

BRAUN

MR 400

MR 405

MR 430

Type 4185



Helpline

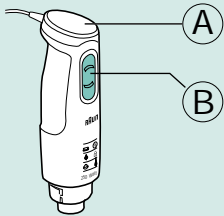
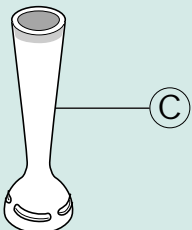
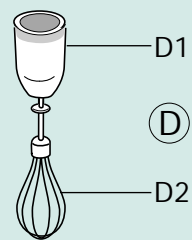
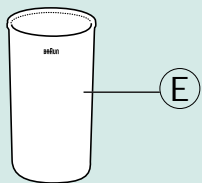
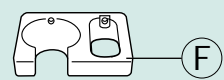
If you have any questions about this product,
please call Braun UK Helpline:

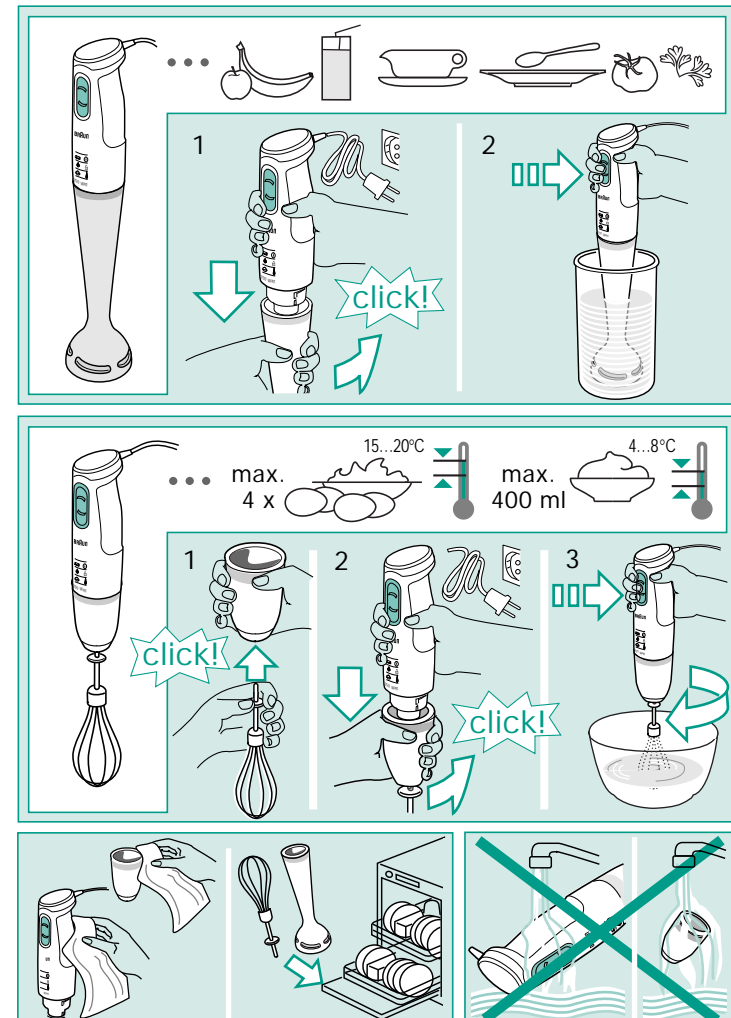
05 41 - 50 51 00.



Internet:

<http://www.braun.com>

	MR 405	MR 400	MR 430
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English

The Braun handblender is perfectly suited for preparing sauces, soups, mayonnaise, diet and baby food as well as for mixing drinks and milkshakes.

For UK only: IMPORTANT

Your appliance is already fitted with a plug incorporating a 3 A fuse. If it does not fit your socket the plug should be cut off from the mains lead and an appropriate plug fitted. Throw away the cut off plug; do not insert it in a 13 A socket elsewhere in the house as this could cause a shock hazard.

IMPORTANT –

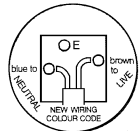
Fitting a Different Plug:

The wires in the mains lead are coloured in accordance with the following code:

Blue – Neutral Brown – Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The blue wire must be connected to the terminal marked with the letter N or coloured black. The brown wire must be connected to the terminal marked with the letter L or coloured red.



Never connect the blue or brown wire to the earth pin (E), when using a three pin plug.

The appliance must be protected by a 3 amp fuse if a 13A (BS 1363) plug is used.

The fuse cover must be refitted when changing the fuse. If the fuse cover is lost do not use the plug until a replacement cover has been fitted.

These parts are available from authorised Braun Service Dealers. Never use the plug without the fuse cover fitted.

Caution

Please read the use instructions carefully and completely before using the appliance.

- Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the bottom of the appliance.
- This appliance is constructed to process normal household quantities.
- This appliance must be kept out of reach of children.
- The blade is very sharp.
- Always unplug the appliance before assembling, disassembling and cleaning.
- Do not hold the motor part (A) nor the whisk gearing (D) (1) under running water, nor immerse them in water.
- The beaker is not microwave-proof.
- 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.

Description

- (A) Motor part
- (B) On/off switch
- (C) Shaft with blade
- (D) Whisk attachment
 - (1) Gearing
 - (2) Whisk
- (E) Beaker
- (F) Wall mount

How to operate your handblender

1. Insert the motor part (A) into the shaft with blade (C) and turn until it locks.
2. To avoid splashing, insert the handblender into the vessel first, only then, press switch (B).

How to operate your whisk attachment

Use the whisk attachment only for whipping cream, eggwhites, ready-mix desserts and sponges.

1. Insert the whisk (D) (2) into the gearing (D) (1) until it locks.
2. Then insert the motor part (A) into the whisk attachment (D) and turn until it locks.
3. Insert the whisk into the vessel and only then, press switch (B) to operate the whisk attachment.

For best results:

- Use a wider vessel.
- Only whip up to 400 ml chilled cream.
- Only whip up to 4 eggwhites.
- Move the whisk clockwise.

Cleaning

After use, remove the shaft with blade (C) or the whisk attachment (D). Clean the motor part (A) and the gearing (D) (1) with a damp cloth only. The shaft with blade (C) and the whisk (D) (2) can be cleaned in the dishwasher.

Accessories

(not in every country)

The following accessories are available at your retailer or at Braun Service Centres:

CA-4: Powerful chopper, ideal for meat, cheese, herbs, nuts, etc.

HC-4: High-speed chopper, ideal for herbs, onions, garlic, chilis, nuts, etc.

Recipe idea: Mayonnaise

1 egg, 1 tbsp. vinegar, 200 - 250 ml oil, 1 tsp. mustard, salt, 1 pinch of sugar.

Put all ingredients into a beaker according to the a. m. order. Introduce the handblender to the base of the beaker, switch it on and slowly move it up and down until the oil emulsifies.

Subject to change without notice.

This product conforms to the EMC-Requirements as laid down by the Council Directive 89/336/EEC.

