

5KSB8270



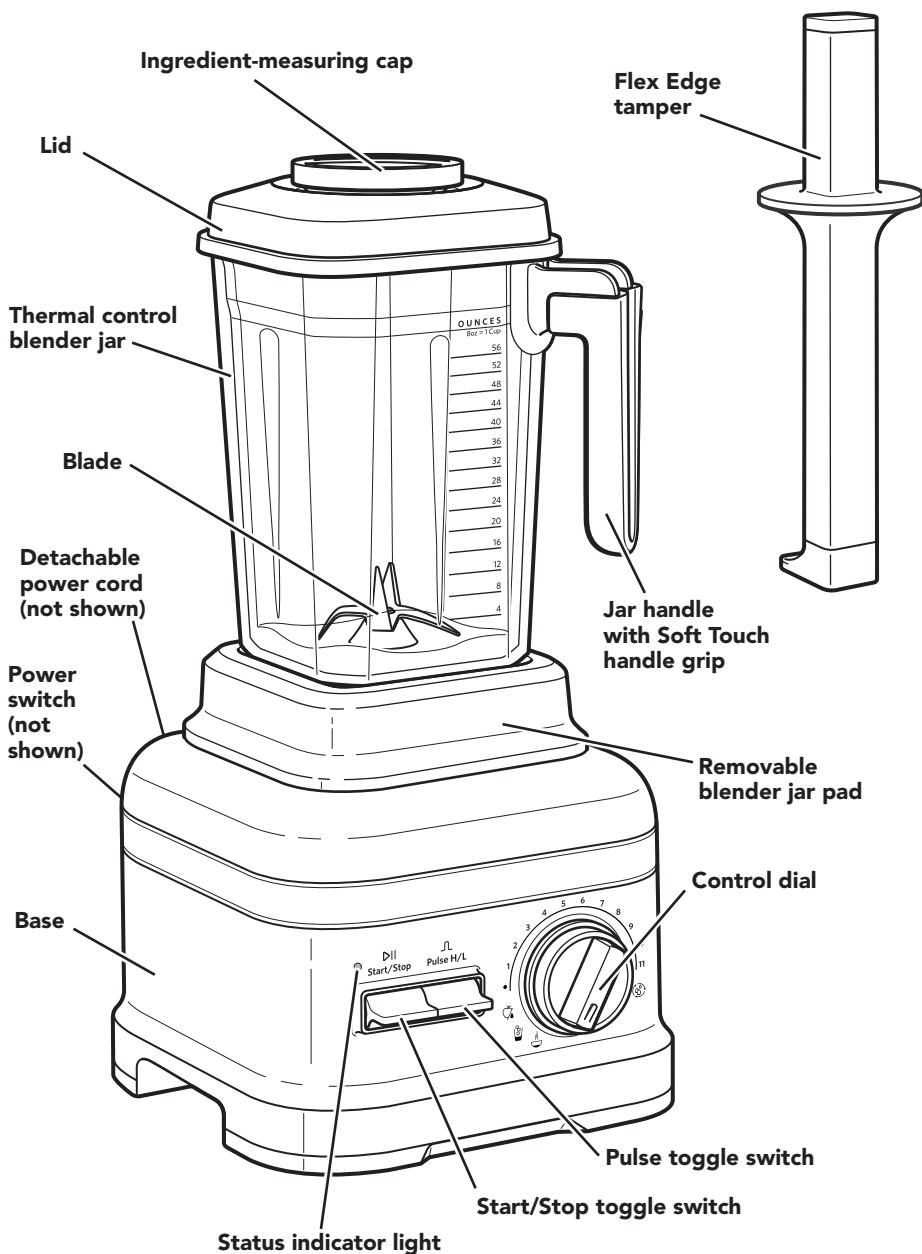
**KitchenAid**

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# PARTS AND FEATURES

## PARTS AND ACCESSORIES



# 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, 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 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. Cleaning and user maintenance shall not be made by children without supervision.

