

BRAUN

MultiQuick 7



Type 4199

型号 4199

Register your product
www.braunhousehold.com/register

Hand blender
手持式搅拌机

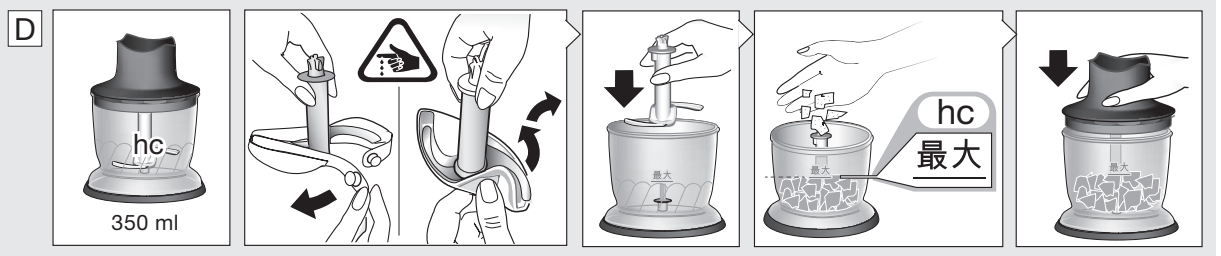
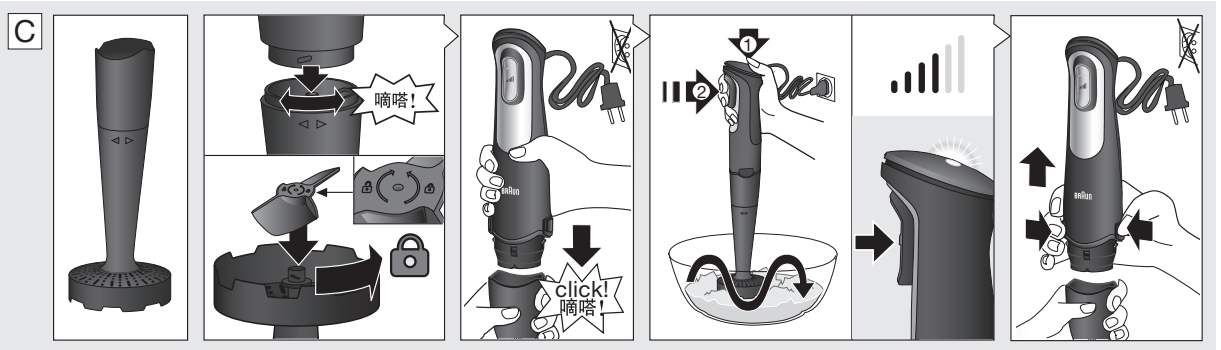
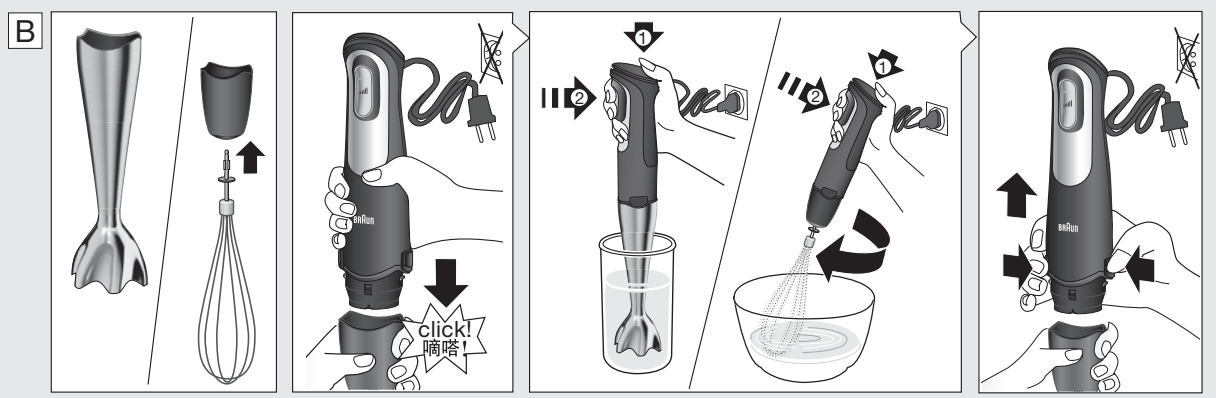
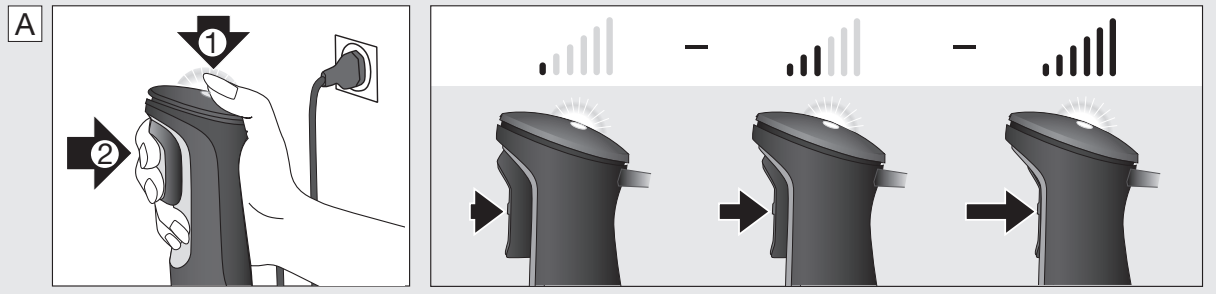
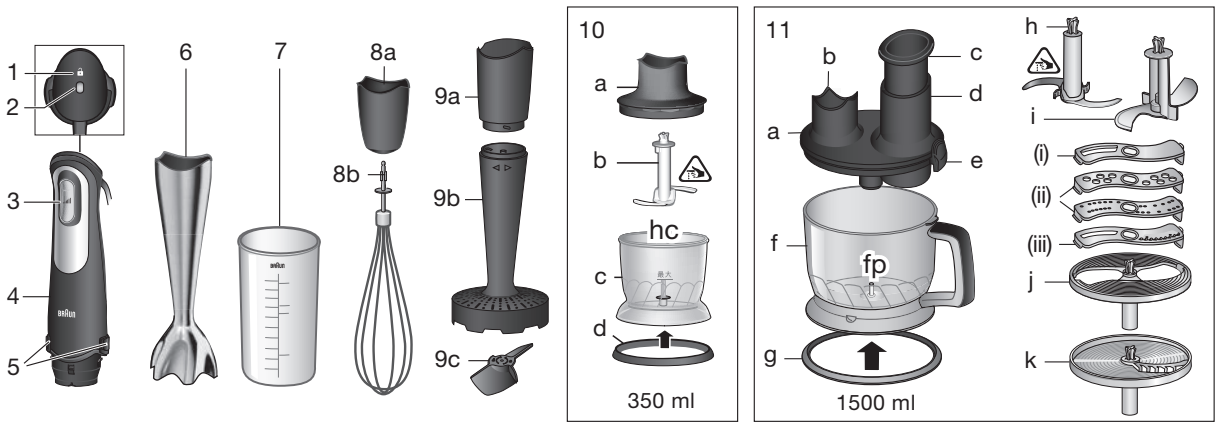
MQ787

