

BRAUN

MultiMix 5



Type 4645

型号4645

打蛋器

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HM 5100

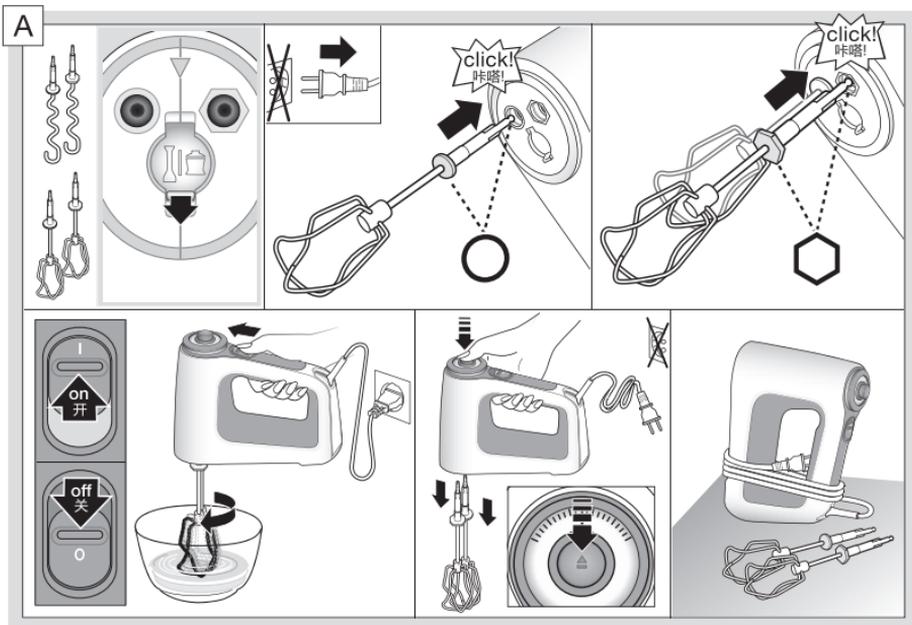
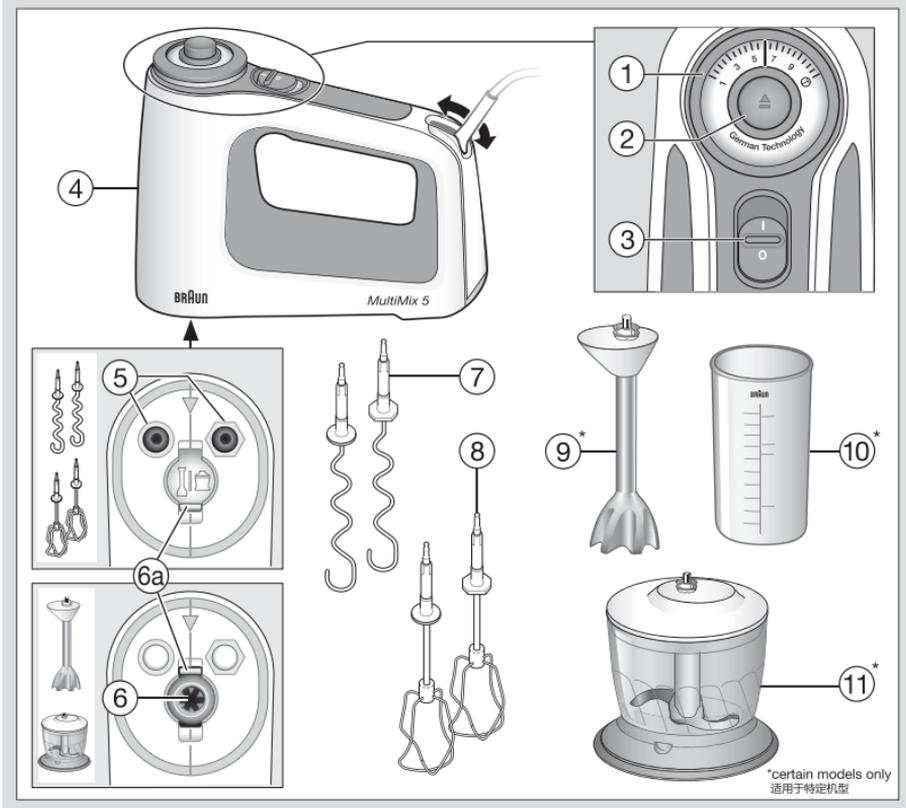
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中文 9

