

# BRAUN

## MultiQuick 7



Hand blender  
手持式攪拌棒

MQ 7038X  
MQ 7087X

English 9

中文 15

© Copyright 2018. All rights reserved

De'Longhi Braun Household GmbH

Carl-Ulrich-Straße 4

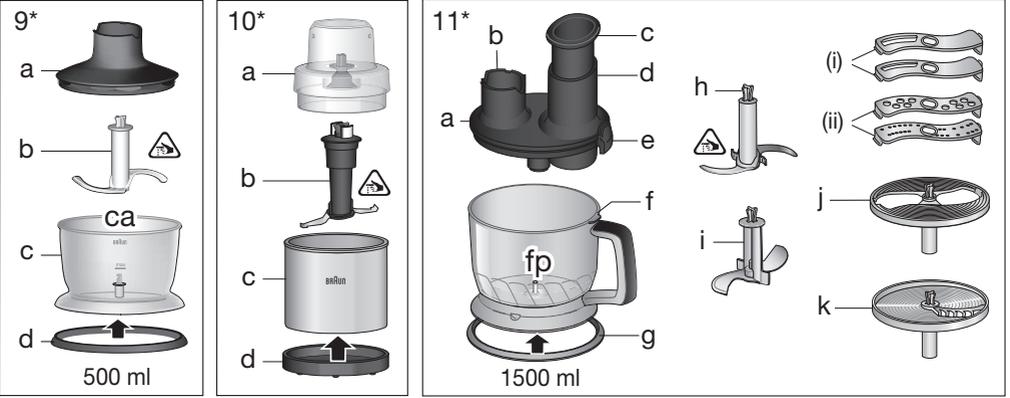
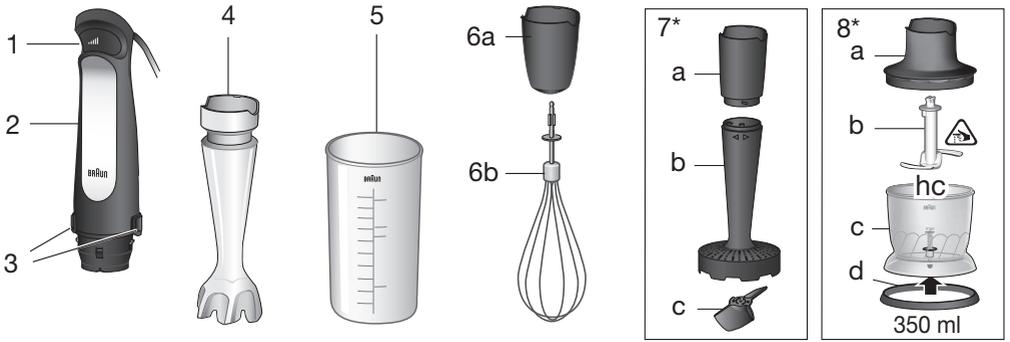
63263 Neu-Isenburg/Germany

5722114034/03.20

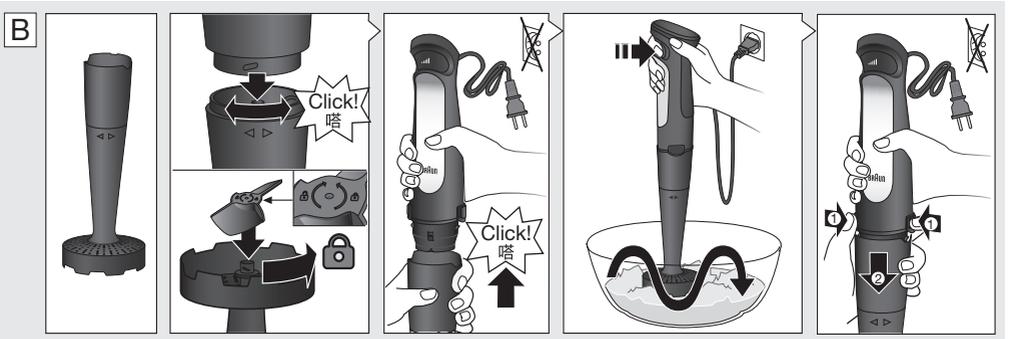
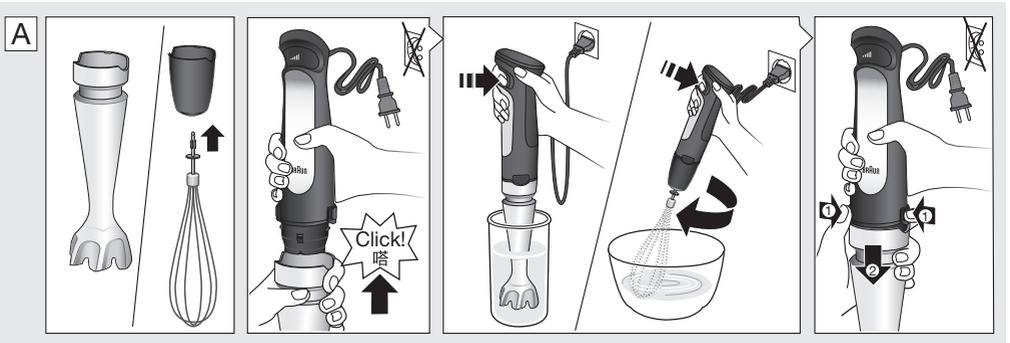
MQ 7038x-7087x

