Multiquick/Minipimer control plus vario

Type 4189

MR 550
MR 550 M
MR 550 CA
MR 550 HC
MR 555 CA
MR 555 M CA

Helpline
Should you require any further assistance please call Braun (UK) Customer Relations on 0 19 32 / 79 22 33.

Internet:
http://www.braun.com
<table>
<thead>
<tr>
<th>MR 550</th>
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<tr>
<td><img src="image1.png" alt="Image" /></td>
<td><img src="image2.png" alt="Image" /></td>
<td><img src="image3.png" alt="Image" /></td>
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</tbody>
</table>
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
Read all Instructions carefully before using this product.

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 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.

Specifications

- Type/voltage/wattage: see type plate of the unit.
- Blade are of stainless steel.

This appliance was constructed to process normal household quantities. Please remember to keep this appliance out of the reach of children.

The blades are very sharp! Do not reach into or underneath the blades.

Note: The chopper CA-5 or HC-5 can be used with any model in the «Multiquick/Multipimer control plus» range. The chopper bowl or the anti-slip double function base/lid or the motor part must not be used in the microwave oven.

Do not use the mixing/measuring beaker in the microwave oven.

Before operating check whether your voltage corresponds to the voltage printed on the unit.

Do not hold the motor part under running water or immerse it entirely in water.

Remove all remaining water before connecting any attachments (e. g. the shaft with blade) to the motor part.

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.

The cord of the appliance may only be replaced by an authorised Braun Service Centre because a special tool is required.

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Description

Handblender
1 Motor part
2 On/off switch
3 Variable speed regulator
4 Buttons for releasing the working parts
5 Shaft with blade
6 Gear for whisk
7 Whisk
8 Wallholder for the handblender and cord
9 Mixing/measuring beaker
10 Strainer
11 Upper part
12 Blade insert
13 Chopper bowl with model marking (ca)
14 Anti-slip double function base/lid
15 Chopper CA-5
16 Upper part
17 Blade insert
18 Chopper bowl with model marking (hc)
19 Anti-slip double function base/lid

Wallholder
Use the supplied screws and plugs to mount the wallholder to the wall. The wallholder provides convenient storage for the handblender and the cord.

Variable speed regulator

Speed 1 … 5
For the basic functions of the handblender (e.g. blending, mixing).

Speed 4 … 5
For the chopper CA-5 or HC-5.

Speed 3 … 5
For whipping cream and eggwhite with the whisk.

Assembly/disassembly

Before assembling or disassembling the appliance, make sure that it is unplugged. To assemble the handblender, insert the shaft with the blade into the motor part until it locks (d). You can remove the shaft with the blade from the motor part, by pressing the two buttons and pulling the shaft off (d). Before switching the appliance on, make sure that all parts are properly assembled.

How to operate your handblender

Use it to make sauces, soups, mayonnaise, dietary and baby food, mixed drinks or cocktails and to whip eggwhite, cream and skimmed milk. It comes complete with a practical mixing/mes-

suring beaker, but you can operate the Braun handblender just as well in any bowl, pan or other container too. Should you want to blend directly in the saucepan while cooking, take the pan from the stove first, to protect your Braun handblender from overheating. To avoid splashing, insert the handblender into the vessel first, and then press the switch (c) for operation. To turn your handblender off, simply release the switch. Only then, take the handblender out of the vessel.

Whisk

Notice: Use the whisk only for whipping cream and eggwhite; not for other applications (e. g. sponges).

Attaching: Insert the whisk into the gear until it locks. Then connect gear with the motor part by locking. 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.

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**How to operate your chopper CA-5 © or HC-5 ©**

**Note:**
- CA-5: Maximum capacity 250 g of meat.
- HC-5: Maximum capacity 70 g of meat.
- HC-5: After each operation of the chopper allow the appliance to cool off for approximately 3 minutes before using it again.
- Recommended speed range for the chopper CA-5 or HC-5: 4 … 5

- Pull the plastic cover from the blade insert.
  - **Caution:** The blade insert is very sharp! Always hold by the upper plastic part.

- Place the chopper bowl on the anti-slip double function base/lid or ©
  - Important: Never work without the anti-slip double function base/lid.

- Place the blade insert on the centre pin of the chopper bowl, push it down and turn approximately 90° until it cannot be lifted off (e).