## BLENDER SAFETY

4. Children should be supervised to ensure that they do not play with the appliance.
5. This appliance shall not be used by children under 8 years. Keep the appliance and its cord out of reach of children.
6. Never leave the Blender unattended while it is in operation.
7. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blade during operation to reduce the risk of injury to persons and/or damage to the Blender.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair or adjustment. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
10. Do not let cord hang over edge of table or counter.
11. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the jar and during cleaning.
12. Keep hands and utensils out of jar 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.
13. Flashing light indicates ready to operate - avoid any contact with blades or moveable parts.
14. Do not use the Blender outdoors.
15. Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to sudden steaming.
16. Always operate Blender with lid in place.
17. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.

## BLENDER SAFETY

18. 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.
19. When blending hot liquids or ingredients, ingredient-measuring cap should remain in place over the lid opening. Always start on lowest speed and slowly ramp to desired speed when blending hot liquids or ingredients.

## SAVE THESE INSTRUCTIONS

**This product is designed for household use only.**

### ELECTRICAL REQUIREMENTS

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#### **WARNING**



#### **Electrical Shock Hazard**

**Plug into an earthed outlet.**

**Do not remove earth 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:** 220-240 V

**Frequency:** 50-60 HZ

**Power (Wattage):** 1800 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.

# BLENDER SAFETY

## 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 3.5 peak horsepower (HP) motor reference reflects the horsepower output of the motor itself and not the Blender's horsepower output in the Blender jar. As with any blender, the power output in the jar is not the same as the horsepower of the motor itself. This motor delivers 2.61 peak HP in the jar enabling your Blender to deliver robust power for all your recipes.

## 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.

# BLENDER SAFETY

## DECLARATION OF CONFORMITY

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This appliance has been designed, constructed and distributed in compliance with the safety requirements of EC Directives: 2014/35/EU, 2014/30/EU, 2009/125/EC and 2011/65/EU (RoHS Directive).

# USING THE BLENDER

## BLENDER FUNCTION GUIDE






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The Blender has three preset recipe programs: Juice, Smoothies, and Soups. It also features Variable Speed and Pulse functions that allow you to customize your blending for any recipe you make.

The three preset recipe programs were each developed based on typical recipes of that kind. You might find that not all recipes are exactly the same, and sometimes a recipe might blend more to your preference on a program that is not obvious. For example, when making a smoothie, you may prefer the finer texture that the Juice program creates. We encourage you to experiment to find the best program for your favourite recipes.



# USING THE BLENDER

SETTING	DESCRIPTION	BLENDING TIME (in min:sec)	SUGGESTED ITEMS TO BLEND	
<b>JUICE</b> 	Several variations of speed to best capture whole fruits or vegetables to liquefy contents. Slower speeds at conclusion of cycle to settle ingredients and reduce froth.	1:10	Fruits	Vegetables
<b>SMOOTHIES</b> 	Gradually ramp up to full power to completely blend hard foods such as ice, whole fruits or vegetables, or frozen fruits.	0:40	Blended ice drinks Crushed ice Whole fruits and vegetables	Frozen chopped fruit (defrost slightly until it can be probed with a knife tip) Seeds
<b>SOUPS*</b> 	Heat your soup from room temperature ingredients. Gradually ramps up to high speed to allow for contents to fall into the blade for a complete blend. Slow speeds at the end allow contents to settle and reduce froth.	5:00	Soup Vegetables	Broth Sauces
<b>CLEANING</b> 	Quick pulses of power and high speeds work to clean the blender jar by filling 1/3 of the jar with water and a drop of dish soap.	0:33	Water	Dish soap
<b>PULSE</b> 	Allow precise control of the duration and frequency of blending. Great for recipes that require a light touch.  Alternatively, use Pulse during manual operation to add a boost of power momentarily.	0:00	Savoury crumb topping Sweet crumb topping Meat salad for sandwich filling	Chopped fruits Chopped vegetables Ice crush
<b>VARIABLE SPEEDS</b>	Manual speeds offer ultimate control of the Blender. Allows for fine-tuned chopping and blending needs to prepare any recipe.	0:00 - 6:00	Fruits Vegetables Nuts Dips Frozen desserts	Soups Sauces Doughs Butters

\* If blending pre-heated ingredients, use variable speed and run for 1-2 minutes. Start on a low speed and ramp up to the speed desired. The soup setting is designed to heat cooled or room-temperature ingredients, and is not intended for pre-heated ingredients.

