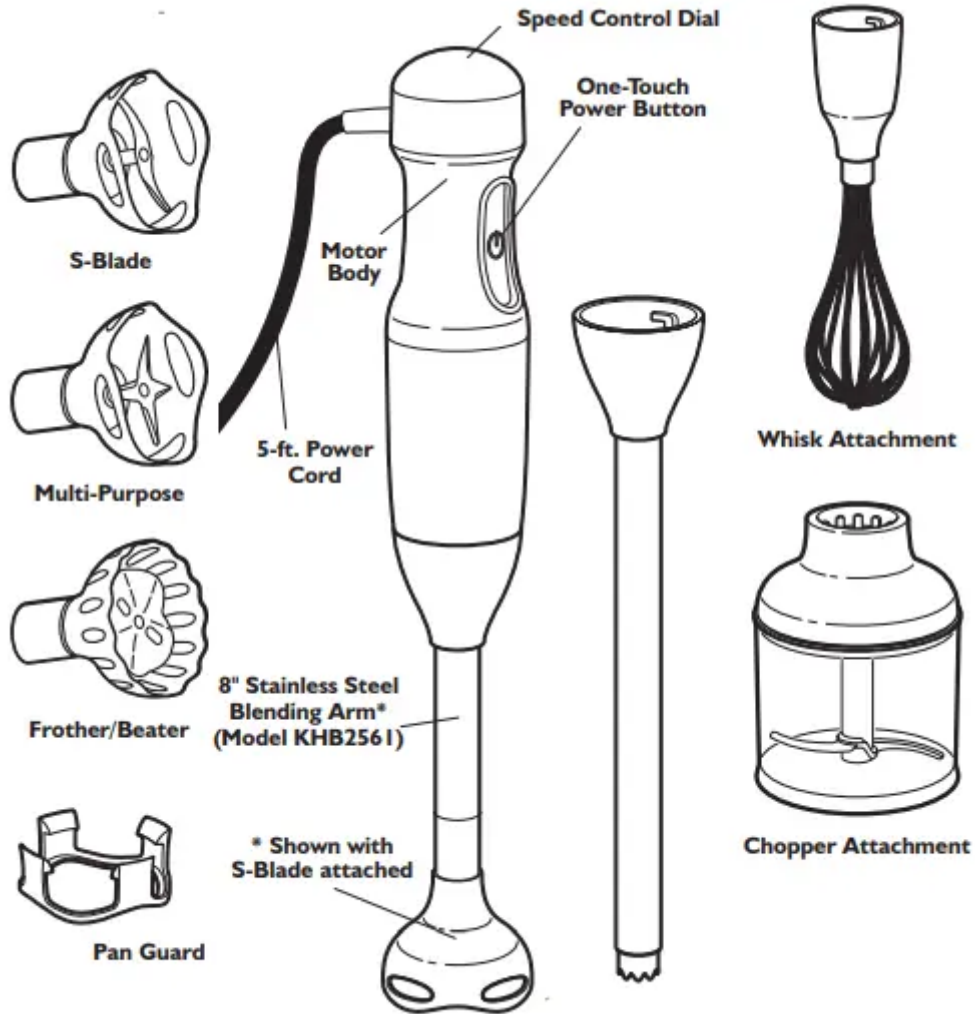
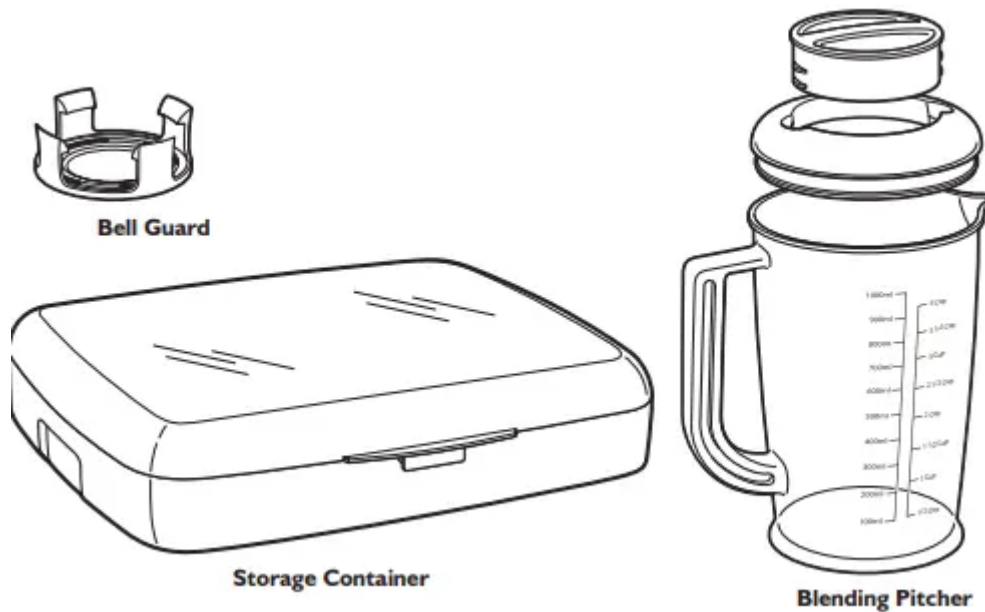


