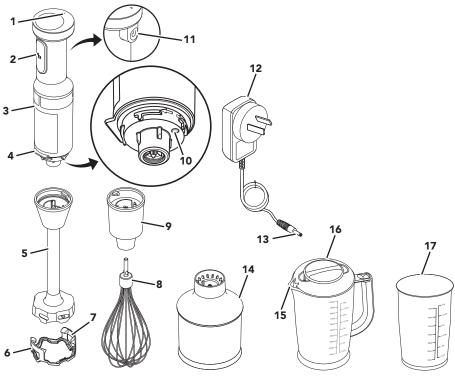
# **KitchenAid**

Cordless Hand Blender 5KHBBV53A 5KHBBV83A





## **PARTS AND FEATURES**



- 1 Battery Status Indicator
- 2 Palm Switch
- 3 Motor Body
- 4 Edge: Helps to avoid roll over of the Cordless Hand Blender.
- 5 Blending Arm 20.3 cm (8 inch)
- 6 Pan Guard: Use the Pan Guard to avoid damage to cookware while using Cordless Hand Blender.
- 7 Mounting Clips
- 8 Whisk
- 9 Whisk Adapter

- 10 Charging Port
- 11 Variable Speed Controller
- 12 Charger Adapter
- 13 Charger Adapter Pin
- 14 Chopper Attachment
- **15** Pour Spout
- 16 1 Litre (4 Cup) BPA-free Blender Pitcher with Lid
- 17 700 ml (3 Cup) BPA-free Blender Jar with Lid

#### **ACCESSORY GUIDE**

Parts	Included with model		
Pan Guard (6)	5KHBBV53A	5KHBBV83A	
Whisk Attachment (8 & 9)		5KHBBV83A	
Chopper Attachment (14)		5KHBBV83A	
1 Litre (4 Cup) BPA-free Blender Pitcher with Lid (16)		5KHBBV83A	
700 ml (3 Cup) BPA-free Blender Jar with Lid (17)	5KHBBV53A		



### **PRODUCT 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:



You can be killed or seriously injured if you don't <u>immediately</u> follow instructions.



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. Misuse of appliance may result in personal injury.
- 2. To protect against risk of electrical shock, do not put the Base of Cordless Hand Blender, Charger Adapter, cord, or electrical 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 or knowledge, unless they are closely supervised and instructed 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. This appliance should not be used by children and care should be taken when used near children.
- 6. Turn the appliance to "0" (OFF), then unplug from the outlet if it is left unattended and before assembling, disassembling, cleaning or when not in use. To unplug the charger, grasp the plug and pull from the outlet. Never pull from the power cord
- 7. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- 8. Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
- 10. The use of accessories/attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- 11. Do not use the appliance outdoors.





## **(**

### PRODUCT SAFETY

- 12. Do not let cord hang over edge of table or counter.
- 13. Do not let cord contact hot surfaces, including the stove.
- 14. Keeps 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.
- 15. Blades are sharp. Handle Carefully. Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- 16. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
- 17. To reduce the risk of injury, never place cutting blade on Base without first putting bowl properly in place.
- 18. Be certain cover is securely locked in place before operating Food Chopper.
- 19. Do not use an extension cord. Plug charger directly into an electric outlet.
- 20. WARNING: For the purposes of recharging the battery, only use the detachable supply unit provided with this appliance. Do not attempt to use this charger with any other product. Likewise, do not attempt to charge this appliance with any other charger.
- 21. This appliance contains batteries that are non-replaceable.
- 22. Do not incinerate this appliance even if it is severely damaged. The batteries can explode in a fire.
- 23. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
- 24. Be careful if hot liquid is poured into the Food Chopper as it can be ejected out of the appliance due to a sudden steaming.
- 25. Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- 26. Refer to the "Care and Cleaning" section for instructions on cleaning the surfaces in contact with food.
- 27. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices, or other working environments;
  - farmhouses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS







## **PRODUCT SAFETY**

#### **ELECTRICAL REQUIREMENTS**

#### **Charger Adapter:**

Input: 220-240 V~ 50-60 Hz Cordless Hand Blender:

Voltage: 8 V

**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 extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

A short power supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

#### LITHIUM-ION BATTERY OPERATED PRODUCT DISPOSAL

Always dispose the battery operated products according to federal, state, and local regulations. Contact a recycling agency in your area for recycling locations.





### **GETTING STARTED**

#### BEFORE FIRST USE

- 1. Charge the battery until the Battery Status Indicator turns solid green.
- 2. Clean all the parts and accessories (see "Care and Cleaning" section).
- 3. Remove all packaging materials, if present.

