

KitchenAid™

**0,75 L CULINAIRE MENGBEKER
INSTRUCTIES**

**CULINARY BLENDER JAR
INSTRUCTIONS**

**BOL CULINAIRE POUR BLENDER/
MIXEUR
INSTRUCTIONS**

**KÜCHENMIXERBEHÄLTER
BEDIENUNGSANLEITUNG**

**CARAFFA DEL FRULLATORE
ISTRUZIONI**

**RECIPIENTE DE LA LICUADORA
INSTRUCCIONES**

**BLENDERBEHÅLLARE FÖR
MATLAGNING
INSTRUKTIONER**

**BEHOLDER FOR
KULINARISK BLENDER
BRUKSANVISNING**

**KULINAARINEN
TEHOSEKOITINASTIA
OHJEET**

**KULINARISK BLENDERGLAS
INSTRUKTIONER**

**COPO CULINÁRIO PARA
LIQUIDIFICADOR
INSTRUÇÕES**

**BLANDARAKANNA FYRIR
LÉTTA MATREIÐSLU
LEIÐBEININGAR**

**KANATA MΠΛΕΝΤΕΡ
ΟΔΗΓΙΕΣ**

**MAŁY KIELICH DO BLENDERA
INSTRUKCJA OBSŁUGI**

**ЧАША БЛЕНДЕРА
ИНСТРУКЦИЯ**

**КУЛИНАРНА КАНА ЗА БЛЕНДЕР
ИНСТРУКЦИИ**

**PLASTOVÁ NÁDOBA STOLNÍHO
MIXÉRU
NÁVOD**

**RECIPIENT PENTRU BLENDER
CULINAR
INSTRUCTIUNI**



**Model 5KSBCJ
0,75 L Culinary Blender Jar**

For use with Artisan™
5KSBS55 Blenders

English

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Product 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 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. 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.
17. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

0.75 L Culinary Blender Jar Features (Model 5KSBCJ)



Shatter-Resistant Culinary Blender Jar

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

Culinary Blender Jar Lid with Drizzle Cap

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

Using the 0,75 L Culinary Blender Jar

Before using your Culinary Blender Jar for the first time, wash the Culinary Blender Jar, lid and drizzle cap in warm,

sudsy water (see Care and Cleaning page 8). Rinse parts and wipe dry.

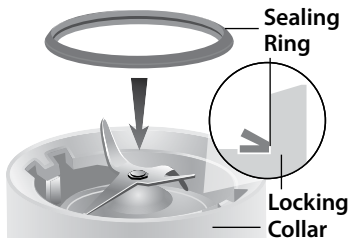
Preparing the Culinary Blender Jar for Use

Blender with Culinary Blender 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.



3. Align the Culinary Blender Jar tabs with the slots of the locking collar.



4. Press down and rotate Culinary Blender Jar clockwise, approximately 1/4 turn through two steps of resistance (until two clicks are heard).

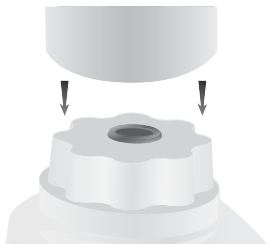


Preparing the Culinary Blender Jar for Use

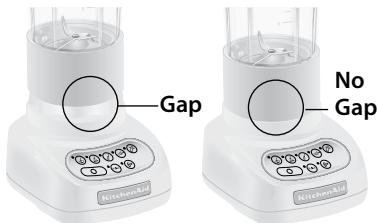
5. Adjust the length of the Blender power cord.



6. Put Culinary Blender Jar assembly onto the Blender base.



NOTE: When properly positioned, Culinary Blender Jar assembly will rest completely on Blender base. If not, repeat steps 3 and 4.



7. To attach the Culinary Blender Jar lid, twist to lock onto the Culinary Blender Jar.

! WARNING



Electrical Shock Hazard
Plug into a grounded outlet.
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 outlet. Blender is now ready for operation.
9. Before removing the Culinary Blender Jar from the base, always press "O" and unplug the power cord.

(For "Using the Blender" & "Speed Control Guide" information, see: ARTISAN™ BLENDER INSTRUCTIONS booklet, pages 6, 7, 8 and 9)

Tips

Culinary Blender Jar

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

This Culinary Blender Jar complements the Artisan™ 1,5 L glass pitcher. This small Culinary Blender Jar performs better and faster for smaller amounts, and processing will result in a finer texture: such as baby food, puréeing soups, fresh herbs, spices, smoothies, bread crumbs, biscuits and dips (humus, pesto, mayonnaise).

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

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

Tips

Drizzle Cap

This versatile cap fits into both the pitcher and Culinary Blender Jar lid and

is used to drizzle oils or other liquids while the Blender is in operation.

Care and Cleaning

The Culinary Blender Jar 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

Lift the Culinary Blender Jar assembly in a straight, upwards motion off the Blender base. Then, while holding locking collar, rotate Culinary Blender Jar counterclockwise, two clicks to separate locking collar and blade assembly and sealing ring from Culinary Blender Jar. Wash components

with soapy water. Rinse and wipe dry.

NOTE: Hand wash the lid, the drizzle cap, locking collar and blade assembly, and sealing ring - these items may be damaged in the dishwasher. The Culinary Blender Jar can be placed in the bottom rack of an automatic dishwasher.

To Clean Without Disassembly

Put the Culinary Blender 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 Culinary Blender Jar, press the STIR (☞) speed setting, and run the Blender for 5 to 10 seconds. Remove the Culinary Blender Jar and empty contents. Rinse with warm water.

Household KitchenAid™ 0,75 L Culinary Blender Jar Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Two years Full Warranty from date of purchase.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	<p>A. Repairs when Culinary Blender Jar is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

English

Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

In the U.K.:

Call: 0845 6011 287

In Ireland:

M.X. ELECTRIC
Service Department
25 Alymer Crescent
Kilcock, CO.KILDARE

Call: 1 87 2581574

Fax: 1 628 4368

In Australia:

Call: 1800 990 990

In New Zealand:

Call: 0800 881 200

Customer Service

For U.K. & Northern Ireland:

Freephone helpline number on:
0800 988 1266 (calls from mobiles are
charged at your standard network rate)

For Southern Ireland:

Helpline number on:
+44 (0) 20 8616 5148

Address:

KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

www.KitchenAid.co.uk

www.KitchenAid.com



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Specifications subject to change without notice.