

BRAUN

MR 500

MR 500 M

MR 505

MR 505 M

MR 500 HC

MR 500 CA



Multiquick/Minipimer control plus

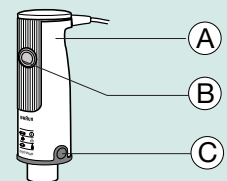
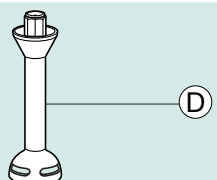
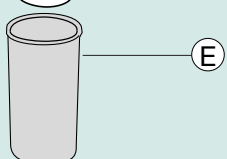
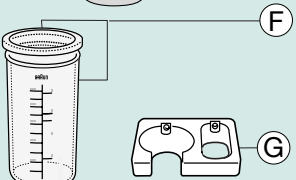
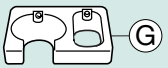

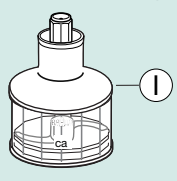
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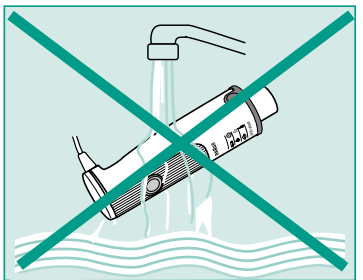
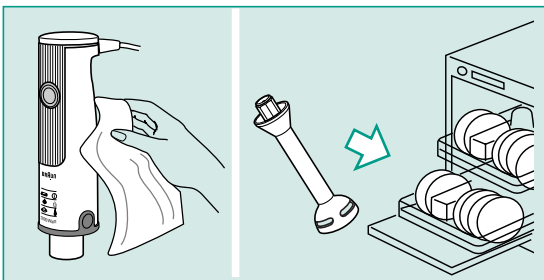
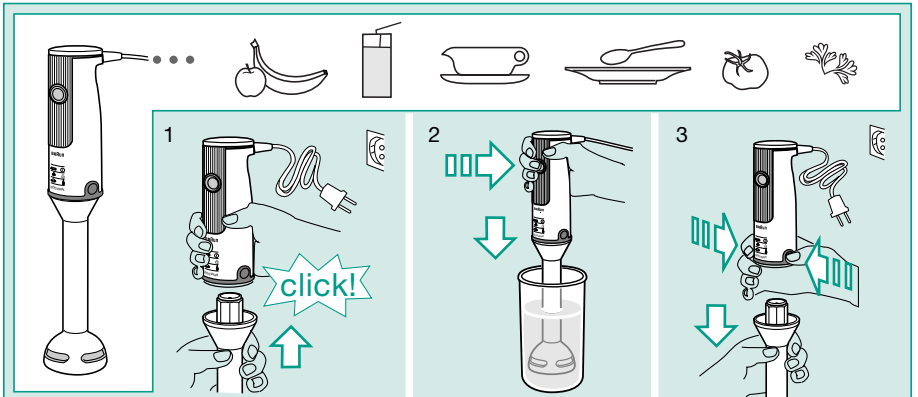
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|------------|----|
| Deutsch | 4 |
| English | 5 |
| Français | 6 |
| Español | 7 |
| Português | 8 |
| Italiano | 9 |
| Nederlands | 10 |
| Dansk | 11 |
| Norsk | 12 |
| Svenska | 13 |
| Suomi | 14 |
| Türkçe | 15 |
| Ελληνικά | 16 |
| Русский | 17 |
| Українська | 18 |
| عربي | 20 |

