

BRAUN

Tribute Collection



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Type 3205
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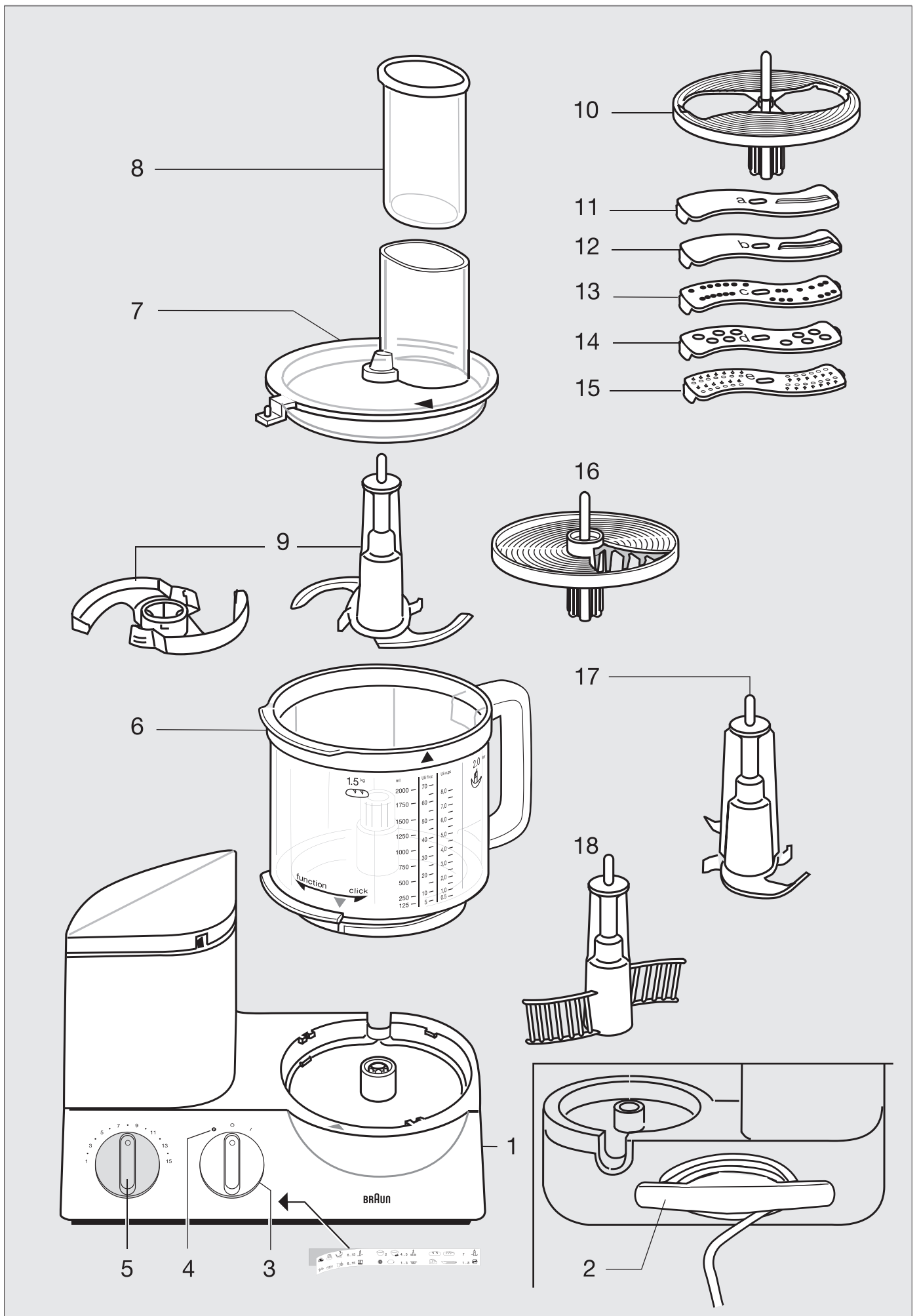
FP 3010
食品加工机

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

5722010204/01.16
UK/China






注意：FP3010不含配件 ⑫ 和 ⑯

English

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Please read the use instructions carefully before first use.