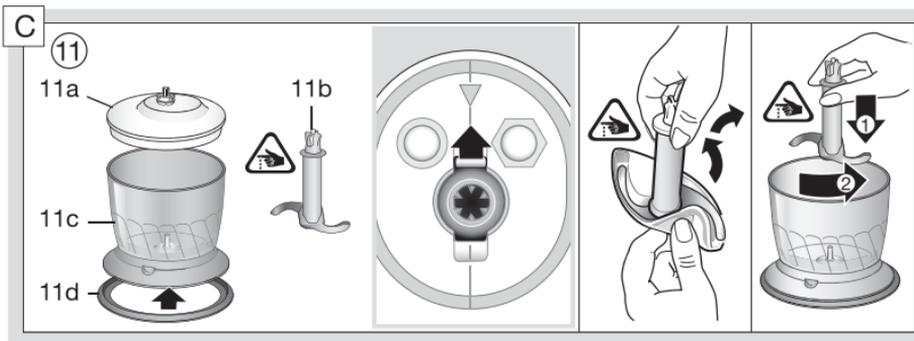
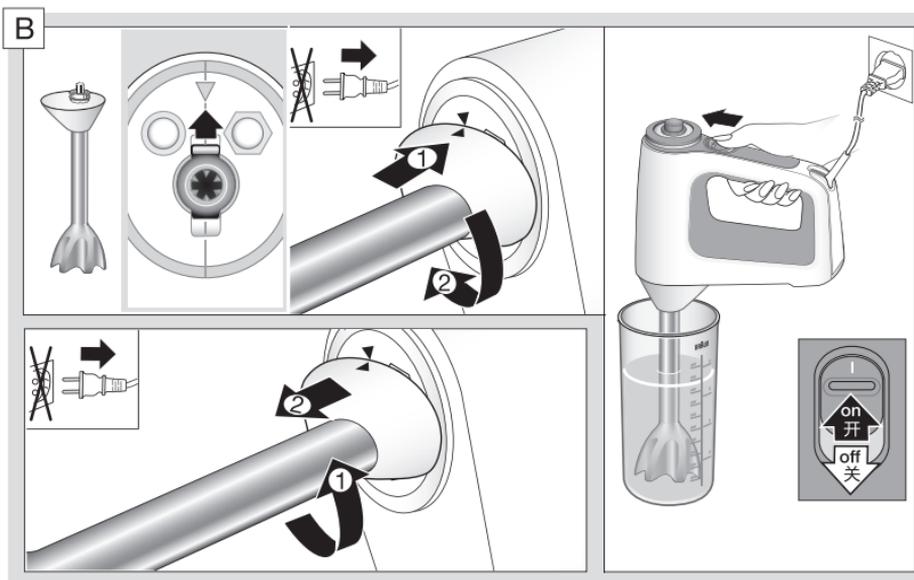
De'Longhi Braun Household GmbH
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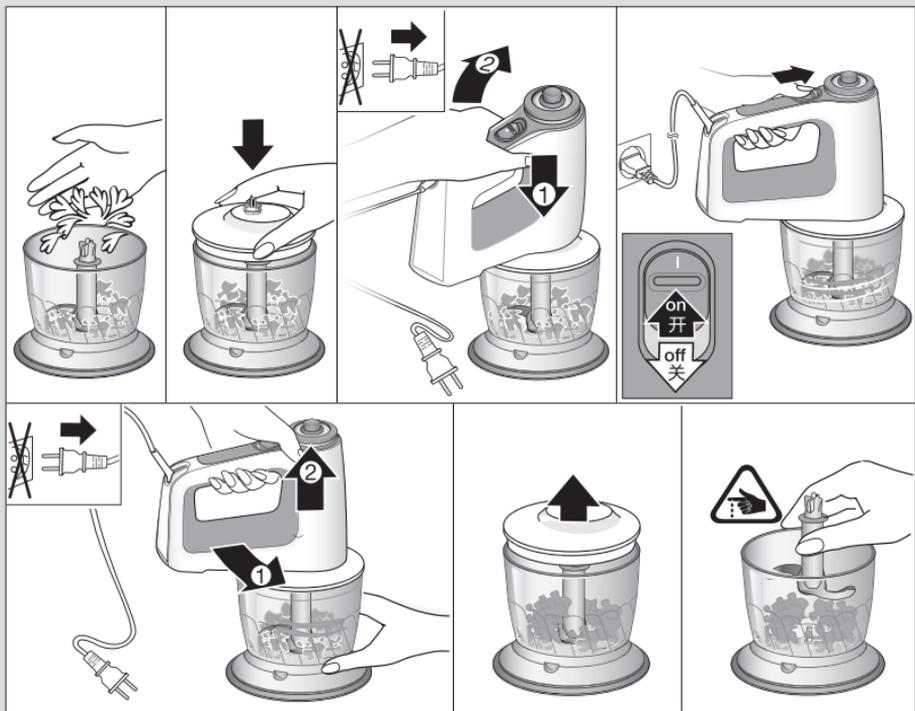
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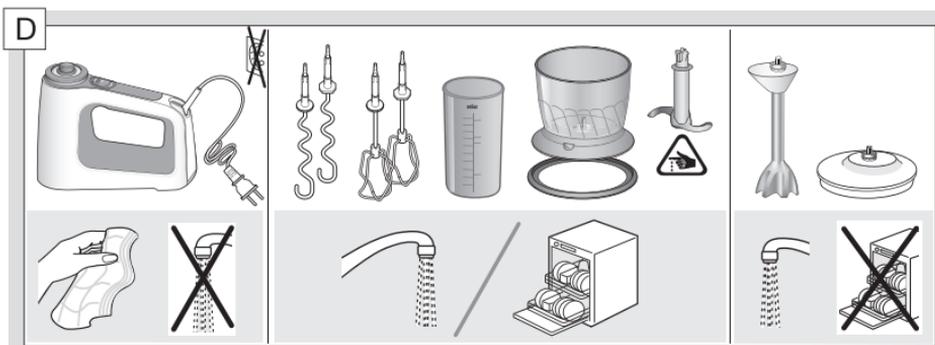


