

# Hand Blender 5KHB2569

INSTRUCTIONS

# Mixer KEB25

INSTRUÇÕES

# 手动搅拌机

说明书

# 후드믹서

사용 설명서



FOR THE WAY IT'S MADE.

## *Welcome to the world of KitchenAid.*

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy.

It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal.



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## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

**! DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**! WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all instructions.
2. To protect against risk of electrical shock do not put motor body, cord, or electrical plug of this Hand Blender in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. 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 any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Be certain Chopper Adapter is securely locked in place before operating appliance.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter.
12. Do not let cord contact hot surfaces, including the stove.
13. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
14. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.

**SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

15. Blades are sharp. Handle carefully.
16. This product is designed for household use only.
17. To disconnect, turn any control to “OFF,” then remove plug from wall outlet.
18. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices, and 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

Volts: 220-240 V.A.C.

Hertz: 50/60 Hz

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

If a long extension cord is used:

- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The cord should be arranged so it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

## Electrical Requirements for Brazil Only

### **! WARNING**



#### **Electric Shock Hazard**

- Plug into a grounded outlet.**
- Do not use with an adaptor or T.**
- Do not use with an extension cord.**
- Failure to follow these instructions could result in death, fire, or electric shock.**

#### **Residence mains:**

The mains wires must be of copper with a minimum cross-section per ABNT (NBR-5410.)

To protect this appliance and the mains against over loading, this appliance must be connected to a circuit that is protected with a thermo-magnetic circuit breaker.

If the household circuit does not include a circuit breaker, contact an electrician to have one installed.

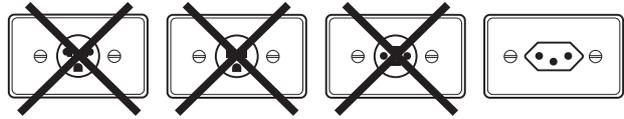
#### **Electric outlet:**

For your safety and to avoid damage to your product, it is very important that your product is earthed correctly.

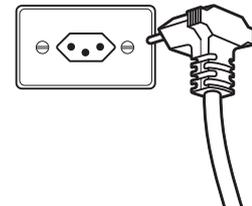
Your appliance power cord features a hexagon-shaped plug, 10A, per ABNT (NBR 14136).

Your residence electrical installation must have a suitable electric outlet for this type of plug. If not, it is your responsibility to have one installed by a qualified electrician.

Use appropriate outlet type for your appliance plug, as shown below:



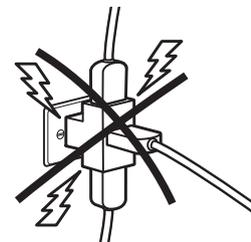
Before operating this appliance, make sure the main voltage at the installation site is the same as indicated on product technical data label.



This information is also included on the label attached to your appliance's cord near the plug.

