

BRAUN

MultiQuick 5 Vario



Type 4191

型号 4191

手持式搅拌机

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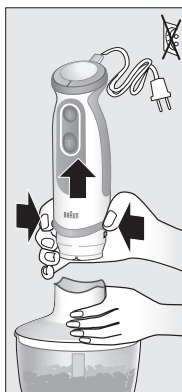
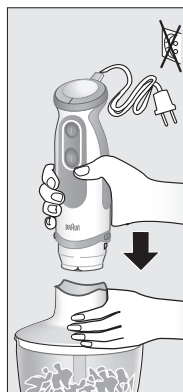
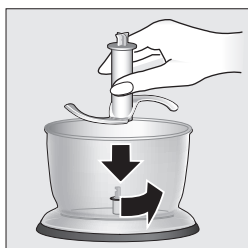
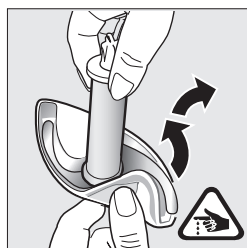
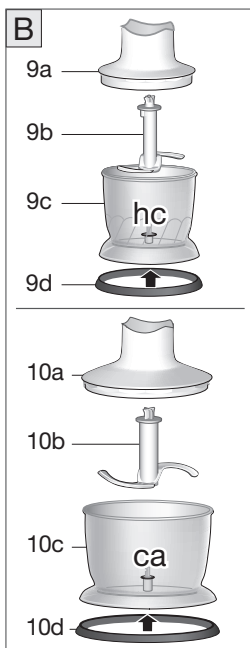
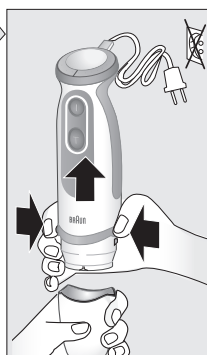
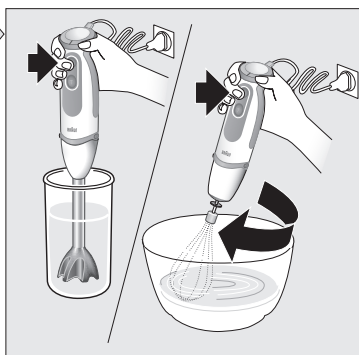
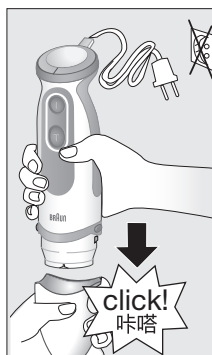
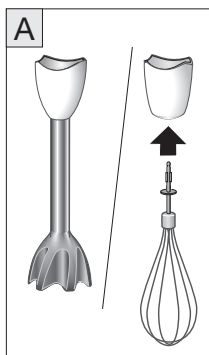
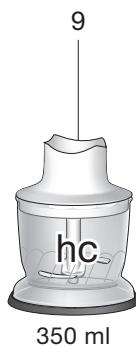
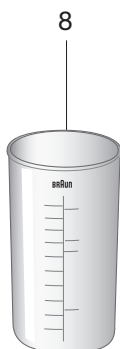
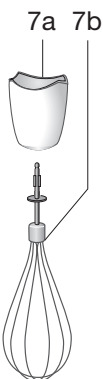
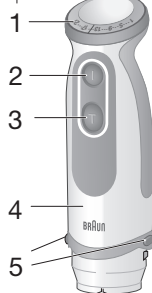
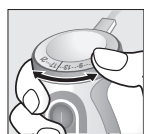
MQ 5025
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English 6

中文 9


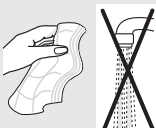
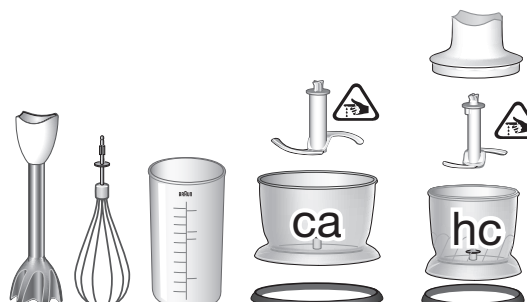
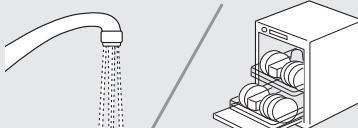

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C	料理指南 C	牛肉	帕尔马干酪 Parmesan	洋葱	西芹	大蒜	胡萝卜	辣椒	胡桃	坚果
		1cm	1cm							
	最大食物料理量 max.	100 g	100 g	50 g	10g	7	80 g	90g +	80 g	100 g
	料理时间/秒 sec.	10	20	5	5	5	10	45	5	10
		9 - 21	21	1 - 21		1 - 21	1 - 21		1	1
			+5秒高速 +5 sec turbo		高速 turbo			高速 turbo	+5秒高速 +5 sec turbo	+5秒高速 +5 sec turbo

