

KSB1575
INSTRUCTIONS
INSTRUCTIONS
INSTRUCCIONES



KitchenAid®

WELCOME TO THE WORLD OF KITCHENAID.®

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at www.kitchenaid.com or by mail using the attached Product Registration Card.



Join us in the kitchen at www.kitchenaid.com.
Scan with your mobile device for recipes, tips, and more.

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PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your Blender. Proof of purchase will assure you of in-warranty service. Before you use your Blender, please fill out and mail your product registration card packed with the unit, or register on-line at www.kitchenaid.com. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name _____

BLENDER SAFETY

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.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

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 Blender in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.
9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.
10. Blades are sharp. Handle carefully.
11. Always operate Blender with cover in place.

BLENDER SAFETY

12. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
13. When blending hot liquids, remove center piece of two-piece cover.
14. Flashing light indicates ready to operate - avoid any contact with blades or moveable parts.
15. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical requirements

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Voltage: 120 Volts A.C. only

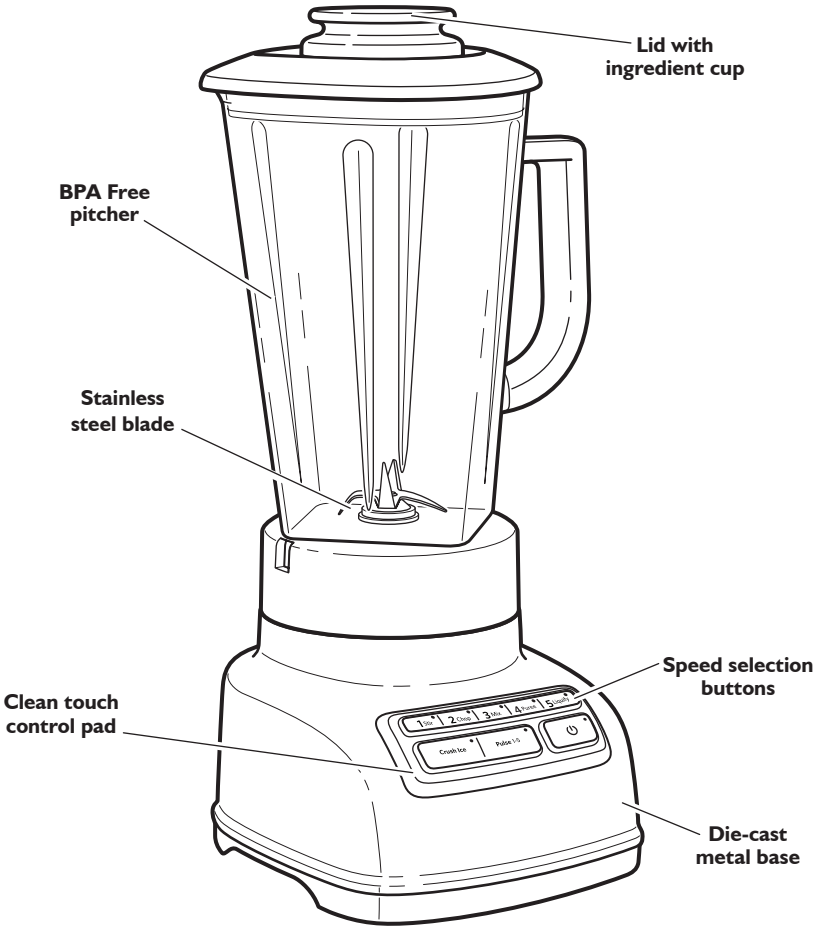
Frequency: 60 Hz

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

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

PARTS AND FEATURES

