



CombiMax 700 CombiMax 750

Type 3202

Küchenmaschinen Center
Food preparation center
Combiné culinaire
Macchina da cucina multifunzione
Foodprocessor Center
Food processor center
Mattilberedingscenter
Matberedningscenter
Monipuolinen keittiökone
Robot kuchenny
Πολλαπλό σύστημα κουζίνομηχανής

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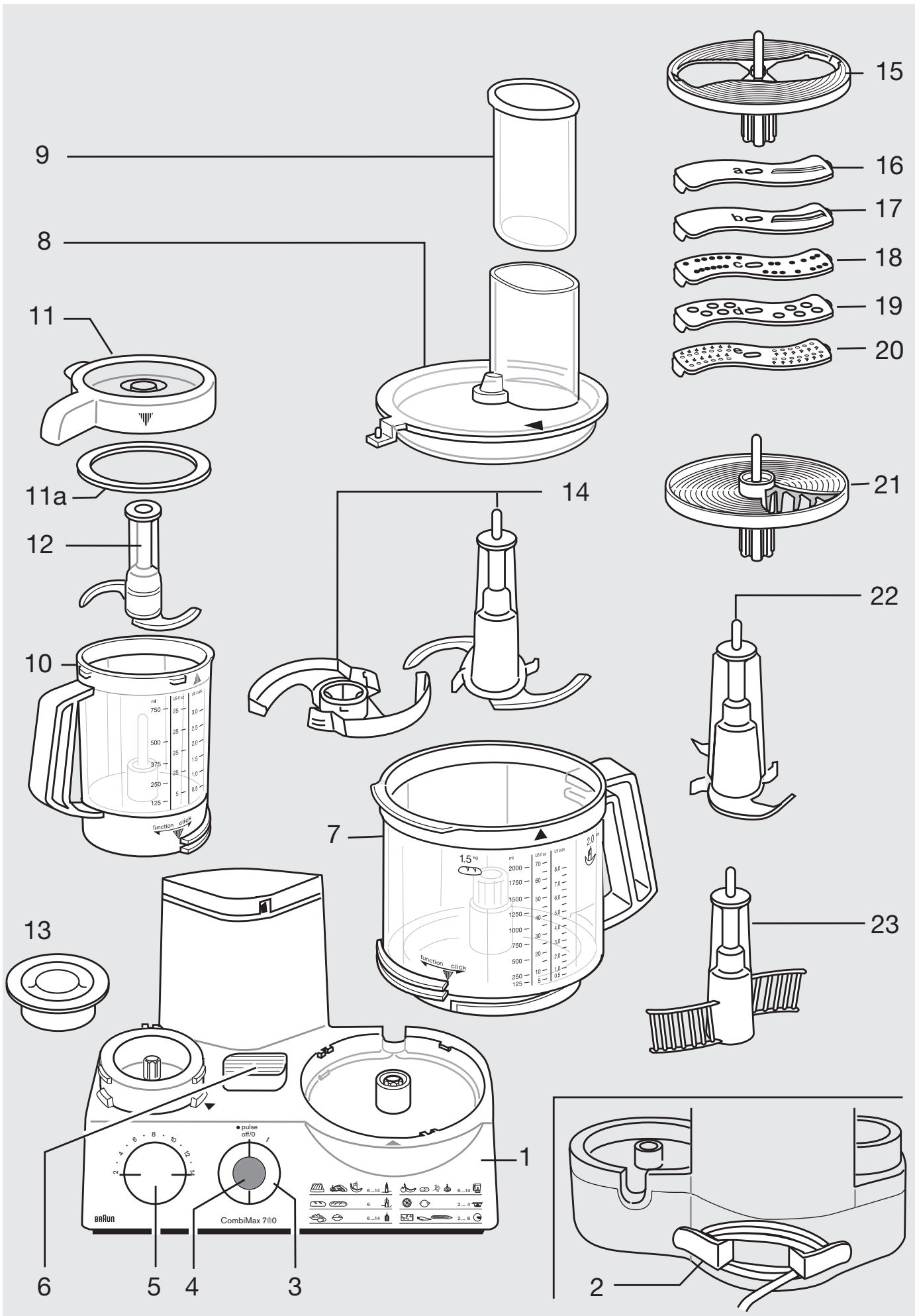
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English

