

BRAUN

MultiQuick 9



Type 4200

型号4200

手持式搅拌机

Register your product

www.braunhousehold.com/register

Hand blender

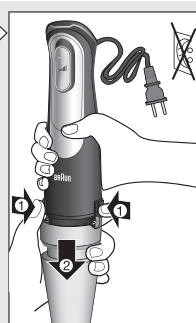
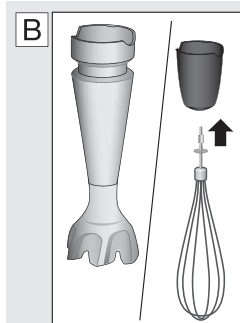
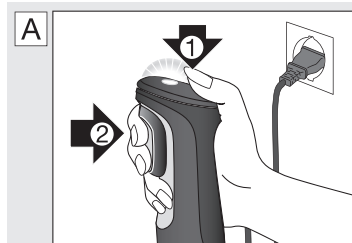
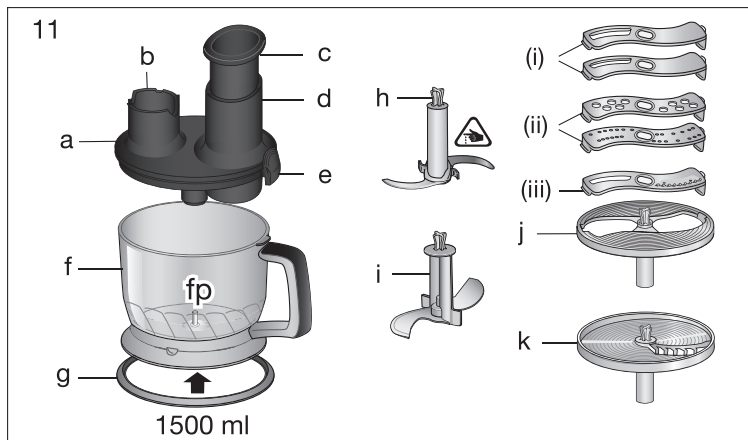
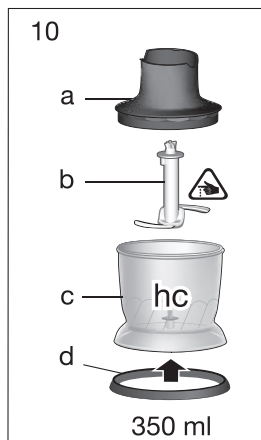
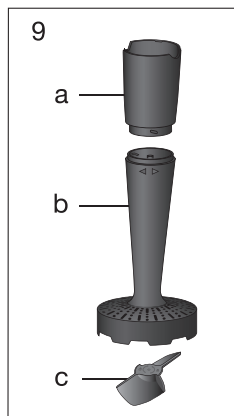
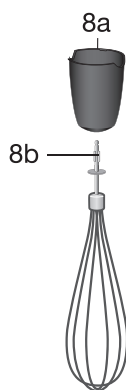
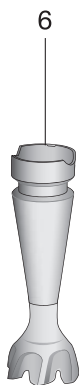
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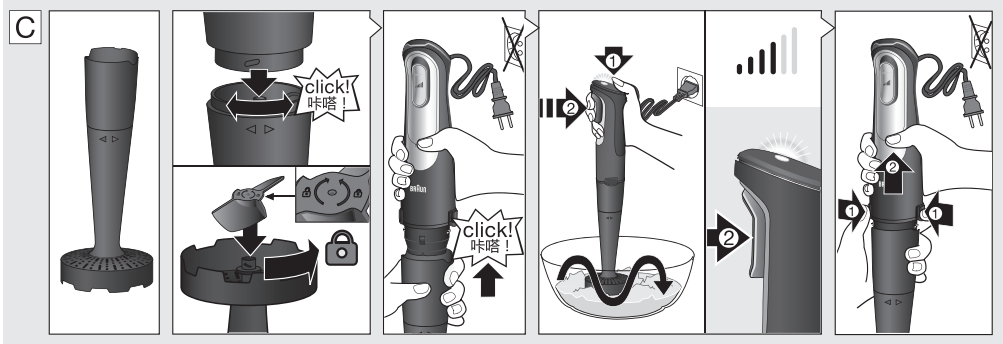
中文 12

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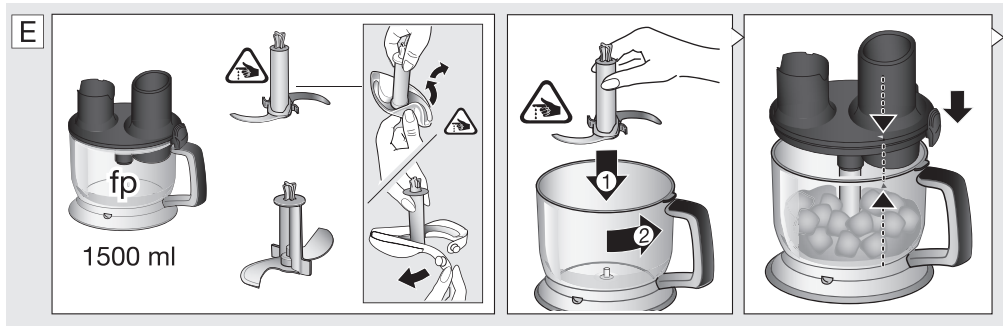


