

BRAUN

MultiQuick 9



Type HB901AI

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Hand blender
手持式破壁料理机

MQ9195XLI

English 11

中文 19

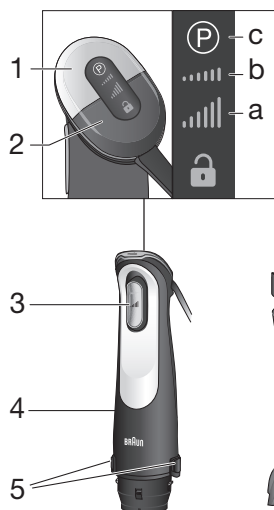
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63263 Neu-Isenburg/Germany

5722114344_01/04.25

HB901-MQ9195XLI CN
UK/CN

2





6

7

8a

9*

10*

1

2

3

4

5

220-240V~ 50/60 Hz 1000-1200W

* certain models only
* 仅限部分型号

a

b

c

a

b

c

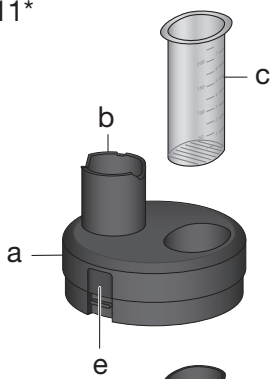
d

e

500 ml

11*

12*



a

b

e

f

g

h

2000 ml

i

j

k*

l*

m*

n*

o*

(i)

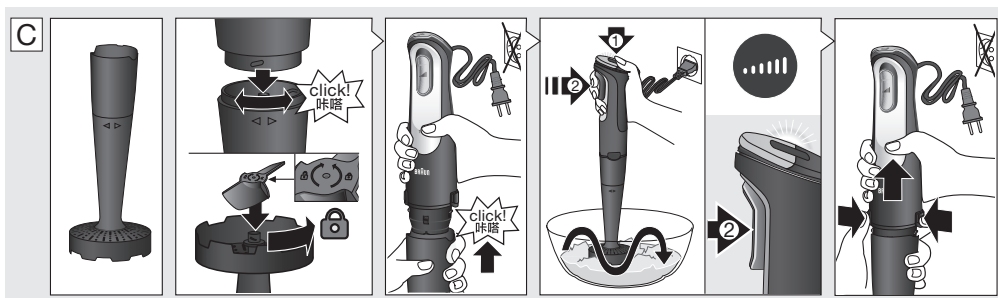
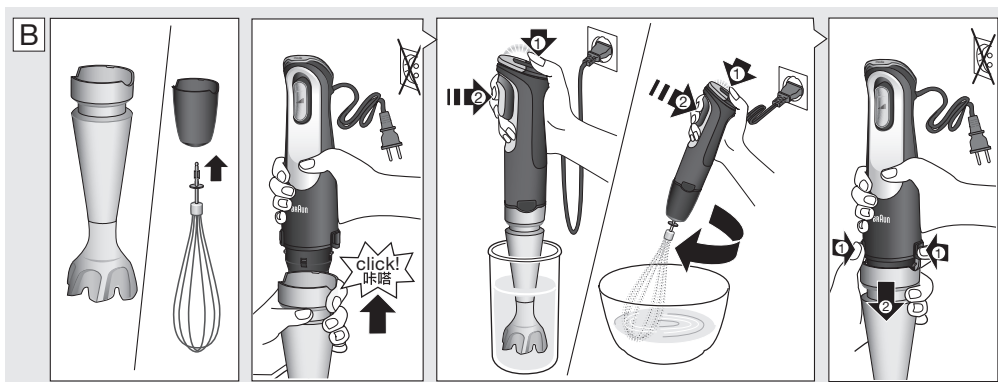
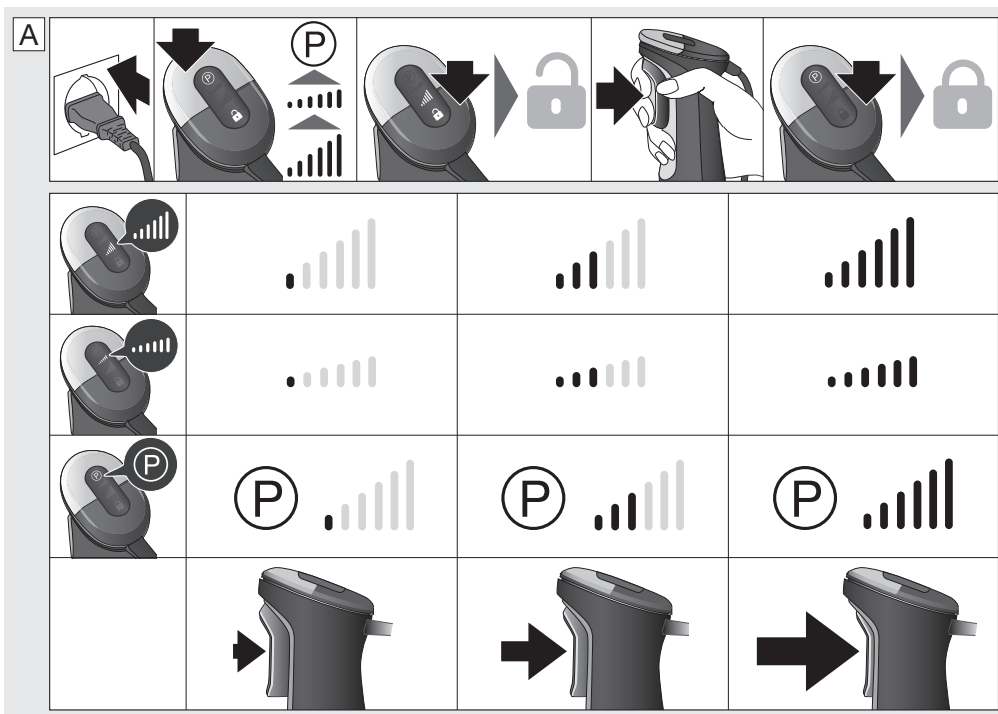
(ii)