UK/TW

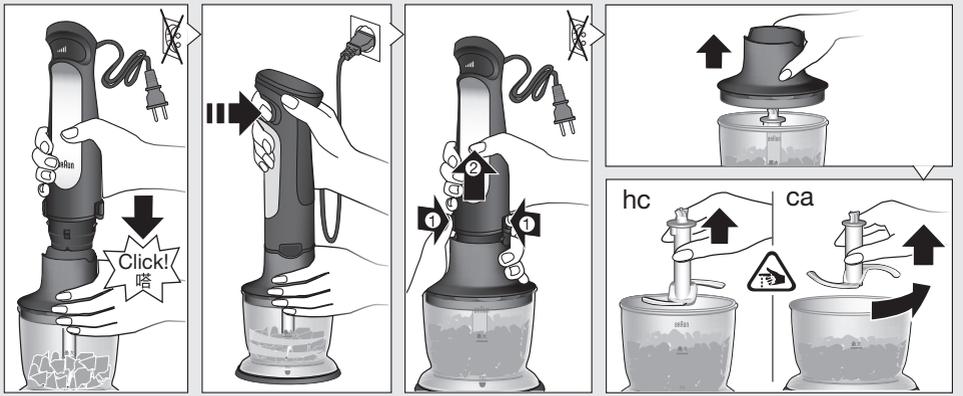
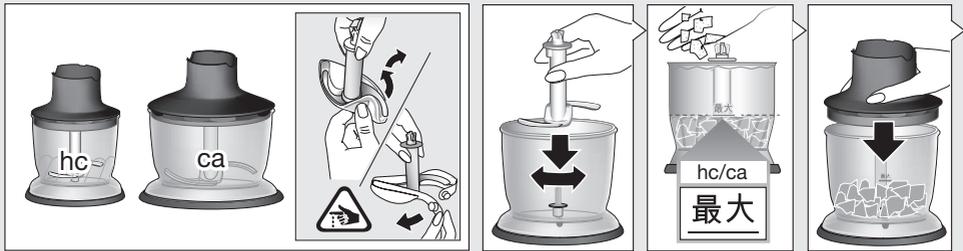




\*僅限特定機種 \* certain models only



C

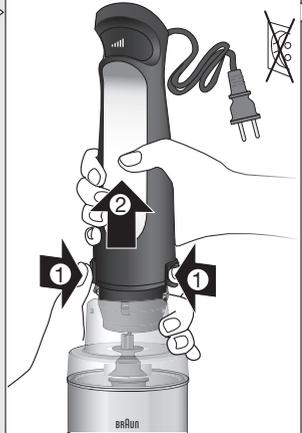
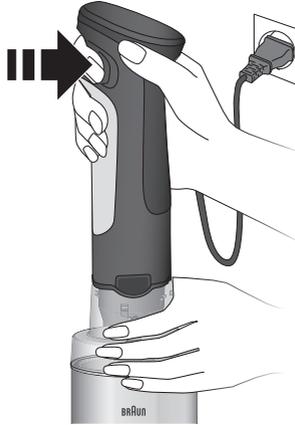
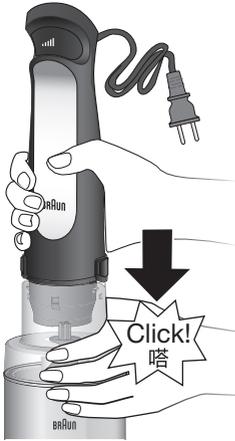


|               |  |       |      |       |      |   |      |      |       |
|---------------|--|-------|------|-------|------|---|------|------|-------|
|               |  |       |      |       |      |   |      |      |       |
| 350 ml        |  |       |      |       |      |   |      |      |       |
| 最大食物料理量 max.  |  | 100 g | 10 g | 90 g+ | 50 g | 7 | 80 g | 80 g | 100 g |
| 段速 speed      |  |       |      |       |      |   |      |      |       |
| 料理時間/秒 ⌚ sec. |  | 20    | 5    | 45    | 5    | 5 | 10   | 5    | 10    |



|               |       |       |      |       |    |       |       |       |
|---------------|-------|-------|------|-------|----|-------|-------|-------|
|               |       |       |      |       |    |       |       |       |
| 500 ml        |       |       |      |       |    |       |       |       |
| 最大食物料理量 max.  | 300 g | 200 g | 30 g | 200 g | 20 | 200 g | 300 g | 350 g |
| 段速 speed      |       |       |      |       |    |       |       |       |
| 料理時間/秒 ⌚ sec. | 15-30 | 30    | 20   | 10    | 20 | 15    | 25    | 30    |

D



最大食物  
料理量  
max.

