

KitchenAid™

BLENDER

INSTRUCTIONS

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INSTRUÇÕES

블렌더

사용 설명서

搅拌机

说明书



W10391621A

FOR THE WAY IT'S MADE.™

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NOTE: DUE TO THE UNIQUE CONTAINER AND BLADE DESIGN, READ THESE INSTRUCTIONS BEFORE USING YOUR NEW KITCHENAID® BLENDER TO ACHIEVE MAXIMUM PERFORMANCE RESULTS.

Blender Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Electrical Requirements

Volts: 220-240 Volts AC only
Hertz: 50/60 Hz

NOTE: Your Blender has a grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

⚠️ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

ENGLISH

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Blender in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.
9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.
10. Blades are sharp. Handle carefully.
11. Always operate Blender with cover in place.
12. The use of attachments, including canning jars, not recommended by KitchenAid® may cause a risk of injury to persons.
13. When blending hot liquids, remove center of two-piece cover.
14. This product is designed for household use only.
15. To reduce risk of injury, never put locking collar and blade assembly on the base without having the pitcher properly attached.
16. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
17. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

Blender Features



* Depending on model.

Blender Features



Stay-Put Lid with Clear, 60 mL Ingredient Cap

Easy clean, Glass* Pitcher Design

Patented Stainless Steel Blade

Locking Collar and Blade Assembly

Speed Selection Buttons

Sealed Membrane Control Panel

Die-Cast Metal Base

Durable Steel-Reinforced Couplers

* Depending on model.

Blender Features

This Blender was built and tested to KitchenAid quality standards for optimum performance and long, trouble-free life.

Robust Motor

Rugged 0.9-horsepower motor supplies the power for superb performance with all blending tasks – from pureeing sauces to making chunky salsas, or uniformly crushing a pitcher of ice or frozen fruit within seconds for silky smoothies.

Plastic Pitcher*



One-piece 1.75 L capacity clear, plastic pitcher is shatter resistant, scratch resistant, and stain resistant. Pitcher handle features soft inner-grip for firm,

comfortable, no-slip control.

Glass Pitcher*



Glass Pitcher resists scratches, stains, and odors. Pitcher is removable from locking collar for easy cleaning, and withstands a range of extreme

temperatures. Easy pour spout provides smooth drip-free pouring.

Stay-Put Lid with Clear, 60 mL Ingredient Cap

Provides a strong seal. The flexible lid will maintain its tight seal throughout the life of the Blender. The lid includes a removable 60 mL cap for convenience in measuring and adding ingredients.

Patented Stainless Steel Blade

Sharp oversized blade tines are positioned on four different planes for fast, thorough, and consistent blending.








Locking Collar and Blade Assembly*

Durable, one-piece blade design is built into the locking collar for easy handling and cleaning. Dishwasher-safe assembly keeps the blades from rotating until the pitcher is properly attached to the collar and put on the Blender base.

Durable Steel-Reinforced Couplers

Commercial-quality couplers with 12 interlocking teeth provide direct transfer of motor power to the blade. Pitcher coupler is coated for quiet operation.

Speed Selection Buttons

Create frozen drinks and puree sauces or soups in seconds. Blend with confidence, control, and consistency at all speed settings: STIR , CHOP , MIX , PUREE , and LIQUEFY . The PULSE MODE  works with all five speeds. The CRUSH ICE  mode is designed specifically for crushing ice and will automatically pulse at staggered intervals for optimal results.

Constant Speed Motor Control

Exclusive Constant Speed Motor Control automatically works to keep speed constant – even through density changes when ingredients are added. This advanced KitchenAid design maintains an optimal blending speed for each culinary task and control-pad setting.

Motor Control Feature

The Blender motor starts at a slower speed to pull food into the blade then quickly increases to selected speed setting. This design feature reduces start-up kick and allows hands-free operation.

Die-Cast Metal Base

Heavy, die-cast metal base ensures stable, quiet operation when blending a full pitcher of ingredients. Four rubber feet on wide, solid base provide a no-slip, non-marring grip. Smooth and rounded, the base is easy to clean and features tidy cord storage underneath.

Sealed Membrane Control Panel

Wipes clean in an instant. Smooth control pad has no crevices or cracks to trap ingredients.

* Depending on model.

