

# KitchenAid®

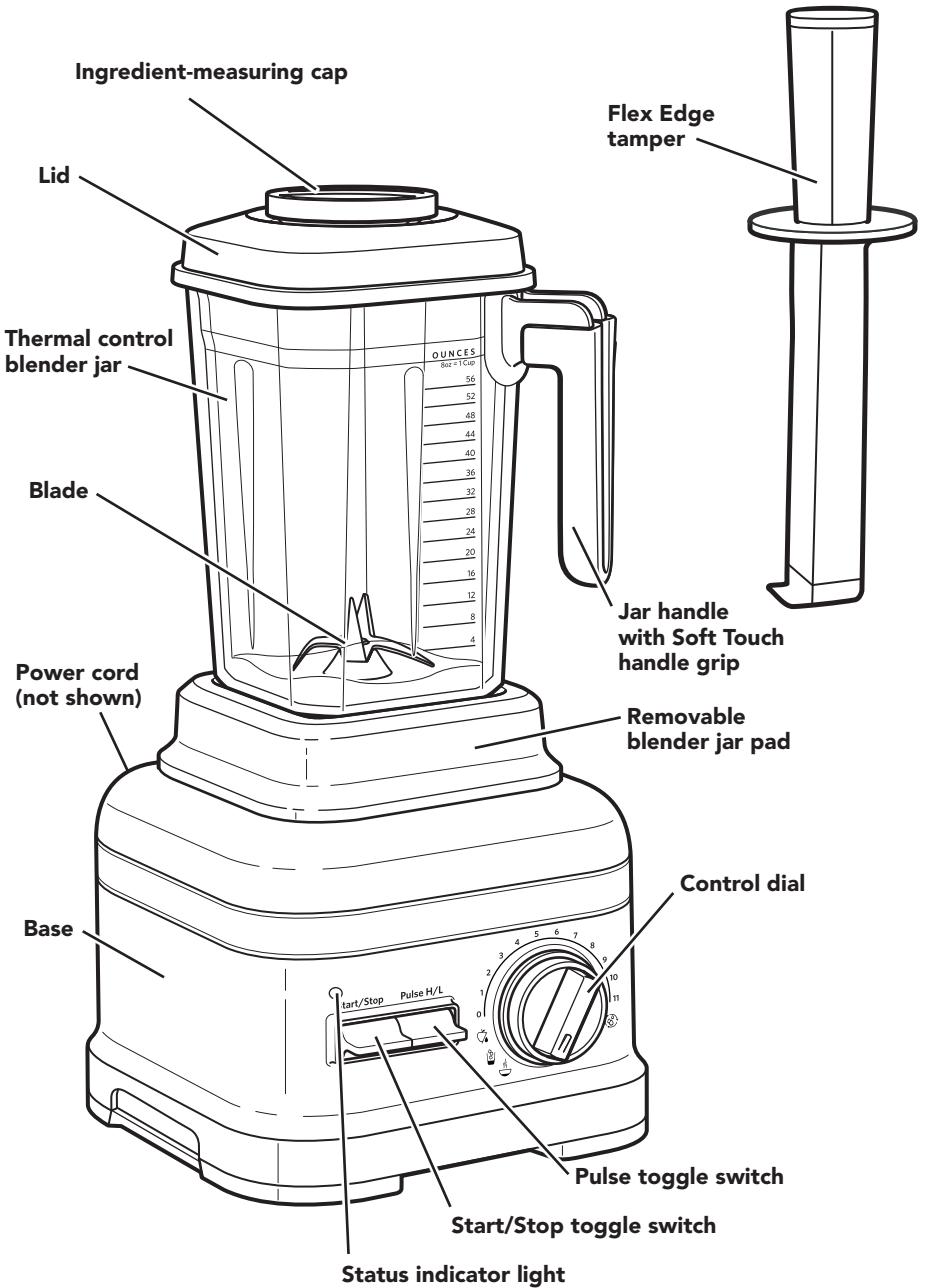
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KSB8270



# PARTS AND FEATURES

## PARTS AND ACCESSORIES



## 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.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## 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. Close supervision is necessary when any appliance is used by or near children.
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 spatula or scraper other than the provided Flex Edge tamper may be used, but must be used only when the Blender is not running.

