

Braun Multipractic

UK 285

Type 4262

Food Processor

**Use Instructions
Guarantee**

Caution

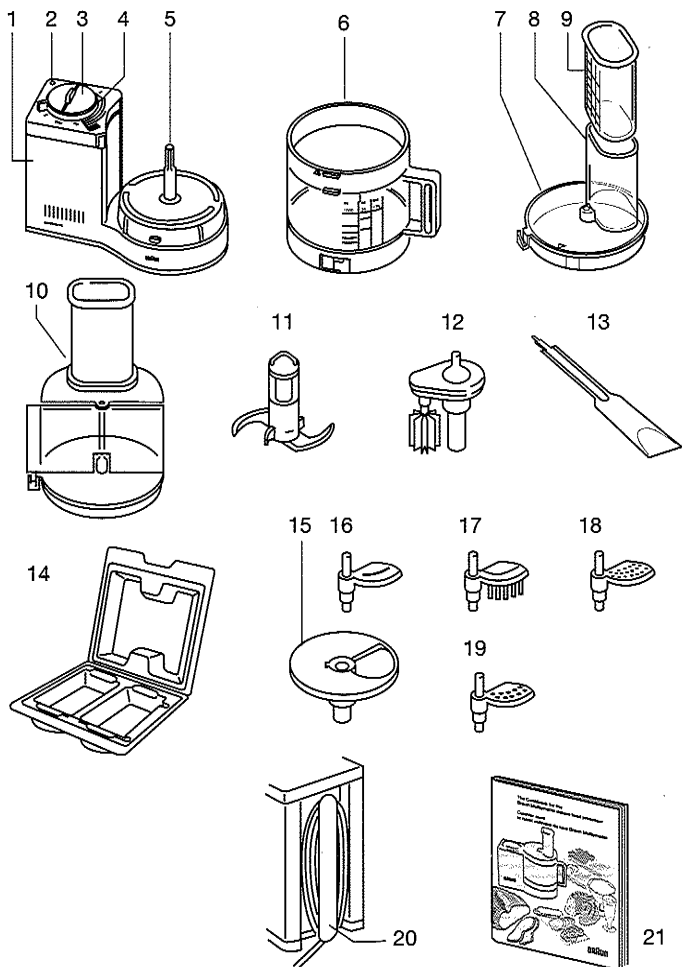
**Read all instructions carefully before using
this product.**

Description

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

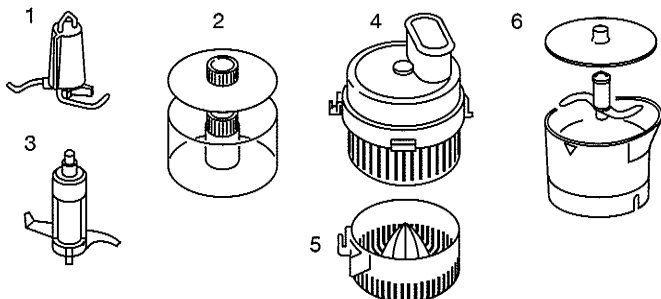
The Braun Multipractic Food Processor UK 285 includes:

- 1 Motor block
- 2 Safety fuse display
- 3 Speed switch (start, stop, pulsator)
- 4 Variable speed control
- 5 Shaft
- 6 Working bowl
Capacity:
1 litre/1.8 pints
(with blade inserted into the bowl)/
1.5 kg/3 lbs cake mix
up to 0.5 kg/1.1 lb of flour
- 7 Lid
- 8 Filling funnel
- 9 Pusher (also measuring cup)
- 10 Wide feed tube
- 11 Blade
- 12 Metal whisk and holder
- 13 Spatula
- 14 Disc holder
- 15 Disc carrier
- 16 Slicing insert
- 17 French fries insert
- 18 Fine shredding insert
- 19 Coarse shredding insert
- 20 Cord storage
- 21 Recipe book



Optional Attachments suitable for the Braun Multipractic Food Processor UK 285

- 1 Dough hook
- 2 Additional whisking bowl and lid
- 3 Kneading attachment (up to 1 kg/2.2 lbs of flour)
- 4 Juicer attachment UKE 4
- 5 Citrus juicer attachment UKZ 4
- 6 Small liquidiser / chopper attachment UKC 4



Should you wish to purchase any of these optional attachments, contact your nearest Braun service dealer as listed in the leaflet entitled "Authorised Service Centres UK".

