

Use your blender for soups, sauces, drinks, pâtés, mayonnaise, dressings etc. Use your mill (if supplied) for milling herbs, nuts and coffee beans.

safety

- Liquids should be allowed to cool to room temperature before blending.
- Switch off and unplug:
 - before fitting or removing parts
 - after use
 - before cleaning.
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- Never use a damaged machine. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the blender or mill from the power unit:
 - wait until the blades have completely stopped;
 - don't accidentally unscrew the jug or jar from the blade unit.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Misuse of your blender can result in injury.
- 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.

- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

Make sure your electricity supply is the same as the one shown on the underside of the machine.

Important - UK only

- The wires in the cord are coloured as follows: Blue = Neutral, Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

before using for the first time

- 1 Remove all packaging.
- 2 Wash the parts: see 'cleaning'.

key

blender

- ① filler cap
- ② lid
- ③ jug
- ④ sealing ring
- ⑤ blade unit
- ⑥ pulse control
- ⑦ speed control
- ⑧ power unit
- ⑨ cord storage

mill (if supplied)

- ⑩ blade unit
- ⑪ sealing ring
- ⑫ jar
- ⑬ sprinkler lid

to use your blender

- 1 Fit the sealing ring into the blade unit.
 - 2 Screw the jug onto the blade unit.
 - 3 Put your ingredients into the jug.
 - 4 Put the filler cap in the lid, then turn.
 - 5 Screw the lid onto the jug so that the thumb tab is over the handle. (To unscrew the lid, push the thumb tab ①.)
 - 6 Place the blender onto the power unit and turn to lock ②.
 - 7 Select a speed.
 - Use speed 1 for lighter blending eg. batters, milkshakes and scrambled eggs.
 - Use speed 2 for soups, sauces, pâtés and mayonnaise.
- OR
- Use the pulse control to operate the motor in a start/stop action. The pulse control operates the motor and keeps it running for as long as the lever is held down - this will allow you to control the texture of various foods eg. pâtés.

Important blender and mill

- To ensure long life of your blender, never run it for longer than 60 seconds or the mill for longer than 30. Switch off as soon as you've got the right consistency.
 - Don't process spices - they may damage the plastic.
 - The machine won't work if the blender or mill is fitted incorrectly.
- ### blender only
- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running, drop them through one by one. Keep your hand over the opening. Empty regularly.
 - Don't use the blender as a storage container. Keep it empty before and after use.
 - Never blend more than 1½ litres (2 pts 12 fl.oz) - less for frothy liquids like milk shakes.

mill only

Use for dry ingredients only.

hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Then, with the machine running, pour the oil into the filler cap and let it run through.
- Thick mixtures, eg pâtés and dips, may need scraping down. If it's difficult to process, add more liquid.
- When crushing ice, add 15ml (1 tbsp) water to 6 ice cubes. Operate the blender in short bursts.

to use your mill

- 1 Put your ingredients into the jar.
Fill it no more than half full.
 - 2 Fit the sealing ring into the blade unit.
 - 3 Turn the blade unit upside down.
Lower it into the jar, blades down.
 - 4 Screw the blade unit onto the jar
until it's finger-tight.
 - 5 Place the mill onto the power unit
and turn to lock.
 - 6 Select a speed or use the pulse
control.
 - 7 After milling, you can replace the
blade unit with the sprinkler lid and
shake out your food.
- The sprinkler lid is not airtight.

cleaning

- Always switch off, unplug and
dismantle before cleaning.
- Never let the power unit, cord or
plug get wet.
- Empty the jug before unscrewing it
from the blade unit.
- Don't wash any parts in your
dishwasher.

power unit

- Wipe with a damp cloth, then dry.
- Push excess cord inside the back
of the machine.

blade unit

- 1 Remove and wash the sealing
ring.
- 2 Don't touch the sharp blades –
brush them clean using hot soapy
water, then rinse thoroughly under
the tap. Don't immerse the blade
unit in water.
- 3 Leave to dry upside down, away
from children.

other parts

Wash by hand, then dry.

service and customer care

- If the cord is damaged it must, for
safety reasons, be replaced by
Kenwood or an authorised
Kenwood repairer.

UK

If you need help with:

- using your appliance or
 - servicing, spare parts or repairs (in
or out of guarantee)
- ☎ call Kenwood customer care on
**023 9239 2333. Have your
model number ready** - it is
located on the underside of the
power unit.
- **spares and attachments**
☎ call 0870 2413653.
 - **other countries**
Contact the shop where you
bought your appliance.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the
product must not be disposed of as
urban waste.

It must be taken to a special local
authority differentiated waste collection
centre or to a dealer providing this
service.

Disposing of a household appliance
separately avoids possible negative
consequences for the environment
and health deriving from
inappropriate disposal and enables
the constituent materials to be
recovered to obtain significant
savings in energy and resources. As
a reminder of the need to dispose of
household appliances separately, the
product is marked with a crossed-
out wheeled dustbin.

guarantee (uk only)

If your blender goes wrong within
one year from the date you bought
it, we will repair it (or replace it if
necessary) free of charge
provided:

- you have not misused, neglected
or damaged it;
- it has not been modified (unless by
Kenwood);
- it is not second-hand;

- it has not been used
commercially;
- you have not fitted a plug
incorrectly; and
- **you supply your receipt to
show when you bought it.**

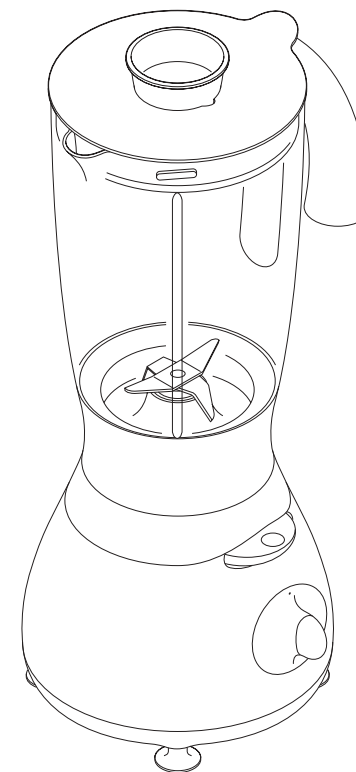
This guarantee does not affect
your statutory rights.

winter warmer soup

carrots, potatoes and onions:
thirty 2cm (¾") cubes of each
bacon stock
150g (6oz) red lentils, washed
375ml (¾pt) vegetable stock
one and a half 400g (14oz) tins
chopped tomatoes
salt and pepper
300g (12oz) cooked bacon joint
cut into 1cm (¼") cubes

- 1 Put the carrots, potatoes and
onions into the blender in that
order.
- 2 Add bacon stock up to the 1½ litre
mark.
- 3 Blend for no more than 10
seconds.
- 4 Pour into a saucepan. Then add
the lentils, tomatoes, vegetable
stock and seasoning.
- 5 Bring to the boil, stirring
constantly. Then simmer for about
1 hour, stirring regularly, until the
ingredients are cooked.
- 6 Add the bacon cubes and heat
through for 5-10 minutes. Serve
immediately.

KENWOOD



BL430 series

BL440 series



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