Parts and accessories

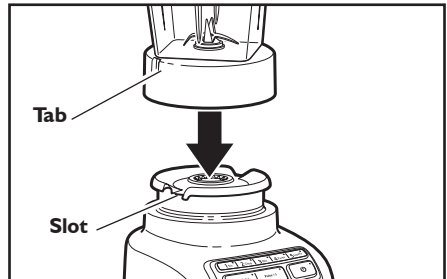


ASSEMBLING THE BLENDER

Preparing the Blender for use

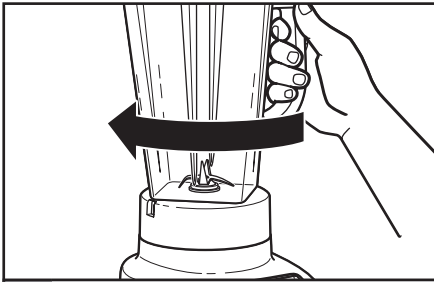
Before First Use

Before using your Blender for the first time, wipe Blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash pitcher, lid, and ingredient cup in warm, sudsy water (see “Care and Cleaning” section). Rinse parts and wipe dry.

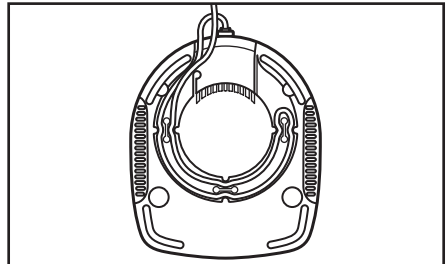


Align the pitcher tabs with the slots on the base. The pitcher handle may be on the right or left side of the blender base.

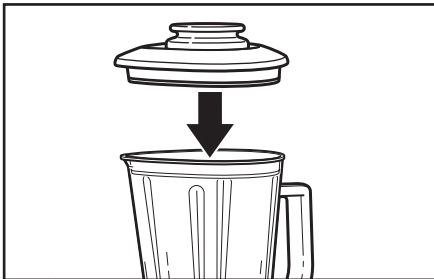
ASSEMBLING THE BLENDER



2 Rotate pitcher clockwise, approximately 1/8 turn until pitcher clicks into place.



3 Adjust the length of the Blender power cord.



4 Put lid on pitcher.

NOTE: When properly positioned, pitcher will rest completely on Blender base. If not, repeat steps 1 and 2.

⚠ WARNING



Electrical Shock Hazard

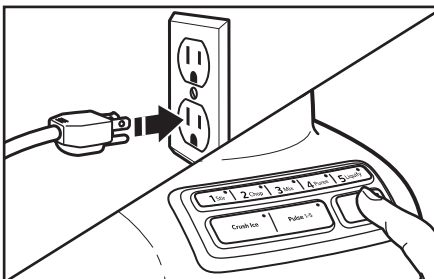
Plug into a grounded 3 prong outlet.

Do not remove ground prong.

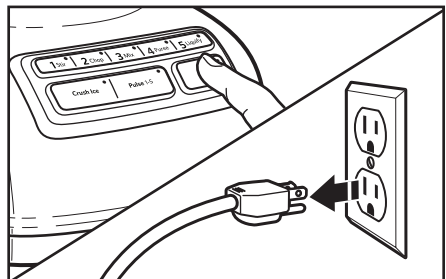
Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.



5 Before using the Blender, plug into a grounded 3-prong outlet, and press POWER. The Power indicator light will flash when ready.



6 Before removing the pitcher from the base, always press POWER to stop the flashing lights and unplug the power cord.

OPERATING THE BLENDER

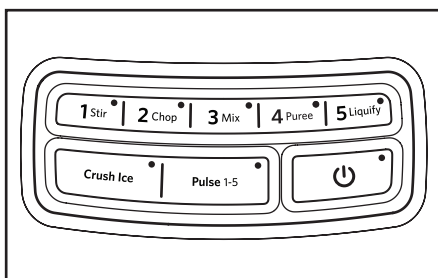
Using the Blender

Before Use

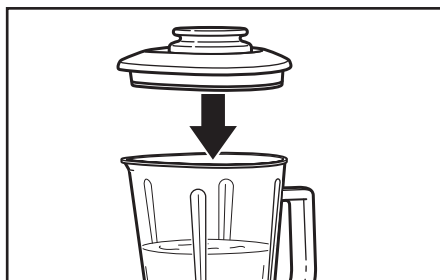
While the Blender Power indicator light or the PULSE mode indicator light is blinking:

- Do not interfere with blade movement.
- Do not remove pitcher lid.

