

KAMBROOK

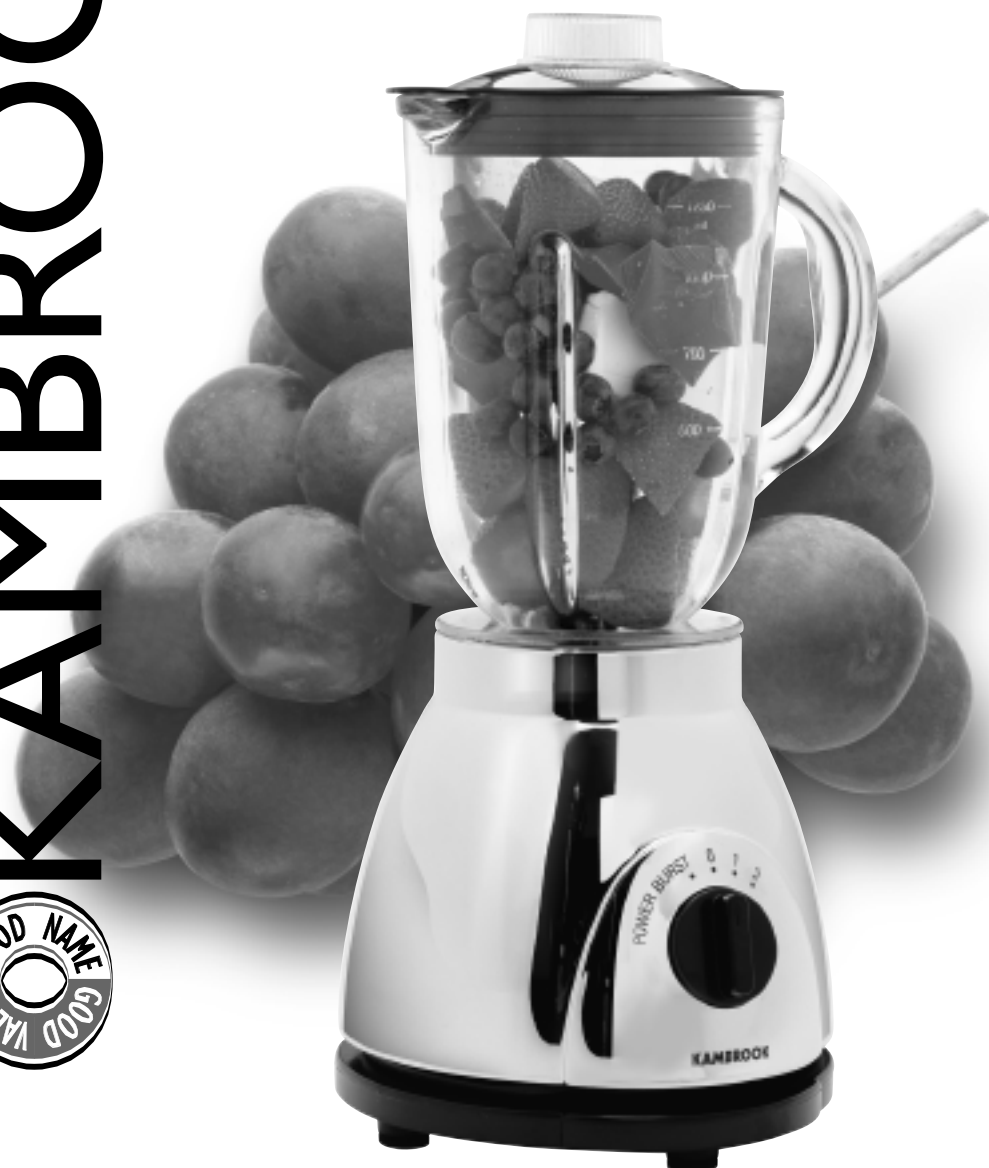


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Customer Service Line/Spare Parts 09 271 3980 Customer Service Fax 0800 288 513

KAMBROOK



Reflections Classic Blender



KAMBROOK SAFETY

Welcome to Kambrook and your new Reflections Classic Blender.

At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products.

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:

Read all instructions thoroughly before activating the appliance and retain them for future reference.

Ensure that the power source used is the same as the voltage requirements of the appliance.