Preparing the Blender for Use

Before First Use

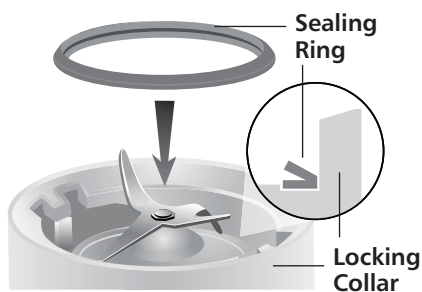
Before using your Blender for the first time, wipe Blender base with a warm sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, lid, locking collar and blade assembly, sealing ring and ingredient cup in warm, sudsy water (see "Care and Cleaning"). Rinse parts and wipe dry.

Blender Assembly - Glass Pitcher (on some models)

1. Put locking collar with blade assembly pointing up on a sturdy surface.



2. Put sealing ring, flat side down, around the blades and into the groove within the locking collar.



3. Align the pitcher tabs with the slots of the locking collar.



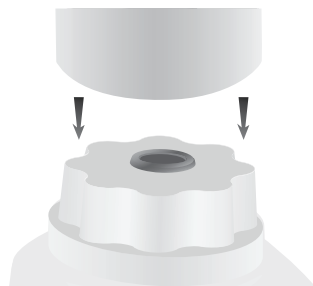
4. Press down and rotate pitcher clockwise, approximately 1/4 turn until two clicks are heard.



5. Align the pitcher tabs with the slots of the locking collar.



6. Put pitcher assembly onto the Blender base.



Preparing the Blender for Use

NOTE: When properly positioned, pitcher assembly will rest completely on Blender base. If not, repeat steps 3 and 4.



- Put lid on pitcher.
- Plug power cord into a grounded outlet. Blender is now ready for operation.
- Before removing the pitcher assembly from the base, always press "O" and unplug the power cord.

Blender Assembly - Plastic Pitcher (on some models)

- Adjust the length of the power cord to suit your needs.



- Place the Plastic pitcher on the blender base.
- Plug into a grounded outlet. Blender is now ready for operation.
- Before removing the pitcher from the base after use, always press O (Off) and unplug the power cord. If using the Pulse Mode, make sure the blinking red light is off (by pressing O (Off)) then unplug. Lift the pitcher in a straight, upward motion off of the blender base.

! WARNING



Electrical Shock Hazard
Plug into a grounded outlet.
Do not use an adapter.
Do not use an extension cord.
Failure to follow these instructions can result in death, fire, or electrical shock.








Using the Blender

Before Use

NOTE: While the Blender is on or the PULSE mode indicator light is blinking:

- Do not interfere with blade movement.
- Do not remove pitcher lid.

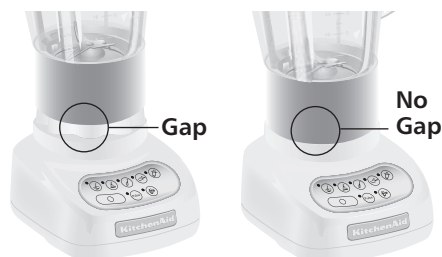
Operating the Blender

The KitchenAid™ Blender has five speeds: STIR , CHOP , MIX , PUREE , and LIQUEFY . In addition, it also features CRUSH ICE  and PULSE  mode.



1. With convenient one-step operation, this unit will operate only when a speed selection button is pressed.
2. Before operating the Blender, make sure the pitcher is properly secured in the locking collar and assembly is positioned on the Blender base.

NOTE: If a gap exists between the locking collar and the base, the pitcher might not be locked into the locking collar (glass pitcher models only) or the assembly is not positioned properly on the Blender base. See "Blender Assembly" for further instructions.



3. Put ingredients in pitcher and firmly attach lid.



4. Press the desired speed button for continuous operation at that speed. The green indicator light by the selected speed will stay lit. You may change settings without stopping the unit by pressing a new speed button.

IMPORTANT: If blending hot foods or liquids, remove the center ingredient cap. Operate only on STIR speed.

5. To turn off the Blender, press O (Off). The O (Off) button will stop any speed and deactivate the Blender at the same time.
6. Before removing the pitcher assembly, unplug the power cord.

CRUSH ICE

Your KitchenAid™ Blender offers a CRUSH ICE feature. When selected, the Blender will automatically pulse at staggered intervals at the optimal speed for crushing ice or other ingredients.

