5KSB5080



KitchenAid

English 5
Deutsch 0
Français 0
Italiano 0
Nederlands 0
Español 0
Português 0
Ελληνικά 0
Svenska 0
Norsk 0
Suomi 0
Dansk 0
Íslenska 0
Русский 0
Polski 0
Český 0
العربية 0

TABLE OF CONTENTS

BLENDER SAFETY
Important safeguards 6
Electrical requirements 8
Electrical equipment waste disposal 8
Motor horsepower 9

PARTS AND FEATURES
Parts and accessories 10

ASSEMBLING THE BLENDER
Preparing the Blender for use 11

OPERATING THE BLENDER
Using the Blender 11
Blender function guide 14

TIPS FOR GREAT RESULTS
Quick tips 15
How to... 16

CARE AND CLEANING 17

TROUBLESHOOTING 18

WARRANTY AND SERVICE 20

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. To protect against risk of electrical shock, do not put Blender in water or other liquid.
3. This appliance is not intended for use by persons with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved.
4. 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.

5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. 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 Authorised Service Center for examination, repair or electrical or mechanical adjustment.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.
11. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the pitcher and during cleaning.
12. The use of attachments not recommended by KitchenAid may cause a risk of injury to persons.
13. Flashing light indicates ready to operate - avoid any contact with blades or moveable parts.
14. This appliance is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices or other working environments.
    - farm houses.
    - 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 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: 230 volts

Frequency: 50/60 Hz

Wattage : 1300 watts

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.

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 center 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.