Important

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- 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.
-  **The blade ⑨ is very sharp!** Take hold of the blade by the knob only. After use, always first remove the blade from the food processor bowl ⑥ before removing the processed food.
- Make sure that your voltage corresponds to the voltage printed on the bottom of the appliance. Connect to alternating current only.
- Keep the appliance out of the reach of children.
- This appliance was constructed for household use only to process the listed quantities.
- Do not use any parts in the microwave oven.
- Do not allow the appliance to operate unsupervised.
- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.
- Operating time and max. capacity: See processing instructions.

Description

The Braun food processor FP 3010 meets highest demands for kneading, mixing, blending, chopping, slicing, shredding and grating, both simply and quickly.

- ① Motor block
- ② Cord storage
- ③ Motor switch (on = «I», off = «O»)
- ④ Pulse mode «P»
- ⑤ Variable speed regulator (1 - 15)
- ⑥ Food processor bowl (2 l capacity)
- ⑦ Lid for food processor bowl ⑥
- ⑧ Pusher for lid ⑦

Attachments for food processor bowl ⑥

(Important: Not all attachments will be included in the standard equipment of all models.)

- ⑨ Blade with protective cover
- ⑩ Insert carrier
- ⑪ Fine slicing insert – a
- ⑫ Coarse slicing insert – b
- ⑬ Fine shredding insert – c
- ⑭ Coarse shredding insert – d
- ⑮ Grating insert – e
- ⑯ French-fries system
- ⑰ Kneading hook
- ⑱ Whipping attachment

Note: Before using the food processor for the first time, clean all parts as described under «Cleaning».

Overload protection

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch ③ back to «O» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again.

Pulse mode «P» ④

The pulse mode is for example useful for the following applications:

- Chopping delicate and soft food, e.g., eggs, onions or parsley.
- Carefully folding flour into dough or batter to maintain the creaminess.
- Adding whipped eggs or cream to more solid food.

The pulse mode «P» is activated by turning the motor switch to the left. The switch does not catch at this setting. Hold the switch in pulse position or turn it to pulse position repeatedly.

Before activating the pulse mode, set the desired speed with the speed regulator ⑤. When releasing the pulse mode, the appliance is switched off.

Recommended speed ranges for individual attachments

Set the speed range by means of the variable speed regulator ⑤. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed right from the beginning.

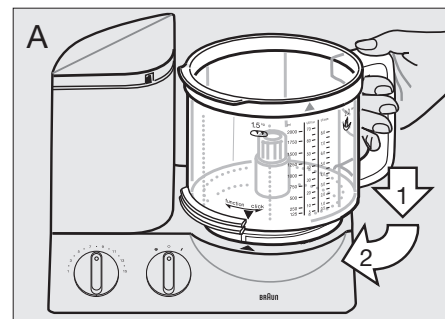
Attachments	Speed range
Kneading hook	7
Blade	6 - 15
Whipping attachment:	
– egg-whites	4 - 5
– cream	2
Slicing, grating and shredding inserts	1 - 8
French-fries system	1 - 2
(please also refer to product printing)	

Double safety feature

The appliance can only be switched on when the food processor bowl with lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch ③ is still on «I», turn it back to «O» to avoid switching on the motor accidentally.

Attaching the food processor bowl ⑥ and the lid ⑦

1. With the motor switched off, place the food processor bowl onto the drive place of the motor block ① matching the arrow on the bowl with the arrow on the motor block (A). Then turn the bowl in the «function» direction as far as it will go.

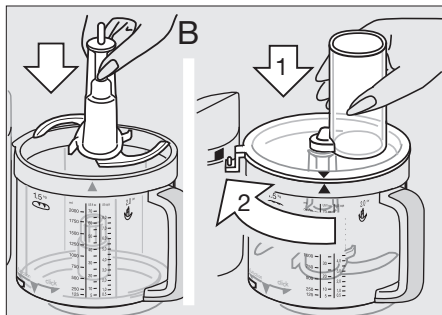


2. Put the attachment needed (see instructions for each of the attachments) onto the drive shaft of the bowl and push it down as far as it will go.

