

BRAUN®

FX3030 FOOD PROCESSOR



Owner's Manual

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

1. READ ALL INSTRUCTIONS BEFORE USE.
2. The blades are very sharp! To avoid injuries, please handle blades with utmost care.
3. Always switch off and unplug the appliance when it is left unattended and before assembling, disassembling, cleaning and storing.
4. Close supervision is necessary when any appliance is used by or near children.
5. The use of accessory attachments not recommended by manufacturer may result in fire, electric shock or injury to persons.
6. Always operate the appliance on a smooth, even and stable surface.
7. Do not use appliance for anything other than intended use.
8. Never disassemble, repair, or modify the unit by yourself. Contact customer service for repairs.
9. Always use a single outlet with a power rating that matches the rated power. Be sure the plug is inserted correctly to prevent damage to the power cord. Unplug the unit when not in use. Do not unplug the power cord with wet hands.
10. Do not lift, shake, or tilt the unit while in use. Do not lift the unit by the lid.
11. Close the lid securely. Do not force the lid closed.
12. Do not tilt or knock over the unit.
13. Keep unit and power cord away from children. Do not allow power cord to hang off of counter.
14. The blades are very sharp! Take hold of the blades by the knob only. After use, always first remove the blade from the bowl before removing the processed food.
15. Do not use any part in the microwave.
16. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.

SAVE THESE INSTRUCTIONS

The Braun food processor FX 3030 with the 2-bowl system meets highest demands for kneading, mixing, blending, chopping, slicing, shredding and grating, both simply and quickly.

To obtain best results, two different working bowls are available: a large food processor bowl 7 and a small chopper bowl 10.

Thus, for chopping, puréeing or mixing you can choose between the large and the small working bowl. Moreover, you can use the small bowl to prepare the food which then can be further processed in the large bowl (e.g. to chop nuts for a nut cake dough). **Only one bowl can be operated at a time.**

