

BRAUN

MR 5500 BC

MR 5550 BC-HC

MR 5550 M BC-HC



Multiquick/Minipimer professional

Type 4191



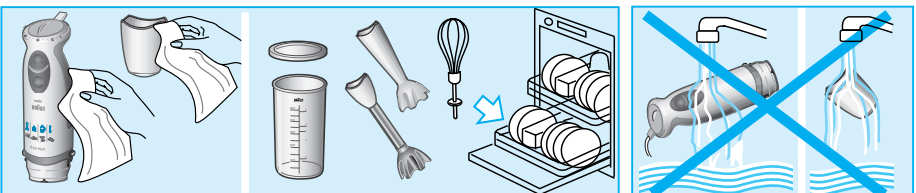
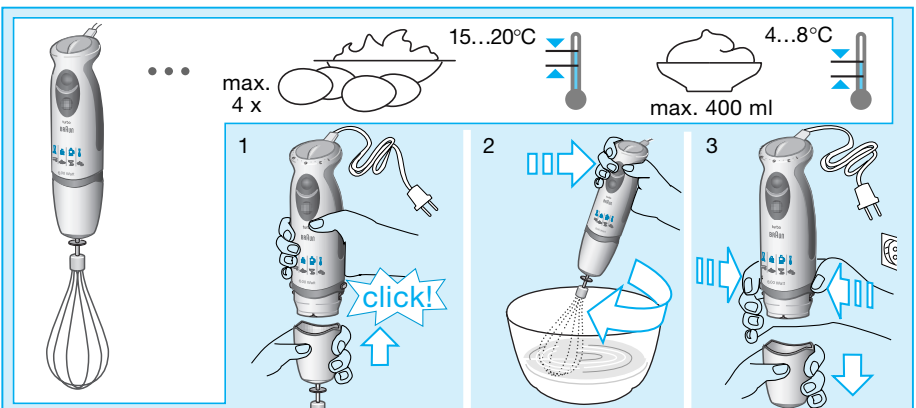
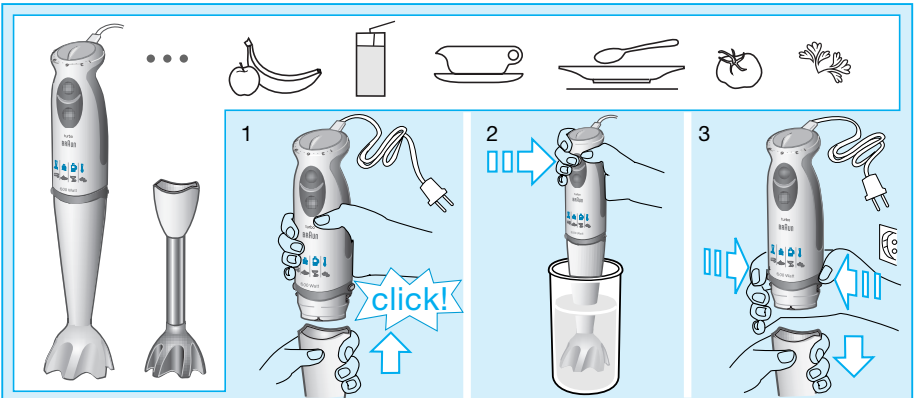
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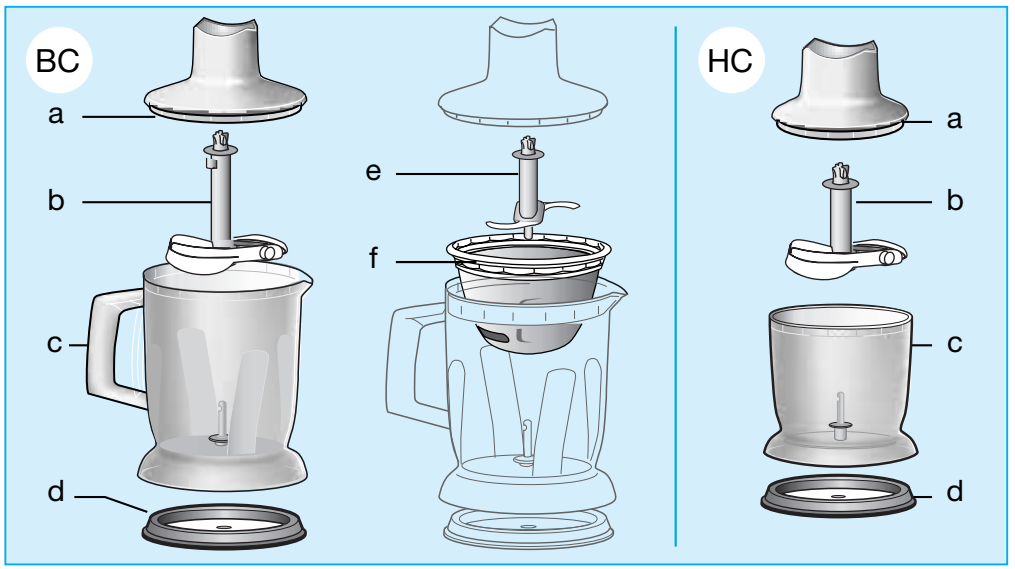
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- (D)** Haben Sie Fragen zu diesem Produkt?
- (A)** Rufen Sie an (gebührenfrei):
00 800 27 28 64 63
00 800 BRAUNINFOLINE
- (CH)** **08 44 - 88 40 10**
- (E)** Servicio al consumidor para España:
901-11 61 84
- (P)** Serviço ao Consumidor para Portugal:
808 20 00 33
- (I)** Servizio consumatori:
(02) 6 67 86 23
- (NL)** Heeft u vragen over dit product?
Bel Braun Consumenten-infolijn:
(070) 4 13 16 58
- (B)** Vous avez des questions sur ce produit ?
Appelez Braun Belgique
(02) 711 92 11
- (DK)** Har du spørgsmål om produktet? Så ring
70 15 00 13
- (N)** Spørsmål om dette produktet? Ring
88 02 55 03
- (S)** Frågor om apparaten? Ring Kundservice
020 - 21 33 21
- (FIN)** Onko Sinulla kysyttävää tuotteesta? Soita
0203 77877
- (TR)** Müşteri Hizmetleri Merkezi:
0212 - 473 75 85

