



5KSB5553



KitchenAid







English

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BLENDER INSTRUCTIONS

English

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BLENDER SAFETY

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:



You can be killed or seriously injured if you don't immediately follow instructions.



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 Blender in water or other liquid.
3. This appliance can be used by children aged from 8 years and above and 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 understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.
9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.





BLENDER SAFETY

10. Blade assembly is sharp. Handle carefully.
11. To reduce risk of injury, never put locking collar and blade assembly on the base without having the pitcher properly attached.
12. Always operate Blender with lid in place.
13. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
14. **When blending hot foods or liquids, do not fill the blender pitcher to the top (max. 1.25L). Secure the lid, and operate only on STIR (🌀) speed. Do not blend hot liquids or hot foods at temperatures higher than 60°C. Do not place bare hand on pitcher lid when processing hot foods or liquids.**
15. Flashing light indicates ready to operate - avoid any contact with blades or moveable parts.
16. **This product is designed for household use only.**

SAVE THESE INSTRUCTIONS

Electrical requirements

Wattage: 550 W

Voltage: 220-240 V

Hertz: 50 Hz a.c.

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

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.


Failure to follow these instructions can result in death, fire, or electrical shock.



BLENDER SAFETY

Electrical equipment waste disposal


Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

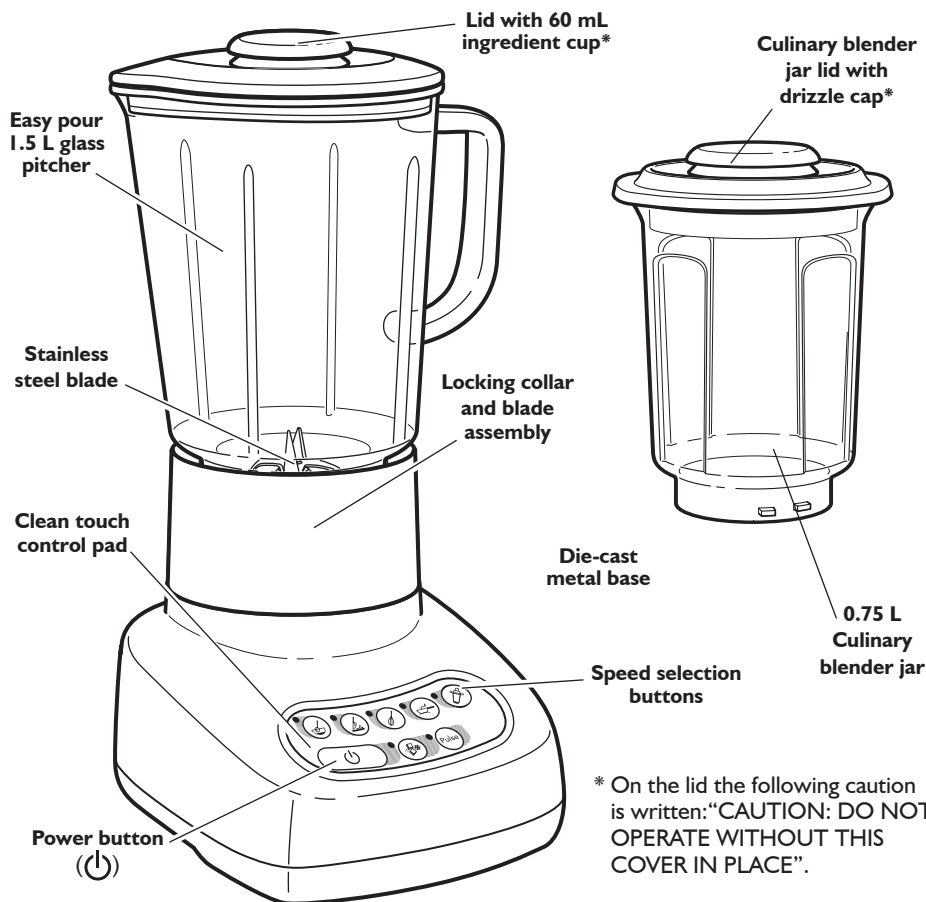
- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment

and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

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.

