BRAUN

Multiquick 7



Type 4199

手持式搅拌机 www.braunhousehold.com

Hand blender

English 6

中文 9

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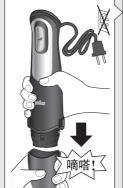
















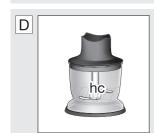










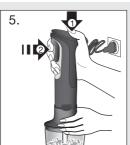


















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@ 	250 1cm	1cm		Po	B		O Colo		
速度档位									
最大食物料理量	100g	100g	10g	90g + 25	50g	7 👌	80g	80g	100g
⑤ 所需时间/ 秒	10	15	5	45	5	5	10	5	10





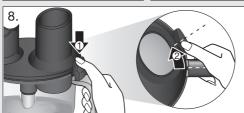








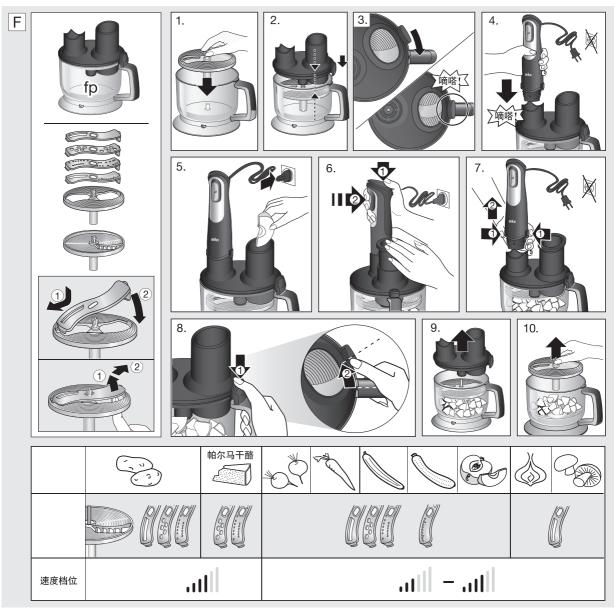


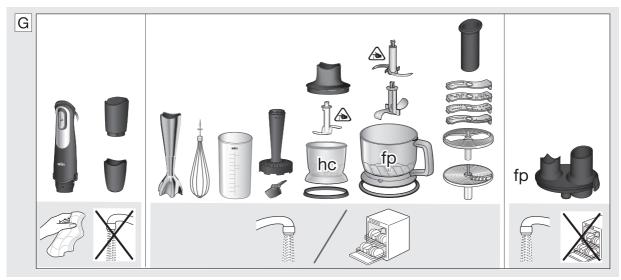






		帕尔马干酪	AP IN		1	ÐØ		Æ		
	€ 1cm	1cm		J	Sept.				D	
速度档位							1			
最大食物料理量	700 g	500 g	30 g	30 g	500 g	500 g	500 g	400 g	500 g	500 g
⑤ 所需时间/ 秒	15-30	30-60	20	20	15	25	30-60	45-60	20	10





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.

- 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- Always unplug or switch off 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.
- 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.
- 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 any part in the microwave.

Description

- Safety button
- 2 Pilot light
- Smartspeed switch / variable speeds ...III
- Motor part
- Release buttons
- Blender shaft
- Beaker
- a Gear box
 - b Whisk

- 9 Puree accessory
 - 9a Gearbox
 - 9b Puree shaft
 - 9c Paddle
- 10 350 ml chopper «hc»
 - a Lid
 - b Blade
 - c Bowl
 - d Anti-slip ring
- 11 Compact kitchen machine accessory «fp», 1500 ml
 - 11a
 - 11b Coupling for motor part
 - 11c Pusher
 - 11d Filling tube
 - Lid interlock 11e
 - 11f Bowl
 - Anti-slip ring 11a
 - 12 Blade
 - 13 Kneading tool
 - 14 Tool holder
 - 14a Slicing tool
 - 14b Shredding tools (fine, coarse)
 - 14c Julienne tool
 - 15 French fry tool

Please clean all parts before using for the first time – see paragraph «Cleaning».

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
Red flashing	Appliance is ready for use
Green	Appliance is released (switch release button is pressed) and can be switched on
Red	Appliance is overheated. Let it cool down. It is ready for use again when the pilot light flashes red

Smartspeed technology

Smartspeed switch for variable speeds ...

One squeeze, all speeds. The more you press, the higher the speed (fig. A). 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 motor part and control the speed with one hand.