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

Important

- **The blades ⑫/⑭ are very sharp!**
Take hold of the blades by the knob only. After use, always first remove the blades from the bowls ⑦/⑩ before removing the processed food.
- Make sure that your voltage corresponds to the voltage printed on the bottom of the appliance. Connect to alternating current only.
- Keep the appliance out of the reach of children.
- This appliance was constructed for household use only to process the listed quantities.
- Do not use any parts in the microwave oven.
- Make sure to avoid touching the running drives with your fingers. Put on the protective cover ⑬ whenever a drive place is not in use, since both drives rotate simultaneously when switching on the appliance.
- Do not allow the appliance to operate unsupervised.
- Braun electric appliances meet applicable safety standards. Repairs or the replacement of the mains cord must only be done by authorised service personnel. Faulty, unqualified repair work may cause considerable hazards to the user.
- Switch the appliance off and disconnect it from the outlet before storing it.

Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.
- Operating time and max. capacity: See processing instructions.

Description

The Braun CombiMax with the 2-bowl system meets highest demands for kneading, mixing, blending, chopping, slicing, shredding and grating, both simply and quickly.

To obtain best results, two different working bowls are available: a large food processor bowl ⑦ and a small chopper bowl ⑩.

Thus, for chopping, puréeing or mixing you can choose between the large and the small working bowl. Moreover, you can use the small bowl to prepare the food which then can be further processed in the large bowl (e.g. to chop nuts for a nut cake dough). Only one bowl can be operated at a time.

- ① Motor block
- ② Cord storage
- ③ Motor switch (on = I, off = off/0)
- ④ Pulse mode «• pulse»
- ⑤ Variable speed regulator (2-14)
- ⑥ Safety lock (avoids simultaneous operation of both working bowls)
- ⑦ Food processor bowl (2 l capacity)
- ⑧ Lid for food processor bowl ⑦
- ⑨ Pusher for lid ⑧
- ⑩ Chopper/mixer bowl for small quantities (0.75 l capacity)
- ⑪ Lid for chopper bowl ⑩
- ⑫ Seal ring for lid ⑪
- ⑬ Blade for chopper bowl ⑩
- ⑭ Protective cover for motor drive when bowl has been taken off

Attachments for food processor bowl ⑦

(Important: Not all attachments will be included in the standard equipment of all models).

- ⑭ Blade for food processor bowl ⑦ with protective cover
- ⑮ Insert carrier
- ⑯ Fine slicing insert – a
- ⑰ Coarse slicing insert – b
- ⑱ Fine shredding insert – c
- ⑲ Coarse shredding insert – d
- ⑳ Grating insert – e
- ㉑ French-fries system
- ㉒ Plastic or metal kneading hook (depending on model)
- ㉓ Whipping attachment

Note: Before using the food processor for the first time, clean all parts as described under «Cleaning».

Overload protection

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch ③ back to «off/0» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again.

Pulse mode «• pulse» ④

The pulse mode is for example useful for the following applications:

- Chopping delicate and soft food, e.g., eggs, onions or parsley.
- Carefully folding flour into dough or batter to maintain the creaminess.
- Adding whipped eggs or cream to more solid food.

The pulse mode «• pulse» is activated by pressing the green knob on the motor switch ④ with switch setting «off/0».

Before activating the pulse mode, set the desired speed with the speed regulator ⑤. When releasing the green pulse knob ④, the appliance is switched off.

Recommended speed ranges for individual attachments

Set the speed range by means of the variable speed regulator ⑤. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed right from the beginning.

Attachments	Speed range
Kneading hook	6
Blade ⑫ and ⑭	6 - 14
Whipping attachment: – egg-whites	5
– cream	3
Slicing, grating and shredding inserts	2 - 8
French-fries system	2 - 3
(please also refer to product printing)	

Working with the 2-bowl system

Only one working bowl can be operated at a time.