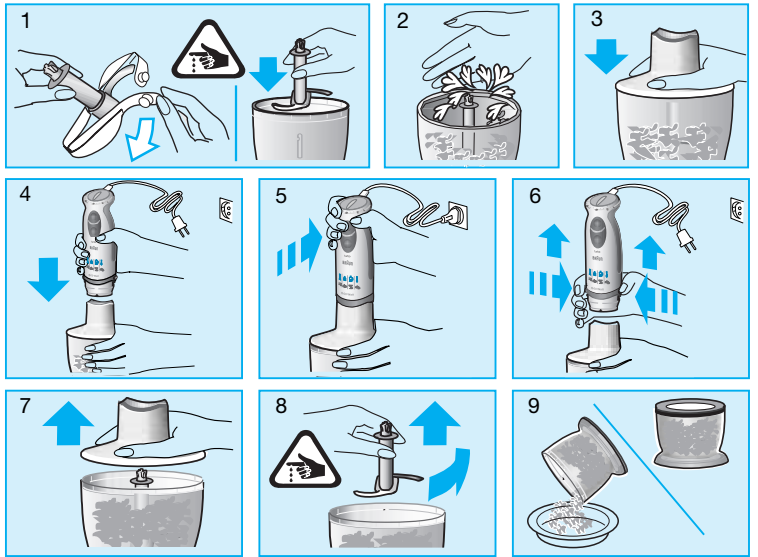
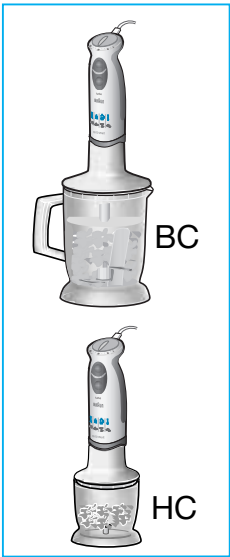
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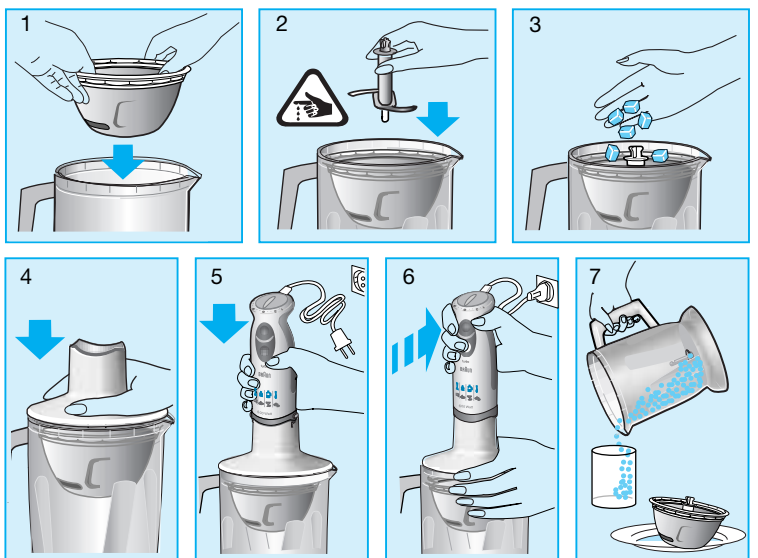
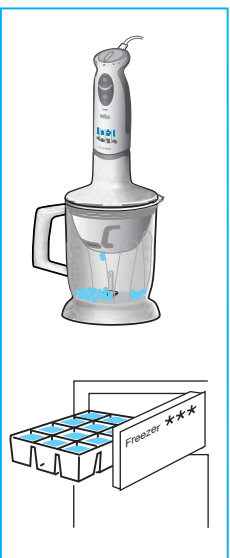




