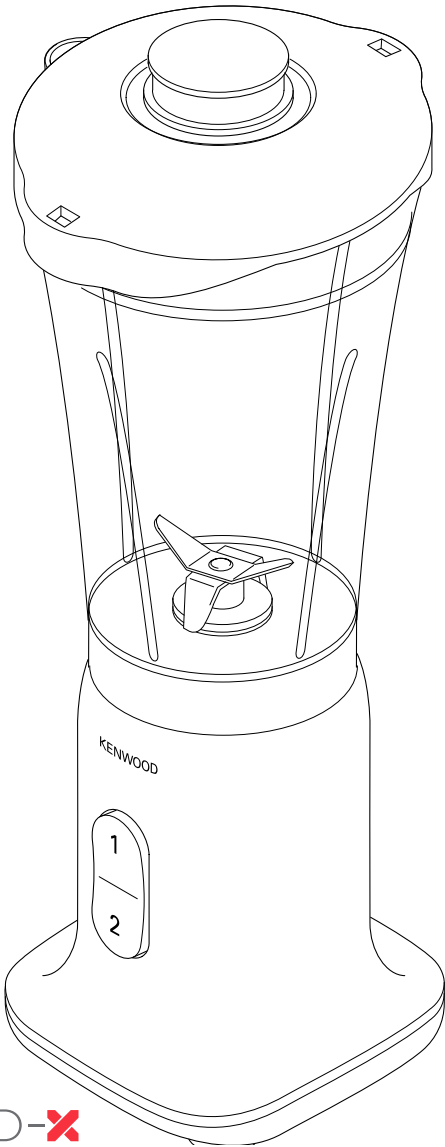


KENWOOD

Type BLP01

instructions



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

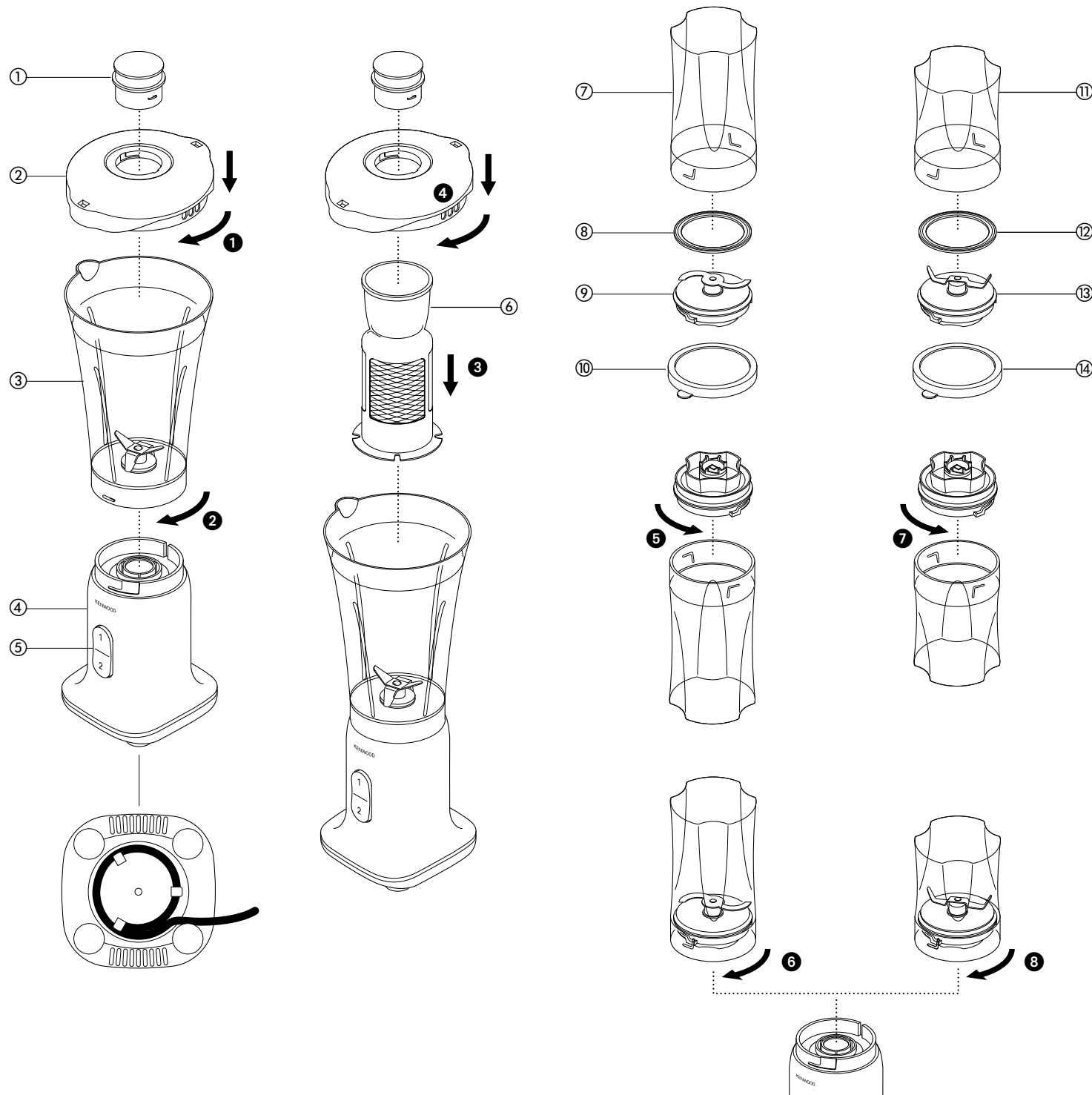
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KENWOOD
CREATE MORE

