

# BRAUN

## MultiQuick 9



Type HB901AI

型号 HB901AI

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Hand blender  
手持式破壁料理机

MQ 9195XLI

English 11

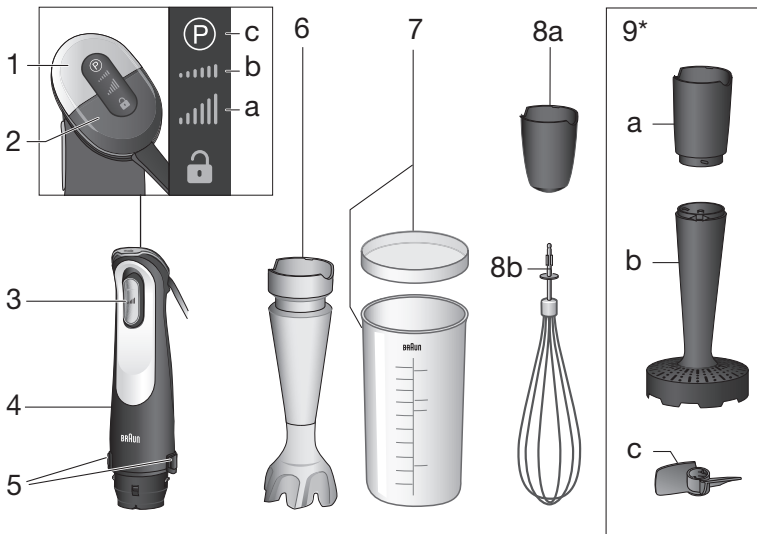
中文 19

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

5722114344/09.20

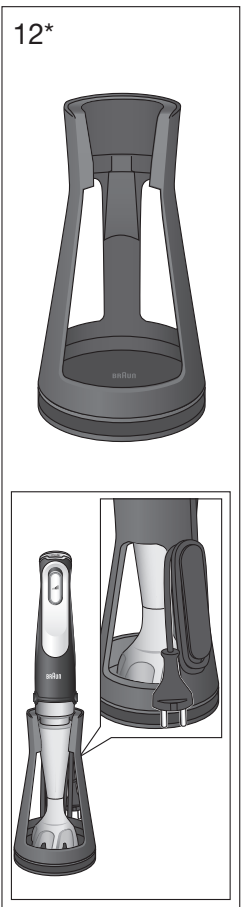
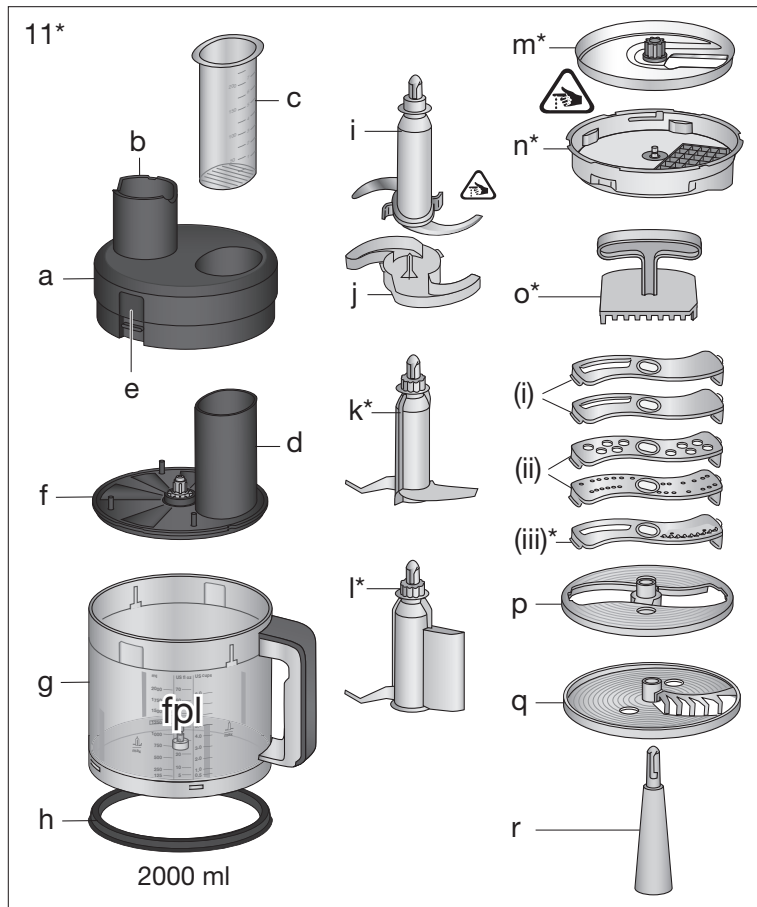
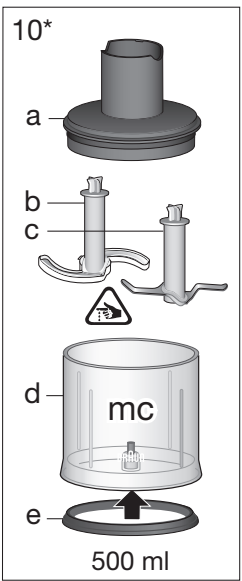
HB901-MQ9195XLI CN  
UK/CN

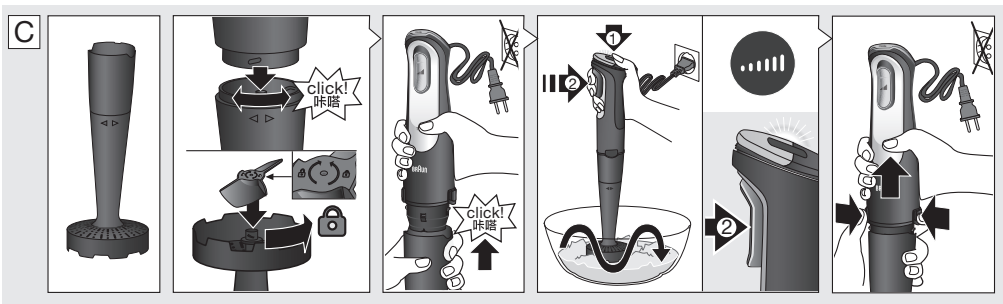
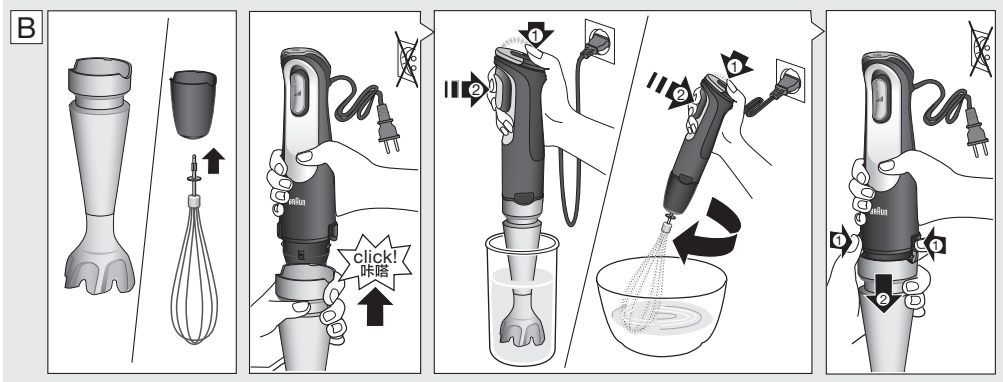
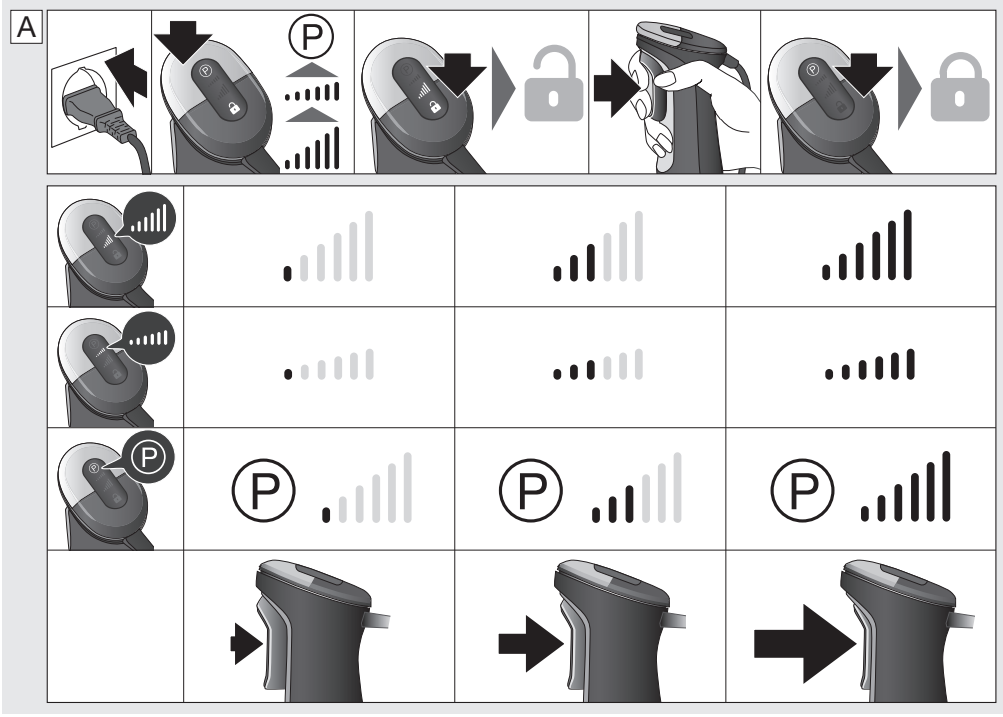




