

BRAUN

Minipimer 350

Multiquick 350

MR 350

Minipimer 350 Set

Multiquick 350 Set

MR 350 HC

Minipimer 350 Combi

Multiquick 350 Combi

MR 350 CA

Type 4164

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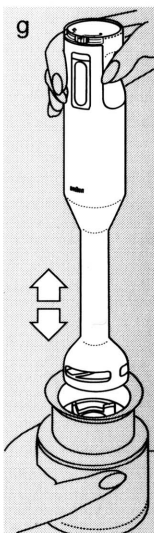
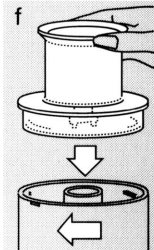
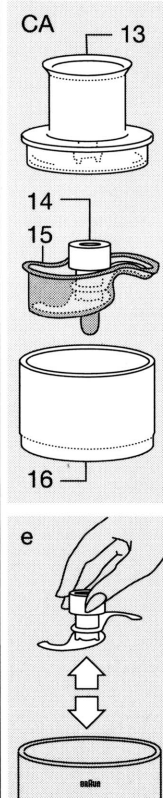
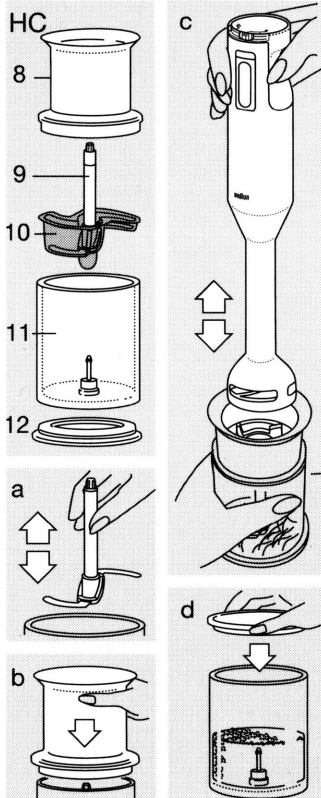
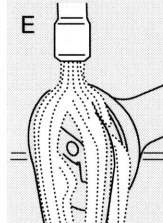
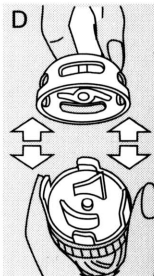
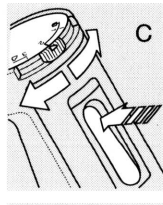
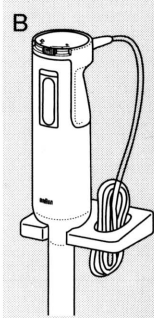
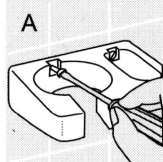
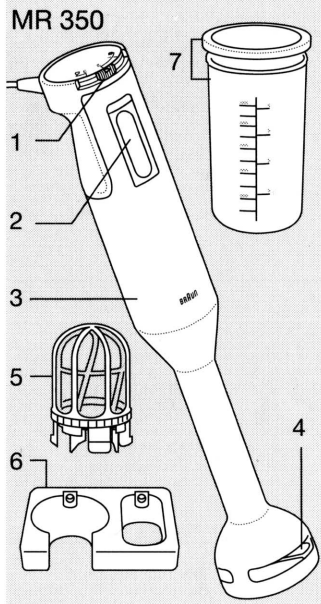
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English



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

Caution
Read all instructions carefully before using this product.

This appliance was constructed to process normal household quantities. Please remember to keep your Braun hand blender out of the reach of children. The blade insert of the chopper ⑨, ⑩ is very sharp! Do not reach into or underneath the blade. Before operating, check whether your voltage corresponds to the voltage printed on the top of the unit. This chopper may only be used with the Braun hand blender MR 350.

Do not hold the motor part ① or the upper part ⑧, ⑩ of the chopper under running water nor immerse them in water. Braun electric appliances meet applicable safety standards. This appliance can only be opened by an authorised Braun Service Centre for repairs and cord replacements, since special tools are required. Faulty, unqualified repair work may cause accidents or injury to the user.

For UK only:

IMPORTANT

Your appliance is already fitted with a plug incorporating a 3A fuse. If it does not fit your socket the plug should be cut off from the mains lead and an appropriate plug fitted. Throw away the cut off plug; do not insert it in a 13A socket elsewhere in the house as this could cause a shock hazard.

IMPORTANT – Fitting a Different Plug:

The wires in the mains lead are coloured in accordance with the following code:

Blue – Neutral Brown – Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

Never connect the blue or brown wire to the earth pin (E), when using a three pin plug. The appliance must be protected by a 3 amp fuse if a 13A (BS 1363) plug is used.



