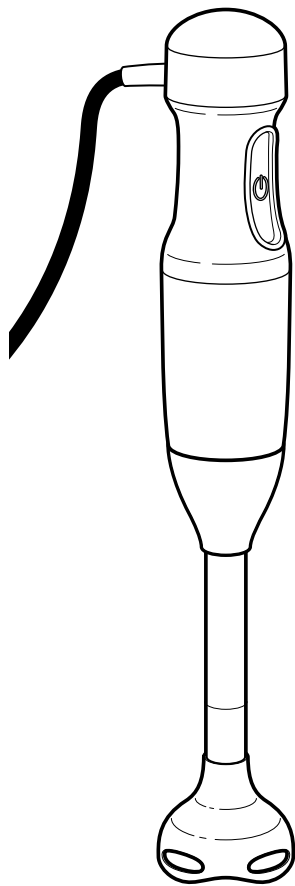


KitchenAid



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& 5KHB253I**

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* Included only in model 5KHB2571

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.

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 motor body, cord, or electrical plug of this Hand 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. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Be certain Chopper Adapter* is securely locked in place before operating appliance.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter.
12. Do not let cord contact hot surfaces, including the stove.
13. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
14. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.
15. Blades are sharp. Handle carefully.
- 16. This product is designed for household use only.**

SAVE THESE INSTRUCTIONS

* Included only in model 5KHB2571

Electrical Requirements

Voltage: 220-240 Volts

Frequency: 50/60 Hertz

Wattage: 180 Watts

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

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

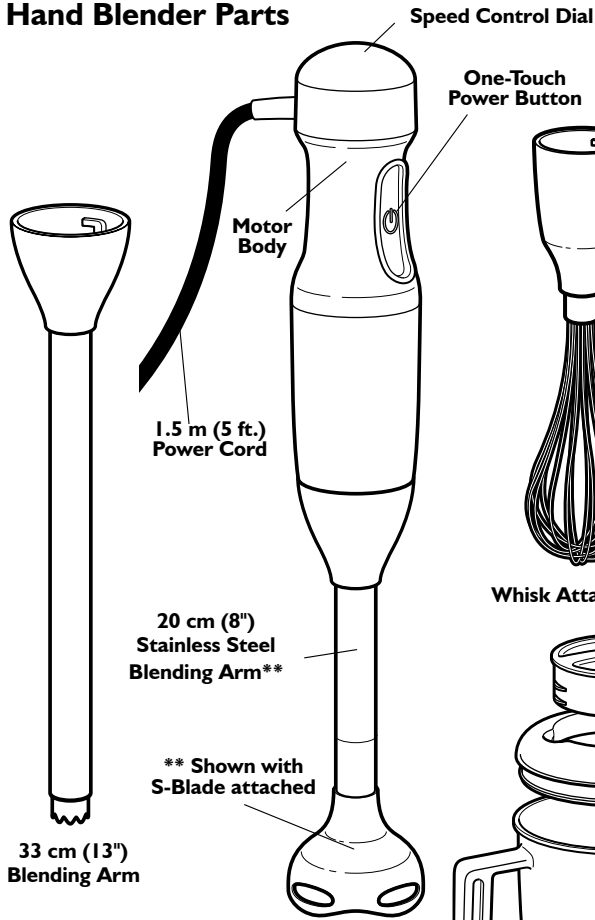
and human health, which could otherwise be caused by inappropriate waste handling of this product.

- 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.

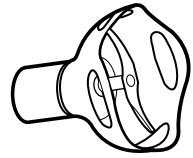
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

PARTS AND FEATURES

Hand Blender Parts



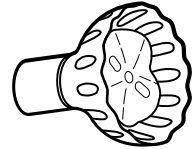
Bell Blades



S-Blade



Star Blade*



Frother/Beater

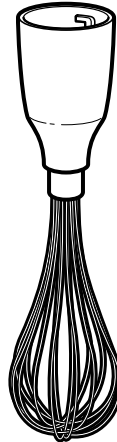


Pan Guard

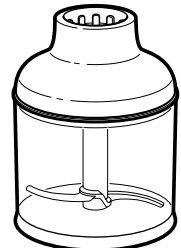


Bell Guard

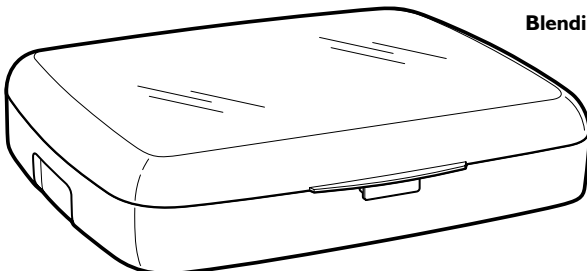
Whisk Attachment



Blending Pitcher



Chopper Attachment*



Storage Case*

* Included only in model 5KHB257I

PARTS AND FEATURES

Hand Blender Features

Speed Control

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.