220-240V~ 50/60 Hz 1000-1200W

\* certain models only  
\* 仅限部分型号



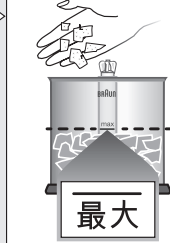
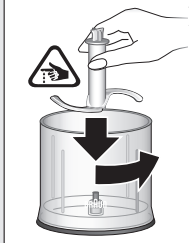
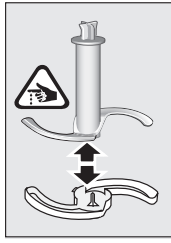




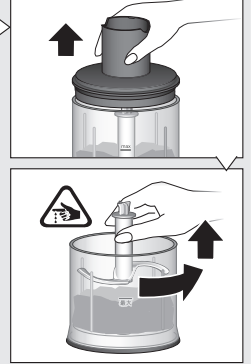
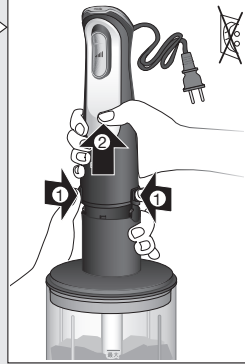
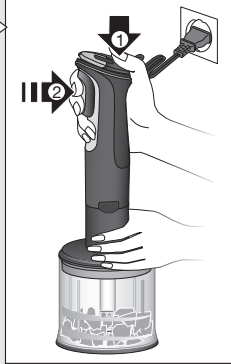
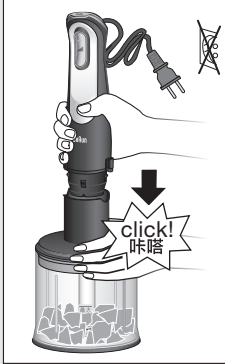
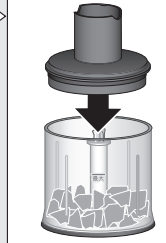
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500 ml

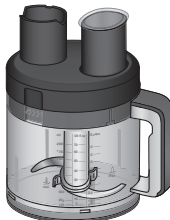


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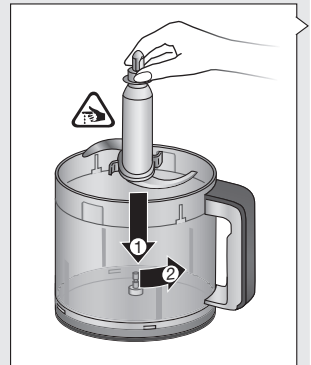
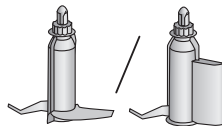
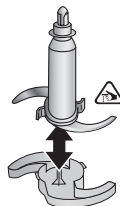


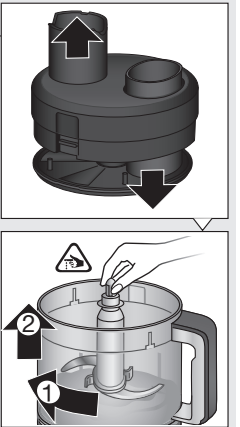
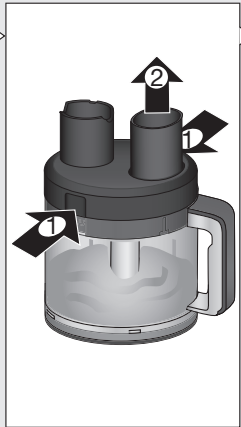
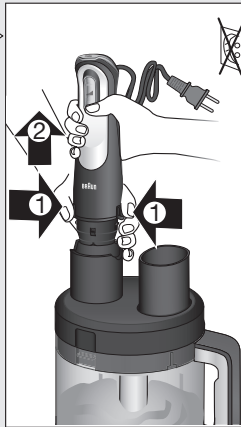
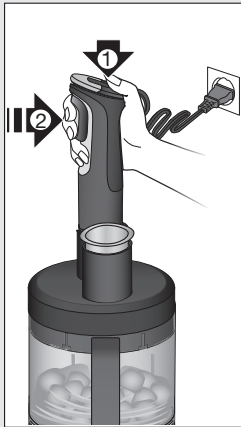
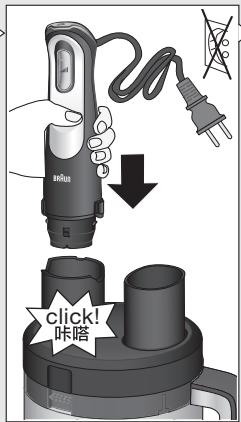
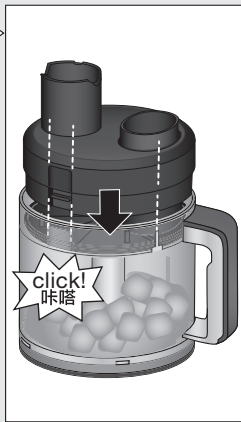
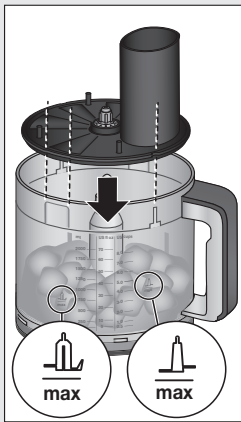
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		2 cm				2 cm		
max. 最大食物 料理量	300 g	200 g	30 g	200 g	20	200 g	250 g	350 g
imode 速度模式 按钮								
处理时间/秒 ⌚ sec.	10	15	15x	5	10	10	5	20

E



2000 ml

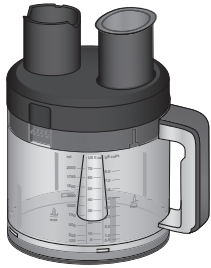




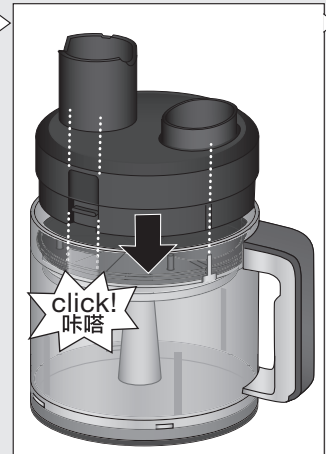
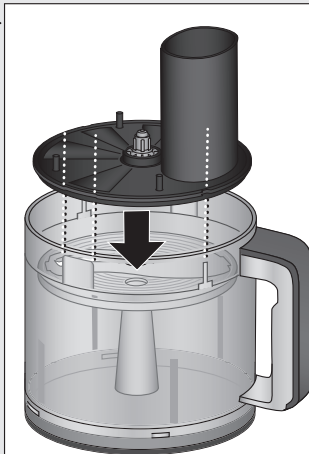
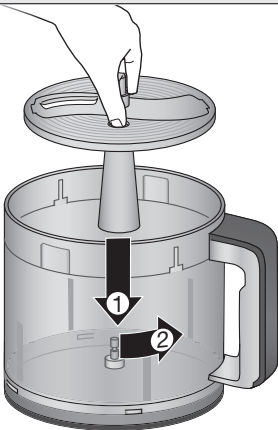
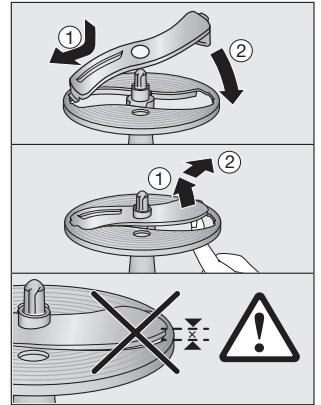
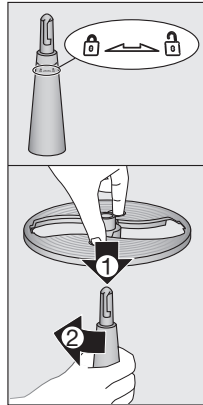
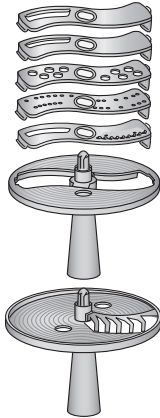
		帕尔马干酪 Parmesan 								
	 2 cm	 2 cm								
max. 最大食物 料理量	700 g	500 g	40 g	4	500 g	600 g	400 g	600 g	600 g	
imode 速度模式 按钮										
处理时间/秒 ⌚ sec.	15-30	20-60	15	60	10-15	30-60	40	10-15	15	