3. Put the lid ⑦ onto the bowl matching the arrow on the lid with the arrow on the bowl.

Then turn the lid clockwise guiding its nose rim into the safety lock opening of

the motor block ① until it audibly snaps in place (B).



Removing the food processor bowl and the lid

Switch off the appliance. Turn the lid counterclockwise and lift it off. Then turn the food processor bowl in the «click» direction until it locks and lift off the bowl.

When removing the blade from the bowl, take hold of it by the knob and pull it off.

Caution: The blade is very sharp!

The blade ⑨ comes with a protective cover. If not in use, store the blade in the protective cover.

Cleaning

First, always switch off the motor and unplug the appliance. Clean the motor block ① with a damp cloth only.

All parts can be cleaned in the dishwasher. If necessary, clean all parts thoroughly with a spatula or a brush before rinsing them.

Color-intensive food (e.g. carrots) may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.

Do not use sharp objects for cleaning purposes.

Clean the blades and the inserts very carefully – they are very sharp!

1. Kneading

For kneading you can use the kneading hook ⑦ or the blade ⑨. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta and pastries.

Yeast dough (bread/cake)

Max. 500 g flour plus other ingredients
Speed 7, 1 ½ minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids. Put on the lid ⑦ and lock in place. Then choose speed 7 and switch the appliance on. Add liquids by pouring them through the filling tube of the lid while the motor is running.

When kneading with the blade ⑨, do not add ingredients like raisins, candied peel, almonds, etc. which are not supposed to be cut. These have to be added manually after having taken the kneaded dough out of the food processor bowl.

Pasta dough

Max. 500 g flour plus other ingredients
Speed 7, 1 ½ minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids. Pour the required amount of liquid through the filling tube in the lid when the motor is running.

Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed evenly.

Pastries

Max. 500 g flour plus other ingredients
Speed 7, approx. 1 minute

Pour flour into the food processor bowl, then add the other ingredients. For best results, be butter used must not be too hard, nor too soft.

Put on the lid ⑦ and lock in place. Choose speed 7 and switch on the appliance.

Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

2. Mixing

For mixing cake dough or sponges use the blade ⑨.

The kneading hook ⑦ is not suitable for mixing cake doughs or sponges.

Max. 500 g flour plus other ingredients

Cake mixture

(2 methods)	Speed / Time
a) Cream butter with sugar and eggs	6 / ca. 1 min
pour in milk and carefully fold in flour with pulse mode.	6 / ca. 15 secs 15 / ca. 10-15 x «P»
b) Pour all ingredients except liquids into the food processor bowl.	15 / ca. 1 min

Add required liquids through the filling tube of the lid while the motor is running. Finally add ingredients like raisins manually.

Sponge

	Speed / Time
Cream eggs and water (if required) and sugar	15 / ca. 2 mins 15 / ca. 4 mins
fold in flour with pulse mode	8 / 5 x «P»
add cocoa powder	8 / 3 x «P»

3. Blending

Use the blade ⑨ for blending soups, shakes, etc.

Maximum capacity 2 l
Speed 10
(otherwise the bowl may overflow)

For milk-shakes, pour coarsely chopped fruit into the food processor bowl.

Put on the lid ⑦ and lock in place. With speed 15, blend fruit first, then add liquid at speed 10 and finish blending.

When blending milk, please note that it will froth. Use smaller quantities.

4. Chopping

Chopping with the blade ⑨

Processing examples

The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

Product	Max. amounte	Preparation	Speed	Mode	Time/pulses
Hard bread rolls	4	quartered	15	I	45 secs
Ice cubes	28	whole	15	I	1 minute (snow)
Apples	700 g	quartered	8	I	15 secs
Chocolate cool	400 g	broken	15	I	coarse 15 secs fine 30 secs
Eggs	8	whole	6	P	8 x
Cheese (soft)	400 g	3-cm cubes	15	I	20 secs
Cheese (hard)	700 g	3-cm cubes	15	I	60 - 70 secs
Meat	700 g	in cubes	15	I	40 secs
Carrots	700 g	in pieces	15	I	10 secs
Onions	700 g	quartered	15	P	10 - 13 x

Recipe example

Dried Fruit in Vanilla-Honey

(as a pancake stuffing or spread)

(use the food processor bowl, speed: 15)

Chill 500g creamy honey and chopped dried fruit (250 g prunes, 250 g dried figs) in the fridge. Fill honey and dried fruit into the food processor bowl and chop for 20 seconds, then add 250 ml water and 3 drops vanilla aroma and resume chopping for 3 seconds.