The working bowl which is not used must be in the upper position or additionally, can be turned in the «click» direction where it is locked in place. When the arrow markings are aligned, the bowl can be taken off. For safety reasons, always put the protective cover ⑬ onto the free drive shaft after a bowl has been taken off.

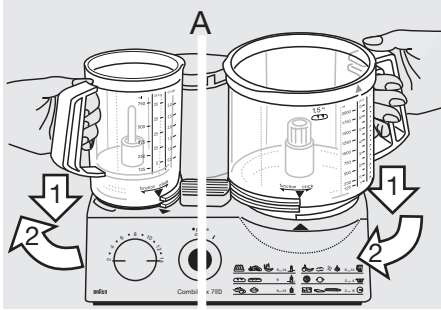
Double safety feature:

The appliance can only be switched on when the desired working bowl with lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch ③ is still on «I», turn it back to «off/0» to avoid switching on the motor accidentally.

Attaching the working bowls

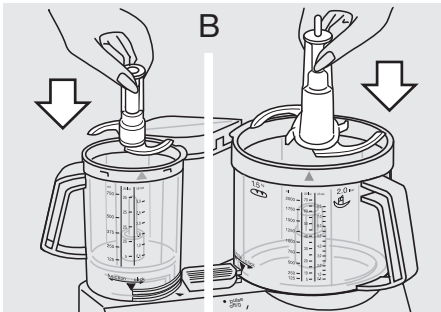
The food processor bowl ⑦ is operated on the large drive place of the motor block ①. The chopper bowl ⑩ is operated on the small drive place.

1. With the motor switched off, place the respective bowl onto its drive place matching the arrow on the bowl with the arrow on the motor block (A).



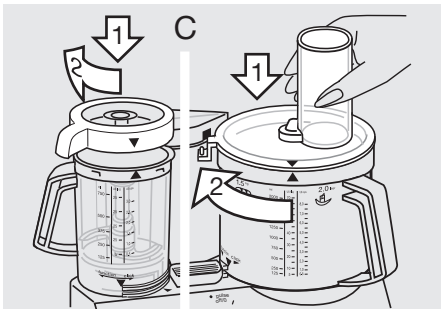
Then turn the bowl in the «function» direction until the lower fixed stop is reached. The bowl on the other drive place must be in the lifted position. If the other drive place is free, put on the protective cover ③.

2. Put the attachment needed (see instructions for each of the attachments) onto the drive shaft of the bowl and push it down as far as it will go (B).



When inserting the blade ⑫ onto the chopper bowl ⑩, push it down until it audibly snaps in place.

3. Put the lid onto the bowl matching the arrow on the lid with the arrow on the bowl (C).



Then turn the lid clockwise guiding its nose into the safety lock opening of the motor block ① until it audibly snaps in place.

N.B.

When attaching the lid ⑧ of the chopper bowl ⑩, it must be provided with the seal ring ⑬.

Removing the working bowls

Switch off the appliance. Turn the lid anti-clockwise and lift it off. Then turn the bowl in the «click» direction until the arrow on the bowl matches the arrow on the motor block and lift off the bowl.

When removing the blade from a bowl, take hold of it by the knob and pull it off.

Caution: The blades are very sharp.

The blade ⑫ comes with a protective cover. If not in use, store the blade on the protective cover.

Cleaning

First, always switch off the motor and unplug the appliance. Clean the motor block ① with a damp cloth only.

All parts can be cleaned in the dishwasher. If necessary, clean all parts thoroughly with a spatula or a brush before rinsing them.

Color-intensive food (e.g. carrots) may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.

For cleaning the lid ⑧, first remove the seal ring ⑬. Put the seal ring back in place after cleaning. You can use the seal ring from both sides. Do not use sharp objects for cleaning purposes.

Clean the blades and the inserts very carefully – they are very sharp.

Using the food processor bowl ⑦

When using the food processor bowl, always insert the required attachments before adding ingredients.

1. Kneading

For kneading you can use the dough hook ⑭ or the blade ⑫. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta and pastries.

Yeast dough (bread/cake)

Max. 500 g flour plus other ingredients
Speed 6, 1 1/2 minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids.

