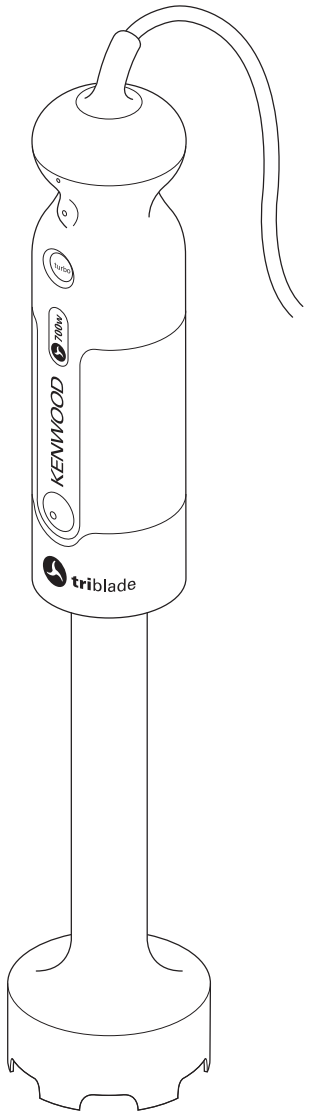
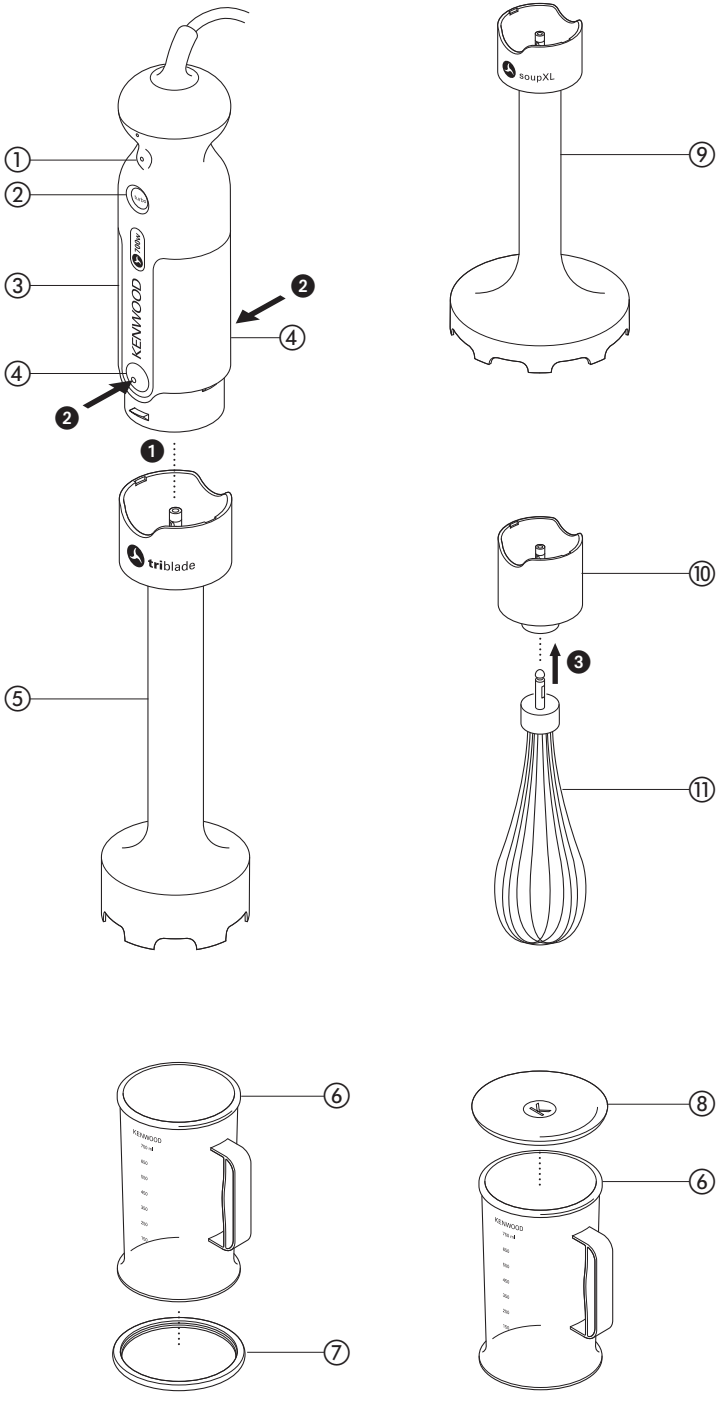
KENWOOD

