

# KitchenAid™

**CLASSIC BLENDER**  
INSTRUCTIES EN RECEPTEN

**CLASSIC BLENDER**  
INSTRUCTIONS AND RECIPES

**BLENDER/MIXEUR CLASSIC**  
MODE D'EMPLOI ET RECETTES

**CLASSIC BLENDER/STANDMIXER**  
BEDIENUNGSANLEITUNG UND REZEPTE

**FRULLATORE CLASSIC**  
ISTRUZIONI PER L'USO E RICETTE

**LICUADORA CLASSIC**  
INSTRUCCIONES Y RECETAS

**CLASSIC MIXER**  
INSTRUKTIONER OCH RECEPT

**CLASSIC BLENDER**  
BRUKSANVISNING OG OPPSKRIFTER

**CLASSIC-TEHOSEKOITIN**  
KÄYTTÖOHJEET JA RESEPTIT

**CLASSIC BLENDER**  
INSTRUKTIONER OG OPSKRIFTER

**LIQUIDIFICADOR CLASSIC**  
INSTRUÇÕES E RECEITAS

**CLASSIC BLANDARI**  
LEIÐBEININGAR OG UPPSKRIFTIR

**ΜΠΛΕΝΤΕΡ CLASSIC**  
ΟΔΗΓΙΕΣ ΚΑΙ ΣΥΝΤΑΓΕΣ

English



**Model 5KSB45**  
**Blender**

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**NOTE:** DUE TO THE UNIQUE CONTAINER AND BLADE DESIGN, READ THESE INSTRUCTIONS AND RECIPES BEFORE USING YOUR NEW KITCHENAID™ BLENDER TO ACHIEVE MAXIMUM PERFORMANCE RESULTS.

# 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:

**! 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.

## Electrical Requirements

Volts: 220-240 Volts  
Hertz: 50 Hz a.c.

**NOTE:** This product is supplied with a Y type power cord. If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

**! WARNING**



### Electrical Shock Hazard

**Plug into a grounded outlet.**

**Do not use an adapter.**

**Do not use an extension cord.**

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

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons 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. Close supervision is necessary when any appliance is used by or near children.
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.
10. Blade assembly is sharp. Handle carefully.
11. Always operate Blender with cover in place.
12. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
13. **When blending hot liquids, remove center piece of two-piece cover.**
14. This product is designed for household use only.
15. 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.
16. Children should be supervised to ensure that they do not play with the appliance.

## SAVE THESE INSTRUCTIONS

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 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 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.

# Blender Features (Model 5KSB45)



**WARNING:** Flashing light indicates ready to operate. Do not touch blades.

# Blender Features

This Blender was built and tested to KitchenAid quality standards for optimum performance and long, trouble-free life.

## Robust Motor

Rugged 0.9-horsepower motor supplies the power for superb performance with all blending tasks – from pureeing sauces to making chunky salsas, or uniformly crushing a pitcher of ice or frozen fruit within seconds for silky smoothies.

## Easy Clean, One-Piece Pitcher Design

One-piece design integrates a functional pitcher with dynamic interior contours that continually directs food into the blade for fast, thorough blending. The one-piece design also means cleaning is achieved without removing the blade and other parts. Pitcher stands up to extreme temperatures – from boiling soups to frozen margaritas and has a wide pour spout to ensure smooth pouring. Pitcher is dishwasher safe.



## Polycarbonate Pitcher

One-piece 1,5 L capacity clear, polycarbonate pitcher is shatter resistant, scratch resistant, and stain resistant. Comfort-designed pitcher handle offers a firm grip.

## Stay-Put Lid with Clear, 60 ml Ingredient Cup

Provides a strong seal. The flexible lid will maintain its tight seal throughout the life of the Blender. The lid incorporates a removable 60 ml cup for convenience in measuring and adding ingredients.

## Patented Stainless Steel Blade

Sharp oversized blade tines are positioned on four different planes for fast, thorough, and consistent blending.

## Durable Steel-Reinforced Couplers

Commercial-quality couplers with 12 interlocking teeth provide direct transfer of motor power to the blade. Pitcher coupler is coated for quiet operation.