IMPORTANT

Your appliance is already fitted with a plug incorporating a 13 A 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 13 A socket elsewhere in the house as this could cause a shock hazard.

IMPORTANT – Fitting a Different Plug:

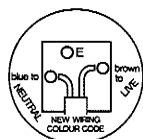
The wires in the mains lead are coloured in accordance with the following code:

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 13 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 is fitted.

These parts are available from authorised Braun Service Dealers. Never use the plug without the fuse cover fitted.

Important

- **The blade ① 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 ⑤ 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.

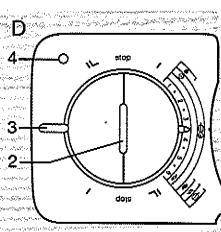
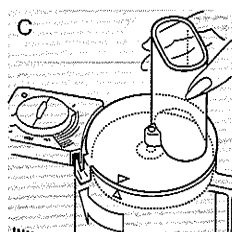
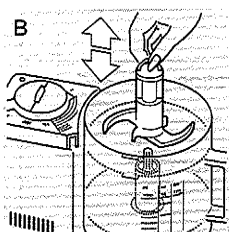
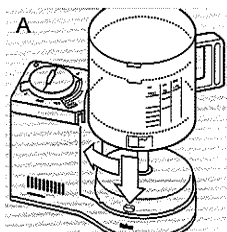
Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.
- Operating time and max. capacity: See processing instructions.
- This product conforms to the radio interference suppression requirements as laid down by the Council Directive 82/499 EEC or 87/308 EEC.

Safety overload fuse

If the motor switch is turned on, but the motor suddenly stops or does not run and the display ② lights up, the built-in safety fuse has been activated. Should this happen, turn the motor off ③ (switch at «stop») until the motor has cooled off (approx. 15 minutes).

If the display ② still lights up and 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 ③ (switch at «stop») after an overload and/or blockage. Put away the unit after use only after you have turned the motor off and disconnected the plug.



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 ③ 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/variable speed control

Your processor has continuously variable speed control (D). Recommended speed ranges for the processing attachments:

Blade	1...6	Slicer/shredder	1...6
Whisk	3.5...6		

For more detailed information, see the instructions for each processing attachment.

Select the speed first (D4), then turn the motor on (D3):

stop = motor turned off

I = continuous operation

IL = pulsator

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

The speed selected applies for both continuous and pulsator operation. The speed can be changed while the motor is running.

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.

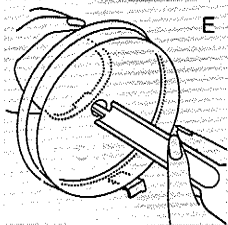
Clean the motor block ① with a damp cloth only. The bowl and lid supplied with this product have been approved for use in a dishwasher*) provided the conditions stated below are met:

1. The bowl/lid should only be placed on the top rack of the dishwasher.
2. The wash temperature should not exceed 65 degrees Celsius.
3. The bowl/lid should sit freely on the shelf with nothing wedged against them. (This is to avoid possible scratching).

*) Tested and approved for dishwashing by the Good Housekeeping Institute.


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

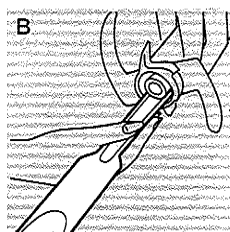
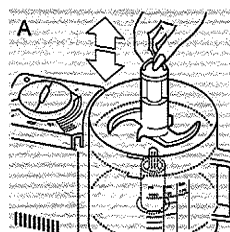
Certain foods that contain a large amount of pigment (carrots, for instance) may discolour the processor. Use vegetable oil to clean.



