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You can read the recommendations in the user guide, the technical guide or the installation guide for BRAUN MINIPIMER 5. You'll find the answers to all your questions on the BRAUN MINIPIMER 5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BRAUN MINIPIMER 5
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Instruction manual BRAUN MINIPIMER 5

BRAUN

Multiquick® 5
Minipimer® 5

MR 500 Soup
MR 530 Pesto
MR 530 Bolognese
MR 530 Sauce
MR 530 Baby
MR 560 Fresh



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MINIPIMER 5 user guide
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Manual abstract:

We hope you thoroughly enjoy your new Braun appliance. Caution Please read the use instructions carefully and completely before using the appliance. Always unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing. @@@@Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. faulty , unqualified repair work may cause considerable hazards to the user. Before plugging into a socket, check whether your voltage corresponds to the voltage printed on the bottom of the appliance. the appliance is constructed to process normal household quantities. Neither the beaker G , nor the chopper bowl (c) is microwave-proof.

Also use the turbo switch for instant powerful pulses without having to manipulate the speed regulator.

How to operate your handblender The handblender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing drinks and milkshakes. 1. Insert the motor part A into the blender shaft until it locks. 2. Introduce the handblender in the vessel, then press the on/off switch B or the turbo switch 3.

To release the blender shaft after use, press buttons D and pull it off. You can operate the handblender in the measuring beaker G , and just as well in any other vessel. When blending directly in the saucepan while cooking, take the pan from the stove first to protect your handblender from overheating. How to operate your whisk Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts. 1.

@@To release, press buttons D and pull off the gear box. Then pull the whisk out of the gear box. Move the whisk clockwise, holding it slightly inclined. Whipped cream Only whip up to 400 ml chilled cream (min. 30 % fat content , 4 8 °C). @@ egg snow Only whip up to 4 egg whites. @@@@The higher the setting, the faster the chopping results. @@@@ g. Carrots), the plastic parts of the appliance may become discoloured. @@@@ 4.

Insert the motor part A into gear box (a) until it locks. @@Carefully take out the blade. 9. Then remove the processed food from the chopper bowl. @@@@Variations of this recipe can be done by using salmon, Roquefort or blue cheese instead of anchovy filets. Subject to change without notice. Clean the motor part A and the whisk gear box H with a damp cloth only. The chopper gear box (a) may be rinsed under the tap. Do not immerse the gear box (a) in water. All other parts can be cleaned in the dishwasher.

However, after processing very salty food, you should rinse the blades right away. Also, be careful not to use an overdose of cleaner or decalcifier in your dishwasher. Please do not dispose of the product in the household waste at the end of its useful life. Disposal can take place at a Braun Service Centre or at appropriate collection points provided in your country. Within the guarantee period we will eliminate any defects in the appliance resulting from faults in materials or workmanship, free of charge either by repairing or replacing the complete appliance at our discretion.

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. @@@@Använd endast vispen till att vispa gräddor, äggvitor eller till färdiga dessertmixar. (finns hos auktoriserade Braun verkstäder; dock inte tillgänglig i alla länder) BC: Hacktillsats, passar utmärkt till att hacka stora kvantiteter och till att göra «milkshakes», enkla degar eller krossa is. .



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