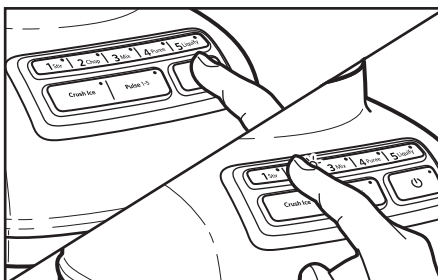
Before operating the Blender, make sure the pitcher is properly locked onto the Blender base.



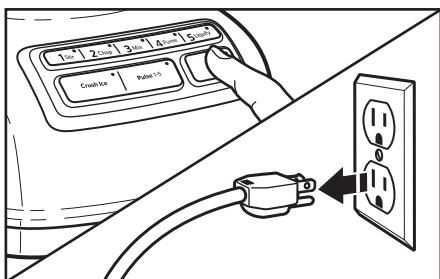
The Blender has five speeds: STIR, CHOP, MIX, PUREE, and LIQUIFY. It also features CRUSH ICE and PULSE modes.



- 1** Put ingredients in pitcher and firmly place lid.



- 2** Press POWER. The Power indicator light will flash when ready. Then press desired speed button for continuous operation at that speed. The white indicator light by the selected speed will stay lit. You may change settings without stopping by pressing a new speed button.



- 3** When finished, press POWER to turn off. Unplug Blender before removing the pitcher.

NOTE: The Blender will operate only when pressing the POWER button (Power LED will flash) before selecting the desired speed.

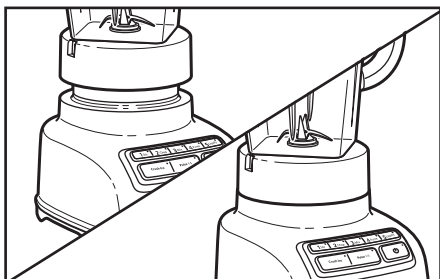
IMPORTANT: If blending hot foods or liquids, do not fill to the top of the pitcher, and operate only on STIR speed. Remove center cap and place towel over lid.

OPERATING THE BLENDER

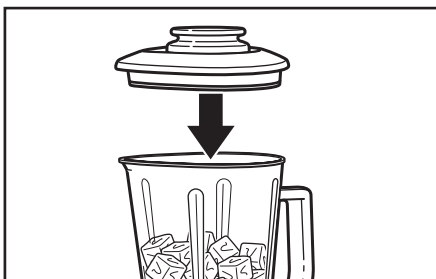
Crushing ice

Your Blender offers a CRUSH ICE feature. When selected, the Blender will automatically pulse for 30 seconds at staggered intervals at the optimal speed for crushing ice or other ingredients.

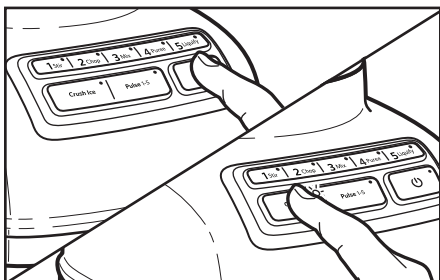
English



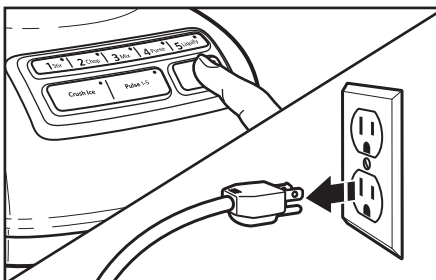
- 1** Before operating the Blender, make sure the pitcher is properly positioned on the base.



- 2** Put ingredients into the pitcher and firmly place lid. Use up to 1/2 tray of cubed ice.



- 3** Press POWER, then press CRUSH ICE. The indicator light will stay lit.



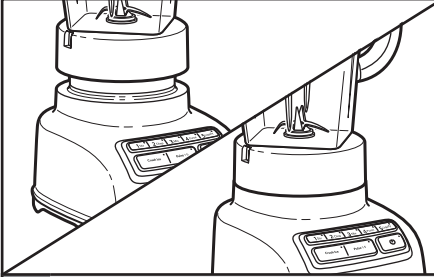
- 4** When the timed function is finished, Blender will stop. Press POWER to turn off. Unplug Blender before removing the pitcher.