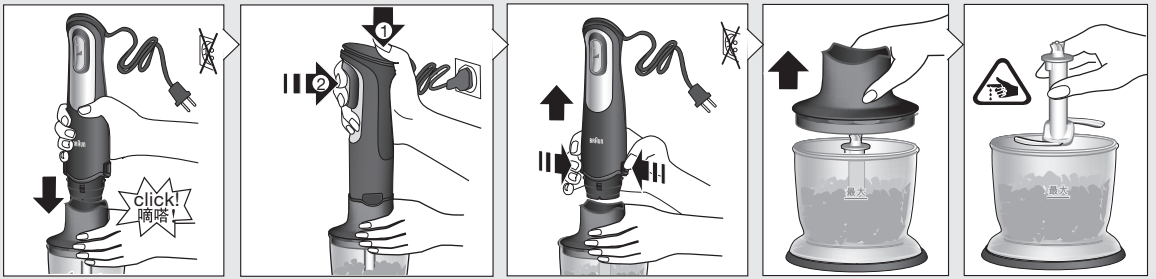
English 6

中文 10

© Copyright 2019. All rights reserved
De'Longhi Braun Household GmbH
Carl-Ulrich-Straße 4
63263 Neu-Isenburg/Germany

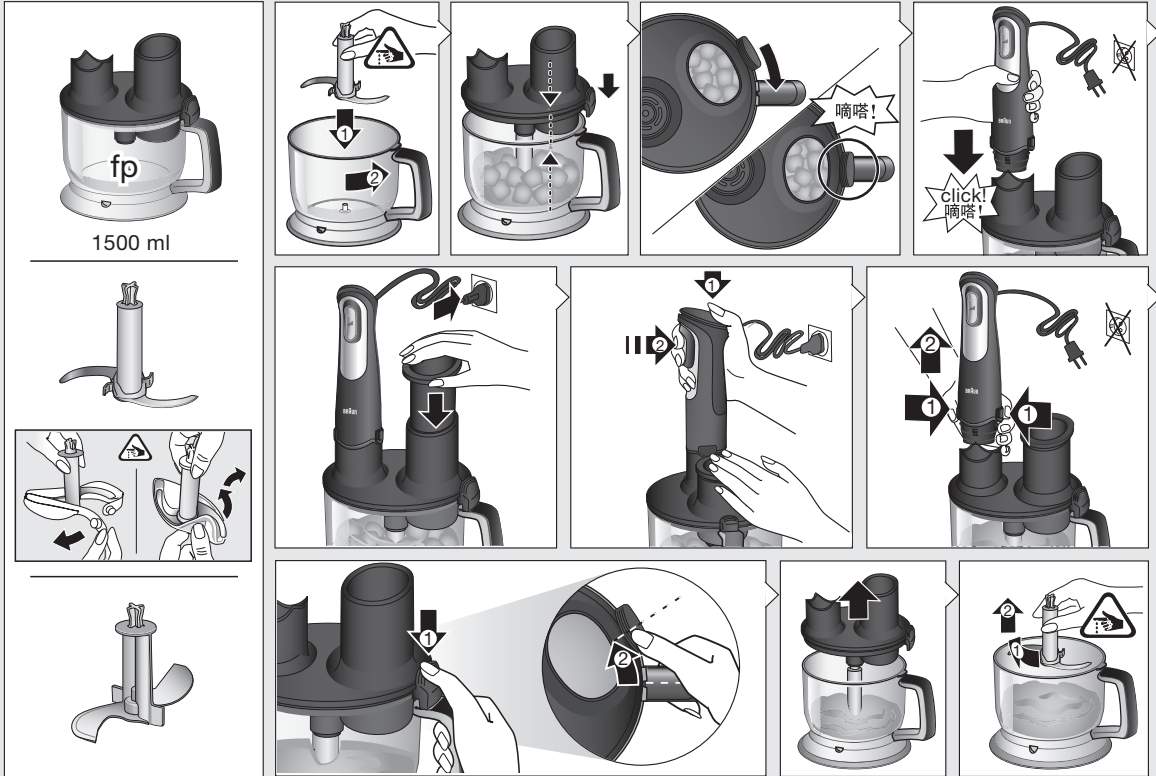






		 帕尔马干酪 Parmesan								
	 1cm	 1cm								
速度档位										
最大食物料理量		100g	10g	90g +	50g	7	80g	80g	100g	
所需时间/秒		15	5	45	5	5	10	5	10	