# BLENDER SAFETY

10. Blades are sharp. Handle carefully.
11. The use of attachments, including canning blender jars, not recommended by KitchenAid may cause a risk of injury to persons.
12. Do not use appliance for other than intended use.
13. Always operate Blender with cover in place.
14. When blending hot liquids or ingredients, ingredient-measuring cap should remain in place over the lid opening. Always start on lowest speed and slowly ramp to desired speed when blending hot liquids or ingredients.


## SAVE THESE INSTRUCTIONS

**This product is designed for household use only.**

### ELECTRICAL REQUIREMENTS

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**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into a grounded 3 prong 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 V

**Frequency:** 60 HZ

**Intensity (Amp.):** 15 Amps

**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.

### MOTOR HORSEPOWER

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
Motor horsepower for the Blender motor was measured using a dynamometer, a machine that laboratories routinely use to measure the mechanical power of motors. Our 3.5 peak horsepower (HP) motor reference reflects the horsepower output of the motor itself and not the Blender's horsepower output in the Blender pitcher. As with any blender, the power output in the pitcher is not the same as the horsepower of the motor itself. This motor delivers 2.45 peak HP in the pitcher enabling your Blender to deliver robust power for all your recipes.

# USING THE BLENDER

## BLENDER FUNCTION GUIDE

The Blender has three preset recipe programs: Juice, Smoothies, and Soups. It also features Variable Speed and Pulse functions that allow you to customize your blending for any recipe you make.

The three preset recipe programs were each developed based on typical recipes of that kind. You might find that not all recipes are exactly the same, and sometimes a recipe might blend more to your preference on a program that is not obvious. For example, when making a smoothie, you may prefer the finer texture that the Juice program creates. We encourage you to experiment to find the best program for your favorite recipes.

SETTING	DESCRIPTION	BLENDING TIME (in min:sec)	SUGGESTED ITEMS TO BLEND	
JUICE 	Several variations of speed to best capture whole fruits or vegetables to liquefy contents. Slower speeds at conclusion of cycle to settle ingredients and reduce froth.	1:10	Fruits	Vegetables
SMOOTHIES 	Gradually ramp up to full power to completely blend hard foods such as ice, whole fruits or vegetables, or frozen fruits.	0:40	Blended ice drinks Crushed ice Whole fruits and vegetables	Frozen chopped fruit (defrost slightly until it can be probed with a knife tip) Seeds
SOUPS* 	Heat your soup from room temperature ingredients. Gradually ramps up to high speed to allow for contents to fall into the blade for a complete blend. Slow speeds at the end allow contents to settle and reduce froth.	5:00	Soup Vegetables	Broth Hot sauces
CLEANING 	Quick pulses of power and high speeds work to clean the blender jar by filling 1/3 of the jar with water and a drop of dish soap.	0:33	Water	Dish soap
PULSE 	Allow precise control of the duration and frequency of blending. Great for recipes that require a light touch.  Alternatively, use Pulse during manual operation to add a boost of power momentarily.	0:00	Savory crumb topping Sweet crumb topping Meat salad for sandwich filling	Chopped fruits Chopped vegetables Ice crush
VARIABLE SPEEDS 	Manual speeds offer ultimate control of the blender. Allows for fine-tuned chopping and blending needs to prepare any recipe.	0:00 - 6:00	Fruits Vegetables Nuts Dips Frozen desserts	Soups Sauces Doughs Butters

\* If blending pre-heated ingredients, use variable speed and run for 1-2 minutes. Start on a low speed and ramp up to the speed desired. The soup setting is designed to heat cooled or room-temperature ingredients, and is not intended for pre-heated ingredients.

# USING THE BLENDER

## PREPARING THE BLENDER FOR USE

### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

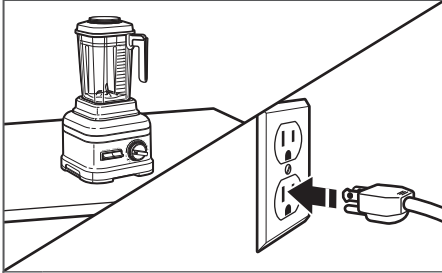
**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

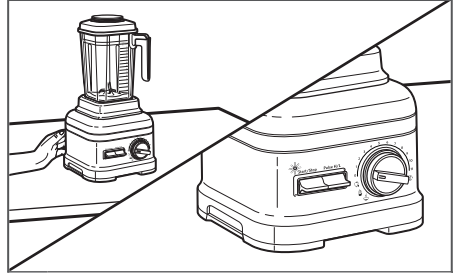
#### **Before first use**

Before using your Blender for the first time, wipe the blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash the blender jar, lid, Flex Edge tamper and ingredient-measuring cap in warm, sudsy water (see "Care and cleaning" section). Rinse parts and wipe dry.