TIP: Process up to 1/2 standard ice cube tray or 6 to 7 standard ice cubes at a time. Occasional stirring with a spatula will be helpful only when Blender is off. The CRUSH ICE feature has been optimized to crush and chop ice without adding any liquid ingredients.

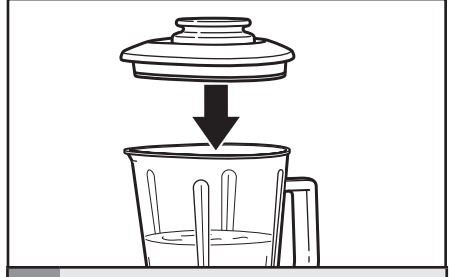
OPERATING THE BLENDER

Using PULSE mode

Your Blender offers a PULSE mode, which allows a “Pulse-at-any-speed” feature.

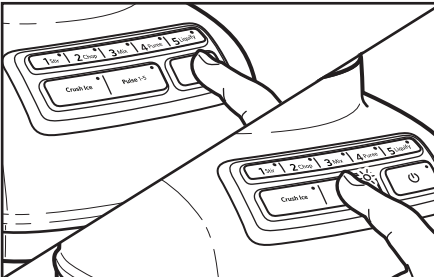


- 1 Before operating the Blender, make sure the pitcher is properly positioned on the base.

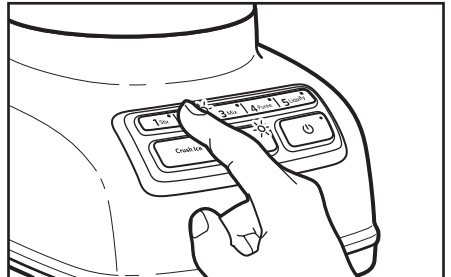


- 2 Put ingredients into the pitcher and firmly place lid.

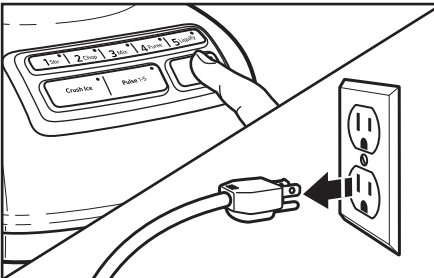
NOTE: PULSE mode will not work with the CRUSH ICE feature.



- 3 Press POWER, then press PULSE. The indicator lights above the Pulse button and all five speeds will blink to indicate that all five speeds are in the PULSE mode.



- 4 Press and hold a speed button for the desired length of time. Both the speed button and PULSE mode indicators will stay lit when pulsing. Blending will stop when Pulse button is released and the Pulse indicator will resume blinking. To pulse again at another speed, just press and hold the desired speed button.



- 5 When finished, press POWER to turn off. Unplug Blender before removing the pitcher.

OPERATING THE BLENDER

Using the Blender pitcher ingredient cup, and Soft Start blending feature

- The Blender pitcher ingredient cup can be used to measure and add ingredients. Remove cup and add ingredients at STIR, CHOP, or MIX speeds. When operating at higher speeds with a full pitcher or with hot contents, stop the Blender and then add ingredients.

IMPORTANT: If blending hot foods or liquids, remove the center ingredient cup, and place a towel over the lid. Operate only on STIR speed. Do not use PULSE with the CRUSH ICE feature, or for hot liquids.

- The Soft Start blending feature automatically starts the Blender at a lower speed to draw ingredients into the blades, then quickly increases to the selected speed for optimal performance. The Soft Start blending feature only works when a speed is selected and does not work with the PULSE mode or CRUSH ICE features.

