

# BRAUN

## MultiMix 3



Type 4644

型号 4644

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Handmixer

打蛋器

HM 3000

HM 3100

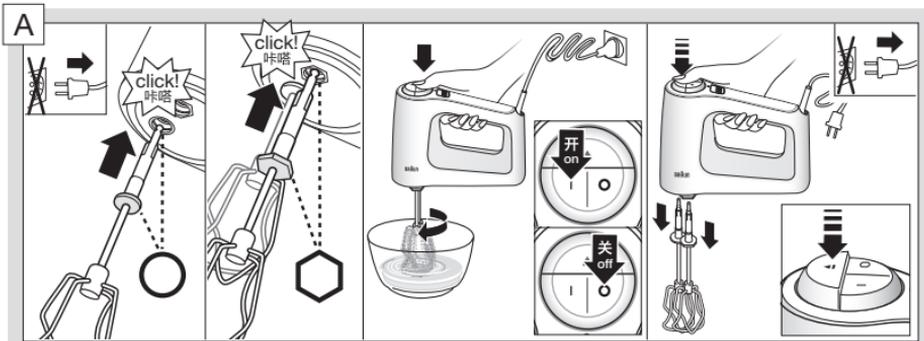
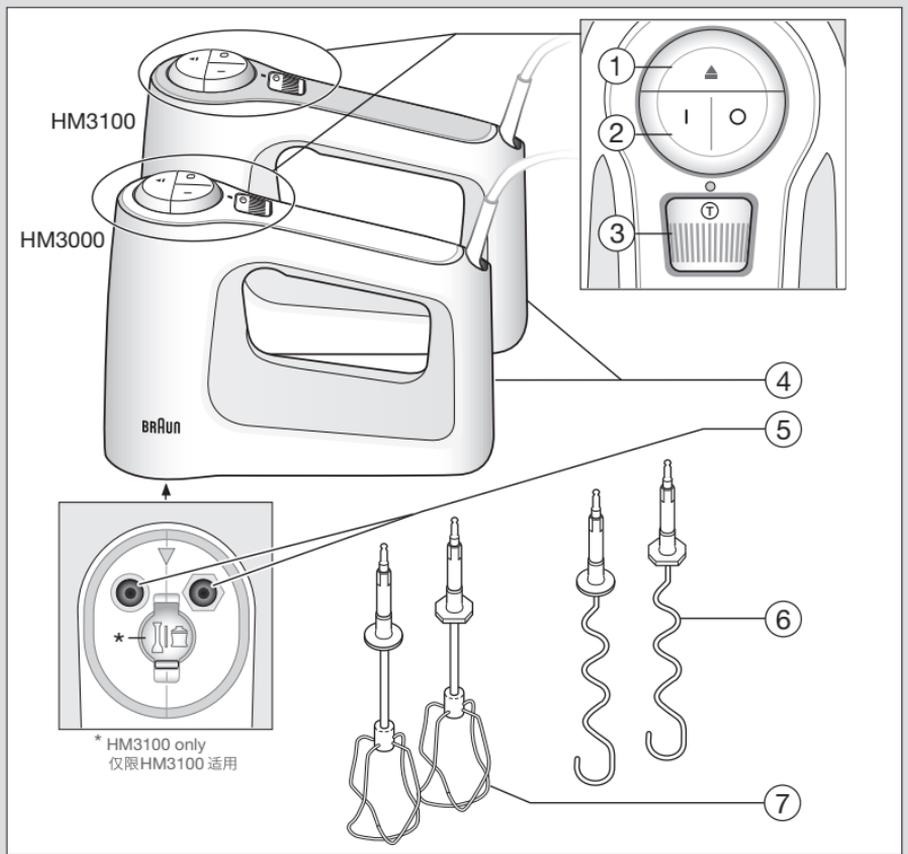
English 4

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## English

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

### Before use

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**Please read the use instructions carefully before using this appliance.**

#### Caution

- This appliance is designed for household use only and for processing normal household quantities.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always unplug or switch off the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- This appliance shall not be used by children.

