

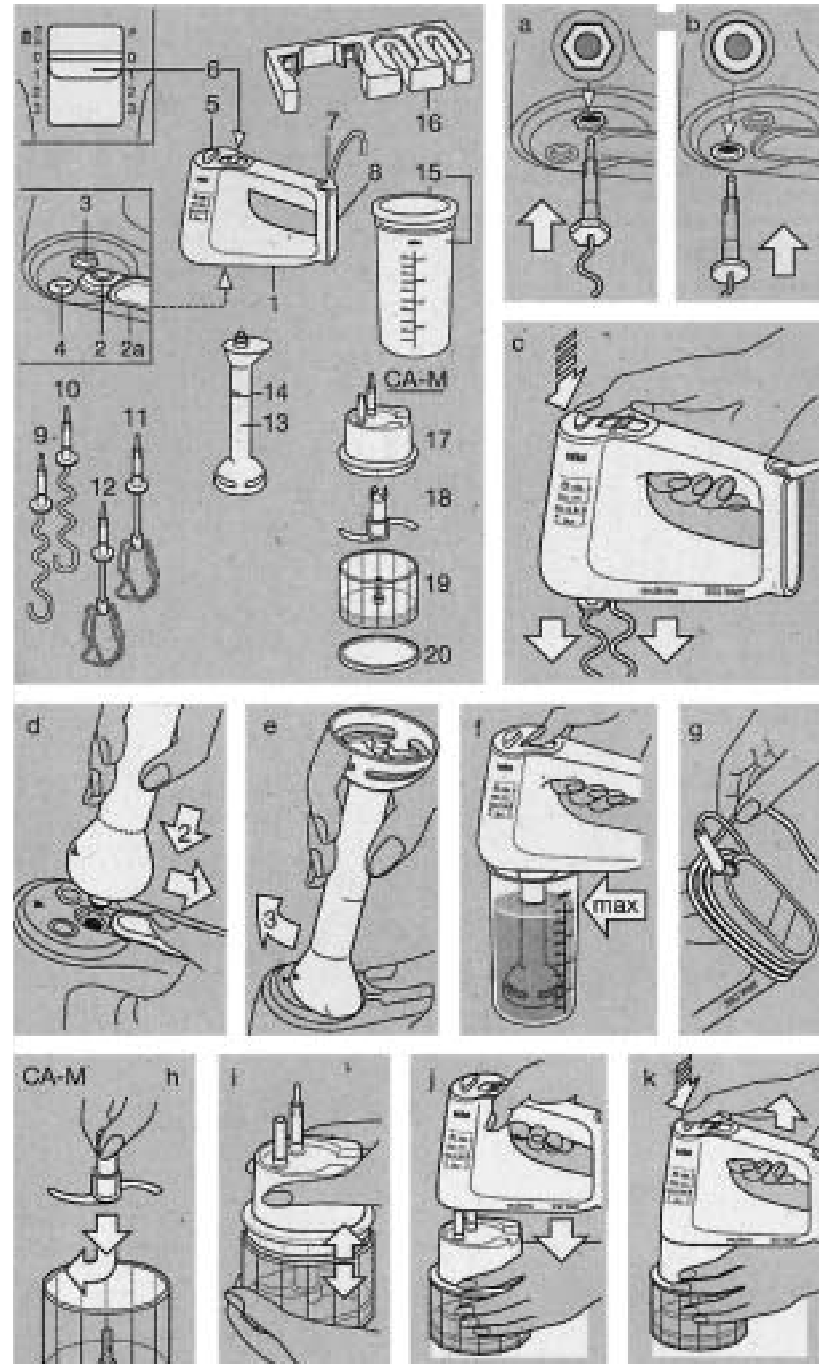
**BRAUN**

**MultiMix M 810 Duo**  
**MultiMix M 820 Trio**  
**MultiMix M 830 Trio**  
**MultiMix M 870 Quattro**  
**MultiMix M 880 Quattro**  
**MultiMix M 880 M Quattro pro**

Type 4642

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	M 810 Duo	M 820 Trio	M 830 Trio	M 870 Quattro	M 880 Quattro	M 880 M Quattro pro
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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.**

- This appliance was constructed to process normal household quantities.
- Please remember to keep your Braun handmixer out of the reach of children.
- Before operating, check whether your voltage corresponds to the voltage printed on the top of the unit.
- Only with the models M 870, 880 and M 880 M:  
The blade inserts are very sharp! Do not reach into or underneath the blades.
- Braun electric appliances meet applicable safety standards.
- This appliance can only be opened by an authorised Braun Service Centre for repairs.
- The cord of this appliance may only be replaced by an authorised Braun Service Centre since special tools are required.
- Faulty, unqualified repair work may cause accidents or injury to the user.