BLENDER PARTS



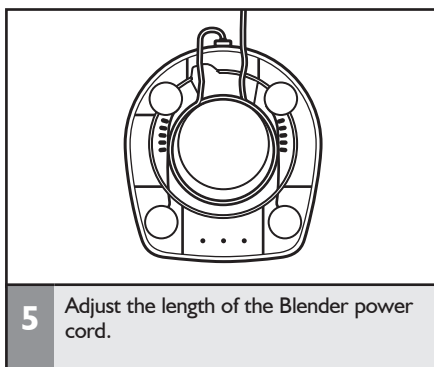
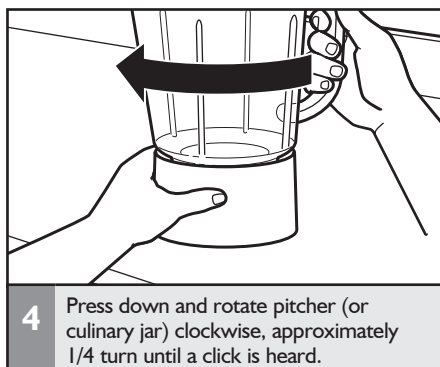
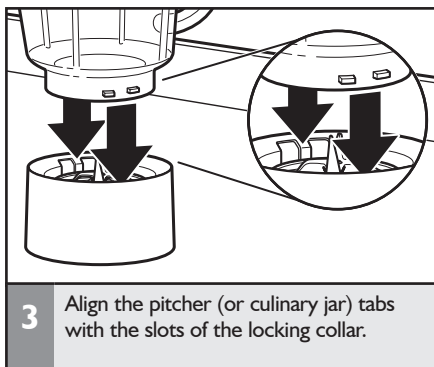
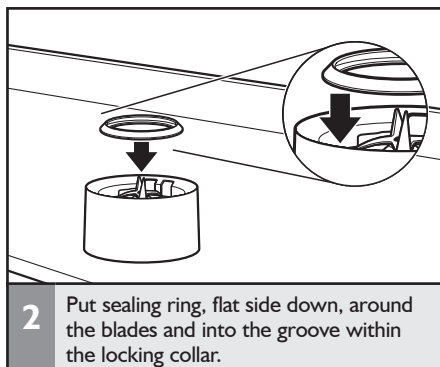
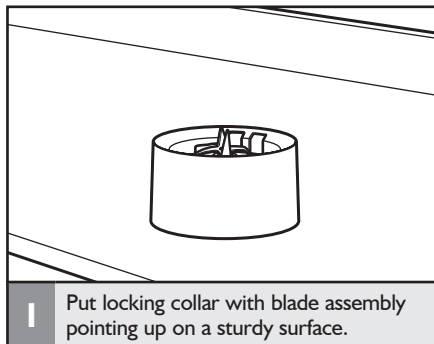


ASSEMBLING THE BLENDER

Before First Use

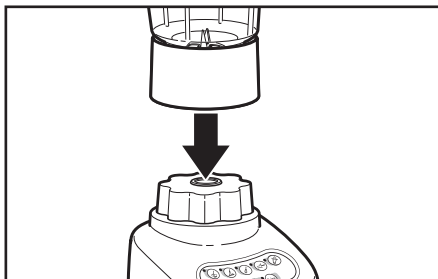
Before using your Blender for the first time, wipe Blender base with a warm sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, culinary jar, lids, locking collar and blade assembly, sealing ring and ingredient cup in warm, sudsy water (see “Care and cleaning” section). Rinse parts and wipe dry.

English

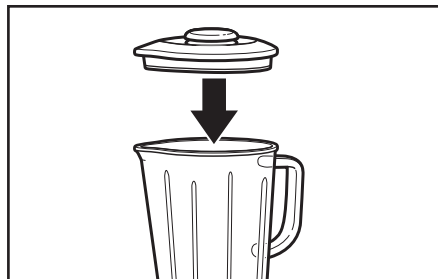




ASSEMBLING THE BLENDER



- 6** Put pitcher (or culinary jar) assembly onto the Blender base.



- 7** Put lid on pitcher (or culinary jar).

⚠ WARNING



Electrical Shock Hazard

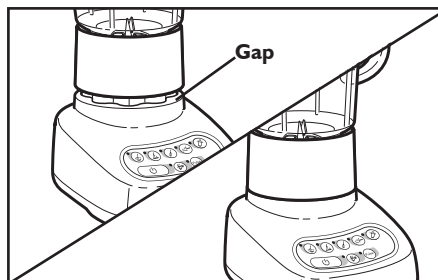
Plug into a grounded outlet.

Do not remove ground prong.