料理指南A							
	生奶油 4...8°C 	鸡蛋 	蛋糕混合物 	土豆泥 	面包 	饼干 	意大利面 
最大食物料理量/ max.	600 g	7 	500 g	1000 g	500 g	500 g	500 g
所需时间/分钟  Min.	5-6	3	5	3	5	5	4
	1-9	1-  1-高速档	1-  1-高速档	1-  1-高速档	5-  5-高速档	1-  1-高速档	1-  1-高速档





料理指南C	牛肉 	Parmesan 帕尔马干酪 	西芹 	洋葱 	大蒜 	胡萝卜 	胡桃 	坚果
	 1cm	 1cm						
最大食物料理量 max.	300 g	200 g	30 g	200 g	4x 20 g	200 g	300 g	350 g
所需时间/秒 sec.	15	20-25	20	5-8	5-8	12-15	15-22	20-25
	Ⓡ 高速档	Ⓡ 高速档	Ⓡ 高速档	1	7	5	5档+Ⓡ高速档 5秒	5档+Ⓡ高速档 5秒



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.
- 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.

- This appliance is designed for household use only and for processing normal household quantities.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks and dough hooks operation to prevent personal injury. Do not contact moving parts during operation.
- Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the bottom of the appliance.
- Please clean all parts before first use or as required, following the instructions in the Care and Cleaning section.

Parts and Accessories

- 1 Speed selector
- 2 Ejection button
- 3 On/off switch (I = on, 0 = off)
- 4 Motor part
- 5 Outlets for whisks / dough hooks
- 6 Outlet for Hand blender attachment / chopper attachment
 - a Slider
- 7 Dough hooks
- 8 Whisks
- 9 Hand blender attachment
- 10 Beaker
- 11 Chopper attachment
 - a Chopper lid (with gear box)
 - b Blade
 - c Chopper bowl
 - d Anti-slip ring

Using the Hand Mixer (A)

The dough hooks are perfectly suited for kneading yeast dough, pasta dough, pastries, as well as for mixing heavy minced meat doughs. Use the whisks

for mixing cake mixtures, sponges and mashed potatoes, as well as for whipping cream (minimum 100 ml cream), egg whites and creamy ingredients.

