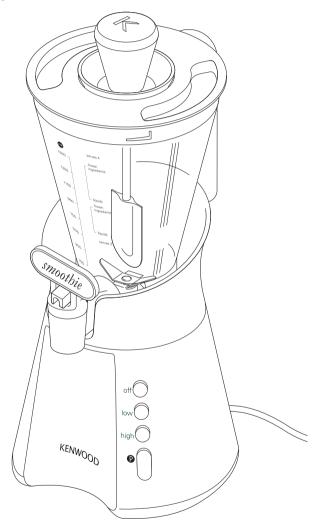
KENWOOD

SB260 series SB270 series

instructions





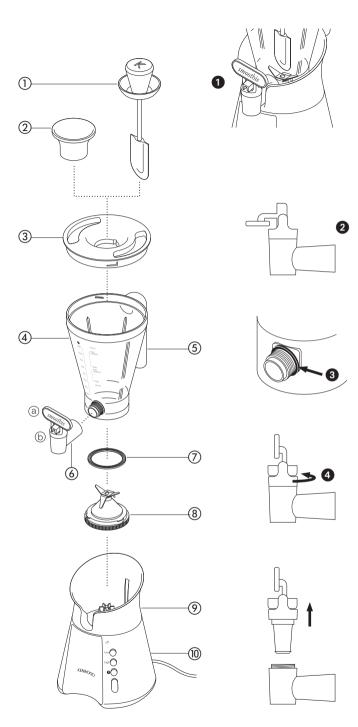
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smoothie



English



safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug:
 - o before fitting and removing parts
 - o after use
 - o before cleaning.
- Never let the power unit, cord or plug get wet.
- Keep hands and utensils, other than the stirrer out of the goblet when it's on the power unit.
- Never use a damaged machine. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the Smoothie Blender from the power unit, wait until the blades have completely stopped.
- Only operate the Smoothie Blender with the lid and stirrer in place.
- Never use the stirrer unless the lid is fitted to the goblet.
- The unit may also be used for making soups but only blend cold ingredients.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only use the Smoothie Blender with the blade assembly supplied.
- Always use the Smoothie 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.

SB270 series Important - The skirt on the base of the goblet is fitted during manufacture and no attempt should be made to remove it.

- Misuse of your Smoothie Blender can result in injury.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used by children.
 Keep the appliance and its cord out of reach of children.
- 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.
- 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.

You can use your Smoothie Blender for making delicious and nutritious cold drinks. It's easy to use and the smoothie drink can be dispensed directly into a cup or glass. We've also included a stirring device to assist with the blending.

A selection of recipes can be found at the back of the instructions, but the handy markings on the goblet allow you to mix ingredients of your choice. Combinations of fruit and yoghurt (both fresh and frozen), ice cream, ice cubes, juice and milk can be used.

before plugging in

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

Important - UK only

- The wires in the cord are coloured as follows:
 - Blue = Neutral, Brown = Live.
- The appliance must be protected by a 13A 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 for the first time

 Wash the parts: see 'care and cleaning'.

kev

- (1) stirrer
- cap
- 3 lid
- goblet
- (5) handle
- (a) tap assembly tap lever (a)- tap body (b)
- (7) sealing ring
- 8 blade assembly
- 9 power unit
- (10) cord storage

to use your smoothie blender

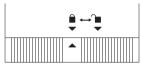
 Fit the sealing ring over the blade assembly.

2 SB260 series

Screw the blade assembly onto the goblet.

SB270 series

To fit the blade assembly to the goblet, line up the ___ symbol on the blade assembly with the ___ symbol on the goblet. Then turn to the ___ symbol to lock into place.