Parts and Features Guide

Hand Blender Features

Bell Blades





Hand Blender Features

Speed Control Dial

Variable speeds provide greater processing control that adjusts to handle a variety of foods, beverages and soups.

One-Touch Power Button

Activate the Hand Blender by pressing and holding the POWER button during blending. To stop blending, simply release the power button.

Motor Body

Designed for a comfortable, non-slip grip.

Powerful DC Motor (not shown)

Provides a powerful blending action and is designed for quiet, long-life operation.

5- ft. Power Cord

Long enough to take the Hand Blender to the cooktop or work area, the Power Cord is rounded with no grooves for easy clean up. A silicone cord strap is included for convenient cord storage.

Twist-Lock Stainless Steel Blending Arm

Simply attaches onto the Motor Body with a simple twist and rotate to lock into place. Use the Blending Arm for Blending

Pitcher, attach the Bell Blades for blending in deep pots and containers.

Hand Blender Features

All attachments utilize the same twist on and locking mounting system.

Whisk Attachment:

Optimized for whipping egg whites and whipping cream.

Chopper Attachment

Perfect for small chopping jobs like herbs, nuts, and vegetables. Chopper includes a bowl, blade, and chopper adapter. The

Chopper bowl has a non-slip base to prevent movement during the chopping process.

Blending Pitcher 4 Cup (1 L) BPA Free Pitcher with convenient handle and no splash lid.

Bell Blades

With the three interchangeable Bell Blades, you will always have the right tool for a multitude of tasks. From crushing ice, to chopping cooked meats, and frothing milk, the KitchenAid® Hand Blender has you covered.

Pan Guard

Protects your cookware by snapping on the Bell Blades.

Bell Guard

Protects the Bell blades while not in use.

Storage Container

Keeps accessories organized, protected, and has a removable interior for easy cleaning.

Operating Your Hand Blender

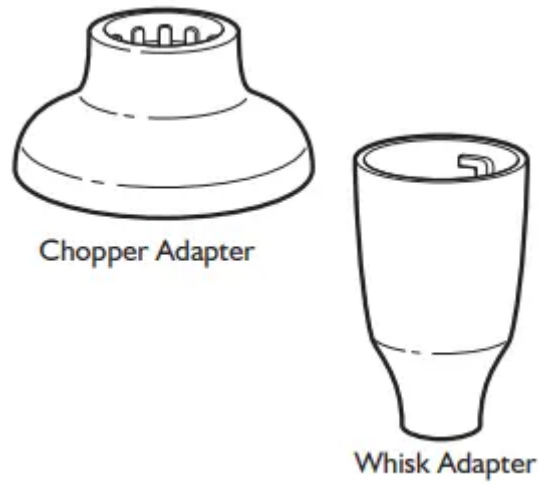
Assembling Hand Blender

Before using the KitchenAid® Hand Blender for the first time, wipe the motor body and attachment adapters with a clean, damp cloth to remove any dirt or dust. Mild dish soap may be used, but do not use abrasive cleansers.

NOTE: Do not immerse the motor body or the adapters in water.

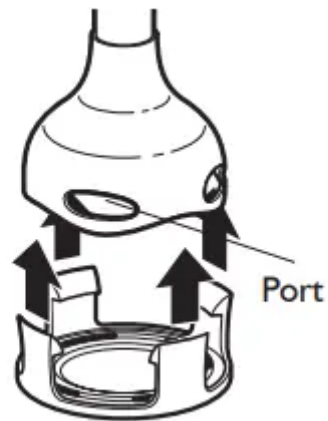
Dry with a soft cloth. Wash all the attachments and accessories by hand or in the dishwasher. Dry thoroughly.

