

BRAUN

MultiQuick 7



Type 4199

型号 4199

手持式搅拌机

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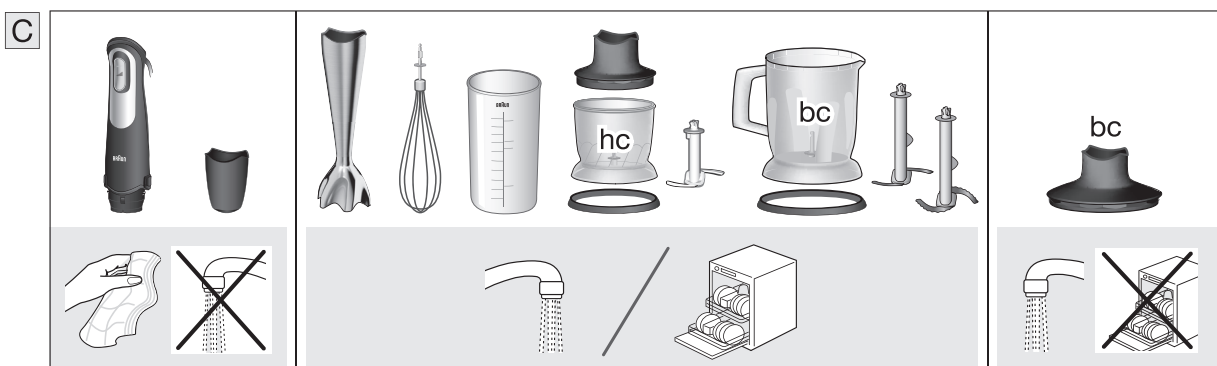
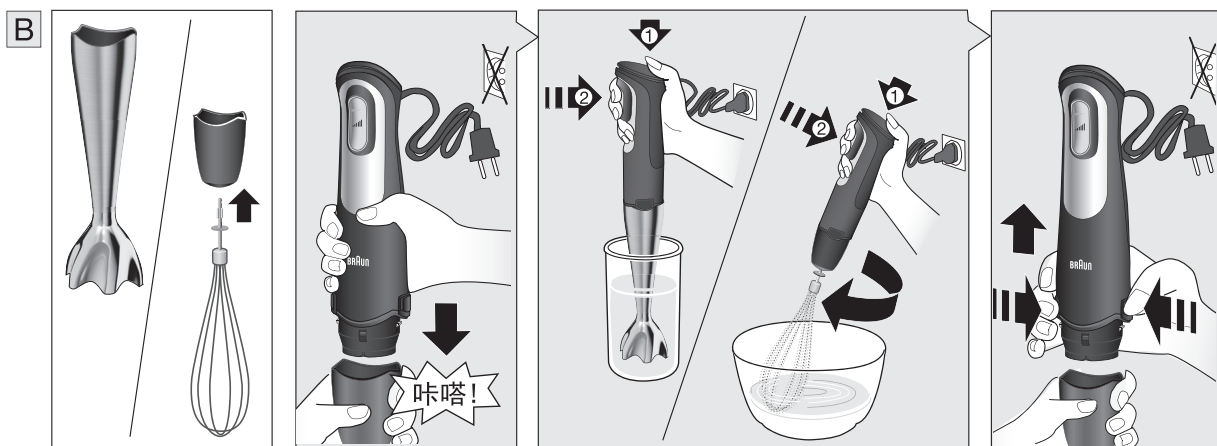