Cleaning

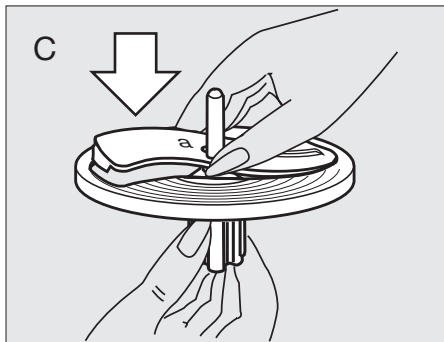
Be careful when cleaning the blade.

Take hold of it by the knob only. Please note that the chopper bowl is not dishwasher-proof.

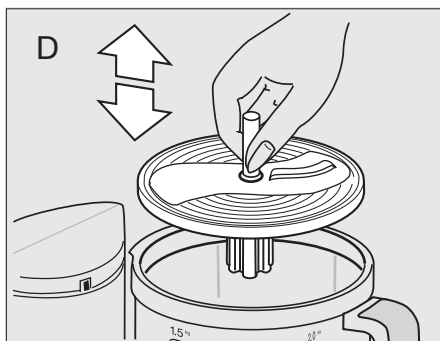
Clean it manually with warm water.

5. Slicing, shredding, grating

- Place the insert you want to use into the insert carrier ⑩ as shown in (C) and snap into position. In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.



- Put the assembled slicer/shredder onto the drive shaft of the food processor bowl (D).



- Put on the lid ⑦ and lock in place. Set the speed and fill the food to be processed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.
- Never reach into the filling tube when the motor is running. Always use the pusher ⑧ (E).

N.B.: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the food processor bowl.

Fine slicing insert – a ⑪

Speed 1 - 2

Processing examples: cucumbers, cabbage, raw potatoes, carrots, onions, radishes.

Coarse slicing insert – b ⑫

Speed 1 - 2

Processing examples: cucumbers, kohlrabi, raw potatoes, onions, bananas, tomatoes, mushrooms, celery.

Fine shredding insert – c ⑬

Speed 3 - 6

Processing examples: cheese (soft to medium), cucumbers, carrots, raw potatoes, apples.

Coarse shredding insert – d ⑭

Speed 3 - 6

Processing examples: cheese (soft to medium), cucumbers, kohlrabi, beetroot, carrots, raw potatoes, apples, cabbage.

Grating insert – e ⑮

Speed 8 - 15

Processing examples: raw potatoes (e.g. for potato pancakes), horseradish, parmigiano cheese (hard).

6. Whipping with the whipping attachment ⑯

Speed / Time

Whipping sponges

Max. 280-300 g flour

plus ingredients

Cream eggs and water (if required)	5 / ca. 2 mins
add sugar	5 / ca. 2 mins
fold in flour	1 / ca. 30 secs

