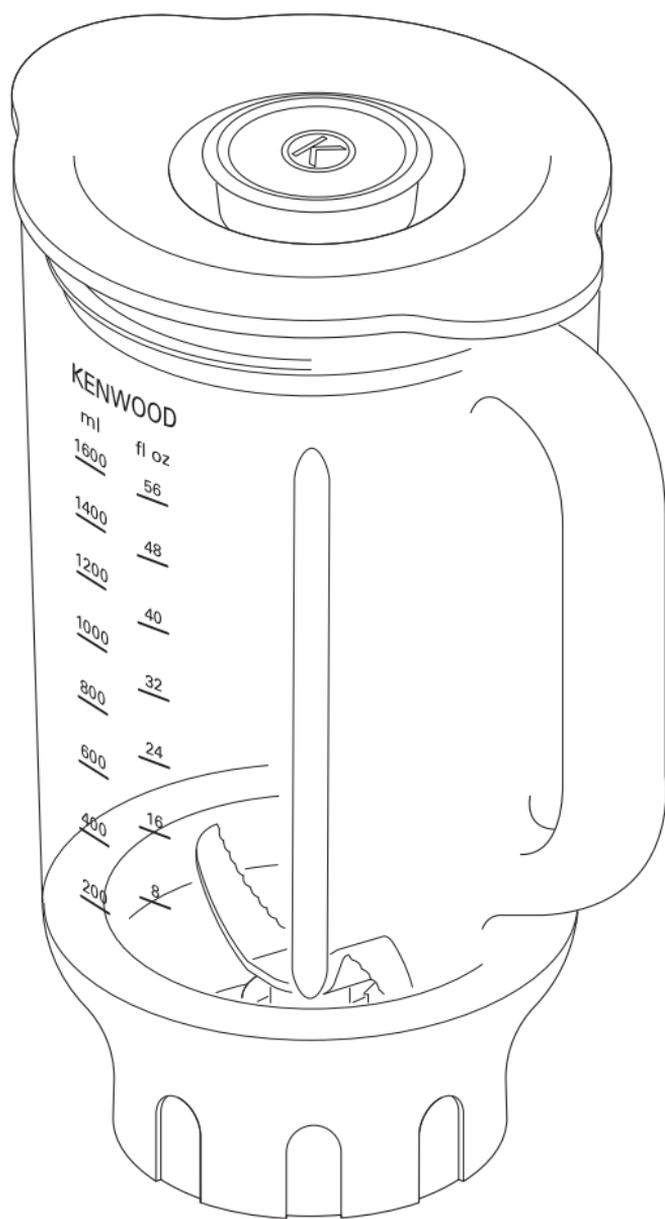


KENWOOD

KAH358GL

instructions
istruzioni
instrucciones
Bedienungsanleitungen
gebruiksaanwijzing



English

General Safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Don't touch the sharp blades. Keep the blade unit away from children.
- Always take care when handling the blade unit and avoid touching the cutting edge of the blades when cleaning.
- Only use the goblet with the base and blade unit supplied.
- Never fit the blade unit to the outlet without the blender goblet fitted.
- Always unplug the machine before putting your hands or utensils in the goblet.
- Switch off and unplug:
 - before fitting or removing parts
 - after use
 - before cleaning.
- When removing the blender from the power unit:
 - wait until the blades have completely stopped.
 - Do not accidentally unscrew the goblet from the blade unit.
- The blender lid must be fitted when using the stir stick in the goblet
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before blending.
- Never run the blender empty.
- Only operate the blender with the lid and filler cap in place.

- Never leave the appliance unattended when it is operating.
- Misuse of your blender can result in injury.
- Never blend more than the maximum capacity stated in the recommended usage chart.
- Never run the blender for longer than one minute - it will overheat. Switch off as soon as you have the right consistency.
- Don't put dry ingredients into the blender before switching on. Cut them into cubes and drop them through the filler cap while the machine is running.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1600 ml (2 pints 16 fl oz) cold ingredients - less for frothy liquids like milkshakes.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the blender.

Refer to your main Kitchen Machine instruction book for additional safety warnings.



IMPORTANT: HOT BLENDING INSTRUCTIONS

To minimise the possibility of scalding when blending hot ingredients keep hands and other exposed skin away from the lid to prevent possible burns. The following precautions must be observed:

- **CAUTION: Blending very hot ingredients may result in hot liquid and steam being forced suddenly past the lid or filler cap ①.**
- **We recommend that hot ingredients are allowed to cool before blending.**
- **NEVER** exceed 1200ml / 5 cups capacity if processing hot liquids, such as soups (refer to the markings on the goblet).
- **ALWAYS** commence blending at a low speed and gradually increase the speed. **NEVER** blend hot liquids by using the Pulse setting.
- Liquids which tend to foam such as milk, should be limited to a maximum capacity of 1000ml/4 cups.
- Take care when handling the blender as the goblet and its contents will be very hot.
- Take particular care when removing the lid. The lid is designed to be a tight fit to prevent leakage. If necessary protect your hands with a cloth or oven gloves when handling.