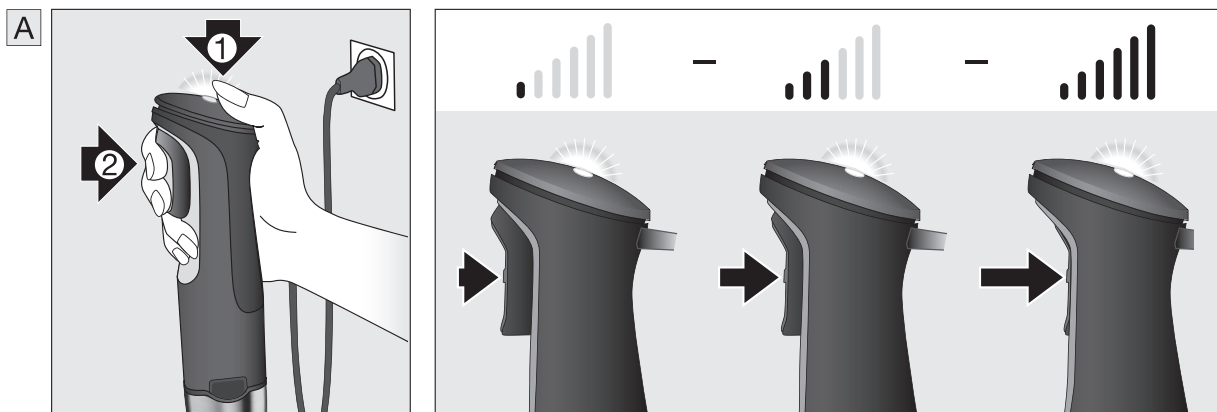
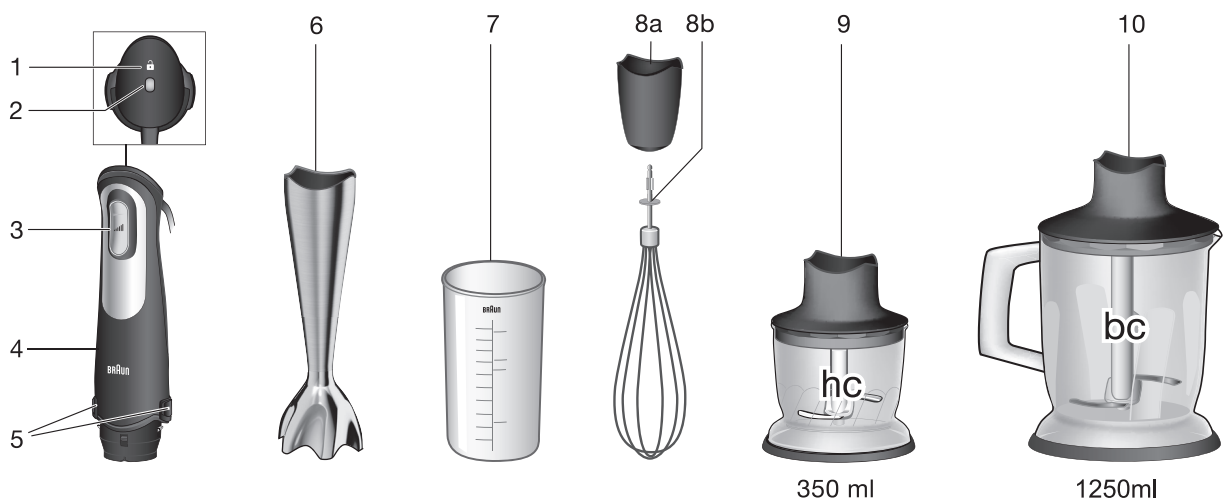
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English	6
中文	9