Put on the lid ⑧ and lock in place.

Then choose speed 6 and switch the appliance on.

Add liquids by pouring them through the filling tube of the lid while the motor is running.

When kneading with the blade ⑫, do not add ingredients like raisins, candied peel, almonds, etc. which are not supposed to be cut. These have to be added manually after having taken the kneaded dough out of the food processor bowl.

Pasta dough

Max. 500 g flour plus other ingredients
Speed 6, 1 1/2 minutes

Pour the flour into the food processor bowl, then add the other ingredients – except liquids.

Pour the required amount of liquid through the filling tube in the lid when the motor is running.

Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed evenly.

Pastries

Max. 500 g flour plus other ingredients
Speed 6, approx. 1 minute

Pour flour into the food processor bowl, then add the other ingredients. For best results, the butter used must not be too hard, nor too soft.

Put on the lid ⑧ and lock in place. Choose speed 6 and switch on the appliance.

Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

2. Mixing

For mixing cake dough or sponges use the blade ⑭.

The kneading hook ⑫ is not suitable for mixing cake doughs or sponges.

Max. 500 g flour plus other ingredients

Cake mixture (2 methods)

Speed / time

a) Cream butter with sugar and eggs, pour in milk and carefully fold in flour with pulse mode.

6 / ca. 1 min
6 / ca. 15 secs
14 / ca. 10-15 x «• pulse»

b) Pour all ingredients except liquids into the food processor bowl.

14 / ca. 1 min

Add required liquids through the filling tube of the lid while the motor is running. Finally add ingredients like raisins manually.

Sponge

Speed/time

Cream eggs and water (if required) and sugar, fold in flour with pulse mode, add cocoa powder

14 / ca. 2 mins
14 / ca. 4 mins
8 / 5 x «• pulse»
8 / 3 x «• pulse»

3. Blending

Use the blade ⑭ for blending soups, shakes, etc.

Maximum capacity 2 l

Speed 10

(otherwise the bowl may overflow)

For milk-shakes, pour coarsely chopped fruit into the food processor bowl.

Put on the lid ⑧ and lock in place. With speed 14, blend fruit first, then add liquid at speed 10 and finish blending.

When blending milk, please note that it will froth. Use smaller Quantities.

4. Chopping

Chopping in the food processor bowl with the blade ⑭

Note: For processing larger quantities, use the food processor bowl ⑦ with blade ⑭. For processing smaller quantities, we recommend to use the chopper bowl ⑩ with blade ⑫.

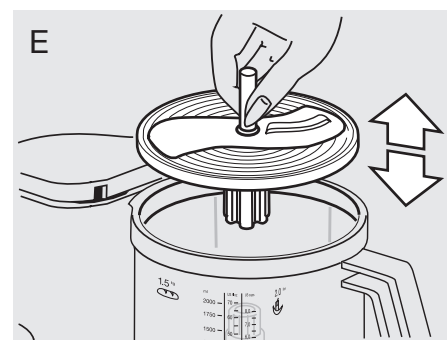
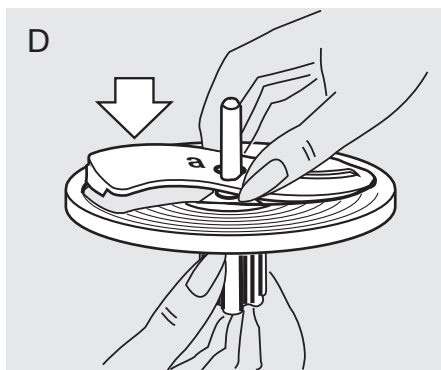
Processing examples

The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

Product	Max. amount	Preparation	Speed	Mode	Time/pulses
Hard bread rolls	4	quartered	14	I	45 secs
Ice cubes	28	whole	14	I	1 minute (snow)
Apples	700 g	quartered	8	«• pulse/I»	15 secs
Chocolate cool	400 g	broken	14	I	coarse 15 secs fine 30 secs
Eggs	8	whole	6	«• pulse»	8 x
Cheese (soft)	400 g	3-cm cubes	14	I	20 secs
Cheese (hard)	700 g	3-cm cubes	14	I	60-70 secs
Meat	700 g	in cubes	14	«• pulse/I»	40 secs
Carrots	700 g	in pieces	14	I	10 secs
Onions	700 g	quartered	14	«• pulse»	10 - 13 x

5. Slicing, shredding, grating

- Place the insert you want to use into the insert carrier ⑮ as shown in (D) and snap into position. In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.



