

# BRAUN

MultiQuick 5 Vario



Type 4191  
型號 4191

Hand blender  
手持式攪拌棒

MQ 5000  
MQ 5035  
MQ 5045

English 6

中文 9

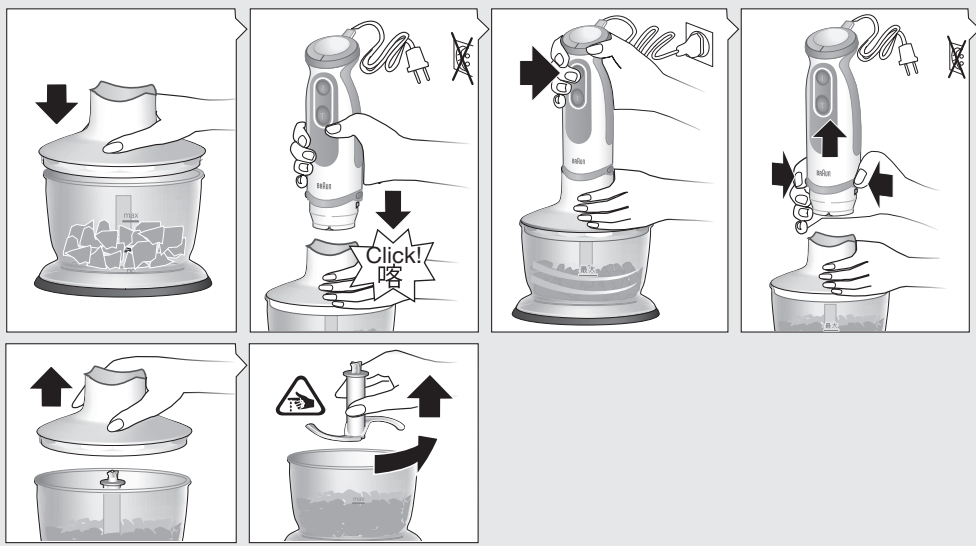
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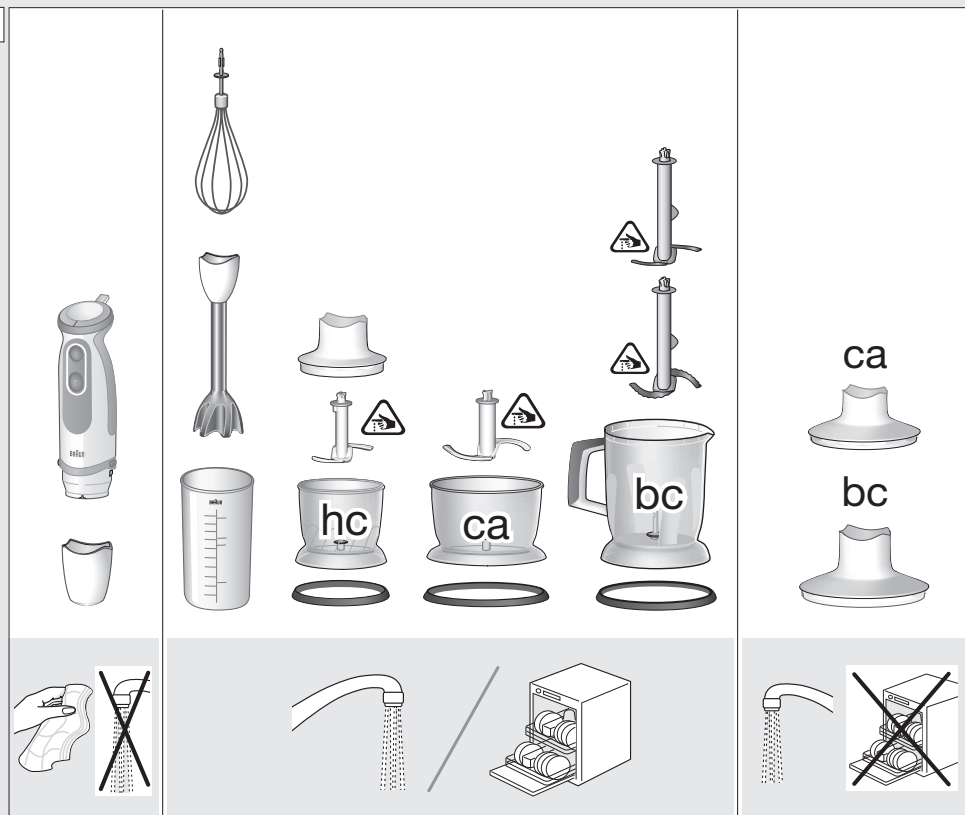
 <b>350 ml</b>			帕瑪森 Parmesan							
		1cm	1cm							
	最大食物料理量 max.		100 g	50 g	10g	7	80 g	90g + 	80 g	100 g
	料理時間/秒 ⌚ sec.		20	5	5	5	10	45	5	10
			21	1 - 21		1 - 21	1 - 21		1	1
			+5秒高速 +5 sec turbo		高速 turbo			高速 turbo	+5秒高速 +5 sec turbo	+5秒高速 +5 sec turbo

