BRAUN

MultiQuick 3 Vario



Type 4193
型号 4193

Register your product
www.braunhousehold.com/register

Hand blender
手持式搅拌机
MQ3135

English 6

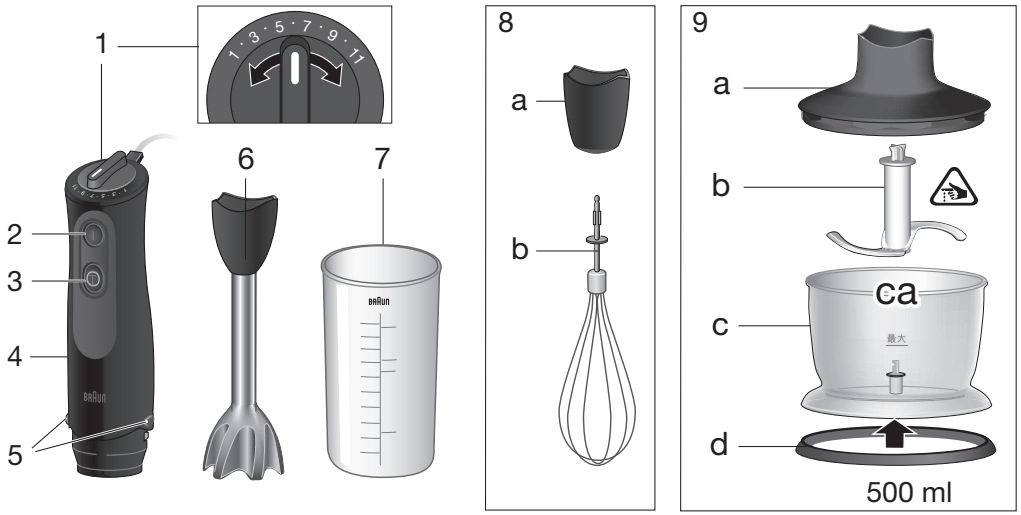
中文 9

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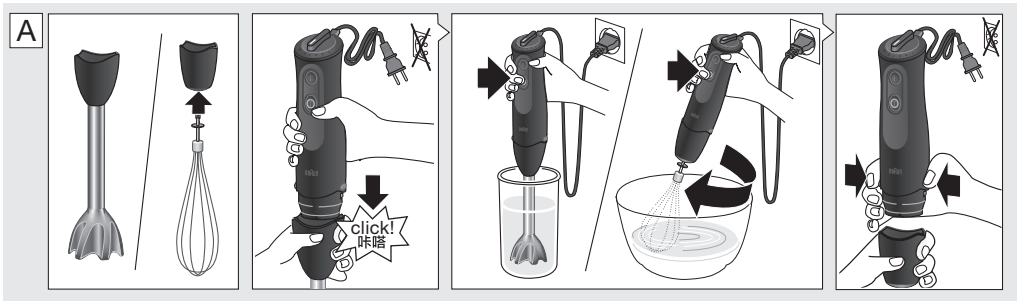
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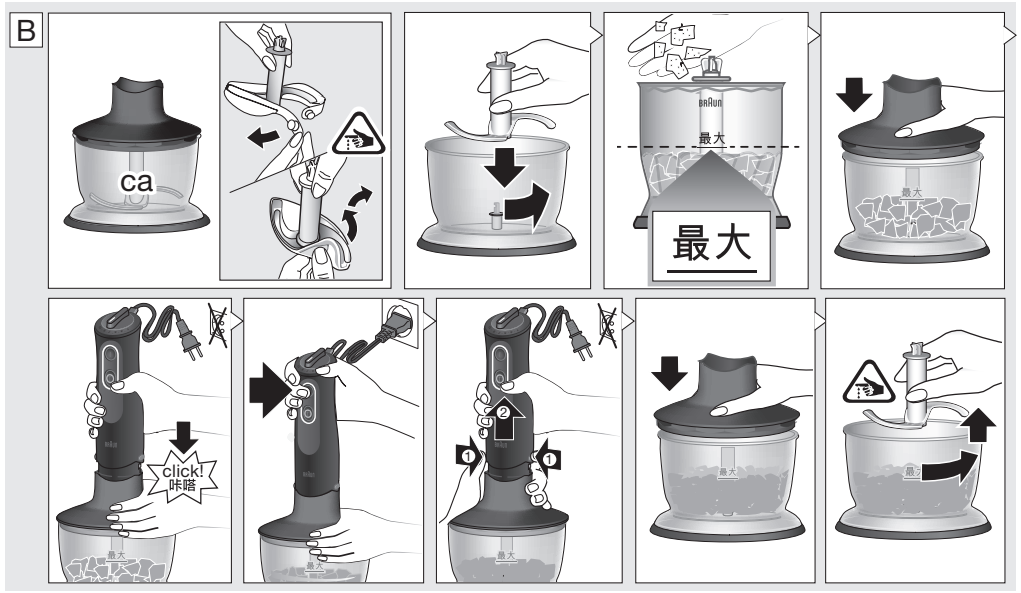
MQ 3135 CN
UK/CN