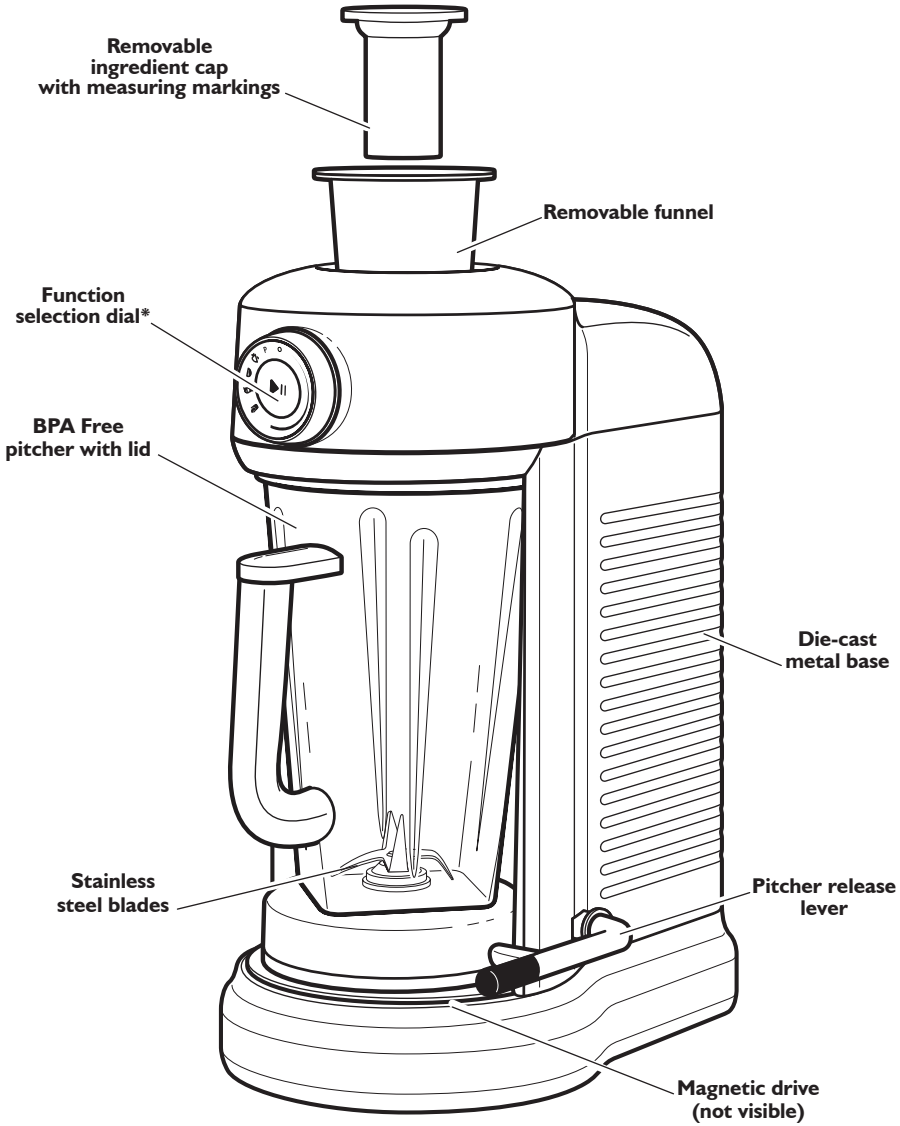
Motor horsepower

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 2.0 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 1.8 peak HP in the pitcher enabling your Blender to deliver robust power for all your recipes.

NOTE: In accordance with guidelines from the medical device manufacturers, as with many products containing magnets, it is recommended that those with implantable pacemakers/ defibrillators should use care with the Blender and keep their device 30cm (12 inches) away from the Blender.

PARTS AND FEATURES

Parts and accessories



* See the “Blender function guide” section.

ASSEMBLING THE BLENDER

Preparing the Blender for use

⚠WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

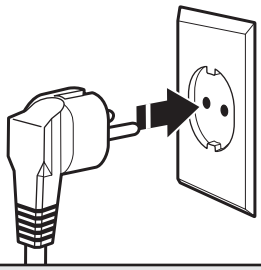
Do not use an adapter.

Do not use an extension cord.

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

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.



Before using the Blender, plug into a grounded outlet.

OPERATING THE BLENDER

Using the Blender

Before use

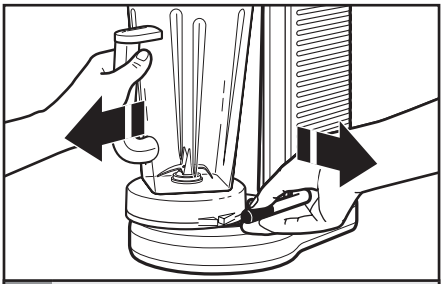
Before operating the Blender, make sure the pitcher is properly locked into the Blender base.

The Blender will not run if the pitcher and lid are not fully in place. If you pull the Blender out of the base before the Blender stops running, the blade brake will kick in to stop the blades, and the Blender will stop after a few seconds.

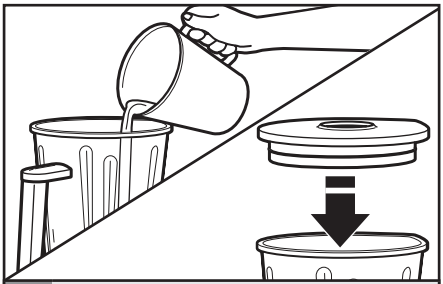


The Blender has four pre-set recipe programs: Icy Drinks/Smoothies, Milkshakes, Soups/Sauces, and Juice. It also features Variable Speed and Pulse selections that allow you to customize your blending for any recipe you make. See "Blender function guide" for more detailed information.

OPERATING THE BLENDER



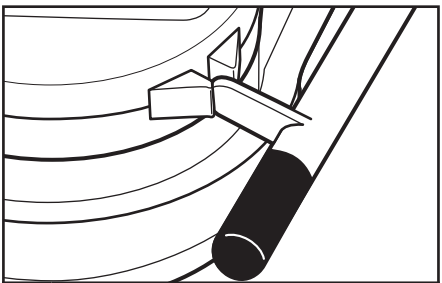
1 Remove the pitcher from the Blender base in order to fill it with ingredients. Pull the pitcher release lever to help remove the pitcher. Grab the handle firmly, and pull the pitcher straight towards you to remove.



