

Australia  
中国  
한국  
5KHB3581

Brasil  
KES25



**KitchenAid**

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## 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 of Hand Blender, battery, charger, charger's cord or plug 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. Children should be supervised to ensure that they do not play with the appliance.
5. Avoid contact with moving parts.
6. Do not operate any appliance or charger with a damaged cord, or plug, or after the appliance or charger malfunctions, or is dropped, or damaged in any manner. Return appliance or charger to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.

8. Do not let power cord on charger hang over edge of table or counter. Excess cord may be wrapped on the underside of the charger.
9. Do not let power cord on charger contact hot surfaces, including the stove.
10. When mixing liquids, especially hot liquids, use a tall container, or make small quantities at a time to reduce spillage.
11. 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.
12. Blades are sharp. Handle carefully.
13. Be certain chopper adapter is securely locked in place before operating appliance.
14. Always remove the battery from the Hand Blender if it is left unattended and before assembling, disassembling or cleaning.
15. This product is designed for indoor household use only. Not designed for commercial use.

## **SAVE THESE INSTRUCTIONS**

## ⚠ WARNING



### Electric Shock Hazard

**Do not use with an adaptor or T.**

**Do not use with an extension cord.**

**Failure to follow these instructions could result in death, fire, or electric shock.**

Battery Voltage: 12 V Lithium-Ion (Li-ion) / 1.5 Ah / 16 Wh  
Battery Model No.: 5KCLI2IBOB

#### Charger

Input : 18 V / 660 mA

Output : 12 V / 550 mA

Charger Model No.: 5KCLI2CSOB

#### Charger Adapter

Input : 220-240 V / 50/60 Hz / 18 W

Output : 18 V / 660 mA

Charger Adapter Model No.: UK/Asia - WI0533410; Australia - WI0596008;  
Brazil - WI0596010; China - WI0596011; Korea - WI0596012.

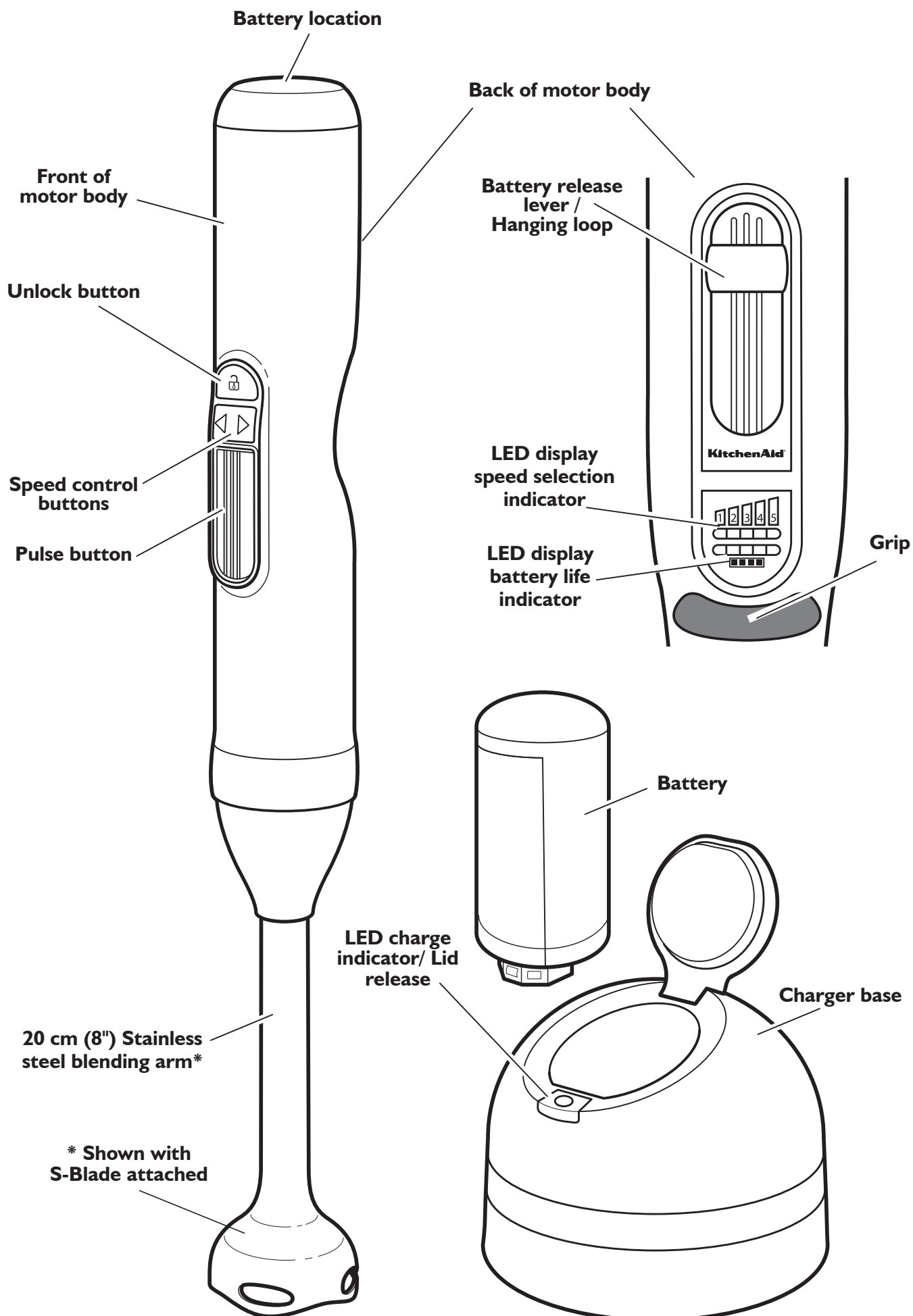
## Disposing of KitchenAid Lithium-Ion (Li-Ion) battery

Always dispose of your battery according to local regulations. Contact a recycling agency in your area for recycling locations.

Even discharged batteries contain some energy. Before disposing, use electrical tape to cover the terminals to prevent the battery from shorting, which could cause a fire or explosion.

