

BRAUN

Multiquick system 100

Multiquick system 200

Multiquick system 300

Multiquick system 400

Multiquick system 500

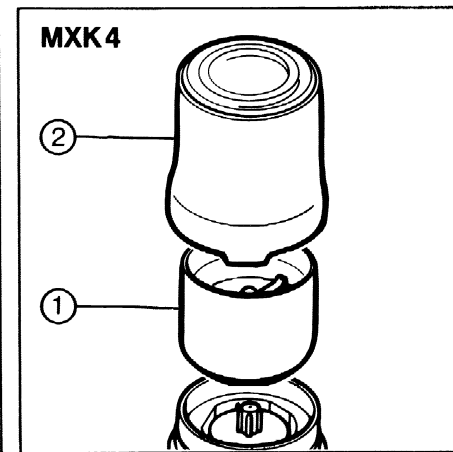
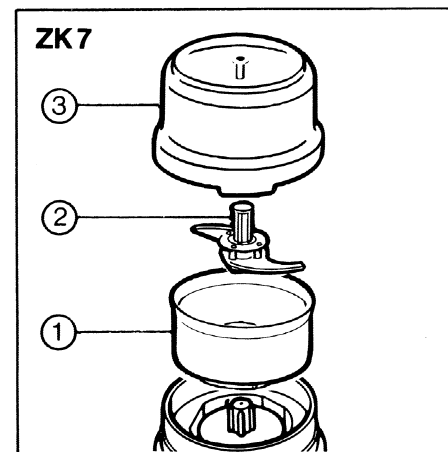
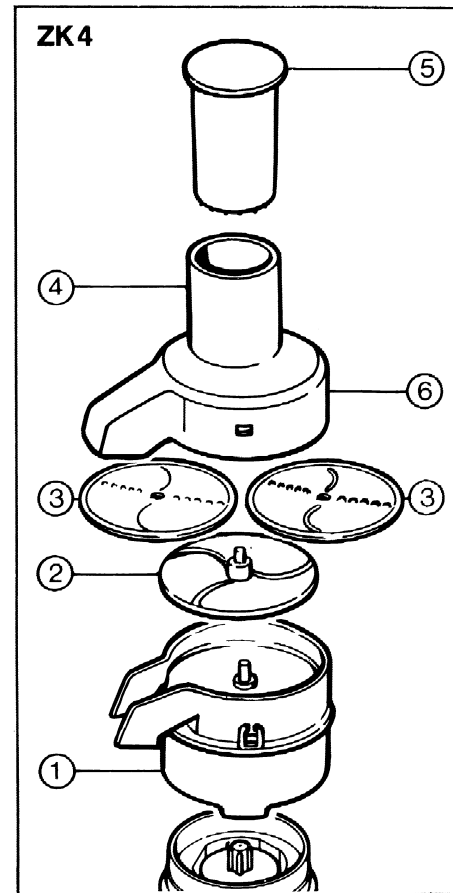
