

BRAUN

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

English

Use Instructions

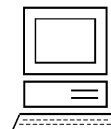
Guarantee

Service Centers



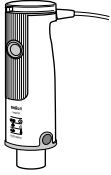
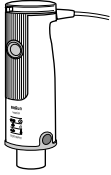
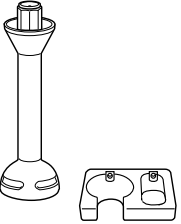
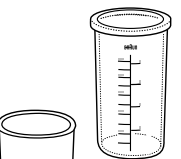
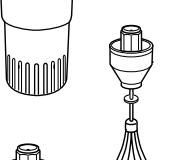
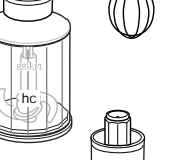
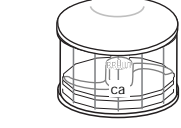
Helpline

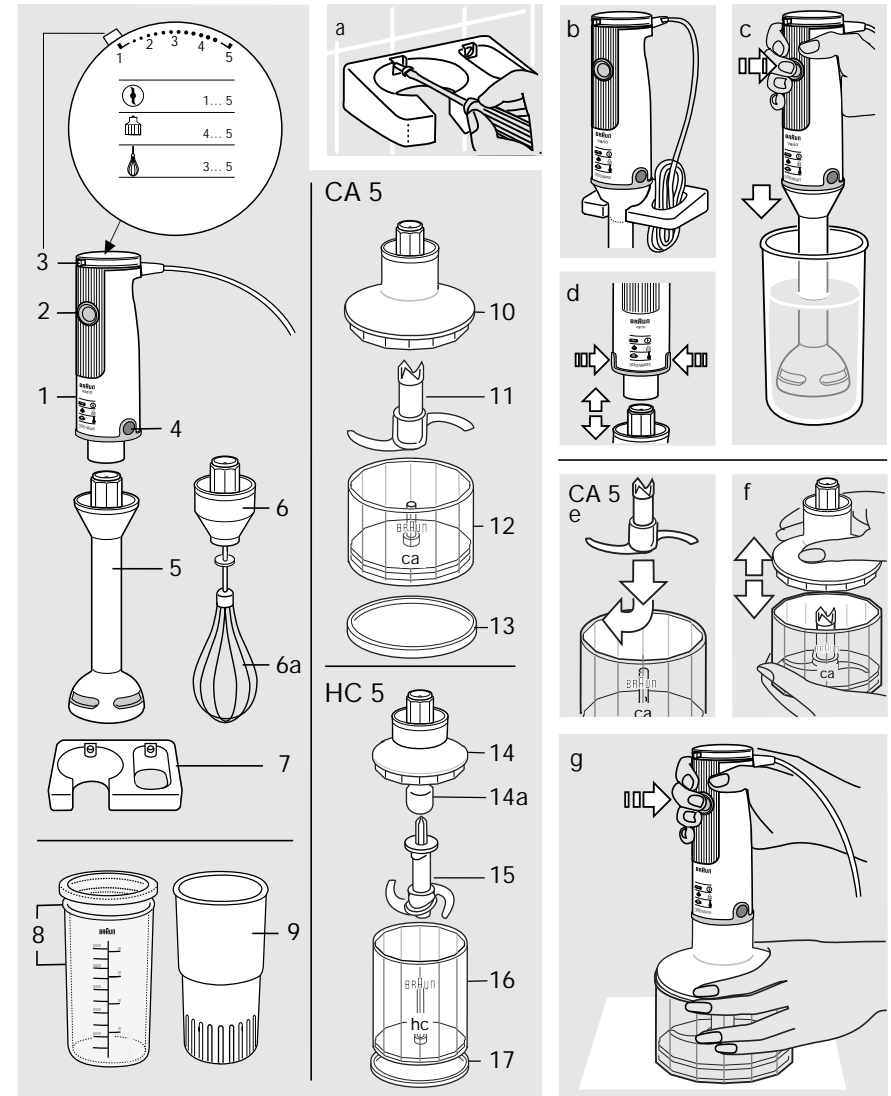
Should you require any further assistance
please call Braun (UK) Customer Relations on
0 19 32 / 79 22 33.



Internet:

<http://www.braun.com>

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

Caution

Read all Instructions carefully before using this product.

For UK only:

IMPORTANT

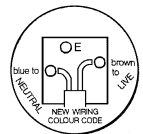
Your appliance is already fitted with a plug incorporating a 3 A fuse. If it does not fit your socket the plug should be cut off from the mains lead and an appropriate plug fitted. Throw away the cut off plug; do not insert it in a 13 A socket elsewhere in the house as this could cause a shock hazard.

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 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.

- 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 ⑫ or ⑬ and the anti-slip double function base/lid ⑰ or ⑱ must not be used in the microwave oven.
- Do not use the mixing/measuring beaker ⑧ in the microwave oven.
- Before operating check whether your voltage corresponds to the voltage printed on the unit.
- Do not hold the motor part ① under running water or immerse it entirely in water.
- Remove all remaining water before connecting any attachments (e. g. the shaft with blade ⑤) 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.

