

# KAMBROOK



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# KAMBROOK



## Electronic Blender



## Kambrook Safety

Welcome to Kambrook and your new Kambrook Electronic Blender. At Kambrook, we believe that safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

### **IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK ELECTRONIC BLENDER**

**Carefully read all instructions before operating the Kambrook Electronic Blender and save for future reference.**

Remove any packaging material and promotional stickers before using the Kambrook Electronic Blender for the first time.

Do not place the Kambrook Electronic Blender near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water or other substances, as the vibration during operation may cause the appliance to move.

Do not place the Kambrook Electronic Blender on or near a hot gas or electric burner, or where it could touch a heated oven.

Do not use the Kambrook Electronic Blender on a metal surface, for example, a sink drain board.

Do not leave the Kambrook Electronic Blender unattended when in use. Always ensure the blender is turned off by depressing the 'ON/OFF' button. Then switch the appliance off at the power outlet and unplug the cord before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.

Always make sure the Kambrook Electronic Blender is completely and properly assembled before operating.

Always ensure the blender jug, blender lid and removable inner lid are firmly locked into position before operating.

Always keep hands, hair, clothing, as well as spatulas and other utensils away from the blender jug during operation

Do not place your fingers or utensils inside the blender jug without unplugging the appliance from the power outlet.

Do not blend hard food items such as nutmeg or lump sugar in the Kambrook Electronic Blender.

Do not operate the Kambrook Electronic Blender continuously with heavy loads for more than 1 minute. Allow the motor to rest for 1 minute between each use. None of the recipes in this book are considered a heavy load.

**⚠ CAUTION** The chopping blade is extremely sharp. Use caution when handling and storing these parts as mishandling may cause injury. Do not remove the blender jug from the motor base whilst in operation.

Do not use the Kambrook Electronic Blender for anything other than food and/or beverage preparation.

Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.

Always keep the appliance clean. Follow the cleaning instructions provided in this book.

### **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

Unwind the cord before use.

To protect against electric shock do not immerse the motor base, cord or power plug in water or any other liquid.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or actual appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement and/or repair.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

## FEATURES OF YOUR KAMBROOK ELECTRONIC BLENDER



### 1. Removable inner lid

for measuring and adding ingredients whilst blending

### 2. Large 1.25 litre capacity jug

ideal for blending smoothies, cocktails, soups and sauces

### 3. Safety locking system

ensures the appliance will not operate unless the jug is locked correctly into position

### 4. Powerful 600 watt motor

for quick and efficient blending

### 5. Removable stainless steel blades

crush ice in seconds and blend and puree a variety of ingredients with ease

### 6. Electronic 5 speed control plus pulse and ice crush functions

for complete control and versatility when blending

### 7. Illuminated buttons

for ease of reading

## OPERATING YOUR KAMBROOK ELECTRONIC BLENDER

Before first use remove any packaging material and promotional labels. Ensure the blender is switched off at the power outlet and the power cord is unplugged.

Wash the inner lid, lid, blender jug and blade assembly in warm, soapy water and dry thoroughly.

Place the motor base on a flat, dry surface. Ensure that the motor base is switched off at the power outlet and the power cord is unplugged.

1. Place the blender jug in an upright position onto the motor base. The blender jug can be positioned on the motor base in different positions depending on your preferred handle position.

### NOTE:

The blender will not operate unless the blender jug is locked firmly into the correct position on the motor base.

2. Add food or liquid into the blender jug. Do not fill the blender jug above the 1.25L line.

3. Place the blender lid onto the blender jug. Insert the clear inner lid into the blender lid.

4. Plug the power cord into a 240v power outlet and switch on.

5. Depress the 'ON/OFF' button. The indicator light will illuminate when the appliance has been switched on. This light will remain illuminated until the button has been depressed a second time which will switch the appliance off.

6. Select the desired speed (1-5) or function (ice crush or pulse) by depressing the corresponding button. The indicator light will illuminate and remain illuminated until the button is depressed a second time, another setting is selected or the appliance is switched off. The speed can be changed at any time during the blending process. Once blending has commenced, the inner lid may be removed to add additional ingredients.

7. When blending is complete, turn the blender off by depressing the 'ON/OFF' button. Wait until the blades have stopped rotating before removing the lid or the blender jug from the motor base.

### PULSE SETTING

For ingredients that require short bursts of power, select the 'PULSE' function. Depress the 'PULSE' button. The indicator light will illuminate and flash. Select the desired speed by depressing the corresponding speed button in short bursts until the desired result is achieved. Depress the 'PULSE' button a second time to switch the pulse function off. This setting is ideal for chopping herbs, nuts and small vegetables.

## ICE CRUSH SETTING

For ice crushing, select the 'ICE CRUSH' function. Depress and hold down the 'ICE CRUSH' button in short bursts until the desired result is achieved. The maximum amount of ice cubes the blender can blend at any one time is 1 standard ice tray or 250g.