(iii)*

p

q

r



D

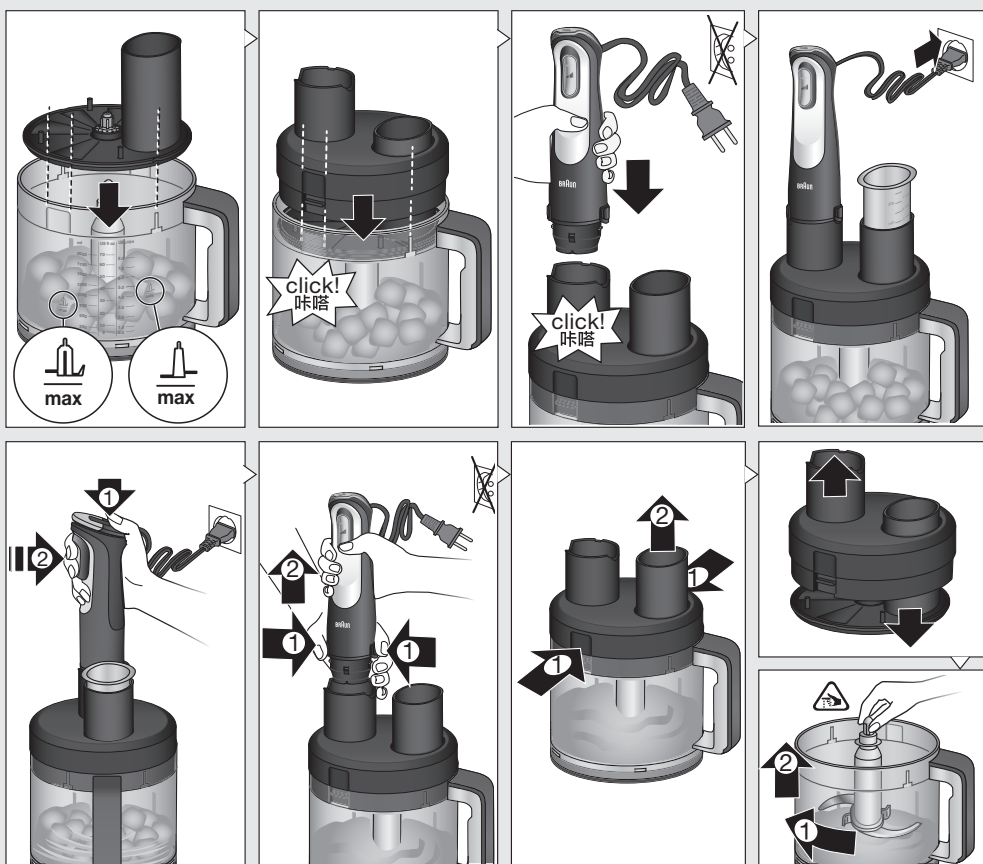
500 ml

click! 咔嗒

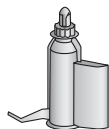
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	2 cm	2 cm				2 cm		
max. 最大食物 料理量	300 g	200 g	30 g	200 g	20	200 g	250 g	350 g
imode 速度模式 按钮								
处理时间/秒 ⌚ sec.	10	15	15x	5	10	10	5	20