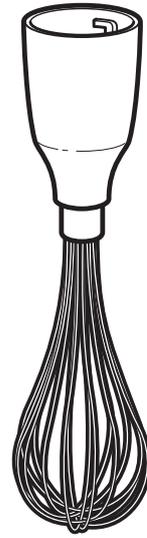
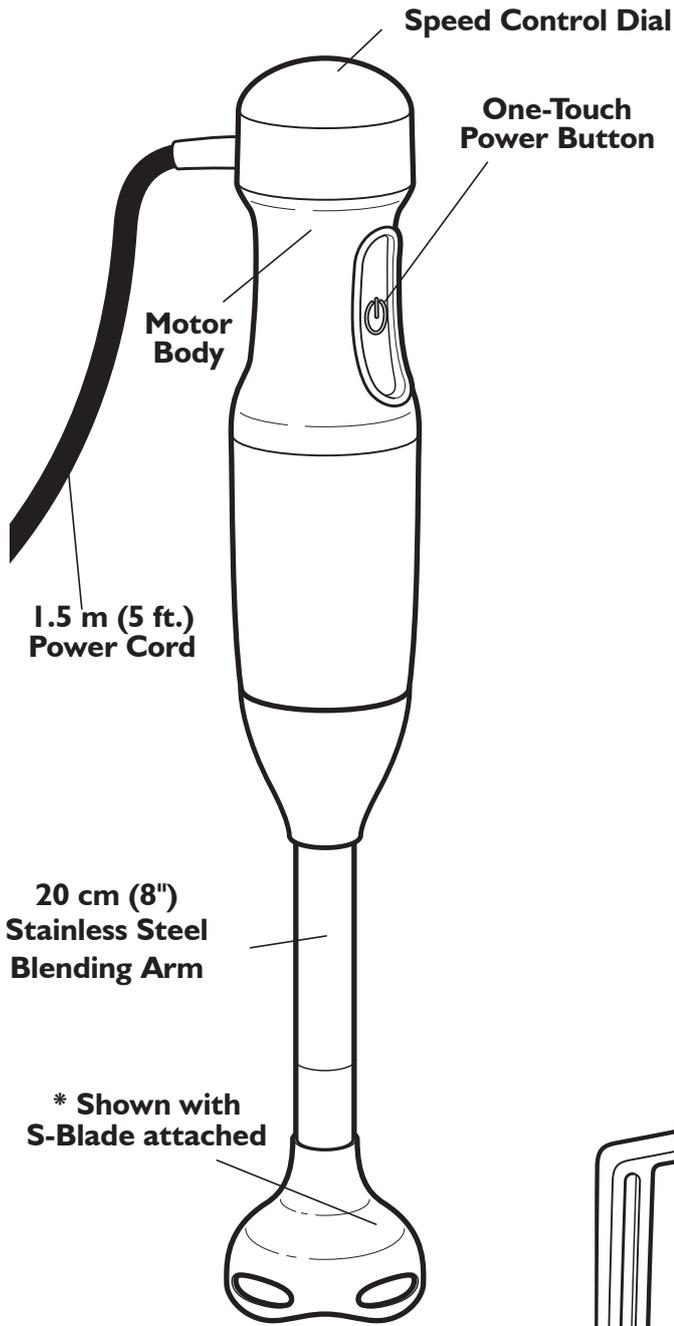
#### **IMPORTANT:**

- If it is necessary to convert your 127V appliance to 220V, use a 1.0 KVA stabiliser.
- If it is necessary to convert your 220V appliance to 127V, use a 1.0 KVA stabiliser.
- Never plug your appliance into multi-plug adapters with another appliance in the same socket.



- Do not use an extension cord. This type of connection may cause electrical overload in the mains, and can damage the appliance and could cause a fire. The appliance should be plugged into its own outlet.
- In case of oscillation in mains voltage, install an automatic voltage stabiliser with minimum rating of 1500 Watts between the appliance and the socket.
- If the cord of this appliance is damaged, it must be replaced. Contact your nearest authorized KitchenAid Customer Care Center.