- Keep the appliance and its cord out of reach of children. 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.
- Please clean all parts before first use or as required, following the instructions in the Care and Cleaning section.

#### Description

- 1 Ejection button
- 2 On/off switch (I = on, 0 = off)
- 3 Speed selector
- 4 Motor part
- 5 Outlets for whisks / dough hooks
- 6 Dough hooks
- 7 Whisks

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

#### Using the handmixer (A)

The dough hooks are perfectly suited for kneading yeast dough, pasta dough, pastries, as well as for mixing heavy minced meat doughs. Use the whisks for mixing cake mixtures, sponges and mashed potatoes, as well as for whipping cream (minimum 100 ml cream), egg whites and creamy ingredients.

- Insert the dough hooks (6) or whisks (7) as illustrated.
- Put the ingredients into a bowl.
- Depending on the application, select speeds (1 ... turbo) by turning the speed selector (3). To avoid splashing, always start with a low speed setting, and then slowly increase the speed while operating.
- Press the on/off switch (2) to turn the appliance on and off.

- After use, unplug the appliance and eject the dough hooks or whisks by pressing the ejection button (1).

For best results:

- 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).

## Cleaning the appliance (B)

Always unplug the appliance before cleaning.

- The motor part (4) should be cleaned with a damp cloth only. Do not immerse it in water or hold it under running water.
- All other parts can be cleaned in the dishwasher.

### Recipe example:

Vanilla-Honey-Prunes (as a pancake stuffing or spread):

- Fill the chopper bowl\* with 300 g prunes and 300 g creamy honey.
- Chop 10 seconds at maximum speed.
- Add 100 ml water (vanilla-flavoured).
- Resume chopping for another 3 seconds.

\* (available at Braun Service Centres; however not in every country)

Subject to change without notice.

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.



## 中文

我们的产品符合最高水平的质量、功能和设计标准。希望您能充分享受新购买的博朗家电。

## 使用前的说明

在使用产品之前，请仔细阅读完使用说明。

### 警告

- 本产品仅限于家用，适合处理普通家庭量的食物。
- 电源线损坏时，为了避免危险，请务必由制造商、代理商或相关专业人员更换。
- 无人看管时或安装、拆卸、清洗及储存本产品时，请始终关掉开关并拔掉插头。
- 请勿让儿童把玩本产品或在无人监管的情况下清洗和维护保养本产品。
- 本产品不适宜身体、精神或感官上有缺陷者或缺乏相关使用经验和知识的人群使用，除非有专人负责照看或指导以保证他们的安全。
- 请勿让儿童把玩本产品。
- 请勿让儿童接触本产品及其电源线。本产品运行时，请勿让双手、头发、衣服、刮铲以及其他器皿接触到打蛋桨和和面桨，谨防受伤。切勿接触正在运行的配件。
- 请勿将电机部件浸泡在水或其它液体中。
- 初次使用前请清洗所有部件，之后按需要清洗。具体清洗方法参照《维护和清洗》部分。

## 产品描述

- ① 释放按钮
- ② 开/关按钮（1表示开启，0表示关闭）
- ③ 速度旋钮
- ④ 电机部件
- ⑤ 打蛋桨/和面桨接口
- ⑥ 和面桨
- ⑦ 打蛋桨

### 最长操作时间：

和面桨最长操作时间为5分钟

打蛋桨最长操作时间为15分钟

## 如何使用打蛋器(参考图示A)

和面桨可用来制作发酵面团、意面面团和点心糕点，也可用来搅拌肉馅面团。打蛋桨可用来搅拌蛋糕料、制作海绵蛋糕和土豆泥，也可用来打发奶油（至少100毫升奶油）、蛋白和搅拌乳脂状配料。

