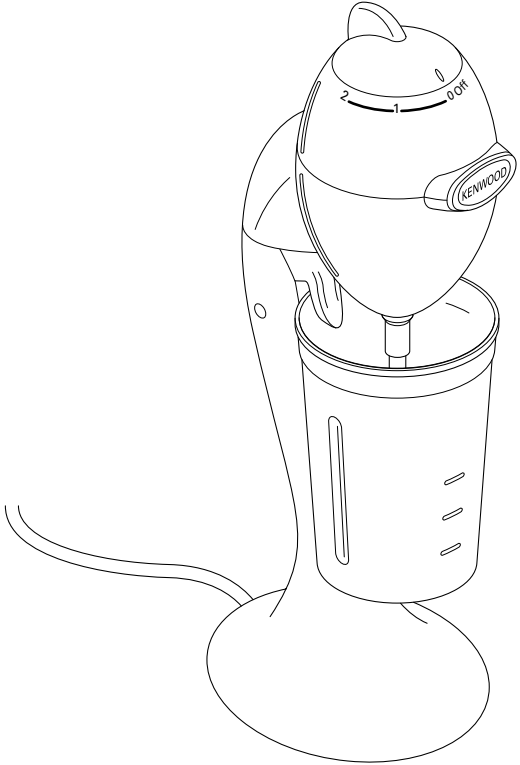


# KENWOOD



SD100 series

## 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 spindle drinks maker 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 appliance.

### ● spares and attachments

☎ call 0870 2413653.

### ● other countries

Contact the shop where you bought your machine.

### guarantee - UK only

If your spindle drinks maker 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.

## recipes

Always add liquid ingredients to the beaker first then add the remaining ingredients. Start mixing on speed 1 then increase the speed to 2 if required. Process to the desired consistency.

### orange frosty shake

*200ml orange juice  
2 scoops vanilla ice cream  
approximately 80g*

Place all ingredients into the beaker. Mix until the desired consistency is reached.

Serves 1 -2

### fruit smoothie

*170g peach or natural yoghurt  
100ml orange juice  
2 fresh strawberries, mashed  
½ kiwi fruit, peeled and mashed*

Place all ingredients into the beaker. Mix until the desired consistency is reached.

Serves 1-2

### banana milkshake

*40g vanilla ice cream  
125ml milk  
½ banana, mashed*

Place all ingredients into the beaker. Mix until the desired consistency is reached.

Serves 1-2

## berry smoothie

*170g pineapple and mango yoghurt  
40g lemon sorbet  
100ml cranberry juice  
8 fresh raspberries, mashed*

Place all ingredients into the beaker. Mix until the desired consistency is reached.

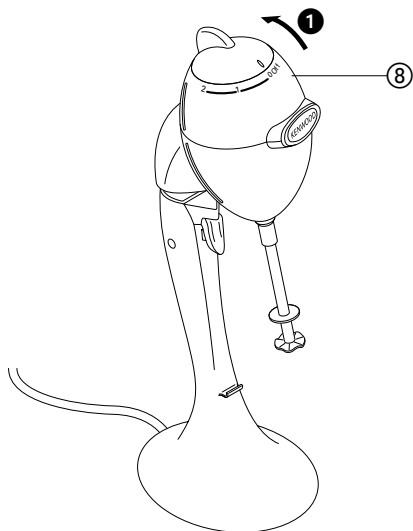
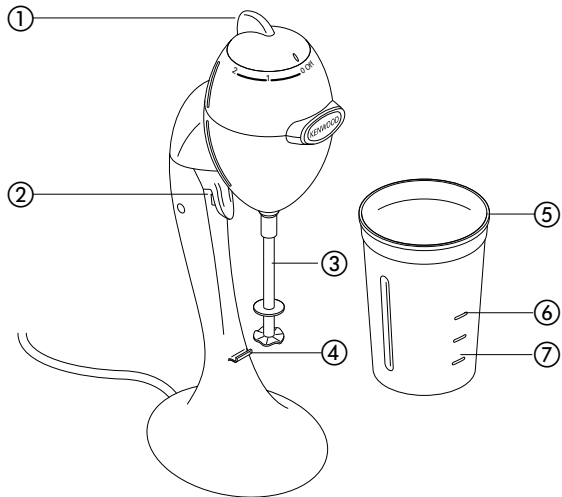
Serves 1-2