D	料理指南 D	牛肉	帕尔马干酪 Parmesan	洋葱	西芹	大蒜	胡萝卜	胡桃	坚果
		1cm	1cm						
	最大食物料理量 max.	300 g	200 g	200 g	30 g	20	200 g	300 g	350 g
	料理时间/秒 sec.	15-30	30	10	20	20	15	25	30
				1 - 5		1 - 21	1 - 21	13 - 21	13 - 21
		高速 turbo	高速 turbo		高速 turbo			+5秒高速 +5 sec turbo	+5秒高速 +5 sec turbo

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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.
- 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.
- 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 use any part in the microwave.
- Please clean all parts before first use or as required, following the instructions in the Care and Cleaning section.

Description

- Variable speed regulator
- Variable speed button (on/off)
- Turbo button (T)
- Motor part
- Release buttons
- Blender shaft
- Whisk gearbox
- Whisk
- Beaker
- 350 ml chopper «hc»
 - Lid
 - Blade
 - Bowl
 - Anti-slip ring
- 500 ml chopper «ca»
 - Lid
 - Blade
 - Bowl
 - Anti-slip ring

Setting the speed

When activating the variable speed button (2), the processing speed corresponds to the setting of the variable speed regulator. The higher the setting, the faster the chopping results. You can adjust the speed conveniently during operation by turning the speed regulator using your thumb or index finger. Maximum processing speed is achieved by pressing the turbo button (3). You may also use the turbo button for instant powerful pulses without having to manipulate the speed regulator.

Hand blender (A)

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 order as mentioned above. 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 (A)

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

- Insert the whisk (7b) into the whisk gear box (7a) 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 and increase the speed (by turning the speed regulator) while whipping.
- Beaten egg whites (max. 4 eggs):
Start with a medium speed and increase the speed (by turning the speed regulator) while whipping.

Choppers (B)

The choppers (9, 10) are perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, carrots, nuts, almonds etc.

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

For best results see processing tables (C,D).
Maximum operation time for the «hc» chopper: 2 minutes (large amounts of wet ingredients) / 30 seconds (dry or hard ingredients or amounts < 100g / 100 ml). Immediately stop processing when motor speed decreases and/or strong vibrations occur.

Before chopping ...

- Pre-cut meat, cheese, onions, carrots.
- Remove stems from herbs, shell nuts.
- Remove bones, tendons and gristle from meat.
- Always make sure that the anti-slip ring is attached to the bowl.

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

1. Carefully remove the protective cover from the blade.
2. Place the blade on the centre pin of the bowl, push it down and give it a turn so that it locks.
3. Fill the chopper bowl with food and put on the lid.
4. Click the motor part onto the lid.
5. Press button (2) or (3) to operate the chopper. During processing, hold the motor part with one hand and the bowl with the other.
6. After use, unplug and press the release buttons (5) to detach the motor part.
7. Remove the lid.
8. Carefully take out the blade before removing the processed food. To remove the blade, slightly turn and pull off.

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
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 1.5 seconds.

Care and Cleaning (E)

Clean the motor part (4) and the whisk gear box (7a) with a damp cloth only. The lid (10a) can be cleaned under running water, but do not immerse in water, nor clean it in a dishwasher. All other parts can be cleaned in a dishwasher.

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 10:	Whisk for whipping cream, beating egg whites
MQ 20:	350 ml chopper to chop herbs, carrots, etc.
MQ 30:	500 ml chopper to chop carrots, meat, onions, etc.
MQ 40:	1250 ml chopper to chop, mix, blend and crush ice
MQ 50:	puree accessory to puree cooked vegetable and potatoes
MQ 70:	Compact kitchen machine accessory (1500 ml) to chop, mix, slice and shred.

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.




本产品经过精心设计，功能完备、质量优异，满足高标准要求。希望您喜欢这款新型的博朗手持式搅拌机。

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。
- 当取出或使用切割刀片，排空混料盆，清洗期间都应该小心。
- 本产品不适宜身体或精神上有缺陷或缺乏相关使用经验和知识的人群使用，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。
- 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。
- 本产品仅限于家用，适合处理普通家庭量的食物。
- 本机及其配件不可用微波炉加热。
- 切勿将电机部件浸入水中。
- 初次使用前请清洗所有部件，之后按需要清洗。具体清洗方法参照《维护和清洗》部分。

描述

- 1 调速器
- 2 调速按钮（开/关）
- 3 高速按钮（T）
- 4 电机部分
- 5 松解按钮
- 6 搅拌轴

7a 打蛋器齿轮箱

7b 打蛋器

8 搅拌杯

9 350毫升切碎器«HC»