How to use the appliance

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

Switching on (A)

The appliance has a safety button. To safely switch it on, follow these points:

1. First press the safety button (1) with your thumb and hold. The pilot light will light up permanently green.

- 2. Then directly press the Smartspeed switch (3) according to the desired speed.
 - If the Smartspeed switch (3) is not pressed within 5 seconds, the appliance cannot be switched on for safety reasons. The pilot light flashes red.
 - In order to switch the appliance on, start again with step 1.
- 3. During operation you do not have to keep the safety button pressed.

Hand blender (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.

- Click the motor part (4) into the blender shaft (6).
- Position the hand blender deep in a beaker or bowl.
 Then switch the appliance on as described above.
- After use unplug and press the release buttons (5) to detach the motor part.

When blending directly in the saucepan while cooking, remove the pan from the stove first to avoid splashing of the boiling liquid (risk of scalding!).

Recipe example: Mayonnaise

250 g oil (e.g. sunflower oil),

1 egg and 1 extra egg yolk,

1-2 tbsp. vinegar (approx. 15 g),

salt and pepper to taste

Place all ingredients (at room temperature) into the beaker in the a.m. order. Place the hand blender on the bottom of the beaker. Operate the hand blender at maximum speed, keep it in this position until the oil starts emulsifying. Then without switching off slowly raise the shaft to the top of the mixture and back down to incorporate the rest of the oil. Processing time: from 1 minute (for salad) up to 2 minutes for more stiffness (e.g. for dip).

Whisk (B)

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

- Insert the whisk (8b) into the whisk gear box (8a) then click the motor part (4) into the gear box.
- Place the whisk in a bowl and only then switch the appliance on.
- After use, unplug and press the release buttons (5) to detach the motor part. Then pull the whisk out of the gear box.

Tips for best results

- · Use a medium-sized bowl.
- Move the whisk clockwise, holding it slightly inclined.
- Whipped cream (max. 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.
- Beaten egg whites (max. 4 eggs): Start with a medium speed (half way pressure on switch) and increase the speed (more pressure on switch) while whipping.

Puree accessory (C)

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

Before use

Don't mash hard or uncooked food; you may damage the unit. Remove hard parts such as peel, stones and stems, then cook and drain.

Important

- Never use the puree accessory in a saucepan over direct heat.
- Always remove the saucepan from the heat and allow to cool slightly.
- Do not tap the puree accessory on the side of the cooking vessel during or after using. Use a spatula to scrape excess food away.
- For best results when mashing never fill a saucepan etc., more than half full with food.
- Do not process more than 1 batch without interruption.
- Let the appliance cool down for 4 minutes before you continue processing.

How to use the puree accessory

- Fit the gear box (9a) to the shaft (9b) by turning in a clockwise direction.
- Turn the puree accessory upside down and fit the paddle (9c) over the central hub and turn anti- clockwise to locate. (If the gear box isn't fitted then the paddle doesn't secure in place).
- Fit the motor part to the puree accessory and push to lock.
 Plug in.
- Place the puree accessory in the saucepan or bowl etc., and switch on the appliance. Move the puree accessory in an up and down movement throughout the mix until the desired result is achieved.
- · After use unplug the appliance.
- Remove the paddle (9c) by turning clockwise.
- Press the release buttons (5) to remove the puree accessory.
- Detach the gear box (9a) from the puree shaft (9b) by turning counter-clockwise.

Recipe example: Mashed potatoes

- Put 1 kg cooked potatoes in a bowl
- Mash 30 s (34 way pressure on the switch)
- Add 200 ml warm milk
- · Resume mashing for about 30s

Chopper (D)

The chopper (10) is perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, carrots, nuts, almonds etc.

Always chop hard foods at full speed (e.g. parmesan, chocolate).

For best results see processing tables D. Maximum operation time for the «hc» chopper: 2 minutes.

Recipe example: Vanilla-Honey-Prunes (as a pancake stuffing or spread):

- Fill the «hc» chopper bowl with 50 g prunes and 70 g creamy honey.
- Chop 4 seconds at maximum speed (fully press the Smartspeed button).
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 1.5 seconds.

Compact kitchen machine accessory

The compact kitchen machine accessory (11) is perfectly suited for

- chopping and blending
- kneading dough (based on max. 250 g flour)
- · slicing and shredding

Chopping (E)

Using the blade (12) you can chop meat, cheese, onions, herbs, garlic, carrots, walnuts, hazelnuts, almonds etc. For best results, please refer to the maximum quantities and speed settings indicated in the processing table of section E.

