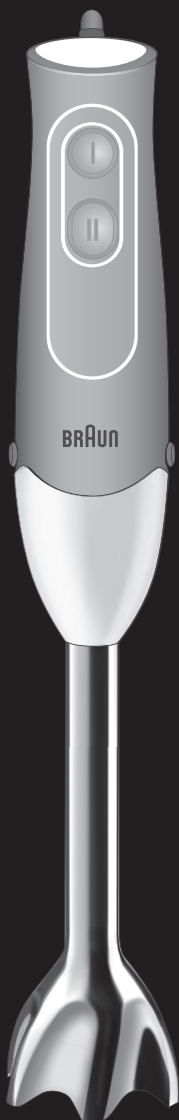


BRAUN

Multiquick 5
Minipimer 5



Type 4165

手持式搅拌机

www.braunhousehold.com

MQ 535 Baby

MQ 535

MQ 525

MQ 520

English 6

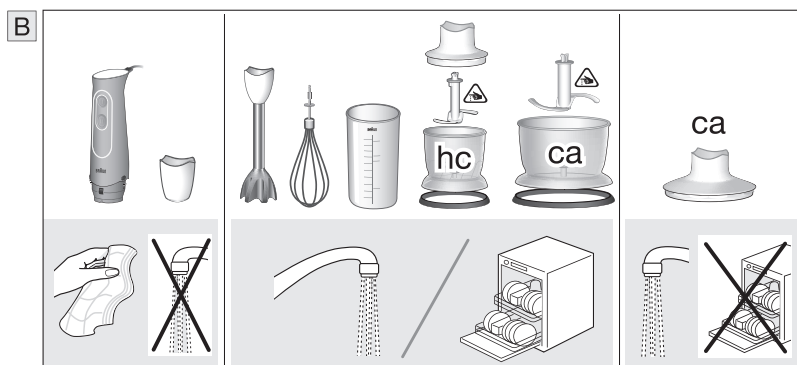
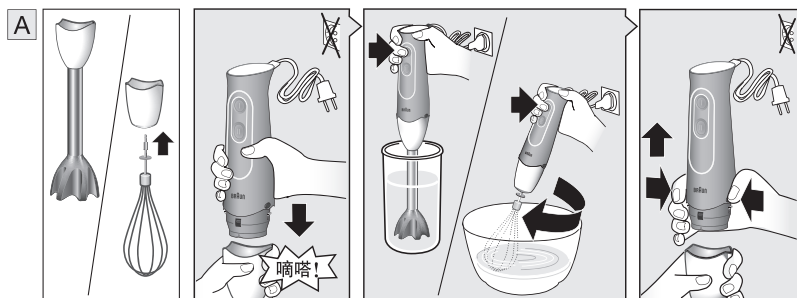
中文 9

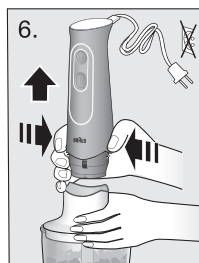
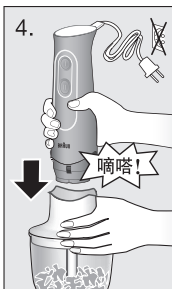
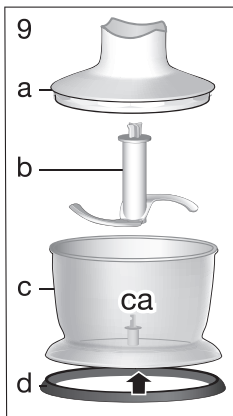
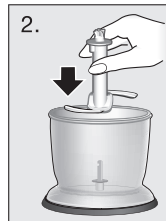
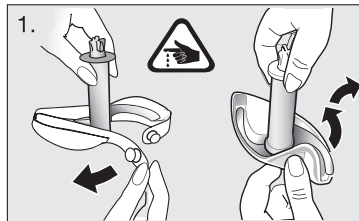
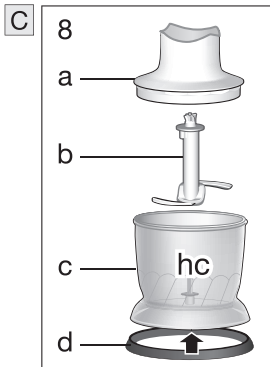
De'Longhi Braun Household GmbH
Carl-Ulrich-Straße 4
63263 Neu-Isenburg/Germany

5722112114/02.16 MQ 535 Baby - 535-525-520 CN
GB/China



| | | | | | | |
|---|---|---|---|---|---|-----------------------|
| | | | | | | |
| ✓ | | | ✓ | ✓ | | MQ 520 |
| ✓ | ✓ | ✓ | ✓ | ✓ | | MQ 525 |
| ✓ | ✓ | ✓ | ✓ | | ✓ | MQ 535 MQ 535 Baby |