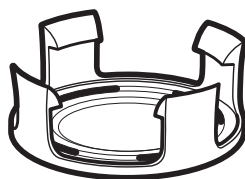
# PARTS AND FEATURES

## Parts and accessories

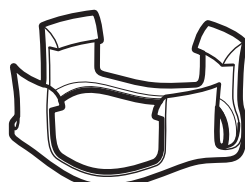


## Parts and accessories

### GUARDS

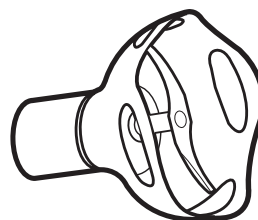


**Bell guard**

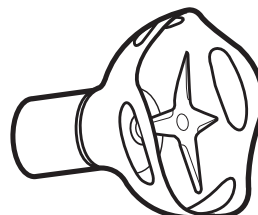


**Pan guard**

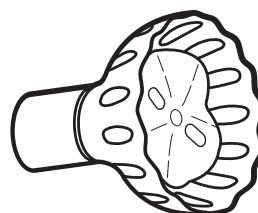
### BELL BLADES



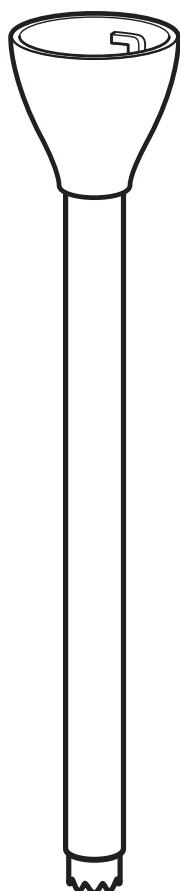
**S-Blade**



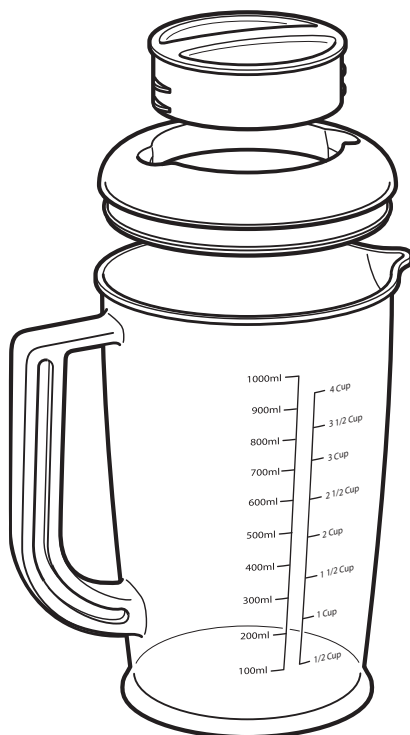
**Star blade**



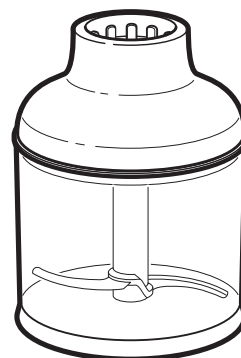
**Frother/Beater**



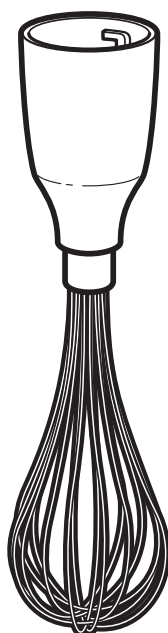
**33 cm (13")  
Blending arm**



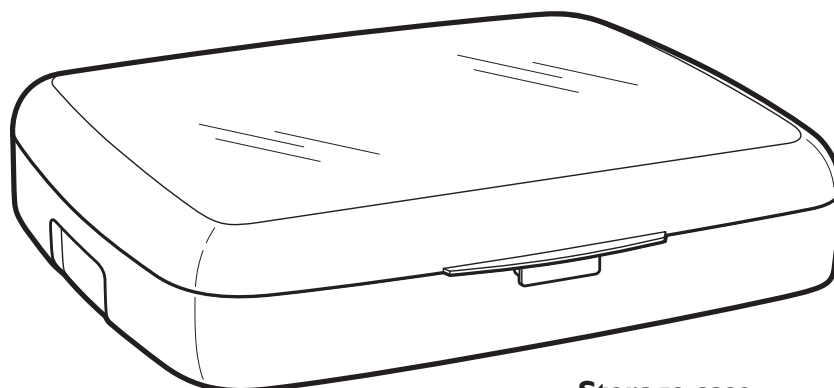
**Blending pitcher**



**Chopper attachment**

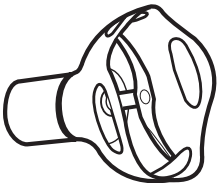

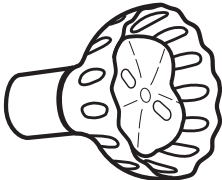
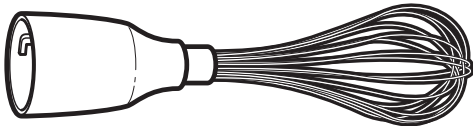



**Whisk attachment**



**Storage case**

## Attachment guide

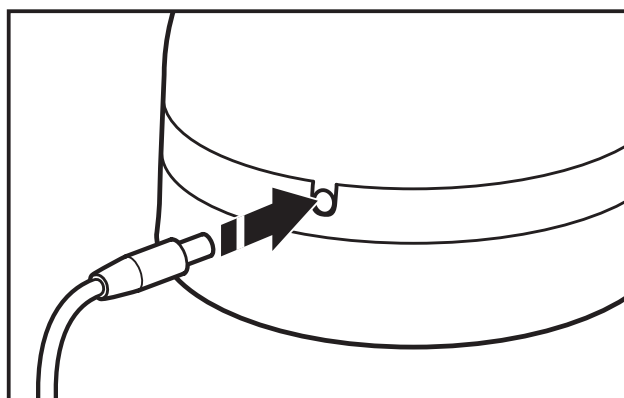
Attachment	Best used to
<b>S-Blade</b> 	<b>Blend, Crush, Puree</b> Soups, Cooked vegetables, Sauces, Baby food, Smoothies, Milk shakes, Frosting, Crushed ice
<b>Star Blade</b> 	<b>Shred, Mince</b> Cooked meats, Beef gravy, Minces
<b>Frother/Beater</b> 	<b>Froth, Mix</b> Milk (for Latte, Cappuccino...), Cake batter, Pancake batter, Muffin batter
<b>Whisk</b> 	<b>Whip, Emulsify, Aerate</b> Egg whites, Whipped cream, Mayonnaise, Vinaigrette, Mousse, Hollandaise sauce, Pudding
<b>Chopper</b> 	<b>Chop</b> Vegetables, Parmesan cheese, Peanuts, Salsa, Hard boiled eggs, Bread crumbs, Herbs, Cooked meats, Beef gravy, Minces