- 如图A所示，把和面桨⑥或打蛋桨⑦插入接口，听到清脆的“咔哒”一声表示已安装完毕。请注意，接口分为圆形孔和六边形孔，和面桨或打蛋桨塑料端也有相应的圆形和六边形图案，请务必把和面桨或打蛋桨安装进相同图形的接口内，否则可能对本机造成损坏。
- 将食材放入碗里。
- 旋转速度旋钮③选择合适的速度(从1档到⑦-高速档)。为避免食材飞溅，启动本产品时，请先将速度设置在较低档位，再慢慢调高速度。
- 按下开/关按钮②可以开启或关闭本产品。
- 使用完毕后，请拔掉电源插头，按下释放按钮①，取下和面桨或打蛋桨。

为实现最佳处理效果：

—在制作蛋糕混合料或其他食物时，为实现更好效果，请确保所有配料的温度一致。使用黄油或鸡蛋等冷藏食材前，需提前从冰箱里取出放置至常温。

—奶油适度冷藏后，打发效果更佳。

—制作土豆泥，如果所有食材在处理时都处于较高温度（例如，刚煮好的土豆），土豆泥会更细腻。

## 维护和清洗（参考图示 B）

清洗本产品前，请务必拔掉电源插头。

- 仅可使用湿布清洁电机部件④。切勿将其浸泡在水中或在流水下进行冲洗。
- 其它所有部件均可用洗碗机清洗。

## 食谱范例：

香草蜂蜜西梅酱（可用作馅饼的馅料或外层装饰物）

- 将300克去核西梅干和300克乳脂状蜂蜜放入容器中；
- 使用最高速度搅拌10秒；
- 加入100毫升香水（香草味）；
- 继续搅拌3秒即可。

设计规格和使用说明书如有修改，恕不另行通知。

在使用寿命结束之后，请勿将本产品作为生活垃圾处理。可至博朗服务中心或您所在国家相应的收集站点进行处理。



## 保修

我们为产品提供为期两年的保修，保修期从购买日开始计算。

在保修期内对于产品因生产过程引起的各种瑕疵，我们会视情况更换零件或整个产品。

申请保修必须将本产品和能够证明购买日期的证据（购货发票）一起交给授权的 Braun 维修站，本产品附有一张授权维修站名单。

请确认已将购货发票放置在安全的地方。

## 上述保修不包括以下内容：

- 由于使用不当而造成的产品损坏，如使用错误的电流、电压，将产品插入不合格的插座，或者人为损坏等。
- 正常使用引起的产品老化、磨损，但对产品的使用功能及价值影响不大。
- 按行业惯例定义的易损、易耗件。
- 如果产品经过未经授权的人员修理，或产品使用了非本公司(Braun)的零件，保修期立即终止。
- 非家庭使用（如工业、商业用）引起的损坏。
- 在保修期内提供的服务并不影响保修期按时结束，保修期中更换的零件或整机的保修服务于本产品的保修期同时终止。
- 除非确有法律规定，本公司不对其他任何要求负责。同供货商的销售合同中规定的各项权利不受此保修的影响。

如果需要保修或维修，请与当地的维修站或就近的维修站联系。

客服热线：400 827 1668



## 名称和产品中有害物质的含量

### Name and content of hazardous substances in products

组件名称 Components Name	有害物质 Hazardous substances						备注 Remark
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr (VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)	
印刷电路板 组装 Printed Circuit Board Assembly	X	○	○	○	○	○	
电机、 阀门 Motors, valves	X	○	○	○	○	○	
金属零件 Metal parts	X	○	X	○	○	○	不包括刀头、及其它与食物接触的部分 (Food-contact Parts not included)

本表格依据SJ/T 11364的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

○:表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求以下。

○:The content of such hazardous substance in all homogeneous material of such components is below the limit required by GB/T 26572.

X:表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。主要是由于受技术发展水平限制，暂时无法实现替代或减量化，但这部分零部件本身不直接与食物接触，正常使用条件下不会对使用者造成任何健康影响。我们的产品均通过食品安全检测，可安心使用。

X:The content of such hazardous substance in a certain homogeneous material of such components is beyond the limit required by GB/T 26572, mainly due to the level of technical development situation, temporarily unable to achieve replacement or reduction. But this part of the component itself does not directly contact with food, it will not cause any health issue under normal conditions of use. All our products passed Food Safety Monitoring and can be used safely.