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BLEND-**X**
MINI





safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.
- Switch off and unplug:
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- **Never fit the blade assembly to the power unit without the mill jar fitted.**
- Always unplug the appliance before putting your hands or utensils in the goblet.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- Only use the mills with the blade assemblies supplied.
- Never let the power unit, cord or plug get wet.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- **DO NOT process hot ingredients.**
- **SCALD RISK:** Hot ingredients must be allowed to cool to room temperature before placing in the goblet or before blending.
- Never leave the appliance unattended when it is operating.

- When removing the blender or mill from the power unit:
 - wait until the blades have completely stopped;
 - do not accidentally unscrew the mill jar from the blade assembly.
- Never run the blender empty.
- Never blend more than the maximum capacity stated in the recommended speed chart.
- To ensure long life of your blender and soft fruit filter, do not run it for longer than 60 seconds or the mill for longer than 45 seconds in any 5 minute period.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Always use the blender on a secure, dry level surface.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated appliance.
- Misuse of your blender can result in injury.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the appliance.

Important - UK only

- The wires in the cord are coloured as follows:
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

before using your Kenwood appliance for the first time

- Wash the parts: see 'care and cleaning'.

key

- ① filler cap
- ② lid
- ③ goblet with blade assembly
- ④ power unit
- ⑤ speed control
- soft fruit filter (if supplied)**
- ⑥ soft fruit filter
- chopping mill (if supplied)**
- ⑦ jar
- ⑧ sealing ring
- ⑨ blade assembly
- ⑩ mill lid
- grinding mill (if supplied)**
- ⑪ jar
- ⑫ sealing ring
- ⑬ blade assembly
- ⑭ mill lid

to use your blender

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

- 1 Put your ingredients into the goblet.
- 2 Fit the filler cap to the lid and turn to lock, then fit the lid onto the goblet and turn clockwise until it clicks ①.
- 3 Place the blender onto the power unit and turn clockwise until it clicks ②.
- **The appliance will not operate if the blender is incorrectly fitted.**
- 4 Select a speed (refer to the recommended speed chart).

blender hints

- To blend dry ingredients - cut into pieces, remove the filler cap, then with the machine running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- The processing of spices is not recommended in the blender goblet.
- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.

blender recommended speed chart

speed	usage/food items	max. quantity
1	Frothing milk	400 ml
	Light mixes e.g. batters, milkshakes, scrambled egg	400 ml
2	Cold soups & drinks Thicker mixes e.g. pâtés	600 ml
	Mayonnaise	1 egg + 150g oil
	Cubed chicken (2cm cubes)	100g
	Smoothie drinks 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)	400 ml liquid

to use your soft fruit filter (if supplied)

Use your filter to extract juice from fruit or soya milk from soya beans.

- 1 Fit the filter ⑥ into the goblet ensuring the slots on the filter locate down correctly over the ribs in the goblet ③.
- 2 Fit the lid securely to the goblet without the filler cap. Position the pouring slots ④ over the spout area.
- 3 With the blender on speed 2, add the soft fruit a handful at a time down the hole in the lid.
- 4 Refer to the recommended speed chart. **Do not process for more than 45 seconds.**
- 5 After blending, fit the filler cap and pour the juice into a glass.

hints

- To aid pouring liquid may need to be added to the blended mix.
- Where appropriate remove the stalks/stems and skins of the fruit before processing.
- Cut large fruit into small pieces before processing.
- Process a handful of fruit at a time.

soya milk

- 1 Soak the Soya Beans for a minimum of 8 hours or overnight before blending. **Do not blend beans that have not been soaked.**
- 2 Fit the filter ⑥ into the goblet – ensuring the slots on the filter locate down correctly over the ribs in the goblet ③.
- 3 Fit the lid securely to the goblet without the filler cap. Position the pouring slots ④ over the spout area.
- 4 Drain the beans and place inside the soya filter.
- 5 Pour the cold water down the soya filter and then fit the filler cap.