PARTS DESCRIPTION

See diagram on the following pages

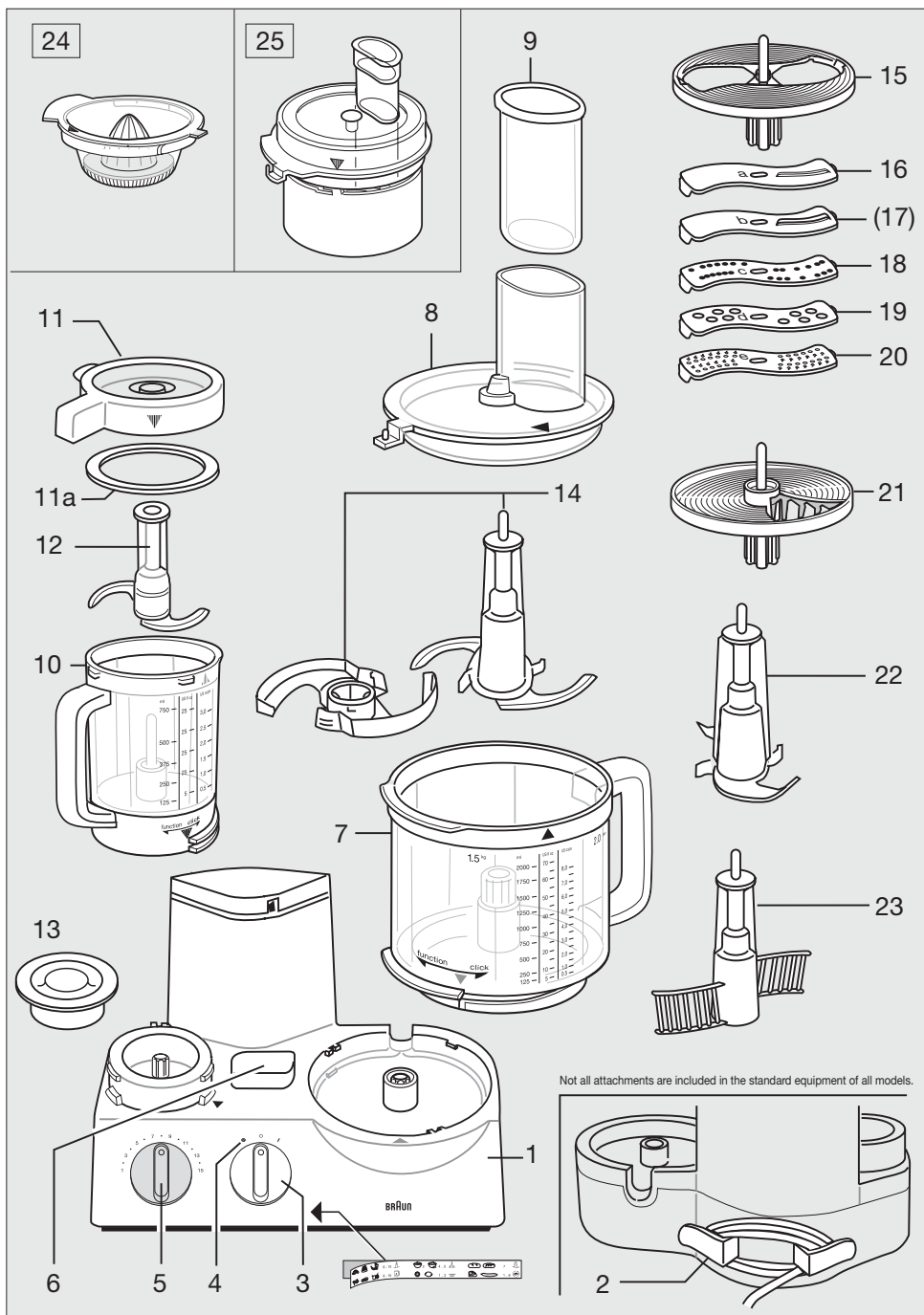
1. Motor block
2. Cord storage
3. Motor switch (on = «I», off = «O»)
4. Pulse mode «P»
5. Variable speed regulator (1-15)
6. Safety lock (avoids simultaneous operation of both working bowls)
7. Food processor bowl (2 l capacity)
8. Lid for food processor bowl
9. Pusher for lid
10. Chopper/mixer bowl for small quantities (0.75 l capacity)
11. Lid for chopper bowl
- 11a. Seal ring for lid
12. Blade for chopper bowl
13. Protective cover for motor drive when bowl has been taken off
14. Blade for food processor bowl with protective cover
15. Insert carrier
16. Fine slicing insert – a
17. Coarse slicing insert – b
18. Fine shredding insert – c
19. Coarse shredding insert – d
20. Grating insert – e
21. French-fries system
22. Kneading hook
23. Whipping attachment
24. Citrus press
25. Juice extractor/fine grating

Juice extractor/fine grating attachment

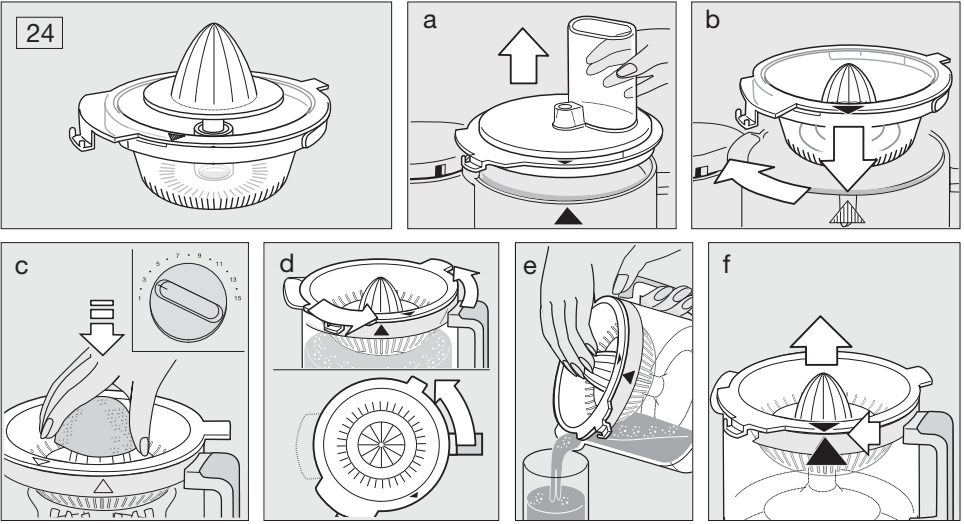
1. Juicer drum
2. Fine grating disc
3. Strainer basket
4. Cover
5. Filling tube
6. Pusher

