

KitchenAid®

5

SPEED
VITESSE
VELOCIDAD

BLENDER

INSTRUCTIONS

MÉLANGEUR

INSTRUCTIONS

LICUADORA

INSTRUCCIONES

KSB655 / KSB755



USA: 1-800-541-6390
Canada: 1-800-807-6777
Mexico: 01-800-002-2767

KitchenAid.com
KitchenAid.ca
KitchenAid.com.mx



FOR THE WAY IT'S MADE.®

Proof of Purchase & Product Registration

Always keep a copy of the sales receipt showing the date of purchase of your Blender. Proof of purchase will assure you of in-warranty service.

Before you use your Blender, please fill out and mail your product registration card packed with the unit. This card will enable

us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name and Location _____

Preuve d'achat et enregistrement du produit

Veillez conserver une copie du coupon de caisse indiquant la date d'achat de votre mélangeur. La preuve d'achat vous assure du service d'après-vente sous garantie.

Avant d'utiliser votre mélangeur, veuillez remplir et poster la carte d'enregistrement du produit accompagnant l'appareil. Grâce à cette carte, nous pourrons vous

appeler dans l'éventualité improbable d'un avis de sécurité et nous conformer plus facilement aux dispositions de la loi sur la sécurité des produits de consommation. Cette carte ne confirme pas votre garantie.

Veillez remplir ce qui suit pour vos dossiers personnels :

Numéro de modèle _____

Numéro de série _____

Date d'achat _____

Nom du marchand et adresse _____

Comprobante de compra y registro del producto

Siempre conserve una copia del recibo de ventas que especifique la fecha de compra de su licuadora. El comprobante de compra le asegurará el servicio técnico bajo garantía.

Antes de utilizar la licuadora, complete y envíe por correo su tarjeta de registro del producto que viene junto con la unidad. Esta tarjeta nos permitirá contactarnos

con usted en el improbable caso de una notificación de algún problema de seguridad con el producto y nos ayudará a cumplir con las cláusulas de la Consumer Product Safety Act (Ley sobre la seguridad de los productos para el consumidor). Esta tarjeta no asegura su garantía.

Complete lo siguiente para su registro personal:

Número del modelo _____

Número de serie _____

Fecha de compra _____

Nombre de la tienda y dirección _____

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

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 to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Blender in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.
9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.
10. Blade assembly is sharp. Handle carefully.
11. To reduce risk of injury, never put locking collar and blade assembly on the base without having the pitcher or accessory jar properly attached.
12. Always operate Blender with cover in place.
13. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
14. When blending hot liquids, remove center piece of two-piece cover.
15. Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS DESIGNED FOR
HOUSEHOLD USE ONLY

Electrical Requirements

Volts: 120 Volts A.C. only.
Hertz: 60 Hz

NOTE: Your Blender has a 3-prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. 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 extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

Blender Features

ENGLISH

Stay-Put Lid with
Clear, 2 oz. (60 ml)
Ingredient Cup

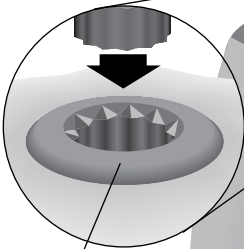
Easy Pour
48 oz. (1.5 L)
Glass Pitcher

Patented
Stainless
Steel Blade

Locking Collar
and Blade
Assembly

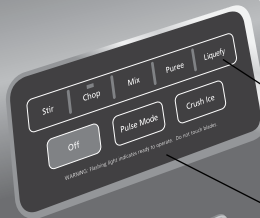
24 oz. (0.75 L)
Accessory Jar*

Accessory
Jar Lid with
Drizzle Cap*



Durable
Steel-Reinforced
Coupler

Die-Cast
Metal Base



Speed
Selection
Buttons

Clean Touch™
Control Pad

* Model KSB755 only

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 puréeing sauces to making chunky salsas, or uniformly crushing a pitcher of ice or frozen fruit within seconds for silky smoothies.

Easy Pour 48 oz. (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 2 oz. (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 2 oz. (60 ml) cup for convenience in measuring and adding ingredients. The ingredient cup is interchangeable with the drizzle cap on the accessory jar lid (model KSB755).

24 oz. (0.75 L) Shatter-Resistant Accessory Jar (Model KSB755)

Durable accessory jar is useful for small capacity recipes and individual servings.