9a 盖罩

9b 切碎刀

9c 切碎钵

9d 防滑垫

10 500毫升切碎器«CA»

10a 盖罩

10b 切碎刀

10c 切碎钵

10d 防滑垫

各型号产品所含配件具体以实物为准

设置速度

调速按钮（2）启动后，搅拌机的处理速度和调速器（1）设置的速度一样。设置的档位越高，搅拌所需的时间越短。操作过程中可以用拇指或食指轻松地转动调速器来调整速度。按下高速按钮（3）便可以实现最快的处理速度。高速按钮也可以用来实现强大的即时脉冲，无需使用调速器。

手持式搅拌机(参考图示A)

手持式搅拌机十分适用于制备蘸酱、调味汁、汤、蛋黄酱、婴儿食品以及饮品、奶昔。使用最高速可实现最佳处理效果。

- 将电机部分（4）插入搅拌轴（6）中，直至锁紧。
- 将搅拌机伸入到搅拌杯或碗中。然后按照上文说明启动设备。
- 使用完毕后，拔掉电源插头，按下松解按钮（5），卸下电机部分。

如果直接在平底锅中搅拌材料，请先将锅从火炉上移开，以免高温液体溅出烫伤皮肤。

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

1–2汤匙醋（大约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中。将手持式搅拌机置于搅拌杯底部。以最高速进行搅拌，保持位置不变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乳化。

处理时间：1分钟(色拉)、2分钟(蘸酱)。

打蛋器(参考图示A)

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。

- 把打蛋器（7b）插到齿轮箱（7a）中，连接电机部件（4）与组装好的打蛋器配件直至锁紧。

- 将打蛋器放到碗中，然后启动设备。
- 使用完毕后，拔掉电源插头，按下松懈按钮（5），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

- 使用中等大小的碗
- 略微倾斜打蛋器，以顺时针方向搅动。
- 打发奶油（冷冻奶油不超过400毫升，脂肪含量高于30%，4–8° C）：开始时请用低速，边搅拌边增速（旋转调速器）。
- 打散蛋白（最多四个鸡蛋）：开始时请用中速，边搅拌边增速（旋转调速器）。

切碎器(参考图示B)

切碎器(9、10)十分适用于切碎肉类、硬奶酪、洋葱、药草、蒜、胡萝卜、坚果、杏仁等食物。

切碎坚硬食物(如帕尔玛干酪和巧克力)时，请始终使用全速。

如欲实现最佳处理效果，请参阅《料理指南C、D》。

«hç»切碎器的最长运作时间：

大量的湿食材：2分钟

干燥或坚硬的食材或量小于100克/100毫升的食材：30秒

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

- 请预先将肉类、奶酪、洋葱和胡萝卜切成小块。
- 去掉药草的茎和坚果的壳。
- 去掉肉类中的骨头、肌腱以及软骨。
- 确保防滑垫始终放置在切碎钵底部。

注意：刀片非常锋利！取用时始终握住刀片上部的塑料部分，小心使用。

1. 请小心取下刀片上的塑料套。
2. 将刀片放置在切碎钵的轴上，轻轻旋转将其锁紧。
3. 将食物放入切碎钵中，盖上盖罩。
4. 连接电机部件和盖罩，直至锁紧。
5. 使用时，按下按钮（2）或（3）开启搅拌机。处理过程中，一手握着电机部件，另一只手固定切碎钵。
6. 使用完毕后，拔掉电源插头，按下松懈按钮（5），卸下电机部件。
7. 取下盖子。
8. 小心地旋松刀片将其取出，然后将钵中的食物倒出来。

食谱实例：蜂蜜西梅酱

（用作煎饼馅或外层装饰物）：

- 把50克去核西梅干和70克奶油蜂蜜放入«hç»切碎钵中。
- 用最高速搅拌4秒。
- 加入10毫升水。
- 接着搅拌1.5秒。

维护和清洗(参考图示E)

仅可使用湿布清洁电机部件(4)或打蛋器齿

轮箱(7a)。盖罩(10a)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。

可以将切碎钵底部的防滑垫拿出来彻底清洁。

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

附件

(需单独购买，部分国家不供应)

MQ 10	打蛋器，用于打发奶油、打散蛋白
MQ 20	350毫升切碎器，用于切碎药草、胡萝卜等。
MQ 30	500毫升切碎器，用于切碎胡萝卜、肉、洋葱等。
MQ 40	1250毫升切碎器，用于切碎、混合、搅拌食物或碎冰。
MQ 50	打泥器附件，用于捣烂煮熟的蔬菜、土豆。
MQ 70	多功能食物料理碗（ 1500毫升 ），用于切碎、混合、切片或切丝。

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					
	铅	汞	镉	六价铬	多溴联苯	多溴二苯醚
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent Chromium (Cr (VI))	Polybrominated biphenyls (PBB)	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检测，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.**