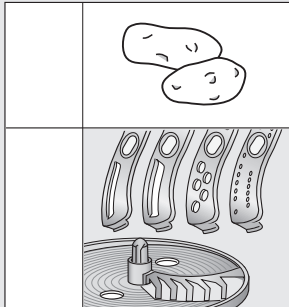
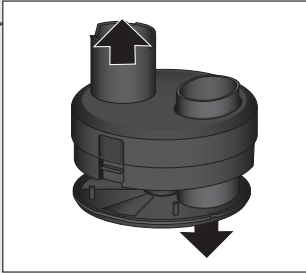
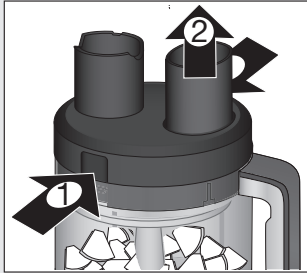
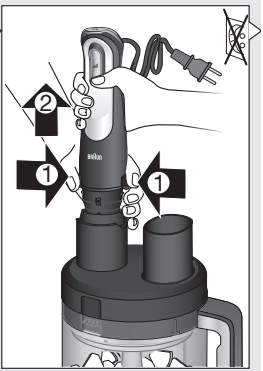
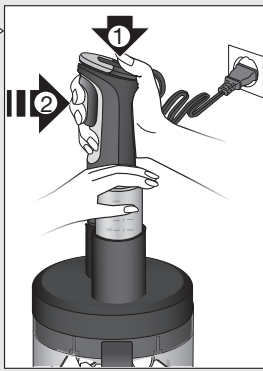
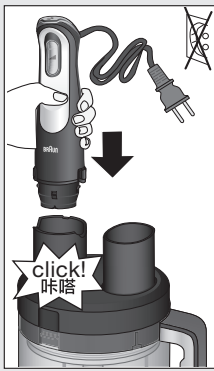
max. 最大食物 料理量	500 g	500 g	300 g	500 g	500 g	300 g	500 g
imode 速度模式 按钮							
处理时间/秒 ⌚ sec.	60				60		

F

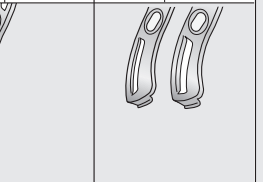
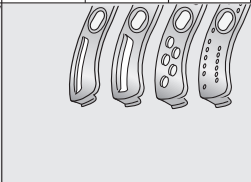
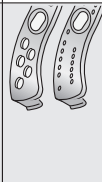
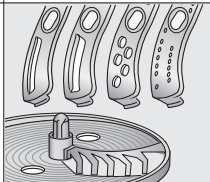
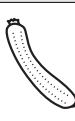
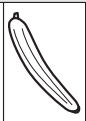
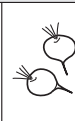


2000 ml





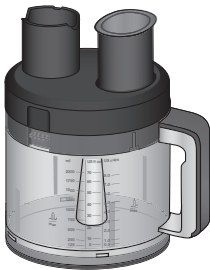
帕尔马干酪  
Parmesan



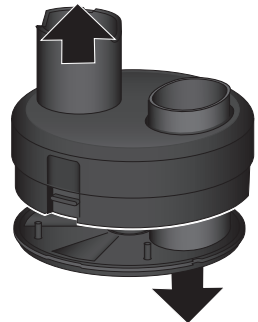
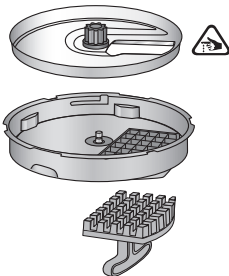
iMode  
速度模式  
按钮

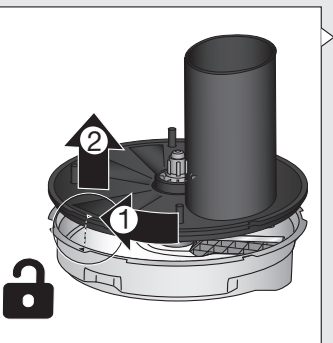
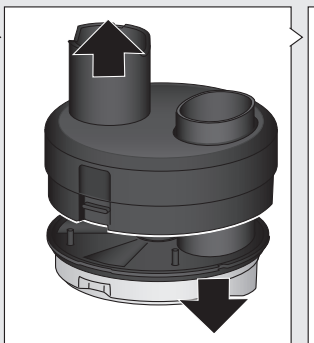
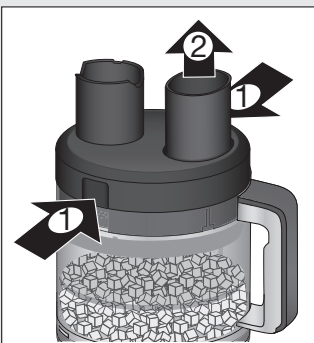
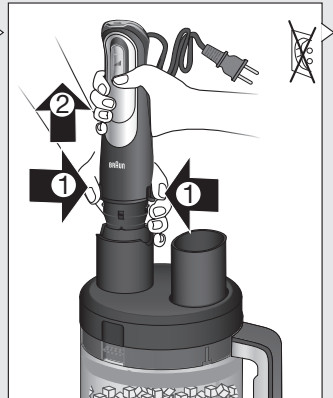
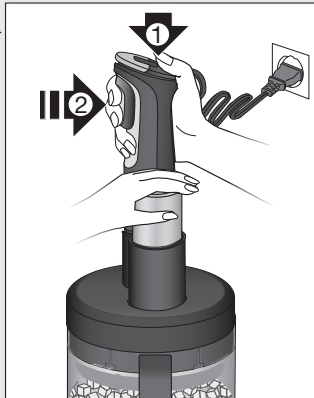
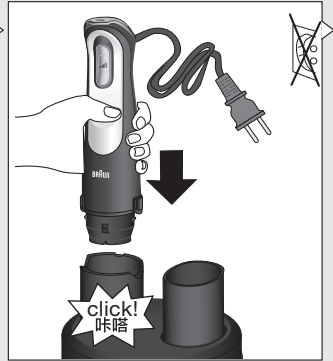
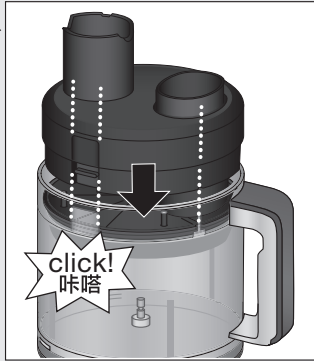
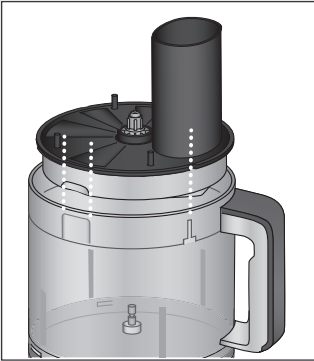
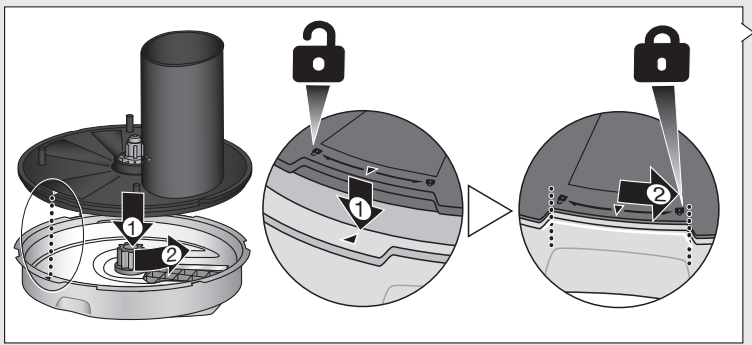
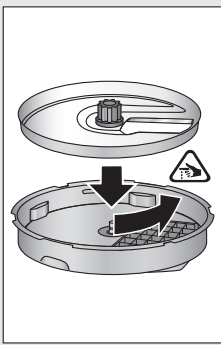


