5KSB1565



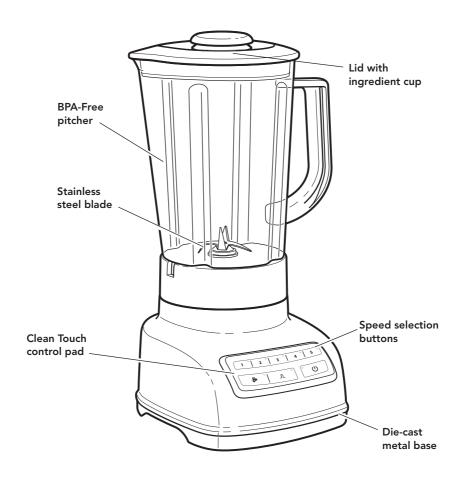
KitchenAid

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PARTS AND FEATURES

PARTS AND ACCESSORIES



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. Misuse of appliance may result in personal injury.
- 2. To protect against risk of electrical shock, do not put 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. 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.
- 5. Children should be supervised to ensure they do not play with the appliance. Do not allow children to use the blender without supervision. Care should be taken when used near children.
- 6. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blade during operation to reduce the risk of injury to persons and/or damage to the Blender.
- 7. Always disconnect the Blender from the supply if it is left unattended and before assembling, disassembling or cleaning. Never leave the appliance unattended while it is in operation.
- 8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination. repair, or adjustment. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

- 9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 10. Do not let cord hang over edge of table or counter.
- 11. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the jar, and during cleaning.
- 12. Keep hands and utensils out of jar 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.
- 13. Flashing light indicates ready to operate avoid any contact with blades or moveable parts.
- 14. Do not use the Blender outdoors.
- 15. Be careful if hot liquid is poured into the Blender as it can be ejected out of the appliance due to sudden steaming.
- 16. Always operate Blender with lid in place.
- 17. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- 18. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices, or other working environments
 - farmhouses
 - by clients in hotels, motels, and other residential type environments
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

ELECTRICAL REQUIREMENTS

AWARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth 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. Wattage: 550 Watts Voltage: 220-240 Volts Frequency: 50-60 Hz

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.

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.

ELECTRICAL EQUIPMENT WASTE DISPOSAL

Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol \triangle . 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

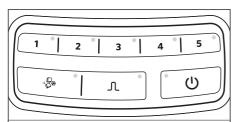
- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health,

which could otherwise be caused by inappropriate waste handling of this product.

- The symbol $\stackrel{\frown}{=}$ 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.

SPEED CONTROL GUIDE



The Blender has five speeds: 1 is the lowest and 5 is the highest. It also features Crush Ice and Pulse functions.

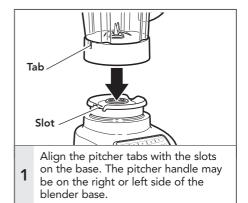
ITEM	SPEED
Blended ice drink	Crush ice, 5
Cheesecake	5
Chopped fruits	Pulse, 2
Chopped vegetables	Pulse, 2
Cream cheese-based spread	1
Cream soup	1
Crushed/chopped ice	Ice
Dip	1
Finely chopped fresh fruits	Crush ice
Finely chopped fresh vegetables	Crush ice
Fluffy gelatin for pie/desserts	5
Frozen chopped fruit (defrost slightly until it can be pierced with a knife tip)	Crush ice
Frozen yogurt-based drink	5
Fruit juice from frozen concentrate	1, 3
Fruit-based drink (thin)	Crush ice, 5
Fruit-based drink (thick)	Crush ice, 1
Fruit-based sauce	1
Grated hard cheese	5

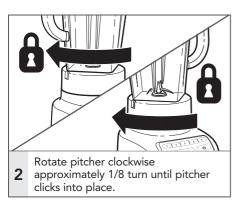
ITEM	SPEED
Gravy	3
Ice milk-based drink	Crush ice, 5
Meat salad for sandwich filling	Pulse, 2
Mousse	5
Oatmeal	4
Pancake batter	3
Pesto	2
Puréed fruit/Baby food	4
Puréed meat/Baby food meat	4
Puréed vegetables/ Baby food vegetables	4
Salad dressing	3
Savoury crumb topping	Pulse, 2
Sherbet-based drink	1, 5
Smooth ricotta or cottage cheese	1, 3
Streusel topping	2
Sweet crumb topping	Pulse, 2
Sweet crunch topping	Pulse, 2
Vegetable-based main dish sauce	1
Waffle batter	3
White sauce	1

PREPARING THE BLENDER FOR USE

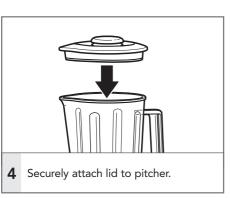
Before first use

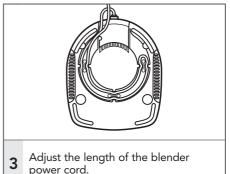
Before using your Blender for the first time, wipe Blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, lid, and ingredient cup in warm, sudsy water (see "Care and cleaning" section). Rinse parts and wipe dry.