Always use the Reflections Classic Blender on a dry level surface.

Switch off at the power outlet and then unplug the appliance when not in use and before cleaning.

Never immerse the power cord, plug or appliance in water or any other liquid.

Do not touch hot surfaces, use the handle only.

Do not operate blender continuously on heavy loads for more than 1 minute.

This appliance is not intended for use by young children or infirm persons without supervision.

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

Do not leave the appliance unattended when in use.

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

Do not place on or near a hot gas burner, electric element, or in a heated oven.

This appliance is suitable for domestic use only. Do not use this appliance for anything other than its intended use.

Do not use outdoors.

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.

Regularly inspect the supply cord, plug and actual appliance for any damage. If damaged is found in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook Service centre for examination, repair or replacement.

Please call 1800 800 634 for Service Centre details.

FEATURES OF YOUR KAMBROOK REFLECTIONS CLASSIC BLENDER



1 Powerful 500 watt motor and stainless steel housing

2 Dial switch

3 Base plate

4 Cord storage

5 Silicon ring

6 Mixing Jug

7 Lid

8 Feeder cap

USING YOUR KAMBROOK REFLECTIONS CLASSIC BLENDER

You'll find the blender excellent for:

Chopping and pureeing
Grating hard and medium soft cheeses
Crumbing bread
Whipping cream
Chopping shelled nuts or chocolate chips
Blending frozen fruit drinks
Aerating ice drinks
Preparing sauces
Making soups
Blending salad dressings
Making mayonnaise and salad dressings
Crushing ice
Making frozen sorbets and yoghurts.

ADDING INGREDIENTS

Put ingredients to be blended into the container and put the lid on. Be sure lid fits securely before starting to blend.

Add liquid ingredients first, unless recipe specifies differently.

Cut solid ingredients into small cubes (about 25mm (1") square) before adding to the blender.

If mixing hard and soft foods together, begin with the hard foods, blend for a few seconds and then add soft foods. Continue blending until you have an even texture.

To add ingredients during blending, remove the feeder cap on the lid and drop solid ingredients or pour liquids through the lid opening. Use a container with a pouring lip, like a measuring cup, when adding liquids, especially hot liquids.

REGULAR BLENDING

1. Always check the container/blender assembly is securely fastened before turning the blender on.
2. Move switch from OFF, to LOW or HIGH speed, depending upon recipe instructions.
3. Select LOW speed for thin, liquid ingredients.
4. Select HIGH speed for blending ingredients of heavier consistency.
5. Allow blender to run at selected until blending is finished or until you move the switch to another speed to the OFF position.
6. Turn blender off and wait until blades have stopped rotating before removing container from base.
7. Never put your hand in the container when blender is on, or connected to the electrical supply.

BLENDING HOT INGREDIENTS

1. Put no more than 200ml (1 cup) of hot ingredients into container before starting to blend. When blending starts, slowly add up an additional 300ml (1¼ cups) of hot ingredients through the feeder cap, if needed.
2. Always have the opened lid facing away from you.
3. Start on LOW speed and move control to HIGH, if recipe calls for high speed.
4. Do not stand over blender when adding hot ingredients or while blender is running.

PULSE CHOPPING

1. For quick burst of chopping action move control to burst of power.
2. Hold at this setting until desired blending is achieved. Release and control will return to the OFF position.

CRUSHING ICE

1. Put 3 or 4 cubes in container and cover. Holding lid with one hand, repeatedly move control to ON until ice forms into a snowy-textured consistency. Put ice in serving glasses and pour syrup or drink ingredients over the crushed ice to make slushes, summer drinks or frozen ices.
2. To make chopped ice, add 100ml (1¼ cup) of water and follow above steps for crushing ice.

HELPFUL SUGGESTIONS

To mix a 200ml (1 cup) of frozen concentrate, put frozen juices into container and ⅓ of required amount of water. Cover and blend on HIGH for 15 seconds. Move switch to OFF and add remaining water through feeder cap. Close cap and blend for 10 seconds on HIGH speed.

To whip cream, begin with a blender container that has been chilled in the refrigerator. Pour in 250ml (8 oz) of very cold thickened cream and add 1-2 tbspn sugar and ¼ tspn of vanilla. Cover and blend on HIGH until cream thickens. Move switch to OFF.