220-240V~ 50-60 Hz 750-900W





		帕尔马干酪 Parmesan						
	2 cm	2 cm						2 cm
最大食物料理量 max.	300 g	200 g	30 g	350 g	300 g	200 g	20	200 g
处理时间/秒 sec.	15-30	30	20	30	25	10x1	5	15
				7-11	7-11	1-3	1-11	1-11
	Ⓣ	Ⓣ	Ⓣ	+5 秒 Ⓣ	+5 秒 Ⓣ			

C



English

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

Before use

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

Caution

-  The blades are very sharp! To avoid injuries, please handle blades with utmost care.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- This appliance shall not be used by children.
- Children shall be kept away from the appliance and its mains cord.
- Cleaning and user maintenance shall not be made by children without supervision.
- Always unplug and switch off the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the bottom of the appliance.
- This appliance is designed for household use only and for processing normal household quantities.
- Do not use any part in the microwave.
- Please clean all parts before first use or as required, following the instructions in the Care and Cleaning section.

Parts and Accessories

1 Variable speed regulator
2 Variable speed button (on/off)
3 Turbo button
4 Motor part
5 EasyClick Release buttons
6 Blender shaft
7 Beaker
8 Whisk accessory
  a Gearbox
  b Whisk
9 500 ml chopper accessory «ca»
  a Lid (with gear)
  b Chopping blade
  c Chopper bowl
  d Anti-slip rubber ring

How to Use the Appliance

Setting the speed

When activating the variable speed button (2), the processing speed corresponds to the setting of the variable speed regulator (1). The higher the setting, the faster the chopping results. You can adjust the speed conveniently during operation by turning the speed regulator.
Maximum processing speed can be achieved by pressing the Turbo button (3). You may also use the Turbo button for instant powerful pulses without having to manipulate the speed regulator.

Blending Shaft (A)

The hand blender is perfectly suited for preparing dips, sauces, salad dressings, soups, baby food, as well as drinks, smoothies and milkshakes.
For best results, use the Turbo speed.

Assembly and Operation

- Attach the blending shaft (6) to the motor part until it clicks.
- Place the blending shaft into the mixture to be blended. Then switch the appliance on.
- Blend ingredients to the desired consistency using a gentle up-and-down motion.

- After use, unplug the hand blender and press the release buttons (5) to detach the blending shaft.

Caution
- 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 operate continuously for longer than 1 minute.
- Let the appliance cool down for 3 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 hand blender at the bottom of the beaker. Blend at Turbo 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 (8b) to the gearbox (8a).
- Align the motor part with the assembled whisk attachment and push the pieces together until they click.
- After use, unplug and press the 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 attachment in deep containers or pans.
- Place the whisk in a bowl and only then switch the appliance on.
- Always ensure the whisk and mixing bowl are completely clean and free of fat before whisking egg whites. Only whip up to 4 egg whites.

Recipe Example: Whipped Cream

400 ml chilled cream (min. 30% fat content, 4 - 8 °C)
- Start with low speed and increase the speed while whipping.
- Always use fresh chilled cream to achieve greater and more stable volume when whisking.

Chopper Accessory (B)

The chopper (9) is perfectly suited for chopping hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

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

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

For «ca» 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 B 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 (9d) is attached to the bottom of the chopper bowl.

Assembly and Operation
- Carefully remove the plastic cover from the blade.
- The blade (9b) is 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 (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 (9a).
- 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.
- 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 bowl 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).
- Resume chopping for another 1,5 seconds at maximum speed.

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

Care and Cleaning (C)

- Always clean the hand blender thoroughly after use.
- Unplug hand blender before cleaning.
- Do not immerse the motor part (4) or gearbox (8a) in water or any other liquid. Clean with a damp cloth only.
- The lid (9a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- All other parts can be cleaned in a dishwasher. Do not use abrasive cleaners that could scratch the surface.
- You may remove the anti-slip rubber ring from the bottom of the bowl 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.

