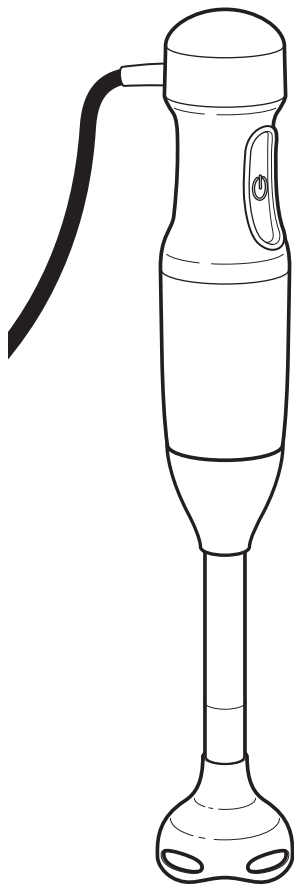


KitchenAid



Model 5KHB2571

Table of Contents

HAND BLENDER SAFETY

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CARE AND CLEANING

SERVICE AND WARRANTY

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.
2. To protect against risk of electrical shock do not put motor body, cord, or electrical plug of this Hand Blender in water or other liquid.
3. 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.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Be certain Chopper Adapter is securely locked in place before operating appliance.
10. Do not use outdoors.
 11. Do not let cord hang over edge of table or counter.
 12. Do not let cord contact hot surfaces, including the stove.
 13. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
 14. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.
 15. Blades are sharp. Handle carefully.
 16. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical Requirements

Voltage: 220-240 Volts

Frequency: 50/60 Hertz


Wattage: 180 Watts

NOTE: If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Electrical Equipment Waste Disposal

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help avoid 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 documents accompanying the product, indicates that this appliance may not be

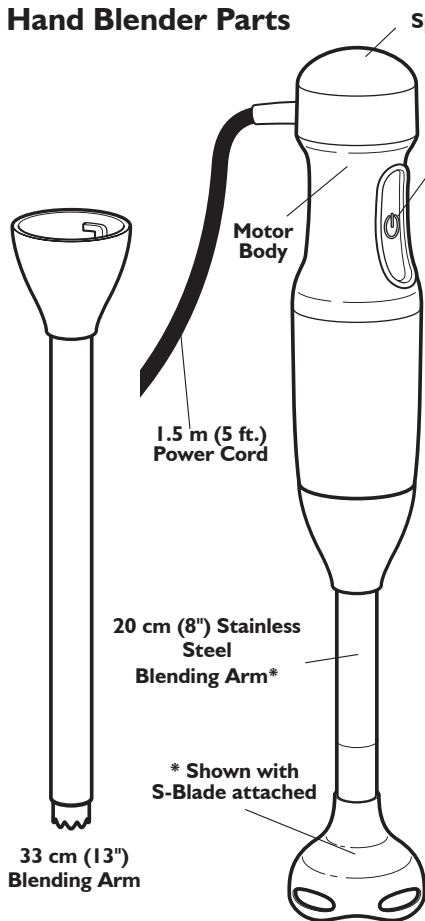
treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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.

PARTS AND FEATURES

Hand Blender Parts



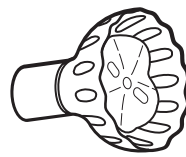
Bell Blades



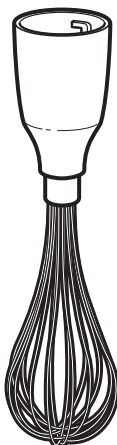
S-Blade



Star Blade



Frother/Beater



Whisk Attachment



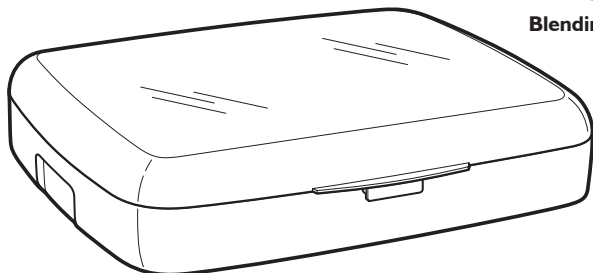
Pan Guard



Bell Guard



Blending Pitcher



Storage Case



Chopper Attachment

Hand Blender Features

Speed Control

Variable speeds provide greater processing control that adjusts to handle a variety of foods, beverages and soups.

