

BRAUN

MultiQuick 5 Vario



Type 4191

型号 4191

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Hand blender
手持式搅拌机

MQ 5060

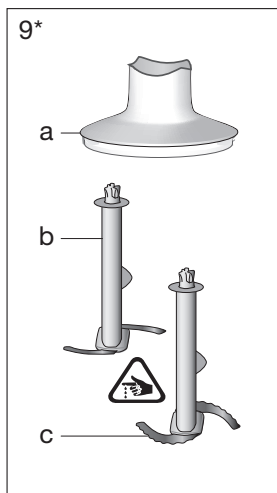
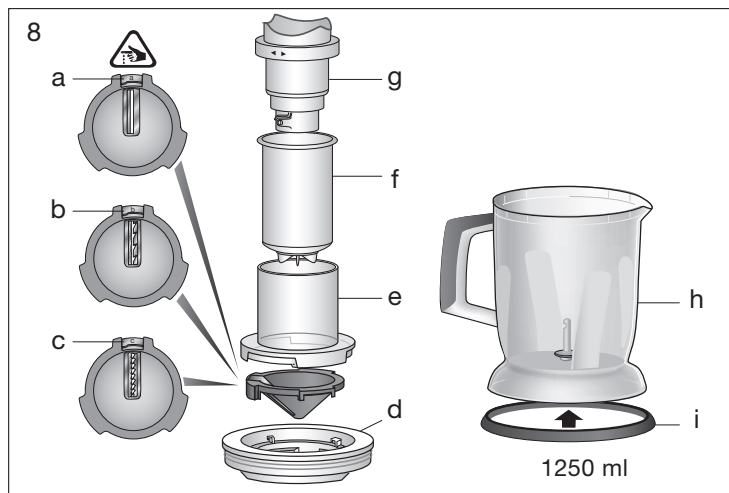
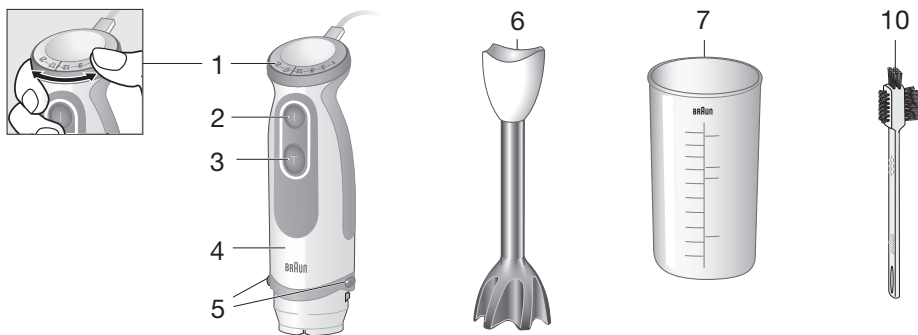
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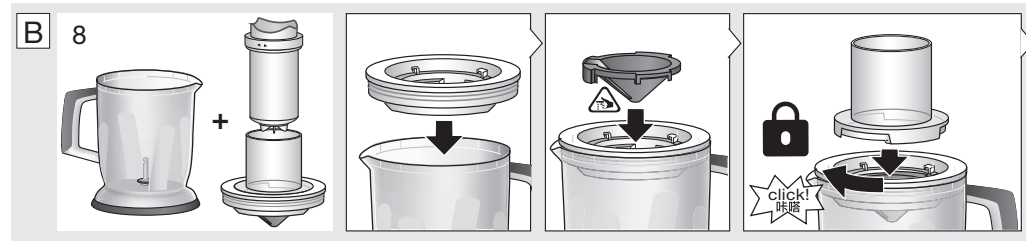
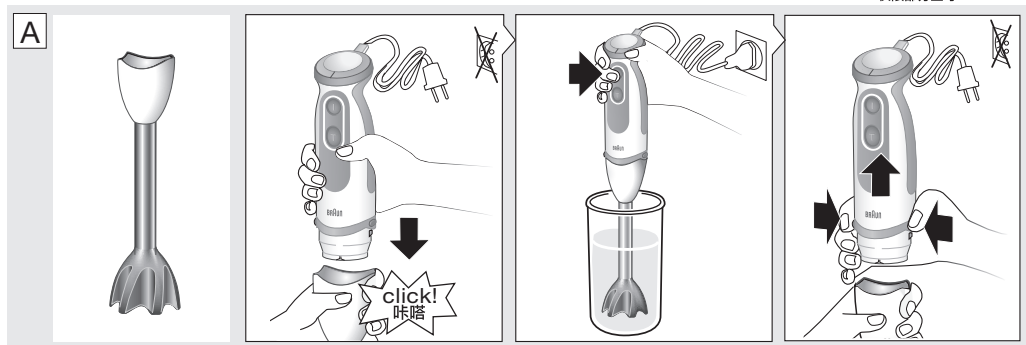
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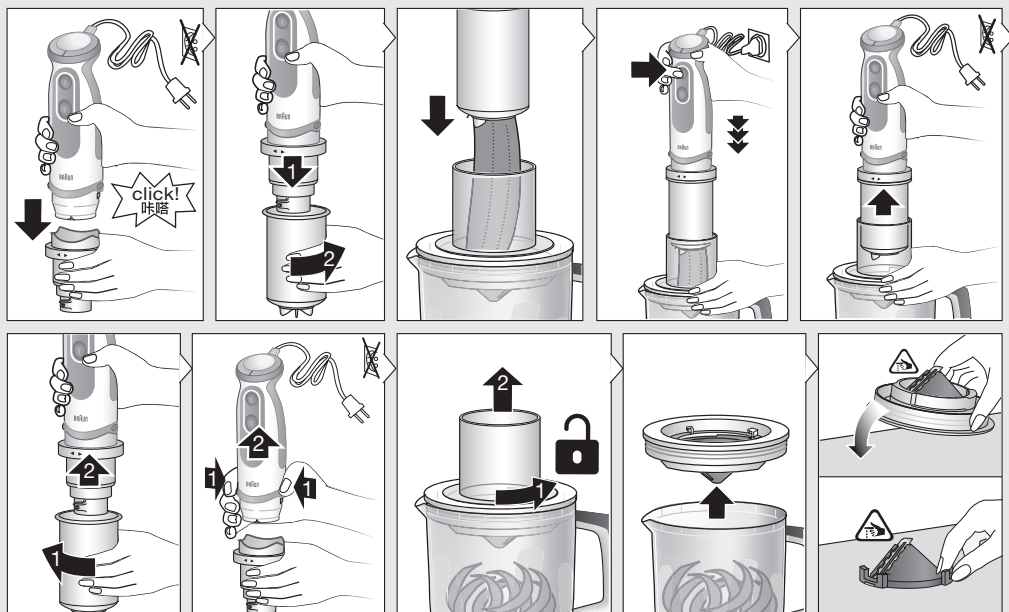
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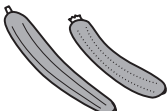
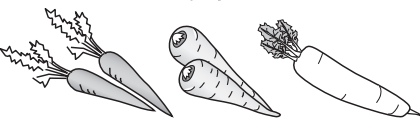