Accessory Jar Lid with Drizzle Cap (Model KSB755)

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

Patented Stainless Steel Blade

Sharp over-sized 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. Dishwasher-safe assembly keeps the blades from rotating until the pitcher or accessory jar is properly attached to the collar and put on the Blender base.

Durable Steel-Reinforced Coupler

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

Speed Selection Buttons

Create frozen drinks and purée sauces or soups in seconds. Blend with confidence, control and consistency at all speed settings: STIR, CHOP, MIX, PURÉE and LIQUEFY. The 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 ingredients 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.

Preparing the Blender for Use

Before First Use

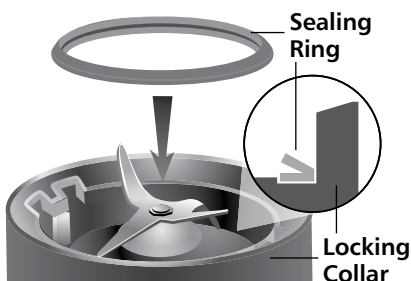
Before using your Blender for the first time, wipe Blender base with a warm sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, accessory jar, lid(s), locking collar and blade assembly, sealing ring, ingredient cup and drizzle cap in warm, sudsy water (see Care and Cleaning, page 13). Rinse parts and wipe dry.

Blender with Pitcher or Accessory Jar 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.



NOTE: For easier jar and collar assembly, you can dip the gasket in water before placing it into the collar. A damp gasket makes it easier to attach the glass jar to the collar.

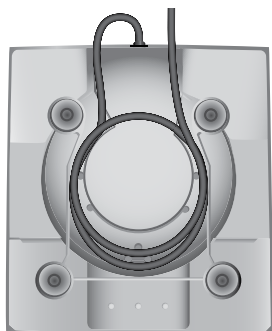
3. Align the pitcher or accessory jar tabs with the slots of the locking collar.



4. Press down and rotate pitcher or accessory jar clockwise, approximately $\frac{1}{4}$ turn through two steps of resistance.

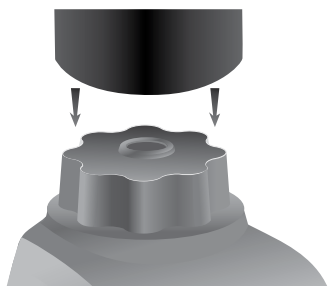


5. Adjust the length of the Blender power cord.

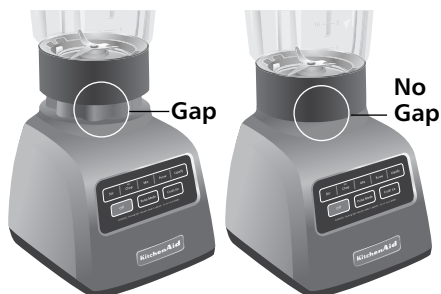


Preparing the Blender for Use

6. Put pitcher or accessory jar assembly onto the Blender base.



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



7. To attach pitcher lid, push firmly into place. To attach the accessory jar lid, twist to lock onto the accessory jar.

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

8. Plug power cord into a grounded 3-prong outlet. Blender is now ready for operation.
9. Before removing the pitcher or accessory jar from the base, always press OFF and unplug the power cord.

Using the Blender

Before Use

NOTE: While the Blender is on or the PULSE MODE indicator light is blinking:

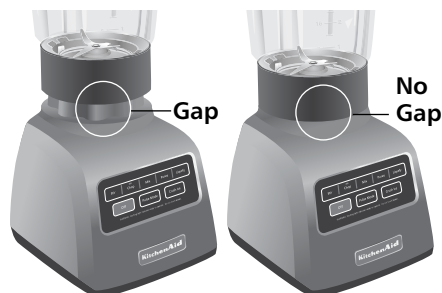
- Do not interfere with blade movement
- Do not remove pitcher or accessory jar lid

Operating the Blender with the Pitcher or Accessory Jar

The KitchenAid® Blender has five speeds: STIR, CHOP, MIX, PURÉE and LIQUEFY. In addition, it also features CRUSH ICE and 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 accessory jar is properly secured in the locking collar and assembly is positioned on the Blender base.



NOTE: If a gap exists between the locking collar and the base, the pitcher or accessory jar might not be locked into the locking collar or the assembly is not positioned properly on the Blender base. See Blender Assembly, page 8 for further instructions.