E

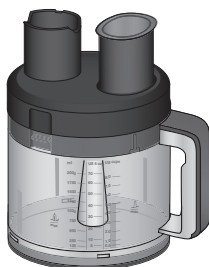
2000 ml



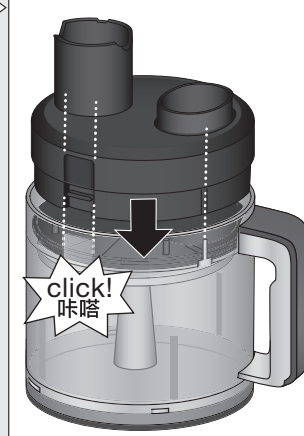
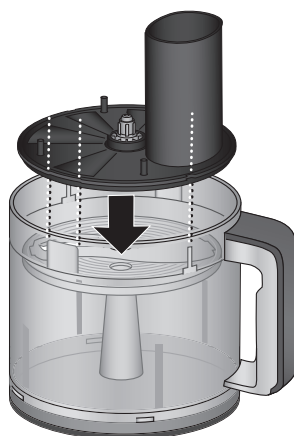
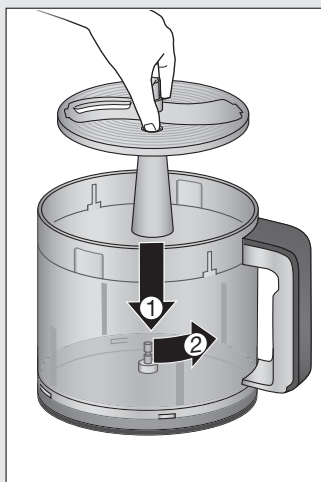
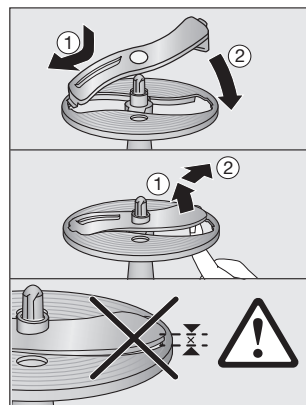
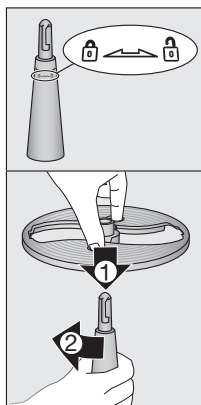
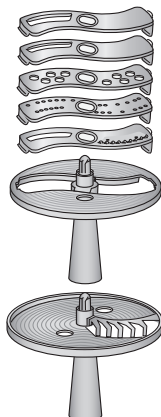
									
	 帕尔马干酪 Parmesan	 	 	 	 	 	 	 	
 2 cm 2 cm	 2 cm 2 cm				 		 	 	
max. 最大食物 料理量	700 g	500 g	40 g	4 	500 g	600 g	400 g	600 g	600 g
imode 速度模式 按钮									
处理时间/秒 ⌚ sec.	15-30	20-60	15	60	10-15	30-60	40	10-15	15