# USING THE BLENDER

## PREPARING THE BLENDER FOR USE

### **WARNING**



#### **Electrical Shock Hazard**

**Plug into an earthed outlet.**

**Do not remove earth prong.**

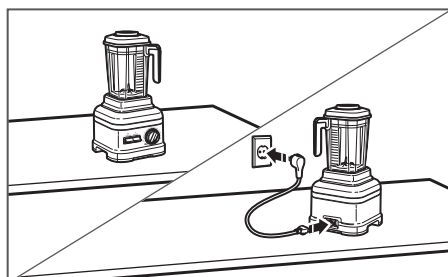
**Do not use an adapter.**

**Do not use an extension cord.**

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

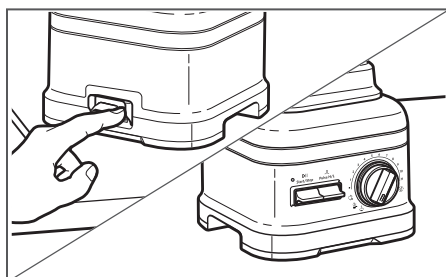
### **Before first use**

Before using your Blender for the first time, wipe the blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash the blender jar, lid, Flex Edge tamper and ingredient-measuring cap in warm, sudsy water (see "Care and cleaning" section). Rinse parts and wipe dry.



**1**

Before using the Blender, be sure the countertop beneath the Blender and surrounding areas are dry and clean. Then, plug the Blender into an earthed outlet.



**2**

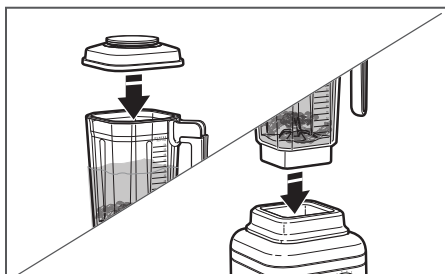
The main power switch is on the back of the blender base. Flip the POWER switch to **I (on)**. The status indicator light above the start toggle button will begin to flash, indicating that the Blender is in Standby mode. The Blender is now ready to operate.

# USING THE BLENDER

## ASSEMBLING AND RUNNING THE BLENDER

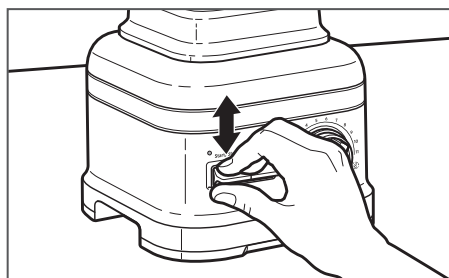


- 1** Put the items to blend into the blender jar. Add liquids first, then soft foods, then leafy greens, and ice or frozen items last.

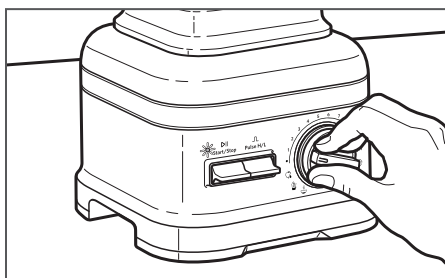


- 2** Make sure that the lid is fully secured on the blender jar. Next, place the blender jar on the base, making sure that it is fully aligned on the jar pad.

**NOTE:** Do not fill the blender jar beyond the “max fill” line, especially when blending liquids.



- 3** Flip the ▷|| (Start/Stop) toggle switch up or down to begin operation of the Blender. The status indicator light will now be solid.



