







Hand Blender User Manual



Parts and Accessories

<ol style="list-style-type: none"> 1. Pilot light 2.  Safety button 3. Smart Speed switch variable speeds  4. Motor part 5. EasyClick Plus Release buttons 6. ActiveBlade shaft 7. Beaker 8. Whisk accessory <ol style="list-style-type: none"> a. Gearbox b. Whisk 	
<ol style="list-style-type: none"> 9. Puree accessory <ol style="list-style-type: none"> a. Gearbox b. Puree shaft c. Paddle 10. <u>1.5-cup / 350 ml chopper accessory «hc»</u> <ol style="list-style-type: none"> a. Lid b. Chopping blade c. Chopper bowl d. Anti-slip rubber ring 	
<ol style="list-style-type: none"> 11. <u>5-cup / 250 ml chopper accessory «bc»</u> <ol style="list-style-type: none"> a. Lid (with gear) b. Chopping blade c. Ice blade d. Chopper bowl e. Anti-slip rubber ring 	
<ol style="list-style-type: none"> 12. <u>6-cup / 500 ml food processor accessory «fp»</u> <ol style="list-style-type: none"> a. Lid (with gear) b. Coupling for motor part c. Pusher 	

- d. Feed tube
- e. Lid latch
- f. Food processor bowl
- g. Anti-slip rubber ring
- h. Chopping blade
- i. Insert holder
 - i. Slicing insert (fine, coarse)
 - ii. Shredding inserts (fine, coarse)
 - iii. Julienne insert
- j. French fry disc

How to Use the Appliance

Smart Speed Switch for Variable Speeds

One squeeze, all speeds. The more you press, the higher the speed. The higher the speed, the faster and finer the blending and chopping results.

One handed operation: the Smart Speed switch (3) allows you to turn on the appliance and control the speed with one hand.

Operating your Hand Blender First use: Remove the transportation lock from the motor part (4) by pulling it at the red strap.

Switching On (A)



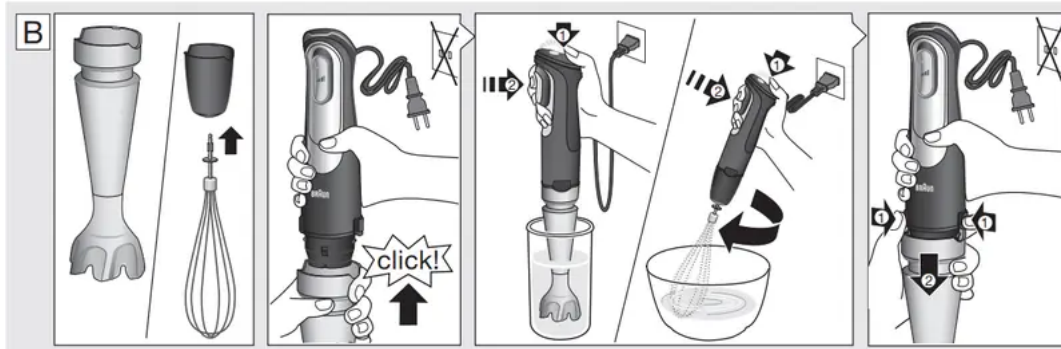
The appliance comes equipped with a safety button for releasing the Smart Speed switch. To safely turn it on, follow these points:

- Press the safety button (2) with your thumb. The Pilot Light will turn solid green.
- Immediately press the Smart Speed switch and adjust to the desired speed. Note: If the Smart Speed switch is not pressed within 2 seconds, the appliance cannot be switched

on for safety reasons. The pilot light will flash red. To switch the appliance on, start again with first step.

- During operation you do not need to keep the safety button pressed.

ActiveBlade Shaft (B)



The hand blender is equipped with an ActiveBlade shaft, which enables the knife extend to the bottom of the bell. The adjustment is made automatically by pressure required in blending tasks, especially suited to mix hard foods e.g raw fruits and vegetables.

It is also perfectly suited for preparing dips, sauces, salad dressings, soups, baby food, as well as drinks, smoothies and milkshakes.

For best results, use the highest speed.