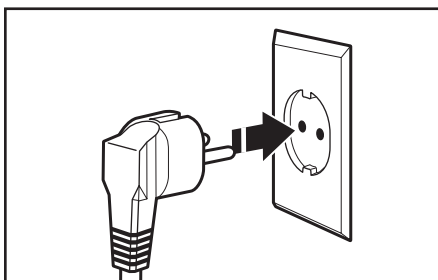
Do not use an adapter.

Do not use an extension cord.

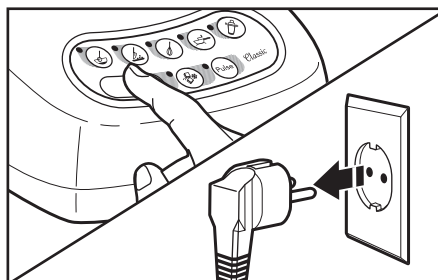
Failure to follow these instructions can result in death, fire, or electrical shock.



NOTE: If there is a gap between the locking collar and the base, the pitcher (or culinary jar) might not be locked into the locking collar or the assembly may not be positioned properly on the Blender base. If necessary, repeat steps 1 through 4.



- 8** Before using the Blender, plug into a grounded outlet, and press POWER (⏻). The Power indicator light will flash when ready.



- 9** After blending, always press the POWER button (⏻) (the POWER indicator light should be shut off) and unplug the power cord before removing the pitcher (or culinary jar) assembly from the base.





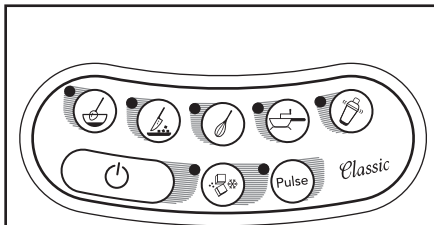
OPERATING THE BLENDER

Using the Blender

NOTE: While the Blender is ON or the PULSE mode indicator lights are on:

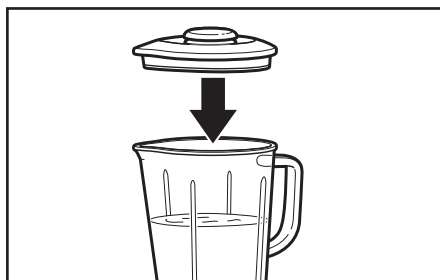
- Do not interfere with blade movement.
- Do not remove pitcher (or culinary jar) lid.

Before operating the Blender, make sure the pitcher (or culinary jar) is properly secured in the locking collar and assembly is positioned on the Blender base.

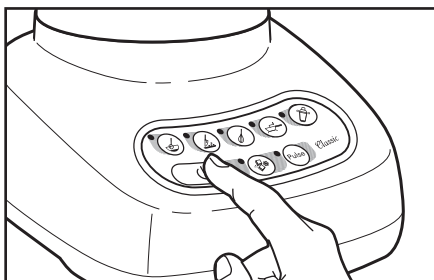


The Blender has five speeds: STIR (🌀), CHOP (🔪), MIX (🌀), PUREE (🍴), and LIQUEFY (🍷). It also features CRUSH ICE (🧊) and PULSE (Pulse) mode.

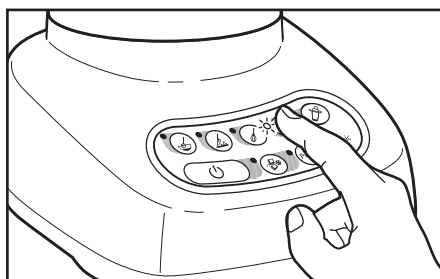
English



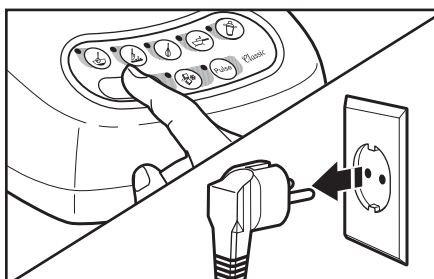
- 1** Put ingredients in pitcher (or culinary jar) and firmly place lid.



- 2** Press POWER (🔌), and the POWER indicator light will blink to indicate that the blender is ON.



- 3** Then, select the desired speed button for continuous operation at that speed. The indicator light by the selected speed will stay lit. You may change settings without stopping by pressing a new speed button.