## Speed Selection Buttons

Create frozen drinks and puree sauces or soups in seconds. Blend with confidence, control, and consistency at all speed settings: STIR (🌀), CHOP (🔪), MIX (🌀), PUREE (🌀), and LIQUEFY (🌀). The PULSE (Pulse) mode works with all five speeds. The CRUSH ICE (🧊) feature is designed specifically for crushing ice and will automatically pulse at staggered intervals for optimal results.

## Intelli-Speed™ Motor Control

Exclusive Intelli-Speed™ control automatically works to keep speed constant – even through density changes when ingredients are added. This advanced KitchenAid design maintains an optimal blending speed for each culinary task and control-pad setting.

## Soft Start Blending Feature

The Blender starts at a slower speed to pull food into the blade then quickly increases to selected speed setting. This design feature reduces start-up kick and allows hands-free operation.

## Die-Cast Metal Base

Heavy, die-cast metal base ensures stable, quiet operation when blending a full pitcher of ingredients. Four rubber feet on wide, solid base provide a no-slip, non-marring grip. Smooth and rounded, the base is easy to clean and features cord storage underneath.

## Clean Touch Control Pad

Wipes clean in an instant. Smooth control pad has no crevices or cracks to trap ingredients.

# Preparing the Blender for Use

## 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 one-piece pitcher, lid, and ingredient cap in warm, sudsy water or just add soap and warm water to the pitcher, place it on the Blender base, and blend to clean (see Care and Cleaning, p. 9). Rinse parts and wipe dry.

## Blender Assembly

1. Adjust the length of the power cord to suit your needs.



2. Place the one-piece pitcher on the Blender base.



## ⚠ WARNING



### Electrical Shock Hazard

**Plug into a grounded outlet.**

**Do not use an adapter.**

**Do not use an extension cord.**

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

3. Plug into a grounded outlet. Blender is now ready for operation.
4. Before removing the pitcher from the base after use, always press "O" and unplug the power cord. If using the Pulse (Pulse) Mode, make sure the blinking light is off (by pressing "O") then unplug. Lift the pitcher in a straight, upward motion off of the Blender base.

# Using the Blender

## Before Use

**NOTE:** While the Blender is on or the PULSE (Pulse) mode indicator light is blinking:

- Do not interfere with blade movement
- Do not remove pitcher lid

## Operating the Blender

The KitchenAid™ Blender has five speeds: STIR (🌀), CHOP (🔪), MIX (🌀), PUREE (🌀), and LIQUEFY (🌀). In addition, it also features CRUSH ICE (🧊) and PULSE (Pulse) mode.



1. With convenient one-step operation, this unit will operate only when a speed selection button is pressed.
2. Before operating the Blender, make sure the pitcher is properly placed on the Blender base.
3. Put ingredients in pitcher and firmly attach lid.



4. Press the desired speed button for continuous operation at that speed. The green indicator light by the selected speed will stay lit. You may change settings without stopping the unit by pressing a new speed button.

**IMPORTANT: If blending hot foods or liquids, remove the center ingredient cup. Operate only on STIR (🌀) speed.**

5. To turn off the Blender, press "O". The "O" (OFF) button will stop any speed and deactivate the Blender at the same time.
6. Before removing the pitcher assembly, unplug the power cord.

## CRUSH ICE

Your KitchenAid™ 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 is properly placed on the Blender base.
2. Put ingredients into the pitcher and firmly attach lid.
3. Press CRUSH ICE (🧊). The indicator light will stay lit. The Blender will automatically pulse at staggered intervals.



4. To turn off the CRUSH ICE (🧊) feature, press "O". The Blender is now ready for continuous operation.
5. Before removing the pitcher assembly, unplug the power cord.



# Using the Blender

## PULSE Mode

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

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

1. Before operating the Blender, make sure the pitcher is properly placed on the Blender base.
2. Put ingredients into pitcher, and firmly attach lid.
3. Press PULSE (Pulse). The indicator light above the button will blink to indicate that all five speeds are in the PULSE (Pulse) mode.



4. Select a speed button. Press and hold for the desired length of time. Both the speed button and PULSE (Pulse) mode indicators will stay lit when pulsing at the selected speed. When button is released, the blending will stop, but the Blender will remain in PULSE (Pulse) mode and the PULSE (Pulse) mode indicator will return to blinking. To pulse again or at another speed, simply press and hold the button of the desired speed.