**1**

Before using the Blender, be sure the countertop beneath the Blender and surrounding areas are dry and clean. Then, plug the Blender into a grounded 3 prong outlet.



**2**

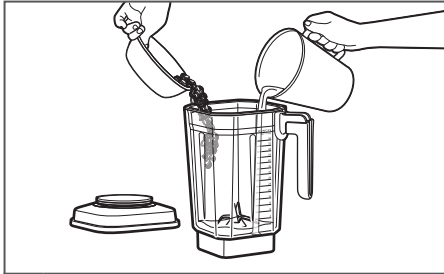
The main power switch is on the back of the blender base. Flip the POWER switch to the On position. The status indicator light above the start toggle button will begin to flash, indicating that the Blender is in Standby mode. The Blender is now ready to operate.

### **FOR DETAILED INFORMATION ON USING THE BLENDER**

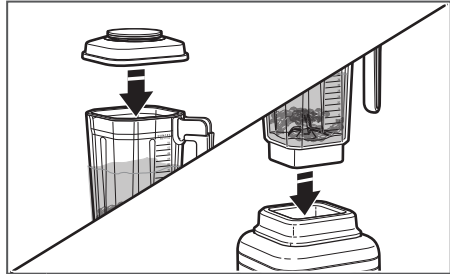
Visit [kitchenaid.com/quickstart](https://kitchenaid.com/quickstart) for additional Instructions with videos, inspiring recipes, and tips on how to use your Blender.

# USING THE BLENDER

## ASSEMBLING AND RUNNING THE BLENDER

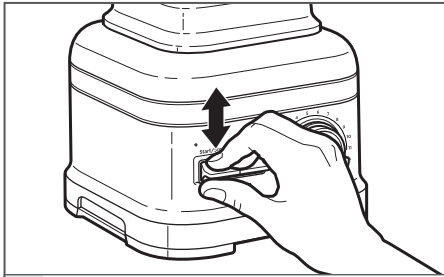


- 1** Put the items to blend into the blender jar. Add liquids first, then soft foods, then leafy greens, and ice or frozen items last.

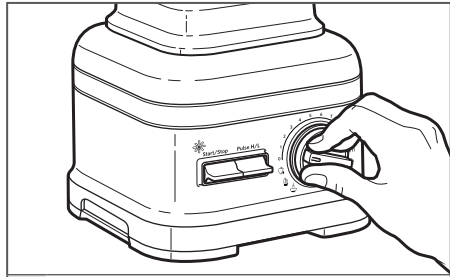


- 2** Make sure that the lid is fully secured on the blender jar. Next, place the blender jar on the base, making sure that it is fully aligned on the jar pad.

**NOTE:** Do not fill the blender jar beyond the “max fill” line, especially when blending liquids.



- 3** Flip the START/STOP toggle switch up or down to begin operation of the Blender. The status indicator light will now be solid.



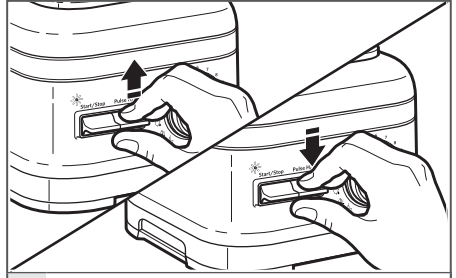
- 4** Turn the control dial to your desired speed or program. See the “Blender function guide” for more information.

**NOTE:** If you select a pre-programmed cycle, you will need to flip the START/STOP toggle to begin operation. The blender will automatically stop running once the cycle is complete.

# USING THE BLENDER

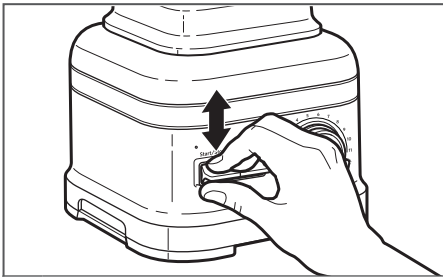


- 5** Utilize the Flex Edge tamper accessory as needed for optimal blending performance. Remove the ingredient-measuring cap only, and leave the lid in place. Stir or press contents down towards the blade. When you are finished, replace the ingredient-measuring cap to the blender jar lid before resuming blending.