70 g

30 g

20g/5l

60 g

40 g

90 g

130 g

60 g

100 g

30g

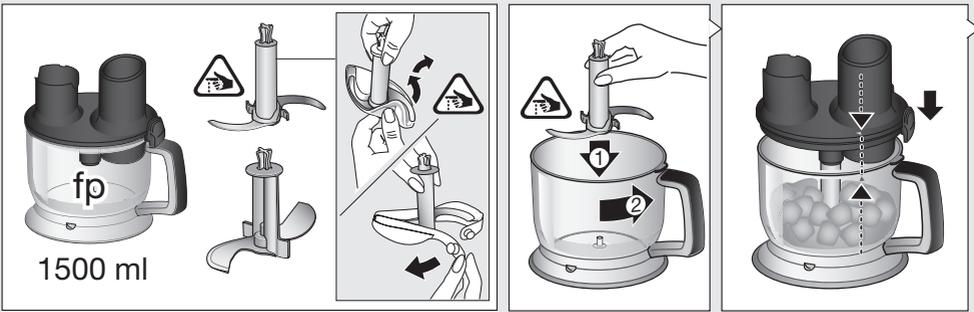
20 g

150 g

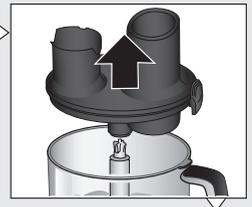
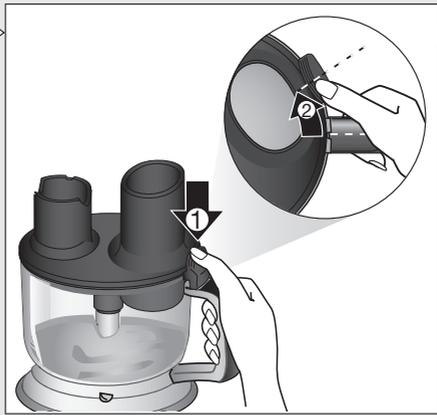
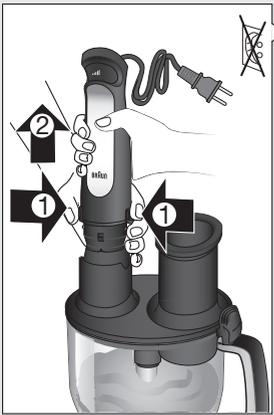
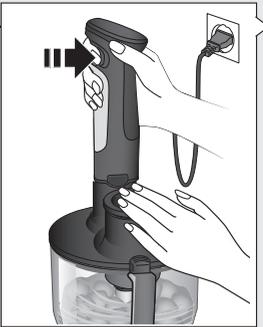
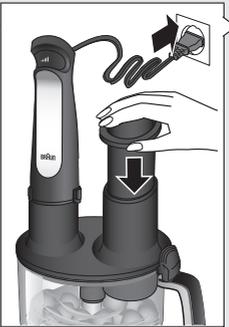
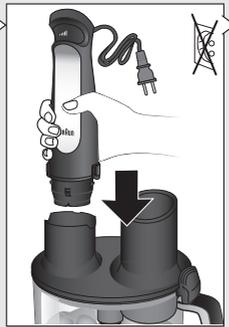
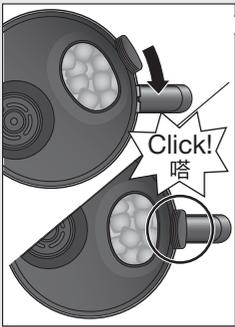
段速  
speed