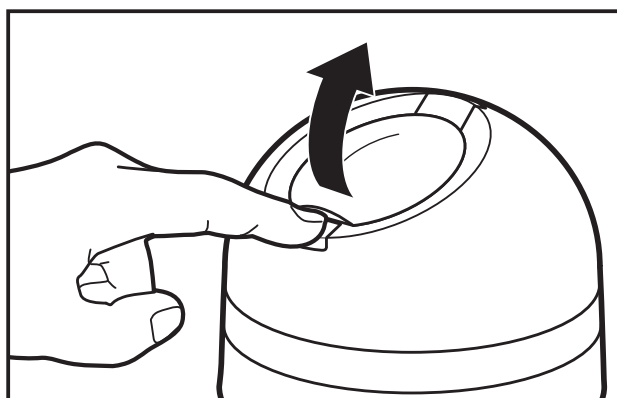
# OPERATING THE HAND BLENDER

## Before first use: charging the battery

English



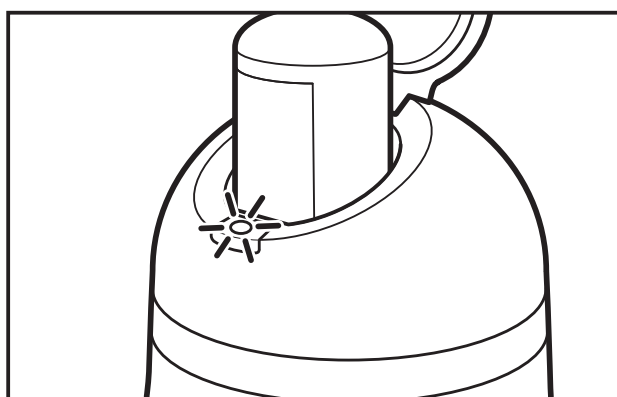
**1** Plug in the charger.



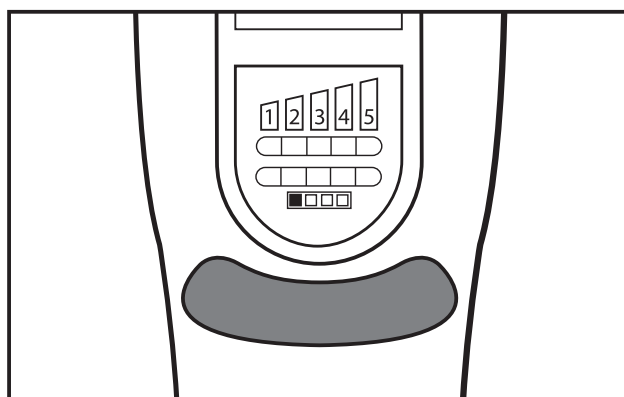
**2** Push the lid release button to open the lid.



**3** Slide the battery into the charger, aligning the flat side of the battery to the flat side of the port, and push down to click into place.



**4** The LED indicator will begin to flash slowly and continuously as it charges. When the battery is fully charged, the LED will display a continuous light.



**5** Charge the battery after each use, when the battery indicator lights show less than 25% battery life remaining (only one light displays on the LED battery life indicator), or when the battery is completely drained.

**NOTE:** If the charger quickly flashes three times after inserting the battery, there is a battery error. Check that the battery is placed properly in the charger. If the light continues to flash rapidly, the battery may be extremely cold, hot, wet or damaged. Allow the battery to cool down, warm up or dry out, then reinsert. If the problem persists, see the “Service and Warranty” section.

**NOTE:** Batteries do not develop a “memory” when charged after only a partial discharge. It is not necessary to run down the battery before placing it on the charger.

## Assembling the Hand Blender

### **! WARNING**

#### **Cut Hazard**

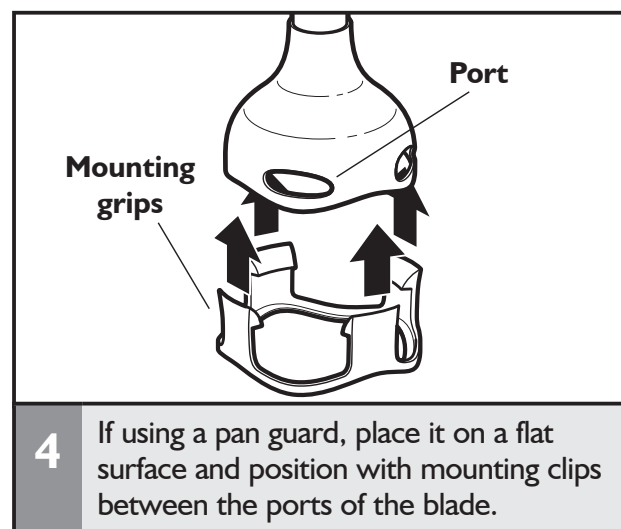
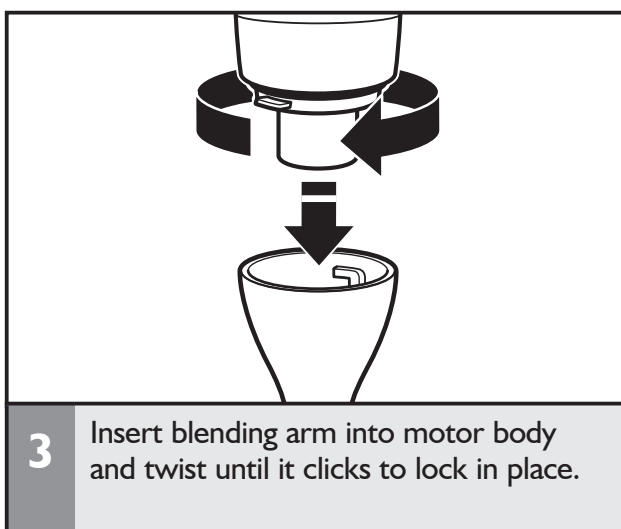
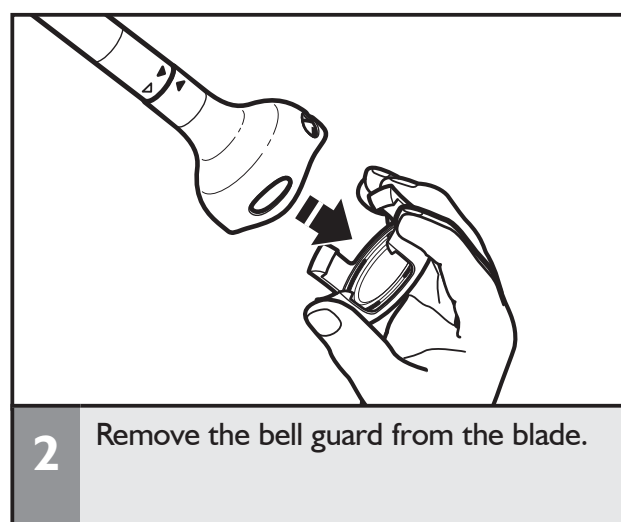
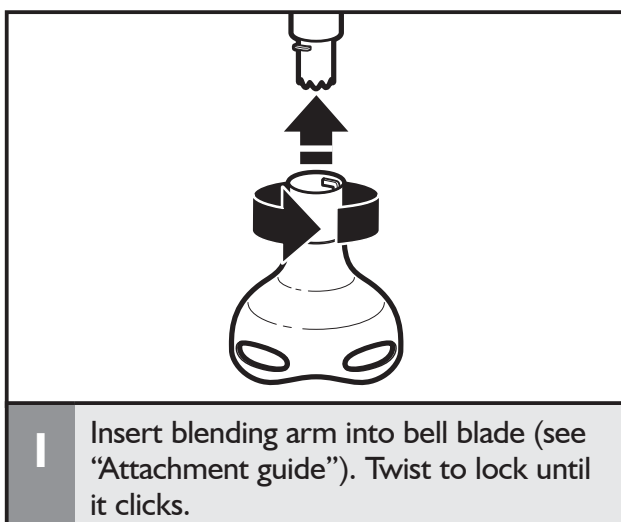
**Handle blades carefully.**