- 6** If desired, use the Pulse function for a momentary boost of speed while blending on the variable speed settings.
- PRESS AND HOLD** the PULSE toggle switch up for a faster pulse, or down for a slower pulse.

**NOTE:** The Pulse function may also be used on its own as a separate blending function while the Blender is in Standby mode. Pulse is not available when running a preset program.



- 7** After blending, flip the START/STOP toggle switch up or down. Allow the Blender to come to a complete stop before removing the lid and pouring your blended ingredients.

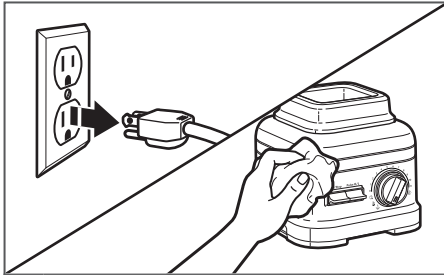


# CARE AND CLEANING

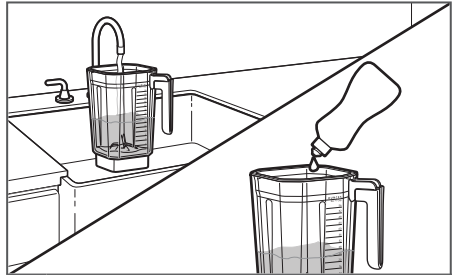
## CLEANING THE BLENDER AND ACCESSORIES

Clean the Blender thoroughly after every use.

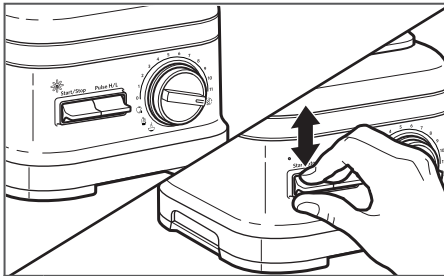
**NOTE:** To avoid damaging the Blender, do not immerse the blender base or cord in water. To avoid scratching the Blender, do not use abrasive cleansers or scouring pads.



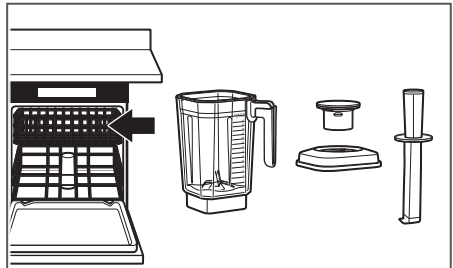
- 1** Wipe the base and the cord with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



- 2** Make sure to clean the blender jar, lid and ingredient-measuring cap after each use. Remove any remaining contents from the blender jar. Fill 1/3 of the blender jar with warm water and add 1 drop of liquid detergent. Place the lid on the blender jar, and make sure the blender jar is fully in place on the blender base.



- 3** Rotate the control dial to the Clean program. Flip the START/STOP toggle switch up or down. When the program finishes, pour out the soapy water, and rinse the blender jar with warm water.



- 4** The blender jar, lid, Flex Edge tamper, and ingredient-measuring cap are dishwasher safe; the Flex Edge tamper, lid, and ingredient-measuring cap should be placed in the top rack of the dishwasher. If preferred, all parts may also be washed by hand with a damp cloth and warm soapy water, and then rinsed with warm water and dried with a soft cloth.

**NOTE:** The handle grip can remain on the handle of the blender jar during cleaning and dishwasher cycles. If needed, the handle grip can be removed to run through the dishwasher separately and then replaced.

# TROUBLESHOOTING

## **⚠ WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3 prong 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.**