#### **BATTERY STATUS**

Battery status	% Battery status	Full charge*	Quick charge**
Green	30% to 100%	25 bowls 1 Smoothie soups, or	
Yellow	15% to 30% (Consider charging)		
Red	Lower than 15% (Need to charge soon)	7 batches	1 Soup

#### General Battery Tips & Maintenance:

- Consider charging the appliance when the Battery Status Indicator is yellow.
- Remove the appliance from charger when finished charging.
- It is best to store the appliance at room temperature (60-80  $^{\circ}\text{F}$  / 15-25  $^{\circ}\text{C})$  and away from moisture.
- Avoid exposing to temperatures above 120 °F / 50 °C.

NOTE: Battery life is impacted by factors such as battery age and use.

#### \*Full Charge:

The Cordless Hand Blender will be fully charged in 2 hours 40 minutes. The Battery Status Indicator pulses when it charges and turns to solid green with a full charge. The Cordless Hand Blender will make 25 bowls of soup (354 ml), 7 batches on a full charge based on 12 ounces of tomato basil soup when following the recommended battery maintenance.

#### \*\*Quick Charge:

In 20 minutes, the Cordless Hand Blender will quick charge. The Cordless Hand Blender will run for approximately one smoothie or one soup preparation with one quick charge when following the recommended battery maintenance.

#### SUGGESTED FOOD ITEMS – FOOD CHOPPER ATTACHMENT

Food	Quantity	Preparation	Speed	Pulse
Almonds/ Nuts	0.2 Kg (7 oz)	Place in whole nuts	High	Quick pulse 15 to 25 times
Beef		Cut into 2 cm (3/4 inch) cubes	High	Quick pulse 10 to 15 times
Carrots		Cut average carrot into quarters	High	Quick pulse 15 to 20 times
Garlic	10 to 12 cloves	Place in whole cloves	High	Quick pulse 10 to 15 times
Onion	- 0.1 Kg (3.5 oz)	Cut into quarters	High	Quick pulse 6 to 10 times
Parmesan cheese		Cut into 1 cm (3/8 inch) cubes	High	Quick pulse 20 to 30 times

<sup>\*</sup>Processing settings are approximate.

Actual settings may vary depending on quality of food and desired blending results.

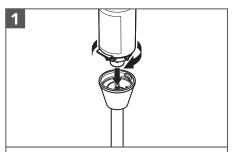
**TIP:** A Quick Pulse is one second On and one second Off operation. Do not operate Blending Arm or Whisk continuously for more than 1 minute.

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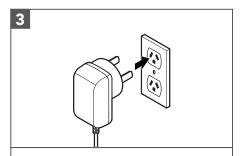
## **BATTERY CHARGING**



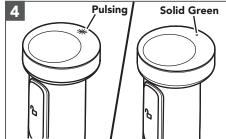
In order to charge the battery, twist to unlock and remove the Blending Arm.



Plug in the Charger Adapter Pin into the Charging Port.



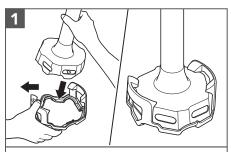
Plug the Charger Adapter into an earthed electrical outlet.



The Battery Status Indicator pulses when it charges. It will be fully charged in 2 hours and 40 minutes and the Battery Status Indicator turns solid green.

## **PRODUCT USAGE**

**IMPORTANT:** Make sure that the Variable Speed Controller is not pressed before attaching or removing parts or accessories.



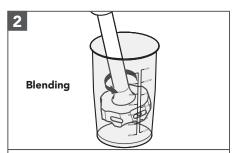
If using a Pan Guard, place it on a flat surface.

To insert the Pan Guard, angle the Blending Arm to one side of the Mounting Clip. Then, gently pull the other Mounting Clip outward and push down the Blending Arm. Ensure the Mounting Clips are secured into place.





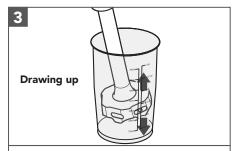
## **PRODUCT USAGE**



Insert the Cordless Hand Blender into the mixture. Press the Variable Speed Controller and Palm Switch at the same time to start.

Use your free hand to cover the top of the Blender Jar for better stability and to avoid splashing.

**NOTE:** Do not immerse Motor Body into liquids or other mixtures.



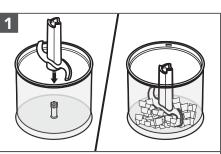
Use the draw up motion with the Cordless Hand Blender to move the ingredients within the jar.

Slowly draw it upwards against the side of the jar. Repeat the process until the ingredients are at the desired consistency.

