

KENWOOD

instructions and recipe ideas



SB200 series

NEW YORK thie

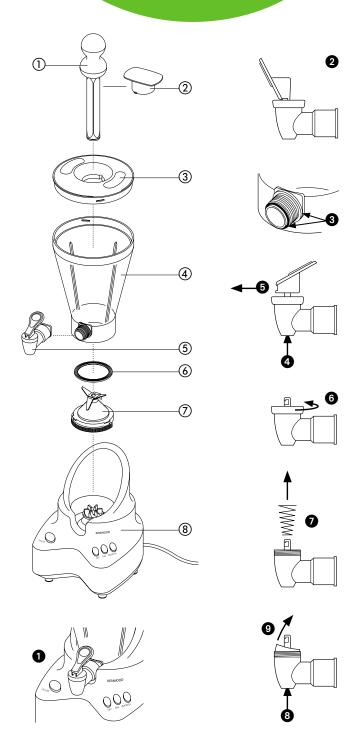
Important - UK only

- 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 pug is inadvertently inserted into a 13A socket outlet.

MIOLD



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.

safety

- 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.
- Don't touch sharp blades.
- Don't let children or infirm people use the machine unsupervised.
- Never blend hot liquids.
- 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 Smoothie Blender from the power unit, wait until the blades have completely stopped.
- Only use the appliance for its intended domestic use.
- Only operate the Smoothie Blender with the lid in place.
- Never use the stirrer unless the lid is fitted to the goblet.

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

before using for the first time

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

key

- (1) stirrer
- (2) cap
- (3) lid
- goblet
- (5) tap assembly
- 6 sealing ring
- (7) blade assembly
- (8) power unit

to use your smoothie blender

- Fit the sealing ring over the blade assembly.
- 2 Screw the goblet onto the blade
- 3 Screw the tap assembly onto the goblet, then place on the power unit.
- Check that the dispensing tap lever is in the off position •
- 4 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.
- 5 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.

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 MIX for 15 seconds then SMOOTH 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 MIX for 15 seconds then SMOOTH 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 MIX for 10 seconds then SMOOTH 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 MIX for 10 seconds and then SMOOTH 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 MIX for 10 seconds then SMOOTH 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 MIX for 10 seconds then SMOOTH for 10 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 MIX for 20 seconds and then SMOOTH 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 MIX for 30 seconds and then SMOOTH 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 MIX for 10 seconds and then SMOOTH 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

Makes 3 large glasses

6 ice cubes

Place all the fruit and juice into the goblet. Add the ice cubes. Switch to MIX for 10 seconds and then SMOOTH 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 MIX for 15 seconds then SMOOTH for 30 seconds. Serve immediately.

oriental splendour

1 can lychees, drained weight 200g (juice not required)500ml orange juice100g crème fraiche10 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 MIX for 15 seconds then SMOOTH for 15 seconds. Serve immediately.

- 6 Screw the lid onto the goblet.
- 7 Either put the cap into the lid, then turn. Or place the stirrer in the hole.
- The stirrer can be used when blending thick mixtures or when large quantities of frozen items are used.
- 8 Press the MIX button for up to 30 seconds, this is to start the mixing process, then press the SMOOTH button. Allow the ingredients to blend until smooth.
- Use the stirrer by moving it in an anti clockwise direction.
- 9 Place a glass under the tap, press the MIX button and press down on 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.
- 10 When the glass is full, switch off and release the lever.

hinte

- To make a thinner smoothie drink add more liquid.
- To make a thicker smoothie drink add more frozen ingredients.
- Before fitting the lid, push the solid ingredients into the liquid using the stirrer.
- Use the PULSE 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 dry ingredients (eg spices, nuts) or run the Smoothie Blender empty - it's intended for blending smoothie drinks only.
- Don't use the 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.

cleaning

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

blender unit

Before dismantling the blender, half fill the goblet with warm water. Fit the lid and cap then place on the power unit. Switch to MIX 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.

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.

lid, cap, 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 seals are correctly positioned on the goblet ③.

dismantling the tap

- 1 Hold the tap by the lever. Push up on the plug whilst sliding the lever in the direction indicated .
- 2 Unscrew the cap 6.
- 3 Remove the spring 1.
- 4 Push up on the plug on the inside of the tap 3 and at the same time pull the plug from above 9.
- 5 Wash all the components, then dry thoroughly.
- 6 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)
- call Kenwood Customer Care on 023 92392333. Have your model number ready - it's located on the underside of the power unit.

Eire

 See our advertisement in Golden Pages.

other countries

 Contact the shop where you bought your Smoothie Blender.

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 MIX for 10 seconds then to SMOOTH 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 MIX for 10 seconds then SMOOTH 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 MIX for 10 seconds then SMOOTH 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 MIX for 10 seconds, then SMOOTH 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 MIX for 20 seconds, then SMOOTH for 20 seconds. Serve immediately

ginger smoothie

300ml milk

6 - 8 pieces of stem ginger or 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 MIX for 15 seconds, then SMOOTH for 30 seconds. Serve immediately.