5. To turn off the PULSE (Pulse) mode feature, press “O”. The Blender is now ready for continuous operation.
6. Before removing the pitcher assembly, unplug the power cord.

## Ingredient Cup

The 60 ml ingredient cup can be used to measure and add ingredients. Remove cup and add ingredients at STIR (Stir), CHOP (Chop) or MIX (Mix), speeds. When operating at higher speeds, with a full pitcher or with hot contents, stop the Blender and then add ingredients.



**IMPORTANT: If blending hot foods or liquids, remove the center ingredient cup. Operate only on STIR (Stir) speed.**

## 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 only works when a speed is selected from the “O” mode and does not work with the PULSE (Pulse) mode or CRUSH ICE (Crush Ice) features.

# Speed Control Guide

English

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

**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 "O". The CRUSH ICE () feature has been optimized to crush and chop ice without adding any liquid ingredients.

# Care and Cleaning

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The Blender pitcher and blade can be easily cleaned 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 blade, place the pitcher on the Blender base, fill one-half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Place the lid on the pitcher, press the STIR (👉) speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher and empty contents. Rinse the pitcher with warm water until clean. The pitcher can also be washed in the bottom rack of an automatic dishwasher.
  2. To clean the lid and ingredient cup, wash in warm soapy water, then rinse and dry thoroughly. These parts can also be washed in the top rack of an automatic dishwasher. For best results, hand washing is recommended.
  3. Wipe the Blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth, and dry with a soft cloth. For storage, the cord can be coiled into the cord-wrap on the bottom of the base.

# Troubleshooting

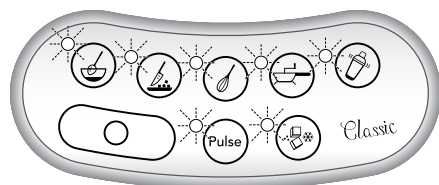
## The Blender does not operate when a setting is selected:



No indicator lights are lit.

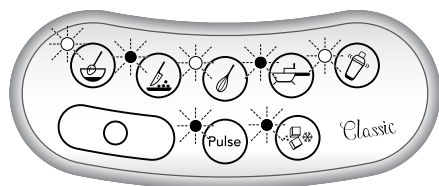
Check to see if the Blender is plugged into an outlet. If it is, press "O", then unplug the Blender. Plug it back in to the same outlet. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.

## The Blender stops while blending:



All indicator lights are flashing at the same time.

The Blender may be overloaded. If the Blender becomes overloaded when blending heavy ingredients, it will automatically shut off to prevent damage to the motor. Press "O" to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and divide contents into smaller batches. Adding liquid to the pitcher may also reduce the load on the Blender.



Indicator lights are flashing alternately.

The Blender may be jammed. If it's jammed, the Blender will stop running to prevent damage to the motor. Press "O" to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and with a scraper, free the blades by breaking-up or removing the contents at the bottom of the pitcher.

If the problem cannot be fixed with the steps provided in this section, then contact an authorized service center (see page 15).

Do not return the Blender to the retailer – they do not provide service.

# Blender Tips

## Quick Tips

- In order to produce a smoother texture, blend with CRUSH ICE (☞) if you're making beverages using ice.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- Add food to this Blender pitcher in larger quantities than you would with other blenders – you can add 2 to 3 cups (475 to 710 ml) at a time versus 1 cup (235 ml) portions.
- For many ingredient mixtures, start the blending process at STIR (☞) to thoroughly combine the ingredients. Then increase to a higher speed, if necessary.
- Be sure to keep lid on pitcher while blending.
- 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.
- When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix ingredients only when the Blender is "O". 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.
- **Remove center ingredient cup when blending hot liquids and operate only on STIR (☞). Do not place bare hand on pitcher lid when processing hot liquids.**
- Stop and check the consistency of foods after a few seconds to prevent over-processing.

## How To ...

**Reconstitute frozen juice:** For a 175 ml can of orange juice concentrate, combine the juice and correct amount of water in the pitcher. Cover and blend at MIX (☞) until thoroughly combined, about 10 to 15 seconds.