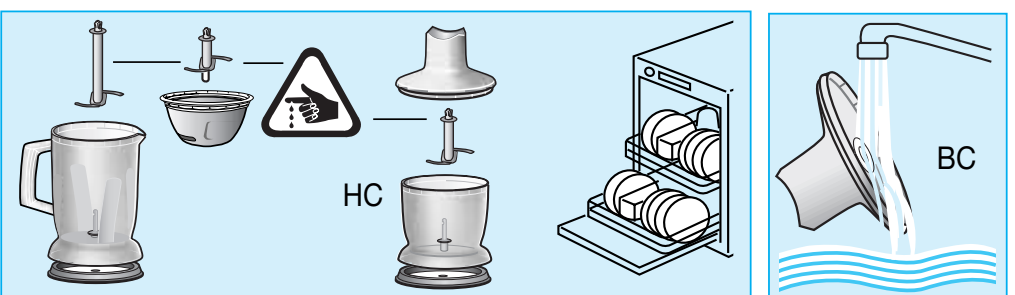
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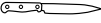


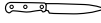
























B



C



BC			speed	turbo	HC			speed	turbo
	max.	+/-				max.	+/-		
 (1cm)	400 g	30 sec		turbo	 (1cm)	100 g	5 sec	7...12	
 (1cm)	200 g	20-30 sec		turbo	 (1cm)	100 g	20 sec	12	
 ()	250 g	15 sec	1...4		 ()	50 g	6 x 1 sec	1...12	
	30 g	15 sec		turbo		10 g	6 x 1 sec		turbo
 ()	30	15 sec	4...12		 ()	7	5 x 1 sec	12	
	250 g	15 sec	1...7			80 g	12 x 1 sec	1...12	
	350 g	15 sec	8...12			80 g	8 x 1 sec	1	
	400 g	15 sec	8...12			100 g	12 x 1 sec	1	
 + 	150 g + 700 ml	60 sec 15 sec		turbo	 + 	90 g + 25 ml	45 sec		turbo

English

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

Caution

Please read the use instructions carefully and completely before using the appliance.

- The blades are very sharp!
- **Always** unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- The appliance must be kept out of reach of children.
- Do not hold the motor part (A) nor the whisk gear box (1) 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 authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- Before plugging into a socket, check whether your voltage corresponds to the voltage printed on the bottom of the appliance.
- The appliance is constructed to process normal household quantities.
- Neither the beaker (H), nor the chopper bowl/jug (c) is microwave-proof.