Whipping egg-whites

Min.: 2 egg-whites 4 - 5 / ca. 4 mins

Max.: 6 egg-whites 4 - 5 / ca. 6 mins

Whipping cream

Min.: 0.15-0.2 l 2 / ca. 1-2 mins

Max.: 0.4 l 2 / ca. 3.5-4 mins

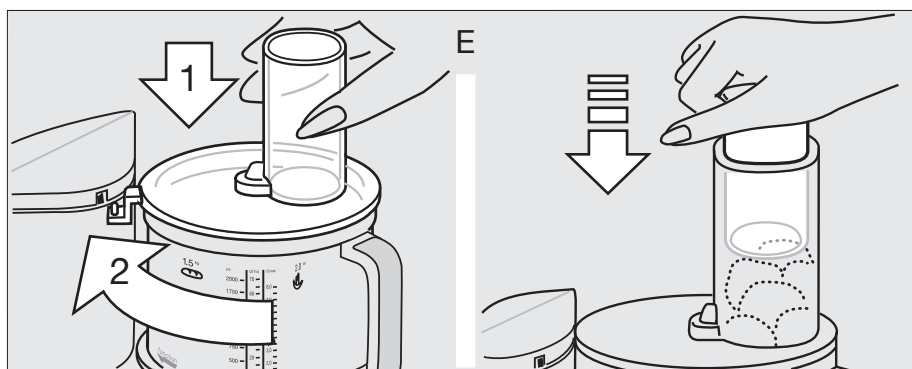
Before whipping sterilized cream, keep the cream cool for several hours (at 4° C approx.).

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.

Subject to change without notice.



中文


我们的产品具有优异的设计，完备的功能和可靠的品质，符合高水平质量标准。

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，并妥善保管。

- 本产品不宜供儿童使用。请务必将本产品及其电线置于儿童触摸不到的地方。更换附件或接触正在运行的部件前，请务必关闭机器并拔掉电源。

- 本产品不宜供肢体、感官或精神上有残疾者使用，除非有人对此类人加以监督且对使用者的安全能承担责任。

-  **搅拌刀头⑨的刀刃非常锋利！** 拿取时仅可以握住把手位置。使用完成后，请先将搅拌刀头从食品加工机的搅拌碗⑥内取出后，再将搅拌碗内料理好的食材倒出。取出和清洁搅拌刀头，排空搅拌碗内的食材时，请务必小心。

- 请务必确认您使用的电源电压和本产品底部标示的电压一致。本产品仅可以连接交流电。

- 请将本产品至于儿童无法触及的地方。
- 本产品仅适用于家庭，用于料理所列举份量的食材。

- 本产品任何配件均不能在微波炉中使用。

- 请勿在无人监管的情况下运行本产品。
- 如产品（包括电源线）出现任何故障，应立即停止使用，并将其送至博朗服务中心维修。任何错误或者不合格的维修都可能会导致以外事故的发生，对用户造成伤害。博朗电器满足使用的安全标准。

- 若无人看管，或安装、拆卸及清洁本产品时，请务必拔掉电源插头。

- 这是一台电器设备：请勿将机器浸入水中。

产品规格

- 电压/功率：请见产品底部的标示。
- 操作时间和最大容量：请见操作指示。

产品描述

博朗食品加工机FP 3010满足您对食材揉搓、混合、搅拌、粉碎、切丝、切片、研磨效果的高要求，操作也非常简单快捷。

- ① 电源底座
- ② 电线存储格
- ③ 电源开关（开=I，关=O）
- ④ 脉冲模式《P》
- ⑤ 多档位速度调节钮（1-15）
- ⑥ 食品加工机搅拌碗（2升容量）
- ⑦ 搅拌碗顶盖
- ⑧ 食物推进器

食品加工机搅拌碗配件⑥

（重要：FP3010不含配件 ⑫ 和 ⑯）

- ⑨ 搅拌刀头（配有保护盖）
- ⑩ 内置托盘
- ⑪ 细片刀片-a
- ⑫ 粗片刀片-b
- ⑬ 细丝刀片-c
- ⑭ 粗丝刀片-d
- ⑮ 研磨刀片-e
- ⑯ 马铃薯条切刀系统
- ⑰ 搓粉钩
- ⑱ 搅打配件

注意：首次使用食品加工机之前，请按照《清洁》一栏的指示对所有部件进行清洁。

过载保护

为了避免过载造成的损坏，本产品装有自动安保开关，必要时会切断电源。在这种情况下，将电源开关③调回至《O》的位置，等大约15分钟，待马达冷却后，再重新开启电源开关。