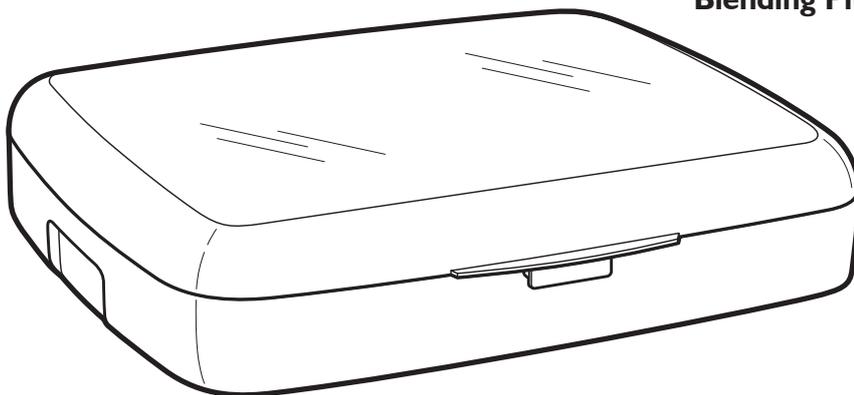
## Hand Blender Parts



Whisk Attachment

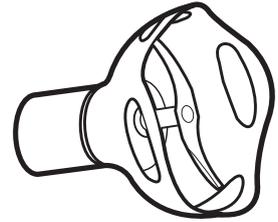


Blending Pitcher

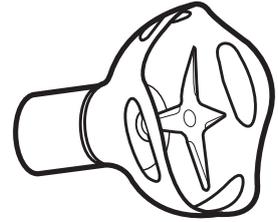


Storage Case

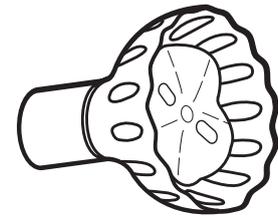
## Bell Blades



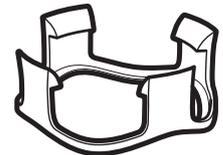
S-Blade



Multi-Purpose Blade



Frother/Beater



Pan Guard



Bell Guard



Chopper Attachment

## Hand Blender Features

### Speed Control Dial

Variable speeds provide greater processing control that adjusts to handle a variety of foods, beverages and soups.

### One-Touch Power Button

Activate the Hand Blender by pressing and holding the POWER button during blending. To stop blending, simply release the power button.

### Motor Body

Designed for a comfortable, non-slip grip.

### Powerful DC Motor (not shown)

Provides a powerful blending action and is designed for quiet, long-life operation.

### 1.5 m (5-ft.) Power Cord

Long enough to take the Hand Blender to the cooktop or work area, the Power Cord is rounded with no grooves for easy clean up. A silicone cord strap is included for convenient cord storage.

### Twist-Lock Stainless Steel Blending Arm

Attaches onto the Motor Body with a simple twist and rotate motion to lock into place. Attach the Bell Blades for blending. All attachments utilize the same twist and lock mounting system.

### Whisk Attachment

Optimized for whipping egg whites and whipping cream.

### Chopper Attachment

Perfect for small chopping jobs like herbs, nuts, and vegetables. Chopper includes a bowl, blade, and chopper adapter. The Chopper bowl has a non-slip base to prevent movement during the chopping process.

### Blending Pitcher

1 L (4 cup) BPA Free Pitcher with convenient handle and no splash lid.

### Bell Blades

With the three interchangeable Bell Blades, you will always have the right tool for a multitude of tasks. From crushing ice, to chopping cooked meats, and frothing milk, the KitchenAid Hand Blender has you covered.

### Pan Guard

Protects your cookware by snapping on the Bell Blades.

### Bell Guard

Protects the Bell blades while not in use.

### Storage Case

Keeps accessories organized, protected, and clean.

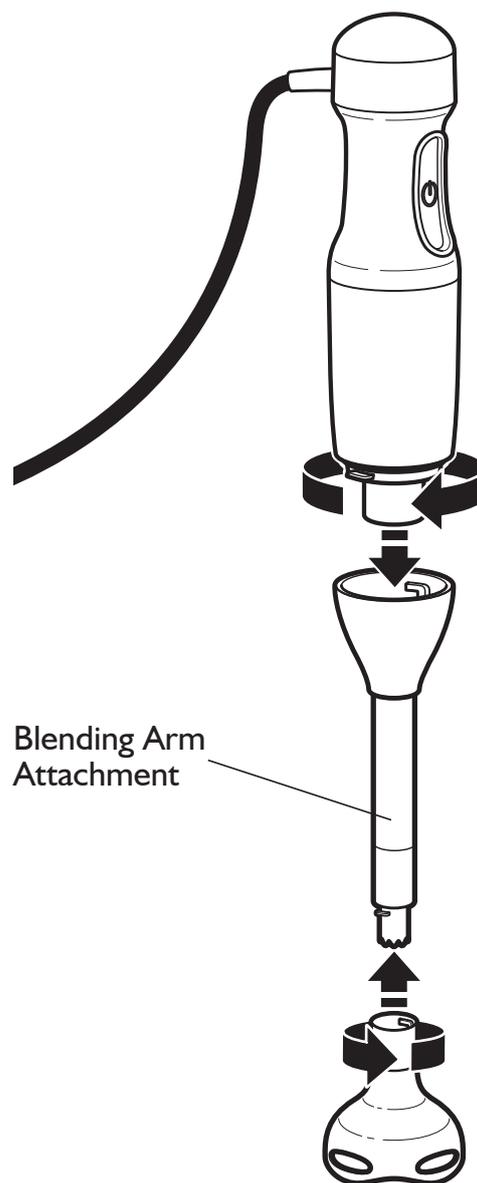
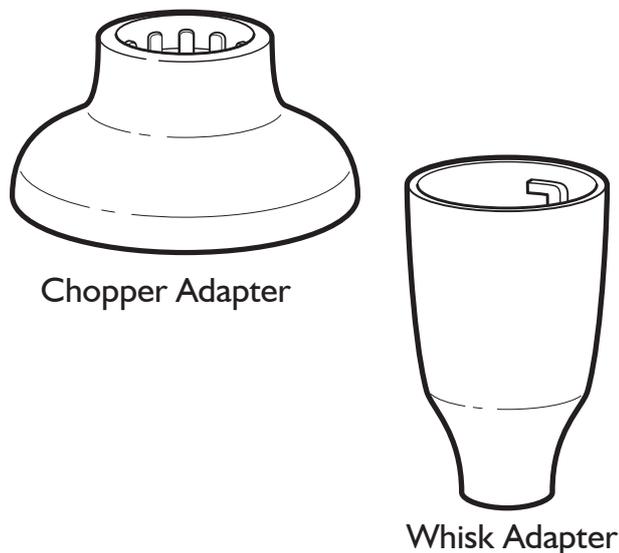
## Assembling Hand Blender