 <b>500 ml</b>			帕瑪森 Parmesan						
		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
	料理時間/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



		1cm	1cm							+
最大食物料理量 max.		400 g	200 g	250 g	30 g	30 g	250 g	350 g	400 g	150 g + 700 ml
料理時間/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

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 user instructions carefully and completely before using the appliance and retain for future reference. Remove all packaging and labels and dispose them appropriately.

### 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 the appliance for any purpose other than the intended use described in the user manual. Any misuse may cause potential injury.
- 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 Whisk accessory
  - a Gearbox
  - b Whisk
- 8 Beaker
- 9 350 ml chopper accessory «hc»
  - a Lid
  - b Blade
  - c Bowl
  - d Anti-slip ring
- 10 500 ml chopper accessory «ca»
  - a Lid
  - b Blade
  - c Bowl
  - d Anti-slip ring
- 11 1250 ml chopper accessory «bc»
  - a Lid (with gear)
  - b Chopping blade
  - c Ice blade
  - d Chopper bowl
  - e Anti-slip rubber ring

### 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 speed. 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 puree 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 (7b) to the gearbox (7a).
- 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 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 and increase the speed while whipping.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

## Chopper Accessory (B)

The choppers (9/10/11) are perfectly suited for chopping hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «hc» chopper (9) for fine results. It is not suitable for meat.

Use the «ca» and «bc» chopper (10/11) for larger quantities and for hard foods.

Furthermore, the «bc» chopper (11) 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.

For «hc» chopper do not exceed the quantity of ingredients higher than max line. Maximum operation time for the «hc» chopper: 1 minute for large amounts of wet ingredients, 30 seconds for dry or hard ingredients .

NOTE: leave an interval of at least 3 minutes before operating again (To prevent faults). 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 (9d/10d/11e) is attached to the bottom of the chopper bowl.

### Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (9b/10b/11b/11c) 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 (9c/10c/11d). 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/10a/11a).
- For ice crushing, use the special ice blade (11c) and fill up to 7 ice cubes into the chopper bowl (11d).
- 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 accessories (9/10/11) with chopping blades 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.
- Only the «bc» chopper accessory (11) with the special ice blade is allowed to crush ice cubes.
- 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.
- Never place the chopper bowls in the microwave oven.

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

60 g prunes

90 g clear honey

4 ml water (vanilla-flavoured)

- Fill the «hc» chopper bowl with prunes and clear honey.
- Add 4 ml water (vanilla-flavoured).
- Chop 13 seconds at maximum speed.

- 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.

## Warranty and Service

For detailed information see separate warranty and service leaflet or visit [www.braunhousehold.com](http://www.braunhousehold.com).

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 appropriate collection points provided in your country.



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



## Care and Cleaning (C)

- 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) in water or any other liquid. Clean with a damp cloth only.
- The lid (10a/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.



# 中文

本產品經過精心設計，功能完備、品質優異，滿足高標準要求。希望您喜歡這款德國百靈手持式攪拌棒。

## 使用前

使用本產品前請仔細閱讀使用說明書。

### 注意

- 刀片非常鋒利！操作時必須格外小心，避免受傷。
- 當取出或使用切割刀片、清空杯盆，以及清洗配件時都應該小心。
- 本產品不適合身體或精神上有缺陷者，或缺乏相關使用經驗和知識的人使用，除非有專人負責看管或指導，以確保他們的安全。
- 請勿讓兒童把玩本產品。
- 本產品不適宜兒童使用。
- 請勿讓兒童接觸本產品及其電源線。
- 無人看管時或安裝、拆卸、清洗及儲藏本產品時，請拔掉插頭。
- 電源線損壞時，為了避免危險，請務必由製造商、代理商或相關專業人員更換。
- 通電前，請確保電源電壓與產品底部標註的電壓一致。
- 本產品僅限於家用，適合處理普通家庭用量的食物。
- 請勿使用本產品於非本使用手冊所說明的用途上。任何不當的使用，都可能造成傷害。
- 本機及其配件不可用微波爐加熱。
- 初次使用前請清洗所有配件，每次使用後依需求進行清潔。具體清洗方法參照《維護和清洗》說明。