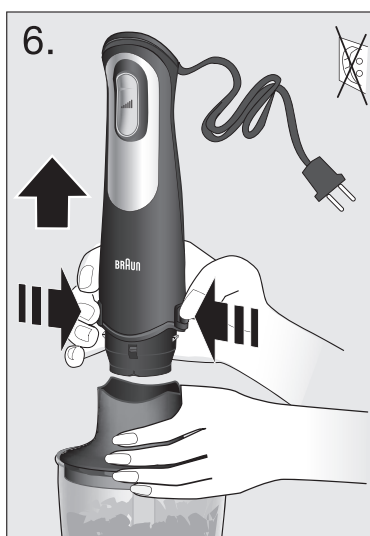
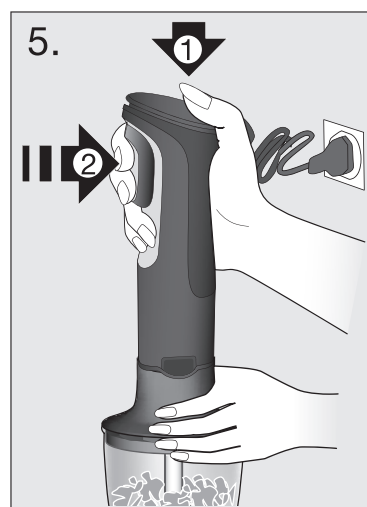
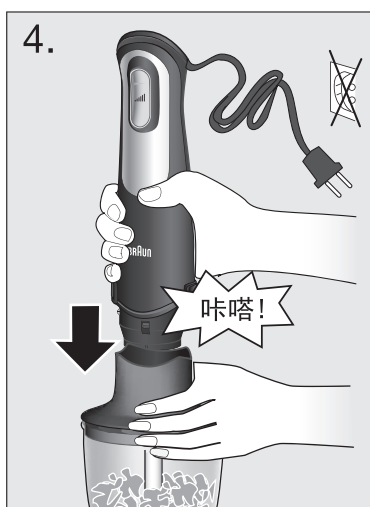
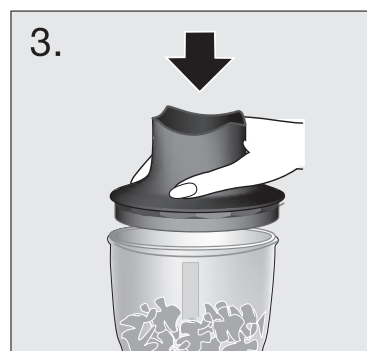
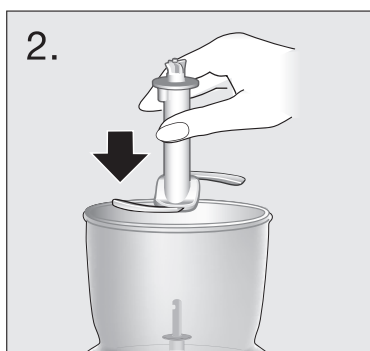
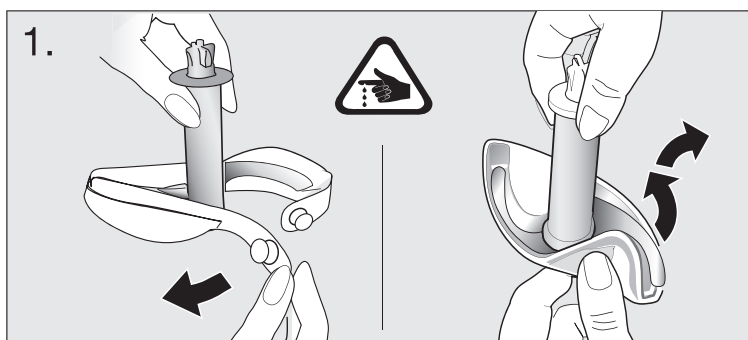
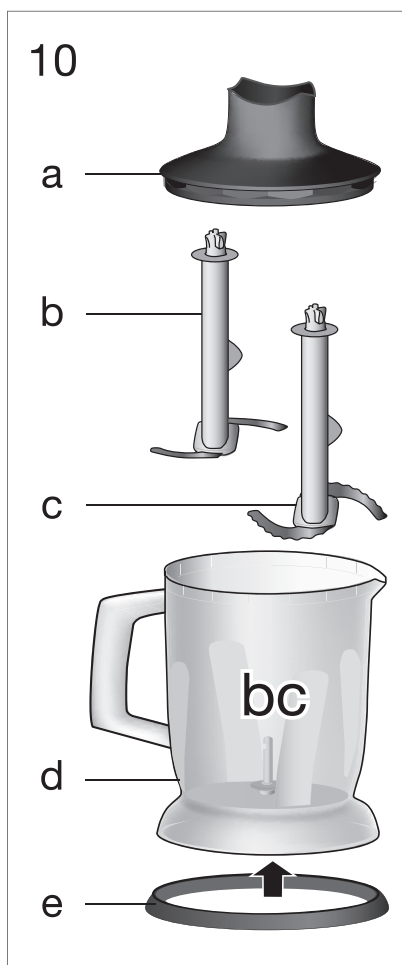
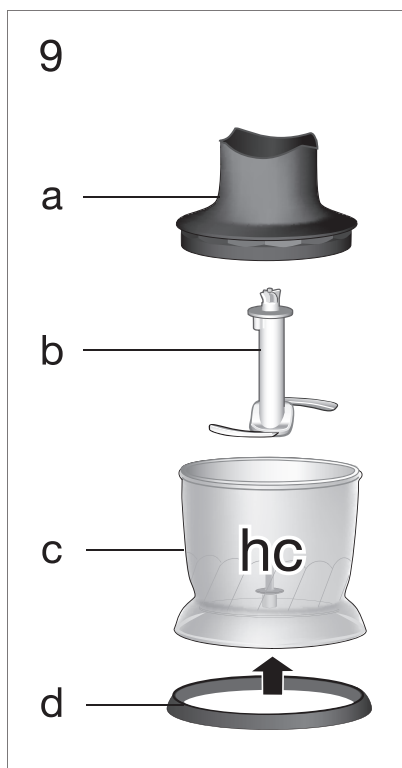
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GB/China