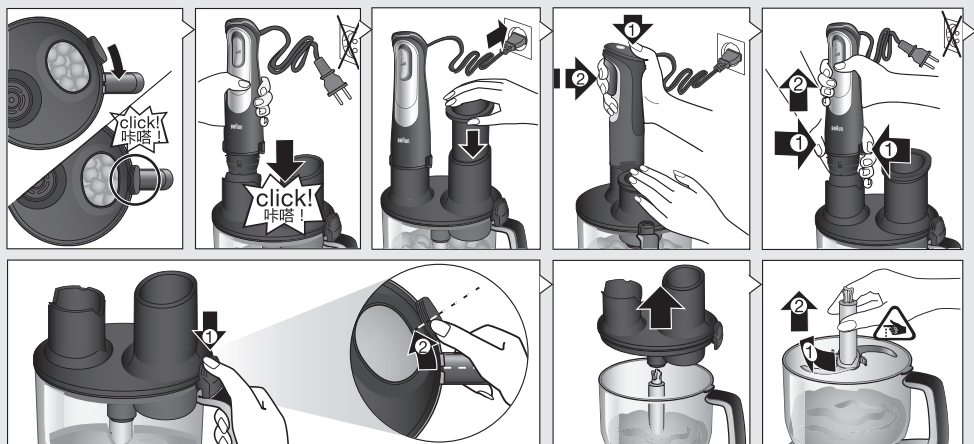


D

350 ml

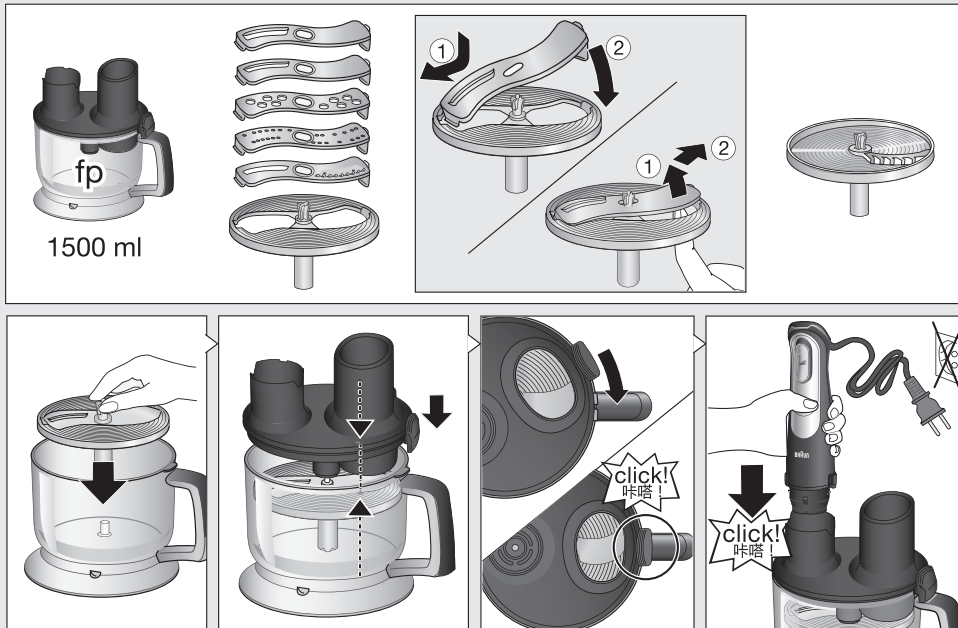
料理指南D	牛肉	Parmesan 帕尔马干酪	西芹	辣椒	洋葱	大蒜	胡萝卜	胡桃	坚果
	1cm	1cm							
最大处理量 max.	100g	100g	10g	90g+ 	50g	7	80g	80g	100g
处理速度 speed									
秒 sec.	10	10	5	30-45	5	5	5	5	10