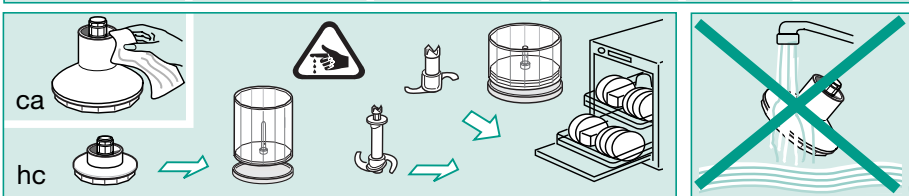
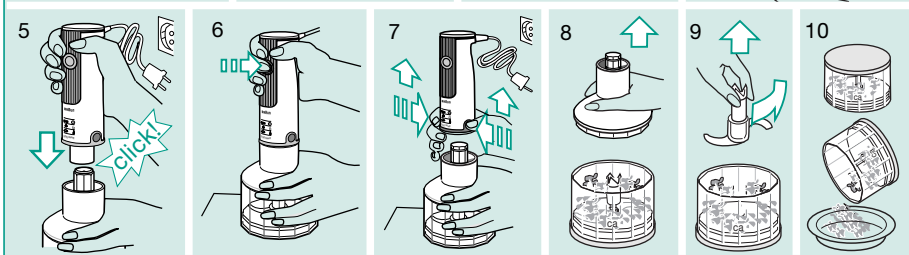
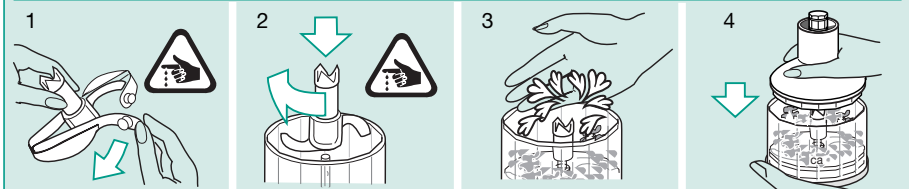
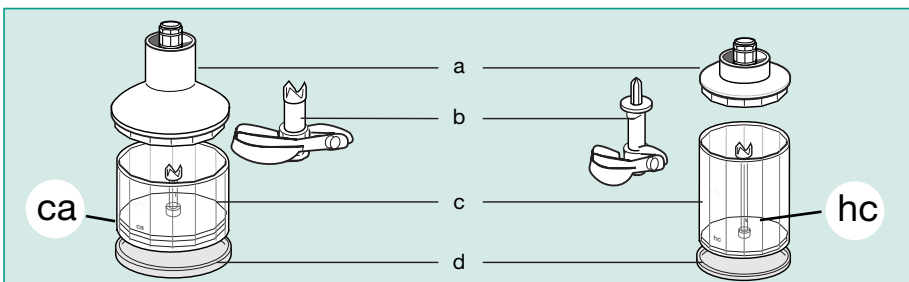


Braun Infoline

- (D)** Haben Sie Fragen zu diesem Produkt? Rufen Sie an: (in Deutschland und Österreich zum Nulltarif)
00 800 27 28 64 63
00 800 BRAUNINFOLINE
- (CH)** **08 44 - 88 40 10**
- (E)** Servicio al consumidor para España:
9 01-11 61 84
- (P)** Serviço ao Consumidor para Portugal:
080 820 00 33
- (I)** Servizio consumatori:
(02) 6 67 86 23
- (NL)** Heeft u vragen over dit produkt? Bel Braun Consumenten-infolijn:
(070) 4 13 16 58
- (B)** Vous avez des questions sur ce produit? Appelez Braun Belgique
(02) 718 29 09
- (DK)** Har du spørgsmål om produktet? Så ring
70 15 00 13
- (N)** Spørsmål om dette produktet? Ring
88 02 55 03
- (S)** Frågor om apparaten? Ring Kundservice
020 - 21 33 21
- (FIN)** Onko Sinulla kysyttävää tuotteesta? Soita
0203 77877

|  | MR 500 | MR 500 M | MR 505 | MR 505 M | MR 500 HC | MR 500 CA |
|------------------------------------------------------------------------------------|--------|----------|--------|----------|-----------|-----------|
|  | ● | ● | ● | ● | ● | ● |
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MR 500
MR 505

ca

| Ingredient | max. | +/- |
|------------|-------|-----------|
| (2cm)* | 250 g | 15-30 sec |
| (1cm)* | 150 g | 30 sec |
| (1cm)* | 100 g | 10 sec |
| | 30 g | 20 sec |
| * | 20 | 10 sec |
| * | 200 g | 15 sec |
| | 200 g | 25 sec |
| | 200 g | 30 sec |
| | 150 g | 20 sec |

