

KAMBROOK

GET MORE THAN YOU PAY FOR™

Blender



FEATURES OF YOUR KAMBROOK BLENDER



1. Large 1.5 litre glass jug

2. 60ml measuring cap

3. Stainless steel ice crushing blades

4. 550 watts of power

5. Sturdy non-slip feet

6. 2 speed control dial plus pulse function

KAMBROOK SAFETY

Welcome to Kambrook and your new Kambrook blender. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK BLENDER

- Carefully read all instructions before operating the blender and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the blender for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the blender.
- Do not place the blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour and other substances. Vibration during operation may cause the appliance to move.
- Do not use the blender on a sink drain board.
- Do not place the blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the blender is properly assembled before use. Refer to the assembling and operating instructions in this book.
- Use only the blender jug and lid supplied with the blender.
- Always ensure the blender lid is firmly positioned on the blender jug before operating.
- Do not leave the blender unattended when in use.
- Always ensure the blender is turned off by selecting “0” on the speed control dial. Then switch the appliance off at the power outlet and unplug the power cord. Ensure the motor and blades have completely stopped before attempting to move the appliance, or when the blender is not in use and before disassembling, cleaning and storing.

- Do not operate the appliance continuously with heavy loads for more than 1 minute. Allow the motor to rest for 1 minute between each use. None of the recipes in this instruction book are considered a heavy load.
- If food becomes lodged around the blending blades, turn the blender off by selecting “0” on the speed control dial. Then switch the appliance off at the power outlet and unplug the cord. Ensure the motor and blades have completely stopped before removing the jug from the motor base, use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Keep hands, fingers, hair, clothing, as well as spatulas and other utensils away from the blender jug during operation. Never place your fingers, hands or utensils inside the blender jug without unplugging the appliance from the power outlet.
- Ensure care is taken when handling the sharp blades, emptying the blender jug and when cleaning the blender jug.
- Do not disassemble the blender blade assembly as the blades are very sharp. Mishandling of the blades may cause injury.
- Do not attempt to disassemble the blender jug from the blade assembly. The blade assembly is not removable from the jug. To clean the blender, refer to the Disassembling and Cleaning section of this book.
- Do not remove the blender jug from the motor base whilst in operation.
- Do not operate the blender without food or liquid in the blender jug.
- Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example, placing a cold jug in hot water or vice versa.
- Keep appliance clean. Follow the cleaning instructions provided in this book.
- **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**
 - Unwind the power cord fully before use.
 - To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
 - Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.

- 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.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance is suitable for domestic use only. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Misuse may cause injury.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, power plug, or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Kambrook Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

USING YOUR KAMBROOK BLENDER

BEFORE FIRST USE

Before using your Kambrook Blender for the first time, remove and safely discard all packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and power cord is unplugged.

Wash the lid, inner cap and blender jug in warm soapy water with a soft cloth. Rinse and dry thoroughly (refer to disassembly and cleaning instructions).

The motor base can be wiped with a damp cloth. Dry thoroughly.

ASSEMBLING / OPERATING YOUR KAMBROOK BLENDER

Place the motor base on a flat, dry surface. Ensure that the blender is switched off by selecting “0” on speed control dial, the power is switched off at

the power outlet and the power plug is unplugged from the power outlet.

Place the blender jug onto the motor base. Ensure that the blender jug is securely positioned.

Add food or liquid to the blender jug. Place the lid on the blender jug, and push down to seal. Insert the inner cap into the feeder hole of the blender jug lid.

Plug the power cord into a 230V / 240V power outlet and switch on at the power outlet.

Turn the speed control dial clockwise for speeds 1 and 2 or anti clockwise for pulse. The speed can be changed at any time during the blending process. Ideally, start mixing on speed 1 for 30 seconds and then speed 2 to blend until smooth. For ingredients that require short burst of power, use the pulse speed. This is ideal for liquids containing ice or nuts.

To stop the blending at any time, turn the speed control dial to “0”.

NOTE: During the blending process, ingredients may stick to the sides of the blender jug. To push the food back on the blades, turn the speed control dial to “0”, switch the power off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace lid before recommencing blending.

NOTE: If the blades become stuck, immediately turn the speed control dial to “0” and switch the power off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to dislodge the food or liquid from the blades. Replace lid before recommencing blending.

