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Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Blender in water or other liquid.
3. This appliance can be used by children aged from 8 years and above and 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 understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.
9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A regular mesh is used but most household blenders

BLENDER SAFETY

10. Blade assembly is sharp. Handle carefully.
11. To reduce risk of injury, never put locking collar and blade assembly on the base without having the pitcher properly attached.
12. Always operate Blender with lid in place.
13. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
14. **When blending hot foods or liquids, do not fill the blender pitcher to the top (max. 1.25L). Secure the lid, and operate only on STIR (☞) speed. Do not blend hot liquids or hot foods at temperatures higher than 60°C. Do not place bare hand on pitcher lid when processing hot foods or liquids.**
15. Flashing light indicates ready to operate - avoid any contact with blades or moveable parts.
16. **This product is designed for household use only.**

SAVE THESE INSTRUCTIONS

Electrical requirements

⚠ WARNING



Electrical Shock Hazard

- Plug into a grounded outlet.**
- Do not remove ground prong.**
- Do not use an adapter.**
- Do not use an extension cord.**
- Failure to follow these instructions can result in death, fire, or electrical shock.**

Voltage: 120 Volts A.C. only

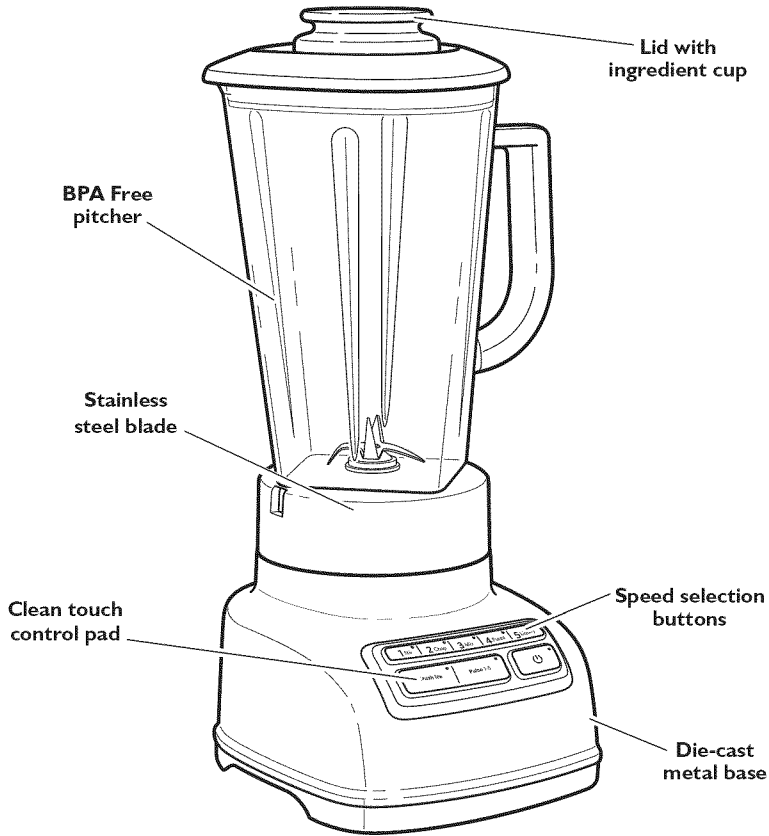
Frequency: 60 Hz

NOTE: If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

PARTS AND FEATURES

Parts and accessories



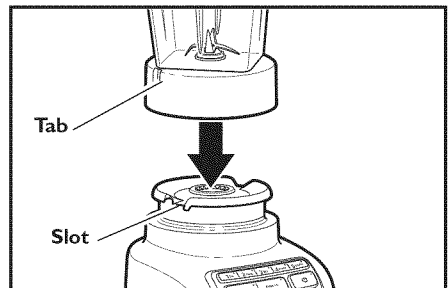
English

ASSEMBLING THE BLENDER

Preparing the Blender for use

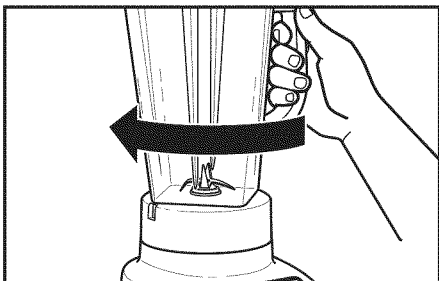
Before First Use

Before using your Blender for the first time, wipe Blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, lid, and ingredient cup in warm, sudsy water (see "Care and Cleaning" section). Rinse parts and wipe dry.