NOTE: Always be sure to unplug the power cord from the wall socket before installing or removing attachments.

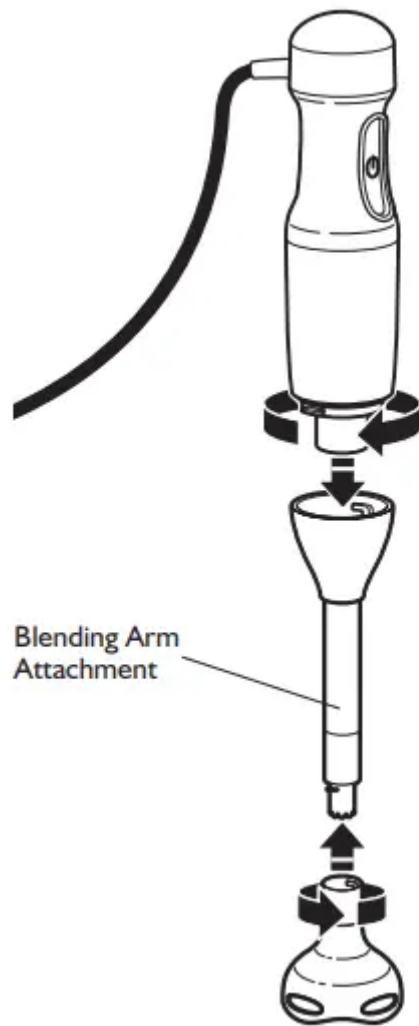


Bell Guard

Easily snaps onto Bell Blade and provides protection to blades while the Hand Blender is not in use.



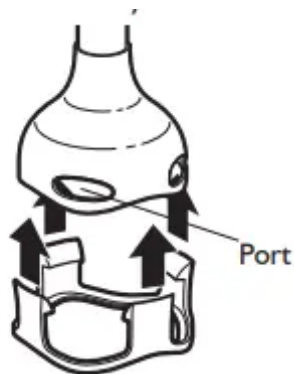
NOTE: Ensure Bell Guard is installed with the mounting clips positioned between the ports on the Bell Blades.



Blending Arm Attachment

Pan Guard

The Pan Guard snaps onto any of the included Bell Blades and provides protection to the Hand Blender and your cookware.



NOTE: Ensure Pan Guard is installed with the mounting clips positioned between the ports on the Bell Blades.

Twist-Lock Blending Arm

Use the Blending Arm attachment for smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.

1. Insert Blending Arm into Bell Blade (see “Attachment Guide”) and twist to lock until it clicks.



2. Insert Blending Arm into Motor Body and twist to lock until it clicks.



3. Plug the electrical cord into an electrical wall socket.
4. Set Hand Blender on Speed 1. Adjust the speed by turning the Speed Control Dial on top of the Hand Blender.
5. Insert the Hand Blender into the mixture.

NOTE: Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures.

6. Press the Power button to activate the Hand Blender.
7. When blending is complete, release the power button before removing Hand Blender from the mixture.

8. Unplug immediately after use, before removing or changing attachments.

Insert Hand Blender with Blending Arm attached into the Blending Pitcher containing ingredients at an angle. Use your free hand to cover the top of the Blending Pitcher for better stability and avoid splattering. Remember to stop the Hand Blender before removing it from the pitcher to avoid splashing

Blending



Rest the Hand Blender on the bottom of the Blending Pitcher momentarily then hold at an angle and slowly draw it upwards against the side of the Pitcher. As the Hand Blender is drawn up you will notice the ingredients from the bottom of the Pitcher being drawn up. When the ingredients are no longer being drawn up from the bottom, return the Hand Blender to the bottom of the Pitcher and repeat the process until the ingredients are at the desired consistency.