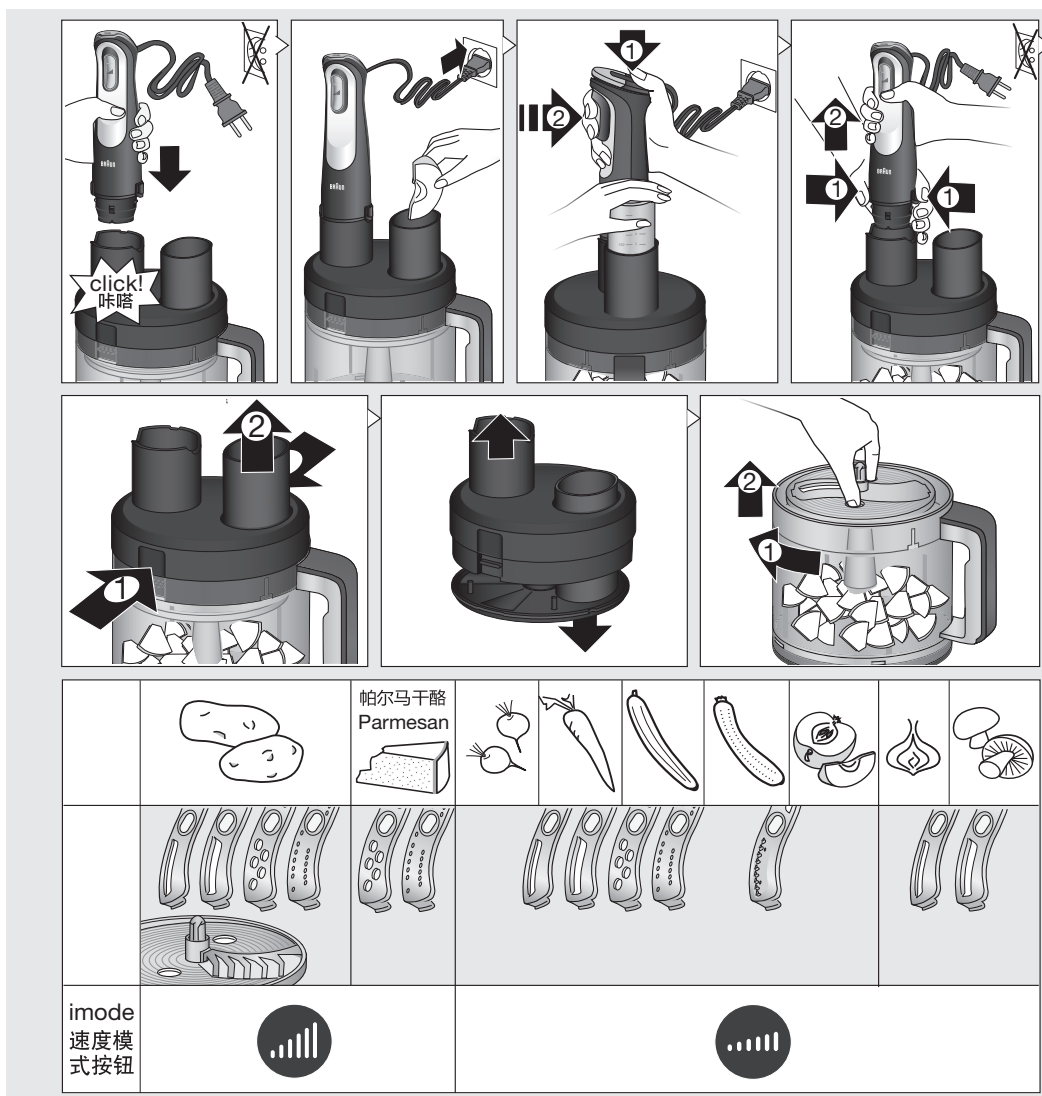
							
							
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imode 速度模式 按钮							
处理时间/秒 ⌚ sec.	60				60		

F

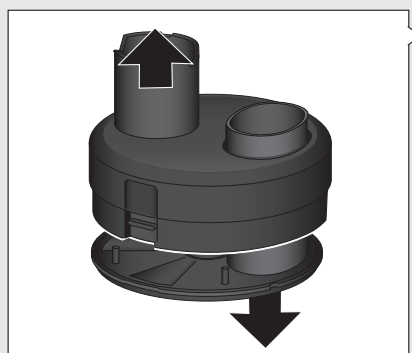
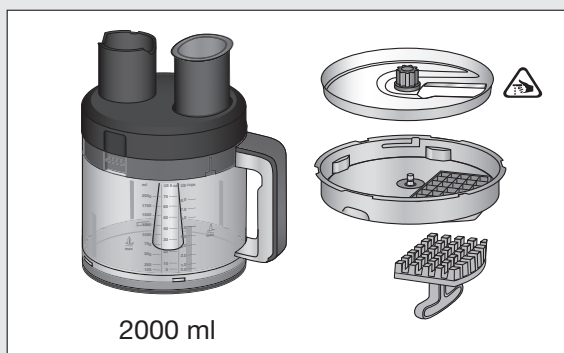