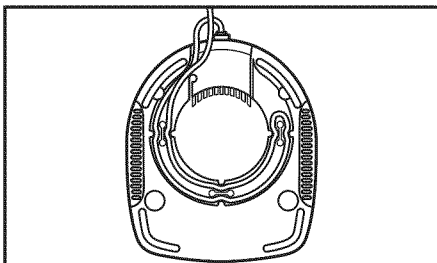
Align the pitcher tabs with the slots on the base. The pitcher handle may be on the right or left side of the blender base.

ASSEMBLING THE BLENDER

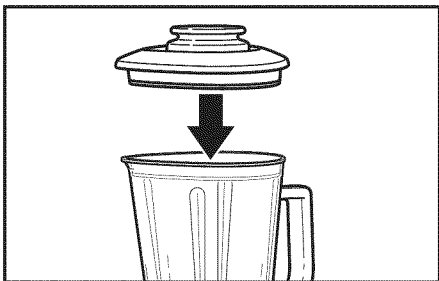


- 2** Rotate pitcher clockwise, approximately 1/8 turn until pitcher clicks into place.

NOTE: When properly positioned, pitcher will rest completely on Blender base. If not, repeat steps 1 and 2.



- 3** Adjust the length of the Blender power cord.



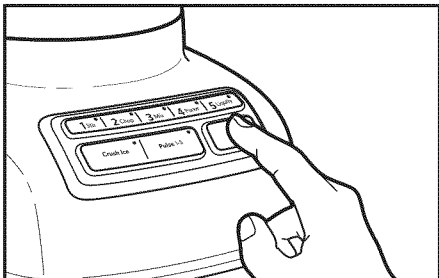
- 4** Put lid on pitcher.

⚠ WARNING

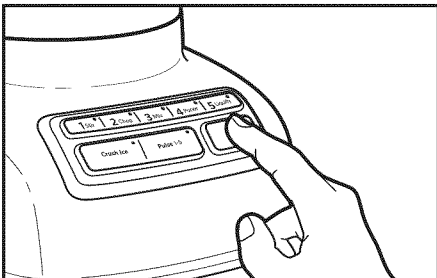


Electrical Shock Hazard

- Plug into a grounded outlet.
- Do not remove ground prong.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.



- 5** Before using the Blender, plug into a grounded outlet, and press POWER. The Power indicator light will flash when



- 6** Before removing the pitcher from the base, always press POWER to stop the flashing lights and unplug the power

OPERATING THE BLENDER

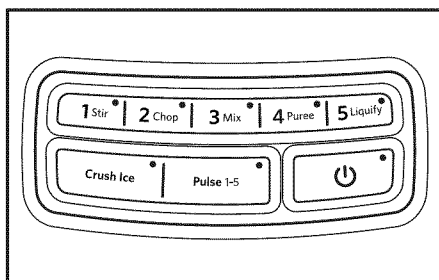
Using the Blender

Before Use

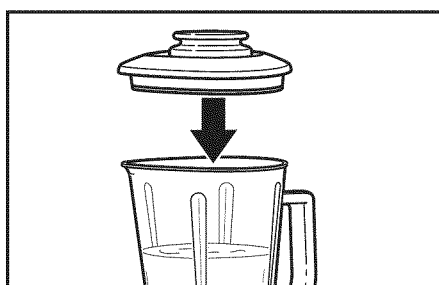
While the Blender Power indicator light or the PULSE mode indicator light is blinking:

- Do not interfere with blade movement.
- Do not remove pitcher lid.

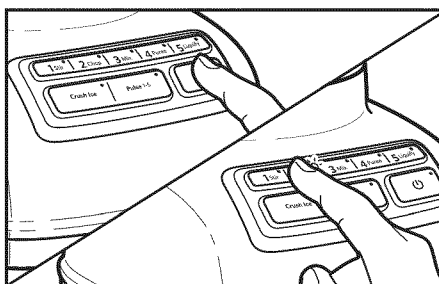
Before operating the Blender, make sure the pitcher is properly locked onto the Blender base.



