



5KHB3581



KitchenAid



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HAND BLENDER SAFETY

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 motor body of Hand Blender, battery, charger, charger's cord or plug in water or other liquid.
3. 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.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Avoid contact with moving parts.
6. Do not operate any appliance or charger with a damaged cord, or plug, or after the appliance or charger malfunctions, or is dropped, or damaged in any manner. Return appliance or charger to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
8. Do not let power cord on charger hang over edge of table or counter. Excess cord may be wrapped on the underside of the charger.
9. Do not let power cord on charger contact hot surfaces, including the stove.
10. When mixing liquids, especially hot liquids, use a tall container, or make small quantities at a time to reduce spillage.
11. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons, or damage to the unit. A scraper may be used, but must be used only when the unit is not running.

SAVE THESE INSTRUCTIONS

HAND BLENDER SAFETY

12. Blades are sharp. Handle carefully.
13. Be certain chopper adapter is securely locked in place before operating appliance.
14. Always remove the battery from the Hand Blender if it is left unattended and before assembling, disassembling or cleaning.
15. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical requirements

Battery Voltage: 12 V Lithium-Ion (Li-ion) / 1.5 Ah / 16 Wh

Battery Model No.: 5KCL12IBOB

Charger

Input : 18 V / 660 mA

Output : 12 V / 550 mA

Charger Model No.: 5KCL12CSOB

Charger Adapter

Input : 220-240 V / 50/60 Hz / 18 W


Output : 18 V / 660 mA

Charger Adapter Model No.: WI0533411

Electrical equipment waste disposal

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help avoid potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be

treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery, and recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

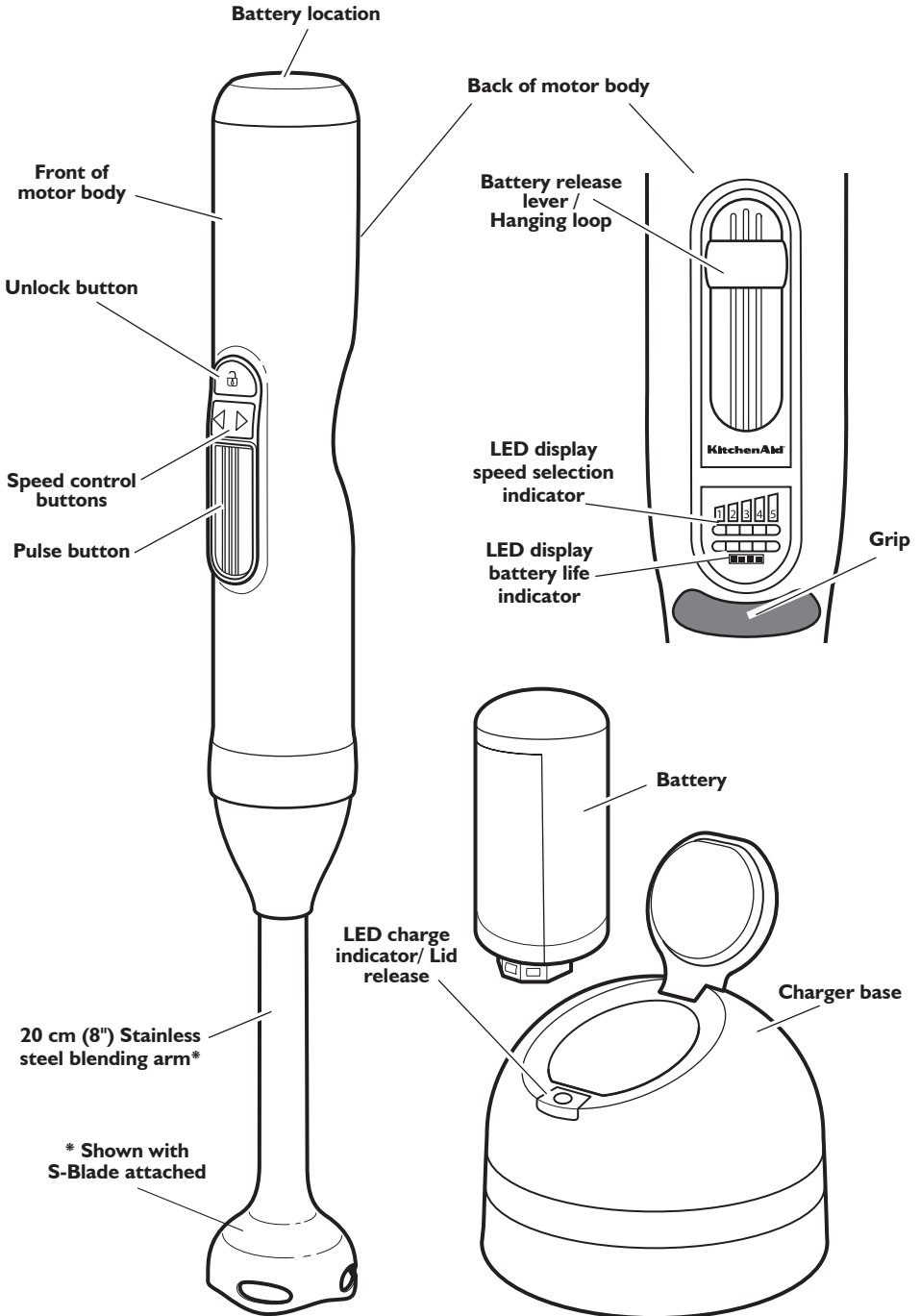
Disposing of KitchenAid Lithium-Ion (Li-Ion) battery