D

| 速度档位 | | II | | | | I | | | | |
|------|---------|-------|-------|-----|------|------|-----|------|------|------|
| | 最大食物料理量 | 100g | 100g | 10g | 90g+ | 50g | | 80g | 80g | 100g |
| | 所需时间/秒 | 10 | 15 | 6x1 | 45 | 6x1 | 5x1 | 12x1 | 8x1 | 12x1 |
| | 最大食物料理量 | 300g | 200g | 20g | | 150g | | 150g | 300g | 300g |
| | 所需时间/秒 | 20-30 | 20-30 | 20 | | 8x1 | 15 | 10 | 20 | 30 |


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 use instructions carefully and completely before using the appliance.

Caution

- 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 blades are very sharp! To avoid injuries, please handle blades with utmost care.
- Before plugging into a socket, check whether your mains voltage corresponds to the voltage indicated on the appliance.

- Always 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.
- Do not hold the motor part (3), nor the whisk gear box (6a) under running water, nor immerse them in water.
- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorized service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- The beaker (7) and the choppers (8, 9) are not microwave-proof.

Description (see page 4)

- 1 On switch: speed «I»
- 2 On switch: speed «II» (Turbo)
- 3 Motor part
- 4 Release buttons
- 5 Blender shaft
- 6 a Whisk gear box
b Whisk
- 7 Beaker
- 8 Chopper «hc»
 - a Lid
 - b Blade
 - c Chopper bowl
 - d Anti-slip ring

- 9 Chopper «ca» (MQ525 not included this attachment)
- a Lid (with gear)
 - b Blade
 - c Chopper bowl
 - d Anti-slip ring

Please clean all parts before using for the first time (see B).

How to use the appliance

Hand blender (see A)

The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks, smoothies or milk shakes.

- Click the motor part (3) onto the blender shaft (5).
- Position the hand blender deep in a bowl or beaker. Only then, press switch (1) or (2) to operate. For best blending results use speed «II».
- After use, press the release buttons (4) to detach the motor part.

When blending directly in a saucepan while cooking, remove the pan from the stove first to avoid splashing of the boiling liquid (risk of scalding).

Recipe example: Mayonnaise

250 g oil (e.g. sunflower oil),

1 egg and 1 extra egg yolk

1–2 tbsp. vinegar (approx. 15 g),

salt and pepper to taste

Place all ingredients (at room temperature) into the beaker in the order as above.

Place the hand blender on the bottom of the beaker. Operate the hand blender at maximum speed, keep it in this position until the oil starts emulsifying. Then without switching off slowly raise the shaft to the top of the mixture and back down to incorporate the rest of the oil. Processing time: from 1 minute (for salad) up to 2 minutes for more stiffness (e.g. for dip).

Whisk (see A)

Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

- Insert the whisk (6b) into the whisk gear box (6a), then click the motor part (3) onto the gear box.
- Place the whisk deep in a bowl. Only then, press switch (1) to operate.
- After use, press the release buttons to detach the motor part. Then pull the whisk out of the gear box.

For best results

- Use a medium-sized bowl.
- Only use speed «I» to operate the whisk.
- Move the whisk clockwise holding it slightly inclined.
- Only whip up to 400 ml chilled cream (min. 30 % fat content, 4–8 °C).
- Only whip up to 4 egg whites.

Choppers (see C)

The choppers (8) and (9) are perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, carrots, nuts, almonds etc. Always chop hard food (e.g. Parmesan, chocolate) at speed «II». For best results, see the processing table D.

Maximum operation time for the «hc» chopper: 2 minutes.

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

Before chopping ...

- Pre-cut meat, cheese, onions, carrots.
- Remove stems from herbs, shell nuts.
- Remove bones, tendons and gristle from meat.
- Always make sure that the anti-slip ring (8d, 9d) is attached to the chopper bowl.

Caution: The blade is very sharp! Always hold it by the upper plastic part and handle it carefully.

- Carefully remove the protective cover from the blade (b).
- Place the blade on the centre pin of the chopper bowl, press it down and give it a turn until it locks.
- Fill the chopper bowl with food and put on the lid.
- Click the motor part onto the lid.
- Press switch (1) or (2) to operate the chopper. During processing, hold the motor part with one hand and the chopper bowl with the other.
- After use, unplug and press the release buttons (4) to detach the motor part.
- Remove the lid.
- Carefully take out the blade before you remove the processed food. To remove the blade, slightly turn and pull it off.