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

Assembly and Operation

- Position the slider (6a) as illustrated and insert the dough hooks (7) or whisks (8).
- Put the ingredients into a bowl.
- Depending on the application, select speed (1 ... turbo) by turning the speed selector (1). To avoid splashing always start with a low speed setting, and then slowly increase the speed while operating.
- Slide the on/off switch (3) forth and back to turn the appliance on and off.
- After use, unplug the appliance and eject the dough hooks or whisks by pressing the ejection button (2).

Tips for best results

- To obtain optimum results when making cake mixtures etc. all ingredients should have the same temperature. Butter, eggs, etc. should be removed from the refrigerator some time before they are being used.
- Whipped cream has more volume, if the cream is well chilled before being whipped.
- Mashed potatoes will become more creamy, if all ingredients are being used as hot as possible (e.g. potatoes immediately after boiling).

Recipe Example: Cake mixture

200 g butter or margarine
200 g sugar
7 g vanilla sugar
4 eggs
500 g plain flour
1 pinch salt
15 g baking powder
250 ml milk

- Put butter or margarine, sugar and vanilla sugar into the bowl. Start slowly and speed up to turbo mixing.
- Add eggs and continue mixing until a creamy consistency is reached. Start slowly and speed up to turbo mixing.
- Add the rest of the ingredients and mix from medium to maximum speed until everything is even.

Recipe Example: Yeast dough

500 g plain flour
7 g dried yeast
80 g sugar
1 egg
1 pinch salt
250 ml lukewarm milk
100 g butter or Margarine

- Put flour and dried yeast into the bowl. Add the rest of the ingredients.
- Choose medium speed and knead to a smooth dough.

Hand Blender Attachment (B)

The hand blender attachment blends and mixes fast and easily. Use it to make sauces, soups, smoothies, mayonnaise, dietary and baby food.

Assembly and Operation

- Position the slider (6a) as illustrated. Insert the hand blender attachment (9) into the opening so that the marking on the hand blender attachment aligns with the marking on the motor part. Then turn the hand blender attachment 90° clockwise, until it locks.
- Insert the hand blender attachment vertically into the vessel, before switching on the appliance. The hand blender may not be immersed more than 2/3 of the shaft.
- For fastest and finest blending results use the turbo speed setting.
- Slide the on/off switch to the front and hold it in the position as long as you operate the hand blender attachment.
- When blending directly in the saucepan while cooking, remove the pan from the stove first to protect your hand blender attachment from overheating.
- To turn off the appliance, release the on/off switch, before taking the shaft out of the vessel, then unplug.
- To remove the hand blender attachment turn it 90° anti-clockwise and pull it off.

Caution

- The beaker (10) may be used only with the hand blender attachment for processing smaller quantities. It should not be used with the whisks.

Chopper Attachment (C)

The chopper attachment is perfectly suited for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, hazelnuts, almonds etc.

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

Before Use

- When chopping cooked food, allow it to cool down for a few minutes before putting it into the chopper bowl.
- Pre-cut meat, cheese, onions, garlic, carrots (see table on page 5), remove stalks from herbs, un-shell nuts and remove bones, tendons and gristle from meat.
- Always make sure that the anti-slip ring (11d) is attached to the bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade (11b). The blade is very sharp! Always hold it by the upper plastic part.
- Place the blade on the center pin of the chopper bowl. Press it down and give it a turn so it locks into place.
- Fill the chopper with food and put on the lid (11a)
- Position the slider (6a) as illustrated and insert the pin of the chopper lid into it, so that the marking on the chopper lid aligns with the marking on the motor part. Then turn the motor part 90° clockwise, until it locks.
- Slide the on/off switch to the front and hold it in the on position as long as you operate your chopper attachment.
- Turn the appliance off by releasing the on/off switch and unplug it, before you start disassembling.
- To remove the motor part hold the chopper attachment with one hand, turn the motor part 90° anti-clockwise and lift it off.
- Remove the blade insert with a slight turn, then pull it off before you remove the processed food from the chopper bowl.