Always dispose of your battery according to local regulations. Contact a recycling agency in your area for recycling locations.

Even discharged batteries contain some energy. Before disposing, use electrical tape to cover the terminals to prevent the battery from shorting, which could cause a fire or explosion.

PARTS AND FEATURES

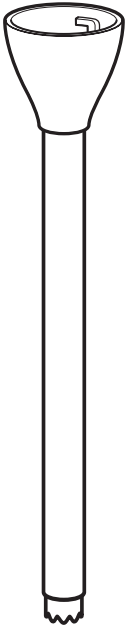
Parts and accessories



PARTS AND FEATURES

Parts and accessories

English



33 cm (13")
Blending arm

GUARDS



Bell guard



Pan guard

BELL BLADES



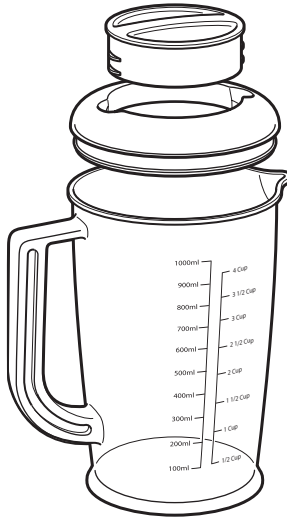
S-Blade



Star blade



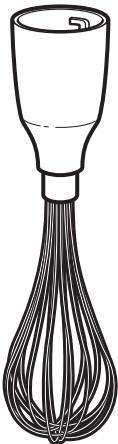
Frother/Beater



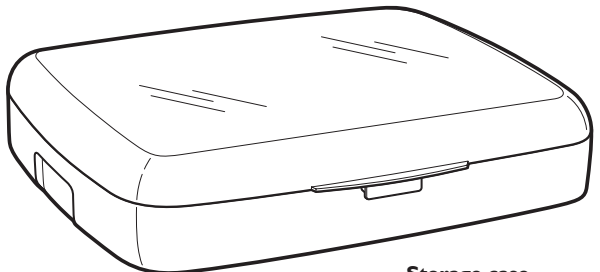
Blending pitcher



Chopper attachment






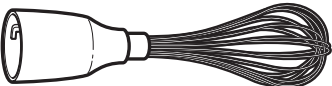

Whisk attachment



Storage case

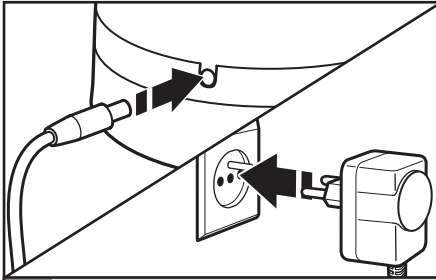
PARTS AND FEATURES

Attachment guide

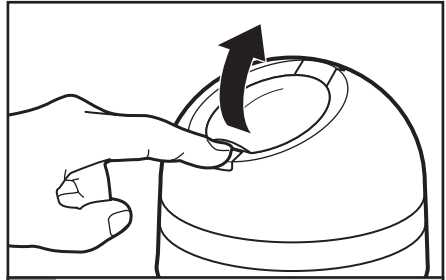
Attachment	Best used to
<p data-bbox="253 227 327 247">S-Blade</p>  A line drawing of an S-blade attachment, which is a circular blade with two curved blades forming an 'S' shape, mounted on a cylindrical base.	<p data-bbox="522 227 716 247">Blend, Crush, Puree</p> <p data-bbox="522 252 921 299">Soups, Cooked vegetables, Sauces, Baby food, Smoothies, Milk shakes, Frosting, Crushed ice</p>
<p data-bbox="240 434 338 454">Star Blade</p>  A line drawing of a star blade attachment, which is a circular blade with four pointed blades arranged in a star pattern, mounted on a cylindrical base.	<p data-bbox="522 434 650 454">Shred, Mince</p> <p data-bbox="522 459 820 479">Cooked meats, Beef gravy, Minces</p>
<p data-bbox="219 640 359 660">Frother/Beater</p>  A line drawing of a frother/beater attachment, which is a circular blade with a central hub and several curved blades radiating outwards, mounted on a cylindrical base.	<p data-bbox="522 640 620 660">Froth, Mix</p> <p data-bbox="522 665 900 712">Milk (for Latte, Cappuccino...), Cake batter, Pancake batter, Muffin batter</p>