- Finally, place the food into the chopper bowl.

- Set the upper part on the chopper bowl (f).

- Safety lock: The chopper will not work if the upper part is not fitted properly.

- Place the motor part onto the upper part of the chopper until it locks (d).

- During processing, hold the motor part with one hand and the chopper with the other (g).

- When you have finished you can remove the motor part by pressing the two buttons and pulling off the motor part from the upper part of the chopper. Then remove the upper part from the chopper bowl.

**Food preparation and chopping**

- **Do not chop ice cubes or extremely hard food, such as nutmeg, coffee beans, chocolate and grains.**

- **When chopping meat ensure that all bones, tendons and gristle are removed.**

- **Besides meat, the chopper can also be used, e.g. for cheese (without rind), onions, parsley, dried fruits, tomatoes, carrots, apples, nuts etc.**

- **When chopping cooked food allow it to cool off for a few minutes before putting it into the chopper bowl.**

- **The double function base/lid also serves as an air-tight cover for the chopper bowl.**

**Processing guide CA-5 ©**

<table>
<thead>
<tr>
<th>Food</th>
<th>Max. quantity</th>
<th>Preparation</th>
<th>Approx. time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>250 g</td>
<td>approx. 2 cm cubes</td>
<td>20 - 30 sec.</td>
</tr>
<tr>
<td>Pork</td>
<td>250 g</td>
<td>approx. 2 cm cubes</td>
<td>15 - 30 sec.</td>
</tr>
<tr>
<td>Cheese</td>
<td>100 g</td>
<td>approx. 1 cm cubes</td>
<td>10 - 50 sec.</td>
</tr>
<tr>
<td>Almonds</td>
<td>200 g</td>
<td>whole</td>
<td>30 - 40 sec.</td>
</tr>
<tr>
<td>Hard boiled eggs</td>
<td>2 eggs</td>
<td>halved</td>
<td>3 - 5 pulses</td>
</tr>
<tr>
<td>Onions</td>
<td>100 g</td>
<td>quartered</td>
<td>5 - 10 sec.</td>
</tr>
<tr>
<td>Parsley</td>
<td>handful</td>
<td>stalks removed</td>
<td>15 - 20 sec.</td>
</tr>
<tr>
<td>Carrots</td>
<td>200 g</td>
<td>cut in pieces</td>
<td>15 sec.</td>
</tr>
<tr>
<td>Hard rolls</td>
<td>1 roll</td>
<td>cut in pieces</td>
<td>20 - 30 sec.</td>
</tr>
<tr>
<td>Prunes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herbs</td>
<td>1/2 bowl</td>
<td>remove stalks</td>
<td>4 - 7 pulses</td>
</tr>
<tr>
<td>Parsley</td>
<td>1/2 bowl</td>
<td>remove stalks</td>
<td>4 - 7 pulses</td>
</tr>
<tr>
<td>Garlic</td>
<td>7 cloves</td>
<td>whole</td>
<td>3 - 5 pulses</td>
</tr>
<tr>
<td>Onion</td>
<td>1/3 bowl (50 g)</td>
<td>in pieces</td>
<td>3 - 6 pulses</td>
</tr>
<tr>
<td>Carrots</td>
<td>80 g</td>
<td>in pieces</td>
<td>5 - 8 pulses</td>
</tr>
<tr>
<td>Garlic</td>
<td>2 cloves</td>
<td>whole</td>
<td>4 - 7 pulses</td>
</tr>
<tr>
<td>Almonds</td>
<td>150 g</td>
<td>shelled</td>
<td>10 - 15 pulses</td>
</tr>
<tr>
<td>Walnuts</td>
<td>80 g</td>
<td>shelled</td>
<td>10 - 15 pulses</td>
</tr>
<tr>
<td>Prunes</td>
<td>70 g</td>
<td>in pieces</td>
<td>8 - 10 sec.</td>
</tr>
<tr>
<td>Beef</td>
<td>70 g</td>
<td>approx. 1 cm cubes</td>
<td>5 - 8 sec.</td>
</tr>
<tr>
<td>Pork</td>
<td>70 g</td>
<td>approx. 1 cm cubes</td>
<td>5 - 8 sec.</td>
</tr>
<tr>
<td>Cheese</td>
<td>up to 100 g</td>
<td>in pieces</td>
<td>10 - 15 sec.</td>
</tr>
<tr>
<td>Chilis</td>
<td>90 g</td>
<td>in pieces</td>
<td>60 sec.</td>
</tr>
<tr>
<td>+ water</td>
<td>+ 25 ml</td>
<td></td>
<td></td>
</tr>
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The processing times indicated are approximate and based on speed setting 4 … 5; they also depend on the quality of the food to be processed and the degree of fineness you want.

