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You can read the recommendations in the user guide, the technical guide or the installation guide for BRAUN K3000. You'll find the answers to all your questions on the BRAUN K3000 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual BRAUN K3000**  
**User guide BRAUN K3000**  
**Operating instructions BRAUN K3000**  
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**BRAUN**

**K 3000**

Accessories  
Accessoires  
Aksesuarian  
ملحقات

**MultiSystem**

Type 3211



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**Manual abstract:**

Small quantities should preferably be processed in the glass liquidiser goblet 8 with blade 7. Slip the protective cover over the knob and hold the cover with one hand. Pull the knob hard with the other hand until the universal blade engages with the cover (C). **caution!** The universal blade is very sharp – only take hold of it by the plastic knob. Place all ingredients into the food processor bowl after attaching the universal blade. Liquid ingredients may be added through the filling tube while the motor is running. After use, always remove the universal blade before removing the processed food. Food processor bowl (transparent receptacle) with attachments Use the food processor bowl for mixing, chopping, cutting with the universal blade 3 or, when using the discs 5 for slicing, shredding, grating. universal blade 3 **Caution!** The universal blade is very sharp. The universal blade can be used for mixing, chopping, cutting, but also for kneading dough (e.

@@@The symbol on the cover must be over the higher part of the universal blade. 30 seconds At maximum capacity of 2 l use speed 8 (to avoid risk of frothing over). shakes (maximum 1. 5 l): cut fruits, fill in and pre-mix at speed 14, then add liquid at speed 7 and mix (please note that milk easily frothes over when mixed; use lower quantity accordingly). : All attachments for use with the food processor bowl with the grey drive shaft are grey.

) Cutting, chopping Speed 2–14 See processing table Processing examples for the universal blade 3 The processing times are approximate and depend on the quality and amount of food to be processed and the degree of fineness required. Product Onions Carrots Hard bread rolls (for bread-crumbs) Eggs, hard-boiled Apples Meat (lean) Parsley drained Nuts, almonds Cheese (hard, medium) Cheese (soft) Chocolate Mixed drinks Max. amount 750 g 1000 g 6 10 750 g 750 g 200 g (4 bunches) 1000 g 500 g 500 g 400 g 1. 5 litre Preparation quartered in pieces quartered whole quartered 3 cm cubes remove stalks whole 3 cm cubes 3 cm cubes in pieces chop fruits before adding liquids (pre-mix) (mix) room temperature, add oil slowly Speed 14 14 14 7–9 7–9 14 14 14 14 14 14 8 8 14 Switch position auto. pulse I/on I/on auto.

Pulse I/on I/on I/on I/on I/on I/on I/on I/on Time/pulses 15 x 20 secs 45 – 60 secs 10 – 12 x 10 – 15 secs 45 secs 30 secs 45 – 60 secs 60 secs 30 secs 30 – 45 secs 60 secs Mayonnaise (whole eggs, oil, vinegar, seasoning, mustard) 1. 5 litre I/on 75 – 90 secs Recipe example: Gingerbread 200 g candied lemon peel 100 g hazelnuts 180 g flour, 6 g baking powder 1000 g honey (creamy, chilled) Preparation chop candied lemon peel and hazelnuts add flour and baking powder then add honey and mix Speed 14 14 14 Switch I/on I/on I/on Time 45 secs 5 secs 15 secs Smooth the mixture onto a greased and floured baking tray and bake at 150 °C for approx. 50-60 minutes. Cut into squares while still warm. 4 Discs 5 Place the disc needed onto the disc carrier ð and turn the disc anti-clockwise in the direction of the arrow (D) until it engages. remove by turning clockwise. Push the disc carrier with the disc onto the drive shaft in the food processor bowl as far as possible (E). Then place the lid onto the food processor bowl and lock it (F). @@@@Hard foods should be processed at a higher speed. @@Never reach into the filling tube when the motor is running.

@@@@@@@@@@@@@@@@, for potato pancakes), horseradish, parmigiano cheese (hard). blade **Caution!** The blade is very sharp. @@@ glass liquidiser goblet 8 Remove the blade as described above. @@@@Please, be careful not to dislocate the seal. @@@@Glass liquidiser goblet Use the glass liquidiser goblet 8 for mixing, chopping and cutting small quantities. french fries disc Ö Speed 2–7 **Caution!** This disc is very sharp. The writing must be facing the user. For best results, fill 4–5 raw potatoes into the filling tube at once. Larger quantities should preferably be processed in the food processor bowl 4 with the universal blade 3. Important: The maximum processing time in the glass liquidiser goblet is 1 minute.

The blade 7 is very sharp – only take hold of it by the plastic knob. Place all ingredients into the glass liquidiser goblet after having inserted the blade. Liquids can only be added through the hole in the lid if the motor is running. After use, always remove the blade from the goblet before removing the processed food. julienne disc Ü Speed 2–7 **Caution!** This disc is very sharp.

The writing must be facing the user. This disc cuts vegetables into strips. Lf you push the vegetables into the filling tube vertically, the strips will be shorter. Lf you push them in at a slant or horizontally, the strips will be longer. This disc is very sharp.

Lt can be used from both sides (coarse/fine). 1 min Cut the fruits for milk-shakes into smaller pieces and process it before adding liquid. Maximum capacity: 750 ml liquid, otherwise it could froth over. Hot foods can also be blended in this heatresistant goblet. @@ chopping Speed 2–14 , auto. @@@@Do not chop: chocolate, parmigiano cheese, ice, hard spices or coffee. 5 Processing examples for the glass liquidiser goblet 8 The processing times are approximate and depend on the quality and amount of food to be processed and the degree of fineness required. Pulse I/on 3–4 x 60 – 90 secs 3–4 x 60 – 90 secs 4–6 x 4–6 x 15 secs Mixed drinks 750 ml Chopping Parsley dry Onions Nuts, almonds Hard bread rolls (for bread-crumbs) Meat (lean) 50 g (1 bunch) 100 g (1 1/2 onions) 200 g (from 50 g) 2 200 g remove stalks quartered whole quartered cut in cubes 14 14 7–9 14 14 I/on auto. pulse I/on I/on I/on 10 – 15 secs 10 –12 x 30 secs 30 secs 20 – 30 secs Subject to change without notice. For guarantee terms and list of Service Centres, please refer to the use instructions of the basic unit.



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