1. When the Blender is plugged in and the main power On/Off toggle switch is on, the Blender will go into Standby mode (flashing white indicator light). However, after 10 minutes of no activity the Blender will go into Sleep mode and the indicator light will turn off.
  - To wake up the Blender simply flip the START/STOP toggle switch up or down. This will put the Blender back into Standby mode.
2. If the status indicator light flashes an orange color, the Blender is in error mode. This can be caused by: using a spatula in the blender jar that locks up the blade or having an ice cube or hard food in a location that locks up the blade.
  - Correct the problem by turning off the Blender using the dedicated off switch in the back, or by unplugging the Blender. Remove the blender jar from the base, and clear the items. Place the blender jar back on the base, and then turn the Blender back on to continue regular use.
3. If the Blender stops while blending:
  - After 6 minutes of run time, the Blender will automatically shut off and go into Sleep mode, and the LED light will turn off. You can wake the Blender back up using the toggle switches (Start/Stop or Pulse High/Pulse Low). If the Blender stops in less than 6 minutes, it is possible there is an internal error with the Blender. Contact an authorized service center for assistance.
4. If the ingredients of a recipe aren't blending:
  - There may be times when an air pocket is created around the blade, causing the ingredients to miss the blending blade. Use your Flex Edge tamper to assist during the blend by pushing ingredients into the blade, or stir to move ingredients around the blender jar. If that does not work, stop the Blender, remove the blender jar from the base, and use a spatula to rearrange ingredients in the blender jar. For certain recipes, try adding more liquid.
5. If you experience an overflow from the blender jar:
  - Unplug the Blender. Remove the jar and jar pad. Clean the blender housing, jar pad, and exterior of the jar. Dry each part thoroughly, and then re-install the jar pad.
  - If the overflow is on or over the control dial, it can be removed by gently and firmly pulling it off. After cleaning and drying, reinstall the knob. To avoid damage to the graphics, do not apply too much force or use abrasive cleansers.

If the problem cannot be corrected:  
See the "Warranty and service" section.  
Do not return the Blender to the retailer;  
retailers do not provide service.

# WARRANTY AND SERVICE

KITCHENAID® PRO LINE® SERIES TOTAL REPLACEMENT LIMITED WARRANTY FOR THE 50 UNITED STATES, THE DISTRICT OF COLUMBIA, PUERTO RICO, AND CANADA

This warranty extends to the purchaser and any succeeding owner for KitchenAid Pro Line® Series Blender operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	Ten Years from the date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>   <p>LIMITED WARRANTY • GARANTIE LIMITEE GARANTÍA LIMITADA</p>	Hassle-Free Replacement of your Pro Line® Series Blender. See the next page for details on how to arrange for replacement, or call the Customer eXperience Center toll-free at <b>1-800-832-7173</b> . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"> <li><b>A.</b> Repairs when your Pro Line® Series Blender is used in other than normal single family home use.</li> <li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li> <li><b>C.</b> Any shipping or handling costs to deliver your Pro Line® Series Blender to an Authorized Service Center.</li> <li><b>D.</b> Replacement parts or repair labor costs for Pro Line® Series products operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li> </ul>
<p><b>DISCLAIMER OF IMPLIED WARRANTIES</b> IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO TEN YEARS OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties or merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state and province to province.</p> <p><b>DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY</b> KitchenAid makes no representations about the quality, durability or need for service or repair of this appliance other than the representations contained in this Warranty. If you want longer or more comprehensive coverage than the limited warranty that comes with this appliance, you should ask KitchenAid or your retailer about buying a service contract.</p> <p><b>LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES</b> YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPLACEMENT OR REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state and province to province.</p>	

# WARRANTY AND SERVICE

## HASSLE-FREE REPLACEMENT WARRANTY – 50 UNITED STATES, DISTRICT OF COLUMBIA, AND PUERTO RICO

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Pro Line® Series Blender should fail within the first ten years of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Pro Line® Series Blender returned to us. Your replacement unit will also be covered by our ten year limited warranty.

If your Pro Line® Series Blender should fail within the first ten years of ownership, simply call our toll-free Customer

eXperience Center at **1-800-832-7173** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Pro Line® Series Blender, use the carton, packing materials, and prepaid shipping label to pack up your original Pro Line® Series Blender and send it back to KitchenAid.

## HASSLE-FREE REPLACEMENT WARRANTY – CANADA

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Pro Line® Series Blender should fail within the first ten years of ownership, we will replace your Pro Line® Series Blender with an identical or comparable replacement. Your replacement unit will also be covered by our ten year limited warranty.

If your Pro Line® Series Blender should fail within the first ten years of ownership, simply call our toll-free Customer

eXperience Center at **1-800-807-6777** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address.

When you receive your replacement Pro Line® Series Blender, use the carton, packing materials, and prepaid shipping label to pack up your original Pro Line® Series Blender and send it back to KitchenAid.

## ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES, OR ORDERING ACCESSORIES AND REPLACEMENT PARTS

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-832-7173** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Pro Line® Series Blender for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

### For service information in Mexico:

Call toll-free **01-800-0022-767**.

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CANADA: 1.800.807.6777 | KitchenAid.ca



**KitchenAid<sup>®</sup>**  
FOR THE WAY IT'S MADE.<sup>®</sup>

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