1. Before operating the Blender, make sure the pitcher assembly is properly positioned on the Blender base.

NOTE: If a gap exists between the locking collar and the base, the pitcher might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See "Blender Assembly" for further instructions.


2. Put ingredients into the pitcher and firmly attach lid.
3. Press CRUSH ICE. The indicator light will stay lit. The Blender will automatically pulse at staggered intervals.



4. To turn off the CRUSH ICE feature, press "O". The Blender is now ready for continuous operation.
5. Before removing the pitcher assembly, unplug the power cord.

Using the Blender



PULSE Mode

Your KitchenAid® Blender offers Pulse  Mode, which allows a “Pulse-at-any-Speed” feature.




NOTE: PULSE  mode will not work with the CRUSH ICE  feature.

1. Before operating the Blender, make sure the pitcher is properly in place on the Blender base.


NOTE: If a gap exists between the locking collar and the base, the pitcher might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See “Blender Assembly” for further instructions.

2. Put ingredients into pitcher, and firmly attach lid.
3. Press PULSE . The indicator light above the button will blink to indicate that all five speeds are in the PULSE  mode.



4. Select a speed button. Press and hold for the desired length of time. Both the speed button and PULSE  mode indicators will stay lit when pulsing at the selected speed. When button is released, the blending will stop, but the Blender will remain in PULSE  mode and the PULSE  mode indicator will return to blinking. To pulse again or at another speed, simply press and hold the button of the desired speed.







5. To turn off the PULSE  mode feature, press O (Off). The Blender is now ready for continuous operation.
6. Before removing the pitcher, press O (Off) to deactivate the Blender, and unplug the power cord.

Ingredient Cap

The 60 ml ingredient cap can be used to measure and add ingredients.





Remove cap and add ingredients at STIR , CHOP  or MIX , speeds. When operating at higher speeds, with a full pitcher or with hot contents, stop the Blender and then add ingredients.

IMPORTANT: If blending hot foods or liquids, remove the center ingredient cap. Operate only on STIR  speed.


Motor Control Feature

The Motor Control feature automatically starts the Blender at a lower speed to draw ingredients into the blades, then quickly increases to the selected speed for optimal performance.

NOTE: The Motor Control feature only works when a speed is selected from the “O” mode and does not work with the PULSE  mode or CRUSH ICE  features.

Speed Control Guide

Item	Speed	Item	Speed
Blended ice drink	Liquefy	Ice milk-based drink	Liquefy
Cheesecake.	Liquefy	Meat salad for sandwich filling.	Pulse on Chop
Chopped fruits	Pulse on Stir	Mousse.	Liquefy
Chopped vegetables	Pulse on Stir	Oatmeal	Puree
Cream cheese-based spread	Stir	Pancake batter	Mix
Cream soup	Stir	Pesto.	Chop
Crushed/chopped Ice	Crush Ice	Pureed fruit/Baby food	Puree
Dip.	Stir	Pureed meat/Baby food meat	Puree
Finely chopped fresh fruits	Crush Ice	Pureed vegetables/Baby food vegetables.	Puree
Finely chopped fresh vegetables	Crush Ice	Salad dressing.	Mix
Fluffy gelatin for pie/desserts.	Liquefy	Savory crumb topping	Pulse on Chop
Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)	Crush Ice	Sherbet-based drink	Liquefy
Frozen yogurt-based drink	Liquefy	Smooth ricotta or cottage cheese	Mix
Fruit juice from frozen concentrate	Mix	Streusel topping	Chop
Fruit-based drink.	Liquefy	Sweet crumb topping.	Pulse on Chop
Fruit-based sauce	Stir	Sweet crunch topping.	Pulse on Chop
Grated hard cheese.	Liquefy	Vegetable-based main dish sauce	Stir
Gravy	Mix	Waffle batter	Mix
		White sauce	Stir

Tip - Process up to one standard ice cube tray or 12 to 14 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is O (Off). The CRUSH ICE  feature has been optimized to crush and chop ice without adding any liquid ingredients.

Care and Cleaning

The Blender pitcher and blade can be easily cleaned without disassembly.

- Clean the Blender thoroughly after every use.
- Do not immerse the Blender base or cord in water.
- Do not use abrasive cleansers or scouring pads.