E



1500 ml

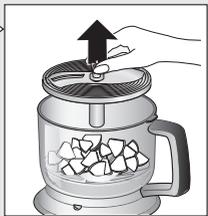
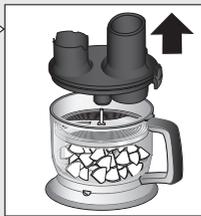
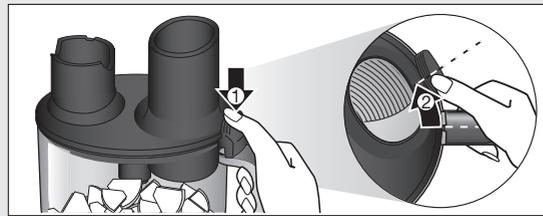
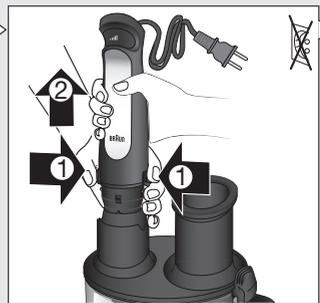
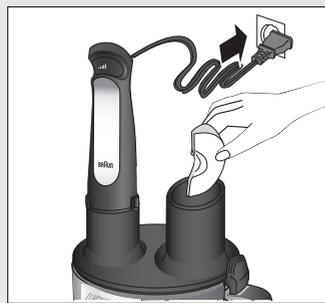
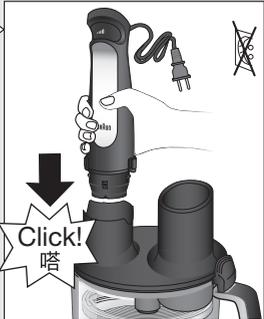
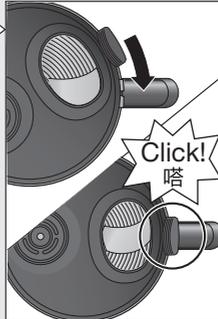
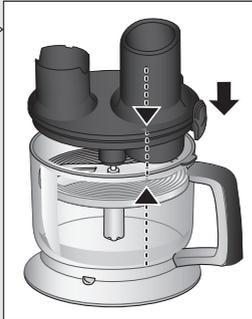
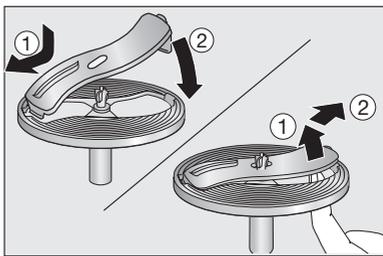


|                     |       |       |      |      |       |       |       |       |       |       |
|---------------------|-------|-------|------|------|-------|-------|-------|-------|-------|-------|
|                     |       |       |      |      |       |       |       |       |       |       |
|                     |       | 2 cm  | 2 cm |      |       |       |       |       |       |       |
| 最大食物<br>料理量<br>max. | 700 g | 500 g | 30 g | 30 g | 500 g | 500 g | 500 g | 400 g | 500 g | 500 g |
| 段速<br>speed         |       |       |      |      |       |       |       |       |       |       |
| 料理時間/秒<br>⌚ sec.    | 15-30 | 30-60 | 20   | 20   | 15    | 25    | 30-60 | 45-60 | 20    | 10    |

F



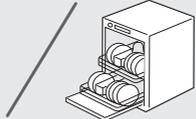
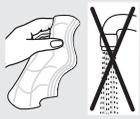
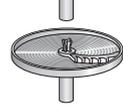
1500 ml



|  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |

段速 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 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.
- 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.
- Always switch off and unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- 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 Smartspeed switch / variable speeds
- 2 Motor part
- 3 EasyClick Plus release buttons
- 4 ActiveBlade shaft
- 5 Beaker
- 6 Whisk accessory
  - a Gearbox
  - b Whisk
- 7 Puree accessory
  - a Gearbox
  - b Puree shaft
  - c Paddle
- 8 350 ml chopper accessory «hc»
  - a Lid
  - b Chopping blade
  - c Chopper bowl
  - d Anti-slip rubber ring
- 9 500 ml chopper accessory «ca»
  - a Lid (with gear)
  - b Chopping blade
  - c Chopper bowl
  - d Anti-slip rubber ring
- 10 Coffee and Spice Grinder accessory
  - a Lid with coupling
  - b Grinder knife
  - c Bowl
  - d Anti-slip-base / lid
- 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)
  - k French fry disc

# How to Use the Appliance

## Smartspeed 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 Smartspeed switch (1) allows you to turn on the appliance and control the speed with one hand.

## ActiveBlade Shaft (A)

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 (4) 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 EasyClick Plus release buttons (3) to detach the ActiveBlade shaft.

### Caution

- Do not let liquids or ingredients 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 (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 Plus 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)

- 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 (B)

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 (7a) to the shaft (7b) by turning in a clockwise direction until it locks into place.

- Turn the puree accessory upside down and fit the paddle (7c) 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 Smartspeed switch and ensure the puree accessory has completely stopped turning before removing it from the food.
- After use, unplug the appliance. Remove the paddle (7c) by turning clockwise.
- Press the EasyClick Plus release buttons to detach the puree accessory from the motor part. Separate the gearbox from the shaft by turning counterclockwise.

#### 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 Smartspeed switch).
- Add the milk. Resume mashing for another 30 seconds.

## Chopper Accessory (C)

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

Use the «hc» chopper (8) for fine results. It is not suitable for meat.

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.

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

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 (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).
- Align the chopper with the motor part (2) 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 Plus release buttons (3) 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) 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.
- If using the appliance to puree 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 (fully press the Smartspeed switch).