<p data-bbox="261 847 327 867">Whisk</p>  A line drawing of a whisk attachment, which consists of a cylindrical handle and a series of thin, curved wires forming a whisk shape.	<p data-bbox="522 847 737 867">Whip, Emulsify, Aerate</p> <p data-bbox="522 872 878 951">Egg whites, Whipped cream, Mayonnaise, Vinaigrette, Mousse, Hollandaise sauce, Pudding</p>
<p data-bbox="251 1020 338 1040">Chopper</p>  A line drawing of a chopper attachment, which is a cylindrical container with a lid and a central vertical shaft with a chopping blade at the bottom.	<p data-bbox="522 1020 577 1040">Chop</p> <p data-bbox="522 1045 884 1125">Vegetables, Parmesan cheese, Peanuts, Salsa, Hard boiled eggs, Bread crumbs, Herbs, Cooked meats, Beef gravy, Minces</p>

OPERATING THE HAND BLENDER

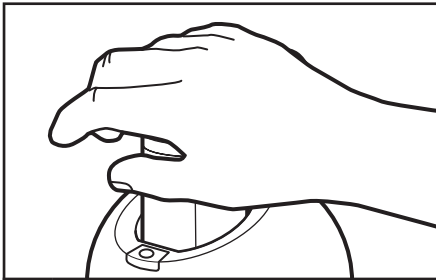
Before first use: charging the battery



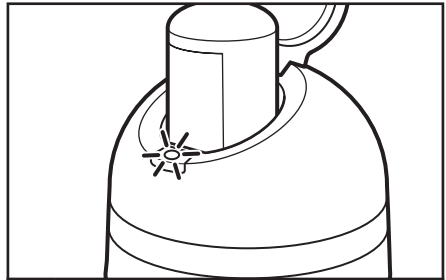
1 Plug in the charger.



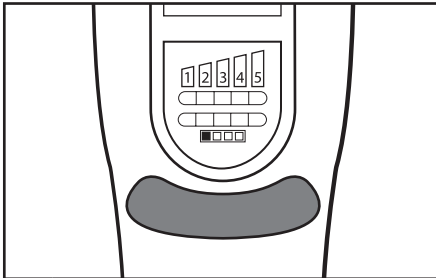
2 Push the lid release button to open the lid.



3 Slide the battery into the charger, aligning the flat side of the battery to the flat side of the port, and push down to click into place.



4 The LED indicator will begin to flash slowly and continuously as it charges. When the battery is fully charged, the LED will display a continuous light.



5 Charge the battery after each use, when the battery indicator lights show less than 25% battery life remaining (only one light displays on the LED battery life indicator), or when the battery is completely drained.

NOTE: If the charger quickly flashes three times after inserting the battery, there is a battery error. Check that the battery is placed properly in the charger. If the light continues to flash rapidly, the battery may be extremely cold, hot, wet or damaged. Allow the battery to cool down, warm up or dry out, then reinsert. If the problem persists, see the “Service and Warranty” section.

NOTE: Batteries do not develop a “memory” when charged after only a partial discharge. It is not necessary to run down the battery before placing it on the charger.

OPERATING THE HAND BLENDER

Assembling the Hand Blender

⚠ WARNING

Cut Hazard

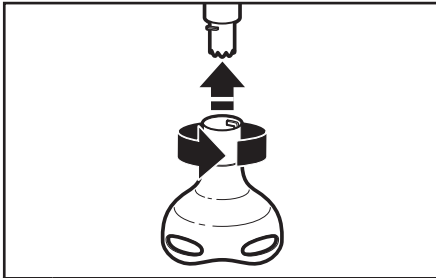
Handle blades carefully.