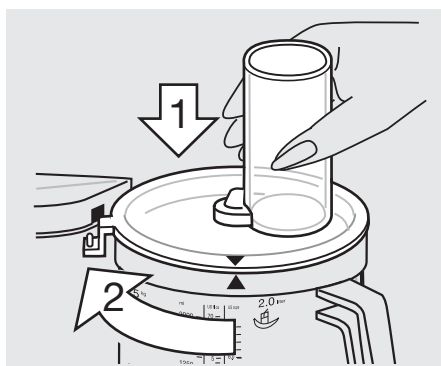
- Never reach into the filling tube when the motor is running. Always use the pusher ⑨ (F).

N.B.: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the food processor bowl.

Fine slicing insert – a ⑮

Speed 2 - 3

Processing examples: cucumbers, cabbage, raw potatoes, carrots, onions, radishes.



Coarse slicing insert – b ⑰

Speed 2 - 3

Processing examples: cucumbers, kohlrabi, raw potatoes, onions, bananas, tomatoes, mushrooms, celery.

Fine shredding insert – c ⑱

Speed 4 - 6

Processing examples: cheese (soft to medium), cucumbers, carrots, raw potatoes, apples.

Coarse shredding insert – d ⑲

Speed 4 - 6

Processing examples: cheese (soft to medium), cucumbers, kohlrabi, beet-root, carrots, raw potatoes, apples, cabbage.

Grating insert – e ⑳

Speed 8 - 14

Processing examples: raw potatoes (e.g. for potatoe pancakes), horseradish, parmigiano cheese (hard).

French-fries system ㉑

Place the French-fries system onto the drive shaft, put on the lid ⑤ and lock in place. For best results, place 3 - 4 potatoes (depending on size) in the filling tube of the lid ⑤ while the motor is switched off.

Set speed to 2 - 3 and switch on the appliance. Before filling in a new load, switch the motor off. Use the pusher ⑨ to apply slight pressure when pushing the potatoes into the filling tube.

6. Whipping with the whipping attachment ㉓

	Speed	time
Whipping sponges		
Max. 280-300 g flour plus ingredients		
Cream eggs and water (if required)	5 / ca.	2 mins
add sugar	5 / ca.	2 mins
fold in flour	2 / ca.	30 secs
Whipping egg-whites		
Min.: 2 egg-whites	4-5 / ca.	4 mins
Max.: 6 egg-whites	4-5 / ca.	6 mins
Whipping cream		
Min.: 0.15-0.2 l	3/ca.	1-2 mins
Max.: 0.4 l	3/ca.	3.5-4 mins

Before whipping sterilized cream, keep the cream cool for several hours (at 4 °C approx.).

Using the chopper bowl ⑩

The blade ⑫ can be used for chopping, blending, puréeing and mixing smaller quantities. The chopper bowl is perfectly suited for preparing mousse, pastes or dips.

Maximum capacity: 750 ml liquid.

Caution:

The blade ⑫ is extremely sharp.

Important: The maximum processing time in the chopper bowl is 1 minute. Liquids can be processed longer.

Chocolate, hard spices and coffee beans may not be chopped.

With the motor switched off, insert the blade ⑫ in the chopper bowl ⑩, then place all ingredients into the chopper bowl.

Liquids can be poured through the opening in the lid ⑪ when the motor is running.

Put the lid ⑪ with the seal ring ⑬ onto the chopper bowl and close it as described earlier. After use, always remove the blade from the chopper bowl first and then empty the processed food. When blending milk, please note that it will froth. Use smaller quantities.

Processing examples

The processing times are approximate and depend on the quality and amount of food to be processed and the degree of fineness required.