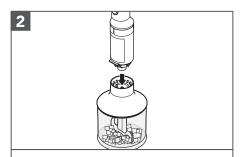
#### USING THE CHOPPER ATTACHMENT (INCLUDED WITH 5KHBBV83A)

Use to cut and chop beef, onion, garlic, cheese, carrots, nuts, etc.





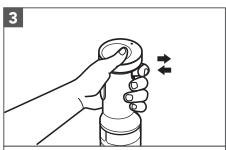
Insert the Chopper blade into Chopper bowl. Add ingredients into the Bowl. For best results, cut the food items into 2 cm (3/4 inch) pieces.



Align the Chopper Attachment with the Motor Body and press together. Do not twist the Motor Body into place.

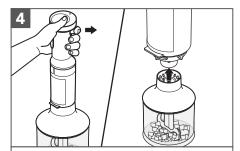


## **PRODUCT USAGE**



Press the Variable Speed Controller and Palm Switch at the same time to start.

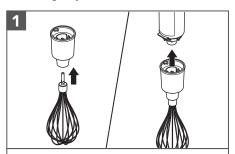
For best results, "pulse" the power by pressing and releasing the Variable Speed Controller until ingredients reach the desired consistency.



When chopping is complete, release the Variable Speed Controller.

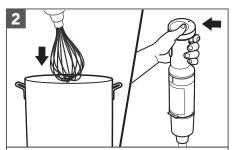
#### USING THE WHISK ATTACHMENT (INCLUDED WITH 5KHBBV83A)

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



Insert the Whisk into the Whisk Adapter until it locks in place.

Insert the Whisk Accessory into the Motor Body and twist to lock until it clicks.



Insert the Cordless Hand Blender into the mixture. Press the Variable Speed Controller and Palm Switch at the same time to start.

**NOTE:** Do not immerse Motor Body into liquids or other mixtures.

**TIP:** The Stainless Steel Whisk may scratch or mark non-stick coatings; avoid using the Whisk with non-stick cookware.

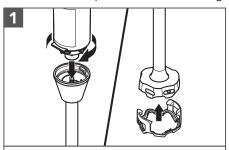
**NOTE:** After whisking is complete, release the Variable Speed Controller; then remove Cordless Hand Blender from mixture.



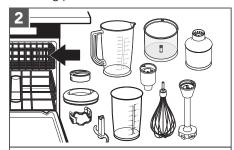


## CARE AND CLEANING

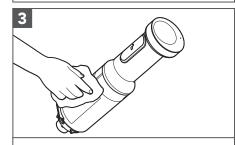
**IMPORTANT:** Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance. Also make sure that the Variable Speed Controller is not pressed before attaching or removing parts or accessories.



Remove the Blending Arm, Pan Guard, or Whisk Accessory before cleaning.



Dishwasher-safe, top rack only: Whisk, Pan Guard, Chopper Bowl, Chopper Blade, Blender Arm, Blender Pitcher, Blender Jar, Chopper Attachment, Whisk Adapter and Lid.



Wipe the Motor Body with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.

#### For detailed information on the Cordless Hand Blender:

Visit <a href="www.KitchenAid.com.au">www.KitchenAid.com.au</a> for additional instructions with videos, inspiring recipes, and tips on how to use and clean your Cordless Hand Blender.

## TROUBLESHOOTING GUIDE

Problem	Solution			
If the Cordless Hand Blender fails to start:	Check if the Cordless Hand Blender is charged. Charge the battery when the Battery Status Indicator is red or when the battery is completely drained.			
If the Cordless Hand Blender is not getting charged:	If you have a circuit breaker box, check to make sure that the circuit is closed.			
If the Cordless Hand Blender stops while blending:	When overloaded or jammed, it will automatically shut off to prevent motor damage. Divide contents into smaller batches. For certain recipes, adding liquid in the Jar may also reduce the load.			
If the problem cannot be corrected:	See the "Customer Service" section. Do not return the Cordless Hand Blender to the retailer – retailers do not provide service.			

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## **CUSTOMER SERVICE**

#### In Australia:

For any questions, or to find the nearest Authorised KitchenAid Service Centre, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorised KitchenAid Service Centre.

Toll free number: 1-800-990-990 Phone number: 02 49026500

#### Address Australia:

KitchenAid Australia Pty Ltd 6-8 Billbrooke Close Cameron Park NSW 2285, Australia

Phone: 1-800-990-990 Mobile: 0249026500

Email: enquiries@kitchenaid.com.au

#### In New Zealand:

Website: <a href="www.kitchenaid.co.nz">www.kitchenaid.co.nz</a> Email: enquiries@kitchenaid.co.nz

Phone: 0800 881 200 In other countries:

For all product related questions and after-sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For more information, visit our website at:

www.KitchenAid.com.au







# **KitchenAid**

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