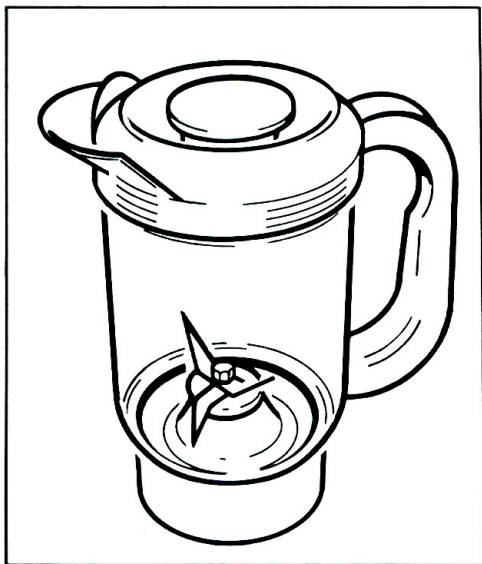


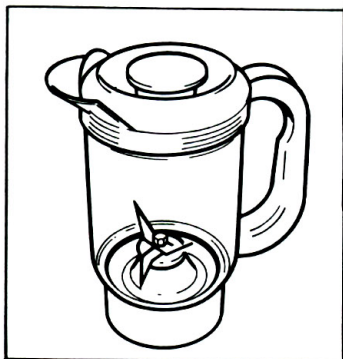
KENWOOD

A984



KENWOOD LIMITED

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Locate onto the High Speed Outlet and use on a high speed unless recommended otherwise in a recipe.

1. Filler Cap
2. Lid
3. Fixed goblet and base

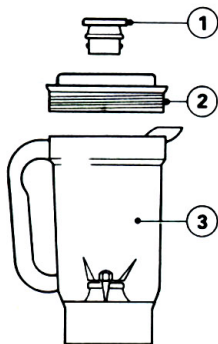
Fitting

Lift off the High Speed Outlet cover from your mixer or processor.

Place the liquidiser on the outlet engaging the lugs in the base in the slots provided. Turn clockwise until it locks.

To wash and "run in" your liquidiser, fill with warm water and switch to top speed for 20-30 seconds. Remove from the appliance by turning in an anticlockwise direction. Empty out the water and dry. The liquidiser is now ready for use.

The maximum working capacity of the goblet is 1 litre/1¾ pints.



MOST IMPORTANT

For safety reasons we do not recommend the blending of very hot liquids.

The liquidiser must be firmly attached to the appliance before switching on. When switching off, wait until the blades have stopped revolving before removing the blender. If you do not do this you will damage the coupling of your blender.

DO NOT RUN THE LIQUIDISER WHEN EMPTY

The liquidiser runs at such high speeds that all foods are processed within one minute. Prolonged running or repeated use should be avoided especially when processing dry ingredients or small quantities.

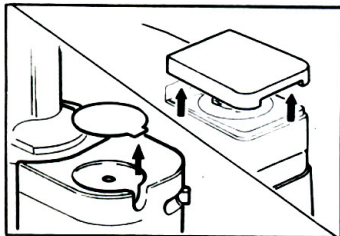
The liquidiser is not suitable as a storage container therefore ingredients should not be left to stand in the goblet before processing and should be removed immediately afterwards.

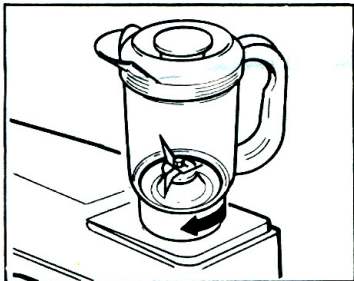
Various spices such as Cloves, Dill and Cummin seeds have an adverse effect upon the liquidiser plastic and should not be processed. Your liquidiser is not suitable for crushing or grinding coffee beans or converting granulated sugar to caster sugar.

Processing Dry Ingredients

e.g. making breadcrumbs, biscuit crumbs, chopping nuts etc.

Remove the filler cap from the lid and cut the food into pieces to drop through the hole. Switch to maximum speed and drop the food onto the revolving blades. Wait for each piece to be processed before dropping the next, keeping your hand over the opening meantime. When no more can be processed empty the goblet and start again. Do not load dry ingredients into the liquidiser before switching on.





Blending Liquids

e.g. soup, batter, sauces, etc

Fill the goblet but do not exceed the maximum quantity marked of 1 litre/1¾ pints. Make sure the lid and filler cap are securely located, then switch on until the desired consistency is reached.

Purées

Soft fruits *e.g. strawberries, tomatoes* and cooked hard fruit can be blended without water.

Half fill the goblet and blend on maximum speed, stopping the machine to scrape the mixture back onto the blades as necessary.

Blending Thicker Mixtures

e.g. spreads, pâtés, dips etc.

Place the ingredients in the goblet until half full and blend on a low-medium speed stopping the machine to scrape the mixture back onto the blades as necessary. If the mixture is very difficult to process, add a little more liquid.

Mayonnaise

Place all the ingredients with the exception of the oil into the liquidiser. Remove the filler cap and with the motor running gradually add the oil in a steady stream, keeping your other hand over the opening.

Cleaning

Fill with warm water and switch on for 20-30 seconds to dislodge any particles of food. Empty the water out immediately and rinse with clean warm water. Wipe dry and leave in a warm atmosphere to dry. Take care when drying by hand as the blade tips may be sharp. Do not leave the liquidiser soaking in water and do not leave the liquidiser soaking with water in the goblet.