## Coffee and Spice Grinder Accessory (D)

The grinder is perfectly suited for grinding any kind of dry spices or other ingredients, such as pepper, cloves, chili, coffee, rice, poppy seeds, sugar, dried sardines and shrimps.

For finest results, use the highest speed.:

### Assembly and Operation

- Make sure the anti-slip rubber base (10d) is attached to the bottom of the bowl.
- Always hold the grinder knife (10b) by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the grinder bowl (10c) and spin it slightly so that it drops down and locks into place.
- Fill the grinder with ingredients and put on the lid with coupling (10a).
- Grind ingredients to the desired consistency.
- When grinding is complete, unplug and press the EasyClick Plus release buttons to detach the motor part.
- Lift the lid up. Take out the blade before pouring out the contents of the grinder bowl.

### Caution

- Always just fill until max. line within the grinder.
- Only to be used for dry ingredients.
- Allow spices to cool down to room temperature before grinding.
- It is not recommended to grind corn, walnuts, baking chocolate, rock candy and hard cheese.
- Never place the grinder bowl in the microwave oven.

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

Maximum operation time for the grinder is 20 seconds.

## 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 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 (2) 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 EasyClick Plus release buttons (3) 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 F 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 Smartspeed 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 water 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 / French Fry (F)**

Use the fine and coarse shredding inserts (i) to shred foods such as apples, carrots, potatoes, beetroot, cabbage, hard cheese (like Parmesan). Use the French fry disc (11k) to prepare french fries.

Refer to the Processing Guide E for recommended speeds.

### **Assembly and Operation**

- For slicing and shredding 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 EasyClick Plus release buttons to detach the motor part.
- 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 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 (2) or gearboxes (6a, 7a) in water or any other liquid. Clean with a damp cloth only.
- The lid (9a/11a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- To reuse the grinder knife make sure that it is absolutely dry after cleaning.
- 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.

## **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.



## Troubleshooting Guide

| <b>Problem</b>                 | <b>Potential causes</b> | <b>Solution</b>  |
|--------------------------------|-------------------------|--|
| Hand blender does not operate. | No power                | "Check appliance is plugged in.<br>Check the fuse /circuit breaker in your home.<br>If none of the above contact Braun Service." |

# 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。

使用本產品前請仔細閱讀使用說明書。

- 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 智能調速鍵
- 2 馬達機體
- 3 拆卸按鈕
- 4 攪拌軸Active Blade(金屬軸與攪拌刀頭可上下移動)
- 5 攪拌杯
- 6 打蛋器配件
  - a 打蛋器齒輪箱/b 打蛋器

- 7 磨泥器
  - a 磨泥齒輪箱
  - b 磨泥軸
  - c 磨泥漿
- 8 350 毫升切碎器《hc》
  - a 上蓋
  - b 切碎刀
  - c 切碎盆
  - d 防滑墊
- 9 500 毫升切碎器《ca》
  - a 上蓋
  - b 切碎刀
  - c 切碎盆
  - d 防滑墊
- 10 咖啡及香料研磨器
  - a 上蓋
  - b 研磨刀
  - c 研磨碗
  - d 防滑墊(可當上蓋)
- 11 1500 毫升食物處理器《fp》
  - a 上蓋(含齒輪)
  - b 上蓋馬達接頭
  - c 推料棒
  - d 進料管
  - e 上蓋扣
  - f 食物處理碗
  - g 防滑墊
  - h 切碎刀
  - i 麵團刀
  - j 刀盤配件
    - (i)切片器(粗片/細片)
    - (ii)切絲器(粗絲/細絲)
  - k 薯條削切盤

# 如何使用本產品

## 智能調速鍵

僅需一鍵，即可調整任何想要的速度。按下的力道越大，速度越快，食物將處理得更均勻，達到更佳的攪拌和切碎效果。

單手操作：按下智能調速鍵(1)，即可單手啟動攪拌棒並控制速度。

## 攪拌軸 Active Blade (參考圖示 A)

本款手持式攪拌棒具有攪拌軸 Active Blade，使刀頭能夠直達容器底部。

- 刀頭的延伸長度會根據攪拌所按的力道調整，特別是攪打堅硬的食材(如水果和蔬菜)攪拌棒適合用於準備醬料、沙拉醬、濃湯、副食品、飲品、冰沙及果昔。
- 可使用最高段速達到最佳效果。

### 組裝與操作

- 將攪拌軸(4)組裝上馬達機體至喀拉一聲。
- 將攪拌軸放入待攪拌食物中，啟動攪拌棒。
- 攪拌過程中，上下移動均勻地攪打食物，攪拌軸會根據使用的壓力下降，使刀片向下延伸。
- 使用完畢後，請拔掉電源插頭，按下 EasyClick 拆卸按鈕(3)，取下攪拌軸。