For a 355 ml can, combine the juice and 1 can of water in the pitcher. Cover and blend at MIX (☞) until thoroughly combined, about 20 to 30 seconds. Stir in remaining 2 cans of water.

**Dissolve flavored gelatin:** Pour boiling water into the pitcher; add gelatin. Remove center ingredient cup and blend at STIR (☞) until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

**Make cookie and graham cracker crumbs:** Break larger cookies into pieces about 4 cm in diameter. Use smaller cookies as-is. Place in pitcher. In PULSE (Pulse) mode, cover and blend at CHOP (☞), pulsing a few times, about 3 seconds each time, until desired consistency is reached. Use the crumbs to make a quick topping for frozen yogurt, pudding, or a fruit compote.

To make a finer crumb for pie and dessert crusts, break graham crackers or cookies into pieces about 4 cm in diameter and place in the pitcher. In PULSE (Pulse) mode, cover and blend at LIQUEFY (☞), pulsing a few times until desired consistency is reached, about 20 to 30 seconds.

**Make cracker crumbs:** Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.

**Make bread crumbs:** Tear bread into pieces about 4 cm in diameter. Follow procedure for cookies. Use as a topping or as an ingredient in main dish casseroles and vegetable dishes.

# Blender Tips

**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 desired consistency is reached.

**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.

**Puree cottage cheese or ricotta cheese:** Place cottage cheese or ricotta cheese in pitcher. Cover and blend at MIX (🌀) until smooth, about 25 to 35 seconds. Stop the Blender and scrape sides as needed. If necessary, add 1 tablespoon (15 ml) of skim milk per cup (240 ml) of cottage cheese. Use as a base for low-fat dips and spreads.

**Combine liquid ingredients for baked goods:** Pour liquid ingredients in pitcher. Cover and blend at LIQUEFY (🌀) until well-mixed, about 10 to 15 seconds. Pour liquid mixture over dry ingredients and stir well.

**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.

**Make oatmeal for a baby:** Place uncooked rolled oats in pitcher. In PULSE (Pulse) mode, blend at MIX (🌀) until desired consistency, about 5 pulses, 2 to 3 seconds each pulse. Cook as usual.

**Make baby food from adult food:** Place prepared adult food in pitcher. Cover and blend at STIR (🌀) about 10 seconds. Then blend at PUREE (🌀) about 10 to 30 seconds.

**Rinse your Blender Pitcher:** Fill pitcher one-half full with warm water. Add a few drops of dishwashing liquid. Cover and blend at STIR (🌀) until sides are clean, about 5 to 10 seconds. Rinse and dry. For complete cleaning, pitcher can also be cleaned in an automatic dishwasher. For best results, hand washing is recommended for the lid, ingredient cup, locking collar and blade assembly, and sealing ring. Refer to Care and Cleaning, page 9.

## Blended Margarita

- 180 ml tequila  
 120 ml orange-flavored  
 liqueur  
 120 ml fresh lime juice  
 60 ml simple syrup or  
 3 tablespoons sugar  
 950 ml ice cubes

Place ingredients in pitcher. Cover and blend at  
 CRUSH ICE (🌀\*), 15 to 20 pulses, or until slushy.  
 Yield: 6 servings (180 ml per serving).

### Simple Syrup

- 12 tablespoons sugar  
 240 ml water

### Simple Syrup

In small saucepan, combine sugar and water. Boil until  
 sugar dissolves, 2 to 4 minutes. Cool; cover and refrigerate.  
 Yield: About 300 ml.

## Strawberry-Banana Smoothie

- 350 ml buttermilk  
 240 ml frozen  
 unsweetened  
 strawberries  
 240 ml milk  
 3 medium bananas,  
 broken into quarters  
 3 tablespoons orange  
 marmalade

Place ingredients in pitcher. Cover and blend at  
 LIQUEFY (🌀) 15 to 20 seconds, or until smooth.  
 Yield: 5 servings (240 ml per serving).

## Rum Mocha

- 480 ml chocolate  
 ice cream  
 120 ml double-strength  
 coffee, cold  
 120 ml dark rum  
 4 ice cubes

Place ingredients in pitcher. Cover and blend at  
 CRUSH ICE (🌀\*), 12 to 15 pulses, or until smooth.  
 Yield: 4 servings (180 ml per serving).