E

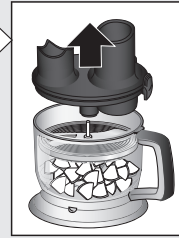
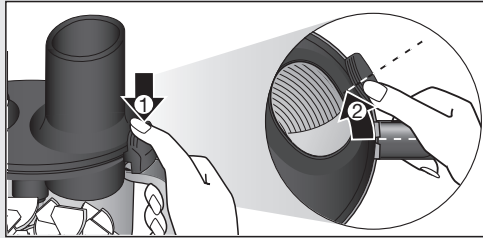
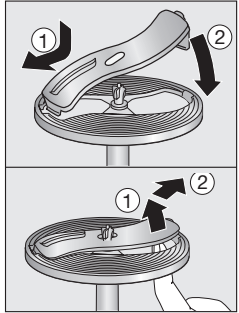
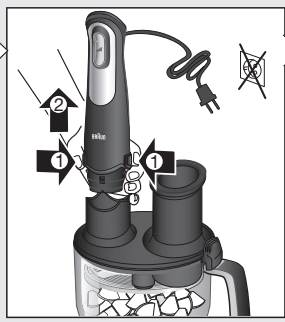
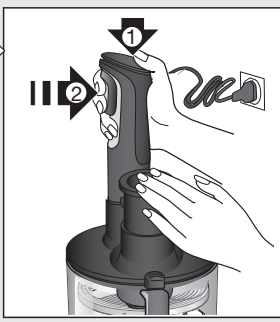
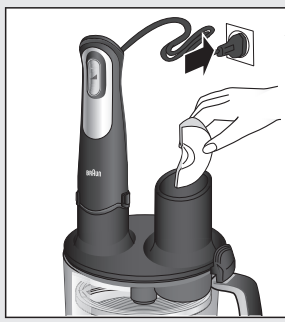
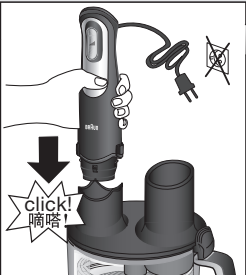
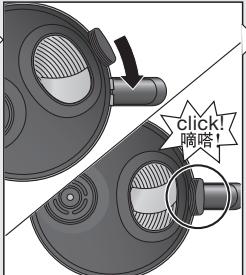
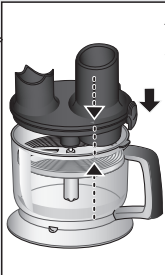


		 帕尔马干酪 Parmesan								
	 1cm	 1cm								
速度档位										
最大食物料理量	700 g	500 g	30 g	30 g	500 g	500 g	500 g	400 g	500 g	500 g
所需时间/秒	15-30	30-60	20	20	15	25	30-60	45-60	20	10

F

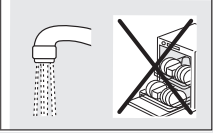
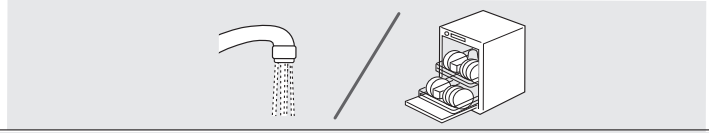
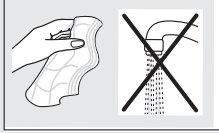
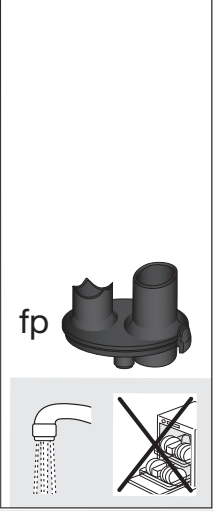
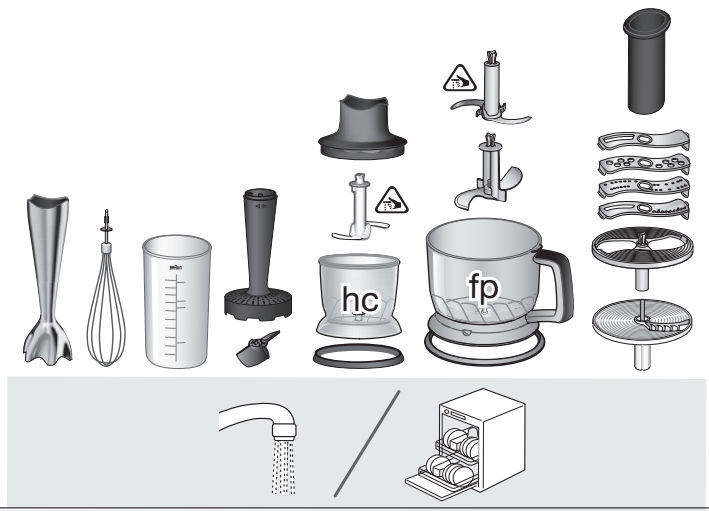


