

# BRAUN

## MX 2050



# PowerBlend

Type 4184



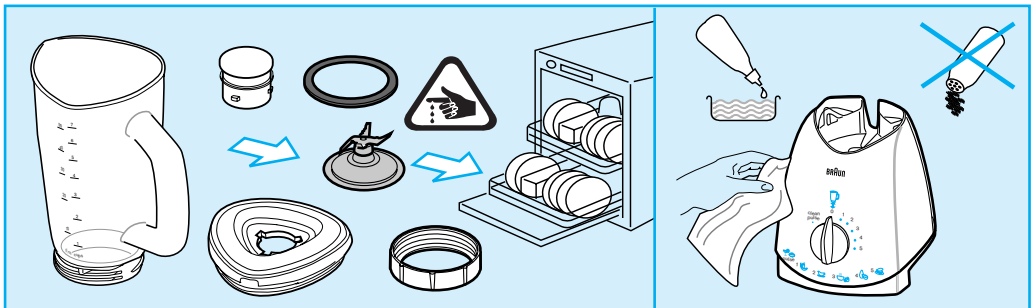
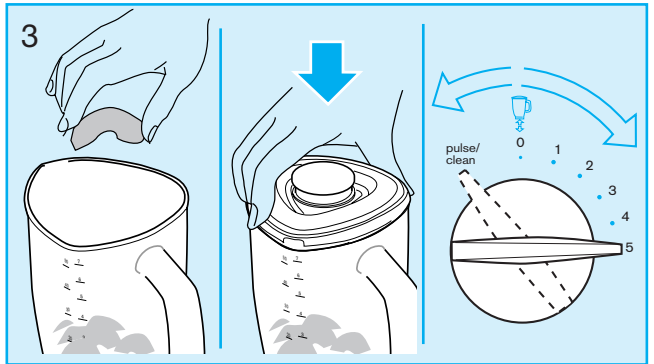
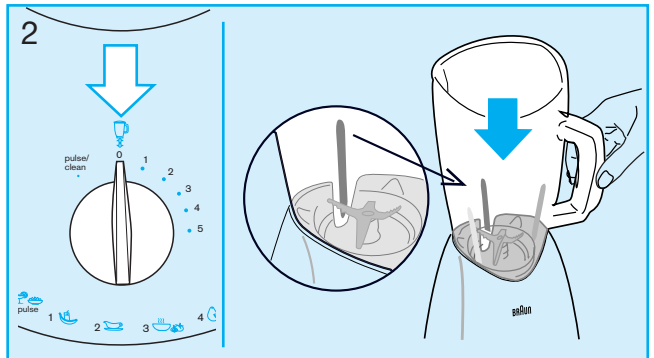
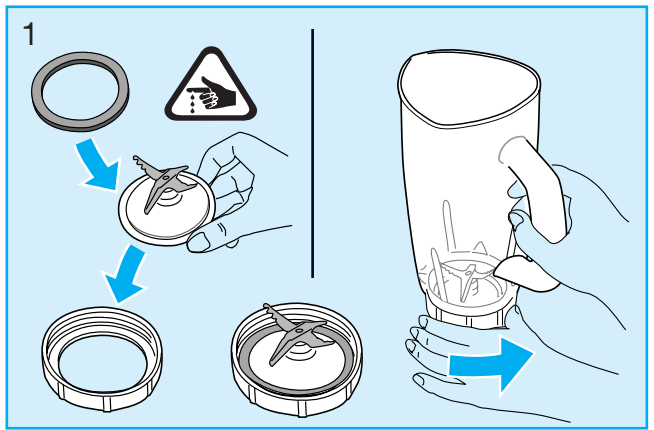
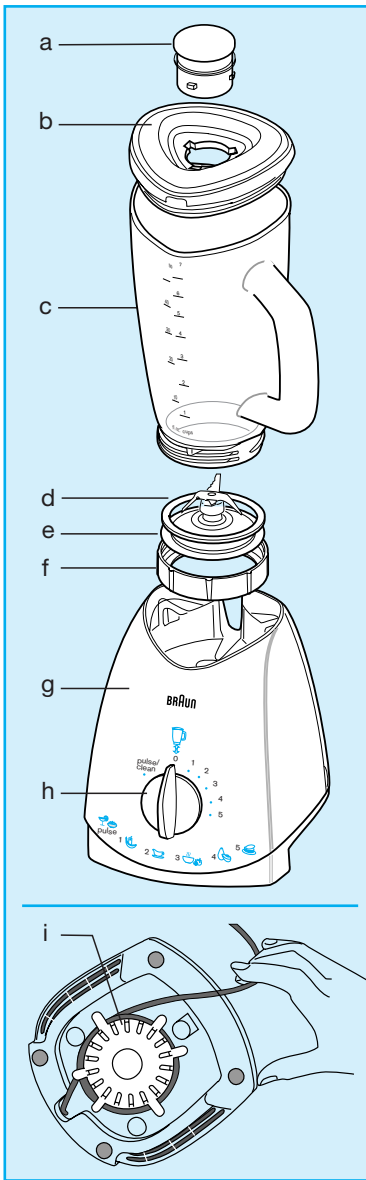
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# English