- 3 Screw the tap assembly onto the goblet. Check that the dispensing tap lever is in the off position **1**.
- 4 Place the assembled goblet on the power unit.
- 5 Place the liquid ingredients into the goblet.
- This includes fruit (not frozen), fresh yoghurt, milk and fruit juices. These can be placed into the goblet to the level marked LIQUIDS for either 2 or 4 servings.
- 6 Add ice or frozen ingredients to the goblet.
- This includes frozen fruit, frozen yoghurt, ice cream or ice. These can be added up to the level marked FROZEN INGREDIENTS for the corresponding number of servings.

7 SB260 series

Screw the lid onto the goblet.

SB270 series

Push the lid onto the goblet.

- 8 Either push the cap into the lid or place the stirrer in the hole.
- The stirrer can be used when blending thick mixtures or when large quantities of frozen foods with liquids are used.
- 9 Plug in. (SB270 series the base will illuminate).
- 10 Press the 'low' button for up to 30 seconds, this is to start the mixing process, then press the 'high' button. Allow the ingredients to blend until smooth.

- Use the stirrer by moving it in an anti clockwise direction.
- 11 Place a glass underneath the tap, press the 'low' button and pull forward the dispensing tap lever.
- Thinner drinks may dispense without having to switch on the power unit.
- Use the stirrer to assist when dispensing thick smoothie drinks.
- To help dispense the last amount of a thick smoothie drink, add a few tablespoons of liquid to increase the flow.
- When the glass is full, switch off and release the lever. Unplug after use. OR

Switch off, remove the goblet and pour the drink. Unplug after use.

hints

- To make a thinner smoothie drink add more liquid.
- To make a thicker smoothie drink add more frozen ingredients but do not exceed the frozen limit marked on the goblet.
- Before fitting the lid, push the solid ingredients into the liquid using the stirrer.
- Use the pulse 'P' button to operate
 the power unit in a start stop action
 to control the texture of your drink.
 Take care as this automatically
 selects the higher speed and may
 cause the drink to be thrown up the
 sides and onto the lid of the goblet.
- After blending, some drinks may not be completely smooth due to seeds or the fibrous nature of ingredients.
- Some drinks may separate on standing, therefore, it's best to drink them straight away. Separated drinks should be stirred before drinking.

important

- Never blend more than the maximum capacity of 1500ml marked on the goblet.
- Never blend dry ingredients (eg spices, nuts) or run the Smoothie Blender empty.
- Don't use the Smoothie Blender as a storage container. Keep it empty before and after use.

- Some liquids increase in volume and froth during blending eg milk, so do not overfill and ensure the lid is correctly fitted.
- To ensure long life of your Smoothie Blender, never run it continuously for longer than 60 seconds.
- Never blend food that has formed a solid mass during freezing, break it up before adding to the goblet.

care & cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never let the power unit, cord or plug get wet.
- Empty the goblet before unscrewing the blade unit.
- Always wash immediately after use.
 Don't let food dry onto the goblet assembly as this will make cleaning difficult.
- Don't wash any part in the dishwasher.
- Regularly dismantle the tap and clean the parts thoroughly.

Smoothie Blender unit

Before dismantling the Smoothie Blender, half fill the goblet with warm water. Fit the lid and stirrer then place on the power unit. Switch to 'low' and whilst running open the tap and allow the water to drain into a container to clean the valve. This can be repeated until the water runs clear. If further cleaning is necessary dismantle the unit first.

power unit

- Wipe with a damp cloth, then dry.
- Push excess cord into the back of the power unit.

blade unit

- 1 Remove and wash the sealing ring.
- 2 Don't touch the sharp blades brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade assembly in water.
- 3 Leave to dry upside down away from children.

goblet, lid, cap and stirrer

Wash by hand, rinse with clean water then dry.

cleaning the tap

Remove the tap assembly from the goblet, then soak the tap in hot soapy water with the valve open ②. Wash thoroughly then rinse and dry. Wash and dry the goblet then refit the tap ensuring that the seal is correctly positioned on the goblet ③.