1500 ml



		帕尔马干酪 Parmesan							
速度档位									

G



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.
- Cleaning and user maintenance shall not be made by children without supervision.
- 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 reach into the filling shaft when the appliance is plugged in, especially while the motor is running. Always use the pusher to guide food through the shaft.
- 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 Safety button 
- 2 Pilot light
- 3 Smartspeed switch / variable speeds 
- 4 Motor part
- 5 EasyClick release buttons
- 6 Blender shaft
- 7 Beaker
- 8 Whisk accessory
 - a Gearbox
 - b Whisk
- 9 Puree accessory
 - a Gearbox
 - b Puree shaft
 - c Paddle
- 10 350 ml chopper accessory «hc»
 - a Lid
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip rubber ring
- 11 1500 ml food processor accessory «fp»
 - a Lid (with gear)
 - b Coupling for motor part
 - c Pusher
 - d Feed tube
 - e Lid latch
 - f Food processor bowl
 - g Anti-slip rubber ring
 - h Chopping blade
 - i Kneading hook
 - j Insert holder
 - (i) Slicing insert (coarse)
 - (ii) Shredding inserts (fine, coarse)
 - (iii) Julienne insert
 - k French fry disc

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).

Pilot light

The pilot light (2) shows the status of the appliance, when it is connected to an electrical outlet.

Pilot light	Appliance/operating status
Flashing red	Appliance is ready for use
Solid green	Appliance is released (switch release button is pressed) and can be switched on.
Solid Red	Early warning about overheating. Motor slows down, step by step, till shut off. Let the appliance cool down. It is ready for use again when the pilot light flashes red.

If the maximum speed decreases under high load and long running time you can still finish your preparation, however you should let the appliance cool down afterwards.

How to Use the Appliance

Smartspeed switch for Variable Speeds

One squeeze, all speeds. The more you press, the higher the speed. The higher the speed, the faster and finer the blending and chopping results.

One handed operation: the Smartspeed switch (3) allows you to turn on the appliance and control the speed with one hand.

Operating your Hand Blender

First use: Remove the transportation lock from the motor part (4) by pulling it at the red strap.

Switching On (A)

The appliance comes equipped with a safety button for releasing the Smartspeed switch. To safely turn it on, follow these points:

- Press the safety button (1) with your thumb. The Pilot Light will turn solid green.
- Immediately press the Smartspeed switch and adjust to the desired speed.

NOTE: If the Smartspeed switch is not pressed within 2 seconds, the appliance cannot be switched on for safety reasons. The pilot light will flash red. To switch the appliance on, start again with first step.

- During operation you do not need to keep the safety button pressed.

Blending Shaft (B)

The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks and milk shakes. For best blending results use highest speed.

Assembly and Operation

- Attach the blending shaft (6) to the motor part until it clicks.
- 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.
- After use, unplug the hand blender and press the EasyClick release buttons (5) to detach the blending shaft.

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 (B)

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

Assembly and Operation

- Attach the whisk (8b) to the gearbox (8a).

- Align the motor part with the assembled whisk accessory and push the pieces together until they click.
- After use, unplug and press the EasyClick release buttons 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.

Puree Accessory (C)

The puree accessory can be used to mash cooked vegetables and fruits such as potatoes, sweet potatoes, tomatoes, plums and apples.

Before Use

- Do not mash hard or uncooked food, as this may damage the unit.
- Peel and remove any stones or hard parts; cook and drain then mash the fruit/vegetable.

Assembly and Operation

- Fit the gearbox (9a) to the shaft (9b) by turning in a clockwise direction until it locks into place.
- Turn the puree accessory upside down and fit the paddle (9c) over the central hub and turn counter-clockwise to locate. (If the gearbox is not fitted properly, then the paddle will not secure in place).
- Align the assembled puree accessory with the motor body part and click the two parts together. Plug in.
- Dip the puree accessory into the ingredients and switch on the appliance.
- Using a gentle up and down motion, move the puree accessory through the ingredients until the desired texture is achieved.
- Release the Smartspeed switch and ensure the puree accessory has completely stopped turning before removing it from the food.
- After use, unplug the appliance. Remove the paddle (9c) by turning clockwise.
- Press the EasyClick release buttons to detach the puree accessory from the motor part. Separate the gearbox from the shaft by turning counter-clockwise.

Caution

- Never use the puree accessory in a saucepan over direct heat.
- Always remove the saucepan from the heat and allow to cool slightly.
- Sit the saucepan or bowl on a stable, flat surface, and support it with your free hand.
- Do not tap the puree accessory on the side of the cooking vessel during or after use. Use a spatula to scrape excess food away.
- For best results when mashing never fill a saucepan or bowl more than half full with food.
- Do not process more than one batch without interruption.
- Let the appliance cool down for 4 minutes before you continue processing.

Recipe Example: Mashed Potatoes

1 kg cooked potatoes

200 ml warm milk

- Place the potatoes in a bowl and mash for 30 seconds (3/4 way on the Smart Speed switch)
- Add the milk. Resume mashing for another 30 seconds.

Chopper Accessory (D)

The chopper (10) is perfectly suited for hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «hc» chopper (10) for fine results. It is not suitable for meat.

