

Use your blender for soups, sauces, drinks, pâtés, mayonnaise, dressings etc. Use your mill for milling herbs, nuts and coffee beans.

## safety

- **CAUTION: Blending very hot liquids may result in hot liquid and steam being forced suddenly past the lid or filler cap. Allow the liquid to cool or reduce the quantity and select a lower speed if available. Protect your hands with a cloth or oven gloves when handling the hot goblet and lid.**

- Switch off and unplug:
  - before fitting or removing parts
  - after use
  - before cleaning.
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- Don't let children or infirm people use the machine unsupervised.
- Never use a damaged machine. Get it checked or repaired: see 'service'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- Don't let children play with the machine.
- When removing the blender or mill from the power unit:
  - wait until the blades have completely stopped;
  - don't accidentally unscrew the jug or jar from the blade unit.
- Only use the machine for its intended domestic use.

## 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 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 machine complies with European Economic Community Directive 89/336/EEC.

## before using for the first time

- 1 Remove all packaging.
- 2 Wash the parts: see 'cleaning'.

## key

### blender

- ① filler cap
- ② lid
- ③ jug
- ④ sealing ring
- ⑤ blade unit
- ⑥ pulse control
- ⑦ speed control
- ⑧ power unit
- ⑨ cord storage

### mill

- ⑤ blade unit
- ④ sealing ring
- ⑩ jar
- ⑪ sprinkler lid

## to use your blender

- 1 Fit the sealing ring into the blade unit.
  - 2 Screw the jug onto the blade unit.
  - 3 Put your ingredients into the jug.
  - 4 Put the filler cap in the lid, then turn.
  - 5 Screw the lid onto the jug so that the thumb tab is over the handle. (To unscrew the lid, push the thumb tab ①.)
  - 6 Place the blender onto the power unit and turn to lock ②.
  - 7 Select a speed.
    - Use speed 1 for lighter blending eg. batters, milkshakes and scrambled eggs.
    - Use speed 2 for soups, sauces, pâtés and mayonnaise.
- OR
- Use the pulse control to operate the motor in a start/stop action. The pulse control operates the motor and keeps it running for as long as the lever is held down - this will allow you to control the texture of various foods eg. pâtés.

## Important blender and mill

- To ensure long life of your blender, never run it for longer than 60 seconds or the mill for longer than 30. Switch off as soon as you've got the right consistency.
- Don't process spices – they may damage the plastic.
- The machine won't work if the blender or mill is fitted incorrectly.

## blender only

- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running, drop them through one by one. Keep your hand over the opening. Empty regularly.

- Don't use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1½ litres (2 pts 12 fl.oz) – less for frothy liquids like milk shakes.

## mill only

Use for dry ingredients only.

## hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Then, with the machine running, pour the oil into the filler cap and let it run through.
- Thick mixtures, eg. pâtés and dips, may need scraping down. If it's difficult to process, add more liquid.
- When crushing ice, add 15ml (1 tbsp) water to 6 ice cubes. Operate the blender in short bursts.

## to use your mill

- 1 Put your ingredients into the jar. Fill it no more than half full.
  - 2 Fit the sealing ring into the blade unit.
  - 3 Turn the blade unit upside down. Lower it into the jar, blades down.
  - 4 Screw the blade unit onto the jar until it's finger-tight.
  - 5 Place the mill onto the power unit and turn to lock.
  - 6 Select a speed or use the pulse control.
  - 7 After milling, you can replace the blade unit with the sprinkler lid and shake out your food.
- The sprinkler lid is not airtight.

## cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never let the power unit, cord or plug get wet.
- Empty the jug before unscrewing it

from the blade unit.

- Don't wash any parts in your dishwasher.

#### **power unit**

- Wipe with a damp cloth, then dry.
- Push excess cord inside the back of the machine.

#### **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 unit in water.
- 3 Leave to dry upside down, away from children.

#### **other parts**

Wash by hand, then dry.

## 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 machine or
- servicing, spare parts or repairs (in or out of guarantee)

☎ call Kenwood customer care on **023 9239 2333. Have your model number ready** – it's on the underside of the power unit.

- **spares and attachments**

☎ call 0870 2413653.

- **other countries**

Contact the shop where you bought your machine.

#### **guarantee (uk only)**

If your blender goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) 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.**

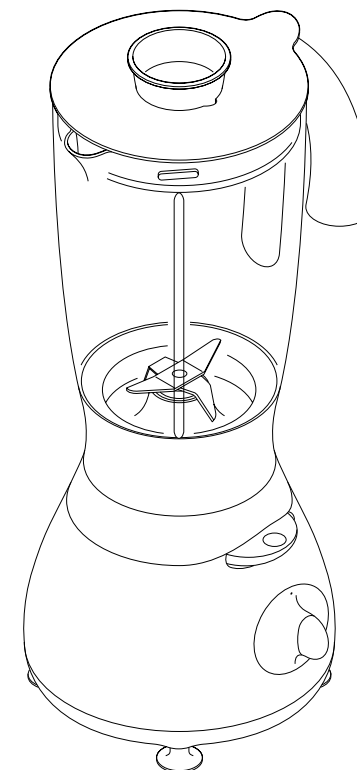
This guarantee does not affect your statutory rights.

## winter warmer soup

carrots, potatoes and onions: thirty 2cm (¾") cubes of each  
bacon stock  
150g (6oz) red lentils, washed  
375ml (¾pt) vegetable stock  
one and a half 400g (14oz) tins chopped tomatoes  
salt and pepper  
300g (12oz) cooked bacon joint cut into 1cm (¼") cubes

- 1 Put the carrots, potatoes and onions into the blender in that order.
- 2 Add bacon stock up to the 1½ litre mark.
- 3 Blend for no more than 10 seconds.
- 4 Pour into a saucepan. Then add the lentils, tomatoes, vegetable stock and seasoning.
- 5 Bring to the boil, stirring constantly. Then simmer for about 1 hour, stirring regularly, until the ingredients are cooked.
- 6 Add the bacon cubes and heat through for 5-10 minutes. Serve immediately.

# KENWOOD



## BL410 series



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