

BRAUN

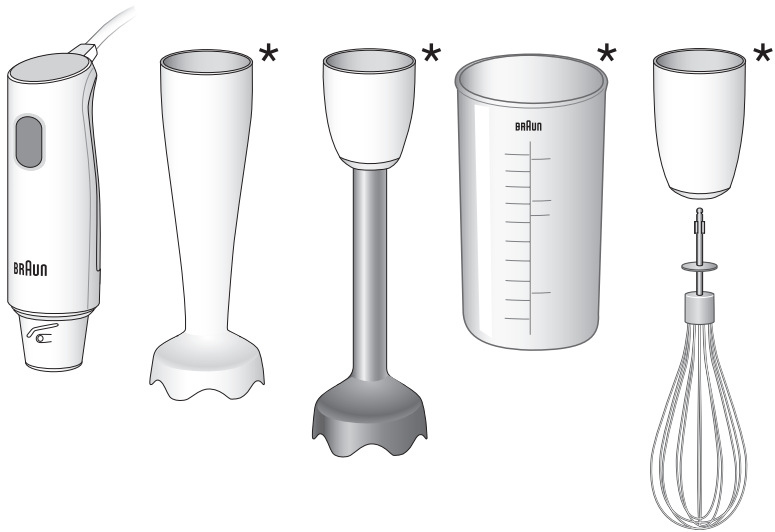
MultiQuick 1



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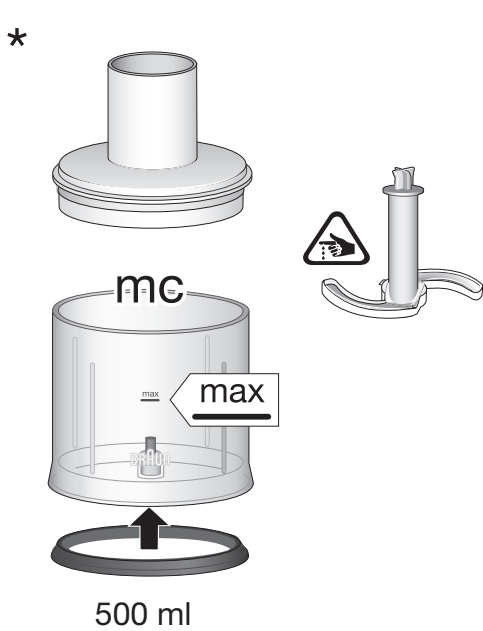
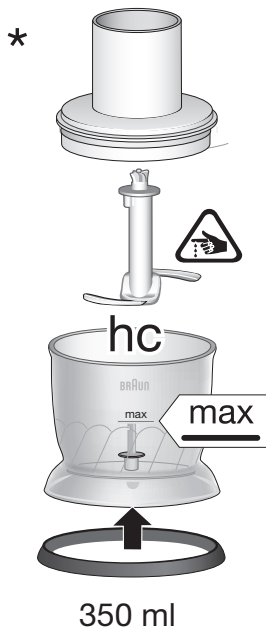
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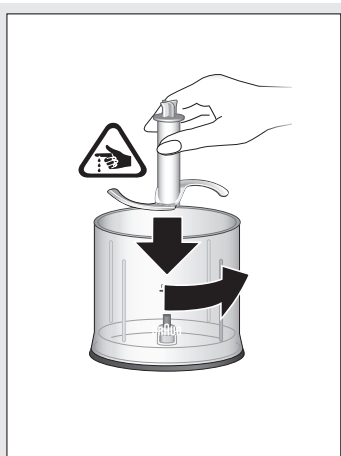
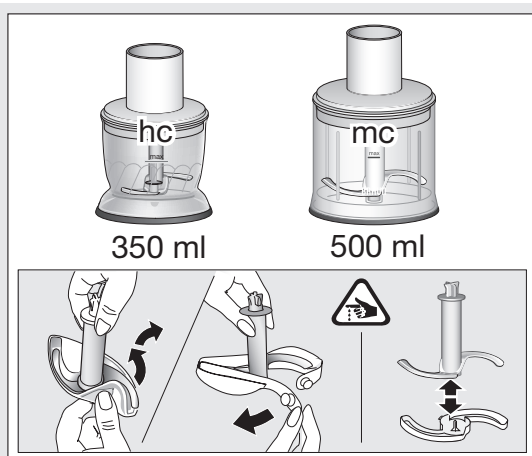
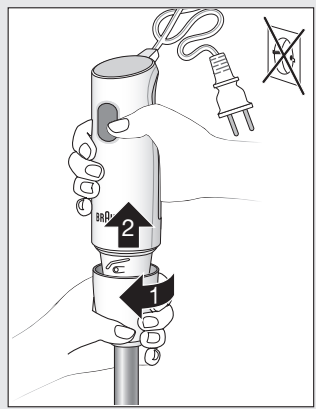
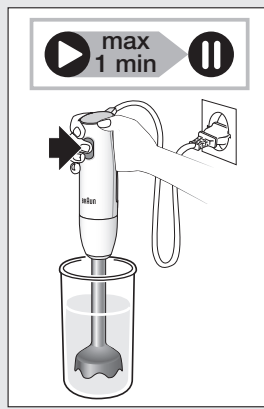
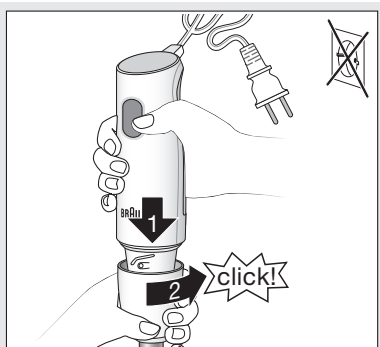
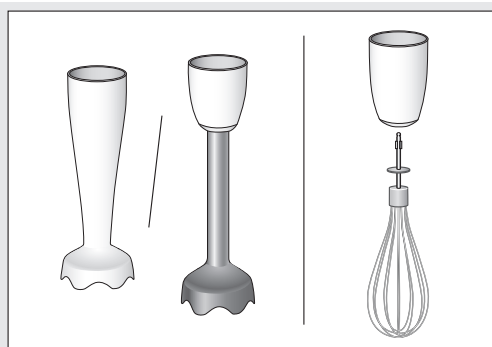
Hand blender