- 4** When finished, press the POWER button (🔌) twice to turn the Blender OFF. Unplug Blender before removing the pitcher (or culinary jar) assembly.

IMPORTANT: When blending hot foods or liquids, do not fill the blender pitcher to the top (max. 1.25L). Secure the lid, and operate only on STIR (🌀) speed. Do not blend hot liquids or hot foods at temperatures higher than 60°C. Do not place bare hand on pitcher lid when processing hot foods or liquids.

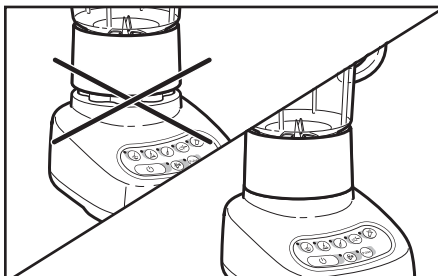




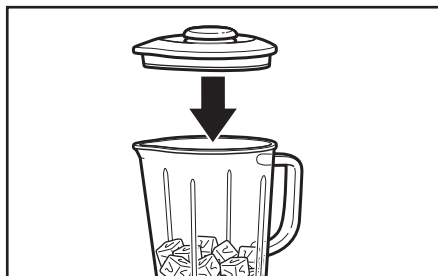
OPERATING THE BLENDER

Crushing ice

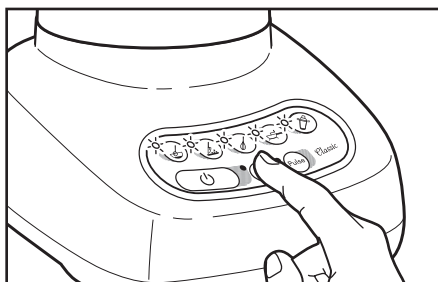
Your Blender offers a CRUSH ICE (❄️) feature. When selected, the Blender will automatically pulse at staggered intervals at the optimal speed for crushing ice or other ingredients.



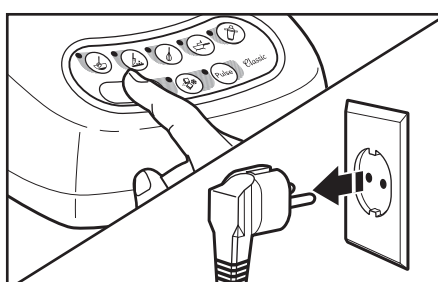
- 1 Before operating the Blender, make sure the pitcher assembly (or culinary jar) is properly positioned on the base.



- 2 Put ingredients into the pitcher (or culinary jar) and firmly place lid.



- 3 Press POWER (⏻) to turn the blender ON. Then, press CRUSH ICE (❄️). The indicator light will stay lit.

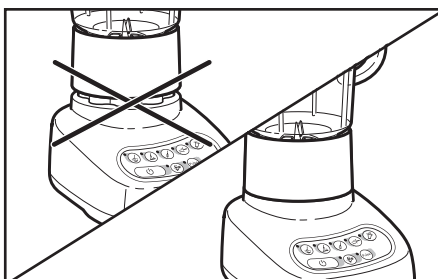


- 4 When finished, Press the POWER (⏻) button twice to turn the Blender OFF. Unplug Blender before removing the pitcher (or culinary jar) assembly.

Using PULSE mode

Your Blender offers a PULSE (Pulse) mode, which allows a “Pulse-at-any-speed” feature.

NOTE: PULSE (Pulse) mode will not work with the CRUSH ICE (❄️) feature.



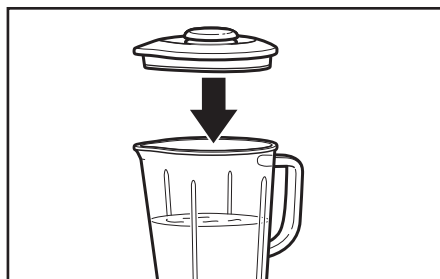
- 1 Before operating the Blender, make sure the pitcher assembly (or culinary jar) is properly positioned on the base.