Before using the KitchenAid™ Hand Blender for the first time, wipe the motor body and attachment adapters with a clean, damp cloth to remove any dirt or dust. Mild dish soap may be used, but do not use abrasive cleansers.

**NOTE:** Do not immerse the motor body or the adapters in water.

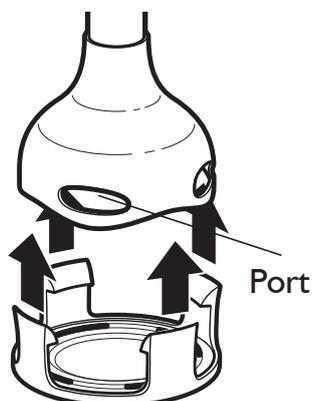
Dry with a soft cloth. Wash all the attachments and accessories by hand or in the dishwasher. Dry thoroughly.

**NOTE:** Always be sure to unplug the power cord from the wall socket before installing or removing attachments.



### Bell Guard

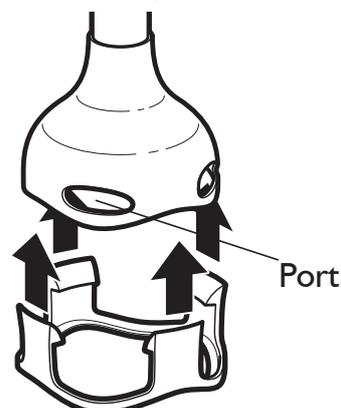
Easily snaps onto Bell Blade and provides protection to blades while the Hand Blender is not in use.



**NOTE:** Ensure Bell Guard is installed with the mounting clips positioned between the ports on the Bell Blades.

### Pan Guard

The Pan Guard snaps onto any of the included Bell Blades and provides protection to the Hand Blender and your cookware.

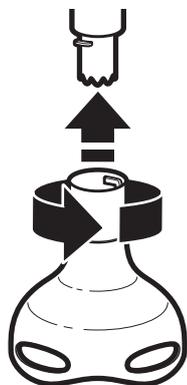


**NOTE:** Ensure Pan Guard is installed with the mounting clips positioned between the ports on the Bell Blades.

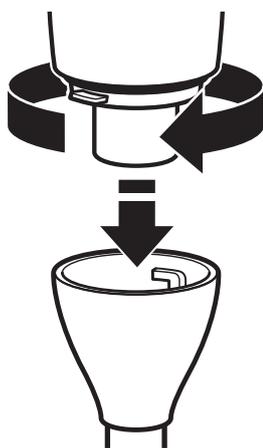
## Twist-Lock Blending Arm

Use the Blending Arm attachment for smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.