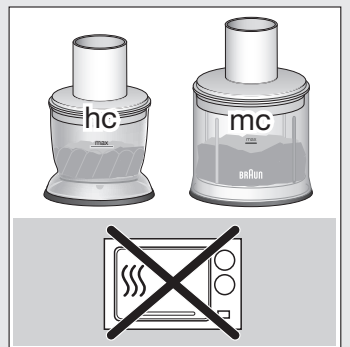
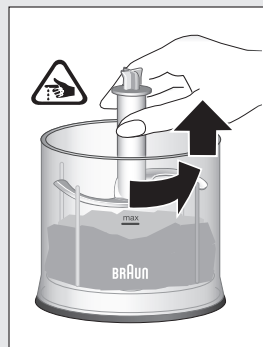
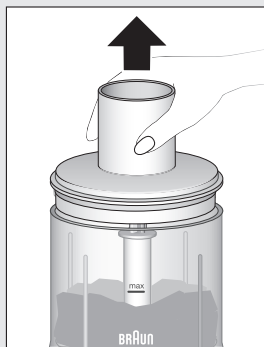
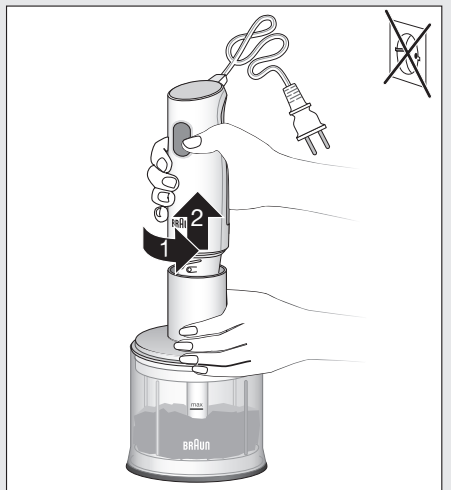
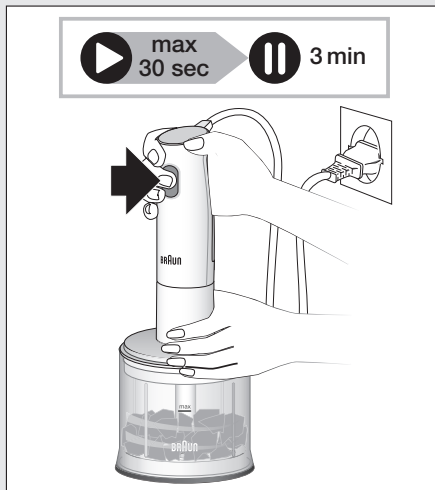
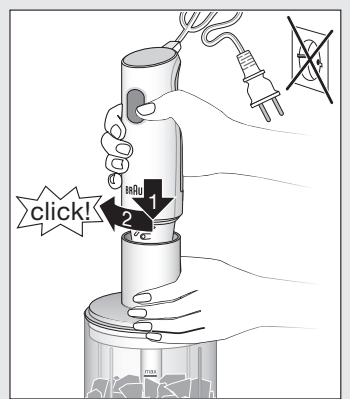
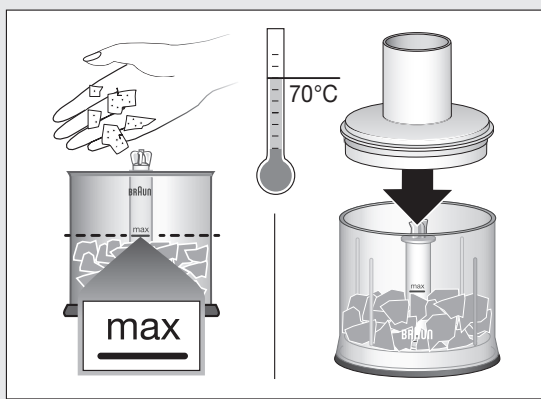