To clean difficult to reach areas use the specially designed spatula – see diagram (E).

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 speed range 6.

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

Mixing and kneading batter and dough

- Process all types of batter and dough 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 $\frac{1}{3}$ less liquid than usual recipes call for. (Recipes in the Braun Multipractic Plus electronic 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) at speed range 1...3 after mixing the batter.

For yeast dough, take kneaded dough out of the working bowl and fold in special ingredients by hand.

Dough	Max. amount of flour	Speed range	Switch setting	Time
Yeast dough	500 g	4...5	I	1 min.
Pastry	500 g	4...5	I	1 min.
Noodles/pasta	500 g	4...5	I	1 min.
Shortcake	300 g	4...5	I	1 min.
Sponges:				
Beat eggs, sugar until creamy		4...5	I	approx. 5 min.
then: fold in flour	280 g	3...4	IL/I	up to $\frac{1}{2}$ min.
<u>Two ways</u> <u>of mixing cakes:</u>				
1) Beat sugar, shortening, eggs until creamy		2...3	I	approx. 1 min.
add milk		2...3	I	approx. 15 sec.
carefully fold in flour	500 g	6	IL/I	up to $\frac{1}{2}$ min.
2) Put all ingredients into working bowl		6	I	approx. 1 min.

Whipping eggwhites and cream

	Quantity	Preparation	Speed range	Switch setting	Time
Eggwhites	min. 3	room temperature	6	I	3–4 min.
Cream	min. 0.2 l	well chilled	4	I	approx. 3 min.

Cleaning

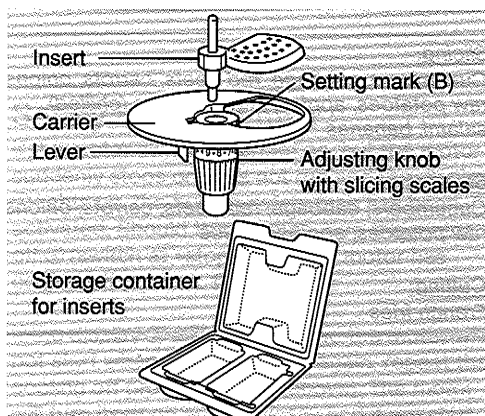
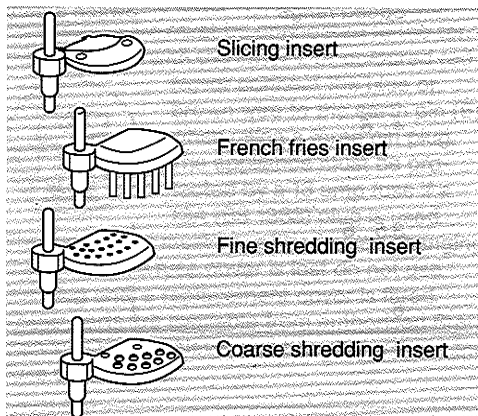
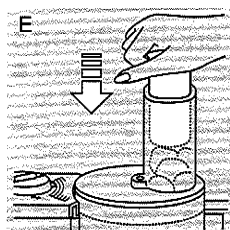
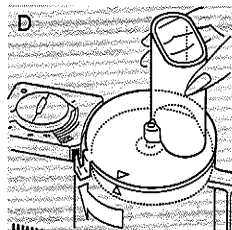
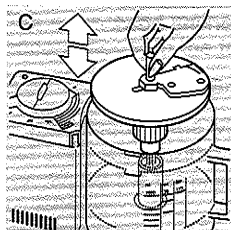
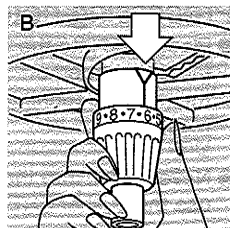
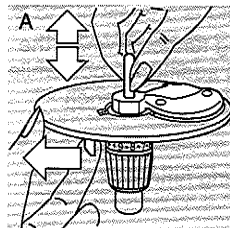
Be very careful when handling or washing the blade – it is very sharp! Take hold of it only at the top (A)! The inside of the blade shaft can

be cleaned with the scraper on the spatula handle (B).