WASH ALL PARTS BEFORE FIRST USE
Refer to "Cleaning" section on page 18

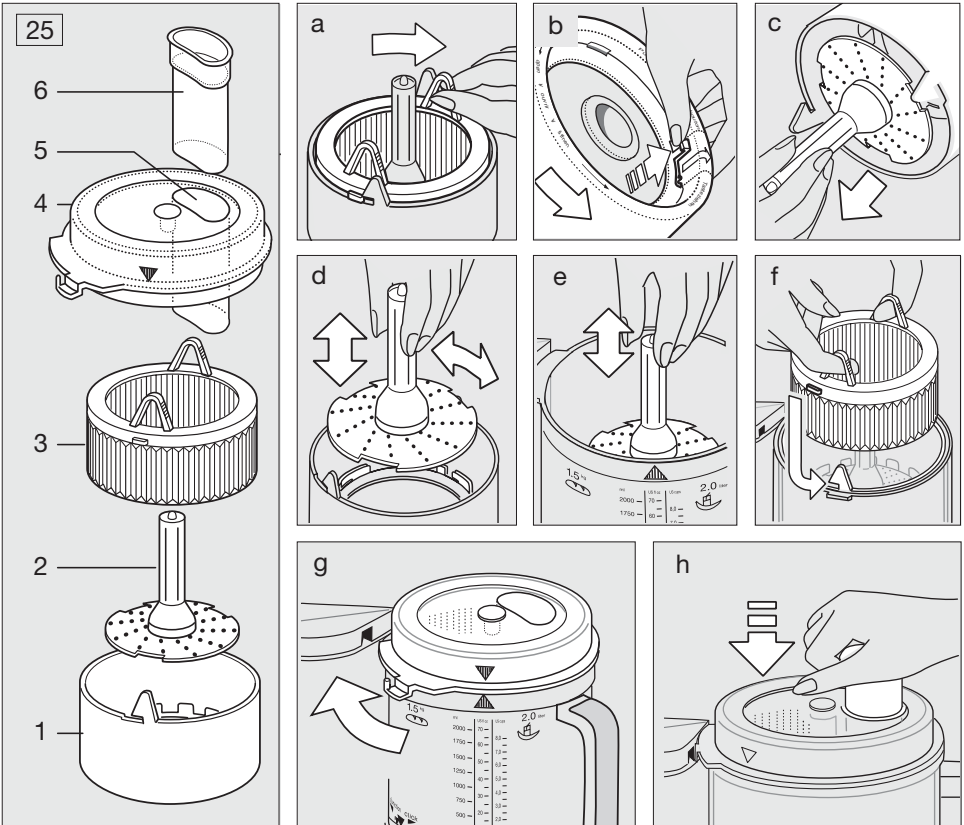
PARTS & ATTACHMENTS



Citrus Press



Juice extractor / Fine grating attachment



IMPORTANT NOTES

Overload Protection:

In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch 3 back to «O» and wait approx. 15 minutes to allow the motor to cool off before switching on the appliance again.

