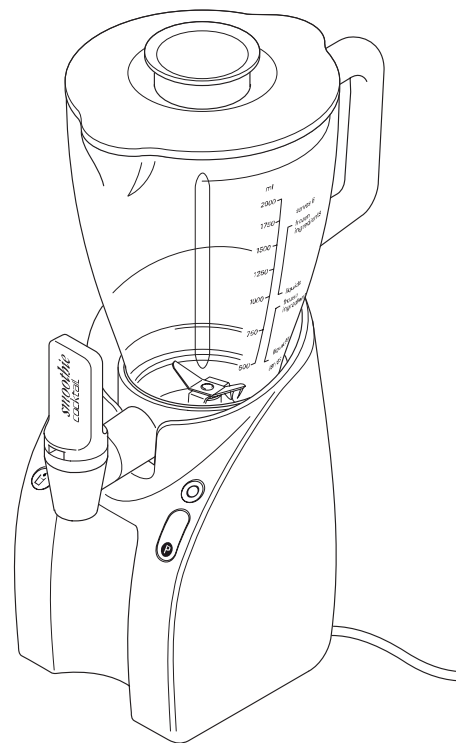


KENWOOD



SB320 series *smoothie*
cocktail

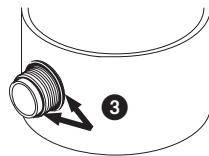
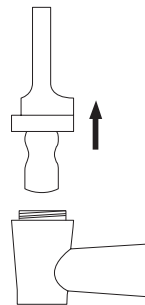
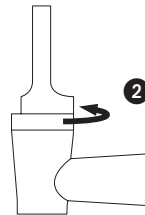
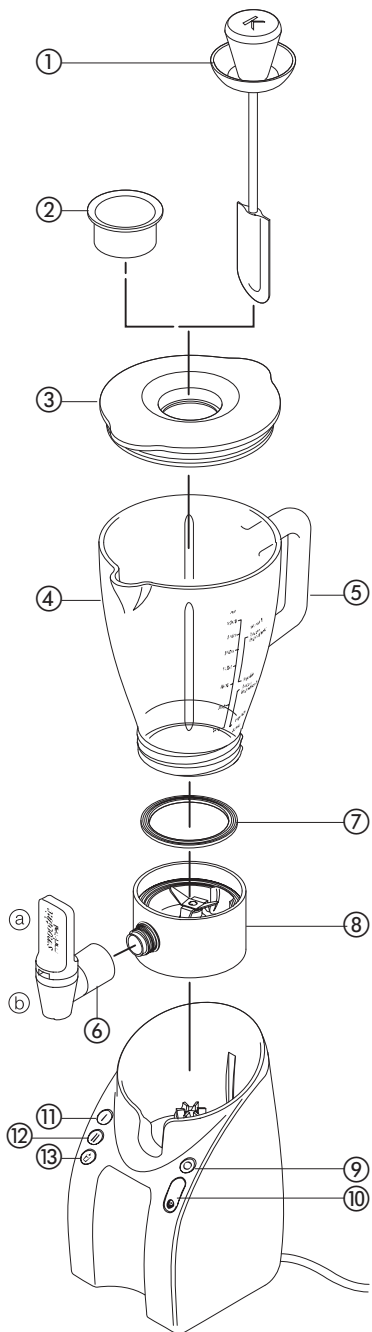
Head Office Address:
Kenwood Limited, New Lane, Havant, Hampshire PO9 2NH, UK
www.kenwoodworld.com

Designed and engineered by Kenwood in the UK

Made in China

19354/2

UNFOLD



You can use your Smoothie Blender for making delicious and nutritious cold drinks. It's easy to use and the smoothie drink can be dispensed directly into a cup or glass. We've also included a stirring device to assist with the blending.