### 注意

- 液體或食材不要超過攪拌軸的綠線。
- 如需直接在平底鍋或其他鍋中將高溫食物搗成泥，請先將鍋子移開熱源。請勿處理沸騰的液體，待高溫食物稍微冷卻後再處理，避免燙傷。
- 不使用攪拌棒時，請勿將其放置在爐台上的熱鍋內。
- 請勿讓攪拌軸刮到鍋子的底部。

### 食譜範例：自製美乃滋(蛋黃醬)

食用油(例如葵花油)250 克

雞蛋 1 顆

蛋黃 1 顆

醋 1-2 大匙

鹽、胡椒 適量

- 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，直到食用油開始乳化。
- 攪拌棒持續運轉，慢慢上下移動攪拌混合，至剩下的食用油充分乳化。
- 處理時間：1 分鐘(沙拉醬)、2 分鐘(更濃厚的沾醬)。

## 打蛋器配件(參考圖示 A)

打蛋器僅適用於打發奶油、打發蛋白、攪拌海綿蛋糕類的麵糊。

### 組裝與操作

- 將打蛋器(6b)裝入齒輪箱(6a)中，再裝上馬達機體，出現“喀”聲直至鎖緊。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕卸下馬達機體。然後將打蛋器從齒輪中拔出。

### 達到最佳效果的使用秘訣

- 以略微傾斜的角度手持打蛋器，並以順時針方向攪拌食材。
- 為避免食材噴濺，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。
- 打發蛋白前，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

冷藏鮮奶油 400 毫升

(脂肪含量高於30%，溫度4~8°C)

- 開始時請使用低速，邊攪拌邊使用智能調速鍵(1)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。

## 磨泥器(參考圖示 B)

磨泥配件可用於已煮過的蔬果例如馬鈴薯、地瓜、番茄、李子及蘋果。

### 使用前

請勿使用在堅硬或未煮熟的食物，以免損壞磨泥器。

請移除食物中較堅硬的部分，煮過後並瀝乾再進行磨泥。

### 組裝與操作

- 將齒輪箱(7a)裝入磨泥齒軸(7b)中，以順時針方向卡緊。
- 將磨泥齒軸反過來，磨泥漿以逆時針方向裝上。(若齒輪箱沒有安裝正確，則磨泥漿亦無法固定)
- 將磨泥器與馬達機體組合，出現“喀”聲直至鎖緊，後插上電源。
- 將磨泥器放入欲打的食材中並啟動。
- 慢慢上下移動磨泥器打到想要的質地。
- 取出磨泥器前，請停止智能調速鍵並確保磨泥漿已停止轉動。

- 使用完畢後，拔掉電源插頭。以順時針放下磨泥槳。
- 卸下馬達機體，然後將磨泥軸從齒輪箱中拔出。

### 注意

- 請勿在加熱的鍋中使用磨泥器。
- 請將鍋子遠離火源並待其冷卻再使用此配件。
- 請將鍋子或碗移至平穩的檯面上。
- 使用中或使用後請勿用磨泥器敲打炊具。可使用刮刀刮掉磨泥器上的食物。
- 為了達到最佳的效果，磨泥的食物份量建議不超過容器的一半。
- 避免持續使用，建議操作一組食材後可讓攪拌棒休息(約4分鐘)，再繼續下一個食物磨泥。

### 食譜範例：馬鈴薯泥

馬鈴薯(煮熟) 1公斤

溫牛奶 200毫升

- 將馬鈴薯放入碗中，用攪拌棒磨泥30秒(智能調速鍵按壓3/4)
- 加入牛奶，攪打30秒即完成。

## 切碎器(參考圖示 C)

切碎器(8/9) 適用於切碎硬起司、洋蔥、香料、蒜頭、蔬菜、堅果或餅乾麵糰等食材。

- 《hc》切碎器 (8)：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：量大的濕性食材請勿超過1分鐘；乾燥或堅硬的食材請勿超過30秒。
- 《ca》切碎器 (9)：適用於較大量與較硬的食材。
- 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。
- 各切碎器的最大料理容量、建議料理時間與段速，請參考圖示C。

### 使用切碎器前

- 請預先將食材切成小塊，較容易切碎。
- 若需切碎肉類，請去除肉類中的骨頭、肌腱以及軟骨。
- 確認防滑墊(8d/9d)有安裝在切碎盆底部。

### 組裝與操作

- 請小心取下刀片上的塑膠套。
- 刀片 (8b/9b)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 (8c/9c)，輕輕旋轉將其鎖緊。
- 將食物放入切碎盆中，蓋上蓋子(8a/9a)。
- 連接馬達機體 (2)，直至鎖緊。
- 按下按鈕開始切碎處理。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(例如：帕瑪森起司)時，請使用全速。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕 (3)，卸下馬達機體。
- 取下蓋子，小心地旋轉刀片將其取出，然後再將盆中的食物倒出來。