One-Touch Power Button

Activate the Hand Blender by pressing and holding the POWER button during blending. To stop blending, simply release the power button.

Motor Body

Designed for a comfortable, non-slip grip.

Powerful DC Motor (not shown)

Provides a powerful blending action and is designed for quiet, long-life operation.

1.5 m (5 ft.) Power Cord

Long enough to take the Hand Blender to the cooktop or work area, the Power Cord is rounded with no grooves for easy clean up. A silicone cord strap is included for convenient cord storage.

Twist-Lock Stainless Steel Blending Arm

Attaches onto the Motor Body with a simple twist and rotates to lock into place. The sharp stainless steel blade is covered to help prevent splashing while blending.

Whisk Attachment

Optimized for whipping egg whites and whipping cream.

Chopper Attachment

Perfect for small chopping jobs like herbs, nuts, and vegetables. Chopper includes a bowl, blade, and chopper adapter. The Chopper bowl has a non-slip base to prevent movement during the chopping process.

Blending Pitcher

1 Liter BPA Free Pitcher with convenient handle and no-splash lid.

Bell Blades

With the three interchangeable Bell Blades, you will always have the right tool for a multitude of tasks. From crushing ice, to chopping cooked meats, and frothing milk, the KitchenAid Hand Blender has you covered.

Pan Guard

Snap the Pan Guard onto the interchangeable Bell Blades to protect your cookware during use.




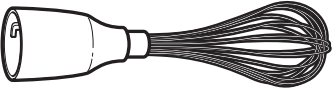

Bell Guard

Snap the Bell Guard onto the interchangeable Bell Blade to protect from damage when not in use.

Storage Case

Keeps accessories organized and protected.

Attachment Guide

Attachment	Best used to
<p data-bbox="88 256 174 277">S-Blade</p> 	<p data-bbox="524 256 742 277">Blend, Crush, Puree</p> <p data-bbox="524 282 929 354">Smoothies, Milk Shakes, Cooked Veggies, Soups, Sauces, Ice, Baby Food, Frosting, Crushed Ice</p>
<p data-bbox="88 488 203 509">Star Blade</p> 	<p data-bbox="524 488 671 509">Shred, Mince</p> <p data-bbox="524 514 795 558">Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p>
<p data-bbox="88 719 253 740">Frother/Beater</p> 	<p data-bbox="524 719 636 740">Froth, Mix</p> <p data-bbox="524 745 951 789">Milk (for Latte, Cappuccino...), Cake Batter, Pancake Batter, Muffin Batter</p>
<p data-bbox="88 950 157 971">Whisk</p> 	<p data-bbox="524 950 774 971">Whip, Emulsify, Aerate</p> <p data-bbox="524 976 944 1047">Egg Whites, Whipped Cream, Mayonnaise, Vinaigrette, Mousse, Hollandaise Sauce, Pudding</p>
<p data-bbox="88 1157 185 1179">Chopper</p> 	<p data-bbox="524 1157 583 1179">Chop</p> <p data-bbox="524 1183 908 1284">Vegetables, Parmesan Cheese, Peanuts, Salsa, Hard Boiled Eggs, Bread Crumbs, Herbs, Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p>

OPERATING YOUR HAND BLENDER

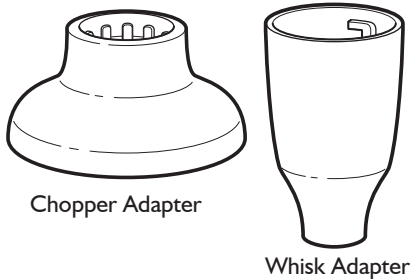
Assembling Hand Blender

Before using the KitchenAid Hand Blender for the first time, wipe the motor body and attachment adapters with a clean, damp cloth to remove any dirt or dust. Mild dish soap may be used, but do not use abrasive cleansers.

NOTE: Do not immerse the motor body or the adapters in water.