- 6 Blend for 30 seconds at speed 2.
- 7 After blending pour into a suitable sized pan bring to the boil and simmer gently for 20 minutes. **Stir continuously and take care not to let the milk burn.**
- 8 Flavour with sugar, salt or other flavourings if desired.
- 9 Once cool the Soya milk is ready to drink and can be stored in a fridge for up to 2 days.

filter recommended speed chart				
ingredients		max qty	speed	operating time
Grapes, oranges, lemons, watermelon Raspberries, strawberries, mango, kiwi Pineapple		150g	2	45 – 60 secs
Soya beans - Soya milk	600 mls	20g (dried weight) 250 ml water	2	30 secs

to use your chopping mill (if supplied)

Use your chopping mill for chopping nuts and meat.

- 1 Put your ingredients into the jar ⑦. Fill it no more than half full.
- 2 Fit the sealing ring ⑧ into the blade assembly ⑨ - ensuring the seal is located correctly in the grooved area.
- **Ensure that the seal is fitted correctly.**
- 3 Turn the blade assembly ⑨ upside down. Lower it into the jar, blades down ⑤. Turn anti-clockwise to lock.
- 4 Place the mill onto the power unit and lock by turning clockwise until you hear a "click" ⑥.
- 5 Select a speed.
- 6 After milling, you can replace the blade assembly with the mill lid ⑩.

to use your grinding mill (if supplied)

Use your grinding mill for grinding dried anchovies, dried shrimp, dried chillies, rice, coffee beans and spices.

- 1 Put your ingredients into the jar ⑪. Fill it no more than half full.
- 2 Fit the sealing ring ⑫ into the blade assembly ⑬ - ensuring the seal is located correctly in the grooved area.
- **Ensure that the seal is fitted correctly.**
- 3 Turn the blade assembly ⑬ upside down. Lower it into the jar, blades down ⑦. Turn anti-clockwise to lock.
- 4 Place the mill onto the power unit and lock by turning clockwise until you hear a "click" ⑧.
- 5 Select a speed.
- 6 After milling, you can replace the blade assembly with the mill lid ⑭.

mill recommended speed chart				
ingredients	mill	max qty	speed	operating time
Dried Anchovies	Grinding	15g	2	30 secs
Dried Shrimp	Grinding	15g	2	30 secs
Dried Chillies	Grinding	15g	2	30 secs
Rice	Grinding	50g	2	45 secs
Coffee Beans	Grinding	50g	2	30 secs
Spices – such as black peppercorns, cardamom seeds, cumin seeds, coriander seeds, fennel seeds etc.	Grinding	50g	2	30 – 45 secs
Meat: Belly pork (2cm cubes)	Chopping	70g	2	20 secs
Nuts	Chopping	50g	2	10 – 15 secs

hints

- **For best performance the tall jar ⑦ should be used for chopping and short jar ⑪ for grinding.**
- Do not process turmeric root as it is too hard and may damage the blades.
- Do not process spices such as allspice (pimento) and whole cloves as they may damage the plastic parts.
- For optimum performance when processing spices we recommend that you do not process more than 50g at a time in the mill.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- **Do not process hot ingredients,** always allow cooked food to cool to room temperature before processing in the mill.

care and cleaning

- Always switch off, unplug and dismantle before cleaning.
- **Do not place any parts in the dishwasher.**

power unit

- Wipe with a damp cloth, then dry.
- Do not immerse the power unit in water.

blender goblet

- 1 Fill the goblet with 400mls warm water, fit the lid and filler cap, then switch on for 20-30 seconds.
 - 2 Empty, then rinse, if it is still dirty, use a brush.
 - 3 Wipe, then leave to air-dry.
- Do not dishwash or leave the goblet in water to soak.

soft fruit filter

- Clean the mesh using a soft brush.

chopping and grinding mills

- 1 Remove the blade assembly from the jar by turning in a clockwise direction.
- 2 Remove and wash the sealing ring.
- 3 Do not touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Do not immerse the blade assembly in water.**
- 4 Leave to dry upside down.

other parts

Wash by hand, then dry.

service and customer care

- **If you experience any problems with the operation of the blender or attachments, before calling for assistance refer to the troubleshooting guide or visit www.kenwoodworld.com.**

UK

If you need help with:

- using your appliance or
- servicing, spare parts or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on **023 9239 2333. Have your model number (e.g. BLP01) and date code (5 digit code e.g. 13L35) ready.** They are on the underside of the power unit.
- **spares and attachments**
- ☎ call 0844 557 3653.
- **other countries**
- If you experience any problems with the operation of your appliance, before requesting assistance visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.

- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

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.