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

Before chopping ...

- · pre-cut meat, cheese, onions, garlic, carrots, chillies
- remove stems from herbs, shell nuts
- · remove bones, tendons and gristle from meat
- always make sure that the anti-slip ring (11g) is attached to the chopper bowl

<u>Caution:</u> The blade is very sharp! Always hold it by the upper plastic part and handle it carefully.

Carefully remove the plastic cover from the blade.

- Place the blade (12) on the centre pin of the bowl (11f) and give it a turn so that it locks.
- Fill the bowl with food. Attach the lid (11a) onto the bowl with the interlock (11e) positioned next to the bowl handle.
- To lock the lid, turn it clockwise so that the interlock engages with a «click» above the handle.
- Insert the motor part (4) into the coupling (11b) until it locks.
- Plug in the appliance and make sure the pusher is in place.
- Switch the appliance on and hold the bowl with the other hand.
- After use unplug and press the release buttons (5) to remove the motor part. Remove the pusher.
- Press the lid interlock (11e) and hold it. Turn the lid (11a) counter-clockwise to unlatch it.
- · Lift the lid up.
- Carefully take out the blade before removing the processed food. To remove the blade, slightly turn it then pull it off.

Mixing light dough

Using the blade (12), you may also mix light dough like a pancake batter or a cake mixture based on up to 250 g flour.

Recipe example: Pancake batter

First pour 375 ml milk into the bowl, then add 250 g flour and finally 2 eggs. Using full speed, mix the batter until smooth.

Kneading dough

Picture section E also applies for the use of the kneading tool. The kneading tool (13) is ideal for kneading different dough types like yeast dough or pastry (based on max. 250 g flour).

- Place the kneading tool into the bowl (11f).
- Fill the bowl with max. 250 g flour, then add the other ingredients except liquids.
- Turn the appliance on at full speed.
- Add liquids through the filling tube while the motor is running.
- Maximum kneading time: 1 minute then allow the motor part to cool down for 10 minutes.

Recipe example: Pizza dough

250 g flour, ½ tsp salt, ½ tsp dried yeast, 5 tbsp olive oil, 150 ml water (lukewarm).

Recipe example: Pastry

250 g flour, 170 g butter (cold/hard, small pieces), 80 g sugar, 1 vanilla sugar, 1 small egg, 1 pinch salt

For good results, do not use warm, soft butter.

Stop kneading shortly after dough has formed a ball. Dough will become too soft from excessive kneading.

Slicing / shredding / french fries (F)

Using the slicing tool (14a) you can slice e.g. cucumbers, onions, mushrooms, apples, carrots, radishes, raw potatoes, courgettes, cabbage.

Using the shredding tools (14b), you can shred e.g. apples, carrots, raw potatoes, beetroot, cabbage, cheese (soft to medium).

Use the french fry tool (15) to prepare french fries.

- For slicing / shredding place a tool (14 a,b,c) into the tool holder (14) and snap into position. Place the tool holder (14) or french fry tool (15) on the centre pin of the bowl (11f) and make sure it locks into place.
- Attach the lid (11a) onto the bowl with the interlock (11e) positioned next to the bowl handle.
- To lock the lid turn it clockwise so that the interlock engages with a «click» above the handle.
- Insert the motor part into the coupling (11b) until it locks.
- Plug in the appliance and insert the food to be processed into the filling tube.
- Switch the appliance on to operate. Never reach into the filling tube when the appliance is switched on. Always use the pusher (11c) to feed in food.
- After use unplug and press the release buttons (5) to detach the motor part.
- Press the lid interlock (11e) and hold it. Turn the lid (11a) counter-clockwise to unlatch it.
- · Lift the lid up.
- Take out the tool holder or french fry tool before removing the processed food. To remove the tool (14a,b,c), push it up at the one end that protrudes at the bottom side of the tool holder.

Cleaning (G)

Clean the motor part, the gear boxes (8a,9a) with a damp cloth only. The lid (11a) can be cleaned under running water, but do not immerse it in water, nor clean it in a dishwasher. All other parts can be cleaned in a dishwasher.

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

You may remove the anti-slip rings from the chopper bowls for extra thorough cleaning.

When processing foods with a high pigment content (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before cleaning them.

Accessories

(can be bought individually, not available in every country)

MQ 30:	500 ml chopper to chop carrots, meat, onions, etc.
MQ 40:	1250 ml chopper to chop, mix, blend and crush ice

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.