D



E

料理指南E



		速度档位	最大食物料理量	⌚ 所需时间/秒
牛肉 	 1cm		100 g	10
帕尔马干酪 	 1cm		100 g	15
西芹 			10 g	5
辣椒 			90 g + 25 ml	45
洋葱 			50 g	5
大蒜 			7	5
胡萝卜 			80 g	10
胡桃 坚果 			80 g	5
			100 g	10

料理指南E



		速度档位	最大食物料理量	⌚ 所需时间/秒
牛肉 	 1cm		400 g	30
帕尔马干酪 	 1cm		200 g	20-30
西芹 			30 g	15
香蕉+草莓 	 牛奶		150 g + 700 ml	60 + 15
洋葱 			250 g	15
大蒜 			30	15
胡萝卜 			250 g	15
胡桃 坚果 			350 g	15
			400 g	15


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

-  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.
- Always unplug or 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.

Description (see pictures on p. 3 and 4)

- Safety button 
- Pilot light
- Smartspeed switch / variable speeds 
- Motor part
- Release buttons
- Blender shaft
- Beaker
- a Gear box
b Whisk
- 350 ml chopper «bc»
- 6

- Lid
 - Blade
 - Bowl
 - Anti-slip ring
- 10 1250 ml chopper «bc»
- Lid (with gear)
 - Blade
 - Ice blade
 - Bowl
 - Anti-slip ring

Pilot light

The pilot light (2) shows the status of the appliance, when it is connected to an electrical outlet.

Pilot light	Appliance/operating status
Red flashing	Appliance is ready for use
Green	Appliance is released (switch release button is pressed) and can be switched on
Red	Appliance is overheated. Let it cool down. It is ready for use again when the pilot light flashes red

Smartspeed technology

Smartspeed switch for variable speeds

One squeeze, all speeds. The more you press, the higher the speed (fig. A). 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 motor part and control the speed with one hand.

How to use the appliance

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

Switching on the appliance (A)

The appliance has a safety button. To safely switch it on, follow these points:

- First press the safety button (1) with your thumb and hold. The pilot light will light up permanently green.
- Then directly press the Smartspeed switch (3) according to the desired speed.
If the Smartspeed switch (3) is not pressed within 5 seconds, the appliance cannot be switched on for safety reasons. The pilot light flashes red.
In order to switch the appliance on, release all switches and start again with step 1.
- During operation you do not have to keep the safety button pressed.

Hand blender (A)

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

For best blending results use highest speed.

- Click the motor part (4) into the blender shaft (6).
- Position the hand blender deep in a beaker or bowl. Then switch the appliance on as described above.

- After use unplug and press the release buttons (5) to detach the motor part.

When blending directly in the 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 a.m. order. 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 (B)

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

- Insert the whisk (8b) into the whisk gear box (8a) then click the motor part (4) into the gear box.
- Place the whisk in a bowl and only then switch the appliance on.
- After use, unplug and press the release buttons (5) to detach the motor part. Then pull the whisk out of the gear box.

Tips for best results

- Use a medium-sized bowl.
- Move the whisk clockwise, holding it slightly inclined.
- Whipped cream (max. 400 ml chilled cream, min. 30 % fat content, 4–8 °C): Start with low speed (light pressure on the switch) and increase the speed (more pressure on switch) while whipping.
- Beaten egg whites (max. 4 eggs): Start with a medium speed (half way pressure on switch) and increase the speed (more pressure on switch) while beating.

Choppers (D)

The choppers (9) and (10) are perfectly suited for chopping meat, hard cheese, onions, herbs, garlic, carrots, nuts, almonds etc.

Always chop hard foods at full speed (e.g. parmesan, chocolate). For ice cubes use the «bc» chopper with ice blade (10c).

For best results see processing tables E. Maximum operation time for the «hc» chopper: 2 minutes.

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

Before chopping ...