Failure to do so can result in cuts.

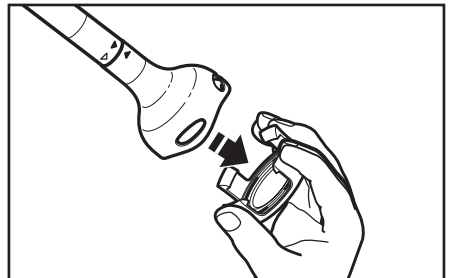
Before First Use

Before using the Hand Blender for the first time, wipe the motor body, the whisk adapter, and chopper adapter with a clean, damp cloth to remove any dirt or dust. Mild dish soap may be used. Do not use abrasive cleansers. Dry thoroughly with a soft cloth. Wash all accessories, see “Care and Cleaning” section for more information.

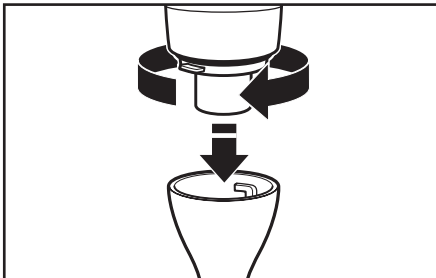
NOTE: Do not put whisk adapter or chopper adapter in dishwasher.



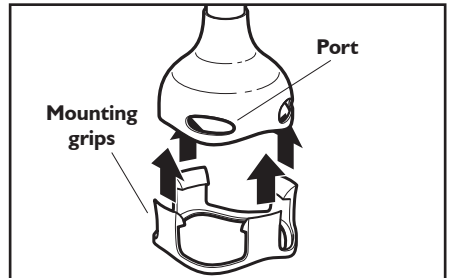
- 1** Insert blending arm into bell blade (see “Attachment guide”). Twist to lock until it clicks.



- 2** Remove the bell guard from the blade.



- 3** Insert blending arm into motor body and twist until it clicks to lock in place.



- 4** If using a pan guard, place it on a flat surface and position with mounting clips between the ports of the blade.



Bell guard

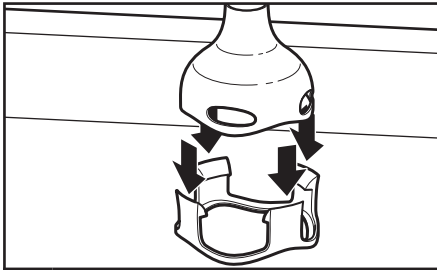
Use the **bell guard** to avoid damage to blade when Hand Blender is not in use.



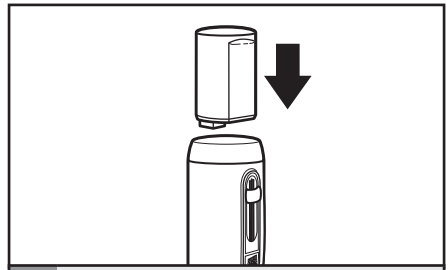
Pan guard

Use the **pan guard** to avoid damage to cookware while using Hand Blender.

OPERATING THE HAND BLENDER



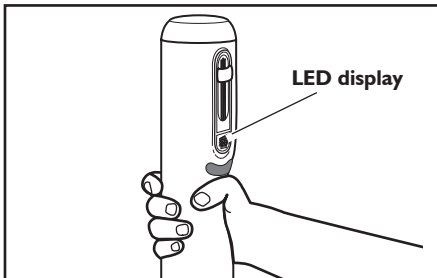
- 5** Snap pan guard into place with an even, downward motion.



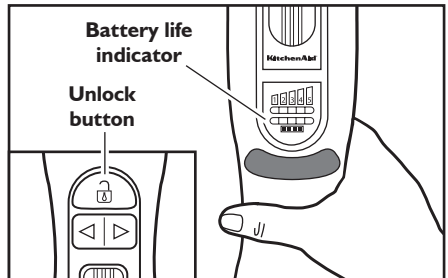
- 6** Slide the charged battery into the top of the Hand Blender motor body. Make sure it latches securely.