## 產品各部位與配件

- 1 調速器
- 2 調速按鈕(開/關)
- 3 Turbo 高速按鈕 (T)
- 4 馬達機體
- 5 拆卸按鈕
- 6 攪拌軸
- 7a 打蛋器齒輪箱
- 7b 打蛋器

- 8 攪拌杯
- 9 350毫升切碎器 《hc》
  - a 上蓋
  - b 切碎刀
  - c 切碎盆
  - d 防滑墊
- 10 500毫升切碎器 《ca》
  - a 上蓋
  - b 切碎刀
  - c 切碎盆
  - d 防滑墊
- 11 1250毫升切碎器 《bc》
  - a 上蓋
  - b 切碎刀
  - c 碎冰刀
  - d 切碎盆
  - e 防滑墊

- 各型號產品所含配件以實物為準。

## 如何使用本產品

### 設置速度

啟動調速按鈕 (2)，攪拌棒的處理速度和調速器 (1) 設置的速度一樣。設置的段數越高，攪拌的速度越快。操作過程中可以用拇指或食指輕鬆轉動調速器來調整速度。按下 Turbo 高速按鈕 (3) 便可以達到最快的處理速度。高速按鈕也可以提供強大的瞬間加速效果，無需使用調速器。

### 手持式攪拌棒 (參考圖示 A)

手持式攪拌棒十分適用於製作沾醬、調味料、沙拉醬、湯、嬰兒食品以及飲品、奶昔。使用 Turbo 高速可達到最佳效果。

### 組裝與操作

- 將馬達機體 (4) 裝入攪拌軸 (6) 中，出現“喀”聲即為鎖緊的攪拌棒。
- 將攪拌棒放置到攪拌杯或盆中，然後按照上文說明啟動本產品。
- 溫和的上下移動攪拌棒，即可將食材攪拌至理想的濃度。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕 (5)，卸下馬達機體。

## 注意

- 如果直接在平底鍋中使用本產品攪拌食材，請先將鍋子從火爐上移開，確認液體非沸騰中，待稍微冷卻後再進行攪拌，以免高溫液體濺出燙傷皮膚。
- 請勿將攪拌棒放置在高溫的鍋子中與爐面上。

## 食譜範例：自製美乃滋（蛋黃醬）

### 材料：

250 克食用油（例如：葵花油）

1 個雞蛋再加 1 個蛋黃

1~2 湯匙的醋（大約 15 克）

鹽和胡椒

- 將所有食材（室溫）按照上述順序放入攪拌杯中。
- 將手持式攪拌棒放置於攪拌杯底部。以最高速進行攪拌，保持位置不變，直到食用油開始乳化。
- 無需關閉攪拌棒，慢慢上下移動攪拌混合，直至剩下的食用油充分乳化。
- 處理時間：1 分鐘（沙拉淋醬）、2 分鐘（更濃厚的沾醬）。

## 打蛋器（參考圖示 A）

打蛋器僅適用於打發奶油、打散蛋白、攪拌海綿蛋糕類的麵糊，以及已預拌好材料的甜點上。

### 組裝與操作

- 將打蛋器（7b）裝入齒輪箱（7a）中，再連接馬達機體（4）出現“喀”聲直至鎖緊。
- 將打蛋器放到碗中，然後啟動本產品。
- 使用完畢後，拔掉電源插頭，按下卸除按鈕（5），卸下馬達機體。然後將打蛋器從齒輪箱中拔出。

### 達到最佳效果的使用秘訣

- 以略微傾斜的角度手持打蛋器，並以順時針方向攪動食材。
- 為避免食材潑灑出來，請放慢動作並使用較深的容器或鍋子。
- 在打蛋器放入碗或其他容器後才啟動電源。
- 打散蛋白前，確認打蛋器與容器完全乾淨並且無油脂，一次最多打 4 個雞蛋。