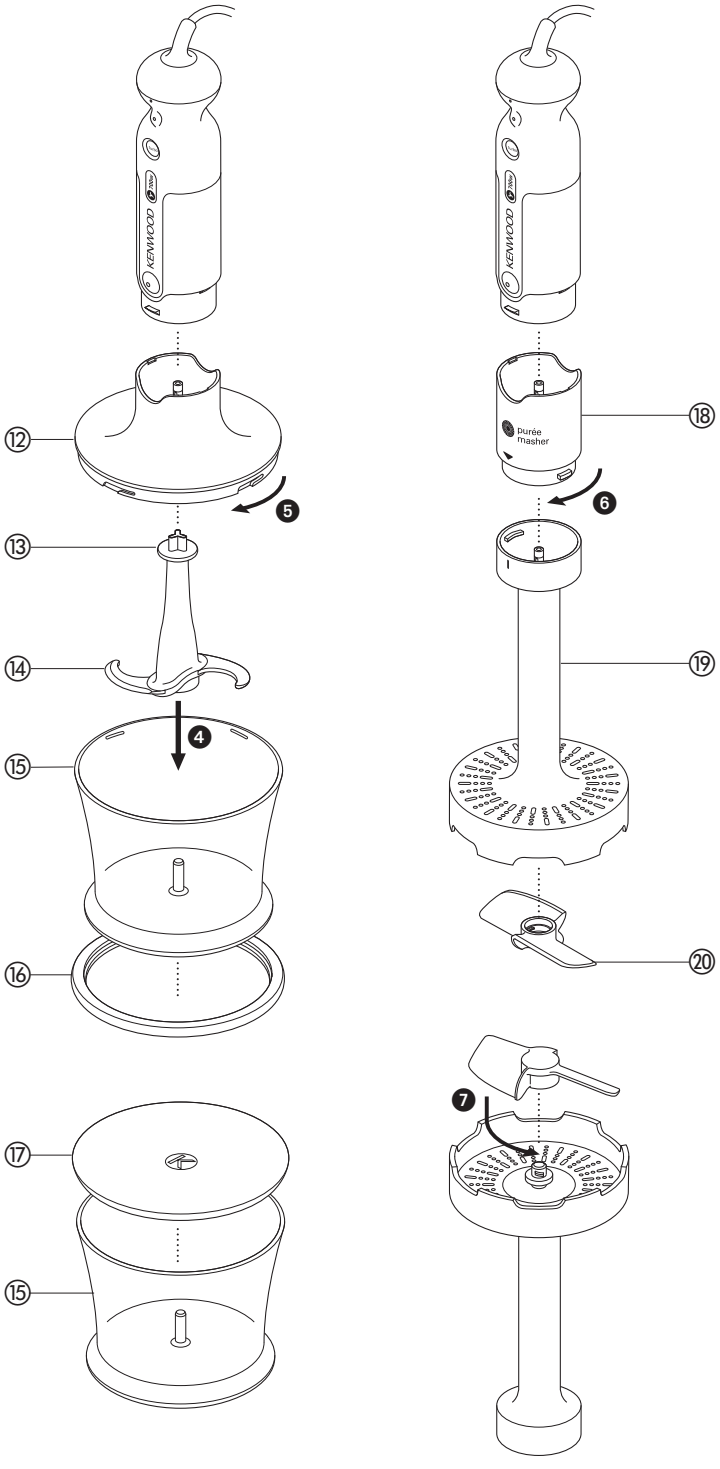
triblade

HB710 series

instructions




①
②
③
④
KENWOOD
2
2
1
triblade
⑤
soupXL
⑨
⑩
3
⑪
⑥
⑦
⑧
⑥


KENWOOD
⑫
5
⑬
⑭
4
⑮
⑯
⑰
⑮
KENWOOD
Purée masher
⑱
6
⑲
⑳
7

before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels. Throw away the blade covers from the triblade and the chopper blade as they are to protect the blade during manufacture and transit only. **Take care as the blades are very sharp.**
- Wash all parts - see “care and cleaning”.