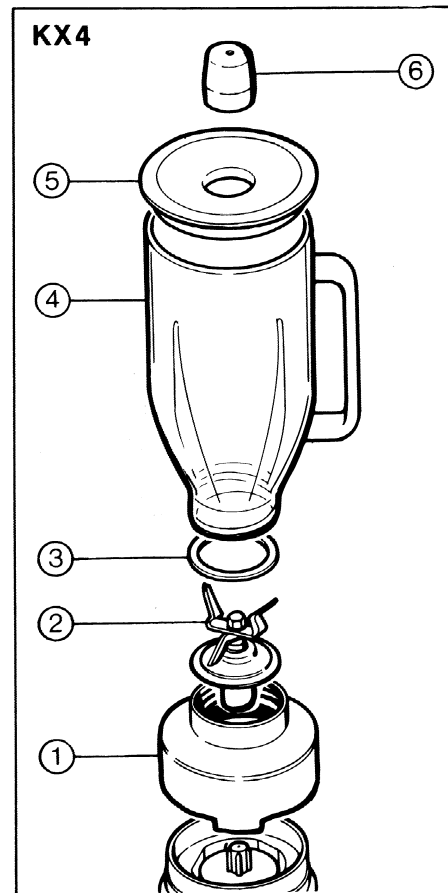
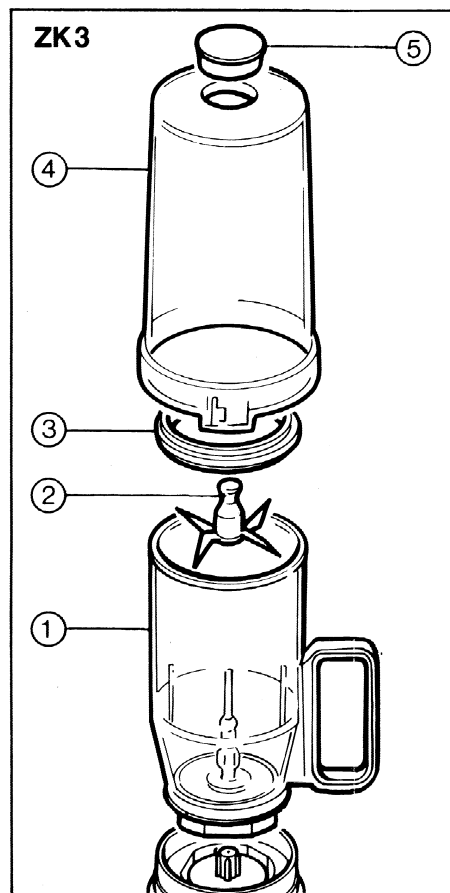
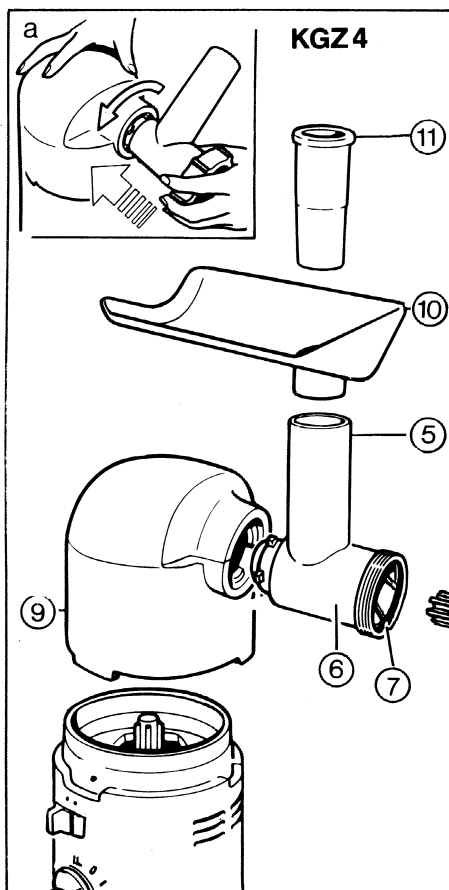
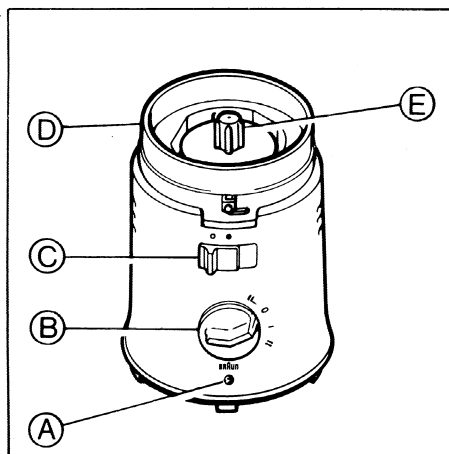
Type 4249




