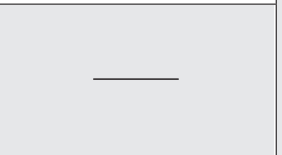
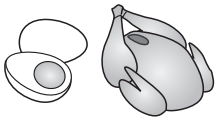
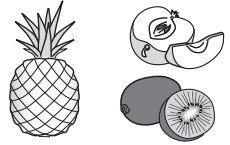
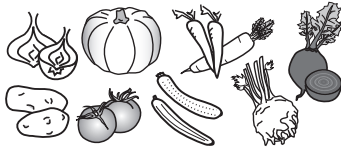
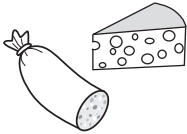
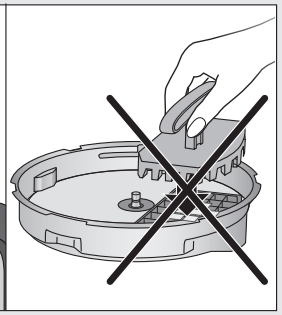
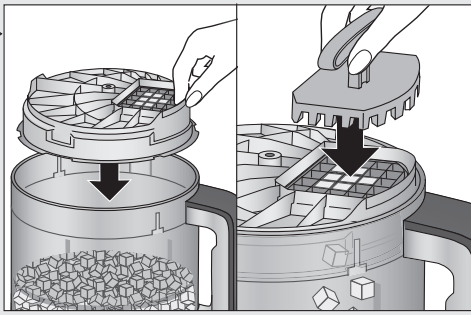
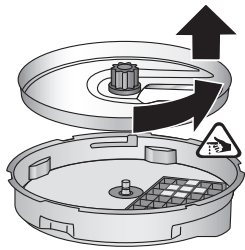
G



2000 ml



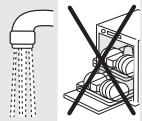
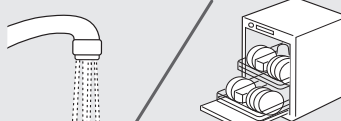
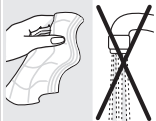
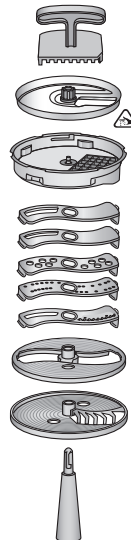
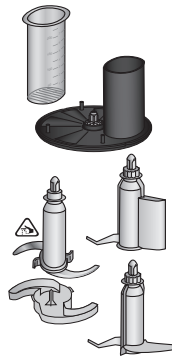
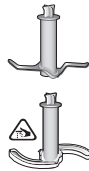
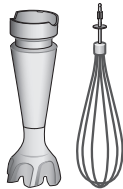




imode  
速度模式  
按钮



H




## 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 main 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 imode selector
  - a high speed
  - b low speed
  - c pulse
- 2 Safety button 
- 3 Smartspeed switch / variable speeds 
- 4 Motor part
- 5 EasyClick Plus release buttons
- 6 ActiveBlade shaft
- 7 Beaker with Lid
- 8 Whisk accessory
  - a Gearbox
  - b Whisk
- 9 Puree accessory
  - a Gearbox
  - b Puree shaft
  - c Paddle
- 10 500 ml chopper accessory «mc»
  - a Lid (with gear)
  - b Chopping blade
  - c Ice blade
  - d Chopper bowl
  - e Anti-slip rubber ring
- 11 2000 ml food processor accessory XL with Dicer «fpl»
  - a Lid (with Gearbox)
  - b Coupling for motor part
  - c Pusher
  - d Feed tube
  - e Lid latch
  - f Splash Guard
  - g Food processor bowl
  - h Anti-slip rubber ring
  - i Chopping blade
  - j Chopping blade cover
  - k Dough Tool (FP)
  - l Kneading hook (Dicer)
  - m Dicer Blade
  - n Dicer Base
  - o Cleaning pusher



- p Insert holder
    - (i) Slicing insert (fine, coarse)
    - (ii) Shredding inserts (fine, coarse)
    - (iii) Julienne insert
  - q French fries disc
  - r Disc axle
- 12 Stand for storing

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

#### Operating your Hand Blender

First use: Remove the transportation lock from the motor part (4) by pulling it at the red strap.

### Switching On (A)

The appliance comes with an imode selector (1) and a safety button (2) for releasing the Smartspeed switch (3). Please follow the instruction to start the appliance:

- By pressing the silver part of the top you can choose one of the 3 different imodes (high speed, low speed, pulse).
- With the help of the 3 modes you can decide how to process the food. The indicator light glows white to show the chosen mode.
- High speed (1a) gives you the full speed available. It is the standard position of the mode.
- Low speed (1b) decreases the speed even if you press the Smartspeed switch fully.
- The pulse mode (1c) can be used to break apart larger pieces of food or to control the texture of food when chopping. Press the Smartspeed switch for short bursts of power.
- After choosing the mode, press the safety button (2) with your thumb.
- Immediately press the Smartspeed switch and adjust to the desired speed.

NOTE: If the Smartspeed switch is not pressed within 2 seconds, the appliance cannot be switched on for safety reasons. The safety button light will flash red. To switch the appliance on, start again.

- During operation you do not need to keep the safety button pressed.

Pilot light	Appliance / Operating status
Safety button light Flashing red	Appliance is ready for use.
Safety button light off	Appliance is released (switch release button is pressed) and can be switched on.
Standby mode after 10 minutes. All lights switch off.	Device is active again if any button is pressed

### ActiveBlade Shaft (B)

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 (6) 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 (5) 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.
- Do not operate continuously for longer than 2 minutes.
- Let the appliance cool down for 5 minutes before you continue processing.



### 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 ActiveBlade shaft at the bottom of the beaker. Blend at maximum speed until the oil starts emulsifying.
- With the ActiveBlade shaft 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 (B)

Use the whisk only for whipping cream, beating egg whites, making sponge cakes and ready-mix desserts.

### Assembly and Operation

- Attach the whisk (8b) to the gearbox (8a).
- 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.
- Do not operate continuously for longer than 3 minutes.
- Let the appliance cool down for 3 minutes before you continue processing.

### 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 Smartspeed switch) and increase the speed (more pressure on Smartspeed switch) while whipping.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

## Puree Accessory (C)

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 (9a) to the shaft (9b) by turning in a clockwise direction until it locks into place.
- Turn the puree accessory upside down and fit the paddle (9c) 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 (9c) 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 operate continuously for longer than 1 minute.
- 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 (D)

The chopper (10) is perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «mc» chopper (10) for larger quantities and for hard foods.

For «mc» chopper do not exceed the quantity of ingredients higher than max line.

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.

Refer to the Processing Guide D 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 (10e) is attached to the bottom of the chopper bowl.

#### Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blades (10b/10c) are very sharp! Always hold it by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the chopper bowl (10d). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (10a).
- For ice crushing, use the special ice blade (10c).
- 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 Plus 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, ice cubes, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- Only the «mc» chopper accessory (10) with the special ice blade (10c) is allowed to crush ice cubes.
- 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)

50 g prunes

75 g creamy honey

70 ml water (vanilla-flavour)

- Fill the «hc» chopper bowl with prunes and creamy honey.
- Store at 3 °C in refrigerator for 24 hours.
- Add 70 ml water (vanilla-flavoured).
- Chop 1,5 seconds at maximum speed (fully press the Smartspeed switch).

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

## **Food Processor Accessory XL with Dicer**

The food processor accessory with Dicer (11) can be used for:

- Chopping, blending and mixing Pancake batter;
- kneading dough and preparing cake batter, based on max. 500 g flour (cake batter is only possible with models containing the dough tool (11k);
- slicing, shredding, julienning and making French fries;
- dicing.

#### Chopping (E)

Using the blade (11i) 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 (11h) is attached to the bottom of the food processor bowl.

#### Assembly and Operation

- Carefully remove the chopper blade cover (11j) from the blade.
- The blade (11i) 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 (11g). Press it down and give it a turn so that it locks into place.
- Fill the bowl with food. Insert the splash guard (11f).

- Then put on the lid (11a) until it engages with a click.
- Insert the motor part (4) 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 (5) to detach the motor part.
- Press the lid latch (11e) to lift up the lid. Then separate the lid from splash guard.
- 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 (11i), you may also mix pancake batter based on up to 500 g of flour.

