

# BRAUN

# Multipractic

## UK 95

Type 4259

**Universal-Küchenmaschine**  
**Food processor**  
**Macchina universale da cucina**  
**Universal køkkenmaskine**  
**Kompakt kjøkkenmaskin**  
**Kompakt matberedare**  
**Keittiön monitoimikone**

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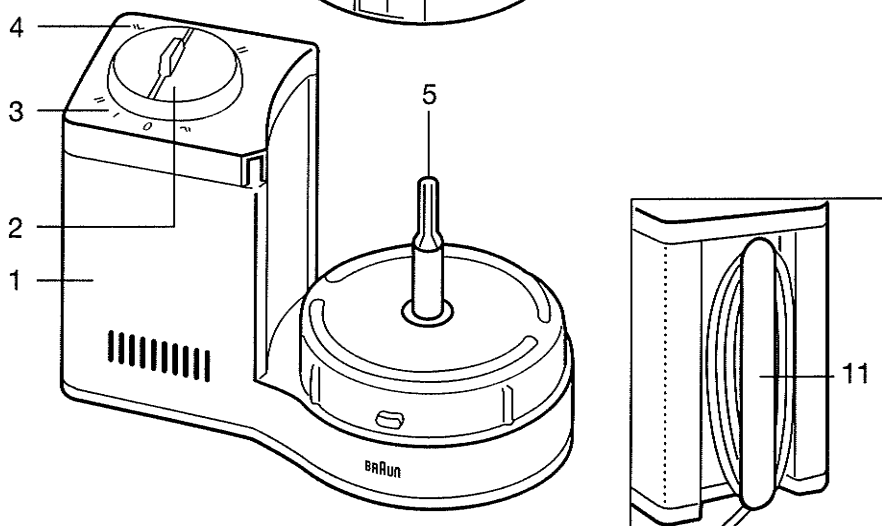
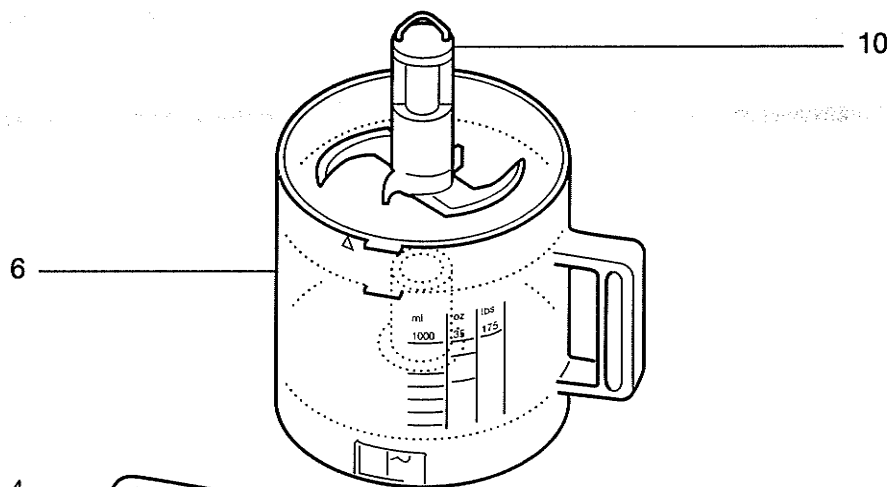
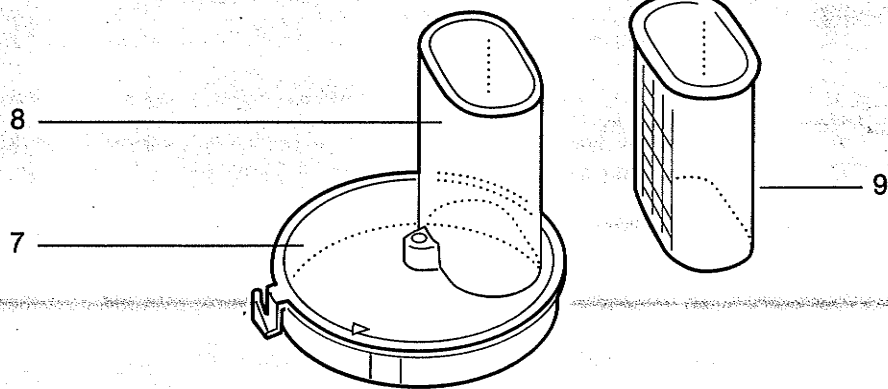
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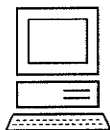
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## Braun Infoline