### 注意

- 請勿使用裝有切碎刀的切碎器(8/9)於極硬的食材上，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。
- 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，以免高溫液體潑濺危險。
- 請勿將切碎盆等放入微波爐中。

### 《hc》食譜範例：蜂蜜西梅醬

(用於煎餅餡或外層裝飾物)

材料：

去核西梅乾 60克

蜂蜜 90克

水(香草口味) 4毫升

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

## 咖啡及香料研磨器(參考圖示 D)

研磨器適用於任何的乾粉及其他食材如胡椒、丁香、辣椒、米、罌粟籽、糖、沙丁魚乾、蝦子。為了達到最佳研磨效果，請使用最高段速進行研磨。

### 組裝與操作

- 確認防滑墊(10d)有安裝在研磨碗底部。
- 拿研磨刀(10b)時請拿上方塑膠處。
- 放置研磨刀於研磨碗(10c)的中心並固定。
- 將須研磨的食材倒入碗中，並且蓋上蓋子(10a)
- 將食材研磨至想要的粗細度。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕(3)，卸下馬達機體。
- 取下蓋子，小心地旋轉刀片將其取出，然後再將碗中的食材倒出來。

### 注意

- 請勿超過研磨器標示的最大容量。
- 只能使用在乾燥的食材上。
- 研磨前請確保食材(如香料)為室溫狀態。
- 不建議研磨玉米、核桃、烘焙巧克力、冰糖和硬起司。
- 請勿將研磨碗等放入微波爐中。
- 請參照食物最大研磨量操作(圖示D)
- 持續操作時間不得超過20秒。

## 食物處理器(參考圖示 E/F)

食物處理器(11)可用於

- 切碎、攪拌、混和麵糊
- 揉麵團(麵粉最大量250克)
- 切片、切絲、製作薯條

### 切碎(E)

使用切碎刀片(11h)，切碎肉類、硬質起司、洋蔥、香料、蒜頭、蔬菜、麵包、餅乾和堅果類。

各切碎器最大料理容量、建議時間與段速，請參考圖示E。

### 使用前

- 預先將食材切小塊，更容易切碎。
- 移除肉類上的骨頭、軟骨、筋條肌腱等，避免損傷刀片。
- 移除香料上方具有梗之處及堅果的殼。
- 請確認防滑墊(11g)已安裝在食物處理器底部。

### 組裝與操作

- 小心移除刀片上的塑膠膜。
- 切碎刀片(11h)相當鋒利，請握住上方塑膠部分小心取出。
- 將切碎刀片放入食物處理碗(11f)的中心點，並下壓、轉緊，確認刀片固定在正確位置。
- 請將食物放入碗中，並將碗蓋(11a)扣上蓋扣(11e)。
- 順時針轉動扣緊蓋子，讓鎖扣緊扣鎖點。
- 裝入馬達機體(2)，對準馬達接頭(11b)，直到與機身扣緊為止。
- 將推料棒(11c)放入進料管(11d)內。
- 啟動食物處理器，一手握馬達機體，並確保食物處理碗是固定的。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕(3)，卸下馬達機體(2)。
- 上蓋以逆時針方向旋轉開啟，並小心移除刀片後，再把內容物倒出。

### 注意

- 勿使用食物處理配件來處理極為堅硬的食物，如：沒有去殼的堅果、冰塊、咖啡豆、穀物、或是堅硬的香料（例：肉豆蔻）。堅硬食材可能會造成刀片損傷。
- 勿將食物處理碗放入微波爐中。

也可以使用切碎刀片(11h)來混合如煎餅麵糊或是蛋糕糊，麵粉最大量為 250 克。

### 食譜示範：鬆餅麵糊

鮮奶 375 毫升  
中筋麵粉 250 克  
雞蛋 2 顆

- 依序加入鮮奶、中筋麵粉及蛋至碗中
- 使用「高速」模式，讓所有食材充分混合，直到滑順。

### 揉麵團(E)

可使用麵團刀(11i)揉出理想中的酵母麵團，或是香酥派皮。

### 組裝與操作

- 將麵團刀放入食物處理碗底部(11f)，並施力下壓、轉緊，確認刀片以固定在正確位置。
- 將麵粉（最大量 250 克）倒入碗中，並加入其他食材(液體除外)。
- 啟動機器，以 3/4 力道按壓智能調速鍵。
- 透過進料管，加入液態食材。