3. Put ingredients into the pitcher or accessory jar. To attach pitcher lid, push firmly into place. To attach the accessory jar lid, twist to lock onto the accessory jar.

4. Press the desired speed button for continuous operation at that speed. The red indicator light above 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 center ingredient cup. Operate only on STIR speed.

5. To turn off the Blender, press OFF. The Off button will stop any speed and deactivate the Blender at the same time.
6. Before removing the pitcher or accessory 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 or accessory jar assembly is properly positioned on the Blender base.

NOTE: If a gap exists between the locking collar and the base, the pitcher or accessory jar might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See Blender Assembly, page 8 for further instructions.

2. Put ingredients into the pitcher or accessory jar. To attach pitcher lid, push firmly into place. To attach the accessory jar lid, twist to lock onto the accessory jar.
3. Press CRUSH ICE. The indicator light will stay lit. The Blender will automatically pulse at staggered intervals.



Using the Blender

4. To turn off the CRUSH ICE feature press OFF. The Blender is now ready for continuous operation.
5. Before removing the pitcher or accessory jar assembly, unplug the power cord.

PULSE MODE

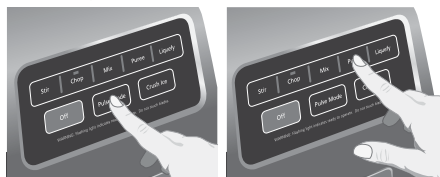
Your KitchenAid® Blender offers PULSE MODE, which allows a “Pulse-at-any Speed” feature.

NOTE: PULSE MODE will not work with the CRUSH ICE feature.

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

NOTE: If a gap exists between the locking collar and the base, the pitcher or accessory jar might not be locked into the locking collar or the collar is not positioned properly on the Blender base. See Blender Assembly on page 8 for further instructions.

2. Put ingredients into the pitcher or accessory jar. To attach pitcher lid, push firmly into place. To attach the accessory jar lid, twist to lock onto the accessory jar.
3. Press PULSE MODE. The indicator light on the button will blink to indicate that all five speeds are in the PULSE MODE.



4. Select a speed button. Press and hold for the desired length of time. Both the speed button and 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 MODE and the 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 MODE feature, press OFF. The Blender is now ready for continuous operation.
6. Before removing the pitcher or accessory jar assembly, unplug the power cord.

Accessory Jar (Model KSB755)

The accessory 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 to chop fresh herbs or nuts while preparing recipes.



Ingredient Cup

The 2 oz. (60 ml) ingredient cup can be used to measure and add ingredients to both the pitcher and the accessory jar. 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.



Drizzle Cap (Model KSB755)

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



Soft Start® Blending Feature

The Soft Start® blending feature automatically starts the Blender at a slower speed to pull ingredients into the blade then quickly increases to selected speed setting for optimal performance.

NOTE: The Soft Start® blending feature only works when a speed is selected from the OFF mode and does not work with the PULSE MODE or CRUSH ICE features.

Speed Control Guide

Item	Speed	
Blended ice drink	Liquefy	Finely chopped fresh vegetables Liquefy
Cheesecake.	Liquefy	Frozen chopped fruit (defrost slightly until it can be probed with a knife tip) Crush Ice
Chopped fruits	Pulse on Stir	Frozen yogurt-based drink Liquefy
Chopped vegetables	Pulse on Stir	Fruit juice from frozen concentrate Mix
Cream cheese-based spread	Stir	Fruit-based drink (Thin) Liquefy
Cream soup	Stir	Fruit-based drink (Thick) Chop
Crushed/chopped Ice	Crush Ice	Ice milk-based drink Liquefy
Dip	Stir	Meat salad for sandwich filling Pulse on Chop
Fruit-based sauce	Stir	Mousse Liquefy
Grated hard cheese.	Liquefy	Salad dressing. Mix
Gravy	Mix	Savory crumb topping Pulse on Chop
Oatmeal	Puree	Sherbet-based drink Liquefy
Pancake batter	Mix	Smooth ricotta or cottage cheese Mix
Pesto.	Chop	Snow (add ice one at a time) Puree
Pina Colada.	Chop	Streusel topping Chop
Pureed fruit/Baby food	Puree	Sweet crumb topping Pulse on Chop
Pureed meat/Baby food meat	Puree	Sweet crunch topping. Pulse on Chop
Pureed vegetables/ Baby food vegetables	Puree	White sauce Stir
Vegetable-based main dish sauce	Stir	
Waffle batter	Mix	
Finely chopped fresh fruits	Crush Ice	

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 off. The CRUSH ICE feature has been optimized to crush and chop ice without adding any liquid ingredients.