1. Insert Blending Arm into Bell Blade (see "Attachment Guide") and twist to lock until it clicks.



2. Insert Blending Arm into Motor Body and twist to lock until it clicks.



3. Plug the electrical cord into an electrical wall socket.
4. Set Hand Blender on Speed I. Adjust the speed by turning the Speed Control Dial on top of the Hand Blender.
5. Insert the Hand Blender into the mixture.

**NOTE:** Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures.

6. Press the Power button to activate the Hand Blender.
7. When blending is complete, release the power button before removing Hand Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

Insert Hand Blender with Blending Arm attached into the Blending Pitcher containing ingredients at an angle. Use your free hand to cover the top of the Blending Pitcher for better stability and avoid splattering. Remember to stop the Hand Blender before removing it from the pitcher to avoid splashing.

Blending



Rest the Hand Blender on the bottom of the Blending Pitcher momentarily then hold at an angle and slowly draw it upwards against the side of the Pitcher. As the Hand Blender is drawn up you will notice the ingredients from the bottom of the Pitcher being drawn up. When the ingredients are no longer being drawn up from the bottom, return the Hand Blender to the bottom of the Pitcher and repeat the process until the ingredients are at the desired consistency.

Drawing up



Using a light circular motion from your wrist, draw the Hand Blender up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the Hand Blender to do the work.

Wrist movement

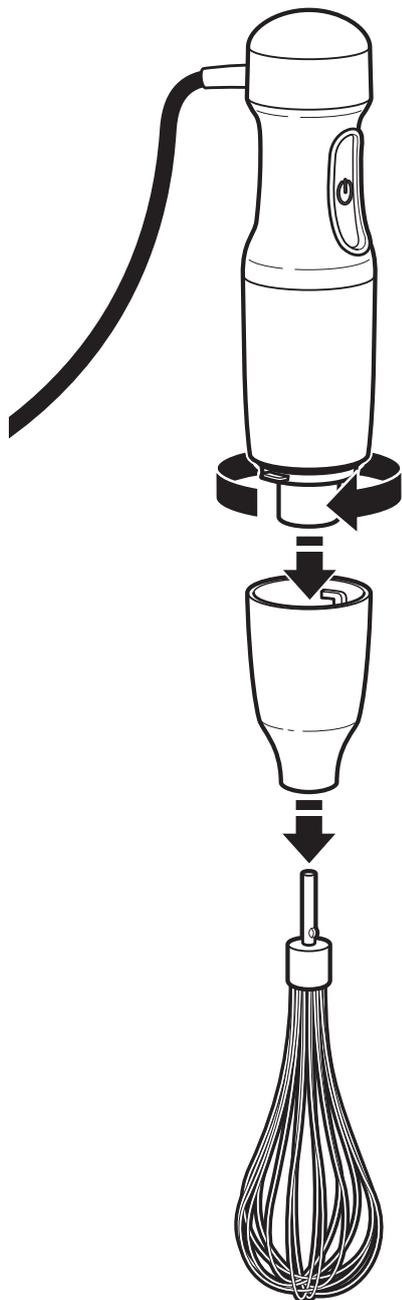


## Whisk Attachment

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

The stainless steel Whisk may scratch or mar non-stick coatings; avoid using the Whisk in non-stick cookware.

**NOTE:** Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the whisk adapter. Do not immerse the motor body into liquids or other mixtures.



1. Insert the Whisk into the Whisk Adapter.
2. Insert the Whisk Adapter into the motor body and twist to lock until it clicks. Adapter automatically adjusts the whisk to the proper range of speeds appropriate for whipping.
3. Plug the electrical cord into an electrical wall socket.
4. Start Hand Blender on Speed I. Adjust the speed by rotating the Speed Control Dial on top of the Hand Blender.
5. Insert the Hand Blender into the mixture.

To prevent splattering and splash-out, use the Whisk Attachment in deep containers or pans.

