

BRAUN

Multiquick 3
Minipimer 3



Type 4162

手持式搅拌机

www.braunhousehold.com

MQ 300

MQ 320

MQ 325

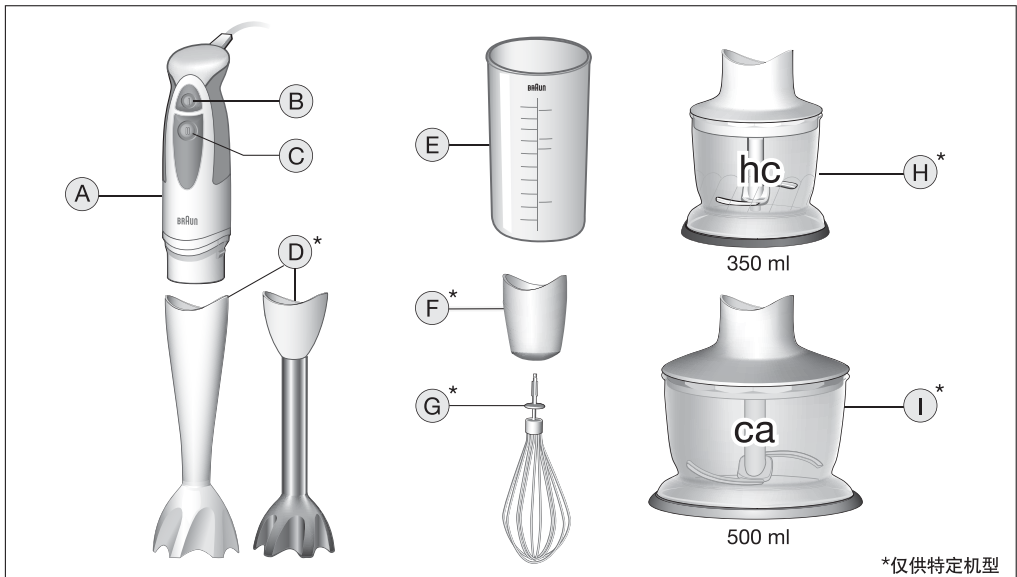
MQ 335

English 6

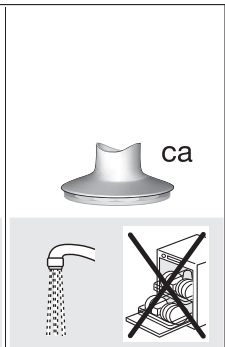
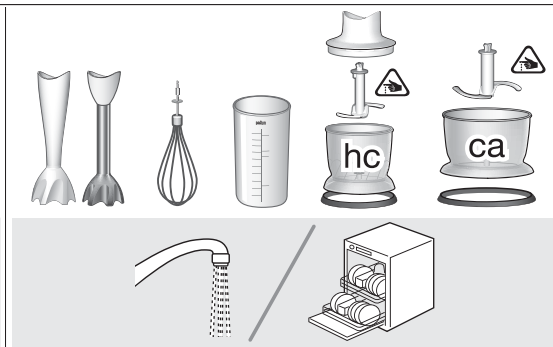
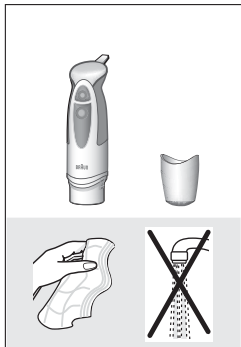
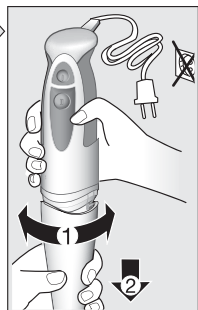
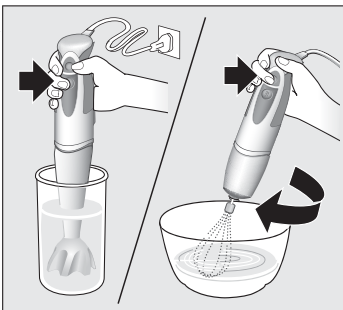
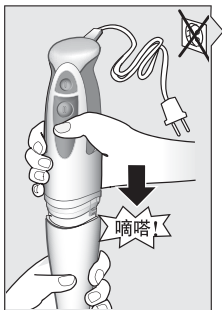
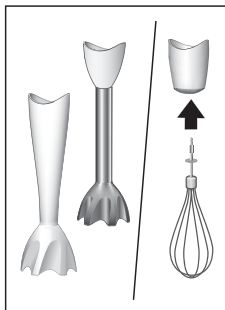
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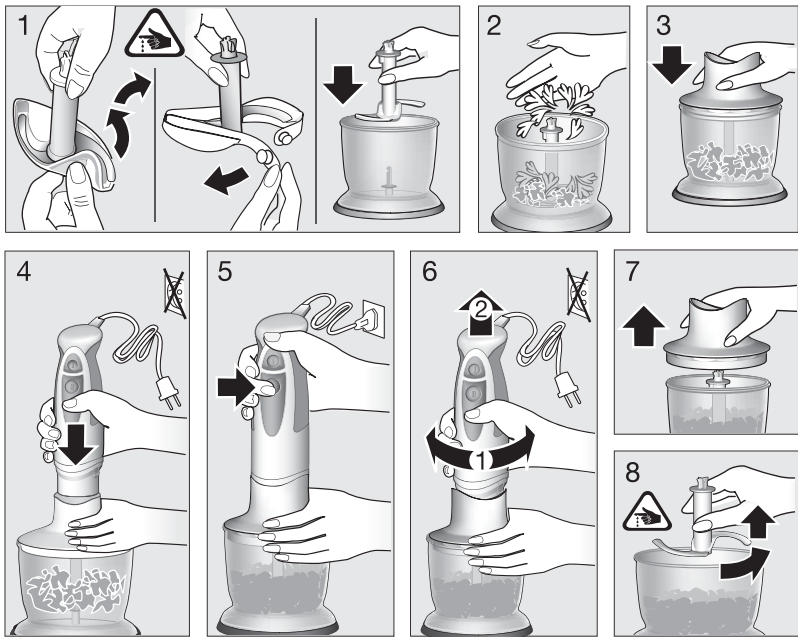
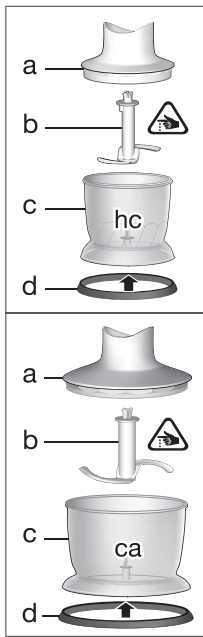
De'Longhi Braun Household GmbH
Carl-Ulrich-Straße 4
63263 Neu-Isenburg/Germany





*仅供特定机型






hc 350 ml	 1cm	 帕尔马干酪 1cm	 50 g	 10 g	 7	 80 g	 80 g	 100 g
所需时间/秒	10	15	6 x 1	6 x 1	5 x 1	12 x 1	8 x 1	12 x 1
速度档位	II	II	I	II	I	I	I	I

ca 500 ml	 1cm	 帕尔马干酪 1cm	 150 g	 20 g	 20	 150 g	 300 g	 300 g
所需时间/秒	20-30	20-30	8 x 1	20	15	10	20	30
速度档位	II	II	I	II	I	I	II	II

English

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

Caution

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- 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.
- This appliance is designed for household use only and for processing normal household quantities.
-  The blades are very sharp! To avoid injuries, please handle blades with utmost care.
- Always unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- 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.

- Do not use any part in the microwave oven.

Description

- Ⓐ Motor part
- Ⓑ On/off switch (speed I)
- Ⓒ On/off switch (speed II)
- Ⓓ Blender shaft
- Ⓔ Measuring beaker
- Ⓕ Whisk gear box
- Ⓖ Whisk
- Ⓗ Chopper «hc»
- Ⓘ Chopper «ca»

How to operate your handblender

The handblender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks and milk shakes.

1. Insert the motor part Ⓐ into the blender shaft Ⓓ until it locks into place.
2. Position the handblender deep in the bowl, then press switch Ⓑ or Ⓒ.
3. After use, turn the blender shaft to remove it from the motor part.

You can operate the handblender in the measuring beaker Ⓔ, or in any other container. When blending directly in the saucepan while cooking, remove the pan from the stove first to protect your handblender from overheating.

How to operate your whisk

Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

1. Insert the whisk Ⓖ into the whisk gear box Ⓕ, then insert the motor part Ⓐ into the gear box until it locks into place.
2. Place the whisk deep in a bowl and only then, press switch Ⓑ (speed I) to operate it.
3. After use, first turn the whisk gear box to remove it from the motor part. Then pull the whisk out of the gear box.

