

Use your blender for soups, sauces, drinks, pâtés, mayonnaise, dressings etc.

## safety

- Liquids should be allowed to cool to room temperature before blending.
- Switch off and unplug:
  - before fitting or removing parts
  - after use
  - before cleaning.
- Keep hands and utensils out of the blender when it's on the power unit.
- Don't touch the sharp blades.
- Never use a damaged machine. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the blender from the power unit:
  - wait until the blades have completely stopped;
  - don't accidentally unscrew the goblet from the blade unit.
- Never run the blender empty.
- **Always unplug your blender when not in use.**
- Only operate the blender with the lid in place.
- Misuse of your blender can result in injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

### before plugging in

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

### Important - UK only

- The wires in the cord are coloured as follows: Green and Yellow = Earth, Blue = Neutral, Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**
- **Note:**
- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

### before using for the first time






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

## key

### blender

- ① filler cap
- ② dual action locking lid
- ③ lid seal
- ④ glass goblet
- ⑤ sealing ring
- ⑥ blade unit
- ⑦ base
- ⑧ pulse control
- ⑨ speed control
- ⑩ power unit
- ⑪ cord storage

unit.

- 4 Put your ingredients into the goblet.
- 5 Push the lid seal onto the underside of the lid.
- 6 Fit and lock the filler cap in the lid, by turning one position .
- 7 Fit the lid to the goblet and turn the filler cap to  to lock. The filler cap can be located in 3 different positions (see **A**)
  -  - filler cap removable for adding ingredients to the goblet.
  -  - lid unlocked/filler cap locked to the lid for fitting and removing the lid.
  -  - lid locked.
- 8 Place the blender onto the power unit.
- 9 Plug in and the off switch "0" will light up.
- 10 Select a speed and the relevant number will light up.

## to use your blender

- 1 Fit the sealing ring - ensuring the seal is fully located under the rim of the blade unit. **Leaking will occur if the seal is damaged or not fitted correctly.**
- 2 Clip the blade unit into the base.
- 3 Screw the goblet onto the blade

recommended speed chart		
speed	usage/food items	max. quantity
<b>1 - 2</b>	Frothing milk	500ml
	Light mixes e.g. batters, milkshakes, scrambled egg	1 litre
<b>3 - 4</b>	Soups	1.3 litres
	Thicker mixes e.g. sauces, pâtés	
	Mayonnaise	3 eggs + 450ml oil
<b>5</b>	Smoothie drinks	800ml liquid
	Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices) Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	
<b>5</b>	Ice crushing	6 cubes
<b>(P) pulse</b>	Operates the motor in a start/stop action. The motor keeps running for as long as the button is pushed in, this allows you to control the texture of various foods e.g. Pâtés	

### Important

- To ensure long life of your blender, never run it for longer than 60 seconds. Switch off as soon as you've got the right consistency.
- Don't process spices – they may damage the plastic.
- The machine won't work if the blender is fitted incorrectly.

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- Don't put dry ingredients into the blender before switching on. If necessary, cut them into pieces; remove the filler cap; then, with the machine running, drop them through one by one. Keep your hand over the opening. Empty regularly.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1.3 litres or more than 1 litre for frothy liquids like milkshakes.
- Smoothie recipes - never blend frozen ingredients that has formed a solid mass during freezing, break it up before adding to the goblet.

#### hints

- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the machine running, pour the oil down slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If it's difficult to process, add more liquid.

#### cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never let the power unit, cord or plug get wet.
- Empty the goblet before unscrewing it from the blade unit.
- The glass goblet can be washed in your dishwasher.

#### power unit

- Wipe with a damp cloth, then dry.
- Wrap excess cord around the bottom of the power unit (11).

#### blade unit

- 1 Remove the blade unit from out of the base by pushing up from underneath.

- 2 Remove and wash the sealing ring.
- 3 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade unit in water.

#### lid

- Remove the seal using the tab (12) before cleaning the lid.
- Wash both parts by hand, then dry.

#### other parts

Wash by hand, then dry.

#### auto clean (P)

- 1 Pour 500ml warm soapy water in the blender.
- 2 Then press the auto clean (P) for a few seconds.
- 3 Rinse, then dismantle and clean the blades as recommended under "blade unit".
- 4 Dry the parts thoroughly.

#### service and customer care

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

#### UK

If you need help with:

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



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

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

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

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

#### guarantee (uk only)

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

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

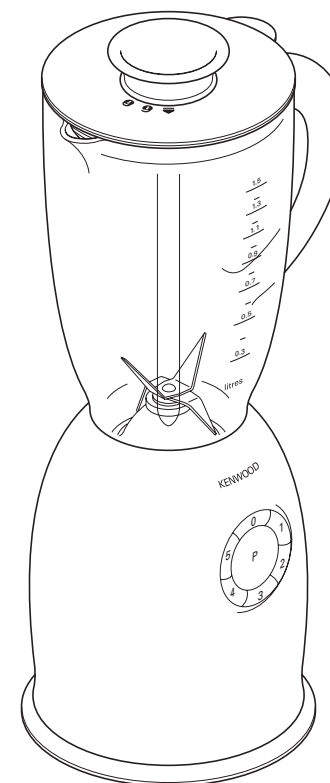
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

#### carrot and coriander soup

- 25g (1oz) butter
- 1 onion chopped
- 1 clove garlic crushed
- 600g (1lb 6oz) carrot cut into 1½ cm cubes
- cold chicken stock
- 10-15ml (2-3tsp) ground coriander
- salt and pepper

- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
- 2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.3L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 10 seconds for a coarse soup or longer for a finer result.
- 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
- 5 Adjust the seasoning as necessary and add extra liquid if required.



BL740 series



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