## caramel frothy

*125ml milk  
2 scoops vanilla ice cream  
approximately 80g  
15ml caramel syrup or to taste*

Place all ingredients into the beaker. Mix until the desired consistency is reached.

Serves 1-2



### before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

### safety

#### general

- Never touch the mixing shaft whilst the appliance is plugged in.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Always unplug:
  - before fitting or removing parts
  - after use.
  - before cleaning
- Never mix hot ingredients.
- Never use a damaged appliance. Get it checked or repaired: see 'service'.
- Never put the appliance in water or let the cord or plug get wet - you could get an electric shock.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Never add ingredients to the beaker whilst the appliance is operating.
- Only use the appliance with the beaker supplied.
- Make sure the beaker is located correctly before switching on the appliance.
- Do not let infirm people use the appliance without supervision.
- Do not let children use or 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 power handle.

### 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 machine complies with European Economic Community Directive 89/336/EEC.

#### before using for the first time

- 1 Wash the parts: see 'cleaning'.

### key

- ① control switch
- ② beaker support/interlock
- ③ mixing shaft
- ④ beaker rest
- ⑤ beaker
- ⑥ maximum level
- ⑦ minimum level
- ⑧ tilting head

### to use your drinks maker

- 1 Make sure the control switch is off (O) and then plug into the power supply.
- 2 Place the ingredients into the beaker.
  - The beaker must always be filled to at least the minimum level mark or the liquid will not reach the mixing shaft. Do not fill above the maximum level mark or liquid may overflow while mixing.
- 3 Place the beaker onto the drinks maker, making certain that the beaker's top edge is behind the beaker support/interlock and its bottom edge is on the beaker rest.
  - Failure to locate the beaker into the beaker support/interlock will prevent the appliance from operating.
  - To assist with the fitting or removal of the beaker the drinks maker head can be tilted upwards ①. Never tilt the head during the mixing operation.
- 4 Move the control switch to the desired speed. Start mixing on speed 1 then increase to speed 2 if required.
- Most drinks should be mixed in less than 2 minutes.
- 5 When mixing is complete, switch off the drinks maker, remove the beaker and pour out the drink.

#### hints on using your drinks maker

- Always place the liquid ingredients into the beaker first.
- Always mash fruit to a smooth puree before adding to the beaker.
- If using syrups and powdered mixes add them just before mixing to prevent them from sinking to the bottom of the beaker.

- For best results, all liquid ingredients should be as cold as possible. Milk drinks will taste better if the milk is ice cold. The colder the milk, the thicker and more frothy the drink. Skimmed milk will produce a frothier drink than semi-skimmed or full fat milk.
- Never try to mix frozen fruit with your drinks mixer.
- The drinks mixer will not crush ice. For best results, use ready crushed ice.
- When blending large lumps of ice cream, break them up first.

### cleaning

- Always switch off and unplug before cleaning.
- Never put the appliance in water or let the cord or plug get wet.

#### beaker

Wash up, then dry. Or wash in your dishwasher.

#### mixing shaft

- 1 Place 200ml warm, lightly soapy water into the beaker. Attach the beaker to the drinks maker and operate on speed 1 for 20 - 30 seconds. When finished, switch off and discard the liquid.
- 2 Repeat the above step using clean warm water to rinse the mixer shaft.
- 3 Switch off and unplug the unit. Wipe any residual soap and water from the mixer shaft with a damp cloth or sponge, then dry.

To clean the exterior of the drinks maker, wipe with a damp cloth or sponge. Dry thoroughly.

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