Description

- Ⓐ Motor part
- Ⓑ On/off switch for variable speed
- Ⓒ On/off switch for turbo speed
- Ⓓ Buttons for releasing the working parts
- Ⓔ Variable speed regulator
- Ⓕ Blender shaft
- Ⓖ Wall mount
- Ⓗ Measuring beaker with air-tight lid
- ① Whisk gear box
- ② Whisk
- Ⓚ «HC» chopper
- Ⓛ «BC» chopper
- Ⓜ Ice crusher insert for «BC» chopper

Setting the speed

When activating switch (B), the processing speed corresponds to the setting of variable speed regulator (E). The higher the setting, the faster the chopping results.

However, maximum processing speed can only be achieved by pressing the turbo switch (C). You may also use the turbo switch for instant powerful pulses without having to manipulate the speed regulator.

Depending on the application, we recommend the following speed settings:

Handblender	1...turbo
Chopper	1...turbo
Whisk	3...9

How to operate your handblender

The handblender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks and milkshakes.

1. Insert the motor part (A) into the blender shaft (F) until it locks.
2. Introduce the handblender in the vessel, then press the on/off switch (B) or the on/off turbo switch (C).
3. To release the blender shaft after use, press buttons (D) and pull it off.

You can operate the handblender in the measuring beaker (H), and just as well in any other vessel. When blending directly in the saucepan while cooking, take the pan from the stove first to protect your handblender from overheating.

How to operate your whisk

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

1. Insert the whisk (J) into the whisk gear box (1), then insert the motor part (A) into the gear box until it locks.
2. Place the whisk in a vessel and only then, press switch (B) to operate it.
3. To release, press buttons (D) and pull off the gear box. Then pull the whisk out of the gear box.

For best results:

- Do not use the beaker (H), but a wider bowl.
- Start with a low speed setting.
- 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.

How to operate your chopper attachment(s)

«HC» chopper

- (a) Chopper gear box
- (b) Blade
- (c) Chopper bowl
- (d) Anti-slip base/lid

«BC» chopper

- (a) Chopper gear box
- (b) Blade
- (c) Jug
- (d) Anti-slip base/lid
- (e) Ice blade
- (f) Ice crusher insert

Both the «HC» and the «BC» choppers are perfectly suited for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, almonds, prunes etc. When chopping hard goods (e.g. hard cheese) use the turbo switch (C).

N.B.:

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

Use the «HC» chopper for smaller quantities.

It is specially suited for chopping herbs and chilis (with water).

Use the «BC» chopper for larger quantities and for hard foods like parmesan cheese or chocolate. Furthermore, the «BC» chopper is suitable for a variety of other applications like shakes, drinks, purées, light doughs and ice crushing.

Before chopping ...

- pre-cut meat, cheese, onions, garlic, carrots, chilis (see processing guide on page 5)
- remove stalks from herbs, un-shell nuts
- remove bones, tendons and gristle from meat.

For best results, please refer to the speed settings recommended in the processing guide.

Chopping

(see picture section A on page 4)

1. Carefully remove the plastic cover from the blade (b). Caution: the blade is very sharp! Always hold it by the upper plastic part.
2. Press the blade onto the centre pin of the chopper bowl (c) until it locks. «HC» chopper: press down the blade and turn 90° to lock it. Always place the chopper bowl on the anti-slip base (d).
3. Place the food in the chopper bowl/jug.
4. Put the gear box (a) on the chopper bowl/jug.
5. Insert the motor part (A) into the gear box until it locks.
6. Press switch (B) or (C) to operate the chopper. During processing, hold the motor part with one hand and the chopper bowl/jug with the other.
 - «BC» chopper: When chopping hard foods, press down the motor part.
 - «HC» chopper: Do not operate the HC chopper for longer than 2 minutes.
7. After use, press buttons (D) to remove the motor part.

8. Then remove the gear box.
9. Carefully take out the blade.
10. Remove the processed food from the chopper bowl/jug. The anti-slip base also serves as an airtight lid for the chopper bowl/jug.

Additional applications for the «BC» chopper

Shakes, drinks, purées

(for purées, when very fine results are preferred, you may also use the handblender shaft in the «BC» jug).

Light dough (pancake batter)

First pour liquids into the jug, then add flour and finally eggs. Pressing the turbo switch ©, mix the batter until smooth.