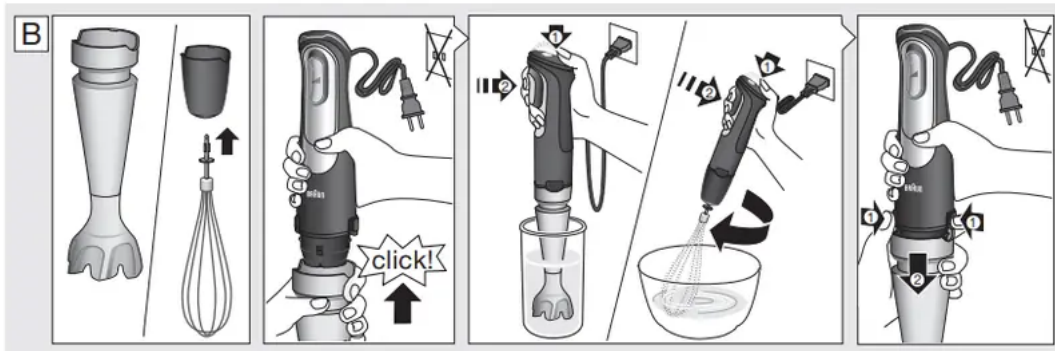
Assembly and Operation

- Attach the ActiveBlade shaft (6) to the motor part until it clicks.
- Place the ActiveBlade shaft into the mixture to be blended. Then switch the appliance on as described above.
- Blend ingredients to the desired consistency using a gentle up-and-down motion. Depending on the pressure applied, the ActiveBlade shaft will depress and blade will extend.
- After use, unplug the hand blender and press the release buttons (5) to detach the ActiveBlade shaft.

Caution

- For easier cleaning, liquids or ingredients should not overlap the green line of the ActiveBlade shaft.
- If using the appliance to puree hot food in a saucepan or pot, remove the saucepan or pot from the heat source and ensure the liquid is not boiling. Allow hot food to cool slightly to avoid risk of scalding.
- Do not let the hand blender sit in a hot pan on the cooktop when not in use.
- Do not scratch the ActiveBlade Shaft over the bottom of pans and pots.

Whisk Accessory (B)



Use the whisk only for whipping cream, beating egg whites, making sponge cakes and ready-mix desserts.

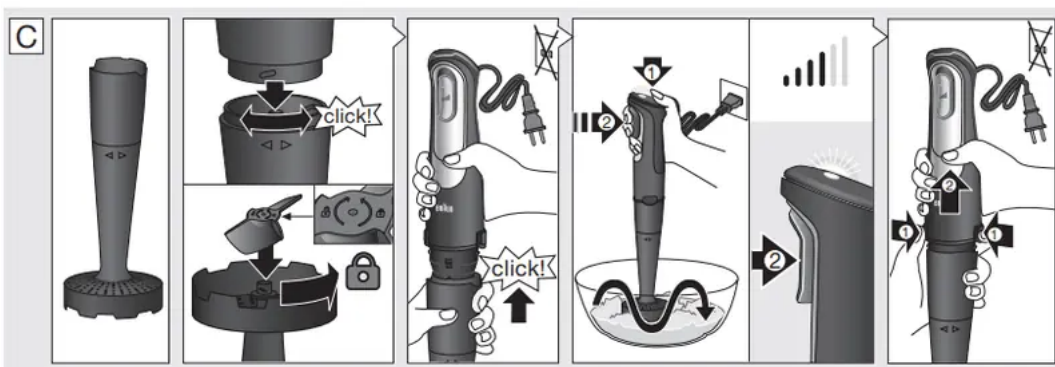
Assembly and Operation

- Attach the whisk (8b) to the gearbox (8a).
- Align the motor part with the assembled whisk attachment and push the pieces together until they click.
- After use, unplug and press the release buttons to detach the motor part. Then pull the whisk out of the gearbox.

Tips for Best Results

- Move the whisk clockwise while holding it at a slight incline.
- To prevent splattering, start slowly and use the whisk attachment in deep containers or pans.
- Place the whisk in a bowl and only then switch the appliance on.
- Always ensure the whisk and mixing bowl are completely clean and free of fat before whisking egg whites. Only whip up to 4 egg whites.

Puree Accessory (C)



The puree accessory can be used to mash cooked vegetables and fruits such as potatoes, sweet potatoes, tomatoes, plums and apples.

Before Use

- Do not mash hard or uncooked food, as this may damage the unit.
- Peel and remove any stones or hard parts; cook and drain then mash the fruit/vegetable.