## Fresh Fruit Milk Shake

- 475 ml milk  
 360 ml vanilla ice cream  
 500 g fresh sliced  
 peaches, strawberries  
 or other favorite fruit\*  
 2 tablespoons  
 powdered sugar,  
 if desired

Place ingredients in pitcher. Cover and blend at LIQUEFY (🌀)  
 10 to 15 seconds, or until smooth.  
 Yield: 5 servings (about 240 ml per serving).  
 \*500 g frozen, slightly thawed favorite fruit may be used  
 instead.

## Italian Tortellini Tomato Soup

- 2 *tablespoons (30 ml) olive oil*  
120 *g chopped onion*  
120 *g chopped green pepper*  
2 *cans (425 ml each) Italian-seasoned diced tomatoes, undrained*  
1 *tablespoon sugar*  
 $\frac{1}{2}$  *teaspoon salt*  
 $\frac{1}{4}$  *teaspoon fennel seed*  
 $\frac{1}{8}$  *teaspoon cayenne pepper*  
1 *can (425 ml) beef broth*  
1 *package (265 g) refrigerated cheese-filled tortellini*  
*Shredded mozzarella cheese, if desired*  
*Chopped fresh parsley, if desired*

In large saucepan over medium-high heat, heat olive oil. Add onion and green pepper; cook 3 to 5 minutes, or until limp. Add tomatoes, sugar, salt, fennel seed, and cayenne pepper. Reduce heat to low; simmer, uncovered, 15 to 20 minutes, or until thickened, stirring occasionally. Cool 5 minutes.

Pour half of cooled tomato mixture into pitcher. Cover and blend at STIR (🌀) about 15 seconds. Add remaining tomato mixture. Cover and blend at STIR (🌀) about 15 seconds. Blend at LIQUEFY (🌀) about 10 seconds, or until smooth.

Return mixture to saucepan. Add broth. Bring to a boil. Add tortellini. Reduce heat to low; simmer, uncovered, 8 to 10 minutes, or until tortellini is tender, stirring occasionally.

Serve hot, sprinkled with mozzarella cheese and chopped parsley, if desired.

Yield: 6 servings (240 ml per serving).

## Raspberry Vinaigrette Dressing

- 200 *g fresh or frozen raspberries, thawed*  
2 *tablespoons sugar*  
3 *tablespoons (45 ml) raspberry vinegar*  
2 *tablespoons (30 ml) vegetable oil*

Place ingredients in pitcher. Cover and blend at STIR (🌀) about 15 seconds; scrape sides of pitcher if necessary. Blend at LIQUEFY (🌀) 10 to 15 seconds, or until smooth. Serve over tossed green salads or fruit salads. Store in refrigerator.

Yield: 6 servings (2 tablespoons [30 ml] per serving).

## Chocolate Pot De Crème

- 235 *ml semisweet chocolate chips*  
60 *ml egg substitute or 1 pasteurized egg, beaten*  
 $\frac{1}{2}$  *teaspoon (2 ml) vanilla*  
175 *ml half-and-half*  
*Sweetened whipped cream or whipped topping, if desired*

Place chocolate chips, egg substitute, and vanilla in pitcher. Heat half-and-half until bubbles form around edge. Pour over chocolate chips. Cover and blend at LIQUEFY (🌀) 20 to 25 seconds, or until chocolate chips are melted and mixture is smooth; scrape sides of pitcher if necessary.

Pour into small cups. Refrigerate until set, 4 to 6 hours. Serve with whipped cream, if desired.

Yield: 4 servings (120 ml per serving).



# Household KitchenAid™ Classic Blender Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p><b>Europe, Australia and New Zealand:</b> Two years Full Warranty from date of purchase.</p> <p><b>Other:</b> One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>	<p>A. Repairs when Blender is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

## 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: 1 679 2398/87 2581574

Fax: 1 628 4368

**In Australia:**

Call: 1800 990 990

**In New Zealand:**

Call: 0800 881 200

# Customer Service

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**For U.K. & Northern Ireland:**

Freephone helpline number on:  
0800 988 1266  
(calls from mobiles are charged  
at your standard network rate)

**For Southern Ireland:**

Helpline number on:  
+44 (0) 20 8616 5148

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