English

Use Instructions

Guarantee

Service Centers



Set		Additional attachments available					
Not available in all countries		ZK 3 Blender	KX4 Glass blende	ZK 4 Slicer/ shredder	ZK 7 Food chopper	KGZ 4 Meat mincer	MXK 4 Spice/ coffee mill
 Motor part							
ZK 100		•	•	•		•	•
 Motor part							
ZK 200		•	•			•	•
 Motor part							
ZK 300		•	•			•	
 Motor part							
ZK 400		•	•			•	•
 Motor part							
ZK 500		•	•			•	
 Motor part							
MX 40		•		•	•	•	•
 Motor part							
MX 44		•		•		•	
 Motor part							
MX 45		•		•			
 Motor part							

Caution!

Read all instructions carefully before using this product.

Unwind the cord in the bottom of the basic unit (motor part) entirely to avoid obstructing the ventilation. Your voltage must correspond to the voltage printed on the bottom of the basic unit (motor part). Connect to alternating current (~) only. When connecting to an outlet, the motor must always be turned off (switch ② at «0»). This appliance is constructed for normal household use only. Please ensure that it is kept out of the reach of children. Braun electric appliances meet applicable safety standards. Repairs on electrical appliances must only be done by authorized service personnel. Faulty, unqualified repair work may cause accidents or injury to the user.

Basic Unit (motor part)



Specifications

Voltage/wattage: see typeplate on the bottom of the appliance.
Operating time and max. capacity: see processing instructions.

Safety fuse

If the unit should stop – without an interruption in the electrical power supply being the cause – check whether the red lamp ① is lit. The red lamp indicates that the electronic safety fuse has been activated. In this case, turn the unit off (switch set at «0») and wait for at least 15 minutes before turning the unit on again. If the motor still will not start, it has not yet cooled off sufficiently. Turn the unit off again (switch set at «0») and wait long enough for the motor to thoroughly cool off. The unit will then start to run when switched on again. Store the appliance after use only after having turned it off, and pull the plug out of the socket.

Description

- ① Safety fuse lamp
- ② Switch
- ③ Basic unit (motor part)
- ④ Safety lock

Safety lock ④

O = unlocked ● = locked
For safety reasons, the motor can only be switched on if the attachment has been locked properly.

Switch ②

0 = off
I = low speed
II = high speed
IL = pulsator setting (low speed)
The switch does not catch at this setting; it springs back to «0» (= off) as soon as it is released.

For safety reasons, the attachments can only be unlocked if the switch is set at «0» (= off).

Cleaning

Always turn the motor off and pull the plug out of the socket first. Clean the housing with a damp cloth only. Never immerse into water.

Subject to change without notice.

CE This product conforms to the EMC-Requirements as laid down by the Council Directive 89/336/EEC.

Food Chopper Attachment ZK 7



Caution!

When removing and replacing the blade insert ②, only take hold of it by the plastic shaft. The blades are very sharp! Do not reach into or underneath the blades. The safety lock ④ on the basic unit (motor part) must not be opened before the blade insert has come to a rest. Do not operate the food chopper attachment longer than 1 minute without interruption. Allow the appliance to cool off for some time after that.

Notice: When processing food with high power consumption – e. g. 150 g prunes (approximately 750 W) – do not exceed an operating time of 15 seconds.

Description

- ① Container
- ② Blade insert
- ③ Lid

Assembling

- Set the switch ② on the basic unit (motor part) to «0» (= off).
- Firmly place the container ① on the basic unit.
- First put the blade insert ② into the container and over the drive shaft as far as it will go, and then:
- put in the food you want to process.
Important: Do not put the blade insert in top of the food.

- Place the lid ③ over the container, press down firmly and lock in place with the safety lever ④. The motor can only be turned on if the attachment has been locked properly.
- When using the pulsator setting (IL), work with short intermittent bursts (approx. 1 sec.) (see processing examples).