Crushed ice

(see picture section B)

1. Place the ice crusher insert (f) into the jug. Ensure it fits properly.
2. Place the shaft of the ice blade (e) into the centre hole of the ice crusher insert and press it down.
3. Fill ice cubes into the ice crusher insert.
4. Fit the gear box on the jug.
5. Insert the motor part into the gear box until it locks.
6. Press the turbo switch © until all ice cubes have been crushed. After use, press buttons ① to remove the motor part. Then remove gear box, ice blade and ice crusher insert.
7. Remove the crushed ice or simply fill your drink into the jug for serving at the table.

Alternative: First mix fruits in the jug with the chopper blade (b), filling it up to 0.5 litres maximum. Remove the blade and place the ice crusher insert into the jug in order to crush ice directly into the pureed fruits.

Cleaning

(see picture section C)

Clean the motor part ① and the whisk gear box ① with a damp cloth only. The «BC» chopper gear box (a) may be rinsed under the tap, but do not immerse it in water.

All other parts can be cleaned in the dishwasher. However, after processing very salty food, you should rinse the blades right away.

Also, be careful not to use an overdose of cleaner or decalcifier in your dishwasher.

When processing foods with colour (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before placing them in the dishwasher.

Recipe example

Mayonnaise (use handblender)

- 200–250 ml oil
- 1 egg (yolk and white)
- 1 tbsp. lemon juice or vinegar
- Salt and pepper to taste

Put all ingredients into the beaker according to the a.m. order. Introduce the handblender to the base of the beaker. Pressing the turbo switch ©, keep the handblender in this position until the oil emulsifies. Then, without switching off, slowly move it up and down until the mayonnaise is well combined.

Avocado dip (use «BC» chopper)

- Chop 1 clove garlic,
 - add 2 ripe avocados (quartered, without stone)
 - 1 tbsp. lemon juice
 - 1 tbsp. olive oil
 - 150 ml yoghurt
 - 1/2 tsp. sugar, salt and pepper
- Using the turbo switch ©, blend for about 1 minute.

Ice cream (use «BC» chopper)

- 100 g raspberries (deep-frozen)
- 10 g powdered sugar
- 80 g cream

Put all ingredients into the jar, press the turbo switch © and blend for about 30 seconds. Serve at once.

Subject to change without notice.

This product conforms to the EMC-Requirements as laid down by the Council Directive 89/336/EEC and to the Low Voltage Regulation (73/23 EEC).



Deutsch

Garantie

Als Hersteller übernehmen wir für dieses Gerät – **nach Wahl des Käufers zusätzlich zu den gesetzlichen Gewährleistungsansprüchen gegen den Verkäufer** – eine Garantie von 2 Jahren ab Kaufdatum. Innerhalb dieser Garantiezeit beseitigen wir nach unserer Wahl durch Reparatur oder Austausch des Gerätes unentgeltlich alle Mängel, die auf Material- oder Herstellungsfehlern beruhen. Die Garantie kann in allen Ländern in Anspruch genommen werden, in denen dieses Braun Gerät von uns autorisiert verkauft wird.

Von der Garantie sind ausgenommen: Schäden durch unsachgemäßen Gebrauch, normaler Verschleiß und Verbrauch sowie Mängel, die den Wert oder die Gebrauchstauglichkeit des Gerätes nur unerheblich beeinflussen. Bei Eingriffen durch nicht von uns autorisierte Braun Kundendienstpartner sowie bei Verwendung anderer als Original Braun Ersatzteile erlischt die Garantie.

Im Garantiefall senden Sie das Gerät mit Kaufbeleg bitte an einen autorisierten Braun Kundendienstpartner. Die Anschrift für Deutschland können Sie kostenlos unter 00800/27 28 64 63 erfragen.

English

Guarantee

We grant 2 years guarantee on the product commencing on the date of purchase. Within the guarantee period we will eliminate, free of charge, any defects in the appliance resulting from faults in materials or workmanship, either by repairing or replacing the complete appliance as we may choose.

This guarantee extends to every country where this appliance is supplied by Braun or its appointed distributor.

This guarantee does not cover: damage due to improper use, normal wear or use as well as defects that have a negligible effect on the value or operation of the appliance.

The guarantee becomes void if repairs are undertaken by unauthorised persons and if original Braun parts are not used.

To obtain service within the guarantee period, hand in or send the complete appliance with your sales receipt to an authorised Braun Customer Service Centre.

For UK only:

This guarantee in no way affects your rights under statutory law.