220-240 V~ 50-60 Hz 450-600 W

* certain models only



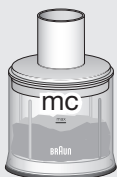






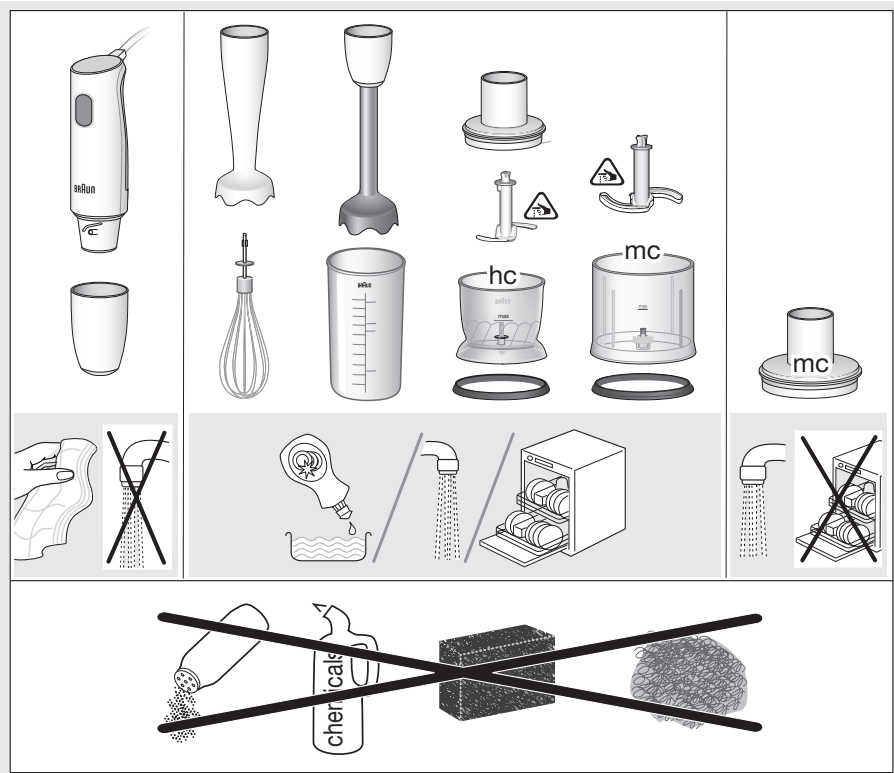
350 ml

		Parmesan 							
	 2 cm	 2 cm					 2 cm		
max.		100 g	90g+ 	10 g	50 g	7	80 g	80 g	100 g
sec.		15	30	5x1	5x1	5x1	5	10x1	10



500 ml

		Parmesan 						
	 2 cm	 2 cm				 2 cm		
max.	300 g	200 g	30 g	200 g	20	200 g	250 g	350 g
sec.	20-30	20-25	10x1	10x1	10x1	5	10	25



DE

Nur zum Mixen (Suppen, Dips, Saucen, Babynahrung, Getränke, Smoothies, Milchshakes), Schlagen (Sahne, Eiweiß) und Hacken (Hartkäse, Zwiebeln, Kräuter, Knoblauch, Gemüse, Brot, Cracker, Nüsse) verwenden.

Beispielrezept für «hc»: Honig-Pflaumen (als Pfannkuchen-Füllung oder Brotaufstrich)

40 g Trockenpflaumen

40 g cremiger Honig

10 ml Wasser (mit Vanille-Aroma)

- Füllen Sie die Trockenpflaumen und den cremigen Honig in den Zerkleinerungs-Topf «hc».
- Mixen Sie 4 Sekunden bei maximaler Geschwindigkeit.
- Fügen Sie 10 ml Wasser (mit Vanille-Aroma) hinzu.
- Mixen Sie 1 Sekunde bei maximaler Geschwindigkeit.

EN

Use only for mixing (soups, dips, sauces, baby food, drinks, smoothies, milkshakes), whipping (cream, beating

egg whites) and chopping (hard cheese, onions, herbs, garlic, vegetables, bread, cracker, nuts).