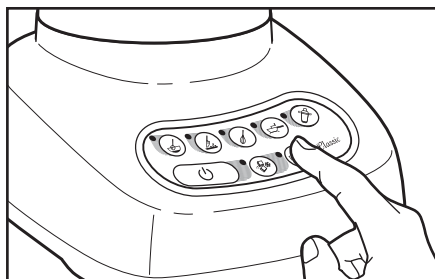


OPERATING THE BLENDER

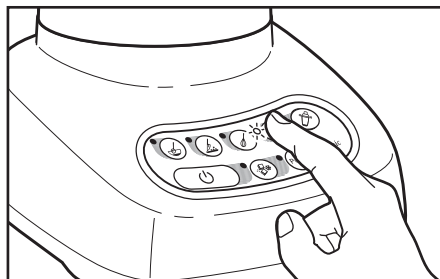
English



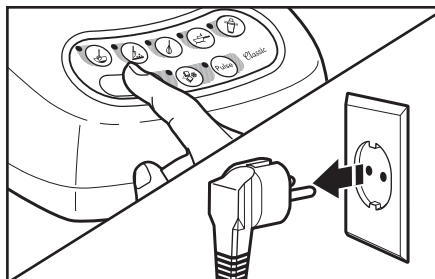
- 2** Put ingredients into the pitcher (or culinary jar) and firmly place lid.



- 3** Press POWER (⏻), then select PULSE (Pulse). The indicator lights above the speed buttons will blink to indicate that all five speeds are in the PULSE (Pulse) mode.



- 4** Press and hold a speed button for the desired length of time. Blending will stop when the selected speed button is released. To pulse again at another speed, just press and hold the desired speed button.



- 5** When finished, press the POWER button (⏻) twice to turn the Blender off. Unplug Blender before removing the pitcher (or culinary jar) assembly.

Using the Blender pitcher ingredient cup or the culinary jar drizzle cap

- The 60 mL Blender pitcher ingredient cup can be used to measure and add ingredients. Remove cup and add ingredients at STIR (⌚) CHOP (⌚) or MIX (⌚) speeds. When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.
- The twist-lock culinary jar lid includes a removable drizzle cap that also fits the Blender pitcher. This versatile cap can be used to drizzle oils or other ingredients while the blender is in operation.

Soft Start blending feature








- The Soft Start blending feature automatically starts the Blender at a lower speed to draw ingredients into the blades, then quickly increases to the selected speed for optimal performance.

NOTE : The Soft Start blending feature does not work with the PULSE (Pulse) mode nor the CRUSH ICE (⌚) mode.



OPERATING THE BLENDER

Speed control guide

Speed	Item			
 STIR	Dip Cream cheese-based spread	Fruit-based sauce Vegetable-based main dish sauce White sauce	Fruit-based drink (thick)	Soup
 CHOP	Chopped fruits Chopped vegetables	Meat salad for sandwich filling	Pesto	Savory crumb topping Sweet crumb topping Sweet crunch topping
 MIX	Fruit juice from frozen concentrate Salad dressing	Gravy	Pancake batter Waffle batter	Smooth ricotta or cottage cheese
 PUREE	Oatmeal	Pureed fruit/Baby food Pureed meat/Baby food meat Pureed vegetables/Baby food vegetables		
 LIQUIFY	Blended ice drink Frozen yogurt-based drink Fruit-based drink (thin) Ice milk-based drink Sherbet-based drink	Fluffy gelatin for pie/desserts Cheesecake Mousse	Grated hard cheese	
 CRUSH ICE	Crushed Ice	Finely chopped fresh fruits Finely chopped fresh vegetables	Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)	
 PULSE	Chopped fruits Chopped vegetables	Meat salad for sandwich filling	Savory crumb topping Sweet crumb topping Sweet crunch topping	

TIP: Process up to one standard ice cube tray or 12 to 14 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is off. The CRUSH ICE (❄️) feature has been optimized to crush and chop ice without adding any liquid ingredients.

TIPS FOR GREAT RESULTS

Culinary blender jar tips

The Culinary blender jar complements the 1.5 L glass pitcher as it performs better and faster for smaller amounts, and processing will result in a finer texture. The Culinary blender jar is ideal for blending baby food, salad dressings, fresh mayonnaise, salsa or pesto and just the right size for single serving shakes or smoothies. Or use it to chop fresh herbs, nuts, bread crumbs or biscuits while preparing recipes.





TIPS FOR GREAT RESULTS

Quick tips

- If you're making beverages using ice, blend with **CRUSH ICE** (☞) in order to produce a smoother texture.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- For many ingredient mixtures, start the blending process at **STIR** (☞) to thoroughly combine the ingredients. Then increase to a higher speed, if necessary.
- If desired, remove center ingredient cup of pitcher lid to add liquids or ice cubes while the Blender is operating at **STIR** (☞), **CHOP** (☞) or **MIX** (☞) speeds.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix

ingredients only when the Blender is off. Never use any utensil, including spatulas, in the pitcher while the motor is running.