2 Put ingredients in the pitcher. Add liquids first, then soft foods, then ice or frozen fruit last. Do not fill the pitcher beyond the max fill line - especially when using primarily liquids. Put the lid on the pitcher spout first, then push down on the side of the lid near the handle, ensuring that the lid is on straight. The Blender will not work without the lid in place.

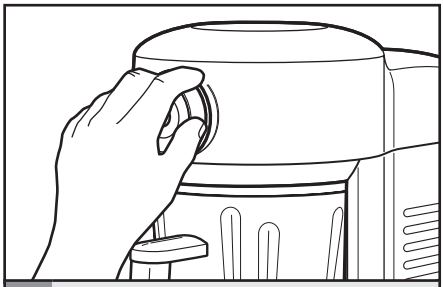


3 Align the top of the pitcher to slide under the top of the base, and slide pitcher forward into the housing. Ensure that the pitcher goes in straight and is secured in place.

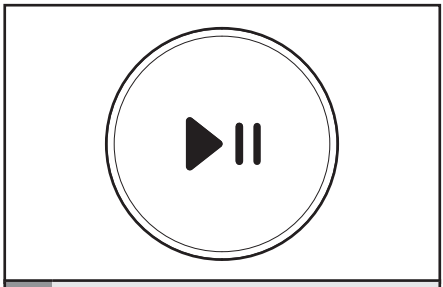


4 Ensure that the pitcher is fully in place by making sure that the tab on the pitcher release handle sits between the two triangular notches on the base of the pitcher. You will hear a click when the pitcher is fully in place.

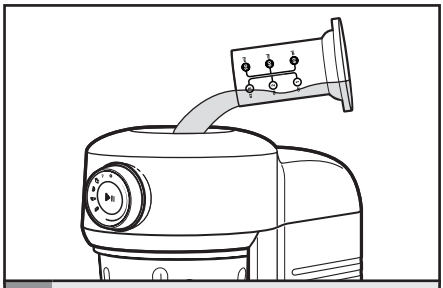
NOTE: There should be 1 cm (0.5 in) of platform evenly visible around the pitcher when it's fully locked in place.



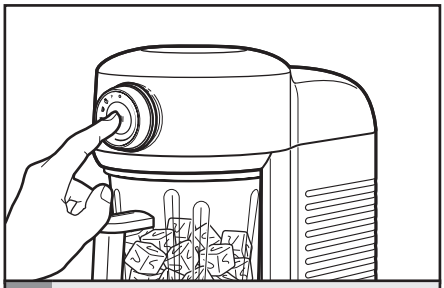
5 Turn the selection knob to your desired pre-set program or variable speed selection (see the "Blender function guide" for more information).



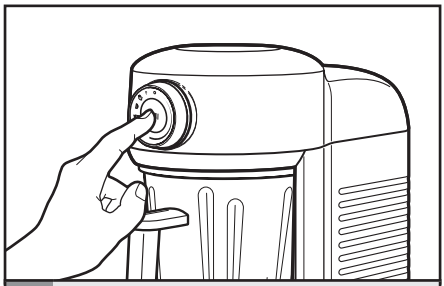
6 Press the START/PAUSE button.



7 You may use the removable ingredient cap and removable funnel to add more ingredients to the pitcher while blending, if needed. The cap includes convenient measuring indicators for precise measurement of added ingredients.



8 To use the Pulse feature, turn the dial to PULSE, then PRESS AND HOLD the START/PAUSE button for the desired length of time.



9 The Blender will automatically stop when programs are complete. The Blender will chime to signal the cycle is complete, or Press the START/PAUSE to stop the Blender manually.



10 Pull the release lever to help remove the pitcher after you have finished blending. Grab the handle firmly, and pull the pitcher straight towards you to remove.