Refer to the Processing Guide D 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 (10d) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (10b) 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 (10c). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (10a).
- Align the chopper with the motor part (4) 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 press the EasyClick release buttons (5) 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 (10) 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):

50 g prunes

70 g creamy honey

10 ml water (vanilla-flavoured)

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

Food Processor Accessory

The food processor accessory (11) can be used for:

- Chopping, blending and mixing light batter;
- kneading dough (based on max. 250 g flour);
- slicing, shredding, julienning, and making french fries.

Chopping (E)

Using the blade (11h) you can chop meat, hard cheese, onions, herbs, garlic, vegetables, bread, crackers, and nuts.

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

Before Use

- Pre-cut foods into small pieces for easier chopping.
- Remove any bones, cartilage, tendons and gristle from meat to help prevent damage to the blades.
- Remove stems from herbs, shell nuts.
- Make sure the anti-slip rubber ring (11g) is attached to the bottom of the food processor bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blade (11h) is very sharp! Always hold it by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the bowl (11f). Press it down and give it a turn so that it locks into place.
- Fill the bowl with food. Attach the lid (11a) to the bowl with the latch (11e) positioned to the right of the bowl handle and align with marks.
- To lock the lid, turn it clockwise so that the latch engages with a click.
- Insert the motor part (4) into the coupling (11b) until it locks.
- Plug in the appliance and insert the pusher (11c) in the feed tube (11d).
- To operate the food processor, switch on the appliance. During processing, hold the motor part with one hand and the food processor bowl on the handle.
- When chopping is complete, unplug and press the EasyClick release buttons (5) to detach the motor part.
- Press the lid latch (11e) and hold it. Turn the lid (11a) counter-clockwise to unlatch it.
- Lift the lid up. Carefully take out the blade before pouring out the contents of the bowl. To remove and unlock the blade, slightly turn it then pull it off.

Caution

- Do not use the food processor accessory to chop 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 food processor bowl in the microwave oven.

Using the blade (11h), you may also mix light batter like a pancake batter or a cake mixture based on up to 250 g of flour.

Recipe Example: Pancake Batter

375 ml milk

250 g plain flour

2 eggs

- Pour milk into the bowl, then add flour and finally the eggs.
- Using full speed, mix the batter until smooth.

Kneading Dough (E)

Figure E also applies for the use of the kneading hook (11i). The kneading hook is ideal for kneading different dough types such as yeast or pastry.

Assembly and Operation

- Place the kneading hook on the center pin of the bowl (11f). Press it down and give it a turn so that it locks into place.
- Fill the bowl with flour (max. 250 g), then add the other ingredients except the liquids.
- Turn the appliance on with $\frac{3}{4}$ way pressure on the Smartspeed switch.
- Add liquids through the feed tube while the motor is running.

NOTE: Maximum kneading time: 1 minute – then allow the motor to cool down for 10 minutes.

Recipe Example: Pizza dough

250 g plain flour

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp dried yeast

5 tbs olive oil

150 ml water (lukewarm).

- Put all ingredients except water into the bowl and start kneading.
- Add water through the feed tube while the motor is running.

Recipe Example: Sweet Pastry

250 g plain flour

170 g unsalted butter (cold/hard, small pieces)

80 g sugar

1 vanilla sugar

1 small egg

1 pinch salt

- Put butter and sugar into the bowl and start kneading. For good results use cold butter.
- Add flour and the rest of the ingredients.
- Dough will become too soft from over kneading. Stop kneading shortly after dough has formed a ball.
- Cool down the dough in the refrigerator for half an hour before proceeding.

Slicing / Shredding / Julienne / French Fry (F)

Use the fine and coarse slicing inserts (i) to slice raw fruit and vegetables into fine, thin slices; e.g. cucumbers, onions, mushrooms, apples, carrots, radishes, potatoes, zucchini and cabbage.

Use the fine and coarse shredding inserts (ii) to shred foods such as apples, carrots, potatoes, beetroot, cabbage, cheese (soft to medium).

Use the julienne insert (iii) to cut fruit and vegetable into julienne.

Use the French fry disc (11k) to prepare french fries.

Refer to the Processing Guide F for recommended speeds.

Assembly and Operation

- For slicing / shredding / julienning place an insert into the insert holder (11j) and snap into position. Place the assembled insert holder or French fry disc on the center pin of the bowl and give it a turn so that it locks into place.
- Attach the lid to the bowl with the latch positioned to the right of the bowl handle.
- To lock the lid, turn it clockwise so that the latch engages with a click.
- Insert the motor part into the coupling until it locks.
- Plug in the appliance and insert the food to be processed into the feed tube.
- For best French fry results, place 3-4 potatoes (depending on the size) in the feed tube of the lid while the motor is switched off.
- Switch the appliance on to operate. Never reach into the feed tube when the appliance is switched on. Always use the pusher to feed in food.
- After use, unplug and press the EasyClick release buttons

to detach the motor part.

- Press the lid latch and hold it. Turn the lid counter-clockwise to unlatch it.
- Lift the lid up. Carefully take out insert holder or French fry disc before pouring out the contents of the bowl. To remove the insert holder or French fry disc, slightly turn it then pull it off.
- To remove an insert, push it up at the one end that protrudes at the bottom side of the insert holder.

Care and Cleaning (G)

- 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 (4) or gearboxes (8a, 9a) in water or any other liquid. Clean with a damp cloth only.
- The lid (11a) 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.