### Recipe Example: Pancake Batter

750 ml milk

500 g plain flour

4 eggs

- Pour milk into the bowl, then add flour and finally the eggs.
- Using full speed, mix the batter until smooth.

Heavier batters or doughs must not be prepared with the knife. Use the Dough Tool or Kneading hook (11k/11l) for heavier batters and doughs.

### **Dough Tool and Kneading Hook (E)**

Figure E also applies (depending on model) for the use of the dough tool (11k) and the kneading hook (11l).

The dough tool is ideal for kneading and mixing different doughs such as yeast or pastry and mixing sponge mixtures.

The kneading hook is ideal for kneading different dough types such as yeast or pastry.

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

### Assembly and Operation

- Place the dough tool / kneading hook on the center pin of the bowl (11g). Press it down and give it a turn so that it locks into place.

- Fill the bowl with flour (max. 500 g), then add the other ingredients except the liquids.
- Turn the appliance on at maximum speed.
- 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

500 g plain flour

1 tsp. salt

1 tsp. dried yeast

10 tbsp. olive oil

300 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

500 g plain flour

340 g unsalted butter (cold/hard, small pieces)

160 g sugar

2 vanilla sugar

2 small egg

2 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.

### Recipe Example FPXL: Cake Batter

500 g plain flour

200 g sugar

200 g unsalted butter 200 g unsalted butter (cold/hard, small pieces)

3 eggs

1 vanilla sugar

1 baking powder

200 ml milk

- Add flour and all other ingredients except the milk into the bowl and start kneading.
- Gradually add milk while running until uniform mass has formed.

### Recipe Example Dicer: Sweet dough

500 g plain flour

80 g sugar

80 g unsalted butter

1 egg

7 g yeast

375 ml milk

- Add flour and all other ingredients except the milk into the bowl and start kneading.
- Gradually add milk while running until and slowly knead the mass dough until it forms a ball that no longer sticks to the bowl.
- Let the dough rise in a warm place for 2 hours.

### **Slicing / Shredding / Julienne / French Fry (F)**

Use the fine and coarse slicing inserts (i) to slice raw fruit and vegetables into fine, thin slices; e.g. cucumbers, onions, mushrooms, apples, carrots, radishes, potatoes, zucchini and cabbage.

Use the fine and coarse shredding inserts (ii) to shred foods such as apples, carrots, potatoes, beetroot, cabbage, hard cheese (like Parmesan).

Use the julienne insert (iii) to cut fruit and vegetable into julienne.

Use the French fry disc (11q) to prepare french fries.

Refer to the Processing Guide F for recommended speeds.

### **Assembly and Operation**

- Reach into the holes of the Insert holder (11p) or French fry Disc (11q) to attach the Disc axle (11r) and turn it to the left, until it locks.
- For slicing and shredding place an insert into the insert holder (11p) and snap into position. Make sure that the insert is fully inserted into the insert holder and no offset remains. 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.
- Insert the splash guard (11f) to the bowl and put on the lid (11a) until it 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 (11e) to lift up the lid. Then separate the lid from splash guard.
- 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 take it out with reaching into the holes with the fingers.
- To remove an insert, push it up at the one end that protrudes at the bottom side of the insert holder.
- The maximum processing amount follows the guideline figure of 5x times filled bowls.
- Before you continue processing let the appliance cool down for 30 minutes.

### **Dicing (G)**

Use the Dicer to cut raw and cooked vegetables and fruits into small cubes e.g. for salads, soups and desserts.

Refer to the Processing Guide G for recommended speeds.

### **Before Use**

- Remove pip and stones from fruits. Frozen food is not allowed to prevent damage to the blades.
- Make sure the anti-slip rubber ring (11h) is attached to the bottom of the food processor bowl.

### **Assembly and Operation**

- Before first use, carefully remove the paper guard from the cutting edge of the Dicer blade (11m) and discard it.
- Place the Dicer blade on the center Pin of the Dicer Base (11n) and turn it until it locks into place.
- Align the splash guard and the assembled Dicer unit with the markings aligned to each other and turn it counter-clockwise until the units are firmly connected.
- Place the assembled Dicer unit in the bowl and put on the lid until it clicks into place.
- 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.
- 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 (11e) to lift up the lid. Then separate the lid from splash guard.
- To disassemble the Dicer unit, turn the splash guard clockwise until the lock opens.
- Carefully remove the Dicer blade by turning and lifting it up.
- Turn the Dicer base upside down and use the Cleaning pusher (11o) to remove any leftover.

### **Tips for Best Results**

- Cooked food needs to cool down before dicing, as results will be firmer and better.
- Medium-hard cheese like Emmentaler can be processed; very soft or very hard cheese like young Gouda, Mozzarella or Parmesan can't be processed.
- If you are processing different foods in one preparation, always start with the softest one and finish with the hardest one. This way you can process all foods without cleaning the grid in between.
- The Dicer is not suitable to process raw meat.
- Peel vegetables (especially potatoes and vegetables with hard skin like squash) before processing. Otherwise skins can get caught in the cutting grid, increasing the cleaning effort.

### Caution

- The blades are very sharp. Only handle the parts by the plastic components.
- Do not use the food processor accessory with Dicer 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.
- Empty bowl before it is completely full.
- After processing greasy foods, the Dicer Blade can get slippery. Take special care when removing.
- The cleaning pusher can only be used from the bottom side of the Dicer Base. Using from above could shave the plastic pieces off the cleaning pusher.
- Never place the food processor bowl in the microwave oven.
- The maximum processing amount follows the guideline figure of 5x times filled bowls.
- Before you continue processing let the appliance cool down for 30 minutes.

### Recipe Example: Salad «Olivier»

6 boiled, cooled potatoes

150 g cooked sausage

6 hard boiled eggs

2 boiled carrots

4 gherkins

1 can of peas

400 g mayonnaise

200 g sour cream

Parsley and dill herbs

Salt and pepper to taste

- Dice eggs, cooked sausages, carrots, gherkins and potatoes at full speed.
- Mix all diced ingredients with the peas in a salad bowl.
- Season to taste with salt, pepper, parsley and dill herbs and dress with mayonnaise and sour cream.

## Care and Cleaning (H)

- 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 (8a, 9a, 11a) in water or any other liquid. Clean with a damp cloth only.
- The lid (10a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- For better cleaning it is possible to disassemble the Stand for storing.
- 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, or curcuma), 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>Possible cause</b>	<b>Solution</b>
Hand blender does not operate.	No power	Check appliance is plugged in. Check the fuse /circuit breaker in your home. If none of the above contact Braun Service.
Hand blender is hot and does not operate	Device is overheated and overheat protection is activated	Let the device cool down one hour. After that time the hand blender is usable again.
Lid (with Gearbox) cannot be closed completely	Food is trapped between FPXL bowl and lid (with Gearbox)	Open the lid (with Gearbox) and remove food residues
	Tool is not inserted into the FPXL bowl completely	Turn the tool by hand while pressing down slightly, until it locks in place
	Dicer only: The Dicer is not connected to the Splash Guard or not connected correctly	Attach the Dicer to the Splash Guard before placing the Lid (with Gearbox) in the FP bowl (observe the symbols for correct alignment)
	Dicer only: The Dicer is blocked by food residues in the cutting grid	Open the Dicer and remove food from the grid
	Is not connected correctly	Connect correctly
Water in the Lid (with Gearbox)	Lid (with Gearbox) was accidentally immersed in water or placed in the dishwasher	Remove rubber plug inside the coupling for motor part. Drain the water. Replace the plug. Caution: Water in the lid (with Geabox) will damage the device. This described method must therefore not be used intentionally to place the lid (with Gearbox) in the dishwasher
Water in one of the tools (Dough tool, Kneading hook, Blade or Disc Axle)	Leakage of the affected tool	Contact a Braun service center for replacement


# 中文

我们的产品符合高水平的质量、功能和设计标准。希望您能充分享受新购买的博朗家电。

## 使用前

使用本产品前请仔细阅读使用说明书。开箱时，请将本产品从纸箱内取出并去除多余的包装材料。

## 注意事项

-  刀片非常锋利！操作时必须格外小心，避免受伤。
- 当取出切割刀片，排空混料盆和清洗期间应该小心。
- 本产品不适宜身体或精神上有缺陷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。
- 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、清洗及收纳本产品前，请拔掉插头。
- 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。
- 请勿将本产品用于说明书描述以外的其他用途。任何错误使用都可能造成潜在伤害。
- 本产品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。
- 请勿将电机部件浸入水中。

