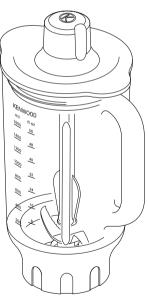
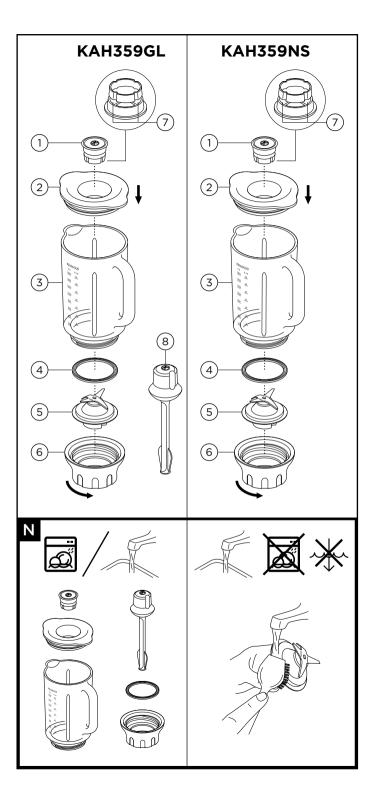
KENWOOD

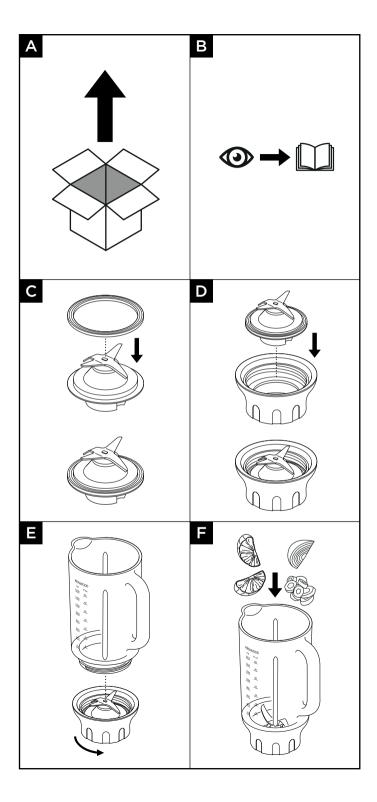
KAH359GL KAH359NS

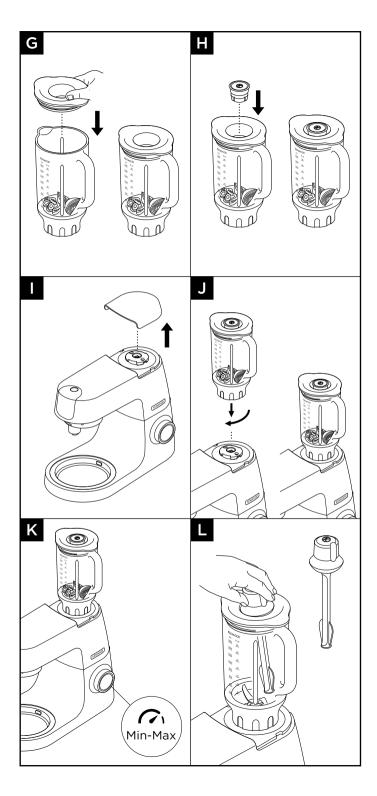
instructions











M	MAX (g)	⊘ ₁	(secs)
4-8°C	1.6 L	Max	30-60
4-8°C	1.2 L	Max	60
	1 L	Max	60
	1.2 L	Min-Max	30
	1 L	Min-Max	30
*	10 (200 g)	Р	30
60	100 g	Max	30
	x4 250 g 500 g + +	Max	60
	MAX (g)	Ć	(secs)
	1 L	Max	60
	300 g	Max-2	60
4cm (300 g	Max + P	30

English

General Safety

- Read these instructions carefully and retain for future reference.
- Before using for the first time, remove all packaging and any labels including the plastic blade covers.
 Wash the parts: see 'Cleaning'.
- Do not touch the sharp blades. Keep the blade unit away from children.
- Do not touch any moving part.
- Always take care when handling the blade unit and avoid touching the cutting edge of the blades when cleaning.
- Only use the goblet with the base and blade unit supplied.
- Never fit the blade unit to the outlet without the blender goblet fitted.
- Always unplug the machine before putting your hands or utensils in the goblet.
- Turn the speed control to 'O' position (OFF) and unplug:
 - O before fitting and removing parts and attachments;
 - O after use:
 - O before cleaning.
- When removing the blender from the power unit:
 - O wait until the blades have completely stopped;
 - do not accidentally unscrew the goblet from the blade unit.
- KAH359GL only: The blender lid must be fitted when using the stir stick in the goblet.
- KAH359GL only: Only use the stir stick ® for processing cold ingredients. DO NOT use when processing hot liquids.
- SCALD RISK: Hot ingredients must be allowed to cool to room temperature before placing in the goblet or before blending.
- Never run the blender empty.
- Only operate the blender with the lid and filler cap in place.
- Never leave the appliance unattended when it is operating.
- Misuse of your blender can result in injury.
- Never exceed the maximum quantities and speeds stated in the Blender Recommended Usage Chart M.
- Never run the blender for longer than one minute it will overheat. Switch off as soon as you have the right consistency.
- This attachment shall not be used by children. Keep the attachment out of reach of children.