**Failure to do so can result in cuts.**

### **Before First Use**

Before using the Hand Blender for the first time, wipe the motor body, the whisk adapter, and chopper adapter with a clean, damp cloth to remove any dirt or dust. Mild dish soap may be used. Do not use abrasive cleansers. Dry thoroughly with a soft cloth. Wash all accessories, see “Care and Cleaning” section for more information.

**NOTE:** Do not put whisk adapter or chopper adapter in dishwasher.



**Bell guard**

Use the **bell guard** to avoid damage to blade when Hand Blender is not in use.

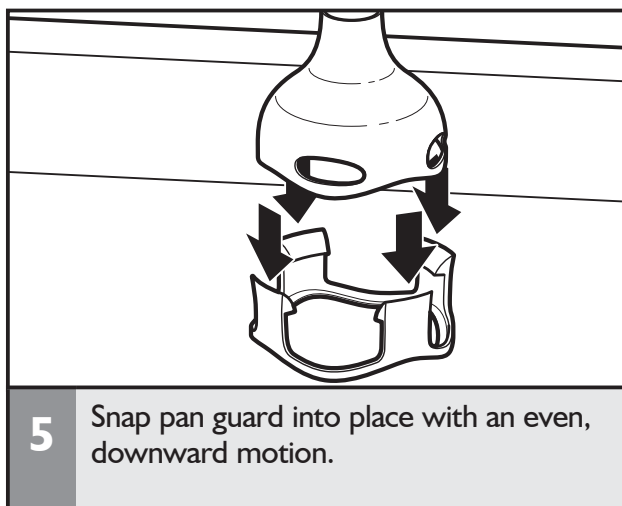


**Pan guard**

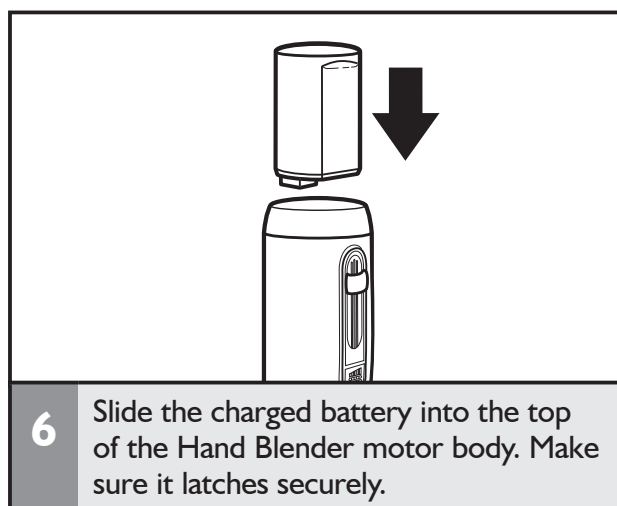
Use the **pan guard** to avoid damage to cookware while using Hand Blender.

# OPERATING THE HAND BLENDER

English



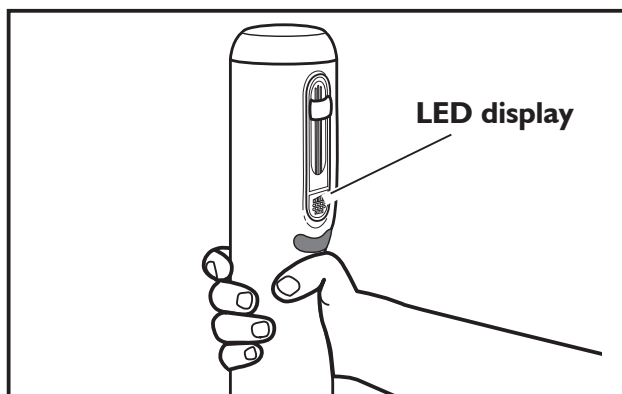
- 5** Snap pan guard into place with an even, downward motion.



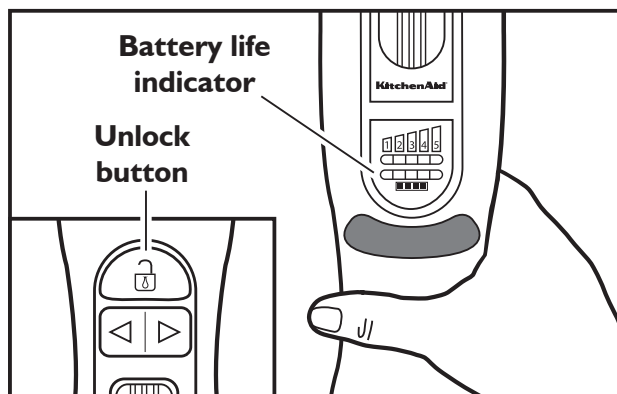
- 6** Slide the charged battery into the top of the Hand Blender motor body. Make sure it latches securely.

## Using the LED display panel

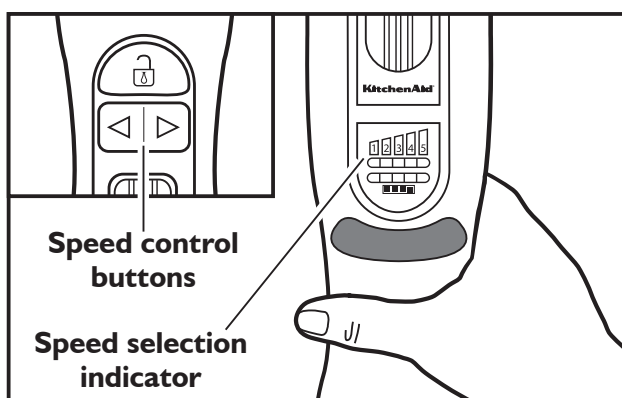
**IMPORTANT:** The unlock button must be pressed before the Hand Blender will operate.