Slicer/shredder

Slices, shreds and cuts French fries. The slicing and French fries inserts are adjustable, to give you a choice of 18 different slicing thicknesses and 11 different chipping thicknesses.

Caution: The slicing and French fries inserts are very sharp! Take hold of them by the pins or plastic parts only (A).



Assembling and disassembling

1. Put the insert you want to use into the carrier (A).
2. Pull the lever on the bottom of the carrier and click the insert in place (A).
To remove the insert: Pull the lever and take the insert out.
3. Adjusting the slicing thickness
(for the slicing and French fries inserts only)
The slicing thickness is adjustable from 0.5 mm to 9 mm, depending on the consistency of the food to be processed and the pressure you exert on the pusher.
(Recommended setting for French fries: 3.5 mm to 9 mm.)

Turn the adjusting knob until the desired thickness on the scale lines up with the setting mark (B). The slicing thickness is then automatically set correctly when the carrier is placed on the drive shaft.

4. Put the assembled slicer/shredder into the working bowl ⑥ and onto the shaft ③ (C).
5. Put the lid ⑦ on and lock in place (D).

Processing notes

- Place food into the filling funnel ⑧ whilst the motor is turned off. Add additional food while the motor is running (exception: French fries).
- Never reach into the filling funnel ⑧! Always use the pusher ⑨ (E).

When cutting French fries:

- For best results, place 3–4 potatoes (according to size) in the filling funnel ⑧.
- For each new load, fill in potatoes with the motor turned off. Then apply pusher ⑨ lightly (E).
- Do not overload the working bowl.

Processing examples

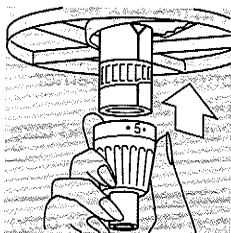
- A basic rule is: soft produce – lower speed, hard produce – higher speed.

	Speed range	Switch setting
<u>Slicing:</u> Cucumbers, cabbage, red beets, carrots, onions, raw potatoes, apples, lettuce, leeks (chilled), salami, bananas	4...6	I
<u>Shredding:</u> Cucumbers, cabbage, red beets, carrots, onions, raw potatoes, apples, lettuce	3.5...6	I
<u>Cutting:</u> French fries	6	I

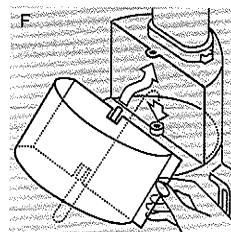
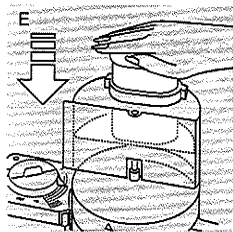
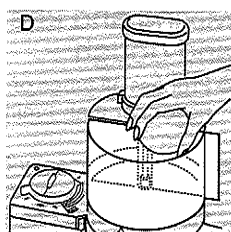
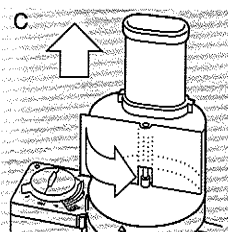
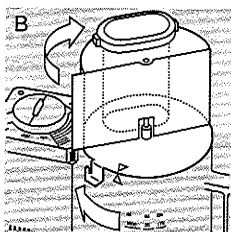
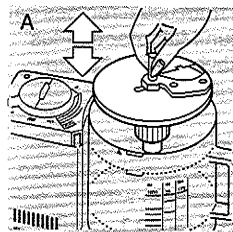
Cleaning

All parts can be washed in warm water and normal dishwashing liquids.