- Ⓓ Haben Sie Fragen zu diesem Produkt?  
Rufen Sie an: (in Deutschland und
- Ⓐ Österreich zum Nulltarif)  
**00 800 27 28 64 63**  
**00 800 BRAUNINFOLINE**
  
- Ⓒⓗ 08 44 - 88 40 10
  
- Ⓘ Servizio consumatori:  
**(02) 6 67 81 o (02) 6 67 86 23**
  
- ⒹⓀ Har du spørgsmål om produktet? Så ring  
**70 15 00 13**
  
- Ⓓ Ⓐ Spørgsmål om dette produkt? Ring  
**88 02 55 03**
  
- Ⓐ Ⓐ Frågor om apparaten? Ring Kundservice  
**020 - 21 33 21**
  
- Ⓐ Ⓐ Onko Sinulla kysyttävää tuotteesta? Soita  
**0203 77877**



**Read all instructions carefully before using this product.**

## Important

- **The blade ⑩ is very sharp!** Take hold of the blade by the plastic knob only. After using the blade, always take it out of the working bowl ⑥ first, before removing the processed food.
- Your voltage must correspond to the voltage printed on the bottom of the appliance. Connect to alternating current only.
- Keep the appliance out of the reach of children.
- This appliance was constructed for household use only to process the listed quantities.
- All parts (including the working bowl) are not microwave-proof.
- Braun electric appliances meet applicable safety standards. Repairs on electric appliances must only be done by authorised service personnel. Faulty, unqualified repair work may cause accidents or injury to the user.
- The mains cable of this appliance can only be changed by an official Service Dealer, since it requires a special tool.

If the motor will not start when switching it on again, repeat the cooling off procedure (see above). The motor will turn itself on automatically and it will start to run, if the switch has not been turned off (switch at «0») after an overload and/or blockage. Put away the unit after use only after you have turned the motor off and disconnected the plug.

## Description

The Braun Multipractic is a universal food processor that mixes, kneads, chops, whips, slices and shreds in no time at all.

- ① Motor block
- ② Switch
- ③ Operating speed I, II
- ④ Pulsator IL
- ⑤ Shaft
- ⑥ Working bowl

Capacity: 1000 ml for liquids (with blade inserted into the bowl)/up to 500 g of flour

- ⑦ Lid
- ⑧ Filling funnel
- ⑨ Pusher (is also a measuring cup)
- ⑩ Blade
- ⑪ Cord storage

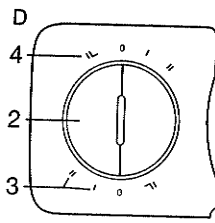
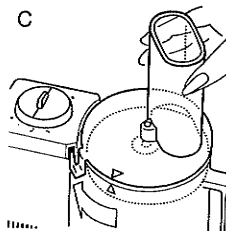
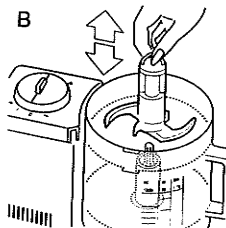
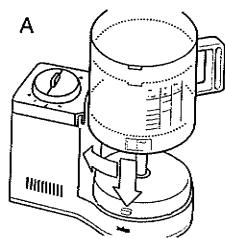
For other accessories and attachments see the following instructions.

## Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.
- Operating time and max. capacity: See processing instructions.
- This product conforms to the EMC-Requirements as laid down by the Council Directive 89/336/EEC.

## Safety overload fuse

If the motor switch is turned on, but the motor suddenly stops or does not run, the built-in safety fuse has been activated. Should this happen, turn the motor off (switch at «0») until the motor has cooled off (approx. 15 minutes).



## Assembling

1. Place the working bowl ⑥ on the motor block ①, matching the guide openings with the studs on the motor block. Turn the working bowl clockwise until it firmly snaps in place (A).
2. Put the processing attachment you want to use (see instructions for each of the attachments) onto the shaft ⑤ as far down as it will go (B).
3. Put the lid ⑦ on the working bowl ⑥, matching the arrow on the lid with the arrow on the working bowl. Turn the lid clockwise, guiding the nozzle on the lid into the safety lock opening in the motor block, until you hear it snap in place (C).