For best results

- Do not use the beaker (E), but a wider bowl.
- Only use switch (B) (speed I) to operate the whisk.
- Move the whisk clockwise holding it slightly inclined.
- Only whip up to 400 ml chilled cream (min. 30 % fat content, 4 – 8 °C).
- Only whip up to 4 egg whites.

How to operate your chopper attachment

- (a) Upper part
- (b) Blade
- (c) Chopper bowl
- (d) Anti-slip ring

The chopper is perfectly suited for chopping meat, cheese, onions, herbs, garlic, chilis (with water), carrots, walnuts, hazelnuts, almonds, prunes etc.

When chopping hard goods (e.g. hard cheese) use the on/off switch (C) (speed II).

N.B.: Do not chop extremely hard food, such as ice cubes, nutmeg, coffee beans or grains.

Before chopping ...

- pre-cut meat, cheese, onions, garlic, carrots (see processing guide),
- remove stems from herbs, shell nuts,
- remove bones, tendons and gristle from meat.

Chopping

1. Caution: Carefully remove the plastic cover from the blade (b). The blade is very sharp! Always hold it by the upper plastic part. Place the blade on the centre pin of the chopper bowl (c). Press down the blade and turn 90° to lock it. Always make sure that the anti-slip ring (d) is attached to the bowl.
2. Place the food in the chopper bowl.
3. Put the upper part (a) on the chopper bowl.
4. Insert the motor part (A) into the upper part (a) until it locks into place.
5. Press switch (B) or (C) to operate the chopper. During processing hold the motor part with one hand and the chopper bowl with the other. Do not use the chopper for longer than 2 minutes.
6. After use, turn the motor part (A) to remove it from the upper part.
7. Then remove the upper part.
8. Carefully take out the blade. Remove the processed food from the chopper bowl.

Cleaning

Clean the motor part (A) and the whisk gear box (F) with a damp cloth only. Clean the lid (a) of the «ca» chopper only under running water. Do not place it in the dishwasher.

All other parts can be cleaned in the dishwasher.

Please clean the knives after usage and let them dry. Do not leave them in contact with water or salty food over a longer time.

When processing foods with colour (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before placing them in the dishwasher.

Recipe examples

Mayonnaise (use handblender)

200 – 250 ml oil

1 egg (yolk and white)

1 tbsp. lemon juice or vinegar

salt and pepper to taste

Put all ingredients into the beaker according to the above mentioned order. Introduce the handblender to the base of the beaker. Pressing the switch (C), keep the handblender in this position until the oil emulsifies. Then without switching off slowly move it up and down until the mayonnaise is well combined.

Vanilla-Honey-Prunes

(as a pancake stuffing or spread, use the chopper attachment (H), speed II)

Fill 40 g prunes and 40 g creamy honey into the chopper bowl and chop 10 seconds, then add 20 ml water (vanilla-flavoured) and resume chopping for 3 seconds.

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.



中文

在使用产品之前，请仔细阅读完使用说明。

警告

- 请勿让儿童操作本机。请勿让儿童接触本机及其电源线。更换配件或接触正在使用的部件前，请务必关闭机器并拔掉电源。
- 有生理、心理和感官障碍或缺乏机器操作经验及知识人士请在有人监管或指导的情况下使用本机。
- 本机仅供家庭使用，其设计构造适用于家庭正常使用量。
-  刀片非常锋利！谨防受伤，请极其小心使用刀片。取出切割刀片、排空混料盆和清洗期间请务必小心。
- 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。
- 请勿将电机部件（A）置于水流之下或将其浸入水中。
- 博朗家电产品符合相关安全标准。维修或更换电源线必须由经授权的服务人员进行操作。错误的、无资质的维修操作可能会对用户产生较大危害。当您直接在盛有高温液体的容器内使用本机时，请小心液体飞溅，谨防烫伤。
- 在将插头插入插座之前，检查您的电源电压是否符合本机所指示的电压。
- 本机及配件不可用微波炉加热。

产品描述

- Ⓐ 电机部件
- Ⓑ 开关按钮（速度“I”）
- Ⓒ 开关按钮（速度“II”）
- Ⓓ 搅拌棒
- Ⓔ 搅拌杯
- Ⓕ 打蛋器齿轮箱
- Ⓖ 打蛋器
- Ⓗ 350毫升切碎器
- Ⓘ 500毫升切碎器