## 配件和附件

- imode 速度模式按钮
  - 高速
  - 低速
  - 点动脉冲
- 安全按钮 
- 智能调速按钮 / 可调节速度 
- 电机部件
- EasyClick Plus 释放按钮
- ActiveBlade 搅拌轴（金属轴和搅拌刀头可上下移动）
- 搅拌杯（带盖子）
- 打蛋器配件
  - 齿轮箱
  - 打蛋器
- 蔬菜泥配件
  - 齿轮箱
  - 蔬菜泥搅拌轴
  - 搅拌桨
- 500 毫升切碎器附件 <mc>
  - 盖罩（带齿轮）
  - 切碎刀
  - 碎冰刀
  - 切碎碗
  - 防滑垫
- 2000 毫升多功能食物料理碗配切丁器 <fpl>
  - 盖罩（带齿轮箱）
  - 电机部件对接口
  - 推杆
  - 进料管
  - 盖罩锁扣
  - 防溅挡板
  - 料理碗
  - 防滑垫
  - 切碎刀
  - 切碎刀保护套
  - 和面器（本型号不适用）
  - 揉面钩
  - 切丁器刀盘
  - 切丁器底盘
  - 清洁推杆
  - 工具架
    - 切片工具（厚片、薄片）
    - 切丝工具（粗丝、细丝）



(iii) 切丝工具 (超细丝)

q 切条工具

r 工具架连接轴

12 收纳架 (本型号不适用)

## 如何使用手持式搅拌机

### 多档位智能调速按钮，自由调节速度

一键按压，可自由调节不同速度。按下的力度越大，速度越快，制作时间更短，从而实现更好的搅拌和切碎效果。

单手操作：通过智能调速按钮 (3) 助您轻松实现单手启动机器并调速。

### 手持式搅拌机的使用方法

首次使用：拉动红带，移动电机部件 (4) 上的运输安全锁。

### 启动设备 (参照图示 A)

本产品配备一个 imode 速度模式按钮

(1) 和一个用于启用智能调速按钮 (3)

的安全按钮 (2)。请按照说明操作：

- 按下顶部的银色部分，您可以选择 3 种不同的速度模式 (高速、低速、点动脉冲)。
- 您可以根据食物处理需求选择 3 种速度模式。速度模式标识亮起白光，即显示对应的所选模式。
- 使用高速模式 (1a) 可获得产品的最高速度。高速模式为标准速度模式。
- 低速模式 (1b) 会降低速度 (即使是在将智能调速按钮按到底的情况下)。
- 点动脉冲模式 (1c) 可用于切割较大块的食物或在切碎时控制食物的浓稠度。按压智能调速按钮以获得短暂的点动脉冲。
- 选择所需模式后，用拇指按下安全按钮 (2)。
- 迅速按下智能调速按钮并调整到所需的模式。

注意：如果在 2 秒内未按下智能调速按钮，则无法启动设备 (出于安全原因)。此时，安全按钮指示灯会变为红色并闪烁。如欲再次开启设备，请重复上一步。

- 操作过程中，无需一直按住安全按钮。

指示灯	产品 / 运行状态
安全按钮指示灯呈红色且闪烁。	产品准备就绪。
安全按钮指示灯熄灭。	产品已解锁 (安全按钮已按下)，可开启开关。
10 分钟后进入指示灯熄灭。	按下任意按钮，设备将重新启动。

### 搅拌轴 ActiveBlade (参照图示 B)

本款手持式搅拌机带有 ActiveBlade 搅拌轴，使刀头能够直达容器底部。刀头的延伸长度根据搅拌所需的压力调整，特别是在搅拌生水果和蔬菜等坚硬食材的情况下。

搅拌机也十分适合用于制备蘸酱、调味汁、沙拉酱、汤、婴儿食物、饮料、冰沙和奶昔。

使用最高速可获得更好的处理效果。

### 组装和操作

- 将 ActiveBlade 搅拌轴 (6) 和电机部件连接，直至锁紧。
- 将 ActiveBlade 搅拌轴放入待搅拌的食物中。按照上文说明启动搅拌机。
- 搅拌过程中轻轻地上下移动直至食物达到理想的均匀度。ActiveBlade 搅拌轴会根据使用的压力下降，使刀片向下延伸。
- 使用完毕后，拔掉电源插头，按下 EasyClick Plus 释放按钮 (5)，卸下搅拌轴。

### 注意

- 液体或食材不要超过 ActiveBlade 搅拌轴的绿线。
- 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。请勿处理沸腾的液体，高温食物稍作冷却后再处理，谨防烫伤。
- 不用搅拌机时，请勿将其放在炉灶台上的热锅内。



- 请勿让 ActiveBlade 搅拌轴刮到锅的底部。
- 请勿持续操作超过 2 分钟。
- 请休息 5 分钟让马达冷却后再继续操作。

### 食谱范例：蛋黄酱

250 克食用油（例如：葵花油）

1 个鸡蛋和 1 颗蛋黄

1-2 汤匙醋

盐和胡椒调味

- 将所有食材（室温）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。以最高速度进行搅拌，直至食用油开始乳化。
- 搅拌机保持运转状态，慢慢上下移动搅拌混合物，直至剩下的食用油开始乳化。

注意：色拉的处理时间为大约 1 分钟，而较浓的蛋黄酱（例如，用作蘸酱）则至多需要 2 分钟的处理时间。

## **打蛋器配件（参照图示 B）**

打蛋器仅适用于打发奶油、打散蛋白以及搅拌海绵蛋糕面糊与预拌好的甜点。

### 组装和操作

- 将打蛋器（8b）装至齿轮箱（8a）上。
- 连接电机部件与组装好的打蛋器配件直至锁紧并接通电源。
- 使用完毕后，拔下电源插头，按下 EasyClick Plus 释放按钮（5）以卸下电机部件。然后将打蛋器从齿轮箱中拔出。
- 请勿持续操作超过 3 分钟。
- 请休息 3 分钟让马达冷却后再继续操作。

### 为实现最佳处理效果

- 略微倾斜打蛋器，以顺时针方向搅动。
- 为了避免液体溅出，开始时请使用低速，并在较深的容器或平底锅中使用打蛋器配件。
- 将打蛋器放入搅拌杯后再开启设备。
- 打散蛋白前，请确保打蛋器和搅拌杯

完全清洁且不带脂肪。每次最多打散 4 个蛋白。

### 食谱范例：打发奶油

400 毫升冷冻奶油（脂肪含量最低为 30%，4-8°C）

- 开始时请用低速（轻轻按住智能调速按钮），边打边增速（更用力的按压智能调速按钮）。
- 请使用新鲜的冷冻奶油，才能使打发出来的量更多更均匀。

## **蔬菜泥配件（参照图示 C）**

蔬菜泥配件可用于捣烂土豆、马铃薯、番茄、西梅、苹果等煮熟的蔬果。

### 使用前

- 请勿用于捣打坚硬或未煮熟的食物，否则会损坏器具。
- 将核或坚硬部分剥掉去除。将蔬果煮熟滤干后再开始捣打。

### 组装和操作

- 将齿轮箱（9a）装到搅拌轴（9b）上并顺时针旋转直至锁紧。
- 将蔬菜泥配件倒立过来，把搅拌桨（9c）装到中心位置上，逆时针旋转以锁紧（如果齿轮箱没有安装到位，搅拌桨就无法固定）。
- 将组装好的蔬菜泥配件和电机部件连接在一起并锁紧。接通电源。
- 将蔬菜泥配件放到食材中，启动设备。
- 搅拌过程中轻轻地上下移动直至食物达到理想的均匀度。
- 释放智能调速按钮（3），请确保蔬菜泥配件已完全停止运作后再将其取出。
- 使用完毕后，拔掉电源插头。将搅拌桨（9c）顺时针旋转取出。
- 按下 EasyClick Plus 释放按钮（5），将蔬菜泥配件从电机部件取下。逆时针旋转齿轮箱，将其从搅拌轴上取下。

### 注意

- 请勿在正在加热的锅中使用蔬菜泥配件。
- 务必先将锅从热源处移开，稍作冷却后再处理。

- 将锅或碗放在平稳、光滑的平面上，并用一只手扶稳。
- 使用过程中或使用结束后，请勿用蔬菜泥配件敲打容器壁。可以用塑料刮铲将残留的食物刮掉。
- 为实现最佳的打泥效果，捣打的食物不能超过碗或碗容量的一半。
- 请勿持续操作超过 1 分钟。
- 请休息 4 分钟让马达冷却后再继续操作