- Do not put dry ingredients into the blender before switching on. Cut them into cubes and drop them through the filler cap while the machine is running.
- Do not use the blender as a storage container. Keep it empty before and after use.
- Never blend more than 1600 ml (2 pints 16 fl oz) cold ingredients - less for frothy liquids like milkshakes.
- Smoothie recipes never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the blender.

IMPORTANT: HOT BLENDING INSTRUCTIONS

To minimise the possibility of scalding when blending hot ingredients keep hands and other exposed skin away from the lid to prevent possible burns. The following precautions must be observed:

- CAUTION: Blending very hot ingredients may result in hot liquid and steam being forced suddenly past the lid or filler cap.
- We recommend that hot ingredients are allowed to cool before blending.
- NEVER exceed 1200ml / 5 cups capacity if processing hot liquids, such as soups (refer to the markings on the goblet).
- ALWAYS commence blending at a low speed and gradually increase the speed. NEVER blend hot liquids by using the Pulse setting.
- Liquids which tend to foam such as milk, should be limited to a maximum capacity of 1000ml/4 cups.
- Take care when handling the blender as the goblet and its contents will be very hot.
- Take particular care when removing the lid. The lid is designed to be a tight fit to prevent leakage. If necessary protect your hands with a cloth or oven gloves when handling.
- Ensure the goblet is securely attached to the base and when removing from the appliance, guide the base and ensure it is removed together with the goblet.
- Ensure that the lid and filler cap are securely in place before **every** blending operation.
- Always ensure that the vents in the filler cap are clear before every blending operation ①.
- When fitting the lid to the goblet always ensure that the lid and goblet rim are clean and dry to ensure a good seal and prevent spillage.

- Children should be supervised to ensure that they do not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- 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.

Refer to your main Stand Mixer instruction book for additional safety warnings.

Cleaning N

- Always switch off, unplug and dismantle before cleaning. Empty the goblet before unscrewing the base.
- Blade Unit remove and wash the sealing ring. Brush the blades clean under the tap. Keep the underneath of the unit dry. Leave to dry.
- Other parts refer to cleaning chart N.
 - This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

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

Before using your Kenwood attachment for the first time

Wash the parts: see 'Cleaning'.

Key

- 1 Filler cap
- 2 Lid
- 3 Goblet
- 4 Sealing ring
- (5) Blade unit
- 6 Base
- Vents
- Stir stick (KAH359GL only)

To use your Blender

Refer to Illustrations A - K

- 1 Fit the sealing ring (4) into the blade unit (5) - ensuring the seal is located correctly. Leaking will occur if the seal is damaged or not fitted correctly.
- 2 Fit the blade unit (5) into the base (6).
- 3 Then screw the goblet onto the base - ensuring the blade base is fully tightened.
- 4 Put your ingredients into the goblet.
- 5 Fit the lid by pushing down until secure. (Ensure one of the protrusions on the lid fits over the spout on the goblet.)
- 6 Place the filler cap into the lid and push down to secure.
- 7 Remove the high speed outlet cover.
- 8 Place the blender over the outlet, turn clockwise and at the same time push down until the unit engages. Then

- turn further clockwise until the attachment locks into position.
- 9 Switch to the required speed (refer to the recommended usage chart).
- 10 Once the desired consistency has been achieved, switch off and remove the blender supporting it with both hands.

To use the Stir Stick (KAH359GL only)

Refer to Illustration

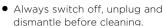
- 1 Fit the lid to the goblet and remove the filler cap. DO NOT use the stir stick in the goblet without the lid fitted.
- 2 Insert the stir stick and move it round the goblet slowly whilst the motor is operating.
- Use the stir stick to help move ingredients around the goblet and prevent clogging during processing.

Hints

- To prevent leaks:
 - wet the sealing ring before fitting it;
 - make sure the goblet is locked firmly into the base.
- When making mayonnaise, put all the ingredients, except the oil, into the blender. Then, with the machine running, remove the filler cap and add the oil slowly and evenly.
- Thick mixtures, e.g. pâté, dips: use low to medium speed, scraping down when necessary. If the mixture is difficult to process, add more liquid and use the stir stick if supplied. Alternatively use the pulse setting to get the ingredients moving over the blades.
- When crushing ice, process small amounts at a time and use the Pulse setting. It is advisable to hold your hand on the lid and filler cap during the operation.

Cleaning

Refer to Illustration N



 Empty the goblet before unscrewing the base.

Blade unit

Always take care when handling the blade unit and avoid touching the cutting edge of the blades.

- 1 Remove and wash the sealing ring.
- 2 Brush the blades clean under the tap. Keep the underneath of the unit dry.
- 3 Leave to dry.

Other parts

Wash by hand and then dry thoroughly or wash in the dishwasher.

Carrot and Coriander Soup

25g butter
1 onion chopped
1 clove garlic crushed
800g carrot cut into 2.5cm 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 blender, 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.

Service and Customer Care

If you need help with:

- Using your attachment
- Servicing, spare parts or repairs (in or out of guarantee)
- Spares and attachments

☎call 0844 557 3653.

- Other countries
- If you experience any problems with the operation of your attachment, before requesting assistance visit www.kenwoodworld.com.
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit www.kenwoodworld.com or the website specific to your Country.
- Made in China.

Kenwood Ltd

New Lane Havant Hampshire PO9 2NH

kenwoodworld.com