NOTE: When properly positioned, pitcher will rest completely on blender base. If not, repeat steps 1 and 2.





AWARNING



Electrical Shock Hazard

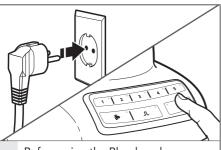
Plug into an earthed outlet.

Do not remove earth prong.

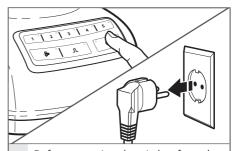
Do not use an adapter.

Do not use an extension cord.

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



Before using the Blender, plug into an earthed outlet and press POWER (()). The Power indicator light will flash when ready.



Before removing the pitcher from the base, always press POWER ((1)) to stop the flashing lights and unplug the power cord.

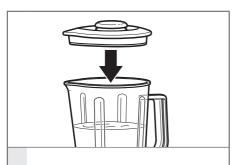
USING THE BLENDER

Before use

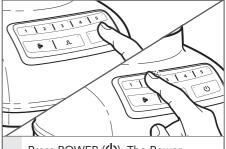
While the Power indicator light or the Pulse function indicator light is on:

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

Before operating the Blender, make sure the pitcher is properly locked onto the blender base.

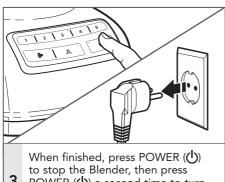


Put ingredients in pitcher and firmly 1 secure lid around the entire opening of the pitcher.



Press POWER ((1)). The Power indicator light will flash when ready. Then press desired speed button for continuous operation at that speed. The white indicator light by the selected speed will stay lit. You may change settings without stopping by pressing a new speed button.

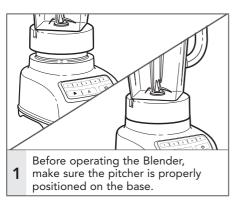
NOTE: The Blender will operate only when pressing the Power ((1)) button (Power LED will flash) before selecting the desired speed.



POWER ((1)) a second time to turn off. Unplug Blender before removing the pitcher.

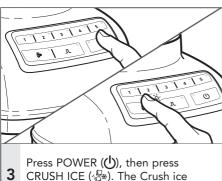
USING THE CRUSH ICE FUNCTION

Your Blender offers a Crush ice (💖) function. When selected, the Blender will automatically pulse for 30 seconds at staggered intervals at the optimal speed for crushing ice or other ingredients.

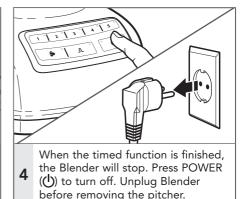




of cubed ice.

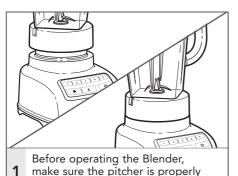


function is a timed function.



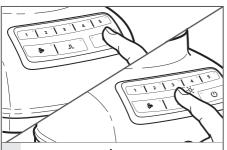
TIP: Process up to 1/2 standard ice cube tray or 6 to 7 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is off. The Crush ice () feature has been optimised to crush and chop ice without adding any liquid ingredients.

USING THE PULSE FUNCTION



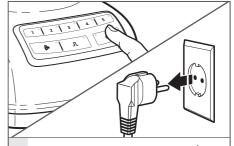


2 firmly place lid.



positioned on the base.

Press POWER (**(**)), then press and hold the PULSE () button for the desired amount of blending time.



When finished, press POWER (1) 4 to turn off. Unplug Blender before removing the pitcher.

USING THE BLENDER PITCHER INGREDIENT CUP AND SOFT START BLENDING FEATURE

- The blender pitcher ingredient cup can be used to measure and add ingredients. Remove cup and add ingredients at Speeds 1, 2, or 3. When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.
- 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. The Soft Start blending feature only works when a speed is selected and does not work with the Pulse (\$\int_{\mathbb{A}}\) mode or Crush ice (\$\frac{1}{2}\)*) features.

TIPS FOR GREAT RESULTS

QUICK TIPS

- If you're making beverages using ice, start with Crush ice, then finish with Speed 5 in order to produce a smoother texture.
- Ice directly from the freezer will crush better than partially melted ice for snow.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- For many ingredient mixtures, start the blending process at Speed 1 to thoroughly combine the ingredients. Then increase to a higher speed, as desired.
- If desired, remove centre ingredient cup of pitcher lid to add liquids or ice cubes while the Blender is operating at Speeds 1, 2, or 3.