dismantling the tap

- 1 Unscrew the tap lever from the tap body . Do not remove the clear plastic cover from the assembly.
- 2 Wash the components then rinse and dry thoroughly.
- 3 Reassemble the unit by reversing the above procedure.

service and customer care

 If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

UK

If you need help with:

- using your Smoothie Blender
- servicing or repairs (in or out of guarantee)
- a call Kenwood Customer Care on 023 9239 2333 or visit www.kenwoodworld.com. Have your model number (e.g. SB260 or SB270) and date code (5 digit code e.g. 13L35) ready. They are located on the underside of the power unit.
- spares and attachments

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.

guarantee (UK only)

If your Smoothie Blender goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- you supply your receipt to show when you bought it.

This guarantee does not affect your statutory rights.

recipes

strawberry lemon surprise

2 x 150g pots strawberry yoghurt 500ml lemonade 400g frozen strawberries

Makes 4 large glasses

Place the yoghurt and lemonade into the goblet. Add the frozen strawberries. Switch to 'low' for 10 seconds then to 'high' for 10 seconds. Serve immediately.

thick banana milkshake

3 medium bananas (cut into chunks) 500ml semi skimmed milk 6 small scoops vanilla ice-cream (approximate weight 300g)

Makes 4 large glasses

Place the bananas and milk into the goblet. Add the ice cream. Switch to 'low' for 10 seconds then 'high' for 10 seconds. Serve immediately.

raspberry cream

3 x 150g pots raspberry yoghurt 250ml orange juice 150g frozen raspberries 150g (approximately 2 scoops) frozen yoghurt dessert, vanilla flavour

Makes 4 large glasses

Place the fresh yoghurt and orange juice into the goblet. Add the frozen raspberries and frozen yoghurt. Switch to 'low' for 10 seconds then 'high' for 30 seconds. Serve immediately.

choco mint shake

400ml semi skimmed milk few drops peppermint essence to taste

4 small scoops chocolate ice cream (approximate weight 200g)

Makes 2 large glasses

Place the milk and essence into the goblet. Add the ice cream. Switch to 'low' for 10 seconds, then 'high' for 10 seconds. Serve immediately

ice cool fruity

3 peeled kiwi fruit, quartered 300g fresh strawberries 350ml orange juice 8 ice cubes

Makes 4 large glasses

Place the fruit and orange juice into the goblet. Add the ice cubes. Switch to 'low' for 20 seconds, then 'high' for 20 seconds. Serve immediately

ginger smoothie

300ml milk

6 - 8 pieces of stem ginger or adjust to taste

30 ml juice from stem ginger 4 small scoops vanilla ice cream (approximate weight 200g)

Makes 2 to 3 glasses

Place the milk, stem ginger and juice into the goblet. Add the ice cream. Switch to 'low' for 15 seconds, then 'high' for 30 seconds. Serve immediately.

pineapple and apricot smoothie

200ml pineapple juice
200ml Greek yoghurt
200g fresh pineapple, cut into pieces
3 fresh apricots, stones removed
and flesh cut up
10 ice cubes

Makes 3 to 4 large glasses

Place the pineapple juice, yoghurt, pineapple and apricot into the goblet. Add the ice cubes. Switch to 'low' for 20 seconds and then 'high' for 30 seconds. Serve immediately.

breakfast in a glass

150ml skimmed milk 100ml low fat yoghurt 1 banana cut into chunks 1 apple, cored and cut up 10ml wheatgerm 15ml runny honey 4 ice cubes

Makes 2 large glasses

Place the milk, yoghurt, banana, apple, wheatgerm and honey into the goblet. Add the ice cubes. Switch to 'low' for 30 seconds and then 'high' for 20 seconds. Serve immediately.

banoffee smoothie

2 bananas, cut up

200ml milk 4 small scoops toffee ice cream (approximate weight 200g)

Makes 2 large glasses

Place the banana and milk in the goblet. Add the ice cream. Switch to 'low' for 10 seconds and then 'high' for 20 seconds. Serve immediately.

