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You can read the recommendations in the user guide, the technical guide or the installation guide for BRAUN COMBIMAX 700. You'll find the answers to all your questions on the BRAUN COMBIMAX 700 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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Instruction manual BRAUN COMBIMAX 700

BRAUN

CombiMax 700
CombiMax 750

Typo 3202

Food preparation center
Combiné culinaire
Mutfak Robotu
Кухонный комбайн

جهاز متكامل لتحضير الطعام

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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. The pulse mode is for example useful for the following applications: After use, always first remove the blades from the bowls 7/j before removing the processed food. @@ connect to alternating current only.

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. @@ do not allow the appliance to operate unsupervised. Braun appliances meet applicable safety standards.

Repairs on electric appliances must only be done by authorized service personnel. @@@@ Carefully folding flour into dough or batter to maintain the creaminess. Adding whipped eggs or cream to more solid food. Pulse» is activated by pressing the green knob on the motor switch 4 with switch setting «off/0». Before activating the pulse mode, set the desired speed with the speed regulator 5.

When releasing the green pulse knob 4, the appliance is switched off. Motor block Cord store Motor switch (On = I, off = off/0) Pulse mode «· Pulse» Variable speed regulator (214) 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 (0.75 l capacity) Lid for chopper bowl j Seal ring for lid 11 Blade for chopper bowl j Protective cover for motor drive when bowl has been taken off 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. With protective cover Insert carrier Fine slicing insert a Coarse slicing insert b Fine shredding insert c Coarse shredding insert d Grating insert e French-fries system Plastic or metal kneading hook (depending on model) w Whipping attachment Only one working bowl can be operated at a time. @@When the arrow markings are aligned, the bowl can be taken off. @@@@ In such case, turn the motor switch 3 back to «off/0» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again. The food processor bowl 7 is operated on the large drive place of the motor block 1. With the motor switched off, place the respective bowl onto its drive place matching the arrow on the bowl with the arrow on the motor block (A).

When attaching the lid 11 of the chopper bowl j, it must be provided with the seal ring 11a. 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. @@ yeast dough (bread/cake) Max. @@Put on the lid 8 and lock in place. Then choose speed 6 and switch the appliance on.

@@@@ 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 in 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 11, first remove the seal ring 11a.

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. 500 g flour plus other ingredients Cake mixture (2 methods) a) Cream butter with sugar and eggs pour in milk and carefully fold in flour with pulse mode. B) Pour all ingredients except liquids into the food processor bowl. Processing examples The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

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 14 Mode II · 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. @@@@ Put on the lid 8 and lock in place. @@When blending milk, please note that it will froth. Never reach into the filling tube when the motor is running. @@Put on the lid 8 and lock in place. @@Refilling should be done with the motor switched off. @@Hard food should be processed at a higher speed.

Do not overload the food processor bowl. Chopping in the food processor bowl with the blade n Note: For processing larger quantities, use the food processor bowl 7 with blade n. For processing smaller quantities, we recommend to use the chopper bowl j with blade l. French-fries system u Place the French-fries system onto the drive shaft, put on the lid 8 and lock in place. 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 when the motor is running.

@@@@ When blending milk, please note that it will froth. @@@@ Slowly pour in oil through lid opening. blend 1 egg, seasoning, mustard and vinegar.

Slowly pour in oil through lid opening. @@@@ Disposal can take place at a Braun Service Centre or at appropriate collection points provided in your country. Mix the flour, eggs, salt and half of the milk, add rest of the milk while the motor is running 1 30 seconds Guarantee We grant 2 years guarantee on the product commencing on the date of purchase.



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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 unauthoris.



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