

BRAUN MultiMix M 810 Duo MultiMix M 820 Trio MultiMix M 830 Trio MultiMix M 870 Quattro MultiMix M 880 Quattro MultiMix M 880 Quattro pro

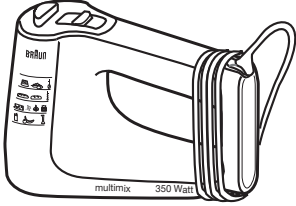
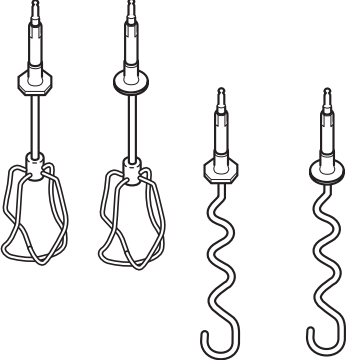
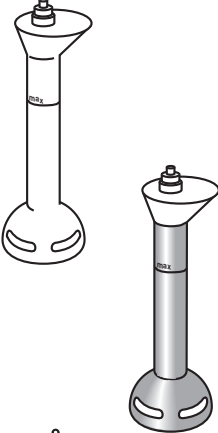
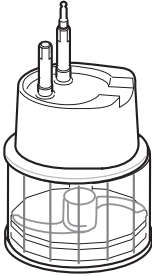
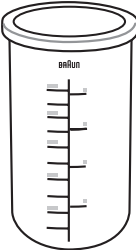
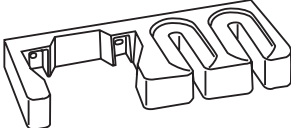
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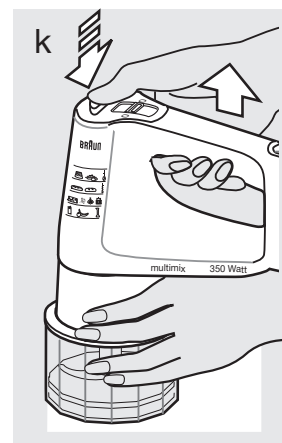