中文

我们的产品符合高水平的质量、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

在使用产品前,请仔细阅读完使用说明。

警告

- - 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。
- 有生理、心理和感官障碍或缺乏机器操作经验及知识的人士 请在有人监管或指导的情况下使用本机。
- 请勿让儿童在无人监管的情况下把玩、操作、清洗和维修保 养本机。请勿让儿童接触本机及其电源线。
- 当无人使用本机时或组装、拆卸、清洗和储存前,请务必拔 掉本机的电源插头或关闭本机。
- 请勿将电机部件(4)置于流水之下,请勿将其浸入水中。
- 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。
- 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。
- 本机仅供家庭使用,其设计构造适用于家庭正常使用量。
- 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。
- 请勿将本机及其配件置于微波炉中。

产品描述

- 1. 安全按钮 ₩
- 2. 指示灯
- 4. 电机部件
- 5. 释放按钮
- 6. 搅拌棒
- 7. 搅拌杯
- 8. a 打蛋器齿轮箱 b打蛋器
- 9. 蔬菜泥配件
 - a齿轮箱
 - b蔬菜泥搅拌棒
 - c搅拌桨
- 10.350毫升切碎器

a 顶盖

b切碎刀

c切碎碗

d防滑垫

11.1500毫升多功能食物料理碗

11a 顶盖

11b 电机部件对接口

11c 推料棒

11d 进料管

11e 顶盖扣锁

11f 料理碗

11g 防滑垫

- 12 切碎刀
- 13 和面器
- 14 工具架
- 14a 切片工具
- 14b 切丝工具(超细丝、粗丝)
- 14c 切丝工具(细丝)
- 15 切条工具

第一次使用时,请清洗所有部件(见下文"清洁"部分)。

指示灯

连接至插座后,指示灯(2)显示本机的状态。

指示灯	本机状态
红灯闪烁	机器已准备就绪
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

智能调速技术

智能调速技术带来一键多速体验

一键按压,多种速度。越用力按压,速度越快(见第三页图示A)。 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

如何使用手持式搅拌机

首次使用:拉动红带,移动电机部件(4)上的运输安全锁。

启动(见第三页图示A)

手持式搅拌机配备安全按钮。安全启动时,请遵循以下要点。

- 1. 首先,用大拇指按住安全按钮(1)。指示灯变为绿色。
- 2. 随后,根据所需速度,直接按压智能调速按钮(3)。 若智能调速按钮(3)未在5秒内按下,本机将出于安全考虑无法

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。

3. 操作过程中无需按压安全按钮。

使用(见第三页图示B)

手动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。

为获得更好搅拌效果请使用最高速度。

- 将电机部件(4)与搅拌棒(6)连接。
- 将手持式搅拌机放入碗具或搅拌杯深处。随后根据上述步骤 启动机器。
- 使用完毕后, 拔掉电源, 按下释放按钮(5)以分离电机部件。 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(谨防烫伤危险!)。

食谱范例: 蛋黄酱

250克食用油(比如葵花油)

1颗鸡蛋外加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,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,慢慢将搅拌棒上下移动,使剩余的油融 合。

制作时间:根据所需浓稠度不同,从1分钟(沙拉酱)至2分钟(如蘸酱)。

如何使用您的打蛋器(见第三页图示B)

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。

- ・将打蛋器(8b)插入打蛋器齿轮箱(8a),然后将电机部件 (4)插入齿轮箱。
- · 将打蛋器放入碗具底部,接着按下开关。
- 使用完毕后,拔掉电源,按下释放按钮(5)以分离电机部件。然后将打蛋器从齿轮箱中拔出即可。

为获得更好效果:

- 请使用开口较大的碗。
- · 将打蛋器略微倾斜,以顺时针方向搅动。
- 打发奶油(每次最多打发400毫升冷冻奶油(脂肪含量最低为 30%,4-8℃)。

开始时将速度设定在较低水平(轻压智能调速按钮),然后在 打发过程中逐渐提高速度(逐渐用力按压智能调速按钮)。

• 打蛋清(每次最多打散4个蛋白)

开始时将速度设定在中等水平(按下一半的智能调速按钮),然后在搅拌过程中逐渐调高速度(逐渐用力按压智能调速按钮)。

如何使用您的蔬菜泥配件(见第三页图示C)

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。

重要提示

- •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上移开,放置至冷却。
- 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,炖锅等容器中的填放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。

