



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for BRAUN COMBIMAX 750. You'll find the answers to all your questions on the BRAUN COMBIMAX 750 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual BRAUN COMBIMAX 750**  
**User guide BRAUN COMBIMAX 750**  
**Operating instructions BRAUN COMBIMAX 750**  
**Instructions for use BRAUN COMBIMAX 750**  
**Instruction manual BRAUN COMBIMAX 750**

**BRAUN**

## **CombiMax 700** **CombiMax 750**

Type 3202

**Küchenmaschinen Center**  
**Food preparation center**  
**Combiné culinaire**  
**Macchina da cucina multifunzione**  
**Foodprocessor Center**  
**Food processor center**  
**Matlberedningscenter**  
**Matberedningscenter**  
**Monipuolinen keittiökone**  
**Robot kuchenny**  
**Πολυαπλό σύστημα κουζίνομηχανής**

<b>Deutsch</b>	<b>Норк</b>
4 Gebrauchsanweisung	34 Bruksanvisning
8 Garantie	38 Garant
<b>English</b>	<b>Svenska</b>
9 Use Instructions	39 Bruksanvisning
13 Garantie	43 Garant
<b>Français</b>	<b>Suomi</b>
14 Mode d'emploi	44 Käyttöohjeet
18 Garantie	48 Takuu
<b>Italiano</b>	<b>Polski</b>
19 Istruzioni d'uso	49 Instrukcja obsługi
23 Garanzia	53 Wzrostki gwarancji
<b>Nederlands</b>	<b>Ελληνικά</b>
24 Gebruiksaanwijzing	54 Οδηγός χρήσεως
33 Garantie	58 Εγγύηση
<b>Dansk</b>	
28 Brugsanvisning	
33 Garanti	

2009000000000000  
© 2009 BRAUN GMBH & CO. KG  
Braun & Co. KG



[You're reading an excerpt. Click here to read official BRAUN COMBIMAX 750 user guide](http://yourpdfguides.com/dref/3275145)  
<http://yourpdfguides.com/dref/3275145>

### 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. 75 l capacity) Lid for chopper bowl j Seal ring for lid q Blade for chopper bowl j Protective cover for motor drive when bowl has been taken off The pulse mode is for example useful for the following applications: · Carefully folding flour into dough or batter to maintain the creaminess.

Adding whipped eggs or cream to more solid food. the pulse mode «· 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. 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. @@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. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch 3 is still on «I», turn it back to «off/0» to avoid switching on the motor accidentally.

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. 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 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. @@@@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. @@ finally add ingredients like raisins manually. @@@@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. With speed 14, blend fruit first, then add liquid at speed 10 and finish blending.

When blending milk, please not that it will froth. Put the assembled slicer/shredder onto the drive shaft of the food processor bowl (E). Put on the lid 8 and lock in place. Set the speed and fill the food to be processed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.

Never reach into the filling tube when the motor is running. : When processing juicy or soft food, you will obtain better results at a lower speed. 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.



[You're reading an excerpt. Click here to read official BRAUN](http://yourpdfguides.com/dref/3275145)

[COMBIMAX 750 user guide](http://yourpdfguides.com/dref/3275145)

<http://yourpdfguides.com/dref/3275145>

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. Processing examples The processing times are approximate and depend on the quality and amount of food to be processed and the degree of fineness required. @@@@ 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, 6 salt and half of the milk, add rest of the milk while te 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. 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 pa.



[You're reading an excerpt. Click here to read official BRAUN  
COMBIMAX 750 user guide  
http://yourpdfguides.com/dref/3275145](http://yourpdfguides.com/dref/3275145)