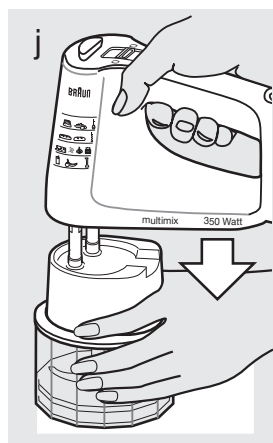
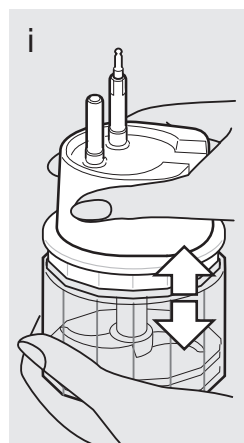
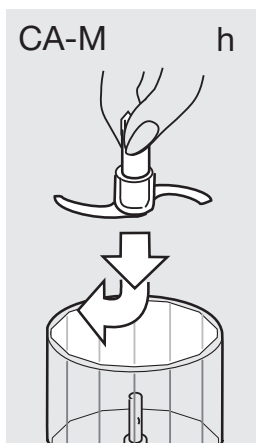
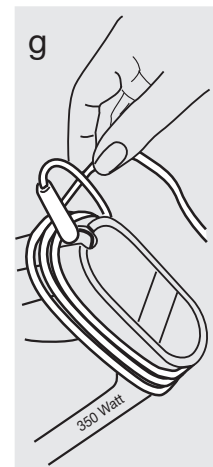
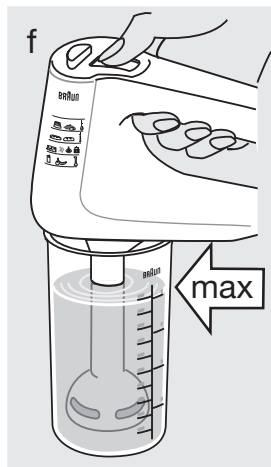
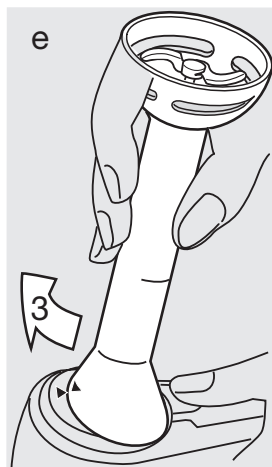
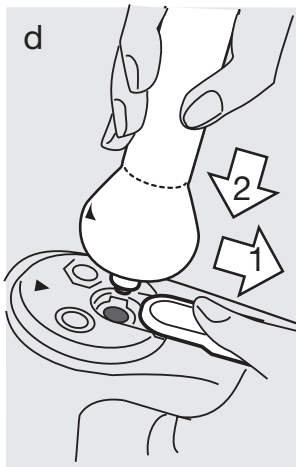
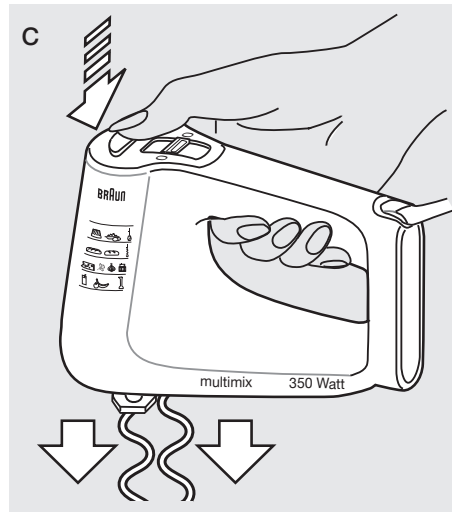
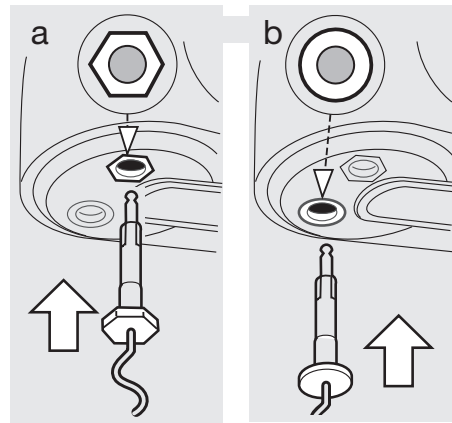
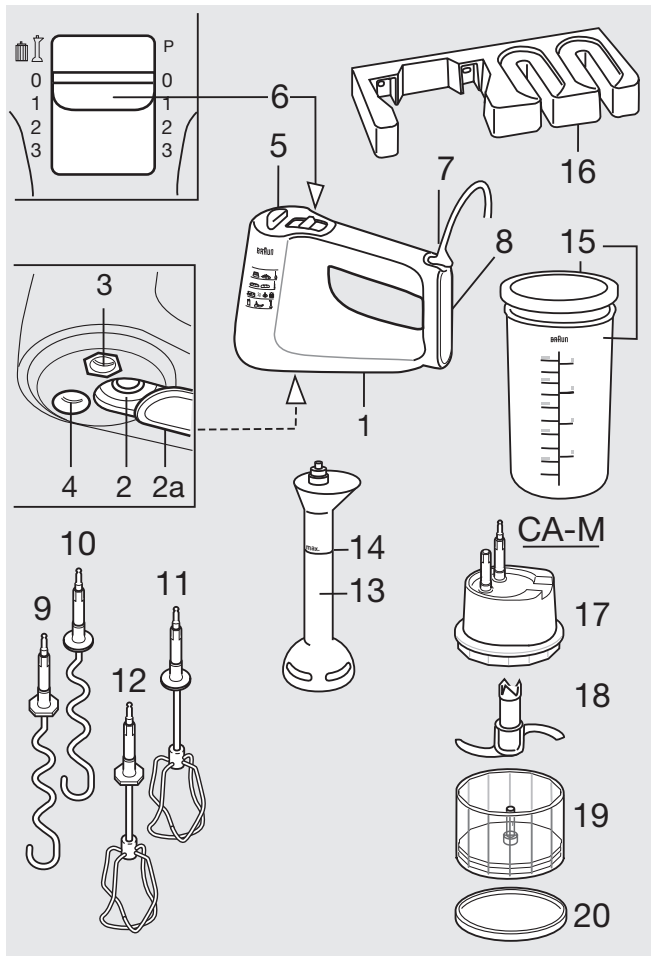
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Braun Infoline