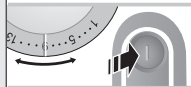
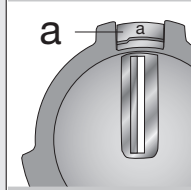

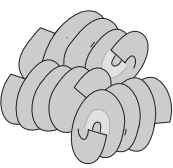
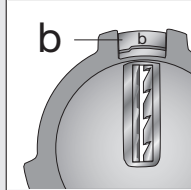

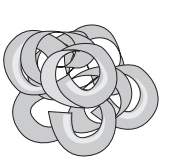
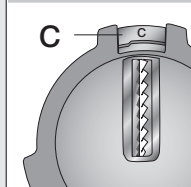
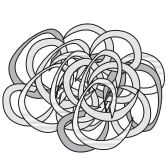
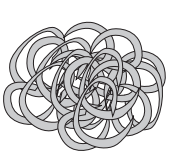




*certain models only
仅限部分型号





料理指南B	黄瓜+西葫芦 	萝卜 	红薯+土豆 
	1 - 9	1 - 21	
a 			
b 			
c 			

C 8h/i

9

料理指南C	牛肉 	帕尔马干酪 Parmesan 	洋葱 	西芹 	大蒜 	胡萝卜 	胡桃 	坚果 	水果 	牛奶
	 1cm	 1cm								 + milk
max. 最大食物料理量	400 g	200 g	250 g	30 g	30	250 g	350 g	400 g	150 g + 700 ml	
料理时间秒 ⌚ sec.	30	20-30	15	15	15	15	15	15	60 + 15	
			1 - 5		5 - 13	1 - 9	13-17	13- 17		
	高速 turbo	高速 turbo		高速 turbo			+5秒高速 +5 sec turbo	+5秒高速 +5 sec turbo	高速 turbo	

D


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.
- Always unplug and 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.