A selection of recipes can be found at the back of the instructions, but the handy markings on the goblet allow you to mix ingredients of your choice. Combinations of fruit and yoghurt (both fresh and frozen), ice cream, ice cubes, juice and milk can be used.

before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

safety

- Switch off and unplug:
 - before fitting and removing parts
 - after use
 - before cleaning.
- Never let the power unit, cord or plug get wet.
- Keep hands and utensils, other than the stirrer out of the goblet when it's on the power unit.
- Never use a damaged machine. Get it checked or repaired : see 'service'.
- Never use an unauthorised attachment.
- Never leave the machine on unattended.
- When removing the Smoothie Blender from the power unit, wait until the blades have completely stopped.
- Only operate the Smoothie Blender with the lid and stirrer or cap in place.
- Never use the stirrer unless the lid is fitted to the goblet.
- The unit may also be used for making soups. Liquids should be allowed to cool to room temperature before blending.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only use the Smoothie Blender with the blade assembly supplied.
- Always use the Smoothie Blender on a secure, dry, level surface.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated appliance.
- Misuse of your Smoothie Blender can result in injury.
- 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.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the appliance.

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.

before using for the first time

- Wash the parts: see 'care & cleaning'.

key

- ① stirrer
- ② cap
- ③ lid
- ④ goblet
- ⑤ handle
- ⑥ tap assembly - tap lever (a)
- tap body (b)
- ⑦ sealing ring
- ⑧ blade assembly
- ⑨ off button (O)
- ⑩ pulse button (P)
- ⑪ speed 'I' button
- ⑫ speed 'II' button
- ⑬ dispensing button 

to use your smoothie blender

- 1 Fit the sealing ring into the blade assembly.
- 2 Screw the goblet onto the blade assembly.
- 3 Screw the tap assembly onto the goblet. Check that the dispensing tap lever is in the off position ①.
- 4 Place the assembled goblet on the power unit.
- 5 Place the liquid ingredients into the goblet.
 - This includes fruit (not frozen), fresh yoghurt, milk and fruit juices. These can be placed into the goblet to the level marked 'liquids' for either 3 or 6 servings.
- 6 Add ice or frozen ingredients to the goblet.
 - This includes frozen fruit, frozen yoghurt, ice cream or ice. These can be added **up to** the level marked 'frozen ingredients' for the corresponding number of servings.
- 7 Push the lid onto the goblet.
- 8 Either push the cap into the lid or place the stirrer in the hole.
 - The stirrer can be used when blending thick mixtures or when large quantities of frozen foods with liquids are used.
- 9 Plug in.

- When the smoothie blender is connected to the power supply with the assembled goblet in place, the off button will illuminate indicating that the unit is ready for use. When a function button is selected the illumination will change from the off button to the button selected and then transfer back to the off button when switched off.

10 Press speed 'I' and allow to mix for up to 30 seconds, this is to start the mixing process, then press speed 'II'. Allow the ingredients to blend until smooth.

- Use the stirrer by moving it in an anti clockwise direction.

11 Press the off button to switch off.

12 Place a glass underneath the tap, press the dispensing button and pull forward the dispensing tap lever.

- Thinner drinks may dispense without having to use the dispensing button.
- Use the stirrer to assist when dispensing thick smoothie drinks.
- To help dispense the last amount of a thick smoothie drink, add a few tablespoons of liquid to increase the flow.

13 When the glass is full, switch off and release the tap lever. Unplug after use.

OR

Switch off, remove the goblet and pour the drink. Unplug after use.

hints

- To make a thinner smoothie drink add more liquid.
- To make a thicker smoothie drink add more frozen ingredients but do not exceed the frozen limit marked on the goblet.
- Before fitting the lid, push the solid ingredients into the liquid using the stirrer.

- Use the pulse button to operate the power unit in a start stop action to control the texture of your drink. Take care as this automatically selects the higher speed and may cause the drink to be thrown up the sides and onto the lid of the goblet.
- After blending, some drinks may not be completely smooth due to seeds or the fibrous nature of ingredients.
- Some drinks may separate on standing, therefore, it's best to drink them straight away. Separated drinks should be stirred before drinking.

important

- Never blend more than the maximum capacity marked on the goblet.
- Never blend dry ingredients (eg spices, nuts) or run the Smoothie Blender empty.
- Don't use the Smoothie Blender as a storage container. Keep it empty before and after use.
- Some liquids increase in volume and froth during blending e.g. milk, so do not overfill and ensure the lid is correctly fitted.
- To ensure long life of your Smoothie Blender, never run it continuously for longer than 60 seconds.
- Never blend food that has formed a solid mass during freezing, break it up before adding to the goblet.

care & cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never let the power unit, cord or plug get wet.
- Empty the goblet before unscrewing the blade unit.
- Always wash immediately after use. Don't let food dry onto the goblet assembly as this will make cleaning difficult.
- Don't wash the sealing ring, tap assembly or blade assembly in the dishwasher.