Dry with a soft cloth. Wash all the attachments and accessories by hand or in the top rack of the dishwasher. Dry thoroughly.

NOTE: Always be sure to unplug the power cord from the wall socket before installing or removing attachments.



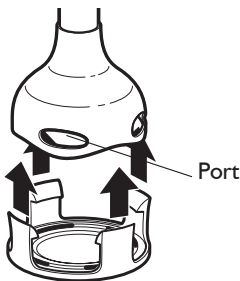
Chopper Adapter

Whisk Adapter

For information on attaching or removing the Chopper adaptor, see “Using the Chopper Attachment” section.

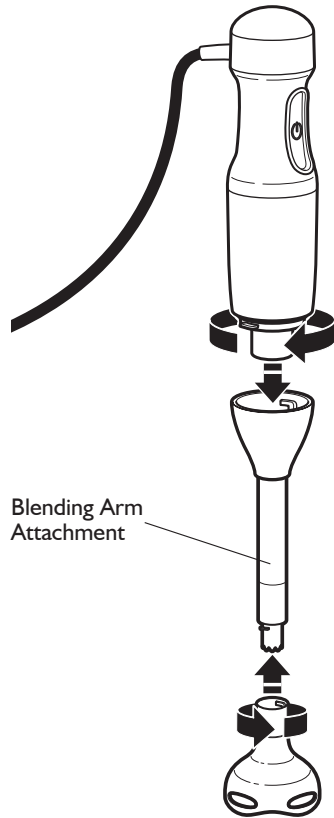
Bell Guard

Easily snaps onto Bell Blade and provides protection to blades while the Hand Blender is not in use.



Port

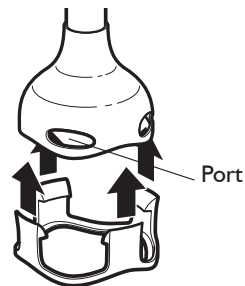
NOTE: Ensure Bell Guard is installed with the mounting clips positioned between the ports on the Bell Blades.



Blending Arm Attachment

Pan Guard

The Pan Guard snaps onto any of the included Bell Blades and provides protection to the Hand Blender and your cookware.



Port

NOTE: Ensure Pan Guard is installed with the mounting clips positioned between the ports on the Bell Blades.

OPERATING YOUR HAND BLENDER

Using the Blending Arm

Use the Blending Arm attachment for smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.

1. Insert Blending Arm into Bell Blade (see "Attachment Guide") and twist to lock until it clicks.



2. Insert Blending Arm into Motor Body and twist to lock until it clicks.



3. Plug the electrical cord into an electrical wall socket.
4. Set Hand Blender on Speed 1. Adjust the speed by turning the Speed Control Dial on top of the Hand Blender.
5. Insert the Hand Blender into the mixture.

NOTE: Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures.

6. Press the POWER button to activate the Hand Blender.
7. When blending is complete, release the power button before removing Hand Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

Insert Hand Blender with Blending Arm attached into the Blending Pitcher containing ingredients at an angle. Use your free hand to cover the top of the Blending Pitcher for better stability and avoid splattering. Remember to stop the Hand Blender before removing it from the pitcher to avoid splashing.

Blending



Rest the Hand Blender on the bottom of the Blending Pitcher momentarily then hold at an angle and slowly draw it upwards against the side of the Pitcher. As the Hand Blender is drawn up you will notice the ingredients from the bottom of the Pitcher being drawn up. When the ingredients are no longer being drawn up from the bottom, return the Hand Blender to the bottom of the Pitcher and repeat the process until the ingredients are at the desired consistency.

Drawing up



Using a light circular motion from your wrist, draw the Hand Blender up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the Hand Blender to do the work.