Drawing up



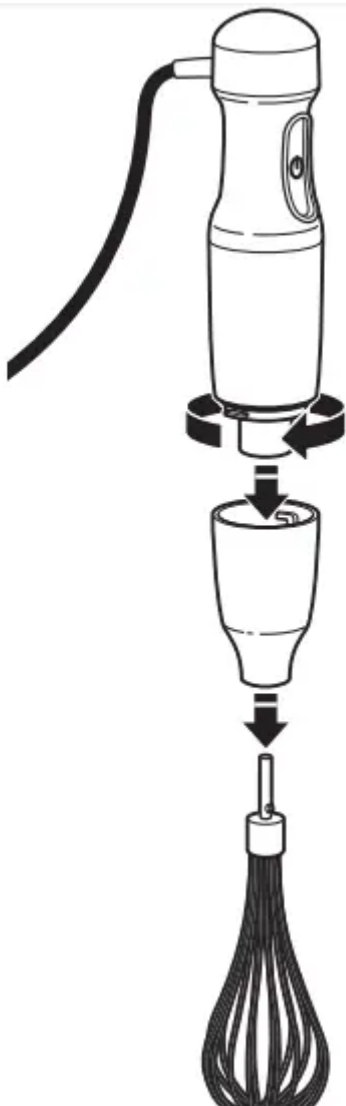
Using a light circular motion from your wrist, draw the Hand Blender up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the Hand Blender to do the work.

Wrist movement



Whisk Attachment

Use the Whisk to whip cream, beat egg whites, mix instant puddings, vinaigrettes, mousse, or for making mayonnaise.



1. Insert the Whisk into the Whisk Adapter.
2. Insert the Whisk Adapter into the motor body and twist to lock until it clicks. Adapter automatically adjusts the whisk to the proper range of speeds appropriate for whipping.
3. Plug the electrical cord into an electrical wall socket.
4. Start Hand Blender on Speed 1. Adjust the speed by rotating the Speed Control Dial on top of the Hand Blender.
5. Insert the Hand Blender into the mixture.

The stainless steel Whisk may scratch or mar non-stick coatings; avoid using the Whisk in non-stick cookware.

NOTE: Hand Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the whisk adapter. Do not immerse the motor body into liquids or other mixtures.

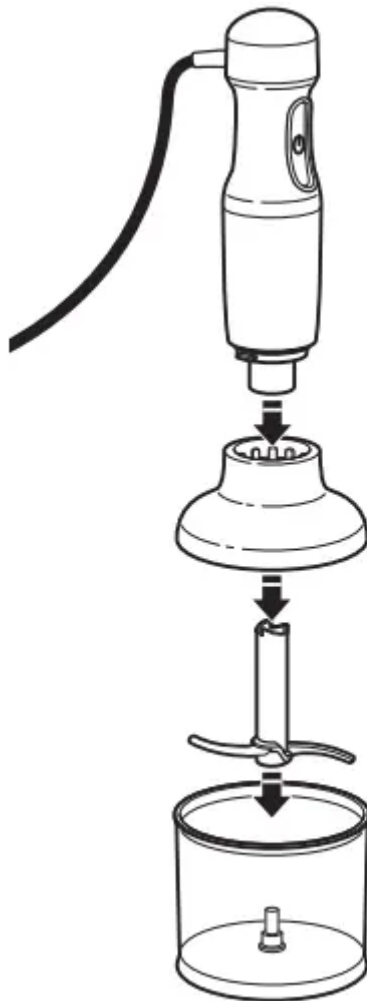
To prevent splattering and splash-out, use the Whisk Attachment in deep containers or pans.

6. Press the Power button to activate the Hand Blender.
7. When whisking process is complete, release the Power button before removing Hand Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

Chopper Attachment

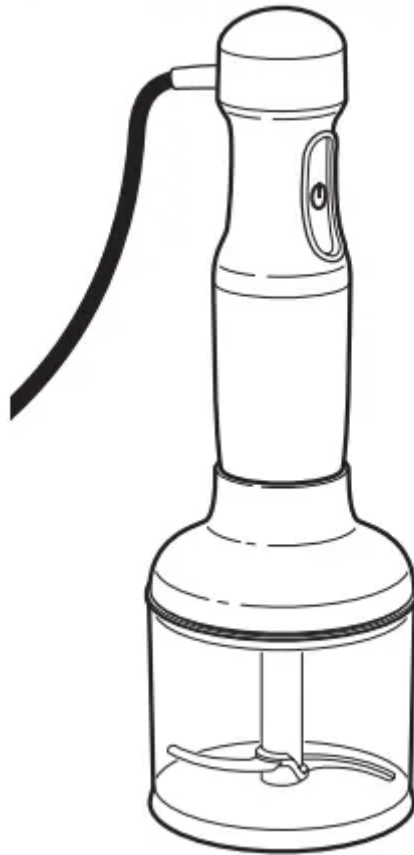
Use the Chopper attachment to chop small amounts of food such as cooked meat, cheese, vegetables, herbs, crackers, bread, and nuts.

