动搅拌机搅拌混合物，以使漂浮在顶部的食用油得到充分搅拌。

注：加工时间：沙拉约1分钟，较粘稠的蛋黄酱（例如作为蘸酱食用）可搅拌2分钟。

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。

装配和操作

- 将打蛋器（5b）插入打蛋器齿轮箱（5a）。
- 将电机部分与装配好的打蛋器配件对齐并锁定到位。
- 使用完毕后，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。

- 先将搅拌棒放入碗中，然后再开启设备。
- 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。

食谱实例：生奶油

400毫升冷冻奶油（脂肪含量最低30%，4-8°C）

- 从低速开始(轻按一下开关)，开始搅打后提高速度(用力按开关)。
- 请确保使用新鲜的冷冻奶油，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（6）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（6）不适用于切碎肉类。

有关最大量、建议时间，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

- 先将食物切成小块，以易于切碎。
- 对于肉类食材，首先去除骨头、腱和软骨等成分，可有助于防止刀片损坏。
- 确保防滑底座（6d）安装到切碎碗的底部。

组装和操作

- 从刀片上取下塑料保护盖，小心操作。
- 刀片（6b）非常锋利！任何情况下都必须握持上部塑料部件，使用时须加倍小心。
- 将刀片放置在切碎碗(6c)的底部中心。按下并旋转，使其锁定到位。
- 将食材装入切碎器并盖上顶盖(6a)。
- 将切碎器与电机部件(1)对齐并锁定在一起。
- 操作切碎器时，请打开电器开关。加工过程中，一只手握住电机部件，另一只手握住切碎碗。
- 切碎完成后，拔掉电源解锁并拔出电机部件。
- 打开盖子。先小心取出刀片，再倒

出处理好的食材。拆卸刀片时，请稍微转动刀片，然后将其拔下。

注意

不要使用切碎器加工极坚硬的食物，如未脱壳的坚果、冰块、咖啡豆、谷物或硬质香料如肉豆蔻加工这类食物会损坏刀片。

- 切勿将切碎碗放入微波炉中。

«hc» 食谱实例：蜂蜜西梅酱（作为煎饼馅或外层装饰物）：

40克去核西梅干（切成两半）

50克纯蜂蜜

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。
- 以最大速度加工5秒。
- 加入10毫升水（香草味）。
- 再继续加工3秒钟。

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适合清洗的部件。
- 清洁前拔下电源插头。
- 请勿将电机部分（1）浸入水中或任何其他液体中。该部件仅可使用湿布清洁。
- 所有其他部件均可以使用洗碗机清

洗。请勿使用可能划伤表面的磨蚀性清洁剂。

- 可以从容器底部取下防滑底座，这样可以清洁得更彻底。
- 处理色素含量较高的食材时（比如胡萝卜），配件可能会染色。可先用植物油擦拭部件再进行清洗。设计规格和使用说明书如有修改，恕不另行通知。

请勿在本产品达到使用寿命后与普通垃圾一起扔掉。可将产品送到博朗服务中心或本您所在国家相应的收集点进行处理。



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，保修期中更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.**