Blender function guide



The four pre-set recipe programs were each developed based on typical recipes in that category. However, you'll find that not all recipes are exactly the same, and sometimes a particular recipe might blend more to your preference on a program that is not obvious. For example, some milkshakes with frozen fruit blend better on the Icy Drinks/Smoothies program. Also, when making smoothies, you might prefer the finer texture that the Juice program creates. We encourage you to experiment to find the best program for your favourite recipes.

Setting	Description	Blending time (in min:sec)	Items to blend	
ICY DRINKS/ SMOOTHIES	Quick pulses of power to crush large amounts of hard foods, such as ice, frozen vegetables, or frozen fruits.	1:05	Blended ice drinks Crushed ice	Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)
MILKSHAKES	Long, slow speed blending to create smooth, uniform consistency when blending thick, sticky foods.	1:39	Ice cream based drinks Sherbet/Ice milk-based drinks Frozen yogurt-based drinks Potato puree	Smooth ricotta or cottage cheese Pureed fruit or vegetables/Baby food Pureed meat/Baby food meat Pancake/Waffle batter
SOUPS/ SAUCES	Gradual ramp-up of speed and power. Ideal for blending hot ingredients in particular.	1:25	Hot Drinks Soup	Salad dressing Hot sauces
JUICE	High blade speed to blend to a fine texture for recipes with foods high in fiber, or with skins, or seeds.	1:29	Fruit juice from frozen concentrate Fruit-based drinks (thin)	Cold fruit or vegetable sauce Finely chopped fresh fruits Finely chopped fresh vegetables
P PULSE	Allows precise control of the duration and frequency of blending. Great for recipes that require a light touch.	Short pulses of 2-3 seconds as needed	Savory crumb topping Sweet crumb topping Meat salad for sandwich filling	Chopped fruits Chopped vegetables
VARIABLE SPEEDS	Adjustable speeds for fine tuned chopping and blending needs to prepare any recipe.	Up to 2:00, as needed for desired recipe	Pesto Dips Meat salad for sandwich filling Grated hard cheese	Fluffy gelatin for pie/desserts Cheesecake Mousse

TIPS FOR GREAT RESULTS

Quick tips

Using the Blender

- 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.
- The Blender is capable of handling hot ingredients. Cool hot foods, if possible, before blending.
- For best results, when blending hot foods or liquids, do not fill the Blender pitcher to the top. Secure the lid, remove the center ingredient cap. Do not place bare hand on pitcher lid when processing hot foods or liquids.
- The blender is not intended to be used as a heating device.

Magnetic Blending

- Be aware that the Blender jar and Blender base contain magnets that may attract other items. For example, the jar may attract adjacent metal utensils when placed on a countertop.
- Metal items may also be attracted to the Blender base if jar is not in place. However, the Blender will not run without the jar and lid in place.
- Check that jar bottom is free of small magnetic debris before each use

Blending on Variable Speed

- For mixtures blended on the Variable Speeds setting, start the blending process at a lower speed to thoroughly combine the ingredients. Then increase to a higher speed, as desired. You'll find that the pre-set recipe programs will make blending easier by varying the speed level automatically.
- Because the Blender can work without user intervention, the Variable Speed function will automatically turn off after approximately 2 minutes to ensure it does not run longer than intended and the recipe does not get overblended. If you want to blend longer, reset the Blender to the "OFF/O" position and run it again as needed.

Using the ingredient feed

- If desired, you can remove centre ingredient cap to add ingredients while the Blender is operating.
- The ingredient cap and funnel will need to be washed even if ingredients are not added through the ingredient feed.
- For thorough processing of ingredients, add them early in the cycle so that the Blender can process them fully.
- If chunks of fruit and vegetables are desired, add the ingredients towards the end of the blending cycle.
- If the ingredient cap does not fully seat, make sure the funnel is fully in the down position. If you are having trouble, rotate either the funnel or the cap until you find the correct position.
- Wipe out inner funnel liner after each use.

Crushing ice

- 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 best results, crush ice by adding it through the ingredient feed as the Blender is running.

TIPS FOR GREAT RESULTS

How to...