6. Press the Power button to activate the Hand Blender.
7. When whisking process is complete, release the Power button before removing Hand Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

## Chopper Attachment

### **⚠️ WARNING**

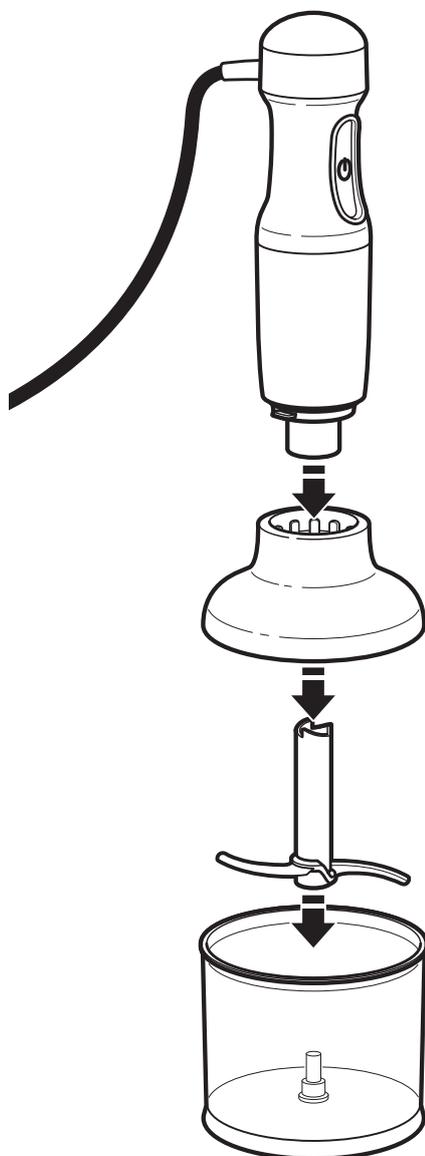
#### **Cut Hazard**

**Handle blades carefully.**

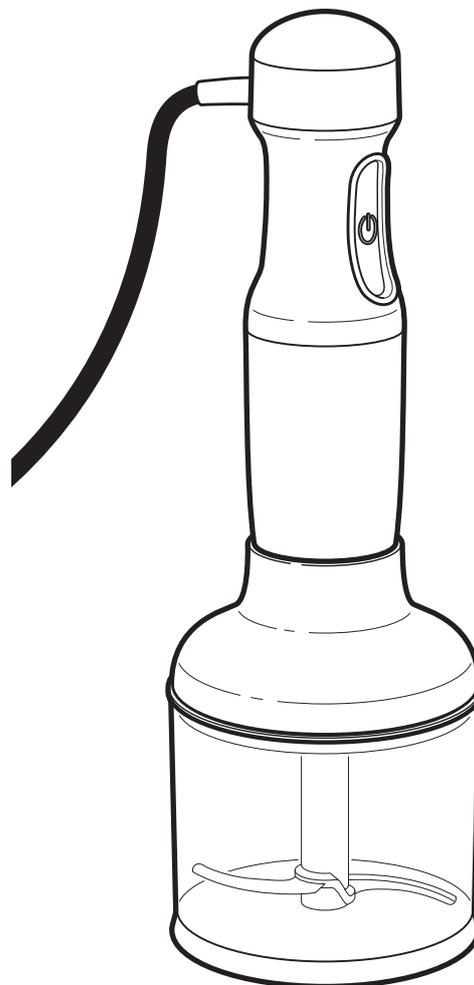
**Failure to do so can result in cuts.**

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

1. Insert the Chopper blade into the Chopper bowl.



2. Add small pieces of foods to the bowl.
3. Insert the Chopper attachment into the Chopper bowl.
4. Align the Chopper bowl with the motor body and press together.
5. Hold the motor body with one hand and the Chopper bowl with the other while processing.



6. Press the POWER button to activate Hand Blender. For best results, “pulse” the power by pressing and releasing the Power button until ingredients reach the desired consistency.
7. When chopping is complete, release the Power button.
8. Remove Motor Body from Chopper attachment.
9. Unplug immediately after use, before removing or changing attachments.