hc

| Ingredient | max. | +/- |
|------------|---------------|------------|
| (1cm)* | 70 g | 5 sec |
| (1cm)* | 100 g | 20 sec |
| * | 50 g | 6 x 1 sec |
| | 20 g | 6 x 1 sec |
| * | 7 | 5 x 1 sec |
| * | 80 g | 12 x 1 sec |
| | 80 g | 12 x 1 sec |
| | 150 g | 12 x 1 sec |
| | 70 g | 8 sec |
| * | 90 g + 25 ml | 45 sec |

English

Our products are engineered to meet the highest standards of quality, functionality and design.

We hope you thoroughly enjoy your new Braun appliance.

Caution

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

- The blades are very sharp!
- Always unplug the appliance before assembling, disassembling and cleaning.
- The appliance must be kept out of reach of children.
- Do not hold the motor part (A) nor the upper part of the «ca» chopper (I) under running water, nor immerse them in water.
- 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.
- Before plugging into a socket, check whether your voltage corresponds with the voltage printed on the bottom of the appliance.
- The appliance is constructed to process normal household quantities.
- The beaker (E) is not microwave-proof.

Description

- (A) Motor part
- (B) On/off switch
- (C) Buttons for releasing the working parts
- (D) Shaft with blade
- (E) Mixing beaker
- (F) Measuring beaker with air-tight lid
- (G) Wall mount
- (H) «hc» chopper
- (I) «ca» chopper

How to operate your handblender

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

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

You can operate the handblender in the mixing/measuring beaker (E/F), and just as well in any other vessel. When blending directly in the saucepan while cooking, take the pan from the stove first to protect your handblender from overheating.

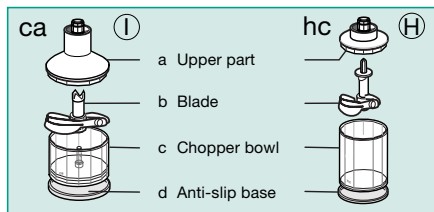
How to use your chopper attachment

The chopper is perfectly suited for chopping meat, cheese, onions, herbs, garlic, carrots, walnuts, hazelnuts, almonds, prunes etc. Pre-cut meat, cheese, onions, garlic, carrots, chilis (see table page 3). Remove stalks and un-shell nuts.

N.B.:

Beef: before chopping, all bones, tendons and gristle should be removed.

Chilis (with water): only use «hc» chopper. Do not chop ice cubes or extremely hard food, such as nutmeg, coffee beans, chocolate and grains.



1. Carefully remove the plastic cover from the blade (b).
2. Caution: the blade (b) is very sharp! Always hold it by the upper plastic part. Place the blade on the centre pin of the chopper bowl (c), press it down and turn 90° until it locks. Always place the chopper bowl (c) on the anti-slip base (d).
3. Place the food in the chopper bowl.
4. Put the upper part (a) on the chopper bowl.
5. Insert the motor part (A) in the upper part (a) of the chopper until it locks.
6. Press switch (B) to operate the chopper. During processing, hold the motor part with one hand and the chopper with the other.
7. First remove the motor part (A).
8. Then remove the upper part (a).
9. Carefully take out the blade (b). (You may have to turn the blade slightly.)
10. Then remove the processed food from the chopper bowl. The anti-slip base also serves as an air-tight lid for the chopper bowl.

Cleaning

After use, remove the shaft with blade or the chopper. Clean the motor part (A) and the upper part of the «ca» chopper (a) with a damp cloth only. All other parts can be cleaned in the dishwasher. However, after processing very salty food, you should rinse the blades of the shaft and the chopper right away. Also, be careful not to use in your dishwasher an overdose of cleaner and decalcifier.

When processing foods with colour (e.g. carrots), the plastic parts of the appliance may become discoloured. Wipe these parts with vegetable oil before cleaning.

Subject to change without notice.

This product conforms to the EMC-Requirements as laid down by the Council Directive 89/336/EEC and to the Low Voltage Regulation (73/23 EEC).