Product	Capacity	Preparation	Setting
Bread (for breadcrumbs)	1 piece	quartered	IL
Hazelnuts	100 gr.	whole (shelled)	IL
Parsley	1 bundle	picked apart, stems removed	IL
Onions	1	quartered	IL
Carrots (raw)	120 gr.	pieces 3 cm in length	IL
Radishes	100 gr.	pieces 2 cm in length	IL
Eggs (hard boiled)	2	whole	IL
Beef (raw)	200 gr.	2 cm cubes	II*)
Pork (raw)	200 gr.	2 cm cubes	II*)
Gouda cheese (medium hard, without rind)	100 gr.	2 cm cubes	I
Beef, potatoes, vegetables (cooked) for baby food	150 gr.	meat cut in 2 cm cubes	II
Pork (raw) (for pie fillings)	150 gr.	2 cm cubes	II
Meat stuffing (farce)	150 gr.		II

*) We recommend using setting I to process smaller quantities (up to 100 gr.).

Disassembly

- Turn the motor off: Switch ⑥ set to «0».
- Unlock attachment: Safety lever ④ set to «O».
- Lift off the lid ③ and remove the container ① together with the blade insert ②. Then empty the food into a bowl or other receptacle, carefully holding blade in place by the plastic shaft.

Processing examples

- What you should not process: extremely hard and juicy or liquid substances (for instance: coffee beans, nutmeg, juicy fruits and vegetables).
- For best results, do not fill the container with quantities over the levels listed. The processing times are dependent on the quality of the food, the degree of fineness you want, etc.
- Before processing meat, be sure that all bones have been removed first.

Cleaning

The container ①, blade insert ② and lid ③ can be washed in warm water with normal dishwashing liquids. The container and the blade insert are also suited for the dishwasher. The blades in this appliance are very sharp and should be handled with caution.

Subject to change without notice.

Liquidizer Attachment ZK 3



Caution

When removing and replacing the blade insert ②, only hold the plastic shaft intended for this purpose. The blades are very sharp! Do not touch them or reach under them. The safety lock ④ (basic unit) must not be opened before the blades come to a rest. Do not use with very hot liquids (over 80°C).

Assembling

- Ensure that the basic unit is turned off (switch ⑥ set at «0»).
- Place the liquidizer ① on top of the basic unit ①. Make sure that it is securely located. Press the blade insert ② onto the shaft ⑤, turning it slightly, until the metal shaft top protrudes through the plastic holding knob on the blade insert.
- Add the ingredients to be processed (see «Applications»).
- Then place the safety cover ④ over the liquidizer, insert the small inner cap ⑤ and lock the basic unit. The motor can only be turned on if the attachment has been locked properly.

Applications

Capacity: 1 liter maximum

Mixing: Liquids of all kinds

Puréeing: Legumes, tomatoes, spinach and other vegetables, apples, stoned fruit

Grinding: Grain, rice, legumes

Grating: Potatoes, nuts, radish, bread for breadcrumbs

Blending: Butter, cottage cheese and yoghurt dishes, milk-shakes, soups

To add in additional ingredients (when mixing drinks or making apple sauce, for instance) remove the small inner cap ⑤ and add to the mixture when the unit is in operation.

Note: Should the circulation of the food being processed be blocked, switch on the pulsator setting a few times consecutively.

The degree of fineness depends on the processing time. Here are some examples:

Breadcrumbs: Break 2 - 3 pieces of hard bread. Process 3 times briefly with the pulsator setting IL, then continue on setting I (total of 15 - 20 seconds).

Hazelnuts: 250 gr. of hazelnuts. Process on setting II for approx. 5 seconds.

Apple sauce (hot, up to 80°C): Fill in cooked apples up to a maximum of 1 liter. Process approx. 6 seconds on setting I or II.

Peanut butter: 250 gr. of shelled peanuts. Process approx. 30 seconds on setting I or II.

Disassembly

- Turn the motor off: Switch ⑥ set to «0».
- Unlock attachment: Safety lever ④ set to «O».

Cleaning

All parts of the liquidizer can be cleaned with normal dishwashing liquids and warm water (do not put into the dishwasher). Occasionally, remove the seal ③ from the safety cover ④ for cleaning. Do not forget to replace the seal before using the liquidizer again.

Subject to change without notice.

