

KENWOOD

Type BLP60, BLP61
Type BLM60, BLM61

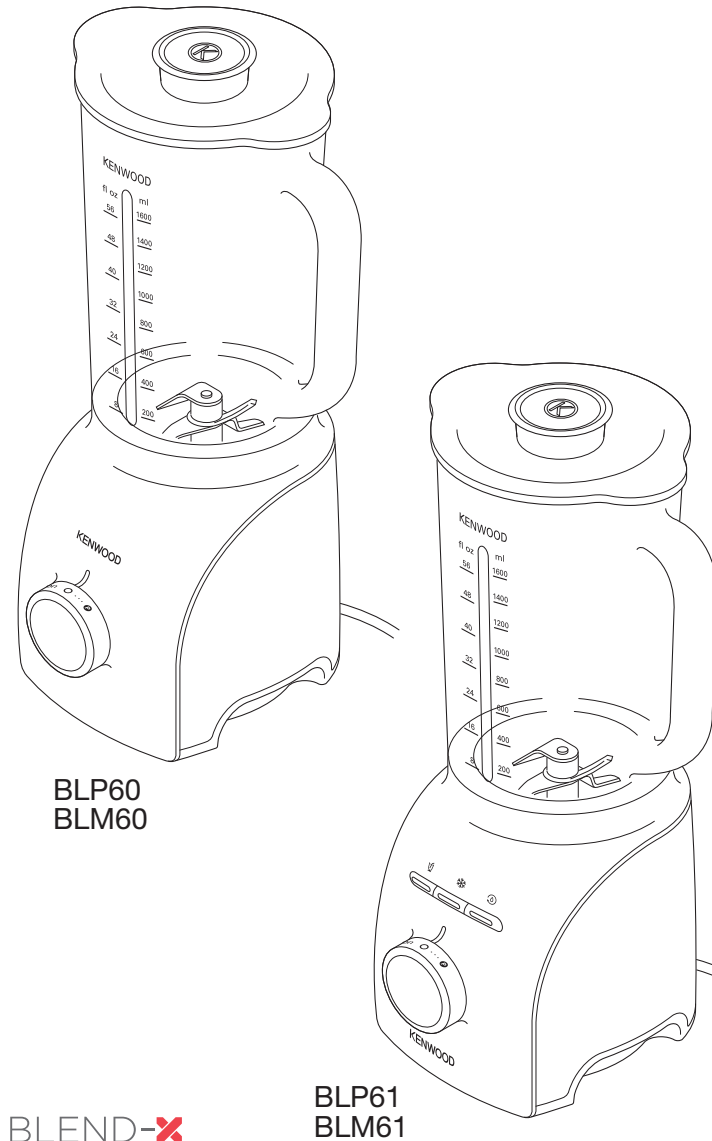
instructions

English

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kenwoodworld.com

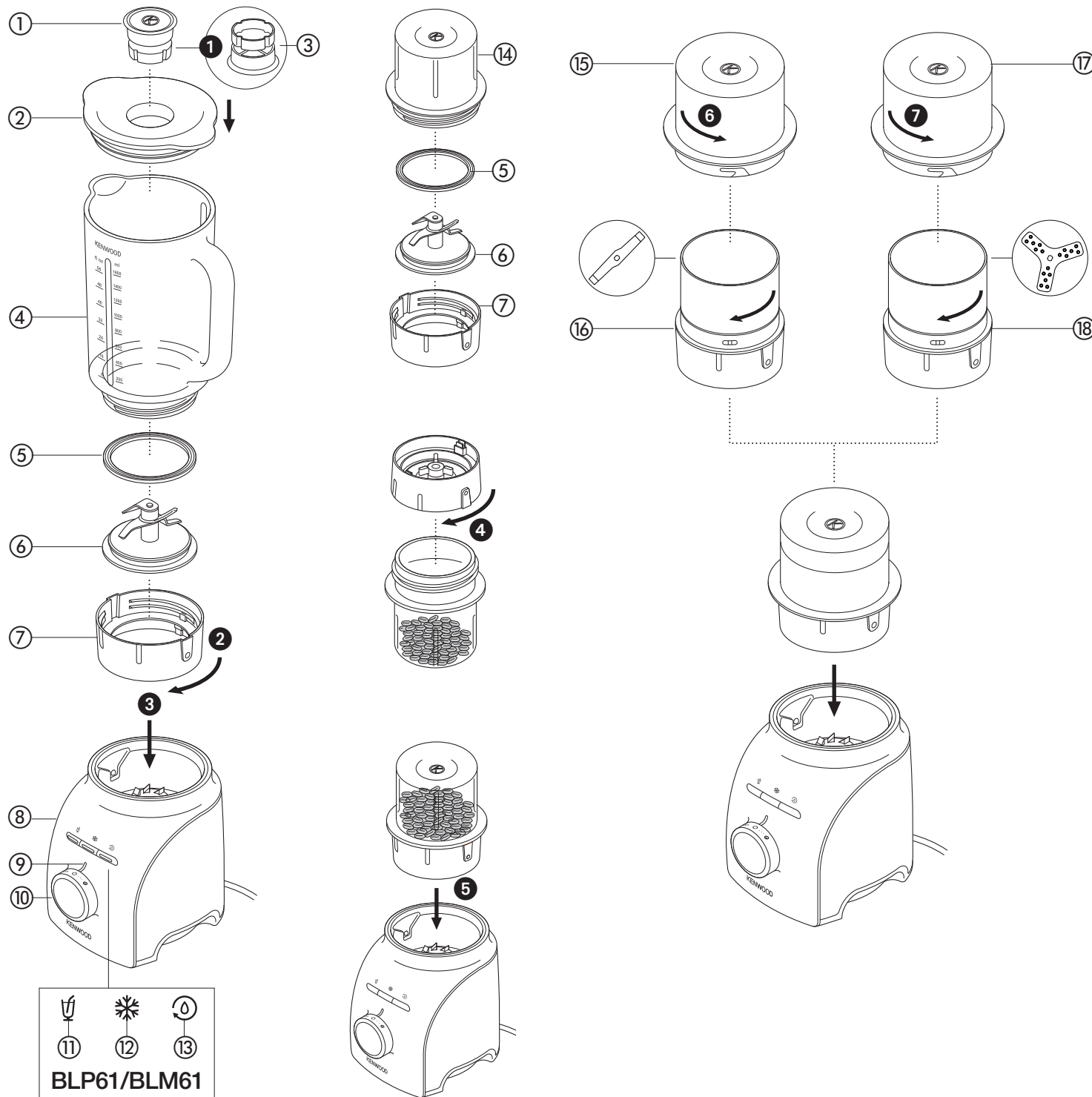
KENWOOD
CREATE MORE

126672/1

BLEND-~~X~~
CLASSIC

BLP61
BLM61





safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Switch off and unplug:
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- **Never fit the blade unit to the power unit without the blender goblet or mill jar fitted.**
- Always unplug the appliance before putting your hands or utensils in the goblet.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never let the power unit, cord or plug get wet.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- **SCALD RISK:** Hot ingredients should be allowed to cool to room temperature before blending.
- Never leave the appliance unattended when it is operating.
- When removing the blender or mill from the power unit:
 - wait until the blades have completely stopped;
 - don't accidentally unscrew the goblet or mill jar/lid from the blade assembly.

- Never run the blender empty.
- Never blend more than the maximum capacity stated in the recommended usage chart.
- To ensure long life of your blender or mill, do not run it continuously for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Do not process hard spices such as Nutmeg or Turmeric root as they may damage the blade.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Always use the 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.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Misuse of your blender can result in injury.
- 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.
- The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.

safety



IMPORTANT: HOT BLENDING INSTRUCTIONS

To minimise the possibility of scalding when blending hot ingredients keep hands and other exposed skin away from the lid to prevent possible burns. The following precautions must be observed:

- **CAUTION: Blending very hot ingredients may result in hot liquid and steam being forced suddenly past the lid or filler cap ❶.**