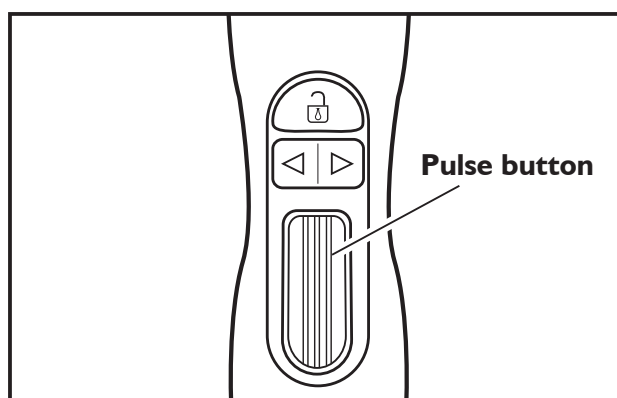
- 1** When operating the controls on the Hand Blender, always make sure the LED display is facing toward you. Grip the handle with your thumb on the back of the unit, and your fingers on the controls in front, as shown.



- 2** The bottom bar on the LED display panel is the battery life indicator. Hold the Hand Blender so that you can see the LED display light up when you press the UNLOCK button with your index finger.



- 3** The top bar on the LED display panel is the speed selection indicator. To adjust speeds, operate the arrow buttons with your index finger, while viewing the speed indicator on the LED display. When the LED faces you, the right button will increase the speed and the left button will decrease the speed.



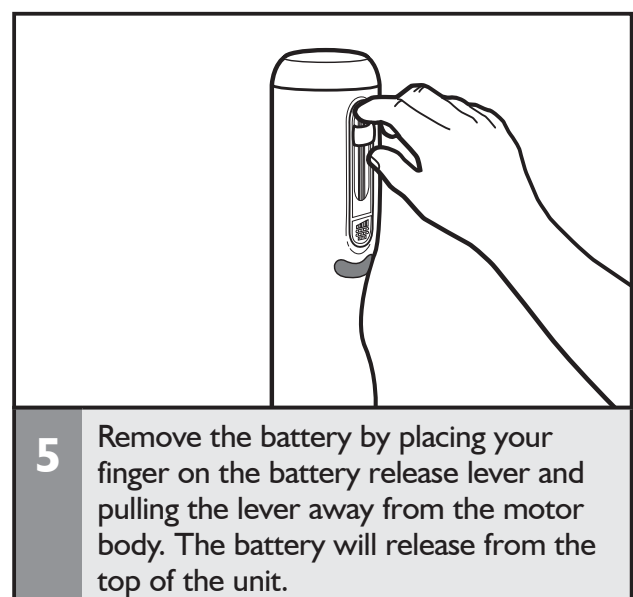
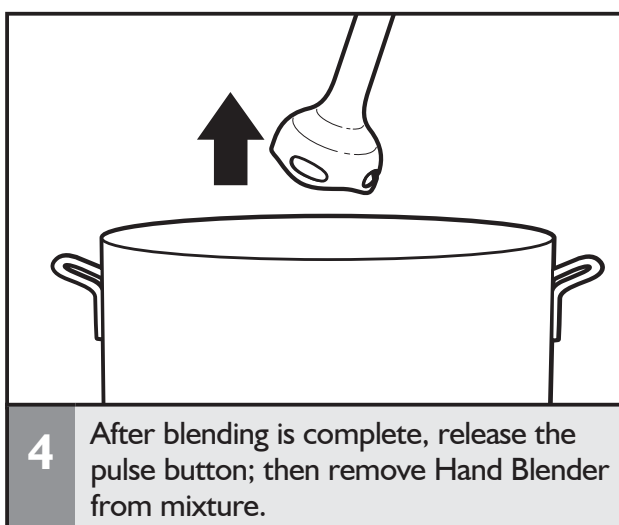
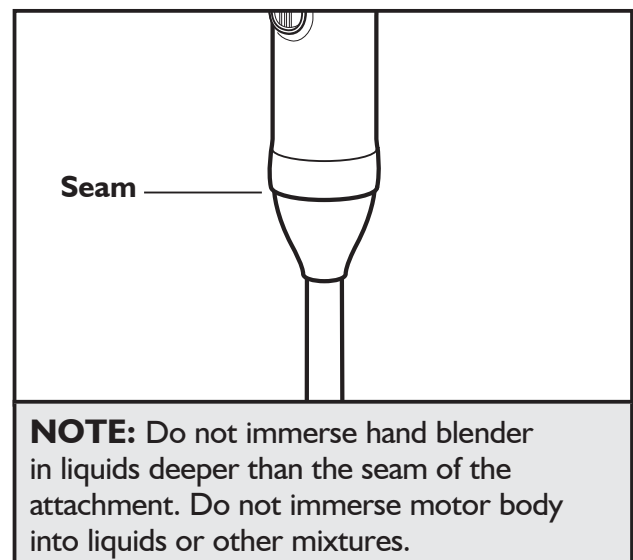
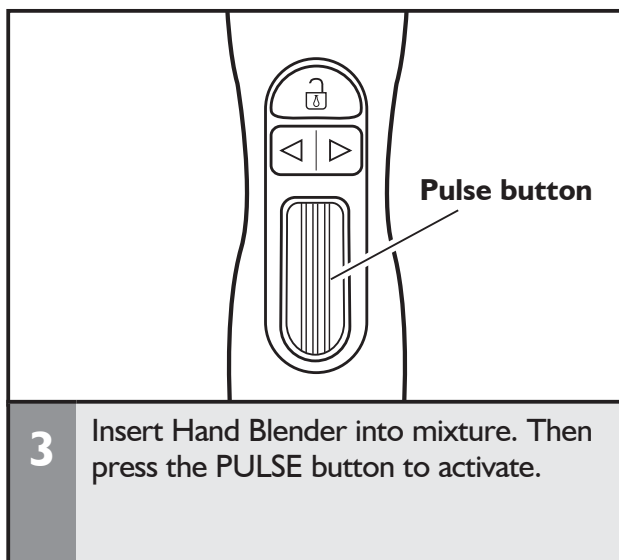
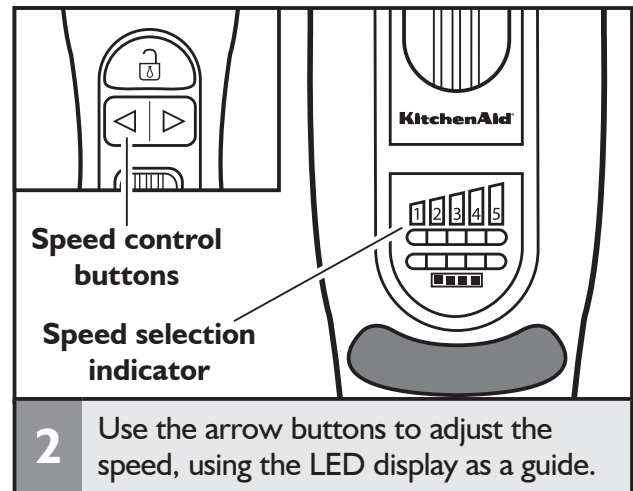
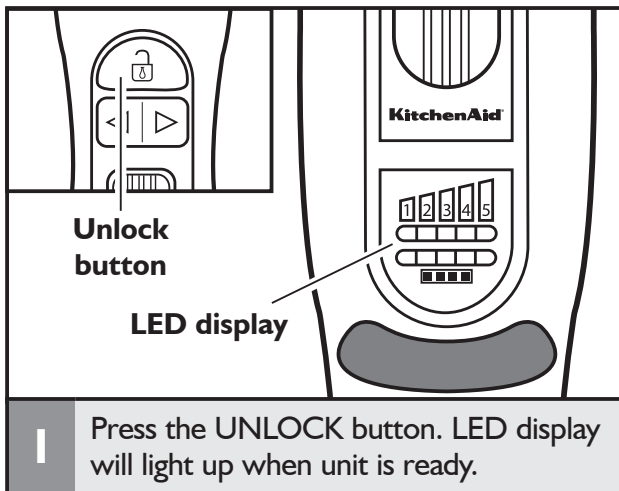
- 4** After selecting desired speed, press the PULSE button to begin blending. See "Using the blending arm" section for more information.