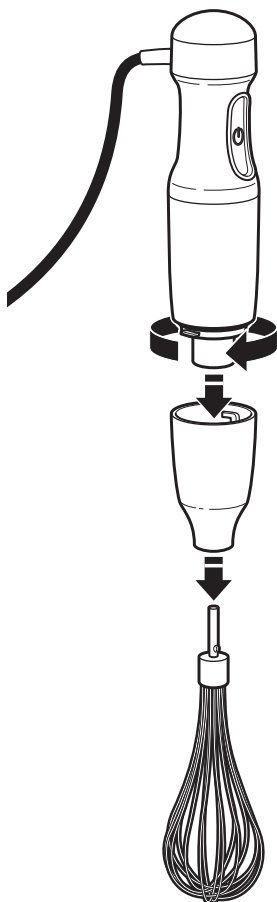
Wrist movement



OPERATING YOUR HAND BLENDER

Using the Whisk Attachment

Use the Whisk to whip cream, beat egg whites, mix instant puddings, vinaigrettes, mousse, or for making mayonnaise.



1. Insert the Whisk into the Whisk Adapter.
2. Insert the Whisk Adapter into the motor body and twist to lock until it clicks. Adapter automatically adjusts the whisk to the proper range of speeds appropriate for whipping.
3. Plug the electrical cord into an electrical wall socket.
4. Start Hand Blender on Speed I. Adjust the speed by rotating the Speed Control Dial on top of the Hand Blender.

5. Insert the Hand Blender into the mixture.

The stainless steel Whisk may scratch or mark non-stick coatings; avoid using the Whisk in non-stick cookware.

NOTE: Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the whisk adapter. Do not immerse the motor body into liquids or other mixtures.

To prevent splattering and splash-out, use the Whisk Attachment in deep containers or pans.

6. Press the Power button to activate the Hand Blender.
7. When whisking process is complete, release the Power button before removing Hand Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

OPERATING YOUR HAND BLENDER

Using the Chopper Attachment

! WARNING

Cut Hazard

Handle blades carefully.

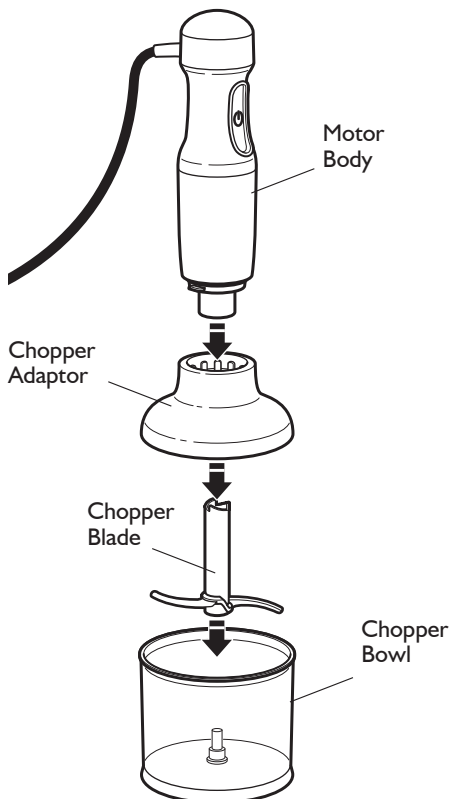
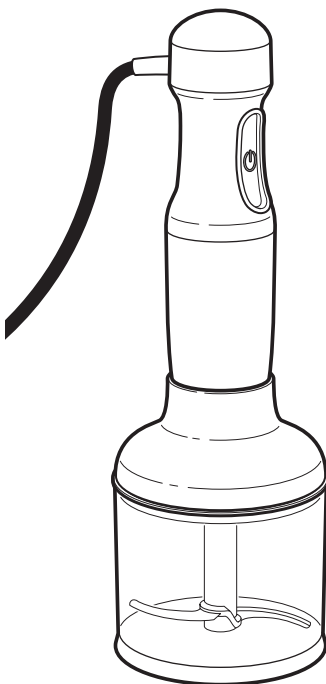
Failure to do so can result in cuts.

Use the Chopper attachment to chop small amounts of food such as cooked meat, cheese, vegetables, herbs, crackers, bread, and nuts.

1. Insert the Chopper blade into the Chopper bowl.
2. Add small pieces of foods to the bowl.
3. Attach the Chopper adaptor to the Chopper bowl.

NOTE: To attach Chopper adaptor to Chopper bowl, place it straight down. Do not try to twist Chopper adaptor into place.

4. Align the Chopper bowl with the motor body and press together.
5. Hold the motor body with one hand and the Chopper bowl with the other while processing.