Using the LED display panel

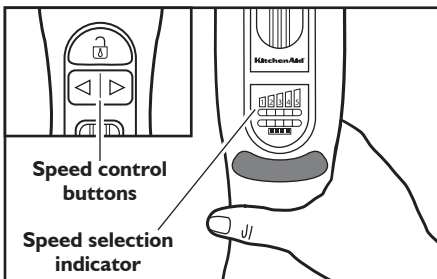
IMPORTANT: The unlock button must be pressed before the Hand Blender will operate.



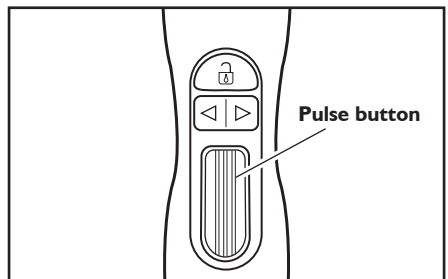
- 1** When operating the controls on the Hand Blender, always make sure the LED display is facing toward you. Grip the handle with your thumb on the back of the unit, and your fingers on the controls in front, as shown.



- 2** The bottom bar on the LED display panel is the battery life indicator. Hold the Hand Blender so that you can see the LED display light up when you press the UNLOCK button with your index finger.



- 3** The top bar on the LED display panel is the speed selection indicator. To adjust speeds, operate the arrow buttons with your index finger, while viewing the speed indicator on the LED display. When the LED faces you, the right button will increase the speed and the left button will decrease the speed.



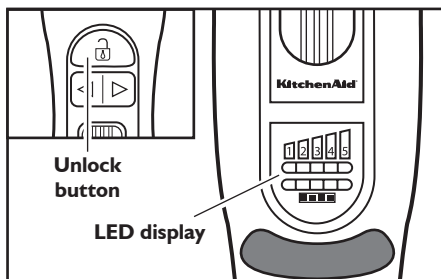
- 4** After selecting desired speed, press the PULSE button to begin blending. See "Using the blending arm" section for more information.

NOTE: The Hand Blender will automatically power down after 60 seconds of not operating or being manually unlocked.

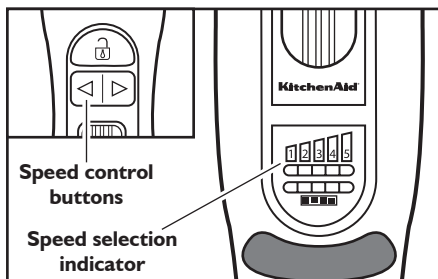
OPERATING THE HAND BLENDER

Using the blending arm

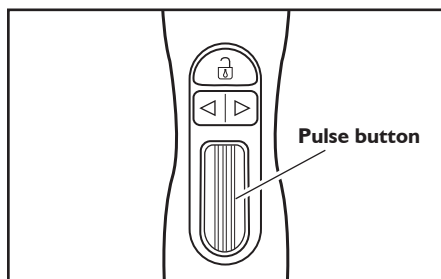
The blending arm is ideal to use for blending, crushing, or puréeing. It is best used for soups, cooked vegetables, sauces, baby food, smoothies, milk shakes, frosting, or crushed ice.



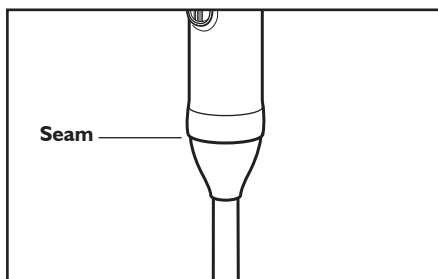
- 1** Press the UNLOCK button. LED display will light up when unit is ready.



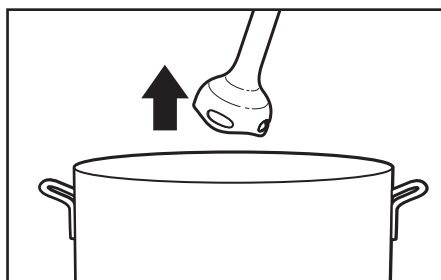
- 2** Use the arrow buttons to adjust the speed, using the LED display as a guide.



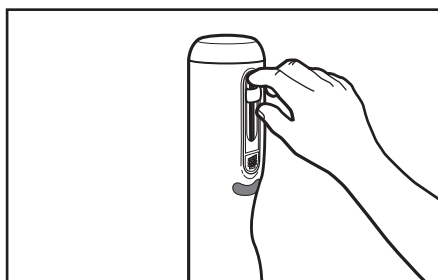
- 3** Insert Hand Blender into mixture. Then press the PULSE button to activate.



NOTE: Do not immerse hand blender in liquids deeper than the seam of the attachment. Do not immerse motor body into liquids or other mixtures.