English

Speed control guide

Item	Speed	Item	Speed
Blended ice drink	Crush Ice, 5 Liquefy	Gravy	3 Mix
Cheesecake	5 Liquefy	Ice milk-based drink	Crush Ice, 5 Liquefy
Chopped fruits	Pulse, 2 Chop	Meat salad for sandwich filling	Pulse, 2 Chop
Chopped vegetables	Pulse, 2 Chop	Mousse	5 Liquefy
Cream cheese-based spread	1 Stir	Oatmeal	4 Puree
Cream soup	1 Stir	Pancake batter	3 Mix
Crushed/chopped ice	Crush Ice	Pesto	2 Chop
Dip	1 Stir	Pureed fruit/Baby food	4 Puree
Finely chopped fresh fruits	Crush Ice	Pureed meat/Baby food meat	4 Puree
Finely chopped fresh vegetables	Crush Ice	Pureed vegetables/Baby food vegetables	4 Puree
Fluffy gelatin for pie/desserts	5 Liquefy	Salad dressing	3 Mix
Frozen chopped fruit (defrost slightly until it can be probed with a knife tip)	Crush Ice	Savory crumb topping	Pulse, 2 Chop
Frozen yogurt-based drink	5 Liquefy	Sherbet-based drink	1 Stir, 5 Liquefy
Fruit juice from frozen concentrate	1 Stir, 3 Mix	Smooth ricotta or cottage cheese	1 Stir, 3 Mix
Fruit-based drink (thin)	Crush Ice, 5 Liquefy	Streusel topping	2 Chop
Fruit-based drink (thick)	Crush Ice, 1 Stir	Sweet crumb topping	Pulse, 2 Chop
Fruit-based sauce	1 Stir	Sweet crunch topping	Pulse, 2 Chop
Grated hard cheese	5 Liquefy	Vegetable-based main dish sauce	1 Stir
		Waffle batter	3 Mix
		White sauce	1 Stir

TIPS FOR GREAT RESULTS

Quick tips

- If you're making beverages using ice, start with CRUSH ICE, then finish with Speed 5 LIQUIFY in order to produce a smoother texture.
- Ice directly from the freezer will crush better than partially melted ice for snow.
- Smaller ice cubes can be chopped or crushed faster than large ones.
- For many ingredient mixtures, start the blending process at STIR to thoroughly combine the ingredients. Then increase to a higher speed, as desired.
- If desired, remove center ingredient cup of pitcher lid to add liquids or ice cubes while the Blender is operating at STIR, CHOP, or MIX speeds.
- Stop the Blender before using utensils in the pitcher. Use a rubber spatula to mix ingredients only when the Blender is off. Never use any utensil, including spatulas, in the pitcher while the motor is running.
- Cool hot foods, if possible, before blending. Begin blending warm foods at STIR. Increase to higher speeds, one at a time, if necessary.
- When blending hot foods or liquids, do not fill the blender pitcher to the top. Secure the lid, remove the center ingredient cup, and place a towel over the lid. Operate only on STIR speed. Do not place bare hand on pitcher lid when processing hot foods or liquids.

How to...

Dissolve flavored gelatin: Pour boiling water into the pitcher; add gelatin. Remove center ingredient cup, and place a towel over the lid. Blend at STIR until gelatin is dissolved, about 10 to 30 seconds. Add other ingredients.

Make cookie, cracker, or bread crumbs: Break cookies, crackers, or bread into pieces about 4 cm in diameter. Place in pitcher. In PULSE mode, cover and blend at CHOP, pulsing a few times, about 3 seconds each time, until reaching desired consistency.

Make finer crumbs for pie and dessert crusts: Break cookies, crackers, or bread into pieces about 4 cm in diameter and place in the pitcher. In PULSE mode, cover and blend at LIQUIFY, pulsing a few times until reaching desired consistency, about 20 to 30 seconds.

Chop fruits and vegetables: Put 2 cups (475 mL) of fruit or vegetable chunks in pitcher. In PULSE mode, cover and blend at STIR, pulsing a few times, about 2 to 3 seconds each time, until reaching desired consistency.

Puree fruits: Place 2 cups (475 mL) canned or cooked fruit in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) fruit juice or water per cup (240 mL) of fruit. Cover and blend at PUREE about 5 to 10 seconds.

Puree vegetables: Place 2 cups (475 mL) canned or cooked vegetables in pitcher. Add 2 to 4 tablespoons (30 to 60 mL) broth, water, or milk per cup (240 mL) of vegetables. Cover and blend at PUREE about 10 to 20 seconds.