1.5 m (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

Attaches onto the Motor Body with a simple twist and rotates to lock into place. The sharp stainless steel blade is covered to help prevent splashing while blending

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

1 Liter 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

Snap the Pan Guard onto the interchangeable Bell Blades to protect your cookware during use.

Bell Guard

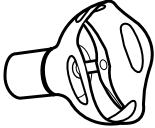


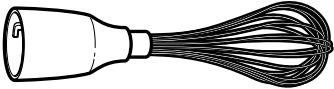

Snap the Bell Guard onto the interchangeable Bell Blade to protect from damage when not in use.

Storage Case*

Keeps accessories organized and protected.

* Included only in model 5KHB2571

Attachment Guide

Attachment	Best used to
<p data-bbox="86 256 174 280">S-Blade</p> 	<p data-bbox="522 256 742 280">Blend, Crush, Puree</p> <p data-bbox="522 284 929 355">Smoothies, Milk Shakes, Cooked Veggies, Soups, Sauces, Ice, Baby Food, Frosting, Crushed Ice</p>
<p data-bbox="86 487 213 511">Star Blade*</p> 	<p data-bbox="522 487 668 511">Shred, Mince</p> <p data-bbox="522 514 793 561">Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p>
<p data-bbox="86 721 253 745">Frother/Beater</p> 	<p data-bbox="522 721 636 745">Froth, Mix</p> <p data-bbox="522 748 951 795">Milk (for Latte, Cappuccino...), Cake Batter, Pancake Batter, Muffin Batter</p>
<p data-bbox="86 951 157 976">Whisk</p> 	<p data-bbox="522 951 774 976">Whip, Emulsify, Aerate</p> <p data-bbox="522 979 945 1050">Egg Whites, Whipped Cream, Mayonnaise, Vinaigrette, Mousse, Hollandaise Sauce, Pudding</p>
<p data-bbox="86 1159 195 1183">Chopper*</p> 	<p data-bbox="522 1159 578 1183">Chop</p> <p data-bbox="522 1187 910 1287">Vegetables, Parmesan Cheese, Peanuts, Salsa, Hard Boiled Eggs, Bread Crumbs, Herbs, Cooked Meats, Beef Gravy, Liquidize Fruits, Minces</p>

* Included only in model 5KHB257I

OPERATING YOUR HAND BLENDER

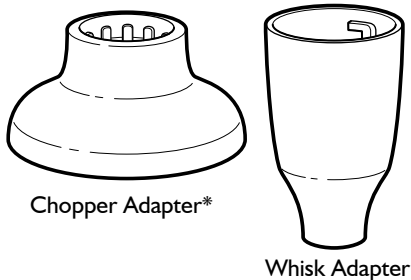
Assembling Hand Blender

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 other attachments and accessories by hand or in the top rack of the dishwasher. Dry thoroughly.

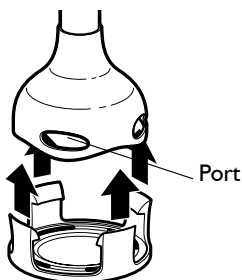
NOTE: Always be sure to unplug the power cord from the wall socket before installing or removing attachments.



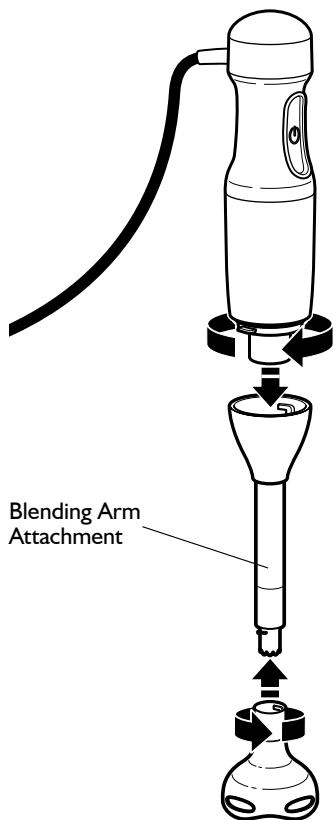
For information on attaching or removing the Chopper adapter, see “Using the Chopper Attachment” section.

Bell Guard

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

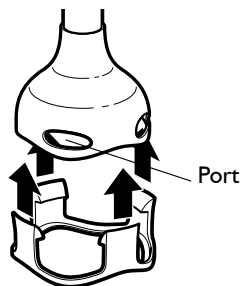


NOTE: Ensure Bell Guard is installed with the mounting clips positioned between the ports on the Bell Blades.



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.