6. Press the POWER button to activate Hand Blender. For best results, “pulse” the power by pressing and releasing the Power button until ingredients reach the desired consistency.
7. When chopping is complete, release the Power button.
8. Remove Motor Body from Chopper adaptor.

NOTE: To remove Chopper adaptor from Chopper bowl, lift it straight up. Do not try to twist Chopper adaptor to remove.

9. Unplug immediately after use, before removing or changing attachments.

OPERATING YOUR HAND BLENDER

Chopper Processing Guide				
Food	Quantity	Preparation	Speed	Time*
Meats	200 g (7 oz)	Cut into 2 cm ($\frac{3}{4}$ ") Cubes	5	15 Seconds
Almonds/Nuts	200 g (7 oz)	Place in Whole Nuts	3	25 Seconds
Garlic	10–12 Cloves	Place in Whole Cloves	3	15 Seconds
Onions	100 g (3.5 oz)	Cut into Quarters	3	15 Seconds
Cheese	100 g (3.5 oz)	Cut into 1 cm ($\frac{3}{8}$ ") Cubes	5	30 Seconds
Hard Boiled Eggs	2	Place in Whole Eggs	4	3 Pulses
Carrots	200 g (7 oz)	Cut Average Carrot into Quarters	3	15 Seconds
Herbs	50 g (2 oz)	Remove Stalks	4	15 Seconds

* Processing times and speeds are approximate.

Actual usage may vary depending on quality of food and desired chop size.

Operating Tips

- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Hand Blender into the mixture before pressing the power button, and release the power button before pulling the Hand Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Hand Blender from overheating.
- For best blending, hold the Hand Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Hand Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Hand Blender.
- Be sure the extra long cord of the Hand Blender is not extending over a hot heating element.
- Do not let the Hand Blender sit in a hot pan on the cooktop while not in use.
- Remove hard items, such as fruit pits or bones, from the mixture before blending or chopping to help prevent damage to the blades.
- Do not use your Hand Blender to process coffee beans or hard spices such as nutmegs. Processing these foods could damage the blades of the Hand Blender.
- Do not use the pitcher or the chopper bowl in the microwave oven.
- The stainless steel whisk may scratch or mark non-stick coatings; avoid using the whisk in non-stick cookware.
- To prevent splattering, use the whisk attachment in deep containers or pans.

CARE AND CLEANING

1. Unplug Hand Blender before cleaning.
2. Remove the Adapters and Attachments by twisting (see “Operating Your Hand Blender” section).
3. Wipe the Motor Body and Adapters with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.
4. Wipe power cord with warm, sudsy cloth, then wipe clean with damp cloth. Dry with soft cloth.
5. Wash Chopper Adapter and Whisk Adapter by hand in hot, soapy water.
6. Dry Blending Arm and Bell Blades with soft cloth.

NOTE: Do not immerse the Motor Body or the adapters in water.

Hand Blender Accessories and Attachments

Wash Blending Arms, Pitcher and Lid, Whisk, Chopper Bowl, Blades, and Pan Guard in hot, soapy water, or in the top rack of the dishwasher. Dry thoroughly.

NOTE: Do not put Whisk or Chopper Adapters in dishwasher.

SERVICE AND WARRANTY

Household KitchenAid Hand Blender Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Australia and New Zealand: For Model 5KHB2571: Two years Full Warranty from date of purchase.	The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	A. Repairs when Hand 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.

SERVICE AND WARRANTY

Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

In the U.K.:

Call: 0845 6011 287

In Ireland:

M.X. ELECTRIC
Service Department
25 Alymer Crescent
Kilcock, Co. KILDARE

Call: 87 2581574

Fax: 1 628 4368

In Australia:

Call: 1800 990 990

In New Zealand:

Call: 0800 881 200

Customer Service

In U.K. & Ireland:

Tollfree number 0800 988 1266
(Calls from mobile phones are charged standard network rate)

Address:

KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

For Southern Ireland:

Tollfree number +44 (0) 20 8616 5148

www.KitchenAid.co.uk

www.KitchenAid.eu



FOR THE WAY IT'S MADE.

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