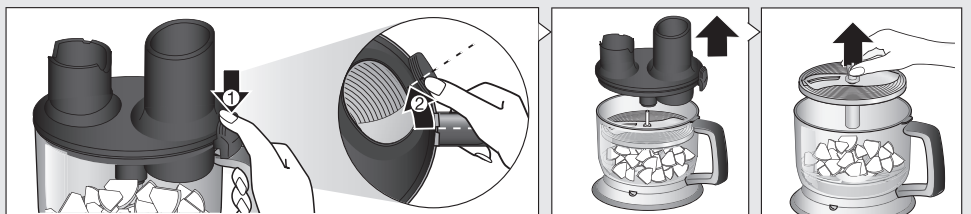
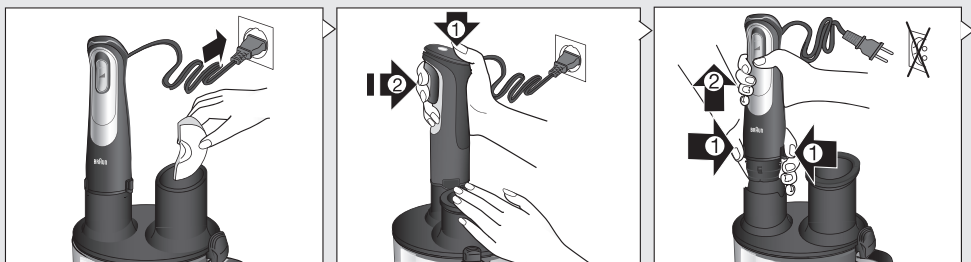




料理指南E	牛肉	Parmesan 帕尔马干酪	西兰花	大蒜	胡萝卜	胡桃	坚果	Chocolate 巧克力	Apple 苹果	洋葱
	 1cm	 1cm								
最大处理量 max.	700g	500g	30g	30	500g	500g	500g	400g	500g	500g
处理速度 speed										
秒 sec.	15-30	30-60	15	10	10-15	10-20	30-60	30-50	10-20	10

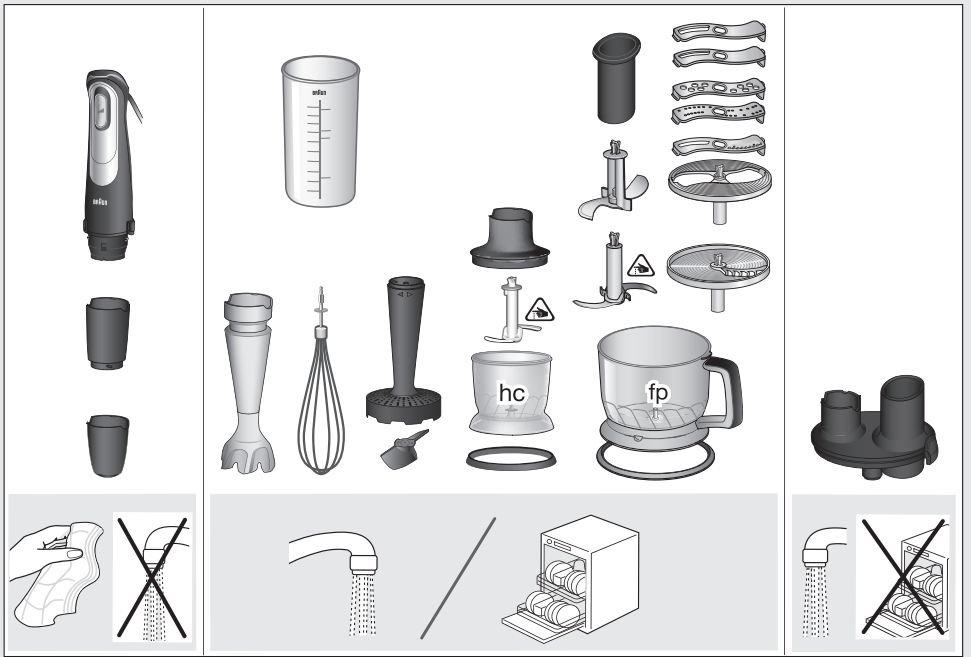
F





料理指南F	Potato 土豆	Parmesan 帕尔马干酪	Small Radish 水萝卜	胡萝卜	Cucumber 黄瓜	Zucchini 西葫芦	Apple 苹果	洋葱	Mushroom 蘑菇
处理速度 speed									

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 instructions carefully and completely before using the appliance.

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 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.

- 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.
- Cleaning of the appliance should follow the instruction in the relevant section.

Parts and Accessories

- 1 Pilot light
- 2 Safety button 
- 3 Smart Speed switch / variable speeds 
- 4 Motor part
- 5 EasyClick Release buttons
- 6 ActiveBlade shaft
- 7 Beaker
- 8 Whisk accessory
 - a Gearbox
 - b Whisk
- 9 Puree accessory
 - a Gearbox
 - b Puree shaft
 - c Paddle
- 10 350 ml chopper accessory «hc»
 - a Lid
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip rubber ring
- 11 1500 ml food processor accessory «fp»
 - a Lid (with gear)
 - b Coupling for motor part
 - c Pusher
 - d Feed tube
 - e Lid latch
 - f Food processor bowl
 - g Anti-slip rubber ring
 - h Chopping blade
 - i Kneading hook
 - j Insert holder
 - (i) Slicing insert (fine, coarse)
 - (ii) Shredding inserts (fine, coarse)
 - (iii) Julienne insert
 - k French fry disc

Clean all parts before using for the first time – refer to «Care and Cleaning».