The fuse cover must be refitted when changing the fuse. If the fuse cover is lost do not use the plug until a replacement cover has been fitted. These parts are available from authorised Braun Service Dealers. Never use the plug without the fuse cover fitted.

Description

Hand blender MR 350

- ① Three-speed switch
- ② On/off switch
- ③ Motor part
- ④ Blade
- ⑤ Whisk
- ⑥ Wall holder for hand blender and mains cord
- ⑦ Mixing/measuring beaker with airtight storage lid

Chopper HC (8–12)

With MR 350 HC only.

- ⑧ Upper part
- ⑨ Blade insert
- ⑩ Blade cover
- ⑪ Chopper bowl
- ⑫ Double function base/lid

Chopper CA (13–16)

With MR 350 CA only.

- ⑬ Upper part
- ⑭ Blade insert
- ⑮ Blade cover
- ⑯ Chopper bowl

Three-speed-switch ①

Three speeds are available:

Setting 1: Low speed – for whipping cream and eggwhite with the whisk ⑤.

Setting 2: Medium speed – for whipping skimmed milk with the whisk ⑤.

Setting 3: High speed – for the basic functions of the hand blender (i. e. blending, mixing).

For the speed settings of the chopper HC or the chopper CA, see the separate paragraphs in these use instructions.

Wall holder

Use the supplied screws and wall plugs to mount the wall holder ⑥ to the wall (A). The wall holder provides convenient storage for your Braun hand blender (B).

How to operate your Braun hand blender MR 350

Your Braun hand blender blends and mixes fast and easily. Use it to make sauces, soups, mayonnaise, purées, dietary and baby food, whipping of eggwhite, cream and skimmed milk, mixing of drinks and cocktails (see section «Three-speed-switch»).

It comes complete with a practical mixing/measuring beaker ⑦, but you can operate the Braun hand blender just as well in any bowl, pan or other container too.

Should you want to blend directly in the saucepan while cooking, take the pan from the stove first and allow to cool to protect your Braun hand blender from overheating. Never use your hand blender in very hot or boiling ingredients. To avoid splashing, insert the Braun hand blender into the vessel first, and then press the on/off switch ② (C).

Keep the on/off switch pressed down as long as you operate your hand blender. Turn appliance off by releasing the on/off switch ② when you are finished, and then lift the hand blender out of the vessel.

Whisk

Use the whisk ⑤ for whipping eggwhite and cream on speed setting 1. Skimmed milk with 0.3% fat content can be whipped to a foamy cream at speed setting 2. Whipping cream should be chilled before whipping, whereas skimmed milk should have a temperature of 0–5 °C. Skimmed milk, however, should not be frozen. Higher or lower temperatures will not lead to satisfactory results. When attaching or removing the whisk, always unplug the unit first.

To attach, simply centre the whisk over the blade (D), press it down and turn it a little until the whisk engages into the grooves with an audible click. To remove, twist it off. For best results when whipping eggwhite or cream, use a wider vessel and move the hand blender clockwise.

How to operate your chopper HC

Important

This appliance has a safety device which causes the blade insert ⑨ to stop immediately if the upper part ⑧ is removed.

● The blade insert ⑨ is in a plastic blade cover ⑩ during transportation. Pull off this cover before placing the blade insert in the chopper bowl ⑪. Always place the blade insert into the bowl ⑪ before you add the food. Caution: The blades are very sharp! Always hold by the plastic shaft (a).

● Ice cubes and other extremely hard foods, such as nutmeg, should not be chopped. This appliance is also not suitable for chopping raw meat or chocolate.

● The maximum operation time is 15 seconds, sufficient to chop the foods given in the table. If a longer time is needed, first allow the chopper to cool off for three minutes before operating again.

● The maximum amounts of food suitable depend on the type of food and are given in the table.

● When chopping cooked foods: allow them to cool off for a few minutes before placing them in the chopper bowl ⑪.

Assembling and operating

1. Put the double function base/lid ⑫ on the bottom of the chopper bowl ⑪.
2. Place the shaft insert ⑨ on the pin of the chopper bowl ⑪. Always hold by the shaft (a).
3. Place the food into the chopper bowl (see table).
4. Put the upper part ⑧ firmly onto the bowl ⑪ (b).
5. **Speed setting:** You can use this chopper only on speed 2 and speed 3. For garlic and onions we recommend speed 2. For all other foods: speed 3 for fine results and speed 2 for coarser results.
6. Place the switched off Braun hand blender ① vertically into the upper part ⑧. Hold the hand blender with one hand and the bowl ⑪ with the other (c).
7. Switch the chopper on by means of the on/off switch on the hand blender ②. Hold the bowl ⑪ with the other hand to avoid slipping. Always work according to the table.
8. The double function base/lid ⑫ makes it possible to store food in the bowl ⑪ (d).