Blender Attachment KX 4



Applications

Capacity: 1 liter maximum

Mixing: Liquids of all kinds

Puréeing: Legumes, tomatoes, spinach and other vegetables, apples, stoned fruit

Grinding: Grain, rice, legumes

Grating: Potatoes, nuts, radishes, bread for breadcrumbs

Blending: Butter, cottage cheese and yoghurt dishes, milk-shakes, soups

Chopping: Soup vegetables, carrots, onions

Assembling

- Place the collar ① on the basic unit ①. Press down firmly and lock with the safety lever ④.
- Lay the sealing ring ③ on the rim of the blade part ② and insert it through the collar ① and onto the pin ⑤ of the basic unit.
- Then screw the glass jar ④ securely into the collar ①.

Caution: Never switch the unit on before it is completely assembled.

Using

Put the food to be processed into the glass jar ④. Place the lid ⑤ on the jar and loosely insert the cap ⑥ into the opening.

Turn the unit on:

Mixing drinks, coarse chopping: pulsator IL

Mayonnaise: setting I

Most other types of blending: setting II

Caution:

Never operate without the lid ⑤ on. To add other ingredients while the motor is running, lift off the cap ⑥ and add to the mixture.

If food is hot, pre-heat the glass jar ④ and fill half full only. Avoid rapid fluctuations between hot and cold. The degree of fineness depends on the blending time.

Should the food circulation become blocked, operate the pulsator setting (switch = II) a few times consecutively, or lift the cap ⑥ on and off to activate the suction.

When finished blending, turn off the motor (switch = «0») and wait for the blades to come to a stop.

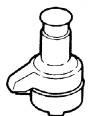
Unlock the safety lever ③ of the basic unit and lift off the entire blender, including the collar ①.

Cleaning

Rinse the blade part ② under running water; do not immerse it entirely in water. All other parts can be washed in warm water and normal dishwashing liquids.

Subject to change without notice.

Slice/Shredder Attachment ZK 4



Caution!

Never reach into the filling shaft ④ when the motor is running. Use the stopper ⑤ to guide food through the shaft. Do not open the unit until the motor has come to a rest.

Discs ③

To facilitate handling, each of the two discs have a number engraved on it:

No. 1
Top: Coarse slicer
Bottom: Fine grater

No. 2
Top: Fine slicer
Bottom: Coarse grater

Assembling

- The basic unit must be turned off (switch ⑧ set at «0»).
- Then remove the lid ⑥ from the lower part ① of the slicer/shredder and place the lower part on top of the basic unit.
- Place the carrier disc ② onto the shaft of the lower part and the disc with the side you want (slicer or grater) upward on top of the carrier disc ②.

- Place the lid ⑥ on the lower part ① and then press the whole slicer/shredder attachment evenly on the basic unit. Locking the safety lever ③ of the basic unit also tightens the lid ⑥ onto the lower part ①.

The motor can only be turned on if the attachment has been locked properly.

Important: Always lock the safety lever ③ of the basic unit before filling.

Processing

Only fill in food to be processed when the unit is switched off. Additional ingredients can be added when the unit is in operation.

We recommend using setting I to process the food.

Examples: Slicing (coarse and fine): e. g. beans, cabbage, cucumbers, turnips, carrots, onions, raw potatoes, apples, lettuce and leeks.

Grating (coarse and fine): e. g. raw potatoes, vegetables, apples for baby and dietary foods, candied fruits.

Important: Please do not use for extremely hard goods such as Parmesan cheese, hard root-crops and similar items.

Disassembly

- Turn the motor off: Switch ⑧ set to «0».
- Unlock attachment: Safety lever ③ set to «0».

Cleaning

The lower part ① and the carrier disc ② must only be cleaned under running water.

All other parts of the slicer/shredder ZK 4 can be washed in the dishwasher.

Subject to change without notice.

Meat Mincer Attachment KGZ 4



Do not reach into the filling shaft ⑤ while the motor is running; always use the pusher ⑪.

When processing large amounts of meat:

After processing 12 kg of meat at a time, allow the unit to cool off for approx. 30 minutes before proceeding.

Discs ②

Discs household size 5 (hole diameters 3 mm, 4.5 mm, 8 mm). All discs are not standard in all versions; they are commercially available.