Pilot Light

The pilot light (1) shows the status of the appliance, when it is connected to an electrical outlet.

Pilot light	Appliance / Operating status
Flashing red	Appliance is ready for use.
Solid green	Appliance is released (switch release button is pressed) and can be switched on.
Solid Red	Early warning about overheating. Motor slows down, step by step, till shut off. Let the cool down. It is ready for use again when the pilot light flashes red.

If the maximum speed decreases under high load and long running time you can still finish your preparation, however you should let the appliance cool down afterwards.

How to Use the Appliance

Smart Speed 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 Smart Speed 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 equipped with a safety button for releasing the Smart Speed switch. To safely turn it on, follow these points:

- Press the safety button (2) with your thumb. The Pilot Light will turn solid green.
- Immediately press the Smart Speed switch and adjust to the desired speed. Note: If the Smart Speed switch is not pressed within 2 seconds, the appliance cannot be switched on for safety reasons. The pilot light will flash red. To switch the appliance on, start again with first step.
- During operation you do not need to keep the safety button 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 release buttons (5) to detach the ActiveBlade shaft.

Caution

- For easier cleaning, liquids or ingredients should not 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.

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 hand blender at the bottom of the beaker. Blend at maximum speed until the oil starts emulsifying.
- With the hand blender 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 attachment and push the pieces together until they click.
- After use, unplug and press the release buttons to detach the motor part. Then pull the whisk out of the gearbox.

Tips for Best Results

- Move the whisk clockwise while holding it at a slight incline.
- To prevent splattering, start slowly and use the whisk attachment 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 switch) and increase the speed (more pressure on 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 Smart Speed 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 release buttons to detach the puree accessory from the motor part. Separate the gearbox from the shaft by turning counter-clockwise.

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 process more than one batch without interruption.
- 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 Smart Speed 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.

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

Maximum operation time for the «hc» chopper: 2 minutes for large amounts of wet ingredients, 30 seconds for dry or hard ingredients or amounts < 100g. Immediately stop processing when motor speed decreases and/or strong vibrations occur.

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

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blade (10b) is 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 (10c). 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).
- 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 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.
- Never place the chopper bowl in the microwave oven.

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

50 g prunes

100 g creamy honey

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

Food Processor Accessory

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

- Chopping, blending and mixing light batter;
- kneading dough (based on max. 250 g flour);
- slicing, shredding, julienning, and making french fries.

Chopping (E)

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

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blade (11h) 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 (11f). Press it down and give it a turn so that it locks into place.
- Fill the bowl with food. Attach the lid (11a) to the bowl with the latch (11e) positioned to the right of the bowl handle and align with marks.
- To lock the lid, turn it clockwise so that the latch 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 release buttons (5) to detach the motor part.
- Press the lid latch (11e) and hold it. Turn the lid (11a) counter-clockwise to unlatch it.
- Lift the lid up. 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 (11h), you may also mix light batter like a pancake batter or a cake mixture based on up to 250 g of flour.

Recipe Example: Pancake Batter

375 ml milk

250 g plain flour

2 eggs

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

Kneading Dough (E)

Figure E also applies for the use of the kneading hook (11i). The kneading hook is ideal for kneading different dough types such as yeast or pastry.

Assembly and Operation

- Place the kneading hook on the center pin of the bowl (11f). Press it down and give it a turn so that it locks into place.
- Fill the bowl with flour (max. 250 g), then add the other ingredients except the liquids.

- Turn the appliance on with $\frac{3}{4}$ way pressure on the Smart Speed switch.
- 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

250 g plain flour

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp dried yeast

5 tbsp olive oil

150 ml water (lukewarm).

- Put all ingredients except water into the bowl and start kneading.
- Add flour through the feed tube while the motor is running.

Recipe Example: Sweet Pastry

250 g plain flour

170 g unsalted butter (cold/hard, small pieces)

80 g sugar

1 vanilla sugar

1 small egg

1 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.

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, cheese (soft to medium).

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

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

Refer to the Processing Guide F for recommended speeds.

Assembly and Operation

- For slicing / shredding / julienning place an insert into the insert holder (11j) and snap into position. 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.
- Attach the lid to the bowl with the latch positioned to the right of the bowl handle.
- To lock the lid, turn it clockwise so that the latch 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 release buttons to detach the motor body.
- Press the lid latch and hold it. Turn the lid counter-clockwise to unlatch it.
- Lift the lid up. 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 pull it off.
- To remove an insert, push it up at the one end that protrudes at the bottom side of the insert holder.

Care and Cleaning (G)

- Always clean the hand blender thoroughly after use.
- Unplug hand blender before cleaning.
- Do not immerse the motor part (4) or gearboxes (8a, 9a) in water or any other liquid. Clean with a damp cloth only.
- The lid (11a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- 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.
- When processing foods with high pigment content (e.g. carrots), the accessories may become discolored. Wipe these parts with vegetable oil before cleaning them.