### 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.

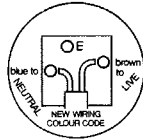
#### IMPORTANT – Fitting a Different Plug:

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.

## Description

### All models:

- ① Motor part
- ② Opening for the handblender attachment ⑬
- ⑳ Cover for the opening ②
- ③ Opening marked with a hexagon
- ④ Opening marked with a circle
- ⑤ Ejection key for the dough hooks ⑨/⑩, the whisks ⑪/⑫ and the chopper attachment CA-M
- ⑥ Switch
- ⑦ Locking flap-up spout for winding up the cord around the motor part (g)
- ⑧ Anti-skid base ring
- ⑨ Dough hook with hexagonal plate
- ⑩ Dough hook with round plate
- ⑪ Whisk with round plate
- ⑫ Whisk with hexagonal plate

### With the models M 820, M 830, M 870, M 880 and M 880 M only:

- ⑬ Handblender attachment
- ⑭ Mark for maximum immersion of the handblender attachment ⑬

### With the models M 830, M 880 and M 880 M only:

- ⑮ Mixing/measuring beaker with air-tight lid (to be used only with the handblender attachment ⑬)

### With the models M 810, M 830, M 880 and M 880 M only:

- ⑯ Wall holder

### With the models M 870, M 880 and M 880 M only:

#### Chopper attachment CA-M ⑰-⑳

- ⑰ Upper part
- ⑱ Blade insert
- ⑲ Chopper bowl with model indentation on the bowl (CA)
- ⑳ Anti-skid double function base/lid

Notice: All models can be extended by the handblender attachment ⑬ and the chopper attachment CA-M ⑰-⑳ and HC-M (without illustration), if these attachments are not standard with your model.

## Specifications

Voltage/wattage: see type plate on the motor part ①.

## Automatic shut-off

If the appliance is overloaded, e. g. if the motor is blocked, the motor part may be automatically switched off.

If this is the case, light vibrations may be observed. The inserts stop rotating or rotate only very slowly. Turn the switch off, so that the motor can cool off. After a cooling off period of at least 10 minutes it can be switched on again.

### Switch ⑥

#### Switch position:

P = «pulse» (speed corresponds to setting «3»)

0 = Off

1 = Low speed

2 = Medium speed

3 = High speed

## Assembling/disassembling

Important: Always set the switch to position «0» and plug the appliance before assembling or disassembling the appliance, in order to avoid accidentally switching on the appliance when inserting the two dough hooks or two whisks. For inserting the dough hooks and whisks correctly, see illustrations (a) and (b). Once inserted, the dough hooks or whisks can only be ejected by pressing the ejection key (c). However, for safety reasons this is only possible when the handmixer is switched off.

## How to use the handmixer

### Dough hooks ⑨/⑩

For kneading yeast dough, pasta dough, pastries, as well as for mixing heavy minced meat doughs.

Generally all speed settings may be used. The speed settings are recommended as follows:

#### Switch position 1:

- Mixing of e. g. nuts and fruits into heavy doughs.

#### Switch position 2:

- Kneading of the dough ball and working in of ingredients.

#### Switch position 3:

- Fast mixing of all ingredients.

### Whisks ⑪/⑫

For mixing cake mixtures, sponges and mashed potatoes.

For whipping cream (minimum 100 ml cream), eggwhites (minimum 1 eggwhite), and creamy ingredients.

Generally all speed settings may be used. The speed settings are recommended as follows:

#### Switch position 1:

- For carefully adding whipped eggwhites or other foamy ingredients.
- Adding flour to foamy substances, without flattening them (e. g. sponges).
- Smoothly adding flour, cacao etc. without blowing them around.
- Mashing of boiled potatoes for mashed potatoes.

#### Switch position 2:

- Initial and final speed when whipping larger quantities of cream.
- Whipping of smaller quantities of cream.
- Adding of liquids to processed goods (little splashing of the liquids, e. g. mashed potatoes).

#### Switch position 3:

- Whipping of cream, eggwhites, sponges and other foamy goods, e. g. desserts.
- Mixing of creamy goods and mixtures.

#### Tips:

- To obtain optimum results when making cake mixtures, etc. all ingredients should have the same temperature. Butter, eggs, etc. should be removed from the refrigerator some time before they are being used.
- Whipped cream has more volume, if the cream is well chilled before being whipped.
- Mashed potatoes will become more creamy, if all ingredients are being used as hot as possible (e. g. potatoes immediately after boiling).