«hc» Recipe example: Honey-Prunes
(as a pancake stuffing or spread)

40 g prunes

40 g creamy honey

10 ml water (vanilla-flavour)

- Fill the «hc» chopper bowl with prunes and creamy honey.
- Chop 4 seconds at maximum speed
- Add 10 ml water (vanilla-flavoured).
- Chop 1 second at maximum speed

For UK Only

Guarantee Information

All Braun Household products carry a minimum guarantee period of two years. The rights and benefits under this guarantee are additional to your statutory rights which are not affected. **Please keep your receipt as this will form the basis of your guarantee.**

In the unlikely event of a breakdown you have access to professional help from our team simply by calling:
02392 392333

For service in the Republic of Ireland please call: 0345 222 0458

Braun Household undertakes within the specified period to repair or replace any part of the appliance, free of charge (with the exception of any glass or porcelain-ware incorporated in the product) found to be defective provided that;

- We are promptly informed of the defect.
- The product is used and maintained in accordance with the User Instructions.

- The appliance has not been altered in any way or subjected to misuse or repair by a person other than an authorised service agent for Braun Household.
- No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial or communal use.
- Any repaired or replaced appliance will be guaranteed on these terms for the unexpired portion of the guarantee.
- The need for repair has not been caused by insufficient aftercare or cleaning: or damage caused by the chemical or electrochemical effects of water.

Under no circumstances shall the application of this guarantee give rise to the complete replacement of the appliance or entitle the consumer to damages.

Braun Household, New Lane, Havant, Hampshire PO9 2NH
www.braunhousehold.co.uk

Thank You for choosing Braun. We are confident that you will get excellent service from this product.

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By registering we may send you from time to time details on exclusive offers, promotions, recipes and inside tips.

FR

À utiliser seulement pour mixer (soupes, sauces, nourriture pour bébé, boissons, smoothies, milkshakes), fouetter (crème, battre des blancs en neige) et hacher (fromages à pâte dure, oignons, herbes, ail, légumes, pain, biscuits, noix).

Exemple de recette «hc»: Pruneaux au miel (en tant que fourrage de pancake ou à tartiner)

40 g de pruneaux

40 g de miel crémeux

10 ml d'eau (aromatisée à la vanille)

- Verser les pruneaux et le miel crémeux dans le bol du hacheur «hc».
- Hachez pendant 4 secondes à vitesse maximale.
- Ajoutez 10 ml d'eau (aromatisée à la vanille).
- Hachez pendant 1 seconde à vitesse maximale.

ES

Utilicelo sólo para mezclar (sopas, salsas, alimentos para bebés, bebidas, batidos, batidos de leche), batir (nata, batir claras de huevo) y picar (queso duro, cebollas, hierbas, ajo, verduras, pan, galletas, frutos secos).

«hc» Ejemplo de receta: Ciruelas pasas con miel (como relleno o para untar en tortitas)

40 g de ciruelas pasas

40 g de miel cremosa

10 ml de agua (sabor vainilla)

- Coloque las ciruelas y la miel cremosa en el recipiente de la picadora «hc».
- Triture durante 4 segundos a máxima velocidad.
- Añada 10 ml de agua (sabor vainilla).
- Triture durante 1 segundo a máxima velocidad.

PT

Utilize apenas para misturar (sopas, pastas, molhos, comida para bebés,

bebidas, smoothies, batidos de leite), bater (natas, bater claras de ovo) e picar (queijo duro, cebola, ervas, alho, legumes, pão, bolachas, frutas de casca rija).

Exemplo de receita para «hc»: Ameixas secas com mel (como recheio ou cobertura de panquecas)

40 g de ameixas secas

40 g de mel cremoso

10 ml de água (com aroma de baunilha)

- Coloque as ameixas secas e o mel cremoso no recipiente picador «hc».
- Pique durante 4 segundos na velocidade máxima.
- Adicione 10 ml de água (com aroma de baunilha).
- Pique durante 1 segundo na velocidade máxima.

IT

Utilizzare solo per miscelare (zuppe, salse, sughi, omogeneizzati, cocktail, frappè, frullati), montare (panna, albumi) e tritare (formaggi a pasta dura, cipolle, erbe, aglio, verdure, pane, cracker, noci).

Esempio di ricetta con «hc»: prugne secche con miele (come farcitura per pancake o da spalmare)

40 g di prugne secche

40 g di miele cremoso

10 ml di acqua (aromatizzata alla vaniglia)

- "Riempire il recipiente tritatutto «hc» con prugne secche e miele cremoso."
- Tritare per 4 secondi a massima velocità.
- Aggiungere 10 ml di acqua (aromatizzata alla vaniglia).