**Processing guide HC-5 ©**

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Cleaning
Notice: When processing foods with colour (e.g. carrots), the plastic parts of the appliance can become discoloured. Wipe these parts with vegetable oil, before cleaning them with detergents.

Handblender
Always unplug the unit before cleaning and remove the shaft with the blade 5 from the motor part 1 as described. The shaft with the blade, mixing/measuring beaker 8 and strainer 9 can be cleaned in the dishwasher. However, before using the shaft with blade again, make sure that there is no water left in the shaft. Clean the motor part with a damp cloth only. Never immerse the motor part in water.

Whisk
The whisk 6 can be cleaned in the dishwasher. Wipe the gear 7 only with a damp cloth.

Chopper
Caution: The blade insert is very sharp! Always hold by the upper plastic part. The chopper bowl, the blade insert and the anti-slip double function base/lid can be cleaned in the dishwasher. Do not immerse the upper part of the CA-5 into water! The inside can be cleaned under running water, however, no water must enter the upper part. The upper part of the HC-5 is dishwasher-proof.

Recipe Ideas

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.

Provençal Onion Soup
(only with the CA-5 chopper)
2 large onions, 40 g unsalted butter, 2 tbsp. olive oil, 2-3 cloves garlic, crushed, 40 g flour, 1 ltr. beef stock, 100-150 ml red wine, 2-3 tsp. Provençal herbs, salt, black pepper.

Method: Cut onions into chunks and shred in chopper CA-5. Heat butter and oil and sauté onions until they are glassy or golden yellow. Add chopped garlic and stir in flour. Purée with handblender. Add stock and wine while stirring and heat while stirring until soup boils and thickens. Add herbs, season, then simmer for 10 minutes.

Strawberry Milk Shakes
8-10 strawberries or 1 portion strawberry ice-cream, 1 dessert spoon sugar, 200 ml cold milk.

Method: Mix in beaker with handblender until everything is shredded and frothy.

Avocado Bites with Cress
Flesh of 1 avocado, 1/2 tbsp. lemon juice, 6 green olives (without stones), 100 g cream cheese, salt, paprika powder.

Method: Purée all ingredients with handblender. Press the purée onto small pieces of rye bread (use an icing bag if you have one). Decorate with cress or prawns.

Apple Snow
2 eggwhites, 225 g cooked apples, 1 tsp. cinnamon.

Method: Blend apples and cinnamon in the beaker until smooth. Whip eggwhites with whisk until very stiff. Carefully fold eggwhite into apple purée. Chill.

Guarantee
We grant a 1 year 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 material or workmanship either by repairing, or exchanging parts or exchanging the whole appliance as we may choose.

Not covered by this guarantee: damage arising from improper use or storage (operation with incorrect current/voltage, plugging it into an unsuitable power point, breakage), normal wear and defects which have a negligible effect on the value or operation of the appliance.

The guarantee becomes void if repairs are undertaken by unauthorized persons and if original Braun parts are not used.

The guarantee only comes into force if the date of purchase is confirmed by the dealer's stamp and signature on the guarantee card and registration card.

This guarantee extends to every country where this appliance is supplied by Braun or its appointed distributor and where no import restrictions or other legal regulations hinder or prevent service being given under guarantee. Service under the guarantee does not affect the expiry date of the guarantee. The guarantee on parts or entire appliances which are exchanged ends when the guarantee on this appliance expires.

In the event of a claim under this guarantee, hand in the complete appliance with the valid guarantee card to your dealer, or send both to the nearest Braun Customer Service Centre.

All other claims including for damages resulting from this guarantee are excluded unless our liability is legally mandatory.

Those claims arising out of the sales contract with the vendor are not affected by this guarantee.

For UK only:
This guarantee in no way affects your rights under statutory law.