**NOTE:** The Hand Blender will automatically power down after 60 seconds of not operating or being manually unlocked.

# OPERATING THE HAND BLENDER

## Using the blending arm

The blending arm is ideal to use for blending, crushing, or puréeing. It is best used for soups, cooked vegetables, sauces, baby food, smoothies, milk shakes, frosting, or crushed ice.

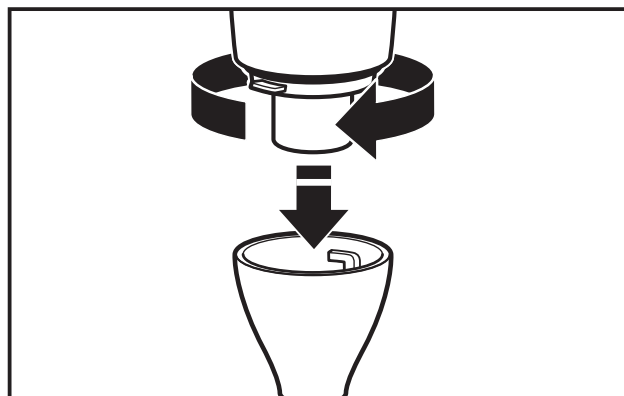


**TIP:** To avoid splashing, insert the Hand Blender into the mixture before pressing the pulse button, and release the pulse button before pulling the Hand Blender out of the mixture.

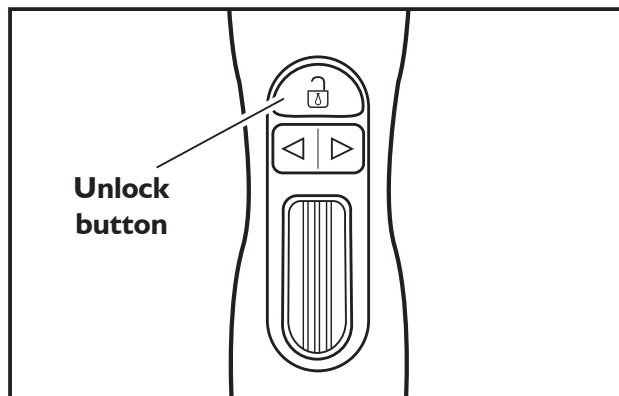
**IMPORTANT:** Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.

## Using the whisk attachment

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

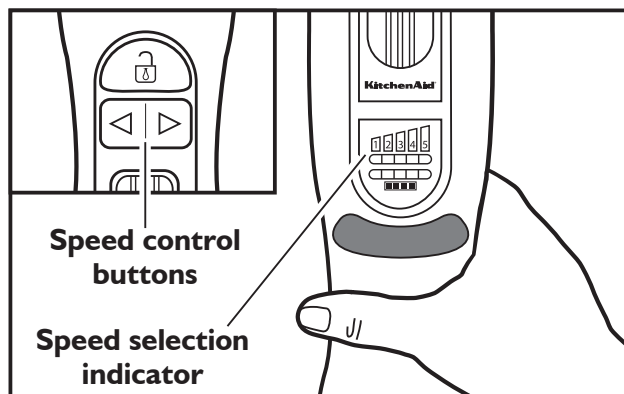


- 1** Insert the whisk adapter into the motor body and twist to lock until it clicks.

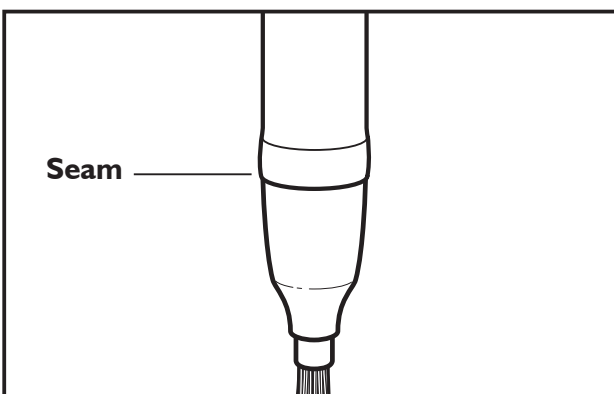


- 2** Slide the battery into the Hand Blender motor body. Insert Hand Blender into mixture. Then press the UNLOCK button.

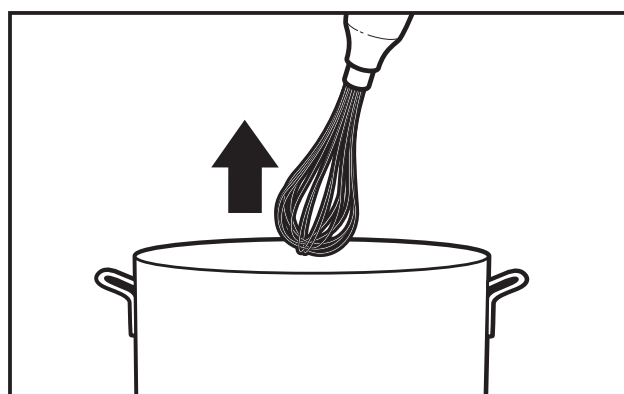
**TIP:** To avoid splashing, insert the Hand Blender into the mixture before pressing the pulse button, and release the pulse button before pulling the Hand Blender out of the mixture. The stainless steel whisk may scratch or mark non-stick coatings; avoid using the whisk in non-stick cookware.



