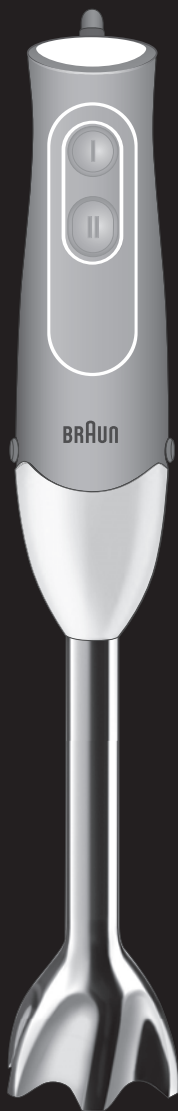


BRAUN

MultiQuick 5



Type 4165

Register your product
www.braunhousehold.com/register

Hand blender
手持式搅拌机

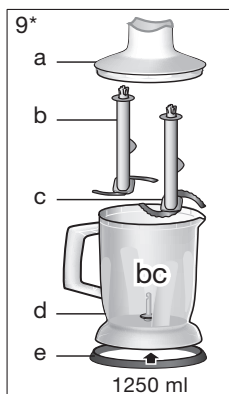
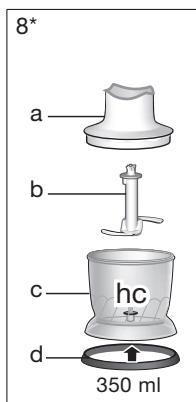
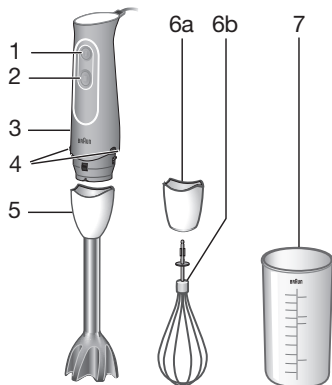
MQ 505
MQ 525
MQ 545

English 6

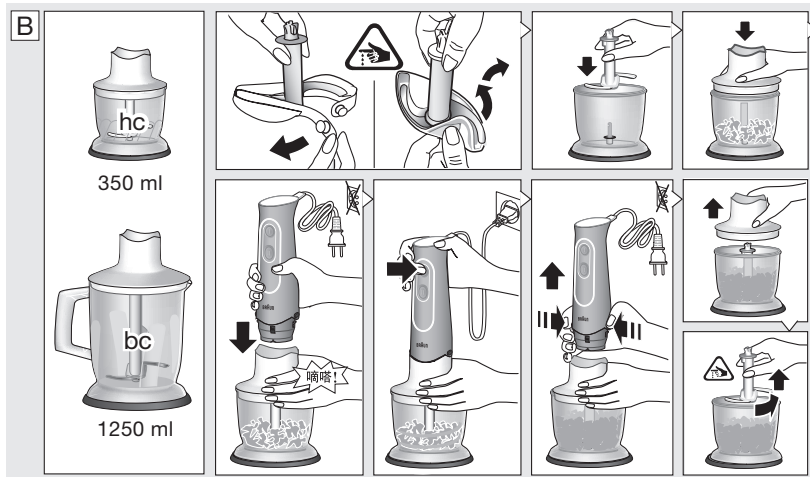
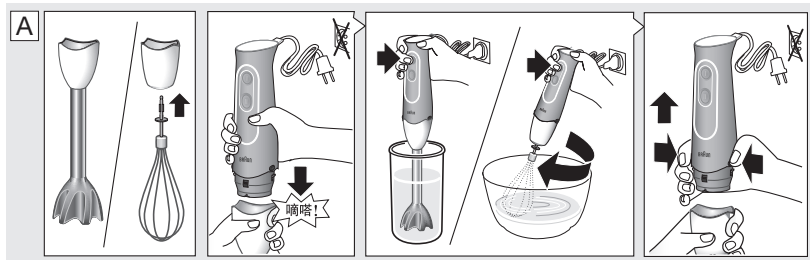
中文 10

De'Longhi Braun Household GmbH
Carl-Ulrich-Straße 4
63263 Neu-Isenburg/Germany





*certain models only



			帕尔马干酪								
			1cm		1cm			牛奶			
速度档位		II					I				
	最大食物料理量	100g	100g	10g	90g +	X	50g	7	80g	80g	100g
350 ml	所需时间/秒	10	15	6x1*	45		6x1*	5x1*	12x1*	8x1*	12x1*
	最大食物料理量	350g	200g	30g	X	150 g + 700 ml	250g	30	200g	350g	400g
1250 ml	所需时间/秒	30	20-30	15		60 + 15	15x1*	10	10	30	25

C

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 switch off and unplug 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.