### NOTE:

During the blending process, ingredients may stick to the sides of the blender jug. To push the food back onto the blades, ensure the blender is switched off by depressing the 'ON/OFF' button, then switch off at the power outlet and remove the plug. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.

If any moisture or liquid appears on top of the motor base, ensure the blender is switched off by depressing the 'ON/OFF' button, then switch the appliance off at the power outlet and unplug the cord. Remove the blender jug. Wipe the motor base immediately with paper towelling and check the blender jug is correctly assembled.

When blending liquids, a small amount of liquid may escape from the inner lid. This is normal.

## DISASSEMBLING THE BLENDER FOR CARE AND CLEANING

Always ensure the Kambrook Electronic Blender is switched off by depressing the 'ON/OFF' button, then switch the

appliance off at the power outlet and unplug the cord before cleaning.

To remove the blade, grip the blade assembly located underneath the blender jug and turn in an anti-clockwise direction.

Wash the inner lid, lid, blender jug, blade assembly and rubber seal in warm, soapy water after each use. Rinse and dry thoroughly.

Wipe the motor base with a soft, damp cloth.

### To reassemble the blender jug,

Place the rubber seal into the blade assembly. Then place the blade assembly into the jug base. Screw the blade assembly in a clockwise direction until firmly locked into position.

Do not use chemical, steel wool, or abrasive cleaners to clean any parts of the blender.

Do not place the blade assembly in the dishwasher.

The blender jug (without the blade assembly), inner lid and lid can be placed in the dishwasher

Do not immerse the motor base in water or any other liquid.

### STORAGE

Ensure the appliance is switched off and unplugged from the power outlet. Ensure all parts are clean and completely dry before reassembling. Store assembled blender upright on a level surface. Do not place any heavy objects on top of the blender during storage.

## RECIPES

### Dips and Starters

#### GUACAMOLE

1 large avocado, peeled, de-stoned and chopped

40ml lemon juice

1/2 cup sour cream

1 teaspoons minced garlic

1 teaspoon chilli

1. Place avocado, lemon juice, sour cream, garlic and chilli sauce in blender jug.

2. Use Speed 2 and blend until smooth.

Serve with crustini or crudités

#### PESTO DIP

1 cup fresh basil leaves

1 clove garlic peeled and chopped

40ml lemon juice

60g pine nuts

1/4 cup olive oil

1/2 cup cottage cheese

60g grated fresh Parmesan cheese

1. Place basil leaves, garlic, lemon juice and pine nuts in blender jug.

2. Use Speed 2 and blend until finely chopped.

3. With motor running, pour in oil and blend until smooth. Add cheeses and mix to combine.

4. Chill until ready to use.

Serve with toasted Turkish bread.

### Soups

#### TOMATO SOUP

1 tablespoon oil

2 cloves garlic, crushed

1 brown onion, peeled and diced

2 x 410g cans diced tomatoes

1 tablespoon tomato paste

2 teaspoons brown sugar

3 cups (750ml) vegetable stock or water

1. Heat oil in a large saucepan, add garlic and onions, cook over a medium heat for 2-3 minutes or until onion is soft.

2. Combine tomatoes, tomato paste, and brown sugar.

3. Pour into pan with onion mixture, add stock or water and bring to the boil, then reduce heat and simmer, uncovered for 20 minutes or until liquid has reduced by one third.

4. Allow the mixture to cool, then transfer mixture into three batches into blender jug.

5. Use Speed 4 and puree until smooth. Return each pureed batch to saucepan and gently heat through before serving.

#### PUMPKIN SOUP

2 tablespoons cooking oil

1 brown onion diced

2 cloves garlic, crushed

400g Butternut pumpkin, peeled and diced

4 cups (1litre) chicken stock

1. Heat oil in a hot saucepan, add onions and garlic and sauté for 5 minutes.

<b>SUGGESTED USES FOR YOUR KAMBROOK ELECTRONIC BLENDER</b>				
<b>Action</b>	<b>Speed</b>	<b>Time</b>	<b>Suggested food type</b>	<b>Preparation and procedure</b>
Aerate	3-5	35 secs - 1 minute 35 secs - 1 minute	Thickshakes, Smoothies Cream	Place milk in jug followed by flavouring. Blend until desired thickness Blend a maximum of 500ml until desired consistency
Chopping	1-2	30 - 40 secs 30 - 40 secs	Vegetables Herbs Garlic, Ginger, Chillies	Use only 3/4 cup quantity at one time, ensuring even texture
Crumbing	1-2	30 - 40 secs 30 - 40 secs	Breadcrumbs Biscuit crumbs	Tear into pieces and process until crumbed Break into medium sized pieces and process until crumbed
Emulsions	1-2	2 - 3 mins	Mayonnaise, Marinades, Dressings	Pour oil into jug, through opening in lid with motor running
Mixing	1-3	30 - 40 secs	Batters	Blend until just combined
Pureeing	3-5	35 secs - 1 minute	Soups, Sauces, Drinks, Baby Food	Process well until no visible solids remain and mixture is smooth

- Add the pumpkin and toss to coat with the onion mixture, then add the stock and bring the mixture to the boil.
- Reduce heat to simmer for 20 minutes and cook with the lid on until the pumpkin is cooked.
- Allow mixture to cool and transfer in batches to the blender jug
- Use Speed 4 and puree until smooth.
- Return each pureed batch to saucepan and gently heat through, check for seasoning before serving.