- pre-cut meat, cheese, onions, garlic, carrots
- remove stems from herbs, shell nuts
- remove bones, tendons and gristle from meat
- always make sure that the anti-slip ring (9d, 10e) is attached to the chopper bowls.

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

1. Carefully remove the plastic cover from the blade.
2. Place the blade on the centre pin of the chopper bowl (9c, 10d). Press it down and give it a turn so that it locks.
3. Fill the chopper with food and put on the lid (9a/10a).
4. Click the motor part onto the lid.
5. To operate the chopper, switch the appliance on. During processing, hold the motor part with one hand and the chopper bowl with the other.
6. After use, unplug and press the release buttons (5) to detach the motor part.
7. Remove the lid.
8. Carefully take out the blade before you remove the processed food from the chopper bowl. To remove the blade, slightly turn it then pull it off.

Recipe example: Vanilla-Honey-Prunes

(as a pancake stuffing or spread):

- Fill the «hc» chopper bowl with 50 g prunes and 70 g creamy honey.
- Chop 4 seconds at maximum speed (fully press the Smartspeed button).
- Add 10 ml water (vanilla-flavoured).
- Resume chopping for another 1.5 seconds.

Additional applications for the «bc» chopper

With the «bc» chopper, you can also blend shakes or drinks, mix batters or crush ice cubes.

Mixing pancake batter

First pour 375 ml milk into the bowl, then add 250g flour and finally 2 eggs. Using full speed, mix the batter until smooth.

Crushing ice cubes

- Firmly push the ice blade (10c) onto the centre pin of the bowl (10d) until it locks.
- Fill the bowl with up to 7 ice cubes. Put on the lid, attach the motor part and operate at full speed.
- After use, unplug and press the release buttons (5) to detach the motor part, remove the lid and the ice blade.
- Remove the crushed ice or simply pour your drink into the bowl for serving at the table.

Care and Cleaning (C)

Clean the motor part (4) and the whisk gear box (8a) with a damp cloth only. Clean the «bc» chopper lid (10a) only under running water. Do not place it in the dishwasher.

All other parts can be cleaned in a dishwasher.

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.

You may remove the anti-slip rings (9d, 10e) from the chopper bowls for extra thorough cleaning.

When processing foods with a high pigment content (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before cleaning them.

Accessories

(can be bought individually, not available in every country)

MQ 30:	500 ml chopper to chop carrots, meat, onions, etc.
MQ 70:	Compact kitchen machine accessory (1500 ml) to chop, mix, slice, shred and knead.

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



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



中文

我们的产品符合最高水平的质量、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。

注意

- 刀片非常锋利！操作时必须格外小心，避免受伤。
- 当取出或使用切割刀片，排空混料盆，清洗期间都应该小心。
- 本产品不适宜身体或精神上有缺陷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。
- 无人看管时或安装、拆卸、清洗及收藏本产品时，请拔掉插头。
- 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。
- 切勿将电机部件浸入水中。
- 初次使用前请清洗所有部件，之后按需要清洗。具体清洗方法参照《维护和清洗》部分。

产品描述（见第三页和第四页图示）

- 1 安全按钮
 - 2 指示灯
 - 3 智能调速按钮/可调节速度
 - 4 电机部件
 - 5 释放按钮
 - 6 搅拌棒
 - 7 搅拌杯
 - 8 a 打蛋器齿轮箱
b 打蛋器
 - 9 350毫升切碎器
 - a 顶盖
 - b 切碎刀
 - c 切碎碗
 - d 防滑垫
 - 10 1250毫升切碎器
 - a 顶盖（带齿轮）
 - b 切碎刀
 - c 碎冰刀
 - d 切碎碗
 - e 防滑垫
- MQ725不包含1250毫升切碎器

指示灯

连接至插座后，指示灯（2）显示本机的状态。

指示灯	本机状态
红灯闪烁	机器已准备就绪
绿灯	机器被释放（安全按钮已按下），可开启开关。
红灯	机器过热。需待其冷却。红灯闪烁时可再次使用。

智能调速技术

智能调速技术带来一键多速体验

一键按压，多种速度。越用力按压，速度越快（见图示A）。速度越快，制作时间更短，搅拌及切碎效果更细腻。

单手轻松操作：智能调速按钮（3）助您轻松实现单手开动机并调速。

如何使用手持式搅拌机

首次使用：拉动红带，移除电机部件（4）上的运输安全锁。

启动（参见图示A）

手持式搅拌机配备安全按钮。安全启动时，请遵循以下要点：

- 首先，用大拇指按住安全按钮（1）。指示灯将变为绿色。
- 随后，根据所需速度，直接按压智能调速按钮（3）。
若智能调速按钮（3）未在5秒内按下，本机将出于安全考虑无法正常启动。指示灯红灯闪烁。为了重新启动机器，释放所有按钮，重新回到步骤1开始操作。
- 操作过程中无需按压安全按钮。