- **We recommend that hot ingredients are allowed to cool before blending.**
- **NEVER** exceed 1200ml / 5 cups capacity if processing hot liquids, such as soups (refer to the markings on the goblet).
- **ALWAYS** commence blending at a low speed and gradually increase the speed. **NEVER** blend hot liquids by using the pulse setting.
- Liquids which tend to foam such as milk, should be limited to a maximum capacity of 1000ml/4 cups.

- Take care when handling the blender as the goblet and its contents will be very hot.
- Take particular care when removing the lid. The lid is designed to be a tight fit to prevent leakage. If necessary protect your hands with a cloth or oven gloves when handling.
- Ensure the goblet is securely attached to the base and when removing from the appliance, guide the base and ensure it is removed together with the goblet.
- Ensure that the lid and filler cap are securely in place before **every** blending operation.
- Always ensure that the vents in the filler cap are clear before **every** blending operation ③.
- When fitting the lid to the goblet always ensure that the lid and goblet rim are clean and dry to ensure a good seal and prevent spillage.

before plugging in

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

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 directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

Use your blender for soups, drinks, pâtés, mayonnaise, breadcrumbs, biscuit crumbs, chopping nuts and crushing ice. Use your multi mill (if supplied) for milling herbs, nuts, coffee beans and purées.

key

- ① filler cap
- ② lid
- ③ vents
- ④ goblet
- ⑤ sealing ring
- ⑥ blade unit
- ⑦ blade base
- ⑧ power unit
- ⑨ Power On indicator
- ⑩ speed + pulse control

TYPE BLM61 & BLP61 only

Programme buttons

- ⑪ drinks
- ⑫ ice crush
- ⑬ rinse

Multi mill (if supplied)

- ⑭ multi mill jar

grinding mill (if supplied)

- ⑮ mill lid
- ⑯ grinding mill blade assembly

grating mill (if supplied)

- ⑰ mill lid
- ⑱ grating mill blade assembly

to use your blender

- 1 Fit the sealing ring ⑤ into the blade unit ⑥ - ensuring the seal is located correctly in the grooved area.