- (D)** Haben Sie Fragen zu diesem Produkt?
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- (CH)** **08 44 - 88 40 10**
- (E)** Servicio al consumidor para España:
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- (FIN)** Onko Sinulla kysyttävää tuotteesta? Soita
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- (TR)** Müşteri Hizmetleri Merkezi:
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	M 810 Duo	M 820 Trio	M 830 Trio	M 870 Quattro	M 880 Quattro	M 880 M Quattro pro
  <p>CA-M</p>   	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>	<p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p> <p>●</p>



English

Our products are engineered to meet the highest standards of quality, functionality and design. We hope you thoroughly enjoy your new Braun appliance.

Caution

Read all instructions carefully before using this product.

- This appliance was constructed to process normal household quantities.
- Please remember to keep your Braun handmixer out of the reach of children.
- Before operating, check whether your voltage corresponds to the voltage printed on the top of the unit.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks and dough hooks during operation to prevent personal injury. Do not contact moving parts during operation.
- Only with the models M 870, M 880 and M 880 M:
The blade inserts are very sharp! Do not reach into or underneath the blades.
- Braun electric appliances meet applicable safety standards.
- This appliance can only be opened by an authorised Braun Service Centre for repairs.
- The cord of this appliance may only be replaced by an authorised Braun Service Centre since special tools are required.
- Faulty, unqualified repair work may cause accidents or injury to the user.

Description

All models:

- ① Motor part
- ② Opening for the handblender attachment ⑬
- ②a Cover for the opening ②
- ③ Opening marked with a hexagon
- ④ Opening marked with a circle
- ⑤ Ejection key for the dough hooks ⑨/⑩, the whisks ⑪/⑫ and the chopper attachment CA-M
- ⑥ Switch
- ⑦ Locking flap-up spout for winding up the cord around the motor part (g)
- ⑧ Anti-skid base ring
- ⑨ Dough hook with hexagonal plate
- ⑩ Dough hook with round plate
- ⑪ Whisk with round plate
- ⑫ Whisk with hexagonal plate

With the models M 820, M 830, M 870, M 880 and M 880 M only:

- ⑬ Handblender attachment

- ⑭ Mark for maximum immersion of the handblender attachment ⑬ (on plastic shaft model only)

With the models M 830, M 880 and M 880 M only:

- ⑮ Mixing/measuring beaker with air-tight lid (to be used only with the handblender attachment ⑬)

With the models M 810, M 830, M 880 and M 880 M only:

- ⑯ Wall holder

With the models M 870, M 880 and M 880 M only:

Chopper attachment CA-M ⑰–⑳

- ⑰ Upper part
- ⑱ Blade insert
- ⑲ Chopper bowl with model identification on the bowl (CA)
- ⑳ Anti-skid double function base/lid

Notice: All models can be extended by the handblender attachment ⑬ and the chopper attachment CA-M ⑰–⑳ and HC-M (without illustration), if these attachments are not standard with your model.

Specifications

Voltage/wattage:

see type plate on the motor part ①.

Maximum operating time:	
with the dough hooks	5 minutes
with the whisks	15 minutes

Automatic shut-off

If the appliance is overloaded, e.g. if the motor is blocked, the motor part may be automatically switched off. If this is the case, light vibrations may be observed. The inserts stop rotating or rotate only very slowly. Turn the switch off, so that the motor can cool off. After a cooling off period of at least 10 minutes it can be switched on again.

Switch ⑥

Switch position:

P = «pulse» (speed corresponds to setting «3»)

0 = Off

1 = Low speed

2 = Medium speed

3 = High speed

Assembling/disassembling

Important: Always set the switch to position «0» and unplug the appliance before assembling or disassembling the appliance, in order to avoid accidentally switching on the appliance when inserting the two dough hooks or two whisks. For inserting the dough hooks and whisks correctly, see illustrations (a) and (b).

Once inserted, the dough hooks or whisks can only be ejected by pressing the ejection key (c). However, for safety reasons this is only possible when the handmixer is switched off.

How to use the handmixer

Dough hooks ⑨/⑩

For kneading yeast dough, pasta dough, pastries, as well as for mixing heavy minced meat doughs.

Generally all speed settings may be used. The speed settings are recommended as follows:

Switch position 1:

- Mixing (of e.g. nuts and fruits) into heavy doughs.

Switch position 2:

- Kneading of the dough ball and working in of ingredients.

Switch position 3:

- Fast mixing of all ingredients.

Whisks ⑪/⑫

For mixing cake mixtures, sponges and mashed potatoes.

For whipping cream (minimum 100 ml cream), eggwhites (minimum 1 eggwhite), and creamy ingredients.

Generally all speed settings may be used. The speed settings are recommended as follows:

Switch position 1:

- For carefully adding whipped eggwhites or other foamy ingredients.
- Adding flour to foamy substances, without flattening them (e.g. sponges).
- Smoothly adding flour, cacao etc. without blowing them around.
- Mashing of boiled potatoes for mashed potatoes.