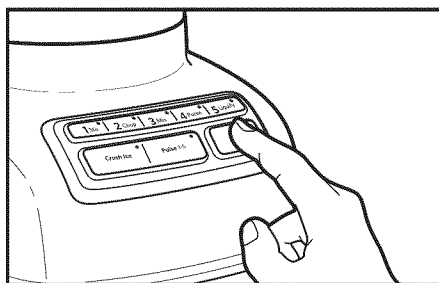
The Blender has five speeds: STIR, CHOP, MIX, PUREE, and LIQUIFY. It also features CRUSH ICE and PULSE modes.



- 1** Put ingredients in pitcher and firmly place lid.



- 2** Press POWER. The Power indicator light will flash when ready. Then press desired speed button for continuous operation at that speed. The white indicator light by the selected speed will stay lit. You may change settings without stopping by pressing a new speed button.



- 3** When finished, press POWER to turn off. Unplug Blender before removing the pitcher.

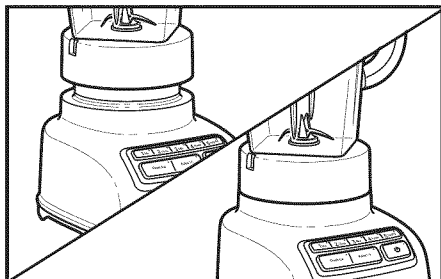
NOTE: The Blender will operate only when pressing the POWER button (Power LED will flash) before selecting the desired speed.

IMPORTANT: If blending hot foods or liquids, do not fill to the top of the pitcher, and operate only on STIR speed. Remove center cap and place towel over lid.

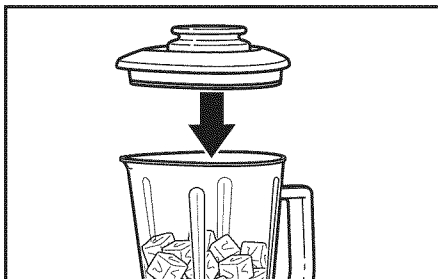
OPERATING THE BLENDER

Crushing ice

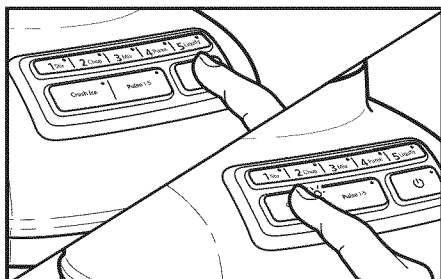
Your Blender offers a CRUSH ICE feature. When selected, the Blender will automatically pulse for 30 seconds at staggered intervals at the optimal speed for crushing ice or other ingredients.



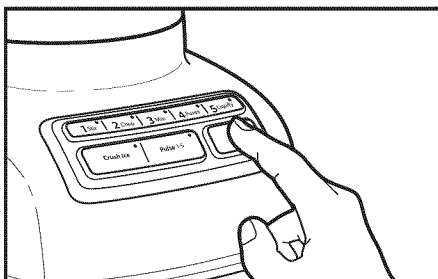
- 1 Before operating the Blender, make sure the pitcher is properly positioned on the base.



- 2 Put ingredients into the pitcher and firmly place lid. Use up to 1/2 tray of cubed ice.



- 3 Press POWER, then press CRUSH ICE. The indicator light will stay lit.



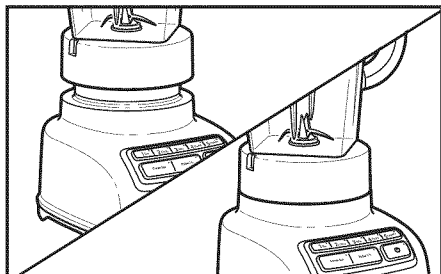
- 4 When the timed function is finished, Blender will stop. Press POWER to turn off. Unplug Blender before removing the pitcher.

TIP: Process up to 1/2 standard ice cube tray or 6 to 7 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is off. The CRUSH ICE feature has been optimized to crush and chop ice without adding any liquid ingredients.

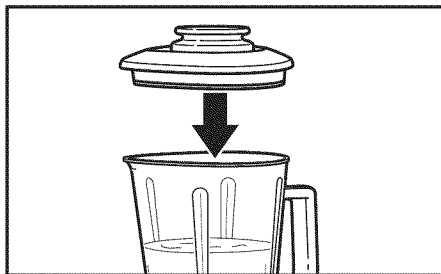
OPERATING THE BLENDER

Using PULSE mode

Your Blender offers a PULSE mode, which allows a “Pulse-at-any-speed” feature.