Chopping

Product	Max. amount	Preparation	Speed	Switch position	Time/pulses
Carrots	150 g	in pieces	6	«• pulse»	7 x
Onions	100 g / 1 1/2 onion	quartered	6	«• pulse»	6-8 x
Parsley	30 g / 1/2 bunch	withouth stems	14	I	5-10 seconds
Garlic	1 clove	whole	14	I	5 seconds
Meat (lean)	250 g	quartered	14	I	15 seconds

Blending

Product	Preparation	Speed	Switch position	Time/pulses
Mixed drinks	Chop fruit before processing. Add milk.	14	I	approx. 30 seconds
Baby food (e.g. fruit, vegetable)	Chopped	14	«• pulse» I	10 x 10 seconds
Mayonnaise	Blend 1 egg, seasoning, mustard and vinegar. Slowly pour in oil through lid opening.	14	I	30-45 seconds
Tartar	Blend 1 egg, seasoning, mustard and vinegar. Slowly pour in oil through lid opening. Add quartered egg and vinegar.	14 6	I «• pulse»	30-45 seconds 3-5 x
Avocado	Chop 1 clove garlic, add 2 ripe avocados (quartered, w/o stone), 1 tbsp. lemon juice, 1 tbsp. olive oil, 150 ml yogurt, 1/2 tsp. sugar, salt, pepper.	14 14	I I	5 seconds ca. 45 seconds

Mixing smaller dough quantities

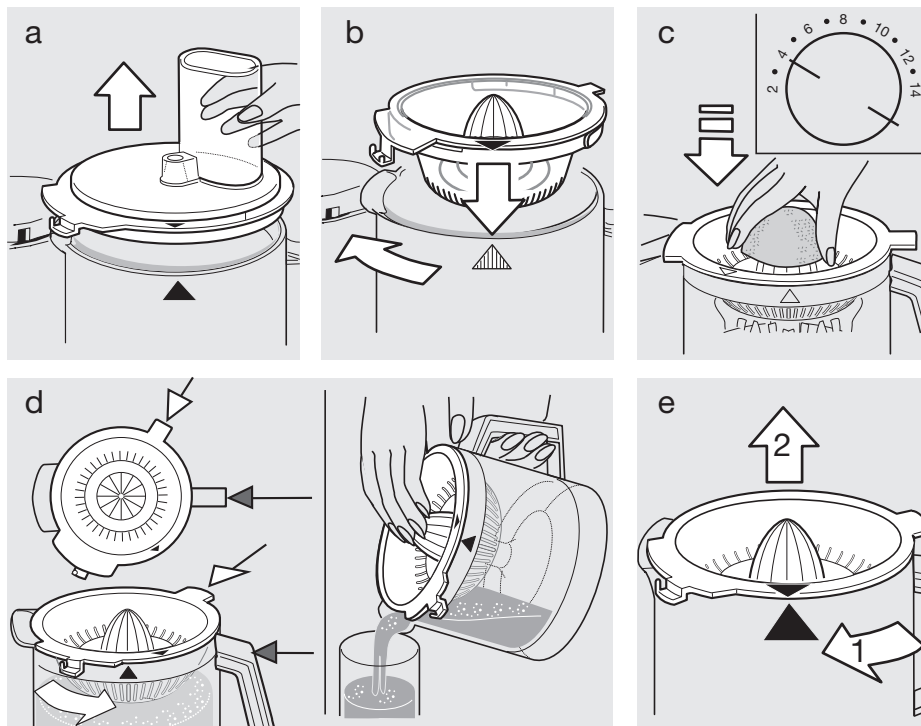
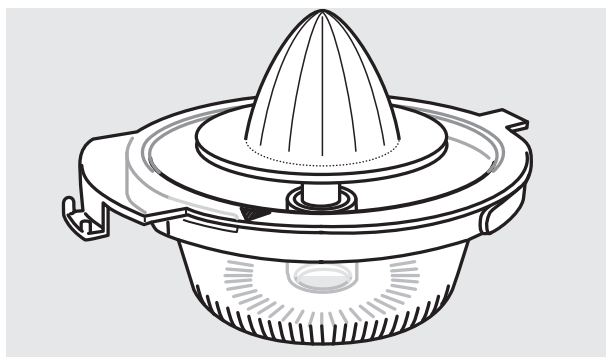
The chopper bowl is only suitable for processing the following dough type; the recipe reflects maximum quantities:

		Speed	Switch position	Time
Pancake mixture				
240 g flour	Mix the flour, eggs, salt and half of the milk, add rest of the milk while the motor is running.	6	I	46-60 sec.
375 ml milk				
2 eggs				
salt				
Whipping cream				
200 ml cream		6	I	30 sec.

Special accessories


Braun Citrus press PJ 600
Type 3200

Speed: 2 - 4



Subject to change without notice.

CE This product conforms to the European Directives EMC 89/336/EEC and Low Voltage 73/23/EEC.

 At the end of the product's useful life, please dispose of it at appropriate collection points provided in your country.

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.

Garantie/ Kundendienststellen

Guarantee and Service Centers

Bureaux de garantie et centrales service après-vente

Uffici e sede centrale del servizio clienti

Garantiebureaux en service- centrales

Garantikontorer og centrale serviceafdelinger

Garanti og servicecenter

Servicekontor och centrala kundtjänstplatser

Asiakaspalvelu ja tekninen neuvonta

Punky serwisowe

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Kind's,
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Valletta VLT04,
☎ 24 71 18

Morocco

FMG
depot TMTA
Rue Chefchaouen, Oukacha
Casablanca
☎ +212 022 66 47 69

Martinique

Decius Absalon,
23 Rue du Vieux-Chemin,
97201 Fort-de-France,
☎ 73 43 15

Mauritius

J. Kalachand & Co. Ltd.,
DBM Industrial Estate, Stage 11,
P.O.B. 634, Plaine Lauzun,
☎ 2 12 84 10

Mexico

Gillette Manufactura, S.A. de C.V./
Gillette Distribuidora, S.A. de C.V.
Atomo No. 3
Parque Industrial Naucalpan
Naucalpan de Juarez
Estado de México, C.P. 53370
☎ 01-800-508-58-00

Nederland

Gillette Groep Nederland BV,
Visseringlaan 22,
2288 ER Rijswijk,
☎ 0800-4 45 53 88

Netherlands Antilles

Rupchand Sons n.v. (ram's),
Front Street 67, P.O. Box 79
St. Maarten, Philipsburg
☎ 052 29 31

New Zealand

Key Service Ltd.,
69 Druces Road.,
Manakau City,
☎ 09 - 262 58 38

Nippon

Gillette Japan Inc.,
Queens Tower, 13F
3-1, Minato Mirai 2-Chome
Nishi-Ku, Yokohama 220-6013
Japan
☎ 045-680 37 00

Norge

Gillette Group Norge AS,
Nils Hansensvei 4,
P.O. Box 79 Bryn,
0667 Oslo,
☎ 022-72 88 10

Oman (Sultanate of)

Naranjee Hirjee & Co.,
10 Ruwi High,
P.O. Box 9, Muscat 113,
☎ 703 660

Pakistan

Gillette Pakistan Limited,
Dr. Ziauddin Ahmend Road,
Karachi 74200,
☎ 21 56 88 930

Paraguay

Paraguay Trading S. A.,
Avda. Artigas y Cacique
Cara Cara,
Asunción,
☎ 21203350-48/46

Philippines

Gillette Philippines Inc.,
Corporate Corner Commerce
Avenues
20/F Tower 1,
IL Corporate Centre
1770 Muntinlupa city
☎ 02-771071 02-06/-16

Poland

Gillette Group Poland
Sp. Z o.o.,
ul. Domaniewska 41,
02-672 Warszawa,
☎ 22 548 88 88

Portugal

Grupo Gillette Portugal, Lda.,
Braun Service,
Rua Tomás da Fonseca,
Torre G - 2º A,
1600-209 Lisboa,
☎ 808 2 000 33

Réunion

Dindar Confort,
Rte du Gymnase,
Boite Postale 278,
97940 St. Clotilde,
☎ 026 92 32 03