Parts and Accessories

- 1 Variable speed regulator
- 2 Variable speed button (on/off)
- 3 Turbo button (T)
- 4 Motor part
- 5 EasyClick Release buttons
- 6 Blender shaft
- 7 Beaker
- 8 1250 ml Spiralizer accessory
 - a Pappardelle blade (insert)
 - b Tagliatelle blade (insert)
 - c Linguine blade (insert)
 - d Tool holder
 - e Filling tube
 - f Pusher with fixing cross
 - g Gear box
 - h Bowl
 - i Anti-slip rubber ring
- 9 Chopper accessory «bc»
 - a Lid (with gear)
 - b Chopping blade
 - c Ice blade
- 10 Brush

Unpacking

Take the unit out of the carton. Remove all pieces of the packing. Remove any possibly extant labels on the unit (do not remove the rating plate).

How to Use the Appliance

Setting the speed

When activating the variable speed button (2), the processing speed corresponds to the setting of the variable speed regulator (1). The higher the setting, the faster the chopping results. You can adjust the speed conveniently during operation by turning the speed regulator.

Maximum processing speed can be 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.

Blending Shaft (A)

The hand blender is perfectly suited for preparing dips, sauces, salad dressings, soups, baby food, as well as drinks, smoothies and milkshakes.

For best results, use the Turbo speed.

Assembly and Operation

- Attach the blending shaft (6) 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 (5) 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: Green Pesto

½ garlic clove

25 g Parmesan cheese

20 g pine nuts

50 ml Olive oil

25 g dried tomatoes

20 g basil

Salt and pepper to taste

- Place all ingredients into the beaker in the order as above.
- Place the hand blender at the bottom of the beaker. Blend at Turbo speed until the desired consistency is achieved

Spiralizer Accessory (B)

The spiralizer accessory is perfectly suited for preparing all kind of vegetable pasta, salads or decorative fruit dishes.

Refer to the Processing Guide B for recommended foods, speeds and resulting shapes.

Before Use

- For best results, the vegetables/ fruits should ideally be fresh, grown straight and long-shaped.
- Make sure the anti-slip rubber ring (8i) is attached to the bottom of the bowl.

Assembly and Operation

- The blades (8a/8b/8c) are very sharp! Always hold them by the side part and handle them carefully.
- Place the tool holder (8d) on the bowl (8h) and insert afterwards the blade carrier (8a/8b/8c).
- Then insert the filling tube (8e) and turn it clockwise so that it engages with a click.
- Align the motor part (4) with the gear box (8g) and push the pieces together until they click.

- Adapt the gear box to the pusher with fixing cross (8f) and turn it anti-clockwise until it locks.
- Fill the tube with food and make sure the fixing cross from the pusher spears in the center of the ingredient.
- Plug in the appliance, choose the right speed and slowly push the speared food down the tube.
- When processing is complete, unplug and detach the pusher with fixing cross from the gear box by turning it clockwise to unlatch it.
- Press the EasyClick release buttons (5) to detach the motor part.
- Disassemble the filling tube by turning it anti-clockwise.
- Take out the tool holder with the engaged blade carrier.
- Flip around to release the blade carrier and pour out the contents of the bowl.

Caution

- Do not use the spiralizer accessory (8) to process frozen foods. Processing could damage the blades.
- If the connection between food and fixing cross gets loose, stop the appliance, take out the pusher and re-spear the food onto the fixing cross.
- Spear hard vegetables/fruits (e.g. carrots) first on the fixing cross before filling the tube.
- For best culinary results, steaming of vegetable spirals is recommended.
- Never place the bowl in the microwave oven.

Recipe example: Vegetable muffins with Chorizo sausage

300 g Carrots

200 g Potatoes

300 g Zucchini

60 g Chorizo sausage

4 Eggs

¼ tsp red pepper

1 tsp chopped thyme

100 g ground Edam cheese

Salt and Pepper to taste

Muffin cup papers

- Please follow the instructions above to spiralize the zucchini, potatoes and carrots.
- Steam vegetable spirals until they become al dente and drain.
- Cut Chorizo sausage and mix rest of ingredients.
- Put vegetable spirals into the muffin cup paper, add the mixed egg mass and bake in the oven until the mass becomes crisp.
- Serve with tomato sauce recommended.