**Duo safety lock:** The processor will only run if both the working bowl ⑥ and the lid ⑦ are properly locked in place.

## Switch (D)

- 0 = off
- I = low speed
- II = high speed
- IL = pulsator (low speed)

The switch does not catch at this setting; it snaps back to «0» as soon as it is released.

## Disassembling

Turn the motor off. Turn the lid ⑦ anti-clockwise and lift off. Remove the processing attachment. Unlock the working bowl ⑥ by turning anti-clockwise and lift off.

## Cleaning


Always turn the motor off first and pull the plug out of the socket.

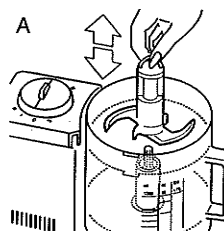
Clean the motor block ① with a damp cloth only.

All other parts can be cleaned in warm water and normal dishwashing liquids (do not put into the dishwasher).

Certain foods that contain a large amount of pigment (carrots, for instance) may discolour the processor. Use vegetable oil to clean.

Subject to change without notice.

Many types of processing can be done with the blade . It chops, blends, mixes, kneads and whips cream and eggwhites.



## Chopping, blending, mixing

- Do not exceed the maximum capacity of 1000 ml (1 litre) including other ingredients with the blade inserted in the working bowl (see measuring scale on working bowl).
- When mixing milk with fruit (e. g. banana milk shake), first blend the fruit, then add the milk, sugar, etc. and mix up to 45 seconds at switch setting II.

## Processing examples

The processing times indicated are approximate; they also depend on the quality of the food to be processed and the degree of fineness you want.

Product	Quantity	Preparation	Switch setting	Number of operations or time
Onions	max. 700 g	quartered	IL	10 x
Carrots	max. 700 g	in pieces	II	15 sec.
Bread or rolls (for crumbs)	4 pieces	quartered	II	45 sec.
Eggs, boiled	2 - 8	whole	IL	6 - 8 x
Apples	max. 700 g	quartered	I	5 - 10 sec.
Meat	max. 700 g	3 cm cubes	IL + II	30 sec.
Parsley, well drained	max. 4 bundles	without stems	IL + II	30 sec.
Nuts	max. 600 g	whole	II	30 - 40 sec.
Cheese (hard) (medium-hard)	600 g 400 g	3 cm cubes	II	60 sec.
Chocolate	max. 400 g	in pieces	II	40 sec.
Ice cubes	max. 30	whole	II	40 sec.
Peanut butter	700 g peanuts + 5 tablespoons oil		II	2 - 3 min.
Mixed drinks	max. 1 litre		II	if milk is added max. 45 sec.
Mayonnaise (egg, oil, vinegar, seasoning, mustard)	max. 1 litre	room temperature	II	60 sec.
Salad dressing (vinegar, oil, herbs, mustard, seasoning)	max. 1 litre		I + II	5 - 10 sec.

## Mixing and kneading batter and dough

- Process all types of batter and dough (exception: sponges) no longer than 1 minute.
- Maximum capacity for processing batter and dough with the blade is based on 500 g of flour plus other ingredients.

- Use about 1/3 less liquid than usual recipes call for. (Recipes in the Braun Multipractic Plus Cookbook have been adapted accordingly.)
- Special ingredients which should not be chopped too strongly (raisins, nuts, candied lemon, etc.) should be folded in with the pulsator setting (IL) after mixing the batter. For yeast dough, take kneaded dough out of the working bowl and fold in special ingredients by hand.

<i>Dough</i>	<i>Max. amount of flour</i>	<i>Switch setting</i>	<i>Time</i>
<i>Yeast dough</i>	<i>500 g</i>	<i>II</i>	<i>1 min.</i>
<i>Pastry</i>	<i>500 g</i>	<i>II</i>	<i>1 min.</i>
<i>Noodles/pasta</i>	<i>500 g</i>	<i>II</i>	<i>1 min.</i>
<i>Shortcake</i>	<i>300 g</i>	<i>II</i>	<i>1 min.</i>
<u><i>Sponges:</i></u>			
<i>Beat eggs, sugar until creamy then:</i>		<i>II</i>	<i>approx. 5 min.</i>
<i>fold in flour</i>	<i>280 g</i>	<i>IL/I</i>	<i>up to 1/2 min.</i>
<u><i>Two ways of mixing cakes:</i></u>			
<i>1) Beat sugar, shortening, eggs until creamy add milk</i>		<i>II</i>	<i>approx. 1 min.</i>
<i>carefully fold in flour</i>	<i>500 g</i>	<i>II</i>	<i>approx. 15 sec.</i>
		<i>IL/I</i>	<i>up to 1/2 min.</i>
<i>2) Put all ingredients into working bowl</i>		<i>II</i>	<i>approx. 1 min.</i>