- Dismantle the tap and clean the parts thoroughly after every use.

Smoothie Blender unit

Before dismantling the Smoothie Blender, half fill the goblet with warm water. Fit the lid and stirrer then place on the power unit. Press speed '1' and whilst running open the tap and allow the water to drain into a container to clean the valve. This can be repeated until the water runs clear.

power unit

- Wipe with a damp cloth, then dry.

blade unit

- 1 Remove and wash the sealing ring.
- 2 Don't touch the sharp blades - brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade assembly in water.
- 3 Leave to dry upside down away from children.

goblet, lid, cap and stirrer

Wash by hand, rinse with clean water then dry.

cleaning the tap

- 1 Unscrew the tap assembly from the goblet.
- 2 Dismantle the tap by unscrewing the tap lever from the tap body ②. **Do not remove the white plastic component of the assembly.**
- 3 Wash the components then rinse and dry thoroughly.
- 4 Reassemble the tap by reversing the above procedure.
- 5 Refit the tap to the goblet ensuring that the seals are correctly positioned on the goblet ③.

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 appliance or
- servicing, spare parts or repairs (in or out of guarantee)

☎ call Kenwood Customer Care on

023 92392333. Have your model number ready - it's

located on the underside of the power unit.

- **spares and attachments**

☎ call 0870 2413653.

- **other countries**

Contact the shop where you bought your appliance.

- 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.

recipes

strawberry lemon surprise

3 x 150g pots strawberry yoghurt
600ml lemonade
500g frozen strawberries
Makes 5 large glasses

Place the yoghurt and lemonade into the goblet. Add the frozen strawberries. Switch to speed 'I' for 10 seconds then to speed 'II' for 10 seconds. Serve immediately.

thick banana milkshake

3 large bananas (cut into chunks)
600mls semi skimmed milk
7 small scoops vanilla ice-cream
(approximate weight 350g)
Makes 5 large glasses

Place the bananas and milk into the goblet. Add the ice cream. Switch to speed 'I' for 10 seconds then to speed 'II' for 10 seconds. Serve immediately.

pineapple and coconut refresher

1 can (425g) pineapple pieces in juice
300ml pineapple juice
150ml coconut milk
7 small scoops vanilla ice cream
(approximate weight 350g)
Makes 5 large glasses

Place the contents of the can of pineapple in juice into the goblet together with the additional pineapple juice and coconut milk. Add the ice cream. Switch to speed 'I' for 10 seconds then to speed 'II' for 30 seconds. Serve immediately.

raspberry cream

4 x 150g pots raspberry yoghurt
300ml orange juice
175g frozen raspberries
175g (approximately 2 scoops)
frozen yoghurt dessert, vanilla flavour
Makes 5 large glasses

Place the fresh yoghurt and orange juice into the goblet. Add the frozen raspberries and frozen yoghurt. Switch to speed 'I' for 10 seconds then to speed 'II' for 30 seconds. Serve immediately.

choco mint shake

475ml semi skimmed milk
few drops peppermint essence to taste
5 small scoops chocolate ice cream (approximate weight 250g)
Makes 2-3 large glasses

Place the milk and essence into the goblet. Add the ice cream. Switch to speed 'I' for 10 seconds then to speed 'II' for 10 seconds. Serve immediately.

ice cool fruity

4 peeled kiwi fruit, quartered
350g fresh strawberries
425ml orange juice
10 ice cubes

Makes 5 glasses

Place the fruit and orange juice into the goblet. Add the ice cubes. Switch to speed 'I' for 20 seconds, then speed 'II' for 20 seconds. Serve immediately

ginger smoothie

350ml milk
7 - 8 pieces of stem ginger or to taste
35 ml juice from stem ginger
5 small scoops vanilla ice cream (approximate weight 250g)
Makes 2 to 3 glasses

Place the milk, stem ginger and juice into the goblet. Add the ice cream. Switch to speed 'I' for 15 seconds, then speed 'II' for 30 seconds. Serve immediately.

pineapple and apricot smoothie

250ml pineapple juice
250ml Greek yoghurt
250g fresh pineapple, cut into pieces
4 fresh apricots, stones removed and flesh cut up
12 ice cubes
Makes 4 to 5 large glasses

