

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

## safety

- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before blending.
- Switch off and unplug:
  - before fitting or removing parts
  - after use
  - before cleaning.
- **Never fit the blade unit to the power unit without the blender goblet or mill jar fitted.**
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- 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 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.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Misuse of your blender can result in injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 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 appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

## 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 power unit
- ⑦ cord storage

### mill (if supplied)

- ⑧ blade unit
- ⑨ sealing ring
- ⑩ jar

## 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 Switch on.

## 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 1 litre (1¾ pints) – 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 Switch on.

## 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 appliance 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 0844 557 3653.
  - **other countries**
- Contact the shop where you bought your appliance.

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

**guarantee**

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.



### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

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.

## winter warmer soup

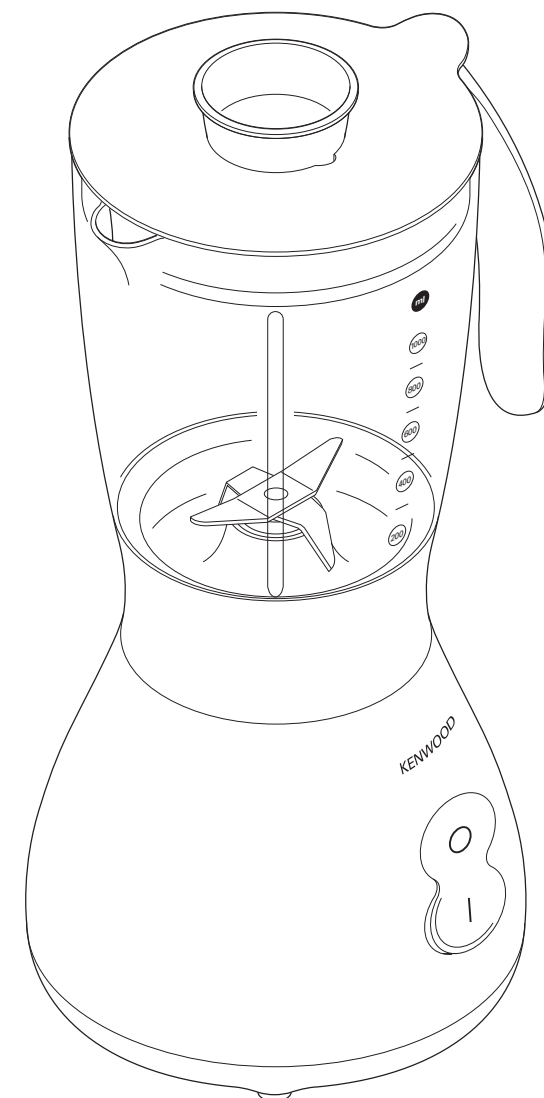
carrots, potatoes and onions:  
twenty 2cm (¾") cubes of each  
bacon stock  
100g (4oz) red lentils, washed  
250ml (½pt) vegetable stock  
one 400g (14oz) tin chopped tomatoes  
salt and pepper  
200g (8oz) cooked bacon joint cut into 1cm (¼") cubes

- 1 Put the carrots, potatoes and onions into the blender in that order.
- 2 Add bacon stock up to the 1 litre mark.
- 3 Blend for no more than 15 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.

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## BL330 series, BL335 series BL340 series

### instructions



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