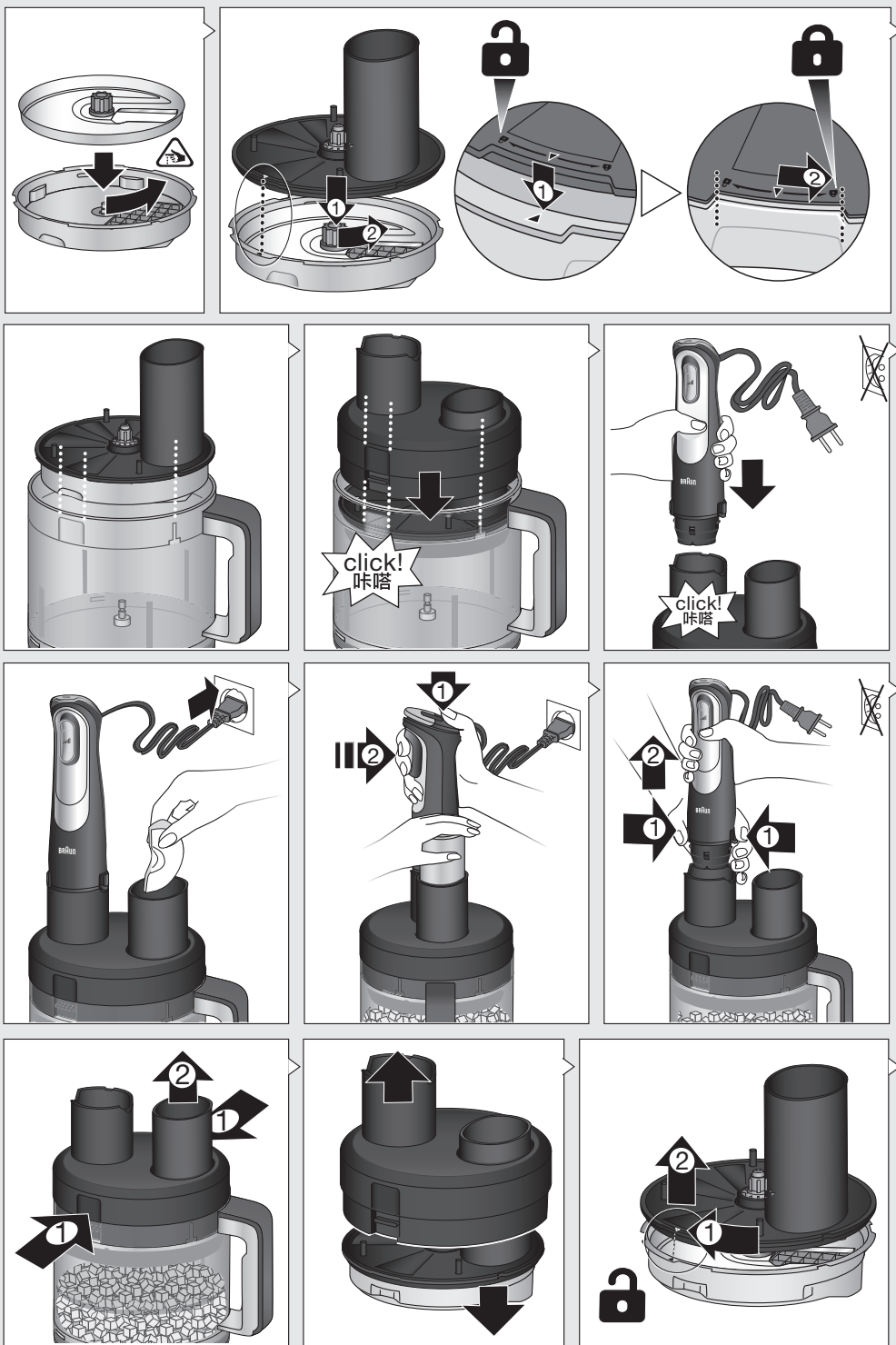
2000 ml

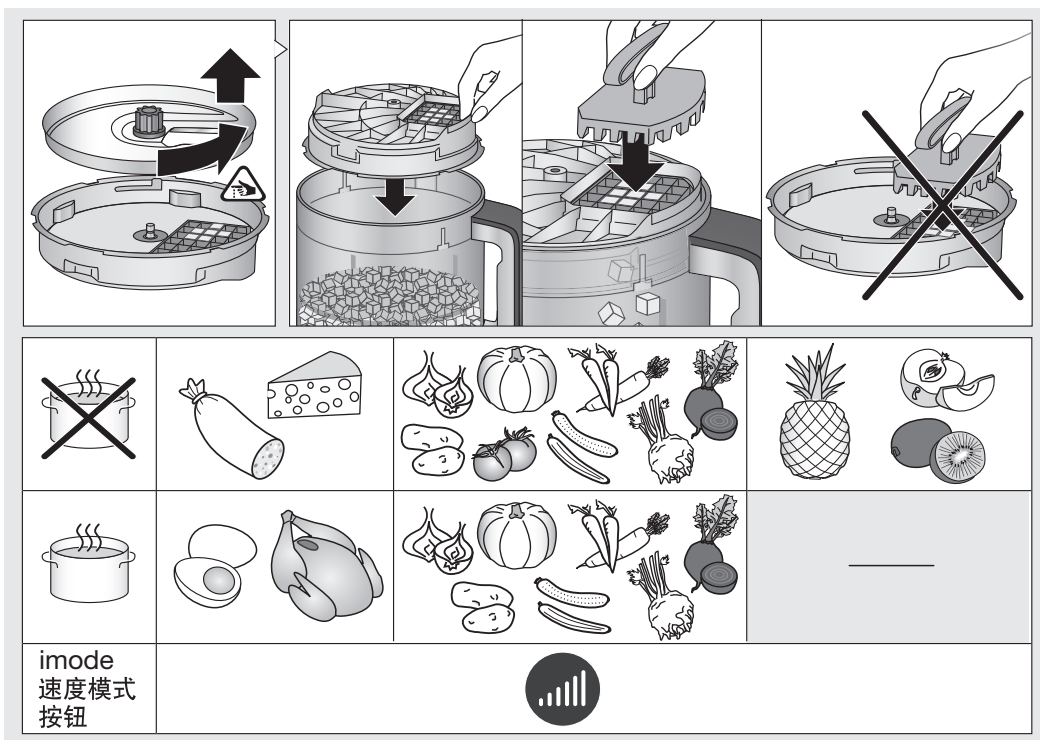




G







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 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 main cord.
- 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.
- Always switch off and unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- 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 imode selector
 - a high speed
 - b low speed
 - c pulse
- 2 Safety button 
- 3 Smartspeed switch / variable speeds 
- 4 Motor part
- 5 EasyClick Plus release buttons
- 6 ActiveBlade shaft
- 7 Beaker with Lid
- 8 Whisk accessory
 - a Gearbox
 - b Whisk
- 9 Puree accessory
 - a Gearbox
 - b Puree shaft
 - c Paddle
- 10 500 ml chopper accessory «mc»
 - a Lid (with gear)
 - b Chopping blade
 - c Ice blade
 - d Chopper bowl
 - e Anti-slip rubber ring
- 11 2000 ml food processor accessory XL with Dicer «fpl»
 - a Lid (with Gearbox)
 - b Coupling for motor part
 - c Pusher
 - d Feed tube
 - e Lid latch
 - f Splash Guard
 - g Food processor bowl
 - h Anti-slip rubber ring
 - i Chopping blade
 - j Chopping blade cover
 - k Dough Tool (FP)
 - l Kneading hook (Dicer)
 - m Dicer Blade
 - n Dicer Base
 - o Cleaning pusher

- p Insert holder
 - (i) Slicing insert (fine, coarse)
 - (ii) Shredding inserts (fine, coarse)
 - (iii) Julienne insert
 - q French fries disc
 - r Disc axle
- 12 Stand for storing

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 with an imode selector (1) and a safety button (2) for releasing the Smartspeed switch (3). Please follow the instruction to start the appliance:

- By pressing the silver part of the top you can choose one of the 3 different imodes (high speed, low speed, pulse).
 - With the help of the 3 modes you can decide how to process the food. The indicator light glows white to show the chosen mode.
 - High speed (1a) gives you the full speed available. It is the standard position of the mode.
 - Low speed (1b) decreases the speed even if you press the Smartspeed switch fully.
 - The pulse mode (1c) can be used to break apart larger pieces of food or to control the texture of food when chopping. Press the Smartspeed switch for short bursts of power.
 - After choosing the mode, press the safety button (2) with your thumb.
 - 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 safety button light will flash red. To switch the appliance on, start again.
- During operation you do not need to keep the safety button pressed.

Pilot light	Appliance / Operating status