## Chopper Attachment (cont.)

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

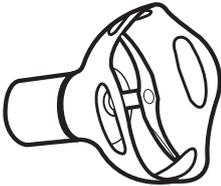
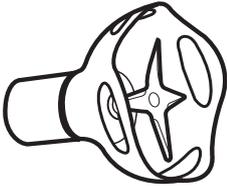
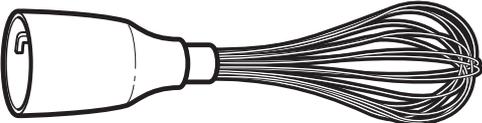
\* Processing times and speeds are approximate.

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

## Operating Tips

- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Hand Blender into the mixture before pressing the power button, and release the power button before pulling the Hand Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Hand Blender from overheating.
- For best blending, hold the Hand Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Hand Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Hand Blender.
- Be sure the extra long cord of the Hand Blender is not extending over a hot heating element.
- Do not let the Hand Blender sit in a hot pan on the cooktop while not in use.
- Remove hard items, such as fruit pits or bones, from the mixture before blending or chopping to help prevent damage to the blades.
- Do not use your Hand Blender to process coffee beans or hard spices such as nutmegs. Processing these foods could damage the blades of the Hand Blender.
- Do not use the pitcher or the chopper bowl in the microwave oven.
- The stainless steel whisk may scratch or mar non-stick coatings; avoid using the whisk in non-stick cookware.
- To prevent splattering, use the whisk attachment in deep containers or pans.

## Attachment Guide

| Attachment   | Best used for  |
|--|--|
| <p data-bbox="153 275 277 309"><b>S-Blade</b></p>           | <p data-bbox="786 275 1102 309"><b>Blend, Crush, Puree</b></p> <p data-bbox="786 315 1369 421">Smoothies, Milk Shakes, Cooked Veggies, Soups, Sauces, Ice, Baby Food, Frosting, Crushed Ice</p>  |
| <p data-bbox="153 611 376 645"><b>Multi-Purpose</b></p>     | <p data-bbox="786 611 879 645"><b>Shred</b></p> <p data-bbox="786 651 1307 714">Cooked Meats, Beef Gravy, Liquidize Fruits, Minces, Crushed Ice</p>  |
| <p data-bbox="153 947 392 981"><b>Frother/Beater</b></p>  | <p data-bbox="786 947 1007 981"><b>Froth and Mix</b></p> <p data-bbox="786 987 1353 1093">Milk Latte, Frappes, Cappuccino, Cake Batter, Pancake Batter, Muffin Mix, Milk, Muffin Batter</p>  |
| <p data-bbox="153 1279 252 1312"><b>Whisk</b></p>         | <p data-bbox="786 1279 1142 1312"><b>Whip, Emulsify, Aerate</b></p> <p data-bbox="786 1319 1342 1424">Pudding, Egg Whites, Mayonnaise, Vinaigrette, Mousse, Hollandaise Sauce, Whipping Cream</p>  |
| <p data-bbox="153 1615 293 1648"><b>Chopper</b></p>       | <p data-bbox="786 1615 935 1648"><b>Chopping</b></p> <p data-bbox="786 1655 1362 1827">Graham Cracker Crumbs, Vegetables, Parmesan Cheese, Peanuts, Salsa, Hard Boiled Eggs, Bread Crumbs, Herbs, Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p> |

## Hand Blender

1. Unplug Hand Blender before cleaning.
2. Remove the Adapters and Attachments by twisting (see “Operating Your Hand Blender” section).
3. Wipe the Motor Body and Adapters with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.
4. Wipe power cord with warm, sudsy cloth, then wipe clean with damp cloth. Dry with soft cloth.
5. Wash Chopper Adapter and Whisk Adapter by hand in hot, soapy water.
6. Dry Blending Arm and Bell Blade with soft cloth.

**NOTE:** Do not immerse the Motor Body or the adapters in water.

## Hand Blender Accessories and Attachments

Wash Blending Attachment, Pitcher and Lid, Whisk, Chopper Bowl, Blade, and non-skid Base in hot, soapy water, or in the top rack of the dishwasher. Dry thoroughly.

**NOTE:** Do not put whisk or chopper adapters in dishwasher.