To Clean Glass Pitcher

1. Lift the pitcher assembly in a straight, upwards motion off the Blender base. Place jar assembly on a hard surface. Then, while holding locking collar, rotate pitcher counterclockwise, two clicks, to separate locking collar and blade assembly, and sealing ring from the pitcher. Wash components with soapy water. Rinse and wipe dry.

NOTE: Pitcher can be placed in the bottom rack of an automatic dishwasher. For best results, hand washing is recommended for the lid, ingredient cap, locking collar and blade assembly, and sealing ring.



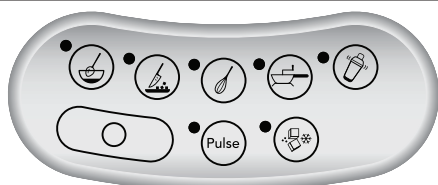
2. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth.

To Clean Plastic Pitcher or Glass Pitcher without Disassembly

1. Put the pitcher on the Blender base, fill half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Put the lid on the pitcher, press the STIR speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher and empty contents. Rinse with warm water until clean.
2. To clean the lid and ingredient cap, wash in warm soapy water, then rinse and dry thoroughly. These parts can also be washed in the top rack of an automatic dishwasher. For best results, hand washing is recommended.
3. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth. For storage, the cord can be coiled into the cord-wrap on the bottom of the base.

Troubleshooting

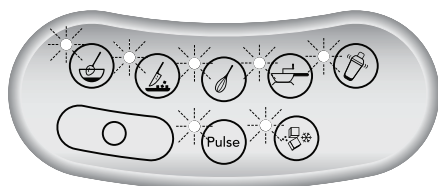
The Blender does not operate when a setting is selected:



No indicator lights are lit.

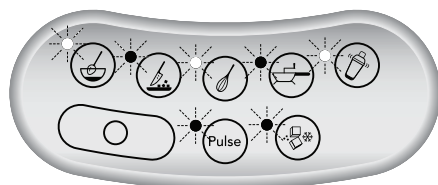
Check to see if the Blender is plugged into a grounded 3-prong outlet. If it is, press O (Off), then unplug the Blender. Plug it back in to the same outlet. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.

The Blender stops while blending:



All indicator lights are flashing at the same time.

The Blender may be overloaded. If the Blender becomes overloaded when blending heavy ingredients, it will automatically shut off to prevent damage to the motor. Press O (Off) to reset the Blender. Remove the jar from the base and divide the jar contents into smaller batches. Adding liquid to the jar may also reduce the load on the Blender.



Indicator lights are flashing alternately.

The Blender may be jammed. If it's jammed, the Blender will stop running to prevent damage to the motor. Press O (Off) to reset the Blender. Remove the pitcher from the base and free the blades by breaking-up or removing the contents at the bottom of the jar.








The Blender turns on, but blades will not rotate.




The pitcher is not properly secured in the locking collar (glass pitcher models only), not allowing couplers to engage. Remove pitcher from base and fully seat into collar. Press down and rotate pitcher clockwise in the locking collar past the second "click." This will allow the pitcher assembly to engage the coupler. See "Blender Assembly".


Blender Tips


Quick Tips


- In order to produce a smoother texture, blend with CRUSH ICE  if you're making beverages using ice.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- Add food to this Blender pitcher in larger quantities than you would with other blenders – you can add 475 to 710 mL at a time versus 235 mL portions.
- For many ingredient mixtures, start the blending process at STIR  to thoroughly combine the ingredients. Then increase to a higher speed, if necessary.
- Be sure to keep lid on pitcher while blending.
- If desired, remove center cap of pitcher lid to add liquids or ice cubes while the Blender is operating at STIR , CHOP  or MIX  speeds.
- When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix ingredients only when the Blender is OFF. Never use any utensil, including spatulas, in the pitcher while the motor is running.
- Cool hot foods, if possible, before blending. Begin blending warm foods at STIR . Increase to higher speed, if necessary.
- Remove center ingredient cap when blending hot liquids and operate only on STIR . Do not place bare hand on pitcher lid when processing hot liquids.
- Stop and check the consistency of foods after a few seconds to prevent over-processing.



How To ...

Reconstitute frozen juice: For a 175 mL can of orange juice concentrate, combine the juice and correct amount of water in the pitcher. Cover and blend at MIX  until thoroughly combined, about 10 to 15 seconds.

