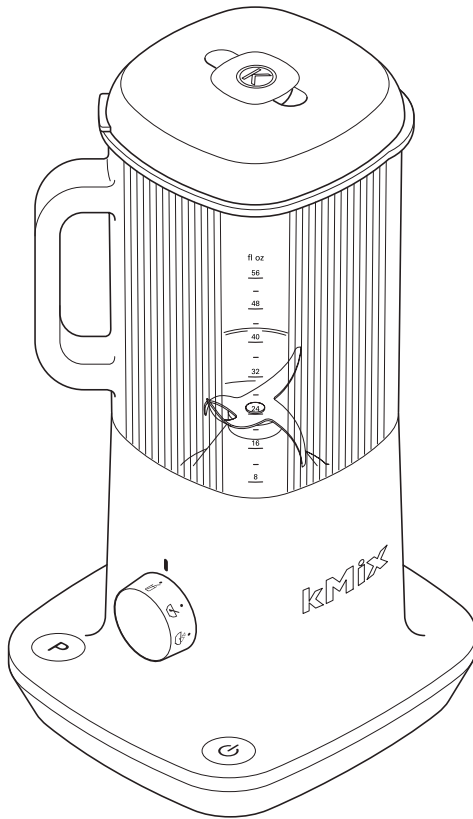
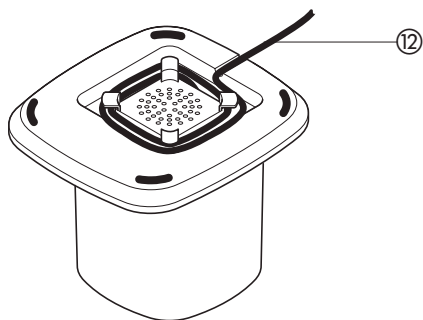
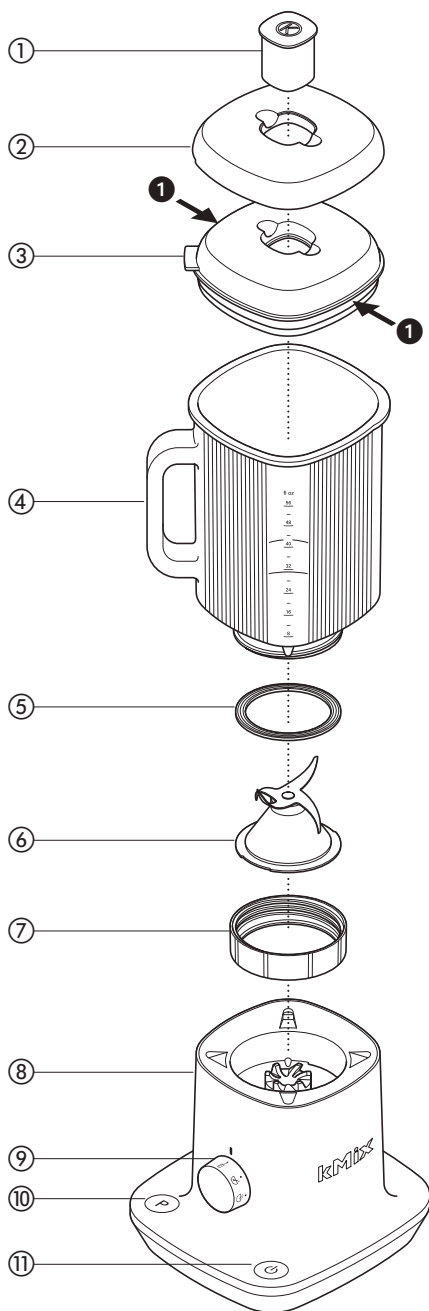


KENWOOD **kMix**



BLX50 series



Use your blender for soups, drinks, pâtés, mayonnaise, breadcrumbs, biscuit crumbs, chopping nuts and crushing ice.

before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Wash the parts: see 'care and cleaning'.

safety

- Switch off and unplug:
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- Always unplug the appliance before putting your hands or utensils in the goblet.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never let the power unit, cord or plug get wet.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- Liquids should be allowed to cool to room temperature before blending.
- Never leave the appliance unattended when it is operating.
- When removing the blender from the power unit:
 - wait until the blades have completely stopped;
 - don't accidentally unscrew the goblet from the blade assembly.
- Never run the blender empty.
- Never blend more than the maximum capacity stated in the recommended function selector chart.
- To ensure long life of your blender, do not run it for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Always use the blender on a secure, dry level surface.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated appliance.
- 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 appliance.

Important - UK only

- The wires in the cord are coloured as follows:
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

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.

key

- ① filler cap
- ② lid
- ③ lid seal
- ④ goblet
- ⑤ sealing ring
- ⑥ blade unit
- ⑦ base
- ⑧ power unit
- ⑨ function selector
- ⑩ pulse button
- ⑪ on/off button
- ⑫ cord storage

to use your blender

- 1 Fit the sealing ring ⑤ into the blade unit ⑥ - ensuring the seal is located correctly.
- **Leaking will occur if the seal is damaged or incorrectly fitted.**
- 2 Clip the blade unit ⑥ into the base ⑦.
- 3 Screw the goblet onto the blade assembly in a clockwise direction - ensuring that the blade assembly is fully tightened.

- 4 Put your ingredients into the goblet.
- 5 Clip the lid seal onto the underside of the lid.
- 6 Fit the filler cap to the lid.
- 7 Fit the lid by pushing down until secure.
- 8 Place the blender onto the power unit.
- **The appliance won't work if the blender is incorrectly fitted.**
- 9 Select a speed (refer to the function selector chart).

hints

- To blend dry ingredients - cut into pieces, remove the filler cap, then with the machine running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- The processing of spices is not recommended as they may damage the plastic parts.
- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.

function selector chart		
pre-program setting	usage	max qty
	Drinks and thick mixes ie pâtés	1.6 litres
	Frothing milk	800 mls
	Smoothie drinks 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)	1 litre liquid
	All types of soup mixes Liquids should be allowed to cool to room temperature before blending.	1.6 litres
	Dips, fruit and vegetable purées (add liquid if difficult to process). Chopping e.g. nuts, breadcrumbs and biscuit crumbs etc.	
	Mayonnaise	3 eggs 450 mls oil
	Ice Crushing Automatic pulsing action	12 cubes

care and cleaning

- Always switch off, unplug and dismantle before cleaning.
- Empty the goblet before unscrewing it from the blade unit.
- The goblet can be washed in your dishwasher.

power unit

- Wipe with a damp cloth, then dry.
- Don't immerse the power unit in water.
- Wrap excess cord around the bottom of the power unit ⑫.

blade assembly

- 1 Unscrew the base from the goblet in an anticlockwise direction.
- 2 Remove the blade unit from out of the base by pushing up from underneath.

● Care should be taken when removing the blade unit from the base.

- 3 Remove and wash the sealing ring.
- 4 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.

- 5 Leave to dry upside down.

lid

- Remove the lid by pushing the tab up ③.
- Unclip the seal before cleaning the lid ①.
- Wash both parts by hand, then dry.

other parts

Wash by hand, then dry.

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 appliance or
 - servicing, spare parts or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on 023 9239 2333. **Have your model number (ie BLX50) and date code (4 digit code ie 6T41) ready.** They are on the underside of the power unit.

● spares and attachments

☎ call 0870 2413653.

● other countries

Contact the shop where you bought your appliance.



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 butter
50g onion chopped
1 clove garlic crushed
700g 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 1.6 L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 5 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.