- Ensure the goblet is securely attached to the base and when removing from the mixer, guide the base and ensure it is removed together with the goblet.
- Ensure that the lid and filler cap are securely in place before **every** blending operation.
- Always ensure that the vents in the filler cap are clear before **every** blending operation (see diagram ⑥).
- When fitting the lid to the goblet always ensure that the lid and goblet rim are clean and dry to ensure a good seal and prevent spillage.

- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

Use the blender for soups, drinks, pâtés, mayonnaise, breadcrumbs, biscuit crumbs, chopping nuts and crushing ice.

before using your Kenwood attachment for the first time

Wash the parts: see 'cleaning'.

key

- ① filler cap
- ② lid
- ③ goblet
- ④ blade unit with sealing ring
- ⑤ base
- ⑥ vents
- ⑦ stir stick

to use your blender

- 1 Fit the blade unit ④ into the base ⑤.
- 2 Then screw the goblet onto the base – ensuring the blade base is fully tightened ②.
- 3 Put your ingredients into the goblet.
- 4 Fit the lid by pushing down until secure. (Ensure one of the protrusions on the lid fits over the spout on the goblet.)
- 5 Place the filler cap into the lid and push down to secure.
- 6 Remove the high speed outlet cover ③.
- 7 Place the blender over the outlet, turn clockwise and at the same time push down until the unit engages ④. Then turn further clockwise until the attachment locks into position.
- 9 Switch to the required speed (refer to the recommended usage chart).
- 10 Once the desired consistency has been achieved, switch off and remove the blender supporting it with both hands.

to use the stir stick

- 1 Fit the lid to the goblet and remove the filler cap. **DO NOT use the stir stick in the goblet without the lid fitted.**
 - 2 Insert the stir stick ⑤ and move it round the goblet slowly whilst the motor is operating.
- Use the stir stick to help move ingredients around the goblet and prevent clogging during processing.

hints

- To prevent leaks make sure the goblet is locked firmly into the base.
- When making mayonnaise, put all the ingredients, except the oil, into the blender. Then, with the machine running, remove the filler cap and add the oil slowly and evenly.
- Thick mixtures, e.g. pâté, dips: use low to medium speed, scraping down when necessary. **If the mixture is difficult to process, add more liquid and use the stir stick supplied.** Alternatively use the pulse setting to get the ingredients moving over the blades.
- When crushing ice, process small amounts at a time and use the Pulse setting. It is advisable to hold your hand on the lid and filler cap during the operation.

Recommended Usage Chart

Usage/Food Items		Recommended Qty	Speed	Blending Time
Cold Liquids Drinks & Cocktails		Max 1.6 Litres	Max	30 – 60 secs
Smoothies Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices). Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream). Use the Stir stick.		1 litre liquid	Max	60 secs
Soups	Stock based soups	1.2 litres	Gradually increase to Max	30 secs
	Soups using Milk	1 litre		
	We recommend that hot liquids are allowed to cool before blending. However should you wish to process hot liquids please read the Hot Blending Safety Instructions.			
Ice Crushing	Operate the pulse in a stop start action for best results. Freeze fruit juice in ice trays for “Slushie” type drinks.	10 ice cubes (200g)	Pulse	30 secs
	Sorbet Recipes <i>80g sugar</i> <i>500g frozen fruit</i> <i>2 egg whites</i> Use the stir stick.	700g	Max	Stop once a smooth consistency is achieved or the motor starts to slow
	Instant Ice Cream <i>100g sugar</i> <i>300g frozen mixed berries</i> <i>150g double cream</i> Use the stir stick.	550g	Max	
Fine Chopping	Nuts, breadcrumbs and similar dry ingredients. Coffee Beans	100g	Max	30 secs For best results stop the blender when you have achieved the desired result.
Cooked vegetable purees/baby food recipes		300g	Medium to Min - 2	60 secs
Soft/cooked Fruit purees		300g	Max + Pulse	30 secs
Mayonnaise/Dressings		Max 3 eggs	Max	30 - 60 secs

Blending times supplied are for guidance only and will vary depending on the exact recipe and ingredients being processed.

cleaning

- Always switch off, unplug and dismantle before cleaning.
- Empty the goblet before unscrewing the base.



blade unit

Always take care when handling the blade unit and avoid touching the cutting edge of the blades.

- 1 Brush the blades clean under the tap. Keep the underneath of the unit dry.
- 2 Leave to dry.

other parts

Wash by hand in hot, soapy water then dry. Alternatively the goblet, filler cap, lid and base can be washed in your dishwasher.

service and customer care

UK only

If you need help with:

- using your attachment
- servicing or repairs (in or out of guarantee)

☎ call Kenwood customer care on **023 9239 2333**.

spares and attachments

☎ call 0844 557 3653.

other countries

- Contact the shop where you bought your appliance.
- Designed and engineered by Kenwood in the UK.
- Made in China.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



HEAD OFFICE: Kenwood Limited, 1-3 Kenwood Business Park, New Lane, Havant, Hampshire PO9 2NH

kenwoodworld.com

KENWOOD

CREATE MORE

124539/1