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

## Important

- Read all use instructions thoroughly before using this product.
- This appliance is designed for normal household use only.
- Keep this appliance out of the reach of children.
- Your voltage must correspond to the voltage printed on the type plate located on the bottom of the power base. Connect to AC (~) only. When connecting to an outlet, the motor must always be turned off (switch (h) at «0»).
- Blades are very sharp, handle carefully.
- This appliance will not work without the jug in place on the power base.
- Before switching on, make sure the jug is properly assembled and in place on the power base with the lid on.
- Do not use without any load in the jug (e.g. solid or liquid ingredients).
- Allow hot liquids to cool down to a luke-warm temperature before pouring into the jug.
- Braun electric appliances meet applicable safety standards. Repairs on electric appliances must only be done by authorised service personnel. Faulty, unqualified repair work may cause accidents or injury to the user.

## Specifications

Voltage/frequency: see type plate  
Jug capacity: 1.75 litres

## Description

a Measuring cap	f Retainer ring
b Easy-grip lid	g Power base
c Jug	h Switch
d Rubber gasket	i Cord storage
e Blade	

## Prior to use

- Clean all parts before using the jug blender for the first time (see paragraph «Cleaning»).
- Uncoil amount of cord needed from cord storage at the bottom of the power base and connect to an outlet.

## 1 Jug assembly

- Carefully place the blade into the retainer ring.
- Position the rubber gasket onto the rim of the blade.
- Screw the jug securely into the retainer ring.

## 2 Attaching the jug

- Make sure that the switch is in the «0» position.
- Place the jug on the power base and push it down until it is securely locked into place.

## 3 How to use

- Put the food to be processed into the jug.
- Place the lid firmly on the jug. Insert the measuring cap into the lid opening and turn it clockwise to lock.
- Turn the power base on:

Speed Applications

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1-3	light applications with liquid ingredients
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3-5	for thicker consistency – mixing both liquids and solid ingredients
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pulse	instant power bursts (The switch does not catch at this setting. Hold the switch in pulse position or turn it to pulse position repeatedly.)
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- After use, always turn the switch to the «0» position and unplug the power base.
- To remove the jug, lift it straight up; there is no need to twist it.

Applications		Speed	Maximum quantity	Time
Blending	all liquids, drinks, warm soups	1-3	1.75 litres 1.50 litres	40-60 seconds
Puréeing	vegetables, fruit, sauces, baby food	5	1.3 kg	1.5-2 minutes
Mixing	pancake batter	5	1.3 kg	1 minute
	yogurt based drinks and desserts	4-5	650 g	1.5-2 minutes
Emulsifying	mayonnaise	5	2 eggs 300-400 g oil	1-2 minutes
Crushing	ice <i>(With motor switched-off, place the ice cubes in the jar, replace lid and switch on the motor.)</i>	pulse / 5	180 g (7 cubes)	

## Practical hints

- For best puréeing results when puréeing with solid ingredients, feed small portions into the jug gradually rather than adding a large quantity at one time.
- When mixing solid ingredients, cut up into small pieces (2-3 cm).
- Always start by mixing solid ingredients with a small amount of liquid. Then gradually add more liquid through the opening in the lid.
- Always operate the unit with your hand positioned on the top.
- When preparing mayonnaise, oil may be added through the drip holes in the lid without removing the measuring cap.
- We recommend that you use the pulse mode when mixing solid or highly viscous ingredients to avoid the blade becoming stagnant.

## Cleaning

### Power base

Do not immerse the power base in water. Wipe clean with a damp cloth only.

### Easy cleaning/rinsing of assembled jug

After emptying the jug, fill it with water. Place it on the power base and turn the switch to the «pulse/clean» setting several times. Empty the jug and rinse clean.

### Thoroughly cleaning the disassembled jug

Make sure the jug is empty before you unscrew the fastener ring. Exercise caution when handling the blade. All detachable parts are dishwasher-safe.

Subject to change without notice.

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