脉冲模式《P》④

脉冲模式在下列操作时有用：

- 粉碎软质食材，如蛋、洋葱、荷兰芹。
- 小心地将面粉加入生面团或面糊中以保持乳状。
- 将打散的鸡蛋或奶油加入固体食材中。

当电源开关向左旋转式，脉冲模式《P》被激活。开关不会一直停留在该档位。请务必手动保持开关处于脉冲档位或者反复旋转开关至脉冲档位。

启动脉冲模式前，请先将速度调节钮⑤设置在所需速度档位。当停止脉冲模式时，本产品将关闭。

使用不同配件时建议的速度范围

多档位速度调节钮⑤可以用来设定速度。为了使本产品料理开始时就以设定的速度进行，建议您使用本产品前先选择速度，然后开启机器。

配件	速度范围
搓粉钩	7
搅拌刀头	6-15
搅打配件：	
-蛋白	4-5
-奶油	2
切片，研磨和切丝刀片	1-8
马铃薯条切刀系统	1-2

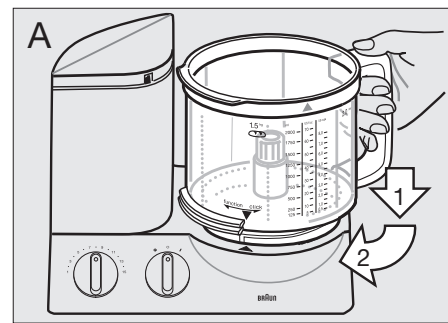
(请同时参照产品上的标示)

双重安全保护

本产品只有在食品加工机搅拌碗顶盖被正确安装后才可以被启动。如果产品运行过程中搅拌碗顶盖被开启，马达将自动停止运行。这种情况下，电源开关③仍位于模式《I》，为了避免马达意外启动，请将开关调回模式《O》。

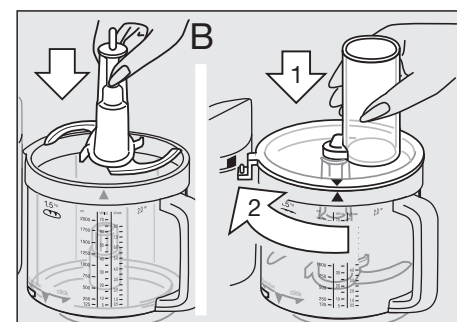
安装食品加工机搅拌碗⑥和顶盖⑦

1. 关闭马达，将食品加工机搅拌碗安装在电源底座①的驱动位置，令搅拌碗上的箭头对准电源底座上的箭头标识，如(A)所示。然后朝《function/功能》指示的方向旋转搅拌碗直至其锁实。



2. 将所需配件(参考每个附件的指示)放在搅拌碗内的驱动轴上，向下按压直至其锁实。

3. 将顶盖⑦安装在搅拌碗上，令顶盖上的箭头标识对准搅拌碗上的箭头标识。然后顺时针旋转顶盖，令其边缘凸起部分卡入到电源底座①的开口处，直到听见响声，卡入到位置位置，如(B)所示。