- **Leaking will occur if the seal is damaged or incorrectly fitted.**

- 2 Clip the blade unit ⑥ into the base ⑦.
- 3 Screw the blade assembly onto the goblet – ensuring the blade assembly is fully tightened ②. Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

- 4 Put your ingredients into the goblet.
- 5 Fit the filler cap to the lid and push down to secure.
- 6 Fit the lid by pushing down until secure.
- 7 Place the blender onto the power unit ③.

- **The appliance will not work if the blender is incorrectly fitted.**

- 8 Plug in and the indicator light will remain unlit whilst in the “O” OFF position.

TYPE BLM60 & BLP60 - Turn the speed control to select a speed (refer to the recommended usage chart).

- Select a speed between ‘Min’ to ‘Max’ by turning the speed control. At the end of blending return the speed control to “O” OFF before removing the blender.
- Do not remove the goblet until the blades have stopped rotating and the speed control is in the “O” OFF position.
- (P) Pulse – operates the motor in a start/stop action. The pulse will operate for as long as it is held in position.

Note: If the blender is removed from the power unit whilst a speed is selected the Indicator light will go out and the blender will stop. The blender will restart immediately if refitted.

TYPE BLM61 & BLP61 only -

Turn to the “on” position and the Power On indicator ⑨ and the 3 pre-programmed buttons will light up.

Note: In the “on” position the Power On indicator will flash if the goblet is not fitted to the power unit.

In the “O” OFF position all the indicator lights will remain off.




- 9 Select a speed (refer to the recommended usage chart). Choose one of the following options:
 - Select one of the 3 pre-programmed buttons. When the required programme button is pressed the light on the other button will go out. The blender will switch off automatically at the end of the pre-set time. If you wish to stop before the pre-set time, press the selected programme button again.
 - Select a speed between ‘Min’ to ‘Max’ by turning the speed control. At the end of blending return the speed control to “O” OFF before removing the blender.
 - Do not remove the goblet until the blades have stopped rotating and the speed control is in the “O” OFF position.
 - (P) Pulse – operates the motor in a start/stop action. The pulse will operate for as long as it is held in position.

Refer to the troubleshooting section if you experience any problems with the operation of the blender.

hints

- To blend dry ingredients - cut into pieces, remove the filler cap, then with the machine running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- The processing of spices is not recommended as they may damage the plastic parts.

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.

Recommended Usage Chart (Programme buttons)				
Programme Button		Usage/Food Items	Max. Recommended Quantity	Programme Time
	Drinks	Cold Liquids Drinks & Cocktails	Max 1.6 litres	60 secs
		Milkshakes and milk based drinks	Max 1.2 litres	
		Smoothies Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices). Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	1 litre Liquid	
	Ice crush	Ice crushing- Automatic Pulsing action A change in speed will be noted - this is normal. Freeze fruit juice in ice trays for Slushie type drinks	10 ice cubes (200g)	45 secs
	Rinse	A change in speed will be noted - this is normal. Use to rinse the goblet before taking apart for cleaning. For best results always take the blender apart for cleaning and dry thoroughly before re-assembling.	Max 500 mls warm water	30 secs

Processing times stated are for guidance only and will vary depending on the exact recipe used, ingredients being processed and personal preference. Stop the processing when the desired result has been achieved.

Recommended Usage Chart (Manual control)				
Usage/Food Items		Recommended Quantity	Speed	Time
Soups	Stock based soups	1.2 litres	Min - Max	30 secs
	Soups using milk	1 litre		
	We recommend that hot ingredients are allowed to cool before blending. However should you wish to process hot ingredients please read the Hot Blending Safety instructions.			
Drinks	Cold Liquids Drinks & Cocktails	Max 1.6 litres	Max	15 - 30 secs
	Milkshakes and milk based drinks	Max 1.2 litres	Max	15 - 30 secs
	Smoothies Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices). Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	1 litre Liquid	Max	30 - 60 secs
Ice	Ice crushing - operate in short bursts until crushed to the desired consistency	10 ice cubes (200g)	Pulse	15 - 20 secs
Mayonnaise		Max 3 egg mix	Max	60 secs
Batter Mix		Max 1 litre	Mid - Max	15 secs
Vegetable Purees/Baby food		300g	Min - Mid	30 - 60 secs
Fruit Purees		200 - 500g	Max	30 secs

to use your multi mill (if supplied)

Use your multi mill for milling herbs, nuts, coffee beans and purees.