Switch position 2:

- Initial and final speed when whipping larger quantities of cream.
- Whipping of smaller quantities of cream.
- Adding of liquids to processed goods (little splashing of the liquids, e.g. mashed potatoes).

Switch position 3:

- Whipping of cream eggwhites, sponges and other foamy goods, e.g. desserts.
- Mixing of creamy goods and mixtures.

Tips:

- To obtain optimum results when making cake mixtures, etc. all ingredients should have the same temperature. Butter, eggs, etc. should be removed from the refrigerator some time before they are being used.
- Whipped cream has more volume, if the cream is well chilled before being whipped.
- Mashed potatoes will become more creamy, if all ingredients are being used as hot as possible (e.g. potatoes immediately after boiling).

Handblender attachment

(With the models M 820, M 830, M 870, M 880 and M 880 M)

To insert the handblender attachment ⑬ into the motor part, slide back the cover of the opening for the handblender attachment ⑭ (d) and insert the handblender attachment ⑭ (d) into the opening ② so that the marking on the handblender attachment aligns with the marking on the motor part (e). Then turn the handblender 90° clockwise (e), until it locks. To remove the handblender attachment, turn it 90° anti-clockwise and pull it off.

Important: The handblender attachment may only be immersed to the mark (f).

Model M 880 M with metal shaft is not provided with this mark. Do not immerse more than $\frac{2}{3}$ of the metal shaft.

The handblender attachment blends and mixes fast and easily. Use it to make sauces, soups, mayonnaise, dietary and baby food.

Important: The handblender attachment can be operated only in the «pulse» mode (switch position «P» – see section «Switch ⑥»). When the handblender attachment is inserted into the motor part, the switch positions 1, 2 and 3 do not function for safety reasons.

The handblender attachment can be used in the practical mixing/measuring beaker, but you can operate the Braun handblender attachment just as well in any bowl, pan or other container too.

Should you want to blend directly in the saucepan while cooking, take the pan from the stove first and allow to cool to protect your handblender attachment from overheating. Never use your handblender attachment in very hot or boiling ingredients. To avoid splashing, insert the handblender attachment into the vessel first, and then switch the appliance on. Keep the switch pressed down as long as you operate your handblender attachment. Turn appliance off first by releasing the switch when you are finished.

Important: The mixing/measuring beaker may be used only with the handblender attachment for processing smaller quantities. It should not be used with a whisk. Do not place the mixing/measuring beaker into a microwave oven.

the motor part by inserting the two pins on the upper part into the two corresponding openings on the bottom of the motor part, until the upper part locks into place (j).

- Use the «pulse» mode (switch position «P») for brief and fast processing whereas the switch position «3» should be used for fine grating. Always hold the motor part with your hand and do not allow the appliance to operate unsupervised.

Food preparation and chopping

- Do not chop ice cubes or extremely hard food, such as nutmeg, chocolate and coffee beans.
- When chopping meat, ensure that all bones, tendons and gristles are removed.
- Besides meat, the chopper attachment can also be used, e.g. for cheese, onions, parsley, dried fruits, tomatoes, carrots, apples etc.
- When chopping cooked food, allow it to cool off for a few minutes before putting it into the chopper bowl.
- The double function base/lid also serves as air-tight cover for the chopper bowl.

Chopper attachment

(With the models M 870, M 880 and M 880 M only)

Maximum capacity: 250 g of meat

Assembling and operating

- Pull off the plastic blade cover from the blade insert.

Caution: Blades are sharp! Always hold by the upper plastic part.

- Place the double function base/lid on the bottom of the chopper bowl.
- Place the blade insert on the centre pin of the chopper bowl (h).
- Place the food into the chopper bowl.
- Set the upper part on the chopper bowl (i).
- Safety lock: The chopper will not work if the upper part is not fitted properly.
- Connect the chopper attachment with

Processing guide for the chopper attachment CA-M

Food	Quantity	Preparation	Approx. time
Meat (lean)	250 g	approx. 2 cm cubes	15 sec.
Cheese	100 g	approx. 2 cm cubes	40-50 sec.
Almonds	200 g	whole	30-40 sec.
Hard boiled eggs	2 eggs	halved	3-5 pulses
Onions	100 g	quartered	5-10 sec.
Parsley	handful	stalks removed	15-20 sec.
Carrots	200 g	cut in pieces	15 sec.
Hard rolls (for breadcrumbs)	1 roll	cut in pieces	20-30 sec.