Romania

Gillette Romania srl.
Calea Floreasca nr. 133-137
et 1, sect 1,
714011 Bucuresti
☎ 01-2319656

Russia

RTC Sovinservice,
Rusakovskaya 7,
107140 Moscow,
☎ (095) 264 41 61

Saudi Arabia

AL Naghi company
AL Madinah road
opposite to Fetih center,
Al Forsan, P.O. Box: 269
21411 Jeddah
☎ 02 - 651 8670

Schweiz/Suisse/Svizzera

Tellion AG,
Rütistrasse 26,
8952 Schlieren,
☎ 0844-88 40 10

Singapore (Republic of)

Beste (S) Pte. Ltd.,
No. 6 Tagore Drive,
03-04 Tagore Industrial Building,
Singapore 787623,
☎ (65) 6552 2422

Slovakia

Techno Servis Bratislava,
Bajzova 11/A,
82108 Bratislava,
☎ (02) 55 56 37 49

Slovenia

Iskra Prins d.d.
Rozna dolina c. IX/6
1000 Ljubljana,
☎ 386 01 476 98 00

South Africa (Republic of)

Fixnet After Sales Service,
159 Queen Street, Kensington
South,
P.O. Box 751770,
Johannesburg 2094,
Kensington South,
☎ 11 615 6765

St. Maarten

Rupchand Sons n.v. (ram's),
P. O. Box 79, Philipsburg,
Netherlands Antilles,
☎ 52 29 31

St. Thomas

Boolchand's Ltd.,
31 Main Street,
P. O. Box 5667,
00803 St. Thomas,
US Virgin Islands,
☎ 340 776 0302

Suomi

Gillette Group Finland Oy,
P.O. Box 9,
Niittykatu 8, PL 9,
02200 Espoo,
☎ 09-45 28 71

Sverige

Gillette Group Sverige AB,
Dept. Sweden, Stockholm Gillette
Räsundavägen 12,
Box 702, 16927 Solna,
☎ 020-21 33 21

Syria

Ahmed Hadaya Company
Hadaya building
Ain Keresh
Unisyria, P. O. Box 35002,
Damascus,
☎ 963 011-231433

Taiwan

Audio & Electr. Supplies Ltd.,
Brothers Bldg., 10th Floor,
85 Chung Shan N Rd., Sec. 1,
Taipei (104),
☎ (886) 02 2523 3283

Thailand

Gillette Thailand Ltd.,
175 South Sathorn Road,
Tungmahamek, Sathorn,
11/1 Floor, Sathorn City Tower
Bangkok 10520
☎ (66) 2344 9191/Exten. 9135

Tunisie

Generale d'Equipement Industr.,
(G.E.I.)
34 rue du Golfe Arabe,
Tunis, 2000,
☎ 171 68 80

Turkey

Gillette Sanayi ve
Ticaret A.S.,
Polaris Is Merkezi,
Ahi Evran Cad., No:1,
34398 Maslak,
Istanbul,
☎ 0212-473 75 85

Ukraine

Importbytsservice-Ukraine
Hlybotchytska str. 53, Kyiv
☎ 380-44-417-24-15

United Arab Emirates

The New Store LLC,
Burjman shopping mall,
Bur Dubai
Dubai,
☎ +9714 359 19 19

Uruguay

Driva S. A.,
Marcellino Sosa 2064,
11800 Montevideo,
☎ 2 924 95 76

USA

The Gillette Company
Braun Consumer Service,
1, Gillette Park 4k-16,
Boston,
MA 02127-1096,
☎ 1-800-272-8611

Venezuela

Gillette de Venezuela S.A.,
Av. Blandin,
Centro San Ignacio
Torre Copérnico, Piso 5
La Castellana, Caracas
☎ 0800-4455388

Yemen (Republic of)

Saba Stores for Trading,
26th September Street,
P. O. Box 5278,
Taiz,
☎ 4-25 23 88

Yugoslavia

BG Elektronik,
Bulevar kralja Aleksandra 34,
11000 Beograd,
☎ 11 3240 030