Specifications

- Type/voltage/wattage: see type plate of the unit.
- Blade are of stainless steel.
- MR 550, MR 550 CA, MR 550 HC and MR 555 CA: High-quality plastic shaft.
- MR 550 M and MR 555 M CA: Stainless steel shaft.

Description

Handblender

- ① Motor part
- ② On/off switch
- ③ Variable speed regulator
- ④ Buttons for releasing the working parts ⑤, ⑥, ⑩, ⑭
- ⑤ Shaft with blade
- ⑥ Gear for whisk ⑳
- ㉑ Whisk
- ⑦ Wallholder for the handblender and cord
- ⑧ Mixing/measuring beaker with air-tight lid
- ⑨ Strainer

Chopper CA-5

- ⑩ Upper part
- ⑪ Blade insert
- ⑫ Chopper bowl with model marking (ca)
- ⑬ Anti-slip double function base/lid

Chopper HC-5

- ⑭ Upper part
- ⑮ Blade insert
- ⑯ Chopper bowl with model marking (hc)
- ⑰ Anti-slip double function base/lid

Wallholder

Use the supplied screws and plugs to mount the wallholder ⑦ to the wall (a). The wallholder provides convenient storage for the handblender and the cord (b).

Variable speed regulator

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

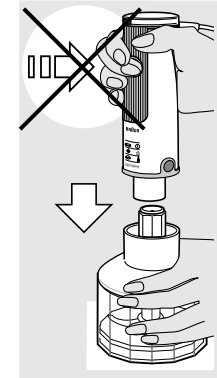
- Ⓜ Speed 4 ... 5
For the chopper CA-5 or HC-5.

- Ⓜ Speed 3 ... 5
For whipping cream and eggwhite with the whisk ㉑.

Assembly/disassembly

Before assembling or disassembling the appliance, make sure that it is unplugged. To assemble the handblender, insert the shaft with the blade ⑤ into the motor part ① until it locks (d). You can remove the shaft with the blade from the motor part, by pressing the two buttons ④ 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/measuring beaker ⑧, 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 ② (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 ㉑ only for whipping cream and eggwhite; not for other applications (e. g. sponges).

Attaching: Insert the whisk ㉑ into the gear ⑥ until it locks. Then connect gear with the motor part by locking.

Removing: First pull the whisk ㉑ from the gear ⑥ and then release the gear by pressing the buttons ④ on the motor part.

For best results, use a wider vessel and move the handblender clockwise in circles. Cream should be cooled to refrigerator temperature before being whipped.

Whipping cream: max. 400 ml. cream
Start with speed setting 3 and switch to speed 4 when the cream is getting thick.



Egg-whites: max. 4 egg-whites
Speed setting: 5



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  or  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 of (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.

- Before removing the processed food, first take out the blade insert from the chopper bowl. You may have to turn the blade insert slightly, because for safety reasons, the blade insert cannot be removed from the chopper bowl in every position.

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.

Note: Before processing food, make sure which processing guide is the right one for your chopper type. The model marking (ca or hc) is on the chopper bowl under the **BRAUN** logo.

Processing guide CA-5

Food	Max. quantity	Preparation	Approx. time
Beef	250 g	approx. 2 cm cubes	20 - 30 sec.
Pork	250 g	approx. 2 cm cubes	15 - 30 sec.
Cheese	100 g	approx. 1 cm cubes	10 - 50 sec.
Almonds	200 g	whole	30 - 40 sec.
Hard boiled eggs	2 eggs	halved	3 - 5 pulses
Onions	100 g	quartered	5 - 10 sec.
Parsley	handful	stalks removed	15 - 20 sec.
Carrots	200 g	cut in pieces	15 sec.
Hard rolls (for breadcrumbs)	1 roll	cut in pieces	20 - 30 sec.

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

Food	Max. quantity	Preparation	Approx. time
Herbs	1/2 bowl	remove stalks	4 - 7 pulses
Parsley	1/2 bowl	remove stalks	4 - 7 pulses
Garlic	7 cloves	whole	3 - 5 pulses
Onion	1/3 bowl (50 g)	in pieces	3 - 6 pulses
Carrots	80 g	in pieces	5 - 8 pulses
Garlic	2 cloves	whole	} 4 - 7 pulses
+ parsley	+ 1/2 bowl	remove stalks	
Almonds	150 g	shelled	10 - 15 pulses
Walnuts	80 g	shelled	10 - 15 pulses
Prunes	70 g	in pieces	8 - 10 sec.
Beef	70 g	approx. 1 cm cubes	5 - 8 sec.
Pork	70 g	approx. 1 cm cubes	5 - 8 sec.
Cheese	up to 100 g	approx. 1 cm cubes	10 - 15 sec.
Chilis	90 g	in pieces	} 60 sec.
+ water	+ 25 ml		

The processing times indicated are approximate on the basis of speed range 4 ... 5. They also depend on the quality of the food to be processed and the degree of fineness you want.

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 ⑥ 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.

Subject to change without notice.



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

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.

Provencal 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. Provencal 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.