### **PANCAKES**

Makes approximately 8-10 pancakes

- 1 1/4 cups milk
- 1 x 60g egg
- 2 tablespoons butter, softened
- 1 cup plain flour
- 1/4 teaspoon salt
- Extra butter, for greasing

- Place milk, egg, butter, flour and salt in the blender jug.
- Use Speed 3 and mix to a smooth batter. Pour batter into a plastic jug.
- Heat a small greased frying pan over a moderate heat. Pour a small quantity of batter into frying pan then move batter around to cover base of pan.
- Cook until bubbles come to the surface and break.

- Carefully turn the pancake over and cook until golden brown.
- Remove from pan. Continue cooking with remaining batter.

Serve with maple syrup and ice cream.

### **CREPES**

Makes 10 – 12 crepes

3 x 60g eggs, lightly beaten

1 1/4 cups milk

2 tablespoons butter, melted

1 teaspoon vanilla essence

1 1/2 cups plain flour

1/4 teaspoon salt

Extra butter, for greasing

- Add eggs, milk, butter, essence, flour and salt to the blender jug
- Use Speed 3 and mix to a smooth batter.
- Lightly grease crepe pan and heat over a moderate heat.
- Pour sufficient batter into the pan to cover thinly and evenly.
- Crepes will cook quickly in 1-2 minutes; overcooking causes crepes to toughen.
- Carefully turn crepes over and cook until golden.

Serve with raspberry sauce

## RASPBERRY SAUCE

250g fresh or frozen raspberries

1/4 cup icing sugar

2 tablespoons Grand Marnier or orange liqueur

2 tablespoons water

1. Place raspberries, icing sugar, Grand Marnier and water into blender jug.

2. Use Speed 3 and mix until smooth.

Spoon over crepes and serve.

## Cocktails

### MARGARITA

60ml Tequila

60ml Cointreau

80ml lime juice

12 ice cubes

1. Place Tequila, Cointreau, lime juice and ice cubes into blender jug.

2. Use Speed 5 or ice crush button and blend until well combined and ice is crushed.

Serve in salt rimmed glasses

### DAIQUIRIS

Basic recipe

Fruit (approximately 1 cup)

120ml white spirits (white rum, vodka or kirsch)

60ml sugar syrup

1 cup ice

1. Place all ingredients into the blender jug

2. Use Speed 5 or ice crush button and puree until smooth.

Most fresh fruit and berries can be used, if using frozen fruit defrost before use. Fruit with hard skins or stones must have them removed before pureeing. Large fruit must be diced first.

## Non-alcoholic drinks

### FRUIT COCKTAIL

250ml pineapple juice

1 banana, peeled and chopped

1 orange, skin and pith removed then quartered

250ml soda water

2 tablespoons passionfruit pulp

1. Place pineapple juice, banana, and orange into blender jug.

2. Use Speed 5 and blend until well combined.

3. Stir in passionfruit pulp and soda water and serve.

### ROCKMELON and PINEAPPLE FRAPPÉ

1 cup chopped rockmelon

1 cup canned pineapple pieces

1 cup ice

Mint leaves, to serve

1. Place rockmelon, pineapple and ice into the blender jug.

2. Use Speed 5 or ice crush button and blend until all ingredients are crushed and mixture is smooth and thick.

3. Serve with chopped mint leaves.

## Smoothies and Milkshakes

### MANGO SMOOTHIE

1 mango, peeled and sliced

3/4 cup unflavoured yoghurt

120ml orange juice

1. Place mango, yoghurt and orange juice into blender jug.

2. Use Speed 5 and blend until smooth. Serve immediately.

### STRAWBERRY SMOOTHIE

150g strawberries

250ml milk

2 scoops vanilla ice cream

Strawberry topping, to serve

1. Place strawberries, milk and ice cream into the blender jug

2. Use Speed 5 and blend until smooth and combined.

3. Serve with strawberry topping drizzled over top.







## KAMBROOK

## 12 MONTH WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State Territory legislation.

**For service, spare parts or product information in Australia,** please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

**For service, spare parts or product information in New Zealand,** please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE \_\_\_\_\_

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER (If applicable) \_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

Please don't return purchase record unless you are making a claim



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