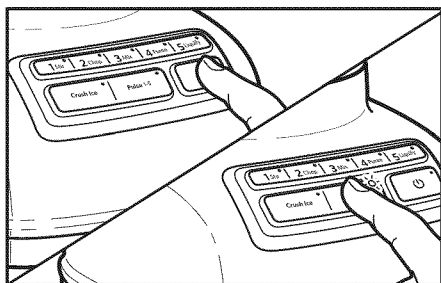


- 1 Before operating the Blender, make sure the pitcher is properly positioned on the base.

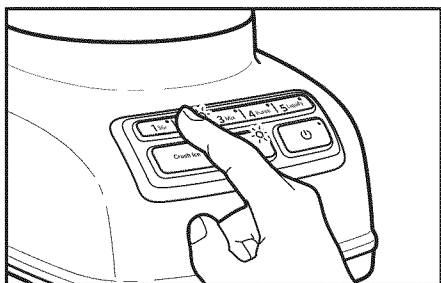


- 2 Put ingredients into the pitcher and firmly place lid.

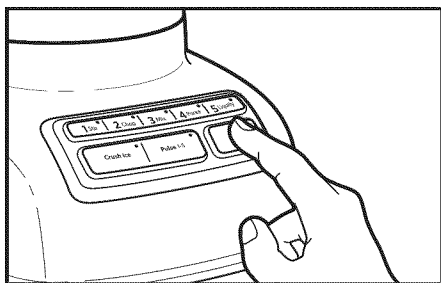
NOTE: PULSE mode will not work with the CRUSH ICE feature.



- 3 Press POWER, then press PULSE. The indicator lights above the Pulse button and all five speeds will blink to indicate that all five speeds are in the PULSE mode.



- 4 Press and hold a speed button for the desired length of time. Both the speed button and PULSE mode indicators will stay lit when pulsing. Blending will stop when Pulse button is released and the Pulse indicator will resume blinking. To pulse again at another speed, just press and hold the desired speed button.



- 5 When finished, press POWER to turn off. Unplug Blender before removing the pitcher.

OPERATING THE BLENDER

Using the Blender pitcher ingredient cup, and Soft Start blending feature

- The Blender pitcher ingredient cup can be used to measure and add ingredients. Remove cup and add ingredients at STIR, CHOP, or MIX speeds. When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.

IMPORTANT: If blending hot foods or liquids, remove the center ingredient cup, and place a towel over the lid. Operate only on STIR speed. Do not use PULSE with the CRUSH ICE feature, or for hot liquids.

- The Soft Start blending feature automatically starts the Blender at a lower speed to draw ingredients into the blades, then quickly increases to the selected speed for optimal performance. The Soft Start blending feature only works when a speed is selected and does not work with the PULSE mode or CRUSH ICE features.

Speed control guide

Item	Speed	Item	Speed
Blended ice drink	Crush Ice, 5 Liquify	Gravy	3 Mix
Cheesecake5 Liquify	Ice milk-based drink	Crush Ice, 5 Liquify
Chopped fruits	Pulse, 2 Chop	Meat salad for sandwich filling	Pulse, 2 Chop
Chopped vegetables	Pulse, 2 Chop	Mousse5 Liquify
Cream cheese-based spread	1 Stir	Oatmeal	4 Puree
Cream soup	1 Stir	Pancake batter	3 Mix
Crushed/chopped ice	Crush Ice	Pesto	2 Chop
Dip	1 Stir	Pureed fruit/Baby food	4 Puree
Finely chopped fresh fruits	Crush Ice	Pureed meat/Baby food meat	4 Puree
Finely chopped fresh vegetables	Crush Ice	Pureed vegetables/Baby food vegetables	4 Puree
Fluffy gelatin for pie/desserts5 Liquify	Salad dressing	3 Mix
Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)	Crush Ice	Savory crumb topping	Pulse, 2 Chop
Frozen yogurt-based drink	5 Liquify	Sherbet-based drink	1 Stir, 5 Liquify
Fruit juice from frozen concentrate	1 Stir, 3 Mix	Smooth ricotta or cottage cheese	1 Stir, 3 Mix
Fruit-based drink (thin)	Crush Ice, 5 Liquify	Streusel topping	2 Chop
Fruit-based drink (thick)	Crush Ice, 1 Stir	Sweet crumb topping	Pulse, 2 Chop
Fruit-based sauce	1 Stir	Sweet crunch topping	Pulse, 2 Chop
Grated hard cheese5 Liquify	Vegetable-based main dish sauce	1 Stir
		Waffle batter	3 Mix
		White sauce	1 Stir

