

BRAUN

MultiMix 5



"Recipe book not included"

Please read this manual carefully before operating your unit and retain for future reference.

814100080

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

READ ALL INSTRUCTIONS.

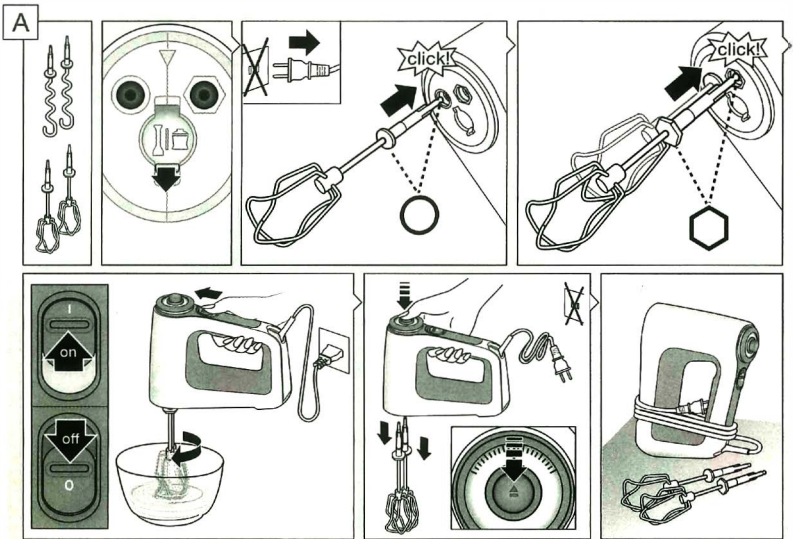
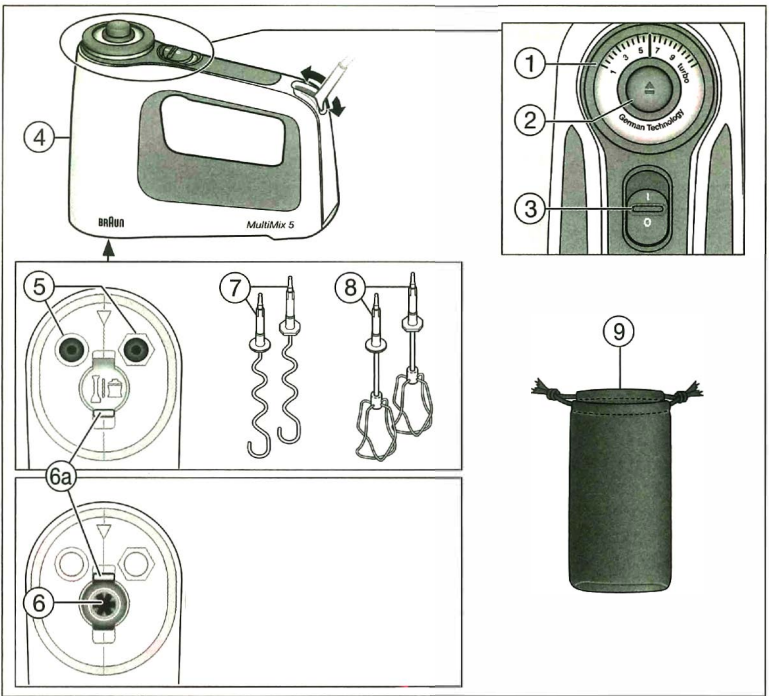
1. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
2. This appliance should not be used by children and care should be taken when used near children.
3. Remove any packaging materials before using the appliance for the first time.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
5. To protect against electrical shock, do not put the motor part, cord or electrical plug in water or other liquids. Only the detachable dough hooks, beaters and other certain parts of this appliance have been designed for immersion into water or other liquids. Never submerge any other part of this unit. If motor part falls into liquid, unplug first, then remove immediately. Do not reach into the liquid without unplugging the unit first.
6. The use of attachments/accessories not sold or recommended by Braun may cause fire, electrical shock or risk of injuries to persons.
7. Regularly inspect the power cord, power plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions.
8. Avoid any contact with blades or moveable parts.
9. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
10. Do not use outdoors or for anything other than its intended purpose.
11. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.

12. Be certain that accessory covers are positioned properly in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
13. Detach beaters, dough hooks or other attachments from the mixer before washing.
14. Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
15. Double-blade knife is sharp. Handle carefully. Use extreme care when removing or replacing knife blade.
16. Bowl must be in place before replacing knife blades.
17. Do not operate your appliance in an appliance garage or under a wall cabinet.
18. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
19. We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