Pulse Mode **P**

The pulse 4 mode is for example useful for the following applications:

- Chopping delicate and soft food, e.g., eggs, onions or parsley.
- Carefully folding flour into dough or batter to maintain the creaminess.
- Adding whipped eggs or cream to more solid food.

The pulse mode is activated by turning the motor switch to the left. The switch does not catch at this setting. Hold the switch in pulse position or turn it to pulse position repeatedly.

Before activating the pulse mode, set the desired speed with the speed regulator 5. When releasing the pulse mode, the appliance is switched off.

Recommended Speed Ranges for Individual Attachments

Set the speed range by means of the variable speed regulator 5. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed right from the beginning.

ATTACHMENTS	SPEED RANGE
Kneading Hook	7
Blade and Whipping Attachment:	6-15
-Egg Whites	4-5
-Cream	2
Slicing, Grating, and Shredding Inserts	1-8
French-Fry System	1-2

Please also refer to product printing

Working With Second Bowl System

1. Only one working bowl can be operated at a time.
2. The working bowl which is not used must be in the upper position or additionally, can be turned in the «click» direction where it is locked in place. When the arrow markings are aligned, the bowl can be taken off.
3. For safety reasons, always put the protective cover onto the free drive shaft after a bowl has been taken off.

Double safety feature

The appliance can only be switched on when the desired working bowl with lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. As in this case the motor switch 3 is still on «I», turn it back to «O» to avoid switching on the motor accidentally.

ATTACHING THE WORKING BOWLS

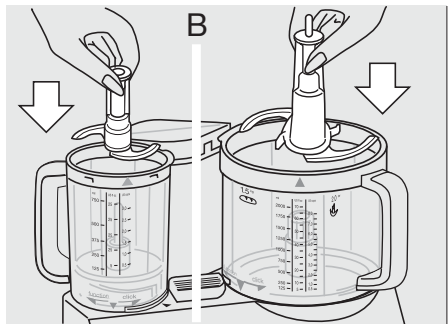
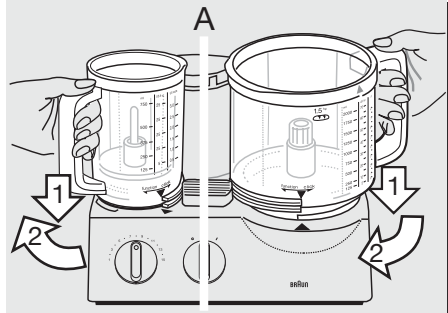
The food processor bowl is operated on the large drive place of the motor block

The chopper bowl is operated on the small drive place. With the motor switched off, place the respective bowl onto its drive place matching the arrow on the bowl with the arrow on the motor block (See fig A).

Then turn the bowl in the «function» direction until the lower fixed stop is reached. The bowl on the other drive place must be in the lifted position. If the other drive place is free, put on the protective cover m.

Put the attachment needed (see instructions for each of the attachments) onto the drive shaft of the bowl and push it down as far as it will go (see fig B).

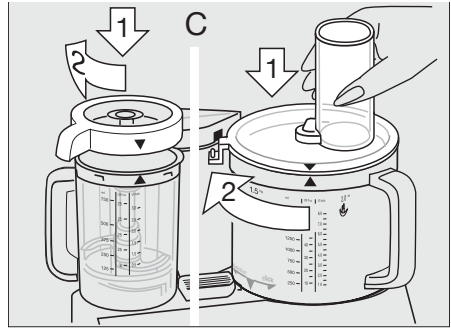
NOTE: When using the food processor bowl, always insert the required attachments before adding ingredients.



When inserting the blade onto the chopper bowl 10, push it down until it audibly snaps in place.

3. Put the lid onto the bowl matching the arrow on the lid with the arrow on the bowl (see fig C).

Then turn the lid clockwise guiding its nose into the safety lock opening of the motor block 1 until it audibly snaps in place.



Note: When attaching the lid of the chopper bowl 10, it must be provided with the seal ring 11a.