TIPS FOR GREAT RESULTS

Quick tips

- If you're making beverages using ice, start with CRUSH ICE, then finish with Speed 5 LIQUIFY in order to produce a smoother texture.
- Ice directly from the freezer will crush better than partially melted ice for snow.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- For many ingredient mixtures, start the blending process at STIR to thoroughly combine the ingredients. Then increase to a higher speed, as desired.
- If desired, remove center ingredient cup of pitcher lid to add liquids or ice cubes while the Blender is operating at STIR, CHOP, or MIX speeds.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix ingredients only when the Blender is off. Never use any utensil, including spatulas, in the pitcher while the motor is running.
- Cool hot foods, if possible, before blending. Begin blending warm foods at STIR. Increase to higher speeds, one at a time, if necessary.
- When blending hot foods or liquids, do not fill the blender pitcher to the top. Secure the lid, remove the center ingredient cup, and place a towel over the lid. Operate only on STIR speed. Do not place bare hand on pitcher lid when processing hot foods or liquids.

How to...

Dissolve flavored gelatin: Pour boiling water into the pitcher; add gelatin. Remove center ingredient cup, and place a towel over the lid. Blend at STIR until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

Make cookie, cracker, or bread crumbs: Break cookies, crackers, or bread into pieces about 4 cm in diameter. Place in pitcher. In PULSE mode, cover and blend at CHOP, pulsing a few times, about 3 seconds each time, until reaching desired consistency.

Make finer crumbs for pie and dessert crusts: Break cookies, crackers, or bread into pieces about 4 cm in diameter and place in the pitcher. In PULSE mode, cover and blend at LIQUIFY, pulsing a few times until reaching desired consistency, about 20 to 30 seconds.

Chop fruits and vegetables: Put 2 cups (475 mL) of fruit or vegetable chunks in pitcher. In PULSE mode, cover and blend at STIR, pulsing a few times, about 2 to 3 seconds each time, until reaching desired consistency.

Puree fruits: Place 2 cups (475 mL) canned or cooked fruit in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) fruit juice or water per cup (240 mL) of fruit. Cover and blend at PUREE about 5 to 10 seconds.

Puree vegetables: Place 2 cups (475 mL) canned or cooked vegetables in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) broth, water, or milk per cup (240 mL) of vegetables. Cover and blend at PUREE about 10 to 20 seconds.

Puree meats: Place cooked, cubed, tender meat in pitcher. Add 3 to 4 tablespoons (45 to 60 mL) broth, water, or milk per cup (240 mL) of meat. Cover and blend on STIR 10 seconds. Stop the Blender and scrape sides of pitcher. Cover and blend on PUREE 10 to 20 seconds longer.

Take lumps out of gravy: If sauce or gravy becomes lumpy, place in the pitcher. Cover and blend at MIX until smooth, about 5 to 10 seconds.

Combine flour and liquid for thickening: Place flour and liquid in pitcher. Cover and blend at STIR until smooth, about 5 to 10 seconds.

Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher. Cover, and blend at STIR until well-mixed, about 5 to 10 seconds. Pour into saucepan and cook as usual.

Make smoothies: Place liquids and frozen ingredients in pitcher first, then add other ingredients on top. Cover and blend on CRUSH ICE for 10 to 15 seconds, then

TIPS FOR GREAT RESULTS

Prepare pancake or waffle batter from mix: Place mix and other ingredients in pitcher. Cover and blend at MIX until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher as needed.

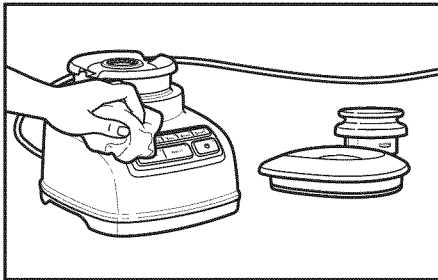
Grate cheese: Cut very cold cheese into 1.5 cm cubes. Place up to 1/2 cup (120 mL) cheese in the pitcher. Cover, and blend at LIQUIFY about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature then blend at LIQUIFY for 10 to 15 seconds.