Caution

- Do not chop extremely hard food, such as ice cubes, nutmeg, coffee beans or grains.

Recipe Example: Vanilla-Honey-Prunes
(as a pancake stuffing or spread):

250 g Prunes

350 g Creamy honey

- Fill the chopper bowl with prunes and pour creamy honey over them.
- Let it rest for 24 hours in refrigerator at 3°C.
- Add 200 ml water (vanilla-flavoured).
- Chop 1,5 seconds at Turbo speed.

Care and Cleaning (D)

- Unplug the appliance before cleaning.
- The motor part (4) should be cleaned with a damp cloth only. Do not immerse it in water or hold it under running water.
- The hand blender attachment (9) and the chopper lid (11a) can only be cleaned under running water. Do not immerse them in water.
- All other parts can be cleaned in the dishwasher. Do not use abrasive cleaners that could scratch the surface.
- 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.



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



我们的产品设计优异、功能完备、质量可靠，满足高标准要求。希望您对新款博朗产品满意。

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者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。
- 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。
- 无人看管时或安装、拆卸、清洗及收藏本产品时，请始终关掉开关或拔掉插头。
- 本产品仅限于家用，适合处理普通家庭量的食物。
- 本机运作时，请勿让双手、头发、衣服、刮铲以及其他器皿接触到打蛋桨和和面桨，谨防受伤。切勿接触正在运作的配件。
- 通电前，请确保电源电压与产品底部标注的电压一致。
- 切勿将机器浸入水中。
- 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。

组件和配件

- 速度旋钮
- 释放按钮
- 开关按钮（I=开，O=关）

- 电机部分
- 打蛋器和和面桨接口
- 手持式搅拌机配件/切碎器配件接口滑块
- 和面桨
- 打蛋桨
- 手持式搅拌机配件
- 搅拌杯
- 切碎器配件(参考图示C)
 - 切碎器罩盖(带齿轮箱)
 - 切碎刀
 - 切碎钵
 - 防滑垫

HM5100不包含9、10、11配件

如何使用打蛋器(图示A)

和面桨可用来制作发酵面团、意面面团、点心糕点以及搅拌肉馅面团。打蛋桨可用来搅拌蛋糕料、制作海绵蛋糕和土豆泥,也可用来打发奶油(至少100毫升奶油)、蛋白和搅拌乳状配料。

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A》。

组装和操作

- 根据插图说明放置滑块（6a），插入和面桨（7）或打蛋桨（8）。
- 把食材放入碗里。
- 根据处理的对象，旋转速度旋钮(1)选择速度（从1档到Ⓜ高速档）。为避免飞溅,启动本机时,请先将速度设置在较低档位,再慢慢调高速度。
- 前后滑动开关按钮（3）可以开启和关闭设备。
- 使用完毕后，拔掉插头，按下释放按钮（2）取出和面桨或打蛋桨。

如何实现最佳处理效果

- 在制作蛋糕混合料或其他食物时，为实现更好效果，请确保所有配料的温度一致。使用黄油或鸡蛋等冷藏食材前，需提前从冰箱里拿出放置至常温。
- 奶油适度冷藏后，打发效果更佳。

