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You can read the recommendations in the user guide, the technical guide or the installation guide for BRAUN MULTIGOURMET FS 10. You'll find the answers to all your questions on the BRAUN MULTIGOURMET FS 10 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual BRAUN MULTIGOURMET FS 10
User guide BRAUN MULTIGOURMET FS 10
Operating instructions BRAUN MULTIGOURMET FS 10
Instructions for use BRAUN MULTIGOURMET FS 10
Instruction manual BRAUN MULTIGOURMET FS 10

BRAUN

MultiGourmet
FS 10
MultiGourmet
FS 20
Type 3216

Electrical food steamer/rice cooker

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Manual abstract:

We hope you thoroughly enjoy your new Braun product. Your Braun MultiGourmet is particularly well suited for steaming vegetables, rice, fish, meat and poultry. Steaming is a most gentle and healthy way of preparing food. Vitamins, minerals, natural taste and colour will be retained to a large extent. The model Braun MultiGourmet plus FS 20 is provided with 2 steam baskets 5 and 2 drip pans 4. Thus it has approximately twice the capacity of the model Braun MultiGourmet FS 10 (except rice). Read all instructions carefully before using the appliance. **Important safeguards** - This appliance is not intended for use by children or persons with reduced physical or mental capabilities, unless they are given supervision by a person responsible for their safety. In general, we recommend that you keep the appliance out of reach of children. - Before operating, check whether your voltage corresponds to the voltage printed on the bottom of the appliance.

- This appliance is designed for household use processing household quantities (see processing tables). - Use the steam basket 5 only together with the drip pan 4. - Always unplug the appliance before cleaning. Never immerse the base 1 into water. - When lifting the cover, always hold it so that you do not come in touch with escaping steam or dripping hot water.

Always pull the plug when you have finished using the appliance. - When using the appliance ensure sufficient room over and beside the appliance, in order to prevent damage to it. When using the appliance place it on a dry, level, heat-resistant surface. Braun electric appliances meet applicable safety standards.

Repairs or the replacement of the mains cord must only be done by authorised service personnel.

2 l water Description 1 Base 2 Maximum water fill line (for long steaming times) 3 Minimum water fill line (for short steaming times) 4 Drip pan (the model FS 20 has 2 drip pans) 5 Steam basket with slots (the model FS 20 has 2 steam baskets) E Black insert (with slots) for the steam basket 5 for steaming food with colour (e.g.) 6 Black rice bowl (without slots) for the steam basket 7 Cover (transparent) 8 Steam accelerator (removable) 9 Heating element 0 On/off switch with timer (60 minutes) q Pilot light for switch 0 w Cord store for unused length of cord Notice: Clean all parts before the first use as described under "Cleaning". Fill the base 1 with cold tap water and put the steam accelerator 8 in place. Do not add any spices, sauces, wine etc. to the water. The water quantity needed (maximum or minimum water fill line) depends on the selected steaming time. Vegetables, fish) Put the food into the steam basket with slots 5. Add spices when steaming is finished. Always use the black insert E when steaming food with colour (e.g. Model FS 20: When using both steam baskets 5 the black insert E or the black rice bowl 6 can only be used in the upper steam basket.

Rice, bakes) Put the rice/grains with a liquid if necessary into the rice bowl. Lift the cover 7 being careful of escaping steam. Do not touch any hot parts. Check the food using a long fork. If you want to continue steaming put on the cover 7 and switch the appliance on again. Model FS 20 when using both steam baskets: To check whether the food is cooked in the lower steam basket proceed as follows. Switch the appliance off and remove the cover 7. Carefully lift off the upper steam basket (with the black insert) and place it on the reverse side of the cover. Then, using kitchen gloves, carefully remove the drip pan from the lower steam basket and check whether the food is cooked. If you want to continue steaming in both steam baskets, first place the drip pan onto the lower steam basket and then put on the upper steam basket with the cover.

10. Should no more steam develop, please check the water level. To do so, pull the plug and let the appliance cool off somewhat. lift the steam basket and the drip pan carefully, and add water. Do not put them into a conventional oven or a microwave oven.

3. Check whether the food is cooked. Put on long kitchen gloves. Cut off thick stems from cauliflower, broccoli and cabbage.

Food Artichokes Asparagus Beans, runner Broccoli Brussels sprouts Cabbage Carrots Cauliflower Courgettes Fennel Kohlrabi Leeks Mushrooms, button Potatoes Potatoes Sweetcorn Apples Pears Type fresh fresh fresh, whole or sliced fresh, florets fresh fresh, sliced fresh, florets fresh, sliced fresh, sliced fresh, in cubes fresh, cut fresh, whole or sliced sliced unpeeled fresh fresh, 1/8 pieces fresh, 1/6 pieces Ca. Quantity 4 (medium) 500 g 2 pieces 500 g 500 g Steam times 40-45 min. Frozen fish may be steamed without defrosting if separated before steaming, and the steaming time is extended by approximately 10%. food Trout Tuna steaks Bream Rosefish fillets Pollack fillets Shrimps Mussels Squid Lobsters Meat, Poultry and Eggs - Tender meat with a little fat is suited best. - The meat should be well washed and dabbed dry, so that as little juice as possible drips out. Food Turkey cutlets Chicken legs Veal cutlets Lamb chops Frankfurter sausages Beef sausages Eggs soft-boiled Eggs hard-boiled Rice, grains, bakes - Use the black rice bowl 6 and add the required quantity of liquid together with the rice, grains, etc. - Model FS 20: If you are using both steam baskets please proceed as follows. pre-steam the rice etc. With its long steaming time in the rice bowl 6 - placed into the lower steam basket with the cover 7 in place. After some time place the other steam basket filled with different food on the base 1 (i.

Quantity 250 g 250 g 250 g 250 g Water level in Liquid level in the base 1 the rice bowl 6 max. 300-400 ml water 300-400 ml water 300-400 ml water 750 ml milk 750-1000 ml water Steam times 35-40 min. Type fresh fresh fresh fresh fresh fresh in the eggshell in the eggshell Ca. Quantity 2 pieces, each 150 g 2 pieces, each 150 g 2 pieces, each 150 g 2 pieces, each 120 g 2-8 (pierce skins) 2-8 (pierce skins) 2-10 medium size 2-10 medium size Steam times 25-30 min. Type fresh fresh fresh, whole fresh fresh frozen in the shells frozen in the shells Ca. Quantity 2 pieces, each 150 g 2 pieces, each 200 g 1 piece, 400 g 2 pieces, each 200 g 2 pieces, each 140 g 450 g 1. 000 g 600 g 2 pieces Steam times 18-25 min. Cleaning Always pull the plug before you clean the appliance.

- the appliance should now be decalcified. - After the vinegar and the appliance have sufficiently cooled off empty the base. rinse the base 1 3 to 4 times with warm water. Any remaining calcium can be removed from the steam accelerator with a brush.



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Subject to change without notice. this product conforms to the European Directives EMC 2004/108/EC and Low Voltage 2006/95/EC. 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. .



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