- 3** Set Hand Blender on Speed 1 and press PULSE button to activate.



**NOTE:** Do not immerse hand blender in liquids deeper than the seam of the attachment. Do not immerse motor body into liquids or other mixtures.



- 4** When whisking process is complete, release the Pulse button before removing Hand Blender from the mixture.

**IMPORTANT:** Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.

## Using the chopper attachment

### **! WARNING**

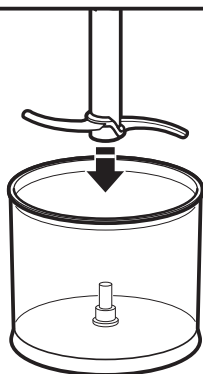
#### **Cut Hazard**

**Handle blades carefully.**

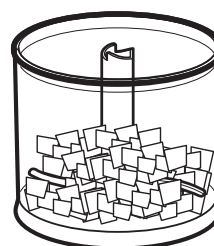
**Failure to do so can result in cuts.**

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

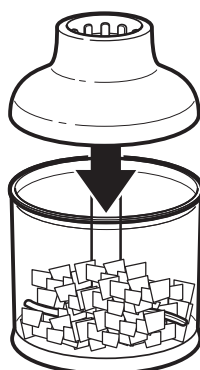
**IMPORTANT:** Always wait to insert battery into Hand Blender until accessories are attached. After using, always remove battery before disassembling Hand Blender.



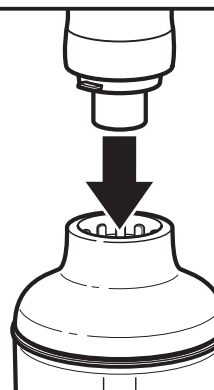
**1** Insert the chopper blade into the chopper bowl.



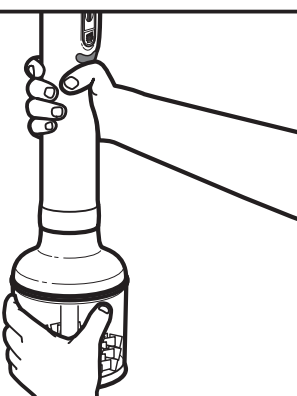
**2** Add small food items to be chopped to the bowl.



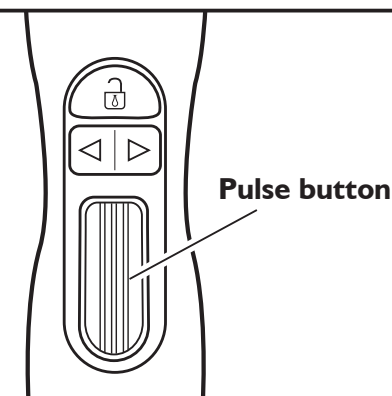
**3** Attach the chopper adapter to the chopper bowl. Place the adapter straight down. Do not try to twist the adapter into place.



**4** Align the chopper bowl with the motor body and press together. Then, slide the battery into the Hand Blender motor body and press the UNLOCK button.

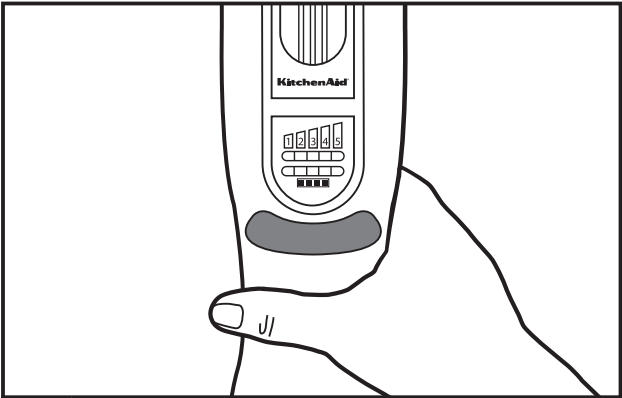


**5** Hold the motor body with one hand and the chopper bowl with the other while processing.



**6** For best results, press and release the Pulse button until ingredients reach desired consistency.

Using the chopper attachment (continued)



7 Wait for LED to power down before removing motor body from chopper adapter.

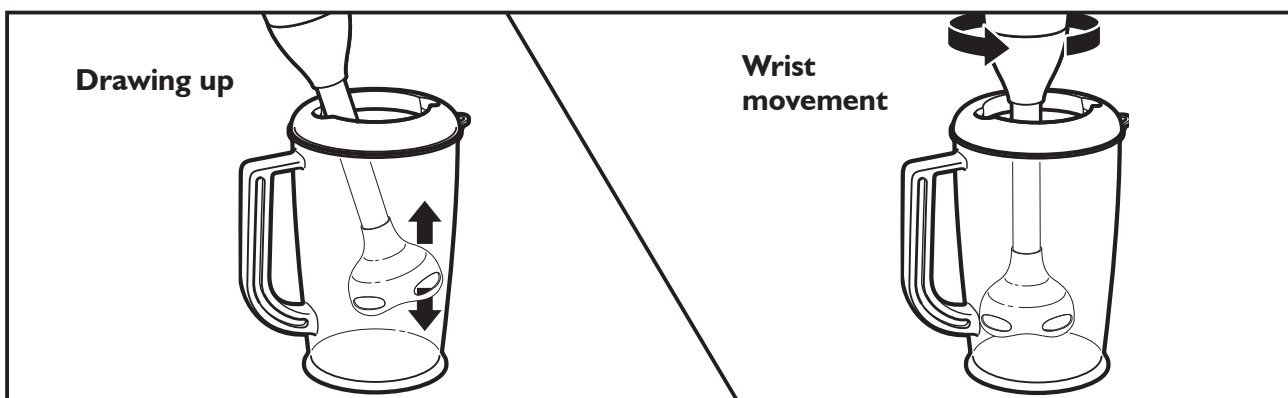
**NOTE:** To remove chopper adapter from chopper bowl, lift it straight up. Do not try to twist chopper adapter to remove.