- Put your ingredients into the jar (14). Fill it no more than half full.
 - Fit the blender sealing ring (5) into the blender blade unit (6) - ensuring the seal is located correctly in the grooved area.
- Ensure that the seal is fitted correctly.**
- Clip the blade unit (6) into the base (7).
 - Turn the blade unit (6) upside down. Lower it into the jar, blades down and turn to lock - ensuring the blade assembly is fully tightened (4). Refer to the graphics on the underside of the blade unit as follows:



- unlocked position



- locked position

- Place the mill onto the power unit

(5).

- Select a speed or use the pulse control.

to use your grinding mill (if supplied)

Suitable for grinding spices, coffee beans and processing ginger, garlic and chillies.

- Place your ingredients into the blade assembly (16).
- Fit the lid (15) and turn to lock (6).
- Place the mill onto the power unit.
- Select a speed or use the pulse (P) control.

to use your grating mill (if supplied)

Suitable for grating parmesan cheese, nutmeg, coconut and dried fruit.

- 1 Place your ingredients into the blade assembly ⑱.
- 2 Fit the lid ⑰ and turn to lock ⑦.
- 3 Place the mill onto the power unit.
- 4 Select a speed or use the pulse (P) control.

mill recommended speed chart

ingredients	mill	max qty	speed	operating time
Herbs - best chopped when clean and dry	Multi	15g	MAX	5 – 10 secs
Nuts	Multi or Grinding	50g	MAX	10 – 15 secs
Coffee Beans	Multi or Grinding	50g	MAX	30 secs
Baby Foods & Purees	Multi	50g	MAX	30 secs
Lean beef, cut into 2.5 cm cubes	Multi	70g	MAX	5 secs
Spices – such as black peppercorns, cardamom seeds, cumin seeds, coriander seeds, fennel seeds, whole cloves etc.	Grinding	50g	MAX	30 – 60 secs
Chillies	Grinding	30g	MAX	10 secs
Fresh Root Ginger	Grinding	30g	MAX	10 secs
Garlic	Grinding	4 cloves	MAX	10 secs
Parmesan Cheese – cut into 1cm cubes	Grating	60g	MAX	10 secs
Dried Fruit	Grating	50g	MAX	10 secs
Coconut	Grating	50g	MAX	20 secs
Nutmeg	Grating	2	MAX	40 secs

hints

- For optimum performance when processing spices we recommend that you do not process more than 50g at a time in the mill.
- Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.
- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Baby food/purees - allow cooked food to cool to room temperature before processing in the mill.


care and cleaning

- Always switch off, unplug and dismantle before cleaning.
- Empty the goblet before unscrewing it from the blade unit.
- Do not immerse the blade unit in water.
- The goblet can be washed in your dishwasher.

power unit

- Wipe with a damp cloth, then dry.
- Do not immerse the power unit in water.

blade assemblies blender and multi mill

- Remove the blade unit from the goblet or mill by turning to the unlock position  to release.

grinding and grating mills

- Remove the lid from the blade assembly.
- 1 **blender/multi mill:** 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.

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.

If you experience any problems with the operation of the blender, before calling for assistance refer to the troubleshooting guide.

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 (ie BLM60 or BLP60) and date code (5 digit code ie 13L35) ready.** They are 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.



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.

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.

troubleshooting guide

Problem	Cause	Solution
The Blender will not operate.	No Power/Power On Light not illuminated. Blender not assembled correctly.	Check blender plugged in. Check blade unit is fully tightened to the goblet.
Power On Light flashing slowly. (BLP61/BLM61 only)	The blender has been left plugged in and in the 'on' position for more than 15 minutes and has gone into standby mode.	Turn the speed control to the "O" OFF position, wait 5 seconds and then turn to "on" to reset.
BLP61/BLM61 Blender not operating but Power On and programme button lights on.	Goblet fitted and speed control turned to "on" but speed or programme not selected.	Either select a speed manually or press one of the programme buttons.
Power on light flashing rapidly (BLP61/BLM61 only)	The goblet is removed from the power unit without turning the speed control to "O" OFF.	Turn the speed control to "O" OFF and reselected a speed.
Programme buttons not operating	Programme buttons will not operate unless the speed control is turned to the "on" position first.	Turn the speed control to "on" and select the required programme.
Blender leaking from blade assembly.	Seal missing. Seal incorrectly fitted. Seal damaged.	Check seal is fitted correctly and not damaged. To obtain a replacement seal see "service & customer care".
Blender seal missing from blade unit when removed from packaging.	The seal is packed pre-fitted to the blade unit.	Unscrew goblet and check that seal is fitted to blade unit. To obtain a replacement seal see "service & customer care".
If none of the above solve the problem see "Service & Customer Care".		