TIPS FOR THE BEST USE OF YOUR KAMBROOK BLENDER

- Ensure the maximum level on the blender jug is not exceeded, the lid fits securely and the inner cap is inserted.
- Use speed 1 for dressings, marinades and foods that require mixing until just combined.
- Use speed 2 for pureeing, smoothie or cocktail making.
- Use Pulse for mixtures that require short bursts of power such as liquids containing ice and nuts.
- Ensure all removable parts have been thoroughly washed and dried before assembly.
- Ensure the blender is correctly assembled before operating.
- Ensure the blender is used on a clean, dry surface.

- Place liquids into blender jug before solid ingredients except where specified in recipes.
- Cut all food into small cubes (approx 2-3 cm square) to achieve an even result.
- If mixing hard and soft foods together, begin with the hard foods, blend for a few seconds and then add soft foods. Continue blending until you have an even texture.
- To add ingredients during blending, remove the inner cap from the lid and drop solid ingredients or pour liquids through the feeder hole in the lid. Use a container with a pouring lip, such as a measuring jug, when adding liquids.
- Place one hand on top of the blender lid and hold it down when processing large quantities of thin liquids. This will prevent the lid from popping off due to excessive pressure.
- Do not blend dry ingredients in this blender. To blend thick or heavy mixtures, use the pulse setting and do not blend for longer than 1 minute without switching off the blender and stirring the ingredients with a plastic spatula. For normal blending tasks, for example mayonnaise, dressings, etc, do not operate for longer than 1 minute at one time.
- Do not use the blender to store food.
- Do not use the blender to beat egg whites as it will not incorporate air.
- Do not use the blender to mash cooked potatoes.
- Do not use the blender to knead dough or other heavy mixtures.
- Do not use the blender as a food processor.
- Do not place large pieces of solid or frozen foods into the blender jug. Always break pieces before blending.
- Do not remove the blender jug or lid while the blender is operating. Always switch off at the power outlet and unplug at the power outlet before removing the blender jug.
- Do not overfill by exceeding the maximum mark on the blender jug. Some mixtures increase in volume during blending.
- Do not overload the blender with more than specified amounts. Overloading could cause the motor to stall. Switch the blender off by turning the speed control dial to “0”, switch off at the power outlet and unplug from the power outlet then remove a portion of the

mixture before continuing.

- Do not process boiling liquids or hot ingredients. Allow hot ingredients to cool before placing them into the blender jug.
- Do not expose the glass jug to sudden temperature changes (i.e.: immersing the jug into hot water directly after immersing it into cold water or vice versa.)

DISASSEMBLING / CLEANING YOUR KAMBROOK BLENDER

- Ensure the blender has stopped operation by turning the speed control dial to “0”.
- Switch off at the power outlet and unplug the power cord.
- Lift the blender jug upwards from the motor base to remove.
- Ensure all food has been removed from the blender jug.
- Wash the blender jug, lid, and inner cap in warm, soapy water, rinse and dry thoroughly.

NOTE: A bottle cleaning brush may be used to clean under and around the fixed blade assembly.

⚠CAUTION: BLADES MUST BE HANDLED CAREFULLY AS THEY ARE SHARP

NOTE: Do not place any part of the blender in the dishwasher.

NOTE: Do not immerse the motor base, power cord or power plug in water or any other liquid.

CLEANING THE MOTOR BASE

The motor base can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint free cloth.

STORAGE

- Before storing, thoroughly wash and dry the blender jug, lid and inner cap.
- Assemble the blender and store on the kitchen bench or in an easy to accessible cupboard.
- Store out of reach of children.
- Store the appliance upright.
- Do not store anything on top of the appliance.

RECIPES

HEARTY POTATO SOUP

Serves 4 – 6

- 1 cup sliced carrots
- 2 cloves garlic, peeled and finely chopped
- 1 medium onion, peeled and cut into eighths
- 3 medium potatoes, peeled and cut into eighths
- 2 tablespoons olive oil
- 2 cups / 500ml water
- 2 cups / 500ml chicken stock
- 1 teaspoon dried parsley
- 1 teaspoon celery salt
- Pinch black pepper

Place the blender jug on the motor base and ensure it is securely positioned. Place the lid on and remove inner cap. Operate pulse switch with one hand whilst dropping the vegetables into the blender through the hole in lid with the other hand, beginning with the carrots and ending with the potatoes. Do this in small batches. Remove and reserve vegetables as they are chopped.

