

BRAUN

MR 4050

MR 4050 HC

MR 4000 HC



Multiquick / Minipimer

Type 4193



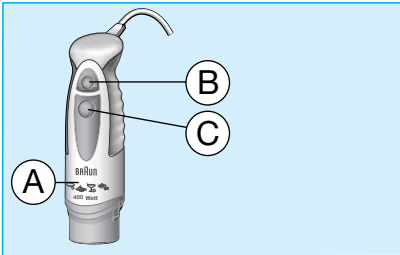
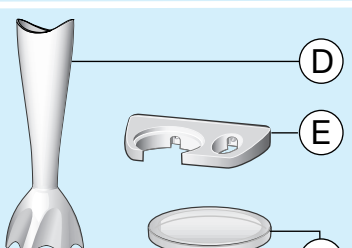
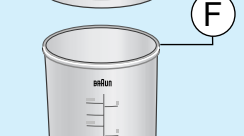

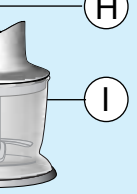


Braun Infoline

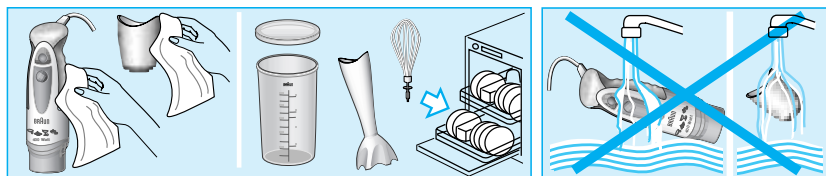
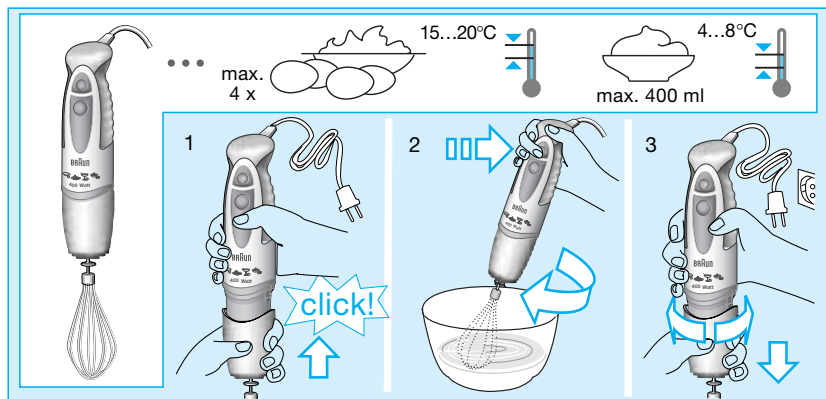
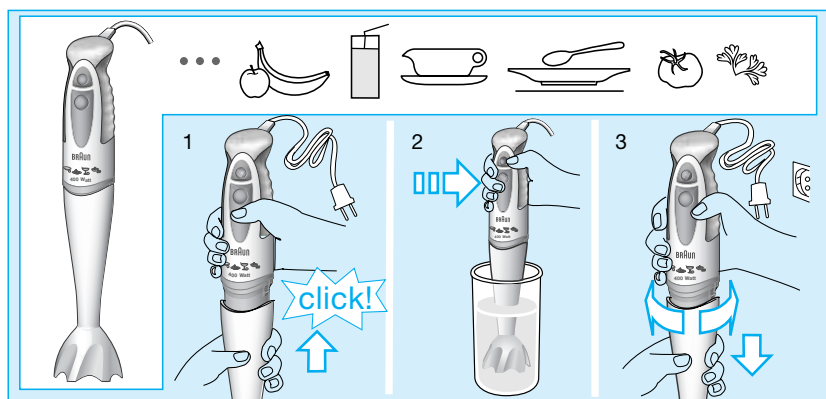
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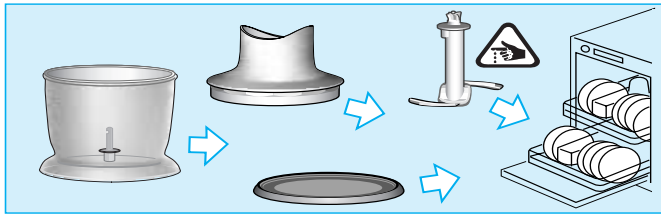
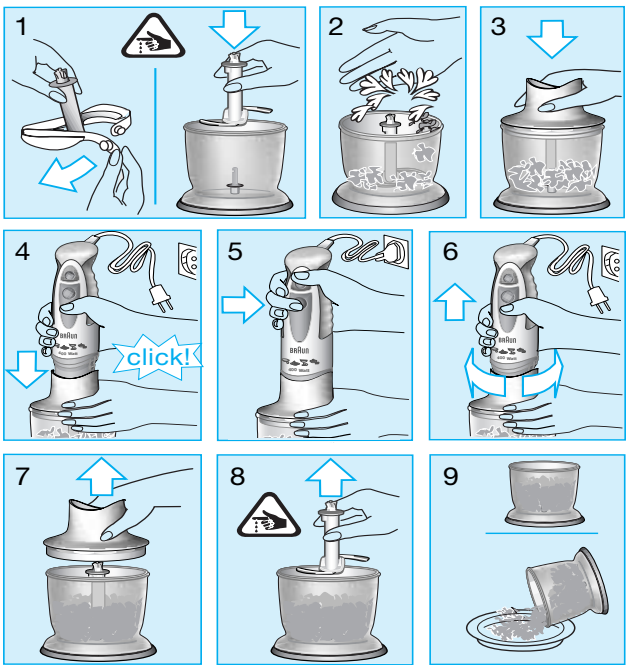
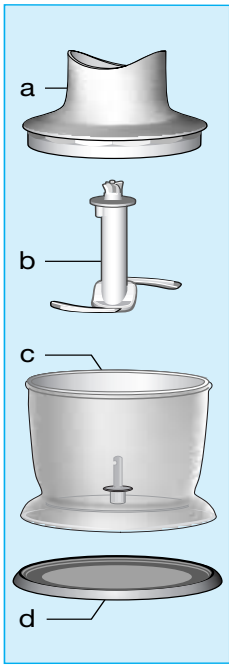
- (D)** Haben Sie Fragen zu diesem Produkt?
Rufen Sie an: (gebührenfrei)
00 800 27 28 64 63
00 800 BRAUNINFOLINE
- (CH)** **08 44 - 88 40 10**
- (E)** Servicio al consumidor para España:
901-11 61 84
- (P)** Serviço ao Consumidor para Portugal:
808 20 00 33
- (I)** Servizio consumatori:
(02) 6 67 86 23
- (NL)** Heeft u vragen over dit produkt?
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






