Safety button light Flashing red	Appliance is ready for use.
Safety button light off	Appliance is released (switch release button is pressed) and can be switched on.
Standby mode after 10 minutes. All lights switch off.	Device is active again if any button is pressed

ActiveBlade Shaft (B)

The hand blender is equipped with an ActiveBlade shaft, which enables the knife extend to the bottom of the bell. The adjustment is made automatically by pressure required in blending tasks, especially suited to mix hard foods e.g. raw fruits and vegetables.

It is also 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

- Attach the ActiveBlade shaft (6) to the motor part until it clicks.
- Place the ActiveBlade shaft into the mixture to be blended. Then switch the appliance on as described above.
- Blend ingredients to the desired consistency using a gentle up-and-down motion. Depending on the pressure applied, the ActiveBlade shaft will depress and blade will extend.
- After use, unplug the hand blender and press the EasyClick Plus release buttons (5) to detach the ActiveBlade shaft.

Caution

- Do not let liquids or ingredients overlap the green line of the ActiveBlade shaft.
- 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.
- Do not scratch the ActiveBlade shaft over the bottom of pans and pots.
- Do not operate continuously for longer than 2 minutes.
- Let the appliance cool down for 5 minutes before you continue processing.

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 ActiveBlade shaft at the bottom of the beaker. Blend at maximum speed until the oil starts emulsifying.
- With the ActiveBlade shaft 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 Plus release buttons to detach the motor part. Then pull the whisk out of the gearbox.
- Do not operate continuously for longer than 3 minutes.
- Let the appliance cool down for 3 minutes before you continue processing.

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 Smartspeed switch) and increase the speed (more pressure on Smartspeed 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 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 Plus release buttons to detach the puree accessory from the motor part. Separate the gearbox from the shaft by turning counterclockwise.

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 operate continuously for longer than 1 minute.
- 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 Smartspeed switch).
- Add the milk. Resume mashing for another 30 seconds.