使用（参见图示B）

手动搅拌机完美适用于制作蘸酱、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。

为获得最佳搅拌效果请使用最高速度。

- 将电机部件（4）与搅拌棒（6）连接。
- 将手持式搅拌机放入碗具或搅拌杯深处。随后根据上述步骤启动机器。
- 使用完毕后，拔掉电源，按下释放按钮（5）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

250克食用油（比如葵花油）

1颗鸡蛋外加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（参见图示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。

- 将打蛋器（8b）插入打蛋器齿轮箱（8a），然后将电机部件（4）插入齿轮箱。
- 将打蛋器放入碗具底部，接着按下开关。
- 使用完毕后，拔掉电源，按下释放按钮（5）以分离电机部件。然后将打蛋器从齿轮箱中拔出即可。

为获得最佳效果：

- 请使用开口较大的碗。
- 将打蛋器略微倾斜，以顺时针方向搅动。
- 打发奶油：
每次最多打发400毫升冷冻奶油（脂肪含量最低为30%，4–8℃）。
开始时将速度设定在较低水平（轻压智能调速按钮），然后在打发过程中逐渐

提高速度（逐渐用力按压智能调速按钮3）

- 打蛋清：

每次最多打散4个蛋白。

开始时将速度设定在中等水平（按下一半的智能调速按钮3），然后在搅拌过程中逐渐调高速度（逐渐用力按压智能调速按钮3）。

如何使用切碎器（参见图示D）

切碎器（9和10）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。

请始终使用最高速度来处理较坚硬的食材（比如意大利干酪、巧克力）。如需碎冰，请使用配有碎冰刀（10c）的1250毫升的切碎器。

为取得最佳料理效果，请参考第5页的料理指南E。使用350毫升切碎器（9）单次最长制作时间：2分钟

切勿使用切碎器来处理诸如肉豆蔻、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（9d/10e）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、小心取下刀片外面的保护外壳。
- 2、将切碎刀放置于切碎碗（9c和10d）的中心转轴针上，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（9a/10a）。
- 4、将电机部件安装于顶盖上。
- 5、启动手持式搅拌机以操作切碎器。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（5）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：蜂蜜西梅酱（可用作馅饼的馅料或其外层装饰物）

将50克去核西梅干和70克乳脂状蜂蜜放入350毫升切碎器。用力按压至最高速度，操作4秒。接着加入10毫升水，继续搅拌1.5秒即可。

1250毫升切碎器（10）附加功能

1250毫升切碎器还可用来搅拌奶昔或各式饮品，也适用于打面糊和碎冰。

搅拌煎饼面糊

先在碗中倒入375毫升牛奶，加入250克的面粉和2个鸡蛋。使用最高速度，混匀面糊直至光滑状。

粉碎冰块

- 将碎冰切碎刀（10c）固定于切碎碗（10d）的中心转轴针上直至锁死。
- 在碗中放入7个冰块，盖上顶盖，放置电机部件并用力按压至最高速度。
- 使用完毕后，拔掉电源，按压释放按钮（5），分离电机部件，移掉顶盖并小心移出碎冰切碎刀。
- 将碗中的碎冰倒出或直接在切碎碗中倒入饮品端上餐桌。

维护和清洗（参见图示C）

仅可使用湿布清洁电机部件（4）和打蛋器齿轮箱（8a）。

仅可在流水下清洗1250毫升切碎器顶盖（10a）。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（9d/10e）。

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

附件

（需单独购买，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。
MQ70:	多功能食物料理碗(1500毫升)，用于切碎、混合、切片或切丝。

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



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	汞	镉	六价铬	多溴联苯	多溴二苯醚
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent Chromium (Cr (VI))	Polybrominated biphenyls (PBB)	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.**