REMOVING THE WORKING BOWLS

1. Switch off the appliance.
2. Turn the lid anti-clockwise and lift it off. Then turn the bowl in the «click» direction until the arrow on the bowl matches the arrow on the motor block and lift off the bowl.
3. When removing the blade from a bowl, take hold of it by the knob and pull it off. **Caution: The blades are very sharp!**
4. The blade comes with a protective cover. If not in use, store the blade on the protective cover.

Note: If you continue turning the food processor bowl in the «click» direction as far as it will go, beyond the stop position, you can lock the food processor bowl on the motor part. In this position, however, you cannot switch on the motor.

KNEADING

For kneading you can use the kneading hook or the blade. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta and pastries.

Yeast dough (bread/cake)

Max. 500 g flour plus other ingredients

Speed 7, 1 ½ minutes

1. Pour the flour into the food processor bowl, then add the other ingredients – except liquids.
2. Put on the lid and lock in place.
3. Then choose speed 7 and switch the appliance on.
4. Add liquids by pouring them through the filling tube of the lid while the motor is running.

NOTE: When kneading with the blade, do not add ingredients like raisins, candied peel, almonds, etc. which are not supposed to be cut. These have to be added manually after having taken the kneaded dough out of the food processor bowl.

Pasta dough

Max. 500 g flour plus other ingredients

Speed 7, 1 ½ minutes

1. Pour the flour into the food processor bowl, then add the other ingredients – except liquids.
2. Pour the required amount of liquid through the filling tube in the lid when the motor is running.
3. Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed eventually.

Pastries

Max. 500 g flour plus other ingredients

Speed 7, approx. 1 minute

1. Pour flour into the food processor bowl, then add the other ingredients. For best results, the butter used must not be too hard, nor too soft.
2. Put on the lid and lock in place. Choose speed and switch on the appliance.

NOTE: Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

MIXING

Max. 500 g flour plus other ingredients

For mixing cake dough or sponges use the blade n.

NOTE: The kneading hook v is not suitable for mixing cake doughs or sponges.

Cake Mixture

2 Methods

Speed/Time

1. Cream butter with sugar and eggs pour in milk and carefully fold in flour with pulse mode.
2. Pour all ingredients except liquids into the food processor bowl.
3. Add required liquids through the filling tube of the lid while the motor is running. Finally add ingredients like raisins manually.

6 / ca. 1 min
6 / ca. 15 secs
15 / ca. 10-15 x «P»
15 / ca. 1 min

Sponge

1. Cream eggs and water (if required) and sugar
2. fold in flour with pulse mode
3. add cocoa powder

Speed/Time

15 / ca. 2 mins
15 / ca. 4 mins
8 / 5 x «P»
8 / 3 x «P»

BLENDING

Use the blade n for blending soups, shakes, etc.

Maximum capacity 2 l

Speed 10

(otherwise the bowl may overflow)

Milk Shakes

1. Pour coarsely chopped fruit into the food processor bowl.
2. Put on the lid and lock in place. With speed 15, blend fruit first
3. Add liquid at speed 10 and finish blending.

NOTE: When blending milk, it will froth. Use smaller Quantities.

CHOPPING

Chopping in the food processor bowl with the blade 14

Note: For processing larger quantities, use the food processor bowl 7 with blade 14. For processing smaller quantities, we recommend to use the chopper bowl 10 with blade 12.