Puree meats: Place cooked, cubed, tender meat in pitcher. Add 3 to 4 tablespoons (45 to 60 mL) broth, water, or milk per cup (240 mL) of meat. Cover and blend on STIR 10 seconds. Stop the Blender and scrape sides of pitcher. Cover and blend on PUREE 10 to 20 seconds longer.

Take lumps out of gravy: If sauce or gravy becomes lumpy, place in the pitcher. Cover and blend at MIX until smooth, about 5 to 10 seconds.

Combine flour and liquid for thickening: Place flour and liquid in pitcher. Cover and blend at STIR until smooth, about 5 to 10 seconds.

Prepare white sauce: Place milk, flour, and salt, if desired, in pitcher. Cover, and blend at STIR until well-mixed, about 5 to 10 seconds. Pour into saucepan and cook as usual.

Make smoothies: Place liquids and frozen ingredients in pitcher first, then add other ingredients on top. Cover and blend on CRUSH ICE for 10 to 15 seconds, then LIQUIFY for 10 to 15 seconds, as desired.

TIPS FOR GREAT RESULTS

Prepare pancake or waffle batter from mix: Place mix and other ingredients in pitcher. Cover and blend at MIX until well-mixed, 10 to 20 seconds. Stop the Blender and scrape sides of the pitcher as needed.

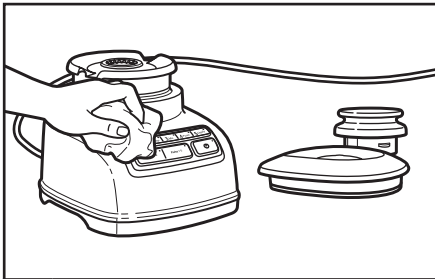
Grate cheese: Cut very cold cheese into 1.5 cm cubes. Place up to 1/2 cup (120 mL) cheese in the pitcher. Cover, and blend at LIQUIFY about 5 to 10 seconds. For hard cheeses, such as Parmesan, bring to room temperature then blend at LIQUIFY for 10 to 15 seconds.

CARE AND CLEANING

Cleaning the Blender

The Blender pitcher can be easily cleaned while still attached to the base, or individually.

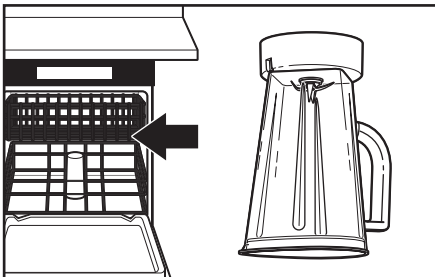
- Clean the Blender thoroughly after every use.
- Do not immerse the Blender base or cord in water.
- Do not use abrasive cleansers or scouring pads.



1 To clean the Blender base, Clean Touch pad, cord, lids, and ingredient cup: Wipe with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



2 To clean the pitcher while attached to the base: Keep the pitcher on the Blender base, fill half full with warm (not hot) water, and add 1 or 2 drops of dishwashing liquid. Put the lid on the pitcher; press the STIR speed setting, and run the Blender for 5 to 10 seconds. Remove the pitcher and rinse with warm water.



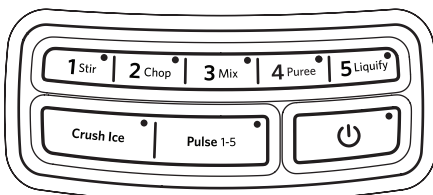
3 To clean pitcher individually: Wash pitcher in dishwasher on the top or bottom rack, flipped upside down. Or handwash with soapy water, rinse, and wipe dry.

IMPORTANT: Hand wash the lid and ingredient cup for best results.

TROUBLESHOOTING

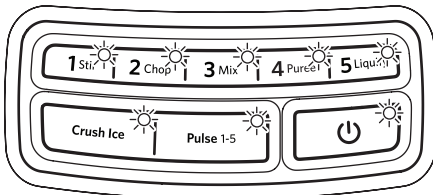
IMPORTANT: The Blender will not operate at any speed unless the POWER button is pressed first.