To make soft breadcrumbs, tear one or two slices of bread into pieces. Cover. Open feeder cap, move switch to HIGH

and drop in pieces. Continue blending until crumbs reach desired consistency. Move switch to OFF. One slice yields 60g (½ cup) of breadcrumbs; two slices, 120g (1 cup).

To make breadcrumbs form hard bread, cut bread into cubes. Cover blender, open feeder cap and move switch to HIGH and drop in cubes. Continue blending until crumbs reach desired consistency.

To grate hard cheese, cut cheese into 12mm (½) cubes. Cover blender, open feeder cap and move switch to HIGH and drop in cubes. Blend until cheese reach desired texture. Repeat procedure, using small amounts of cubed cheese, until you have desired amount of grated cheese.

To grate medium-soft cheese, cut cheese into cubes. Put 60g (½ cup) of cheese into blender. Cover and blend on HIGH for 5-10 seconds.

To chop raw vegetables, put lid on container and open feeder cap. Move switch to HIGH and drop cut-up vegetables into container. Or cover and pen feeder cap. Start pulsing and continue while dropping vegetable through opening in centre until chopping is finished. Chop vegetables in small batches, removing them as you go.

To chop shelled nuts or chocolate chips, put 125g (1 cup) of either into container, cover and blend on HIGH for 5 seconds. If finer texture is desired, continue blending.

To prepare for baby food, place 125g (1 cup) of cooked vegetables, meat or fruit into container. Add 2-3 tbspn of water, fruit juice, milk or baby formula. Cover and blend on HIGH for 20 seconds.

Pulse on and off if needed to complete pureeing. Add additional liquid as needed. For a less processed texture, reduce blending time and check consistency periodically.

To make coolers, crushes and frozen cocktails, put ingredients including 1-2 cups of crushed ice, into blender. Cover and blend on HIGH for 10-15 seconds. Serve over crushed ice, if desired.

If blades get clogged, move switch to OFF, unplug blender and move food away from the blades with a rubber spatula. Move switch to required setting and continue blending.

CARING FOR AND CLEANING YOUR BLENDER

1. Always unplug blender before disassembling any parts.
2. How to disassemble the blade unit of your Kambrook Reflections Classic Blender:
 - i) Ensure the jug is securely placed on the base
 - ii) Ensure the blender is switched off at the base and the power outlet
 - iii) Using the jug handle (and securing the jug with the other hand) twist the jug anticlockwise until the blade unit is loose
 - iv) Lift the jug, remove the silicon ring and remove the blade unit.

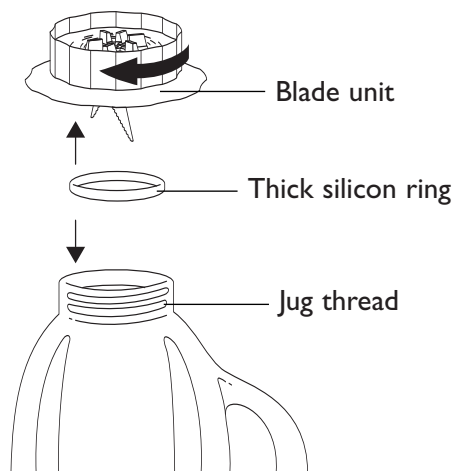
Caution: Blades must be handled carefully as they are sharp!

3. Always wash the lid, container and blade assembly in warm soapy water after each use. Rinse thoroughly and dry. Never use an abrasive cleaner. Do not place in the dishwasher.

4. Wipe the base unit and cord and with a damp cloth. Do not immerse the base unit in water or any other liquid.

5. How to reassemble the blade unit of your Kambrook Reflections Classic Blender:
 - i) Turn jug upside down
 - ii) Place the thick silicon ring over the blades
 - iii) Insert the blade unit in the bottom of the blender jug and turn clockwise until tightly screwed-in.

Caution: Blades must be handled carefully as they are sharp!



6. Do not store food or beverages in the container. Put them into storage containers instead.
7. Do not over blend. Blending takes just seconds, not minutes.

General

There are no user serviceable parts inside the appliance, so for your own safety and convenience always obtain service through an Authorised Service Centre.