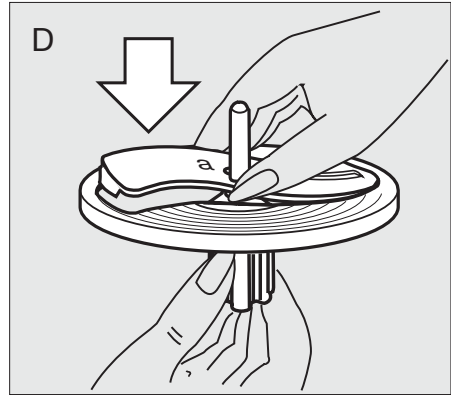
PROCESSING EXAMPLES

The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

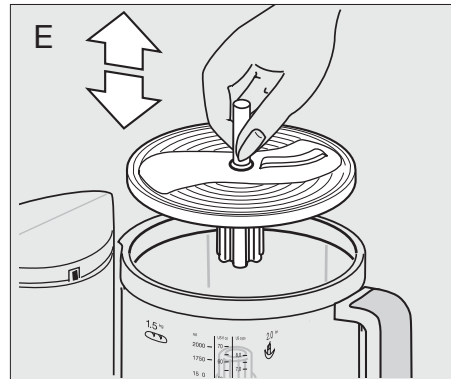
Product	Max. Amount	Preparation	Speed	Mode	Time/Pulses
Hard Bread Rolls	4	quartered	15	I	45 sec.
Ice Cubes	28	whole	15	I	1 min (snow)
Apples	700 g	quartered	8	I	15 sec.
Chocolate Cool	400 g	broken	15	I	coarse: 15 sec. fine: 30 sec.
Eggs	8	whole	6	P	8x
Cheese (Soft)	400 g	3 cm cubes	15	I	20 sec.
Cheese (Hard)	700 g	3 cm cubes	15	I	60-70 sec.
Meat	700 g	1 in cubes	15	I	40 sec.
Carrots	700 g	1 in pieces	15	I	10 sec.
Onions	700 g	quartered	15	P	10-13 x

SLICING, SHREDDING, GRATING

1. Place the insert you want to use into the insert carrier 15 as shown in (see fig D) and snap into position. In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.

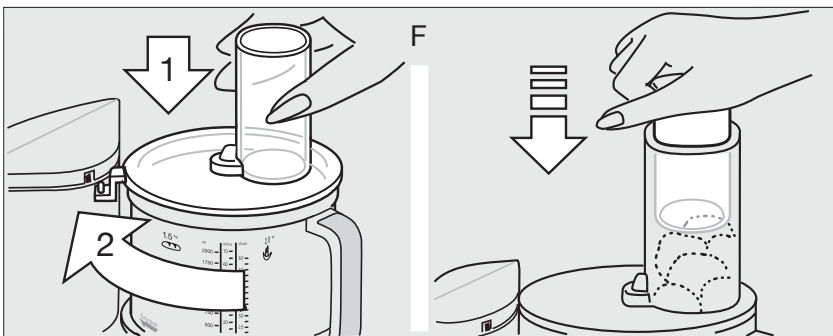


2. Put the assembled slicer/shredder onto the drive shaft of the food processor bowl (see fig E).



3. Put on the lid and lock in place. Set the speed and fill the food to be processed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.

4. Never reach into the filling tube when the motor is running. Always use the pusher 9 (see fig F). *NOTE: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the food processor bowl.*



INSERTS

Fine slicing insert – a 16

Speed 1 - 2

Processing examples: cucumbers, cabbage, raw potatoes, carrots, onions, radishes.

Coarse slicing insert – b 17

Speed 1 - 2

Processing examples: cucumbers, kohlrabi, raw potatoes, onions, bananas, tomatoes, mushrooms, celery.

Fine shredding insert – c 18

Speed 3 - 6

Processing examples: cheese (soft to medium), cucumbers, carrots, raw potatoes, apples.

Coarse shredding insert – d 19

Speed 3 - 6

Processing examples: cheese (soft to medium), cucumbers, kohlrabi, beet-root, carrots, raw potatoes, apples, cabbage.

Grating insert – e 20

Speed 8 - 15

Processing examples: raw potatoes (e.g. for potato pancakes), horseradish, parmigiano cheese (hard).

French-fries system 21

Speed 1-2

Place the French-fries system onto the drive shaft.