SAVE THESE INSTRUCTIONS

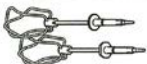









FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK

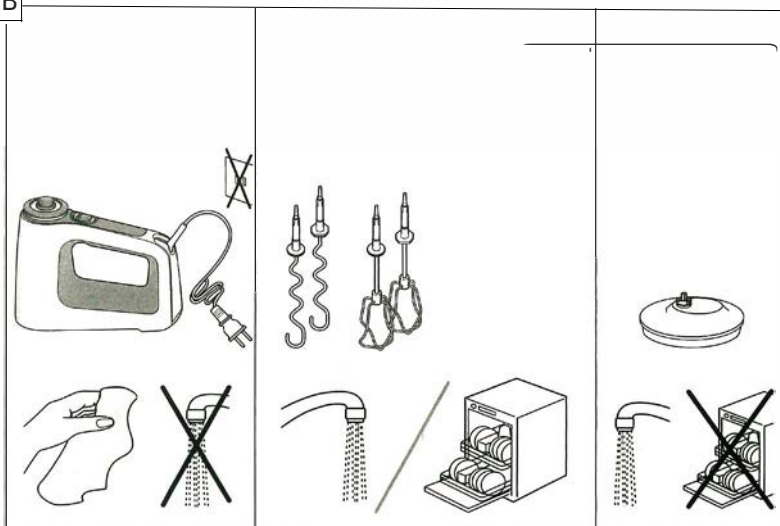


- Accessory type and quantity may vary depending on the model.

- The images shown here are for illustrative purposes only and may be subject to change.

							
	 4...8°C						
max.	600 g 2.5 cups	70	500 g 2 cups	1000 g 4.25 cups	500 g 2 cups	500 g 2 cups	500 g 2 cups
	1 - 9	1 - turbo	1 - turbo	1 - turbo	5 - turbo	1 - turbo	1 - turbo

B



NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

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

Before Use

Please read instructions carefully and completely before using the appliance.

Parts and Accessories

- 1 Speed selector
- 2 Ejection button
- 3 On/off switch (I = on, 0 = off)
- 4 Motor part
- 5 Outlets for beaters / dough hooks
- 6 Outlet for chopper accessory
 - a Slider
- 7 Dough hooks
- 8 Beaters
- 9 Accessory Storage Bag

Clean all parts before using for the first time – refer to «Care and Cleaning».

Unpacking

Take the unit out of the carton. Remove all pieces of the packing. (do not remove the rating plate).

Using the Hand Mixer (A)

The dough hooks are perfectly suited for kneading yeast dough, pasta dough, pastries, as well as for mixing heavy minced meat doughs. Use the beaters for mixing cake mixtures, sponges and mashed potatoes, as well as for whipping cream (minimum 3 oz / 100 ml cream), egg whites and creamy ingredients.

Refer to the Processing Guide A for maximum quantities and recommended speeds.

Assembly and Operation

- Position the slider (6a) as illustrated and insert the dough hooks (7) or beaters (8).
- Put the ingredients into a bowl.
- Depending on the application, select speed (1 ... turbo) by turning the speed selector (1). To avoid splashing always start with a low speed setting, and then slowly increase the speed while operating.
- Slide the on/off switch (3) forward and back to turn the appliance on and off.
- After use, unplug the appliance and eject the dough hooks or beaters by pressing the ejection button (2).

Tips for best results

- To obtain optimum results when making cake mixtures etc. all ingredients should have the same temperature. Butter, eggs, etc. should be removed from the refrigerator some time before they are being used.
- Whipped cream has more volume, if the cream is well chilled before being whipped.
- Mashed potatoes will become more creamy, if all ingredients are being used as hot as possible (e.g. potatoes immediately after boiling).

Accessory Storage Bag

Use the storage bag to store beaters and dough hooks.

Recipe Example: Cake mixture

1 cup / 200 g butter or margarine
1.5 cups / 200 g sugar
1 tbsp. / 7 g vanilla sugar
4 eggs
4 cups / 500 g plain flour
1 pinch salt
1 tbsp. / 15 g baking powder
1 cup / 250 ml milk

- Put butter or margarine, sugar and vanilla sugar into the bowl. Start slowly and speed up to turbo mixing.
- Add eggs and continue mixing until a creamy consistency is reached. Start slowly and speed up to turbo mixing.
- Add the rest of the ingredients and mix from medium to maximum speed until everything is even.

Recipe Example: Yeast dough

4 cups / 500 g plain flour
½ tbsp. dried yeast
3 tbsp. / 80 g sugar

- 1 egg
- 1 pinch salt
- 1 cup / 250 ml lukewarm milk
- 0.5 cups / 100 g butter or Margarine
- Put flour and dried yeast into the bowl. Add the rest of the ingredients.
- Choose medium speed and knead to a smooth dough.

Care and Cleaning (B)

- Unplug the appliance before cleaning.
- The motor part (4) should be cleaned with a damp cloth only. Do not immerse it in water or hold it under running water.
- The accessory storage bag should be washed with temperature of max. 30 degree. Wash it separately or with like colors.
- All other parts can be cleaned in the dishwasher. Do not use abrasive cleaners that could scratch the surface.
- When processing foods with high pigment content (e.g. carrots), the accessories may become discolored. Wipe these parts with vegetable oil before cleaning them.

Both the design specifications and these user instructions are subject to change without notice.

Please do not dispose 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.