- 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 runnina.
- Cool hot foods, if possible, before blending. Begin blending warm foods at Speed 1. Increase to higher speeds, one at a time, if necessary.
- When blending hot foods or liquids, do not fill the blender pitcher to the top. Secure the lid, remove the centre ingredient cup, and place a towel over the lid. Operate only on Speed 1. Do not place bare hand on pitcher lid when processing hot foods or liquids.

TIPS FOR GREAT RESULTS

HOW TO...

Dissolve flavoured gelatin: Pour boiling water into the pitcher; add gelatin. Remove centre ingredient cup, and place a towel over the lid. Blend at Speed 1 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 mode, cover and blend at Speed 2, 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 about 4 cm in diameter and place in the pitcher. Pulse in shorts bursts 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. Use short runs of Speed 1 until reaching desired consistency.

Purée 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 Speed 4 about 5 to 10 seconds.

Purée 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 Speed 4 about 10 to 20 seconds.

Purée 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 Speed 1 for 10 seconds. Stop the Blender and scrape sides of pitcher. Cover and blend on Speed 4 for 10 to 20 seconds longer.

Take lumps out of gravy: If sauce or gravy becomes lumpy, place in the pitcher. Cover and blend at Speed 3 until smooth, about 5 to 10 seconds.

Combine flour and liquid for thickening: Place flour and liquid in pitcher. Cover and blend at Speed 1 until smooth, about 5 to 10 seconds.

Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher. Cover, and blend at Speed 1 until well-mixed, about 5 to 10 seconds. Pour into saucepan and cook as usual.

Make smoothies: Place liquids and frozen ingredients in pitcher first, then add other ingredients on top. Cover and blend on Crushed ice for 10 to 15 seconds, then Speed 5 for 10 to 15 seconds, as desired.

Prepare pancake or waffle batter from mix: Place mix and other ingredients in pitcher. Cover and blend at Speed 3 until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher as needed.

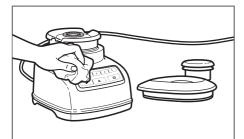
Grate cheese: Cut very cold cheese into 1.5 cm cubes. Place up to 1/2 cup (120 mL) cheese in the pitcher. Cover, and blend at Speed 5 about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature, then blend at Speed 5 for 10 to 15 seconds.

CARE AND CLEANING

CLEANING THE BLENDER

The blender pitcher can be easily cleaned while still attached to the base or individually.

- 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.

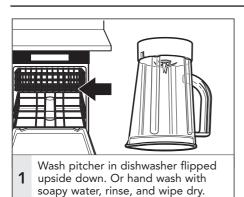


To clean the blender base, control band, cord, lid, and ingredient cup: Unplug the Blender before cleaning. 1 Wipe with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



To clean the pitcher while attached to the base: With the pitcher off of the base, fill half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Put the lid on 2 the pitcher and attach the pitcher to the base, press Speed 1 setting, and run the Blender for 5 to 10 seconds. Remove the pitcher and rinse with warm water.

CLEANING THE PITCHER INDIVIDUALLY

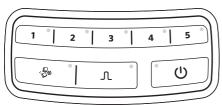


IMPORTANT: Hand wash the lid and ingredient cup for best results.

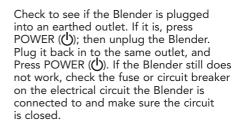
TROUBLESHOOTING

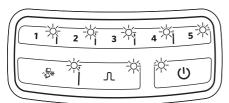
IMPORTANT: The Blender will not operate at any speed unless the Power ((1)) button is pressed first.

Blender does not operate when a setting is selected



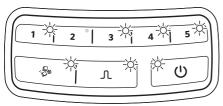
No indicator lights are lit.





All indicator lights are flashing at the same time.

If the Blender is plugged in, but nothing happens when Power ((1)) is pressed, and all indicator lights are flashing, the motor rotor may be locked. Press POWER ((1)); then unplug the Blender. Plug it back in; then press POWER ((1)) and select the desired speed.

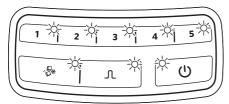


One indicator light is flashing alternately.

If the Blender is plugged in, but will not start and one light is flashing alternately from all the other indicator lights, the Blender may have a stuck key. Press POWER ((1)) to turn off the Blender; then unplug the Blender. Plug the Blender back in and press POWER ((1)) to turn back on to reset the stuck key.

TROUBLESHOOTING

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 avoid damage to the motor. Press POWER ((1)) 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.



All indicator lights are flashing alternately.

The Blender may be jammed. If it is jammed, the Blender will stop running to avoid damage to the motor. Press POWER ((1)) 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, contact an authorised service centre (see the "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 5KSB1565: Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	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 Authorised Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 0194 260 5504

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 **BFI GIUM**

General hotline number: 00800 3810 4026



In other countries:

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

For more information, visit our website at:

www.KitchenAid.co.uk www.KitchenAid.eu

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KitchenAid

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