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

我们的产品符合最高水平的质量、功能和设计标准。

希望您能充分享受新购买的博朗家电。

使用前的说明

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，排空混料盆和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，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。
- 请勿让儿童在无人监管的情况下清洗和维护保养本产品。
- 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。
- 电源线损坏时，为了避免危险，请务必由制造商、代理商或经授权的专业服务人员更换。
- 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。
- 接通电源后，尤其是在机器运行时，切勿用手伸入进料管，确保始终使用推料棒将食物推入进料管。
- 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，或按需要清洁。具体清洗方法参照《维护和清洗》部分。

部件及附件

- 安全按钮
- 指示灯
- 智能调速按钮/可调节速度
- 电机部件
- Easy Click释放按钮
- 搅拌棒
- 搅拌杯
- 打蛋器配件
 - 齿轮箱
 - 打蛋器
- 蔬菜泥配件
 - 齿轮箱
 - 蔬菜泥搅拌棒
 - 搅拌桨
- 350毫升切碎器《hc》
 - 顶盖
 - 切碎刀
 - 切碎碗
 - 防滑垫
- 1500毫升多功能食物料理碗《fp》
 - 顶盖（带齿轮）
 - 电机部件接口
 - 推杆

- 进料管
- 顶盖扣锁
- 料理碗
- 防滑垫
- 切碎刀
- 和面器
- 工具架
 - 切片工具（厚片）
 - 切丝工具（超细丝，细丝）
 - 切丝工具（粗丝）
- 切条工具

开箱

将本产品从纸箱内取出。去除所有多余的包装材料。

指示灯

连接至插座后，指示灯（2）显示本机的状态。

指示灯	产品/运作状态
红灯闪烁	产品准备就绪
绿灯	机器被释放（安全按钮已按下），可开启开关。
红灯	机器过热需待其冷却，红灯闪烁时可再次使用。

产品处于高负载且操作时间长时，最高速度会减缓，但是您仍可以完成料理过程。不过，完成后应该让产品静置冷却。

如何使用手持式搅拌机

智能调速按钮，自由调节速度

一键按压，多种速度。越用力按压，速度越快（见第三页A部分）。速度越快，制作时间更短，搅拌及切碎效果更细腻。单手轻松操作：智能调速按钮（3）助您轻松实现单手开动机器并调速。

手持式搅拌机的使用方法

首次使用：拉动红带，移动电机部件（4）上的运输安全锁。

启动设备（见第三页A部分）

手持式搅拌机配备安全按钮。安全启动时，请遵循以下要点：

- 首先，用大拇指按住安全按钮（1）。指示灯变为绿色。
- 随后，根据所需速度，直接按压智能调速按钮（3）。注意！若智能调速按钮（3）未在2秒内按下，本机将出于安全考虑无法正常启动。指示灯红灯闪烁。为了重新启动机器，释放所有按钮，重新回到步骤1开始操作。
- 操作过程中，无需按压安全按钮。

搅拌棒（见第三页B部分）

手持式搅拌机完美适用于制作蘸酱、酱汁、汤品、蛋黄酱及婴儿辅食，也适用于搅拌饮品、和奶昔。为获得更好搅拌效果，请使用最高速度。

组装和操作

- 将电机部件（4）与搅拌棒（6）连接。
- 将搅拌棒放入待搅拌的混合物中。按下开关。
- 轻微上下晃动将原料混合到想要的浓稠度。
- 使用完毕后，拔掉手持式搅拌机的电源插头，按下EasyClick释放按钮（5）以分离电机部件。

注意

- 直接在烹饪的炖锅中进行搅拌时，请先把炖锅从炉上移开，防止沸腾液体飞溅。让温度高的食物稍微冷却后再进行搅拌，谨防烫伤。
- 使用完毕后，请勿将手持式搅拌机置于炉灶的热锅上。

食谱范例：蛋黄酱

250g食用油（如葵花油）

1个鸡蛋外加1颗蛋黄

1-2汤匙醋（约15克）

盐和胡椒调味

- 将所有食材（室温）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。以最高速度操作手持式搅拌机，直至食用油开始乳化。
- 无需关闭搅拌机，慢慢将搅拌棒提升至混合物顶部的位置，再降低，使剩余的油融合。

注意：色拉的处理时间大约为1分钟，而较浓的蛋黄酱（例如，用作蘸酱）则需要高达2分钟的处理时间。

打蛋器配件（见第三页B部分）

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（8b）装至齿轮箱（8a）上，连接电机部件与组装好的打蛋器配件直至锁紧。
- 使用完毕后，拔掉电源插头，按下EasyClick释放按钮（5）以分离电机部件。然后将打蛋器从齿轮箱中拔出。

为实现最佳处理效果：

- 略微倾斜打蛋器，以顺时针方向搅动。
- 为了避免液体飞溅，开始时请使用慢速，并在较深的容器或平底锅中使用打蛋器配件。
- 将打蛋器放入搅拌杯后再开启设备。
- 打散蛋白前，请确保打蛋器和搅拌杯完全洁净且不带脂肪。每次最多打散4个蛋白。