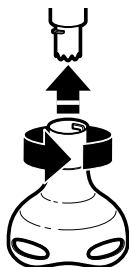
* Included only in model 5KHB2571

OPERATING YOUR HAND BLENDER

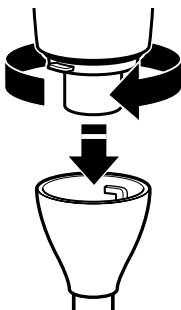
Using the Blending Arm

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.

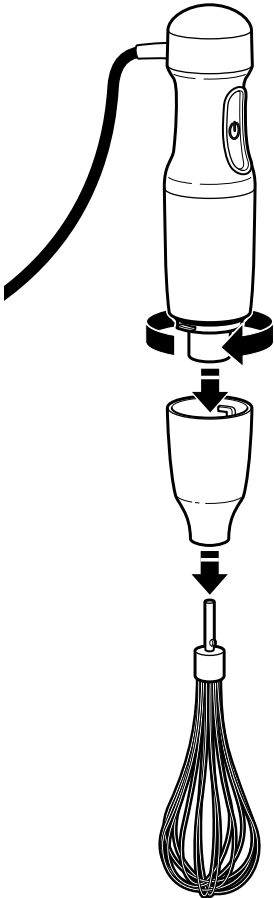
Wrist movement



OPERATING YOUR HAND BLENDER

Using the 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 mark 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.

OPERATING YOUR HAND BLENDER

Using the Chopper Attachment*

⚠ WARNING

Cut Hazard

Handle blades carefully.

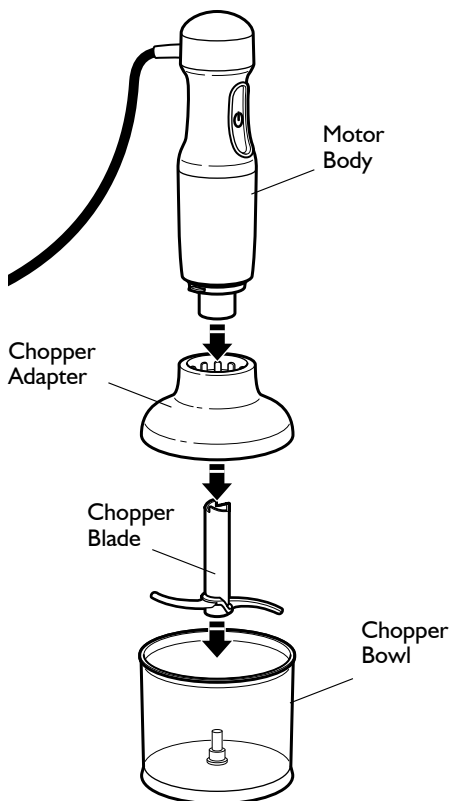
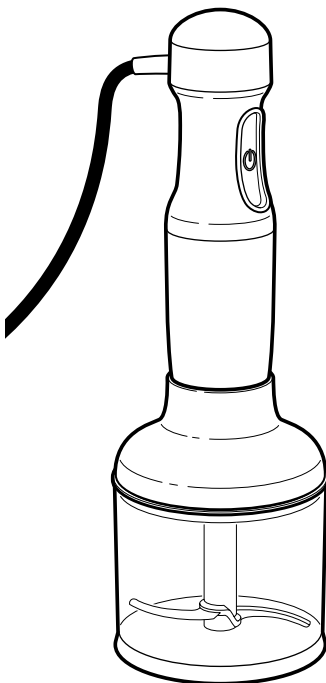
Failure to do so can result in cuts.

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. Attach the Chopper adapter to the Chopper bowl.

NOTE: To attach Chopper adapter to Chopper bowl, place it straight down. Do not try to twist Chopper adapter into place.

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 adapter.

NOTE: To remove Chopper adapter from Chopper bowl, lift it straight up. Do not try to twist Chopper adapter to remove.

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

* Included only in model 5KHB257I

OPERATING YOUR HAND BLENDER

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 mark non-stick coatings; avoid using the whisk in non-stick cookware.
- To prevent splattering, use the Whisk attachment in deep containers or pans.

* Included only in model 5KHB2571

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 Chopper* and Whisk adapters* with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.

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

4. Wipe power cord with warm, sudsy cloth, then wipe clean with damp cloth. Dry with soft cloth.

Hand Blender Accessories and Attachments

Wash Blending Arms, Pitcher and Lid, Whisk, Chopper Bowl*, Blades, and Pan Guard in hot, soapy water, or in the top rack of the dishwasher. Dry thoroughly with a soft cloth.

NOTE: Do not put Whisk or Chopper* adapters in dishwasher.

WARRANTY AND SERVICE

Household KitchenAid Hand Blender Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Australia and New Zealand: For Models 5KHB2571 and 5KHB2531: Two 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 Hand 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.

* Included only in model 5KHB2571

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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