safety

general

- Never touch the blades while the machine’s plugged in.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Unplug after use and before changing attachments.
- Never blend hot oil or fat.
- For safest use it is recommended to let hot liquids cool to room temperature before blending.
- Never use a damaged hand blender. Get it checked or repaired: see ‘service and customer care’.
- Never put the power handle in water or let the cord or plug get wet - you could get an electric shock.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Never use an unauthorised attachment.
- Always disconnect the hand blender from the power supply if it is left unattended and before assembling, disassembling or cleaning.
- Do not allow children to use the hand blender without supervision.
- 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 that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- The maximum rating is based on the attachment that draws the greatest load. Other attachments may draw less power.

chopper attachment

- Don’t touch the sharp blades.
- Remove the chopper blade before emptying the bowl.
- Never remove the cover until the chopper blade has completely stopped.
- Always hold the chopper blade by the finger grip away from the cutting blades, both when handling and cleaning.

important

- With heavy mixtures to ensure long life of your machine, don’t use your hand blender for longer than 50 seconds in any four minute period.
- Don’t use the whisk attachment for longer than 3 minutes in any 10 minute period.

before plugging in

- Make sure your electricity supply is the same as the one shown on the hand blender.

Important - UK only

- The wires in the cord are coloured as follows:
  Blue = Neutral
  Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

key

hand blender

① speed 1 button
② turbo button
③ power handle
④ blender shaft release buttons
⑤ blender shaft with fixed triblade.

beaker (if supplied)

⑥ beaker
⑦ rubber ring base
⑧ beaker lid

⑨ **soup blender (if supplied)**

whisk (if supplied)

⑩ whisk collar
⑪ wire whisk

chopper (if supplied)

⑫ chopper cover
⑬ finger grip
⑭ chopper blade
⑮ bowl
⑯ rubber ring base
⑰ bowl lid

masher (if supplied)

⑱ masher collar
⑲ masher foot
⑳ masher paddle

to use the hand blender

- You can blend soups, sauces, milk shakes, mayonnaise and baby food etc.

for beaker blending (if beaker supplied)

- Fit the rubber ring base on the bottom of the beaker. (This stops the beaker sliding on the worktop).
- Don't fill the beaker more than 2/3rds full.
- After blending you can fit the lid to the top of the beaker.

Note

If no beaker is supplied in your pack, select a suitably sized container. We would recommend a tall, straight sided vessel with a diameter slightly larger than the foot of the hand blender to allow movement of the ingredients but tall enough to prevent splashing.

for saucepan blending

- For safest use it is recommended to take the pan off the heat and let hot liquids cool to room temperature before blending.
- Use the soup blender (if supplied) to quickly process soups etc., directly in the saucepan. Alternatively use the hand blender.
- **Do not use the soup blender to process uncooked vegetables.**

1 Fit the blender shaft to the power handle ❶ – push to lock.
2 Plug in.
3 Place the food into the beaker or a similar container, then holding the beaker steady, press the required speed button. (Select speed 1 for slower blending and to minimise splashing and turbo for faster blending).

- **To avoid splashing, place the blade in the food before switching on.**
- Don't let liquid get above the join between the power handle and blender shaft.
- Move the blade through the food and use a mashing or stirring action to incorporate the mixture.

- **Your hand blender is not suitable for ice crushing.**
- If your blender gets blocked, unplug before clearing.

4 After use release the speed button. Unplug and press the release buttons ❷ to remove the blender shaft from the power handle.

to use the whisk

- You can whip light ingredients such as egg whites; cream and instant desserts.
- Don't whisk heavier mixtures such as margarine and sugar - you'll damage the whisk.

1 Push the wire whisk into the whisk collar ❸.
2 Fit the power handle to the whisk collar. Push to lock.
3 Place your food in a bowl.

- Don't whisk more than 4 egg whites or 400ml (¾pt) cream.

4 Plug in. To avoid splashing, press speed 1 button. To whisk on a faster speed press the Turbo button. Move the whisk clockwise.

- Don't let liquid get above the whisk wires.

5 After use release the speed button, unplug and dismantle.

to use the chopper (if supplied)

- You can chop meat, vegetables, herbs, bread, biscuits and nuts.
- Don't chop hard foods such as coffee beans, ice cubes, spices or chocolate - you'll damage the blade.