- 4** Turn the control dial to your desired speed or program. See the “Blender function guide” for more information.

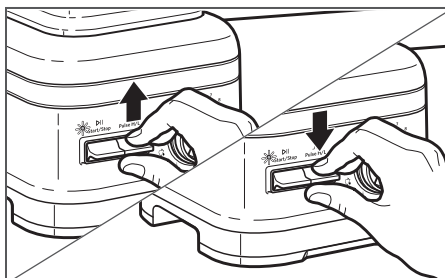
**NOTE:** If you select a pre-programmed cycle, you will need to flip the ▷|| (Start/Stop) toggle to begin operation. The blender will automatically stop running once the cycle is complete.

## USING THE BLENDER




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Utilize the Flex Edge tamper accessory as needed for optimal blending performance. Remove the ingredient-measuring cap only, and leave the lid in place. Stir or press contents down towards the blade. When you are finished, replace the ingredient-measuring cap to the blender jar.

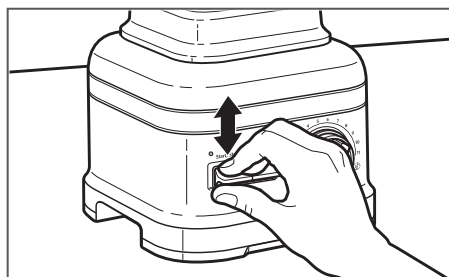


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
If desired, use the Pulse function for a momentary boost of speed while blending on the variable speed settings.

PRESS AND HOLD the  (pulse) toggle switch up for a faster pulse, or down for a slower pulse.

**NOTE:** The Pulse function  may also be used on its own as a separate blending function while the Blender is in Standby mode. Pulse is not available when running a preset program.



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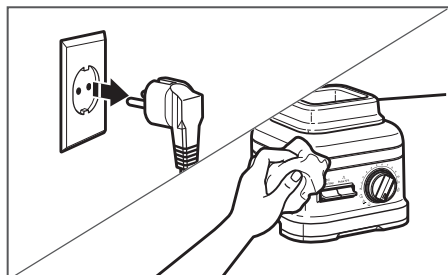
After blending, flip the  (Start/Stop) toggle switch up or down. Allow the Blender to come to a complete stop before removing the lid and pouring your blended ingredients.

# CARE AND CLEANING

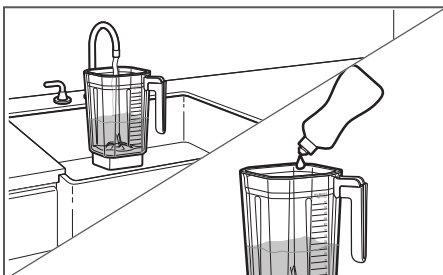
## CLEANING THE BLENDER AND ACCESSORIES

Clean the Blender thoroughly after every use.

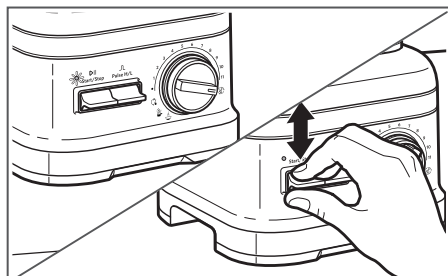
**NOTE:** To avoid damaging the Blender, do not immerse the blender base or cord in water. To avoid scratching the Blender, do not use abrasive cleansers or scouring pads.



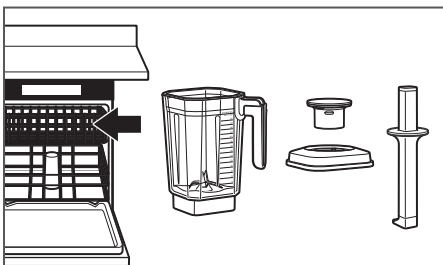
- 1** To clean the blender base and cord: Unplug the Blender before cleaning. Wipe the base and the cord with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



- 2** Make sure to clean the blender jar, lid and ingredient-measuring cap after each use. Remove any remaining contents from the blender jar. Fill 1/3 of the blender jar with warm water and add 1 drop of liquid detergent. Place the lid on the blender jar, and make sure the blender jar is fully in place on the blender base.