Put on the lid and lock in place. For best results, place 3 - 4 potatoes (depending on size) in the filling tube of the lid while the motor is switched off. Set speed to 1 - 2 and switch on the appliance. Before filling in a new load, switch the motor off. Use the pusher to apply slight pressure when pushing the potatoes into the filling tube.

WHIPPING WITH THE WHIPPING ATTACHMENT

NOTE: Before whipping sterilized cream, keep the cream cool for several hours (at 39 °F approx.).

Whipping sponges

Max. 280-300 g flour plus ingredients

Cream eggs and water (if required)

add sugar

fold in flour

Speed/Time

5/ ca. 2 min

5/ ca. 2 min

1/ ca. 30 sec

Whipping egg-whites

Min.: 2 egg-whites

Max.: 6 egg-whites

4-5/ ca. 4 min

4-5/ ca. 6 min

Whipping cream

Min.: 0.15-0.2 l

Max.: 0.4 l

2/ ca. 1-2 min

2/ ca. 3.5-4 min

USING THE CHOPPER BOWL

The blade 12 can be used for chopping, blending, puréeing and mixing smaller quantities. The chopper bowl is perfectly suited for preparing mousse, pastes or dips.

Maximum capacity: 750 ml liquid.

Caution: The blade 1 is extremely sharp.

Important: The maximum processing time in the chopper bowl is 1 minute.

Liquids can be processed longer.

Chocolate, hard spices and coffee beans may not be chopped.

1. With the motor switched off, insert the blade 12 in the chopper bowl 10, then place all ingredients into the chopper bowl.
2. Liquids can be poured through the opening in the lid 11 when the motor is running.
3. Put the lid 11 with the seal ring 11a onto the chopper bowl and close it as described earlier. After use, always remove the blade from the chopper bowl first and then empty the processed food. When blending milk, please note that it will froth. Use smaller quantities.

The processing times are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.

Chopping

Product	Max. Amount	Preparation	Speed	Mode	Time/Pulses
Carrots	150 g	in pieces	6	P	7x
Onions	100 g/ 1 ^{1/2} onion	quartered	6	P	6-8x
Parsley	30g/1/2 bunch	without stems	15	I	5-10 sec.
Garlic	1 clove	whole	15	I	5 sec.
Meat (lean)	250 g	quartered	15	I	15 sec.

Blending

Product	Preparation	Speed	Mode	Time/Pulses
Mixed Drinks	Chop fruit before processing. Add milk.	15	I	approx. 30 sec.
Baby Food (e.g. Fruit & vegetables)	Chopped	15	P I	10x 10 sec.
Mayonnaise	Blend 1 egg, seasoning, mustard, and vinegar. Slowly pour in oil through lid opening.	15	I	30-45 sec.
Tartar	Blend 1 egg, seasoning, mustard, and vinegar. Slowly pour in oil through lid opening. Add quartered egg and vinegar.	15	I	30-45 sec.
		6	P	3-5x
Avocado	Chop 1 clove garlic, add 2 ripe avocados (quartered, w/o pit), 1 Tbsp lemon juice, 1 Tbsp olive oil, 150 ml yogurt, 1/2 tsp sugar, salt, pepper	15	I	15 sec.
		15	I	ca. 45 sec.

Mixing smaller dough quantities		Speed	Mode	Time/Pulses
The chopper bowl is only suitable for processing the following dough type; the recipe reflects maximum quantities:				
Pancake mixture 240 g flour 375 ml milk 2 eggs salt	Mix the flour, eggs, salt and half of the milk, add rest of the milk while the motor is running.	6	I	45-60 sec.
Whipping cream 200 ml cream		6	I	30 secs.

