



Your PDF Guides

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

User manual BRAUN MULTIQUICK FRESH SYSTEM
User guide BRAUN MULTIQUICK FRESH SYSTEM
Operating instructions BRAUN MULTIQUICK FRESH SYSTEM
Instructions for use BRAUN MULTIQUICK FRESH SYSTEM
Instruction manual BRAUN MULTIQUICK FRESH SYSTEM



[You're reading an excerpt. Click here to read official BRAUN MULTIQUICK FRESH SYSTEM user guide](http://yourpdfguides.com/dref/3291894)
<http://yourpdfguides.com/dref/3291894>

Manual abstract:

By extracting and keeping air out, the vacuum pump creates vacuum conditions in rigid containers. This food preservation system is therefore perfect for retaining the freshness, taste and quality of your food for longer. Dry food such as crackers, biscuits, cornflakes, dried fruits and nuts will therefore stay crispy and fresh for longer in a vacuum condition. Fats in these foods will be protected thanks to the reduction of oxygen inside the container. Avoid opening vacuum-sealed containers too often since this will reduce the durability of the food inside. You will obtain the best benefits from vacuum preservation if you vacuumise a large quantity of e. g. Cold cuts which you are not intending to consume within the next few days. There are, however, a few general safeguards that need to be followed to obtain the best results. Caution Please read through the use instructions carefully before using the appliance.

Do not use the vacuumiser to store fresh fish, seafood products or minced meat in the refrigerator. In general, these types of food should only be stored in the freezer. Always allow food to cool down to room temperature (below 40 °C) before applying the vacuum (to prevent a vacuum boiling effect). Household vacuum food storage cannot be compared with industrial vacuum food packaging. Never preserve air-prepared food (e. g. Desserts, cream, whipped egg white, nitrogen-based soft cheese etc.) in vacuum conditions. This kind of food is likely to expand due to the vacuum, might enter the vacuum pump and damage it. The lids of your FreshWare containers are not microwave-proof.

A Motor part B On/off switch (MR 5550: turbo/MR 4050: speed 2) C Release buttons (MR 5550 only) D Vacuum pump E Pump cover F FreshWare G Lid H Valve lid I Pump coupling J Day/month indicator K Vacuum indicator L Valve seal M Lid seal N Tray O Rectangular container How to use your vacuum system 1. Attach the pump cover (E) to the vacuum pump (D) and insert the motor part (A) into the vacuum pump until it locks. The vacuum indicator (K) is fully expanded, signalling that there is no vacuum inside the container. 4. Plug in the appliance, press firmly on the lid and operate the on/off switch (B) in order to create vacuum conditions. The longer you press the switch, the more the vacuum indicator retracts. A full vacuum has been created when the vacuum indicator is completely below the valve lid surface. Keep the pump working for a few more seconds for optimum vacuum conditions. 5. In order to release the vacuum, simply open the valve lid.

6. Raw meat will become darker under vacuum conditions. Do not hold the motor part nor the vacuum pump under running water, nor immerse them in water. All other parts can be cleaned in the dishwasher. Remove the valve lid (H), lid seal (M) and valve seal (L) to clean them separately in the dishwasher or rinse them under water and let them air-dry. To remove the valve lid (H) completely, lift and pull out. Be careful not to use excessive detergent or descaler in your dishwasher. What to do if vacuum cannot be generated The sealing elements (valve and lid seal) and the lid especially have to be completely free from dust, fluff or food particles. Rinse them under water and let them air-dry.

If all parts are clean and the vacuum still cannot be generated, press firmly on the lid (G) to make sure that it is completely closed.

Thanks to a protection system in the pump cover, the vacuum pump will only work if it is inserted in the pump coupling. The stackable FreshWare containers are made from hardened borosilicate glass and are microwave, oven, freezer and dishwasher safe. Therefore, they can be used for food preservation as well as reheating and serving. Your starter set includes two of the four FreshWare sizes available: 3. 1 l rectangular container: Ideal for the preparation of food for your family and friends.

Can be used as a serving dish and to store larger quantities of food. 9 l rectangular container: Ideal for food preparation in smaller quantities and for the preservation of leftovers as well as cold cuts and hard cheese. Subject to change without notice. Fresh food is kept fresh for longer. Without vacuum storage, only up to 65% is maintained.

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 parts are not used. To obtain service within the guarantee period, hand in or send the complete appliance with your sales receipt to an authorised Braun Customer Service Centre. For UK only: This guarantee in no way affects your rights under statutory law. .



[You're reading an excerpt. Click here to read official BRAUN
MULTIQUICK FRESH SYSTEM user guide
http://yourpdfguides.com/dref/3291894](http://yourpdfguides.com/dref/3291894)