

5KSB5553



KitchenAid

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NOTE: DUE TO THE UNIQUE CONTAINER AND BLADE DESIGN, READ THESE INSTRUCTIONS AND RECIPES BEFORE USING YOUR NEW KITCHENAID BLENDER TO ACHIEVE MAXIMUM PERFORMANCE RESULTS.

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. Misuse of appliance may result in personal injury.
2. 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.

3. Europe Only: 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 understand the hazards involved. Children shall not play with the appliance.
4. Europe Only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
5. Children should be supervised to ensure that they do not play with the appliance.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
7. To protect against risk of electrical shock, do not put appliance in water or other liquid.
8. Never leave the appliance unattended while it is in operation.
9. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
10. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils away from blade during operation to reduce the risk of injury to persons and/or damage to the appliance.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair, or adjustment.
12. Do not let the cord hang over the edge of table or counter.
13. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.

BLENDER SAFETY

- 14.** Do not use the appliance outdoors.
- 15.** Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the jar, and during cleaning.
- 16.** Be careful if hot liquid is poured into the Blender as it can be ejected out of the appliance due to sudden steaming.
- 17.** Always operate Blender with lid in place.
- 18.** Flashing light indicates ready to operate — avoid any contact with blades or movable parts.
- 19.** Keep hands and utensils out of jar while blending to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when appliance is not running.
- 20.** Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
- 21.** This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices, or other working environments;
 - farmhouses;
 - by clients in hotels, motels, and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

Electrical Requirements

WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth 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.

Volts: 220-240 Volts


Hertz: 50 Hz

NOTE: This product is supplied with a Y-type power cord. If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard.

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.

Electrical Equipment Waste Disposal

Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.


Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment

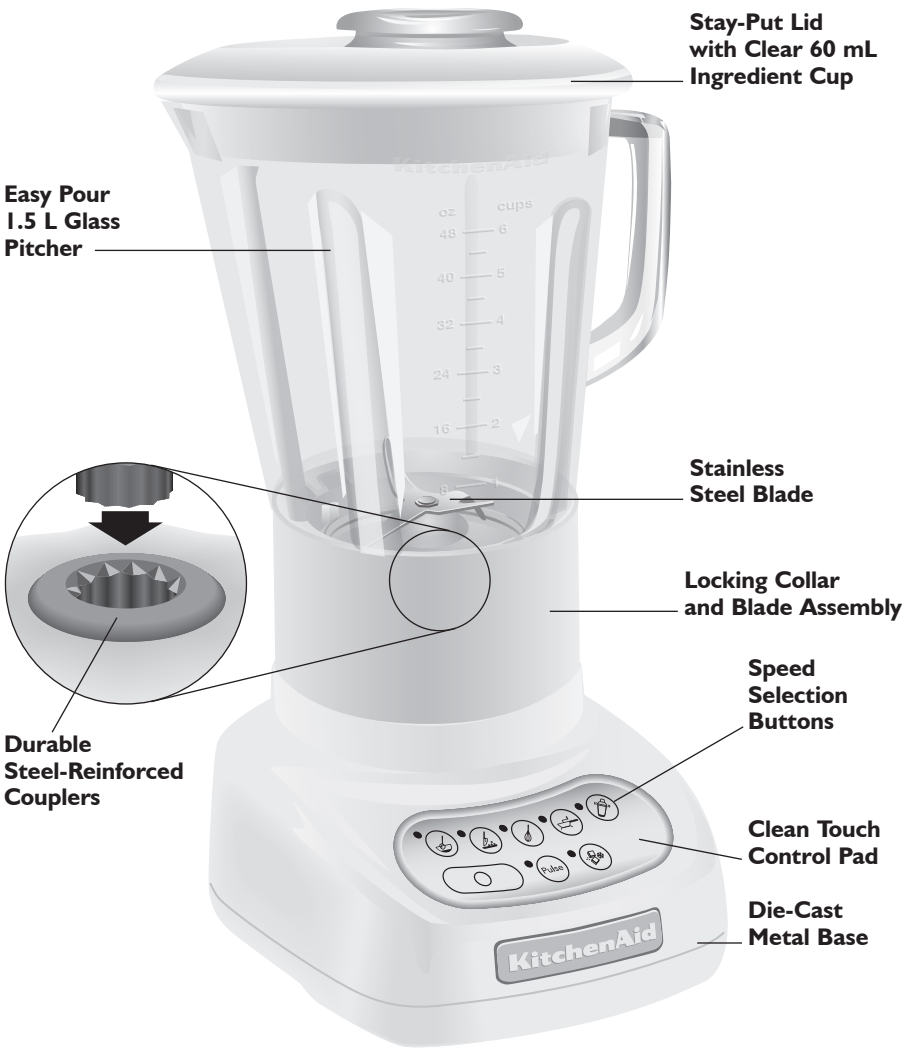
and human health, which could otherwise be caused by inappropriate waste handling of this product.



- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

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.

BLENDER FEATURES



WARNING: Flashing light indicates ready to operate. Do not touch blades.

BLENDER FEATURES

This Blender was built and tested to KitchenAid quality standards for optimum performance and long, trouble-free life.

Robust Motor

Rugged 0.9-horsepower motor supplies the power for superb performance with all blending tasks – from pureeing sauces to making chunky salsas, or uniformly crushing a pitcher of ice or frozen fruit within seconds for silky smoothies.



Easy Pour 1.5 L Glass Pitcher

Glass Pitcher resists scratches, stains and odors. Pitcher is removable from locking collar

for easy cleaning, and withstands a range of extreme temperatures. Easy pour spout provides smooth, drip-free pouring.

Stay-Put Lid with Clear 60 mL Ingredient Cup

Provides a strong seal. The flexible lid will maintain its tight seal throughout the life of the Blender. The lid incorporates a removable 60 mL cup for convenience in measuring and adding ingredients.

Stainless Steel Blade

Sharp oversized blade tines are positioned on four different planes for fast, thorough, and consistent blending.

Locking Collar and Blade Assembly

Durable, one-piece blade design is built into the locking collar for easy handling and cleaning. This assembly keeps the blades from rotating until the pitcher is properly attached to the collar and put on the Blender base.

Durable Steel-Reinforced Couplers

Commercial-quality couplers with 12 interlocking teeth provide direct transfer of motor power to the blade. Pitcher coupler is coated for quiet operation.

Speed Selection Buttons

Create frozen drinks and puree sauces or soups in seconds. Blend with confidence, control, and consistency at all speed settings:

STIR (🌀), CHOP (🔪), MIX (🌀), PURÉE (🌀), and LIQUEFY (🌀). The PULSE (Pulse) mode works with all five speeds.

The CRUSH ICE (🌀) feature is designed specifically for crushing ice and will automatically pulse at staggered intervals for optimal results.

Intelli-Speed Motor Control

Exclusive Intelli-Speed control automatically works to keep speed constant – even through density changes when ingredients are added. This advanced KitchenAid design maintains an optimal blending speed for each culinary task and control-pad setting.

Soft Start Blending Feature

The Blender starts at a slower speed to pull food into the blade, then quickly increases to selected speed setting. This design feature reduces start-up kick and allows hands-free operation.

Die-Cast Metal Base

Heavy, die-cast metal base ensures stable, quiet operation when blending a full pitcher of ingredients. Four rubber feet on wide, solid base provide a no-slip, non-marring grip. Smooth and rounded, the base is easy to clean and features cord storage underneath.

Clean Touch Control Pad

Wipes clean in an instant. Smooth control pad has no crevices or cracks to trap ingredients.

0.75 L CULINARY BLENDER JAR FEATURES



Shatter-Resistant Culinary Blender Jar

Clear jar is shatter-, scratch-, and stain-resistant (BPA-free material). Durable Culinary Blender Jar is useful for small capacity recipes and individual servings.