1 Remove any bones and cut food into 1-2cm (½-1") cubes.
2 Fit the rubber ring base on the bottom of the chopper bowl. (This stops the bowl sliding on the worktop.)
3 Fit the chopper blade over the pin in the bowl ❹.
4 Add your food.
5 Fit the chopper cover, turn and lock ❺.
6 Fit the power handle to the chopper cover - push to lock.
7 Plug in. Hold the bowl steady. Then press the turbo button. Alternatively press the turbo button in short bursts to achieve a pulsing action.
8 After use, unplug and dismantle.

processing guide

food	maximum amount	approx. time (in seconds)
Meat	250g	10-15
Herbs	30g	10
Nuts	200g	10-15
Bread	1 slice	5-10
Hardboiled eggs	3	3-5
Onions	200g	pulse

to use the masher (if supplied)

- The masher can be used to mash cooked vegetables such as potatoes, swede and carrot.
- Don't mash hard or uncooked foods - you may damage the unit.

1 Cook the vegetables and drain.
2 Fit the masher collar to the masher foot by turning in a clockwise drection ❻.
3 Turn the masher upside down and fit the paddle over the central hub and turn anti clockwise to locate ❼. **(If the collar isn't fitted then the paddle doesn't secure in place).**
4 Fit the power handle to the masher assembly - push to lock.
5 Plug in.
6 Place the masher in the saucepan or bowl etc., and select speed 1. Move the masher in an up and down movement throughout the mix until the desired result is achieved.
7 After use release the speed button and unplug.
8 Press the blender shaft release buttons to release the masher assembly.
9 Remove the paddle from the masher by turning clockwise.
10 Unscrew the collar from the masher foot.

important

- Never use the masher in a saucepan over direct heat. Always remove the saucepan from the heat and allow to cool slightly.

- Do not tap the masher on the side of the cooking vessel during or after mashing. Use a spatula to scrape excess food away.
- For best results when mashing never fill a saucepan etc., more than half full with food.

optional attachment (not supplied in pack)

Mini chopper - refer to “service and customer care” section to order.

care and cleaning

- Always switch off and unplug before cleaning.
- Don’t touch the sharp blades.
- Some foods, eg carrot, may discolour the plastic. Rubbing with a cloth dipped in vegetable oil may help to remove discolouration.

power handle, whisk collar, masher collar and chopper cover

- Wipe with a slightly damp cloth, then dry.
- Never immerse in water or use abrasives.
- Do not dishwash.

hand blender shaft/soup blender

either

- Part fill the beaker or a similar container with warm soapy water. Plug into the power supply, then insert the hand blender shaft or soup blender and switch on.
- Unplug, then dry

or

- Wash the blades under running water, then dry thoroughly.
- **Never immerse in water or allow liquid inside the shaft. If water does get inside, drain and allow to dry before use.**
- Do not dishwash.

whisk, beaker, chopper bowl, chopper blade, masher paddle, rubber ring bases and beaker/bowl lids

- Wash up, then dry.

The following table shows which items can be washed in the dishwasher.

item	suitable for dishwashing
power handle	✘
blender shaft	✘
soup blender	✘
beaker	✔
beaker lid	✘
beaker rubber ring base	✔
chopper cover	✘
chopper bowl	✔
chopper blade	✔
chopper bowl lid	✘
chopper bowl rubber ring base	✔
whisk collar	✘
whisk	✔
masher foot	✘
masher paddle	✔
masher collar	✘

hint on cleaning the masher foot

- If food has been allowed to dry onto the masher attachment, remove the paddle. Soak the paddle and bottom of the masher foot in warm water to soften and then wash thoroughly.
- **Never immerse the masher foot in water or allow liquid inside the shaft. If water does get inside, drain and allow to dry before use.**

important - don’t allow the masher collar to get wet.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

UK

If you need help with:

- using your hand blender or
- servicing or repairs (in or out of guarantee)

☎ call Kenwood on **023 9239 2333** and ask for Customer Care. **Have your model number ready** - it's on the power handle.

- **spares and attachments**

☎ call 0844 557 3653.

other countries

- Contact the shop where you bought your hand blender.

- Designed and engineered by Kenwood in the UK.
- Made in China.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

guarantee - UK only

If your hand blender goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

designed & engineered by **KENWOOD** in the UK

made in China



HEAD OFFICE: Kenwood Limited, 1-3 Kenwood Business Park, New Lane, Havant, Hampshire PO9 2NH

kenwoodworld.com

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