- 3** Rotate the control dial to the Clean program. Flip the ▶|| (Start/Stop) toggle switch up or down. When the program finishes, pour out the soapy water, and rinse the blender jar with warm water. If any haze remains, clean with a soft cloth or sponge.



- 4** The blender jar, lid, Flex Edge tamper, and ingredient-measuring cap are dishwasher-safe; the Flex Edge tamper, lid, and ingredient-measuring cap should be placed in the top rack of the dishwasher. If preferred, all parts may also be washed by hand with a damp cloth and warm soapy water, and then rinsed with warm water and dried with a soft cloth.

**NOTE:** The handle grip can remain on the handle of the blender jar during cleaning and dishwasher cycles. If needed, the handle grip can be removed to run through the dishwasher separately, and then replaced.

# TROUBLESHOOTING

## ⚠ WARNING



### Electrical Shock Hazard

**Plug into an earthed outlet.**

**Do not remove earth 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.**

1. When the Blender is plugged in and the I/O (main power On/Off) toggle switch is to I (on), the Blender will go into Standby mode (flashing white indicator light). However, after 10 minutes of no activity the Blender will go into Sleep mode and the indicator light will turn off.
  - To wake up the Blender simply flip the ▷|| (Start/Stop) toggle switch up or down. This will put the Blender back into Standby mode.
2. If the status indicator light flashes an orange colour, the Blender is in error mode. This can be caused by: using a spatula in the blender jar that locks up the blade or having an ice cube or hard food in a location that locks up the blade.
  - Correct the problem by turning off the Blender using the dedicated off switch in the back, or by unplugging the Blender. Remove the blender jar from the base, and clear the items. Place the blender jar back on the base, and then turn the Blender back on to continue regular use.
3. If the Blender stops while blending:
  - After 6 minutes of run time, the Blender will automatically shut off and go into Sleep mode, and the LED light will turn off. You can wake the Blender back up using the toggle switches (▷|| [Start/Stop]) or Pulse High/Pulse Low). If the Blender stops in less than 6 minutes, it is possible there is an internal error with the Blender. Contact an authorised service centre for assistance.
4. If the ingredients of a recipe aren't blending:
  - There may be times when an air pocket is created around the blade, causing the ingredients to miss the blending blade. Use your Flex Edge tamper to assist during the blend by pushing ingredients into the blade, or stir to move ingredients around the blender jar. If that does not work, stop the Blender, remove the blender jar from the base, and use a spatula to rearrange ingredients in the blender jar. For certain recipes, try adding more liquid.
5. If you experience an overflow from the blender jar:
  - Unplug the Blender. Remove the jar and jar pad. Clean the blender housing, jar pad, and exterior of the jar. Dry each part thoroughly, and then re-install the jar pad.
  - If the overflow is on or over the control dial, it can be removed by gently and firmly pulling it off. After cleaning and drying, reinstall the knob. To avoid damage to the graphics, do not apply too much force or use abrasive cleansers.

If the problem cannot be corrected:  
See the "Warranty and service" section.  
Do not return the Blender to the retailer;  
retailers do not provide service.

# WARRANTY AND SERVICE

## KITCHENAID BLENDER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: <b>5KSB8270</b> Ten 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 Authorised KitchenAid Service Centre.	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 Authorised Service Centre, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorised KitchenAid Service Centre.

#### 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](http://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

General hotline number:  00800 3810 4026

### In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

**For more information, visit our website at:**

**[www.KitchenAid.co.uk](http://www.KitchenAid.co.uk)**  
**[www.KitchenAid.eu](http://www.KitchenAid.eu)**

**These instructions are also available on the website: [www.kitchenaid.eu](http://www.kitchenaid.eu)**

# **KitchenAid**

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