注意：揉麵團最長時間：1 分鐘；接著停機冷卻 10 分鐘。

### 食譜示範：披薩麵糰

中筋麵粉 250 克  
食鹽 1/2 小匙  
乾酵母 1/2 小匙  
橄欖油 5 大匙  
溫水 150 毫升

- 將所有食材（溫水除外），放入碗中，並開始攪拌。
- 持續攪拌麵糰，並沿著進料管，倒入溫水。

### 食譜示範：塔皮

中筋麵粉 250 克  
無鹽奶油 170 克（建議使用冷藏奶油，小塊狀）  
糖 80 克  
香草糖 1 匙  
雞蛋 1 顆  
鹽 1 小撮

- 將奶油和糖放進時物處理碗中，並開始攪拌。（為達最佳揉麵團效果，建議使用冷藏奶油。）
- 接著加入麵粉與其他材料。
- 麵團會因過分攪拌越來越軟。當看到麵團已經逐漸成團，就可以停止攪拌。
- 麵團靜置冰箱冷藏 1.5 小時，接著再取出整形。

### 切片／切絲／切薯條(F)

使用切片刀盤切片蔬果如蘋果、胡蘿蔔、馬鈴薯、甜菜根、高麗菜、硬質起司（例：帕瑪森起司），也可以利用薯條削切刀盤來製作薯條。

建議段速，請參考圖示 F。

### 組裝與操作

- 將切片刀盤放入刀片架(11j)，並固定在正確位置。接著將組裝好的刀片架，放入食物處理碗底部，並旋緊固定。
- 接著蓋上附有鎖扣的蓋子，扣緊蓋子並順時針轉動，讓鎖扣扣緊鎖點。
- 將馬達機體裝上上蓋馬達接頭，直到與機身扣緊為止。
- 插上電源，將食材放入進料管中，並按下智能調速鍵啟動。
- 為了切出完美的薯條，在啟動馬達之前，由進料管放入 3-4 顆馬鈴薯（視大小而有不同差異），再啟動攪拌棒。
- 在運轉過程中，請使用推料棒處理食材。
- 使用完畢後，拔掉電源插頭，按下拆卸按鈕，卸下馬達機體。
- 按壓上蓋鎖扣，並逆時針旋開。
- 取下上蓋，並取出刀片架或薯條削切盤，再倒出碗內的食材。刀片架移除前請稍轉動並將其取出。
- 刀片移除，請輕推刀片底部，即可將刀片與刀片架分離。

## 維護和清洗(參考圖示 G)

- 請在每次使用後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(2)及齒輪上蓋(6a,7a)浸於任何液體中，僅可使用濕布擦拭清理。
- 上蓋 (9a/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。
- 使用研磨刀片前請確保刀片是乾燥的。
- 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下清洗。
- 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。

## 保固和維修

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

114 台北市內湖區洲子街 88 號 7 樓服務專線：

0800 251 209 [www.hengstyle.com](http://www.hengstyle.com)

## 故障排除

|      |  |
|------|--|
| 問題   | 手持式攪拌棒無法運轉   |
| 原因   | 沒有電源   |
| 解決方法 | <ol style="list-style-type: none"><li>1. 檢查是否有插上電源</li><li>2. 檢查家中的保險絲/斷路器。</li><li>3. 聯繫恆隆行客服單位</li></ol> |

# 限用物質含有情況標示聲明書

| 設備名稱：德國百靈7系列手持式攪拌棒，型號（型式）：MQ7038X, MQ7087X<br>Equipment name Type designation (Type) |  |               |               |  |                                    |  |
|--|--|---------------|---------------|--|------------------------------------|--|
| 單元 Unit  | 限用物質及其化學符號<br>Restricted substances and its chemical symbols |               |               |  |                                    |  |
|  | 鉛Lead (Pb)   | 汞Mercury (Hg) | 鎘Cadmium (Cd) | 六價鉻Hexavalent chromium (Cr <sup>+6</sup> ) | 多溴聯苯Polybrominated biphenyls (PBB) | 多溴二苯醚Polybrominated diphenyl ethers (PBDE) |
| 電源線組、電源線材  | ○  | ○             | ○             | ○  | ○                                  | ○  |
| 電路板組件  | —  | ○             | ○             | ○  | ○                                  | ○  |
| 馬達組件   | ○  | ○             | ○             | ○  | ○                                  | ○  |
| 開關、電容、保險絲  | ○  | ○             | ○             | ○  | ○                                  | ○  |
| 容器、刀片、攪拌器、塑膠、金屬組件  | ○  | ○             | ○             | ○  | ○                                  | ○  |

備考1. “超出0.1 wt %”及“超出0.01 wt %”係指限用物質之百分比含量超出百分比含量基準值。  
Note 1: “Exceeding 0.1 wt %” and “exceeding 0.01 wt %” indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.

備考2. “○”係指該項限用物質之百分比含量未超出百分比含量基準值。  
Note 2: “○” indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.

備考3. “—”係指該項限用物質為排除項目。  
Note 3: The “—” indicates that the restricted substance corresponds to the exemption.