Blender does not operate when a setting is selected



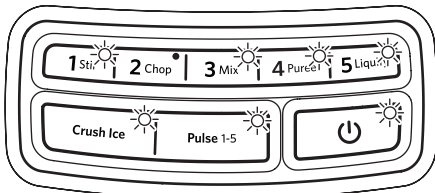
No indicator lights are lit.

Check to see if the Blender is plugged into a grounded 3-prong outlet. If it is, press POWER; then unplug the Blender. Plug it back in to the same outlet, and Press POWER. If the Blender still does not work, check the fuse or circuit breaker on the electrical circuit the Blender is connected to and make sure the circuit is closed.



All indicator lights are flashing at the same time.

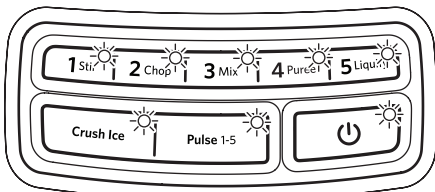
If Blender is plugged in, but nothing happens when POWER is pressed, and all indicator lights are flashing, the motor rotor may be locked. Press POWER; then unplug the Blender. Plug it back in; then press POWER and select the desired speed.



One indicator light is flashing alternately.

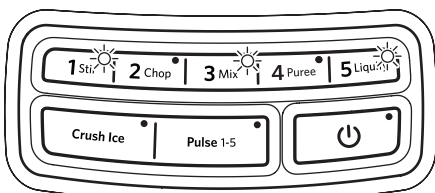
If the Blender is plugged in, but will not start and one light is flashing alternately from all the other indicator lights, the Blender may have a stuck key. Press POWER to turn off the Blender; then unplug the Blender. Plug the Blender back in and press POWER to turn back on to reset the stuck key.

Blender stops while blending



All indicator lights are flashing at the same time.

The Blender may be overloaded. If the Blender becomes overloaded when blending heavy ingredients, it will automatically shut off to avoid damage to the motor. Press POWER to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and divide contents into smaller batches. Adding liquid to the pitcher may also reduce the load on the Blender.



All indicator lights are flashing alternately.

The Blender may be jammed. If it is jammed, the Blender will stop running to avoid damage to the motor. Press POWER to reset the Blender and unplug the power cord. Remove the pitcher assembly from the base and, with a scraper, free the blades by breaking-up or removing the contents at the bottom of the pitcher.

If the problem cannot be fixed with the steps provided in this section, contact an authorized service center (see "Service and warranty" section).

WARRANTY

KitchenAid® Blender Warranty for the 50 United States, the District of Columbia, Puerto Rico, and Canada

This warranty extends to the purchaser and any succeeding owner for Blender operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

English

Length of Warranty:	One Year Full Warranty from date of purchase.
KitchenAid Will Pay for Your Choice of:	<p>Hassle-Free Replacement of your Blender. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at 1-800-541-6390.</p> <p>OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>
KitchenAid Will Not Pay for:	<ul style="list-style-type: none">A. Repairs when Blender is used in other than normal single family home use.B. Damage resulting from accident, alteration, misuse or abuse.C. Any shipping or handling costs to deliver your Blender to an Authorized Service Center.D. Replacement parts or repair labor costs for Blender operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.
<p>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</p> <p>IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.</p> <p>IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.</p>	



WARRANTY

Hassle-Free Replacement Warranty – 50 United States, District of Columbia, and Puerto Rico

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Blender should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Blender returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Blender should fail within the first year of ownership, simply call our

toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Blender, use the carton and packing materials to pack up your original Blender. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid® brand that, if your Blender should fail within the first year of ownership, KitchenAid Canada will replace your Blender with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Blender should fail within the first year of ownership, take the Blender or ship collect to an Authorized KitchenAid Service Centre. In the carton include

your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Blender will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at **1-800-807-6777**.

Or write to us at:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, ON L5N 0B7

Arranging for Service after the Warranty Expires, or Ordering Accessories and Replacement Parts

In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to: Customer eXperience Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218

Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Blender for information on how to obtain service.

For service information in Canada:

Call toll-free **1-800-807-6777**.

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, ON L5N 0B7

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FOR THE WAY IT'S MADE.®

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