- 4** After blending is complete, release the pulse button; then remove Hand Blender from mixture.



- 5** Remove the battery by placing your finger on the battery release lever and pulling the lever away from the motor body. The battery will release from the top of the unit.

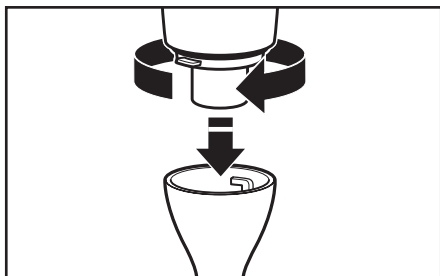
TIP: To avoid splashing, insert the Hand Blender into the mixture before pressing the pulse button, and release the pulse button before pulling the Hand Blender out of the mixture.

IMPORTANT: Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.

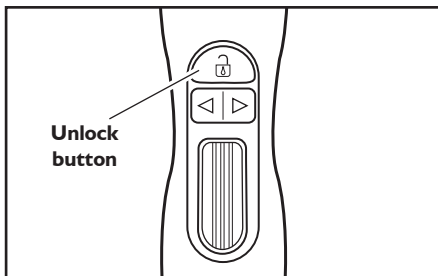
OPERATING THE HAND BLENDER

Using the whisk attachment

Use the whisk to whip cream, beat egg whites, mix instant puddings, vinaigrettes, mousse, or for making mayonnaise.

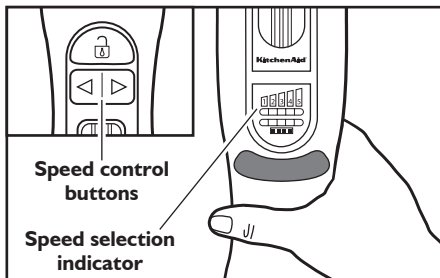


1 Insert the whisk adapter into the motor body and twist to lock until it clicks.

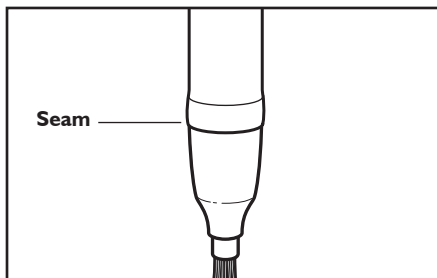


2 Slide the battery into the Hand Blender motor body. Insert Hand Blender into mixture. Then press the UNLOCK button.

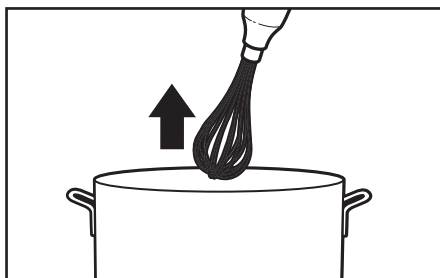
TIP: To avoid splashing, insert the Hand Blender into the mixture before pressing the pulse button, and release the pulse button before pulling the Hand Blender out of the mixture. The stainless steel whisk may scratch or mark non-stick coatings; avoid using the whisk in non-stick cookware.



3 Set Hand Blender on Speed I and press PULSE button to activate.



NOTE: Do not immerse hand blender in liquids deeper than the seam of the attachment. Do not immerse motor body into liquids or other mixtures.



4 When whisking process is complete, release the Pulse button before removing Hand Blender from the mixture.

IMPORTANT: Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.

OPERATING THE HAND BLENDER

Using the chopper attachment

⚠ WARNING

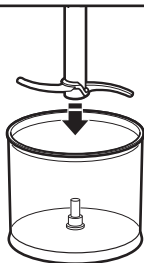
Cut Hazard

Handle blades carefully.

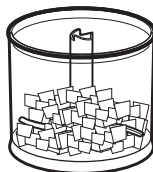
Failure to do so can result in cuts.

Use the chopper attachment to chop small amounts of food such as cooked meat, cheese, vegetables, herbs, crackers, bread, and nuts.

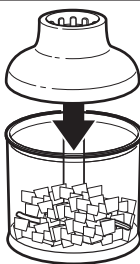
IMPORTANT: Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.



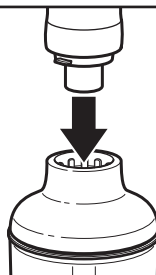
- 1** Insert the chopper blade into the chopper bowl.