* 具体配件请参见包装内实物

如何使用手持式搅拌机

手持式搅拌机适用于制作蘸酱、酱汁、汤品、蛋黄酱及婴儿辅食，也适用于搅拌饮品、制作冰沙和奶昔。

- 将电机部件（A）与搅拌棒（D）连接。
- 将手持式搅拌机放入搅拌杯或碗具底部。接着，按下开关（B）

或（C）启动搅拌机。

- 使用完毕后，拔掉电源及插头，转动搅拌棒以分离电机部件。

您可以在搅拌杯（E）或其他容器内使用手持式搅拌机。直接在烹任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（谨防烫伤危险！）。

如何使用您的打蛋器

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梓拌好的甜点。

1. 将打蛋器（G）插入打蛋器齿轮箱（F），然后将电机部件（A）插入齿轮箱直至锁死。
2. 将打蛋器放入碗具底部，接着按下开关（B）才可使用。
3. 使用完毕后，转动手柄以拨下齿轮箱，然后将打蛋器从齿轮箱中拔出即可。

为获得更好效果：

- 请使用开口较大的碗来代替搅拌杯（E）
- 在使用打蛋器时，仅使用开关（B），将速度设定在较低水平“I”。
- 将打蛋器略微倾斜，以顺时针方向搅动。
- 每次最多打发400毫升冷冻奶油（脂肪含量最低为30%，4-8℃）。
- 每次最多打散4个蛋白。

如何使用切碎器

- (a) 顶盖
- (b) 切碎刀
- (c) 切碎碗
- (d) 防滑垫

切碎器适用于切碎肉类、奶酪、洋葱、香草、蒜、湿辣椒、胡萝卜、胡桃、榛果、杏仁和西梅等食材。当处理较硬食材时（比如干奶酪），请使用开关按钮（C），将速度设定在“II”。切勿使用切碎器来处理诸如冰块、肉豆蔻、咖啡豆和谷物等坚硬食材。

在使用切碎器前……

- 将肉类、奶酪、洋葱和胡萝卜进行切块处理（见操作指南第5页）。
- 香草去茎，坚果去壳。

— 肉类去骨、去肌腱、去软骨。

处理食材时：

- 1、注意：小心取下切碎刀（b）的保护外壳。切碎刀片非常锋利！手始终只接触塑料外包装。将切碎刀放置于切碎碗（c）中心转轴针上，向下按压并转动90度直至锁死。确保防滑垫始终放置在切碎碗底部。
- 2、将食物放入切碎碗中。
- 3、盖上顶盖（a）。
- 4、将电机部件（A）固定于顶盖（a）上。
- 5、按下开关（B）或（C）启动切碎器。在食材处理中，用手握住电机部件，另一只手握住切碎碗。请切勿使用切碎器超过2分钟。
- 6、使用过后，拔掉电源，转动电机部件（A）以分离顶盖。
- 7、移掉顶盖。
- 8、请小心移出切碎刀。从切碎碗中取出处理好的食物。

清洗

仅可使用湿布清洁电机部件（A）和打蛋器齿轮箱（F）。
仅可在流水下清洗500毫升切碎器顶盖（a）。不可用洗碗机清洗。
其他部件均可用洗碗机清洗。
使用完毕后请及时清洗刀片并将其晾干。请勿将刀片长时间置于水中或咸的食物中。
处理色素含量高的食材时（比如胡萝卜），搅拌机塑料部分可能会被染色。可先用植物油擦拭再进行清洗。

食谱范例

蛋黄酱（使用手持式搅拌机制作）

200–250ml食用油

1个鸡蛋

1汤匙柠檬汁或醋

盐和胡椒调味

将所有食材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。按压开关（C），以较高速度操作手持式搅拌机，保持搅拌位置不变，直至食用油开始乳化。

随后，无需关闭搅拌机，慢慢上下移动，制作成混合好的蛋黄酱。

香草蜂蜜西梅酱

（可用作馅饼的馅料或其外层装饰物，使用切碎器配件H，速度“II”）

将40克去核西梅干和40克乳脂状蜂蜜放入切碎器。使用“II”档速度操作10秒。接着加入20毫升香草味的矿泉水，继续搅拌3秒即可。

如有变动恕不另行通知。

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