Parts and Accessories

- 1 On switch: speed «I»
- 2 On switch: speed «II»
- 3 Motor part
- 4 EasyClick Release buttons
- 5 Blender shaft
- 6 Whisk accessory
 - a Gearbox
 - b Whisk
- 7 Beaker

- 8 350 ml chopper accessory «hc»
 - a Lid
 - b Chopping blade
 - c Chopper bowl
 - d Anti-slip rubber ring
- 9 1250 ml chopper accessory «bc»
 - a Lid (with gear)
 - b Chopping blade
 - c Ice blade
 - d Chopper bowl
 - e Anti-slip rubber ring

Unpacking

Take the unit out of the carton. Remove all pieces of the packing. Remove any possibly extant labels on the unit.

Blending Shaft (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.

Assembly and Operation

- Attach the blending shaft (5) to the motor part until it clicks.
- Place the blending shaft into the mixture to be blended. Then switch the appliance on.
- Blend ingredients to the desired consistency using a gentle up-and-down motion.
- After use, unplug the hand blender and press the EasyClick release buttons (4) to detach the blending shaft.

Caution

- 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.

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 (A)

Use the whisk only for whipping cream, beating egg whites, making sponge cakes and ready-mix desserts.

Assembly and Operation

- Attach the whisk (6b) to the gearbox (6a).
- Align the motor part with the assembled whisk accessory and push the pieces together until they click.
- After use, unplug and press the EasyClick 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 accessory 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)

- Only use speed «I» to operate the whisk.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

Chopper Accessory (B)

The choppers (8/9) are perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «hc» chopper (8) for fine results.

Use the «bc» chopper (9) for larger quantities and for hard foods.

Furthermore, the «bc» chopper offers a variety of other applications like shakes, drinks, purées, batter or crushed ice.

Refer to the Processing Guide B 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 < 100 g. 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 (8d/9d) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (8b/9b) are very sharp! Always hold them by the upper plastic part and handle them carefully.
- Place the blade on the center pin of the chopper bowl (8c/9c). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (8a/9a).
- For ice crushing, fill up to 7 ice cubes into the chopper bowl and use the special ice blade.
- Align the chopper with the motor part (3) 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 EasyClick release buttons (4) 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 accessories (8/9) to process extremely hard foods, such as unshelled nuts, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- Only the «bc» chopper accessory with the special ice blade is allowed to crush ice cubes.
- Never place the chopper bowl in the microwave oven.

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

40 g prunes

40 g creamy honey

10 ml water (vanilla-flavoured)

- Fill the «hc» chopper bowl with prunes and creamy honey.
- Chop 4 seconds at maximum speed
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 1,5 seconds.

«bc» Recipe Example: Pancake Batter

375 ml milk

250 g plain flour

2 eggs

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

Care and Cleaning (C)

- Always clean the hand blender thoroughly after use.
- Unplug hand blender before cleaning.
- Do not immerse the motor part (3) or gear box (6a) in water or any other liquid. Clean with a damp cloth only.
- The lid (9a) 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.

Accessories

(can be bought individually, not available in every country)

MQ 30:	500 ml chopper to chop carrots, meat, onions, etc.
MQ 50:	Puree accessory to puree cooked vegetable and potatoes.
MQ 60:	Coffee and spice grinder made from stainless steel for grinding coffee, any kind of spices or dry ingredients.
MQ 70:	Compact kitchen machine (1500 ml) accessory to chop, mix, slice and shred. Kneading function not available with MultiQuick 5.

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。
- 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。
- 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、代理商或经授权的专业服务人员更换。
- 在将插头插入插座之前，检查您的电源电压是否符合本机所示的电压。
- 本机仅供家庭使用，适用于处理家庭正常使用量。
- 本机及其配件不可用微波炉加热。
- 初次使用前请清洗所有部件，或按需要清洁。具体清洗方法参照《维护和清洗》部分。

配件和附件(见第四页)

- 1 开关：“I” 档速度
- 2 开关：“II” 档速度
- 3 电机部件
- 4 EasyClick释放按钮
- 5 搅拌棒
- 6 打蛋器附件
 - a 齿轮箱
 - b 打蛋器
- 7 搅拌杯
- 8 350毫升切碎器附件 «hc»
 - a 顶盖
 - b 切碎刀
 - c 切碎碗
 - d 防滑垫
- 9 1250毫升切碎器附件 «bc»
 - a 顶盖（带齿轮）
 - b 切碎刀
 - c 碎冰刀
 - d 切碎碗
 - e 防滑垫