Culinary Blender Jar Lid with Drizzle Cap

The twist-lock lid includes a removable drizzle cap that fits both the Culinary Blender Jar and pitcher lids. This versatile cap can be used to drizzle oils or other ingredients while the Blender is in operation.

PREPARING THE BLENDER FOR USE

Before First Use

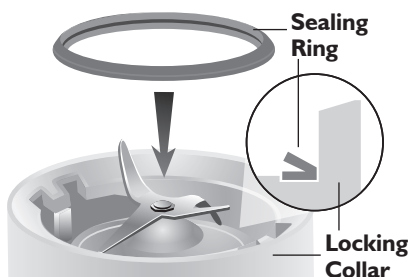
Before using your Blender for the first time, wipe Blender base with a warm, sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, culinary jar, lids, locking collar, and blade assembly, sealing ring and ingredient cup in warm, sudsy water (see "Care and Cleaning"). Rinse parts and wipe dry.

Blender Assembly

1. Put locking collar with blade assembly pointing up on a sturdy surface.



2. Put sealing ring, flat side down, around the blades and into the groove within the locking collar.



3. Align the pitcher (or culinary jar) tabs with the slots of the locking collar.



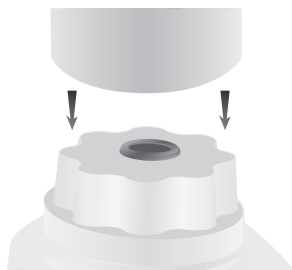
4. Press down and rotate pitcher (or culinary jar) clockwise approximately 1/4 turn, until two clicks are heard.



5. Adjust the length of the Blender power cord.



6. Put pitcher (or culinary jar) assembly onto the Blender base.



PREPARING THE BLENDER FOR USE

NOTE: When properly positioned, pitcher (or culinary jar) assembly will rest completely on Blender base. If not, repeat steps 3 and 4.



7. Put lid on pitcher (or culinary jar).

⚠ WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth 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.

8. Plug power cord into an earthed outlet. Blender is now ready for operation.
9. Before removing the pitcher (or culinary jar) assembly from the base, always press "O" (OFF) and unplug the power cord.

USING THE BLENDER

Before Use

NOTE: While the Blender is on or the PULSE (Pulse) mode indicator light is blinking:

- Do not interfere with blade movement.
- Do not remove pitcher (or culinary jar) lid.

Operating the Blender

The KitchenAid Blender has five speeds: STIR (🌀), CHOP (🔪), MIX (🌀), PUREE (🌀), and LIQUEFY (🌀). In addition, it also features CRUSH ICE (🧊) and PULSE (Pulse) mode.

1. With convenient one-step operation, this unit will operate only when a speed selection button is pressed.
2. Before operating the Blender, make sure the pitcher (or culinary jar) is properly secured in the locking collar and assembly is positioned on the Blender base.



USING THE BLENDER

NOTE: If a gap exists between the locking collar and the base, the pitcher (or culinary jar) might not be locked into the locking collar or the assembly is not positioned properly on the Blender base. See “Blender Assembly” for further instructions.



3. Put ingredients in pitcher (or culinary jar) and firmly attach lid.



4. Press the desired speed button for continuous operation at that speed. The green indicator light by the selected speed will stay lit. You may change settings without stopping the unit by pressing a new speed button.

IMPORTANT: If blending hot foods or liquids, remove the centre ingredient cup. Operate only on STIR (🌀) speed.

5. To turn off the Blender, press “O”. The “O” (OFF) button will stop any speed and deactivate the Blender at the same time.
6. Before removing the pitcher (or culinary jar) assembly, unplug the power cord.

CRUSH ICE

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

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

NOTE: If a gap exists between the locking collar and the base, the pitcher (or culinary jar) might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See “Blender Assembly” for further instructions.

2. Put ingredients into the pitcher and firmly attach lid.
3. Press CRUSH ICE (❄️). The indicator light will stay lit. The Blender will automatically pulse at staggered intervals.