- 制作马铃薯泥，如果所有的食材在处理时都处于较高温度（例如，刚煮好的土豆），土豆泥会更细腻。

食谱实例：蛋糕混合物

200克黄油或人造黄油

200克糖

7克香草糖

4个鸡蛋

500克纯面粉

1小撮盐

15克发酵粉

250毫升牛奶

- 把黄油或人造黄油、糖、香草糖放入碗里。开始时慢速操作，慢慢加速到T高速档搅拌。

- 加入鸡蛋后继续搅拌，直至看到均匀细腻的效果。开始时慢速操作，慢慢加速到T高速档搅拌。

- 把剩下的食材都加入碗里，从中速(5档)增加到①高速档，直至所有食材搅拌均匀。

食谱实例：酵母面团

500克纯面粉

7克干酵母

80克糖

1个鸡蛋

1小撮盐

250毫升温牛奶

100克黄油或人造黄油

- 把面粉和干酵母倒入碗里。

加入剩余的食材。

- 选择中等速度(5档)，搅拌直至形成光滑的面团。

手持式搅拌机配件（图示B）

- 手持式搅拌机配件能够轻松快速地搅拌混合物，适用于制备调味酱、汤类、冰沙、蛋黄酱、保健食品、婴儿食品等。

组装和操作

- 按照插图说明推开滑块（6a）。

将手持式搅拌机配件（9）插入开口，使搅拌机配件上的标记和电机部分的标记对齐，然后将搅拌机配件往顺时针方向旋转90°直至锁紧。

- 将手持式搅拌机配件垂直插入容器中，然后开启设备。搅拌轴被食材淹没的部分不能超过三分之二。

- 使用T高速档可以实现最快最均匀的搅拌效果。

- 将开关按钮滑到前方，使用手持式搅拌机配件的过程中使之始终保持在该位置。

- 烹饪过程中，如要在平底锅中直接搅拌食物，请先将锅从火炉上移开，以免手持式搅拌机配件温度过高。

- 将开关按钮滑到后方以关闭设备，后将手持式搅拌机配件(9)从容器中取出，拔掉插头。

- 将手持式搅拌机配件往逆时针方向旋转90°取下。

注意

- 搅拌杯（10）只能和手持式搅拌机配件搭配处理少量的食物，不能和打蛋桨搭配使用。

切碎器配件（图示C）

切碎器十分适用于切碎肉类、奶酪、洋葱、药草、蒜、胡萝卜、胡桃、榛子、杏仁等食物。

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》。

使用切碎器前

- 处理熟食前，等熟食冷却几分钟后放入切碎钵中。

- 请预先将肉类、奶酪、洋葱、蒜、胡萝卜（参阅料理指南C）切成小块，去掉药草的茎、坚果的壳以及肉类中的骨头、肌腱和软骨。

- 确保防滑垫（11d）始终放置在切碎钵底部。

组装和操作

- 请小心取下刀片(11b)上的塑料套。刀片非常锋利！取用时始终握住刀片上部的塑料部分。
- 将刀片放置在切碎钵的中心销上，按下并轻轻旋转，将其锁紧。
- 将食物放入切碎钵中，盖上罩盖(11a)
- 按照插图说明放置滑块(6a)，将切碎器罩盖的销插入，使罩盖上的标记和电机部分的标记对齐，然后将电机部分往顺时针方向旋转90°直至锁紧。
- 将开关按钮滑到前方，使用切碎器配件的过程中使之保持在该位置。
- 将开关按钮滑到后方以关闭设备，拔掉插头后再开始拆卸。
- 如要卸下电机部分，请一手握着切碎器配件，另一只手将电机部分往逆时针方向旋转90°取下。
- 小心地旋松刀片将其取出，然后在切碎钵中处理好的食物倒出来。

注意

- 请勿用于处理冰块、肉豆蔻、咖啡豆和谷粒等十分坚硬的食物。

食谱实例：蜂蜜西梅酱

(可用作饼干的馅料或外层装饰物)

250克去核西梅干

350克奶油蜂蜜

- 把去核西梅干放入切碎钵中，浇上奶油蜂蜜。
- 放入冰箱，在3°C下保存24小时。
- 加200ml水。
- 用最高速搅拌1,5秒。

维护和清洗(D)

- 清洗前先拔下电源。
- 仅可使用湿布清洁电机部件(4)，切勿浸于水或其他液体中。
- 手持式搅拌机配件(9)和切碎器罩盖(11a)只能在流水下冲洗，不可浸泡在水中。

· 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。

· 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。



保修

本产品保修期为购买之日起两年。保修期内凡因生产过程导致的各种瑕疵本公司将视情况更换零件或整个产品。

上述保修承诺不适用于下述情形：

- 使用不当造成的产品损坏(包括但不限于使用错误的电流、电压，将产品插入不合适的插座及其他人为损坏)。
 - 网膜和刀头磨损。
 - 对正常使用影响不大的瑕疵。
 - 非家庭使用(如工业、商业用)引起的损坏。
- 一旦由未获授权人员修理、或换用非博朗原装零配件，本保修立即终止。

保修期内提供的服务不影响保修期的终止。保修期中更换的零件或整机的保修服务，与本产品的保修期同时终止。

本保修不影响法律明文规定的权利。

如需保修或维修，请携带整机和购货发票，与当地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	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.**