Before using

All parts of the mincer were covered with a lubricating film before leaving the factory. They must be washed before using the first time (see «Cleaning»).

Assembling

Please note the correct assembly order (see illustration).

- Put the disc into the metal housing ⑥, locating the notch ⑧ on disc ② over the protrusion ⑦ in the housing.
- Screw the cap ① securely onto the metal housing ⑥.
- Place the drive unit ⑨ onto the basic unit ③. Press down firmly and lock in place with the safety lever ③ of the basic unit.
- The assembled metal housing ⑥ is joined to the drive unit ⑨ with a bayonet lock. Insert the metal housing into the drive unit ⑨ by holding the filling shaft ⑤ at a 45° angle to the right (a) (arrow on the metal housing must coincide with the arrow on the drive unit). Turn the metal housing ⑥ counter-clockwise until the filling shaft ⑤ latches into place in an upright position.
- Place the food tray ⑩ on the filling shaft ⑤.

Mincing

turn the motor on first before filling in food to be minced.

Operating speed for mincer: setting II (⑧ of the basic unit).

Meat is easier to insert and process, if cut into strips and freed of tendons first. Besides meat, the mincer will also process vegetables, onions, soaked bread rolls, boiled potatoes, stoned plums for jam, etc. If meat is crushed instead of being minced properly, please check if the mincer is assembled correctly (e. g. whether you have perhaps overlooked inserting one of the parts) or clean the blade ③ and disc ②.

Cleaning

Wipe drive unit ⑨ with a damp cloth only. All other parts can be washed in warm water with normal dishwashing liquids. The cross-shaped blade ③ and perforated disc ② should be wiped dry to avoid rust. Do not dry parts on hot stove plates.

Subject to change without notice.

Spice/Coffee Grinde Attachment MXK 4



Important

Do not process seeds or kernels that contain fat (e. g. nuts) in your spice grinder. Very hard spices such as ginger are better to grind in smaller quantities.

Using

Fit the grinding container ① over the pin ⑤ of the basic unit and press firmly onto the basic unit ③.

Fill in the spices you want to grind.

Maximum filling capacity: 1 cm from the top of the container.

Then place the cover ② over the grinding container ①, and press firmly onto the basic unit ③. Lock in place with the safety lever ③ of the basic unit.

Operate the grinder at speed II.

When finished, unlock by activating the safety lever ③. Take off the cover ② and the grinding container ①. Empty the ground spices using the attached brush, if necessary.

Cleaning

Clean the grinding container ① with the attached brush or a cloth only. The cover ② can be washed in warm water and normal dishwashing liquids.

Subject to change without notice.

Guarantee

We grant a 1 year guarantee on the product commencing on the date of purchase.

Within the guarantee period we will eliminate, free of charge, any defects in the appliance resulting from faults in material or workmanship either by repairing, or exchanging parts or exchanging the whole appliance as we may choose.

Not covered by this guarantee: damage arising from improper use (operation with incorrect current/voltage, plugging it into an unsuitable power point, breakage), normal wear and defects which have a negligible effect on the value or operation of the appliance.

The guarantee becomes void if repairs are undertaken by unauthorized persons and if original Braun parts are not used.

The guarantee only comes into force if the date of purchase is confirmed by the dealer's stamp and signature on the guarantee card and registration card.

This guarantee extends to every country where this appliance is supplied by Braun or its appointed distributor and where no import restrictions or other legal regulations hinder or prevent service being given under guarantee.

Service under the guarantee does not affect the expiry date of the guarantee. The guarantee on parts or entire appliances which are exchanged ends when the guarantee on this appliance expires.

In the event of a claim under this guarantee, hand in the complete appliance with the valid guarantee card to your dealer, or send both to the nearest Braun Customer Service Centre.

All other claims including for damages resulting from this guarantee are excluded unless our liability is legally mandatory.

Those claims arising out of the sales contract with the vendor are not affected by this guarantee.

For UK only:

This guarantee in no way affects your rights under statutory law.