## Handblender attachment

(With the models M 820, M 830, M 870, M 880 and M 880 M)

To insert the handblender attachment ⑬ into the motor part, slide back the cover of the opening for the handblender attachment ⑭ (d) and insert the handblender attachment into the opening ⑮ so that the marking on the handblender attachment aligns with the marking on the motor part (e). Then turn the handblender 90° clockwise (e), until it locks. To remove the handblender attachment, turn it 90° anti-clockwise and pull it off.

**Important:** The handblender attachment may only be immersed to the mark (f).

The handblender attachment blends and mixes fast and easily. Use it to make sauces, soups, mayonnaise, dietary and baby food.

**Important:** The handblender attachment can be operated only in the «pulse» mode (switch position «P» – see section «Switch ⑥»). When the handblender attachment is inserted into the motor part, the switch positions 1, 2 and 3 do not function for safety reasons.

The handblender attachment can be used in the practical mixing/measuring beaker, but you can operate the Braun handblender attachment 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 and allow to cool to protect your handblender attachment from overheating. Never use your handblender attachment in very hot or boiling ingredients. To avoid splashing, insert the handblender attachment into the vessel first, and then switch the appliance on.

Keep the switch pressed down as long as you operate your handblender attachment. Turn appliance off first by releasing the switch when you are finished.

**Important:** The mixing/measuring beaker may be used only with the handblender attachment for processing smaller quantities. It should not be used with a whisk. Do not place the mixing/measuring beaker into a microwave oven.

## Chopper attachment

(With the models M 870, M 880 and M 880 M only)

Maximum capacity: 250 g of meat

### Assembling and operating

- Pull off the plastic blade cover from the blade insert.

**Caution: Blades are sharp!**  
Always hold by the upper plastic part.

- Place the double function base/lid on the bottom of the chopper bowl.
- Place the blade insert on the centre pin of the chopper bowl (h).
- Place the food into the chopper bowl.
- Set the upper part on the chopper bowl (i).
- Safety look: The chopper will not work if the upper part is not fitted properly.
- Connect the chopper attachment with the motor part by inserting the two pins on the upper part into the two corresponding openings on the bottom of the motor part, until the upper part locks into place (j).
- Use the «pulse» mode (switch position «P») for brief and fast processing whereas the switch position «3» should be used for fine grating. Always hold the motor part with your hand and do not allow the appliance to operate unsupervised.

### Food preparation and chopping


- Do not chop ice cubes or extremely hard food, such as nutmeg, chocolate and coffee beans.
- When chopping meat, ensure that all bones, tendons and gristles are removed.
- Besides meat, the chopper attachment can also be used, e. g. for cheese, onions, parsley, dried fruits, tomatoes, carrots, apples 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 air-tight cover for the chopper bowl.

### Processing guide for the chopper attachment CA-M

Food	Quantity	Preparation	Approx. time
Beef (lean)	250 g	approx. 2 cm cubes	15 sec.
Pork (lean)	250 g	approx. 2 cm cubes	15 - 20 sec.
Cheese	100 g	approx. 2 cm cubes	40 - 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; they also depend on the quality of the food to be processed and the degree of fineness you want.

#### Disassembling

- Switch the motor part off (switch position «0») before you start disassembling. To remove the motor part from the upper part, keep the ejection key pressed, hold the upper part of the chopper attachment with one hand and lift the motor part off (k).
- Before you remove the processed food from the chopper bowl, first remove the blade insert. Caution! The blade  is very sharp. Hold by the upper plastic part only. For safety reasons, the blade insert cannot be removed in every position. If necessary, turn the upper plastic part slightly to and fro until the blade insert can be removed.

#### Cleaning

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

#### Handmixer:

Always unplug the appliance before cleaning. The dough hooks and the whisks can be cleaned in the dishwasher. The motor part should be cleaned with a damp cloth only. Do not immerse the motor part in water or hold it under running water.


#### Handblender attachment

Caution! The blade is very sharp. The handblender attachment can be cleaned by holding it under running water. It may be necessary to clean it with soap/ mild detergents and water to remove residues from oily foods. Do not use any sharp or pointed objects to remove residues under the blade. The mixing/measuring beaker can be cleaned in the dishwasher.

#### Chopper attachment

Caution when handling the blade insert. Always hold it by the upper plastic part. The blade insert, the chopper bowl and the anti-skid double function base/lid may be cleaned in the dishwasher. Do not immerse the upper part in water! Rinse only the inside of the upper part under running water, but keep water from entering the outside of the upper part where the motor part is to be attached.

Subject to change without notice.

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

#### 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 (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.

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