4. To turn off the CRUSH ICE (❄️) feature, press “O”. The Blender is now ready for continuous operation.
5. Before removing the pitcher assembly, unplug the power cord.

USING THE BLENDER

PULSE Mode

Your KitchenAid Blender offers PULSE (Pulse) mode, which allows a “Pulse-at-any-Speed” feature.

NOTE: PULSE (Pulse) mode will not work with the CRUSH ICE (❄️) feature.

1. Before operating the Blender, make sure the pitcher (or culinary jar) assembly is properly positioned on the Blender base.

NOTE: If a gap exists between the locking collar and the base, the pitcher (or culinary jar) might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See “Blender Assembly” for further instructions.

2. Put ingredients into pitcher (or culinary jar), and firmly attach lid.
3. Press PULSE (Pulse). The indicator light above the button will blink to indicate that all five speeds are in the PULSE (Pulse) mode.



4. Select a speed button. Press and hold for the desired length of time. Both the speed button and PULSE (Pulse) mode indicators will stay lit when pulsing at the selected speed. When button is released, the blending will stop, but the Blender will remain in PULSE (Pulse) mode and the PULSE (Pulse) mode indicator will return to blinking. To pulse again or at another speed, simply press and hold the button of the desired speed.



5. To turn off the PULSE (Pulse) mode feature, press “O”. The Blender is now ready for continuous operation.
6. Before removing the pitcher (or culinary jar) assembly, unplug the power cord.

Ingredient Cup

The 60 mL 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 centre ingredient cup. Operate only on STIR (🌀) speed.

Soft Start Blending Feature

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.

NOTE: The Soft Start blending feature only works when a speed is selected from the “O” (OFF) mode and does not work with the PULSE (Pulse) mode or CRUSH ICE (❄️) features.

SPEED CONTROL GUIDE

Item	Speed	Item	Speed
Blended ice drink		Gravy	
Cheesecake		Ice milk-based drink	
Chopped fruits	Pulse	Meat salad for sandwich filling	Pulse
Chopped vegetables	Pulse	Mousse	
Cream cheese-based spread		Oatmeal	
Cream soup		Pancake batter	
Crushed/chopped ice		Pesto	
Dip		Puréed fruit/Baby food	
Finely chopped fresh fruits		Puréed meat/Baby food meat	
Finely chopped fresh vegetables		Puréed vegetables/Baby food vegetables	
Fluffy gelatin for pie/desserts		Salad dressing	
Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)		Savoury crumb topping	Pulse
Frozen yogurt-based drink		Sherbet-based drink	
Fruit juice from frozen concentrate		Smooth ricotta or cottage cheese	
Fruit-based drink (thin)		Streusel topping	
Fruit-based drink (thick)		Sweet crumb topping	Pulse
Fruit-based sauce		Sweet crunch topping	Pulse
Grated hard cheese		Vegetable-based main dish sauce	
		Waffle batter	
		White sauce	

TIP: Process up to one standard ice cube tray or 12 to 14 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is "O" (OFF). The CRUSH ICE () feature has been optimised to crush and chop ice without adding any liquid ingredients.

CARE AND CLEANING

The Blender pitcher, culinary jar, locking collar, and blade assembly can be easily cleaned as individual components or together without disassembly.

- 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

To Clean Individual Components

1. Lift the pitcher (or culinary jar) assembly in a straight, upwards motion off the Blender base. Place assembly on a hard surface. Then, while holding locking collar, rotate pitcher (or culinary jar) counterclockwise, two clicks, to separate locking collar and blade assembly, and sealing ring from the pitcher (or culinary jar). Wash components with soapy water. Rinse and wipe dry.

NOTE: Hand-wash the lid, ingredient cup, locking collar, and sealing ring — these items may be damaged in the dishwasher. Pitcher can be placed in the bottom rack of an automatic dishwasher.



To Clean Without Disassembly

1. Put the pitcher (or culinary jar) 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 (or culinary jar), press the STIR (🌀) speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher (or culinary jar) and empty contents. Rinse with warm water until clean.
2. To clean the lids and ingredient cup, wash in warm soapy water, then rinse and dry thoroughly.
3. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth.

2. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth.

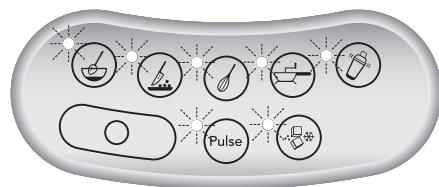
The Blender does not operate when a setting is selected:



No indicator lights are lit.

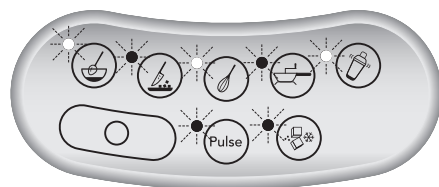
Check to see if the Blender is plugged into an outlet. If it is, press “O” (OFF), then unplug the Blender. Plug it back in to the same outlet. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.

The Blender stops while blending:



All indicator lights are flashing at the same time.

The Blender may be overloaded. If the Blender becomes overloaded when blending heavy ingredients, it will automatically shut off to prevent damage to the motor. Press “O” (OFF) 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.



Indicator lights are flashing alternately.

The Blender may be jammed. If it's jammed, the Blender will stop running to prevent damage to the motor. Press “O” (OFF) 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.

The Blender turns on, but blades will not rotate:



The pitcher is not properly secured in the locking collar, not allowing couplers to engage. Remove pitcher (or culinary jar) from base and fully seat into collar. Press down and rotate pitcher clockwise in the locking collar past the second “click.” This will allow the pitcher assembly to engage the coupler. See “Blender Assembly”.

If the problem cannot be fixed with the steps provided in this section, then contact an Authorised Service Centre (see “Warranty and Service”).

Do not return the Blender to the retailer – retailers do not provide service.

BLENDER TIPS

Quick Tips

- In order to produce a smoother texture, blend with CRUSH ICE (☞) if you're making beverages using ice.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- Add food to this Blender pitcher in larger quantities than you would with other blenders – you can add 2 to 3 cups (475 to 710 mL) at a time versus 1 cup (235 mL) portions.
- For many ingredient mixtures, start the blending process at STIR (☞) to thoroughly combine the ingredients. Then increase to a higher speed, if necessary.
- Be sure to keep lid on pitcher while blending.
- If desired, remove centre ingredient cup of pitcher lid to add liquids or ice cubes while the Blender is operating 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.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix ingredients only when the Blender is "O" (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 a higher speed, if necessary.
- **Remove centre ingredient cup when blending hot liquids and operate only on STIR (☞). Do not place bare hand on pitcher lid when processing hot liquids.**
- Stop and check the consistency of foods after a few seconds to prevent over-processing.

How To ...

Reconstitute frozen juice: For a 175 mL can of orange juice concentrate, combine the juice and correct amount of water in the pitcher. Cover and blend at MIX (☞) until thoroughly combined, about 10 to 15 seconds.

For a 355 mL can, combine the juice and 1 can of water in the pitcher. Cover and blend at MIX (☞) until thoroughly combined, about 20 to 30 seconds. Stir in remaining 2 cans of water.

Dissolve flavoured gelatin: Pour boiling water into the pitcher; add gelatin. Remove centre ingredient cup and blend at STIR (☞) until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

Make cookie and graham cracker crumbs: Break larger cookies into pieces about 4 cm in diameter. Use smaller cookies as-is. Place in pitcher. In PULSE (Pulse) mode, cover and blend at CHOP (☞), pulsing a few times, about 3 seconds each time, until desired consistency is reached. Use the crumbs to make a quick topping for frozen yoghurt, pudding, or a fruit compote.

To make a finer crumb for pie and dessert crusts, break graham crackers or cookies into pieces about 4 cm in diameter and place in the pitcher. In PULSE (Pulse) mode, cover and blend at LIQUEFY (☞), pulsing a few times until desired consistency is reached, about 20 to 30 seconds.

Make cracker crumbs: Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.