RECIPES

Hearty Potato Soup

- 1 cup sliced Carrots
- 2 cloves of garlic
- 1 medium onion, peeled and cut into eighths
- 3 medium potatoes, peeled and cut into eighths
- 2 tablespoons olive oil
- 400ml (2 cups) water
- 400ml (2 cups) chicken broth
- 1 teaspoon dried parsley
- 1 teaspoon celery salt
- pinch of black pepper

Place the blender container on the base. Cover and open feeder cap. Operate pulse switch with one hand whilst dropping the vegetables into the blender with the other, beginning with the carrots and ending with the potatoes. Do this in small batches. Remove and reserve vegetables as they are chopped. Sauté the chopped vegetables in oil in a 2.25 litre (4 pints) saucepan for 2 minutes. Add the remaining ingredients, bring the soup to a boil and reduce to a simmer. Cook 30 minutes.

Makes 1.75 litres (3 pints)

Pureed Garden Variety Soup

- 3 medium tomatoes cut into quarters
- 1 leek, white part only, cut into quarters
- 1 clove garlic
- 1 tablespoon chopped dill
- 1 carrot, cut into quarters

- 1 stalk celery, cut into quarters
- 400ml (2 cups) water
- 2 chicken bouillon cubes
- 2 tablespoons chopped parsley

Place all ingredients into a 2.25 litre (2 quart) saucepan bring to a boil and then reduce heat to a simmer. Cook for 10 minutes. Carefully spoon cooked vegetables into the blender with 200ml (1 cup) of the liquid. Cover tightly. Set on HIGH and run blender for 10 seconds. Return to the OFF. Open feeder cap and carefully pour in remaining liquid. Close cap and run on HIGH for 10 more seconds until the mixture is velvety smooth. Serve immediately.

Makes: 1.5 litres (2 pints)

Old Fashioned Carrot Cake

- 2 carrots, peeled and cut into 25mm (1 inch) slices
- 4 slices pineapple, cut into quarters
- 60ml (¼ cup) pineapple juice
- 100ml (½ cup) vegetable oil
- 2 eggs
- 2 teaspoons vanilla
- ½ cup of brown sugar
- ½ cup of sugar
- 1½ cups of plain flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon of nutmeg
- pinch of allspice
- ½ cup raisins
- ½ cup chopped walnuts

Preheat oven to 175°C (350°F). Spray a 280 x 180 x 50mm (11 x 7 x 2 inch) oblong baking pan with vegetable oil spray. Place carrots, pineapple, juice and oil into the blender container. Cover. Pulse on and off several times until carrots begin to be chopped. Set on LOW and run for 10 seconds. Add eggs, vanilla, brown sugar and sugar. Cover. Set on HIGH and run for 20 seconds or until smooth. Press OFF.

Combine flour, baking soda, baking powder and spices. Divide the flour mixture into three equal parts. Stir one part flour mixture into the blender with a rubber spatula. Cover. Pulse on and off once or twice. Return to OFF. Repeat steps for adding two remaining parts of flour mixture. Add raisins and walnuts, stirring with a rubber spatula. Cover. Pulse on and off once or twice. Pour batter into prepared pan and bake in preheated oven for 30 minutes or until toothpick inserted into centre comes out clean. Top with Cream Cheese Frosting.

Cream Cheese Frosting

1 85g (3 ounce) package

low fat cream cheese

3 tablespoons butter or margarine

2 teaspoons vanilla

2 cups castor sugar

2-3 tablespoons orange juice

Place all ingredients into blender container. Cover. Pulse on and off several times until all the ingredients are blended. Set on HIGH and blend for 20 seconds until smooth.