Recipe example: Vanilla-Honey-Prunes

(as pancake stuffing or spread)

Place 40 g prunes and 40 g creamy honey in the «hc» chopper bowl.

Operate 4 seconds using speed «II». Then add 10 ml water (vanilla-flavoured) and resume chopping for another second.

Cleaning (see B)

Clean the motor part (3) and the whisk gear box (6a) with a damp cloth only. Clean the «ca» chopper lid (9a) only under running water. Do not place it in the dishwasher.

All other parts can be cleaned in a dishwasher.

You may remove the anti-slip rings from the chopper bowls for extra thorough cleaning.

Please clean the knives after usage and let them dry. Do not leave them in contact with water or salty food over a longer time.

When processing foods with high pigment content (e.g. carrots), the accessories may become discoloured.

Wipe these parts with vegetable oil before cleaning them.

Accessories

(MQ525 can buy individually below accessories, not available in every country)

| | |
|--------|---|
| MQ 30: | 500 ml chopper to chop carrots, meat, onions, etc. |
| MQ 40: | 1250 ml chopper to chop, mix, blend and crush ice. |
| MQ 70: | Compact kitchen machine accessory to chop, mix, slice and shred. Kneading function not available with Multiquick 5. |

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 a Braun Service Centre or at appropriate collection points provided in your country.



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。


使用前的说明

在使用产品之前，请仔细阅读完使用说明。

警告

- 请勿让儿童操作本机。请勿让儿童接触本机及其电源线。更换配件或接触正在使用的部件前，请务必关闭机器并拔掉电源。

- 有生理、心理和感官障碍或缺乏机器操作经验及知识的人士请在有人监管或指导的情况下使用本机。

-  刀片非常锋利！谨防受伤，请极其小心使用刀片。取出切割刀片、排空混料盆和清洗期间请务必小心。

- 在将插头插入插座之前，检查您的电源电压是否符合本机所指示的电压。

- 当无人使用本机时或在组装、拆卸、清洗和储存前，请务必拔掉本机的电源插头。

- 本机仅供家庭使用，其设计构造适用于家庭正常使用量。

- 请勿将电机部件（3）或打蛋器齿轮箱（6a）置于水流之下或将其浸入水中。

- 博朗家电产品符合相关安全标准。维修或更换电源线必须由经授权的服务人员进行操作。

错误的、无资质的维修操作可能会对用户产生较大危害。

- 搅拌杯（7）和切碎碗（8和9）不可用微波炉加热。

产品描述（见第4页）

1 开关：“I”档速度

2 开关：“II”档速度（点动加速）

3 电机部件

4 释放按钮

5 搅拌棒

6 a打蛋器齿轮箱

b 打蛋器

7 搅拌杯

8 350毫升切碎器

a 顶盖

b 切碎刀

c 切碎碗

d 防滑垫

9 500毫升切碎器（MQ525不包含此配件）

a 顶盖（带齿轮）

b 切碎刀

c 切碎碗

d 防滑垫

第一次使用时，请清洗所有部件(见第4页B部分)。

使用方法

如何使用手持式搅拌机(见第4页A部分)

手持式搅拌机适用于制作蘸酱、酱汁、汤品、蛋黄酱及婴儿辅食，也适用于搅拌饮品、制作冰沙和奶昔。

- 将电机部件(3)与搅拌棒(5)连接。
- 将手持式搅拌机放入搅拌杯或碗具底部。接着，按下开关(1)或(2)启动搅拌机。呈现更好搅拌效果，请使用“II”档速度。
- 使用完毕后，按下释放按钮(4)以分离电机部件。

直接在烹饪的炖锅中进行搅拌时，请先把炖锅从炉上移开，防止沸腾液体飞溅(谨防烫伤危险!)。

食谱范例：蛋黄酱

250g食用油（如葵花油）

1个鸡蛋外加1颗蛋黄

1-2汤匙醋（约15克）

盐和胡椒调味

将所有食材(室温)按照上述顺序放入搅拌杯。将手持式搅拌机置于搅拌杯底部。以最高速度操作手持式搅拌机，保持搅拌位置不变，直至食用油开始乳化。随后，无需关闭搅拌机，慢慢将搅拌棒提升至混合物顶部的位置，再降低，使剩余的油融合。

制作时间：根据所需浓稠度不同，从1分钟(沙拉酱)至2分钟（如蘸酱）。

如何使用您的打蛋器(见第4页A部分)

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。

- 将打蛋器（6b）插入打蛋器齿轮箱（6a），然后将电机部件（3）插入齿轮箱。
- 将打蛋器放入碗具底部，接着按下开关（1）才可使用。
- 使用完毕后，您只需按下释放按钮，拔出齿轮箱，然后将打蛋器从齿轮箱中拔出即可。