Chopper Accessory (C)

The «bc» chopper (9) is perfectly suited for preparing shakes, drinks, purées, batter, crushed

ice or for chopping meat, hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

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

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 is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (9b/9c) 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. Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (9a).
- For ice crushing, use the special ice blade (9c) and fill up to 7 ice cubes into the chopper bowl.
- 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 EasyClick 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, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- If using the appliance to purée hot food ensure the liquid is not boiling. Allow hot food to cool slightly to avoid risk of scalding.
- Only the «bc» chopper accessory (9) with the special ice blade is allowed to crush ice cubes.
- Never place the chopper bowl in the microwave oven.

Maximum rating is based on the MQ 20 chopper «hc» that draws the greatest power and other recommended attachments may draw significantly less power.

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

50 g prunes

70 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.

Use the chopper accessory «hc» (optional accessory available at your Braun Service Center; however not in every country).

Care and Cleaning (D)

- Always clean the hand blender and the suitable accessories thoroughly for first use and after every use with water and detergent.
- Unplug hand blender before cleaning.
- Do not immerse the motor part (4) or gearboxes (8g) 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.
- The blade carriers (8a, 8b, 8c) can be cleaned with the special brush (10) under running water and in the 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 ring from the bottom of the bowl 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.




中文

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。

注意事项

-  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者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。
- 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。

组件和附件

- 1 调速器
- 2 调速按钮（开/关）

- 3 高速按钮（T）
- 4 电机部件
- 5 EasyClick松解按钮
- 6 搅拌轴
- 7 搅拌杯
- 8 1250 ml螺旋式切条器
 - a 宽条刀片（组件）
 - b 粗条刀片（组件）
 - c 细条刀片（组件）
 - d 刀片支架
 - e 进料管
 - f 带十字固定结构的推杆
 - g 齿轮箱
 - h 食物料理碗
 - i 防滑垫
- 9 切碎器<bc>
 - a 盖罩（带齿轮）
 - b 切碎刀
 - c 碎冰刀
- 10 毛刷

开箱

将本产品从纸箱内取出。去除所有多余的包装材料。

如何使用手持式搅拌机

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。操作过程中可以通过转动调速器轻松调整速度。

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作蘸酱、调味汁、蛋黄酱、汤、婴儿辅食以及饮品、奶昔。使用最高速可实现最佳处理效果。

组装和操作

- 将搅拌轴（6）和电机部件（4）连接直至锁紧。
- 将手持式搅拌机放入待搅拌食物中，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。
- 使用完毕之后，拔掉电源插头，按下EasyClick松解按钮（5），卸下搅拌轴。

注意

- 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，确保液体不再沸腾。高温食物适当冷却后再处理，以免烫伤。
- 不用搅拌机时，切勿将其放在炉灶台上的热锅内。
- 手持式搅拌机（包括搭配配件）使用时单次最长操作时间45秒，休息3分钟让马达冷却后继续操作。

食谱实例：绿色香蒜酱

½ 大蒜瓣

25g帕尔马干酪

20g松子

50ml橄榄油

25g番茄干

20g紫苏

盐和胡椒粉调味

- 将所有食材（常温）按照上述顺序放入搅拌杯（7）。
- 将手持式搅拌机置于搅拌杯（7）底部。

以最高速进行搅拌，直至混合物达到理想的均匀度。

螺旋式切条器（参考图示B）

螺旋式切条器十分适用于制作各类蔬菜通心粉、沙拉或水果拼盘。

如欲了解推荐食材、速度建议和食材处理后的形状，请参阅《料理指南B》。

使用前

- 为实现最佳处理效果，请使用新鲜且长直形状的较硬的蔬菜/水果。
- 确保将防滑垫（8i）始终放置在食物料理碗（8h）底部。

组装和操作

- 刀片（8a/8b/8c）非常锋利！取用时始终握住刀片的侧面的塑料部分，并小心使用。注意：任何情况下，请勿将组件中的刀片单独拆卸。
- 将刀片支架（8d）放置在食物料理碗（8h）上，再将刀片（8a/8b/8c）对准凹槽处插入刀片支架（8d）。
- 然后装上进料管（8e）并顺时针旋转将其锁紧。
- 将电机部件（4）和齿轮箱（8g）对齐组装，直至锁紧。
- 将齿轮箱（8g）套进带十字固定结构的推杆（8f）并逆时针旋转推杆，直至锁紧。
- 往进料管（8e）中加入食物，并确保食材顶端卡在推杆的十字结构中间。
- 接通电源，选择合适的速度，一只手扶稳食物料理碗（8h），另一只手将待处理的食材缓慢往下推进料理管（8e）。
- 待食材处理完毕后，请拔掉电源，顺时针旋转带十字固定结构的推杆（8f），使