- Cool hot foods, if possible, before blending. Begin blending warm foods at **STIR** (☞). Increase to higher speed, if necessary.
- **When blending hot foods or liquids, do not fill the blender pitcher to the top (max. 1.25L). Secure the lid, and operate only on STIR (☞) speed. Do not blend hot liquids or hot foods at temperatures higher than 60°C. Do not place bare hand on pitcher lid when processing hot foods or liquids.**

How to?

Dissolve flavored gelatin: Pour boiling water into the pitcher; add gelatin. Wait until it cools down below 60°C and blend at **STIR** (☞) until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

Make cookie, cracker or bread crumbs: Break cookies, crackers, or bread into pieces about 4 cm in diameter. Place in pitcher. In **PULSE** (Pulse) mode, cover and blend at **CHOP** (☞), pulsing a few times, about 3 seconds each time, until reaching desired consistency.

Make a finer crumbs for pie and dessert crusts: Break cookies, crackers, or bread into pieces of about 4 cm and place in the pitcher. In **PULSE** (Pulse) mode, cover and blend at **LIQUEFY** (☞), pulsing a few times until reaching desired consistency, about 20 to 30 seconds.

Chop fruits and vegetables: Put 2 cups (475 mL) of fruit or vegetable chunks in pitcher. In **PULSE** (Pulse) mode, cover and blend at **STIR** (☞), pulsing a few times, about 2 to 3 seconds each time, until reaching desired consistency.

Puree fruits: Place 2 cups (475 mL) canned or cooked fruit in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) fruit juice or water per cup (240 mL) of fruit. Cover and blend at **PUREE** (☞) about 5 to 10 seconds.

Puree vegetables: Place 2 cups (475 mL) canned or cooked vegetables in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) broth, water, or milk per cup (240 mL) of vegetables. Cover and blend at **PUREE** (☞) about 10 to 20 seconds.

Puree meats: Place cooked, cubed, tender meat in pitcher. Add 3 to 4 tablespoons (45 to 60 mL) broth, water, or milk per cup (240 mL) of meat. Cover and blend on **STIR** (☞) 10 seconds. Stop the Blender and scrape sides of pitcher. Cover and blend on **PUREE** (☞) 10 to 20 seconds longer.

Take lumps out of gravy: If sauce or gravy becomes lumpy, place in the pitcher. Cover and blend at **MIX** (☞) until smooth, about 5 to 10 seconds.

Combine flour and liquid for thickening: Place flour and liquid in pitcher. Cover and blend at **STIR** (☞) until smooth, about 5 to 10 seconds.

Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher. Cover, and blend at **STIR** (☞) until well-mixed, about 5 to 10 seconds. Pour into saucepan and cook as usual.

Prepare pancake or waffle batter from mix: Place mix and other ingredients in pitcher. Cover and blend at **MIX** (☞) until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher as needed.

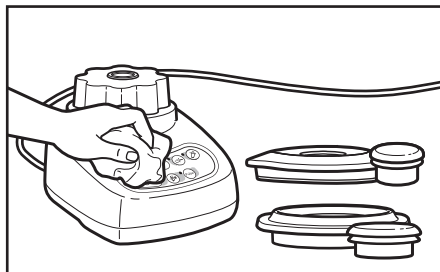
Grate cheese: Cut very cold cheese into 1,5 cm cubes. Place up to 1/2 cup (120 mL) cheese in the pitcher. Cover, and blend at **LIQUEFY** (☞) about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature, then blend at **LIQUEFY** (☞) for 10 to 15 seconds.



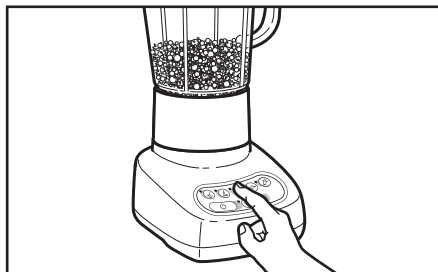
CARE AND CLEANING

The Blender pitcher, culinary jar, sealing ring, and locking collar with blade assembly can be easily cleaned as individual components or together without disassembly.