为获得更好效果：

- 请使用开口较大的碗。
- 在使用打蛋器时，将速度只设定在较低水平“1”。
- 将打蛋器略微倾斜，以顺时针方向搅动。
- 每次最多打发400毫升冷冻奶油（脂肪含量最低为30%，4-8℃）。
- 每次最多打散4个蛋白。

如何使用切碎器(见第5页图示C)

切碎器（8和9）适用于切碎肉类、硬奶酪、洋葱、香草、蒜、胡萝卜、坚果和杏仁等食材。

请始终使用“II”档速度来处理较坚硬的食材。

为取得更好料理效果，请参考第5页的操作指南D。

使用350毫升切碎器最长制作时间：2分钟。

切勿使用切碎器来处理诸如冰块、肉豆蔻、咖啡豆和谷物等坚硬食材。

在使用切碎器前...

- 将肉类、奶酪、洋葱和胡萝卜进行切块处理。
- 香草去茎，坚果去壳。
- 肉类去骨、去肌腱、去软骨。
- 防滑垫(8d/9d)始终置于切碎碗底部。

注意：切碎刀片非常锋利！手始终只接触塑料外包装，请小心使用。

- 1、小心取下切碎刀的保护外壳 (b)。
- 2、将切碎刀放置于切碎碗中中心转轴针上，向下按压并转动直至锁死。
- 3、在切碎碗中放入需处理的食材并盖上顶盖。
- 4、将电机部件安装于顶盖上。
- 5、按下开关(1)或(2)启动切碎器。在食材处理中，用手握住搅拌棒，另一只手握住切碎碗。
- 6、使用过后，拔掉电源并按压释放按钮 (4) 分离电机部件。
- 7、移掉顶盖
- 8、在拿出处理好的食材前，请小心移出切碎刀。移出切碎刀时，轻轻转动向上拉即可。

食谱范例：香草蜂蜜西梅酱

(可用作馅饼的馅料或其外层装饰物)

将40克去核西梅干和40克乳脂状蜂蜜放入350毫升切碎器。使用“II”档速度操作4秒。接着加入10毫升香草味的矿泉水，继续搅拌数秒即可。

清洗(见第4页B部分)

仅可使用湿布清洁电机部件(3)和打蛋器齿轮箱(6a)。仅可在流水下清洗500毫升切碎器顶盖(9a)。不可用洗碗机清洗。

其他部件均可用洗碗机清洗。

使用完毕后请及时清洗刀片并将其晾干。请勿将刀片长时间置于水中或咸的食物中。

为了取得更好的清洁效果，你可以拿掉切碎碗底部的防滑垫。

处理色素含量高的食材时(比如胡萝卜)，搅拌机配件可能会被染色。可先用植物油擦拭再进行清洗。

附件

MQ525需单独购买以下配件，并非每个国家均有出售。

| | |
|-------|---|
| MQ30: | 500毫升切碎器，可用于切胡萝卜、肉类、洋葱等食材。 |
| MQ40: | 1250毫升切碎器，可用于切菜、搅拌和碎冰。 |
| MQ70: | 多功能厨房料理机配件，可用于切肉、切片、切丝和拌菜。Multiquick5系的MQ70不具备和面功能。 |

如有变动恕不另行通知。

在使用寿命结束之后，请勿将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站点进行处理。



保修

我们为产品提供为期两年的保修，保修期从购买日开始计算。

在保修期内对于产品因生产过程引起的各种瑕疵，我们会视情况更换零件或整个产品。

申请保修必须将本产品 and 能够证明购买日期的证据 (购货发票) 一起交给授权的Braun维修站，本产品附有一张授权维修站名单。

请确认已将购货发票放置在安全的地方。

上述保修不包括以下内容：

- 由于使用不当而造成的产品损坏，如使用错误的电流、电压，将产品插入不合格的插座，或者人为损坏等。
- 正常使用引起的产品老化、磨损，但对产品的使用功能及价值影响不大。
- 按行业惯例定义的易损、易耗件。
- 如果产品经过未经授权的人员修理，或产品使用了非本公司(Braun)的零件，保修期立即终止。

- 非家庭使用(如工业、商业用)引起的损坏。
- 在保修期内提供的服务并不影响保修期按时结束，保修期中替换的零件或整机的保修服务于本产品的保修期同时终止。
- 除非确有法律规定，本公司不对其他任何要求负责。同供货商的销售合同中规定的各项权利不受此保修的影响。

如果需要保修或维修，请与当地的维修站或就近的维修站联系。

客服热线：400 827 1668