Assembly and Operation

- Fit the gearbox (9a) to the shaft (9b) by turning in a clockwise direction until it locks into place.
- Turn the puree accessory upside down and fit the paddle (9c) over the central hub and turn counter-clockwise to locate. (If the gearbox is not fitted properly, then the paddle will not secure in place).
- Align the assembled puree accessory with the motor part and click the two parts together. Plug in.
- Dip the puree accessory into the ingredients and switch on the appliance.
- Using a gentle up and down motion, move the puree accessory through the ingredients until the desired texture is achieved.
- Release the Smart Speed switch and ensure the puree accessory has completely stopped turning before removing it from the food.
- After use, unplug the appliance. Remove the paddle (9c) by turning clockwise.
- Press the release buttons to detach the puree accessory from the motor part. Separate the gearbox from the shaft by turning counterclockwise.

Caution

- Never use the puree accessory in a saucepan over direct heat.
- Always remove the saucepan from the heat and allow to cool slightly.
- Sit the saucepan or bowl on a stable, flat surface, and support it with your free hand.
- Do not tap the puree accessory on the side of the cooking vessel during or after use. Use a spatula to scrape excess food away.
- For best results when mashing never fill a saucepan or bowl more than half full with food.
- Do not process more than one batch without interruption.
- Let the appliance cool down for 4 minutes before you continue processing.

Chopper Accessory (D)

D

 1.5-cup 350 ml									
	max.	80g 2.8 oz	10g 0.3 oz	90g+ 3oz+ 	50g 1.8 oz	7	80g 3 oz	80g 3 oz	100g 3.5 oz
	speed				-				
 5-cup 1250 ml									
	max.	300g 10.5 oz	200g 7 oz	30g 1 oz	700ml/3cups + 150g/5oz	250g 9 oz	30	250g 9 oz	300g 10.5 oz

The choppers (10/11) are perfectly suited for chopping hard cheese, onions, herbs, garlic, vegetables, bread, crackers and nuts.

Use the «hc» chopper (10) for fine results.

Maximum operation time and capacity for the «hc» chopper: For soft and wet ingredients fill container max. half full, operating time max. 2 minutes.

For hard or dry ingredients fill container with max. 100 g (3.5 oz), operating time max. 30 seconds.

Immediately stop processing when motor speed decreases and/or strong vibrations occur.

Use the «bc» chopper (11) for larger quantities and for hard foods.

Furthermore, the «bc» chopper offers a variety of other applications like shakes, drinks, purees, batter, meat or crushed ice.

For processing of liquids the quantity should not exceed 2/3 of working bowl. For best results of hard food processing fill the container with max. 300 g (10.5 oz). For ice crushing use max. 6 cubes.

Refer to the Processing Guide D for maximum quantities and recommended speeds.

Before Use

- Pre-cut foods into small pieces for easier chopping.
- Remove any bones, tendons and gristle from meat to help prevent damage to the blades.
- Make sure the anti-slip rubber ring (10d) is attached to the bottom of the chopper bowl.

Assembly and Operation

- Carefully remove the plastic cover from the blade.
- The blade (10b/11b/11c) is very sharp! Always hold it by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the chopper bowl (10c/11d). Press it down and give it a turn so that it locks into place.
- Fill the chopper with food and put on the lid (10a/11a).
- Align the chopper with the motor part (4) and click together.
- To operate the chopper, switch on the appliance. During processing, hold the motor part with one hand and the chopper bowl with the other.
- Always chop harder foods (e.g. parmesan cheese) at full speed.
- When chopping is complete, unplug and press the release buttons (5) to detach the motor part.
- Lift the lid up. Carefully take out the blade before pouring out the contents of the bowl. To remove the blade, slightly turn it then pull it off.