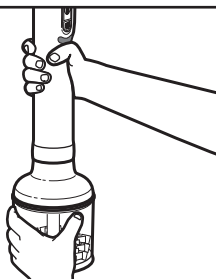
- 2** Add small food items to be chopped to the bowl.



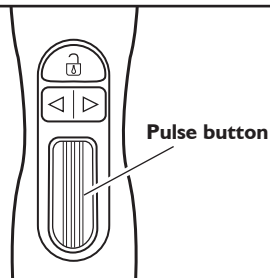
- 3** Attach the chopper adapter to the chopper bowl. Place the adapter straight down. Do not try to twist the adapter into place.



- 4** Align the chopper bowl with the motor body and press together. Then, slide the battery into the Hand Blender motor body and press the UNLOCK button.



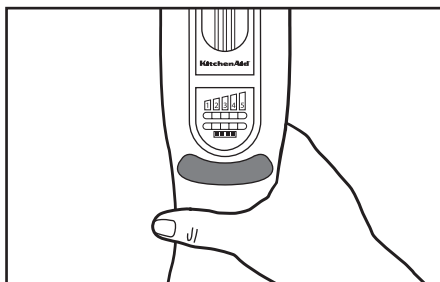
- 5** Hold the motor body with one hand and the chopper bowl with the other while processing.



- 6** For best results, press and release the Pulse button until ingredients reach desired consistency.

OPERATING THE HAND BLENDER

Using the chopper attachment (continued)



NOTE: To remove chopper adapter from chopper bowl, lift it straight up. Do not try to twist chopper adapter to remove.

- 7** Wait for LED to power down before removing motor body from chopper adapter.

Chopper processing guide

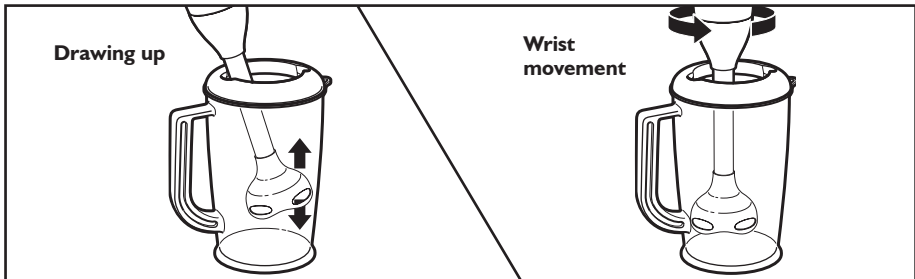
Food	Quantity	Preparation	Speed	Time*
Meats	200 g (7 oz)	Cut into 2 cm ($\frac{3}{4}$ ") Cubes	5	15 Seconds
Almonds/Nuts	200 g (7 oz)	Place in Whole Nuts	3	25 Seconds
Garlic	10–12 Cloves	Place in Whole Cloves	3	15 Seconds
Onions	100 g (3.5 oz)	Cut into Quarters	3	15 Seconds
Cheese	100 g (3.5 oz)	Cut into 1 cm ($\frac{3}{8}$ ") Cubes	5	30 Seconds
Hard Boiled Eggs	2	Place in Whole Eggs	4	3 Pulses
Carrots	200 g (7 oz)	Cut Average Carrot into Quarters	3	15 Seconds
Herbs	50 g (2 oz)	Remove Stalks	4	15 Seconds

* Processing times and speeds are approximate.

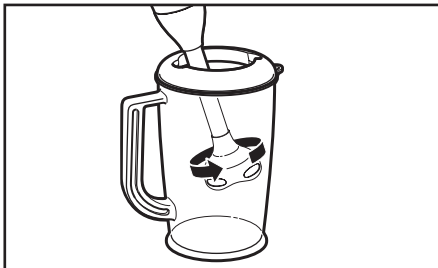
Actual usage may vary depending on quality of food and desired chop size.

TIPS FOR GREAT RESULTS

Techniques for better blending and crushing



For better blending: Rest the Hand Blender on the bottom of the container momentarily, then hold at an angle and using a light circular motion, slowly draw it upwards against the side of the container. Allow your wrist motion and the weight of the Hand Blender to do the work. As you draw up the Hand Blender, you will notice the ingredients from the bottom of the container rising up. When the ingredients are no longer rising from the bottom, return the Hand Blender to the bottom of the container and repeat until mixture is at the desired consistency.



For better crushing: Insert Hand Blender with blending arm attached into the container. For hard, frozen fruits or ice, add a small amount of liquid to where the S-blade is submerged. Remember to stop the Hand Blender before removing it from the container to avoid splashing.