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

Problem	Possible cause	Solution
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.

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。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者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。
- 请勿让儿童在无人监管的情况下清洁、维修本产品。
- 无人使用时或安装、拆卸、清洗及收纳本产品时，请断开电源连接。
- 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。
- 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。
- 本机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。

配件及附件

1 调速器
2 调速按钮（开/关）
3 高速按钮（T）
4 电机部件
5 EasyClick释放按钮
6 搅拌轴
7 搅拌杯
8 打蛋器配件
  a 齿轮箱
  b 打蛋器
9 500毫升切碎器附件«ca»
  a 盖罩（带齿轮）
  b 切碎刀
  c 切碎碗
  d 防滑垫

如何使用本产品

设置速度

调速按钮（2）启动后，搅拌机的处理速度和调速器（1）设置的速度一样。设置的档位越高，搅拌所需的时间越短。操作过程中可以用拇指或食指轻松地转动调速器来调整速度。按下高速按钮（3）便可以实现最快的处理速度。高速按钮也可以用来实现强大的即时脉冲，无需使用调速器。

搅拌机（参照图示A）

手持式搅拌机十分适合于制作蘸酱、调味汁、色拉酱、汤、婴儿食品以及饮品、冰沙和奶昔。使用Turbo高速按钮（T）可实现更好的处理效果。

组装和操作

• 将搅拌轴（6）和电机部件（4）连接直至锁紧。

• 将手持式搅拌机放入待搅拌的食物中。启动搅拌机。

• 搅拌过程中轻轻的上下移动直至食物达到理想的均匀度。

• 使用完毕后，拔掉电源插头，按下EasyClick释放按钮（5），卸下搅拌轴。

注意

• 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。高温食物适当冷却后再处理，谨防烫伤。

• 使用完毕后，请勿将手持式搅拌机置于炉灶台上的热锅内。

• 请勿持续操作超过1分钟。

• 请休息3分钟让马达冷却后再继续操作。

食谱范例：蛋黄酱

250g食用油（如葵花油）

1枚鸡蛋和1颗蛋黄

1–2汤匙醋

盐和胡椒粉调味

• 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A）

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，拔掉电源插头，按下EasyClick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，开始时请使用慢速，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洁净且不带脂肪。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30%，4–8℃）

• 低速启动，随后在打发过程中逐渐提高速度。

• 请使用新鲜的冷冻奶油，才能使打发出来的量更多、更均匀。

切碎器配件(参照图示B)

切碎器（9）十分适用于切碎硬奶酪、洋葱、草药、蒜、蔬菜、面包、饼干、坚果等食物。

«ca» 切碎器（9）可处理量大、坚硬的食材。

使用«ca» 切碎器（9）时，处理食材的量请勿超过最大刻度线。

使用«hc» 切碎器时，处理食材的量请勿超过最大刻度线。«hc» 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/或出现强烈震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《料理指南B》。

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。
- 确保将防滑垫（9d）置于切碎碗的底部。

组装和操作

- 请小心取下刀片上的塑料套。
- 刀片（9b）非常锋利！取用时请始终握住刀片上部的塑料部分。
- 将切碎刀放置于切碎碗（9c）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（9a）。
- 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，一手握住电机部件，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

- 切勿使用切碎器配件（9）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。
- 使用本产品处理温度较高的食材时，为了避免沸腾液体飞溅，高温食物应稍作冷却后再进行搅拌，以免烫伤。
- 切勿将切碎碗放入微波炉中加热。

«hc» 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℃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。

使用切碎器配件«hc»（可选配件可在博朗服务中心购买，但并非每个国家/地区均有出售）。

维护和清洗（参照图示C）

• 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。

• 清洗前请拔掉电源插头。

• 仅可使用湿布清洁电机部件（4）和齿轮箱（8a），切勿浸入水中或其他液体中。

• 盖罩（9a）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。

• 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。

• 可以将切碎碗底下的防滑垫拆下来彻底清洗。

• 处理色素含量较高的食材时（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。

设计规格和使用说明书如有修改，恕不另行通知。

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。



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。



★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

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						备注 Remark
	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	○	○	○	○	○	
电机、阀门 Motors, valves	X	○	○	○	○	○	
金属零件 Metal parts	X	○	X	○	○	○	不包括刀头、及其它与食物接触的部分 (Food–contact Parts not included)

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.