拆卸食品加工机搅拌碗和顶盖

关闭机器。逆时针旋转顶盖并提起。然后朝《click/咔哒》字样的位置旋转食品加工机的搅拌碗，直至其解锁，并提起搅拌碗。

当从搅拌碗内移除搅拌刀头时，请握住刀头上的把手位置，将刀头拉出。

注意：搅拌刀头的刀刃非常锋利。

搅拌刀头①配有保护套。不用时，请将刀头存放在保护套中。

清洁

清洁前，请务必关闭电源并拔下电源插头。电源底座①仅可以使用湿抹布进行清洁。

非主机部件可以放入洗碗机进行清洁。如有必要，在冲洗前，可用刮铲或刷子对其进行彻底清洁。

料理高色素食物（如胡萝卜）时，会在塑料部件上残留下色渍；用水清洁前，可使用食用油对其进行擦拭。

请勿使用锋利的物件进行清洁。

清洁搅拌刀头和刀片时，请务必小心—刀刃非常锋利。

1. 揉搓

您可以使用搓粉钩⑬或者搅拌刀头⑨来揉搓面团。为了获得更好的效果，建议使用专门为制作发酵面团，面点，酥皮面团设计的搓粉钩。

发酵面团（面包/蛋糕）

面粉加其它配料最多500克

速度档位7，1.5分钟

将面粉倒入食品加工机的搅拌碗内，然后再加入除液体外的其它配料。

盖上顶盖⑦，并锁实。

然后将多档位速度调节钮旋转至档位7，开启机器。

在马达运转过程中，通过顶盖上的填料管缓缓加入液体。

当您使用搅拌刀头⑨揉搓面团时，请勿加入如葡萄干、蜜饯皮，杏仁等配料。因为这些配料不宜被切碎。这些配料只能在面团揉制完成从搅拌碗取出后，手动单独加入。

面点面团

面粉加其它配料最多500克

速度档位7，1.5分钟

将面粉倒入食品加工机的搅拌碗内，然后再加入除液体外的其它配料。

在马达运转过程中，通过顶盖上的填料管缓缓加入适量液体。

面团形成球状后，请勿加入任何液体，因为此时液体已无法被完全吸收。

酥皮面团

面粉加其它配料最多500克

速度档位7，1分钟

将面粉倒入食品加工机的搅拌碗内，然后再加入其它配料。为了实现更好的料理效果，加入的黄油应软硬适中。

盖上顶盖⑦，并锁实。

然后将多档位速度调节钮旋转至档位7，开启机器。

面团形成球状后，马上停止。否则酥皮面团会太软。

2.混合

使用搅拌刀头⑨混合制作蛋糕面团或松糕。

搓粉钩⑰不适合用于混合制作蛋糕面团或松糕。

面粉加其它配料最多500克

蛋糕面团混合物

(2种方法)

速度/时间

a)	1、将糖和鸡蛋加入黄油打发	速度6/约1分钟
	2、再倒入牛奶	速度6/约15秒
	3、小心加入面粉后用脉冲模式	速度15/约10-15次《P》

b)	将除液体外的所有配料倒入食品加工机的搅拌碗内	速度15/约1分钟
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在马达运转过程中，通过顶盖上的填料管缓缓加入液体。最后手动加入如葡萄干等配料。

松糕

速度/时间

1、打发鸡蛋和水(如需要)	速度15/约2分钟
2、加入糖	速度15/约4分钟
3、小心加入面粉后用脉冲模式	速度8/约5次《P》
4、加入可可粉	速度位8/约3次《P》

3.搅拌

使用搅拌刀头⑨搅拌浓汤，奶昔等。

最多料理量2升

速度档位10

(否则食材会溢出搅拌碗)

制作奶昔时，将切碎的水果倒入食品加工机的搅拌碗内。

盖上顶盖⑦并锁实

选择速度档位15，先搅拌水果，然后选择速度档位10并加入液体，完成搅拌。

搅拌牛奶时，请注意会产生泡沫。请使用适量牛奶进行搅拌。

4.粉碎

使用搅拌刀头⑨进行粉碎

操作举例

操作时间为预估的时间，根据质量、待料理食材的数量和料理程度而有所不同。

食物	最大量	准备工作	速度档位	模式	时间/脉冲
硬面包圈	4	一分为四	15	I	45秒
冰块	28	整块	15	I	1分钟（雪状）
苹果	700克	一分为四	8	I	15秒
冻巧克 力块	400克	碎块	15	I	粗碎15秒 细碎30秒
蛋	8	整个	6	P	8次
软芝士	400克	3厘米小块	15	I	20秒
硬芝士	700克	3厘米小块	15	I	60-70秒
肉	700克	小块状	15	I	40秒
胡萝卜	700克	片状	15	I	10秒
洋葱	700克	一分为四	15	P	10-13次

食谱举例

香草蜂蜜水果干

(用于煎饼及摊饼)

(使用食品加工机搅拌碗，速度档位15)