Dissolve flavoured gelatin: Pour boiling water into the pitcher; add gelatin. Remove center ingredient cup, and place a towel over the lid. Use the VARIABLE SPEEDS setting and blend at a slow speed until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

Chop fruits and vegetables: Put 2 cups (475 mL) of fruit or vegetable chunks in pitcher. In PULSE mode, cover and blend, 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 on MILKSHAKES setting.

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 1 cup (240 mL) of vegetables. Cover and blend on MILKSHAKES setting.

Take lumps out of sauce: If sauce becomes lumpy, place in the pitcher. Cover and blend on MILKSHAKES setting until smooth.

Combine flour and liquid for thickening: Pour liquid ingredients in pitcher first, then add flour on top. Cover, and blend on MILKSHAKES setting.

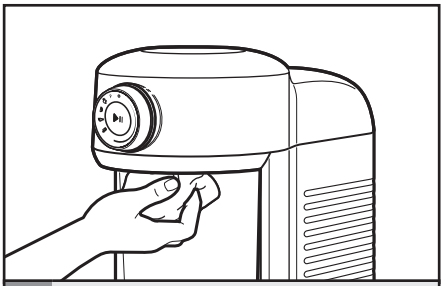
Prepare white sauce: Pour milk in pitcher first, then add flour on top and, if desired, salt. Cover, and blend on MILKSHAKES setting.

Prepare pancake or waffle batter from mix: Pour liquid ingredients in pitcher first, then add mix and other ingredients on top. Cover, and blend on MILKSHAKES

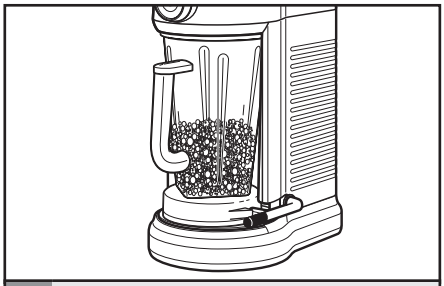
setting. Stop the Blender and scrape sides of the pitcher as needed.Make smoothies: Place liquids and frozen ingredients in pitcher first, then add other ingredients on top. Cover and blend on ICY DRINKS/SMOOTHIES setting.

Cleaning the Blender

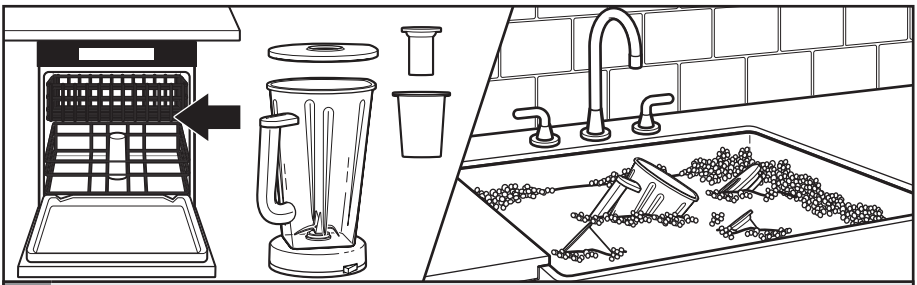
- Clean the Blender thoroughly after every use. Be sure to unplug before cleaning.
- To avoid damaging the Blender, do not immerse the Blender base or cord in water.
- To avoid scratching the Blender, do not use abrasive cleansers or scouring pads.



1 **To clean the Blender base, and cord:** Unplug the Blender before cleaning. Wipe with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth. Make sure to clean inside the ingredient feed each time.



2 **To quickly clean the Blender while in the base:** Add 1 drop of dish soap to half a pitcher of water, and run on the Icy Drinks/Smoothies cycle. Discard water when cycle is finished, and rinse completely.

