



### Manual abstract:

We hope you thoroughly enjoy your new Braun appliance. The Braun CombiMax with the 2-bowl system meets highest demands for kneading, mixing, blending, chopping, slicing, shredding and grating, both simply and quickly. To obtain best results, two different working bowls are available: a large food processor bowl 7 and a small chopper bowl j. Thus, for chopping, puréeing or mixing you can choose between the large and the small working bowl. Moreover, you can use the small bowl to prepare the food which then can be further processed in the large bowl (e. g. To chop nuts for a nut cake dough). Only one bowl can be operated at a time. 1 2 3 4 5 6 7 8 9 j q 11a β l m Motor block Cord storage Motor switch (on = I, off = off/0) Pulse mode « Pulse » Variable speed regulator (2-14) Safety lock (avoids simultaneous operation of both working bowls) Food processor bowl (2 l capacity) Lid for food processor bowl 7 Pusher for lid 8 Chopper/mixer bowl for small quantities (0. @@ Adding whipped eggs or cream to more solid food.

@@@ When releasing the green pulse knob 4, the appliance is switched off. After use, always first remove the blades from the bowls 7/j before removing the processed food. @@ Keep the appliance out of the reach of children. @@ Do not use any parts in the microwave oven. Make sure to avoid touching the running drives with your fingers.

@@ Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Switch the appliance off and disconnect it from the outlet before storing it. Set the speed range by means of the variable speed regulator 5. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed right from the beginning.

N Blade for food processor bowl 7 with protective cover o Insert carrier p Fine slicing insert a q Coarse slicing insert b r Fine shredding insert c s Coarse shredding insert d t Grating insert e u French-fries system v Plastic or metal kneading hook (depending on model) w Whipping attachment Note: Before using the food processor for the first time, clean all parts as described under «Cleaning». Only one working bowl can be operated at a time. The working bowl which is not used must be in the upper position or additionally, can be turned in the «click» direction where it is locked in place. When the arrow markings are aligned, the bowl can be taken off. For safety reasons, always put the protective cover m onto the free drive shaft after a bowl has been taken off. Double safety feature: The appliance can only be switched on when the desired working bowl with lid is properly engaged. @@@@ When attaching the lid q of the chopper bowl j, it must be provided with the 11a seal ring β. Using the food processor bowl 7 When using the food processor bowl, always insert the required attachments before adding ingredients. Then turn the bowl in the «click» direction until the arrow on the bowl matches the arrow on the motor block and lift off the bowl. When removing the blade from a bowl, take hold of it by the knob and pull it off.

For kneading you can use the dough hook v or the blade n. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta and pastries. yeast dough (bread/cake) Max. @@ Put on the lid 8 and lock in place. Then choose speed 6 and switch the appliance on. Add liquids by pouring them through the filling tube of the lid while the motor is running. When kneading with the blade n, do not add ingredients like raisins, candied peel, almonds, etc. Which are not supposed to be cut. @@ pasta dough Max. @@@@ For best results, be butter used must not be too hard, nor too soft.

Put on the lid 8 and lock in place. If not in use, store the blade on the protective cover. @@ The bowl on the other drive place must be in the lifted position. If the other drive place is free, put on the protective cover m. 2.

@@ First, always switch off the motor and unplug the appliance. Clean the motor block 1 with a damp cloth only. all parts can be cleaned in the dishwasher. @@@@ for cleaning the lid q, first remove the 11a seal ring β. Put the seal ring back in place after cleaning.

You can use the seal ring from both sides. do not use sharp objects for cleaning purposes. @@@@ 3. @@@@ Otherwise the pastry dough will become too soft. For mixing cake dough or sponges use the blade n. @@ max. @@B) Pour all ingredients except liquids into the food processor bowl. @@ product Hard bread rolls Ice cubes Max. Amount 4 28 700 g 400 g 8 Preparation quartered whole quartered broken whole 3-cm cubes 3-cm cubes in cubes in pieces quartered Speed 14 14 8 14 6 14 14 14 14 Mode I I Time/pulses 45 secs 1 minute (snow) Add required liquids through the filling tube of the lid while the motor is running. finally add ingredients like raisins manually.

Sponge Cream eggs and water (if required) and sugar fold in flour with pulse mode add cocoa powder Speed/time 14 / ca. Place the insert you want to use into the insert carrier o as shown in (D) and snap into position. In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier. Maximum capacity 2 l Speed 10 (otherwise the bowl may overflow) For milk-shakes, pour coarsely chopped fruit into the food processor bowl. Put on the lid 8 and lock in place. @@ When blending milk, please note that it will froth. @@ Put on the lid 8 and lock in place. @@ Refilling should be done with the motor switched off. Never reach into the filling tube when the motor is running. @@ Hard food should be processed at a higher speed.

Do not overload the food processor bowl. @@@@ Before filling in a new load, switch the motor off. Use the pusher 9 to apply slight pressure when pushing the potatoes into the filling tube. The blade l can be used for chopping, blending, puréeing and mixing smaller quantities. Chocolate, hard spices and coffee beans may not be chopped.

With the motor switched off, insert the blade l in the chopper bowl j, then place all ingredients into the chopper bowl. Liquids can be poured through the opening in the lid q when the motor is running. 11a Put the lid q with the seal ring β onto the chopper bowl and close it as described earlier. After use, always remove the blade from the chopper bowl first and then empty the processed food. When blending milk, please note that it will froth.

@@@@@ blend 1 egg, seasoning, mustard and vinegar. Slowly pour in oil through lid opening. @@@@@ Mix the flour, eggs, 6 salt and half of the milk, add rest of the milk while the motor is running. 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.



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*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 used.*



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