Internet:

www.braun.com

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		max.	+/-		
	 (1cm)	100 g	5 sec		●
	 (1cm)	100 g	15 sec		●
		50 g	6 x 1 sec	●	
		10 g	6 x 1 sec		●
		7	5 x 1 sec	●	
		80 g	12 x 1 sec	●	
		80 g	8 x 1 sec	●	
		100 g	12 x 1 sec	●	
		100 g	10 sec		●
		90 g + 	45 sec		●

zuschalten, den Stabmixer dann langsam anheben und wieder senken, bis die Mayonnaise fertig ist. Änderungen vorbehalten.

Dieses Gerät entspricht dem EMV-Gesetz (EG-Richtlinie 89/336/EWG) sowie der Niederspannungsrichtlinie (73/23/EWG).



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

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 before assembling, disassembling, cleaning or storing.
- The appliance must be kept out of reach of children.
- Do not hold the motor part (A) nor the whisk gear box (G) 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 indicated on the appliance.
- The appliance is constructed to process normal household quantities.
- Neither the beaker (F), nor the chopper bowl (C) is microwave-proof.

Description

- (A) Motor part
- (B) On/off switch (speed 1)
- (C) On/off switch (speed 2)
- (D) Blender shaft
- (E) Wall mount
- (F) Measuring beaker with airtight lid
- (G) Whisk gear box
- (H) Whisk
- (I) Chopper («HC»)

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 milk shakes.

1. Insert the motor part (A) into the blender shaft (D) until it locks into place.
2. Position the handblender deep in the bowl, then press switch (B) or (C).
3. After use, turn the blender shaft to remove it from the motor part.

You can operate the handblender in the measuring beaker (F), or in any other container. When blending directly in the saucepan while cooking, remove 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 (H) into the whisk gear box (G), then insert the motor part (A) into the gear box until it locks into place.
2. Place the whisk deep in a bowl and only then, press switch (B) (speed 1) to operate it.
3. After use, first turn the whisk gear box to remove it from the motor part. Then pull the whisk out of the gear box.

For best results:

- Do not use the beaker (F), but a wider bowl.
- Only use switch (B) (speed 1) 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.

How to operate your chopper attachment

- (a) upper part
- (b) Blade
- (c) Chopper bowl
- (d) Anti-slip base/lid

The chopper is perfectly suited for chopping meat, cheese, onions, herbs, garlic, chilis (with water) carrots, walnuts, hazelnuts, almonds, prunes etc.

When chopping hard goods (e.g. hard cheese) use the on/off switch ©.

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

Before chopping ...

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

1. Caution: Carefully remove the plastic cover from the blade (b). The blade is very sharp! Always hold it by the upper plastic part. Place the blade on the centre pin of the chopper bowl (c). Press down the blade and turn 90° to lock it. Always place the chopper bowl on the anti-slip base (d).
2. Place the food in the chopper bowl.
3. Put the upper part (a) on the chopper bowl.
4. Insert the motor part (A) into the upper part (a) until it locks into place.
5. Press switch (B) or © to operate the chopper. During processing, hold the motor part with one hand and the chopper bowl with the other. Do not use the chopper for longer than 2 minutes.
6. After use, turn the motor part (A) to remove it from the upper part.
7. Then remove the upper part.
8. Carefully take out the blade.
9. Remove the processed food from the chopper bowl. The anti-slip base also serves as a lid for the chopper bowl.

Cleaning

Clean the motor part (A) and the whisk gear box © with a damp cloth only. 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.

Accessories

(available at your retailer or at Braun Service Centres; however, not in every country)
CA-4000: Powerful chopper, ideal for meat, cheese, herbs, nuts etc.

Recipe example

Mayonnaise (use blender shaft)

- 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 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.

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).



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.