Chopper Accessory (D)

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

Use the «mc» chopper (10) for larger quantities and for hard foods.

For «mc» chopper do not exceed the quantity of ingredients higher than max line.

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.

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

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 (10e) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (10b/10c) are 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 (10d). 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).
- For ice crushing, use the special ice blade (10c).
- 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 Plus 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 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.
- Only the «mc» chopper accessory (10) with the special ice blade (10c) is allowed to crush ice cubes.
- If using the appliance to puree hot food ensure the liquid is not boiling. Allow hot food to cool slightly to avoid risk of scalding.

- Never place the chopper bowls in the microwave oven.

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

50 g prunes

75 g creamy honey

70 ml water (vanilla-flavour)

- Fill the «hc» chopper bowl with prunes and creamy honey.
- Store at 3 °C in refrigerator for 24 hours.
- Add 70 ml water (vanilla-flavoured).
- Chop 1,5 seconds at maximum speed (fully press the Smartspeed switch).

Use the chopper accessory «hc» (optional accessory available at your Braun Service Center; however not in every country).

Food Processor Accessory XL with Dicer

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

- Chopping, blending and mixing Pancake batter;
- kneading dough and preparing cake batter, based on max. 500 g flour (cake batter is only possible with models containing the dough tool (11k);
- slicing, shredding, julienning and making French fries;
- dicing.

Chopping (E)

Using the blade (11i) 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 (11h) is attached to the bottom of the food processor bowl.

Assembly and Operation

- Carefully remove the chopper blade cover (11j) from the blade.
- The blade (11i) 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 (11g). Press it down and give it a turn so that it locks into place.
- Fill the bowl with food. Insert the splash guard (11f).

- Then put on the lid (11a) until it 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 Plus release buttons (5) to detach the motor part.
- Press the lid latch (11e) to lift up the lid. Then separate the lid from splash guard.
- 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 (11i), you may also mix pancake batter based on up to 500 g of flour.

Recipe Example: Pancake Batter

750 ml milk
500 g plain flour
4 eggs

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

Heavier batters or doughs must not be prepared with the knife. Use the Dough Tool or Kneading hook (11k/11l) for heavier batters and doughs.

Dough Tool and Kneading Hook (E)

Figure E also applies (depending on model) for the use of the dough tool (11k) and the kneading hook (11l).

The dough tool is ideal for kneading and mixing different doughs such as yeast or pastry and mixing sponge mixtures.

The kneading hook is ideal for kneading different dough types such as yeast or pastry.

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

Assembly and Operation

- Place the dough tool / kneading hook on the center pin of the bowl (11g). Press it down and give it a turn so that it locks into place.

- Fill the bowl with flour (max. 500 g), then add the other ingredients except the liquids.
- Turn the appliance on at maximum speed.
- 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

500 g plain flour
1 tsp. salt
1 tsp. dried yeast
10 tbsp. olive oil
300 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

500 g plain flour
340 g unsalted butter (cold/hard, small pieces)
160 g sugar
2 vanilla sugar
2 small egg
2 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.

Recipe Example FPXL: Cake Batter

500 g plain flour
200 g sugar
200 g unsalted butter 200 g unsalted butter (cold/hard, small pieces)
3 eggs
1 vanilla sugar
1 baking powder
200 ml milk

- Add flour and all other ingredients except the milk into the bowl and start kneading.
- Gradually add milk while running until uniform mass has formed.

Recipe Example Dicer: Sweet dough

500 g plain flour
80 g sugar
80 g unsalted butter
1 egg
7 g yeast
375 ml milk

- Add flour and all other ingredients except the milk into the bowl and start kneading.
- Gradually add milk while running until and slowly knead the mass dough until it forms a ball that no longer sticks to the bowl.
- Let the dough rise in a warm place for 2 hours.

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, hard cheese (like Parmesan).

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

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

Refer to the Processing Guide F for recommended speeds.

Assembly and Operation

- Reach into the holes of the Insert holder (11p) or French fry Disc (11q) to attach the Disc axle (11r) and turn it to the left, until it locks.
- For slicing and shredding place an insert into the insert holder (11p) and snap into position. Make sure that the insert is fully inserted into the insert holder and no offset remains. 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.
- Insert the splash guard (11f) to the bowl and put on the lid (11a) until it 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 Plus release buttons to detach the motor part.
- Press the lid latch (11e) to lift up the lid. Then separate the lid from splash guard.
- 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 take it out with reaching into the holes with the fingers.
- To remove an insert, push it up at the one end that protrudes at the bottom side of the insert holder.
- The maximum processing amount follows the guideline figure of 5x times filled bowls.
- Before you continue processing let the appliance cool down for 30 minutes.