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 a Braun Service Centre or at appropriate collection points provided in your country.



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




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

使用本产品前请仔细阅读使用说明书。

注意

-  刀片非常锋利！操作时必须格外小心，避免受伤。
- 当取出切割刀片，排空混料盆和清洗期间应该小心。
- 使用锋利的刀片时、清空切碎碗时以及清洗时都需要多加小心。
- 本产品不适宜身体或精神上有缺陷者或缺乏相关使用经验和知识的人群，除非有专人负责照看或指导以保证他们的安全。
- 请勿让儿童把玩本产品。
- 本产品不适宜儿童使用。
- 请勿让儿童接触本产品及其电源线。
- 请勿让儿童在无人监管的情况下清洗、维修本产品。
- 无人看管时或安装、拆卸、清洗及收藏本产品时，请拔掉插头。
- 电源线损坏时，为了避免危险，请务必由制造商、代理商或相关专业人员更换。
- 通电前，请确保电源电压与产品底部标注的电压一致。
- 往食物料理机或搅拌机中倒入热液体时要小心，因为液体有可能会因为蒸汽突然散发而喷射出来。
- 本产品仅限于家用，适合处理普通家庭量的食物。
- 产品通电时，特别是电机在运转时，请勿将手伸入进料管中。请始终使用推杆将食物推入进料管。
- 本机及其配件不可用微波炉加热。
- 清洗本产品时请严格遵循相关说明。
- 切勿将电机部件浸入水中。

配件和附件

- 1. 指示灯
- 2. 安全按钮 
- 3.智能调速器/可调节速度 

- 4. 电机部件
- 5. 快捷松解按钮
- 6. 搅拌轴ActiveBlade（金属轴和搅拌刀头可上下移动）
- 7. 搅拌杯
- 8. 打蛋器附件
 - a 齿轮箱
 - b 打蛋器
- 9. 打泥器附件
 - a 齿轮箱
 - b 打泥轴
 - c 搅拌桨
- 10. 350毫升切碎器附件«hc»
 - a 盖罩
 - b 切碎刀
 - c 切碎碗
 - d 防滑垫
- 11. 1500毫升食物料理机附件«fp»
 - a 盖罩（带齿轮）
 - b 电机部件联结器
 - c 推杆
 - d 进料管
 - e 盖罩锁扣
 - f 食物料理碗
 - g 防滑垫
 - h 切碎刀片
 - i 和面钩
 - j 插件座
 - (i) 切片插件（厚片、薄片）
 - (ii) 切丝插件（细丝、粗丝）
 - (iii) 切条插件
 - k 薯条盘

首次使用前，请清洗所有部件——参阅《维护和清洗》

指示灯

产品接通电源后，指示灯（1）会显示产品的状态。

指示灯	产品/运作状态
红灯闪烁	产品准备就绪
绿灯常亮	机器被释放(安全按钮已按下)，可开启开关。
红灯常亮	温度过高预警。电机慢慢减速，直到关闭。让产品静置冷却。红灯闪烁时即意味着产品准备就绪。

产品处于高负载且操作时间长时，最高速会减缓，但是您仍可以完成料理过程。不过，完成后应该让产品静置冷却。

如何使用手持式搅拌机

智能调速器，自由调节速度

仅需一按便能实现任何速度。按下的力度越大，速度变得越快，那么就会处理得越快越均匀，实现最佳的搅拌和切碎效果。

单手操作：通过智能调速器（3）便能单手启动设备并控制速度。

手持式搅拌机的使用方法

首次使用：拉动红带，移动电机部件（4）上的运输安全锁。

启动设备(参见图示A)

本产品配备一个安全按钮，能够释放智能调速器。如需安全启动，请遵循以下三点：

- 用拇指按下安全按钮（2）。指示灯变绿色并常亮。
- 迅速按下智能调速器，调整到所需的速度。注意：如果没能在两秒钟内按下智能调速器，就没法启动设备(出于安全性考虑)。指示灯会变红色并闪烁。如欲开启设备，请重复上一步。
- 运作过程中，您无需一直按住安全按钮。

搅拌轴ActiveBlade(参见图示B)

本款手持式搅拌机带有ActiveBlade搅拌轴，让刀头直达容器底部。刀头的延伸长度根据搅拌所需的压力调整，特别是在搅拌生水果和蔬菜等坚硬食物的情况下。搅拌机也很适合用于制备蘸酱、调味汁、沙拉酱、汤、婴儿食物、饮料、冰沙和奶昔。使用最高速可实现最佳处理效果。

组装和操作

- 将ActiveBlade搅拌轴（6）和电机

部件连接直至锁紧。

- 将ActiveBlade搅拌轴放入待搅拌食物中，按照上文说明启动搅拌机。
- 搅拌过程中轻轻地上下移动直至食物达到理想的均匀度。ActiveBlade搅拌轴会根据使用的压力下降，使刀片往下延伸。
- 使用完毕后，拔掉电源插头，按下松解按钮（5），卸下搅拌轴。