Français

Garantie

Nous accordons une garantie de 2 ans sur ce produit, à partir de la date d'achat.

Pendant la durée de la garantie, Braun prendra gratuitement à sa charge la réparation des vices de fabrication ou de matière en se réservant le droit de décider si certaines pièces doivent être réparées ou si l'appareil lui-même doit être échangé.

Cette garantie s'étend à tous les pays où cet appareil est commercialisé par Braun ou son distributeur exclusif.

Cette garantie ne couvre pas : les dommages occasionnés par une utilisation inadéquate et l'usure normale. Cette garantie devient caduque si des réparations ont été effectuées par des personnes non agréées par Braun et si des pièces de rechange ne provenant pas de Braun ont été utilisées.

Pour toute réclamation intervenant pendant la période de garantie, retournez ou rapportez l'appareil ainsi que l'attestation de garantie à votre revendeur ou à un Centre Service Agréé Braun.

Appelez au 01.47.48.70.00 pour connaître le Centre Service Agréé Braun le plus proche de chez vous.

Clause spéciale pour la France

Outre la garantie contractuelle exposée ci-dessus, nos clients bénéficient de la garantie légale des vices cachés prévue aux articles 1641 et suivants du Code civil.

Español

Garantía

Braun concede a este producto 2 años de garantía a partir de la fecha de compra.

Dentro del periodo de garantía, subsanaremos, sin cargo alguno, cualquier defecto del aparato imputable tanto a los materiales como a la fabricación, ya sea reparando, sustituyendo piezas, o facilitando un aparato nuevo según nuestro criterio.

En el supuesto de que la reparación no fuera satisfactoria, el usuario tiene derecho a solicitar la sustitución del producto por otro igual, o a la devolución del precio pagado.

La garantía no ampara averías por uso indebido, funcionamiento a distinto voltaje del indicado, conexión a un enchufe inadecuado, rotura, desgaste normal por el uso que causen defectos o una disminución en el valor o funcionamiento del producto.

La garantía perderá su efecto en caso de ser efectuadas reparaciones por personas no autorizadas, o si no son utilizados recambios originales de Braun.

La garantía solamente tendrá validez si la fecha de compra es confirmada mediante la factura o el albarán de compra correspondiente.

Esta garantía tiene validez en todos los países donde este producto sea distribuido por Braun o por un distribuidor asignado por Braun.

En caso de reclamación bajo esta garantía, diríjase al Servicio de Asistencia Técnica de Braun más cercano.

Solo para España

Servicio y reparación: Para localizar a su Servicio Braun más cercano, llame al teléfono 934 01 94 40.

Servicio al consumidor: En el caso de que tenga Ud. alguna duda referente al funcionamiento de este producto, le rogamos que contacte con el teléfono de éste servicio 901 11 61 84.

Português

Garantia

Braun concede a este produto 2 anos de garantia a partir da data de compra.

Dentro do período de garantia qualquer defeito do aparelho, devido aos materiais ou ao seu fabrico, será reparado, substituindo peças ou trocando por um aparelho novo segundo o nosso critério, sem qualquer custo.

Caso a reparação não satisfaça, o utilizador tem o direito de solicitar a substituição do produto por outro igual novo ou ao reembolso do valor que pagou.

A garantia não cobre avarias por utilização indevida, funcionamento a voltagem diferente da indicada, ligação a uma tomada de corrente eléctrica incorrecta, ruptura, desgaste normal por utilização que causem defeitos ou diminuição da qualidade de funcionamento do produto. A garantia perderá o seu efeito no caso de serem efectuadas reparações por pessoas não autorizadas ou se não forem utilizados acessórios originais Braun.

A garantia só é válida se a data de compra fôr confirmada pela apresentação da factura ou documento de compra correspondente.

Esta garantia é válida para todos os países onde este produto seja distribuído por Braun ou por um distribuidor Braun autorizado.

No caso de reclamação ao abrigo de garantia, dirija-se ao Serviço de Assistência Técnica Oficial Braun mais próximo.

Só para Portugal

Serviço e reparação – Para localizar o seu Serviço Braun mais próximo, ligue para: 217 243 130

Apoio ao consumidor – No caso de surgir alguma dúvida relativamente ao funcionamento deste produto, contacte por favor este serviço pelo telefone: 808 20 00 33.