将500克奶油蜂蜜和粉碎的水果干
(250克梅干，250克无花果干)放入冰箱
冷冻。

然后将蜂蜜和水果干加入到食品加工机
的搅拌碗内，粉碎约20秒，然后加入
250毫升水和3滴香草精，然后继续粉碎
3秒钟。

清洁

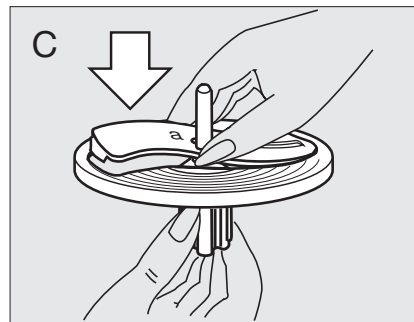
清洁搅拌刀头时，请务必小心

仅可以握住刀头上的把手对其进行拿
取。请注意，粉碎碗不可以放入洗碗
进行清洗。

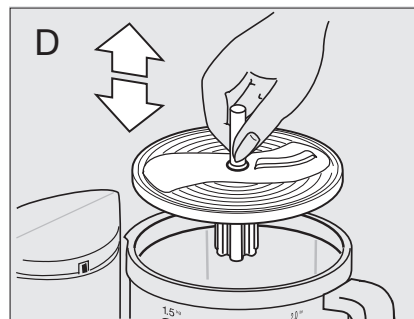
请使用温水手洗搅拌刀头。

5. 切片，切丝，研磨

- 将需要的刀片放入内置托盘⑩上，如
(C)所示。取下刀片时，向上推起托
盘底部凸起的刀盘底端。



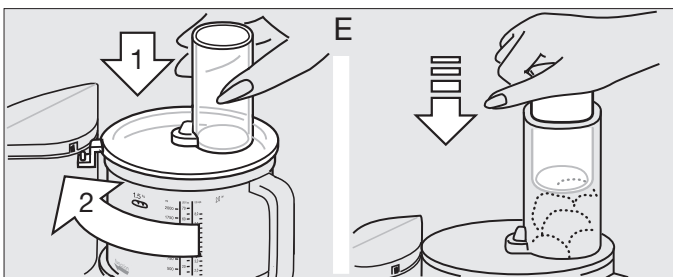
- 将组装好的切片/切丝器安装到食品加
工机搅拌碗的驱动轴上，如(D)所示。



- 盖上顶盖⑦，并锁实。设定速度，在将需要料理的食材加入到填料管之前，请确保马达关闭。如料理过程中再加入食材，请关闭马达。

- 马达运行时，请勿将手伸入填料管内，请务必使用食物推进器⑧，如(E)所示。

注意：料理多汁或者柔软的食材时，用较低的速度会获得更好的料理效果。料理较硬的食材时，应使用较高的速度。请勿添加过多食材到食品加工机的搅拌碗。



细片刀片-a ⑪

速度档位1-2

适用于：黄瓜，卷心菜，生土豆，胡萝卜，洋葱，小萝卜。

粗片刀片-b ⑫

速度档位1-2

适用于：黄瓜，大头菜，生土豆，洋葱，香蕉，西红柿，蘑菇，芹菜。

细丝刀盘-c ⑬

速度档位3-6

适用于：芝士（软至中等硬度），黄瓜，胡萝卜，生土豆，苹果。

粗丝刀盘-d ⑭

速度档位3-6

适用于：芝士（软至中等硬度），黄瓜，大头菜，甜菜根，胡萝卜，生土豆，苹果，卷心菜。

研磨刀盘-e ⑮

速度档位8-15

适用于：生土豆(如用于制作土豆煎饼)，山葵，芝士(硬)

6. 使用搅打配件 进行搅打

速度/时间

搅打松糕

面粉加配料最多280-300克

1、打发鸡蛋和水 (如需要)	速度15/约2分钟
2、加入糖	速度5/约2分钟
3、混入面粉	速度1/约30秒

搅打蛋白

最少：2个蛋白	速度4-5/约4分钟
最多：6个蛋白	速度4-5/约6分钟

搅打奶油

最少：0.15-0.2 升	速度2/约1-2分钟
最多：0.4升	速度2/约3.5-4分钟

在搅打无菌奶油前，

请先将奶油冷藏数小时（保持大约4℃）



当本产品使用寿命结束后，请勿将其同生活垃圾一起处理。可送到博朗服务中心处置，或送到您国家提供的合适的回收点。

如有更改，恕不另行通知。

如果需要保修或维修，请与当地或就近的维修站联系。

客服热线：400 827 1668