Makes: 300ml (1½ cups)

Banana Bran Muffins

¾ cup sugar

1 egg

2 ripe bananas, quartered

2 tablespoons apple sauce

2 tablespoons vegetable oil

100ml (½ cup) milk

½ cup 100% bran cereal

1½ cups plain flour

½ teaspoon salt

½ teaspoon baking powder

¼ cup raisins or walnuts

Preheat oven to 175°C (350°F). Spray a 12 cup muffin pan with vegetable oil spray. Place sugar, egg, bananas, applesauce, oil, milk and cereal into the blender container. Cover. Set on HIGH and run for 20 seconds. Return to OFF. Combine flour, salt, baking soda and baking powder. Divide flour mixture into 3 equal parts. Stir one flour mixture part into the blender with a rubber spatula. Cover. Set on LOW and run for 10 seconds. Return to OFF. Repeat steps for adding two remaining parts of flour mixture. Stir in raisins or walnuts with a rubber spatula. Cover. Pulse on and off once or twice. Fill muffin cups ¾ full with mixture. Bake in preheated oven for 15-20 minutes or until a toothpick inserted into the centre comes out clean.

Makes 12 muffins

Strawberry Sorbet

100ml (½ cup) water

50ml (¼ cup) apple juice

¼ cup sugar

2 cups frozen strawberries, frozen without liquid

Place all ingredients in the order listed into the blender container. Cover. Set on HIGH and run for 20 seconds. Return to OFF. Scrape down with a rubber spatula. Cover. Set on HIGH and run for an additional 15 seconds until the berries are pureed. Spoon into a plastic container and place in the freezer for several hours or until firm.

Makes 2 cups

Salmon Mousse

200ml (1 cup) thickened cream

2 tablespoons lemon juice

3 tablespoons cold water

2 envelopes unflavoured gelatine

125ml (¾) boiling water

1 stalk celery, cut into quarters

1 small onion, cut into quarters

½ medium cucumber, peeled and cut into quarters

2 tablespoons chopped parsley

2 tablespoons chopped dill

1 teaspoon salt

pinch of pepper

2 x 170g (6 oz) salmon steaks, poached, cooled, skinned with bones removed

100ml (½ cup) mayonnaise

Chill the blender container while you assemble the ingredients, Spray a 6 cup fish shaped mould with vegetable oil spray. Pour cold thickened cream into the chilled blender container. Cover. Set on LOW and run for 1 minute or until the cream thickens. Check after 45 seconds. Do not over mix. Remove cream and reserve. Rinse the blender container. Place the lemon juice and cold water into the blender container and sprinkle with gelatine. Allow to stand for 1 minute. Pour boiling water into the blender container. Cover. Set on HIGH and run for 20 seconds. Return to OFF. Add vegetables and salt and pepper to blender container. Cover. Set on high and run for 20 seconds until blended. Return to OFF. Add salmon. Cover. Set on High and run until blended. Return to OFF. Add mayonnaise and thickened cream. Push down towards the blades with a rubber spatula. Cover. Set on HIGH and run for 10 seconds or until mixture is smooth. Pour into prepared mould and refrigerate overnight. Unmould and garnish with lemon slices and green.

Makes: 12 servings

Frozen Peach Yoghurt

60ml (¼ cup) no-fat yoghurt

½ cup sugar

1 teaspoon vanilla

1 cup frozen peach slices frozen without liquid

Place all ingredients into the blender container. Cover. Set on HIGH and run until smooth, about 30 seconds. Spoon into a plastic container and place in the freezer for several hours or until firm.

Makes: 300ml (1½ cups)

Easy Hollandaise Sauce

- 3 egg yolks
- 2 tablespoons lemon juice
- 125 (¼ pound) butter melted
- ½ teaspoon salt
- pinch pepper

Place egg yolks, lemon juice, salt and pepper into the blender container. Cover. Set on LOW and run for 10 seconds. Open feeder cap and slowly pour in melted butter while blender is running. Continue to run for 1 minute or until the mixture thickens.

Make 150ml (¾ cup)

Béarnaise Sauce

- 1 recipe for Hollandaise Sauce
- 1 shallot, chopped
- 1 tablespoon butter
- 2 tablespoons white wine
- 1 tablespoons tarragon vinegar
- ½ teaspoon dried tarragon

Prepare Hollandaise Sauce as directed. Sauté shallots in butter and add remaining ingredients. Bring to a boil and cook until most of the liquid is evaporated. Add shallot mixture to the blender containing the Hollandaise Sauce. Cover. Set on HIGH and run for 15 seconds or until smooth.

Makes: 200ml (1 cup)



KAMBROOK 12 MONTH

REPLACEMENT 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 items such as kneading blades.

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

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

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

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises 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.

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

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