*具体所配附件请以实物为准

开箱

将本产品从纸箱内取出。去除所有多余的包装材料。

搅拌棒(见第四页A部分)

手持式搅拌机适用于制作蘸酱、酱汁、汤品、蛋黄酱及婴儿辅食，也适用于搅拌饮品和奶昔。

呈现更好搅拌效果，请使用最高速度。

组装和操作

- 将电机部件(3)与搅拌棒(5)连接。
- 将搅拌棒放入待搅拌的混合物中。按下开关。
- 轻微上下晃动将原料混合到想要的浓稠度。
- 使用完毕后，拔掉手持式搅拌机的电源插头，按下EasyClick释放按钮(4)以分离电机部件。
- 单次最长操作时间45秒，休息3分钟让马达冷却后继续操作。

警告

- 直接在烹饪的炖锅中进行搅拌时，请先把炖锅从火炉上移开，防止沸腾液体飞溅。将温度高的食物稍微冷却后再进行搅拌，谨防烫伤。

使用完毕后，请勿将手持式搅拌机置于炉灶的热锅上。

食谱范例：蛋黄酱

250g食用油（如葵花油）

1个鸡蛋外加1颗蛋黄

1–2汤匙醋(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。
- 将手持式搅拌机置于搅拌杯底部。以最高速度操作手持式搅拌机，直至食用油开始乳化。
- 无需关闭搅拌机，慢慢将搅拌棒提升至混合物顶部的位置，再降低，使剩余的油融合。

备注：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(见第四页A部分)

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(6b)装至齿轮箱(6a)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EasyClick释放按钮(4)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。

食谱范例：打发鲜奶油

400毫升冷冻奶油（脂肪含量最低为30%，4–8° C）

- 开始时请使用“1”档速度。
- 请使用新鲜的冷冻奶油，才能使打发出来的量更多更均匀。

切碎器配件(见第四页B部分)

切碎器(8和9)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。

使用«hc»切碎器(8)可获得较好的切碎效果。

使用«bc»切碎器(9)可处理较大块、较坚硬的食材。

此外，«bc»切碎器可用于处理多种食材，如奶昔、饮料、紫菜、面糊或碎冰等。

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》(见第五页)。

«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（8d和9d）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(8b和9b)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(8c和9c)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，盖上顶盖(8a和9a)。
- 碎冰时，最多将7块冰块放入切碎碗中，并使用特定的碎冰刀。
- 连接切碎器和电机部件(3)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，帕尔马干酪)。
- 使用完毕后，拔掉电源插头，按下EasyClick释放按钮(4)，卸下电机部件。
- 打开顶盖，小心地旋松刀片将其取出，然后将碗中的食物倒出来。

注意事项

- 请勿用于处理未去壳的坚果、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。
- 只能用带有特定碎冰刀的 «bc» 切碎器进行碎冰。
- 切勿将切碎碗放入微波炉中。

«hc» 食谱范例：香草蜂蜜西梅酱 (用作煎饼或外层装饰物):

40克西梅

40克乳脂状蜂蜜

10毫升水 (香草味)

- 把西梅放入 «hc» 切碎碗中，浇上乳脂状蜂蜜。
- 以最快速度搅拌4秒
- 加入10毫升水(香草味)
- 继续搅拌15秒即可。

«bc» 食谱范例：面糊饼

375毫升牛奶

250克面粉

2个鸡蛋

- 将牛奶倒入 «bc» 切碎碗中，然后加入面粉，最后加入鸡蛋。
- 使用最高速度，搅拌面糊直至光滑状。

维护和清洗(见第五页C部分)

- 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(3)和齿轮箱(6a)，切勿浸于水或其他液体中。
- 顶盖(9a)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物清洗。
- 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。

配件

(需单独购买，并非每个国家均有出售)

MQ30:	500毫升切碎器，可用来切胡萝卜、肉类、洋葱等食材。
MQ50:	蔬菜泥配件，可用于捣碎煮熟的蔬菜和土豆。
MQ60:	研磨杯，不锈钢材质，可用于研磨咖啡、各种香辛料或干食材。
MQ70:	多功能食物料理碗（1500毫升）配件，可用来切肉、切片、切丝和拌菜。 MutiQuick5系的MQ70不具备和面功能。

设计规格和使用说明书如有修改，恕不另行通知。

在使用寿命结束之后，请勿将本产品作为生活垃圾处理。可至博朗服务中心或您所在国家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，将产品插入不合格的插座，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修理，或产品使用了非本公司(Braun)的零件，保修期立即终止。

• 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于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 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	○	○	○	○	○	○

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.**