Caution

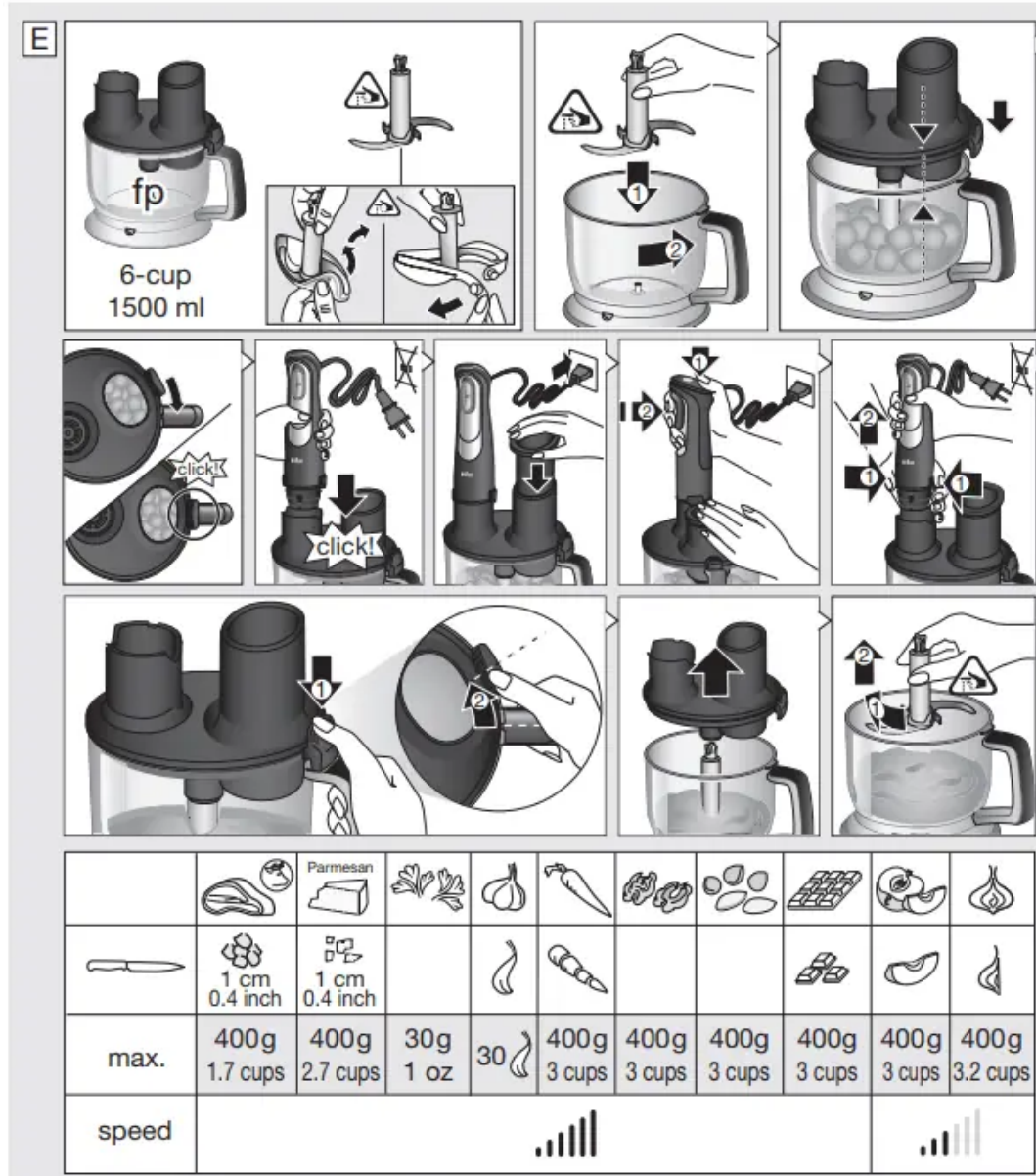
- «hc» chopper is not suitable for meat processing.
- Do not use the chopper accessories (10/11) with chopping blades to process extremely hard foods, such as unshelled nuts, ice cubes, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- Only the «bc» chopper accessory (11) with the special ice blade is allowed to crush ice cubes.
- Never place the chopper bowl in the microwave oven.

Food Processor Accessory

The food processor accessory (12) can be used for:

- Chopping, blending and mixing light batter;
- slicing, shredding, julienning, and making french fries.

Chopping (E)



Using the blade (12h) you can chop meat, hard cheese, onions, herbs, garlic, vegetables, bread, crackers, and nuts.

For processing of liquids the quantity should not exceed 1/2 of working bowl.

For best results of hard food processing fill the container with max. 400 g (14 oz).

Refer to the Processing Guide D for maximum quantities and recommended speeds.

Before Use

- Pre-cut foods into small pieces for easier chopping.
- Remove any bones, cartilage, tendons and gristle from meat to help prevent damage to the blades.
- Remove stems from herbs, shell nuts.
- Make sure the anti-slip rubber ring (12g) is attached to the bottom of the food processor bowl.