Note: If the adjusting knob should come off, it can be put back on as follows: Line up the «5» on the scale of the adjusting knob with the setting mark on the carrier. Turn clockwise until you reach the back stop on the scale. The setting mark on the carrier must then align with the «9» on the scale.



Wide feed tube



A wide feed tube ⑩ comes with your Braun food processor which is suited for processing whole fruits and vegetables or larger pieces of fruit or vegetables (e.g.: apples, tomatoes, onions, cucumbers) to reduce the amount of preparation required.

Note: The wide feed tube is not suited for processing cheese and nuts.

Assembling and using

1. Click the slicing or shredding insert you want to use into the carrier (see instructions for slicer/shredder). Then put into the working bowl ⑤ and onto the shaft ⑤ (A).
2. Put the wide feed tube on the working bowl, aligning the arrow on the feed tube with the arrow on the working bowl (B).
3. Turn the feed tube clockwise until it snaps in place (B).
4. Pull the filling tube out until it engages. Put the pusher ⑨ (measuring cup) into the filling tube (C).
5. Then swing open the semi-circular filling container (D) and put in the food you want to process. Next, turn the lid until you hear it click in place. That locks the safety system.
6. Release the filling tube by tapping lightly, and turn the motor on. Press the pusher lightly while slicing or shredding (E).

7. Turn the motor off.

8. Pull up the filling tube.

9. Swing open the semi-circular filling container – and refill, if you wish.

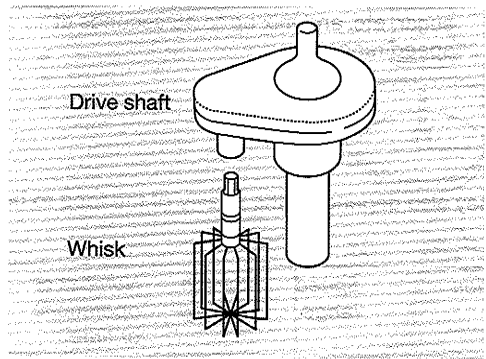
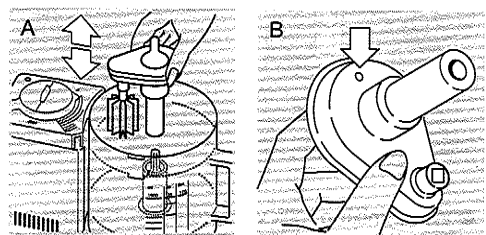
Food that fits into the filling tube does not have to be put into the semi-circular filling container. Fill in directly through the filling tube.

Cleaning

Swing open the semi-circular filling container, push it upward and pull it off downward diagonally (F). To replace, insert the top first. Wash all parts with warm water and normal dishwashing liquids.

Whisk attachment

The whisk attachment was specially constructed to process cream, eggwhites and light sponge cakes (not suited for any other type of food processing).



Assembling and using

1. First insert the whisk into the drive shaft and click in place.
2. Put the working bowl ⑥ on the motor block ① and lock in place.
3. Put the whisk attachment into the working bowl and onto the shaft as far down as it will go (A).
4. Put the lid ⑦ on the working bowl and lock in place.

Processing examples

	Quantity	Preparation	Speed range	Switch setting	Time
<i>Eggwhites</i>	<i>min. 3 eggwhites</i>	<i>room temperature</i>	<i>6</i>	<i>I</i>	<i>3–4 min.</i>
<i>Cream</i>	<i>min. 0.2 l</i>	<i>well chilled</i>	<i>4</i>	<i>I</i>	<i>approx. 3 min.</i>
<i>Sponges:</i>					
<i>Beat eggs, sugar until creamy</i>					
			<i>4...5</i>	<i>I</i>	<i>approx. 5 min.</i>
<i>then: fold in flour</i>					
			<i>3...4</i>	<i>I</i>	<i>approx. ½ min.</i>

Cleaning

Wash the drive shaft of the whisk attachment under running water. Should water collect inside, simply shake out through the hole opening (B). The whisk can be washed in warm water and normal dishwashing liquids.