食谱范例：打发鲜奶油

400毫升冷冻奶油（脂肪含量最低为30%，4-8℃）

- 开始时请用低速（轻轻按住调速按钮），然后在打发过程中逐渐增速（更用力地按压调速按钮）。
- 请使用新鲜的冷冻奶油，才能使打发出来的量更多更均匀。

蔬菜泥配件（见第三页C部分）

蔬菜泥配件可以用于捣碎煮熟的蔬菜和水果，例如土豆、红薯、番茄、梅子和苹果。

使用前

- 请勿用于捣碎硬质或未煮熟的食物，这可能导致机器损伤。
- 请先将硬质部位(如皮、果核和茎秆)移除，然后煮熟并沥干。

组装和操作

- 将搅拌棒（9b）以顺时针方向旋转安装进齿轮箱（9a）中。
- 将蔬菜泥配件倒置，把搅拌桨（9c）安装至搅拌棒底部的中心位置，逆时针旋转至扣紧。（如果齿轮箱未安装好，搅拌桨也将无法安装到位）。
- 将电机部件安装至蔬菜泥配件，按下扣紧。然后连通电源。
- 把蔬菜泥配件放入需搅拌的食物中，然后开启本机。
- 随后，慢慢将蔬菜泥配件上下移动，直到获得您理想的料理效果。
- 释放智能调速按钮（3），在将蔬菜泥配件从食物中取出之前，请确保蔬菜泥配件完全停止运转。
- 使用完毕后，拔掉电源，将搅拌桨（9c）顺时针旋转移出。
- 按下EasyClick释放按钮（5）以分离蔬菜泥配件。将齿轮箱（9a）逆时针从搅拌棒（9b）中转出。

注意

- 请勿在加热的炖锅中使用蔬菜泥配件。
- 请务必先把炖锅从炉灶上移开，放置至冷却。
- 将炖锅或容器放置在稳定平坦的表面，并用手扶住。
- 在使用过程中或使用完毕后，请勿用蔬菜泥配件敲击锅具内壁，请用铲子刮下多余的食材。
- 为获得更好效果，捣碎前，炖锅等容器中填充食物量请勿超过一半。
- 请勿不间断地多次处理食材。
- 在继续料理前，请将本机冷却4分钟。

食谱范例：土豆泥

1千克煮熟的土豆

200毫升温牛奶

- 将土豆置于碗具中，捣碎30秒(按下四分之三的智能调速按钮)
- 加入牛奶。继续捣碎30秒。

切碎器附件（见第三和第四页图示D）

切碎器（10）适用于切碎硬奶酪、洋葱、香草、蒜、蔬菜、面包、饼干、坚果等食材。

为实现最佳处理效果，切碎器（10）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建议，请参阅《料理指南D》（见第四页）。

使用《hc》切碎器时，处理食材的量请勿超过最大刻度线。《hc》最长操作时间：大量的湿食材为1分钟，干食材及硬质食材为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。

使用切碎器前

- 为了方便切碎，请提前将食物切成小块。
- 请预先将肉类中的骨头、肌腱和软骨去掉，以免损害刀片。
- 确保防滑垫（10d）始终放置在切碎器底部。

组装和操作

- 请小心取下刀片的塑料套。
- 刀片（10b）非常锋利！取用时始终握住刀片上部的塑料部分。
- 将刀片放置在切碎碗（10c）的中心轴针上，按下并轻轻旋转，将其锁紧。
- 将食物放入切碎碗中，盖上顶盖（10a）。
- 连接切碎器和电机部件（4）直至锁紧。
- 使用时，启动搅拌机。在食材处理中，用手握住搅拌棒，另一只手握住切碎碗。
- 请使用全速处理比较坚硬的食物（例如，帕尔马奶酪）。
- 使用完毕后，拔掉电源插头，按下EasyClick释放按钮（5），分离电机部件。
- 打开顶盖，小心地旋松刀片将其取出，然后将碗中的食物倒出来。

注意

- 请勿将切碎器（10）用于处理未去壳的坚果、咖啡豆、谷粒或坚硬的香料（如肉豆蔻）等十分坚硬的食物，否则可能会损坏刀片。
- 切勿将切碎碗放入微波炉中。

《hc》食谱范例：香草蜂蜜西梅酱（可作煎饼或外层装饰物）：

50克西梅

70克乳脂状蜂蜜

10毫升水（香草味）

- 将西梅放入《hc》切碎碗中，浇上乳脂状蜂蜜。
- 用力按压至最高速度，操作4秒。
- 加入10毫升水（香草味），
- 继续搅拌1,5秒即可。

多功能食物料理碗

多功能食物料理碗（11）适用于：

- 切碎、搅拌和混合面糊；
- 和面（基于最大食物料理量250克面粉）
- 切片、切丝、切条和制作薯条。

切碎功能（见第四页E部分）

切碎刀（11h）适用于切碎肉类、奶酪、洋葱、香草、蒜、蔬菜、面包、饼干、坚果等食材。

如欲了解最大处理量以及处理时间和速度建议，请参阅《料理指南E》（见第四页）。

使用切碎器前

- 为了方便切碎，请提前将食物切成小块。
- 请预先将肉类中的骨头、肌腱和软骨去掉，以免损害刀片。
- 香草去茎，坚果去壳。
- 确保防滑垫（11g）始终放置在切碎器底部。

组装和操作

- 请小心取下刀片上的塑料套。
- 切碎刀片（11h）非常锋利！取用时始终握住刀片上部的塑料部分。
- 将切碎刀（11h）放置在料理碗（11f）的中心轴针上，转动直至锁死。

- 在料理碗中放入需处理的食材。盖上顶盖（11a）并旋转调整，使顶盖扣锁（11e）处于料理碗手柄的右上方附近。
- 顺时针旋转顶盖，直到听见手柄上方发出“咔哒”一声，顶盖锁死。
- 将电机部件（4）安装于对接口（11b）上锁死。
- 连通电源，确保推杆（11c）放置于进料管（11d）中。
- 按下开关，启动机器。在处理食材过程中，用手握住电机部件，另一只手握住切碎碗手柄。
- 使用完毕后，拔掉电源，按下EasyClick释放按钮（5）以分离电机部件。
- 按压顶盖扣锁（11e）上方并保持住按压状态，逆时针方向旋转顶盖（11a）将其分离。
- 移掉顶盖。在取出处理完的食材前，小心拿出切碎刀。轻轻旋转将其取下。