注意

- 为了方便清洗，液体或材料不要淹过ActiveBlade搅拌轴的绿线。
- 如用手持式搅拌机在平底锅或其他锅中将高温食物捣成泥，请先将锅从热源处移开。请勿处理沸腾的液体，等高温食物适当冷却后再处理，以免烫伤。
- 不用搅拌机时，请勿将其放在炉灶台上的热锅内。
- 请勿让ActiveBlade搅拌轴刮到锅的底部。

食谱实例：蛋黄酱

250克食用油（例如：葵花油）

一个鸡蛋加一个蛋黄

一至二汤匙醋

盐和胡椒调味

- 将所有室温的食材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。以最高速进行搅拌，直至食用油开始乳化。
 - 无需关闭搅拌机，慢慢上下移动搅拌混合物，直至剩下的食用油充分混合。
- 注意：色拉的处理时间为大约1分钟，而较浓的蛋黄酱（例如，用作蘸酱）则需要高达2分钟的处理时间。

打蛋器配件(参见图示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。

组装和操作

- 把打蛋器(8b)装至齿轮箱(8a)上。
- 连接电机部件与组装好的打蛋器配件直至锁紧。
- 使用完毕后，拔掉电源插头，按下松解按钮以卸下电机部件。然后将打蛋器从齿轮箱中拔出。

为实现最佳处理效果

- 略微倾斜打蛋器，以顺时针方向搅动。
- 为了避免液体溅出，开始时请使用慢速，并在较深的容器或平底锅中使用打蛋器配件。
- 将打蛋器放入搅拌杯后再开启设备。
- 打散蛋白前，请确保打蛋器和搅拌杯完全洁净且不带脂肪。每次最多打散4个蛋白。

食谱实例：打发奶油

400毫升冷冻奶油（脂肪含量最低为30%，4–8℃）

- 开始时请用低速(轻轻按住调速器)，边打发边增速(更用力地按压调速器)。
- 请使用新鲜的冷冻奶油，才能使打发出来的量更多更均匀。

打泥器附件(参见图示C)

打泥器附件可用于捣烂土豆、马铃薯、番茄、西梅、苹果等煮熟的蔬果。

使用前

- 请勿用于捣打坚硬或未煮熟的食物，否则会损坏器具。
- 将核或坚硬部分剥掉取出。将蔬果煮熟滤干后再开始捣打。

组装和操作

- 将齿轮箱(9a)装到搅拌轴(9b)上并顺时针旋转直至锁紧。
- 将打泥器倒立过来，把搅拌桨(9c)装到中心位置上，逆时针旋转以锁紧(如果齿轮箱没有装到位，搅拌桨就无法固定。)

- 将组装好的打泥器附件和电机部分连接在一起并锁紧。接通电源。
- 将打泥器附件放到食材中，启动设备。
- 搅拌过程中轻轻地上下移动直至食物达到理想的均匀度。
- 释放智能调速器，请确保打泥器已完全停止运作再将其取出。
- 使用完毕后，请将电源线拔掉。将搅拌桨（9c）顺时针旋转取出。
- 按下松解按钮，将打泥附件从电机部分取下。逆时针旋转齿轮箱，将其从搅拌轴上取下。

注意

- 请勿在边加热的锅中使用打泥器附件。
- 务必先将锅从热源处移开，稍微冷却后再处理。
- 将锅或碗放在平稳、光滑的平面上，并用一只手扶稳。
- 使用过程中或使用结束后，请勿用打泥器附件敲打容器壁。可以用塑料刮铲将残留的食物刮掉。
- 为实现最佳的打泥效果，捣打的食物不能超过锅或碗容量的一半。
- 请勿无间歇地捣打多批食物。
- 请先让设备静置冷却4分钟再继续处理食物。

食谱实例：土豆泥

1千克煮熟的土豆

200毫升温牛奶

- 将土豆放入碗中，捣打30秒（将智能调速器按下至四分之三处）
- 加入牛奶。继续捣打30秒。

切碎器配件(参见图示D)

切碎器（10）十分适用于切碎肉类、硬奶酪、洋葱、药草、蒜、蔬菜、面包、饼干、坚果等食物。

如欲了解最大处理量以及处理时间和速度建议，请参阅《料理指南D》。

«hc»切碎器单次的最长运作时间：

量大的湿材料：2分钟

干燥或坚硬的材料或量小于100克的

材料：30秒钟

电机速度减小和/或出现强烈震动时
请马上停止处理。

使用切碎器前

- 为了方便切碎，请提前将食物切成小块。
- 请预先将肉类中的骨头、肌腱和软骨去掉，以免损害刀片。
- 确保防滑垫（10d）始终放置在切碎器底部。

组装和操作

- 请小心取下刀片上的塑料套。
- 刀片（10b）非常锋利！取用时始终握住刀片上部的塑料部分。
- 将刀片放置在切碎碗(10c)的中心轴上，按下并轻轻旋转，将其锁紧。
- 将食物放入切碎碗中，盖上盖罩(10a)
- 连接切碎器和电机部件（4）直至锁紧。
- 使用时，启动搅拌机。处理过程中，一手握着电机部件，另一只手固定切碎碗。
- 请使用全速处理比较坚硬的食物(例如，帕玛森乳酪)。
- 使用完毕后，拔掉电源插头，按下松解按钮（5），卸下电机部件。
- 打开盖罩，小心地旋松刀片将其取出，然后将碗中的食物倒出来。