CARE AND CLEANING

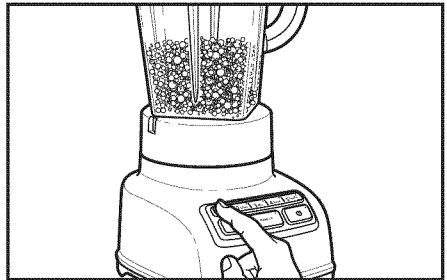
Cleaning the Blender

The Blender pitcher can be easily cleaned while still attached to the base, or individually.

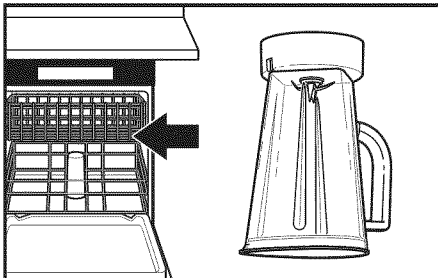
- Clean the Blender thoroughly after every use.
- Do not immerse the Blender base or cord in water.
- Do not use abrasive cleansers or scouring pads.



- 1 To clean the Blender base, Clean Touch pad, cord, lids, and ingredient cup:** Wipe with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



- 2 To clean the pitcher while attached to the base:** Keep the pitcher on the Blender base, fill half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Put the lid on the pitcher, press the STIR speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher and rinse with warm water.



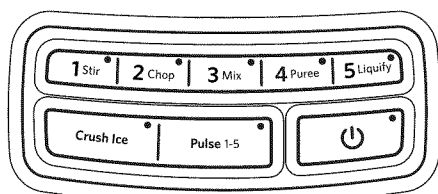
- 3 To clean pitcher individually:** Wash pitcher in dishwasher on the top or bottom rack, flipped upside down. Or handwash with soapy water, rinse, and wipe dry.

IMPORTANT: Hand wash the lid and ingredient cup for best results.

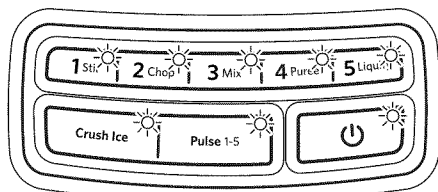
TROUBLESHOOTING

IMPORTANT: The Blender will not operate at any speed unless the POWER button is pressed first.

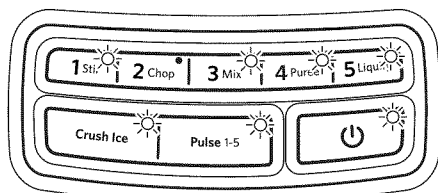
Blender does not operate when a setting is selected



No indicator lights are lit.



All indicator lights are flashing at the same time.



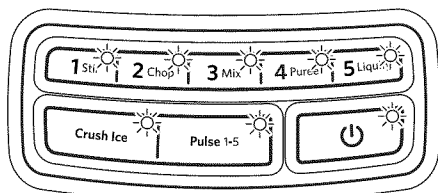
One indicator light is flashing alternately.

Check to see if the Blender is plugged into a grounded outlet. If it is, press POWER; then unplug the Blender. Plug it back in to the same outlet, and Press POWER. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.

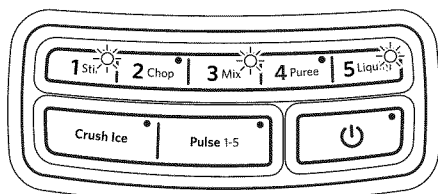
If Blender is plugged in, but nothing happens when POWER is pressed, and all indicator lights are flashing, the motor rotor may be locked. Press POWER; then unplug the Blender. Plug it back in; then press POWER and select the desired speed.

If the Blender is plugged in, but will not start and one light is flashing alternately from all the other indicator lights, the Blender may have a stuck key. Press POWER to turn off the Blender; then unplug the Blender. Plug the Blender back in and press POWER to turn back on to reset the stuck key.

Blender stops while blending



All indicator lights are flashing at the same time.



All indicator lights are flashing alternately.

The Blender may be overloaded. If the Blender becomes overloaded when blending heavy ingredients, it will automatically shut off to avoid damage to the motor. Press POWER to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and divide contents into smaller batches. Adding liquid to the pitcher may also reduce the load on the Blender.

The Blender may be jammed. If it is jammed, the Blender will stop running to avoid damage to the motor. Press POWER to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and, with a scraper, free the blades by breaking-up or removing the contents at the bottom of the pitcher.