注意

- 请勿将多功能食物料理碗（11）用于处理未去壳的坚果、咖啡豆、谷粒或坚硬的香料（如肉豆蔻）等十分坚硬的食物，否则可能会损坏刀片。
- 切勿将食物料理碗放入微波炉中。

切碎刀（11h）也可用于制作面粉重量不超过250克的面糊。

食谱范例：煎饼面糊

375毫升牛奶

250克面粉

2个鸡蛋

- 将牛奶倒进料理碗（11f）中，然后加入面粉，最后加入鸡蛋。使用最高速度，搅拌面糊直至光滑状。

和面（见第四页E部分）

图示E也包含了和面器（11i）的使用。和面器适用于制作不同种类的面团，比如发酵面团或油酥面团（面粉重量不超过250克）。

组装和操作

- 将和面器（11i）放置于料理碗（11f）的中心轴针上，转动直至锁死。
 - 在料理碗中放入最大料理量250克面粉，然后加入除液体状以外的其他原料。
- 按下四分之三的智能调速按钮，启动本机。
- 在运行中，通过进料管加入液体状原料。
- 请注意：最长制作时间：1分钟（然后将电机部件冷却10分钟）。

食谱范例：披萨面团

250克面粉

半茶匙盐

半茶匙干酵母

5汤匙橄榄油

150毫升水（微温）。

- 在料理碗中放入除液体状以外其他的所有原料，然后开始和面。
- 在运行中，通过进料管加入水。

食谱范例：油酥面团

250克面粉

170克无盐黄油（冷冻/硬质，切成小块）

80克糖

1块香草糖

1颗小鸡蛋

1撮盐

•在料理碗中放入黄油和糖，然后开始和面。为获得更好料理效果，请使用冷冻黄油。

•在料理碗中加入面粉和其他原料。

•在面团形成球状之后，请立即停止和面。过度搅打会使面团过软。

•继续操作前，将面团放到冰箱中冷却半小时。

切片/切丝/切粗丝/切条（见第五页F部分）

切片工具（i）适用于切片，可处理如黄瓜、洋葱、蘑菇、苹果、胡萝卜、水萝卜、生土豆、西葫芦、卷心菜等食材。

切丝工具（ii）适用于切超细丝、细丝，可处理如苹果、胡萝卜、生土豆、甜菜根、卷心菜、奶酪等食材（软质至中等硬度）。

切丝工具（iii）适用于切粗丝，可处理水果、蔬菜等食材。

切条工具（11k）适用于制作薯条。

请参阅《料理指南F》中的速度建议(见第四页E部分)。

组装和操作

•进行切片/切丝/切粗丝前，请将各类工具（i）、（ii）、（iii）放到工具架（11j）上旋紧。将工具架（11j）或切条工具（k）放置于料理碗（11f）的中心轴上，确保其安装到位。

•将顶盖（11a）安装在料理碗上直至料理碗手柄边的扣锁锁紧。

•顺时针旋转顶盖，直到听见手柄上方发出“咔哒”一声，顶盖锁死。

•将电机部件（4）安装于对接口（11b）上锁死。

•连通电源，将需料理的食材放入进料管。

•为获得更好切条效果，在本机关闭的状态下，将3-4个土豆（取决于土豆大小）放入顶盖的进料管中。

•开启机器。本机运行时请勿将手伸入进料管，请务必使用推料棒（11c）送入食材。

•使用完毕后，拔掉电源，按下EasyClick释放按钮（5）以分离电机部件。

•按压顶盖扣锁（11e）上方并保持住按压状态，逆时针方向旋转顶盖（11a）将其分离。

•移掉顶盖。在取出处理完毕的食材前，先移除工具架或切条工具。

•向上推工具架底部的突起部分以将工具（i）、（ii）、（iii）移除。

维护和清洗（见第五页G部分）

•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。

•清洗前请拔掉手持式搅拌机的插头。

•仅可使用湿布清洁电机部件（4）和齿轮箱（8a和9a），切勿浸于水或其他液体中。

•顶盖（11a）可以在流水下冲洗，但不可浸泡在水中，也不可以用洗碗机清洗。

•其他所有零件都可用洗碗机清洗。不要使用会刮花零件表面的摩擦性清洁物清洗。

•为了取得更好的清洁效果，可以将切碎碗底下的防滑垫拆下来彻底清洗。

•处理色素含量高的食材时(比如，胡萝卜)，配件可能会染色。可用植物油擦拭后再进行清洗。

配件

（需单独购买，并非每个国家均有出售）

MQ30:	500毫升馅料碗，可用来切胡萝卜、肉类、洋葱等食材。
MQ40:	1250毫升果汁碎冰杯，可用于切菜、搅拌和碎冰。
MQ50:	蔬菜泥配件，可用于捣碎煮熟的蔬菜和土豆。
MQ60:	研磨杯，不锈钢材质，可用于研磨咖啡、各种香辛料或干食材。

设计规格和使用说明书如有修改，恕不另行通知。

在使用寿命结束之后，请勿将产品作为生活垃圾处理。可至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	○	○	○	○	○	○

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.**