注意

- 请勿用于处理未去壳的坚果、冰块、咖啡豆、谷粒或坚硬的香料（如肉豆蔻）等十分坚硬的食物，否则可能会损坏刀片。

- 切勿将切碎碗放入微波炉中。

食谱实例：蜂蜜西梅酱(用作煎饼馅或外层装饰物)

50克西梅

100克乳脂状蜂蜜

- 把西梅放入«hc»切碎碗中，浇上乳脂状蜂蜜。
- 放入冰箱，在3℃下保存24小时。
- 用最高速搅拌15秒（将智能调速器按压到底）。

食物料理机附件

食物料理机附件(11)可用于：

- 切碎、搅拌或混合较稀的面糊；
- 和面（用少于250克的面粉制作出来的面）
- 切片、切丝、切条或切薯条状。

切碎(参见图示E)

切碎器(11h)十分适用于切碎肉类、硬奶酪、洋葱、药草、蒜、蔬菜、面包、饼干、坚果等食物。

如欲了解最大处理量以及处理时间和速度建议，请参阅《料理指南E》。

使用食物料理机前

- 提前将材料切小块，方便切碎。
- 请预先将肉类中的骨头、肌腱和软骨去掉，以免损坏刀片。
- 药草去茎，坚果去壳
- 确保防滑垫（11g）始终放置在食物料理机的切碎碗底部。

组装和操作

- 请小心取下刀片上的塑料套。
- 刀片（11h）非常锋利！取用时始终握住刀片上部的塑料部分，并小心使用。
- 将刀片放置在切碎碗（11f）的中心轴上，按下并轻轻旋转，将其锁紧。

- 将食物放入切碎碗中。将盖罩(11a)装到切碎碗上，锁扣(11e)位于切碎碗把手的右边，和标记对齐。
- 如欲锁紧盖罩，请顺时针旋转盖罩，使锁扣咬合。
- 将电机部件(4)插入联结器(11b)直至锁紧。
- 将设备通电，将推杆（11c）插入进料管（11d）。
- 启动机器，处理过程中，一手握着电机部件，另一只手固定切碎碗。
- 使用完毕后，拔掉电源插头，按下松解按钮（5），卸下电机部件。
- 按住盖罩锁扣(11e)。将盖罩(11a)往逆时针方向旋转以解锁。
- 打开盖罩，小心地旋松刀片将其取出，然后将碗中的食物倒出来。

注意

- 请勿用于处理未去壳的坚果、冰块、咖啡豆、谷粒或坚硬的香料（如肉豆蔻）等十分坚硬的食物。处理这些食物会损坏刀片。
- 切勿将切碎碗放入微波炉中。

刀片(11h)可用来搅拌少量的面糊，例如用少于250克面粉做出的煎饼面糊或蛋糕面糊。

食谱实例：煎饼面糊

375毫升牛奶

250克纯面粉

2个鸡蛋

- 先把牛奶倒入切碎碗中，然后加入面粉，最后加入鸡蛋。
- 使用全速，将面糊混合至均匀。

和面(参见图示E)

图示E同样也可适用于和面钩(11i)的使用方法。和面钩十分适用于搅和各种面糊，如酵母面和糕饼面糊。

组装和操作

- 和面钩放置在切碎碗(11f)的中心轴上，按下并轻轻旋转，将其锁紧。
- 往碗里装面粉（最多250克），然后加入液体之外的其它材料。
- 将智能调速器往下按压至四分之三处启动设备。
- 电机运作过程中，通过进料管往碗中添加液体。

注意：和面单次运作时间最长1分钟，然后让电机静置冷却10分钟。

食谱实例：披萨面糊

250克纯面粉

二分之一茶匙盐

二分之一茶匙干酵母

五汤匙橄榄油

150毫升温水

- 将水之外的所有材料放入碗中，开始和面。
- 电机运作过程中，通过进料管往碗中添加水。

食谱实例：甜糕饼

250克纯面粉

170克无盐黄油（冻的/硬的，小块）

80克糖

1块香草糖

1个小鸡蛋

一撮盐

- 将黄油和糖放入碗中，开始搅和。使用冻的黄油效果更好。
- 将面粉和其他材料放入碗中。
- 搅和过度时，面团会变得太软。因此，面团成球形时立即停止和面。
- 将面团放入冰箱中冷却半个小时后再继续后面的步骤。