其与齿轮箱（8g）分离。

- 按下EasyClick松解按钮（5），卸下电机部件（4）。
- 逆时针旋转进料管（8e）并向上取出。
- 将带有刀片（8a/8b/8c）的刀片支架（8d）向上取出。
- 随后倒置刀片支架（8d）卸下刀片（8a/8b/8c），并将食材从食物料理碗（8h）中倒出来。

注意

- 切勿使用螺旋式切条器（8）处理冷冻食材，以免损坏刀片。
- 如果食材和十字固定结构之间连接松动，请暂停使用本机，将推杆（8f）取出，重新将食材顶端卡在十字结构上。
- 处理较硬果蔬前（例如：胡萝卜），请先将其卡在推杆的十字结构上，然后再将其放入进料管（8e）。
- 为达到最佳烹饪效果，建议将切条的食材蒸煮后食用。
- 切勿将食物料理碗（8h）放入微波炉加热。

食谱实例：蔬菜香肠玛芬

300g 胡萝卜
200g 土豆
300g 西葫芦
60g 西班牙香肠
4个鸡蛋
¼茶匙红辣椒
1茶匙切碎的百里香
100g 爱达姆碎干酪
盐和胡椒粉调味
玛芬纸杯

- 将西葫芦、土豆和胡萝卜切条。
- 蒸煮以上切条食材使其口感变硬且没有多余水分。
- 将西班牙香肠切小后与剩余食材混合。
- 将蒸煮好的蔬菜条放入玛芬纸杯，加入混合后的香肠蛋糊，然后放入烤箱进行烘烤，直至整个食材变干。
- 加入番茄酱调味。

切碎器 (参考图示C)

<bc>切碎器（9）十分适用于制作奶昔、饮品、浓汤、面糊、碎冰或切碎肉类、硬奶酪、洋葱、药草、蒜、蔬菜、面包、饼干和坚果。

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C》。

使用前

- 请预先将食物切成小块，方便切碎器处理。
- 去掉肉类中的骨头、肌腱以及软骨，以免损坏刀片。
- 确保防滑垫始终放置在切碎碗底部。

组装和操作

- 请小心取下刀片上的塑料套。
- 刀片（9b/9c）非常锋利！取用时始终握住刀片上部的塑料部分，小心使用。
- 将刀片放置于切碎碗的中心轴上。向下按压并转转将其锁紧。
- 将食物放入切碎器中，盖上盖罩（9a）。
- 碎冰时，最多可以往切碎碗中加入7块冰块，使用专用的碎冰刀（9c）进行处理。
- 连接切碎器和电机部件（4）直至锁紧。
- 按下开关，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

- 切勿使用切碎器处理未脱壳的坚果、咖啡豆、谷物和肉豆蔻等十分坚硬的食物。处理这类食物可能会损坏刀片。
- 如果使用本机制作热食浓汤，请确保确保液体不再沸腾。高温食物适当冷却后再处理，以免烫伤。
- 只有带有专用碎冰刀片的《bc》切碎器（9）才能用来碎冰。
- 请勿将切碎碗放入微波炉加热。

维护和清洗（参见图示G）

- 初次使用及每次使用后请用水和洗涤剂彻底清洗手持式搅拌机及适合清洗的部件。
- 清洁前请拔掉电源插头。
- 仅可使用湿布清洁电机部件（4）及齿轮箱（8g），切勿浸于水或其他液体中。
- 刀片（8a/8b/8c）可在流水下使用专用毛刷或洗碗机清洗。注意：任何情况下，请勿将组件中的刀片单独拆卸。
- 盖罩（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。
- 为了获得更好的清洁效果，你可以将切碎碗底部的防滑垫拿出来彻底清洁。

- 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处理。可将产品送到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，对于产品因材料或生产过程引起的各种瑕疵，我们会视情况更换零部件或整个产品。

申请保修必须将本产品 and 能够证明购买日期的证据（购货发票）一起交给授权的博朗维修站，本产品附有一张授权维修站的名单。

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，将产品插入不适的插座，或者认为损坏等）。
- 正常使用引起的产品老化、磨损，对产品的使用功能及价值影响不大。
- 按行业管理定义的易损、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（博朗）的零部件，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，保修期中更换的零部件或整机的保修服务与本产品的保修期同时终止。
- 除非有法律规定，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.**