For a 355 mL can, combine the juice and 1 can of water in the pitcher. Cover and blend at MIX  until thoroughly combined, about 20 to 30 seconds. Stir in remaining 2 cans of water.

Dissolve flavored gelatin: Pour boiling water into the pitcher; add gelatin. Remove center ingredient cap and blend at STIR  until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.



Make cookie and graham cracker crumbs: Break larger cookies into pieces about 4 cm in diameter. Use smaller cookies as-is. Place in pitcher. In PULSE MODE , pulsing a few times, about 3 seconds each time, until desired consistency is reached. Use the crumbs to make a quick topping for frozen yogurt, pudding, or a fruit compote.


To make a finer crumb for pie and dessert crusts, break graham crackers or cookies into pieces about 3.75 cm in diameter and place in the pitcher. In PULSE MODE , cover and blend at LIQUEFY , pulsing a few times until desired consistency is reached, about 20 to 30 seconds.


Make cracker crumbs: Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.



Make bread crumbs: Tear bread into pieces about 4 cm in diameter. Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.


Blender Tips


Chop fruits and vegetables: Put 475 mL of fruit or vegetable chunks in pitcher. In PULSE MODE , cover and blend at STIR , pulsing a few times, about 2 to 3 seconds each time, until desired consistency is reached.

Puree fruits: Place 475 mL canned or cooked fruit in pitcher. Add 30 to 60 mL fruit juice or water per 235 mL of fruit. Cover and blend at PUREE  about 5 to 10 seconds.


Puree vegetables: Place 475 mL canned or cooked vegetables in pitcher. Add 30 to 60 mL broth, water, or milk per 235 mL of vegetables. Cover and blend at PUREE  about 10 to 20 seconds.


Puree meats: Place cooked, cubed, tender meat in pitcher. Add 45 to 60 mL broth, water, or milk per 235 mL of meat. Cover and blend on STIR  10 seconds. Stop the Blender and scrape sides of pitcher. Cover and blend on PUREE  10 to 20 seconds longer.


Puree cottage cheese or ricotta cheese: Place cottage cheese or ricotta cheese in pitcher. Cover and blend at MIX  until smooth, about 25 to 35 seconds. Stop the Blender and scrape sides as needed. If necessary, add 15 mL of skim milk per 235 mL of cottage cheese. Use as a base for low-fat dips and spreads.



Combine liquid ingredients for baked goods: Pour liquid ingredients in pitcher. Cover and blend at LIQUEFY  until well-mixed, about 10 to 15 seconds. Pour liquid mixture over dry ingredients and stir well.


Take lumps out of gravy: If sauce or gravy becomes lumpy, place in the pitcher. Cover and blend at MIX  until smooth, about 5 to 10 seconds.



Combine flour and liquid for thickening: Place flour and liquid in pitcher. Cover and blend at STIR  until smooth, about 5 to 10 seconds.


Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher. Cover, and blend at STIR  until well-mixed, about 5 to 10 seconds. Pour into saucepan and cook as usual.

Prepare pancake or waffle batter from mix: Place mix and other ingredients in pitcher. Cover and blend at MIX  until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher as needed.

Grate cheese: Cut very cold cheese into 1.25 to 1.5 cm cubes. Place up to 120 mL cheese in the pitcher. Cover, and blend at LIQUEFY  about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature, then blend at LIQUEFY  for 10 to 15 seconds.

Make oatmeal for a baby: Place uncooked rolled oats in pitcher. In PULSE MODE , blend at MIX  until desired consistency, about 5 pulses, 2 to 3 seconds each pulse. Cook as usual.

Make baby food from adult food: Place prepared adult food in pitcher. Cover and blend at STIR  about 10 seconds. Then blend at PUREE  about 10 to 30 seconds.

Rinse your Blender jar: Fill pitcher one-half full with warm water. Add a few drops of dishwashing liquid. Cover and blend at STIR  until sides are clean, about 5 to 10 seconds. Rinse and dry. For complete cleaning, pitcher and lid can also be cleaned in an automatic dishwasher. For best results, hand washing is recommended for the lid, ingredient cap, locking collar and blade assembly, and sealing ring. Refer to "Care and Cleaning".

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规格如有更改，恕不通知。

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