### 食谱范例：土豆泥

1 千克煮熟的土豆

200 毫升温牛奶

- 将土豆放入碗中，捣打 30 秒（按下四分之三的智能调速按钮）。
- 加入牛奶。继续捣碎 30 秒。

## 切碎器配件（参照图示 D）

切碎器（10）十分适用于切碎肉类、硬奶酪、洋葱、香草、蒜、蔬菜、面包、饼干、坚果等食材。

使用 «mc» 切碎器（10）可处理量大、坚硬的食材。

使用 «mc» 切碎器（10）时，处理食材的量请勿超过最大刻度线  $\overline{\text{max}}$ （最大）标识。

使用 «mc» 切碎器时，处理食材的量请勿超过最大刻度线。「mc» 切碎器最长操作时间：大量的湿食材为 1 分钟。干食材及硬质食材为 30 秒。

注意：请至少间隔 3 分钟让马达冷却后再继续操作（避免故障）。电机速度降低和 / 或出现强烈振动时请立即停止使用。

如欲了解最大处理量以及处理时间和速度建议，请参阅第五页《料理指南 D》。

### 使用切碎器前

- 为了方便切碎，请提前将食物切成小块。
- 请预先将肉类中的骨头、肌腱和软骨去掉，以免损坏刀片。
- 确保防滑垫（10e）始终置于切碎器碗

## 组装和操作

- 请小心取下刀片上的塑料保护套。
- 刀片（10b/10c）非常锋利！取用时
- 请始终握住刀片上部的塑料部分。将切碎刀放置在切碎碗（10d）的中心轴上。按下并轻轻旋转，将其锁紧。
- 将食材放入切碎碗中，盖上盖罩（10a）。
- 碎冰时，请使用特定的碎冰刀（10c）。
- 为了获得更好的处理效果，请在切碎碗中最多放入 5 块冰块，碎冰的操作时间为 10-15 秒。
- 连接切碎器和电机部件（4）直至锁紧。
- 使用时，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，拔下电源插头，按下 EasyClick Plus 释放按钮（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

- 请勿使用切碎器配件（10）处理未去壳的坚果、冰块、咖啡豆、谷物或坚硬的香料，如肉豆蔻等。否则可能会损坏刀片。
- 只能用带有特定碎冰刀的 «mc» 切碎器（10）进行碎冰。
- 使用本产品处理温度较高的食材时，请稍作冷却后再处理，谨防烫伤。
- 切勿将切碎碗放入微波炉中加热。

### «mc» 食谱范例：香草蜂蜜西梅酱（用作煎饼馅或外层装饰物）

50 克西梅

75 克乳脂状蜂蜜

70 毫升水（香草味）

- 把西梅放入 «hc» 切碎碗中，浇上乳脂状蜂蜜。
- 放入冰箱，在 3°C 下放置 24 小时。接着加入 70 毫升水（香草味）。
- 用最高速搅拌 1.5 秒（将智能调速按

钮按压到底)。

## 多功能食物料理碗配切丁器

配有切丁器 (11) 的食物料理碗适用于:

- 切碎、搅拌和混合面糊;
- 和面(最大食物处理量为 500 克面粉);
- 切片、切丝、切条和制作薯条;
- 切丁

### 切碎功能 (参照图示 E)

切碎刀 (11i) 适用于切碎肉类、硬奶酪、洋葱、香草、蒜、蔬菜、面包、饼干、坚果等食材。

如欲了解最大处理量及处理时间和速度建议请, 请参阅《料理指南 E》(见第六页)。

### 使用切碎刀前

- 为了方便切碎, 请提前将食物切成小块。
- 请预先将肉类中的骨头、肌腱和软骨去掉, 以免损坏刀片。
- 香草去茎, 坚果去壳。
- 确保防滑垫 (11h) 始终置于料理碗底部。

### 组装和操作

- 请小心取下刀片上的塑料保护套 (11j)。
- 切碎刀片 (11i) 非常锋利! 取用时请始终握住刀片上部的塑料部分。
- 将切碎刀 (11i) 放置在料理碗 (11g) 的中心轴上, 转动直至锁紧。
- 在料理碗中放入需处理的食材。防入防溅挡板 (11f)。
- 盖上盖罩 (11a), 将盖罩锁扣 (11e) 对应料理碗两侧的卡扣位置, 向下按压直至锁紧。
- 将电机部件 (4) 安装于对接口 (11b) 上锁紧。
- 接通电源, 确保推杆 (11c) 置于进料管 (11d) 中。
- 按下开关, 启动机器。在处理食材过程中, 一只手握住电机部件, 另一只手握住料理碗手柄。

- 使用完毕后, 拔掉电源插头, 按下 EasyClick Plus 释放按钮 (5), 卸下电机部件。
- 按压盖罩锁扣 (11e) 并保持住按压状态, 向上移开盖罩。然后将盖罩与防溅挡板分离。
- 在取出处理完的食材前, 小心取出切碎刀。轻轻旋转将其取下。

### 注意

- 请勿使用多功能食物料理碗 (11) 处理未去壳的坚果、冰块、咖啡豆、谷物或坚硬的香料, 如肉豆蔻等。否则可能会损坏刀片。
- 切勿将食物料理碗放入微波炉中加热。

切碎刀 (11i) 也可用于制作面粉重量不超过 500g 的面糊。

### 食谱范例: 煎饼面糊

750 毫升牛奶

500 克面粉

4 个鸡蛋

- 将牛奶倒进料理碗 (11g) 中, 然后加入面粉, 最后加入鸡蛋。
- 使用最高速度, 搅拌面糊直至光滑状。

请勿使用切碎刀搅拌较浓稠的面糊或面团。对于较浓稠的面糊和面团, 请使用和面器或揉面钩 (11k/11l)。

### 和面器和揉面钩 (参照图示 E)

图示 E 也包含了和面器 (11k) 和揉面钩 (11l) 的使用 (仅揉面钩适用于本型号)。

和面器适用于制作不同种类的面团, 比如发酵面团、油酥面团以及混合海绵蛋糕面糊。

揉面钩适用于制作不同种类的面团, 比如发酵面团或油酥面团。

如欲了解最大处理量、处理时间和速度建议, 请参阅《料理指南 E 第七页》。

### 组装和操作

- 将和面器 / 揉面钩置于料理碗 (11g) 的中心轴上, 转动直至锁紧。
- 在料理碗中放入最大料理量 500 克面粉, 然后加入除液体以外的其他原料。
- 以最高速度启动本机。
- 在运行中, 通过进料管加入液体状原料。

请注意: 最长操作时间为 1 分钟 (休息 10 分钟让马达冷却后再继续操作)。

#### 食谱范例: 披萨面团

500 克面粉

1 茶匙盐

1 茶匙干酵母

10 汤匙橄榄油

300 毫升水 (微温)

- 在料理碗中放入除液体状以外其他的所有原料, 然后开始和面。
- 在运行中, 通过进料管加入水。

#### 食谱范例: 甜点

500 克面粉

340 克无盐黄油 (冷冻 / 硬质, 切成小块)

160 克糖

2 块香草糖

2 颗小鸡蛋

2 撮盐

- 在料理碗中放入黄油和糖, 然后开始和面。为获得更好料理效果, 请使用冷冻黄油。
- 在料理碗中加入面粉和其他原料。
- 在面团形成球状之后, 请立即停止和面。过度搅打会使面团过软。
- 继续操作前, 将面团放到冰箱中冷却半小时。

#### 食谱范例 (本型号不适用): 蛋糕面糊

500 克面粉

200 克糖

200 克无盐黄油 200 克无盐黄油 (冷冻 / 硬质, 切成小块)

3 颗鸡蛋

1 块香草糖

1 份发酵粉

200 毫升牛奶

200 克无盐黄油 200 克无盐黄油 (冷冻 /

硬质, 切成小块)

3 颗鸡蛋

1 块香草糖

1 份发酵粉

200 毫升牛奶

- 在料理碗中放入面粉和除牛奶以外的所有其他原料, 开始和面。
- 在运行中, 通过进料管慢慢加入牛奶直至面糊呈光滑状。

#### 食谱范例: 美式甜面包

500 克面粉

80 克糖

80 克无盐黄油

1 颗鸡蛋

7 克酵母

375 毫升牛奶

- 在料理碗中放入面粉和除牛奶以外的所有其他原料, 开始和面。
- 在运行中, 通过进料管慢慢加入牛奶直至面团形成一个球状, 不再粘在碗上。
- 将面团置于温暖的地方发酵 2 小时。