Dicing (G)

Use the Dicer to cut raw and cooked vegetables and fruits into small cubes e.g. for salads, soups and desserts.

Refer to the Processing Guide G for recommended speeds.

Before Use

- Remove pip and stones from fruits. Frozen food is not allowed to prevent damage to the blades.
- Make sure the anti-slip rubber ring (11h) is attached to the bottom of the food processor bowl.

Assembly and Operation

- Before first use, carefully remove the paper guard from the cutting edge of the Dicer blade (11m) and discard it.
- Place the Dicer blade on the center Pin of the Dicer Base (11n) and turn it until it locks into place.
- Align the splash guard and the assembled Dicer unit with the markings aligned to each other and turn it counter-clockwise until the units are firmly connected.
- Place the assembled Dicer unit in the bowl and put on the lid until it clicks into place.
- 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.
- 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 Plus release buttons to detach the motor part.
- Press the lid latch (11e) to lift up the lid. Then separate the lid from splash guard.
- To disassemble the Dicer unit, turn the splash guard clockwise until the lock opens.
- Carefully remove the Dicer blade by turning and lifting it up.
- Turn the Dicer base upside down and use the Cleaning pusher (11o) to remove any leftover.

Tips for Best Results

- Cooked food needs to cool down before dicing, as results will be firmer and better.
- Medium-hard cheese like Emmentaler can be processed; very soft or very hard cheese like young Gouda, Mozzarella or Parmesan can't be processed.
- If you are processing different foods in one preparation, always start with the softest one and finish with the hardest one. This way you can process all foods without cleaning the grid in between.
- The Dicer is not suitable to process raw meat.
- Peel vegetables (especially potatoes and vegetables with hard skin like squash) before processing. Otherwise skins can get caught in the cutting grid, increasing the cleaning effort.

Caution

- The blades are very sharp. Only handle the parts by the plastic components.
 - Do not use the food processor accessory with Dicer 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.
 - Empty bowl before it is completely full.
 - After processing greasy foods, the Dicer Blade can get slippery. Take special care when removing.
 - The cleaning pusher can only be used from the bottom side of the Dicer Base. Using from above could shave the plastic pieces off the cleaning pusher.
 - Never place the food processor bowl in the microwave oven.
 - The maximum processing amount follows the guideline figure of 5x times filled bowls.
 - Before you continue processing let the appliance cool down for 30 minutes.
- When processing foods with high pigment content (e.g. carrots, or curcuma), 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 appropriate collection points provided in your country.



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



Recipe Example: Salad «Olivier»

6 boiled, cooled potatoes

150 g cooked sausage

6 hard boiled eggs

2 boiled carrots

4 gherkins

1 can of peas

400 g mayonnaise

200 g sour cream

Parsley and dill herbs

Salt and pepper to taste

- Dice eggs, cooked sausages, carrots, gherkins and potatoes at full speed.
- Mix all diced ingredients with the peas in a salad bowl.
- Season to taste with salt, pepper, parsley and dill herbs and dress with mayonnaise and sour cream.

Care and Cleaning (H)

- 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, 11a) in water or any other liquid. Clean with a damp cloth only.
- The lid (10a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- For better cleaning it is possible to disassemble the Stand for storing.
- 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.

Troubleshooting guide

Problem	Possible cause	Solution
Hand blender does not operate.	No power	Check appliance is plugged in. Check the fuse /circuit breaker in your home. If none of the above contact Braun Service.
Hand blender is hot and does not operate	Device is overheated and overheat protection is activated	Let the device cool down one hour. After that time the hand blender is usable again.
Lid (with Gearbox) cannot be closed completely	Food is trapped between FPXL bowl and lid (with Gearbox)	Open the lid (with Gearbox) and remove food residues
	Tool is not inserted into the FPXL bowl completely	Turn the tool by hand while pressing down slightly, until it locks in place
	Dicer only: The Dicer is not connected to the Splash Guard or not connected correctly	Attach the Dicer to the Splash Guard before placing the Lid (with Gearbox) in the FP bowl (observe the symbols for correct alignment)
	Dicer only: The Dicer is blocked by food residues in the cutting grid	Open the Dicer and remove food from the grid
	Is not connected correctly	Connect correctly
Water in the Lid (with Gearbox)	Lid (with Gearbox) was accidentally immersed in water or placed in the dishwasher	Remove rubber plug inside the coupling for motor part. Drain the water. Replace the plug. Caution: Water in the lid (with Geabox) will damage the device. This described method must therefore not be used intentionally to place the lid (with Gearbox) in the dishwasher
Water in one of the tools (Dough tool, Kneading hook, Blade or Disc Axle)	Leakage of the affected tool	Contact a Braun service center for replacement