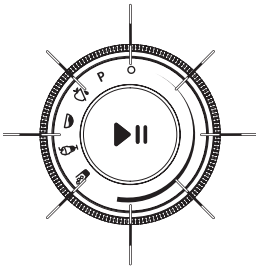
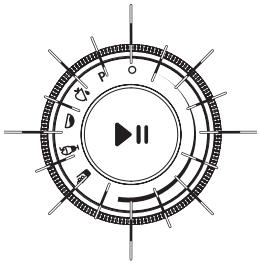


3 **To clean pitcher, lid, ingredient cap, and funnel:** Wash all items in the dishwasher on the top or bottom rack. Or hand wash with soapy water, rinse, and wipe dry.

NOTE: For best results when cleaning the Blender, completely disassemble the lid, ingredient cap and funnel and thoroughly wash all parts after each use.

Understanding the Blender flash codes

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

LED is flashing slowly	LED is flashing rapidly	LED is not flashing
		
Ready mode If the LED slowly glows with increasing intensity and then is off, the Blender is ready for blending. Press START/PAUSE button to start blending.	**Error mode** If the LED flashes on/off in rapid bursts, the Blender is not ready for blending. The most common reasons include : - Pitcher is not properly in place - Pitcher was removed before blending was completed - Blender is jammed First, rotate the knob to "OFF/O". Next, make sure the pitcher is properly in place. Then, choose your selection and press the START/PAUSE button. If Blender is jammed, it will stop running to avoid damage to the motor. Press START/PAUSE, then unplug the power cord. Remove the pitcher from the base, and with a scraper, free the blades by breaking up or removing the contents at the bottom of the pitcher. To restart, rotate the knob to "OFF/O" position and then rotate to knob selection and press START/PAUSE.	If the LED does not flash after a setting is selected, the Blender is not ready for blending. The most common reasons include: - Blender is in "sleep mode" - Blender has been unplugged or a power outage has occurred The Blender may have gone into an inactive mode or "sleep mode." This feature saves power if the Blender is left unattended for a few minutes. Resetting the dial to "OFF/O" brings the Blender back into "active mode". First, rotate the knob to "OFF/O". Next, make sure the pitcher is properly in place. Then, choose your selection and press the START/PAUSE button. If the Blender was not in sleep mode, check to see if the Blender is plugged into a grounded outlet, then, press START/PAUSE. If the Blender still does not work, see below for further information on ways to correct the operation error.

TROUBLESHOOTING

Blender does not operate when a setting is selected

⚠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.

- If the LED is flashing on/off in rapid bursts, the pitcher might not be fully in place or the Blender might have gone into "sleep mode" and need to be reset to "OFF/O". Follow the instructions above under Operation ERROR mode.
- Check to see if the Blender is plugged into a grounded outlet. If it is, press START/PAUSE; then unplug the Blender. Plug it back in to the same outlet, and Press START/PAUSE. 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 pitcher might not be fully in place. Ensure it is all the way in and the lid is aligned.
- The Blender may need to be reset. Turn it to the "OFF/O" position and back to your desired setting.

Blender stops while blending

- Power Loss - Rotate selection dial to the "OFF/O" position and then rotate to desired selection setting and press START/PAUSE.
- The Blender automatically shuts off after approximately 2 minutes of blending on Variable Speed. To reset it, turn the selection dial to the "OFF/O" position, and then back to your desired setting, and press START/PAUSE.
- The Blender may be jammed. If it is jammed, the Blender will stop running to avoid damage to the motor. Rotate the knob to "OFF/O", then unplug the power cord. Remove the pitcher from the base, and with a scraper, free the blades by breaking up or removing the contents at the bottom of the pitcher. To restart, rotate the knob to "OFF/O" position and then rotate to knob selection and press START/PAUSE.

If the problem cannot be fixed with the steps provided in this section, contact an authorized service center (see "Warranty and service" section).

WARRANTY AND SERVICE

KitchenAid Blender warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For models 5KSB5080: Seven 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 Authorized KitchenAid Service Center.	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 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) or call 0194 260 5504.

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.

For more information, visit our website at:
www.KitchenAid.co.uk
www.KitchenAid.eu

KitchenAid

© 2014. All rights reserved.
Specifications subject to change without notice.

W10683173A 12/14