## 食譜範例：鮮奶油霜

### 材料：

400 毫升冷藏鮮奶油（脂肪含量高於 30%，溫度 4~8°C）

- 開始時請使用低速，邊攪拌再邊使用旋轉調速器（1）來增速。
- 請務必使用新鮮鮮奶油才能攪拌出最理想的鮮奶油霜。

## 切碎器（參考圖示 B）

切碎器（9、10、11）十分適用於切碎肉類、硬起司、洋蔥、藥草、蒜、蔬菜、胡桃、堅果等食物。各切碎器的最大料理容量、建議料理時間與速度，請參考圖示 B。

- 《hc》切碎器（9）：適用於切細的作業，不適合處理肉類。
- 請留意裝入的食材量勿超過“最大”容量線。最長運作時間：量大的濕食材請勿超過 1 分鐘；乾燥或堅硬的食材請勿超過 30 秒。
- 《ca》與《bc》切碎器（10、11）：適用於較大量與較硬的食材。
- 《bc》切碎器（11）：可做多樣性的食物處理，例如：奶昔、飲品、麵糊、濃湯、碎冰等等。
- 請留意至少間隔 3 分鐘再進行下一次的運作。當發現馬達速度趨緩或出現強烈震動時，請馬上停止使用。

### 使用切碎器前

- 請預先將肉類、乳酪起司、洋蔥和胡蘿蔔等食材切成小塊。
- 去除藥草的莖和堅果的殼。
- 去除肉類中的骨頭、肌腱以及軟骨。
- 確認防滑墊（9d/10d/11e）連接在切碎盆底部。

### 組裝與操作

- 請小心取下刀片上的塑膠套。
- 注意！刀片（9b/10b/11b/11c）非常鋒利，取用時請握住刀片上部的塑膠部分並小心使用。
- 將刀片放置在切碎盆的中心軸（9c/10c/11d）上，輕輕旋轉將其鎖緊。
- 將食物放入切碎盆中，蓋上蓋子（9a/10a/11a）。
- 製作碎冰時，使用專用碎冰刀（11c），最多放置 7 個冰塊於切碎盆（11d）中。
- 連接馬達機體（4），直至鎖緊。
- 按下按鈕（2）或（3）開始切碎處理。

- 處理過程中，一手握著馬達機體，另一隻手固定切碎盆。
- 處理較硬的食材 ( 譬如：帕瑪森乾酪 ) 時，請使用全速。
- 使用完畢後，拔掉電源插頭，按下卸除按鈕 (5)，卸下馬達機體。
- 取下蓋子，小心地旋轉刀片將其取出，然後將盆中的食物倒出來。

### 注意

- 請勿使用裝有切碎刀的切碎器於極硬食材上，譬如：未剝殼的堅果、冰塊、咖啡豆、穀物、或是堅硬的香料 ( 例如：肉豆蔻 )，以免造成刀片損壞。
- 只有使用切碎器《bc》與專用碎冰刀 (11c) 才能進行碎冰塊的處理。
- 使用本產品製作濃湯時，請留意液體非沸騰中，並待液體稍微冷卻後再進行攪拌處理，以免高溫液體潑濺危險。
- 請勿將切碎盆等放入微波爐中。

### 食譜範例：蜂蜜西梅醬 ( 用作煎餅餡或外層裝飾物 )

#### 材料：

60 克去核西梅乾

90 克蜂蜜

4 毫升水 ( 可加香草精 )

- 將去核西梅乾與蜂蜜裝入切碎盆《hc》中。
- 加入 4 毫升水 ( 可加香草精 )。
- 使用最高速攪拌 13 秒。

### 維護和清洗 ( 參考圖示 C )

- 請在每次使用後使用中性清潔劑與水清潔本產品與配件。
- 每次清潔前請先拔掉電源插頭。
- 請勿將馬達機體 (4) 浸於任何液體中，僅可使用濕布擦拭清理。
- 上蓋 (10a/11a) 可以在流水下沖洗，但不可浸泡在水中，也不可以用洗碗機清洗。
- 其他配件都可用洗碗機清洗。請勿使用有腐蝕性的清潔用品，以免傷及產品。
- 可以將切碎盆底部的防滑墊取出徹底清洗。
- 處理有色素的食物 ( 例如：胡蘿蔔 )，可能會造成配件染色。請先以植物油擦拭掉這些部位後，再進行清洗。

### 保固與維修

購買德國百靈手持式攪拌棒產品享有兩年保固，保固期從購買日開始計算。詳細保固內容請參見保固卡，為維護您的維修權益，請妥善保管保固卡。

台灣總代理：

恆隆行貿易股份有限公司

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