Place the pineapple juice, yoghurt, pineapple and apricot into the goblet. Add the ice cubes. Switch to speed 'I' for 20 seconds, then speed 'II' for 30 seconds. Serve immediately.

breakfast in a glass

175ml skimmed milk
125ml low fat yoghurt
1 large banana cut into chunks
1 large apple, cored and cut up
10ml wheatgerm
15ml runny honey
5 ice cubes
Makes 2-3 large glasses

Place the milk, yoghurt, banana, apple, wheatgerm and honey into the goblet. Add the ice cubes. Switch to speed 'I' for 30 seconds, then speed 'II' for 20 seconds. Serve immediately.

coffee smoothie

250ml Espresso coffee
175ml milk
30-45ml Baileys liqueur (optional)
sugar to taste
5 small scoops vanilla ice cream
(approximate weight 250g)
Makes 2-3 large glasses

Place the coffee, milk, liqueur and sugar (if used) into the goblet. Add the ice cream. Switch to speed 'I' for 10 seconds, then speed 'II' for 10 seconds. Serve immediately.

banoffee smoothie

2 large bananas, cut up
250ml milk
5 small scoops toffee ice cream
(approximate weight 250g)
Makes 2-3 large glasses

Place the banana and milk in the goblet. Add the ice cream. Switch to speed 'I' for 10 seconds and then speed 'II' for 20 seconds. Serve immediately.

fruit smasher

2-3 nectarines, stones removed and flesh cut up
125g fresh raspberries
125g fresh strawberries
125ml lemonade
125ml apple juice
7 ice cubes
Makes 4 glasses

Place all the fruit and juice into the goblet. Add the ice cubes. Switch to speed 'I' for 10 seconds and then speed 'II' for 20 seconds. Serve immediately.

raspberry refresher

950ml cranberry juice
300g frozen raspberries
4 small scoops raspberry sorbet
(approximate weight 275g)
Makes 6 large glasses

Place the cranberry juice into the goblet, then add the frozen raspberries and sorbet. Switch to speed 'I' for 15 seconds then speed 'II' for 15 seconds. Serve immediately.

tropical ginger

475ml ginger beer
350g mixture frozen pineapple, melon and mango
Makes 2-3 large glasses

Place the ginger beer into the goblet, then add the frozen fruit. Switch to speed 'I' for 15 seconds then speed 'II' for 30 seconds. Serve immediately.

fruits of the forest zinger

850ml lemonade
2 large meringue shells, broken up
550g frozen black forest fruits
Makes 6 large glasses

Place the lemonade and meringue into the goblet, then add the frozen fruit. Switch to speed 'I' for 15 seconds then speed 'II' for 30 seconds. Serve immediately.

oriental splendour

1 can lychees, drained weight 250g
(juice not required)
600ml orange juice
125g crème fraiche
12 ice cubes
Makes 4-5 large glasses

Place the drained fruit, orange juice and crème fraiche into the goblet, then add the ice cubes. Switch to speed 'I' for 15 seconds then speed 'II' for 15 seconds. Serve immediately.

cool as cucumber

550ml apple juice
half cucumber, cut up
2-3 kiwi fruit, cut up
5 mint leaves
12 ice cubes
Makes 5 large glasses

Place the apple juice, cucumber, kiwi and mint leaves into the goblet, then add the ice cubes. Switch to speed 'I' for 15 seconds then speed 'II' for 15 seconds. Serve immediately.

berry blast

725ml cranberry juice
250g condensed milk
600g frozen mixed berries
Makes 5 large glasses

Place the cranberry juice and condensed milk into the goblet, then add the frozen fruit. Switch to speed 'I' for 15 seconds then speed 'II' for 15 seconds. Serve immediately.

carrot and coriander soup

25g butter
1 large onion, chopped
1-2 cloves garlic, crushed
800g carrot cut into 2cm cubes
cold chicken stock
15ml ground coriander
salt and pepper

Melt the butter in a pan, add the onion and garlic and fry until soft. Place the carrot into the goblet, add the onion and garlic. Add sufficient stock to reach the 2000 ml level marked on the goblet. Fit the lid and filler cap. Blend on speed 'II' for 5 seconds for a coarse soup or longer for a finer result.

Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked. Adjust the seasoning as necessary and add extra liquid if required.