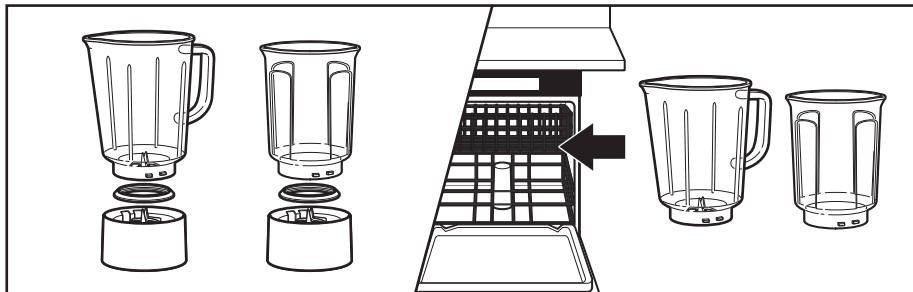
- Clean the Blender thoroughly after every use.
- Do not immerse the Blender base or cord in water.
- Do not use abrasive cleansers or scouring pads.



- 1** To clean the Blender base, control pad, cord, lids, ingredient cup and drizzle cap: wipe with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth.



- 2** To clean the pitcher or culinary jar without disassembly: put the pitcher (or culinary jar on the Blender base, fill half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Put the lid on the pitcher (or culinary jar), press the STIR speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher (or culinary jar), empty contents and rinse.



- 3** To clean individual components of pitcher and culinary jar: lift the pitcher (or culinary jar) assembly in a straight, upwards motion off the Blender base. Place assembly on a hard surface. Then, while holding locking collar, rotate pitcher (or culinary jar) counterclockwise, to separate locking collar and sealing ring from the pitcher (or culinary jar). Wash pitcher (or culinary jar) in dishwasher, or handwash with soapy water, rinse and wipe dry.

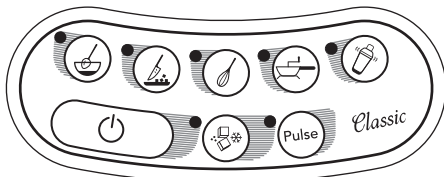
IMPORTANT: Hand wash the lid, ingredient cup, drizzle cap, locking collar, and sealing ring—these items may be damaged in the dishwasher.





TROUBLESHOOTING

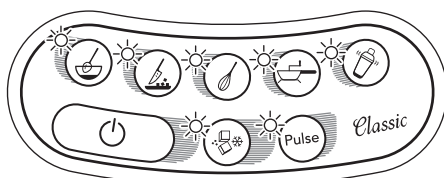
Blender does not operate when a setting is selected



No indicator lights are lit.

Check to see if the Blender is plugged into an outlet. If it is, press the POWER button (⏻) twice to turn the Blender OFF, then unplug the Blender. Plug it back into the same outlet. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.

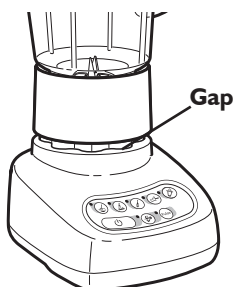
Blender stops while blending



All indicator lights are flashing at the same time.

The Blender may be overloaded or jammed. If the Blender becomes overloaded or jammed when blending heavy ingredients, it will automatically shut off to prevent damage to the motor. Press the POWER button (⏻) twice to turn the Blender OFF, and unplug the power cord. Remove the pitcher assembly from the base. If it's overloaded, divide contents into smaller batches. Adding liquid to the pitcher may also reduce the load on the Blender. If it's jammed, use a scraper to free the blades by breaking-up or removing the contents at the bottom of the pitcher.

Blender turns on, but blades will not rotate



The pitcher is not properly secured in the locking collar, not allowing couplers to engage. Remove pitcher from base and fully seat into collar. Press down and rotate pitcher clockwise in the locking collar until it clicks. This will allow the pitcher assembly to engage the coupler. See "Assembling the Blender" section.

If the problem cannot be fixed with the steps provided in this section, see "Warranty and service" section.



WARRANTY AND SERVICE

KitchenAid Blender warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For model 5KSB5553: Three 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 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.

Customer service

In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorized Service Center, please find our contact details below.

NOTE: All service should be handled locally by an Authorized KitchenAid Service Center.

Contact number for U.K. and Northern Ireland:

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

Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:

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

In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Center.

www.KitchenAid.eu

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KitchenAid

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