切片/切丝/切条/切薯条状(参见图示F)

使用薄片和厚片的切片插件(i)可以将生的水果和蔬菜切成片状。可处理的蔬果包括黄瓜、洋葱、蘑菇、苹果、胡萝卜、水萝卜、土豆、南瓜和卷心菜等等。

使用细丝和粗丝的切丝插件(ii)可以将苹果、胡萝卜、土豆、甜菜根、卷心菜和芝士(柔软到中度)等食物切成丝状。

使用切条插件(iii)可以将蔬果切条。

使用薯条盘(11k)可以准备生薯条。

如欲了解最佳速度的建议, 请参阅《料理指南F》。

组装和操作

- 如欲切丝/切片/切条, 将相关插件装入插件座(11j)直至咔嗒一声响。将装好的插件座或薯条盘放置在切碎碗的中心轴上, 轻轻旋转将其锁紧。

- 将盖罩装到切碎碗上, 锁扣位于切碎碗把手的右边。

- 如欲锁紧盖罩, 请顺时针旋转盖罩, 使锁扣咬合。

- 将电机部件插入连接器直至锁紧。

- 设备通电后, 将需要处理的食物放入到进料管中。

- 如欲实现最佳的薯条效果, 在电机关闭的情况下, 将三至四个土豆(视尺寸而定)放入盖罩上的填料管中。

- 启动设备。产品通电时, 请不要将手伸入填料管中。请始终使用推杆将食物推入管中。

- 使用完毕后, 拔掉电源插头, 按下松解按钮以卸下电机部件。

- 按住盖罩锁扣(11e)。将盖罩往逆时针方向旋转以解锁。

- 揭开盖罩, 小心翼翼地将插件座或薯条盘拿出来, 然后再将碗中的材料倒出来。请轻轻地旋转取出插件座或薯条盘。

- 如欲取出插件, 可通过插件座底部突出的一端将其推上来。(参考图示F)

维护和清洗(参见图示G)

- 使用完毕后彻底清洗手持式搅拌机

- 清洗前请拔掉手持式搅拌机的插头。

- 仅可使用湿布清洁电机部件(4)和齿轮箱(8a, 9a), 切勿浸于水或其他液体中。

- 盖罩(11a)可以在流水下冲洗, 但不可浸泡在水中, 也不可以用洗碗机清洗。

- 其他所有零件都可用洗碗机清洗。不要使用会刮花零件表面的摩擦性清洁剂清洗。

- 可以将切碎碗底下的防滑垫拆下来彻底清洗。

- 处理色素含量高的食材时(比如, 胡萝卜), 配件可能会染色。可用植物油擦拭后再进行清洗。

设计规格和使用说明书如有修改, 恕不另行通知。

请勿在本产品达到使用寿命后与普通垃圾一起扔掉。可将产品送到博朗服务中心或本国相应的收集点进行进行处理。



保修

我们为产品提供为期两年的保修，保修期从购买日开始计算。

在保修期内对于产品因材料或生产过程引起的各种瑕疵，我们会视情况更换零件或整个产品。

申请保修必须将本产品和能够证明购买日期的证据(购货发票)一起交给授权的Braun维修站，本产品附有一张授权的维修站名单。

请确认已将购货发票放置在安全的地方。

上述保修不包括以下内容：

- 由于使用不当而造成的产品损坏(如：使用错误的电流、电压，将产品插入不合适的插座，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。
- 如果产品经过未经授权的人员的修理，或产品使用了非本公司(Braun)的零件，保修期即终止。
- 非家庭使用(如工业、商业用)引起的损坏。
- 在保修期内提供的服务并不影响保修期按时结束，保修期中替换的零件或整机的保修服务与本产品的保修期同时终止。
- 除非确有法律规定，本公司不对其他任何要求负责。同供货商的销售合同中规定的各项权利不受此保修的影响。

如果需要保修或维修，请与当地的维修站，或就近的维修站联系。

客服热线：400 827 1668



名称和产品中有害物质的含量

Name and content of hazardous substances in products

组件 名称 Components Name	有害物质 Hazardous substances						备注
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr (VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)	
印刷电路板 组装 Printed Circuit Board Assembly	X	○	○	○	○	○	

本表格依据SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

○：表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求以下。

○：The content of such hazardous substance in all homogeneous material of such components is below the limit required by GB/T 26572.

X：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。**主要是由于受技术发展水平限制，暂时无法实现替代或减量化，但这部分零部件本身不直接与食物接触，正常使用条件下不会对使用者造成任何健康影响。我们的产品均通过食品安全监测，可安心使用。**

X: The content of such hazardous substance in a certain homogeneous material of such components is beyond the limit required by GB/T 26572, **mainly due to the level of technical development situation, temporarily unable to achieve replacement or reduction. But this part of the component itself does not directly contact with food, it will not cause any health issue under normal conditions of use. All our products passed Food Safety Monitoring and can be used safely.**