Sauté the chopped vegetables in oil in a large saucepan for 2 minutes. Add the remaining ingredients, bring the soup to boil and reduce to a simmer. Cook 30 minutes. Serve immediately.

PUREED GARDEN VARIETY SOUP

Serves 4

- 3 medium tomatoes, cut into quarters
- 1 leek, white part only, cut into quarters
- 1 clove garlic, peeled and chopped
- 1 tablespoon chopped dill
- 1 carrot, cut into quarters
- 1 stalk celery, cut into quarters
- 2 cups / 500ml water
- 2 chicken stock cubes
- 2 tablespoons chopped parsley

Place all ingredients into a large saucepan bring to boil and then reduce heat to a simmer. Cook for 10 minutes. Set aside, cool before blending. Carefully spoon cooked vegetables into the blender with 200ml of the liquid. Cover tightly with lid. Use Speed 2 and blend for 30 seconds. Remove the inner cap from lid and pour remaining liquid into blender jug.

Blend using speed 2 for 30 seconds until mixture is smooth. Return pureed soup to the saucepan and gently heat on simmer until warm, approximately 5 minutes. Serve immediately.

EASY HOLLANDAISE SAUCE

Makes 150ml ($\frac{2}{3}$ cup)

- 3 egg yolks
- 2 tablespoons lemon juice
- $\frac{1}{2}$ teaspoon salt
- Pinch pepper
- 125g butter, melted

Place egg yolks, lemon juice, salt and pepper into the blender jug. Cover with lid. Blend using speed 1 for 10 seconds. Open inner cap and slowly pour in melted butter while blender is running, blend for 1 minute or until the mixture thickens.

BÉARNAISE SAUCE

Makes 250ml (1 cup)

- 1 recipe for Hollandaise Sauce (as above)
- 1 shallot, chopped
- 1 tablespoon butter
- 2 tablespoons white wine
- 1 tablespoons tarragon vinegar
- $\frac{1}{2}$ teaspoon dried tarragon

Prepare Hollandaise Sauce as directed above. Sauté shallots in butter in a small saucepan and add remaining ingredients. Bring to a boil and cook until most of the liquid has evaporated. Add shallot mixture to the blender jug containing the Hollandaise Sauce. Cover tightly with lid. Blend using speed 2 for 15 seconds or until smooth.

BIG BERRY SMOOTHIE

Makes 2 – 3 large glasses

- $1\frac{1}{2}$ cups / 375ml chilled milk
- 150g strawberries, hulled and halved
- 150g fresh or frozen blueberries
- 100g fresh or frozen raspberries
- 3 sprigs fresh mint
- 3 scoops vanilla ice cream

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Smoothie should be smooth and thick. Serve immediately into large glasses.

RECIPES

DOUBLE CHOC NUT SMOOTHIE

Makes 2 – 3 large glasses

- 1½ cups / 375ml chilled milk
- 1 x 100ml carton chocolate mousse dessert
- 4 scoops chocolate ice cream
- ¼ cup caramel fudge sauce
- 2 tablespoons ground almonds

Place all ingredients into the blender jug and blend using speed 2 for 30-40 seconds or until smooth and thick. Serve immediately into chilled glasses.

LOW FAT ZIP ZIP SMOOTHIE

Makes approx. 2 large glasses

- 1 cup / 250ml chilled skim milk
- 125ml skim milk natural yoghurt
- 2 scoops low fat vanilla ice cream
- 3 prunes, pitted
- ¼ teaspoon ground nutmeg
- 1 tablespoon honey

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Smoothie should be smooth and thick. Serve immediately into chilled glasses.

LOW FAT PINK PIROUETTE SMOOTHIE

Makes 2 – 3 large glasses

- 1 cup / 250ml chilled cranberry juice
- 1 x 200g carton low fat cherry yoghurt
- 1 x 425g can stoneless black cherries, drained

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Smoothie should be smooth and thick. Serve immediately into chilled glasses.