TIP: To prevent overflow, allow room in the container for the mixture to rise when blending.

Operating tips

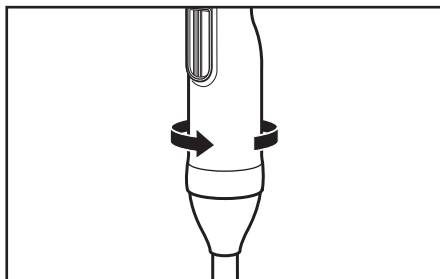
- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, press the UNLOCK button once, then press the PULSE button. If the unit does not operate, but shows information on the battery indicator bar, allow 10 minutes to automatically reset. If the unit does not display information on the battery indicator bar, charge the battery. If the battery is already fully charged, and the unit fails to operate, contact KitchenAid.
- To avoid splashing, insert the Hand Blender into the mixture before pressing the power button, and release the power button before pulling the Hand Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Hand Blender from overheating.

Operating tips (continued)

- For best blending, hold the Hand Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Hand Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Hand Blender.
- Do not let the Hand Blender sit in a hot pan on the cooktop while not in use.
- Remove hard items, such as fruit pits or bones, from the mixture before blending or chopping to help prevent damage to the blades.
- Do not use your Hand Blender to process coffee beans or hard spices such as nutmegs. Processing these foods could damage the blades of the Hand Blender.
- Do not use the pitcher or the chopper bowl in the microwave oven.
- The stainless steel whisk may scratch or mark non-stick coatings; avoid using the whisk in non-stick cookware.
- To prevent splattering, use the whisk attachment in deep containers or pans.

CARE AND CLEANING

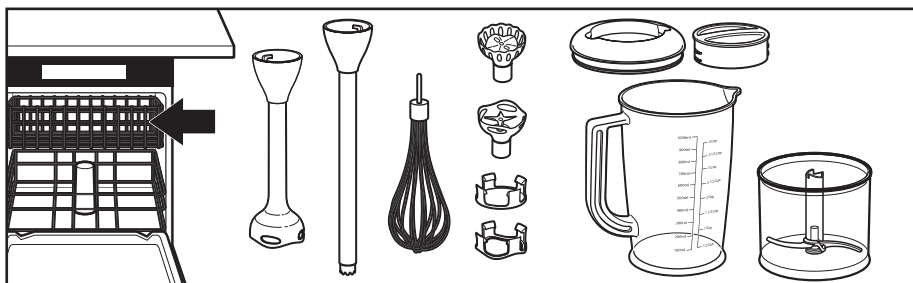
Cleaning the Hand Blender



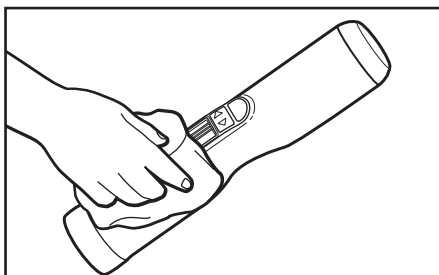
1 Remove the adapters and attachments.

NOTE: Always remove the battery from the Hand Blender if it is left unattended and before assembling, disassembling or cleaning.

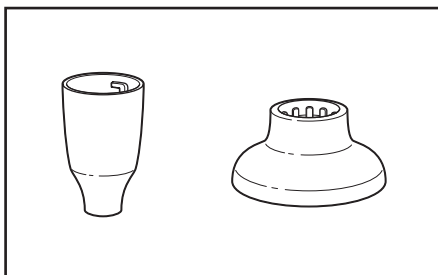
Do not immerse the motor body or the adapters in water. Do not put whisk adapter or chopper adapter in dishwasher.



2 Wash blending arms, pitcher and lid, whisk, chopper bowl, blades, and pan guard in hot, soapy water, or in the top rack of the dishwasher. Dry thoroughly.



3 Wipe the motor body with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.



4 Wash chopper adapter and whisk adapter by hand in hot, soapy water. Mild dish soap may be used, but do not use abrasive cleansers.

SERVICE AND WARRANTY

KitchenAid Hand Blender warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For Model 5KHB3581: Three years Full Warranty from date of purchase.	The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	A. Repairs when Hand Blender is used for operations other than normal household food preparation. B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

English

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

Customer service

In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorized Service Center, please find our contact details below.

NOTE: All service should be handled locally by an Authorized KitchenAid Service Center.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate)

Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:

KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Center.

www.KitchenAid.eu



KitchenAid

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