如何使用蔬菜泥配件

- •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,把搅拌浆(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,搅拌浆也 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。
- 把蔬菜泥配件放入炖锅或碗具中,接着开启本机。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。
- ·使用完毕后,拔掉电源,将搅拌浆(9c) 顺时针旋转移出。
- 按下释放按钮(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。

食谱范例: 土豆泥

- 将1千克煮熟的土豆置干碗具中
- 捣碎30秒(按下四分之三的智能调速按钮)
- •加入200毫升的温牛奶
- ・继续捣碎30秒

如何使用切碎器 (见第三页图示D)

切碎器(10)适用于切碎肉类、硬奶酪、洋葱、香草、蒜、胡萝卜、坚果和杏仁等食材。

请始终使用最高速度来处理较坚硬的食材(比如帕尔马干酪、巧克力)。

为取得更好料理效果,请参考操作指南表格D。使用350毫升切碎器最长制作时间:2分钟。

食谱范例:香草蜂蜜西梅酱(可用作馅饼的馅料或其他外层装饰物)

将50克去核西梅干和70克乳脂状蜂蜜放入350毫升切碎器。用力按压至最高速度,操作4秒。接着加入10毫升香草味的矿泉水,继续搅拌1.5秒即可。

如何使用多功能食物料理碗

多功能食物料理碗(11)适用于:

- 切碎和搅拌食材
- •和面(基于最大食物料理量250克面粉)
- 切片和切丝

切碎功能 (见第四页图示E)

切碎刀(12)适用于切碎肉类、奶酪、洋葱、香草、蒜、胡萝卜、 核桃、榛子和杏仁等食材。

为取得更好料理效果,请参照第四页操作指南表格E中的最大食物料理量和速度档位设定。

请勿用于切碎冰块、肉豆蔻、咖啡豆或谷物等坚硬食材。

切碎前……

- 将肉类、奶酪、洋葱、蒜、胡萝卜和辣椒进行切块处理。
- 香草去茎,坚果去壳。
- · 肉类去骨、去肌腱、去软骨。
- ·请确保防滑垫(11a)始终置于料理碗底部。

注意: 切碎刀片非常锋利! 手始终只接触塑料外包装,请小心使用。仔细取下刀片外面的保护外壳。

- 将切碎刀(12)放置于料理碗(11f)的中心转轴针上,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)安装干对接口(11b)上锁死。
- 连通电源,确保推料棒放置于进料管中。
- ·启动机器,用另一只手握住料理碗。
- 使用完毕后,拔掉电源,按下释放按钮(5)以分离电机部件。拿 出推料棒。
- •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。

制作面糊

切碎刀(12)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

先在碗中倒入375毫升牛奶,加入250克面粉和2个鸡蛋。使用最高速度,搅拌面糊直至光滑状。

和面

图示E也包含了和面器的使用。和面器(13)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)。

- · 将和面器放入料理碗中(11f)。
- 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。
- 用最大速度启动本机。
- 在运行中,通过进料管加入液体状原料。
- •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)。

食谱范例:油酥面团

250克面粉、170克黄油(冷冻/硬质,切成小块)、80克糖、1块香草糖、1颗小鸡蛋、1撮盐

为获得更好料理效果,请勿使用温热柔软的黄油。

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。

切片/切丝/切条 (见第五页图示F)

切片工具(14a)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(14b)适用于切丝,可处理如苹果、胡萝卜、生土豆、 甜菜根、卷心菜、奶酪等食材。

切条工具(15)适用于制作薯条。

- •进行切片或切丝前,请将各类工具(14a、b、c)放到工具架(14)上旋紧。将工具架(14)或切条工具(15)放置于料理碗(11f)的中心转轴针上,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。
- 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(14a、b、c)移除。

清洗 (G)

仅可使用湿布清洁电机部件和齿轮箱(8a/9a)。多功能食物料理碗项盖(11a)可用流水清洗,但切勿浸于水中或用洗碗机清洗。

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 水中或闲的食物中。

为了取得更好的清洁效果,你可以拿掉切碎碗底部的防滑垫。

处理色素含量高的食材时(比如胡萝卜),搅拌机的塑料部分可能会被染色。可先用植物油擦拭再进行清洗。

附件

(需单独购买,并非每个国家均有出售)

MQ30:	500毫升切碎器,可用来切胡萝卜、肉类、洋葱 等食材。
MQ40:	1250毫升切碎器,可用来切菜、搅拌和碎冰。

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。



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- •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。
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