1. Insert the Chopper blade into the Chopper bowl.



2. Add small pieces of foods to the bowl.
3. Insert the Chopper attachment into the Chopper bowl.

4. Align the Chopper bowl with the motor body and press together.
5. Hold the motor body with one hand and the Chopper bowl with the other while processing



6. Press the POWER button to activate Hand Blender. For best results, “pulse” the power by pressing and releasing the Power button until ingredients reach the desired consistency.
7. When chopping is complete, release the Power button.
8. Remove Motor Body from Chopper attachment.
9. Unplug immediately after use, before removing or changing attachments.

Chopper Processing Guide				
Food	Quantity	Preparation	Speed	Time*
Meats	200 g / 7 oz	Cut into 2 cm / $\frac{3}{4}$ " Cubes	5	15 Seconds
Almonds/Nuts	200 g / 7 oz	Place in Whole Nuts	3	25 Seconds
Garlic	10–12 Cloves	Place in Whole Cloves	3	15 Seconds
Onions	100 g / 3.5 oz	Cut into Quarters	3	15 Seconds
Cheese	100 g / 3.5 oz	Cut into 1 cm / $\frac{3}{8}$ " Cubes	5	30 Seconds
Hard Boiled Eggs	2	Place in Whole Eggs	4	3 Pulses
Carrots	200 g / 7 oz	Cut Average Carrot into Quarters	3	15 Seconds
Herbs	50 g / 2 oz	Remove Stalks	4	15 Seconds

* Processing times and speeds are approximate.






Actual usage may vary depending on quality of food and desired chop size.

Operating Tips

- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Hand Blender into the mixture before pressing the power button, and release the power button before pulling the Hand Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Hand Blender from overheating.
- For best blending, hold the Hand Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Hand Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Hand Blender.
- Be sure the extra long cord of the Hand Blender is not extending over a hot heating element.
- Do not let the Hand Blender sit in a hot pan on the cooktop while not in use.
- Remove hard items, such as fruit pits or bones, from the mixture before blending or chopping to help prevent damage to the blades.
- Do not use your Hand Blender to process coffee beans or hard spices such as nutmegs. Processing these foods could damage the blades of the Hand Blender.

- Do not use the pitcher or the chopper bowl in the microwave oven.
- The stainless steel whisk may scratch or mar non-stick coatings; avoid using the whisk in non-stick cookware.
- To prevent splattering, use the whisk attachment in deep containers or pans.

Attachment Guide

Attachment	Best used for
<p>S-Blade</p> 	<p>Blend, Crush, Puree</p> <p>Smoothies, Milk Shakes, Cooked Veggies, Soups, Sauces, Ice, Baby Food, Frosting, Crushed Ice</p>
<p>Multi-Purpose</p> 	<p>Shred</p> <p>Cooked Meats, Beef Gravy, Liquidize Fruits, Minces, Crushed Ice</p>
<p>Frother/Beater</p> 	<p>Froth and Mix Milk</p> <p>Latte, Frappes, Cappuccino, Cake Batter, Pancake Batter, Muffin Mix, Milk, Muffin Batter</p>
<p>Whisk</p> 	<p>Whip, Emulsify, Aerate</p> <p>Pudding, Egg Whites, Mayonnaise, Vinaigrette, Mousse, Hollandaise Sauce, Whipping Cream</p>
<p>Chopper</p> 	<p>Chopping</p> <p>Graham Cracker Crumbs, Vegetables, Parmesan Cheese, Peanuts, Salsa, Hard Boiled Eggs, Bread Crumbs, Herbs, Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p>

Care and Cleaning

1. Unplug Hand Blender before cleaning.
2. Remove the Adapters and Attachments by twisting (see “Operating Your Hand Blender” section).
3. Wipe the Motor Body and Adapters with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.
4. Wipe power cord with warm, sudsy cloth, then wipe clean with damp cloth. Dry with soft cloth.
5. Wash Chopper Adapter and Whisk Adapter by hand in hot, soapy water.
6. Dry Blending Arm and Bell Blade with soft cloth.

NOTE: Do not immerse the Motor Body or the adapters in water.

Hand Blender Accessories and Attachments

Wash Blending Attachment, Pitcher and Lid, Whisk, Chopper Bowl, Blade, and non-skid Base in hot, soapy water, or in the top rack of the dishwasher. Dry thoroughly.

NOTE: Do not put whisk or chopper adapters in dishwasher.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.