## Whipping eggwhites and cream

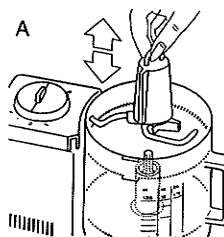
<i>Product</i>	<i>Quantity</i>	<i>Preparation</i>	<i>Switch setting</i>	<i>Time</i>
<i>Eggwhites</i>	<i>min. 3</i>	<i>room temperature</i>	<i>II</i>	<i>3 - 4 min.</i>
<i>Cream</i>	<i>min. 0.2 l</i>	<i>well chilled</i>	<i>I</i>	<i>approx. 3 min.</i>

## Cleaning

Be very careful when handling or washing the blade – it is very sharp! Take hold of it only at the top (A)!

## Dough hook

The dough hook (A) was specially constructed to knead shortcake, yeast and noodle dough (not suited for pastry or sponges).



- Process dough at switch setting II and no longer than 1 minute.
- Maximum capacity is based on 500 g of flour plus other ingredients (see table below).
- Use about  $\frac{1}{3}$  less liquid than usual recipes call for. (Recipes in the Braun Multipractic Plus electronic Cookbook have been adapted accordingly.)

For best kneading results:

1. Put flour, yeast, sugar, butter into the working bowl ⑥.
2. Put any special ingredients which should not be chopped (raisins, candied lemon, almonds) on top.
3. Put the lid ⑦ on the working bowl and turn the motor on (switch setting II).
4. Add liquids through the filling funnel ⑧ while the motor is running.

<i>Dough</i>	<i>Max. amount of flour</i>	<i>Switch setting</i>
<i>Yeast dough (bread and cake)</i>	<i>500 g</i>	<i>II</i>
<i>Noodles/pasta</i>	<i>500 g</i>	<i>II</i>
<i>Fruit cake</i>	<i>500 g</i>	<i>II</i>
<i>Shortcake</i>	<i>300 g</i>	<i>II</i>

## Cleaning

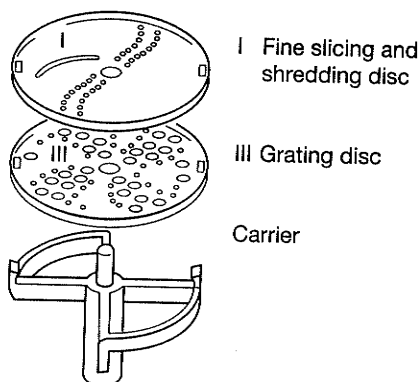
Wash the dough hook with warm water and normal dishwashing liquids.



# Slicer/shredder

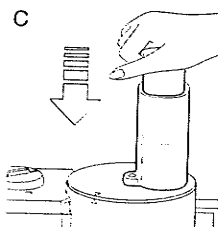
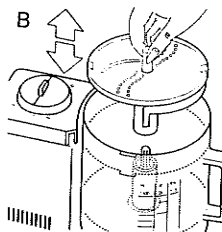
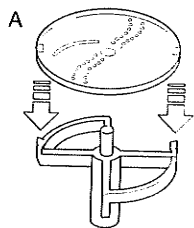
The fine slicing and shredding disc I has two cutting surfaces, one on each side:

outside surface of disc = slicing  
inside surface of disc = shredding



## Assembling the slicer/shredder

1. Place the disc you want to use on the carrier; the two pins on the carrier must project through the corresponding openings in the disc (A). The cutters of the side you want to use must always face towards the top.
2. Put the carrier into the working bowl (B) and onto the shaft (C).
3. Put the lid (7) on and lock in place.



## Processing notes

- Fill in food into the filling tube (8) while the motor is turned off. Add additional food while the motor is running.
- Never reach into the filling tube (8)! Always use the pusher (9) (C).

## Processing examples

### Slicing:

Cucumbers, cabbage, red beets, carrots, onions, raw potatoes, apples, lettuce, leeks (chilled)

Switch setting

I

### Shredding:

Cucumbers, cabbage, red beets, carrots, onions, raw potatoes, apples, lettuce

I

### Grating:

Raw potatoes, horse-radish, cheese

II