fruit smasher

2 nectarines, stones removed and flesh cut up

100g fresh raspberries

100g fresh strawberries

100ml lemonade

100ml apple juice

6 ice cubes

Makes 3 large glasses

Place all the fruit and juice into the goblet. Add the ice cubes. Switch to 'low' for 10 seconds and then 'high' for 20 seconds. Serve immediately.

fruits of the forest zinger

700ml lemonade

2 meringue shells, broken up 450g frozen black forest fruits

Makes 5 large glasses

Place the lemonade and meringue into the goblet, then add the frozen fruit. Switch to 'low' for 15 seconds then 'high' for 30 seconds. Serve immediately.

oriental splendour

1 can lychees, drained weight 200g (juice not required) 500ml orange juice

100g crème fraiche

10 ice cubes

Makes 3-4 large glasses

Place the drained fruit, orange juice and crème fraiche into the goblet, then add the ice cubes. Switch to 'low' for 15 seconds then 'high' for 15 seconds. Serve immediately.

carrot and coriander soup

25g butter

1 medium onion, chopped 1-2 cloves garlic, crushed 600g carrot cut into 2cm cubes cold chicken stock

10ml ground coriander salt and pepper

Melt the butter in a pan, add the onion and garlic and fry until soft. Place the carrot into the goblet, add the onion and garlic. Add sufficient stock to reach the 1500ml level marked on the goblet. Fit the lid and put the stirrer in the lid. Blend on 'high' for 5 seconds for a coarse soup or longer for a finer result.

Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked. Adjust the seasoning as necessary and add extra liquid if required.

for adults only

raspberry refresher

800ml cranberry juice 5 x 15ml vodka 250g frozen raspberries 3 small scoops raspberry sorbet (approximate weight 225g)

Makes 5 large glasses

Place the cranberry juice and vodka into the goblet, then add the frozen raspberries and sorbet. Switch to 'low' for 15 seconds then 'high' for 15 seconds. Serve immediately.

tropical ginger

400ml ginger beer 2 x 15ml rum 300g mixture frozen pineapple, melon and mango

Makes 2 large glasses

Place the ginger beer and rum into the goblet, then add the frozen fruit. Switch to 'low' for 15 seconds then 'high' for 30 seconds. Serve immediately.

pineapple and coconut refresher

1 can (425g) pineapple pieces in juice

250mls pineapple juice 8 x15ml spoons coconut milk or 4 x 15ml Malibu

6 small scoops vanilla ice cream (approximate weight 300g)

Makes 4 large glasses

Place the contents of the can of pineapple in juice into the goblet together with the additional pineapple juice and coconut milk or Malibu. Add the ice cream. Switch to 'low' for 10 seconds then 'high' for 30 seconds. Serve immediately.

coffee smoothie

200ml Espresso coffee 150ml milk

2 x 15ml Baileys liqueur sugar to taste

4 small scoops vanilla ice cream (approximate weight 200g)

Makes 2 large glasses

Place the coffee, milk, liqueur and sugar (if used) into the goblet. Add the ice cream. Switch to 'low' for 10 seconds and then 'high' for 10 seconds. Serve immediately.

chocolate orange smoothie

400ml orange juice 2 x 15ml Cointreau

4 small scoops chocolate ice cream (approximate weight 200g)

Makes 2 large glasses

Place the orange juice and Cointreau into the goblet, then add the ice cream. Switch to 'low' for 10 seconds then 'high' for 10 seconds. Serve immediately.

lemon zinger

400g natural yoghurt 2 x 15ml gin 5ml lemon juice 2 large scoops lemon sorbet, (approximate weight 200g)

Makes 2 large glasses

Place the yoghurt, gin and lemon juice into the goblet, then add the sorbet. Switch to 'low' for 10 seconds then 'high' for 10 seconds. Serve immediately.