Chopper processing guide

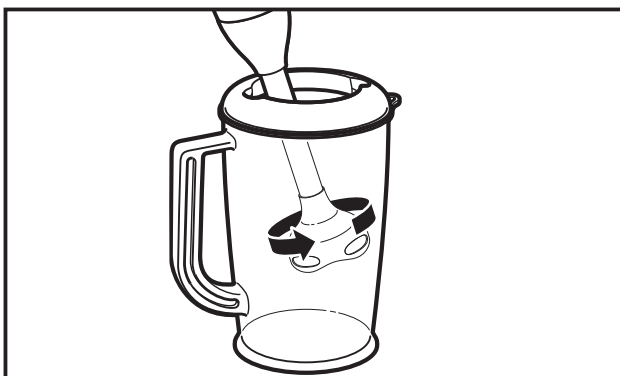
Food	Quantity	Preparation	Speed	Time*
Meats	200 g (7 oz)	Cut into 2 cm ( <sup>3</sup> / <sub>4</sub> " ) Cubes	5	15 Seconds
Almonds/Nuts	200 g (7 oz)	Place in Whole Nuts	3	25 Seconds
Garlic	10–12 Cloves	Place in Whole Cloves	3	15 Seconds
Onions	100 g (3.5 oz)	Cut into Quarters	3	15 Seconds
Cheese	100 g (3.5 oz)	Cut into 1 cm ( <sup>3</sup> / <sub>8</sub> " ) 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.

## Techniques for better blending and crushing



**For better blending:** Rest the Hand Blender on the bottom of the container momentarily, then hold at an angle and using a light circular motion, slowly draw it upwards against the side of the container. Allow your wrist motion and the weight of the Hand Blender to do the work. As you draw up the Hand Blender, you will notice the ingredients from the bottom of the container rising up. When the ingredients are no longer rising from the bottom, return the Hand Blender to the bottom of the container and repeat until mixture is at the desired consistency.



**For better crushing:** Insert Hand Blender with blending arm attached into the container. For hard, frozen fruits or ice, add a small amount of liquid to where the S-blade is submerged. Remember to stop the Hand Blender before removing it from the container to avoid splashing.

**TIP:** To prevent overflow, allow room in the container for the mixture to rise when blending.

## Operating tips

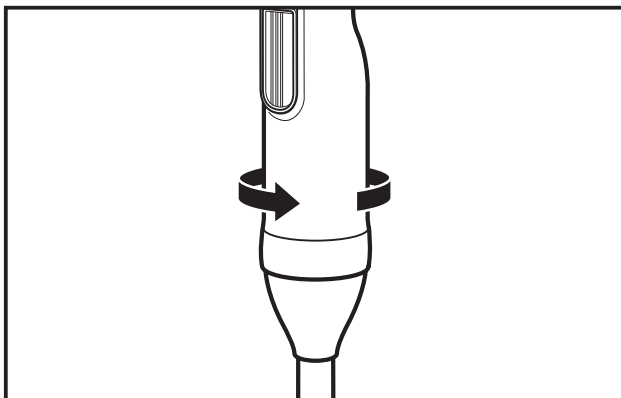
- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, press the UNLOCK button once, then press the PULSE button. If the unit does not operate, but shows information on the battery indicator bar, allow 10 minutes to automatically reset. If the unit does not display information on the battery indicator bar, charge the battery. If the battery is already fully charged, and the unit fails to operate, contact KitchenAid.
- 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.



## Operating tips (continued)

- 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.
- 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.

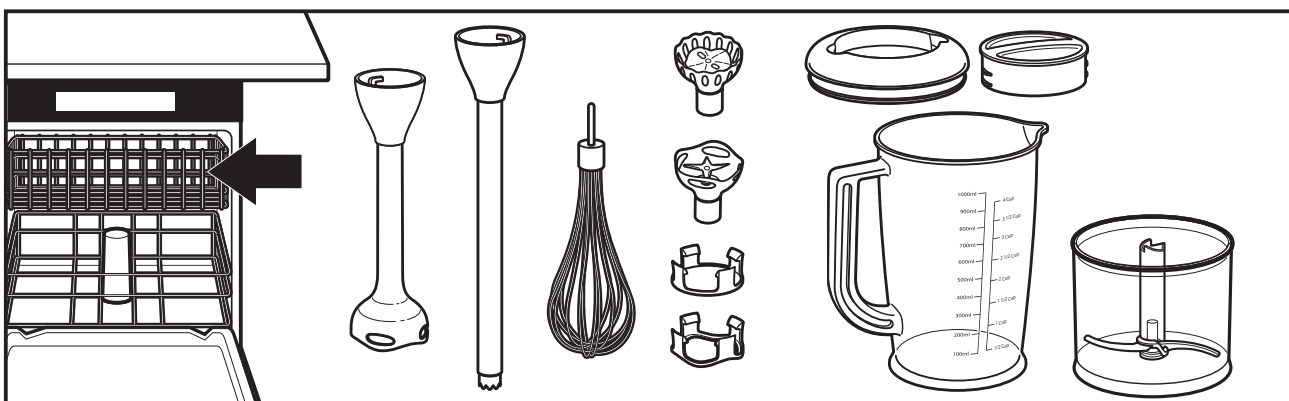
## Cleaning the Hand Blender



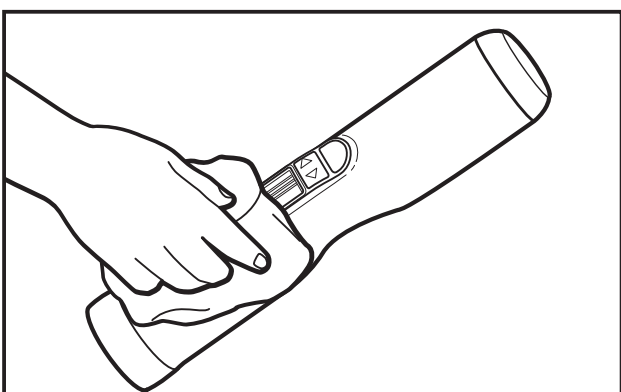
**1** Remove the adapters and attachments.

**NOTE:** Always remove the battery from the Hand Blender if it is left unattended and before assembling, disassembling or cleaning.

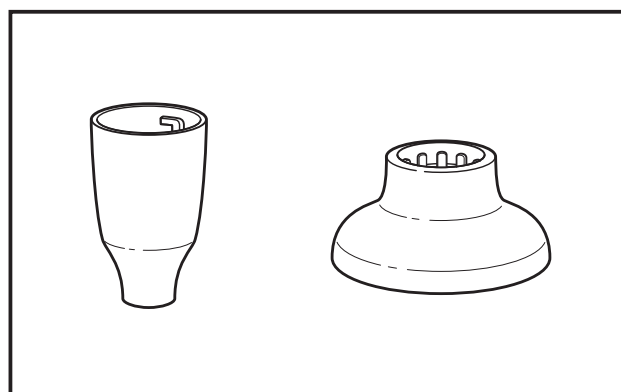
Do not immerse the motor body or the adapters in water. Do not put whisk adapter or chopper adapter in dishwasher.



**2** 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.



**3** Wipe the motor body with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.



**4** Wash chopper adapter and whisk adapter by hand in hot, soapy water. Mild dish soap may be used, but do not use abrasive cleansers.