The processing times indicated are approximate; they also depend on the quality of the food to be processed and the degree of fineness you want.

Disassembling

- Switch the motor part off (switch position «0») before you start disassembling.

To remove the motor part from the upper part, keep the ejection key pressed, hold the upper part of the chopper attachment with one hand and lift the motor part off (k).

- Before you remove the processed food from the chopper bowl, first remove the blade insert.

Caution! The blade  is very sharp. Hold by the upper plastic part only. For safety reasons, the blade insert cannot be removed in every position. If necessary, turn the upper plastic part slightly to and fro until the blade insert can be removed.

Cleaning

Notice: When processing foods with colour (e.g. carrots), the plastic parts of the appliance can become discoloured. Wipe these parts with cooking oil, before cleaning them with detergents.

Handmixer

Always unplug the appliance before cleaning.

The dough hooks and the whisks can be cleaned in the dishwasher. The motor part should be cleaned with a damp cloth only. Do not immerse the motor part in water or hold it under running water.

Handblender attachment

Caution! The blade is very sharp. The handblender attachment can be cleaned by holding it under running water. It may be necessary to clean it with soap/mild detergents and water to remove residues from oily foods. Do not use any sharp or pointed objects to remove residues under the blade. The mixing/measuring beaker can be cleaned in the dishwasher.

Chopper attachment

Caution when handling the blade insert. Always hold it by the upper plastic part. The blade insert, the chopper bowl and the anti-skid double function base/lid may be cleaned in the dishwasher. Do not immerse the upper part in water! Rinse only the inside of the upper part under running water, but keep water from entering the outside of the upper part, where the motor part is to be attached.

Subject to change without notice.

This product conforms to the EMC-Directive 89/336/EEC and to the Low Voltage Regulation 73/23 EEC.



Deutsch

Garantie

Als Hersteller übernehmen wir für dieses Gerät – **nach Wahl des Käufers zusätzlich zu den gesetzlichen Gewährleistungsansprüchen gegen den Verkäufer** – eine Garantie von 2 Jahren ab Kaufdatum. Innerhalb dieser Garantiezeit beseitigen wir nach unserer Wahl durch Reparatur oder Austausch des Gerätes unentgeltlich alle Mängel, die auf Material- oder Herstellungsfehlern beruhen. Die Garantie kann in allen Ländern in Anspruch genommen werden, in denen dieses Braun Gerät von uns autorisiert verkauft wird.

Von der Garantie sind ausgenommen: Schäden durch unsachgemäßen Gebrauch, normaler Verschleiß und Verbrauch sowie Mängel, die den Wert oder die Gebrauchstauglichkeit des Gerätes nur unerheblich beeinflussen. Bei Eingriffen durch nicht von uns autorisierte Braun Kundendienstpartner sowie bei Verwendung anderer als Original Braun Ersatzteile erlischt die Garantie.

Im Garantiefall senden Sie das Gerät mit Kaufbeleg bitte an einen autorisierten Braun Kundendienstpartner. Die Anschrift für Deutschland können Sie kostenlos unter 00800/27 28 64 63 erfragen.

English

Guarantee

We grant 2 years guarantee on the product commencing on the date of purchase. 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 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.

Français

Garantie

Nous accordons une garantie de 2 ans sur ce produit, à partir de la date d'achat. Pendant la durée de la garantie, Braun prendra gratuitement à sa charge la réparation des vices de fabrication ou de matière en se réservant le droit de décider si certaines pièces doivent être réparées ou si l'appareil lui-même doit être échangé.

Cette garantie s'étend à tous les pays où cet appareil est commercialisé par Braun ou son distributeur exclusif.

Cette garantie ne couvre pas : les dommages occasionnés par une utilisation inadéquate et l'usure normale. Cette garantie devient caduque si des réparations ont été effectuées par des personnes non agréées par Braun et si des pièces de rechange ne provenant pas de Braun ont été utilisées.

Pour toute réclamation intervenant pendant la période de garantie, retournez ou rapportez l'appareil ainsi que l'attestation de garantie à votre revendeur ou à un Centre Service Agréé Braun.

Appelez au 01.47.48.70.00 pour connaître le Centre Service Agréé Braun le plus proche de chez vous.

Clause spéciale pour la France

Outre la garantie contractuelle exposée ci-dessus, nos clients bénéficient de la garantie légale des vices cachés prévue aux articles 1641 et suivants du Code civil.