Assembly and Operation

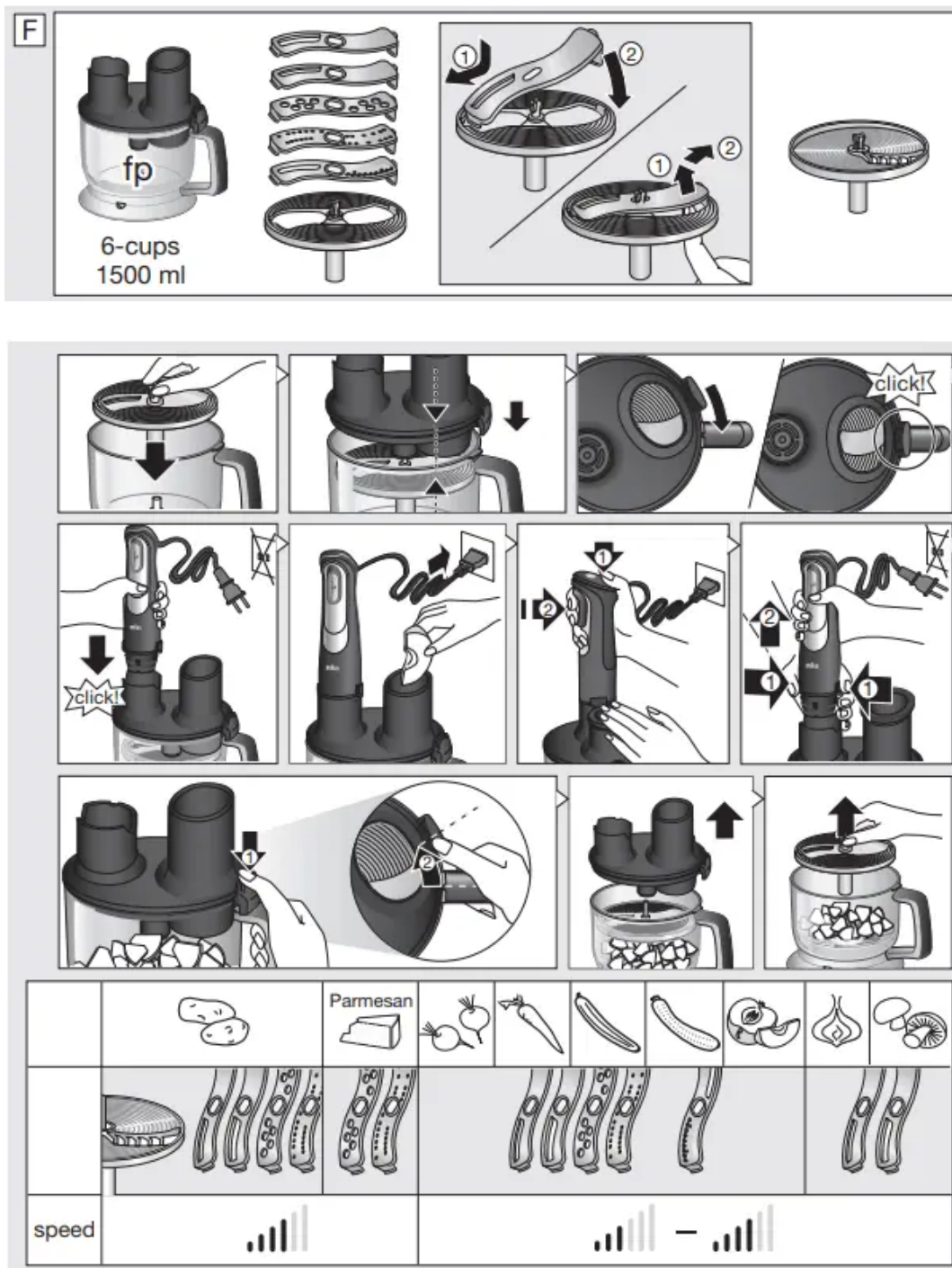
- Carefully remove the plastic cover from the blade.
- The blade (12h) is very sharp! Always hold it by the upper plastic part and handle it carefully.
- Place the blade on the center pin of the bowl (12f). Press it down and give it a turn so that it locks into place.
- Fill the bowl with food. Attach the lid (12a) to the bowl with the latch (12e) positioned to the right of the bowl handle and align with marks.
- To lock the lid, turn it clockwise so that the latch engages with a click.
- Insert the motor part (4) into the coupling (12b) until it locks.
- Plug in the appliance and insert the pusher (12c) in the feed tube (12d).
- To operate the food processor, switch on the appliance. During processing, hold the motor part with one hand and the food processor bowl on the handle.
- When chopping is complete, unplug and press the release buttons (5) to detach the motor part.
- Press the lid latch (12e) and hold it. Turn the lid (12a) counter-clockwise to unlatch it.
- Lift the lid up. Carefully take out the blade before pouring out the contents of the bowl. To remove and unlock the blade, slightly turn it then pull it off.