LOW FAT WHITE WONDER SMOOTHIE

Makes 2 – 3 large glasses

- 1 cup / 250ml chilled low fat or skim milk
- 1 x 200g carton unflavoured low fat yoghurt
- 4 scoops low fat vanilla ice cream
- 2 tablespoons maple syrup
- 1 teaspoon vanilla essence

Place all ingredients into the blender jug and blend using speed 2 for 30-40 seconds or until smooth and thick. Serve immediately into chilled glasses.

PINEAPPLE BITE FRAPPE

Makes 2 – 3 large glasses

- ½ cup / 125ml chilled unsweetened pineapple juice
- 1 tablespoon fresh lime juice
- 2 scoops fruit salad frozen yoghurt
- 2 slices fresh ripe or canned pineapple
- 1 cup honeydew melon, peeled and chopped
- 1 cup small ice cubes

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Serve immediately into chilled glasses.

LEMON ICETE A

Makes 2 – 3 glasses

- 1½ cups / 375ml freshly brewed lemon flavoured tea, cooled
- ½ cup frozen lemon sorbet
- 1 tablespoon finely grated lemon rind
- ½ teaspoon ground ginger
- 1 cup small ice cubes

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase speed 2 for 30 seconds. Serve immediately into chilled glasses.

FROZEN BERRY DAIQUIRI

Makes about 2 – 3 glasses

- ½ cup / 125ml white rum
- 1 tablespoon lime juice
- 1 tablespoon orange juice
- 1 cup frozen berries (strawberries, blueberries or raspberries)
- 3 scoops Vitari Blackberry and Apple Fruit Ice Confection
- ½ cup small ice cubes

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Serve immediately into chilled glasses.

RECIPES

GRAPEFRUIT GRIN COCKTAIL

Makes 2 – 3 glasses

½ cup / 125ml gin
1½ tablespoons orange flavoured liqueur
3 cups fresh pink grapefruit segments, frozen
½ teaspoon ground cinnamon

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase to speed 2 for 30 seconds. Serve immediately into chilled glasses.

PINK MARY MOCKTAIL

Makes 2 glasses

1 cup / 250ml tomato juice
½ cup / 125ml white cranberry juice
1 teaspoon Worcestershire sauce
2-3 drops Tabasco sauce
½ cup small ice cubes
Salt and pepper, if desired
Celery tops, for serving

Place juices, sauces and ice into the blender jug, season to taste and blend using speed 1 for 30-40 seconds. Serve immediately into 2 chilled glasses, garnish with celery tops.

APRICOT AMBROSIA MOCKTAIL

Makes about 2 glasses

1 cup / 250ml apricot nectar
½ cup soft silken tofu
1 tablespoon coconut cream
2 tablespoons desiccated coconut
1 cup fresh apricots, peeled, diced and frozen

Place all ingredients into the blender jug and blend using speed 1 for 30 seconds, increase speed 2 for 30 seconds. Serve immediately into 2 chilled glasses.

STRAWBERRY SORBET

Makes 2 cups

½ cup / 125ml water
¼ cup / 60ml apple juice
¼ cup sugar
2 cups frozen strawberries, frozen without liquid

Place all ingredients into the blender jug and blend using speed 2 for 30 -45 seconds until berries are pureed and mixture is smooth. Spoon puree into a plastic container, cover and place in the freezer for several hours or until firm.

FROZEN PEACH YOGHURT

Makes 2 cups

¾ cup / 200ml non-fat yoghurt
½ cup sugar
1 teaspoon vanilla
1 cup drained peach slices, frozen

Place all ingredients into the blender jug and blend using speed 2, until smooth, about 30 seconds. Spoon into a plastic container, cover and place in the freezer for several hours or until firm.

NOTES



KAMBROOK 12 MONTH REPLACEMENT WARRANTY

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook guarantee.

Kambrook reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. In the event of Kambrook choosing to replace the appliance, the guarantee will expire at the original date, i.e. 12 months from the original date of purchase.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line; 1300 139 798.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand; 0800 273 845. For spare parts phone 0800 273 845.

If claiming this guarantee the product must be returned freight prepaid.

KAMBROOK 12 MONTH REPLACEMENT WARRANTY

YOUR PURCHASE RECORD (Please complete)

Attach a copy of the purchase receipt here.

DATE OF PURCHASE

MODEL NUMBER

SERIAL NUMBER

PURCHASED FROM

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp



Kambrook - Australia

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Kambrook - New Zealand

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