Make bread crumbs: Tear bread into pieces about 4 cm in diameter. Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.

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

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.

Puree cottage cheese or ricotta cheese: Place cottage cheese or ricotta cheese in pitcher. Cover and blend at MIX (🌀) until smooth, about 25 to 35 seconds. Stop the Blender and scrape sides as needed. If necessary, add 1 tablespoon (15 mL) of skim milk per cup (240 mL) of cottage cheese. Use as a base for low-fat dips and spreads.

Combine liquid ingredients for baked goods: Pour liquid ingredients in pitcher. Cover and blend at LIQUEFY (🌀) until well-mixed, about 10 to 15 seconds. Pour liquid mixture over dry ingredients and stir well.

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.

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 LIQUEFY (🌀) about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature, then blend at LIQUEFY (🌀) for 10 to 15 seconds.

Make oatmeal for a baby: Place uncooked rolled oats in pitcher. In PULSE (Pulse) mode, blend at MIX (🌀) until desired consistency, about 5 pulses, 2 to 3 seconds each pulse. Cook as usual.

Make baby food from adult food: Place prepared adult food in pitcher. Cover and blend at STIR (🌀) about 10 seconds. Then blend at PUREE (🌀) about 10 to 30 seconds.

Rinse your Blender Pitcher: Fill pitcher one-half full with warm water. Add a few drops of dishwashing liquid. Cover and blend at STIR (🌀) until sides are clean, about 5 to 10 seconds. Rinse and dry. For complete cleaning, pitcher can also be cleaned in an automatic dishwasher. For best results, hand-washing is recommended for the lid, ingredient cup, locking collar and blade assembly, and sealing ring. Refer to "Care and Cleaning".

CULINARY BLENDER JAR TIPS

Culinary blender jar

The Culinary blender jar is ideal for blending salad dressings, fresh mayonnaise, salsa, or pesto and just the right size for single serving shakes or smoothies. Or use it to chop fresh herbs or nuts while preparing recipes.

This Culinary blender jar complements the Artisan 1.5 L glass pitcher. This small Culinary blender jar performs better and faster for smaller amounts, and processing will result in a finer texture: such as baby food, puréeing soups, fresh herbs, spices, smoothies, bread crumbs, biscuits, and dips (hummus, pesto, mayonnaise).

Process smaller quantities of specific ingredients to obtain the following results:

- | | |
|---|---|
| - bread crumbs (100 g brown or 50 g white) | very fine result |
| - processing carrots | evenly fine chopped result |
| - hummus (using 130 g drained chickpeas) | very good result |
| - mayonnaise (2 large eggs and 150/200 mL olive oil) | very consistent (thick) result
(best result by adding vinegar,
salt and pepper once mixture
has thickened) |
| - herbs (such as 25 g of parsley) | coarsely chopped result |
| - peanut butter (100 g peanuts) | fine ground result |
| - almond nuts (50 g or 150 g) | ground to very fine texture |
| - soup (up to 750 g vegetables and herbs) | very good result |
| - smoothie (210 g or 425 g tinned fruit; whole banana;
cup full of juice and 1 Tbsp. yogurt) | perfect results |
| - chopping cheese | very fast and perfect result |
| - pesto (70 mL, 1 garlic clove, 20 g basil, 20 g pine nuts
and 45 g Parmesan cheese) | very good consistency |
| - spices (30 mL coriander seeds) | fine (but not as powder) |
| - spices (30 mL mustard seeds) | good, fine result to powder fine
on high speed |
| - biscuits (8 or 100 g) | perfect fine result |

Drizzle Cap

This versatile cap fits into both the pitcher and Culinary blender jar lid and is used to drizzle oils or other liquids while the Blender is in operation.

WARRANTY AND SERVICE

KitchenAid Blender Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For model 5KSB5553: Three years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when 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.

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 Authorised Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

General hotline number:  00800 3810 4026

In other countries:

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

For more information, visit our website at:

www.KitchenAid.co.uk
www.KitchenAid.eu