Care and Cleaning

The Blender pitcher, accessory 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 accessory jar assembly in a straight, upwards motion off the Blender base. Then, while holding locking collar, rotate pitcher or accessory jar counterclockwise, two clicks, to separate locking collar and blade assembly, and sealing ring from the pitcher or accessory jar. Wash components with soapy water. Rinse and wipe dry.

NOTE: Pitcher can be placed in the bottom rack of an automatic dishwasher. The accessory jar, both lid(s), ingredient cup, drizzle cap, locking collar and blade assembly, and sealing ring can be put in the top rack. For best results, hand washing is recommended.



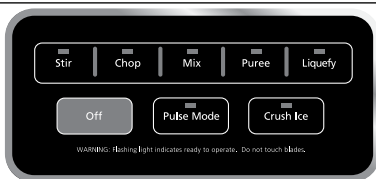
2. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth.

To Clean Without Disassembly

1. Put the pitcher or accessory 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 accessory jar, press the STIR speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher or accessory jar and empty contents. Rinse with warm water until clean.
2. To clean the lid(s), ingredient cup and drizzle cap, 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.

Troubleshooting

The Blender does not operate when a setting is selected:



No indicator lights are lit.

Check to see if the Blender is plugged into a grounded 3-prong outlet. If it is, press OFF, then unplug the Blender. Plug it back into 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 avoid damage to the motor. Press OFF to reset the Blender and unplug the power cord. Remove the pitcher or accessory jar assembly from the base and divide contents into smaller batches. Adding liquid to the ingredients 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 avoid damage to the motor. Press OFF to reset the Blender and unplug the power cord. Remove the pitcher or accessory jar assembly from the base and with a scraper, free the blades by breaking-up or removing the contents at the bottom of the pitcher or accessory jar.

The Blender turns on, but blades will not rotate:



The pitcher or accessory jar is not properly secured in the locking collar, not allowing couplers to engage. Remove pitcher from base and fully seat into collar. Press down and rotate pitcher or accessory jar clockwise in the locking collar past the second "click." This will allow the pitcher assembly or accessory jar to engage the coupler. See page 8 for Blender Assembly.

If the problem cannot be fixed with the steps provided in this section, contact KitchenAid or an Authorized KitchenAid Service Center.

USA/Puerto Rico:

1-800-541-6390

Canada:

1-800-807-6777

Mexico:

01-800-002-2767

See the KitchenAid Warranty and Service section on page 17 for additional details. Do not return the Blender to the retailer – they 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 glass 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, and use accessory jar for smaller 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 or accessory jar while blending.
- If desired, remove center ingredient cup or drizzle cap of the pitcher or accessory jar lid to add liquids or ice cubes while the Blender is operating on STIR, CHOP or MIX speeds.
- When operating at higher speeds with a full pitcher or accessory jar or with hot contents, stop the Blender and then add ingredients.
- Stop the Blender before using utensils in the pitcher or accessory jar. Use a rubber spatula to mix ingredients only when the Blender is OFF. To avoid damaging the utensil or blender blades, do not use any utensil, including spatulas, in the pitcher or accessory jar while the motor is running.
- Cool hot foods, if possible, before blending. Begin blending warm foods on STIR. Increase to higher speed, if necessary.
- Remove center ingredient cup or drizzle cap when blending hot liquids and operate only on STIR. Do not place bare hand on lid when processing hot liquids.
- Stop and check the consistency of foods after a few seconds to avoid over-processing.

How To ...

Reconstitute frozen juice: For a 6 oz. (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 12 oz. (355 ml) can, combine the juice and 1 can of water in the pitcher. Cover and blend on MIX until thoroughly combined, about 20 to 30 seconds. Stir in remaining 2 cans of water.

Dissolve flavored gelatin: Pour boiling water into the pitcher or accessory jar; add gelatin. Remove center ingredient cup and blend on 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 1½ inches (3.75 cm) in diameter. Use smaller cookies as-is. Place in pitcher or accessory jar. In PULSE MODE, cover and blend on 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 yogurt, pudding, or a fruit compote.