Caution

- Do not use the food processor accessory to chop extremely hard foods, such as unshelled nuts, ice cubes, coffee beans, grains or hard spices e.g. nutmeg. Processing these foods could damage the blades.
- Never place the food processor bowl in the microwave oven.

Using the blade (12h), you may also mix light batter like a pancake batter or a cake mixture based on up to 250 g of flour.

Slicing / Shredding / Julienne / French Fry (F)



Use the fine and coarse slicing inserts (i) to slice raw fruit and vegetables into fine, thin slices; e.g. 12

cucumbers, onions, mushrooms, apples, carrots, radishes, potatoes, zucchini and cabbage.

Use the fine and coarse shredding inserts (ii) to shred foods such as apples, carrots, potatoes, beetroot, cabbage, hard cheese (like Parmesan).

Use the julienne insert (iii) to cut fruit and vegetable into julienne.

For best results the quantity of processed food should not exceed 1/2 of working bowl.

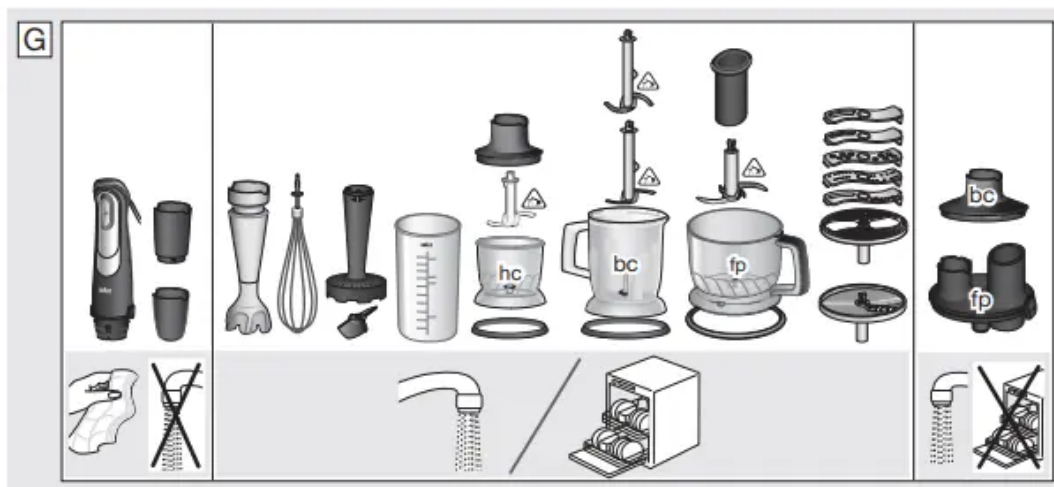
Use the French fry disc (12j) to prepare french fries.

Refer to the Processing Guide F for recommended speeds.

Assembly and Operation

- For slicing / shredding / julienning place an insert into the insert holder (12i) and snap into position. Place the assembled insert holder or French fry disc on the center pin of the bowl and give it a turn so that it locks into place.
- Attach the lid to the bowl with the latch positioned to the right of the bowl handle.
- To lock the lid, turn it clockwise so that the latch engages with a click.
- Insert the motor part into the coupling until it locks.
- Plug in the appliance and insert the food to be processed into the feed tube.
- For best French fry results, place 3-4 potatoes (depending on the size) in the feed tube of the lid while the motor is switched off.
- Switch the appliance on to operate. Never reach into the feed tube when the appliance is switched on. Always use the pusher to feed in food.
- After use, unplug and press the release buttons to detach the motor body.
- Press the lid latch and hold it. Turn the lid counter-clockwise to unlatch it.
- Lift the lid up. Carefully take out insert holder or French fry disc before pouring out the contents of the bowl. To remove the insert holder or French fry disc, slightly turn it then pull it off.
- To remove an insert, push it up at the one end that protrudes at the bottom side of the insert holder.

Care and Cleaning (G)



- Always clean the hand blender thoroughly after use.

- Unplug hand blender before cleaning.
- Do not immerse the motor part (4) or gearboxes a, 9a) in water or any other liquid. Clean with a damp cloth only.
- The lid (11a/12a) can be rinsed under running water. Do not immerse in water, nor place in a dishwasher.
- All other parts can be cleaned in a dishwasher. Do not use abrasive cleaners that could scratch the surface.
- You may remove the anti-slip rubber rings from the bottom of the bowls for an extra thorough clean.
- When processing foods with high pigment content (e.g. carrots), the accessories may become discolored. Wipe these parts with vegetable oil before cleaning them.

Both the design specifications and these user instructions are 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

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.