JUICE EXTRACTOR/FINE GRATING ATTACHMENT

After unpacking the appliance, please disassemble it and clean all parts. To disassemble the appliance proceed as follows: (*Refer to pages 8,9,13 for diagrams*)

Disassembly

1. Unlock the strainer basket 3 by turning it clockwise and wash all parts by hand.
2. Pull the key in the bottom of the juicer drum 1 as far as it will go.
3. Turn the juicer drum 1 anti-clockwise with the key in the bottom of the juicer drum pulled – until the fine grating disc 2 is unlocked.
4. Then pull the fine grating disc 2 by its shaft out of the juicer drum 1.

Assembly

Attach the food processor bowl (without the blade) to the motor block and lock it in place.

Grating:

Use the fine grating disc 2 only

Juice Extracting:

1. Insert the fine grating disc 2 into the juicer drum 1 so that the cut-out sections in the rim of the fine grating disc slide over the holding studs in the juicer drum.
2. Push the fine grating disc 2 by its shaft slightly down and turn it clock-wise until it clicks in.
3. Check by trying to turn the shaft of the fine grating disc 2 whether the grating disc is properly locked. If it is, the shaft cannot be turned.
4. Insert the strainer basket 3 into the juicer drum 1, and ensure that both tabs fit into the notches of the drum.

5. For juice extracting set the assembled juice extractor on the food processor bowl drive shaft.
6. If you want to grate, set the fine grating disc 2 only on the drive shaft of the food processor bowl. Place the cover 4 on the food processor bowl so that the arrow on the cover matches the arrow on the food processor bowl. Then turn the cover clockwise until the nozzle on the cover is in the safety lock on the motor block and audibly snaps into place. To remove, turn the cover anti-clockwise.

Extracting Juice

Maximum capacity: 500 g or when the pulp space is full. You can extract juice from fruits, as well as from vegetables.

Preparing fruits or vegetables

First wash or peel the food. Fruits with pits should always have the pits removed first. Citrus fruits, as well as fruits with skin and vegetables (e.g. red beets and Kiwi-fruits) should be thoroughly peeled. Seed fruits (e.g. apples) can be processed with peels and cores.

Speed selection

Select the setting 7–8.

Extracting

Turn on the motor. Fill the prepared fruits or vegetables into the filling tube 5 and push it down with the pusher 6.

Caution: Always use the pusher. Never reach into the filling tube while the motor is running! Do not overload the appliance.

Disassembling:

Turn off the motor. Turn the cover 4 anti-clockwise and remove it from the food processor bowl. Remove all parts from the food processor bowl. If the fruit pulp is very dense, pull the disengaged strainer basket 3 out of the juicer drum 1 by using the pull rings.

Grating

The fine grating device is designed for very fine grating of food such as hard cheese (e.g. Italian parmigiano cheese or Swiss sprintz cheese), horse-radish (e.g. for horse-radish cream), apples and carrots (e.g. for baby food).

Important: The fine grating disc is not suited for grating chocolate.

Preparing the food for grating

Fruits and vegetables should be washed first or peeled. Seeds and cores should be removed. Cut off the crust from cheese. The food should be cut small enough to fit into the filling tube.

Speed selection

Select the setting 7–15.

Note: Hard food should be grated at higher speeds.

Grating

Turn on the motor.

Fill the prepared food into the filling tube 5 and push it down with the pusher 6.

Caution: Always use the pusher. Never reach into the filling tube while the motor is running!

Disassembling

Turn off the motor. Turn the cover 4 anti-clock wise and remove it from the food processor bowl. Then remove the fine grating disc 2 from the food processor bowl.

CLEANING

Always switch off the motor and unplug the appliance. Clean the blades and the inserts very carefully – they are very sharp!

1. Clean the motor block 1 with a damp cloth only.
2. All parts can be cleaned in the dish-washer. If necessary, clean all parts thoroughly with a spatula or a brush before rinsing them.
3. Color-intensive food (e.g. carrots) may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.
4. For cleaning the lid, first remove the seal ring 11a. Put the seal ring back in place after cleaning. You can use the seal ring from both sides.
5. Do not use sharp objects for cleaning purposes.

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