To make finer crumbs for pie and dessert crusts, break graham crackers or cookies into pieces about 1½ inches (3.75 cm) in diameter and place in the pitcher or accessory jar. In PULSE MODE, cover and blend on 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 1½ inches (3.75 cm) in diameter. Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.

Blender Tips

Chop fruits and vegetables: Put 2 cups (475 ml) of fruit or vegetable chunks in pitcher or accessory jar. In PULSE MODE, cover and blend on 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 or accessory jar. Add 2 to 4 tablespoons (30 to 60 ml) fruit juice or water per cup (235 ml) of fruit. Cover and blend on PUREE about 5 to 10 seconds.

Puree vegetables: Place 2 cups (475 ml) canned or cooked vegetables in pitcher or accessory jar. Add 2 to 4 tablespoons (30 to 60 ml) broth, water, or milk per cup (235 ml) of vegetables. Cover and blend on 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 (235 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 or accessory jar. Cover and blend on 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 (235 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 or accessory jar. Cover and blend on 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 on MIX until smooth, about 5 to 10 seconds.

Combine flour and liquid for thickening: Place flour and liquid in pitcher or accessory jar. Cover and blend on STIR until smooth, about 5 to 10 seconds.

Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher or accessory jar. Cover, and blend on 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 or accessory jar. Cover and blend on MIX until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher or accessory jar as needed.

Grate cheese: Cut very cold cheese into ½ to 1 inch (1.25 to 1.5 cm) cubes. Place up to ½ cup (120 ml) cheese in the pitcher or accessory jar. Cover and blend on LIQUEFY about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature, then blend on LIQUEFY for 10 to 15 seconds.

Make oatmeal for a baby: Place uncooked rolled oats in pitcher or accessory jar. In PULSE MODE, blend on 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 or accessory jar. Cover and blend on STIR about 10 seconds. Then blend on PUREE about 10 to 30 seconds.

Rinse your Blender jar: Fill pitcher or accessory jar, half full with warm water. Add a few drops of dishwashing liquid. Cover and blend on STIR until sides are clean, about 5 to 10 seconds. Rinse and dry. For complete cleaning, pitcher, accessory jar, lid(s), ingredient cup, drizzle cap, and locking collar and blade assembly and sealing ring can also be cleaned in an automatic dishwasher. Refer to Care and Cleaning, page 13.

KitchenAid® Blender Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.	50 United States, the District of Columbia and Canada: Hassle-free replacement of your Blender. See the following page for details on how to arrange for replacement. OR In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions on page 18.	A. Repairs when Blender is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for Blender when operated outside the country of purchase.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Hassle-Free Replacement Warranty – 50 United States and District of Columbia

ENGLISH

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Blender should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Blender returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® Blender should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Blender, use the carton and packing materials to pack up your original Blender. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid® brand that, if your Blender should fail within the first year of ownership, KitchenAid Canada will replace your Blender with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® Blender should fail within the first year of ownership, take the Blender or ship collect to an Authorized KitchenAid Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Blender will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777. Or write to us at:

Customer eXperience Centre
KitchenAid Canada
6750 Century Avenue, Suite 200
Mississauga, Ontario L5N 0B7

How to Arrange for Warranty Service in Puerto Rico

Your KitchenAid® Blender is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Blender or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Blender will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

How to Arrange for Service after the Warranty Expires – All Locations

Before calling for service, please review the Troubleshooting section on page 14.

For service information in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

For service information in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
6750 Century Avenue, Suite 200
Mississauga, Ontario L5N 0B7

How to Arrange for Service Outside these Locations

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

For service information in Mexico,
call toll-free
01-800-002-2767

How to Order Accessories and Replacement Parts

To order accessories or replacement parts for your Blender in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

Or write to:
Customer Satisfaction Center,
KitchenAid Portable Appliances,
P.O. Box 218,
St. Joseph, MI 49085-0218

To order accessories or replacement parts for your Blender in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
6750 Century Avenue, Suite 200
Mississauga, Ontario L5N 0B7

To order accessories or replacement parts for your Blender in Mexico,
call toll-free
01-800-002-2767

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La forma de la batidora con base es una marca registrada KitchenAid, U.S.A.

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