#### 切片 / 切粗丝 / 切细丝 / 切条 (参照图示 F)

切片工具 (i) 适用于切片, 可处理如黄瓜、洋葱、蘑菇、苹果、胡萝卜、水萝卜、生土豆、西葫芦等食材。

切丝工具 (ii) 适用于切粗丝、细丝, 可处理如苹果、胡萝卜、生土豆、甜菜根、奶酪 (例如, 帕尔马干酪) 等食材。

切丝工具 (iii) 适用于切超细丝, 可处理水果、蔬菜等食材。

切条工具 (11q) 适用于制作薯条。

请参阅《料理指南 F》中的速度建议 (见第七页 F 部分)。

#### 组装和操作

- 将工具架 (11p) 或切条工具 (11q) 与连接轴 (11r) 连接并将其逆时针转动直至锁紧。
- 进行切片和切丝前, 将刀片工具 (i)、(ii)、(iii) 放到工具架 (11p) 上。

- 然后将组装好的工具架 (11p) 或切条工具 (11r) 放置于料理碗 (11g) 的中心轴上, 确保其安装到位。
- 将防溅挡板 (11f) 放入料理碗中, 然后盖上盖罩 (11a), 直至锁紧。将电机部件 (4) 安装于对接口 (11b) 上锁紧。
- 接通电源, 将需处理的食材放入料理管。
- 为了获得更好的切条效果, 在本机关闭的状态下, 将 3-4 个土豆 (取决于土豆大小) 放入盖罩的进料管中。
- 开启机器。本机运行时请勿将手伸入进料管, 请务必使用推杆 (11c) 送入食材。
- 使用完毕后, 拔掉电源插头, 按下 EasyClick Plus 释放按钮 (5), 卸下电机部件。
- 按压盖罩锁扣 (11e) 并保持住按压状态, 向上移开盖罩。然后再次按压盖罩锁扣将盖罩与防溅挡板分离。
- 在取出处理完的食材前, 请先移除工具架或切条工具。
- 向上推工具架底部的突起部分以将刀片工具 (i)、(ii)、(iii) 移除。
- 连续操作处理量请勿超过最大碗容量的 5 倍。
- 休息 30 分钟让马达冷却后再继续操作。

## **切丁 (参照图示 G)**

使用切丁器将生的或熟的蔬菜及水果切成丁状, 可用于制作沙拉、汤和甜点。

请参阅《料理指南 G》中的速度建议 (见第八页 G 部分)。

### **使用切丁器前**

- 去掉水果中的籽和果核。请勿切冷冻食物, 以免损坏刀片。
- 确保防滑垫 (11h) 始终置于料理碗底部。

### **组装和操作**

- 首次使用前, 请小心地从切丁刀盘 (11m) 的刀刃上取下保护纸。
- 将切丁刀盘正确放置于切丁底盘 (11n)

的中心轴上。

- 将防溅挡板和组装好的切丁器与标记 ▲ 对齐, 并逆时针转动直至锁紧。
- 将组装好的切丁器放入料理碗中, 盖上盖罩, 直至锁紧。
- 将电机部件 (4) 安装于对接口 (11b) 上锁紧。
- 接通电源, 将需处理的食物放入进料管。
- 开启机器。本机运行时请勿将手伸入进料管, 请务必使用推杆 (11c) 抵住食材上端后送入。
- 使用完毕后, 拔下电源插头, 按下 EasyClick Plus 释放按钮 (5), 卸下电机部件。
- 按压盖罩锁扣 (11e) 并保持住按压状态, 向上移开盖罩。然后将盖罩与防溅挡板分离。
- 如要拆卸切丁器, 顺时针旋转防溅挡板, 直至将锁打开。
- 小心地旋转以分离切丁刀盘。
- 将切丁底盘倒置, 并使用清洁推杆 (11o) 去除残留食材。

### **为实现最佳处理效果**

- 切丁前请将煮熟的食材冷却, 这样能使食物更加成形, 切丁效果更好。
- 可以处理中等硬度的奶酪, 如埃曼塔奶酪; 请勿处理质地很软或很硬的奶酪, 如未成熟的高达干酪, 马苏里拉奶酪或帕尔马干酪。
- 如果一次制作需要用到不同的食材时, 请从最软的食材开始处理, 最后处理最硬的食材。这样就可以在整个处理过程中无需清理切丁底盘中的网格。
- 切丁器不适用于处理生肉。
- 蔬菜 (特别是土豆和南瓜等硬皮蔬菜) 在处理前应去皮。否则, 蔬菜的皮可能会卡入切丁底盘的网格中, 增加清洁难度。

### **注意**

- 刀片非常锋利。取用时请始终握住刀盘的塑料部分。
- 请勿使用带有切丁器的食物料理碗配件 (11) 处理为去壳的坚果、冰块、咖啡豆、谷粒或坚硬的香料 (如肉豆蔻)

- 都十分坚硬的食材，否则可能会损坏刀片。
- 请在料理碗装满食材后将处理完的食材倒出。
- 处理油性食材后，切丁器的刀片会变得很滑。拆卸时请务必小心。
- 清洁推杆只能从切丁底盘的底部推进。如若从顶部推进，清洁推杆上的塑料部分会被刮损。
- 切勿将食物料理碗放入微波炉中加热。
- 连续操作处理量请勿超过最大碗容量的 5 倍。
- 休息 30 分钟让马达冷却后再继续操作。

### 食谱范例：沙拉 « 橄榄油 »

6 个煮熟、冷却的土豆

150 克熟香肠

6 个煮熟的鸡蛋

2 个煮熟的胡萝卜

4 个小黄瓜

一罐豌豆

400 克蛋黄酱

200 克酸奶酪

欧芹和莳萝

盐和胡椒调味

- 将煮熟的鸡蛋、香肠、胡萝卜，小黄瓜和土豆切成丁。
- 将所有切好的材料和豌豆放在沙拉碗中混合。
- 用盐、胡椒、欧芹和莳萝调味，再配上蛋黄酱和酸奶酪

### 维护和清洗 ( 参照图示 H )

- 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。
- 清洗前请拔掉手持式搅拌机的插头。
- 仅可使用湿布清洁电机部件 (4) 或齿轮箱 (8a、9a、11a)，切勿浸入水中或任何其他液体中。
- 盖罩 (10a) 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。
- 为了更好地清洗，可以将收纳架拆卸下来彻底清洁。

- 其他所有部件都可用洗碗机清洗。不要使用会刮花部件表面的摩擦性清洁剂清洗。
- 可以将切碎碗底部的防滑垫拆下来彻底清洗。
- 处理色素含量高的食材时 (例如，胡萝卜或姜黄)，配件可能会染色。可用植物油擦拭后再进行清洗。

### 保修和服务

有关详细信息，请参阅保修卡及售后服务地址卡或访问

[www.braunhousehold.com](http://www.braunhousehold.com)。

在使用寿命结束后，请勿将本产品作为生活垃圾处理。可至博朗服务中心或您所在国家相应的收集点进行处理。



★ 若有任何需求请与下述地址联系：

☆ 德龙电器 ( 上海 ) 有限公司

地址：上海市普陀区中山北路 3553 号 2101-2116 室

电话：021 3135 8858

传真：021 3135 8262

客户热线：400 827 1668

邮编：200062

网址：[www.braunhousehold.com](http://www.braunhousehold.com)

## 故障排除指南

问题	原因	解决方法
手持式搅拌机无法运作。	没有电源。	检查是否接通电源。 检查您家中的保险丝 / 断路器。 如果以上情况均排除，请联系博朗服务中心。
安全按钮指示灯呈红色且常亮，同时 imode 速度模式按钮上的速度标识全部闪烁。	温度过高预警。	请将产品静置冷却一小时。当 imode 速度模式按钮上的速度标识停止闪烁且安全按钮指示灯闪烁时，可再次使用。
盖罩（带齿轮）无法完全锁紧。	食物被卡在食物料理碗和盖罩（带齿轮）之间。	打开盖罩（带齿轮）并清除食物残渣。
	工具未完全安装至食物料理碗中。	用手转动工具，同时轻轻向下按压，直至锁紧。
	仅适用于切丁器：切丁器与防溅挡板未安装或未正确安装。	在将盖罩（带齿轮）固定于食物料理碗前，将切丁器安装至防溅挡板上（注意正确对齐符号）。
	仅适用于切丁器：切丁器被切丁底盘网格中的食物残渣堵塞。	打开切丁器，清除网格中的食物残留。
	未正确安装。	请正确安装。
盖罩（带齿轮）进水。	盖罩（带齿轮）不小心浸在水里或放入洗碗机中清洗。	拆下电机部件连接轴内的橡胶塞。将水清除。更换塞子。注意：盖罩（带齿轮）中的水会损坏机器。因此，不得故意使用上述方法将盖罩（带齿轮）放入洗碗机中清洗。
（和面器、揉面钩、刀片或切丁器）中的某一个配件进水。	配件损坏	请联系博朗服务中心进行更换。

# 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.